Equipment Helpmates

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YOU'RE A NEW BRIDE and behind the rain of rice and flourish of flowers, a home is waiting. It looks empty because a multitude of things are needed. Where will you start, and what do you actually have to own?

In the bride's set of cooking tools are some almost indispensable helpmates. In time, they may be added to, but upon crossing the threshold, housekeeping may begin with these starters.

- Coffee maker
- Double boiler
- Frying pan, 8-inch diameter
- Kettle with lid, 8-quart
- Saucepan, 1-quart
- Saucepan, 3-quart

For essential baking utensils, the bride may find the following in her minimum requirements.

- Cake pan, square, 8 or 9-inch
- Casserole with lid
- Cookie sheet
- 6 custard cups
- 2 pie pans
- Roaster

Whatever meals she creates, the bride will need tools of preparation in her cooking kit. The following are top necessities.

- Paring knife
- Butcher or carving knife
- Measuring cup, 1-pint
- Rolling pin
- Spatula
- Set of mixing bowls
- Potato masher
- Can opener
- Set of everyday silverware
- Pot holders

Where space and budget are limited, fewer items with multiple purposes can prove sufficient with wise planning. Pie plates may serve as pot and casserole covers, double boilers may become two saucepans, pans with removable handles can be used in the oven, muffin pans become custard containers or can be used as refrigerator food molds and roasting pans may be inverted to make biscuit or cookie sheets.

Since the necessary major appliances will be expected to perform well for you over a period of years, you should keep informed of developments in the equipment field. Only then can you buy with confidence when the time comes.

Convenience and space conservation govern refrigerator and range selections. Valuable inches for cupboard space can be saved by selecting a range measuring 30 inches in width rather than the standard 40-inch range. Hot plates and roasters may suffice in cases of definite space limitations.

Fry automatically

A new product just out on the market, the automatic fry pan, makes possible cooking and frying by an embedded heating element. Thermostatic control in the handle maintains perfect heat for any type of cooking without constant watching and guesswork. Other features are the pan's square design, meaning more cooking area, and its practicality in washing, allowing complete immersion in water except for the thermostatic handle.

The bride must not forget her hand iron and ironing board. In case you have carpeting, a sweeper must be included, too. One treasure for your cleaning closet is a new "electric broom." It hangs up like an ordinary broom, but is a vacuum cleaner with swivel nozzle and brush and comb for deep pile rugs. Its dirt cup empties like an ashtray.

Wash economically

Non-automatic washers come in economical and compact packages for the newly-weds. A refrigerator is another must and can be purchased to fit the kitchen space as well as the pocketbook.

Before selecting household equipment, you should evaluate your desires and needs as well as the efficiency and necessity of the utensils you want. By comparing price, quality and use, you can arrive at a minimum number of well-chosen utensils in various materials that will serve you well.

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