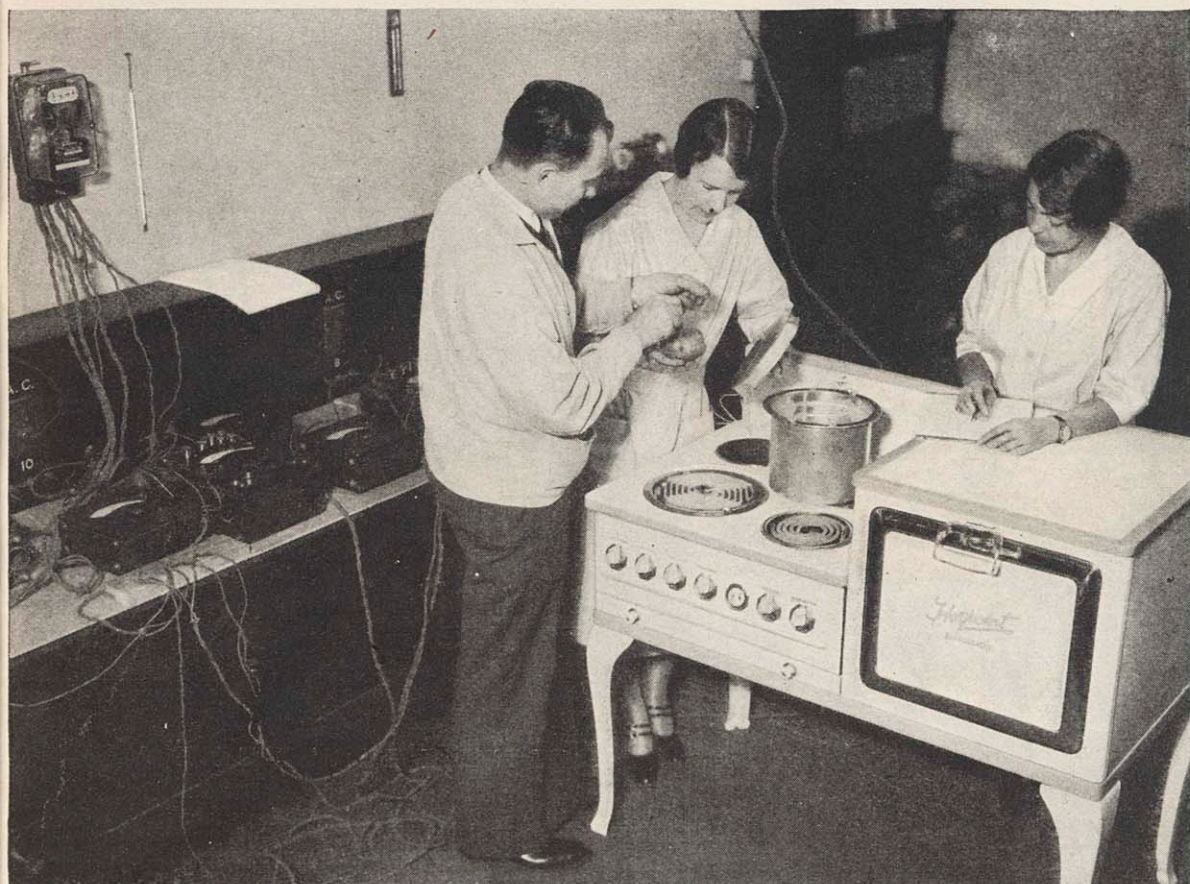


D E L I N E A T O R I N S T I T U T E



ASK US  
ABOUT  
**RANGES**  
▲  
WE KNOW

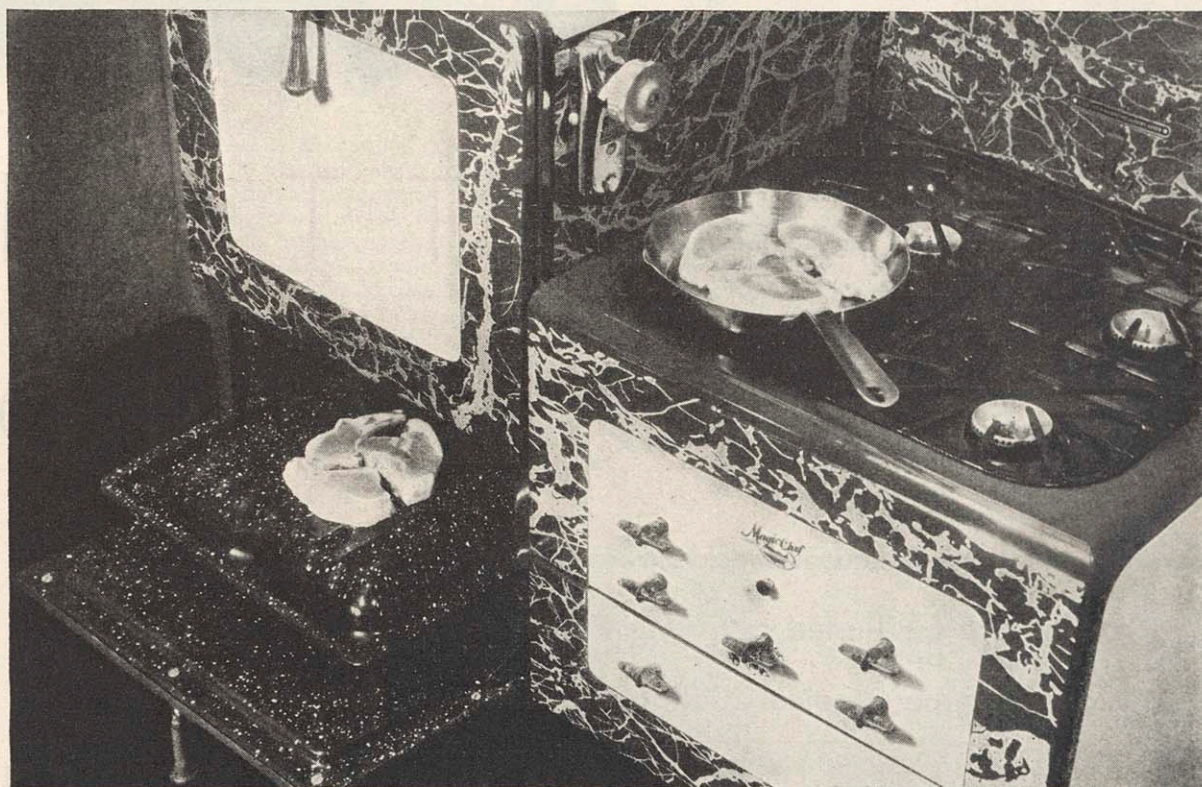
By Grace L. Pennock

AND THE biggest thing we know about ranges is that complete satisfaction in them depends upon choosing the range best fitted to one's needs and then in making the fullest possible use of its conveniences. This is true of all household equipment, and it's particularly true of the kitchen range, for it plays such a big part in your life. It's something you use three times a day every day in the year. On its performance much of the success and pride in your cooking depends, and it contributes greatly to a smooth-running household. Also, the range and its use affect the household expense not only in the cost of fuel but in food saved or wasted.

When you buy a range you want one that comes up to the best standards of the industry in construction, efficiency, and performance. You want to get one that is suited to your own needs and situation in type, fuel, size and convenience. But, having done this, complete satisfaction comes from knowing how to use it to the best advantage, and that's where this article can help you.

Think for a moment of all that is offered in ranges today that was not anywhere available a few years ago. Insulated ovens, which mean cool, comfortable kitchens; oven regulators, which mean even, constant temperatures without watching; new burners on gas ranges, which may be turned to the tiniest point of flame with no danger of blowing out; automatic time clocks, which mean that you will be able to prepare your dinner in the morning, put it into the oven, set the time clock, and then go gaily off to an afternoon of bridge and gossip, happy in the knowledge that when you return, dinner will be deliciously cooked and ready to serve; safety gas cocks, which defy the enterprising fingers of tiny children; new broiler pans so skilfully designed that the acrid smell of smoke and the danger of the fat-catching fire is eliminated; a well cooker in electric ranges, particularly designed for those cooking processes where economy of fuel is a major consideration; service drawers or compartments for the convenient storage of kitchen utensils; trim lines and smooth enameled surfaces that are easily kept spotless; these and many other conveniences are indications of the careful thought and study which today's manufacturer is putting into his product. How many of these conveniences do you have in your range, and are you getting the best from them?

Because Delineator Institute is interested in more than merely proving the merit of ranges for such guidance in selection as testing and approving may give you, we have been experimenting with cooking methods in ranges of different types, for after (Turn to page 86)



Thermocouples placed in the center of the potatoes used in our range experiments enabled us to bring the potatoes to the same stage of "doneness" in every test

A stove which marks some of the latest developments in gas ranges is shown in connection with tests in using broiler and top of stove for cooking small quantities

This range with an automatic time control for top-of-stove as well as oven cooking marks an interesting step ahead in providing real convenience in range use