

HOMEMAKERS' CHAT

MONDAY, December 9, 1940

(FOR BROADCAST USE ONLY)

Subject: "BUYING KITCHENWARE." Information from the Office of Experiment Stations, U. S. Department of Agriculture.

Right now happens to be an especially good time to consider kitchenware. You may be buying kitchenware for Christmas gifts. Or you may be asking Santa Claus for some things for your own kitchen. Or you may be getting your kitchen ready for the big job of cooking for family and guests during the holidays.

Making a good buy in kitchenware is no easy matter these days when the stores offer such an array of utensils. All the gadgets and new inventions, all the styles, sizes, prices and materials! No wonder shoppers get confused and go astray. No wonder so many kitchens have kettles that don't fit the stove, pans that don't fit the family, novelty devices that don't work, and that expensive cooker gathering dust on the back shelf instead of solving all the cooking problems as the salesman promised. To buy the utensil best suited to its job, long in wear, easy to clean, and reasonable in price---to make a wise buy like that takes a good deal of knowledge.

You're probably saying: "But where can I get reliable scientific information on exactly the right kitchen utensils?"

Well, home management scientists in 2 States have made studies of suitable utensils for the typical home kitchen. A home management worker in New York State visited 160 kitchens in one town and reported on the kitchenware these housewives had---and would like to have. Just recently home management scientists of the Oregon Experiment Station studied and reported on the right utensils for the typical Oregon farm kitchen.

Here are a few tips from Oregon on buying kitchenware to best advantage.

Check on at least 4 points before you put down your money on any utensil whether it's a can opener or a coffee pot. First consider whether it will do its job well. Second, consider how durable it is. Third, consider how easy it will be to clean and care for. Last of all, consider how it looks. Too many people buy entirely on looks and price. As to price, it pays to buy the most expensive in some kinds of utensils and the cheaper grades in others.

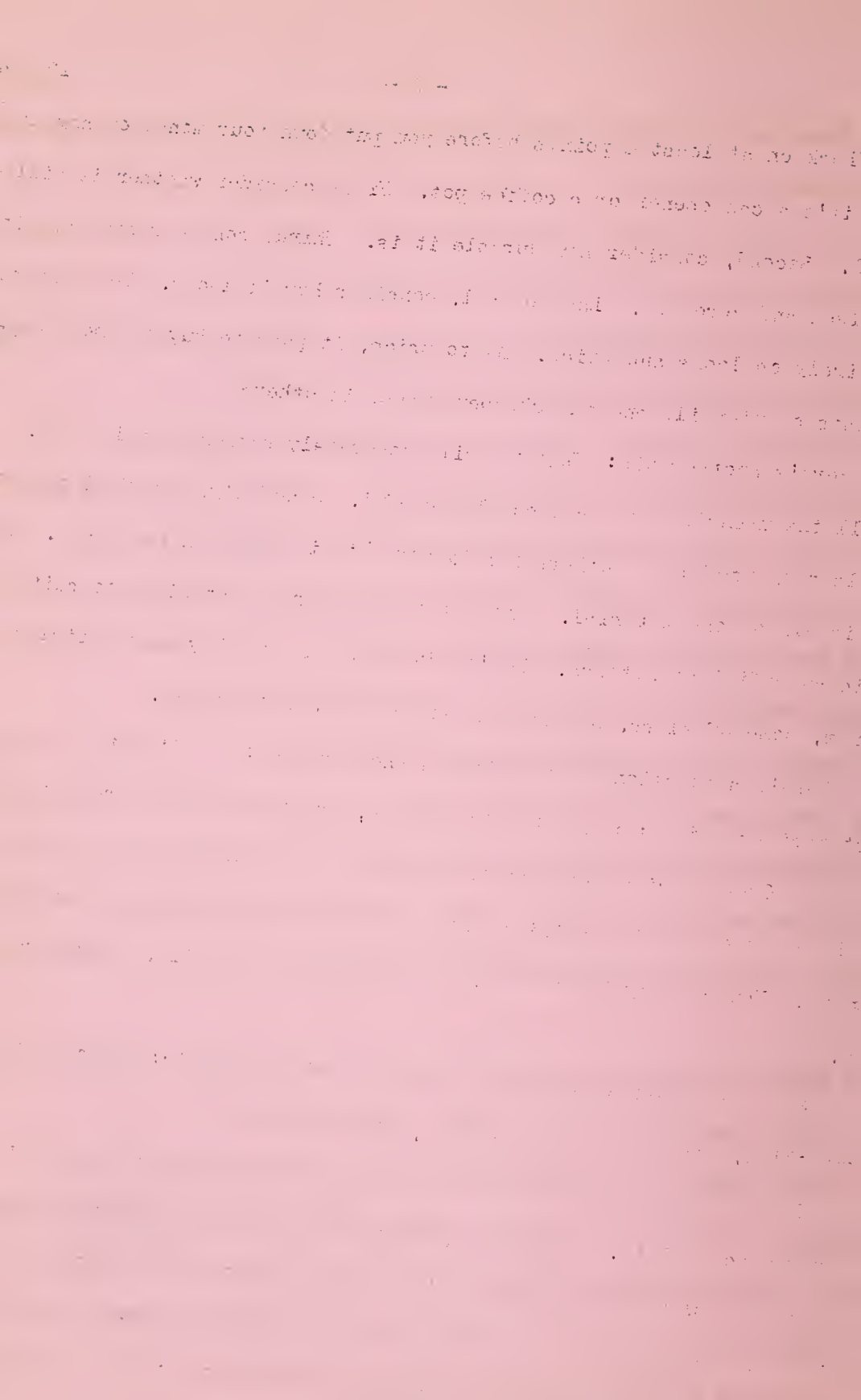
Here's another tip: Buy utensils separately rather than in sets. You rarely find all the utensils in a set equally useful. Generally, you find some of the utensils very useful but others hardly worth their space on the shelf. Then, too, a set is all of one material. But you need different materials to suit different uses in an efficient kitchen. You'll do better if you buy some articles of aluminum, some of glass, and some of enamelware, for example.

Here's a question many a kitchen shopper asks: Is it better to buy the newest designs and materials in kitchenware, or to buy the old reliable kinds?

The Oregon scientists say that depends on how much money you want to spend. You'll do better on the familiar kinds of kitchen utensils if you have very little to spend. You can buy the modern, more decorative utensils, if you have more to spend.

Another question many a woman wonders about is this: Which is the better buy--a thick, heavy utensil or a thin, lightweight one?

That depends on what you use the utensil for, and how you treat it, say the Oregon scientists. In general, heavy ware like cast-aluminum or cast-iron is best for long slow cooking because it holds heat better than thin metal. On the other hand, thin sheet metal is better for quick cooking because it heats up fast. So you will buy a thick kettle for cooking a pot roast or a stew, and you will buy a thin saucepan for boiling peas, or cabbage, or other vegetables that take



just a few minutes. Thin pans have another advantage. They are light in weight and easy to lift.

The treatment your utensils are going to have is something else to consider when you decide between thin and thick utensils. The thin cheap grades of aluminum, or tin, or enamelware may last for years and be perfectly satisfactory for a housewife who does her own work and is careful and thoughtful in handling her utensils. But in the hands of someone else, these more fragile utensils may be dented, bent and scorched in a week, so they no longer cook well. The heavy, more durable kitchenware is the buy for the careless or absent-minded housekeeper.

Now to add to these tips from Oregon, here are some from New York. First tip: A few durable utensils are better than many cheap ones. Second tip: Put any extra money you have into quality articles for everyday use, because everyday utensils must stand up under the heaviest wear.

Here's another tip. Usually several articles of the same kind are a waste of kitchen space. For example, if you never bake more than 2 pies at the same time, 5 pie-tins rattling around in the drawer are a waste of space. But duplicates of some articles save time and steps. You may be wise to buy 2 salt shakers, one for over the stove and another for over the mixing center, or 2 paring knives, one at the sink and another at the stove.

That's all the tips on kitchenware for today. Some other day you will hear more about choosing the right material in kitchen utensils.

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