

**Quick, easy and convenient cooking / Stokes Appliances Ltd.**

**Contributors**

Stokes Appliances.

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QUICK, EASY and  
CONVENIENT COOKING



**Stokes Appliances Ltd.,**  
22/24 Chandos House,  
Buckingham Gate, S.W.1.  
TELEPHONE: VICTORIA 1570.

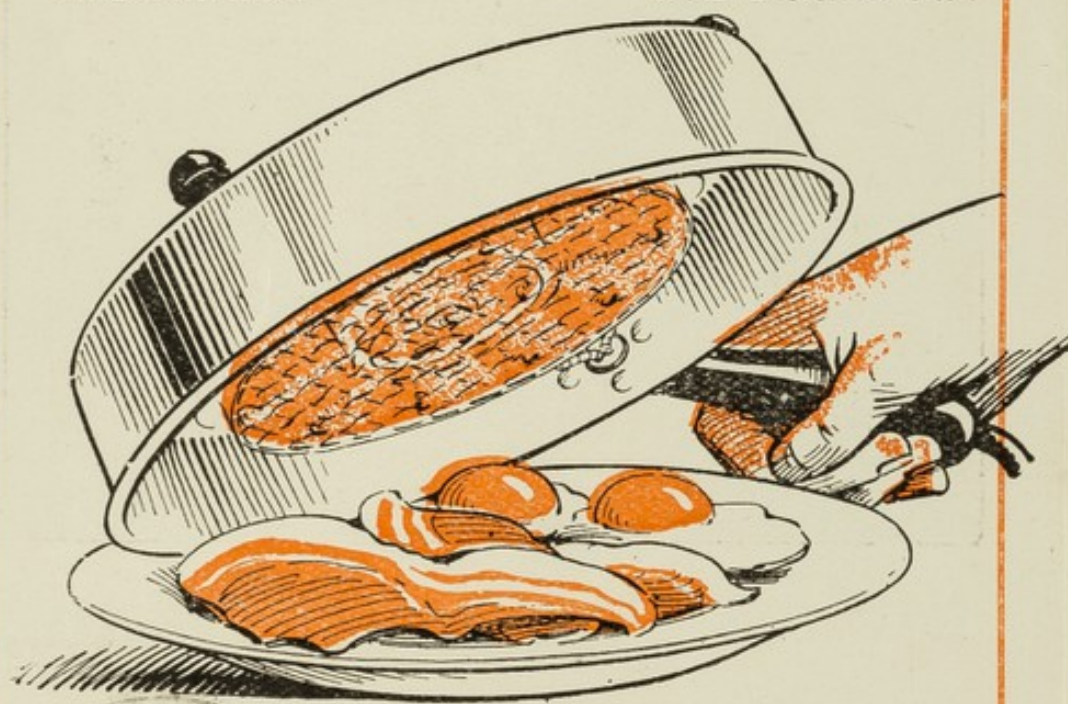


Cook the food ON THE  
PLATE ON THE DINING  
TABLE—quickly—easily—  
cheaply by

THE **STOKES** ELECTRIC  
**TABLE COOKER**

PATENT NO. 321278.

REGD. DESIGN NO. 740520



IT IS A WONDERFUL  
TIME AND TROUBLE SAVER!

BRITISH MADE

PRICE 27/6

Chops, steaks, bacon and eggs, sausages, fish, fruit, savouries, etc., can be cooked in this clean and convenient way

The STOKES TABLE COOKER is not limited in its variety of cooking, for Pancakes, Scones and many other delicacies can be made in a simple and easy way. It will be found invaluable in every electric household, large or small; and also in the offices of many business men and women who for various reasons are compelled to take their lunch or other meals at their place of business. The principal advantages of using the STOKES Cooker are briefly summarised on the next page.

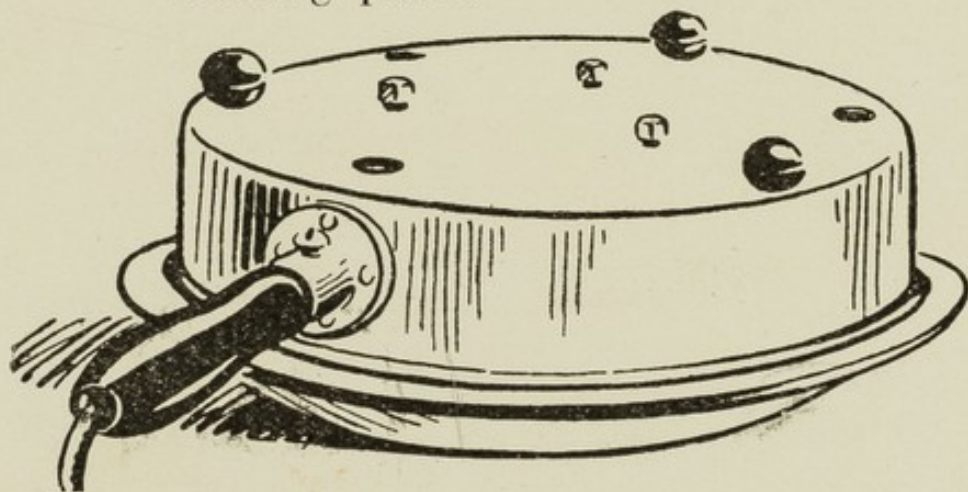


Uses only half-a-unit of current per hour.



# Principal Advantages OF THE STOKES COOKER

- 1.—Cooks on your plate.
- 2.—Cooks by radiant heat.
- 3.—Cooks fish, meat, fruit, etc.
- 4.—No wasted juices or dried-up food.
- 5.—A delightful blend of grilling, frying and steaming.
- 6.—Cooks bacon in 5 minutes or two chops in 12 minutes.
- 7.—No pots or pans are required.
- 8.—Only the plate has to be washed.
- 9.—There is no smell or spluttering of fat.
- 10.—It is very suitable for cooking food for invalids, as butter or grease is not required.
- 11.—It keeps food hot for 20 minutes after the current is switched off.
- 12.—It can be used from any lighting or heating point.



## OVER 20,000 IN USE

SEE WHAT SATISFIED USERS SAY

**N. Endacott, Hackwood Road, Basingstoke.**

With reference to the Table Cooker, I feel I must let you know how pleased I am with this. As all our cooking has been done electrically for some years. I have had considerable experience with all sorts of electrical cooking apparatus, and can say that for simplicity, cleanliness and economy your Cooker surpasses anything that I have yet used. For preparing a "catch" meal, really delightfully cooked, I should say your Cooker cannot be equalled.

\* \* \*

**Another.**—Greatest satisfaction. . . Food has a far better taste. . . Cannot praise too highly.

\* \* \*

**W. Buckton, 15 Churchill Gardens, Leeds.**

I want to give you an unsolicited testimonial. The Stokes Electric Cooker is the best thing we ever had—in two words, "It's champion."

\* \* \*

**W. Jameson, Meon Holt, Catisfield, Fareham.**

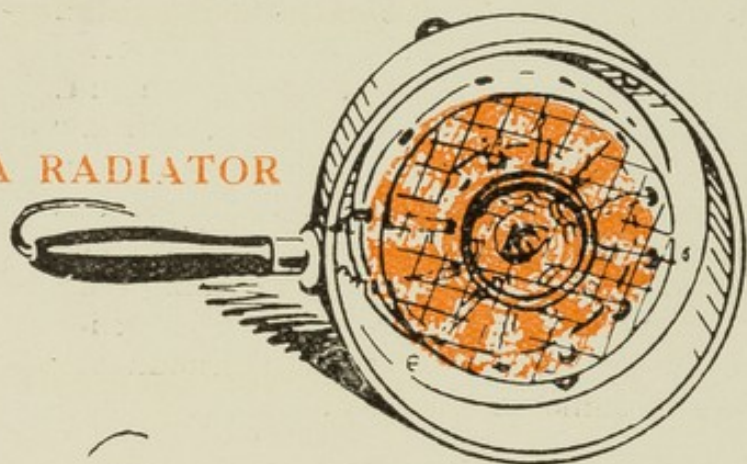
I am very pleased indeed with your Cooker. After seeing considerable service in my home, it has now been lent to a friend in H.M. Submarine L—, where it is proving most useful, particularly in providing hot food for watch-keepers and others having meals at odd hours.





THE  
STOKES TABLE COOKER  
CAN ALSO BE USED AS

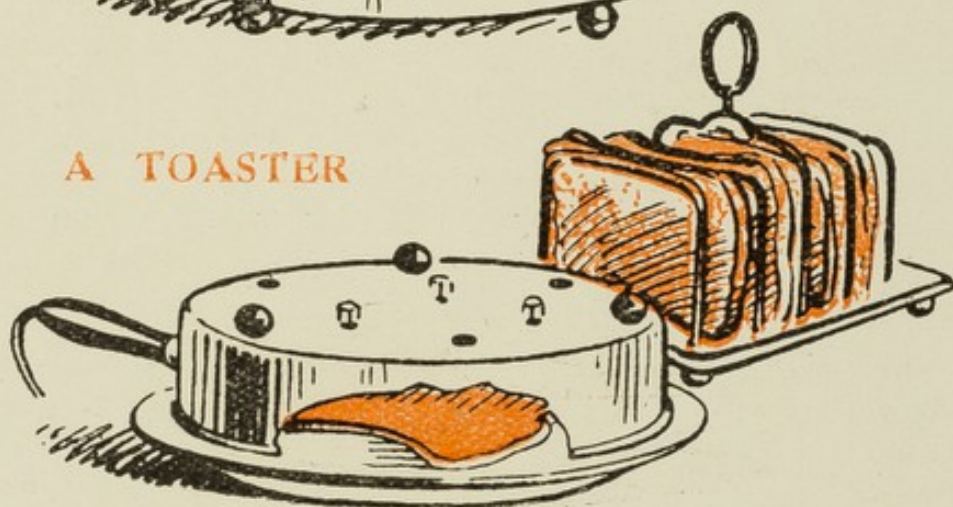
A RADIATOR



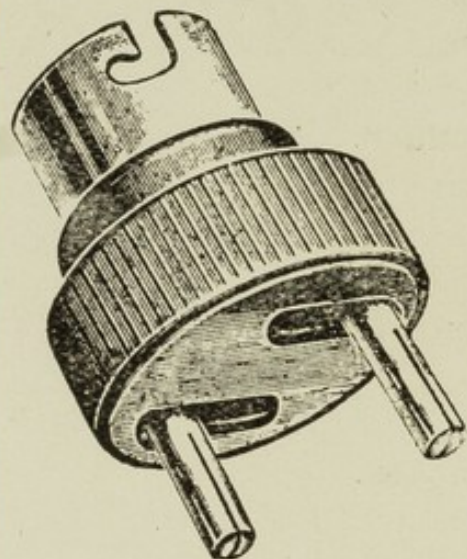
A WATER  
HEATER



A TOASTER



## ACCESSORIES FOR USE WITH THE STOKES COOKER



### Adjustable 2-pin Plug

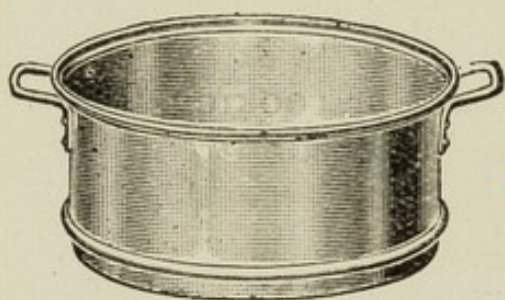
If you wish to run your cooker off a wall point, it can be fitted with an adjustable 2-pin plug to fit any 5 amp. socket.

Price 2/6

### Aluminium Casserole

This aluminium casserole is made specially to fit the cooker and enables you to roast a fowl or small joint.

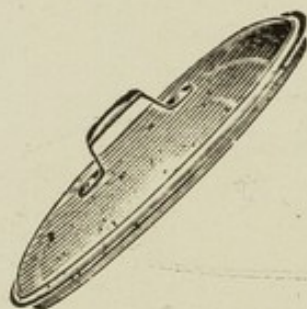
Price 7/-



### Aluminium Lid to convert Cooker into Warming Pan

By fitting this aluminium lid to cooker and switching on the current for not more than two minutes, the cooker becomes a very efficient and practical bed warmer. (Switch off the current before using.)

Price 3/6



The STOKES Table Cooker is obtainable from all good Stores, Electrical Dealers, Ironmongers, etc., in the following voltages: 50, 100/110, 200/210, 220/230, 240/250.

BRITISH MADE

Price 27/6



## A FEW SIMPLE RECIPES

FROM OUR OWN COOKERY BOOK  
GIVEN AWAY WITH EACH COOKER

**Bacon and Eggs.**—Put bacon on plate, cook for 2 minutes, then break eggs over bacon and cook to taste. Approximate cost of cooking,  $1/12$ th pence.

**Chops or Steak.**—Sprinkle with salt, cook for ten minutes, turn half-time. Approximate cost of cooking,  $1/5$ th pence.

**Plaice.**—Cook for 5 minutes, then turn and sprinkle with salt and pepper. Some butter added improves flavour and browns fish, but is not necessary. Approximate cost of cooking,  $1/12$ th pence.

**Fruit, Apples, Plums, etc.**—These should be cut in half, or smaller if apples. Sprinkle with sugar and cook for 20 minutes, stir from time to time and leave cover on till fruit is cool. These should be done in a soup plate to hold the juice. Approximate cost of cooking,  $1/3$ rd pence.

**Tomatoes.**—Cut in half, sprinkle with salt and pepper, and cook for about 8 minutes. These can be stuffed if desired. Approximate cost of cooking,  $1/7$ th pence.

**Welsh Rarebit.**—Crumble some Cheddar cheese in a bowl, add a little mustard, salt and pepper, and enough milk to make a thick paste. Place on some well-buttered toast and leave for 6 minutes. Approximate cost of cooking,  $1/10$ th pence.

BASED ON THE AVERAGE COST OF 2d. PER UNIT.