

Quick, easy and convenient cooking / Stokes Appliances Ltd.

Contributors

Stokes Appliances.

Publication/Creation

London : Stokes Appliances, [between 1930 and 1939?]

Persistent URL

<https://wellcomecollection.org/works/r5je2njm>

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

QUICK, EASY and
CONVENIENT COOKING



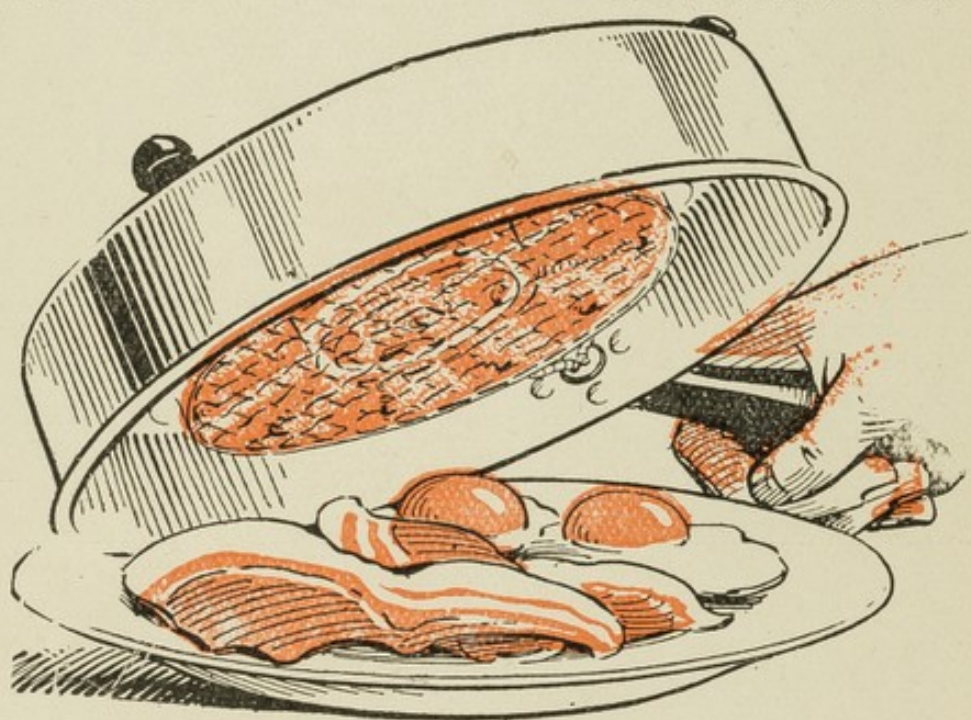
Stokes Appliances Ltd.,
28/32 Chandos House,
Buckingham Gate, S.W.1.
TELEPHONE: VICTORIA 4920.

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!

Price 27/6 with switch adaptor 30/6

BRITISH MADE

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

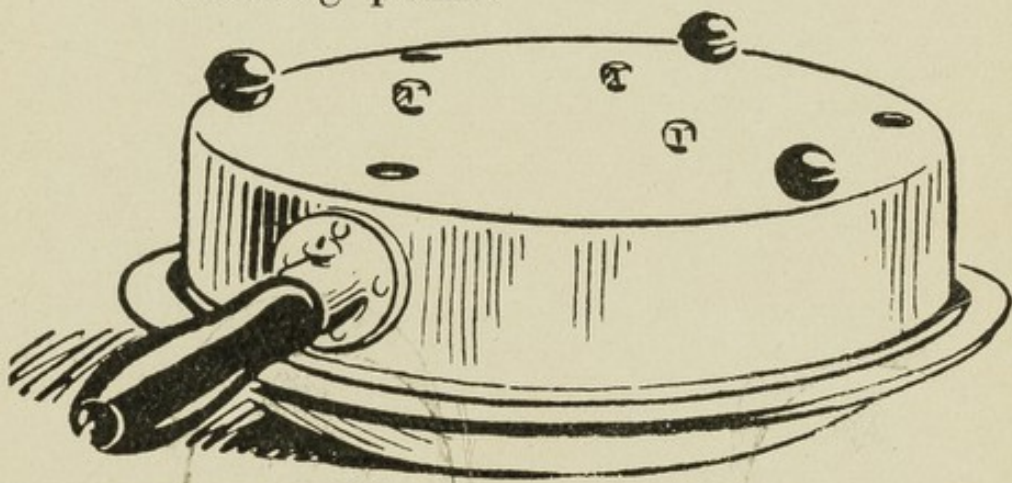
The STOKES TABLE COOKER is not limited in its variety of cooking, for Pancakes, Scones and many other delicacies can be made in a simple and easy way. It will be found invaluable in every electric household, large or small; and also in the offices of many business men and women who for various reasons 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 40,000 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."

* * *

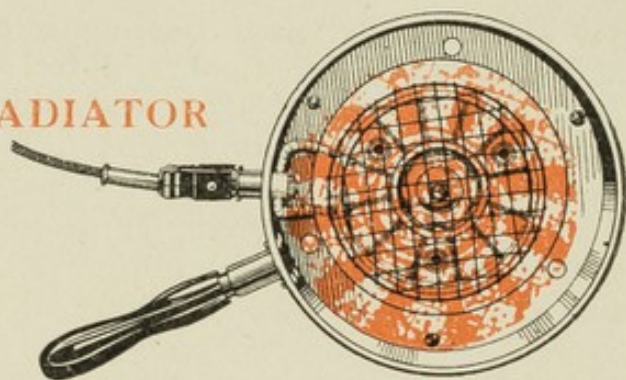
W. Jameson, Meon Holt, Catisfield, Fareham.

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.

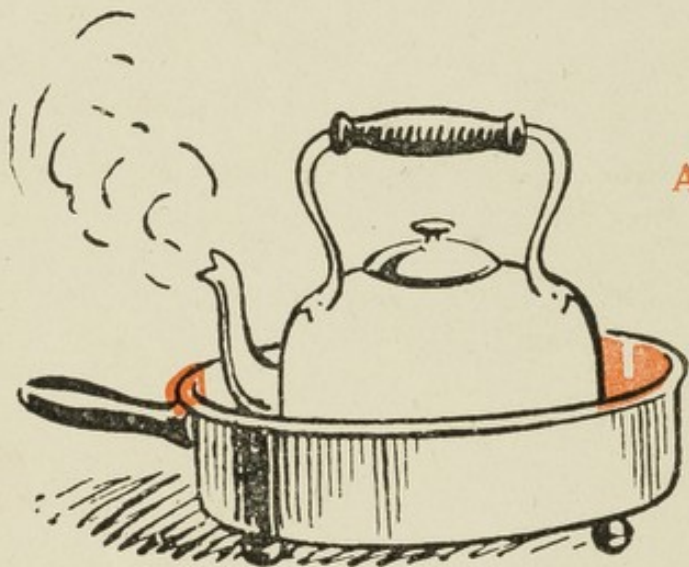


THE
STOKES TABLE COOKER
CAN ALSO BE USED AS

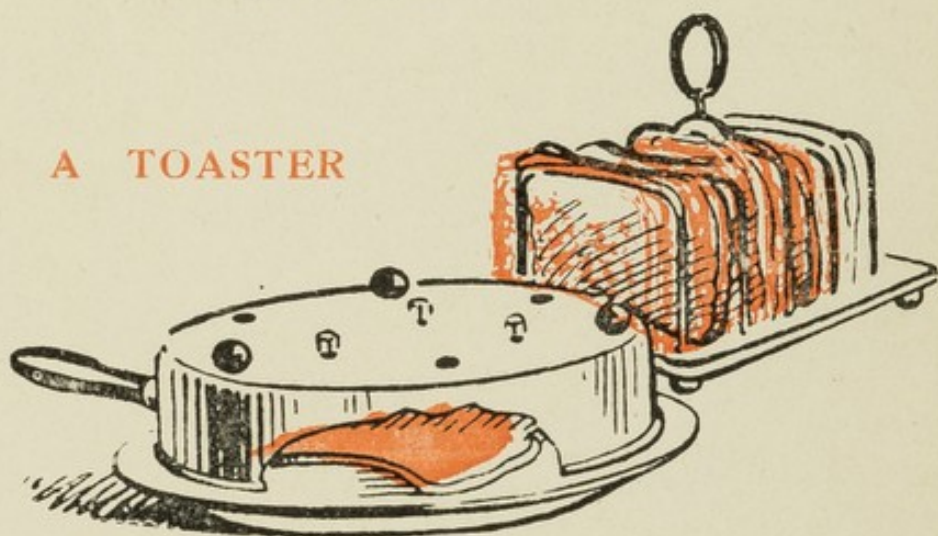
A RADIATOR



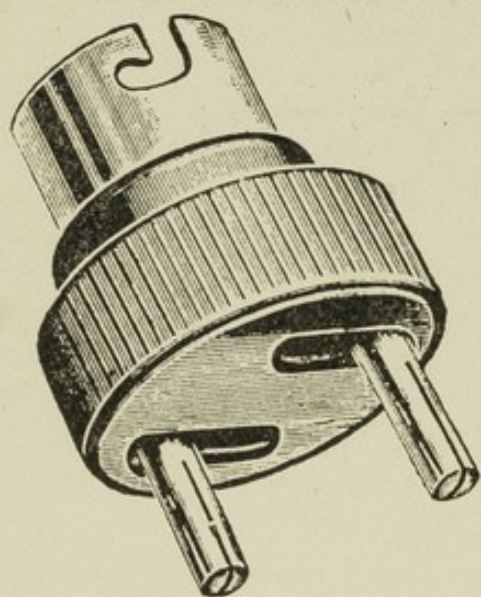
A WATER
HEATER



A TOASTER



ACCESSORIES FOR USE WITH THE STOKES COOKER



Adjustable 2-pin Plug

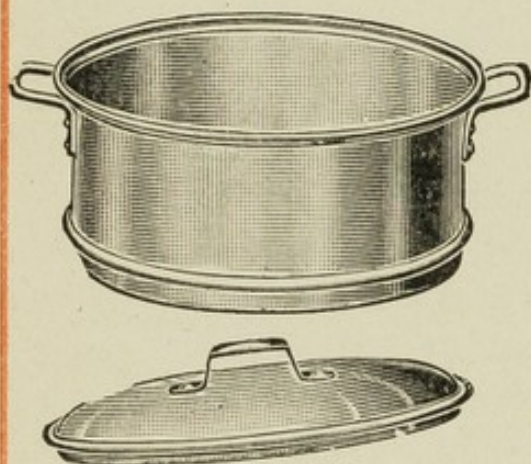
If you wish to run your cooker off a wall point, it can be fitted with an adjustable 2-pin plug to fit any 5-amp. socket.

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

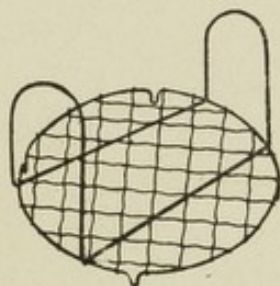
By fitting this aluminium lid to cooker and switching on the current for not more than two minutes, the cooker becomes a very efficient and practical bed warmer. (Switch off the current before using.)

Price 3/6

Cake Grid

For baking cakes, etc. inside the casserole.

Price 1/6



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, With switch adaptor 30/6

A FEW SIMPLE RECIPES

FROM OUR OWN COOKERY CHART
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