

### What To Look For When You **Buy a Microwave**

If you've never owned a microwave, how do you buy one? What should you look for? Who can you ask? If you are replacing an old microwave, should you get a convection? (And what is a convection, anyway?)

These are all questions to be answered if you are planning to buy a microwave. Here are some of the answers to help you shop!

For more information and brand ratings, check Consumer Reports magazine. The current issue (November 1986) includes ratings of very small ovens (.4-.6 cu. ft.). Back issues contain ratings of larger ovens. These reports include outside and inside measurements, which may be helpful if size is a problem.

How much you spend on a microwave will depend on the features you want in it. For \$200 to 300 you can get a really good microwave with all the basic features needed. "Extras," like automatic cooking or convection heating will quickly raise the price to \$500 or more.

(By the way, forget those tiny little microwaves you see ad-vertised for \$89.95. These "disposable" 400 watt microwaves are fine for campers, or a student in a dorm, but are useless for cooking!)

The three most important features to look for are: Digital

controls (more accurate than dials), 600 to 700 watts of magnetron power (less power will be slower), and five or more power levels (to adjust cooking speed from fast to slow).

These next two features are useful conveniences, but not essential: memory: (lets you set oven to turn itself up or down or to beep to remind you to stir, etc.) and temperature probe, (useful for reheating leftovers and cooking roasts. Should signal end of cooking).

Before you go shopping, decide where you will put a microwave and measure the space. If possible, locate a microwave near your stove, where it will be handy for quick jobs.

Microwaves vary a great deal in size now, both in the outside measurements and the measurements and shape of the inside cooking area. Even in midsize ovens, with about a .8 cubic foot capacity, there is a big variation. Size may be the determining factor in which brand you buy.

Dealer service and the manufacturer's warranty also vary greatly. Make sure you can get a microwave serviced locally before you buy it. The manufacturers' warranties on the

magnetron (the expensive part of the oven which makes the microwaves) vary from one to ten vears!

#### **Automatic Cooking** Features

If you don't want to spend any time learning to cook in a microwave, look for an oven with automatic cooking features. Ovens with automatic cooking are programmed to pick the cooking time and power level when you tell it what you are cooking.

Automatic cooking features add \$100 to \$150 to an oven's price, so these ovens are usually the more expensive, top-of-the-line models, (Just like on washing machines, a model with permanent press and delicate cycles costs more than your basic scrubba-dubber.)

If you want automatic cooking features on your microwave, look at as many different brands as you can before deciding which to get. Each manufacturer has its own automatic system. You may find one brand easier to use than another.

A good way to compare automatic ovens is to pick one food that you cook frequently (such as chicken parts) and see how to set each oven for that food.

# Convection

## Microwaves

These are advertised as "the microwaves that brown!" Micro/convection ovens have one or two heating coils in them, similar to those in range ovens. A fan blows the hot air around inside the oven, causing food to get brown and crispy on the outside.

These ovens can be used three ways. Without turning the heat on, you have a regular microwave. Without turning the microwaves on, you have a convection oven. Or, you can use a combination of both microwaves and heat together.

The big advantage to combination micro/convection cooking is that you can cook meats and casseroles more quickly than in a range oven and the food gets brown and crisp. Combination cooking is faster than regular range oven cooking, but slower than plain microwaving (a point many salesman don't mention!).

If browned and crispy foods are important to you, and you don't usually need the fast speed of a microwave, a micro/convection oven would be a good choice for you. However, there are three disadvantages to micro/convection ovens:

First, these ovens are harder to keep clean, since the heat bakes on food spatters. You need to keep the oven wiped out. Spray oven cleaners damage the oven.

Second, these ovens are small inside, when compared to range ovens. So don't expect to bake large foods or quantities in them. They are good for baking smaller quantities or items.

Third, each brand works differently from other brands. You don't find micro/convection recipes in newspapers or magazines. Look at the cookbook that comes with the oven carefully before you buy. Unless you are willing to experiment with your own recipes a lot, you will be limited to the cookbook's recipes for combination (microwave and hot air) cooking.

Don't confuse the tiny "toaster oven microwaves" that came out last year with the bigger micro/convections. The two types are very different!

Happy shopping! Copyright 1986 Lani Bloomer



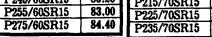
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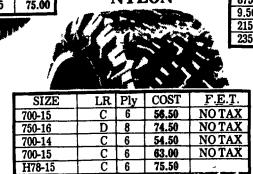


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