

## IN THE KITCHEN

### Kitchen Conveniences

There is much in arrangement. If the kitchen is small, this takes care of itself, but in large kitchens it requires some study and experience to know just where it is best for a certain object to stand. Housekeepers there are who place the wood box at the end of the stove farthest from the fire box. Five or six steps must be taken to replenish the fire when, if the box stood at the upper end, the wood could be placed in the stove without a step. Then, too, many housekeepers bend over a stove or sink or table that is too low for their height. The stove can be built up on bricks till it is the right height, and the table can be raised on blocks till it is convenient. The sink is a more difficult matter, but if it is too low for the housewife, and the expense of making it higher is not to be thought of, put the dishpan on the table and wash the dishes there instead of in the sink. Do anything to avoid bending the back at an angle. A high stool should be in every kitchen, for it is possible to do much more work while sitting down than one would believe who had not tried it.

Another most convenient article for the kitchen is a bench or box on which the mop-pail may be placed when one is mopping the floor or washing paint. This bench saves one from stooping to the floor each time the mop or cloth must be wrung out, and it is this stooping that makes the work of mopping so very tiresome. This same bench can be used for elevating the clothes basket when one is hanging out clothes, saving one the trouble of stooping for each piece of clean linen.

A convenience when one is cooking is a wooden cleat nailed to the wall just above the cooking table. A strip of elastic is nailed to the wall a few inches above the cleat, and the cook-book, open at the right place, rests on the cleat, and is slipped back of the elastic, which holds it in place. Thus one may glance repeatedly at the cook book without touching it with the fingers or having it on the table where it is apt to become soiled.

### Try These

**COFFEE CAKE**—One cup of strong cold coffee, one cup of butter, one and one-half cups of sugar, one cup of molasses, two eggs, five cups of flour, one teaspoonful of soda, spice and raisins.

**BANANA SHORT-CAKE**—One cup each of sugar and flour, one-half cup of sweet milk, three eggs, one teaspoonful of baking powder. Bake in two or three layers. Filling: One pint of milk, one egg, one tablespoonful of cornstarch; flavor with vanilla. When cold, spread with sliced bananas on each layer of filling.

**ENGLISH BREAD PUMING**—One pint of soft breadcrumbs, one-half cup of dried currants or raisins, two cups of two tablespoonfuls of sugar,  $\frac{1}{2}$  cups of milk. Grease small custard cups or ordinary butter-pans and put in the bread-crumbs. The better way to make the crumbs is to take a whole slice and roll it between the hands. The fruit may be mixed with the crumbs, or it may be spread on top or on the bottom of the pan. If it is

used over the top, it will form a bottom layer when the pudding is turned out. Beat eggs without separating, add sugar and then milk. When the sugar is dissolved pour carefully over the breadcrumbs. Let stand ten minutes and place in a shallow baking-pan, partly filled with water. Bake in a quick oven fifteen or twenty minutes. The mixture must be "set" in the centre. Serve with a liquid pudding sauce.

**GINGER-BREAD**—One egg, one cupful of molasses, one-half cupful of shortening, one-half cupful of sour milk, two cupfuls of flour, one teaspoonful each of cinnamon and ginger, and two level teaspoonfuls of soda stirred briskly into the sour milk. Raisins may be added. Bake in gem-pans in a very slow oven.

**STEAMED RICE**—Half a cup of rice, half a teaspoonful of salt and one and one-third cups of boiling water. Put in small cups in a steamer, cover closely, and steam three-quarters of an hour. Serve with stewed fruit and cream or sugar and cream.

### Stale Bread

Stale bread or biscuit can by steaming be rendered as nice as when fresh. Cut the bread in slices and stand them in the steamer leaning against a bowl in the middle, so the steam will reach every part of the slices. Let them remain for five or six minutes, remove the cover, turning it up quickly so the condensed steam on it will not drop on the bread, butter each slice as it is removed, pile lightly on a hot dish. Split the biscuit, observe the same precautions in steaming, and serve in the same way.

### Worth Knowing

That salt is not to be added to oatmeal until it has boiled about fifteen minutes.

That a cloth-covered broom will wipe the dust from walls and ceilings. That fish may be scaled much easier by first dipping them in boiling water for a minute.

That a teaspoonful of ammonia in the water in which silver is washed will keep it brilliantly bright.

That fresh lard will remove tar from either hands or clothing. Wash with soap and water afterwards.

That salt will curd new milk. Hence in preparing dishes containing milk the salt should not be added until they are cooked.

That powdered borax, strewn over places frequented by ants, cockroaches and other vermin will drive these pests away.

That a piece of charcoal thrown into the pot in which onions, cabbage, etc., are boiled, will absorb the unpleasant odor.

A laundress with expert knowledge says much depends on starching, adding that garments should always be turned wrong side out to have the starch well rubbed in and not a bit of it allowed to get on the right side. She says this material should not be starched at all, but dipped in gum arabic water and folded when still damp, in order to avoid sprinkling, since it is difficult to properly sprinkle thin material.

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