

Some Kitchen Comforts.

This paper is designed, not for those who can build a model kitchen for servants to use, but for those who must take kitchens as they are, and do the work therein themselves. We can only give some hints as to how to make the best use of what one already has, and suggest such innovations as can be made under most circumstances.

Sunlight, thorough ventilation and perfect sanitary arrangements are of the first importance in the kitchen; and as these are not necessarily dependent upon the size of the room, a small kitchen is sometimes more desirable than a large one. Any defect in these essential conditions will endanger the health of those who work there and often in a way so subtle that the real cause is unsuspected, but the effect on one's personal comfort is unquestionable.

While the general plan and situation of the kitchen may not be changed, great improvement is often possible with but small outlay, if one will only give a little thought to it. Screen doors, windows, screened all over and opening at the top as well as the bottom, ventilators, outside blinds, long dark curtains, are conveniences which most housekeepers can have if they will.

Where the kitchen serves also as a dining and a living-room it may be advisable to keep the working paraphernalia in adjoining closets, and have a lounge, rocker, sewing table, dining table, flowers and pictures, in addition to the range, sink, cooking-table and necessary chairs. But where the kitchen is used only for its legitimate work—the cooking and cleaning—economy of space and systematic arrangement, or hardness, should be the cardinal rule in its furnishings.

Nearly all the work of the kitchen may be classified under three heads, viz., that which is done about the stove, the sink and the table. There is nothing that lessens the work of the kitchen so much as a convenient sink. Where cold water is brought directly into the sink, and the waste pipe and drain are properly trapped and located, and it stands near a window and table, near but not in front of the stove, and is high enough for you to work at without stooping, it will be found convenient. Substitute for the usual dark closet under the sink, a long, broad shelf just above the base-board, and another narrow one above that. Two or three shelves within easy reach above the sink, a board shelf at the left with drawers or shelves below, a swinging bracket-lamp above, a small folding towel-rack at one side, and brass hooks wherever needed, will afford convenient places for soiled dishes and the necessary articles about a sink.

Among these are the following: granite iron stove ware, oil-can, lamps, washing-soda, borax, copper, ammonia, oxalic acid, turpentine, mineral soaps, hand-basin, floor basin or pail, vegetable-pan, dish-pail, rinsing-pan, large, short-handled dipper, lineup or tumbler, soap-dish and shaker, scrubbing-brush, vegetable-brush, sink strainer and scraper, dish-mop, wire dishcloth, paring-knife, case-knife and fork, tunnel dish-towels, hand-towels, oven-towels, cleaning-cloths, dusting-cloths and materials for cleansing silver, brass and lamps.

We cannot here discuss the merits of oil stoves, gas stoves, or portable coal and wood ranges. Each housekeeper must decide this question for himself. But taking a portable range as the form most generally used, specially where there is a boiler for hot water, we would suggest that you select one with a hot closet, double flues, a sitting grate, and a smooth, plain, outside finish. It should stand high, so you may work over it without stooping, and far enough from the wall for you to reach behind it easily, and allow room for the coal hod. There should be a small mantle over the range for the match-box, holders, etc., and for a lamp when needed near the fire—but do not keep the lamps there when not in use. A towel-rack will be needed near by, and it should be large enough to hold the dish and oven towels and dusting cloths.

Should the kitchen wall be papered, cover the space behind the stove with enameled cloth, which can be cleaned easily. Use this cloth also behind and on the sink and table shelves. But, if possible, have your kitchen walls painted. Arrange brass hooks, not nails, on the molding near the stove, for the dustpan and brush, shovel, tongs, poker, cover lifter, oven cleaner, etc. Be generous with them, and do not crowd several things on one hook. In a closet near the stove put the kindling basket, brooms, kitchen aprons, ironing-boards, etc. Shelves in the closet, or on the wall near the range, will be handy for flat-irons, the stove blacking-box and foot-box.

When you have but little closet room and do not need a dining-table in the kitchen, it would be well to have your kitchen-table

made to order, and utilize the space underneath. The dimensions can be arranged to suit the space in the room best adapted for it, but be careful to have it high enough. It should have castors and open shelves just below the top, with drawers and small closets underneath, in which may be kept all the cooking utensils, ironing materials, and other things, which want of space forbids us to enumerate. Do not keep groceries or food in it, as these are better kept in the pantry or cold storeroom. But it will be well to have one or two shelves over the table, where the things most needed in daily work may be within reach, such as the cooking salt, pepper, soda, cream-of-tartar, baking-powder, spices and the flour dredger.

One of the most convenient articles is a small table on castors, with a movable zinc-lined tray on the top, and a shelf half-way below. Utilize it when you are washing dishes, or when cooking over the fire. It can be rolled to the pantry or china closet, and will save strength and steps. If desirable to combine a laundry with the kitchen, and you can afford set tubs, have them fitted with covers and placed where they may serve as tables when not used for washing. A clothes frame can be arranged on the ceiling, and drawn down for use, and up, and out of the way when not needed.

There should be a place—and you can easily find a convenient one—for a clock, scales, thermometer, pincushion, a small but well-equipped work-box, twine, wrapping paper, glue, paper bags, bell, mirror, account-book, pencil, almanac, cook-books and any other articles which individual need may suggest.

Sweets for the Summer.

The deserts for summer must be specially suited to the season. One does not care so much for heavy puddings and rich pastry during hot weather, though delicate sweets and frozen deserts of various kinds are sure to meet with favor. The house wife who has these at her command is well prepared.

CONSERVE OF ROSES.—Take fresh rose-petals, dip them in rose water; wash, and boil the juice with an equal quantity of crystallized sugar; color the syrup with a few drops of cochineal; and, just before taking it from the fire, drop into it, one by one, large fresh rose-petals. When the syrup has all been used in this way, sift fine sugar over the candied petals, and put in jars with branched paper over them.

DELICIOUS PEACH CREAM.—Take one pound of canned peaches, one-half pound of sugar, and rub through a sieve, the peaches being cooked very soft. Soak half a package of gelatine for an hour in enough cold water to cover it; then stir it into a teacupful of rich milk or cream, which should be boiling hot; and when well dissolved add it to the hot marmalade. When pretty cool and before it becomes firm, beat the peaches smooth and stir in a pint of whipped cream. Dip a mold into cold water, fill it with the mixture, and set it away to grow firm. Turn out and serve with a garnish of preserved peaches.

FROZEN ALMOND CREAM.—Blanch and pound one-half pound of Jordan almonds to a paste. Scald one quart of cream in a boiler; add the almonds, yolks of seven eggs and one-half pound of sugar (beaten together to a cream previously), and stir all over the fire until they begin to thicken; take from the fire and beat for five minutes. Strain through a fine sieve and freeze. When frozen, remove the dasher, and fill the centre with cherry, damson and apricot jam; cover and stand for two hours. When ready to serve, dip can in hot water and turn on a dish.

SPICED CURRANTS.—To four pounds of currants picked from the stems, take two pounds of sugar, one-half pint of vinegar, one teaspoonful each of all kinds of spices, and a small piece of gingerroot. Place the spices in a thin cheese-cloth bag. Put the vinegar and sugar on the fire; when it comes to a boil skim it and pour over the currants and cook gently for ten minutes. Put a stone jar, and next day heat the syrup and pour boiling hot on the fruit. Do this for several consecutive days. The last day boil the syrup until it just covers the fruit.

CHERRY AND TAPIOCA PUDDING.—Soak one cupful of tapioca over night in cold water. Place on the fire with one pint of boiling water. Stone one and one-half pounds of nice cherries, stir them into the boiling tapioca, and sweeten to taste. Pour into a dish and stand away to cool. Serve very cold, with sugar and cream.

A VERY NICE RELISH.—Cut a small hole in the top of a large tomato, and fill with chopped cucumber, onion, cabbage or cauli-

flower and the tomato taken out; and serve on a lettuce leaf with mayonnaise and parsley chopped with onion and vinegar.

TO MAKE ICE-CREAM.—Take one-half gallon of new milk, one ounce of gelatine dissolved in cold milk and poured into the milk, three eggs, the whites beaten separately, and four cupfuls of granulated sugar. Mix well and pour into the freezer; soon as it begins to freeze add one pound of chopped almonds, one of grated cocoanut, one pound of ripe strawberries or preserves, and one pint of seeded cherries.

COCOANUT CAKES, OR MERINGUES.—Take equal weight of grated cocoanut (fresh) and powdered sugar, add the whites of six eggs beaten stiff, to one pound of the sugar and cocoanut. It should be a stiff mixture; add egg enough to make it so. Drop the size of a nut separately upon buttered paper in pans, and bake in a moderately heated oven

Hints to Those Who Travel.

"Travellers must be content," says Shakespeare, and so they must, but not too content. One cannot expect to take home-comforts with him everywhere; but, on the other hand, one must not consider all discomforts inevitable merely because they are so universal. Very often the remedies are simple and easily applied. For instance, the worst of these ills, which, by common consent, is nausea, from the motion of the cars, may be entirely prevented in the following way:

Take a sheet of writing-paper large enough to cover both the chest and stomach, and put it on under the clothing, next to the person. If one sheet is not large enough paste the edges of two or three together, for the chest and stomach must be well covered. Wear the paper thus as long as you are traveling, and change it every day if your journey is a long one. Those who have tried it say that it is a perfect defense.

In spite of declarations to the contrary, it is possible to both read and write with comfort while traveling, if one knows how. Pains in the head after reading on the cars are due to an unusual strain upon the muscles of the eye, its focus being changed almost incessantly; but with an occasional rest the muscles will not find the work too hard. So try the plan of reading for two minutes, and then, for five minutes, reviewing what you have read. But if, meanwhile, you wish to look out of the window, let in be the one on the other side of the car for to look out of the one next you will require quick local changes as tiring to the eye as reading.

There are two ways of writing on a train. The first requires that the paper be laid upon a light board, perhaps eighteen inches square; one end of this will rest in your lap, and the end furthest from you will be raised a few inches by a cord which passes around the neck. The whole affords a sloping desk which moves with the body and is fairly satisfactory. The simpler and perhaps the better plan is to place your tablet upon a feather pillow in your lap, when you will find that the elasticity of the feathers reduces the motion to a minimum, and makes writing easy.

One of the lesser discomforts of traveling is the difficulty of standing or walking in a moving train; yet railroad men run or walk with perfect ease. The secret lies in allowing the body to sway with the motion of the cars, the knees being slightly bent, while the feet are at the time held ready to be braced firmly, if necessary.

Those to whom the term "sleeper" is a hollow mockery may profit by the experience of salesmen and others who travel frequently and have the bed made up with the pillow toward the locomotive. Just why this should make sleep easier is not explained, but the plan is highly recommended.

If you are ever in straits for a clean handkerchief or two when no washerwoman is within easy call, try this plan. Upon reaching your hotel take all your soiled handkerchiefs, wash and rinse them, and spread them out smoothly on the window-panes. Be sure that there are no creases, and that the corners form right angles. When dry and carefully folded no one could tell that they had not been ironed. Heavily embroidered handkerchiefs will not look as smooth as plain ones, but will certainly defy detection across a car aisle. Whether at home or abroad it is always better to treat mourning handkerchiefs in this way, as their black borders will not fade so rapidly as when washed as usual.

It has been estimated that the total amount of coal annually wasted by imperfect combustion in England is 45,000,000 tons, corresponding to £12,000,000.

The Girl Who is Ever Welcome.

The welcome guest is the girl who, knowing the hour for breakfast, appears at the table at the proper time, does not keep others waiting, and does not get in the way by being down half-an-hour before her hostess appears.

The welcome guest is the girl who, if there are not many servants in the house, has sufficient energy to take care of her own room while she is visiting; and if there are people whose duty it is, she makes that duty as light as possible for them, by putting away her own belongings, and in this way not necessitating extra work.

The welcome guest is the one who knows how to be pleasant to every member of the family, and who yet has tact enough to retire from a room when some special family affair is under discussion.

The welcome guest is the one who does not find children disagreeable, or the various pets of the household things to be dreaded.

The welcome guest is the one who, when her hostess is busy, can entertain herself with a book, a bit of sewing, or the writing of a letter.

The welcome guest is the one who, when her friends come to see her, does not disarrange the household in which she is staying that she may entertain them.

The welcome guest is the one who, having broken the bread and eaten the salt of her friend, has set before her lips the seal of silence, so that when she goes from the house she repeats nothing but the agreeable things that she has seen.

This is the welcome guest, the one to whom we say good-bye with regret, and to whom we call out welcome with the lips and from the heart.

... one girl, who works all day long in the mending-room of an embroidery factory, told me how they made much of their spare minutes. There were thirty of them, and whenever a piece of embroidery came from the great looms it went into their hands to be looked over and mended, so what they did was "piece-work," and any minutes they gave up were deducted from their time at the end of the week. After thinking it over they decided that each one could spare ten minutes a day, and the one who was having her ten minutes, read to the others. In this way they got three hundred minutes a day, eighteen hundred minutes a week, and—whoever among you is a good arithmetician—count how many minutes a year that would be for them.

Doesn't this make you, who govern your own time, a bit ashamed? Remember, time is really money to those girls, and yet they were willing to give it that they might gain knowledge. The good that came from the reading was not only in the story, or the verse, or the history, but each girl learned to use words correctly; she grew to understand, and to be mistress of good English—and all because of the spare minutes—the minutes that, in all, are so prone to idle away.

The loss of time was not great, and the gain in knowledge was. After my friend had told me of this I wondered how many girls there were who took ten minutes a day to improve their minds, and, do you know, I think the greatest number will be found among the women who deny themselves something in taking this time? The working-girl of America is the mother of the next generation. She is wealthy in wisdom, she is growing to be healthy in looks, and that she is wise is certain. To me she is so near and dear that I always want to meet her; and now I want to say to her: "Come and get acquainted with me. Tell me a little of your troubles and of your joys; I'll tell you of mine, and we will suggest to each other the working out of problems that at first seem difficult." Will they answer my appeal? They are my special friends.

My Special Friend.

Who is it? It is the girl who is honestly working to earn her own living, who is trying to make the best of everything, and who, at twenty-five, isn't ashamed to learn how to speak good English, and who, no matter what her age is, knows that every bit of knowledge that she gains is much more to her advantage. Some of my girls, my special friends, were talking the other day about what to do with the extra minutes, the "spare minutes," they said. These girls who have the courage to work during all the bright, sunny days, can yet talk bravely of spare minutes, and some of them told of their methods of utilizing the odd time. A book picked up, a newspaper read, a verse of poetry learned, and, sometimes, just an absolute resting of body and mind—and that is what some of them need more than anything else.