

pantry and the kitchen is large enough (and it should be large enough in such a case) a cupboard that will answer every purpose can be built in. It will be found just as convenient, if not more so, than a pantry and assuredly will take less trouble to keep in order. A plan for such a cupboard is given with the paragraph on the pantry. It allows for space above for dishes and below for utensils and supplies. There are drawers for knives, towels, cloths, etc., a bake-board and space for working and serving. The window in the middle allows for good light. A division for writing, keeping account-books, etc., could be made.

The practice of keeping utensils hanging about is, in general, not a good one. There is always a certain amount of unavoidable dust, which, of course, will settle on the exposed utensils so that there is extra cleaning required to make them fit to use. There may be a few that are in such constant use that dust has not much chance to settle upon, otherwise all things had best be protected. A few things may be kept near the stove for convenience when cooking, such as a covered salt-box, salt and pepper shakers, perhaps cans of different seasonings which are often in use. A shelf to accommodate them can be put up near the range.

A chair or stool should stand near the worktable. If it is not there, the worker will, in all probability, stand at her work, and thus lose many an opportunity to prevent tiring herself.

A small table for work-basket and a rocker near a window should be a part of the furnishings. The housekeeper can often snatch a few minutes rest or recreation in intervals of waiting on some of the household processes, or where some watching of things is necessary (and there are many such occasions), and where otherwise she would, perhaps, just weary herself standing about. It is wise to keep book or paper or mending at hand.

Hangings are not appropriate in the kitchen, but plain simple muslin or cheese-cloth curtains for the windows are not objectionable but add greatly to the attractiveness and to the general look of cleanliness and they are so easily kept clean that they can hardly be considered as adding to the work of the household.

Pictures on the wall are out of place and could not very well be kept in good condition in a place where cooking and such-like processes are carried on.

There is no objection to a flowering plant or two in the kitchen window and it adds much to the cheerful appearance of the kitchen.

(4). *Utensils.* These should be of the *best quality* and it pays to buy such. In general, enamel and granite are the most satisfactory ware within the reach of all but only the best should be purchased. Aluminum is durable, light to handle and easy to heat. It is expensive at first but lasts so well with care that it does not seem so expensive in the end.

It is not wise to have an overstock of implements to work with; they are often unnecessarily brought down, adding to the work of dish-washing and there are always that many more to handle and put away.