

## THE ONE MAID BOOK OF COOKERY

led back which is fixed on the cooker. No one having used gas for cooking would willingly revert to other methods. Gas is always ready, clean and economical, giving and maintaining any degree of heat required. There is no stoking and more time and thought can be given to cooking. To keep a stove clean, it should always be rubbed over with soft paper after using. (A bag to hold paper should hang in a convenient place in every kitchen). The burners should be regularly brushed and kept clear, the stove occasionally black-leaded, the steels kept bright with emery paper.

The following list of kitchen furnishings may be taken as suggestions only. Good and sufficient utensils must be provided if good work is expected. Small and inexpensive tools aiming at economy of labour are constantly invented.

**Wood.** A Chopping Board, Pastry Board, Hair Sieve, Wire Sieve, Rolling Pin, Stand for Eggs, small Spoons, Pastry Brush, Vegetable Brush, Flat Wire Brush, Scrubbing Brush, String Mop, Pot Brush.

**Enamel.** Pint, Half Pint, Gill Measures, Bath for Washing Up, Basins, Pail, Colander, Sink Basket, Spice Box, Spoons, Flour Tin, Tins for Groceries.

**China.** Jugs, Basins, Coffee Jug and Milk Jug, Pie Dish, Fireproof China Oval Dishes, Souffle Dish, and small Cups, a French Pie Dish, Glass Lemon Squeezer.

**Metal.** A Wire Stand for Vegetables, Wire Frying Spoon, Egg Whisk, Fat Strainer, Gravy