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WHEN WRITING TO ADVERTISERS PLEASE MENTION THE GUIDE

Kitchen Efficiency

Continued from Page 10

three inches deep, 1½ feet square for kitchen cutlery, etc. (b) Three roll out bins below drawers for sugar, etc. (c) Fifteen and a half inches above table, two rows of shelves, 6 inches wide, for condiments, spices, etc.; window curtain on roller to pull over shelves.

2. Sink with 3 faucets, 1 hard cold, 2 soft, hot and cold. Under sink open, making a place to hang dish pans. Drain board to right of sink, with shelves below for utensils, etc. Above sink shelf 6 inches wide for tea steeper, coffee pot, canisters, etc., with curtains.

3. Folding tray wagon or wheeled cart.

4. Window over working table, 3½ feet from floor.

5. Window 5½ feet from floor, to avoid draft on stoves.

6. Bench 16 inches from floor for fireless cooker. When not used, board to fit top for table near stove. Shelf below bench 6 inches from floor for utensils.

7. Coal range, chute to basement, for ashes into galvanized tin.

8. Dumb waiter to basement for coal for range.

9. Hot water heating tank.

10. Two-burner coal oil stove.

11. Cleaning closet, 2 feet by 4½ feet.

Two shelves, (a) along end 2 ft. from floor, with 2 boxes, one for cleaning cloths, other old newspapers, etc. (b) Alongside 5 feet 5 inches from floor for cleaning apparatus, brooms, brushes, etc., with screws hung from edge of shelf.

12. Butler's pantry, 4 feet by 5 feet between kitchen and dining-room to avoid odors from kitchen. (a) Table with two zinc lined drawers for bread and cake. (c and d) Cupboards with double closed doors for groceries. (b) Shelves closed in for china, below shelves refrigerator, if ice is available from basement, or put refrigerator in back hall, if ice comes from outside. Swinging doors on pantry.

13. Dumb waiter to cold storage in cellar below basement. Bring up ice on this.

14. Closet 4 feet by 3 feet for pans, etc., top shelf 5 feet from floor, around 3 sides; 3 shelves below this, lowest 12 inches wide and 14 inches from floor, with head 18 inches. Entrance to basement thru closet, taking space off clothes closet (15). Drawers for kitchen linens.

15. Clothes closet for working clothes and boots, with house slippers, etc., to change. Hooks for clothes and shelves for hats and boots. If children, have some hooks and shelf low enough. (Cement floor). Shoe blacking apparatus.

16. Waste paper basket.

Laundry 6 Feet by 13 Feet

A. Two laundry tubs, each having 3 faucets, 1 hard cold water, 2 soft water, one hot. Shelf above for hose to machine, etc.

B. Ironing board, one end fastened to wall; when not in use fastened up.

C. Hand basin of hot and cold soft water.

D. Bench.

E. Centre of French windows opening out, pulley in centre and clothes line to E2, to swing outside after clothes are pinned on.

F. Table, height to suit worker, shelf above for soap.

G. Motor washing machine.

H. Motor mangle.

I. Motor.

Modified Kitchen

Fig. 7 is modified to Fig. 8, as explained below:—

Make Nos. 11 and 12 into one pantry. Have cupboard along wall, (a) with glass doors into dining-room to use as server, and lined drawers for bread and cake to right. Space over cellar stairs for pans, that are in cupboard (14) in first place. Remainder of pantry as before.

Eliminate No. 14 and have door from kitchen to dining room and to cellar and back hall.

Have soft water pump at sink (2), if hot water works system in house. Have home-made fireless cooker. Leave out No. 8 coal "waiter" and No. 9 hot water boiler. Have coal range at No. 7 and keep coal in cellar passage way.

Have oil or gasoline stove portable to use in the laundry on wash days.

Leave out men's clothes closet and have this back hall, and add three feet of original hall to laundry room. Have shelf and hooks along wall (a) of back hall for men's clothes, hats and shoes.

Entrance to laundry convenient to kitchen door.

Wooden and zinc tubs and wringer hanging on wall at H, I, G, with bench below and drain pipe in floor at K.

Have oil or gasoline stove at A, table at B for ironing, with shelf above for gasoline, iron, etc.; ironing board at C and basin at D. Brushes, brooms, etc., for cleaning at J from closet No. 11 on original.

Clothes lines at E. E as before.

Windows in kitchen and laundry as before.

Note—Perhaps the arrangement of clothes line in laundry is not clear enough. The idea is to have a pulley high up on the wall opposite the windows. From this pulley two lines would be run, passing out thru a curved hole between the window and the casing and fastened on a pulley attached to a pole out in the yard. The lines would be filled with wet clothes in the laundry, the windows, being on hinges, opened, and the pulley turned so that the clothes would pass thru the windows into the yard.

THE EFFICIENCY KITCHEN

Improving a Badly Planned Kitchen

I am afflicted with about the most inconvenient kitchen that ever a man planned. It opens straight outside, and it is made into a hall to the rest of the house, so that there is a constant going to and fro. Still, I have been able to bring it into some sort of order. The first thing I did was to remove the dining table and china cupboard into another room. This meant giving up my little sitting room, which was a trial, but the room was hopelessly crowded. Next, I procured a kitchen cabinet and put it where the table had been, but I soon found that that would not answer. I must cross the room with my materials from the pantry to the cabinet to prepare them, back to the stove to cook them and across the room again to the dining-room. So I simply changed the places of the cabinet and stove, and then everything stood in the order it should—pantry, cabinet, stove, dining-room.

Over the stove I put a shelf with tea, tea pot, coffee, coffee pot and coffee-grinder, and saucepans and frying-pans hanging below. The table I moved from under the window to where the china cupboard had stood. Hanging over it dish pan, drainer, dish mop, pot scraper, etc., with pitchers and lamps on a shelf above. Everything commonly used in cooking I keep in the cabinet. The pantry contains stocks of groceries bought in bulk and kept in tins. The oil-stove is used in the heat of summer and for emergencies. With a three-deck steamer and a fireless cooker quite large meals can be cooked on an oil stove, if necessary.

It must be observed that no amount of arrangement will make such a kitchen as this at all desirable, which makes it very important that everyone should understand how to plan a convenient kitchen. Much may be learned by studying The Guide house plans. The wash-room should be made large enough to do the laundry work there, and keep it right out of the kitchen. It is often convenient to eat in the kitchen, especially if there is a screen porch to eat on when the heat of the kitchen would be oppressive. If this is done, it should be remembered that the working tables, etc., must be kept together if you would save steps.

In conclusion, two simple rules will cover good arrangement:—1. As far as possible, keep each tool as near to the place where you use it, that you will not have to walk after it. 2. Don't expose anything to dust that is not used daily.

E. M. H.

Household Efficiency

We have just altered our kitchen and dining-room and find it much better in every way. In the old plan the kitchen was in between the sitting-room and dining room. This was inconvenient for several reasons, viz., heat from the kitchen in summer, smell of cooking thru

the house, men coming in had to pass thru the kitchen. The greatest drawback was thru the former dining-room all thru this January being unfit for use owing to condensation, it being a lean-to. The kitchen now is smaller, but also more compact. It is 8 by 16. Beyond this is the pantry 8 by 4. On the floor is oilcloth. The dado is V joint, painted pale grey, with white finishings. The ceiling is white, the top half of the walls white oilcloth pasted on. Outside is a small porch, partially covered in. This contains a coal box. The top of the kitchen cabinet is covered with oilcloth and used for vegetable dishes and bowls, those being in constant use. Above is a small shelf, also oilcloth covered, which is kept for milk jugs. Between the pantry door and the butler door is a small shelf on which is screwed a Keat's knife cleaner, a biggish machine but a great labor saver. On the east side of the stove is a long shelf for sauce pans. All shelves are oilcloth covered and nailed down. There are two brackets supporting this onto which we nailed a long wooden half-inch rod behind which we slip the sauce pan lids. Underneath is another broad shelf. On the west of the stove is another shelf for various articles. On the wall behind the stove a spare poker fixed into an angle iron with a hole in it forms a good movable rail for glass and dish cloths. Above the sink is fixed a plate rack, which eliminates all drying of plates. The plates dry off with a good polish. On the right of the sink is a draining board. A cupboard is built round the sink and painted pale grey. To the left of the sink is fixed a pump connected with two big rain water cisterns in the cellar. These can be replenished from a big concrete cistern under the barn. A table stands under the window and to the right is a coffee grinder screwed onto the wall.

We find this in every way a labor-saving and step-saving kitchen, the cost being quite small, as we, of course, did everything ourselves and used material on hand as much as possible.

Mrs. E. P. P.

Prize Winners

The Efficiency Kitchen—
First prize—Mrs. J. D. Whitmore, Oakville, Man.
Second prize—Mrs. J. J. Cameron, Last Mountain P.O., Sask.

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