

## THE LARDER

THE Larder, or Safe for the keeping of food, should be so placed that fresh air circulates freely through, the windows fitted with fine wire gauze, and when necessary lined with white muslin, which is easily removed for washing. The danger of flies as carriers of germs is now well understood, and they must be kept out of the larder. Walls should be lime-washed, or have a varnished paper. The floor should be tiled, or if of wood, covered with linoleum, the shelves covered with white American cloth, or linoleum, both easily wiped over.

Milk should be kept in jugs or basins, with aluminium or muslin covers. Butter should be kept in a cooler, the water renewed daily. Eggs should be kept on a wooden stand. Fine wire gauze dish covers should be provided for meat, a crock or other pan for bread (to be emptied regularly) and a wire stand for vegetables.

The contents of the larder should all be seen and smelt daily, and nothing kept that has a suspicion of taint. An important point is that nothing should be put away in the larder while hot.