

CHOICE OF CHINA FOR DAILY USE.

Illustrations of good and poor designs are shown in Fig. (4). A fluted cup!—who has not sighed over the time spent in the cleaning of those flutes? A jug with ornamental bands, into the creases of which dirt quickly creeps, but from which it is slowly dislodged! Compare this design with the jug in the centre of the group; this is easy enough to clean, except the handle, which might advantageously be more simple. The jug to the left is included because, with its neck nipped in as it is, it is unsuited for the very purpose for which it was made, the reception of milk. All milk-jugs should be wide-mouthed and straight-sided, so that a mop can be easily introduced and freely used. Fig. (5) depicts a group of

LABOUR-SAVING ARTICLES

which ought to find a place in every household. Fire-proof china, for instance, is hardly known in British Columbia, yet, in the Old World, no housekeeper

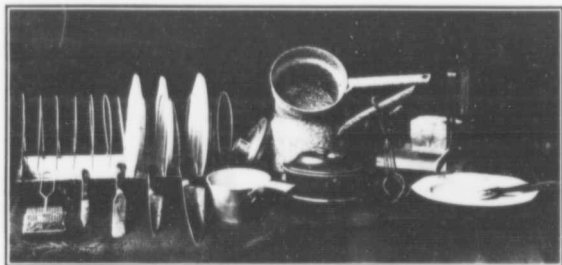


FIG. (5).

of experience would be without it. She appreciates too highly the advantage of being able to steam, stew, or bake food in the dish in which it can go to table. The colouring of rich brown or green is pleasing and artistic, and the highly glazed surface makes it easy to clean. If, by accident, a dish is "burnt," every trace of discoloration can be removed by soaking for a few hours in salt and water.

Another great economy of time is found in the gradual collection of a good assortment of *really sharp* kitchen-knives. There should be two butcher's knives, large and small, for cutting meat or poultry into joints or other divisions; two flexible knives, also of different sizes, for mixing pastry, cakes, etc., and for scraping out the bread-mixer or pudding-bowls; while at least one small knife for paring and chopping fruit and vegetables is a necessity, not a luxury. A knife of distinct shape, with its own home, should be provided for onions, shallot, or garlic; besides one or two old table-knives for odd purposes.

A wise saving of labour, too is found in the possession of a dozen or more white-china bowls of various sizes. Half the number may be quite small, just to hold the "left-overs"—a few spoonfuls of onion or bread sauce, or gravy, or soup, or stewed fruit or preserves, which, added to some "made" dish, just give a suggestion of agreeable flavour, appetizing and healthful.