

Have a slate in your upstairs hall, mark all engagements down, and you will always be in "time" at the appointed place.

Provide cooking spoons, forks and knives for the kitchen, and insist on your help using them for cooking with.

When making cake or cooking in general, do not allow your dishes to accumulate, but wash up as you work.

### **Don'ts About the Refrigerator.**

Don't buy a cheap one; the best is the cheapest in the end, and—

Don't let the "ice-man" drop the ice in, or break the ice to fit in the box, especially if it is porcelain-lined.

Don't let anything hot be put in it to cool—cool the food first.

Don't put any odorous fruit or vegetables in the ice-box if there is milk, butter or water in it; these quickly absorb odors and flavors.

Don't leave milk, butter or water uncovered in the refrigerator—or anywhere else.

Don't keep the refrigerator in the kitchen if there is any other available spot; if you are obliged to, don't be afraid to use newspapers lavishly; wrap the ice in them, and cover the outside with papers also; it will tend to reduce the ice bill.

Don't think because it is frozen there are no germs in it; great caution should be exercised when buying ice if it is not artificial.

Don't neglect the drain-pipe or dripping-pan of the refrigerator; clean it often, and use a few drops of disinfectant (odorless, of course) and a small piece of washing-soda in the water in place of soap, and your ice-chest, box or refrigerator, as it may be, will always keep fresh and sweet.

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