

kettle for cooking custards, grains, etc., 2 sugar boxes, one for coarse and one for fine sugar, 1 waffle iron, 1 step ladder, 1 stove, 1 coal shovel, 1 pair scales, 2 coal hods or buckets, 1 kitchen table, 2 kitchen chairs, 1 large clothes basket, 1 wash boiler, 1 wash board, 8 dozen clothes pins, 1 large nail hammer and 1 small tack hammer, 1 bean pot, 1 clothes wringer.

An ingenious housewife will manage to do with less conveniences, but these articles, if they can be purchased in the commencement of housekeeping, will save time and labor, making the preparation of food more easy — and it is always economy in the end to get the best material in all wars — as, for instance, the double plate tin will last for years, whereas the poor kind has to be replaced in a short time; the low-priced earthenware is soon broken up, whereas the strong stone ware, costing but a trifle more, lasts almost a lifetime.

In relation to the economy and management of the kitchen, I might suggest that the most essential thing is cleanliness in cooking, and also cleanliness with your person as well as in the keeping of the kitchen.

The hands of the cook should be always thoroughly cleansed before touching or handling anything pertaining to the cooking. Next there should never be anything wasted or thrown away that can be turned to account, either for your own family or some family in poor circumstances. Bread that has become hard can be used for toasting, or for stuffing and pudding. In warm weather any gravies or soups that are left from the preceding day should be boiled up and poured into clean pans. This is particularly necessary where vegetables have been added to the preparation, as it then so soon turns sour. In cooler weather, every other day will be often enough to warm up these things.

In cooking, clear as you go; that is to say, do not allow a host of basins, plates, spoons, and other utensils, to accumulate on the dressers and tables whilst you are engaged in preparing the dinner. By a little management and forethought, much confusion may be saved in this way. It is as easy to put a thing in its place when done with, as it is to keep continually moving it to find room for fresh requisites. For instance, after making a pudding, the flour-tub, pasteboard, and rolling-pin, should be put away, and any basins,