

GROUP II.—LABOUR-SAVING DEVICES THE RESULT OF PRACTICAL EXPERIENCE.

Among these, the selection of china and kitchen utensils in the light of experience may be given a prominent place. Many young housekeepers start their career, proud of the wedding gifts with which their shelves are furnished; gifts too often chosen for prettiness rather than for strict utility; neither are they always judicious in their own purchases.

COLOURED ENAMELWARE,

for instance, is the most attractive, but experience soon teaches its short-lived efficiency. Cracked and chipped enamel is unsatisfactory for the consumers of the contents of such damaged pans, which are also difficult to clean, as well as no ornament to the kitchen.

There is no comparison between the ease with which graniteware or aluminium are lifted and cleaned and the labour exacted by iron pots and pans; yet the length of life is well-nigh equal; and, in the case of aluminium, much less time is required for cooking processes.

DEMAND CREATES SUPPLY.

so it may not be amiss at this point to inquire why all women do not insist that saucepans be made with "lips." To pour soup or sauce over a "lip" ensures cleanliness, because the stream flows in a direct channel from one vessel to another, accuracy is secured, and much unnecessary cleaning of dirty saucepan-sides is saved. Or, to give a further illustration of this point, why do not women decline to purchase milk-pans or double boilers which are seamed? All utensils in which milk is to be stored or cooked should be rounded within; the saving of daily labour is enormous to those who possess such intelligently constructed pans.

To rinse out a double boiler with cold water before its use for cooking milk certainly facilitates subsequent cleansing; but why not reduce such cleaning to a vanishing-point by insistence upon a shape adapted to the purpose of the utensil? Then, consider the



FIG. (4).