

## HOUSEHOLD.

### Kitchen and Conveniences.

#### THE HOMELIER DUTIES.

(The New York 'Observer'.)

The care of dainty silver, glass and china is interesting work, and perhaps that is why we see so much space in the woman's columns devoted to it, but the kitchen sink heaped with pots, pans and other paraphernalia peculiar to a boiled dinner, in all their stages of soot and greasiness, is not so inspiring; neither is a stove bespattered by bacon and liver, the dripping pan from a lamb roast, and the vegetable kettles that usually accompany it, especially if in addition there is a beanpot left soaking from the previous meal.

The long-handled dishmop and the dainty, white apron which the newspaper's ideal housekeeper is supposed to use, do not seem just in place, so let us hunt up a serviceable apron of gingham or dark print, roll up our sleeves and get to work to see if we cannot make these homelier duties pleasanter.

As in every profession, system and preliminary aids, also improved machinery, simplify the work in a kitchen. It is the unsystematic woman who never has any dishwasher, who allows her rice kettle to dry up, and her fire to go out when she most needs it. If one has been broiling a steak with all the draughts wide open she should not forget to regulate them before going into the dining-room for the fire may have spent itself and be beyond repair when the meal is finished. It often happens that one must fry something when the stove is fresh from the polisher's hand. A cover may be used, but it serves to toughen the meat or fish beneath, so when frying anything that 'sputters' one should use a large piece of asbestos paper, having a hole the size of the stove hole cut from the centre, placing it before you put on the frying-pan. This costs but a trifle, and with care will last years, and save the stove from all grease and spatter. If one lives where asbestos paper cannot be obtained, she can imitate a friend who uses a large sheet of thick brown paper, but she should be careful it does not fire when placing it.

Always remember to put cold water in the kettle in which rice, oatmeal and other gelatinous foods have been cooked; fill it as soon as the viand has been turned out; and set it back upon the stove; by the time you are ready to wash it the obstinate scrapings are thoroughly loosened and the kettle is quickly washed. In clearing away the dinner leave the table in order for the next meal, and this includes refilling the salt shakers and other trifles that if left undone make awkward moments for the woman who is both mistress and maid. Do not put the dishes and kettles helter-skelter in the sink, pile plates and other dishes by themselves, making room to work in.

We sometimes grow weary with the oft-repeated injunction to 'wash the glass and silver first,' but careless housekeepers need frequent reminders, and it is not a fashion merely, but an economical and cleanly habit, for only the cleanest towel and freshest suds will give glass the perfect polish. If other articles have been wiped first, the towel is of course damp, and one has to rub glass several minutes, and even then one's labor is not rewarded by a clear lustrous surface, but the same towel may be used for the china unless there is much of it.

Save soiling your dress sleeves by pushing them up on the arm and slipping rubber bands about them, the ordinary kind used about documents, having them hung near the dishpan when not in use.

Regarding soap and dishcloths, we find the former not economical, a piece soon melts away, especially if it drops beneath the submerged dishes; we prefer to make the suds at the outset, using a small teaspoonful of pearlina to a dishpan two-thirds full of quite warm water, objecting to very hot water as it dulls the luster of expensive china, and is apt to crack glassware. As hot as the hands can be comfortable in is a safe rule for dish-water.

Some are deluded with the idea that cotton crash for two to five cents a yard is more economical than linen crash for five to ten

cents a yard; it is not, it hard and unyielding, and does not absorb the water, at least not until it is nearly worn out, then it leaves the china and glass linty and it soon grows gray. Good linen crash wipes and polishes without effort. A cake of mineral soap and a wire pot chain are indispensable for the more obstinate cases of 'burning on.'

Experience has convinced us that the less contact we have with soot the better the condition of our hands and temper, so we dispose of it before washing the kettle or pan, rubbing it off with old newspapers which we burn at once; the surplus grease of the frying pan, also the greasy line that forms about the dishpan after the last dishes are washed, are disposed of in like manner. If the tea-kettle and tank are washed and wiped once each day they will keep clean and bright.

To keep the stove clean we wipe it off with an old soft cloth, black from usage, first drawing a clean paper bag over our hand to protect it from the rag, and so the actual blackening is successfully put off. In caring for ashes, blackening the stove and all such work, we most cheerfully recommend our paper bag gloves, which cost nothing, and are always at hand. Do not consider the kitchen work finished until the sink is sweet and clean. Sprinkle a little pearlina about it, particularly above the waste pipe, pour on a little hot water, and with a small scrubbing brush, that comes for the purpose, and costs but five cents, wash both sides and bottom, then with a more liberal amount of water rinse it down, rinsing the brush too; in caring for a granite sink, the brush is positively necessary, for the tiny indentures catch and hold the sink waste.

Many use kerosene upon a rusty iron sink, but saltless grease is much safer. When stoppage occurs use chloride of lime, a small quantity, then boiling water.

Economy in cooking utensils means a great waste of valuable time, and yet it is not always the cost of a coveted article but the neglect to purchase it that keeps it out of our kitchen. We get accustomed to using the old-time wooden tray and chopping knife, and think we would like a patent chopper, as the advertisements look so attractive, yet we put off sending the mail order, or when in town it slips our mind altogether. A lady had a pancake turner given her not long ago, and she is wondering now how she ever kept house without it; 'to think that it only cost five cents,' she said.

There are indeed a great number of useful articles on the five and ten cent counters, the little tins to drop eggs in and keep them whole and round, the frying basket to fry doughnuts, pancakes, fruit fritters and French fry potatoes, which drains them so nicely and fries them so evenly; the little iron kettle chain for clearing sticky kettles, the lemon borer, that removes the juice and strains it from seeds at the same time; the potato and vegetable masher, that leaves the potatoes light and snowy, the tin jelly or ice cream mould, the graters that grate the lemon or nutmeg, without grating the finger, the glass that measures the teaspoonful, gill, etc., and many other little articles that save us time and strength.

Among the patent articles recently seen at the Food Fair held in Boston, was a crystal washboard, of thick glass, that would not wear through and tear the knuckles like zinc, an ideal cake tin, with an adjustable bottom, which made 'sticking' utterly impossible, a mop wringer that is attached to one side of the top of the pail, the mop to be slipped between its wooden rollers, springs supplying the pressure needed to wring it dry, and in this way one need not stoop or wet the fingers in the least. The operator has simply to stand and pull the mop between the rollers. With this device one can use very hot water, and solutions of lye or carbolic that are sometimes necessary in housecleaning or after contagious diseases. Its advantages in cold weather when washing porches and steps will be easily recognized, too, and yet it is not an expensive article. There are many kinds of meat choppers, but one can now get a good one for \$1 or \$1.25. A bread raiser is also a great convenience; it is similar to an ordinary tin bread pan, but is supplied with a close fitting cover. It costs, I believe, only fifty cents, yet women still continue to cover their old time pan with a towel or tablecloth and have a quarter of an hour's work in scraping off the dough the next morning. A graining pan that will make low-priced beef and tough fowl tender is a convenience that should be found in

every home where economy is necessary and will pay for itself many times over.

The oyster broiler is also a useful little article and can be used for fish, bacon and other viands that are prone to drop to pieces or curl at slight provocation. Every kitchen should boast a pair of scales, and every dairy a dairy thermometer. A good supply of kitchen spoons, knives, forks, etc., is also a blessing, and light weight kettles of agate should take the place of the old back-breaking iron dinner pot, which with the iron tea-kettle should now be classed among the antiquities.

### Hot Weather Hints.

The secret of culinary blunders and unsavory concoctions is usually careless measurement. 'A cupful,' in this department, as in standard books on cooking, means the half-pint baking cup, marked in thirds and quarters, which is used by cooks. 'A tablespoonful' means a spoon rounding as much above its rim as below. 'A level spoonful' is a spoon holding enough to just fill it to the edge of its rim.

It is only after measurements have become second nature by long experience and practice that the apparent 'slap dash' style described in Table Talk, under the head of 'The Personal Equation in Cooking' is possible:

An appetizing dish of eggs and cheese is the following, called Swiss eggs: Spread the bottom of a small ornamental earthenware pudding dish with two tablespoonfuls of soft butter, and cover this with thin slices of nice cheese. Break open four large new eggs, and place them on the cheese without breaking the yolks. Season the dish with pepper and salt, pour two or three tablespoonfuls of rich cream over the mixture and then cover the top with grated cheese. Bake until the eggs are nicely set and the dish a delicate brown. Garnish with tiny sprays of parsley and serve in the baking dish with thin slices of toast and an acid preserve.

A simple dish of grated cheese and toast is appetizing on the supper table at this season. Toast six rather thin slices of stale bread, lightly, over a quick fire. Butter each slice as it comes from the toaster, and, moistening it a little, cover with grated cheese to about the thickness of the slice. Keep the toast near the fire in a covered dish until it is ready to serve.—'Union Gospel News.'

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