

Model Kitchen and Its Departments.

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The hope of our nation lies in the homes of its people to just the extent that these homes are what they should be. The question was once asked, "Does what people eat affect their moral natures"? The answer came "Most assuredly! After eating one of ~~the~~ many of the dinners prepared at the present day, it would be impossible to live the christian graces for the next twelve hours". We may wonder why such a state of affairs continues, and we find that it is chiefly because it has always been so.

The kitchen is the laboratory of the home, and in it are performed some of the most important duties. The object should be to supply the family with good, wholesome, palatable, digestible food that will build up and strengthen both body and mind. It is just as easy to have well prepared and thoroughly cooked food as a poorly prepared article, if one will but take pains to learn how; and it is often much easier to prepare wholesome digestible food than much of the heavy pastry that we find on our American tables.

In many of the kitchens we find a lack of system, not only in the arrangement and adjustment of furniture and utensils, but also in the articles themselves. We find in many articles that a trained housekeeper would have no use for, and at the same time a great lack of useful and even necessary articles- necessary at least from her point of view. It is with this need in view that this thesis is written.

In the plan given, the kitchen is rather large, being twelve by seventeen feet. The ceiling is nine and a half feet high; the doors three feet wide with six inch casings. The side walls are covered with glass, and the floor may be of tiling if it can be afforded, or of hard wood. There are two windows, one on each exposed side and a ventilating shaft opening over the gasoline stove. (see cut.)

For convenience, let us say that the house faces east. Then we will have on the west side a cabinet and the gasoline stove. In this cabinet may be kept all flavorings, baking powder, tea, coffee, rice, and in fact all small packages of ~~small~~ dry groceries. A convenient size is five feet long by one and a half feet wide by seven feet high. It should be fitted with adjustable shelves and sliding glass doors. All small packages should be emptied at once into jelly glasses which are labelled and kept tightly covered. Articles bought in larger quantities such as rice, oatflake, etc., may be kept in glass jars labelled in the same way. Jars with defective covers or cracked jars will often answer for this purpose.

The gasoline stove should be a good one. The size would depend largely on the size of the family. A two-hole one for a small family would do very well. Over this should be fixed a hood that can be adjusted to suit the convenience of the worker. It should be adjusted with weights and double pipe so that it will "telescope" or will swing sideways. On the north side, we have a door, opening on the porch, a wood-box, and a tier of shelves. The wood-box is three feet long, eighteen inches wide, two feet high at the back and eighteen inches high in front. It should be divided crosswise, into two equal parts. In one side wood may be kept, in the other kindlings, or the coal bucket. Hooks may be fastened to the back on the inside of the kindling apartment for brush, dust pan, shovel etc. A hinged cover

finishes the box. The shelves are one foot wide and five feet long. The distance between them may be arranged according to taste. On these are placed the cooking utensils, such as cake pans, double boilers, muffin tins, and the like. Under these may be arranged hooks for skillets, kettles, roasters etc.

On the east side, are the stove, boiler, sink, a case of drawers and the door into the pantry. The stove should be a steel range, either a "Majestic", "Home Comfort", or a "Windsor". The boiler should be just behind the range, with pipes running into the fire-box, and from it to the sink and bath-room. A hood, like the one described for the gasoline stove, should be placed over the range. The sink should be of stone, and open underneath. It should have a drain-er on one side and a case of drawers on the other, the top being just the same height as the top of the sink. In these may be kept aprons, tea towels, hand towels and similar articles.

On the south side are simply the doors opening into the wash closet, the cellar and the back stairway.

In the center of the room is the work table which is fitted up with two drawers and two boards - a desk board and a moulding board.

It is rather difficult to give a list of utensils that will please every one, but the following will be found at least suggestive

One table drawer should contain a steel knife and fork, a rolling pin, a wooden spoon, a slotted wooden spoon, two glass measuring cups two teaspoons, a bread knife, two tablespoons, a paring knife, a pallette knife, or spatula, and a dust cloth made of old linen. The other should contain an egg whip, a dover beater, an apple corer, a biscuit cutter, a nutmeg grater, a box of salt, a box of white pepper, a paste jagler, two small strainers of different sizes and a pastry bag.

The shelves may be closed or left open as the housekeeper desires. They should contain the following articles.

Aluminum or Stranskey Ware.

- One two quart double boiler
- " one " " "
- " six " Kettle
- " four " kettle
- " two " kettle
- " large saucepan
- Two small saucepans
- Coffee pot.

Steel Ware.

- Butcher knife
- chopping knife
- meat fork
- Set of larding needles
- Cork screw
- Set of Skewers
- Pair of Scissors
- Cleaver

3.
Porcelain Ware.

One large mixing bowl
 " medium " "
 Two quart bowls
 Four pint bowls
 One large, one medium, and two small pitchers
 Large, medium and small baking dishes
 Several assorted jars quart or three pint sizes for refrigerator use
 Three gallon jugs
 Bean pot

Tin Ware.

Quart measure
 Steamer
 Plain pudding mold
 Melon mold
 Large cake pan)
 Small cake pan)) removable bottom
 Angel cake pan)
 Four jelly cake pans
 Six pie pans
 " bread pans
 Two ginger bread pans
 Potato and vegetable press
 Muffin rings
 Two bread risers - one large, one small.
 Colander
 Soup strainer (round bottom)
 Funnel
 Large grater
 Skimmer with long handle
 Skimmer without handle
 Flour and sugar scoops
 Lady finger pans
 Bread stick pans.

The iron ware may be kept on hooks under the shelves. The following articles should be found there.

Two spiders
 Waffle iron
 Gem pans
 Two large dripping pans
 One medium " pan
 Two small " pans
 Scotch pan
 Pot for stews - porcelain lined.
 Roasting pan
 Meat chopper

Wooden Ware.

Meat board
 Ice-cream freezer
 Coffee mill
 Chopping bowl
 Vegetable slicer
 Potato masher

Wire Ware.

One large and one small broiler

" frying basket

Two cake coolers

The sink should contain a wire drainer and a receptacle for soap. The dish pan should hang against the case of drawers, under the sink. Over the sink should be placed a shelf for the kitchen lamp, the clock, the disinfectants and cleaning materials.

The tea kettle for the stove should be of aluminum, and always be emptied at night so that lime scales will not accumulate in it. The oven should be kept perfectly clean and smooth. The top of the stove should be oiled, and the sides painted with asphaltum varnish.

Besides the articles already mentioned, the kitchen should contain a small rocker a wooden chair, and a high stool. The windows should be fitted with good shades.

The butlers pantry is six by fourteen feet, with a window in the south end, a door into the store room in the north end, one into the kitchen in the west side, and one into the dining room in the east side.

Under the window, is a table, fitted up like the work table in the kitchen. On each side between the door and the end of the room, is a tier of shelves. On the side next the dining-room, beneath the shelves (three feet from the floor) is built a cabinet, closed with doors and fitted with shelves. In this should be kept the fine cutlery, silver polish, pastry bag and fancy tubes for decorative frosting and things of this kind. Among the cutlery should be a good carving knife and fork and a set of boning knives.

On the shelves may be kept the china for every day use. This should be of good quality and not too heavy. The style may suit the taste of the housekeeper. A plain white dinner set decorated with a little raised vine makes a very pretty effect.

The object of a table in the pantry, is to have a place where one can work in comfort weather, when there is a fire in the kitchen. The windows should be curtained with shades like those in the kitchen.

The store-room is six by ten feet, with a window in the north end and a door in the south end. On the west side, is the refrigerator which should be a good one, opening with two doors, and the ice receptacle opening with a lid at the top. By the side of this, should be a long rack about six inches high on small wheels. On this should be kept the flour, sugar, and such articles as are bought in large quantities.

On the other side of the room is a tier of shelves from the floor to the ceiling, the whole length of the room. On these shelves the canned fruit is kept. When the cans are emptied they should be thoroughly cleaned, dried, and put back on these shelves.

The window is shaded by a sliding inside blind, which may be easily adjusted at the convenience of the housekeeper.

The refrigerator should be supplied with a special drain pipe that does not connect with the sewer.

The closet opening into the kitchen is designed for a little toilet room. It is often necessary to perform little toilet arrangements, and it is hard to always have to go upstairs, and equally as

undesireable to have a place for it in the kitchen. The room is lighted by a small window, opening into the stairway and another window in the door. In one corner is a stationary wash-bowl, supplied with hot and cold water; and near this a glass and a comb. In the opposite end should be placed one or two shelves on which to keep soap, washing powder, and laundry articles. There should also be some hooks on which to hang aprons ~~and the kitchen~~ gown when not in use.

The dining-room is about fourteen by nineteen feet. It has two windows on the south side, and opens into the library and parlor by large sliding doors. In one corner is the grate, in another the linen closet, in a third the china closet, while the fourth is cut off to help make the hall. It should be furnished simply and the furniture should be of the best material. The linen should be white and fine. The bright colored doylies and center pieces are not as popular as they once were. Plain white is now considered the proper thing. The floor should be of hard wood and oiled; and a mat and rugs used instead of a carpet. The windows may be furnished with shades and sash curtains. The furniture should be of the best quality of quarter ~~and~~ sawed oak, and consist of a round table, six or more chairs, and a sideboard.

The china closet is built into the house and fitted with sliding glass doors. In this, is kept all the fine china, such as salad dishes, chocolate pot, fruit plates, chocolate ~~plates~~ cups, in fact, any thing in this line that the house wife may possess.

In the drawer of the sideboard may be kept the silver ware that is not in daily use. It should be well wrapped in tissue paper before putting into the box. A few of the luxuries which every well furnished dining room should contain are a punch bowl, ladle and glasses, a chafing dish and a set of fruit knives of silver.

This house is to be heated with a furnace and lighted by electricity or gas. The cost of building such a house is estimated at about \$2000.00 or \$2500.00. The cost of furnishing the kitchen department about \$400.00. This is a good liberal estimate, and will allow every thing to be of the best material.









