

The Ideal Kitchen.

The time is coming when skill in cooking and good kitchen management will not be regarded - disdainfully; when to prepare a good meal and serve it well, with deft hand and womanly taste will be no more of a condescension than to write a poem or paint a picture. And oh, for the dawn of the coming when all woman-kind will see it as such; when every girl will regard the kitchen as something more than a dungeon to be shunned, in which Bridget was born to drudge; but wherein she brings a smiling face and finds pleasure in expending her energies over that which is well worth cultivation, in making herself one of that noble race of women for whom we patiently wait and whose coming we think is near.

There are many who say with an air of indifference, that they have no talent for these things. But why not cultivate a talent in this direction, as well as in executive ability, capacity for management, or skill in selecting good servants? Does not the one precede the other? Why not make the kitchen what it

ought to be, the pleasantest place in the house? It is only when a talent becomes undeveloped, that we find pleasure in its exercise. This will necessarily follow the industrial ^{training} in the science of cookery. Many of the industrial schools of the country have realized the importance of teaching the girls how to cook and have noted satisfactory results. Others have neglected this most important of woman's work, causing many a woman with even more pretentious efforts to have a less satisfactory record. As is said of the modern belle:

"She had means of co-education

And the principal needs of the nation

And her glasses were blue, and the numbers she knew

Of the stars in each high constellation.

And she wrote in a handwriting clerky

And she talked with an emphasis jerky

And she painted on tiles in the sweetest of styles

But she didn't know chicken from turkey."

Now a woman who don't know chicken from turkey would make a poor housekeeper indeed. So have the Faculty of the Kansas Agricultural College decided at least, for then the girls

learn to cook in the most thorough manner. Every junior girl knows how to make good bread; each has had her turn in the mixing, the kneading, and the baking. All have been taught how to make biscuit and pie-crust, puddings and cakes of every kind and description; to stuff and roast a turkey; to cook a roast and broil a steak; to fry oysters and make the most palatable soups; to make croquettes; to serve vegetables and fruits in the most numerous ways, from the Potato Purpurse to the Heavenly Hash, and, in short, - they can almost fulfill Ruskin's idea of what good cookery means, "It means the knowledge of Circe, of Calliope, of Helen, of the Queen of Sheba, it means the knowledge of all herbs and fruits and balms and spices; it means the knowledge of all that is healing and sweet in fields and groves and savory in meals; it means carefulness, watchfulness, and readiness of appliances; it means the knowledge of our great grandmothers and the science of modern chemists; it means much tasting and no wasting; it means English thoroughness, French art, and Arabian hospitality;

it means, in fine, - to be perfectly and always ladies, - loaf-givers, and to see that every one has something nice to eat."

Our kitchens have more power than we think. The time will come when certain work will demand certain food; when we shall plan our work for the labor it will sustain. Then the cook of the household will understand that she holds the reins of power in her own hands, and when she will herself realize that she exercises more power with the cooking spoon than with the ballot, for the hand that cooks the dinner may move the world.

The mental and moral strength of the family depend to a great extent, upon the kind of food they eat. "Tell me what thou eatest and I will tell thee what thou art." It is said that the difference in food alone converts what is commonly called the neiter into a green-bee. So also more powerful results may be brought about in the mental, moral, and physical transformation of our girls and boys, by the influence of food, - not meaning merely by this, the truth of the old say-

ing that "the nearest way to a man's heart is through his stomach."

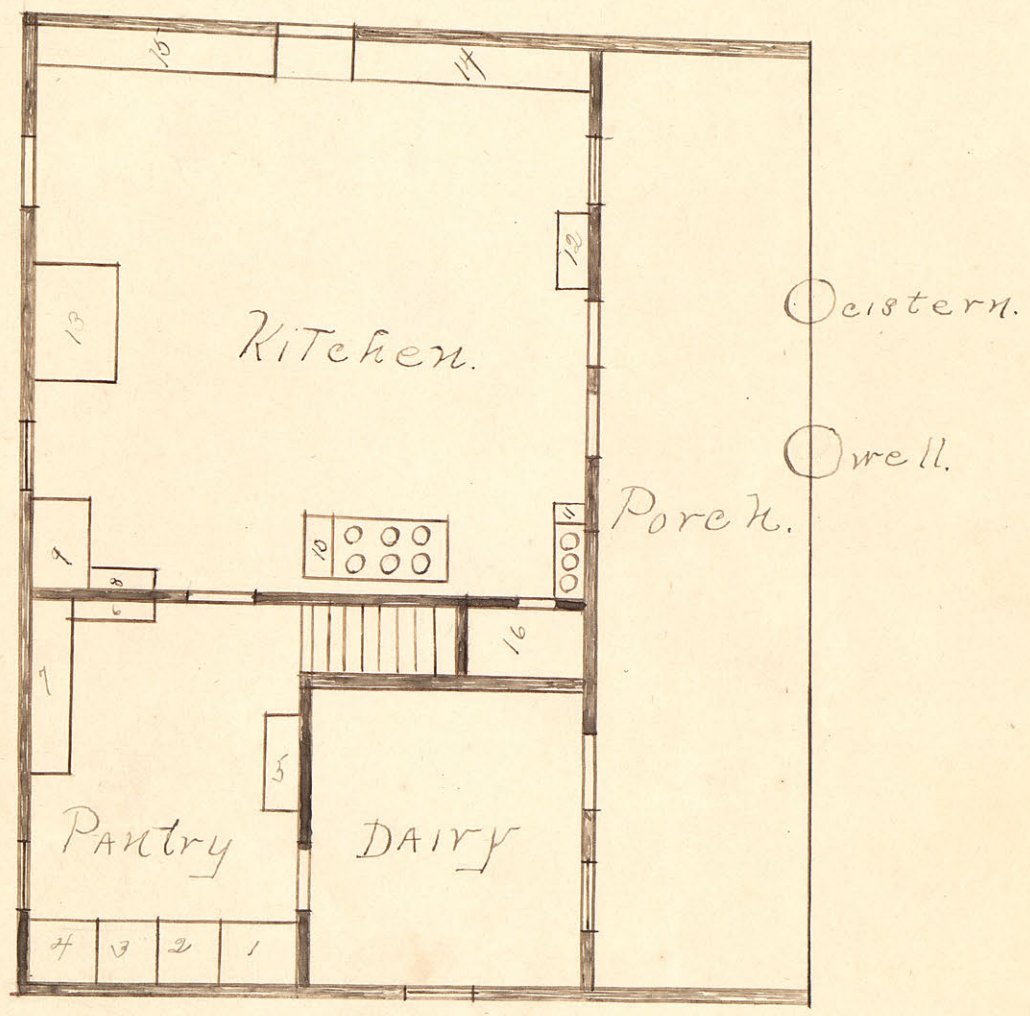
As the kitchen is the centre of the house and the strength of the nation, it must be the abiding place of some woman many hours of the day, so her comfort and convenience should be the principal thought in its construction. No two women work alike so probably no two would want the same articles in the same places. But all women like that arrangement best by which they can systematize their work so as to do the most possible, in the least time, in the best possible way.

Our ideal kitchen then would not be in the basement, where the ever-important conveniences would be without consideration; where there would be little circulation of air and no sunlight. It would sooner be in the top-most story. But our idea is, that the proper place for the kitchen is on the east, - a large roomy department with large open windows, where fresh air and morning sunlight are indispensable. Perhaps a representation of the plan, would best picture to the mind, the numerous

convenience of the ideal kitchen.

The dimensions of this department are 18X18X10; that of the pantry opening into it, 9X12. The walls are wainscoted to the height of four feet, and the whole kitchen is painted with three coats of oil and lead, the wood work tinted drab, and the plastered walls fawn color. It has an oiled floor of hard wood, for such is the easiest kept clean. The windows are supplied with shades of the same tint as the wood work.

In the pantry, nos. 1, 2, and 3 is a large flour chest, a convenient arrangement with three partitions for cornmeal, graham and flour; inside is a movable marble bread board, used for mixing etc; fastened on the inside of the cover of the chest is a side-board shelf, hung by hinges, which when used for cups, saucers, etc used while mixing is supported by brackets. Two feet above the chest is a case supported on brackets, of twelve drawers of various sizes, for materials used while cooking; No. 4 is a sugar barrel; No. 5 is a table upon which is securely fastened a cake beater, a coffee mill, and above upon the casing is



a Key-stone egg-beater. At the other end of the table is a scale for weighing the materials used; No. 6 is a chest, within which are two drawers for bread, cake, etc., removable, that they may be ^{frequently} scoured and renewed. It has a marble top, upon which the bread and cake are cut; No. 7 are shelves, four feet from the floor, under which are hooks, to hang tinware; No. 8 is a small table, used to prepare vegetables, etc., upon. No. 9 is a large marble topped sink used for dish-washing. The house is supplied with hot and cold water, and pipes connected with the sink carry away the waste water. The sink is also furnished with wooden racks for draining, removable when not in use, also a side shelf for the clean dishes. Part of the space below the sink is enclosed into two small cupboards, with drawers above, in which are kept dish-towels, cloths and scouring materials; No. 10 is the range, above which is a ventilating pipe, which carries away the unpleasant odors, that pervade the house while cooking cabbage, codfish, oysters, etc. No. 11 is a gasolene stove; No. 12 a small light table on rollers, to be used near the stove for holding platters, dishes, etc., when coming for the cooked

food; No. 13, the kitchen refrigerator; above which, is a shelf for the kitchen clock; No. 14, a cupboard with shelf and opening to pass things into and from the dining-room. The opening is closed with a sliding door; above which are drawers for table linen; and still above is a china and silver closet with glass doors; No. 15 are shelves, four feet from the floor, under which is a closed grocery chest; No. 16, is the kitchen closet.

These are the general arrangements of some of the necessities of the kitchen. But there are scores of indispensable little articles which find their places in this kitchen, and in themselves seem to make it what it ought to be. Our model cook is not prejudiced against such improvements which make work lighter and easier in proportion to the space they encumber. There is the steam-cooker, the apple-parer, the steak broiler and the cake turner, the muffin rings and dripping pans, and chopping bowl and knife; the colander, the preserving kettle, the can opener, the meat saw and the kitchen knives and forks, and all the tins, and pans, and graters and sifters

which are actually indispensable. Every pan has its place; every utensil its nail or closet; - a thermometer and a colander find their places there; holders are everywhere; clean towels abound; there are easy chairs to sit on; the cook understands and enjoys the science of cooking; there is no disorder there and the centre of the house is what it ought to be the pleasantest place in the house.

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