The Ideal Kitchen.

The twice in coming when skill in cookery and good kitchen management will not be regarded disdainfully, when to prepare a good meal and serve it well with love and care will be no more of a contradiction 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 stodge, but wherein she brought a smiling face and pure pleasure in expending her energies over that which is well worth cultivation, making herself one of the noble race of women for whom we patiently wait and whose coming we think so near.

There are many who say with an air of indifference, that they have no talent for fine things. But why not cultivate a talent in this direction, as well as in executive ability, capacity for management, or skill in cultivating 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 individual in the practice of cooking. 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 aspect. Without a woman, no matter how noble her efforts to have a base satisfactory record. As is said of the modern belle:

"The bad news of co-education
And the principal needs of the nation
And her glasses were blue, and the number she had
Of the stars in each high constellation.

And she wrote in a handwriting clerisy
And she talked with an enunciation jesting
And she painted our lives in the snuff-box of styles.
But she didn't know chickens from turkey.

Now a woman who don't know chickens from turkey would make a poor housekeeper indeed.

So have the faculty of the Kansas Agricultural College decided at least, for them 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 pepper, puddings and cakes of every kind and description; to stuff and roast a turkey; to cook a roast and boil a steak, to fry oysters and make the most palatable soup; to make conserve, to serve vegetables and fruits in the most sumptuous way, from the Boy's Sauce to the Heavenly Hush; and, in short, they can almost fulfill Ruskin's idea of what good cooking means. It means the knowledge of Ceres, of Callirhoë of Helen, of the Queen of Sheba; it means the knowledge of all herbs, and fruits, and salves and spices; it means the knowledge of all that is healing and sweet in fields and groves and bowers in meads; it means carefulness, watchfulness, and readiness of appliances; it means the knowledge of our great grandmothers and the science of modern chemistry; it means much tasting and no mantling; it means English thoroughness, French art, and Arabian hospitality;
It means in full, to be perfectly and always lady-like, to be genteel, and to see that every one has something nice to eat."

"Our kitchens have more power than we think. The dinner 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 you eat, and I will tell thee what thou art." If we said that the difference in food alone converts what is commonly called the rector into a green-bee. To show, 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 day..."
ing that "the nearest way to a man's heart is through his stomach."

So the kitchen is the centre of the home and the strength of the nation, it must be the abiding place of some woman—many hours of the day, as 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 convenience would be without consideration, where there would be little circulation of air and no sunlight. It would come 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 interpenetrable. 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 pauly 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 woodwork tinted dark, and the plastered walls fawn color. It has an oiled floor of hard wood, so rich in the earliest kept clean.
The windows are supplied with shades of the same hue as the woodwork.

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 breadboard, 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, and etc. used while mixing is supported by brackets. Projecting above the chest is a bar supported on brackets, of twelve drawers of various sizes, for materials used while cooking. Nos. 4 is a sugar bowl; Nos. 5 is a table above which is securely fastened a cake board, a coffee mill, and above upon the cooking is
in a key-stone egg-beater. At the other end of
the table is a scale for weighing the materials
used; No. 6 is a sheet wicker which are two
drawers for bread, cake, etc., removable that
they may be removed and cleaned. It has a
marble top, upon which the bread and cake are
cut; No. 7 are shelves, four feet from the floor,
which are hooks, to hang linens; 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 to 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, clothes and cleaning
materials; No. 10 is the range, above which
is a ventilating pipe, which carries away
the unpleasant fumes that pervade the house
while cooking cabbage, codfish, oysters, etc. No. 11
is a gaslight stove; No. 12 a small light table
on rollers, to be used near the stove for holding
platters, dishes, etc., when serving for the cooked
food; No. 13, the kitchen refrigerator, above which is a shelf for the kitchen clock; No. 14, a cup board with shelf and opening to pass dishes 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 door; No. 15 are shelves five feet from the floor, under which is a closed grocery chest; No. 16, in 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 place in the 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 occupy. These are the chafing-pan, the apple-pan, the steak-boat and the cake-liner, the muffin rings and dripping-pan, and chopping, basol and tongs; the colander, the preserving bottle, the can-opener, the meat-safe and the kitchen knives and forks, and all the tins, and pans, and grates and rigiters.
which are actually indispensable. Every person has its place, every utensil its name or class, a thermometer and a colander find their place there; tables 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 edible of the home is what it ought to be, the pleasantest place in the house.

Budwey E. France