Economy of Labor—In the Kitchen.

by

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Table of Contents.

Why Save Labor in the Kitchen?  1
Influence Radiating from the Kitchen.  3
Influence of the Kitchen on the Cook.  1
Means to Labor-saving.  4
Description of the Kitchen.  7
Description of Artistic in the Kitchen.  7
(Recent Inventions.)
Care of Kitchen Appliances.  10
Saving Time.  11
Value of Results Obtained.  12-13.
In these days we read that the whole civilized world is going "crazy" over cooking and things pertaining to the kitchen. And we find those everywhere who protest against this apparent extreme to which we have gone, as much as they condemned the other extreme not long past, i.e., which comparatively no thought was given to the kitchen.

And so many writers declare that this Revival of Learning in the Kitchen forbids the advent of a race of gluttons who will sacrifice health, intelligence, everything, to the satisfaction of the palate. Such writers cannot be good thinkers. They certainly assume that the influence for good in the Kitchen extends only to the Kitchen door; naught but the appetizing dishes going beyond, these in their sight, according no particular merit.

Yet knowing that the influence radiating from the kitchen can be the bad, believe that no such horrible results will follow the present tendency of affairs; and that this tendency can and will become a universal condition.

Though we meet with many good housekeepers,
yet we hold that the natural born housekeeper is rarely found.

Take the average little girl in those years when imagination makes a palace out of a few stones arranged as a ground-plan, and she almost invariably wants to have charge of the 'kitchen,' and see the 'company'; and if it so happens that she can prevail on no other playmate to oversee the kitchen, her family of dolls will stand before she can tear herself from the beloved, much-adorned palto to look after their hungry mouths.

But generally, circumstances arise such that before she has had entire charge of a kitchen of her own, she has had drilled into her either by her mother, or thro' the agency of a cooking school, some principles which enable her to do it fairly well.

There are many things to be considered in housekeeping for it consists of a perfect conglomeration of all trades.

But when you can find the true housekeeper you will find that she makes the kitchen the center upon which hinges the fate of all housekeeping enterprises. If all is running smoothly in the kitchen, harmony is preserved in the machinery of the whole household, well-regulated.
Many claim that no woman can do all this, and have any time or strength left for the numerous other duties awaiting her out of the kitchen. This is certainly true when the kitchen is such an one as we often see, in which no thought has been given to the arrangement and disposal of furniture and utensils with regard to convenience, the saving of time and labor.

It is a great nervous strain on a woman, and she should not be expected to do the work of two or three niggers, the cooking and other household work as well. Let the masculine members of the household do their share in arranging the furniture in the way it is wanted and see that an sufficient supply of wood and water is on hand, and the average woman may with intelligent planning of her work, perform her household duties as not be a slave necessarily.

The thoughtful planning of work, is almost as essential as materials to work with. One book book states, "The most worthless unit in a family is an ill-managing wife."

But there is another view of the question. Any woman with a spark of true womanliness about her, and a moderate amount of training, will when placed in the right kind of a kitchen, do the right kind of work. For it is also said, "Consciuos Kitchen Make
patent housewives:

And now what is the kitchen to be like, in which the housekeeper is to spend much of her time, and at the same time not be a drudge?

In all phases of life we find environment to be the factor which has the greatest influence on the work one does. And so we find the one who has the kitchen work to do, doing it well in proportion as she is helped or hindered by the arrangement of the room.

If she would be able to leave her kitchen when the work is finished without having to completely weariness of body, she must know herself every step she can.

This can first be looked after in building the room.

While one does not like to feel inconvenienced by insufficient room, yet we would raise so great a complaint concerning a large kitchen. Unless it must be used as kitchen, and dining room as well, let the rooms be as small as one can work in with comfort.

Otherwise the temptation to spread things about the room will make more work than a woman of ordinary strength can afford to take.

The height of the room is another important factor in surroundings. A ceiling extending two or three feet above the window, affords a first class place for odors and smoke to rise into and stay rig.
a ceiling which is less than nine and one-half feet from the floor, gives the rooms an oppressive air, and makes it almost insufferably hot in summer.

But if one ceiling is low enough to otherwise, one must make the best of it by having the kind of the walls and window curtains as light as possible.

The subject of curtains for kitchen windows might well be considered. Those who have much work to do at the kitchen table, will find that a long curtain is a decided nuisance, for it is almost certain to drop into some dish on the table. The window shades are necessities; 2 or 3 such curtains with these are generally found most convenient.

Good wire screen must be kept in the windows if one would keep the fly out of the room.

Another important consideration is the kitchen floor. A woman can almost double her work by having the wrong kind of a floor. It is only the woman who has more money than energy than she needs elsewhere, who can afford to have any kind of carpet on her kitchen floor. A bare floor with rugs laid down when one must stand at work in winter if the floor be cold, is generally conceded to be the most easily cared for and comfortable.

Even after the carpets are banished, the manner in
which the floor is finished is significant.

A soft pine floor which is oiled by whatenouchit, will, if not painted, break and want back many times over, before it wears out. If such a floor is inevitable, it can be improved by laying on several coats of one of the paints which give a hard finish, of a color which does not show dust.

When it can be obtained, the most desirable floor is the hard pine, siled. It needs be used the regular swiping only to be wiped up with the most occasionally. I speak of grass, does it not home, instead really improve it.

Now that the kitchen itself is planned with as many windows as possible, it must be furnished in a way calculated to save time and energy.

If the room is not to be taken coolly and well, the stove must not be opposite a window or outside door, for the draft spoils the room.

There is one article which may not seem at all essential in the kitchen, but which more than pays for its trouble by putting it in, by the comfort it gives. That is a ventilator over the stove. A large funnel of zinc or sheet iron placed directly over the stove and leading out of doors, carries away all odors of cooking, the friends their being dispersed thru the house.
For the sake of general convenience the sink should be at
the left of the door and near a window. Then the sink
is used for dish washing, a movable rack for draining
the dishes is a convenience. A blackboard above the
sink is necessary, as is also a drawer for dish-
brushes under the sink and a cupboard in which may be
kept material for scouring.

The closet for ironed utensils should be near the stove.
The oiled and abused kitchen table should be placed
across a window and tied to end with the sink.

Now the table and sink is a strip with seroons in it, on
which to hang the utensils likely to be used at either place,
but never the dish cloth! The table is used easily
rarely for which the top is covered with oilcloth.

Of all the kitchen tables seemed tested, the most con-
venient is as follows: it contains a drawer
for runners & forks; one for knives; one divided length-
wise, one half for the rolling pin, the oil subdivided
for spoons. The moulding board is slipped in above the
side middle drawer. Two deep drawers under the
other, hold the flour.

A peculiar innovation, however, brings out a Kitchen
Cabinet which is to hang on the wall by the table.
It is so arranged that all kitchen stools can be slipped
in its various drawers & cupboards; & yet as compact
is it, that it occupies but very little space. The inside
is of Japanese tin, and air-tight.
To see what glass particles hang about the sink, we
will describe one which is designed to aid the dish washer.
It is a scraper for pots and pans. (Illustration)
The blade A turns around in the handle B.
Three small parts of the edge will be found to fit
into any corner. With this you need no longer worry
with old egg-reeves, whose time wore blades play
up and down, to clear out fingers and after all, truly accomplish
the desired end. Neither is it necessary to hang utility
claw-shells lying about. (Once someone thought
that there was nothing like a claw-shell to scrape
a kettle with.)

Another quite modern addition to kitchen comfort is
the new Keystone egg beater. It consists of a cylindri-
real glass jar, 3\(\frac{1}{2}\) inches high, which is
fitted with a which, 3\(\frac{1}{2}\) inches high, on the other side, the crank.
One egg or a dozen can be beaten equally well and easily.
In less than a minute, egg white will be as stiff
and dry as they can be used.
The jar can also be used to beat cake in, or
almond butter. The graduated jar...
Vertical section thro' middle of B

Horizontal projection of B

Page 9.
Perhaps the welcome invention of the age is that of the "Dishwasher," for it has tended, largely, the most arduous of kitchen duties. The former types of the machine are not as helpful as they might be, as they are large, clumsy, and difficult to keep clean.

The one which gives the most satisfactory results, along with a moderate price, can be thus described:

(Illustration) The tank A of galvanized steel rests flat on the floor. Hot water can be heated directly in this. A cylinder B, five and one-half feet (5½) inches deep, fits inside of this and has a stem H, eighteen (18) inches high which extends about one-half inch thru B and thru A. In the floor of B are many perforations thru which the water enters. There are also six clips of the steel built up to afford a catch for the dishes. The dishes are arranged in B and covered into the gude in A. The lid clipped on over H. The tank is then turned rapidly for a minute or two, the lid removed, B lifted out, the lid inverted on A, and B kept in the lid to drain.

Rinsing water is then poured over the dishes, draining into A thru the lid. If the rinsing water be perfectly hot, the dishes correctly arranged in B, they will be washed, dried, and polished in three minutes.

This little machine does all that it is claimed to, and no one can estimate the amount of time saved.
it gave the one who has charge of the sick making.
Edward Albright's, "Aladdin's lamp," may also be mentioned
as a means of labor saving, as it saves both food
and fuel. The saving of energy and the saving of time
are nearly synonymous terms in the kitchen.
Thus it is that scientific the arts are coming to
the rescue in the kitchen, which name is no longer
a synonym of the "lack of knowledge." How the same
kinds called "queen" of this realm will learn how
to use, how to care for these helpful things placed
with in her reach, she will be worthy to be called "queen."
But it is the lack of this knowledge as often as the
lack of material, which is often found in the hand
which cooks the dinners bring "the hand that rules
the world" in the right way.
And so we believe some thought as to the care of
kitchen utensils would find place here.
The top should be a good one. To care for it
properly, one must take instruction of the stove dealer.
Thoughtfulness when cooking, that no grease is
spattered on the stove, will do away with much
blackened rubbing.
The stick is generally the most neglected of kitchen
appliances. The particle of vegetable or animal matter in the
dishwater, when poured down the pipe, stick to its sides.
decay, rust, and the metal of the pipe, and results in poisonous gases which are forced up thru the pipe by air currents.

In this case the very helpful sal soda is used. Twice a week, a boiling solution of it should be poured down the pipe. Once a month, it can be concentrated by water similarly. Sal soda is a great helper in dish washing, if used as a substitute once a day of a solution of one pound of sal at the same gallon of water.

The refrigerator, did not necessarily in the kitchen, is closely connected with it. The drain pipe should be cleaned every day with a cloth attached to a stiff wire. Every other day, boiling sal soda water should be poured through it. The water pan should be washed often. In cleaning dishes, we can use purier slop or mineral soak on any dishes. In drying them, if towels are used, it has been found to the best work in the end, to use more towels, then to let a few become too soiled. Farther than these, one can join but the most general directions for each woman, had her own method of work, not governed by her surroundings.

In the saving of steps in the kitchen may neglect a most important clue. I have known of houses where the only clock in the house was in the parlor. Every time the cook wished to know how near it was to mealtime, or
if the cake had been in long enough she had to go thos dining room sitting room to ascertain. Countless steps Lannello might be saved by having a good clock in the kitchen. Another thing which a woman who is up with the lines cannot afford to be without is a gasoling stove. One need not fear there if directions for their care Edna any given and followed. The strength which is thus saved is as astonishing as the energy wasted in tempering and a common look stove in summer. There one other thing which many find a necessity Edna all should find it such is a chair to be used in the kitchen. Hence some sort of being prepared which will not permit the cooks leaving the room, how much better for her to sit a little while for every little condition not in work, than to stand restlessly near the stove, or drive in the window pane with the spongy hand Edna allow herself to become still more tired. Edna must. In the preparations many dishes, one can save a vast deal of self by sitting down to it. And it is those women who look for little opportunities like this Edna, since those who do not become impatient of all finding in the lines monotonous kitchen duties.