

keep this nice. This mode of cleaning applies to all unpainted wood; painted should be cleaned with soft flannel and not scrubbed.

Six polished Windsor chairs, 6s. each.

American cloth, 30s.

Cocoa-nut mat, to be placed outside door, 8s.

Hearth-rug, 16s.

The stone, by the range, always looks well if rubbed with hearth-stone, 5d. dozen pieces. Hearth can be tiled from 15s., when it would only need washing over with warm water and house-maid's flannel.

Having now our kitchen ready to furnish with the utensils necessary for cooking, and kitchen work generally, we cannot do better than first consider what saucepans we shall require. In the cookery department of the Health Exhibition all the saucepans used were made of seamless steel, coated with tin inside and outside, which has all the advantages of tinned copper, at the cost of wrought iron; but as wrought iron and cast iron, lined with enamel, are those most frequently used, we shall have most of our saucepans iron. Set of saucepans, eight, cast iron, enamelled, 1s. 3d., 1s. 9d., 2s. 9d., 4s., 4s. 9d., 5s. 3d., 6s. 6d., 8s. (Siddon's or Kenrich's make).

Kettle, wrought iron, welled, 10s.

Kettle, block tin, copper well, 10s.

The latter, although not so durable, being thinner, allows the water to heat quicker.

Boiler for standing at the top of stove, wrought iron; with brass tap at the base, in which large quantities of water can be boiled, 18s. (Kenrich).

Stockpot, 2 gallons, tinned iron, fitted with tap, 26s. (Slach or Kenrich). Oval boiling pot, cast iron, 4½ gallons, 7s. 6d. (Kenrich).

Stewpan, enamelled, 6s. (Kenrich).

Fish-kettle, for boiling, with drainer, 9s. 6d. (Slach, or Pentelow and Ashton).

Fish-fryer, with drainer, 15s. (Slach).

Fish-slice, 1s. (Slach).

Fish-scissors, 3s. (Slach).

Frying-pans, wrought iron, 2s., 4s.

Frying-pan, Captain Warren's Bachelor, 7s.

Frying-kettle, fitted with wire drainer, 9s. (Slach).

Copper preserving pan, £1.

Wooden spoons, from 3d. to 8d.

Potato steamer—the one invented by Messrs. R. and J. Slach is good, as by drawing out a handle when the potatoes are cooked, thus allowing the steam to escape, the vegetables are sent to table hot yet dry—10s.

Gridirons, revolving circular gutter, and a circular with round bars, 4s. 6d., 2s. 6d. (Kenrich).

Digester, three gallons, 7s. (Slach).

Warren's cooking pot, 15s. (Slach).

Braisiere, tinned iron, with fire pan, cover,

and draining plates, suitable size for this kitchen, £2.

Baking dishes for large joints—those which are double, allowing water to be poured between the two sheets of tin, are best—with wire stands, and ladles, 8s., 12s.

Iron spoon for basting, 1s. 3d.

Beef fork, for lifting large joints in the saucepan, 1s. 9d. (Slach).

Double saucepan, the upper being earthenware, or tin, 4s.

Kitchen coal scuttles, iron, 4s. 6d.

Coal shovel, 2s.

We have now finished our list of heavy cooking utensils, and will have a more general one of necessary articles.

Weights and scales; weights from ½oz. to 14lb., which always ought to be placed away in regular order, £1 10s.

Spice-box, 3s. 6d. Hair sieve, 1s. 6d.

Brass wire sieve, 2s. 6d. Egg slice, 9d.

Brush for fish, or anything requiring egg, or egg and bread-crumbs, 8d.

Jelly moulds, earthen, one quart, 1s. 6d.

Lemon squeezer (Kent's), 1s. 6d. Spatula, 1s. 6d.

Egg whisk (Kent's), 2s. 6d.

Cork-screw, with lever, 2s. 6d.

Small cork-screw, 8d.

Cook's knives, 2s. 6d. to 4s. 6d. (Wingfield).

Wood flour-tub, 7s. Steak tongs, 2s.

Flour dredger (tin), 1s. 3d. Tin funnels from 9d.

Sugar dredger (tin), 1s. 3d. Milk saver (Kent's), 1s. 6d.

Pepper dredger (tin), 9d.

Set of iron meat skewers, 6d.

Set of iron poultry skewers, 5d.

Two jars, similar to those used by many tobacco smokers for the preservation of that herb, with closely-fitting lid, for making beef tea in, 4s.

Pudding basins, from 4d.

Pie dishes, enamelled iron, from 1s. 4d.; earthenware, from 5d.

Dishing up forks, black handles, of Brookshank's Sheffield make, 8d.

Iron and wood spoons, 2d. and 4d.

Jars of brown earthenware, from 4d.

Stock basins and pastry mixing basins, from 8d.

Jars with lids, for sugar, &c., from 8d.

Circular cake tins, without any tin underneath, from 10d.

Assorted sizes of baking tins, for pastry, from 3d.

Wrought iron meat hooks, 5d. each.

Meat saw, 3s. 6d. (Slach, or Wingfield).

Meat chopper, 2s. 6d. (Slach, or Wingfield).

Wood box for scullery soap, 1s.

[previous page](#)

[next page](#)