

orderly than to be the reverse. I am afraid I cannot succeed in describing a kitchen well. Nevertheless, I can see it all before me. I pause, lie back in my chair, shut my eyes, and I see my kitchen most graphically. I see the fire blazing, and the pots boiling and steaming, the meat roasting, and all is business. Then again I can see my kitchen in the gloaming; still the fire is blazing, the kettle is boiling, and the tea cups are on the table, so pretty and bright. I see the tired cook resting in a chair, and I notice the charming effect of the dark blue floor against the white tiles of the wall, the fat pussy cat purring on the hearthrug at cook's feet. The shining dishes, the polished metal covers, every detail I can see, and it interests me, but I have not the power of describing things, so I turn away and go into the scullery.

Every kitchen must have a well appointed scullery to fall back upon. In the scullery the vegetables are prepared, rabbits and chickens trussed, fish cleaned, meat chopped, &c.; therefore a scullery or back kitchen is very important in working a kitchen smoothly. It should have a slopstone about 3ft. long, 2ft. wide, and about 1ft. deep; before the slopstone, on the floor, there should be a sort of wooden grating (if one may express it in that way)—this keeps the feet of the person working at the slopstone off the cold stone floor and out of the damp; over the sink there will be placed a plate drainer, and as the dishes are washed they are placed at once therein. At one or both ends of the sink or slopstone (that will depend upon its position) there will be a grooved board fixed, and slightly raised at one end so as to drain the water down into the sink, and so keep the board always free from slops. A substantial chopping block will also be necessary, over which will be suspended a chopper and a meat saw. Affixed to a substantial table will be the mincing machine.

Then for washing vegetables there will be a large slate, stone or marble (as the case may be) trough, with a grating at the bottom, and over which cold water is laid on. This trough is kept for the sole purpose of cleansing vegetables, and as there is nothing to do but turn on the tap over it and see that the grating at the bottom is clear, there is no excuse for having dirty or badly washed vegetables sent to table, as nothing remains to be done but to use plenty of water, sluice the vegetables well, and allow the soiled water to escape.

The saucepans are neatly arranged on shelves in the scullery, so are the colander, dutch ovens, &c. Pails are kept in this place, as also are brooms and brushes, washing-up tubs, baking sheets and tins—in fact everything not calculated

to add to the appearance of the front kitchen is kept here in the background.

Before I close my paper I want to mention one or two things in connection with the cleaning and polishing of kitchen utensils. The first rule is to keep everything perfectly free from grease. Common washing soda and hot water are indispensable. The stoves when greasy are washed in this solution before being black-leaded and polished. Roasting tins and saucepans are treated in the same way, but as soda turns boards a dark colour, we do not scrub wooden utensils or tables with it, hot water, soap and sand being quite sufficient to clean them and keep them nice and white.

After iron saucepans have been made free from grease they are rubbed well inside with soap and sand until they are perfectly clean; then they are rinsed in clean water and dried.

Copper utensils are rubbed, after washing, with old lemons and sand, or vinegar and sand, until they are quite bright; they are then washed with hot water and soap, and require no further trouble or rubbing, and keep bright for days if done in this way.

Jelly bags and pudding cloths are washed well in hot water immediately after use, and neither soap nor soda used.

Steel and iron enamelled saucepans and stewpans are cleaned by scouring them inside and out well in soda and hot water, and the stains are removed from the enamel with salt and sand, and from the steel with soap and sand, the sand used for this purpose being white or silver sand. For cleaning boards of all kinds this white sand is also used.

I do not think I need say anything about cleaning the open range. Most cooks and kitchen maids know how it is done; but I am afraid the flues are seldom cleaned thoroughly out once or twice a week, and unless this be done the ovens become slack and troublesome, and the cooking becomes a labour and unsatisfactory.

Plates and dishes are easily washed in the following manner. Two washing-up tubs are placed in slopstone, one filled with hot water and soda, the other with clean hot water. The plates and dishes are washed first in the soda and water, then plunged into the clean hot water to rinse them, and finally placed in the plate rack above the sink to drain. They will require no further polishing or drying if washed properly in this way.

One might go on to any extent describing how things in the kitchen are to be kept clean and tidy, and in the end benefit the cook very little unless I can impress upon her the first great essential, namely, the rule of having everything thoroughly washed and cleaned as soon as possible after use,

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