

and put away in a fit state to be used again at any moment. There must always be some system, and the desire to work out a good method is not all we require; we must take a little trouble at first—watch over ourselves, see that we carry out our good intentions and the desire to work faithfully. Unless we have some good manager over us we shall find it rather a trouble in the beginning, but with a little perseverance and care, and (as we all are creatures of habit) the end will be good habits acquired, which will not be easily forgotten.

The smooth working of a kitchen—be it in a small household or a large institution—does not depend only upon the cook and her good management. A great deal rests upon the mistress, and her catering; she must look ahead a little, and help the cook by ordering soup, puddings, &c., as far as possible a day before they are wanted; and a good housekeeper will pay attention to these details, and will manage the cook and the tradespeople too. We often find when things go wrong downstairs, the mistress blames the cook, the cook in turn blames the tradesmen for not bringing the viands in time; and so we go on each day finding discontent and confusion, wondering how it is nothing turns out satisfactorily in the kitchen. We look round and see everything nice and clean, and orderly; an intelligent cook, too! It seems very strange, but it is not so. Let us turn and look at the housekeeper. "Ay, there's the rub." Somebody says somewhere, "Like mistress like maid." If then we are to have methodical cooks, we must have methodical mistresses, for we cannot expect to have the kitchen worked smoothly if there be no organisation in the household.

LIST OF KITCHEN UTENSILS.

IRONMONGERY.		£	s.	d.
Kitchener (Flavel's, of Leamington, No. 5) ..	25	0	0	0
Gas Stove (H. and C. Davis' At "Cosmopolitan," of 198 and 200, Camberwell Road, S.E.) ...	5	0	0	0
1 Strong Tin Square Kettle, with copper bottom	9	0	0	0
1 Double Roasting Pan (the registered)	0	8	0	0
2 Gridirons (handing ones) ..	0	2	6	0
2 "Sanitary" Seamless Steel Stewpans	0	6	0	0
2 " " " Saucepans	0	6	0	0
2 Frying Pans " " " ..	0	3	6	0
12 Iron Saucepans (1 to 8 quarts) ..	2	12	6	0
6 Tin " (with copper bottoms, 1 to 6 pints) ..	0	15	0	0
1 Iron Footman ..	0	3	0	0
2 Dutch Ovens ..	0	3	0	0
12 Knives and Forks ..	0	14	0	0
1 Set of French Cook's Knives ..	0	9	0	0
6 Iron Spoons ..	0	2	0	0
1 Soup Ladle, 1s. 3d.; Fish Slice, 8d. ..	0	1	11	0
3 Gravy Strainers, 3s. 9d.; Corkscrew, 9d. ..	0	4	6	0
4 Cake Tins (oval and round) ..	0	2	8	0
2 Dredgers (one for flour and one for castor sugar) ..	0	1	10	0
Skewers, Steel, and 2 Graters ..	0	4	6	0
1 Spice Box, 2s.; Pepper Box, 2d. ..	0	2	2	0
12 Teaspoons, 3s.; 12 Dessert Spoons, 5s. 8d. ...	0	8	8	0

1 Flue Brush ..	0	4	0
1 Cinder Sifter, 1s. 6d.; 1 Shovel, 1s. 6d. ...	0	3	0
1 Set of Shoe Brushes, 2s. 8d.; 1 Saucepan Brush, 6d. ...	0	3	2
1 Set of Stove Brushes, 7s.; 1 Hand Brush, 1s. 3d. ...	0	8	3
1 Bass Broom, 1s. 6d.; 1 Hair Broom, 2s. 9d. ...	0	4	3
2 Coal Boxes, 5s.; 2 Flat Irons, 3s. ...	0	8	0
1 Set of Dish Covers ..	2	10	0
3 Wire Covers ..	0	3	9
1 Meat Saw, 2s. 9d.; 1 Chopper, 2s. ...	0	4	9
6 Baking Sheets, 4s.; 12 Patty Pans, 4s. ...	0	8	0
1 Fish Kettle, 7s.; 1 Colander, 1s. ...	0	8	0
3 Tin Moulds (various sizes) ..	0	5	0
1 Pair Scissors, 10d.; 1 Egg Whisk, 9d. ...	0	1	7
1 Water Can, 2 Pails ..	0	5	6
1 Box of Paste Cutters (round) ..	0	2	9
1 Coffee Pot, 2s. 4d.; 1 Tea Pot, 2s. 6d. ...	0	4	10
1 Tea Kettle (iron) ..	0	4	6
2 Candle Sticks, 1s. 4d.; 1 Funnel, 8d. ...	0	2	0
1 Set of Scales ..	0	15	0
1 Small Flour Bin, 3s. 6d.; 1 Salamander, 5s. 6d. ...	0	9	0
1 Opening Knife (Knight's patent) ..	0	0	6
6 Meat Hooks ..	0	0	6
1 Mincing Machine ..	0	15	0
Roasting Jack, Screen, and Jack ..	1	6	6
1 Meat Screen (the Elliptic, Wilson, maker) ...	3	0	0
1 Stock Pot, 15s.; 1 Steamer, 10s. ...	1	5	0
2 Large Pots for Porridge, Broth, &c. ...	0	15	0
1 Copper ..	1	1	0
3 Enamelled Saucepans ..	0	12	0
1 Toasting Fork ..	0	0	6
2 Zinc Washing-up Tubs ..	0	4	6
2 Wire Pans (for frying) ..	0	7	6
2 Plate Cleaning Brushes ..	0	1	6

WOODEN UTENSILS.

1 Paste Board and Rolling Pin ..	0	5	6
6 Wooden Spoons, 2s.; 1 Chopping, 2s. 6d. ...	0	4	6
2 Wire Sieves, 3s. 6d.; 2 Hair Sieves, 5s. 6d. ...	0	9	0
2 Small Tubs, 5s.; 1 Soap Box, 4d. ...	0	5	4
2 Scrubbing Brushes (one small) ..	0	2	0
2 Paste Brushes, 1s.; 2 Bone Salt Spoons, 2d. ...	0	1	2
1 Salt Box, 1s. 6d.; Housemaid's Box, 3s. 6d. ...	0	5	0
1 Clothes Horse, 4s. 6d.; 1 Knife Board, 2s. ...	0	6	6
2 Butter Pats, 6d.; Knife Box, 1s. 9d. ...	0	2	3
1 Knife Tray, 1s. 6d.; Jelly Bag Stand, 3s. ...	0	4	6
1 Potato Masher ..	0	1	0

STONEWARE AND EARTHENWARE.

2 Stone Jars (for steaming) ..	0	1	3
9 Jars with Covers (for stores) ..	0	5	6
3 Pans (various sizes) ..	0	4	6
1 Bread Pan (with cover) ..	0	4	9
1 Pestle and Mortar ..	1	10	0
1 Dinner Service (full set) ...	2	2	0
12 Plates (common) ..	0	3	0
12 Dishes (common, various sizes) ..	0	15	0
12 Basins (some with lips) ..	0	9	6
6 Pudding Basins ..	0	3	6
12 Soup Plates (common) ..	0	4	0
1 Tea Service, 12s.; 1 Breakfast Service, 14s. 6d. ...	1	6	6
12 Pie Dishes (various sizes and shapes) ..	0	9	0
2 Sets of Jugs, 4s. 9d.; 12 Tumblers, 3s. ...	0	7	9
2 Paste Basins, 3s.; 3 Milk Basins, 4s. 6d. ...	0	7	6
2 Gravy Boats, 1s. 6d.; 1 Lemon Squeezer, 4½d. ...	0	1	10½

CLOTHS, &c.

6 Roller Towels ..	0	8	6
6 Pudding Cloths ..	0	1	0
12 Kitchen Cloths ..	0	4	0
12 Glass Cloths ..	0	4	6

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