

## HOUSEHOLD HINTS.

### THE SCULLERY.

A few words concerning the scullery and how to keep kitchen utensils generally may not be out of place.

Firstly, then, let us deal with the scullery sink, this bane of so many housekeepers. The sink should be cleaned thoroughly each time after washing up, and if housewives would insist upon this a great many troubles would be avoided.

Over the mouth of the waste-pipe I like a perforated brass or zinc trap, which cannot be removed; this prevents many a stoppage in the drain from an accumulation of potato-parings and odds and ends, even to knives and forks, being washed down.

If much grease has to be got rid of, or indeed very greasy pots washed, I recommend that when possible the water should not be thrown down the sink. But if this cannot be avoided then see that a kettleful of boiling water is poured down immediately afterwards. The reason why I advise this precaution is that the grease in the water in its passage down the cold pipe becomes cold and sticks to the sides of the pipe, gradually blocking the pipe up, and if not removed by the flush of boiling water it soon becomes unwholesome, and gives off bad gases which come up through the pipe into the house, and are undoubtedly the cause of much nausea and sickness, if of nothing worse.

### WOODEN UTENSILS.

All wooden utensils should be cleaned thoroughly each day after they are used. This is most necessary, as wood absorbs dirt and grease so easily, and if grease is allowed to soak in, it is most difficult to make the utensil sweet, clean and a good colour.

I deprecate the use of soda in washing wooden utensils, I find that it makes wood a bad colour.

We will suppose you are going to wash a pastry board on which pastry has been made. First scrape off the flour and any paste which may have stuck to the board, wash the board well all over with cold water. If hot water were used the flour on the board would become sticky, and would be much more difficult to remove. Now scrub the board thoroughly with hot water, using a little soap on the scrubbing brush, and sprinkling a little Calais sand over the board. Be careful to scrub the way of the grain in the wood, otherwise the board will soon have a rough woolly appearance. Swill the board thoroughly with cold water to get rid of any particles of soap and sand. Dry the board with a clean dishcloth and stand it on end where the air can purify it, but not close to a fire, for fear of warping the wood.

### KNIVES AND FORKS.

Knives and forks should never be thrown into a bath of hot water with other utensils; the hot water loosens the handles. The best plan is to collect the knives and forks, then have ready a jug of hot water, to which may be added a small piece of washing soda if the knives and forks are very greasy. Now stand the knives in the jug, blade downwards, being careful that the water does not touch the handles. Allow the knives to remain in the water for ten minutes, then take them out, wipe them dry and polish them on a knife-board, being careful to see that the ferrules are bright and clean. Dust them and put them away.

If the blades of the knives are stained in any way, a raw potato cut in half, dipped in a little knife powder or powdered bath-brick and rubbed on the blade will remove the stain very quickly.

MARY SKENE.



PANEL OF HANGING CUPBOARD, ABOUT HALF SCALE, TREATED WITH SPRAY OF ROSE.

(It was drawn direct from Nature, though the forms were simplified. For method of reproduction refer to article.)