

05 B

A Six-by-Nine Kitchen

By T. P. Giddings

With Illustrations from Photographs

works from dawn to sun, but woman's work is never done." So they truly but whose fault is it? There is but straws blowing in the wind as a hint. Wherever man has "woman's work" he manages to

the house is a sort of heathen idol, which must be appeased at any cost, even though amiability, health and happiness disappear down its capacious maw or lie crushed beneath the wheels of its chariot. It is a good thing to know how to make bread, but a better thing to know when not to.



the Sink and Two Broad Shelves

the sun does, or at least approximates, many ceremonies for the living them much less

times one hears from feminine "a nice, large kitchen!" or "a nice, little tucked-up hole!" In fact, much of the reason for the existence of the old saying about the "woman's work" is

"middle-aged young man" of old tendencies and position in society, ought up on the plan that children of some use in the world. The older man was the oldest, and earliest, so I was often compelled to the kitchen in the absence of a being of a naturally pottering was usually detailed as scullery-work to it kindly—it would have been a relief if I hadn't—and have been glad of the experience there a number of years ago I freed the fetters of a boarder's life and kept house in a way that has been such joy to my neighbors. Enough of the eternal feminine in to enable me to see the various



Vacations with me are long, and some of them have been spent in the ancestral kitchen, a huge affair, seventeen by twenty-four feet, adjacent to a dining-room equally monstrous. Any one to live there had to be a good walker, for the sink was in one corner, the china-closet in another, the refrigerator modestly retreated into the third, with the range in the middle of the room. This had been the arrangement for the fifty years our tribe had inhabited this teepee.

LAST summer the usual thing happened. The maid "left." One of the boys said it was because she had worn her feet off to the second joints galloping from place to place in her vast domain, and we have all thought that might be the reason mother is so short; she wore off faster than she could grow, trying to get food enough to the distant table to fill five boys to whom she referred on occasion as "bottomless pits." And who knows but this is the reason why women are shorter than men?

One day after I had taken my place as "the strong pivot upon which the domestic machinery turned" I tried to count my steps during the preparation of dinner, but gave it up in the nine hundreds, and, being nearly six feet tall, I am a "good stepper"! We then calculated that, to the child of misfortune who had prepared

the meals in this house for the last half-century, a walk around the world would be a mere pastime. It was an appalling and truthful array of figures, but one that can be duplicated in the average house where one wanders through a maze of pantries, butcheries, halls and china-closets on her weary way from the source of supply to the point of consumption.

IT WAS then I bathed my aching feet and thought longingly of the small space devoted to cooking on a dining-car, of the modest apartment in a "sleeper," from which the nimble-fingered porter produces so many different viands, and of the galley of a steamer, where food for hundreds of people is prepared in a space smaller than the average "kitchen for a family of five." I also remembered one winter spent in freight-cars between Minneapolis and Boston as traveling companion to various train-loads of potatoes, where four of us lived, moved and had our being in a space eight by eight feet in the middle of a freight-car loaded with the succulent tubers, and where the culinary apparatus was so condensed that the cook in serving four and five course dinners never arose from his nail-keg from the time he reached into the bin for potatoes (ill the dishwater shot into the hurrying landscape from the open door.

These memories made me think there was a better way than that usually seen in our houses, and that if the cook must get exercise she would better finish her work sooner and do her sprinting in the open air.

SO MUCH for the preamble. The pictures on this page show part of the result. One end of the old kitchen is now a dining-room. The other end is divided into a laundry and toilet-room. An addition, three by nine feet, with an equal amount of the original apartment, makes a room six by nine feet, which is the kitchen shown in the pictures. This addition has a glass roof, which can be raised. This is a vital point, as will be explained later.

The first picture shows the north side of the kitchen. First is the sink, with hot and cold water over it and the refrigerator, which is a good thing to have in a kitchen. The second picture shows the south side of the kitchen. The oven is concealed in an asbestos-lined box with no front. In the stove-box are two iron shelves where food can be kept hot. Next the stove is the hinged moulding-board, and above it are two flour cans. If the moulding-board—table, I should say, as mother is so neat that she goes through the idle ceremony of having a second board on

THE illustration given below shows the east side. The windows and awning, cupboard and ledge above it, would be fine for flowers and statuary, did not the lowly milk-pail sun itself there instead. The rest of the space is taken up by shelves and an oven concealed in an asbestos-lined box and heated by a two burner kerosene stove. Gas or gasoline would be better, but there is no gas here, and the family fear a repetition of the old yarn that ends so sadly: "If there had been more gasoline in the can Hammer would have gone higher." The oven thermometer can be seen through the glass in the door of the oven-box.

A sheet-iron oven, boxed in this way, will heat quickly, stay hot and be more equable in temperature than a range, and very little fuel has to be used.

AN AVENILATOR leads from the oven to the flue in the south side which runs up from the cook-stove, shown in the illustration at the bottom of the first column, through the cupboard and roof, and has a cover which can be closed when necessary.

The flue is large enough to carry off the fumes of cooking and is so effective that one day the head of the family rushed in from the garden to see what was wrong and found the "boiled dinner" burned to a cinder, while the maid unconsciously washed dishes within four feet of it.

The cook-stove is also in an asbestos-lined box with no front. In the stove-box are two iron shelves where food can be kept hot.

Next the stove is the hinged moulding-board, and above it are two flour cans. If the moulding-board—table, I should say, as mother is so neat that she goes through the idle ceremony of having a second board on



The Oven is Concealed in an Asbestos-Lined Box

which she lays the bread, and keeps it sacred to that purpose)—if the moulding table were down many drawers of various sizes would be seen, containing spices, sugar, salt, knives, forks, spoons, and the thousand and one articles used in the manations previous to meals.

Under the stove and moulding board are drawers for linen, flatirons, etc. The largest one holds tin boxes for lard and cake. In the cupboard over the stove repose all the baking dishes, and in the stove box hang all the skillets, pots and kettles.

Above the doorway is a cupboard, which is large enough to hold all the canned fruit and such stuff, and may be reached by pulling out the sliding seat under the stove, and stepping from that to the ledge in front of the moulding-board. The room is heated from the furnace.

NOW this is the kitchen that every one in town has come either to admire or to laugh at, during the year it has been built. The size of the floor space is only four by five feet, and everything in the room is within reaching distance of mother's work. It is upon the

ROYAL

is a pure

Cream of Tartar Baking Powder

Cream of Tartar is a product of the delicious grape.

Cream of Tartar baking powder makes the food digestible and healthful.

Extraordinary efforts are made by unscrupulous manufacturers to market baking powders made of alum instead of cream of tartar. The object is to reap a large profit; alum costs but a cent and a half a pound, while cream of tartar costs thirty.

The highest authorities condemn alum in baking powders as unhealthful.

In many States alum baking powders are required to be branded as a warning.

Yet the most alluring advertisements falsely set them forth as pure and wholesome.

Not a reader of THE LADIES' HOME JOURNAL would knowingly use an ingredient in her food that would make it unwholesome.

Are you sure that you are not using an alum powder? Would it not be well to look at your baking powder label? If the label does not show that the powder is made from cream of tartar throw the powder away.

Alum is a mineral poison, contains sulphuric acid, and necessarily makes the food unwholesome.



...en glad of the experience there
 a number of the letters of
 the letters of
 apt house in a way
 such joy to my neighbors
 enough of the eternal feminine in
 to enable me to see the various

...one winter spent in freight cars in
 ... potatoes, where four of us
 lived, moved and had our being in a
 space eight by eight feet in the mid-
 dle of a freight-car loaded with the
 succulent tubers, and where
 the culinary apparatus was so
 condensed that the cook in
 serving four and five course
 dinners never arose from his
 half-keg from the time he reached into
 the bin for potatoes till the dishwater
 shot into the hurrying landscape from
 the open door.

These memories made me think
 there was a better way than that
 usually seen in our houses, and that
 if the cook must get exercise she would
 better finish her work sooner and do
 her sprinting in the open air.

SO MUCH for the preamble. The
 pictures on this page show part of
 the result. One end of the old kitchen
 is now a dining-room. The other end
 is divided into a laundry and toilet-
 room. An addition, three by nine
 feet, with an equal amount of the
 original apartment, makes a room six
 by nine feet, which is the kitchen
 shown in the pictures. This addition
 has a glass roof, which can be raised.
 This is a vital point, as will be ex-
 plained later.

The first picture shows the north
 side of the kitchen. First is the sink,
 with hot and cold water over it and
 two vegetable drawers, a sliding table



The Oven is Concealed in an Asbestos-Lined Box

which she lays the bread, and keeps it sacred
 to that purpose) — if the moulding-table were
 down many drawers of various sizes would
 be seen, containing spices, sugar, salt, knives,
 forks, spoons, and the thousand and one
 articles used in the incantations previous to
 meals.

Under the stove and moulding-board are
 drawers for linen, flatirons, etc. The largest
 one holds tin boxes for bread and cake. In
 the cupboard over the stove repose all the
 baking-dishes, and in the stove-box hang all
 the skillets, pots and kettles.

Above the doorway is a cupboard, which
 is large enough to hold all the canned fruit
 and such stuff, and may be reached by pulling
 out the sliding seat under the stove, and
 stepping from that to the ledge in front of the
 moulding-board. The room is heated from
 the furnace.

NOW this is the kitchen that every one in
 town has come either to admire or to laugh
 at, during the year it has been built. The
 size of the floor space is only four by five feet,
 and everything in the room is within reaching
 distance of another when she sits upon the
 moulding-board.



She Runs Up from the Cook-Stove

duties, but I have enough of the
 fortunately, to keep them in their
 perspective, which means making
 dishpans and scrubbing-brushes
 s' instead of the masters, for it is
 d fact that to the average woman

eliminated from the dishwashing. Dishes
 can be washed, wiped and put away with no
 steps. The refrigerator takes up the rest of
 the north side and furnishes a convenient
 root for the water-pail. Ice is put in from
 the outside and lasts a week.

...baking powder...
 ...the label does not show that
 the powder is made from cream
 of tartar throw the powder
 away.

Alum is a mineral poison,
 contains sulphuric acid, and
 necessarily makes the food
 unwholesome.

A DELICIOUS CLAM CHOWDER FROM THE COAST OF MAINE

Seaboard Beach Clam Chowder

BIRMINGHAM & MIDDLETOWN