OUR kitchen is not that of a millionaire; it has not a tile floor, enameled brick walls or glass shelves; it is not fitted with appliances for cooking by electricity or with automatic arrangements for bringing up coal or sending down ashes. It is a plain, ordinary kitchen, built new five years ago, and attached to an old house to take the place of the former basement-kitchen. It was planned by the landlord and the carpenter for unknown tenants and the general arrangement had to conform to the plan of a house built many years before. If, then, it has been possible, with these usual, every-day conditions, to develop a kitchen that possesses convenience of arrangement and unity of purpose, it would seem that similar ends might be obtained in any kitchen, anywhere, by any person, through use of the same means—careful thought.

We are busy women who have learned in other lines of work outside the household, the value of order and system, and when we began housekeeping we saw no reason why the application to the kitchen of the same principles that were used in arranging a study or a library should not produce the same ease and joy in the work of the household. If a library, to be of service to those who work in it, must have its books classified according to some clearly recognized principle, would not a kitchen gain in usefulness if some principles of classifying its utensils were employed? If a study-table demands every convenience for work, ought not a kitchen-table to be equally equipped? If the student can work more effectively in a cool room than in one that is stifling hot, will not a cook produce better results if working in a well-ventilated room? If the librarian needs time-saving devices, does not the butler need appliances well adapted for his work? If the instructor needs the materials for investigation, if his work is not to perish of dry rot, should not the houseworker have at hand all the materials needed if that is to represent progress? If the parlor gains an attractiveness when its colors are harmonious, will not the kitchen gain if equal thought is paid to its decoration?

It was the affirmative answer to these and similar questions that led to the evolution of our kitchen from a state of unadorned newness to its present condition. An indulgent landlord provided a model range, a copper boiler, a porcelain-lined sink, and a double shelf; we have added the gas-stove, the instantaneous water-heater, the electric fan, two double shelves and all the utensils. Thus equipped, what does our kitchen represent?

To answer this question it is necessary to consider its general arrangement. The north side is filled by a window, the range, and the outside door. This, with the adjacent east side, we call “the cooking side.” Here are arranged boilers, saucepans, broilers, and all implements, large or small, needed for cooking.

The south side is filled by the door leading into the refrigerator-closet, the
baking-table, and the door leading into the butler’s pantry. This we call the “baking side,” for here is the baking-table, with its bins for flour and meal, its drawers for cooking-spoons, -knives and -forks, and sliding shelves for baking and for bread-cutting. Above it are all the utensils needed in cooking, together with spices, essences, and various condiments. A “kitchen-indicator,” showing articles needed from the grocers hangs at the left of the shelf, a peg at the end holds the household bills, and pegs at the right are for shears, scissors, a pincushion, and a cushion for needles used in roasting.

The west side is the “cleaning side.” This side is our special pride and delight, for here on a corner shelf is our electric fan, the drop-leaf table for drying dishes, the porcelain sink with its brass faucets, the nickel instantaneous water-heater, and our fine forty-gallon copper boiler. Here above the sink are collected the cleaning-brushes of various kinds, ammonia, borax, scouring-sand, and all cleaning preparations. The sink is set about three inches too low for comfortable use, a fault in sinks almost universal, and to remedy this defect the rack on the table was evolved from four nickel towel-bars joined by connecting metal plates. Lack of wall space required that the shelf on this side of the room should be shared equally between the preparations for cleaning and the kitchen-library, while the basket for newspapers and magazines occupies the end of the cleaning-table. But does not cleanliness of mind accompany cleanliness of material equipment?

This is our kitchen as regards its ground plan and its exterior aspect. But the student of history always looks behind the external surface and studies the record, and hence our kitchen records a belief in a few principles that seem fundamental in a household.

The first principle is that a kitchen should be absolutely sanitary in all its appointments. This means not only filtered cistern-water, a still for distilling water, a porcelain-lined sink, and an abundance of hot water, but it means an absence of cubby-holes and cupboards where articles may be tucked away and accumulate dirt. Everything is in “the open,” every part of the kitchen is kept spotlessly clean, and we have never seen a water-bug or any kind of insect about the house.

A second belief recorded by our kitchen is that of unity of plan. If the artist places before all else in importance the composition of his picture, if the author believes that his book should be the elaboration of a single idea, if the engineer knows that every part of his engine fits by design into every other part, it would seem clear that the application of the same principle is essential in the household. If the kitchen is to sustain an organic relationship to the other parts of the house it must represent in the arrangement of all its details the same idea of unity of composition that is expressed in a painting, of unity of development that gives life to a book, of unity of design that makes the perfect engine.

A third idea represented in our kitchen is that it must be equipped with every labor-saving device and with every convenience for work, if satisfactory re-
THE "CLEANING SIDE" OF THIS PHILOSOPHICAL KITCHEN
THE "BAKING SIDE," WITH EVERY MODERN CONVENIENCE AT HAND

A KITCHEN MUST BE EQUIPPED WITH LABOR-SAVING DEVICES FOR BEST RESULTS
THE SIMPLE AND THE DIRECT ARE THE TWO CONDITIONS THAT APPEAL MOST TO CHILDHOOD
“WHY SHOULD NOT THE FURNISHINGS OF THE NURSERY TAKE ON THE SIGNIFICANCE OF THE PRELIMINARY STEPS OF A GOOD EDUCATION?”
sults are to be secured. The first thought of the manufacturer is for the equipment of his manufacturing plant with every modern appliance. Can a perfect product come from imperfect, inadequate means of work in the household? The application of this principle has of necessity involved many experiments—inventions will not work, or good ones are superseded by better ones, or a new need arises and must be met. Every week sees some article discarded because an improvement on it has been found. In the city of twenty-two thousand inhabitants in which we live automobiles have been used six years and approximately three hundred are now owned there and in the immediate vicinity, but not one can be found of a pattern prior to that of three years ago. If an automobile must be disposed of because it is not of the most recent model, does it seem unreasonable to cast aside a twenty-five-cent egg-beater that chafes the hands, a pineapple-sniper that wastes the fruit, an unsightly broken saucepan, and a patent water-cooler that will not cool the water?

But man does not live by bread alone, and a kitchen may be sanitary in all its arrangements; it may represent unity of plan, it may have every modern convenience, and yet it may lack the essential of attractiveness. The arts and crafts movement has not yet reached the kitchen, and it is thus almost impossible to secure cooking utensils of good artistic design and color. But the second-hand store will often furnish a piece of good pottery, brass, or copper that may be utilized in the kitchen and serve the added purpose of increasing its attractiveness.

Yet a kitchen may illustrate all of these principles and still lack those subtle features that establish, unconsciously, some connection between it and its predecessors in other times and in other places. If the theory of evolution has taught us not only in science but in art and in politics and in everything connected with our daily life to look behind the surface and to seek the origins of things, if it has taught us ever to look for the relationship between the present and the past, surely the kitchen must not be excluded from this process of thought. Apparently the work performed there each day has neither connection with the past nor outlook into the future, yet this is but a superficial aspect of the situation. The kitchen of to-day, with gas-range and instantaneous water-heater is the direct heir of the kitchen of yesterday, with coal-range and copper boiler and of that the day before yesterday with open fire and cauldron. An attempt to maintain this connection with the past is sought through the photographs on the walls. Two views of early Colonial kitchens give historic continuity with the present, a photograph of the interior of a Dutch kitchen gives a touch of that cosmopolitanism that makes the whole world akin, while that of a famous hotel in New York City places us by prophetic fiction in the class of millionaires.

Such is our kitchen. “Does it pay?” It has paid us.

Lucy M. Salmon.