

WASHING DISHES A SCIENCE? — CERTAINLY! TEN POINTS TO BE OBSERVED



Washing dishes is drudgery in many kitchens because it is done without any system. Here are a few simple rules designed to simplify and dignify the work. They are by Prof. Louise G. Turner of the University of Tennessee and they were prepared especially for the guidance of untrained girls.

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1. Scrape all food from the dishes.
2. Soak dishes that have contained batter, dough, eggs and starchy foods in cold water; those that have contained sugar, in hot water.
3. Wipe greasy frying pans and kettles with paper and use the paper for starting the fire.

4. Pile all dishes of a kind together.

5. Have a pan half-full of hot, soapy water in which to wash the dishes, one half-full of hot, clear water in which to rinse them, and a clean, dry place for the clean dishes. The water should be as hot as you can touch with your hand.

5. Wash glassware, then knives, forks and spoons, cups and saucers, plates, large dishes, cooking utensils and kettle. Wash inside and out with soapy water; rinse well, except glassware; drain and wipe dry. Get fresh water as soon as that in the pans becomes dirty.

7. Never soak the wooden or bone handles of knives and forks in the water.

8. Never scrape tin or enamelware with a knife. Use a scrubbing brush with soap or scouring powder. If food is burned in an enamelware kettle, boil it with a little water with a teaspoon of cooking soda.

9. Never wipe dishes on anything except dish towels and cloths.

10. Never throw dish water near the kitchen door and do not throw it continually in one place until the ground is wet all the time.

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Russia has more blind people than the rest of the world, two to one.