ing in a dim light at night was too fortable room or the most disagreemuch for the eyes.

The cost of the lighting system must, of course, depend on the shape and construction of the house to be lighted, from whom the outfit is purchased and whether or not the farm- and odors. If one desires the very er can install it himself.

tual lighting costs about the same in all methods, if breakage of lamp chimneys be considered. By reason of the more excellent quality of acetylene and gasoline flame, and its saving of eye injuries, pain, and general effect on health, it is possible that it for placing over the stove for is, in the long run, cheaper than kerosene.

lamps themselves, rather than those latter is somewhat heavy to carry.

It is claimed by several lighting cost practically nothing. companies and experiment stations

that the Canchester carbon-cylinder, weak top and mantle is the so few manufacturers preparing vegetables.



This Machine Will Do Half Your Washing

making acetylene and alcohol systems that it is easy to investigate them.

Whatever type of lighting is used, the flames should be shielded by good shades that diffuse the light, thereby relieving eye strain and nervous irritation.

I have not included electricity in this plan because, though it is doubtless the future source of heat and light, its cost is dependent upon the nearness of the electric current, and what the electric company may choose to charge.

A Machine for Dish Washing

THREE times a day, 365 days a 1 year, for as many years as you live, dishes are to be washed. They are not really sterilized either unless they are washed in suds and scalded.

The woman who has a sink and drainboard at least the height of her waist, a tall stool that she may sit while washing dishes, a good big dish pan, a dish mop, soap shaker, a wire dish drainer, plenty of white soap, scalding water and cup towels need not find dishes so depressing.

However, there are good dish washing machines on the market. The simplest are racks which separate the dishes and enable one to dip them in hot suds and then in scalding water and dry themselves. The disadvantage is that no one but a strong person can lift them.

I have been able to investigate but two dish washing machines, though I suppose there are many more. They are the "Fearless Dish Washing Machine," made by the Fearless Company, of Rochester, N. Y., and the "Kitchenette Family Dishwasher," by Cary-Davis Company, Buffalo, N. Y.

These are both very satisfactory. The former costs \$30 and the latter \$14 cash, or \$16, paying \$1 a month.

Equipment for the Kitchen

THIS, the most important part of the house, is either the most com-

Of course, a good range is necessary, if the family is to have perfectly prepared food. Over it should be a hood to carry off the steam, smoke best he can get one of sheet iron, I am informed by several that ac- which closes down over the stove, completely carrying away all odor and heat. There may be other makes but I know of but one, The Sanitary Homes Company, Chicago. The telescoping hood costs from \$19 to \$26.

A tinsmith can make a good hood \$3 or \$4. Make is like a wide, glaring funnel; inverted and sus-In considering the danger from pended over the stove, the pipe running into the flue. I know connected with a system, gasoline is a very effective one made of boards most dangerous, kerosene next, alco- and the flue run straight up through hol next and acetylene (calcium car- the roof. Of course, this necessitated bide) least dangerous of all. The a trap door, managed by a cord and pulley, for cold or rainy weather. It

There should be a work table, at least a yard high, and with castors, burner, Argand with that the housewife may stand erect and easily roll the table to the stove. before the window or near the sink. best kerosene lamp on A tall stool goes with this table that the market. There are she may sit when washing dishes or

> Castors for the table cost 25 cents and the tall stool sells for \$1.25. Home-made ones should have the slats placed where the store ones have them as they are just right for the heels to catch on.

> A kitchen cabinet is good. It costs from \$12 to \$40. Convenient shelves over the table are cheap and easily kept clean if painted with three coats of flat white and one of white enamel.

> If these shelves hold glass bottles or Mason jars, each distinctly labeled, it will save endless hunting and time. There should be well-covered, easily scalded receptacles for bread, cake, sugar, etc., and their abiding place should not be the kitchen table.

> I cannot say that I like barrels sitting around kitchen or pantry as dirt will collect behind them. If they are necessary a little platform supported by three or four castors may do permanent duty through generations of barrels.

> A full-sized oil stove and oven costs only \$13.50, and will last years if the flame is carefully kept blue. It is good when father forgets to supply the wood, when something hot is



"Blue Monday" is Unknown Where the Gasoline Engine Turns the Washer

needed quickly, or it is not worth while starting up the wood stove.

The fireless cooker is without price as far as value is concerned. It costs from \$5 to \$35. I advise you to get one of the very best, and if you do not feel like spending the money, make one to serve till such time as you can afford to buy one. You buy it for a lifetime, not a few years. The fireless cooker cooking utensils and disks can be bought from most of the manufacturers of fireless cookers and the packing can be built around

I think it was George Ade who said the fireless cooker was "a box in which food was kept in solitary confinement for the stomach's sake, while the clock folded its tired hands and rested, and the stove cooled its

(Concluded on page 40)









