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Do You Know Your Kitchen Knives?

By HARRIET BRIGHAM

Research Assistant in Household Equipment.

ARTISANS need tools for the work they perform. Artists also need tools. Be ye artist or artisan at work in your kitchen, you will have a much better spirit at your work and will turn out a far superior product if you have the right tools with which to work.

Have you ever looked over a list of knives in a trade journal? In one there is a list of twenty-one different kinds which you could use in your kitchen and for those living in a farm home there are fourteen different additional ones, making thirty-five knives in all. This does not include machinery knives used in the fields nor those used in manufacturing or the trades.

You would not want thirty-five kinds of knives in your home. It is far better to have a few good knives which will take a good edge and hold it than to have a great number of cheap ones.

We might make a riddle, asking, “What tool is there in the kitchen, without which no meal can be prepared?” Surely if knives are as important as this, they should be selected with the greatest of care. The right knife properly used will last many years.

SELECTION

As a well made knife cannot be purchased at a low cost, it is unwise to buy an inexpensive one. A simple set of knives might include:

One 2¼ inch paring knife .......... 25c
One 3 inch paring knife .......... 35c
One 8 inch vegetable knife .......... 75c
One 12 inch slicer .......... 75c
One serrated bread knife .......... 75c

Such a set is shown in View I.

To this may be added any number of others such as a flexible slicer, $1.00; a French carver, $1.00; a saw toothed knife for bread or cake, which sells for different prices from 75c to $1.50. These come with metal, wooden or wire handle and have the rounded saw-tooth edge, a square saw-tooth edge or pointed saw-tooth edge. All of these are more efficient than a straight edged knife for the purpose.

The French vegetable knife, $6.60 to $1.00, depending on the size and steel, a pie knife for $1.00 used for either pie or cake, a steak set used for all small carving and costing $1.50 up, and a grapefruit knife, $3.00 to $5.00, are all useful additions. A cleaver costing $1.50 or more, a boxing knife $1.00, a butcher knife $7.50, and poultry knife or shears, $2.50, may be added.

View 2 shows the four simple and easily constructed knife holders.

VIEW II

Four simple and easily constructed knife holders.

VIEW I

No well equipped kitchen will be without this amount of cutlery.
In Defense of the Boston Bean

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And that brings up the thought of our typically northern buckwheat griddle cake which, in my experience, must be accompanied by maple syrup or by clover honey. Another favorite hot bread with us is Graham "gems" or muffins. I realize that our Southern friends are that hard wheat grows exclusively in the North and so I pass lightly and even commiseratingly over certain memories I have of alleged "light bread" served to me by well meaning Southern friends.

Unfortunately, tho, it seems to me, the Saturday baking in Yankee homes, which resulted in rows of brown crusted loaves of white and Graham bread, flanked by pans of "ruek" and cinnamon rolls, is fast giving way to the baker's products—poor makeshifts at best for good home made bread. Suit rising bread, another of our favorites, is fast becoming a tradition.

I shall not go at length into the subject of New England desserts. Indian pudding, a corn meal dessert which my grandmother flavored with ginger, is one of these. Of course, there are in great variety and the greatest of these is pumpkin pie. None but a Yankee should ever attempt to make one. In Canada or the south, when people discuss the merits of pumpkin pie, you may know they may be discussing products wholly un related to each other. Many kinds of unpardonable sins are committed in the name of pumpkin pie and something ought to be done about it. I do not know which is the worst, the flat, bright colored, pasty mess, evidently made of sweetened pumpkin alone, or the dark hued, overly sweet, heavily spiced, watery concoction. A New England cook, always frugal, does not try to use all the pumpkin there is in the name of pumpkin pie and something ought to be done about it. I do not know which is the worst, the flat, bright colored, pasty mess, evidently made of sweetened pumpkin alone, or the dark hued, overly sweet, heavily spiced, watery concoction. A New England cook, always frugal, does not try to use all the pumpkin there is in the name of pumpkin pie and something ought to be done about it. I do not know which is the worst, the flat, bright colored, pasty mess, evidently made of sweetened pumpkin alone, or the dark hued, overly sweet, heavily spiced, watery concoction. A New England cook, always frugal, does not try to use all the pumpkin there is in the name of pumpkin pie and something ought to be done about it. I do not know which is the worst, the flat, bright colored, pasty mess, evidently made of sweetened pumpkin alone, or the dark hued, overly sweet, heavily spiced, watery concoction. A New England cook, always frugal, does not try to use all the pumpkin there is in the name of pumpkin pie and something ought to be done about it.

There is a miniature grindstone which clamps to a shelf. There is also one which has two sets of wheels placed opposite each other. These wheels are turned by means of a handle. The knife to be sharpened is inserted between the revolving emery or carborundum disks. In choosing a tool for the kitchen, you may know they may be discussing products wholly un

How to Select Kitchen Knives

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No knife, no matter how good, will dull or rust if the sharpener is used correctly. If it dulls, sharpen it at once with a file, then turn to your grinding wheel. Sharpening the knife every other day will keep it sharp. It is well to have a set of knives for each person in the family.

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