

Your own, of course, will have their stated periods, but it is no less important about the others. "Quick at meals, quick at work," it is said, and regularity, order and despatch in the servants' hall, will cause a greater degree of comfort than one is apt to imagine, to the inmates, generally, of the household.

## 537. POTS AND PANS REQUIRED BY A COOK.

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| 3 Good iron saucepans of different sizes.   | 1 Each, salt and pepper dredgers.                               |
| 1 or 2 <i>enamelled</i> saucepans: these are nice for boiling milk or gravies in. | 1 Baking-tin (for meat).  |
| 1 Iron <i>pot</i> of a good size to hold a joint.                                 | 1 Pan, with divisions, for Yorkshire pudding.                   |
| 1 Fish slice.   | 1 or 2 cake-tins.   |
| 1 Fish kettle (called a <i>kettle</i> , but it is a saucepan, to boil fish in).   | 1 Pair meat-tongs.  |
| 2 Frying-pans (one small, one large).   | 1 Wooden spoon.   |
| 1 Colander.   | 1 Fluted gridiron (for broiling).                               |
| 1 Saucepan of <i>block tin</i> for boiling butter in for sauces, &c.              | 1 Egg-slice.  |
| 1 Meat chopper. } These are indispensable.  | 3 Larding-pins (different sizes).                               |
| 1 Pair of scales. }   | 1 Dripping-pan and stand, and basting-ladle.                    |
| 1 Tea-kettle.   | 1 Sauté-pan.*   |
| 1 Meat-screen and bottle-jack.  | 1 Omelet-pan.*  |
| 1 Set (a dozen of different sizes) of skewers.                                    | 1 Marble slab on which to make paste.*                          |
| 1 Toasting-fork.  | 1 Braising-pan.   |
| 1 Bread-grater.   | 1 Mincing-machine.*   |
| 1 Nutmeg ditto.   | 1 Preserving-pan.   |
| 1 Flour-dredge.   | 1 Box of paste-cutters (for making ornamental shapes in paste). |
| 1 Gridiron.   | 1 Bain-marie-pan.*  |
| 1 Rolling-pin (not too short).  | 1 Wooden paste-board (marble not being afforded).               |
| 1 Paste-board.  | 1 Stock-pot.  |
| 1 Spice-box.  | 1 Stew-pan.   |
| 1 Dozen patty-pans.   |   |

The foregoing utensils are every one of them very necessary to the cook, but we have placed an asterisk against those that *can* be done without, the rest are almost indispensable. The bain-marie-pan is to hold a number of small saucepans containing sauces, gravies, entrées, &c., to keep them hot. The stock-pot is a pot made to receive odd bits of meat, bones, cold fowl, game, &c., and it makes from these *stock*—the foundation of soups and gravies.

The stewpan *can* be made to do duty as a braising-pan if made to your order, that the lid shall descend a little distance into the pan, so that it may hold the live fuel braising requires.