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PREFACE TO 2nd EDITION.



As this little book has reached a second edition, I can only trust that this means it has been of some help to a few inexperienced English girls starting housekeeping in India. I have therefore had much pleasure in enlarging and rewriting the 1st edition.

July, 1909.

PREFACE TO 1st EDITION.

THIS little book I sincerely hope will be a help to many young inexperienced English girls starting housekeeping in India. It is only a humble volume and meant to contain "Simple Hints." For a fuller and more detailed book, I would advise my readers to get an excellent one entitled "The Complete Indian Housekeeper," by G. G. and F. A. S. (printed at the "Education Society's Press," Byculla, Bombay),* which, among other things, contains very good little receipts. I started housekeeping as a Subaltern's wife, so as all my readers will know, had to be as economical as possible in every way, and after the experience of many months of worry, I found in doing things in a most methodical way, one's worries ended and all went smoothly, so in this little book I will endeavour to show my reader the easiest way to manage servants, and general housekeeping in a small Indian bungalow.

* This refers to the old edition. The 1909 issue is published in London, but can be had of Higginbotham & Co., Madras, for Rs. 4-8. (6s). The initials G. G. and F. A. S. stand for G. Gardiner and Flora Annie Steel.

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CHAPTER I.

THE DAILY ROUTINE.

FIRST let it be understood that I look on my reader as an absolutely inexperienced housekeeper and new to India. I pity the young bride who, before she can settle on her bungalow, has to go to an hotel knowing no one in the place in which she will have to spend the first months of her life in this country. But happily this is not often the case, as, if your husband is in the Service or has lived in the country before your marriage, he will have plenty of friends all over India, and you are sure to find kind ladies in your regiment, or at any rate, one, if not several really kind-hearted women in the station. My advice is get to know one of these as soon as possible and she will be the greatest help to you. Ask her what wages you ought to give your servants, the number you should

keep, and prices of every thing you can think of. If you do not do this you will find you will be cheated all round, as your servants will think "Here is a new *mem sahib* who knows nothing, and we can make any amount out of her."

You will find you will be advised many different ways of taking rest and exercise, but believe me only experience will teach you what will suit you best. The old proverb truly says "What's one man's meat is another man's poison." I think almost the best and usual way is to get up about 6 A.M. and go for a ride, or play some game (golf, tennis or badminton) and then between 2 and 4 o'clock in the afternoon, after undressing, take a book, or not, as you like, and lie down on your bed, or sofa, for a rest. In every place you go you will find it the custom to go out after 4 or 5 o'clock tea to Clubs, or to pay calls, or amuse yourself in some way. In the north of India, in the cold weather, people keep more English

hours, and go out early in the afternoon for golf or tennis, as it gets dark at 5 o'clock or soon after.

You may find getting up early tires you too much, and that you sleep best between 6 and 8 o'clock; well, on no account be advised to get up early, just because it is the usual custom, but if you do not take exercise early, you certainly ought to do so in the evening, especially if you have been accustomed to exercise all your life.

If you do not get up the same time as your husband you will want chota hazri at different times. This your Ayah brings to you in the bed-room. See that it is daintily served on a clean tray cloth.

Tea and toast and fruit are the usual items, but some prefer thin bread and butter or jam sandwiches.

Breakfast you will most likely have at any time between 8-30 and 11 o'clock; this of

course must fit in with your husband's work. We used to have it at 9-30, and after it I did my housekeeping. Some people like to get their housekeeping done before, but with a view to the preservation of temper, I recommend it after you have had your breakfast in peace, as you might see or hear many little things to upset your appetite in the early morning.

I advise punctuality in seeing your servants after breakfast and trying to keep to the same hour daily, as a good housekeeper should show an example to her servants, in keeping to a good routine and method. In calling on a new acquaintance, I have invariably been able to judge a woman's character by her drawing-room and servant.

Half-an-hour should be sufficient time for your housekeeping, so after first seeing the cook (who by-the-way comes to you, instead of you going to him as is the English custom) sally forth to your store-room or godown,

where your servants will come to you for their different requirements. After this your butler (or Khitmagar in North India) should come to you with his list of bread, milk, etc., used the day before, (this I will explain in my next chapter) and then you can give any orders for the day to him. Go to your cook house and see that every utensil is spotlessly clean and that the sweeper has brushed the floor and put phenyle in sink, and while you are outside, some mornings look round the stables, and in places where water might lie have Kerosine oil put down to stop mosquitoes breeding. After finishing with the servants I advise you to enter up accounts, and do any necessary writing, and then you will always find plenty of work in the way of dress-making, and making things for the house, such as curtains, cushion covers, lamp shades, etc., etc. I have no patience with the woman who says she finds the days so long and has nothing to do. I am quite sure in the hot

weather, if you are always busy at something, you do not notice the heat so much. I never seem to find the days long enough. If I am not working at things to make the bungalow pretty, I have any amount of mending and personal things to do. It is the custom in most places in India to pay calls between the hours of 12 and 2 p.m., but chiefly for bachelors, as ladies are often busy at that time, or else like to be in to receive visitors; also some do not like the hot sun and glare of the roads. If you are in a place where people seem particular about calling, then make a point of going out in the middle of the day, and any way call on the General's wife and high officials at that hour. If you stay in and wish to receive callers, see that your Bearer or Khitmagham (whoever is on duty) has on clean white clothes and is in readiness with silver salver (or tray for the purpose) to take cards from the visitors, which are brought to you before their entrance. Immediately

you take them tell the servant to say "Salaam" to the visitor, who then comes in. A gentleman is usually offered a drink and a cigarette. You have in India a little "not-at-home" box, which is for visitors' cards when you are not at home, or if in, and do not wish to receive callers, this should be placed on a nail at your gate post. You may want tiffin; we used not to have it, but instead had a substantial tea between 3 and 4 o'clock (sometimes with eggs) as we liked to get out early in the afternoon. It is advisable to make your own tea, as natives have a way of making it with insufficient tea and the water not properly boiled, so if you have your silver or brass kettle with spirit lamp beneath, you can see it boiled yourself.

May I advise one thing? Do make it a strict rule not to talk of servants and house-keeping when you go out in the afternoon. One so often sees groups of women at the club comparing notes about how much firewood

costs, and what their cooks' daily bills amount to, etc. I certainly advise comparing notes, but do it in the mornings, and go and see your lady friends for the purpose.

Another thing do not worry over trifles, life is not long enough. You will find the native servants dirty in some things, and they do outrageous things, and have to be told the same things over and over again, but if you try to treat them calmly and explain every little detail very carefully you will find they will work well, and as long as they do not make *too* much out of you, do not worry over a few annas, as everyone will tell you it is an understood thing that they try to make a few annas every month.

CHAPTER II.

HOW TO KEEP ACCOUNTS, ETC.

I NEED hardly say "keep out of debt" as your experience of life must have shown you how easy it is to run into debt, and how difficult to get out again. Do try and put by a certain amount every month even if it be only 2 or 3 rupees, as you must own it is wise to save for a rainy day. You may have a sudden move, an illness, or have to replace a horse, or many other unpleasantnesses. So that after a month or two's experience decide an average for your expenses and try to keep well under it. Remember a good housekeeper has it in her power to prevent debts or to make them, for in India we can say "take care of the annas and the rupees will take care of themselves," so prevent extravagance in little things, which is after all a prelude to a like recklessness in greater matters. We

will suppose you have the paying of all bills and the wages of your servants, as is the general rule with most ladies in India, so that have four books, two for accounts, and the other two plain, lined, what one called at school exercise books. So few women know how to keep accounts and yet to economize it is the only thing to be done, and with a little care and method it is a very easy matter.

One account book is for your cook's daily bills and butler (or khitmagar's) lists of bread and milk, etc. I very strongly advise daily accounts and cash payments to the cook, and not to give him much in advance, better to owe him something each day, as they have a little way of finding things on which to spend the money if they have much in hand.

Rule out the two pages opposite one another each month like samples on following pages and on the cook's side write down at his dictation his expenditure each day, and on

the khitmaghar's side, the various items used. The khitmaghar notes what is used each day. It is useful to know the days you start new bottles of whisky and lbs. of tea. If you use many wines have columns for them. This khitmaghar's page is very important, as you can check so many bills by it.

I might here mention that there are two most excellent and useful household Expense Books published. One, by Messrs. Higginbotham & Co., Madras, entitled "Higginbotham's Household Expense Book," price Rs. 2-8 and the other "Every Memsahib's Daily Account Book" compiled and arranged by B. S. to be bought from the Pioneer Press for Re. 1. They are both ruled out for daily accounts for the whole year, and also have useful dhoby's lists and columns in which to write numbers of articles given to him each week. I recommend all housekeepers in Madras and South India to get the one from Messrs. Higginbotham & Co., and the other one is more suitable for the Punjab and North India.

The other account book is for general expenses, such as stamps, personal and household expenses, and any number of odds and ends.

One exercise book is nothing more or less than a diary. Take two pages, rule margins on each, in these write the dates of the month, leaving one line to each date, on which you can write notes. At the end of the second page you will find room to write down your list of servants with a space for notes opposite each one, such as when you engaged them, their wages, fines, or if you paid them money in advance, etc. Rule four other pages in this book into twelve divisions, and between each, on the top line write the months of the year, leaving a wide margin at the beginning of the left hand page for your bills, such as stores, house-rent, furniture hire, milk, bread, etc.; so that in adding up every column, you will see what you spend each month in the year.

Day	Beef.	Mutton.	Fowl.	Vege- tables.	Eggs.	Soup bones.	Fish.	*Butter and Milk.	Char- coal.	Fruit.	Sun- dries.	Total.
1st												
2nd												
3rd												
4th												
5th												
6th												
7th												
8th												
9th												
10th												
11th												
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21st												
22nd												
23rd												
24th												
25th												
26th												
27th												
28th												
29th												
30th												
31st												
Total												

NOTE.—* If the orders for cooking butter and milk are given to the dairy man and paid in the monthly accounts, then there is no need for this column, as your Khatmagar or Butler will give you the amounts used daily.

Another exercise book start by numbering all the pages and have an index at one end. In this you have lists of your silver, china, glass, linen, saddlery, stores, furniture on hire, etc.

When you engage your khitmagar, you need your lists of silver, and china, and glass to check the articles, when you give them into his charge and make him responsible, for the cleaning and keep of them, and take over the lists from him when he leaves you. Take my advice and do not give out all you possess at first unless you absolutely need the use of all. Note down in your china and glass lists when articles are broken.

ABOUT THE LINEN. If you had it given you as a wedding present, you will find you will only want to use about half at first. The other half put away in a tin-lined case, with plenty of naphthaline, and in your list, divide the page in half and one side write what you have in use, and the other what is

put away. I might here mention that if your everyday table cloths measure 6' by 6', and the table you get is oval and slightly longer, the cloths can be quite well used by putting corners at either ends and centres of table, instead of straight.

You may wonder why you require a list of stores, and furniture to hire. You will find them very useful starting housekeeping in different places, and if your husband is in the Service you will have plenty of moves.

I give a list of the furniture required in an ordinary small bungalow. The hire for same may be anything between fifteen and twenty-five rupees per month, but the latter is high. The following remarks on same may be useful to remember.

Cane chairs cannot be hired, but are very cheap to buy in India, and with a little enamel paint to match your room and pretty cretonne

on cushion can be made to look very nice. Dhurries cannot be hired in all places and when they are, they are generally the horrible red and blue stripped ones, so if you can afford it buy them for your drawing-room and dining-room, or else get coloured dousotee (8 annas per yard) and have the strips sewn together and stretched over the matting.

It is useful to have your own hot case so that it can be used as a kitchen utensil box when moving, so have the legs detachable and a hasp and staple on the door for a padlock when travelling.

I have not written down a dressing-table for your husband's dressing-room, as a man does not require one, and a looking-glass on top of the chest of drawers does for the same purpose, and takes up less room than two pieces of furniture.

It is always nice to have a spare room, as India is a country where people move about

so much and you will find you will be constantly wanting to put someone up, so it is best to hire the furniture for it at the same time as for the rest of the house, if you can make a bargain with the dealer. I mention this as I have always found that hiring it for a week or few days is very expensive and sometimes one is not able to get it just when it is wanted.

You will most likely have your drawing-room lamps. Ordinary wall lamps can always be hired.

I have written two meat safes in list, as one is for the pantry for bread and butter and cheese, etc, and the other for the cook house.

Of course you may buy all your furniture and if you are certain of being in a place for four or five years, most people will recommend you to do so, as you can get a good deal of the money back again when you sell up, but most young couple starting have to hire, as

they have not the ready money to furnish a whole bungalow.

You would not be able to do it for much under Rs. 1000. The cheapest way to buy it is to go to auctions, and pick up pieces from people leaving the station. It is the fashion to send round lists of things for sale.

In other pages you will find it most useful to have lists of breakfast dishes, soups, sweets and puddings, entrées and savouries, so that when your cook comes for orders, you cast your eye down your lists, and can order your meals quite quickly, and whenever you hear of, or remember, new dishes write them down at once. I give you many of the most ordinary dishes ; also a list of accessories for your spare room when occupied. I also wrote in my book lists of articles wanted for three and ten days' camping out, so that each time we went a little trip, I had not the trouble of thinking out the lists afresh.

FURNITURE TO HIRE.

Drawing-room.

- 1 Sofa (springs.)
- 2 Easy chairs (springs.)
- 1 Writing-table.
- 1 Nice small table (Silver ornaments.)
- 1 Book stand (revolving.)
- 2 Teapoys.
- 2 Bentwood chairs.
- 1 Dhurry (size)

Dining-room.

- 1 Table (to seat eight.)
- 1 Side board (with locks and keys.)
- 2 Dumb waiters.
- 10 Chairs.
- 1 Screen .
- 1 Side table (4' × 3'.)
- 1 Dhurry (size)

Study.

- 1 Office writing-table (with drawers.)
- 2 Chairs.

- 1 Tea poy.
- 1 Dhurry (size)

Bedroom.

- 2 Single beds (iron.)
- 1 Dressing-table (glass attached.)
- 2 Hanging wardrobes.
- 1 Wardrobe with shelves.
- 1 Chest of drawers.
- 2 Teapoys.
- 2 Chairs.
- 1 Set of shelves (for boots and shoes.)
- 1 Dhurry (size)

Dressing-room.

- 1 Hanging wardrobe.
- 1 Wardrobe with shelves.
- 1 Chest of drawers and looking-glass.
- 2 Chairs.
- 1 Set of shelves (for boots and shoes.)
- 1 Dhurry (size)

Two bathrooms.

- 2 Baths.
- 2 Commodes.

- 2 Chambers (with lids.)
- 2 Wash-stands.
- 2 Towel-horses.
- 2 Sets crockery (enamel or china.)
- 2 Small dhurries (sizes)

Miscellaneous.

- 1 Hat stand.
- 2 Verandah chairs (long.)
- 2 Cane bottomed chairs.
- 2 Pantry tables.
- 1 Cook house table.
- 5 Wall lamps.
- 2 Meat safes.
- 1 Hot case.
- 1 Dhoby's table.

Spare room for one person.

- 1 Single bed (iron.)
- 1 Dressing table (glass attached.)
- 1 Hanging wardrobe.
- 1 Wardrobe with shelves.
- 1 Chest of drawers.

- 1 Teapoy.
- 2 Chairs.
- 1 Easy chair (spring.)
- 1 Dhurry (size)

Bath-room.

- 1 Wash stand.
- 1 Set crockery (china.)
- 1 Commode.
- 1 Chamber (with lid.)
- 1 Bath.
- 1 Towel-horse.
- 1 Small dhurry.

Spare-room accessories.

- Bedding.
- Curtains.
- Pin cushion.
- Toilet and chest of drawers covers.
- Bathroom mat and board.
- Toothglass and jug.
- Papers in drawers and almirahs.

Soap.
 Toilet paper.
 Bathroom tin mug.
 Writing table.
 Blotting paper.
 Ink.
 Pens.
 Paper (writing.)
 Pen wiper.
 Towels.
 Candle stick.
 Matches
 Mosquito curtain.

BREAKFAST & DINNER DISHES.

Fish.

Fried	Kedgeree.
Boiled.	Rissoles.
Pudding.	Molley.
Fricassee.	Omelet.
Baked.	Pie.
Quenelles.	Curry.

Fritters.

Sardine éclairs.

Cutlets.

Sardines and salad.

Eggs.

Curried.

Eggs and bacon.

Plain poached.

Poached on spinach.

Boiled.

Buttered.

Tomato and buttered.

Buttered on anchovy toast.

Au gratin.

Parsley.

Cream.

Omelet.

Side Dishes.

Curry.

Beefsteak and onions.

Beefsteak and tomatoes.

French beefsteak.

Kidney toast.

Kidney and tomato.

Liver and bacon.
Haricot mutton.
Mutton cutlets.
Mutton chops.
Sweetbreads.
Brain cutlets.
Sheeps tongues.
Tomato and rice.
Mince and poached eggs.
Stuffed tomatoes.
Rissoles.
Devilleed meat.
Hashed beef.
Hashed mutton.
Potato pie.
Bubble and squeak.
Fowl pilao.
Chaufroid of chicken.
Croquettes of chicken.
Ham.
Potted meats.
Potted game.
Game pie.

Pigeons.

Snipe.

Sandgrouse.

Partridges.

Soups.

Julienne.

Tomato.

Artichoke.

Pea (brown).

Pea (green).

Oxtail.

Potato.

À la reine.

Vegetable.

Mulligatawny (thick).

Mulligatawny (clear).

Hare.

Scotch broth.

White.

Mock turtle.

Hotch potch.

Game.

Eggs.

Roasts and Entrees.

Roast beef.

Roast mutton and red currant jelly.

Roast mutton or lamb and mint sauce.

Roast fowl and bacon.

Boiled beef.

Boiled hump.

Boiled mutton and caper sauce.

Boiled fowl and egg sauce.

Fillets of beef.

Hashed beef.

Hashed mutton.

Beef steak and onions.

Beef steak and tomatoes.

Irish stew.

Potato pie.

Croquets.

Plain cutlets.

Mince collops.

Brain cutlets.

Sweetbread cutlets.

Rissoles.

Bubble and Squeak.
Fricassee Sheeps' tongues
Brown Sheeps' tongues.
Kidneys stewed.
Hare.
Pigeons.
Partridges.
Quails.
Snipe.
Wild duck.
Sand grouse.
Venison.
Game pie.
Chicken fricassee.
Chicken fried.
Chicken and tomatoes
Chicken roll.
Chicken cutlets.
Chicken patties.
Chicken quenelles.
Chaufroid of chicken.

Puddings and Sweets.

Suet and treacle.

Ginger pudding.

Pan cakes.

Sweet omlette.

Plantain fritters.

Cornflour blancmange.

Burnt custard.

Almond pudding.

Apple dumpling.

Baked apples.

Junket.

Hot chocolate pudding.

Swiss roll with chocolate sauce.

Marmalade pudding.

Canary pudding.

Batter pudding.

Caramel custard.

Bakewell.

Castle pudding.

Jam puffs.

Jellies.

Apple charlotte (with sponge cake).

Apple charlotte (with toast).

Cheese cakes.

Jam tartlets.

Lemon sponge.

Swiss roll with custard.

Mango fool.

Gooseberry fool.

Chocolate mould.

Lemon soufflée.

Chocolate soufflée.

Coffee soufflée.

Tipsy cake.

Coffee cream.

Fruit salad.

Merengues.

Fruit jelly.

Sugar baskets with fruit and cream.

Plum pudding.

Fruit fritters.

Rice croquettes.

Vanilla cream

Almond cheesecakes.

Tinned pears.

Tinned peaches.

Tinned apricots.

Tinned greengages.

Gooseberry tart.

Cherry tart

Apple tart.

Guava tart.

Lemon shape.

Milk Puddings.

Rice.

Tapioca.

Sago.

Semolina.

Vermicelli.

Custard pudding.

Maccaroni.

Savouries and Dressed Vegetables.

Cauliflower au gratin.

Tomato au gratin.

Stuffed cucumber.

Broad beans with cream.

Carrot toast.

Peas toast.
 Spinach toast.
 Onion toast.
 French beans toast.
 Craigie toast.
 Anchovy toast.
 Sardine toast.
 Kidney or liver toast.
 Buttered eggs on anchovy toast.
 Marrow toast.
 Asparagus toast.
 Cheese soufflée.
 Cheese toast.
 Cheese straws,
 Cheese biscuits.
 Ramikims.
 Mushroom soufflée.
 Tomato soufflée.
 Stuffed eggs (hot.)
 Stuffed eggs (cold.)
 Angels on horseback.
 Cold tinned asparagus.
 Hot tinned asparagus.

Paté de-foie-gras en Aspic.

Caviare toast.

Sandwiches (with hard-boiled eggs and anchovies.)

Cakes.

Plum.

Madeira.

Cocoanut.

Rice.

Queen cakes.

Coffee.

Chocolate.

Gingerbread.

Rock.

Iced fingers.

Sponge.

Seed.

Shortbread.

Almond.

Potatoes.

Fried.

Mashed.

Baked.

Boiled.

Chip.

Sandwiches.

Egg.

Mushroom.

Jam.

Banana.

Anchovy.

Snipe.

Potted meat.

Game.

Cucumber.

Caviare.

Tomato.

I trust this Chapter will not frighten you. It perhaps sounds a great business, but you will find it will come quite easy each month to rule your pages, and it will enable you to get through your housekeeping every day in a quarter the time, besides knowing that you cannot possibly be cheated. As your monthly bills come in, it is a good plan to pin them together, and, as each one is paid, fold them up and tie them together, writing on the outside of each the date, *i.e.* month and year, and the name of the shop,—or supplier.

Before ending this chapter, there is just one more book I certainly advise you to have and that is a "Visitors' book," for your calls and callers. You will find it a most interesting one to refer to, and useful when sending out your P. P. C. cards on leaving the station, and invaluable for reference if you ever return to the same place. Rule your pages into four columns; in the first, write the names; second, dates of calls; third, dates the calls

were returned ; and fourth, addresses. Have separate pages for the Bachelors' calls. Books for the purpose can be bought, and are nicer than ruling out your own.

CHAPTER III.

THE STORE-ROOM OR GODAWN.

IN every bungalow in India you will find a store-room or godown, and good luck to you if you find it is a nice large one with plenty of shelves. To start with have it well cleaned out, and newspapers put on the shelves, and if you are in a place where the abominable white ants abound, have the whole floor tarred, and also some stones on which you can put boxes.

Little black and red ants are troublesome nearly everywhere, but they are easily got rid of by having shelves made just one inch smaller all round than the fixed shelves; these you place on little tins (empty jam tins do) in saucers of water or kerosine oil. On these top shelves place your tins of stores. Care should be taken that the tins and shelves do not touch

the walls, and also that the saucers are always full of water or kerosine oil. The latter is better as mosquitoes do not breed in it, as they do in water.

It is as well to keep your silver and linen boxes in the store-room and they do as tables for the Khansamah's plates when he comes for his ingredients etc., and the Khitmagar for the sweet dishes, sauce bottles, sugar basins etc., that have to be refilled daily.

A weighing-machine is an important article in your store-room, chiefly for the cook's use, when taking out his flour and sugar, etc.

Get nice large tins from the bazaar with tight fitting lids in which to put flour, sugar, currents, raisins, etc. Keep your shelves for eatables separate from those for candles, soap, matches, etc.

ABOUT KEROSENE OIL. It was extraordinary the number of tins I got through during my first few months' housekeeping, till one day

I had my lamps filled up full, locked them up, and burnt them for four hours, which is about the average time one burns them at night. Then I filled them up again and I found I used about one wine bottle full a day, so afterwards I never gave out more than that each day for the house. Get first-class or best oil, No. 150. The cheaper kind smokes and is not economical for that reason, as it cracks chimneys and blackens things in the rooms. Give the cook a bottle full three times a month, every ten days, and the syce one bottle a month. They may grumble at first, but it is quite enough for them. You can get tin pumps in the bazaar for one or two annas, which is one way of getting the oil out of the tins, but the best way is to bore two holes in opposite corners of tin, and to pour the oil through one of them. Every tin should contain twenty-four bottles of oil.

If you like get a tin of the cheaper kind for the syces and cook, but after all the latter

ought to have a good light in the cook house, if you want him to give you a good dinner.

While on the subject of kerosine oil, I might here mention that the secret of a good clear white light is not to have the wicks too long so that they coil round in the reservoir. There is always a certain amount of sediment even in the best oil and when the wick is soaked in it for weeks, the fibres get clogged and the oil cannot get through them properly. Three or four times a month all the lamp reservoirs ought to be well cleaned out and, the oil from them filtered before it is used again. The wicks should be squeezed and, if they have been used for some time, boiled in vinegar. When a new wick is put in, it should be cut, so that it only just reaches the bottom of reservoir, this of course necessitates more frequent new wicks, but that is all the better, and if the lamp is filled up to the top every day as it should be, the wick will last quite a long time, and you will find you will always have a good clear light.

JHARANS OR DUSTERS.—How I hate the very name in India. The servants *do* give so much trouble over them, and they disappear in the most miraculous manner. They all love them and the only way to keep your numbers in stock is to give out clean ones every day and have the soiled ones counted before you in the store-room at the same time. Have a shelf specially for them and a little basket in which to put the soiled ones. Have different kinds and colours for different purposes so that when one is lost you know the offender. Forgive them all the first time a jharan disappears, then start fining the servants two or three annas each time one is lost. If you are not very strict about this you will find at the end of a month you will have about half the number with which you started.

Make your dhoby bring you the clean ones twice a week, and give out daily the following:—

3 Dusters (one for ayah, one for bearer
one for khitmagar.)

- 2 Dish cloths.
- 1 Glass cloth.
- 1 Silver cloth.
- 1 Bhisti's cloth.
- 3 Khansamah's cloths.

You may find the following list useful to start with, to be bought from the Elgin Mills, Cawnpore, and send for price list.

No.	Material.	No.	Description.	Size.	Rs. A. P.	Dozen Rate.
1	Doosootee.	6002	Red striped and red bordered.	26x24	2 0 6	(hem-med.)
2	"	6004	Red and blue checked with blue border.	26x25	2 0 6	"
3	Twill.	6007	For glass very soft plain white.	30x30	3 0 0	"
4	"	6008	For glass very soft plain white.	30x20	2 2 0	"
5	Drill.	6010	Kitchen Mops.	21x18	1 10 0	"

Get two doz. of No. 1 for dusters.

- | | | | | |
|---------|-----|---|---|--------------------------|
| „ two | „ „ | 2 | „ | dish cloths. |
| „ one | „ „ | 3 | „ | Glass do. |
| „ one | „ „ | 4 | „ | Silver do. |
| „ three | „ „ | 5 | „ | Khansamah and
Bhisti. |

If you keep a horse or horses then also get stable dusters and give out one to each syce daily.

Also may I recommend you to get one dozen country serviettes which can be got from the Elgin Mills for rupees one, annas twelve per dozen, these make your servants use for underneath the entré dishes when too hot to hold with the bare hand. If you do not provide them with such, they will happily use a dirty duster for the purpose, which looks so bad.

Keep your horses' food in your store-room, if you have room, and make your syces come every day and measure it out before you.

Your husband will tell you exactly what to give each, if you are not sure. It is as well to keep your aerated waters in your store-room, and make your butler take out so many a day, and put back the empties. These you must be very strict about, and count over once a month, or you will find you have large bills for empty bottles not returned. Keep a strict account of your orders for them and make your tradesman give you a receipt for the empties each time he receives them back.

Make your servants thoroughly understand that you will not go to the store-room for their requirements after 12 o'clock. Some are very tiresome and come worrying one several times in the day for things for which they forgot to ask when in the store-room; if they persist in doing it, make them buy whatever is wanted, and they soon learn to exercise their feeble brains at the right time. Don't trust your most faithful one with your keys to go to the store-room when you are not present, even *he*

could not resist a jharan ! if nothing more valuable.

Potatoes and Onions.

Some ladies keep potatoes and onions in their store-room, and give them out daily, but if you know the price of them per lb. and an average of what you use, it is simpler to pay the cook daily or monthly for them.

Groceries.

Find out from your lady friend the best shop for groceries and at the beginning of each month send your list with everything you can think of that is wanted for the month. All these people give you order form books which are simple to fill in. I have given you a useful list with which to start.

Sugar.

Lump sugar is expensive in India, so get large crystal for every day use,—it also does just as well as icing sugar for cakes,—and get small crystal or brown sugar for cooking.

Tea.

It is useful to remember there are just about one hundred teaspoonfulls of tea in one lb., so make a rough calculation of how long a lb. ought to last you, and give out to the Boy a tin at a time. It is so much simpler than giving it out in spoonfulls daily, and tell the servant he must make it last so long. Some like tea like ourselves !!

Sago and Rice.

It is best to get sago and rice loose from the bazaar, and I have generally found it fresher than the tinned.

Coffee.

I have tried many kinds of coffee in India and consider the best that I have had is some we got from Messrs. Bayly and Brock, Kotagiri, Nilgiris, Roasted and Ground, 4 lbs. for Rs. $3/12$, or 7 lbs. for Rs. $6/4$ including packing and postage, and unroasted large, sized bean, packed in bags 5 lbs. for Rs. $3/4$,

10 lbs. for 6/0 and 30 lbs. for 17/4. If your cook is good at roasting it, then of course the coffee is best made fresh daily; but personally I get the roasted and ground, as I only found one man among many who did it properly. Also few servants make coffee properly and the best and cheapest machines are the Cafetiere (Reversible) which can be bought from the Army and Navy stores. (4 Cups) Brass Rs. 6/— Electro Rs. 9/—, and for 6 cups and 8 cups a little more expensive.

Sauces.

For nice sauces may I recommend Heintz's and particularly their bottles of Horse Radish which is always nice with roast beef. The tomato ketchup and tomato chutney are excellent.

Tinned goods.

Do not go in for many tinned things, the fresh are far safer and better to use. Wyvern truly says "There are many ladies who, when giving out stores for a dinner party, have no

hesitation in issuing preserved provisions to the value of many rupees, but if asked for cream, extra butter, eggs, and gravy-meat,—the true essentials of cookery,—are apt to consider themselves imposed upon.”

Tinned butter.

It is useful to have a few tins of butter in the store-room, especially if you order your own cooking butter, for if suddenly you want an extra cake it can be made without delay with the butter at hand and sugar and flour in the store-room.

Worcester sauce.

Do not give out Worcester sauce to the cook unless you can thoroughly trust him with it, otherwise he will drown everything in it and take it himself. Anyway one bottle monthly is enough for him.

Pantry.

In India this is a very different kind of room to that at home; it is merely a godown without a sink or necessary shelves etc., and

in most small bungalows has to be used as a lamp room too. If large enough have two tables, and two or three long shelves, between the shelves have rows of nails on which to hang cups; the shelves are for plates. You will require two common tin basins (which can be bought in any bazaar) for washing up purposes and it is best to make the servants wash up in the back verandah, as they make such a mess in the pantry. Provide them with an old kerosine oil tin for scraps, which the Mehta empties twice daily. The back verandah should have a large chatty for water which the bhistry keeps filled in his rounds. Have a cover for it, (an old plate does) to keep the dust out.

Order for Stores on Starting Housekeeping.

- 1 7-lb. tin flour.
- 1 10-lb. bag cooking sugar.
- 1 10-lb. bag best crystal sugar.
- 1 lb. Loaf sugar.
- 1 lb. Icing sugar. (?)

- 2 lbs. Currants.
- 2 lbs. Raisins.
- 2 lbs. Sultanas.
- 2 Tins Lipton's yellow label tea.
- 3 Tins Coffee (Nilgris.)
- 1 Tin Van Houten's Cocoa.
- 2 Tins Strawberry jam.
- 2 Tins Greengage jam.
- 2 Small tins red currant jelly.
- 2 Tins Marmalade.
- 1 Bottle table Salt.
- 1 „ White pepper.
- 1 „ Cayenne pepper.
- 1 Small tin Mustard.
- 2 Small tins Yeatman's baking powder.
- 1 Bottle Cochineal Essence.
- 1 „ Vanilla.
- 1 „ Chutney.
- 1 „ Pickles.
- 1 „ French olives.
- 1 „ Salad oil.
- 1 „ Best Worcester sauce.
- 1 „ Anchovy sauce.

- 1 Bottle Vinegar.
- 1 „ Heintz Horse Radish.
- 1 „ Heintz Tomato sauce.
- 1 „ Heintz tomato chutney.
- 2 Small tins sardinos.
- 1 Tin Milk biscuits.
- 1 „ Marie biscuits.
- 1 „ Cadbury's Mixed chocolates.
- 1 Bottle French prunes.
- 1 Jar preserved ginger.
- 2 Packets Gelatine.
- 1 Bottle Tart Gooseberries.
- 1 „ Tart Cherries.
- 1 lb. Cheese.
- 1 Tin Pearl Barley.
- 1 „ Oatmeal.
- 1 „ Cornflour.
- 1 „ Macaroni.
- 1 „ Vermicelli.
- 1 „ Jordan Almonds.
- 1 „ Curry Powder.
- 1 Bottle Spirits of Wine.
- 2 Bottles Propert's Black Polish.

- 2 Bottles Propert's Brown Polish.
 - 2 Tins Kerosine Oil (No. 150.)
 - 1 Box Toilet Soap.
 - 1 Bar Common Yellow Soap.
 - 2 Pieces Monkey Brand Soap.
 - 1-lb. Washing Soda.
 - 1 Packet House Candles.
 - 1 ,, Carriage Candles.
 - 2 Packets Matches.
 - 1 Tin Knife Powder.
 - 1 Box Silver Powder.
 - 2 Packet Bromo Toilet Paper.
 - 1 Bottle Phenyle.
 - 1 ,, Scrubbs' Ammonia.
 - 3 Bottles Whisky.
 - 2 ,, Port.
 - 1 Bottle Gin.
 - 2 Pint Bottle Claret.
 - 1 Bottle Brandy.
 - 1 ,, Cooking Sherry.
 - 1 ,, Madeira.
 - 1 ,, Bitters.
 - 1 ,, Vermouth.
 - 1 ,, Lime Juice.
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CHAPTER IV.

THE SERVANTS.

YOUR SERVANTS. You must again go to your lady-friend for help, as to the number you keep, and their respective wages, but you cannot go far wrong if you follow what I tell you.

In South India you have your head boy (or butler) and a second boy (or dressing boy) and in the Punjab and North bearer and khitmagar, so as the work is slightly differently divided, later on I will give notes on all.

Any way as I am writing this little book solely for inexperienced housekeepers starting with not too much of this world's goods, I advise you to try and manage with your ayah, two boys, cook, cook's mati (?) sweeper, bhisti or waterman, dhoby, and the syoes (one to every horse you keep), mali (?) If your husband has an orderly, you will find him a most useful help in all sorts of ways.

The wages vary of course in different parts of India and, as a rule, in small out-of-the-way places, they are high, as servants are more difficult to get, and they know they can ask what they like.

Be patient with your servants and treat them more or less like children, remembering they love praise, and don't treat them as if they were machines.

I am sorry to say the only way of punishing them is to fine them. I have always disliked doing it intensely, but of course it must be done if their misdemeanours are great. Do let me impress it on you that a few annas is a great deal to them, and you must fine them according to the amount they receive from you.

Also it is a good plan to withhold one rupee of the month's wages and restore it at the end of the month, if conduct has improved.

If you are well off, it is not a bad plan to give them all one rupee extra a month as "bakshish" (a tip) and if they are troublesome deduct it or part as a punishment. This keeps them up to the mark wonderfully. Few people can afford this unless they are in a place where wages are low, alas few such places exist in India now-a-days. Indian servants have an acute sense of justice, so here again they must be treated like children, kindly but very firmly. Their brains are not properly developed and they cannot always see things in the same light as we do.

Keep your servants up to the mark, and do not let them get slack when you are by yourselves, they are apt to do so if you are not careful. They so soon go back into old habits. You should pay your servants about the 6th or 7th of the month and not on the 1st, so that in the case of any trouble with them, you will always have a certain amount of their pay in hand. Never give them

advances unless you find out that they really want the money for some good reason, and even then do not give them all you owe them. When dismissing servants, it is as well not to pay them at the time, but tell them to come back in a week's time or at the end of the month.

In this way you have a certain amount of hold over them if things are broken or missing when they leave and the other servants appear to know nothing about them.

It is the custom in the winter in the Punjab or in Hill Stations to provide your servants with warm coats, these cost about Rs. 7 and can be bought ready made from the Elgin Mills, Cawnpore, or in any bazaar, but the author adopted the plan of giving army cardigan jackets instead, these only cost Rs. 2-4-0 largest size (also from the Elgin Mills) and can be worn under the servants' white coats. Now-a-days one is constantly changing

servants and although they are supposed to pass on their coats, one never sees the new ones wearing them, also I very much dislike the dark coats, as it is impossible to make the servants not wear them in their own godowns and of course they sleep in them, so they get filthy—no other word can be used—and table cloth and every thing they rub up against get dirty in no time.

When engaging your servants, you see their "chits," which are letters of character from former masters and mistresses. There is a certain amount of cheating with these as some are known to pay big prices for good chits, but in reading them through and looking at the man one can generally tell if they are genuine or not. If a very young looking man has chits of many years back you may depend on it they belonged to his father or grandfather, also beware of the saying "my chits were stolen" or "my chits were burned in plague time." A good servant can generally

manage to get another chit from a former master if this is the case. Cantonment Magistrates in many stations in India are trying to have all the servants registered, which is an excellent plan and makes it easier for us to get good ones.

Do not let it trouble you when you first arrive in India, that you cannot speak Hindustani. Nearly all servants, especially in the South, can speak a certain amount of English and you very soon pick up the ordinary every day words. I certainly advise trying to learn the language as soon as possible, as the Mem Sahib not being able to speak Hindustani is the cause of many misunderstandings with her menials.

A good class of Mohamedan is about the best type of servant to get. If any tell you they are Christians, then be careful they are not the sweeper class. When you have engaged all your servants arrange with them who is responsible for the dusting of the different rooms and their various duties.

Some people have each room turned out once a week, but I consider to have them thoroughly done, with dhurries taken out and beaten, once a month sufficient. It is a good plan on these occasions to have the matting washed over with Lifebuoy soap. Why I consider once a month sufficient is, that it takes two or three servants to do a room thoroughly before breakfast, so that a weekly turnout means they are always at it and hardly have time to dust their respective rooms properly, also there is nothing most husbands dislike more than these spring cleanings!

At the end of this book you will find a useful wage table, to which you can refer on pay day, after having engaged servants within the month. Now a word on each one individually.

The Ayah.

I will begin with the ayah as she is the only woman among them. She may want anything between 10 and 25 rupees a month, but of

course the latter is *very* high, however I have known people in Quetta and some places to give that. Her duties vary very much with her situation, as of course if there are children and no English nurse kept she naturally looks after them, otherwise she does duty of lady's maid with some duties of housemaid combined. In the south of India one can get quite a good class of women, but in the north they are usually the sweeper class.

You may think and say, "I have never been used to a maid at home, and can quite well manage without one out here," but do let me advise differently. I said the same myself, but was always very glad my husband insisted that I should have one. The ayah is a most useful servant and if she is willing and clever will be a tremendous help to you, and you must own it is nice to have one woman in the house. It is such a comfort when you come in hot and tired to have her to take your shoes and clothes off, and put out what you want to

wear, to brush, and fold up your things, and generally look after them.

At home you have, as a rule, only yourself and clothes to look after, but when you marry, it is a very different thing, with a house and a hundred and one other things.

It is as well to make the ayah responsible for the house linen, or, at any rate, let her know where you keep the key of the cupboard, so that when a visitor suddenly turns up, you have not to go yourself for your keys to get out a clean towel or serviette. On Mondays you should give out the clean linen yourself.

See that your boy gives the ayah the soiled table cloths and napkins, directly they are done with, to be put in the soiled linen basket, or you will find the latter in a very dirty condition when counting them over to the dhoby, looking as if they had been used to clean the bicycles and boots.

The usual duties of the ayah are first thing in the morning to bring chota-hazri to your bed-room, and to open the outside door of your bathroom so that the sweeper and bhisty can do their duties ; draw back your curtains, and remove the lamp and any dirty shoes. She should then get towels and soap, etc., ready for your bath at the required time, and after helping you to dress, to make the beds, and to see that the waterman and sweeper do their duties in the bath-rooms, then dust the room and see that your clothes are in good order. She should occasionally take things out of the drawers and wardrobes and air them in the sun for a short time, especially in a damp climate. If you have a large quantity of under-clothes, it is as well to put away half, or some in a tin-lined box, as in a few years you will be glad of new ones, and also a number take up so much room in a chest of drawers.

If you can get a woman who can sew and help with mending, all the better, but few are able to do so well. Where there are no children there is nothing much for the ayah to do during the day. They are fond of going off for hours at a time, so arrange with her the hours she goes for her food and make her understand that at any other time she must be at hand when called for, and let her get into the habit of asking you what dress you wish to wear in the afternoon and evening, so that she can have them ready laid out at the appointed time. She should see that hot water is in your bath-room for washing your hands before luncheon or any time ordered; and if a lady guest visits you without an ayah, she should attend to her requirements. See that your ayah is treated with respect by the other servants, even if she be the sweeper caste, and make them understand that you hold her to be equal to the others.

The Head-Boy or Butler
(for South India).

He will ask anything between 15 and 20 rupees. (But no head-boy in a small house should get more than Rs. 15.) I hope you will be lucky in getting a good and honest man, and, as a rule, they are very good servants, and take the greatest care of everything belonging to you. They are head of the other servants and generally take an interest in you and their work. He naturally waits at table, and is responsible for the silver, china and glass which, of course, you place in his charge when you first engage him. Read out each article from your lists, doing the same when he leaves your service.

Make him bring you his lists of bread and butter, etc., used daily (referred to in Chapter II). One thing you must be sure to make him understand is, that he must see that the milkman's cow is brought to your compound every day to be milked, and he must never get

bazaar milk. Be very strict about this, as it is needless to say that enteric and other horrors are very often due to adulterated milk, but most people now get their milk from the military dairies which is safer as it is all under European supervision and really good as a rule.

I might here mention that if you drink water, see it is boiled yourself, fresh every day; and, when cold, bottled. It is no trouble to you, if you have it done in the verandah when you are at your store-room in the mornings. This you must see done yourself, as it is not safe to trust your servants.

It is as well to keep the key of the tantalus yourself and hand it to the butler on entering the dining-room, but when you are in the house, or especially during calling hours, leave it on your writing-table, or somewhere where the butler can get it without going to you for it, as it does not look well to be asked for your keys after offering your visitor a

drink. See that your butler, or whatever servant is on duty during calling hours takes a silver salver (or tray for the purpose) on which to take the visitors' cards. I once saw my boy take a plate, and have several times been handed one myself at houses. As I mentioned before, in India visitors' cards are brought to you, before they are ushered in, and that if you are out, or do not wish to be at home to callers, your "not-at-home" box for their cards should be placed on a nail at your gate post, and *not* in the verandah as one sees them sometimes, giving one an extra drive for nothing.

Your head boy should be made to understand it is his duty to report any illness among the servants in your compound, and to keep any children from being noisy, if the out houses are near the bungalow. Personally I do not care to have children in the compound. If you are not careful your servants will have large families in their tiny rooms. This is

not healthy, and also quarrels arise more frequently among them, so your husband should go round them once a week and turn out all except wives or anyone you may have allowed when engaging servants.

Second or Dressing Boy (for South India).

He will ask about ten rupees, and his chief duties are of course to look after his master's clothes and belongings, and be ready to help him change directly he comes in. Ours always did mati's work, dusting the rooms, and washing up after meals. Of course this arrangement must be made when engaging him, or he will not consider it his duty, but I consider it quite unnecessary to keep another servant for a small household, and if you explain when engaging the two boys (whatever you like to call them) that they must manage the work between them, you will find it will turn out satisfactorily. You should provide this boy with rags and soft

paper for cleaning purposes, or he will use your dusters and dish cloths for things that he should not. He will look after the lamps, so provide him with lamp brushes and scissors, and also he will want two tin-basins, a tin-opener, knife board, and perhaps other household necessities.

Bearer (for the Punjab and North India).

It is wise to engage two khit-bearers instead of bearer and khitmagar and give them both the same wages, about Rs. 14, so that when your husband goes into camp or has to travel and takes the bearer with him, the other man can do all the work required, but call one bearer and the other khitmagar and let them do their separate duties when in the bungalow together. The bearer looks after your husband's clothes and boots etc., usually dusts the drawing-room and has care of the lamps and he should be the one to look after the servants in the compound, as quoted under Head-boy or Butler.

Khitmagar (for the Punjab and North India).

If you do not have two khit-bearers, then the khitmagar is under the bearer, and should get about Rs. 12, and the bearer about Rs. 18. He looks after the table and silver, glass and china. As I said in my note on second or dress-boy that the two boys ought to be enough in a small household, but you may find it difficult to get a khitmagar who will wash up, they generally will not come unless a masalchi is kept, so if you have to keep one as well, get a youth for five or seven rupees, but make the khitmagar understand he *must* be responsible for glass and good china. Sometimes an arrangement can be made to have a bhisty-masalchi and he looks after the water and washes up for about ten rupees a month.

One fault of the khitmagar is not using enough knives and spoons during a meal, they love to quickly wash up and clean the

ones used at the first course in time for the second, so as to have very little washing up at the end of dinner; nip this habit in the bud, as it is so unnecessary and delays the meal. Try and impress on them not to put the handles of knives in water, they *will* do it, and in consequence the handles soon get cracked. They are also fond of laying one meal directly the first is finished, this is a tiresome habit, as one often wants the dining room table for something, also the white table cloths get dirty sooner if left on all day long. The khit should bring you his list of bread and milk etc. used daily (as referred to in Chapter II).

The Cook or Khansamah.

The cook will want anything between 10 and 20 rupees a month. Of course the latter is high (unless your husband is senior, or your house-keeping on a large scale), but I had to give it in my first station, as when I arrived, there was not another cook to be had in the

place and I could not beat him down even to 18. Try never to give more than 14 or 15, you engage a cook for so much say Rs. 18 and he provides his own maty, or else for less and you pay a maty four or five rupees.

As a rule, Indian cooks are excellent, and you will be surprised what nice dishes they make out of a little, and my first cook, although expensive, cooked beautifully, and it was extraordinary the few kitchen utensils he managed with. He used a bottle for a rolling pin and two pieces of wire for an egg wisk, etc.

It is best when you engage your cook to let him go to the bazaar, and get what utensils he wants, and you will laugh when you see his purchases of spoons made out of cocconut shells, a very rough looking chopper, and one or two knives, etc.

Believe me it is no use providing them with the good things you would give an English cook, so it is best to let them cook in their own way, provided they are *clean*.

As to cooking pots, aluminium are best, and for many years I used a large-sized camping set (13 pieces) and three other large degchies. The camp set is very useful for moves, as every piece fits into each other, and takes up so little room. The cook will want in the cook-house, one, and if room, two nice tables, and a meatsafe with lock and key, these you hire with your furniture.

The following list may be useful for the ordinary things required :—

	RS.	A.	P.
Set of 5 aluminium degchies			
with covers 6" to 10"	..	17	8 0
1 Large degchie 14" × 7"	...	10	0 0
1 Saucepan 8" × 4½"	...	4	12 0
1 Frying-pan	2	4 0
1 Iron oven	3	0 0
1 Meat chopper	2	8 0
2 Enamel pie dishes	...	1	4 0
1 Large strainer	0	10 0
2 Cooking spoons	0	8 0

		RS.	A.	P.
1 Round grid iron	3	0	0
1 Meat machine	4	8	0
1 Dozen small moulds	1	0	0
1 Tin mould	1	2	0
1 Pastry board	1	0	0
1 Rolling pin	1	0	0
1 Tin for pastry	0	10	0
2 Forks	1	0	0
4 Knives	2	0	0
1 Potato presser	1	4	0
1 Large iron kettle	7	8	0
1 Small enamel kettle	2	8	0
1 Mortar and pestle	2	12	0
3 China bowls	2	8	0
2 Cake tins	0	8	0
1 Scrubbing brush	1	8	0
1 Grater	0	2	0
3 Enamel plates	1	8	0
		<hr/>		
	Total ...	77	12	0
		<hr/>		

As Rs. 75 is £5, your kitchen utensils will come to about that. Your cook-house will give you rather a shock at first unless it has

been explained to you what it is like, and you will wonder how on earth a meal can ever be made in such a place. From experience people have found that it is no use providing an Indian cook with an English range, he can get on much better his own way. Their ovens, which can be bought in all bazaars, are like iron drums on legs and divided in the centre, the hot charcoal is put above and below, for the means of heating them.

The chief thing to be strict about is cleanliness in the cook-house, and it is a good thing to go every morning, after being to the store-room and look at the utensils, so that every thing is clean at least once a day. The sink (which is after all only a corner of the kitchen marked off with raised bricks) is usually on the floor with an outlet through the wall for water and a hole in the ground outside to catch it. This sink should be washed down every day by the Mahta with phenyle and

water, and all the water in the hole outside thrown away daily. It is as well to go into the cook-house occasionally when the cook is not expecting you. I am afraid you will get some shocks, but it may make him have cleaner ways. It is their nature to be very dirty, and Europeans will never make them clean.

Provide your cook with monkey soap for cleaning the degchies (cooking pots).

I mentioned his daily account book in Chapter II. Try to make him keep it to under one rupee, eight annas a day, which he ought to do even in the most expensive station. One rupee is better still, but of course this does not include flour, sugar and other groceries, these you keep in your store-room, and give out daily, but it includes fish, meat, eggs, fruit, vegetables, firewood, etc.

The price of firewood and charcoal varies in different places, and you must find out from a good manager what you ought to pay

daily, or monthly or if you buy it by the cart-load or maund, how much and how long it ought to last.

You should give your cook money in advance daily and keep account of it at the end of his book, or write each day at the end of his account what money he has in hand for the next day. Make him tell you what he used his eggs for.

It is as well, when ordering your meals to write them down on a slate, and, as I mentioned before, do have your lists of courses, if you do not, some days every dish will go out of your head, and with looking through your lists you see dishes you have not had for some time and so can do your ordering quickly.

A cook is generally given a rupee, or two rupees for what they call spice, this is for cooking salt, pepper, etc., and unless you pay for suet as you get it, allow them about three rupees monthly and insist on their buying good clean suet and not ghee or ~~oil~~ fat. In

most Cantonments the meat is marked by the Cantonment Magistrate with 1st or 2nd class on it, so that always see the meat yourself, that you are not cheated. Cooks are very fond of charging one anna per plate for soup, do not allow this but find out the price of soup bones and one should last two days, and if an extra person comes in to dinner do not allow your cook to charge you extra, as he does not get more soup meat. We do not have a stock pot for soup in India, but a fresh shin bone every other day.

Let me impress it on you that it is an understood thing that cooks make a certain amount out of you and if not too much do not wrangle over a few annas, and when they are extravagant and charge for things you know cannot have been used, for a time inspect the ingredients of the daily marketing, and in this way they cannot much over charge you.

Cook's Maty.

Unless you have arranged that the cook provides his own, the cook's maty should get

4 rupees a month, and is the cook's sole property, to help him in the cook-house, carry his goods from the bazaar and obey him in everything. You have nothing to do with him except to pay him his wages and insist on him wearing clean clothes when in the cook-house.

Waterman or Bhisti.

He should get 6 to 8 rupees a month, and is a servant you see very little of, as he attends to the water in the bath-rooms, and everywhere where it is needed. We had one to whom we gave two rupees extra a month and he did all sorts of odd jobs, such as taking chits, pulled the punkah, etc., so if you can make this arrangement with yours all the better.

Also, as I before mentioned, some people have a bhisti-masalchi, he should get ten or eleven rupees. A most convenient article can be got in the Punjab for heating water, which is a large tin cylinder with a small

one in the centre at the bottom of which is an iron grating, in this small one, live charcoal is put and the water to be heated in the outside cylinder. A tap is fixed at the bottom to draw the water. If you have not one of these, (and I never saw them in the south) common kerosine oil tins are used for heating bath water or a large quantity.

Sweeper or Mehta.

He or she whichever it may be, will ask about 5 to 7 rupees a month, and you must provide him with a bath-room basket, two brooms and dust pan. He is what his name implies, as he starts in the mornings by sweeping the verandahs, and then the other rooms, under the eye of the ayah or boy. You really have nothing to do with him, but give any orders to the other servants that you wish him to be told.

One of his brooms should be a good strong English one for the rooms, and the other an ordinary country one for verandahs and

outside. See that he understands to shut all doors and windows before sweeping the verandahs so as not to let extra dust into the house.

He should have a long bamboo on which to tie a rag for cleaning the ceilings and top corners of rooms, and a small basket for rubbish. Also a bottle of phenyle per month for bath-rooms which should have some daily, also cook-house. The sweeper looks after any dogs in the house, and should be provided with a brush and cloth for the purpose of cleaning them daily.

Syces.

Syces' wages vary from 7 to 10 rupees, and you require one to each horse. You must provide them with livery to use when driving with you. You can generally get white washing suits for about two rupees eight annas, and the etc. do not come to much and you will most likely find some in your husband's possession. In the Punjab and P.W. stations, they are provided with warm coats.

Do not trust the stables solely to the syces, but you must go two or three times, or oftener, a week yourself and see that everything is in good order, and if the horses are not looking fit, and you think they are not getting their proper food, have them brought to the bungalow to be fed in front of you.

Decide what paste, oil and etc. for cleaning purposes you require monthly and give them out to the syces on the 1st of the month, also provide them with cloths, rags, etc.

Make your syces understand they must report to you at once if anything ails the horse, and see the latter when the matter is reported, even if you can do nothing, it is as well to show the syce you are interested.

The Dhoby.

This ruiner of wearing apparel, and other goods will ask anything from 7 to 10 rupees. Some dhobys are excellent workers, and some are shocking, but really I think they are not much worse than the English washerwomen.

You may have one to yourself or you may share him with others, but either way you must have your book just as at home, and every Monday write in it what you give him. See that everything you possess is plainly marked.

Coloured muslins and anything very good, insist on having washed in the bungalow, and do not put coloured things to dry in the sun or bright light or it will take all the colour out.

If you have not a dhoby to yourself, make an arrangement with him to come to your bungalow once a week for ironing, as you will find plenty of things that ironing will freshen up, without requiring to be washed. Do not get the idea that it does not matter how many things you give the dhoby every week, as you pay him so much the month, but remember the less frequently you send the things, the longer they will last.

Make him bring the clean jharans (or dusters) on Mondays and Thursdays, and

take away the soiled ones at the same time.

Mali.

He should get 7 to 12 rupees. Do not leave the laying out of a garden solely to the mali, or the result will be cabbages near the front drive, and most of the flower bed in stiff rows, full of zinnias and marigolds. It pays to get good seeds out from home, which should be sown in the evening if out in the open when the great heat of the sun is off the earth. The bath water should never be wasted, but used in the garden, and cold tea mixed with water is very good for making geraniums bloom.

When in the Hills plenty of wild maidenhair fern can be got, and put into wire baskets made for the purpose, grow well. A small earthenware chattie should be placed in the centre, and this always kept full of water which filters through to the roots of the fern. Do not get into the habit of sending the mali

messages, nothing he dislikes more, and if you can afford to keep one there is plenty of work in any garden to keep him employed during his working hours. The watering alone in India is quite a business. The following annuals and plants with very little trouble grow well in good soil and with plenty of water.

Convolvulus major.

Summer chrysanthemums.

Cineraria.

Forget-me-not.

Holly-hock.

Lobelia.

Mignonette.

Poppies.

Pansies.

Sweet peas.

Phlox.

Petunias.

Sun-flowers.

Stocks.

Verbena.

Wall-flowers.

The Dirzi.

All the years I have been in India, I have very seldom come across a bad dirzi, and they certainly are a boon and a blessing in this country.

You make arrangements to engage them by the day, week or month. They generally ask 8 or 10 annas a day, and sit in your back verandah to work. Very few have their own ideas in dress-making and tailoring, and they are best at copying exactly from patterns, this they do excellently. Some copy well from a drawn design. If you have your own sewing machine, the dirzi will use it, but if he provides his own, he may charge a little extra.

If they are paid by the month, it is an understood thing they do not work on Sundays.

CHAPTER V.

USEFUL HINTS.

Furniture Polish.—Mix in a bottle equal parts of spirits of wine, turpentine, vinegar and linseed oil, shake well and apply.

To clean brass work.—Cut a lime in half and rub it on the article and directly after, wash it thoroughly with soap and water, dry it and then polish.

To remove ink stains.—Lime rubbed well on the spot is good, and also if you wash the spot while wet, with fresh milk and then sponge many times with hot water, time and patience should remove the stain.

To clean lamp wicks.—Squeeze the oil well out, and steep the wick in boiling vinegar. This is an excellent receipt if your lamp is inclined to smoke.

To remove spots of grease from clothes.—Place a piece of blotting paper over the spot,

and, after heating an iron, press or hold it over the blotting paper till the grease comes through on to it.

To remove a greasy mark from a coat collar.—Make some Fuller's Earth into a thick paste by mixing it with water. Place a layer of it on to the mark, and, when quite dry, brush it all off.

To wash white washing silk.—Put a table-spoonful of methylated spirits in the water. It keeps the silk white, and use sunlight soap.

To clean windows.—Spirits of wine will remove varnish and putty marks, then wash with soap and water, and polish with a dry cloth. French chalk gives it an extra fine polish.

To prevent lamp chimneys from cracking.—Set them in a pan of cold water, and gradually heat until the water boils, and finally remove the chimneys when the water has got cold again.

To keep shooting boots soft.—Place trees in the boots, and after soaking them in cold water for 24 hours, rub well into them, a mixture of castor oil and any sort of fat (ghee for choice). Leave in the sun to dry.

To freshen stale bread.—Soak the loaf for one minute in boiling water or milk, and bake in a hot oven till dry.

Lamp brush for vases.—Flower vases should be washed out every day with a small lamp brush kept for the purpose.

Bed bugs—The beds should be left in the hot sun two or three days, and well washed with boiling water once a day. If they are threaded with tape this should first be removed. It is also good to rub the wood work all over with kerosine oil. The mattresses should also be left in the sun.

To keep feathers.—Keep in a bag or tin all small feathers from fowl and game, and when enough are collected for a cushion or pillow, bake in an oven with powdered borax.

To remove tar or cobbler's wax from the hands.—Kerosine oil is by far the best. Butter is good.

To clean straw hats.—Rub all over with a lime, and then with soap and water and a nail brush. Leave it to dry under weights, first having placed a clean cloth under and over it.

To keep kid and suède gloves from spotting.—Wrap them up in flannel and keep in a tightly corked bottle.

To prevent ants from getting on to tables.—Tie rags soaked in castor oil at the bottom of the legs, renewing the oil every other day.

Powdered Borax sprinkled over meat and butter, keeps them fresh for a considerable time.

Eye-flies.—If eye-flies are troublesome, cut a melon in half and place it on a table near. It soon gets black with them.

A Tidy for camping or boardship.—Take a strip of holland or some such stuff about

12 inches wide and a yard long, and sew on to it pockets the width of the stuff and about 4 inches high, bind the whole with white tape, and the tops and flaps of each pocket. A small hold-all fitted with needles, cottons, scissors, thimble, tapes, etc., can be made to fit into one pocket.

Medicines.—Useful medicines to keep in the house are castor oil, quinine, chlorodyne, solution of ammonia, Eno's fruit salts, tabloids of aloin, cascara sagrada, phenacetin, soda mint tablets, Dover's powder, essence of ginger, coca and kola tablets, Elliman's embrocation and phenol. A medicine chest fitted with most of the above will be found most useful.

A good lineament.—1 oz. camphor.

1 dram turpentine.

4 oz. oil.

A good antiseptic lotion.—1 oz. carbolic acid.

1 quart water.

For wounds.—An even better antiseptic lotion is 1 oz. boric acid.
1 quart water.

Ammonia—Applied to scorpion and other bites affords rapid relief.

Powdered alum.—Spinkled over the floors is supposed to keep fleas from rooms.

Snake bites.—If in a limb tie a handkerchief round, above the place, put a stick through it, and twist as tightly as possible, then cut out round the fang marks, with a sharp knife, and rub permanganate of potash well in.

To remove whitewash marks from wood.—One ounce salt, one ounce oil and four ounces water. Rub on with a damp duster.

To remove wine-stains from a table cloth.—Place a saucer under the stain, and squeeze a lime over it. After a few minutes wash it out with water.

To keep milk sweet.—The bottle or jug of milk placed next to ice will keep it fresh, but when not available put a few grains of bicarbonate of soda into the milk and place it in an earthen chatty full of water.

Faded Carpets.—To renovate faded carpets, wash over with warm water to which a little ammonia has been added.

To wash black silk.—Warm some beer and mix some milk with it. Wash the silk in this liquid and it will be greatly improved.

To prevent kerosine oil lumps from smelling—as they sometimes will do even when perfectly clean, put a tablespoonful of salt into the oil.

When washing glass—Glass if rinsed in cold water after washing in warm soapseeds will be brighter and cleaner than ~~if washed~~ and rinsed in hot water.

To distinguish mushrooms from poisonous fungi—Sprinkle a little salt on the spongy

part, or gills. If they turn yellow they are poisonous; if black, they are wholesome.

Feather pillows.—Never place them in the sun. It is a great mistake, as the sun will act on the oil, and give the feathers a rancid smell. Air them on a windy day in a cool place where it is shady.

To clean swans down.—First make a warm lather of soap, then gently squeeze the down in this till it is quite clean. Rinse in fresh cold water with a very little blue in it. Afterwards shake the water out and hang in the air to dry.

To keep lace white.—Lay it in a box and sprinkle magnesia over it and through the folds. This can be easily shaken out when the lace is used.

To clean hair-brushes.—A little Scrubb's ammonia in warm water. Dab the bristles in it and dry in the air, not in the sun.

Paper cases for Souffles.—Take half-a-sheet of note paper, and fold exactly in three. Turn the top ply back to the outside edge, and fold exactly in two, and the other ply in the same way. You will then have one wide central ply and two narrow double ones. Let the two upper narrow plies stand up in the centre, and fold in the corners of the broad ply, so as to touch the middle crease of the upper plies. The bits turned in will be exact triangles. Fold the upper plies to match and press quite flat. The ends of the paper will now be pointed. Fold these two pointed ends in, so as to make the paper square. Then raise up the side flaps, and a neat little square box will be the result.

It was my idea in this Chapter to give a description of an excellent type of Portable Mosquito Net, that has just been brought out and patented by a friend of mine, but unfortunately owing to some delay, the one I expected has not yet arrived out from home.

However the Device consists of two perpendicular pieces of metal divided in the middle, which telescope one into the other and when extended, measure about 4' 6", and when closed about 2' 3". At the top of this perpendicular bar, and at right angles to it, is a horizontal bar, about 2' 3" long. A net is then thrown over this "gallows," which is eventually tucked in all round the sleeper. At the foot of the perpendicular bar, are two small horizontal bars, each about a foot long, which, when opened out, stand at an angle of about 45 degrees to the perpendicular bar. Both these horizontal bars at the foot, and the horizontal bar at the top, fold up against the perpendicular bar, and the whole metal portion of the arrangement, when so folded up, is, as I have stated, about 2' 3" in length. The pillow or bolster of the bed, is placed over the two small horizontal bars at the foot, to assist in keeping it in place, and there are knobs at the top of the perpendicular bar and at the end of the top horizontal bar, from both

of which nobs, tapes are tied to the head of the bed, so as to keep it rigid and in position.

This excellent invention ought to be a great boon to travellers and those of us constantly on the move in India, and I shall be delighted to give information to my readers concerning it, if they write to me through my publishers.

TABLE OF WAGES

Showing the amount for one or more days at the rate of 1 to 5 rupees per month of 31 days.

RUPEES	1			2			3			4			5		
Days	Rs.	A.	P.	Rs.	A.	P.	Rs.	A.	P.	Rs.	A.	P.	Rs.	A.	P.
1	0	0	6	0	1	0	0	1	6	0	2	0	0	2	6
2	0	1	0	0	2	0	0	3	1	0	4	1	0	5	1
3	0	1	6	0	3	1	0	4	7	0	6	2	0	7	8
4	0	2	0	0	4	1	0	6	2	0	8	3	0	10	3
5	0	2	6	0	5	1	0	7	8	0	10	3	0	12	10
6	0	3	1	0	6	2	0	9	3	0	12	4	0	15	5
7	0	3	7	0	7	2	0	10	10	0	14	5	1	2	0
8	0	4	1	0	8	3	0	12	4	1	0	6	1	4	7
9	0	4	7	0	9	3	0	13	11	1	2	6	1	7	2
10	0	5	1	0	10	3	0	15	5	1	4	7	1	9	9
11	0	5	8	0	11	4	1	1	0	1	6	8	1	12	4
12	0	6	2	0	12	5	1	2	6	1	8	9	1	14	11
13	0	6	8	0	13	5	1	4	1	1	10	10	2	1	6
14	0	7	2	0	14	5	1	5	8	1	12	10	2	4	1
15	0	7	8	0	15	6	1	7	2	1	14	11	2	6	8
16	0	8	3	1	0	6	1	8	9	2	1	0	2	9	3
17	0	8	9	1	1	6	1	10	3	2	3	1	2	11	10
18	0	9	3	1	2	6	1	11	10	2	5	1	2	14	5
19	0	9	9	1	3	7	1	13	4	2	7	2	3	1	0
20	0	10	3	1	4	7	1	14	11	2	9	3	3	3	7
21	0	10	9	1	5	8	2	0	6	2	11	4	3	6	2
22	0	11	4	1	6	8	2	2	0	2	13	4	3	8	9
23	0	11	10	1	7	8	2	3	7	2	15	5	3	11	4
24	0	12	4	1	8	9	2	5	1	3	1	6	3	13	11
25	0	12	10	1	9	9	2	6	2	3	3	7	4	0	6
26	0	13	4	1	10	10	2	8	3	3	5	8	4	3	0
27	0	13	11	1	11	10	2	9	9	3	7	8	4	5	8
28	0	14	5	1	12	10	2	11	4	3	9	9	4	8	3
29	0	14	11	1	13	11	2	12	10	3	11	10	4	10	10
30	0	15	5	1	14	11	2	14	5	3	13	11	4	13	4
31	1	0	0	2	0	0	3	0	0	4	0	0	5	0	0

TABLE OF WAGES

Showing the amount for one or more days at the rate of 6 to 10 rupees per month of 31 days.

Days	6			7			8			9			10		
	Rs.	A.	P.	Rs.	A.	P.	Rs.	A.	P.	Rs.	A.	P.	Rs.	A.	P.
1	0	3	1	0	3	7	0	4	1	0	4	7	0	5	1
2	0	6	2	0	7	2	0	8	3	0	9	3	0	10	3
3	0	9	3	0	10	10	0	12	4	0	13	11	0	15	5
4	0	12	4	0	14	5	1	0	6	1	2	6	1	4	7
5	0	15	5	1	2	0	1	4	7	1	7	2	1	9	9
6	1	2	6	1	5	8	1	8	9	1	11	10	1	14	11
7	1	5	8	1	9	3	1	12	10	2	0	6	2	5	3
8	1	8	9	1	12	10	2	1	0	2	5	1	2	9	3
9	1	11	10	2	0	6	2	5	1	2	9	9	2	14	5
10	1	11	11	2	4	1	2	9	3	2	14	5	3	3	7
11	2	2	0	2	7	8	2	13	4	3	3	1	3	9	9
12	2	5	8	2	11	4	3	1	6	3	7	8	3	18	11
13	2	8	3	2	14	11	3	5	8	3	12	4	4	3	1
14	2	11	4	3	2	6	3	9	9	4	1	0	4	8	3
15	2	14	5	3	6	2	3	13	11	4	5	8	4	13	4
16	3	1	6	3	9	9	4	2	0	4	10	3	5	2	6
17	3	4	7	3	13	4	4	6	2	4	14	11	5	7	8
18	3	7	8	4	1	0	4	10	3	5	3	7	5	12	10
19	3	10	10	4	4	7	4	14	5	5	8	3	6	2	0
20	3	13	11	4	8	3	5	2	6	5	12	10	6	7	2
21	4	1	0	4	11	10	5	6	8	6	1	6	6	12	4
22	4	4	1	4	15	5	5	10	10	6	6	2	7	1	6
23	4	7	2	5	3	1	5	14	11	6	10	10	7	6	8
24	4	10	3	5	6	8	6	3	1	6	15	5	7	11	10
25	4	13	4	5	10	3	6	7	2	7	4	1	8	1	0
26	5	0	6	5	13	11	6	11	4	7	8	9	8	6	2
27	5	3	7	6	1	6	6	15	5	7	18	4	8	11	4
28	5	6	8	6	5	1	7	3	7	8	2	0	9	0	6
29	5	9	9	6	8	9	7	7	8	8	6	8	9	5	8
30	5	12	10	6	12	4	7	11	10	8	11	4	9	10	10
31	6	0	0	7	0	0	8	0	0	9	0	0	10	0	0

TABLE OF WEIGHTS & MEASURES.

<p style="text-align: center;">Avoirdupois.</p> <p style="text-align: center;">(For grain, forage, etc.)</p> <p>16 drams = 1 ounce.</p> <p>16 ounces = 1 pound.</p> <p>14 lbs. = 1 stone.</p> <p>112 lbs. = 1 hundred-weight.</p> <p>20 cwt. = 1 ton.</p>	<p style="text-align: center;">A few Indian Weights.</p> <p>5 tolas = 2 oz. (avoird)</p> <p>1 chittach = 2 oz.</p> <p>1 seer = 2 lbs.</p> <p>1 maund = 40 seers (or to be exact 82 lbs.).</p>
<p style="text-align: center;">Apothecary.</p> <p style="text-align: center;">(For medicines, gold, etc)</p> <p>20 grains = 1 scruple.</p> <p>8 scruples = 1 dram.</p> <p>8 drams = 1 oz</p> <p>12 ounces = 1 lb</p> <p>1 minim = 1 drop.</p> <p>1 drachm = 1 teaspoon.</p> <p>2 " = 1 dessertspoon.</p> <p>4 " = 1 tablespoon.</p>	<p style="text-align: center;">Fluid.</p> <p style="text-align: center;">(For medicines, etc.)</p> <p>60 minims = 1 dram.</p> <p>8 drams = 1 fluid oz.</p> <p>20 fluid ozs = 1 pint</p> <p>2 pints = 1 quart.</p> <p>4 quarts = 1 gallon.</p> <p>52 gallons = 1 hogshead.</p> <p style="text-align: center;">To put annas into rupees, it is useful to remember that—</p> <p style="text-align: center;">32 annas are 2 rupees.</p> <p style="text-align: center;">64 " 4 "</p> <p style="text-align: center;">96 " 6 "</p> <p style="text-align: center;">128 " 8 "</p>

16 TIMES		16 TIMES		16 TIMES	
1	are	16	9	are	144
2	"	32	10	"	160
3	"	48	11	"	176
4	"	64	12	"	192
5	"	80	13	"	208
6	"	96	14	"	224
7	"	112	15	"	240
8	"	128	16	"	256
17	are	272			
18	"	288			
19	"	304			
20	"	320			
21	"	336			
22	"	352			
23	"	368			
24	"	384			

1 minim = 1 drop.	2 drachm = 1 dessertspoon.
1 drachm = 1 teaspoon.	4 " = 1 tablespoon.

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