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4-H Club: Home Life Project "C' Plan

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4-H CLUB
HOME LIFE PROJECT
"C" PLAN

AGRICULTURAL EXTENSION SERVICE
SOUTH DAKOTA STATE COLLEGE
U. S. DEPARTMENT OF AGRICULTURE COOPERATING
Home Life Project
“C” Plan

By Vivian Iverson*

Do you want your home to be an attractive and convenient place in which to live? Then start checking to see what you can do to make your home more attractive, convenient and livable.

Goals for C Plan

The C plan is designed for those club members particularly interested in working with the kitchen, dining room, laundry or child care. The goals are set up as follows:

- To add comfort, convenience and beauty to the dining room or kitchen or to add to the development of a small child.
- To learn efficiency in homemaking.
- To become a worthy home member.

The 4-H Club Girl’s Part

A club girl should be willing to do her share in improving and caring for the home. This can be done by working in the home, spending money wisely and careful use of equipment and supplies.

Planning and furnishing the home provides opportunity for self development. The home life girl will find making and doing things for the home fun and she will enjoy the improvements she shares in planning and making.

4-H Home Life Girl—A Manager

A home manager is one who conducts the household affairs economically and efficiently, directing the use of time, energy and money. The Home Life project deals with learning to use time, energy and money wisely in any function performed in the home.

4-H club girls usually do not assume the full responsibility of the management of their homes. That really is the mother’s job, but as a helper and also to learn how to manage, certain responsibilities should be taken by the 4-H girl.

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The Kitchen

Is your kitchen drab, uninteresting and with the equipment in disorder? Working with your mother you can do much to make the kitchen one of the most interesting rooms of the house.

The grouping of the equipment in the kitchen is one of the most important factors in making a kitchen convenient. These centers should be arranged to save time, steps and energy in carrying out the daily routine. In a well-arranged kitchen there should be good light at each center and the passing of persons through the kitchen should not interfere.

In any home there are three major tasks which you do in the kitchen:
- Storing food and preparing it.
- Cooking and serving food.
- Cleaning up.

To do this work without wasting energy, you need three major work centers. You should center in one place all the things for food storage and preparation; for cleaning up in another center; and for cooking and serving in still another center.

I. Food Storage and Preparation Center

Arrange this center as close to the entrance door as possible.

The refrigerator or ice box should be a part of this center. There should be storage cabinets for flour, sugar, canned foods, salt, spices, flavoring extracts, baking powder, soda, and other staples.

There should be room for flour sifters, knives, mixing bowls, preparation and baking dishes. This is the center where you would make cakes, desserts, and salads so you would need a work surface.

Care of Refrigerator or Food Storage Unit

Do you have a refrigerator? If not, what plan do you have for storing foods such as milk, butter, salad dressing, broken eggs, fresh fruit and vegetables? Foods should be removed from sacks or wrappers before storing. They should be cleaned with the badly wilted or decayed portions removed.

Foods should be kept in clean, covered storage utensils. Foods with strong odors should be kept in sealed containers so as not to spoil the flavor of other foods. Some foods spoil more quickly than others. Close watch should be kept on these and plans made to use all left-over food while still perfectly fresh.

Unbroken egg yolks may be covered with water to keep them from drying. Lemons also may be kept in water.
If food is spilled in the food storage unit, it should be removed at once and the spot cleaned. All food storage containers should be washed as soon as emptied.

All food should be removed from the storage unit once or twice a week and the inside (including shelves) given a thorough washing. Dissolve one level teaspoon of baking soda in each quart of warm water used. Go over the same surfaces with a cloth wrung from clean water. Wipe off. Do not use soap or other cleaning material which leaves a strong odor.

The outside of each food storage utensil should be washed before putting it back into the storage place. Mild soap suds will clean the outside of the refrigerator. Never use harsh soaps or scratchy cleaners.

II. Cooking and Serving Center

You should have this center close to the dining nook or dining room. This center includes the stove, work surface, storage space and serving counter. Here you should store platters, serving dishes, and cooking utensils.

Cleaning and Care of Stove

The stove needs regular cleaning after the cooking of each meal. It will look better, be ready for service and requires less labor if given attention regularly.

All stoves may be kept in good condition if grease spatterings or spilled food are removed with crushed paper while the stove is still warm (not hot enough to burn the paper). Sticky food should be washed off with hot soap suds, using crushed paper instead of a cloth. The stove should be given a brisk all-over rubbing with clean, crushed paper. Once or twice a week, the stove should be given a thorough cleaning (when cold) by rubbing with a cloth moistened with kerosene, then polished or rubbed until clean and bright.

Ashes should be removed daily from coal and wood stoves, and once a week they should be removed from around the oven. A collection of ashes and soot over or under the oven hinders baking. Of course, this should be done before the thorough weekly cleaning of the stove.

Burners should be detached from oil or gas stoves and given an occasional cleaning by putting them in a large pan and covering with water to which washing soda has been added (one-half pound to the gallon). Heat to boiling point and boil until the grease, soot, and charred food sloughs off. Wipe off with crushed paper, rinse with hot water and put back in stove and dry by lighting the fire.

III. Sink and Clean Up Center

You use water for the preparation and cooking of food and for the cleaning up so you should put this center between preparation center and serving center. A work surface is needed to help in the cleaning up process. There should be storage space in the lower part for silver, paring knives, saucepans, and cleaning materials; in the upper left part, storage for glassware and dishes.

Care of the Sink

The sink should be cleaned thoroughly after each dishwashing with soap and hot water. Remove stains by rubbing with whiting and a little kerosene. Do not use coarse scouring powder on the porcelain or nickel. Flush the pipes with hot water to free them of any grease or food particles which may have passed through the sink strainer.

Never pour grease in the sink. It is wasteful and is liable to close the plumbing. After the sink has been washed, it should be wiped dry to prevent water spots on the porcelain and nickel.

Types of Kitchens

The main types of kitchens are the L-shape, the U-shape and the two wall kitchen.

In the L-shaped kitchen the equipment is placed on the two walls of a right triangle, or L-shape.

In the U-shaped kitchen the equipment is placed on the three walls forming a U-shape. You do not have to travel far between any
one of the three centers in this kitchen.

The two-wall kitchen is one in which equipment is placed on two parallel walls. You should be careful in this type of kitchen to have it so arranged that your line of work is not broken by people going through the kitchen.

The Kitchen Storage Unit

Suggested articles to make or select

- Cupboard or shelves.
- Bread-box, cake box, cooky jar.
- Set of sanitary covers for bowls or pans.
- Sanitary bag for fresh fruit or vegetables.
- Cooking set-labeled salt, pepper, sugar, flour, (shakers).
- Set of three labeled cans or jars for storage of foods.
- Covered garbage can.
- Knife holders.

It is much easier to keep your kitchen in order if you have good storage space and have it well arranged. Well planned storage space, with the equipment near the place the work is done, helps to save the time of the person who works in the kitchen. It is possible to re-arrange small equipment and supplies to make it more convenient to use and to add inexpensive homemade shelves and racks to the cupboards to make better use of the space within them.

Using Space in the Cupboard

Have you seen cupboards in which there are shelves that are equal distance apart so that the space is wasted or the articles are stacked one upon the other? Have you ever had to remove or place plates in the cupboard by moving other dishes? Have you had to reach articles by stretching and getting on your tiptoes? Could the cupboard that is so poorly planned from the standpoint of storage space be made more convenient?

Perhaps you need additional storage space in your kitchen or perhaps it is a matter of making better use of the available space. Look in the cabinets and cupboards. Do you see waste space that is not being used? If so, what can you do about it?
Adding Space in the Cupboard

Extra shelves
Half shelves and graduated shelves help to avoid stacking, and make it easy to choose at a glance and to remove one article without disturbing the others. You could add small shelves of graduated width to hold cups, saucers, and smaller plates.

Racks
Try storing supplies such as spices and extracts and water glasses on racks on the inside of the cupboard doors. A rack on the door should be shorter than the width of the door and should be placed some distance from the front edge to allow the door to be closed. The deeper the rack the greater the allowance needed.

Hooks for articles that can be hung
Save space by putting measuring cups and measuring spoons on hooks on the cupboard door. An ordinary cup hook can be filed off or may be bent to make it more useful in storing articles than can be hung.

Vertical partitions for pans
Vertical partitions between deep shelves help to avoid stacking. Flat articles such as muffin tins, cake and pie tins, and trays may be stored to better advantage in an upright position. The partitions may be removable and the curved cut-away permits easier grasping of each article.

Divided drawer space
By means of cleats a sliding tray added to a deep drawer will double its usefulness. It can be made to slide from front to back or from side to side in the drawer.

It is easier to keep a drawer more orderly if it is divided by partitions. Make these to fit the drawer or buy a commercial box which has dividers.
Keep knives sharp and free from nicks by means of a special knife storage device.

Planning for space savers

Before you make these improvements, it is important that you study the situations carefully.

1. Store only equipment that is used constantly.
2. Arrange the articles used often so they are within easy reach.

3. Measure equipment and supplies and make improvements according to the size and shape of the articles. The following margins should be allowed about articles to insure movement of hand in placing or removing them:
   a. In front of article stored on shelf—two inches.
   b. Between article and shelf above—two inches.
   c. Between hook and lower edge of an article hung above it—three inches.

Finishing a wood surface

If making any of these storage devices follow these steps given below for enameling or painting a surface.

Steps in enameling a surface

1. Surface preparation (scraping and sandpapering).
2. Coat of oil paint (sealer or primer).
3. Coat of flat paint.
4. Second coat of flat paint (cheaper than two coats of enamel).
5. Finish with enamel which can be either gloss, semi-gloss or flat.

Steps in painting a surface

1. Surface preparation (scraping and sandpapering).
2. Coat of oil paint (sealer and primer).
3. Coat of flat paint.
4. Coat of finish—gloss paint, semi-gloss paint, varnish or lacquer.

Keeping Storage Space Clean and Neat

The top of the shelf and the bottom of the drawer should be an easily cleaned surface such as linoleum, felt base mat, oilcloth, glass, washable paint, enamel or spar varnish.

The containers used for supplies may be colorful, but easily cleaned. Those that are uniform in size, shape and material are more attractive. Cannister sets may be made from jars or cans you have at home. Select three or four of various sizes, clean them well, then paint or decorate them with a decal, and label for flour, sugar, coffee, etc.
Plastic bags may be made or purchased for the storage of vegetables, fruit and bread. Covers should be made for equipment left out on the working surface such as toasters and mixers.

Labels help to keep the cupboards orderly and are a convenience in finding the supplies desired. Articles should be arranged so that other articles are not placed in front of them.

**Dish Care Unit**

**Suggested articles to make or select**
- Platform to adjust table height.
- Set of two hemmed dish cloths, or a dish mop.
- Set of two or more hemmed dish towels (decoration initials only).
- Towel rod or rack.
- Silverware box or case.
- Homemade silver polish.

Are you making the dish care unit for your project this year? If so, you will want to make dish towels. Select sacks which will absorb moisture and wash easily. Remove the print from the sacks.

Some prints are easier to take out than others. Try this method first. Rinse the sacks in cold water. Rub any good laundry soap on the printing. Dampen with kerosene. Roll up tightly and soak overnight. In the morning wash them in heavy suds and warm (not hot) water until as much as possible of the print is removed.

If printing has not disappeared, boil sacks in enamelware utensils using a lye solution made by dissolving one teaspoon of lye in one gallon of water and straining the solution through a cloth. Or use javelle water, one cup to one gallon water. Use enough of this solution to cover the sacks well. Use a stick for handling. Thoroughly rinse in a solution of a cup of vinegar to a gallon of water to neutralize the effect of the lye or javelle water. Rinse three times in clear water. If the print is paint it may be necessary to soak the sacks in turpentine and boil in heavy suds.

Draw the threads to straighten the two sides. You don’t need to hem the selvage. Crease the first turn of the hem about one-eighth inch. Crease and baste the second turn about one-fourth inch in width. Stitch the hem by machine. Close the ends of the hem by retracing to prevent the wind whipping the hem. Stitch close to the edge of the hem.

You may buy or make dish cloths. If you make them, use sacks and follow the instructions given above for dish towels.

Do you wash dishes at a surface that is too low? A rack could be planned to raise the dishpan to a more convenient height. If you are too short to reach the dishpan, plan a similar rack to stand on so that you are at a more convenient height. The floor rack should have a solid top—not just boards as in the dishpan rack.

To raise the height of a dishpan if the work surface is too low.

A silverware storage box and silver polish are good to include in this unit. Drawers with dividers help to keep silverware orderly. If they are painted or covered with oilcloth they are more easily kept clean and will last longer.

Some people use special silverware boxes; others use silver cases made of a soft material as outing flannel. Both of these methods are good because each piece is kept separate to prevent scratches. However, it requires...
Keep silverware neatly arranged by having divisions for different pieces

cconsiderable time to get the silver out for use and to put it away again.

To Clean Silver
A rub in time saves the shine and polishing sessions. Keep the polish and supplies at the dishwashing center. It is easier to remove tarnish when it is fresh. Select the polish which scratches the least. Silver pastes should be applied with a soft cloth or brush, thoroughly washed off with soap and water after the tarnish has been removed and the silver carefully rinsed and dried. If soap is not rinsed off after washing silver, it tarnishes more quickly.

Silver Polish (Homemade)
Dissolve one-fourth cake of alkali-free soap in hot water (soft or softened). Enough water should be used so that the soap will remain in jelly form after standing. When cool beat with an egg beater to a stiff lather. Then add about one and one-half cups of powdered whiting, beating while adding. The amount of whiting required will vary with the consistency of the soap jelly. Enough should be added to make a creamy paste. Add four teaspoonfuls of glycerine if it is available. This helps to keep the paste soft and increases its cleaning quality.

Electrolysis Method
Electrolysis is the easiest and quickest method of removing tarnish but it does not produce as bright a luster as a good silver polish. For this reason it may be advisable to use silver polish about every fourth time the silver is cleaned. For cleaning silver by the electrolysis method, fill an aluminum vessel with hot water, or use an enamel pan with a sheet of aluminum or zinc in the bottom. An aluminum pan will be corroded in the process, so unless an old vessel that is no longer used for cooking or a very heavy cast aluminum vessel is available, it is better to use an enamel pan and aluminum sheet. The aluminum needs to be cleaned by boiling in a weak vinegar solution to keep it bright and active.

Add to the hot water in the vessel a teaspoon of salt and a teaspoon of baking soda for each quart of water. Bring the water to a boil and drop in the pieces of silver. If the water is kept boiling, the silver will be brighter. In a few seconds, the time depending upon the degree of tarnish, the silver will be bright. It must then be washed in soapy water, rinsed, and polished with a soft, dry cloth.

When electrolysis is used there is practically no loss of silver, whereas with polishes a small amount of the surface is rubbed away. Electrolysis cannot be used on silver where oxidation (the dark indented portions) is part of the beauty of the design because it removes the oxidation. Also, ware with hollow handles attached with cement may be ruined by this method because the hot water may dissolve or loosen the cement.

Save Steps in Washing Dishes
"First, the shining crystal
Then the silver bright;
Delicate cups and saucers
We will wash all right;
Then the larger dishes
Bowls and platters too,
Knives we've used in cooking
Follow closely too;
Last, the pots and pans—
Clean the sink and we are through."

You can save many steps in washing dishes by using a tray or kitchen wagon to carry soiled dishes from the table or by having each person carry and stack his own dishes at the right hand sink drainboard. Save motions by working from right to left,
with the dish cupboard and silverware located at the left of the sink.

The order of the work is:
1. Cooking pans should be put to soak during the meal. Use cold water for egg, meat, cheese, fish, and dough dishes because these foods harden when heated. Use hot water for sugar, syrup, and candy dishes as sugar dissolves quickly in hot water. Use hot water and soda for grease, gravies and roasting pans. Soda makes a soft soap when mixed with the grease.

2. Scrape and stack dishes, according to size, at the right of the worker as they are brought from the table. If there is running water, rinse dishes under the faucet as they are scraped.

3. Prepare plenty of hot soapy water for washing the dishes. Change dishwater whenever it becomes cold or dirty.

4. Wash the glassware first; then the silverware; then the china; and last the cooking utensils. If there are enough dishes to require two dishwashers, it is more pleasant to wash the cooking utensils first and then use fresh soapy water for the eating utensils.

5. Clean all cooking pans except enamel with a metal sponge and soap. Fine steel wool rubbed on soap may be necessary to remove stains on some metals such as aluminum. Use a fine scouring powder, whiting or baking soda on enamelware.

**Clean-Up Unit**

**Suggested articles to make or select**
- Small table or stand with bowl.
- Wall shelves or small cupboard.
- Set of towels, 1 hand towel, 1 bath towel, (initial or monogram).
- Set of two wash cloths (hemmed, initial).
- Waste basket.
- Towel rod or rack.
- Homemade toilet articles as, mouthwash, hand lotion, tooth powder, shampoo, face cream.

Do you need a better place for washing in your kitchen or in your bedroom? If you do, you'll want to plan a clean-up unit for your family or for yourself. Use a small table or stand if you already have one. Scrap lumber or orange crates can be used to good advantage. The units illustrated here are orange boxes which are raised from the floor by building on a two inch base. Plan this according to your own height. If you use boxes the inside may be lined with cardboard and papered or painted. Oilcloth pasted over cardboard makes an easily cleaned surface. The sides may also be covered and painted to harmonize. A door helps to keep the inside clean.

Commercial towel racks may be used or homemade ones devised by using pieces of old broom handles or toweling. An oilcloth
roller curtain or individual oilcloth curtains may be used for the front.

A mirror or a cabinet and mirror can be hung above.

To complete your unit choose from the following what you most need: towels, wash cloths, homemade articles such as pumice paste, shampoo, tooth powder, mouth wash, hand lotion, and deodorant.

**Liquid Deodorant**
Ask for a 10 percent solution of aluminum chloride at your local drug store. Saturate cotton pads with the solution and store in a glass jar for ready use.

**Powdered Deodorant**
1 gram salicylic acid
10 grams boric acid
Have the druggist mix these.

**Homemade Hand Lotion**
4 oz. glycerine
10 oz. witch hazel
2 oz. spirits of camphor
1 T. flaked or powdered tragacanth
1 cup of warm water
Soak tragacanth in water for 24 hours. Warm together until thoroughly mixed—glycerine and witch hazel. When cool, add camphor. To thicken the lotion add the tragacanth jelly.

The ingredients may be purchased at the drug store. Several other good lotions can be made such as: equal parts of glycerine and rubbing alcohol or equal parts of rose water, glycerine and rubbing alcohol.

**Homemade Tooth Powder**
½ c. salt
½ c. soda
½ c. powdered borax
Mix well and put in container ready for use.

Brush the upper teeth downward and the lower ones upward. Do a thorough piece of work but be careful not to injure the edges of the gums. If your teeth are close together, you will need to use dental floss to keep the tiny in-between spaces clean.

Rinse the mouth with plenty of cold water, forcing it between the teeth.

**Homemade Mouth Wash**
1 qt. boiling water
2 tsp. salt
2 tsp. soda
10 drops of oil flavor (winter green, cloves, or peppermint)
- Fill a sterilized quart jar with the boiling water. Add the other ingredients. A little vegetable coloring may be used to make the solution attractive.

**Homemade Shampoo**
2 oz. neutral soap
1 qt. soft water
Shave soap into water and heat until dissolved. Store in bottle or quart jar.

**Cleaning Unit**
Suggested articles to make or select
A case or cabinet for cleaning equipment
Broom
Dust pan
Dust mop
Slip-on wall brush bag
Dust cloth
One-half pint furniture cream
One pint furniture polish

**Enjoy Your Work**
Think of your homemaking as an art. Day by day you are creating and preserving something beautiful. The following poem pictures the joy which comes from homemaking considered as art instead of drudgery.

“For peace and contentment I ask no more
Than a square of sunlight on a polished floor,
Flowers blooming on the window sill,
A distant view of a shadowy hill;
Children to care for, and work to be done,
Faith in our God, a new day begun;
A cheerful word and a ready smile—
Things like these make life worthwhile.”

—Genevieve Buckley Starr

Do not permit yourself to form dislikes to necessary work. Learn to like what you do. Study each job. Find the easiest, quickest and best way of doing it.

Take pride in your work. Keep raising your standard. Do well what you do. Form the habit of completing what you start.

Be well groomed. Dress comfortably and
attractively.

Keep your working place comfortable, well lighted and ventilated—correct temperature and orderly.

Adjust working surface to correct height. Form the habit of sitting while working. It saves energy.

Assume correct working postures. Work with free easy movements. Do not hold tools in a cramped and strained position.

Do not stand, stoop or bend unnecessarily—all are fatiguing.

Analyze your difficulties. Make each failure a stepping stone to success.

Compliment yourself on a job well done. Note the factors which made for the ease and success of its accomplishment.

Plan your day’s activities. Make it a part of a well organized weekly plan.

Plan for leisure time and how you can get the most out of it. Do not waste it.

Develop Efficient Working Habits

Someone once said, “Cleanliness is akin to Godliness.” It is true, isn’t it, that cleanliness and order give beauty even to commonplace things? We can all be artists in this respect, bringing beauty into our everyday life through cleaning and arranging.

The result, a clean orderly home, gives us such a thrill of pleasure that we really don’t mind getting a bit dirty and tired while doing it. Those who paint pictures or make beautiful pottery get dirty and tired, too. But, who minds a bit of dirt so long as there is soap and water to make oneself clean?

To Clean a Room

1. Save steps—collect all equipment and supplies needed.
2. Dust ceiling and wall with homemade or commercial wall brush.
3. Dust doors, windows, shades, and other high things.
4. Shake curtains, brush shades.
5. Dust low things in order around room.
6. Clean rug.
7. Dust and polish floor.
8. Put everything back in place.
9. Polish woodwork and furniture weekly.

Complete each type of work before beginning a different type. Time and energy is lost in shifting from one type of work to another, especially if it is necessary to handle a different type of tool.

Cleaning Closets

A specially planned space for cleaning supplies and equipment is important, a way to keep the house sightly from such materials as wax, polishes, and soaps. Cleaning closets may be constructed at small cost. The inside wall may be of wall board, treated so
that it is smooth and impervious to oil by giving it a coat of enamel or lining the closet with oilcloth or linoleum. The floor should be raised about two inches to keep lint from coming in under the door, as well as to keep inside the closet the dirt which may adhere to the cleaning equipment.

The lower part of the closet should be fitted with hooks for equipment that will hang, while the upper is best equipped with shelves. Ventilation for the lower compartment may be provided by leaving a space between the base of the closet and the bottom of the door, and by putting in holes or notches at the top.

The following practices for storing equipment and supplies help to determine the arrangement:

Any article should be removed without taking out another article. Each article hung should have space enough to be handled easily. Dirty and wet articles should be grouped together. The wet mop should not be stored in the same compartment with the electric sweeper.

All brushes, brooms and mops should be provided with hooks or rings at the ends of the handles so they can be hung. The oiled mop may be stored with the mop part in the can. The wet mop is suspended over the bucket which stands on the floor. The dustpan is hung so that the front edge will not be dented or jammed. Dust cloths are hung on hooks or if oily they are kept in a can or jar.

Table leaves are stored in a special case, which may be movable if desired. The wall of the closet may serve as one side of the case, but if the leaves are polished the other side should protect them against scratching. Seldom-used articles and reserve supplies are stored on the top shelf. The lower shelf is kept for articles more frequently used. Clean rags are kept in a box on the shelf. Tools are kept on the shelf, in a box equipped with a handle by which it may be carried.

If the waxer, vacuum cleaner, ironing board or step ladder are to be stored in the cleaning closet, additional space should be provided.

**Cleaning Box or Basket**

You can save many steps by collecting cleaning tools and supplies and arranging them in a cleaning kit which is easily carried from room to room. The kit may be made from a basket or a box, preferably with a handle. Partitions in the box will help keep the kit more orderly.

![Handy for small cleaning equipment](image)

**The Dust Cloth**

1. To a quart of hot water add one tablespoon of oil (boiled linseed, olive or paraffin, and stir until thoroughly blended.

2. Dip a soft absorbent lintless hemmed cloth of convenient size into the water while hot.

3. Wring the cloth tightly and hang up to dry.

It is important that the tiny globules of oil be thoroughly distributed and that the cloth be dry when used for dusting. It should pick up the dust without leaving an oily smear. Several dust cloths are needed. One to be used only on furniture and one for use on woodwork or floors.

Use a light uplighting stroke when dusting, do not rub. The dust may contain gritty particles which may scratch the furniture.

Give dust cloths a good shaking out-doors after using and before storing. Keep in a
covered container in a convenient place. Wash and re-oil dust cloth as needed. A soiled dust cloth may cloud or mar the furniture.

To Polish Furniture

A good furniture polish may be made at home very economically as follows:

Put one cup of turpentine into a quart jar or bottle. Add to it one cup of vinegar and shake. Then add one cup of denatured alcohol and shake. Lastly add one cup of raw linseed oil and shake.

It is very important that each ingredient be added in the order given, also that the polish be shaken thoroughly each time before using. This polish may be used on varnished, painted, waxed or oiled surfaces.

The polish cloth should be a soft, absorbent lintless hemmed cloth. Apply the polish sparingly to the cloth in well distributed spots by holding the cloth to the mouth of the bottle. Fold and roll the cloth and squeeze tightly to distribute the polish. Keep cloth stored in a covered jar or can.

After the furniture has been dusted, rub the surface thoroughly with the polish cloth. Rub with not against or across, the grain of the wood. Be sure that the entire surface is polished—skipped places will show. Next give the surface a brisk rubbing with a clean, soft piece of wool or silk—rubbing with the grain of the wood.

Furniture Cream

Add rotten stone to crude oil until the consistency is like thin cream. If crude oil is not obtainable, use boiled linseed oil diluted with one tablespoon of turpentine and darkened with a few drops of oil stain of the desired color.

Waste oil from autos is not recommended for this purpose. If used it must be strained through several thicknesses of flannel to remove any gritty particles which might mar polished surfaces.

Furniture cream is used to remove small scratches and blemishes on furniture and to restore the oil to the wood.

To Clean Windows, Mirrors and Other Glass Surfaces

Frequent washings of windows may be avoided by regularly dusting the windows and ventilating the house when cooking or washing. Windows should not be cleaned when the sun is shining on them. It is hard on the eyes and the glass may be left streaked.

A chamois is desirable but not necessary. A lintless cloth for cleaning is essential. One of the following combinations may be used:

1. Two tablespoons kerosene to four quarts of warm water.
2. One-half cup alcohol to four quarts of warm water.
3. One-fourth cup household ammonia to four quarts of warm water. (Alcohol is good to use in the winter time.)
4. Vinegar in proportions of one-fourth to one-half cup to four quarts of warm water serves very well as a window cleaner.
5. A few drops of liquid furniture polish or banana oil in the water will aid in giving luster to the window surface.

Cleaning Walls

The walls of our home are the background for our daily living and for all our furnishings. It is important that they be clean, and pleasing in color and design.

Do your walls need attention? What can you do to improve them? Perhaps they need a thorough cleaning rather than refinishing. Careful cleaning often shows surprising results and, of course, is much less expensive. A wall duster is a convenience for this job.

Walls should be dusted regularly, the frequency depending upon the amount of dust in the air. If the dust is not removed, vapors in the air will unite with it forming a dirt film which is difficult to remove. Good ventilation, especially while cooking or washing, will help to prevent vapors from condensing.
Steps in making a wall duster

The finished wall duster

To Make A Wall Duster

1. Cut strips of old, soft, lintless cloth about one and one-half inches wide and five inches long.

2. Fasten center of about six yards of cord or twine to door knob or hook.

3. Hold cords tight with left hand about 12 inches away from point attached, and with cords spread about 2 inches apart.

4. Place a strip of cloth with its center over the cords (Figure A).

5. Pull the ends of the strip up between the cords (Figure B).

6. Pull ends of cord upright and push forward forming a tight tuft (Figure C).

7. Repeat pushing each tuft tightly against the previous one, making about three yards of tufting.

8. Sew the tufting into an elongated pad about one inch longer and wider than the brush end of the broom on which the wall duster will be used.

9. To start the pad measure in about eight inches from the end of the tufted strip. Turn at this point and sew the tufted strip in continuous rows around it as a center.

10. Use a large needle and heavy thread or cord. Take stitches close together, through the base of the tufted strip. Keep the pad flat, fasten thread securely.

11. Make a bag from strong cloth (old material may be used). It should be about two and one-half inches longer than the brush part of the broom.

12. Make a three-fourths inch hem or casing on one end with opening for double draw strings.

13. Turn the bag wrong side out, make a half inch turn to the wrong side on other end. Insert the pad with base or wrong side up (tufts down). Sew bag around the pad, using heavy thread and placing stitches close together.

14. Turn finished duster right side out. Slip over the broom and tie in place.

Shake duster outdoors each time after using. Wash duster when needed. A soiled duster never cleans a wall.
The Dining Center

You can help to make mealtime happy and satisfying in your home whether your dining center is in the kitchen or in a separate room for dining, if you provide:

- A cheery, light, clean, orderly place in which to eat.
- A clean, attractively set table.
- Appetizing food attractively served.
- Comfort and ease which comes from a knowledge of table etiquette.
- Interesting conversation and good fellowship.

Which of these can you do to make your dining center and mealtime more satisfying?

Dining Table Unit

Suggested articles to make or select

- A table cloth, lunch cloth or set of place mats with or without napkins.
- A table pad.
- A hot dish mat.
- A hot dish holder.
- Cases for linen storage.
- Silverware.
- Plant in suitable pot or a low bouquet in bowl or vase.
- Pair of candlesticks with candles.
- Furniture, repaired, refinished.
- Curtains.
- Pictures.

Furniture

Is the furniture of the dining center well arranged? Is it conveniently placed? Are the table and chairs in good repair? If not, perhaps you can help your father or brother repair them. Don’t you think that wobbly furniture is very annoying? If the chairs are uncomfortable, perhaps you will want to make some chair pads or cushions for them. These could be braided, crocheted, hooked, or slip covered.

Table Coverings

Do you use oilcloth, table cloths, place mats or lunch cloths for everyday? In selecting a new table covering be sure that it harmonizes in color, design, and texture with the dishes and other parts of the dining center. The table covering should make a good background for the dishes and food to be placed on it.

If you select oilcloth be sure to keep it spic and span. If you select a lunch cloth or place mats be sure they are clean and well ironed with edges and corners true.

Table Pads

The table to be covered with a cloth should be covered with a padding first to protect the table, make it more attractive and less noisy. The pad should be clean and free from wrinkles.

Table pads may be made from old, thin blankets that are clean. Or table padding material may be purchased by the yard. In this way, you can purchase for the size of your table, then bind the edges.

Commercial pads may be purchased, either the flannel type or the felt base ones made in sections. The pad should fit the top of the table.

Tablecloths, Luncheon Cloths, Place Mats

A good sized table cloth can be made by using four flour or sugar sacks. Draw threads to straighten for cutting. Cut one of the sacks in half by folding the selvages together so that they will wear better, shown in the illustration by numbers 1 and 2. For number 3 cut one sack in two, folding it so that the raw edges are together. For number 4 cut one sack in four parts. These instructions keep the lengthwise threads of the sacks running the same way. Sew 3 and 4 together so that you have two strips as shown in illustration. Then sew these two strips on the sides of the original strip (1 and 2). The seams can be plain seams pressed open on the right side and covered with a band of contrasting colored or patterned material. The same material should then be used around the outside edge as an applied hem.

Decide on the best shape and size for a
Making a table cloth from feed sacks

table covering for your family and your
table. Perhaps a 36 inch cloth is not practi-
cal. If you choose place mats see that they
are large enough to hold the necessary dish-
es, glassware, and silverware.

Decide on the way you would like to fin-
ish it such as one of the following:
Decorative stitches as a running stitch,
cross-stitch, blanket stitch.
Hemstitch the hem.

Applied hem of contrasting material as a
floral pattern, striped or checked material.
Fringed edge.

**Running Stitch**

One, two, or three colored threads run
into the hem on the right side make an effec-
tive but simple decoration.

**Cross Stitch**

Cross-stitch is attractive and especially
easy to do on a checked material. Make one
half of the cross-stitch around your complete
design first. Then go back and cross the
original design diagonally and you have the
cross-stitch. This method goes faster and
looks better than one in which you complete
each cross stitch as you proceed.

**Fringed Edge**

Decide on the width of the hem to be
fringed, preferably three-fourths to one inch
in width. Draw a thread this distance from
the edge of the cloth, mat, or napkin. Stitch
by machine where the thread is drawn. If it
is to be hemstitched, six to ten threads
should be drawn and then hemstitched.

To fringe—Cut from the edge to be
fringed to the hemstitching or machine
stitching every four to eight inches. This
makes fringing easier as you have to pull
threads a shorter distance.

**Hot Dish Mat**

A convenient hot dish mat is made by
crocheting over folded strips of white cloth
(long single crochet stitch over the fabric
with one or two chain stitches between).
Any soft white cloth made by used. It does
not need to be new; a piece of flour sack, old
pillow case, or sheet will work out nicely.
Heavy crochet thread or carpet warp may
be used.

**Centerpiece**

A well-groomed blooming plant, a bowl
of flowers, grasses, fruit or berries from the
garden, orchard or field make an interesting
centerpiece for the table. The centerpiece
should be low so as not to obstruct view or
interfere with conversation or table service.
It should be artistically arranged. When
using flowers, leaves of the plant as well as
blossoms should be included. They should
be arranged loosely and naturally.

**Glassware, China, and Silver**

Shining glassware, china, and silverware
help to make an attractive table. The table
is more attractive when the dishes match or
harmonize. This is also true of the glassware
and silver. Too many different kinds spoil
the picture or design and give the appear-
ance of disorder even though the table other-
wise is correctly set.

If you do not have enough dishes or if those you have are cracked and chipped, perhaps you can persuade the family to include a few dishes in its next year's goal. They would make an interesting Christmas gift for the entire family. Cracked or chipped dishes are not only unattractive but they may be injurious to health.

Try using a tray to carry the dishes, silver, and glasses to the table. Learn to use both hands in setting the table.

Selection of Silverware

There are two types of silverware which may be used in the home, flatware and hollow ware. Flatware includes knives, forks and spoons; hollow ware includes teapots, coffeepots, platters, bowls, pitchers and serving dishes. Both flatware and hollow ware may be bought in either silver plate or sterling silver. Sterling silver is much more expensive than silver plate. It is soft and requires much attention to keep it looking well. Plated silver looks as well as sterling, costs less; it is just as comfortable to use; it is easily kept in good condition and it does not seem too good to use often.

In selecting silver examine the different pieces. The handles of the various pieces of silver should be heavy enough to feel substantial but not too clumsy to hold. Spoons should be of such a shape that they can be used for the particular purpose for which they are intended. It is possible for the bowls to be too deep for satisfactory use. The tines of forks should not be sharp but should be sufficiently stiff to resist bending. For the type of meals generally served in our homes dessert size knives and forks are preferable to dinner size knives and forks.

The design of the silver should be given careful thought in selecting a pattern for it may be lovely or ugly at the same price. The design should be simple and follow the lines of the silver. If emphasis is given to any part of the design it should be at a structurally important place.

Setting the Table

Do you set the table correctly and neatly? The space for each person together with the necessary china, glassware, silver, and napkin is known as the "cover." When possible, 20 inches should be allowed for each cover. If formal service is used, the plates are placed in front of the host. For ordinary service, they are placed on the table in the center of each cover.

The plate, silver, and napkin are all placed one inch from the edge of the table and are arranged in space relation to the plate and each other. The cutting edge of the knife is turned toward the plate. Forks are placed with tines up and spoons are placed at the right of the plate in the order of use, beginning with the one farthest removed from the plate. The forks are placed at the left of the plate in the order of use, beginning with the one at the extreme left, with the excep-
tion of the oyster fork which is placed at the right of the spoons.

The glasses, cup and saucer are placed as shown in illustration unless the hot drink is served by the hostess at which time the cups and saucers are placed in front of the hostess' cover. The napkin is placed at the left of the forks, one inch from the edge of the table with the open corner toward the fork. The bread and butter plate is placed above the napkin and the salad at the left of the napkin. If the bread and butter plate is not used, the salad is placed above the napkin. The centerpiece is placed in the exact center.

Salt and pepper shakers and other things which can be placed ahead of time are placed conveniently and attractively in space relationship to other things on the table and the various dishes of food which will be placed just before the meal is announced. Some thought should be given to the relation of the placing of food on the table and the order of its serving.

Bread, butter, cream, relishes, and jams are placed just before the meal is served. Water or milk is generally poured in glasses, salads and hot foods placed just before the meal is announced. The hot beverage may be poured before the meal is announced or just after all are seated.

Seating Arrangements at the Table

Before setting the table, it is necessary to know how many are to be served and where each person should sit. Where are the different members of your family seated at the table? Why? Does this seem convenient and satisfactory arrangement? What changes are necessary when there is company? Are these changes made easily and graciously? Whom are usually considered as host and hostess? What are their mealtime responsibilities? Do you think each member of the family should have a turn at being host and hostess? Why?

Why should the hostess be seated at the end of the table nearest the kitchen or serving center?

The host sits opposite the hostess and ordinarily the member of the family assisting the hostess or host sits at their left.

Guests are shown honor according to their placing at the table in relation to the host or hostess. Who should be shown honor and why? The honored woman guest is seated at the right of the hostess.

After the table has been set and food placed according to type of service used, the chairs are placed in position so that they come to the cloth but do not touch it.

Clearing the Table

Shall we pretend that the meal is over, that no one ate too fast, that everyone had a good time and it is now time to clear the table?

Who clears the table at your house? In what order do they do it?

In some families, all the members help by passing their dishes and silver to one member who scrapes and stacks them. When they leave the table, each member carries something away. In this way, the table is cleared quickly with the saving of many steps for the one responsible for taking care of the food and dishes.

Do you think this idea worth trying out with your family? Should this method be used when guests are present.

Curtains for Dining Center

Do the curtains of your dining center add to or detract from the cheerfulness of the room? Are they clean and nicely ironed? Do they need repair or remodeling? Would tinting them renew their appearance and the room color scheme?

Cotton is a good material for curtains for the dining center. Simple gauze or scrim curtains with colored rickrack, bias tape or an applied design will give a note of cheerfulness to the window. If the dining center is in the kitchen, the curtains should be simple. If in the dining room they might be more frilly.

The material should be durable, color fast to light and washing, easily cleaned and
Crisp curtains brighten up a dining unit

laundred. It is best to shrink the material before making the curtains.

Colorful draperies may be used with or without the glass curtains. If the room is dark or the view is pleasant, side draperies may be used alone. These may be made of gingham, seersucker, muslin, toweling or even from a table cloth or luncheon cloth that has good color and design.

The cottage type of curtain is often very becoming for the windows of the dining center. If ruffled curtains are used they should be full and have generous ruffles. If used without draperies, a valance of contrasting material is pleasing.

Construction points to keep in mind when making curtains are:

1. Allow for sufficient fullness, usually two widths for each window.
2. Pull the threads for cutting the material straight. Straighten by pulling from corner to corner if necessary.
3. Remove the selvage edge and hem sides and ends. Side hems vary from one to two inches. Top and bottom hems may be the same width, from two to five inches. On plain curtains the raw edges are turned in the full width of the hem, making three thicknesses of material. Machine stitch the hems with matching thread. Back stitch on ends.
4. A one to one and one-fourth inch heading at top gives a finished appearance. It may be put in by hand so curtains can be reversed. A tuck may also be put in by hand below heading to allow for shrinkage.
5. If ruffles are used allow 50 to 100 per cent fullness. Cut on drawn thread line of the material. Hem the ruffle first, then gather. The ruffle should be two to four inches in width. Join the ruffle to the curtain with a flat fell seam.

Keep the windows of your dining center clean and sparkling. Clean windows are important in making your dining center attractive.

The Laundry

Being over-tired from laundry work often comes from things other than the actual washing or ironing. Save steps by providing a cupboard near the laundry center for storage of such things as soap, starch, saucepan, spoon, bleach, stain removal supplies, and clothes pins. If you need such a storage place perhaps you could work with your mother and father in the plans and actual construction of a storage cupboard.

Take steps to stop all stooping and avoid poor posture. A few ideas here are: a stand or bench for rinse tubs, the clothes basket on a wagon or wheels, and an ironing board of such a height so that you can stand erect with your weight on both feet and with the shoulders at the same height.
Laundry Unit

Suggested articles to make or select

- Wall shelf, small cupboard or basket with laundry supplies.
- Handy clothes pin bag with sufficient supply of pins.
- Clothes basket with removable lining.
- Slip-on ironing board cover.
- Ironing board correctly padded.
- Indoor clothes rack, line or hanger.
- Clothes hamper or laundry bag.
- Fire proofing solution.
- Laundry bleach.
- Asbestos pad.
- Stain removal supplies.

Does wash day mean “blue Monday” in your family? Perhaps that is due to poor arrangement of laundry equipment and equipment that needs improving.

The Clothes Basket

And Liner

Use clean bushel baskets or small clothes baskets for carrying clothes to the line. Painting the basket makes it more durable and easier to clean. It is a good idea to have a removable clothes basket lining as a protection for your clean clothes. Use a washable, durable cotton material or sacks for the lining. Pre-shrink the material so the lining will fit after laundering. Cut the lining bottom to fit the bottom of the basket adding one inch for seams and the weight of the wet clothes. Cut a straight piece as long as the distance around the top of the basket allowing for seams.

This strip should be cut eight inches wider than the depth of the basket to allow for seams, double hem and the width of the top of the basket. Join the ends of the strip by means of a flat fell seam for strength. Make two finished openings for handles on the strip at a height so that the wet clothes won’t pull too much to make them wear. Sew the bottom piece to the side strip as it will be easier to pin dart the fullness. Use a flat fell seam. Since these linings are inexpensive and easily made, there should be several so that there is always a clean one. Some people use a fade proof oilcloth for the lining.

A place for storing laundry supplies
Clothespin Bag or Apron

Use a bag or apron for clothespins. Select a durable material such as a feed sack or pillow ticking. For the bag above hem a 30 inch x 36 inch piece of material. Put the corners through the screw holes in a hammock or harness hook and tie in knots so they can't pull out. Strong twill tape may be sewed to each corner and tied through the holes in the hook or use a medium sized button over and under each hole.

One-half yard of 36 inch material will make a flat bag which may be supported and hung on the clothes line by a coat hanger. It should be cut about two inches wider than the coat hanger and shaped to fit the hanger at the top. Finish the cut out portion with a binding or facing of the same material.

Perhaps you would prefer a short apron with deep pockets to hold the pins. A pattern of your own choosing may be used.

Fireproofing Solution

You might want to make a fireproofing solution as a part of the laundry unit. Household articles as curtains, ironing board covers, hot dish holders, and clothing can be made fireproof at home. In fact you can fireproof any cotton fabrics that water won't hurt by dipping them in a simple solution of borax and boric acid.

Use three ounces of boric acid and seven ounces of borax in two quarts of hot water. Keep stirring until the water looks clear. If powdered boric acid is used, it can be dissolved more readily by first making a paste with a small quantity of the water.
The article to be fireproofed should be dipped into the solution, just as if you were rinsing it in water. Wring it out, hang it up to dry, and press in the usual way with a warm iron. That's all there is to it, but remember you have to re-dip each time you wash the clothes. One caution: The article must be dry when you dip it, not damp or the solution will be diluted so that it will be less effective.

Another way is to sprinkle the article with the fireproofing solution just before ironing instead of using water. Sprinkle rather generously, use a moderately hot iron and do not attempt to iron until it is almost dry. If the fabric is too damp or the iron is too hot, the mixture will deposit on the iron and make further ironing impossible. To remove the deposit, wipe the iron with a clean, wet cloth.

The Ironing Board

The ironing board should be used in a place where there is good light, plenty of air, and room to work. A good ironing board should be adjustable to one's height. A wide ironing board made to fit over your regular board is especially good for flat pieces such as shirts, table cloths and pillow cases.

The board should be padded and covered over both ends and sides with no laps or seams. The pad can be made from a table silence cloth or several layers of old blanket laid out smoothly and basted or sewed together to make a thickness of not more than three-eighths of an inch. Make the pad eight inches longer and eight inches wider than the board so that the corners can be mitered and pinned with large safety pins. If the board is metal use tapes to tie the pad in place, or, if it is wood, put in a long tack in each corner.

A good cover can be made from unbleached muslin. Make a paper pattern to fit the top of the board. Allow five inches on all sides for a hem and padding. Shrink the muslin and lay it on the table and place on the paper pattern. Make a half inch hem for a casing, leaving it open on both sides in the middle for a draw string. Finish edge of opening with buttonhole stitch or machine stitching. In the casing use a draw-string, elastic, or tape ties to fasten to the board. If the latter are used insert the ties in the hem before stitching. Use a piece of asbestos board on the ironing board on which to set the iron to prevent scorching the cover. Have more than one cover so that they are always clean.
A sleeve board is a convenience for ironing blouses, children’s garments, and sleeves.

The Iron

Perhaps you will play a major role in selecting the new iron for the family. Features to be given special attention are: the fabric dial, the heat control thermostat, the soleplate, the handle, cord, rests, insulation and weight.

The soleplate may be V-shaped, pointed at both ends or divided for ease in ironing ruffles and gathers. Beveled edges makes ironing around buttons easier. The area of the soleplate will vary from 21 to 28 square inches, but for general ironing a soleplate of 25 square inches is adequate.

If the iron is well insulated the heat will go to the soleplate and ironing surface instead of to the top, thus protecting the hand.

The handle should fit the hand comfortably. It should be made of a heat-resisting and durable material such as hardwood, molded rubber, cork and plastic.

It is best if the cord is permanently attached to the iron to protect it from rubbing and twisting while ironing.

The weight of the iron is a matter of personal taste. Some prefer heavier irons, others, a light weight model. An iron of average weight, three to four pounds, has been considered satisfactory for all types of ironing.

Most irons have a resting position. It may be a heel rest, side rest or portion of the soleplate which tilts.

Good care is essential for an iron.

1. Keep the iron clean. Remove starch spots on the sole plate by using a cloth wrung from soapsuds or a very mild scouring powder like whiting or silver polish; or rub the spots lightly with grade 00 steel wool. Finish cleaning by wiping iron with cloth wrung from clear water and polish with dry cloth.

2. Smooth an iron which sticks by rubbing the sole plate lightly with paraffin or beeswax. Wipe off any excess wax with a soft paper or cloth.

3. Store in a clean dry place protected from dust.

4. Don’t scar or scratch your iron by ironing over zippers, snaps, hooks and eyes.

Child Care Unit

Suggested articles to make or select
Toy bank
Nest of cans
Rattle
Clothes pin toys
Articles to string
Clappers or cymbals
Doll cradle
Wagon
Toy train
Furniture made, repaired, refinished

Play is the child’s way of learning. Play is a serious thing to the child; it is really the child’s work. Play contributes to the child’s happiness. It is important that parents and older children realize these facts so that they will provide adequate play equipment. Many articles found in the home would make good toys. Parents often discard articles which would at no expense give valuable experience to the child.

Characteristics of a Good Toy

Are as Follows

1. It is simple (few details).
2. It is attractive in color and shape.
3. It is durable to stand hard wear.
4. It is safe with no sharp points, corners, or splinters.
5. It is sanitary and easily cleaned.
6. If painted the paint should be durable.
7. It interests the child and can be used without an adult’s assistance.
8. It has a variety of uses and may be used over a period of years.
9. Its use should foster good posture.

**Articles You Can Collect**

Around your home you will find many articles that could be assembled to provide play equipment for the child. Some of these are as follows:
- Spools—to string and to use for building.
- Wrapping paper—for coloring and drawing.
- Colored pieces of material—to sort as to color and as to feel.
- Bottles, cream jars, and tin cans—to fill and empty.
- Boxes—to build with, to fill.
- Christmas cards—to look at, to sort as to color and as to scenes.
- Clothes pins and rope—to hang up washing.
- Corks—to float, to build, and to sort as to size.
- Magazines and seed catalogs—to cut, to look at, to turn pages.
- Buttons and beads—to string.
- Oatmeal box—to fill, to use for cradle, etc.
- Nest of boxes and cans.
- Colored cloths 12 inches by 12 inches or 12 inches by 15 inches remnants.

Look around your home and you will be able to add more ideas to this list.

**Toys to Make at Home**

There are a number of inexpensive toys that you could easily make at home. The smaller children will be sure to like them and what fun you can have making them.

**Toy Bank**
The toy bank is made from a coffee can by cutting a coin slot in the lid. It may be painted and decorated as desired.

**Nest of Cans**
For the nest of cans use various sizes of cans that fit together. Be sure the edges of the cans are smooth. Paint in bright colors adds to the attractiveness. Use several thin coats of paint, rather than one thick one for best results.
box were used for the ends of the cradle. Plywood or pine could be used for the cradle. The rocker part is made of inch wood.

You might prefer to make a doll's cradle, fashioned from two, ten pound fruit or tomato baskets. One-third of the basket forming the hood is cut off. The cradle rocks on wooden coat hangers screwed to the basket. The top part of the backs of old discarded chairs make good rockers. In case you use a basket that does not have a good solid base in it you may have to fasten a board to the bottom for joining the rockers.

**Little Red Wagon**

Every child will love to have this little red wagon for his very own. It can be pulled from place to place and will hold plenty of blocks and toys. An apple crate is used for the wagon. The side pieces are two and one-half inches high and 15 inches long. The ends of the wagon are seven and one-half inches by two and one-half inches. The sides are set on the end pieces three-eighths of an inch from the end. The end of the apple crate is used for the bottom which is set up seven-eighths of an inch from the side bottom.

The axles are one and one-half inches wide, seven-eighths of an inch high and seven and five-sixteenths inches long. They are set on the bottom one-half inch from the ends. The wheels are three inches in diameter and are attached to the axle through the sides by means of a rivet and washer.

**Toy Train**

Cheese boxes, scrap lumber and spools will make a toy train that will be lots of fun. Blocks of wood can be used if boxes are not available. Wheels are not necessary for the small child.

**Storage Helps**

The small child learns to be more orderly if provision is made in space and devices for
storing toys. Orange, apple, cheese, and cigar boxes and fruit crates could be used to plan for storage. Plywood or one inch boards could be used to make an attractive and useful storage cabinet. A large box on casters or a painted bushel basket makes a good container for blocks.

**Desk-Bookcase**

Apple or orange boxes could be used to make a combined desk and bookcase. A variety store partitioned silver box could be used for the drawer in the center.

**Kitchen Cupboard**

A kitchen cupboard provides storage for dishes and a place to wash the dishes. A fruit box serves the purpose very well.

**Chairs to Fit**

A sturdy orange crate can be converted into a chair for a child. The height of the seat should be such that the child can sit with his feet flat on the floor. The chair will need to be reinforced across the back and arm rests to make it strong. The chair may be finished by sanding and painting; or it may be padded and slip covered.

**More Things to Make**

Jointed toys—cats, dogs

Easel

Drum

Doll carriage

Wheel barrow

Tug boat with barges

Telephone

Trains

Pounding board

Settee

Hockey set

Peg board

Picture books

Doll clothes

Rag dolls

Spool dolls

Step

Chest of drawers

Closet

Table
Things My Home Needs
Things I Plan To Make