

Household Hints

By Mrs Chambers, Opunake

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Nowadays the utensils in household use can be procured in a considerable variety of metals. The table given below is intended to serve the readers as a guide in the choice of hardware. In general it will be found that good **aluminium** is the most satisfactory household metal whilst certain individual utensils are better made from the other metals.

Iron rusts readily and cannot be used for cooking acid foods such as fruit, but makes excellent frying pans, girdles etc.

Tinned Iron is light and cheap and needs careful treatment as once the tin is worn through, chemical action takes place at the junction of the iron and tin and quickly results in a hole. Tinware is generally too light for heavy work.

Enamelled Iron when dropped or overheated, chips, and besides exposing the iron, the chips may lead to peritonitis or other internal injury, so that though unaffected by acids and alkalis, enamel ware cannot be recommended for cooking utensils. It is fairly expensive also.

Brass and Copper though having poisonous salts are safe for use if used scrupulously clean, and the food cooked as quickly as possible and removed from the pan at once. Their expense and the trouble of constant cleaning are their drawbacks.

It is hoped that the column "treatment" will save readers from the possibility of such mishaps as coming home to find only a wooden handle in the sink where an aluminium saucepan had been left soaking in soda, or to find a layer of Verdigris round the edge of the marmalade left standing overnight in a copper preserving pan.

Brass and Copper

Advantages: They conduct heat well and are everlasting.

Disadvantages: They are dissolved by acids, particularly if left standing in contact (cold). Difficult to clean and keep from tarnishing. Their salts are poisonous. Expensive.

Treatment: Must never be left standing in contact with acid foods. Always clean thoroughly with salt and lemon or vinegar. Wash and dry before putting away.

Utensils recommended: Preserving pans, washing coppers, radiators (copper), hot water cisterns (copper).

Iron (coated) – enamelled

Advantages: Not affected by either acids or alkalis.

Disadvantages: Chips when exposed to dry heat, and on banging. Chips are dangerous. Iron rusts very quickly at chip and hole results. Fairly expensive.

Treatment: Never expose to dry heat.

Utensils recommended: Storage vessels such as water jugs and large basins, pudding basins pie dishes (pyrex is better).

Iron (coated) - thinned

Advantages: Not affected by acids or alkalis unless left in contact for a long time. Cheap.

Disadvantages: Scratches soon develop and iron underneath rusts exceedingly quickly because it is in contact with tin and moisture.

Treatment: Be careful not to scratch tin. Put away clean and dry. Never overheat as tin will melt and run into lumps.

Utensils recommended: Cake tins, milk pans and small utensils such as graters, biscuit cutters, sifters, etc.

Iron

Advantages: Definitely non-poisonous. Everlasting. Cheap.

Disadvantages: Heavy. Rusts quickly. Attacked by acids.

Treatment: Keep clean and dry. Polish with salt and paper before use.

Utensils recommended: Frying pans, girdles, oven shelves.
