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## DISHWASHING



CO-OPERATIVE EXTENSION WORK IN AGRICULTURE AND  
HOME ECONOMICS, COLORADO AGRICULTURAL COLLEGE  
AND U. S. DEPARTMENT OF AGRICULTURE CO-OPERATING

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**This Club Girl Does Not Dread Dishwashing**

## DISHWASHING

Dishwashing is a very important duty in maintaining the health of the family. Clean dishes and clean utensils mean clean food. Drudgery in dishwashing is the result of poor management. If dishes are all piled ready for washing and there is no hot water ready, then the task looks big.

**Preparation For Dishwashing.**—Before the meal is served the reservoir or teakettle should be filled with water to heat for dishwashing. Put all soiled, empty utensils to soak, using cold water for vessels which have held milk, cream, eggs, flour mixtures or vegetables. Hot water is best for soaking dishes in which sugar or syrup has been cooked.

In cleaning the dining table, a large, strong tray or a small table fitted with casters may be used to save steps.

Scrape and stack dishes at the right of the dish pan, stacking all dishes of the same kind and size together. It is necessary to have at hand a garbage pail or sink strainer when scraping the dishes. Sort silverware, separating spoons, knives and forks. This prevents unnecessary scratching of silver and makes the handling of it easier.

**Equipment For Dishwashing.**—Equipment for dishwashing may include: Dish pan, dish drainer, soap shaker, dish towels, dish cloth and metal dish cloth.

Material for dish towels may be flour sack, coarse, bleached muslin or glass toweling. All towels should be hemmed.

**Dishwashing.**—Place the dish pan and dish drainer so that the clean dishes will be near the cupboard. This saves steps in putting away the dishes. In order to wash dishes properly there must be plenty of hot, soapy water. Refill the kettle each time so there will be water for scalding the dishes.

**Order of Washing.**—It is poor management to pile too many dishes in the pan at once. Wash each dish separately. Wash the cleanest dishes first, usually in the following order: Glassware, silverware, cups, saucers, plates, vegetable dishes, platters, mixing bowls and cooking utensils. Tea pots and coffee pots are washed in clear water, without soap, to prevent giving unpleasant flavor to the coffee or tea.

**Drying Dishes.**—Glassware and silver may be dried without rinsing, provided clean, hot, soapy water has been used for washing. The supply of dish towels should be sufficient to allow for changing as often as towels become damp. Dishes may be dried without using a dish towel. This method is growing in favor because it is sanitary and because it saves time. Arrange dishes and silverware in wire dish-drainer and pour boiling water over them. Set the drainer in a clean, warm place so that dishes will dry out quickly and not lose their polish. The hot water reservoir is a good place for this if there is fire in the range.

**Cleaning After Dishwashing.**—After the dishes are washed and dried, wash out the dish pan and fill again with hot, soapy water. Let the dish towels soak in this while the kitchen is put in order and all dishes and pans are put away. Then wash the towels, rinse them and hang them in the air to dry. Wash dish cloth, also.

If there is a sink it should be cleaned with very hot, soapy water. If necessary, use some cleaning powder suitable for cleaning porcelain.

Steel knives may be scoured by rubbing the blades with a damp cork or cloth dipped into abrasive cleaning powder.

Aluminum pans are very hard to clean unless oxalic acid is added to the cleaning water. Washing soda should not be used in cleaning aluminum.

Granite pans chip easily. It is best to soak them very well before attempting to remove burnt food.



**From Dishpan to Cupboard Through Dish Drainer**