

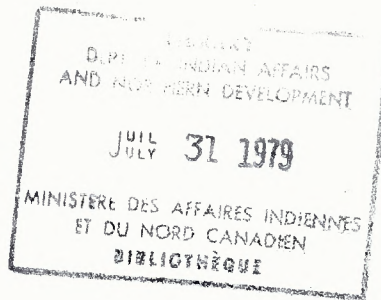
HOUSEHOLD EQUIPMENT



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Education Branch
Department of Indian Affairs and Northern Development
Ottawa, Canada

HOUSEHOLD EQUIPMENT



Illustrated by John Griffith

Adult Education Program
Rental Housing Project

FOREWORD

This booklet has been prepared for Phase IV of the Adult Education Program, Rental Housing Project, to give factual information on using the rental houses. It is experimental and therefore subject to revision.



D. W. Simpson
Assistant Director
Education Branch

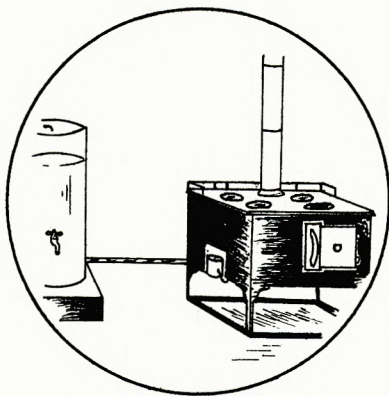
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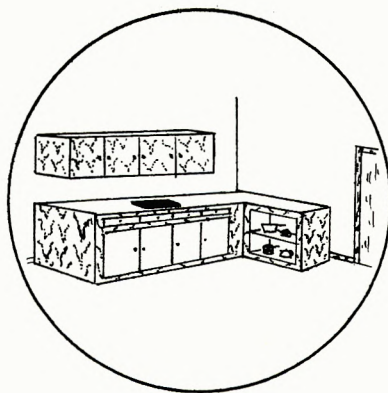
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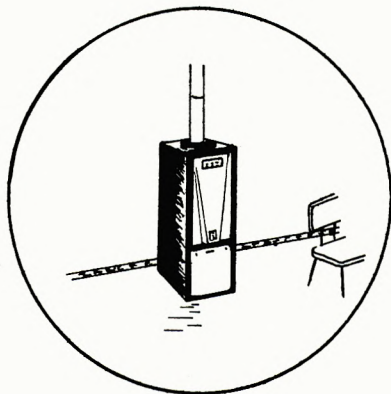
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A Stove and Water Tank.



A Kitchen Unit.



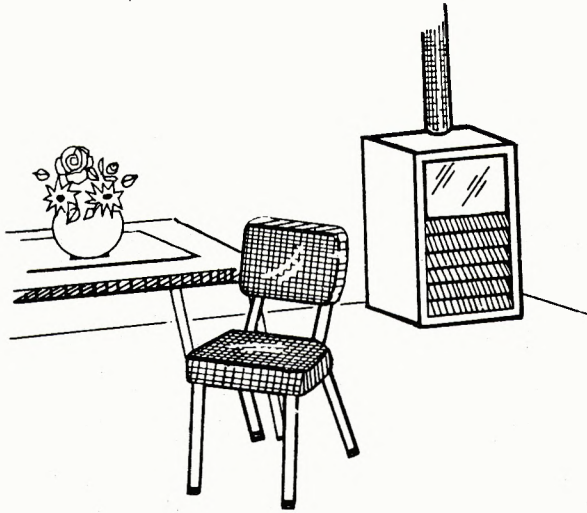
An Oil Furnace.

Some of the house furnishings.

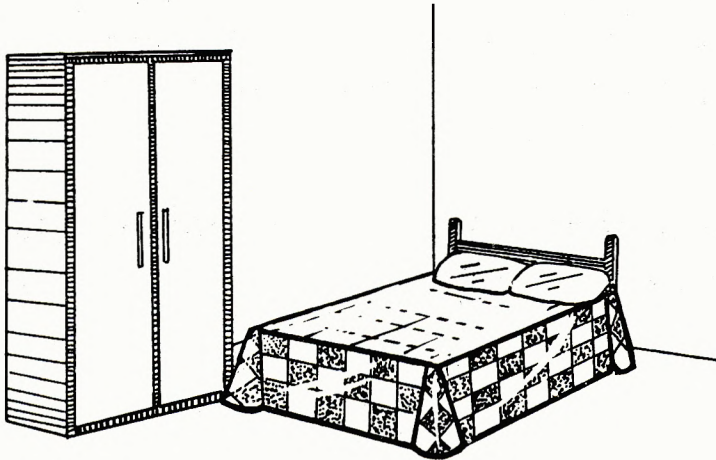
FURNISHINGS AND EQUIPMENT

These are some of the furnishings and equipment that may be supplied with the 3 bedroom houses: cook stove, heater or furnace, oil tank, water tank, sink and counter, cupboards, some cooking equipment such as a mixing bowl and a graduated pitcher, some serving equipment such as knives, forks and spoons, some tableware such as plates, soup plates, cups and saucers, tumblers.

These things are found mainly in the kitchen.



The heater, table and a chair.



A double bed.

FURNISHINGS AND EQUIPMENT

In the living room there may be a heater or furnace, a table and chairs.

In the bedrooms there should be one double bed and mattress, and 4 single mattresses for bunk beds.

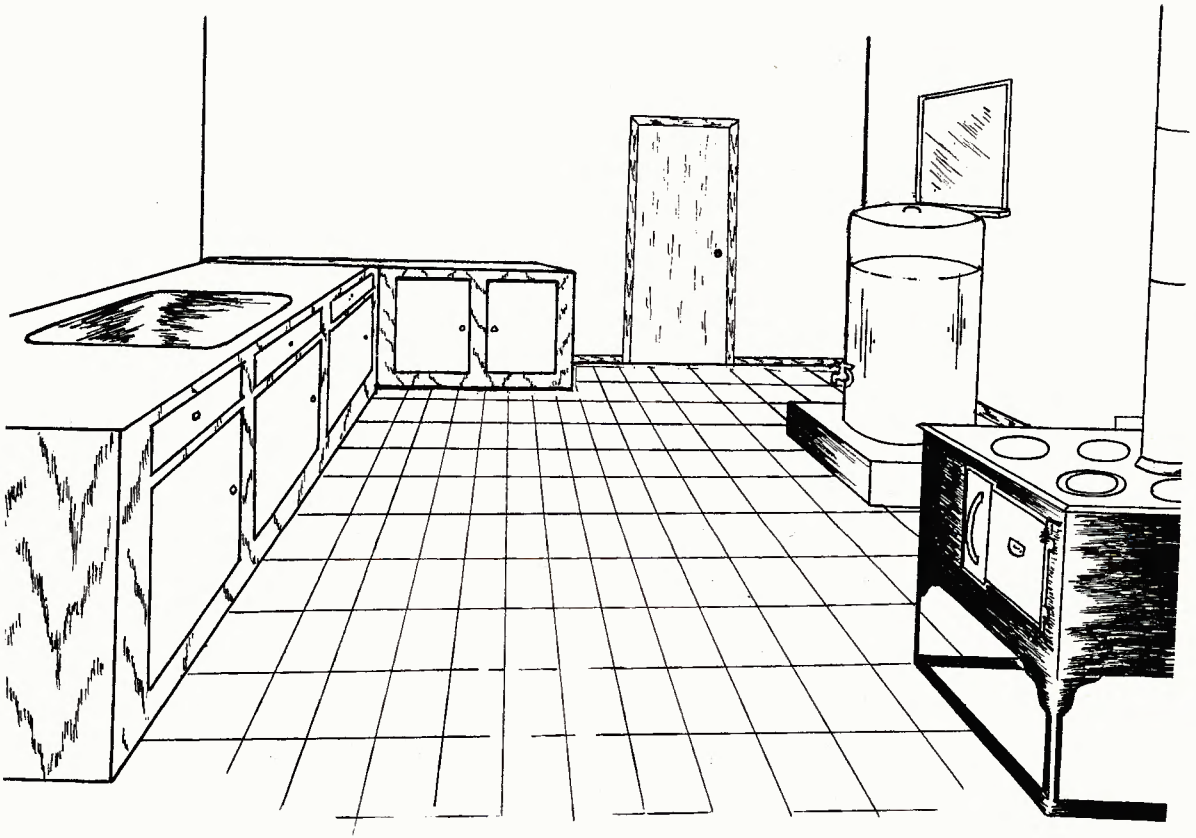
In the bathroom there should be a toilet and wash basin.

Some cleaning equipment such as a wash tub, mop, pail, broom and dust-pan may be supplied.

Each house will have at least one fire extinguisher for use in case of fire. Three-bedroom houses will have 2 fire extinguishers.

The house will be wired for electricity.

The tenant should take care of the furnishings and equipment which are supplied with the house. You will be asked to replace things that you break.



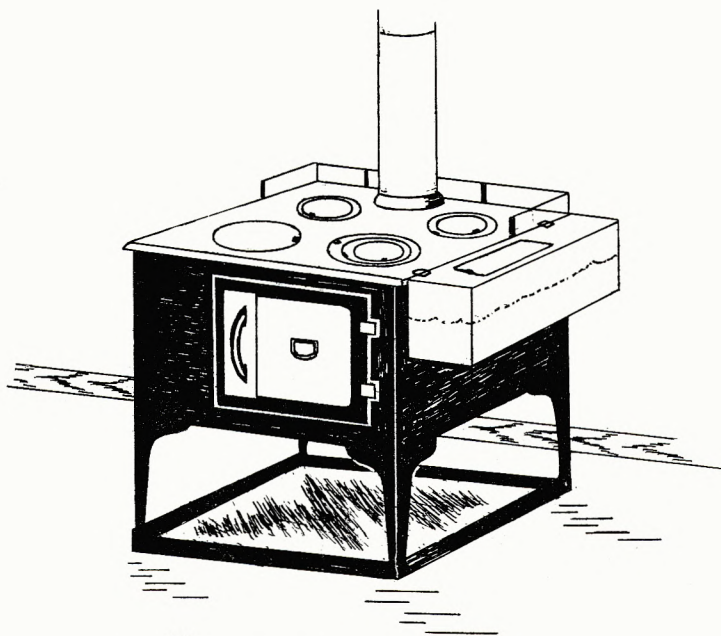
Part of the kitchen.

THE KITCHEN

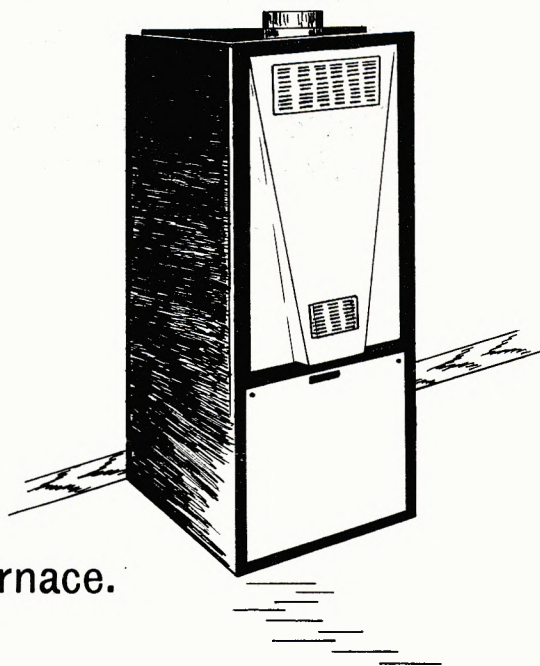
The kitchen is part of the living room in the rental houses.

The kitchen is where food for the family is prepared, cooked and served.

There may be some houses in the settlement with separate kitchens.



The Oil Stove.



The Furnace.

THE OIL STOVE, HEATER OR FURNACE

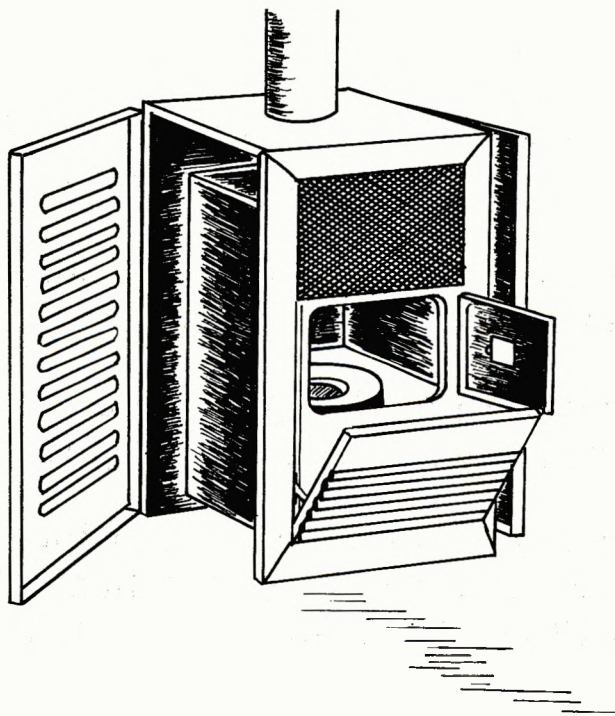
The stove, heater and furnace need some fresh air to burn well. Regulate the heat control to keep the house warm but not hot. The temperature of the house should be from 68 to 72 degrees Fahrenheit for healthful living.

Put only the fuel oil which is supplied in the oil tank.

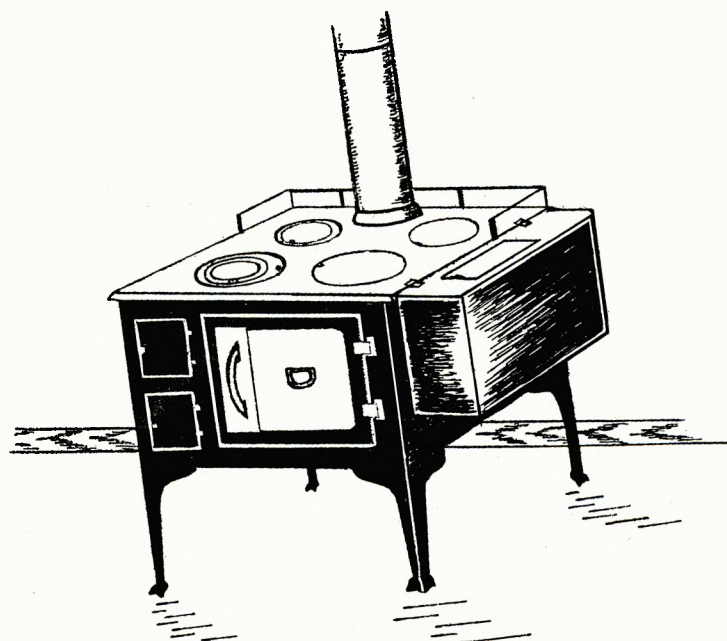
Do not burn anything in the oil stove and heater such as paper or garbage.

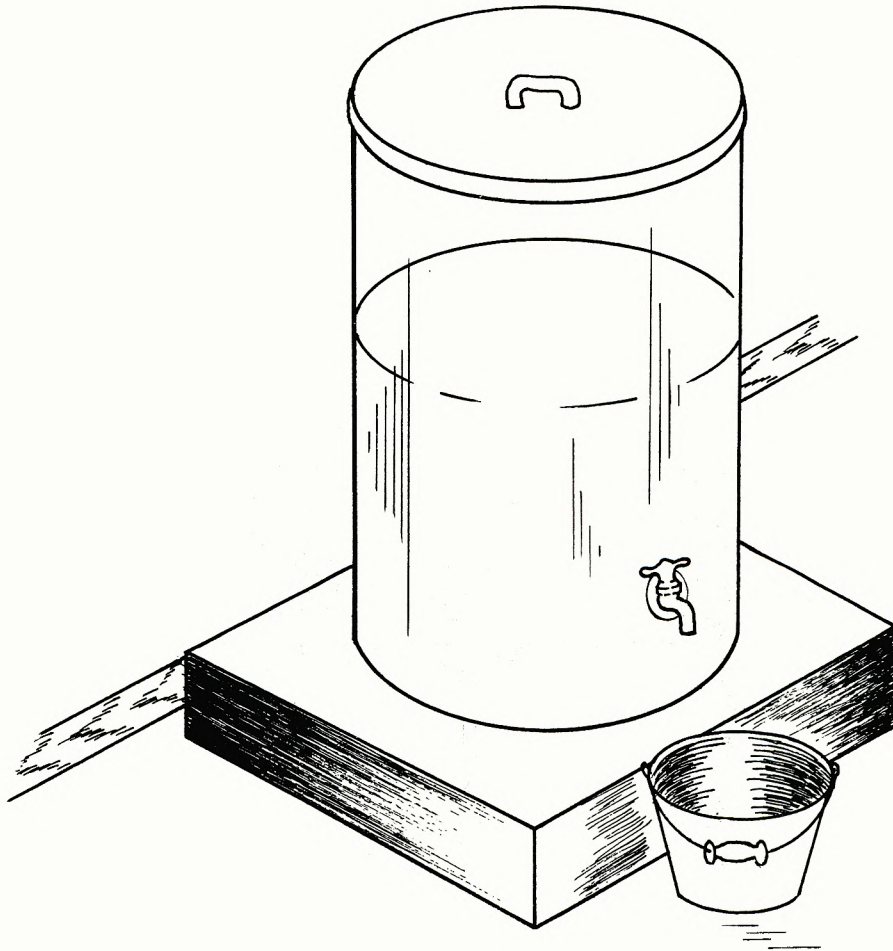
For the operation and care of the stove, heater and furnace see the booklet 'The Stove, the Heater or Furnace'.

The Heater.



The Wood Stove.





The water tank and stand.

THE WATER TANK

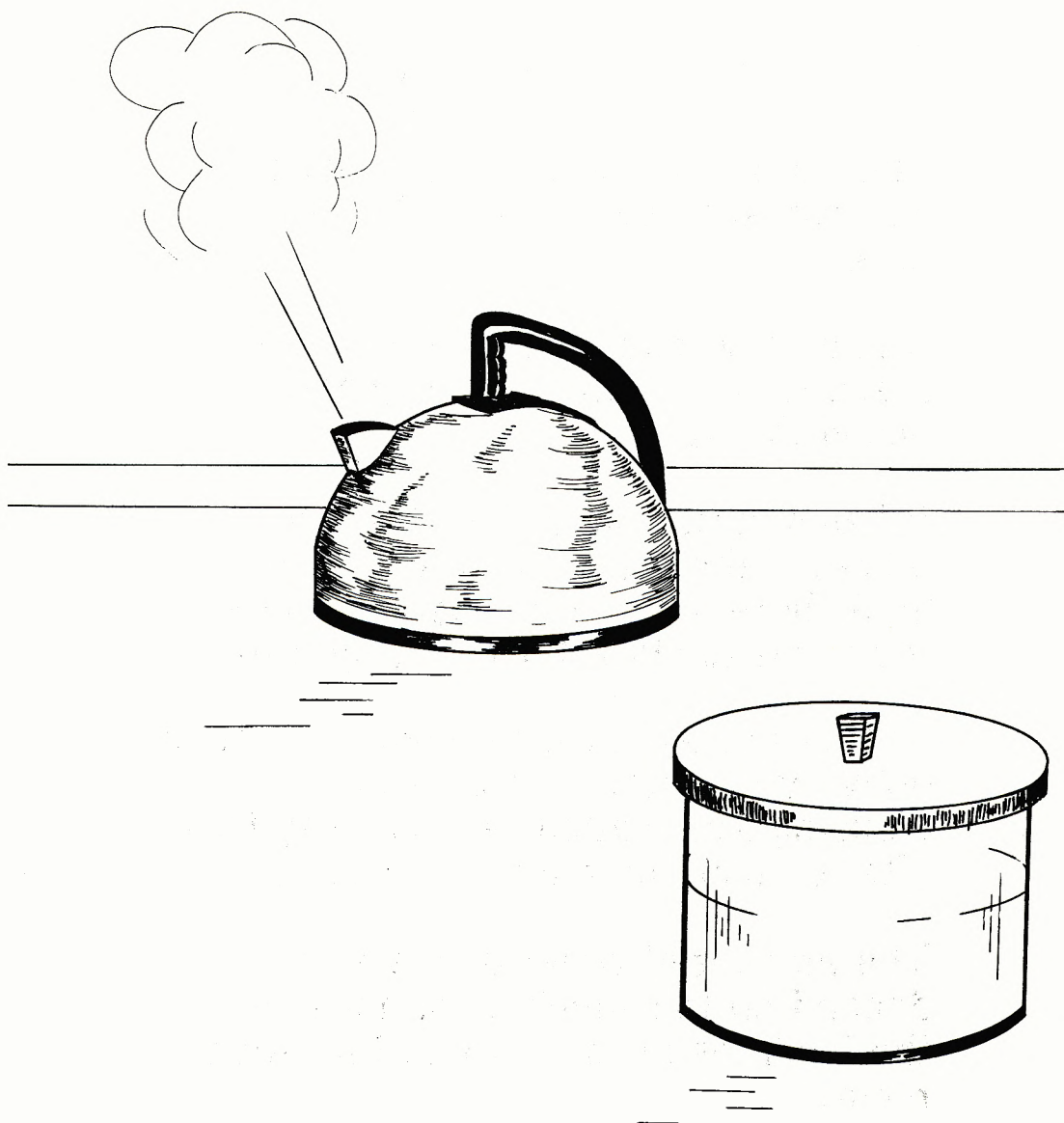
The water tank is made of plastic. You can see how much water is in the tank.

It is on a wooden platform to allow space for a container to be placed below the tap.

It has a removeable cover to allow for filling. If the water is delivered by truck there may be a capped opening on the cover to allow for filling by hose.

At first the tenant may have to arrange delivery of water or ice. Later on, the Housing Association Council may look after delivery of water and ice.

The amount of water delivered will depend on the supply of water and the facilities for delivery in the settlement.



SAFE WATER

SAFE DRINKING WATER

The water supply for the settlement should be safe to drink. Ask about this to make certain.

Keep the water tank covered to keep the water clean and safe.

Water is easily contaminated by dirty hands or by carrying in a dirty pail.

Make sure that the water you give your family is safe to drink.

An easy way to make water safe for drinking is to boil it for 10 minutes. This kills any harmful germs.

Store boiled water in clean covered containers in a cool place.



Washing the outside of the tank.

KEEPING THE WATER TANK CLEAN

Wash the outside of the tank with warm soapy water every two weeks. Dry with a clean towel. Polish the tap.

If the platform is painted it will be easier to clean. Wipe the dust off frequently with a damp cloth or sponge.

Be sure to keep the cover on the tank in order to have safe, clean water.

Have a hook on the wall to hang the cover on while the tank is being filled.



Wash water can be used to clean
the floor.

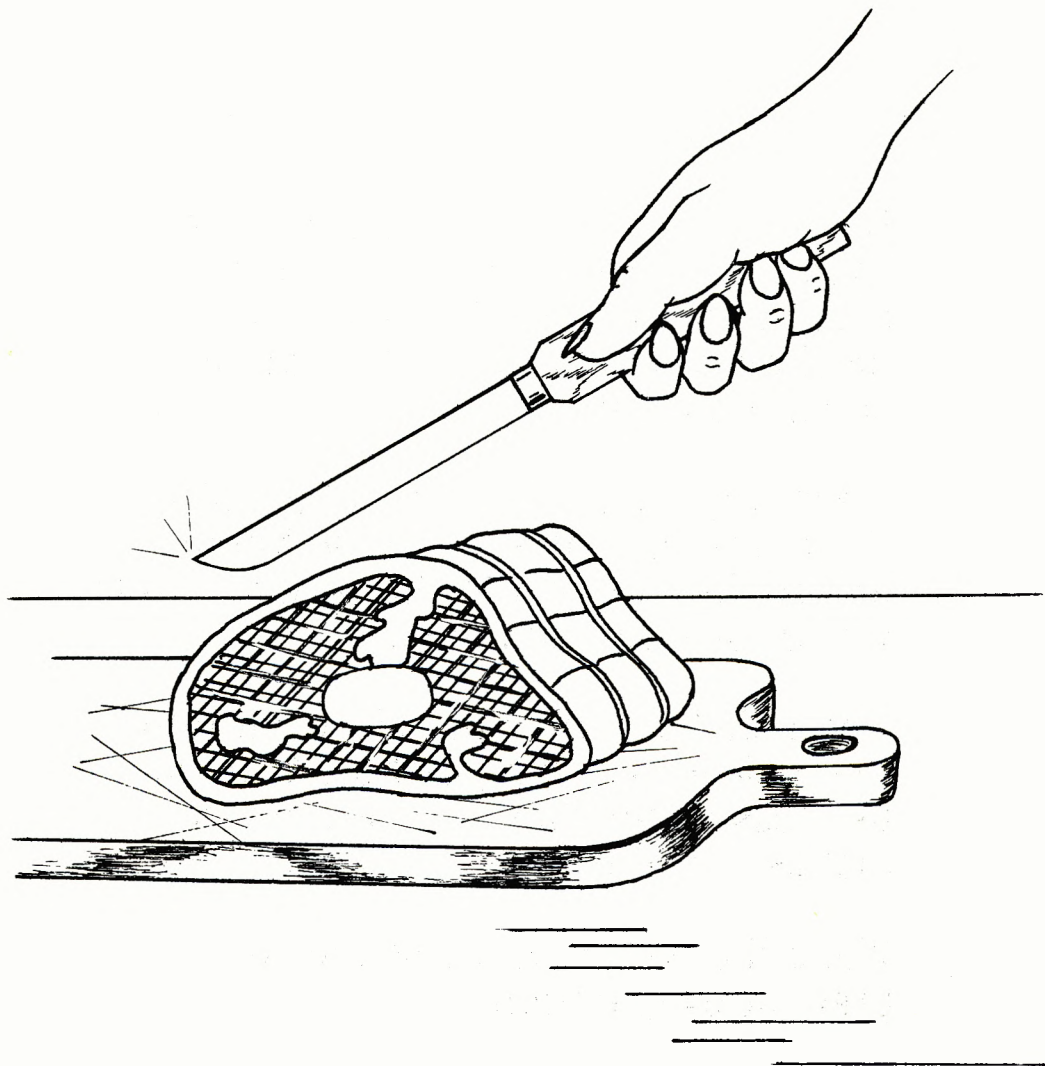
HOW TO SAVE WATER

Use only the amount of water needed each time. Turn the tap off after getting water from the tank. Put a bowl on the floor under the tap to catch the drips. .

Keep a pitcher of water and a pail in the bathroom. After washing hands, empty this water into the pail. Use this water for washing floors.

Use a dishpan that will sit down into the sink for washing dishes. You will use less water than if you wash the dishes in the sink.

Keep the water tank covered to prevent evaporation.



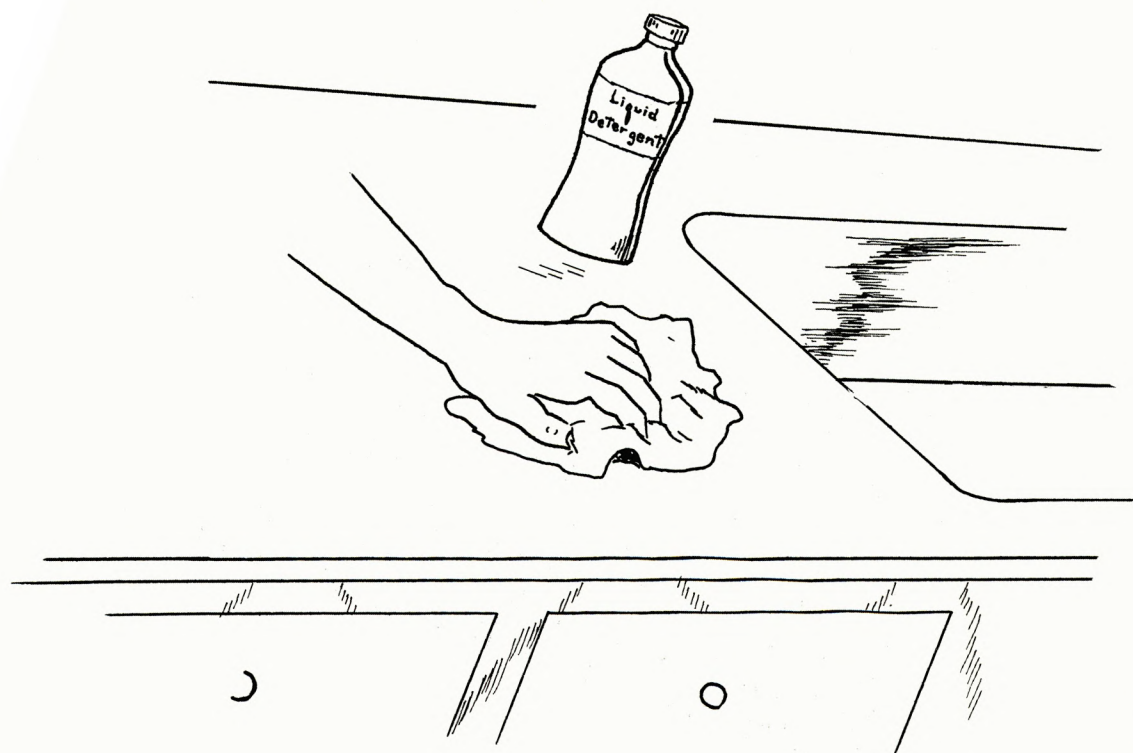
Protecting the counter top from cuts.

THE COUNTER TOP

The counter top in the new house is covered with arborite. This gives a hard shiny surface that is easy to clean.

Protect the counter top with a cutting board when using a knife or sharp object for preparing food.

Be careful not to set a hot cooking pot or pan on the arborite counter as extreme heat destroys the surface. Set pot or pan on a board or a pot-holder made of quilted cotton material.

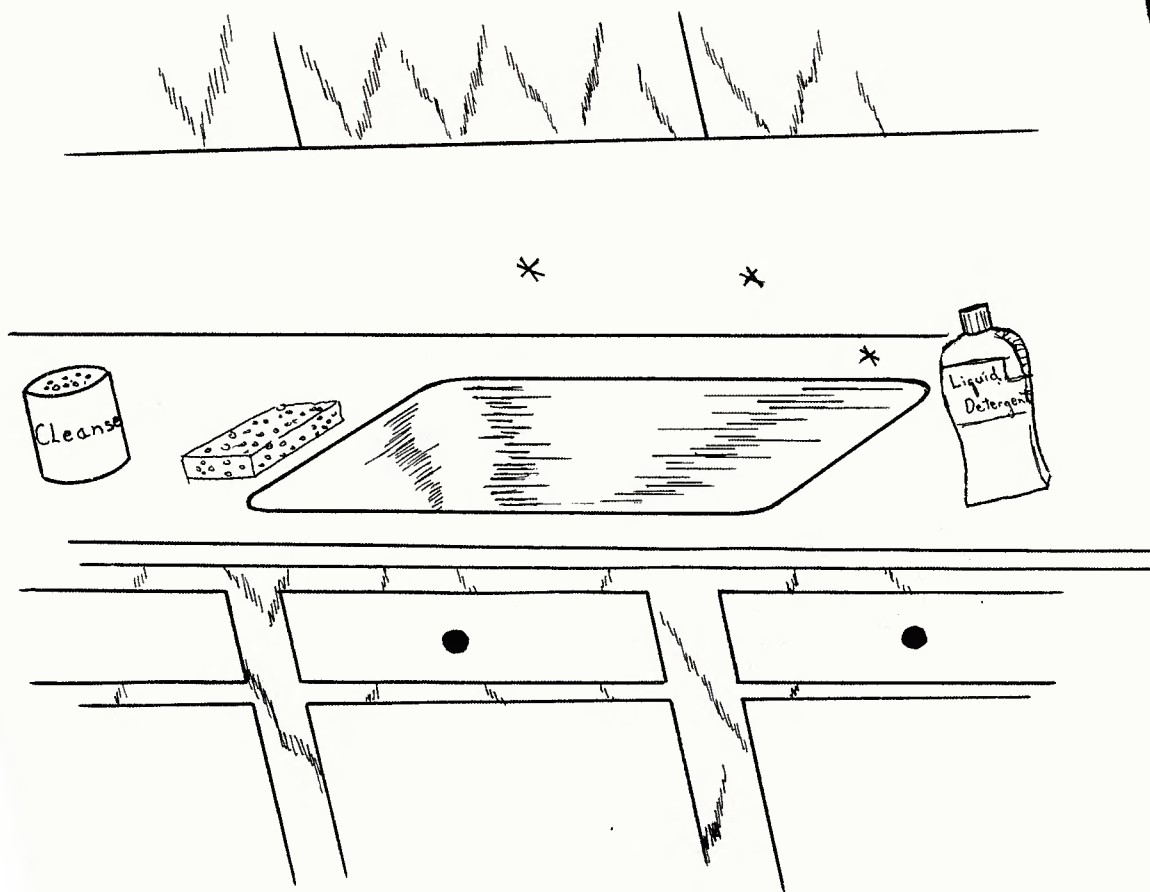


Washing the counter top.

CLEANING THE COUNTER TOP

The counter top will need little care. Simply wipe off with warm soapy water and wipe dry with a tea towel.

Marks on the counter may be removed with cleanser. Wash the cleanser off and wipe dry.



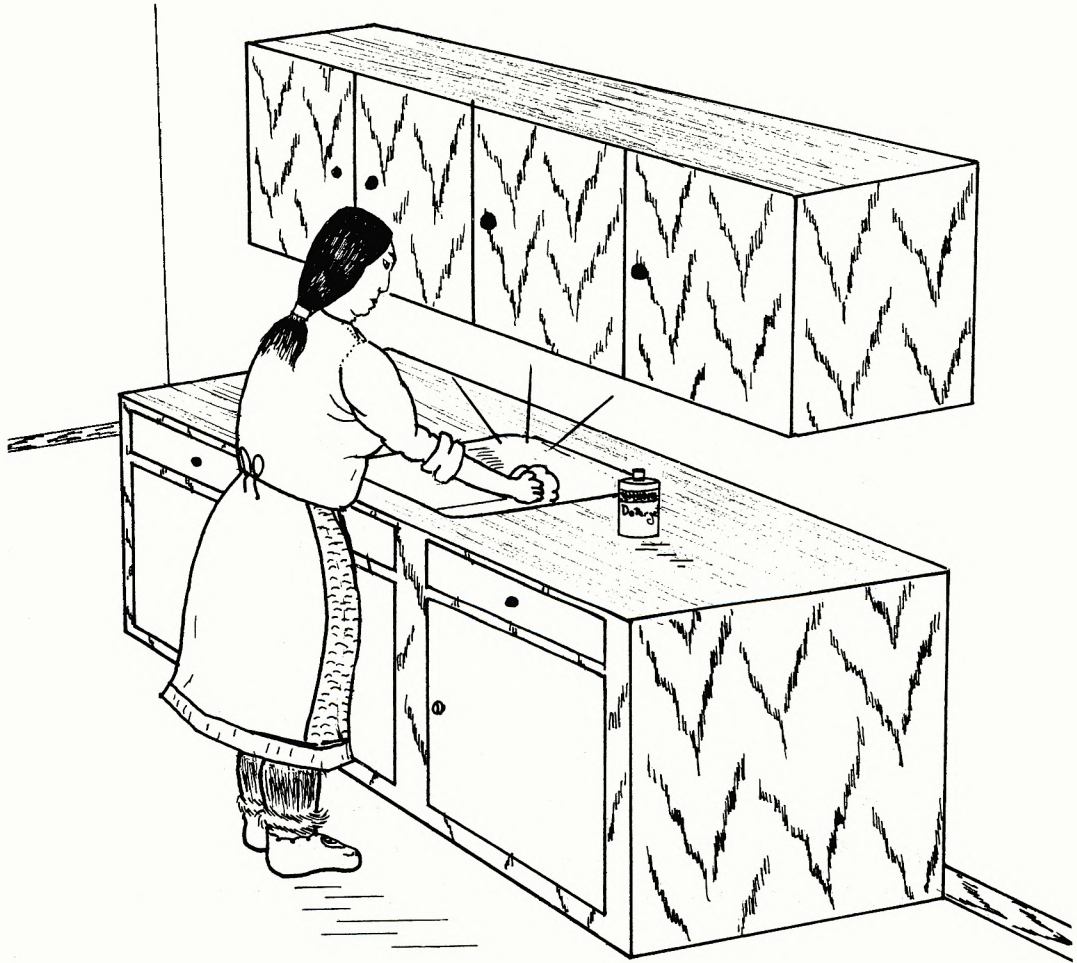
A clean sink.

THE SINK

The sink in the new rental houses is made of stainless steel. The bottom of the sink may be protected from scratches with a rubber mat.

Keep the sink clean as food is prepared here. Keep the sink free of food particles as these may clog the drain pipe. When preparing food at the sink, use the sink strainer and put the waste in the garbage.

Wipe food off plates or pots and put in a pail for dog feed or into the garbage. Grease will clog the sink drain. Pour grease into a can and let it harden. Then put on dog feed or in the garbage.



Cleaning the sink.

CLEANING THE SINK

Stainless steel sinks are easy to keep clean. Empty the sink strainer and wash the sink and strainer with warm soapy water. Wipe dry.

If the sink is very dirty use a cleanser and rinse well, then wipe dry. Polish chrome taps with a dry cloth.

Put the sink strainer back in the sink.



A clean tidy refrigerator.

THE REFRIGERATOR

Keep the refrigerator clean by wiping up spilled food immediately.

Keep food in clean covered dishes.

Close the door of the refrigerator after removing food.

Clean the refrigerator every week.
Defrost as needed. See page 29 .



Removing food from the refrigerator.

DEFROSTING THE REFRIGERATOR

Ice should be removed from the unit of the refrigerator before the coating gets too thick.

Turn the control switch to defrost. Remove all food to a cool place. Cover food with paper. Remove the ice trays. Keep the refrigerator door open while defrosting and leave until the ice has softened or for several hours. As the ice melts, water will gather in the drip tray. Empty this often. If any soft ice is left, scrape it off.



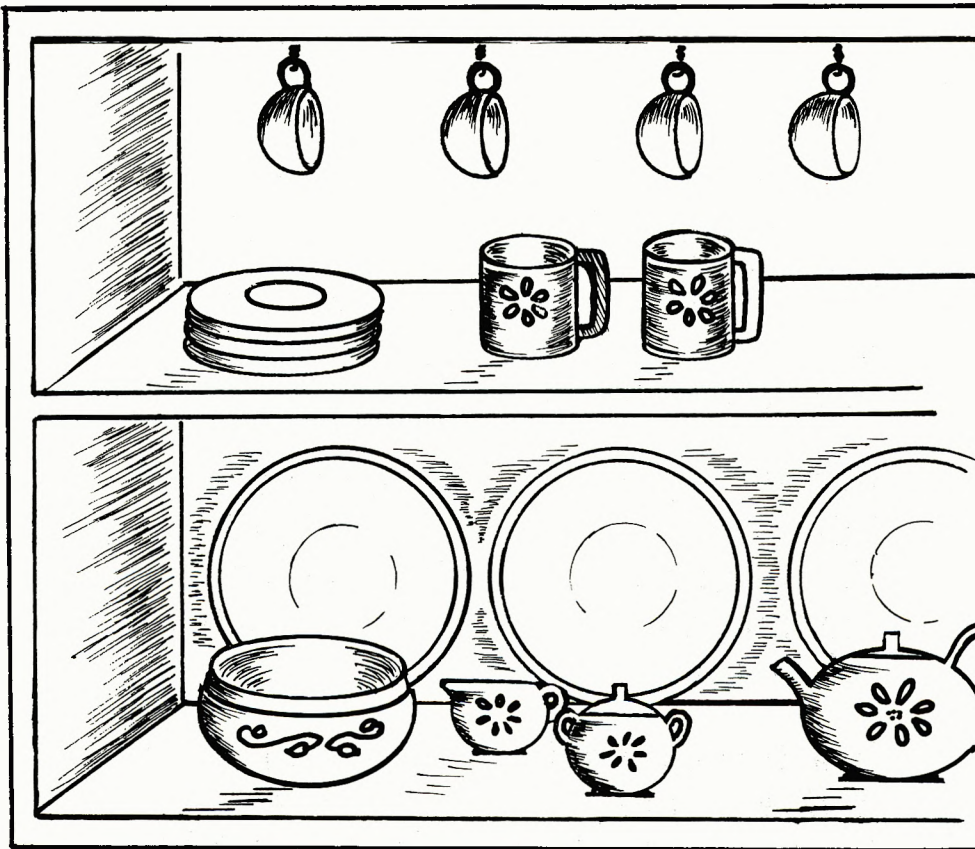
Cleaning the refrigerator.

CLEANING THE REFRIGERATOR

Take out the shelves and wash the inside of the refrigerator and the shelves with hot soapy water. A little baking soda added to the wash water helps to make the inside of the refrigerator smell sweeter.

Put shelves and food back in place. Fill ice cube trays $\frac{3}{4}$ full of water. Turn refrigerator control to 4 or medium cold. Close the door of the refrigerator.

Wash the outside of the refrigerator and wipe dry. A thin coat of white liquid wax applied to the outside two or three times a year helps to protect the surface and keeps it clean and shining.



A clean tidy kitchen cupboard.

CUPBOARDS AND DRAWERS

Arrange food together on one shelf of upper cupboard. Arrange dishes together on another shelf, piling plates together, bowls together and saucers and cups together.

Keep cutlery in a box or drawer with separate compartments so knives will all be together, forks together and spoons together. Keep sharp knives by themselves to avoid the danger of cuts. A knife holder is best for sharp knives.

Use lower part of the kitchen cupboards for storing pots and pans, canned goods, dishpan and drain rack.

Keep cleaning materials such as detergents or bleach out of the reach of small children.



Cleaning the outside of the kitchen cupboard.

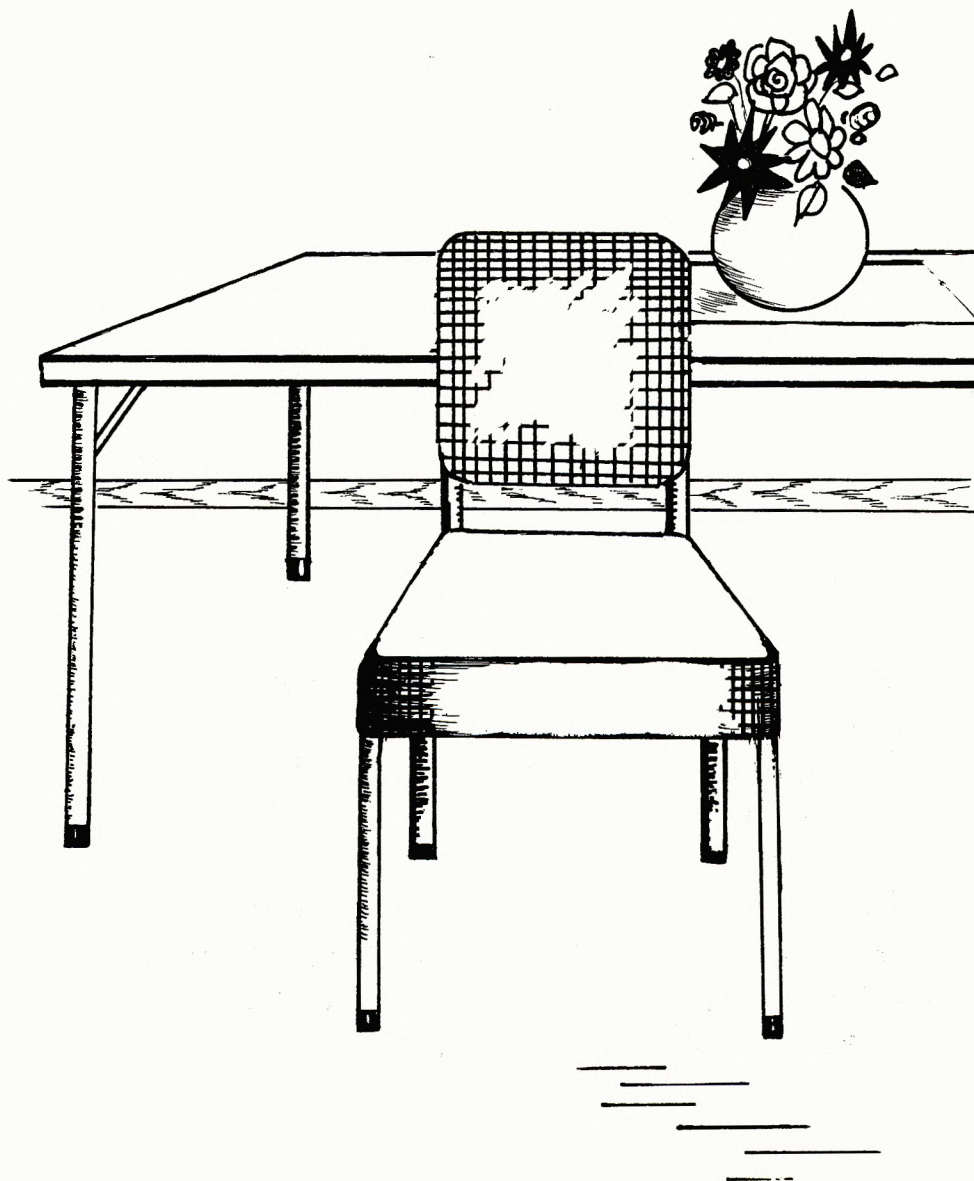
HOW TO CLEAN THE CUPBOARDS

Cupboards for food, dishes, and cooking utensils must be kept clean as germs grow and multiply in dirty cupboards.

Wipe up spills when they happen.

Wipe off shelves once a week with a damp sponge or cloth. Finger marks or food may be wiped off the outside with a damp sponge or cloth when necessary.

The inside of the kitchen cupboards may be rubbed smooth with sandpaper and painted. This makes them more attractive and easier to clean.



A chair and table.

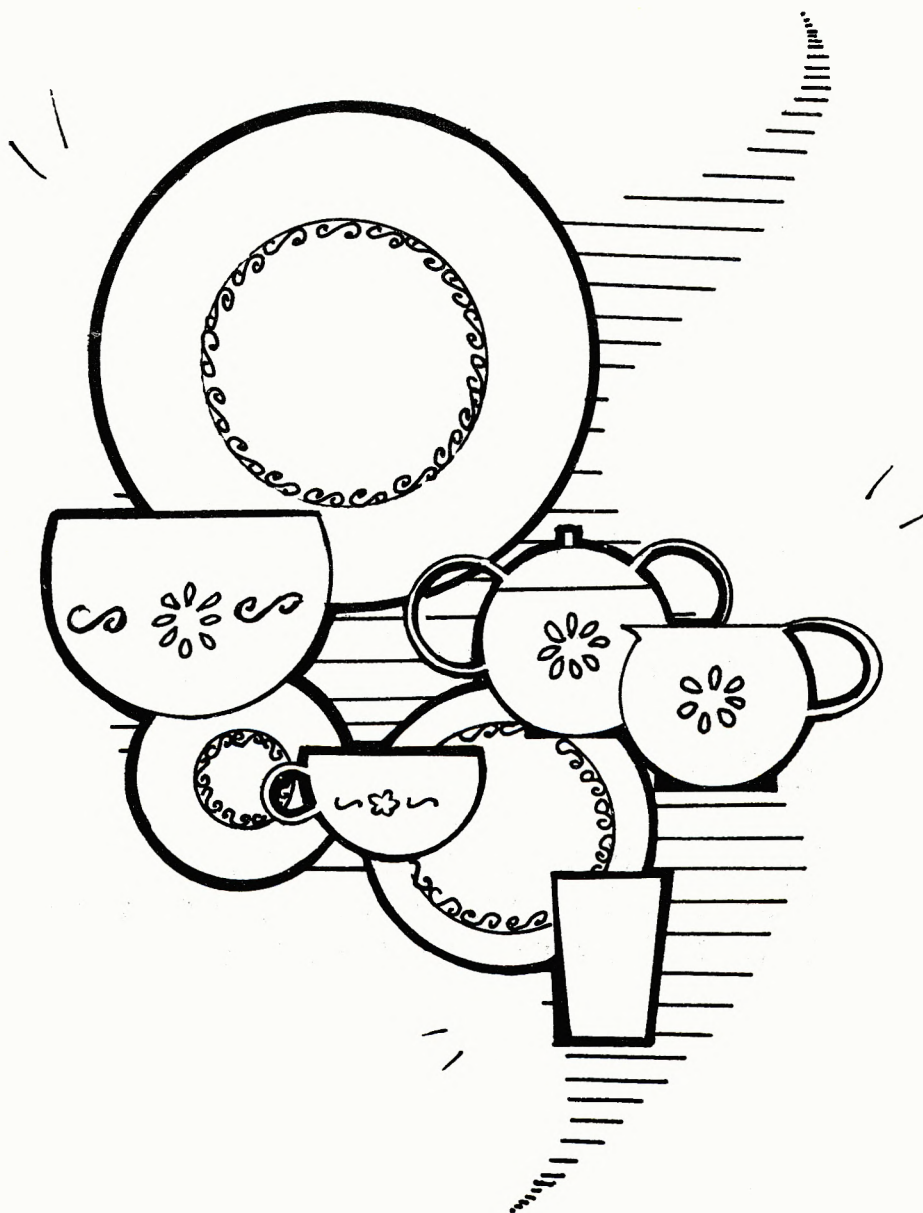
THE TABLE AND CHAIRS

The table in the new house has an arborite top and chrome legs.

The chairs in the new house have a plastic seat and back and chrome legs.

Cleaning

Wash with warm soapy water and wipe dry. To polish chrome, wipe with a clean dry cloth until it shines.



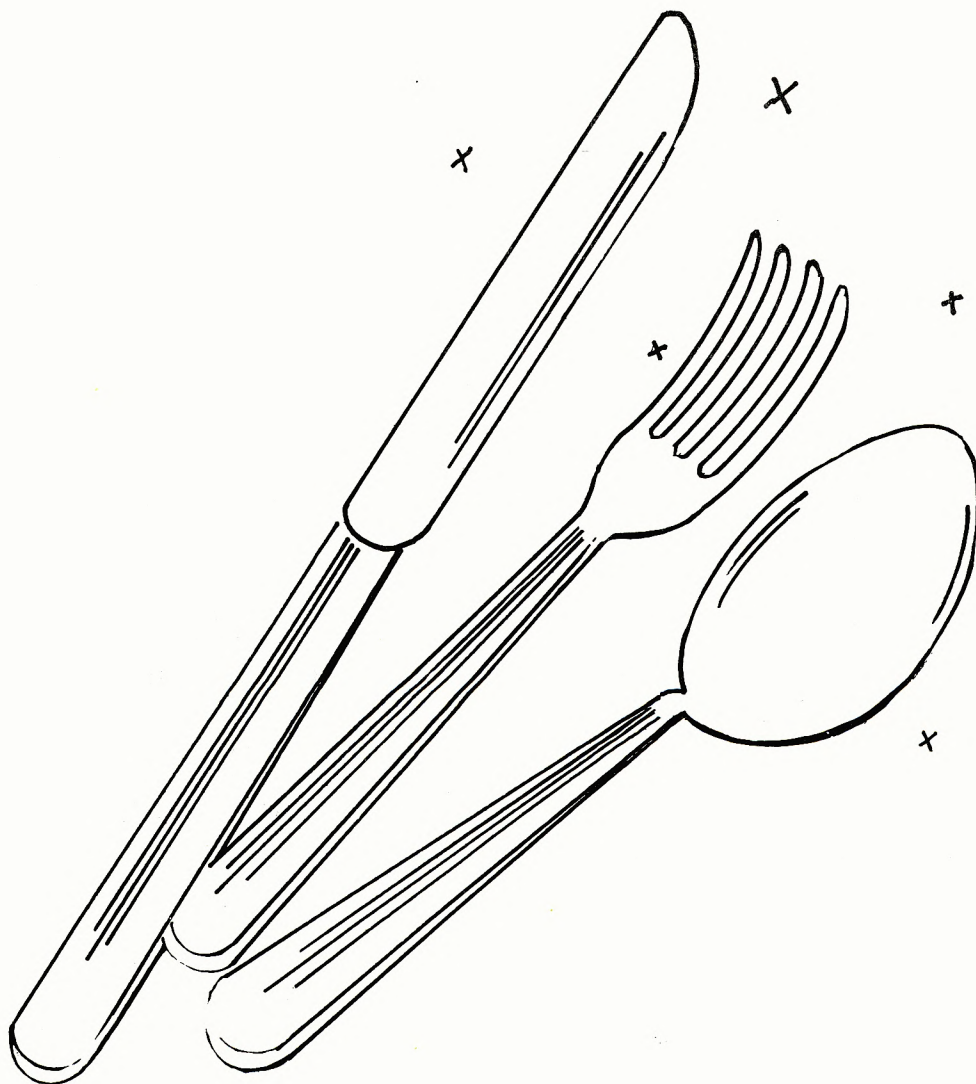
Plastic dishes.

THE DISHES

The dishes are made of plastic. The trade name is Melmac.

Plastic dishes do not break easily. They will melt if put on a hot surface such as a stove or heater.

Food stains plastic. Wash after using to prevent staining.



A stainless steel knife, fork and spoon.

THE CUTLERY

The knives, forks, and spoons in the new houses are made of stainless steel. They will last a long time if used only for eating.

Stainless steel cutlery keeps its shiny bright appearance, and does not stain.

Cleaning

Wash in warm soapy water after each meal to keep it clean and shining.



Removing excess food.

WASHING DISHES

Dishes should be washed after every meal and stored in a clean cupboard. Dishes that are not washed may spread germs like TB to other members of the family.

To Prepare Dishes for Washing

Wipe food off plates into a pail for the dogs or into the garbage pail.

Put water in cooking pots as soon as emptied so that they will be easy to clean.

Pile the dishes beside the sink having all the plates together, knives, forks, and spoons together and pots together.



Washing dishes.

ONE WAY OF WASHING DISHES

Set plastic dishpan in the sink. Put clean hot water in the dishpan and add a little detergent.

Wash the cleanest dishes first. These will be the cutlery and the Melmac serving dishes.

Place the dishes to dry in a drain rack on a drip tray.

Use a pot scraper on food that sticks to pots and pans. Wash the pots and pans last. Wipe them with a sponge or dishcloth and let them air dry.

After dishes and cutlery dry, put them away in the cupboard.

Wipe off the drain rack and tray and store in the cupboard below the sink.



A clean sink strainer.

WASHING DISHES

Empty dishwater through sink strainer to catch food particles. Wipe out dishpan and put below the sink.

Remove particles of food from the sink strainer and put them in the garbage. Wash the strainer and wash the sink. Put the strainer back in the sink.

Polish the taps.



Washing clothes.

LAUNDERING CLOTHES

Wash clothes frequently. Plan on washing once a week.

Preparation

Heat water for washing on the stove. Fill the sink $\frac{1}{2}$ full of clear warm water for rinsing.

Sorting and Removing Stains

Sort clothes. Keep all white clothes together and all coloured clothes together. Soak all stains in cold water before washing.

Have the wash tub beside the kitchen sink. Put clean hot water in the tub and add detergent until you have a suds.



Rinsing the soap out of clothes.

LAUNDERING CLOTHES

Washing Clothes

Wash lightly soiled clothes first and dirty clothes last. Wash white clothes first. Rub clothes between the hands to remove dirty marks.

Rinse white clothes thoroughly in clear water. Rinse twice if possible. Wring out the water and set in a pail for hanging up to dry.

Wash coloured clothes next. Put extra soap on parts that are soiled and rub on the washboard. Rinse in clear water in the sink. Wring out the water and hang up to dry.



Hanging clothes to dry.

LAUNDERING CLOTHES

Hang clothes in a warm place to dry but not over the stove or heater.

Keep a pail of the rinse water for washing the floor.

Empty the water in the sink and tub down the drain putting it through the strainer to prevent the pieces of cloth from clogging the drain.

Clean the tub, sink, counter and floor. Put things away.



Sweeping up dirt.

BEDROOMS

Furniture

- 1 double bed and mattress
- 4 single mattresses for bunk beds

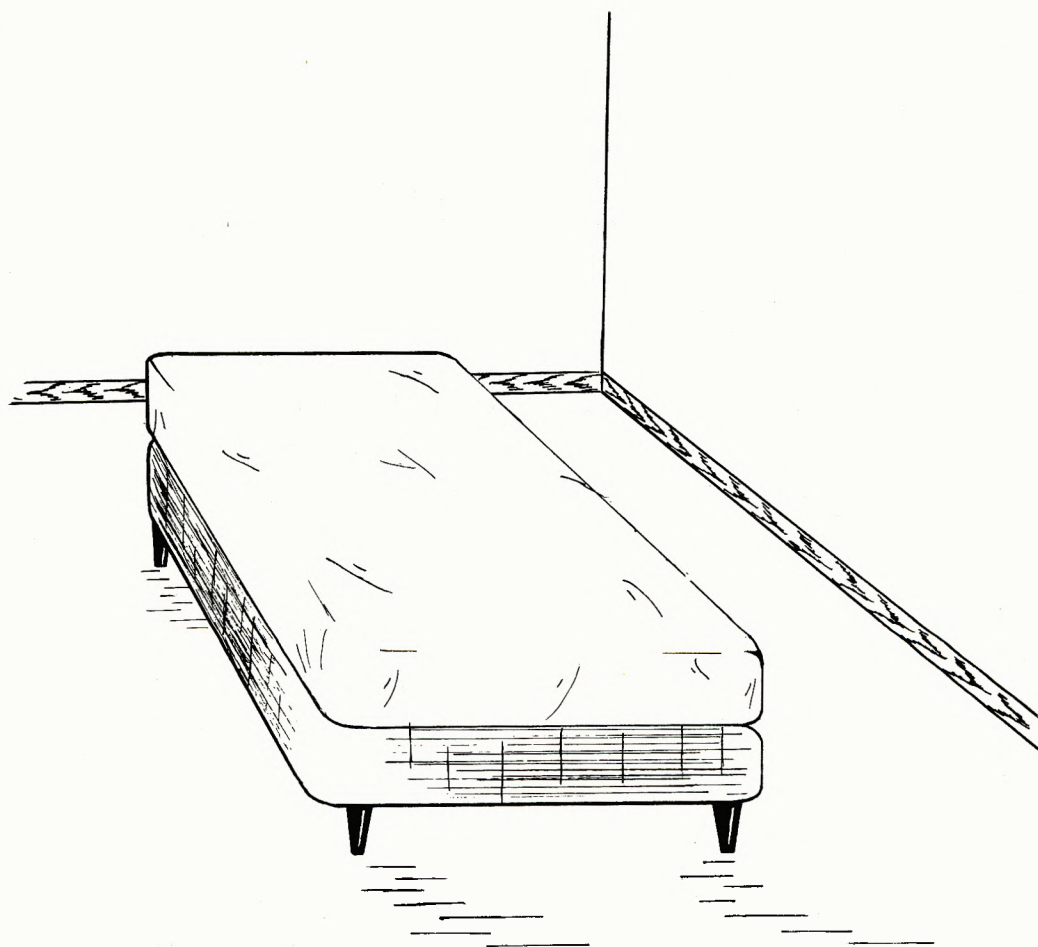
Daily Care

The daily care of the bedrooms will include the making of the beds and tidying of the rooms by hanging up clothes. The floor should be dusted with a mop and the furniture dusted.

Children over 10 years of age can be taught to take care of their own rooms.

Special Care

When you move in, the bedroom floors should be washed and given a coat of liquid wax. This will protect the linoleum floor and make it easy to clean. Repeat this when the floor becomes dirty or marked. The wax should give the floor a good shine when it dries.



Protecting the mattress with a plastic cover.

BEDROOMS

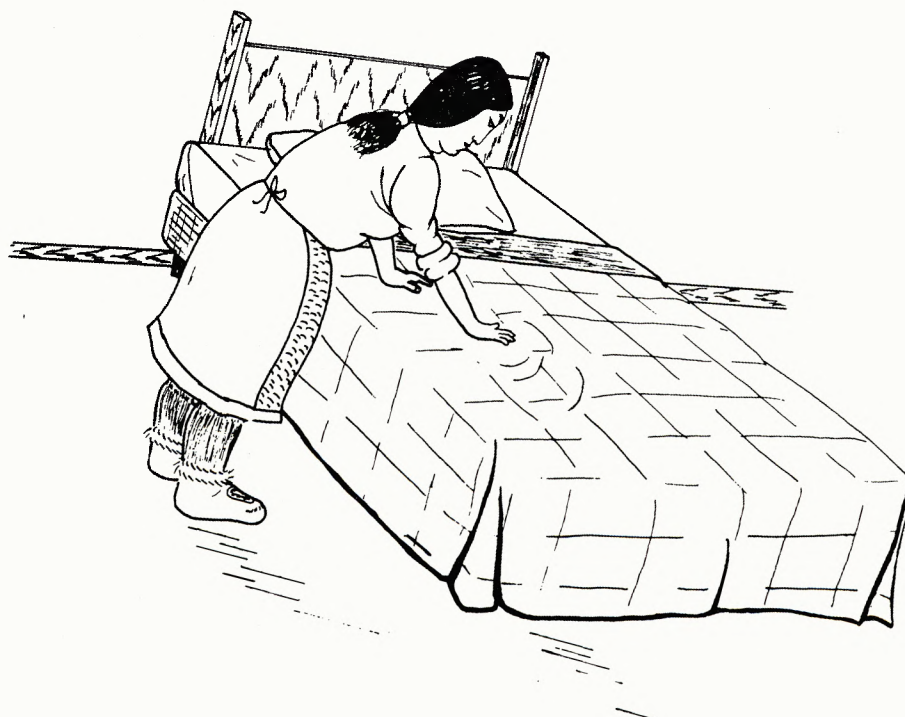
Cleaning Furniture and Walls

Wipe smudges and finger marks off the furniture and walls with a clean damp cloth. Rub the furniture dry with a clean dry cloth and the shine will be restored.

Mattresses

Mattresses make beds warm and comfortable. Turn mattresses once a week. They will be more comfortable and last longer. Remember there are two ways to turn them.

Mattresses should be protected by using a cover, especially when small children are sleeping on them. This is a plastic cover which fits over the mattress. A cotton sheet tucked around the mattress or a piece of plastic can serve as a mattress cover.



A well-made bed.

BEDROOMS

One Way to Make a Bed

Put on the bottom sheet right side out and tuck it under the ends and sides of the mattress. Ask someone to show you how to make a mitred corner.

Put the top sheet on so that it comes almost to the top of the bed. Tuck it under the mattress at the bottom.

Place the blankets on the bed and fold some of the top sheet over to protect them. Tuck the blankets under the bottom of the mattress.

Put on the bedspread and fold down at the top.

Put the pillows in place and finish adjusting the bedspread to give a neat appearance.

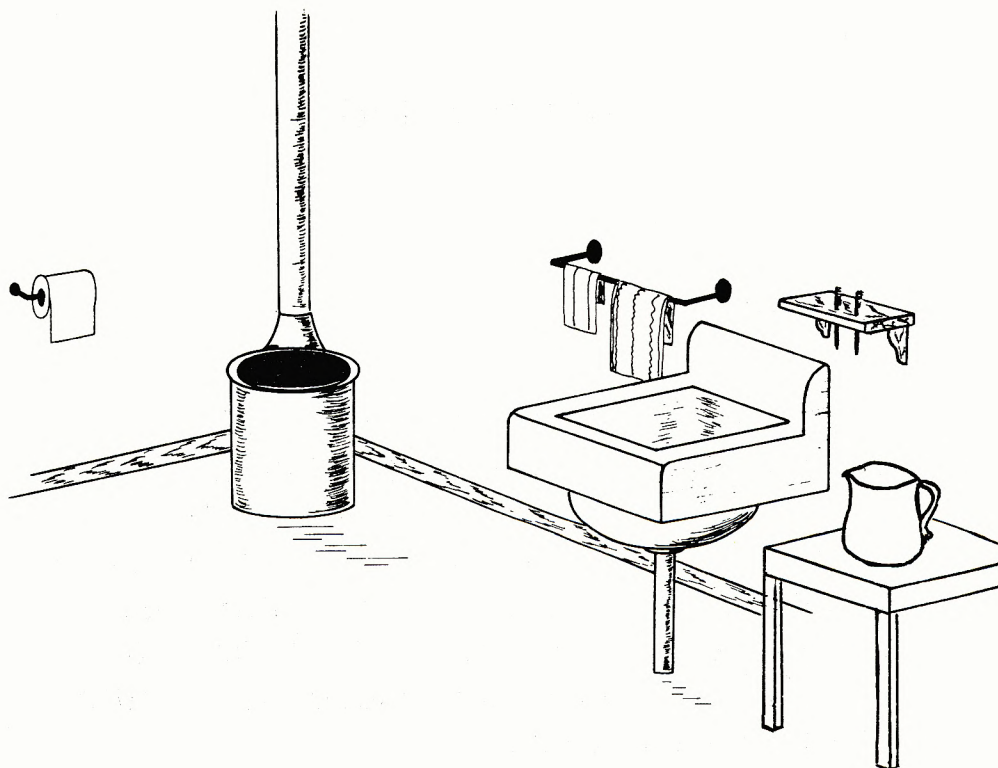


Shaking the bedroll.

BEDROOMS

Bedrolls

You may use bedrolls in place of blankets and sheets on the beds. If you use a bedroll, shake it gently each morning after you get up to restore its resiliency. Lay it flat on the mattress, smooth the inside and leave it open to air. This will keep the bedroll fresh and make it wear better.



A well-kept bathroom.

THE BATHROOM

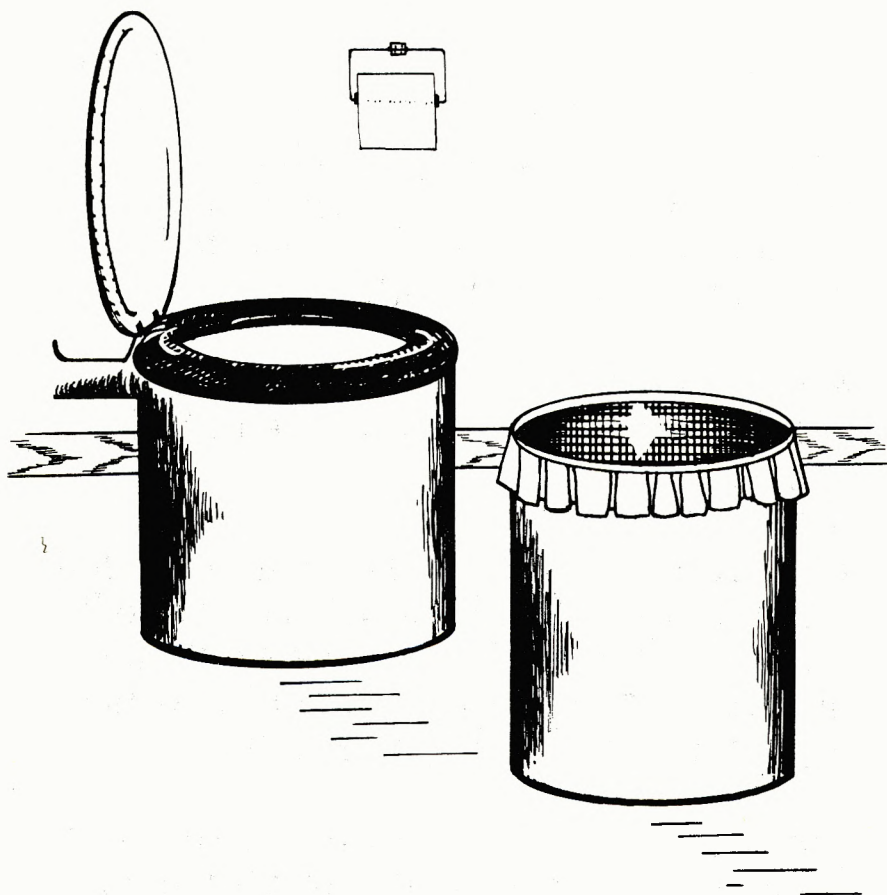
The bathroom has a chemical toilet in it. The ventilator pipe carries odours from the toilet to the outside. When a ball of ice forms on the top of the ventilator pipe, break it off so that it will continue to ventilate.

A wash basin with a drain pipe is provided. Keep the drain open at all times.

If there is no wash basin you will need a hand basin. Set it on a box or small table. A pitcher of clean water should be kept near the wash basin for washing hands after using the toilet.

Towel racks are needed in a bathroom. They should be near the wash basin.

You may wish to put up a shelf where the bathtub is supposed to be. The space under the shelf could be used to store the wash tub, the mop, the pail and the broom.



A plastic liner to protect the
toilet pail.

CARE OF THE TOILET

Keep the toilet pail clean by always putting a plastic liner in it before using. Fold the top edge of the liner down over the sides of the pail.

Remove the plastic liner when it is about $\frac{2}{3}$ full and put a new one in its place. Tie a knot on the top of the full liner and place it where the sewage will be collected. This should be out of the reach of dogs and other animals.

Keep the toilet seat clean by washing with warm soapy water daily and wiping dry.

Keep the bathroom floor clean.

Make sure that there is toilet paper on the holder beside the toilet.

Check the ventilator occasionally to see that it is working.



Cleaning the wash basin.

THE BATHROOM

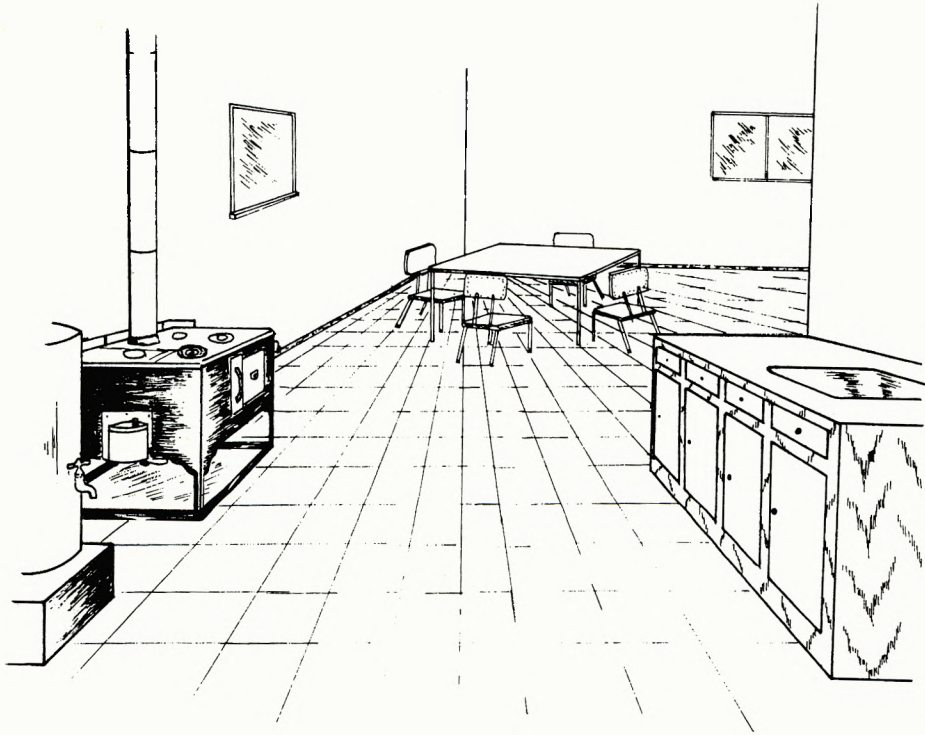
Care of the Wash Basin

Clean the wash basin daily. To remove grease or scum use a cleanser. Rinse and wipe dry.

Refill the pitcher with clean water.

Polish the taps.

It is important to keep the bathroom clean.



A clean floor.

THE LINOLEUM FLOOR

The floors in the new houses are covered with linoleum that is glued to the wooden under-flooring. Linoleum is a smooth hard material that wears well and is easily kept clean.

You should know how to take care of it so it will last for a long time.



Remove dust and wipe up spills.

DAILY CARE OF LINOLEUM FLOORS

It is easier to keep linoleum floors clean and fresh with daily care than to let them get dirty and then have to clean them.

Dust the floor with a dust mop often to protect the surface from dirt. Fasten a clean cloth over the broom if you have no dust mop. This protects the linoleum from scratches.

If water or food gets spilled, wipe it up at once as linoleum is slippery when wet.

You should know that oil and grease of any kind will destroy linoleum. For this reason, do not leave fur pelts lying on the linoleum floor. The drip tray under the stove and heater are to protect the floor against oil leakage from the oil stove or heater.



Wash a small part at a time using
a sponge.

DAILY CARE OF LINOLEUM

Too much water on linoleum may soak under the edge and cause it to curl and break. Use a sponge for washing the floor. In this way you can control the amount of water used on the floor.

Protect linoleum floors with plywood or paper when cutting up seal meat or other meat.

Wash plywood and the floor with cold water and a sponge when finished cutting meat.



Use detergent for cleaning linoleum.

SPECIAL CARE OF LINOLEUM FLOORS

If you take care of the floor, once a month washing should be enough. Use warm water to which detergent has been added. Put a sponge mop or cloth in this water and then squeeze or wring out most of the water. Wash a part of the floor at a time overlapping each part as you work.

When finished, go over the floor in the same way using clear water in order to rinse off the soap.



A thin coat of liquid wax keeps
linoleum floors shiny and protects
them from scratches.

HOW TO WAX THE LINOLEUM FLOORS

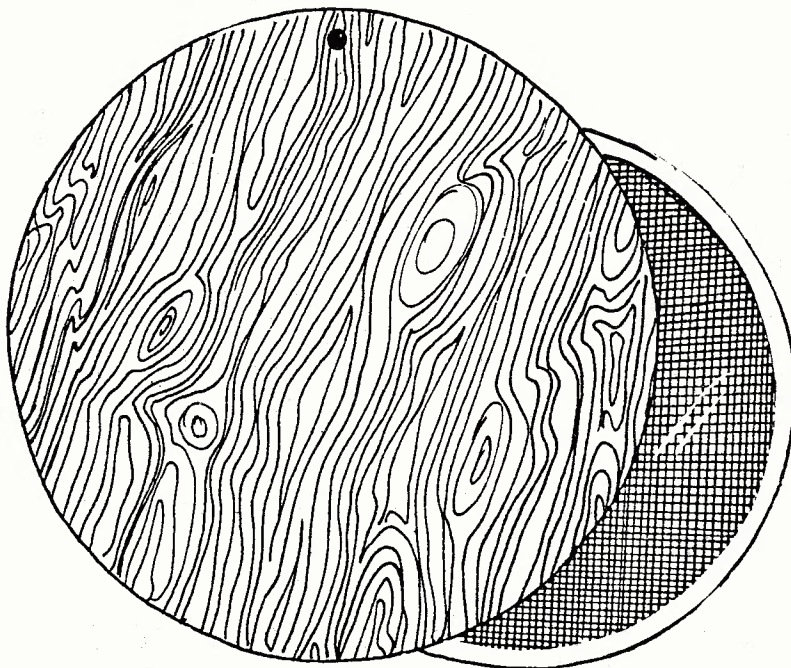
When the floor is dry, put a thin coat of self-polishing liquid wax over the floor. Use a mop cloth or sponge. Do only a small part at a time and overlap each part as you work. Work quickly and do not try to rub wax in. Spread lightly and evenly.

Try not to get wax on the baseboards or walls of the house.

Let the waxed floor dry for 20 to 30 minutes before you walk on it. It may take longer if the floor is cool.

Rinse the cloth and put the materials away.

Self-polishing wax needs no buffing.



Ventilation vents provide fresh air.

THE VENTILATION VENTS

The ventilation vents in the wall are moveable to control the amount of fresh air. Some of these should be open to provide fresh air for people living in the house, and for the stoves to burn properly.

In cold weather ice will form around them from the moisture in the house. Remove this ice to keep them moveable

NOTES