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EPANTRY, KITCHEN & SERVANTS'
QUARTERS

By

DOROTHY GREVAL

166, Lower Circular Road, Calcutta

THE pantry is a desirable but not an indispensable part of the house. The equipment in it should not be excessive. It should not be used by the servants for sleeping in. *Bottle khana* is an appropriate description. The refrigerator or ice box should not be kept in the pantry but in the dining room. So that the mistress of the house can see that it is not cluttered up with unnecessary things and can keep an eye on the cleanliness of it. She can also see that cold food is not handled more than is absolutely necessary by the servants before serving. Further, a glass of cold water can be had at any time without going out of the dining room. A bucket of *pinky pani* should be near the refrigerator if possible so that the mistress of the house can see that the permanganate solution in it is pink and not brown. It should be made fresh daily. If the bucket is kept in the pantry it should be kept near a door or window.

The kitchen should be part of the house not an outlying room as in the early European

houses in India. It can be kept clean only this way. A water tap and a sink are essential in the kitchen and so are towel and soap for the servants to wash their hands on entering and leaving. Servants nails should be kept as short as possible. Smoke from the fire or fumes from the stove should go up a flue. The type of the generator of the heat depends on the kind of food cooked. A *chula* if properly based can serve any cook in preparing any kind of food from curries to grills and roasts, and from puddings to cakes. Two mighty wars have been won on *chulas* in all kinds of lands and climates. The excess of smoke from the *chula* when present from wood fires in an Indian Kitchen always stays above the eyes of the cook and keeps the upper regions of the room free from insects. It may blacken the ceiling of the room which should be looked upon as a necessary evil. Coal should never be burnt except in a proper oven with proper flues. The coke for the *chula* should be bought from an honest dealer who does not mix coal with it. Charcoal is cleaner but more expensive and can generate poisonous gas if ventilation is not adequate. It is indispensable for certain kinds of Indian food as for example *seekh kabobs* and *pallaus*.

Servants' quarters should be a little distance away or on the roof. Ample ventilation for a

privy and a place for washing should be available.

Disregard of the kitchen and servants' quarters appear to have been responsible for the death from 'fevers' of so many of the gentry of the East India Company. Rose Aylmer was one of the victims, buried in the Park Street Cemetery, Calcutta.

Rose Aylmer

Ah, what avail the sceptred race!
 Ah, what the form divine!
 What every virtue, every grace!
 Rose Aylmer, all were thine.
 Rose Aylmer, whom these wakeful eyes
 May weep but never see,
 A night of memories and signs
 I consecrate to thee.

Walter Savage Landor
 (1775-1864)

'The lovely Rose Aylmer', The Honourable Miss Rose Aylmer, arrived in Calcutta in 1799 and died on 2nd March, 1800, after eating too much pineapple (Memoirs of William Hickey, 1790-1809, Vol. IV, published by Hurst and Blackett, Ltd. 1950, London, New York, Sydney, Cape Town). The pineapple was probably cut up by the cook in an outlying kitchen.

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How the Students of Oslo Entered the Hotel Business

Written for UNESCO by KRISTIAN OTTOSEN

*Secretary-General of the Student Union of the Oslo**

THE students of the University of Oslo, ranging in age from 19-25, now own and operate the largest hotel in Scandinavia—the 600-room Student Town at Sogn, on the outskirts of Oslo. Every year, during June,

* Mr. Ottosen, aged 33, served in the Norwegian armed forces from 1940 to 1942, when he was captured by the Germans. He spent the remainder of the war as a prisoner at Sachsenhausen, Dachau and other concentration camps. He later attended St. Andrews University in Scotland and graduated from the University of Oslo in 1948. He was appointed Secretary-General of the Student Union of Oslo in 1950. When asked why the Student Union had embarked upon so many enterprises he explained 'It was only the practical solving of problems as they came up'.

July and August, tourists pack Student Town to capacity—more than capacity, for occupancy last year was 103 per cent with emergency beds to provide for part of the overflow.

In September, the tourist season closes and the University opens. The tourists move out and the student landlords move in. For the next nine months, they devote themselves to usual student work and activities, and to management of a variety of enterprises. These include a publishing concern, two bookshops, a travel agency, an employment bureau, seven cafés, a grocery, a cobbler's shop, a clinic and an assortment of other services, employing 125 people.

The Student Union of Oslo went into the hotel business as a logical sideline to its unique effort to provide sufficient dormitory space for the rapidly growing student body at the University and at other institutions of higher learning in the city. The charter of the University, established in 1811, provided that it would be open to every academically qualified applicant. By the 1930's this open-door policy had produced a permanent crisis, for there were never enough doors to open. During the depression, the number of applicants increased constantly, but fewer and fewer of them were able to pay for their tuition, food or housing.

The Student Union was established in 1939 and given legal responsibility to help students with loans and scholarships; to provide housing, meeting halls, restaurants, sports facilities, etc. All these questions shortly became academic, with the outbreak of war, occupation of Norway and the closing of the University itself. The University re-opened in 1945, to find all of its problems aggravated and demands upon its facilities increasing.

The most urgent problem facing the Student Union was that of dormitory space, and the Union named a committee of seven to deal with this. First of all, they asked the Municipality of Oslo to provide a site. The city granted them a tract of land at Sogn. Architects were asked to prepare plans for living quarters to accommodate 1,200 students. The question of finance, not unexpectedly, presented the greatest difficulty. The Norwegian Housing Bank agreed to provide a long-term loan at low interest covering about 60 per cent of the cost of the first housing unit consisting of 350 rooms, costing 5.6 million Kroner (\$785,000 or £280,000). Other gifts and loans were offered, amounting to one million Kroner. The Committee decided, however, to raise half the cost of construction through a unique method of financing. Realizing that students came from cities and towns throughout Norway, and that these municipalities took pride in the progress of their sons and daughters, the Committee approached the various local authorities throughout the country and told them: