

**HOUSEKEEPING NOTES:  
HOW TO FURNISH  
AND KEEP HOUSE  
IN A TENEMENT FLAT**

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Housekeeping Notes: How to Furnish and Keep House in a Tenement Flat by Mabel Hyde  
Kittredge

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**MABEL HYDE KITTREDGE**

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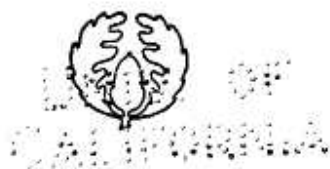


# HOUSEKEEPING NOTES

HOW TO FURNISH AND KEEP  
HOUSE IN A TENEMENT FLAT

A SERIES OF LESSONS PREPARED FOR USE IN  
THE ASSOCIATION OF PRACTICAL  
HOUSEKEEPING CENTERS  
OF NEW YORK

EDITED BY  
MABEL HYDE KITTREDGE



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