

**A LABORATORY STUDY
OF HOUSEHOLD
CHEMISTRY**

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A Laboratory Study of Household Chemistry by Mary Ethel Jones

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MARY ETHEL JONES

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OF
HOUSEHOLD CHEMISTRY

BY
MARY ETHEL JONES
FORMER TEACHER OF CHEMISTRY IN THE
LOS ANGELES HIGH SCHOOL



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PREFACE

THESE experiments in Household Chemistry are arranged to meet the demand for work in chemistry for girls. They form a practical course in the chemistry of the household and of common things, and are helpful both to pupils who do not go to college and to those who do.

Above all, the course is practical. While the fundamental principles of chemistry are as thoroughly emphasized in the first half year of this course as they are in any course in general chemistry, the experiments that illustrate them are made as practical as possible.

The last half of the course is largely organic chemistry made as *simple as possible* and used so far as possible in the study of fuels and illuminants, food principles, food substitutes, textiles, soaps, laundering, bleaching, bluing, dyeing, and leavening agents.

All of the experiments and the wording of the directions have been tried for five years by different teachers with classes of girls. Additions and changes have been made each term until the manual satisfies all the requirements of the course.

Many teachers have assisted in the preparation of this work. The author wishes particularly to express her indebtedness to Miss J. Maud Blanchard, her first teacher in chemistry, to Miss May Kimble and Mr. J. H. Hanna, both of the Los Angeles High School, and to Mr. C. W. Sandifur, of the Hollywood High School.

MARY ETHEL JONES

LOS ANGELES, CALIFORNIA
April, 1921

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