# HOUSEHOLD SCIENCE AND ARTS

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649607549

Household Science and Arts by Josephine Morris

Except for use in any review, the reproduction or utilisation of this work in whole or in part in any form by any electronic, mechanical or other means, now known or hereafter invented, including xerography, photocopying and recording, or in any information storage or retrieval system, is forbidden without the permission of the publisher, Trieste Publishing Pty Ltd, PO Box 1576 Collingwood, Victoria 3066 Australia.

All rights reserved.

Edited by Trieste Publishing Pty Ltd. Cover @ 2017

This book is sold subject to the condition that it shall not, by way of trade or otherwise, be lent, re-sold, hired out, or otherwise circulated without the publisher's prior consent in any form or binding or cover other than that in which it is published and without a similar condition including this condition being imposed on the subsequent purchaser.

www.triestepublishing.com

**JOSEPHINE MORRIS** 

# HOUSEHOLD SCIENCE AND ARTS

Trieste

# HOUSEHOLD SCIENCE AND ARTS

BY

### JOSEPHINE MORRIS

SUPERVISOR OF HOUSEHOLD SCIENCE AND ARTS IN THE BOSTON PUBLIC SCHOOLS



NEW YORK « CINCINNATI « CHICAGO AMERICAN BOOK COMPANY

8 **2** 

COPTEMBER, 1919, AND 1918, ST JOSEPHINE MOREIS.

12

2

MORREL DOUBLOLD COLNCE AND ARTS. W. T. 7

105

3B

## TO Mrs. ELLOR CARLISLE RIPLEY

ASSISTANT SUPERISTENDENT OF THE BOSTON PUBLIC BCHOOLS, WROSE EINDLT INTERNET AND COOPERATION HAVE REEN INVALUABLE ATDS IN THE ACCOMPLISHMENT OF THE WORK, THIS BOOK IN APPECTIONATELY DEDICATED BI THE AUTHOR, IN SKATITUDE FOR HER RELEPTIL BUGGESTIONS IN ITS PLANEING AND COMPLETION

¥ё - 3

12

**5**4

品 総

\*S

8 •

8

.

#### PREFACE

"Household Science and Arts" aims first and last to be practical. Its suggestions as to best ways of keeping a house clean and sanitary, its advice in regard to the care and preparation of wholesome foods, and its formulation of about three hundred fifty recipes are all to the point. They are, moreover, such as may be followed in all homes. Because it is easy to find elaborate recipes and difficult to secure a collection suggestive and useful to the average housekeeper, this book has embraced only that which is well within the reach of the typical American home.

All directions within these covers are expressed in simple language. This fact makes the book casily understood by young students, and saves time and thought for young housekeepers.

In the outline of preliminary lessons, teachers may find a suggested order of making girls acquainted with the kitchen and its equipment. This acquaintance should be made very informally, with no attempt to cover in the first lesson more than the general and familiar kitchen furnishings and tools and their place and order. The individual cooking utensils, unfamiliar in name and use, should be taken up just before need of each is felt, so as to avoid confusion of mind arising from trying to learn many new things at once.

It is suggested, also, that in the first, and in all subsequent, lessons teachers place marked emphasis upon the importance of wearing in the kitchen a clean, attractive outfit; of meeting there all requirements under "Personal Habits in the Kitchen"; and of not making "Mistakes to be avoided in

õ

#### PREFACE

the Kitchen." In these particulars the teachers set standards which the children can reach only by constant practice. While children may understand a full statement of what they ought to do and of what they ought to avoid, good kitchen habits can be secured only by the teacher's persistent demand for the ideal.

The theory of a process in cookery is understood much more easily after than before experience with that process. For this reason, teachers are urged to reduce *explanation* to a minimum until pupils have had some practice in the process to be explained. The consistent pursuit of this plan not only gives better results from cookery instruction, but it favors the acquisition of skill by the pupils and increases their interest in their work. To objectify their conception of a recipe or direction is the great pleasure and great gain of a course in Household Arts. Therefore the teacher's silence is golden and the pupil's activity is rich reward.

#### JOSEPHINE MORRIS.

6

# CONTENTS

### FIRST YEAR

				L.1	ILG I	I Pa	110					
<u></u>											3	PAGE
PRELIMIT	VARY	LES	SONS		85		*			10	•3	9
Dust	1993	38	13	$\propto$	<del>8</del> 8	13	<b>*</b> 3	80	*1	3 <b>9</b>	30	11
REFRIGE	RATO	R,	•		¥8	18	•3	36	83	19		15
REMOVIN	IG ST	AINS		×	•				ί¢.	18		16
Combusi	TON		582	<b>3</b> 2	<b>8</b> 7		<b>8</b> 5	38	10			17
KEROSEN	E L	MPS		2	23	13 <b>4</b>	<b>8</b> 3		<b>1</b> 2	34	÷2	19
THE KIT	CHEN	FIR	B		20	22	23	12	10	32		19
THE TAN	ale	÷.	105	¥	10	÷2	. 83	17 <b>4</b>		84	23	25
Dise W.	ASHIN	G, 81	LVER	Po	LISHI	sG, (	CARE	OF T	HE C	INK A	ND	
OF (	JARB.	AGE	S.	2	12	- 22	20	4	2	12	(2)	29
ABBREVL					TREM	INTS	22			22 13	4	32
FOOD		100-1040 18	1997-1997. 19 <b>7</b> 7		121 - 22 • 2	202245 75		2		10	1	34
WATER	0.520		8285 8 <b>3</b> 31	200 201	200 • 2-1	10				12		35
BEVERAG	ES	*				8	90 10	2.5	•			36
FRUIT	53 <b>•</b> 5	÷.			•0	234 23	•0	3. <del>.</del>				40
VEGETAB	LES	÷.	13		•3					50 <b>9</b>		42
STARCH					ē			÷.				51
CEREALS						÷						55
Compose	TION	or I	OODS		10		*0					61
MILK				1	÷2	54		24			æ	62
CREAM S	OUPS	82	343		<b>8</b> 5	8		19		19		64
BUTTER	0.0	-	33433	4	833	32	<b>a</b> 2	19	•	19		67
CHEESE	12.17	1.9	1411		(1940) 1940		42	84		33		68
Eccs	3		۲		۲	٠		÷	1	3	•	70

7