

**MARKETING AND
HOUSEWORK MANUAL;
BOSTON, 1917**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649643677

Marketing and Housework Manual; Boston, 1917 by S. Agnes Donham

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

S. AGNES DONHAM

**MARKETING AND
HOUSEWORK MANUAL;
BOSTON, 1917**

MARKETING
AND
HOUSEWORK MANUAL

BY
S. AGNES DONHAM
INSTRUCTOR IN HOUSEHOLD MANAGEMENT
GARLAND SCHOOL OF HOME MAKING, BOSTON



BOSTON
LITTLE, BROWN, AND COMPANY
1917

640
D68m

MICROFILMED
AT HARVARD

Copyright, 1917,
BY LITTLE, BROWN, AND COMPANY.

All rights reserved

Published, November, 1917

TYPOGRAPHY BY THE PLIMPTON PRESS, NORWOOD, MASS., U.S.A.
PRINTED BY S. J. PARKHILL & CO., BOSTON, MASS., U.S.A.

1177

CONTENTS

PART I

CHAPTER	PAGE
INTRODUCTION	2
I. GENERAL RULES FOR MARKETING	3
II. MARKETING CHARTS	9
III. MENU MAKING	80
IV. MENU AND ORDER SHEETS	97
V. HOW TO SELECT FOODS—1. WHAT THE BODY NEEDS	100
VI. FOOD INVENTORY	107

PART II

INTRODUCTION	114
VII. THE CELLAR AND LAUNDRY	115
VIII. THE KITCHEN AND KITCHEN PANTRY	127
IX. THE DINING ROOM, PANTRY AND DISH WASHING	146
X. THE DINING ROOM AND TABLE SERVICE	152
XI. THE LIVING ROOM	160
XII. THE CHAMBERS AND BED MAKING	167
XIII. THE BATHROOM AND STORAGE CLOSETS	174
XIV. GENERAL CLEANING—SWEEPING, DUSTING	181
XV. TO OPEN AND CLOSE A HOUSE	199
XVI. HOUSE INSPECTIONS	205
XVII. SMALL REPAIRS, PLUMBING TROUBLES	208
XVIII. THE READING OF GAS AND ELECTRIC METERS	214
XIX. PROGRAM OF WORK	218
XX. HOUSEHOLD PESTS	226
INDEX	237

PART I

MARKETING AND HOUSEWORK MANUAL

INTRODUCTION

THE subject matter of this manual is the result of twenty years' study and experience in teaching. Each year I have seen reason to change it and have been glad it was not in permanent form. It has now reached the place where it seems to meet a definite need in schools, and promises to the young housewife material which she will find useful and which will save much time over the slow process of learning by experience.

There are many books on the market which give help to the home maker, and I should hesitate to add to the number if this were in the usual form, but its brevity and the elimination of all except almost catalogue detail make it seem probable that the busy or inexperienced may find time and inclination to go to it for help and direction.

I have purposely kept to the short, exact statement that there need be no superfluous words to bewilder the inexperienced and irritate the hurried.

For much of the inspiration which makes the book possible, I am indebted to Mrs. Margaret J. Stannard and my co-workers at the Garland School of Home Making. To Miss Louisa A. Nicholas, Miss S. Maria Elliott, Mrs. Maria W. Hilliard, Mr. Edward E. Thurston, Mr. George Hutchinson, and a large number of others I am grateful for instruction and criticism. To Mrs. Harriet Taber Richardson is due acknowledgment for the idea from which I worked out the order sheets. To my mother and father belong the credit for the practical ability and desire to be useful which led me into this great work of Home Economics.

MARKETING AND HOUSEWORK MANUAL

CHAPTER I

GENERAL RULES FOR MARKETING

A MARKET is a place where commodities are bought and sold.

Early food markets were possibly the outgrowth of great religious festivals. People gathered from a distance for several days' festivities and brought food for their own use and exchanged the excess for foods strange to them which people from other parts of the country brought.

Gradually they came to provide definitely for such exchange, and in time such gatherings became established markets for the barter of any produce not necessary to the producer.

Now, food markets are the centers of exchange not only between producers of foodstuffs, but between producers, or their agents, and consumers, who use money instead of similar produce as a medium of exchange, and the food frequently passes through the hands of several middlemen before coming into the home of the consumer.

It is well to make use of every assistance in marketing.

4 MARKETING AND HOUSEWORK MANUAL

Investigate the various methods — private dealers, coöperative buying, coöperative markets, municipal markets, public markets, purchasing from producer by cart, express, or parcel post.

Make use of all the educational material you can find:

Federal, State, and City bulletins,
Board of Health cards,
Agricultural College bulletins,
Magazine articles,
Conference with neighbors.

Consider which methods are best suited to your needs and follow them until convinced that others are better. One gains little by trying first one way and then another without fairly testing each.

The corner storekeeper must ask higher prices than the firm with larger business and more extensive plant. We demand much from the small store in our emergencies and usually give the bulk of our trade to the large dealer.

Public markets often save much, but we must consider that we pay carfare and use extra time to reach them. The reduction in price is frequently apparent rather than real. We forget the cost of the gasoline which we used in reaching the larger market.

Peddlers with regular routes may usually be depended upon.

The huckster knows you won't remember his face when he appears again and is less likely to give honest weight and quality.

Do not expect to learn to market well by telephoning to your favorite clerk or reading books on the subject. You can learn only by constant use of every rule you know and by repeated visits to market and practice in selection.