

# REPORT OF CONFERENCE OF DOMESTIC SCIENCE TEACHERS.

CONTRIBUTED BY THE DIRECTOR OF HOUSEHOLD SCIENCE FOR NEW BRUNSWICK.

The Domestic Science teachers of New Brunswick held a conference at Sussex on July 13, to consider the best means of promoting Domestic Science in the public schools. The meeting was called primarily for the purpose of working out a course in this subject that would apply to all our departments.

Before taking up the matter of a course of study, however, the teachers assembled passed resolutions favoring an examination in Household Science as part of the High School entrance, and the introduction of elementary Domestic Science at the Provincial Normal School at as early a date as possible.

A tentative programme of lessons was outlined for grades VI, VII and VIII.

It was felt that Grade V was too early to take up work in cooking, but that sewing could be introduced in this grade where conditions permitted.

Estimating that forty lessons can be given in Domestic Science in each school year, the various branches of the subject were distributed among grades VI, VII and VIII, as follows:

Grade VI. Sewing, 16 lessons; cooking 24 lessons.

Grade VII. Sewing 12 lessons; cooking 18 lessons; laundry work, 10 lessons.

Grade VIII. Sewing 12 lessons; cooking 18 lessons; nursing 10 lessons.

During the course this provides 60 lessons in cooking, 40 in sewing, 10 in laundry-work, and 10 in home nursing.

The lessons in cooking were discussed in detail. It was agreed that they should be based on food principles, and that to have the recipes bearing upon each of the food principles printed upon separate cards for the students would help greatly in teaching, and save much time now devoted to dictating notes. The teachers decided upon what seemed to them suitable recipes for cards for the following subjects and lessons:

GRADE VI.		
Card I.	Weights and Measures.	2 lessons.
" II.	Scallops	1 "
" III.	Beverages	1 "

Card IV.	Starch	2 lessons.
" V. and VI.	Vegetables	2 "
" VII.	Cream Soups	1 "
" VIII. and IX.	Cereals	2 "
" X.	Milk	2 "
" XI.	Sugar	1 "
" XII.	Eggs	2 "
" XIII.	Cheese	2 "
" XIV. and XV.	Baking Powder, etc.	6 "

## GRADE VIII.

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Card XVI.	Review Vegetables	1 lesson.
	Salads	1 "
" XVII.	Starch	1 "
	Cereals	1 "
	Fruits	1 "
	Meats	2 "
	Fish	2 "
	Bread	2 "
	Cottage Pudding	1 "
	Cakes	1 "
	Cheese	1 "
	Candy	1 "
	Milk	1 "
	Baking Powder	1 "
	Meat Soups	1 "
	Gelatine	1 "

## GRADE VIII.

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Card XXVII.	Canning and preserving	1 lesson.
" XXVIII.	Jelly Making	1 "
" XXIX.	Pickling	1 "
" XXX.	Carving	1 "
" XXXI.	Cakes	2 "
" XXXII.	Icing	1 "
" XXXIII.	Candy	1 "
" XXXIV.	Frozen dishes	1 "
" XXXV.	Deep frying	1 "
" XXXVI.	Pastry	1 "
" XXXVII.	Rolls and Bread	1 "
" XXXVIII.	Invalid Cooking	2 "
" XXXIX.	Serving Meals	2 "

It is the plan of the teachers to test this programme by actual practice during the present year, and then to meet next summer and revise it in the light of the experience they have had. Thus it is hoped to evolve the best possible course for New Brunswick Schools. When worked out satisfactorily the cards of recipes will probably be printed for the use of the teachers.

## WHICH DO YOU SAY?

### WORDS COMMONLY MISPRONOUNCED.

Recéss or Récess?	Tassel or tossel?
Muséum or mûseum?	Won't or wun't?
Tiny or teeny?	Had to or hatta?
Barrel or barl?	Got to or gotta?