

to her place in that building in the morning and her staff of maids and cooks brought in the working patients, and the head of the department remained there all the time that anyone was in the kitchen or dining room. When asked about the bill of fare for different days she knew all the meals, and the amount for each patient without referring to any book. She had also established the custom of making tea and coffee in the old-fashioned tea and coffee pots. She claimed, and gave reasons for her claim, that it is impossible to make good tea in the large copper boilers commonly used. Consequently every evening each table was furnished with a pot of hot tea, and the nurse poured this tea when the proper time had come for it.

All that was demanded of this woman in charge of the kitchen and dining room was that every dish served at every table for each meal of every day be properly cooked and properly served. This was demanded because when the physician in charge took us into the dining room a tray was at once produced with a full dinner for one patient on it. The physician examined it by tasting. He then made inquiries from the head nurses who had brought in the patients and being satisfied that all was right he went to the desk and turned up a book that had been provided. In this book he initialed every item on the bill of fare for that meal. Each meal was initialed by either a physician or the matron and when we looked back we found that this had not become simply a routine as we saw reports of various trifling mistakes in preparation or service. Each time that anything was reported wrong the woman in charge had to make a report through the matron to the superintendent explaining how the error had occurred. The meals were good in that dining room simply because it was possible to serve everything hot, and because the woman who had charge of the kitchen and dining room was a competent woman, and she had been hired to take charge and give her whole time to those rooms.