

course in the chemistry of laundry work is planned for the students who are engaged in this industry.

*Chemistry of Laundry Work.*—This includes laboratory work on acids and alkalies, hard water and "breaking" agents, solvents and emulsifiers, saponification, and blueings. The aim in this course is to familiarise the operator with the principles which underlie the best laundry methods and to make her a thinking and questioning worker.

*COOKING.—Junior and Middle years.*—Two lessons per week for four months. Instruction is given in the care of the kitchen and kitchen utensils; care of dining room; cookery of vegetables, cereals, meats, soups, desserts, breads, tea and coffee; making of yeast; preparation and serving of meals; table laying and waiting.



Cotton Spinning and Rug Weaving.

*Normal Course.*—The object of this course is to train students to teach cooking and to prepare them for work as matrons. Two years.—Much practice in plain cooking; experiments showing underlying principles in cooking cereals, eggs, milk, meats, vegetables, and flour mixtures; special study of starch, albumen, gelatine, yeast, baking powder, soda; planning of meals; preparation and serving of meals; table laying and waiting; observation and practical work in kitchens and dining-rooms of the school; canning of fruit; practise teaching; making out courses in cooking.