

1915

Instructional materials, Tampa School of Household Arts Lesson II, circa 1915

Tampa School of Household Arts

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Tampa School of Household Arts

"The right food is essential to health, to power for work, to capacity for pleasure."

LESSON II.

Hints on Use and Care of Gas Range

- I. Always allow the gas to flow for an instant before applying the match. This will prevent the slight report caused by the igniting of the gas in the air-mixer, before it reaches the burner.
- II. Do not allow the burners to become clogged with greases or other obstructions. A piece of wire, hairpin or other sharp-pointed instrument will most often move the impediment.
- III. If from a clean burner there comes a yellow flame, ask the Gas Company to send some one to make the necessary adjustments.
- IV. Always open the oven doors before lighting the oven. Turn burners on full to light them.
- V. After the oven burners are lighted, turn out the pilot-light.
- VI. If only one of the oven burners is being used, and it becomes necessary to light the other, use the pilot-light, and thus prevent waste of gas, etc.
- VII. Leave the oven doors open a few moments after baking. This will help to prevent oven-linings from rusting.
- VIII. Never apply blacking to the burners, but rub them over with a piece of suet wrapped in cheesecloth, to prevent rusting. Do this while the stove is warm, and they will absorb the grease.
- IX. Have materials ready for cooking before lighting the gas. Turn the fire out as soon as it has done the work desired.
- X. If you do not get the best results from your gas range, ask that the Gas Company send a demonstrator to help you. They will gladly do so, without cost to you.

BOILED COFFEE

1 c. coffee
6 c. boiling water
1 egg
1 c. cold water

MILK TOAST

6 slices bread (dry toast)
1 pt. milk
2 tbsp. flour
 $\frac{1}{2}$ tsp. salt
2 tbsp. butter
 $\frac{1}{2}$ ssp. white pepper

Dear Madam:-

For two years there has been in this city a School of Home Economics for colored servant girls. Most of the school girls and practical instruction in Cookery, Home-Sanitation, and Serving Meals, etc., and the saving of this expenditure on our part for the happiness and comfort of many.

"Economy" is our motto. We have successful and economical service of gas stoves that are used in such a way that the cook and housemaid can save. Home Economics means the care of the home for success and happiness as well as for economy.

Our school is located at the corner Morgan. The classrooms are open for inspection. We find many kinds and efficient instruction. We find only to report at the school. We receive twenty valuable lessons a week. It is less expensive than you will be pleased to see in the management of your household. The hours are long and a student gets more done in a few days as are arranged for the benefit of study.

The school will open on the 25th, actual work will begin on the 28th. Cooks enroll early and get the beginning of actual classwork.

Yours for Home Economics

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