

By Mary B. Wood

Booker Washington said in his ^{auto} biography that the world wants, and wants tremendously, "men and women who can do common things uncommonly well". The fact that he believes this thoroughly, and that his life has been consistent with his belief, has resulted in that kind of character which has made him the leader of his race.

So Moses believed, and so he lived, as he tended Jethro's sheep for forty years in the wilderness. Forty years of doing common things uncommonly well opened his eyes to the fire that burned and yet did not consume, and fitted him to be chosen by God as the deliverer of Israel.

plans for improving the practical training of the girls, when the wife said, "Why not teach them, as you do the boys, some of the industries that directly concern them as women?" How can we" said the husband. "If we try to teach cooking, or its kindred industries, they will rebel, and declare that is not what they come to college for, that they do not expect to go into domestic service, and hope when they marry they can afford to hire the house-work done" Then came the question "Do you expect all the boys that graduate from the Agricultural Course to work as farm hands, or even to take up farming as their life work?"

"Of course not" was the quick re-
ply. "Then why do they not protest
because of the manual practice
which is required of them reg-
ularly and without which they
cannot earn their diplomas?"

^{They} realize that skill in any
direction is a valuable part of
training, and a marketable
commodity as well, and they
send the allied sciences to pre-
pare them for any scientific
pursuit. "What are those al-
lied sciences?" "Chemistry.

Botany, Zoology, Anatomy,
physiology, &c. &c." "Are
they not also allied to domestic
economy?" "Yes, but -"

"But no buts" the wife
said. "Let us present this
matter to the Board of Facul-
ties at their next meeting and

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do if something cannot be
done about it." The Board was
approached, favored the re-
commendation of the Pres. and
ordered the establishment of
a Dept. of Dom. Econ., as soon
as a teacher could be secured
and the proper equipment pur-
chased. Then the search for a
teacher began, but no one could
be found who seemed to be pre-
pared for just this work. The
manual skill was only a part
of the requirements necessary
to the success of the scheme.
The whole enterprise seemed
likely to fail, when suddenly
the Pres. said, "with that out-
line confidence every good
man puts in his pipe." "You
can do it, if you will only
try. You believe in the plan

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and that is half the battle. You
have kept house for ten years
in a way satisfactory to me
at least. You like girls and
so they like you. Yes, you can
do it!" The wife gasped
"I!" and enumerated
numberless difficulties in the
way but finally consented to
try. A winter in New York stud-
ying at Cooper Union under Miss
Juliet Corson, followed, where
many things were learned, and
a great desire to know more
created. And the following ^{month} the enthusiastic woman
set sail for London, determin-
ed to master all that could be
taught at the famous South
Kensington School of Cookery.
There partial disappointment
awaited her. The main busi-

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ness of this school is to train
women for ~~service~~ ^{Cook's} in families
rich enough to pay for skilled
service, and ^{prepare} teachers for the
Suburban Schools. The search-
er after knowledge was arm-
ed with all sorts of letters and
credentials, but the rules were
rigid, as only English rules can
be, and she was told that if
she desired to enter the school
and try for a certificate, as
~~they called~~ their diploma, ^{is called} she
must begin at the beginning
just the same as every other
scholar. This meant scrubbing
and polishing ^{in copper} kettles and
saucepans in the scullery,
and cleaning the stove, and
laying a coal fire properly.
After several days of this work,
going home at night with

scarred hands and weary
 muscles, the husband protest-
 ed, but to no avail. Rigid exer-
 cise had not been practiced
 for a year, and the perils of
 the ocean braved ^{for this purpose} to ^{shield} fail be-
 cause of a bit of preliminary
 arduousness. The determination
 was fixed to make those ^{papers}
 shine as they had never ^{before}
 before, and that fire to
 burn with a fiercer flame,
 and so both arts were soon
 acquired and another de-
 partment entered. The girls
 at the South Kensington School,
 like the Salvation Army
 lassies, work always in
 pairs, two at one table,
 and my companion - that
 I may as well confess that
 I am giving you a piece of

of my own autobiography,
 usually confided her history
 and her prospects to me, and
 concluded by asking if I had
 a place ^{engaged} after I secured my
 Certificate, and what my days
 were to be. The school was
 one of the show places of London
 and there were many visitors
 every day - so many people
 came and went someone was
 always standing by our table
 to watch our work, and I
 had a fine opportunity to
 learn what the meaning of
 Cast is in England. All sorts
 of questions were asked with
 what seemed to me almost in-
 dulent freedom, all sorts of
 impertinent jokes ventured,
 all sorts of criticisms in -

indulged in. I took refuge in
 silence, though my co-worker
 was apparently pleased at
 so much condescending at-
 tention from snobbish young
 dandies and aristocratic ^{names} ~~ladies~~
 ladies looking for servants. I
 learned numerous things besides
 cooking - that a spore of thread
^{for instance} is called in good English, a Gul of
 Cotton, ^{and} a large needle, a spike,
~~etc., etc. for instance~~. But I se-
 cured my diploma, went home
 and opened my department of
 Dom. Econ. I will not dwell up-
 on ~~these~~ ^{my} experiences ~~there~~, though
 I should like to relate the history
 of our experiments, our fail-
 ures and our final success.
 Suffice it to say that in the
 Iowa State College of Agriculture

and Mechanic Arts - no girl
graduates now who has not had
two years training in Dom. Econ.
as a required part of her course
of study.

Is such training worth
while? Does it pay? Decidedly
Yes. Let us go back to Booker
Washington's maxim. While the
the things that occupy the time
and attention of the majority
of women are common in
the sense of ~~the word~~ ^{widespread recurrence}, they
are certainly uncommonly im-
portant to the world. How
can any thoughtful person
look with indifference or
contempt upon those occu-
pations that are basal and
essential. Think what would
happen if all the common
people should stop doing all

the common things for our¹²
short work. We make speak
of common things! We make
them common or uncommon
by the spirit in which we
do them. "Who sweeps a room
as in thy name, makes that
and the act a shrine". We may
lift whatever we do out of the
sordid and commonplace
into the very glory that surrounds
our Father's throne if we will.
Not one of all the girls here
but will probably be called on
to bake and brew, to roast and
stew, sometime in her life. Shall
she be a master in the art or
a dabbler in the art. Shall she
do these common things
uncommonly or indiffer-
ently well? No one of the
common things is of more

importance to the world than¹³
the art of cooking - Food means
life - life means service, and
service is the chief end of man.
How I should like to spend
this ^{idea} but I must not now -
Is it worth the while, ~~now~~ while
you are students - to give
any time to the study of this
art's. Here is a skilled teach-
er, a college woman I be-
lieve, who has thought it valu-
able enough to spend much
time in the acquisition of this
accomplishment. Aside from
the manual skill she may
be able to impart, she will doubt-
less teach you, if I am not al-
together mistaken in the spirit,
to respect that which you have
possibly hitherto ~~looked upon~~
regarded as an inferior re-

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Cupation, and when you come
to respect common things
you have taken the first step
towards doing them. Incom-
parably well, and ^{are becoming} ^{being able to} ~~ability~~
^{definitely} ~~of~~ the real needs of the
world in which you live.

When College women respect
housework and give it its
proper rank among the
arts then the vexed problem
of domestic service, its remun-
eration and its social stand-
ing, will be solved.

Does it pay financially
to know cooking as an art and
to be able to teach it in a sci-
entific way? Here are a
few instances from my own
personal experience and ob-
servation. Pardon me if I
begin with my own case. After

I had proven that I could teach cooking. I was paid a salary of \$1000 ~~per~~ year. I had a number of engagements during the college year and in the interim between terms to give lessons to large classes by the week, at \$50⁰⁰ a week, the expenses and wages of an assistant, and my personal expenses, ^{him, also paid} I was paid for a few pages of recipes once \$300, and once \$200, and for the MSS. for a cook-book \$500. Cash, and 5% royalty, and I could have continued to teach & go to earn independently ^{as long as I was able to do the work} better in any ^{ordinary} line of teaching.

I know a young woman in Cal. who had taught for several years in the common

Schools of a neighboring Co.¹⁶
and had become weary of do-
ing the same things in the
same grade year in and year
out. A Sloyd School was es-
tablished near her and she de-
termined to try for a place in
it, so she saved her money,
went to Boston and fitted her-
self to teach cooking. In her old
grade of school work she
been receiving \$60 a month,
she is now earning \$80 and de-
clares with enthusiasm that
she finds greater variety and
more intellectual stimulus in the
new occupation than in her
old. You see there is great
opportunity for original
methods and original treat-
ment in this comparatively
new field. My advice is never

miss an opportunity for in-
creasing your stock of practi-
cal wisdom - The world needs
good cooks - I know you
believe me when I say this.
Anyone who can meet a real
need is always sought after
and always can command
a place among well paid
workers. There are returns re-
wards their money that come
to such workers - I would
like to read to you some of
the letters I have received from
the girls who graduated in
cooking under me and gone
into homes of their own.

Their husbands have risen
up and called me blessed
~~also~~, - and I have felt again
and again that to be a teach-
er of cooking was a proud

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position to be remembered
with gratitude and to be
recommended to any girl
big enough in mind and
heart to appreciate its
possibilities—