**Domestic Science Lab**

* Archives: Morrill Hall / Women’s building - <https://onthebanks.msu.edu/Object/162-565-2958/domestic-science-lab-1914/>; <https://onthebanks.msu.edu/Object/162-565-2757/domestic-science-laboratory-1908/>
* Kuhn – 219-222:
  + Twenty years later that course would enroll almost as many women as there were men in the school in 1895 (1895-1915). During those two decades strong departments of domestic science and domestic art would develop to serve not only the campus but, through the extension service, the whole state. It would foster new branches in the sciences, enlarge the work in English and history, create a department of music, develop free-hand drawing until it equaled that in mechanical, and introduce teacher-training.
  + **Before MSU introduced the course in 1896, “no college in the state was teaching domestic science or domestic art.”**
  + In the first year Miss Edith F. McDermott, a graduate of Drexel Institute, served as matron and taught domestic science to the entering class. In the absence of a suitable textbook, she prepared a set of printed cards, one for each day's lesson. Following these outlines, students learned the best that was known of human nutrition, of the chemical and physical functions of each ingredient in a recipe, and of the principles of boiling, stewing, baking, and broiling.
  + The [students] cooked on small table-top stoves which burned gas converted from gasoline by a machine in the basement; but they also learned to use the wood range that stood against the wall because it was the more probable equipment of a farm kitchen.
  + They made souffles and French dressing but they learned, too, the art of washing dishes. Near the end of the year they reached the stage of planning, preparing, and serving meals.
  + Classes in household management, home nursing, and house architecture improved the training of prospective wives and mothers, while dietetics, color and design, food manufacture, and institutional management were added because so many of the graduates were entering specialized vocations.
    - They became hospital dietitians, high school teachers of home economics, flour mill chemists, tearoom managers, milliners, florists, and laboratory bacteriologists.
* Report of Committee appointed to Investigate attendance at the Agricultural College. Made To the Board of Agriculture of the State of Michigan February 21, 1896: section VI., pp. 137: “That a ladies course be organized, your committee recomends that a course in domestic economy be offered for ladies and that provision be made for them at the college. Our experience in the management of students leads us beleive that the presence of ladies on the campus will be extremely helpful in elevating the moral tone of the students and increasing their regard for the amenities of polite society. This is the day of coeducation. It is no longer an experiment but a well recognized and thoroughly approved feature of modern education. Wherever tried, with even the most ordinary care and good management, its effects on both sexes have been from every point of view good. But more than this; the success of the farmer depends as much on the interest, the knowledge, and skill of his wife as on his own.”
* Board Meeting March 16, 1900, pp. 396: that the application of the principles taught in the Domestic Science department be made = that the control of the kitchens and dining rooms. The making out of menus etc., or placed in the hands of the Domestic Science department
* MAC Record, sept. 25, 1890, Vol. 6, No.2, p.2:
  + “T h e Women's Course at the Agricultural College. The aim of the Women's Course at Michigan Agricultural College is not unlike the aim of every other college for women in this country, that is education. We offer a course of study with a definite end in view, the development of resource, of power, in young women. The method used at the Agricultural College differs somewhat from that of other colleges.”
  + Along with training in English, Mathematics , History and the Sciences we have placed training in sewing, cookery, house-sanitation and physical culture as special features of the Women's Depart' men
  + The rapid and steady growth which has been so apparent in the department of domestic science evinces the esteem in which that department is held by the young women of the state. With a course of study offered which is parallel with that of the eastern schools of domestic science, with an equipment which is sufficient for all practical purposes and with facilities for scientific investigation and work, the students are indeed fortunate. The work which is offered is not merely planned to make of a young woman a good cook or a skillful cook but to make of her an intelligent cook, and more than all an intelligent housekeeper and home-maker. T h e work in cooking is all given from a scientific standpoint practically applied. The needs of food for the body are discussed, the necessity of the right kinds of food, the importance of their careful selection and proper preparation with scientific principles applied; experiments and individual work are demanded. Th e discussion of various phases of house wifely duties forms a part of the course, the furnishing, decoration and care of the house. Later invalid cookery is given careful study and a more advanced course is taken up in general cookery The complete equipment of the kitchen laboratory makes all this work possible under very favorable conditions. Th e room itself is well arranged, well lighted and commodious—in these respects equals the kitchens at Pratt, Drexel, and Armour institutes. The equipment compares favorably with that of other schools. The time given to the work is such that by the end of the course a thorough knowledge of the subject in its various phases may have been obtained, a certain degree of skill acquired and an intelligent interest in the subject and work awakened. While the course is not a normal course its aim is to train the minds of the young women SO thoroughly and correctly that they may be able to disseminate their knowledge throughout the State.
* MAC Record May 14, 1901, Vol. 6, No. 32, pp. 2-3:
  + Domestic Arts distinct from Domestic sciences –
    - **Domestic art** may be defined as the artistic making of those accessories which accentuate the beauty and grace of the human form, and which are necessary to its comfort; also the creation of needlework which can be used to ornament the home. This definition covers the subject as a means of education used in our schools, but in its largest sense it is more. It can be made to include any expression of art as taken up in the home with the aim of enhancing the beauty, aesthetic taste and culture of home life, and the pleasures and best welfare of its members. Music, painting, wood carving, etc., would then, rightly come under this head.
    - **Domestic science** includes the Cooking School where the girls learn to apply not only a knowledge of scientific principles to practical results, but all the best discovered hygienic rules and sanitary regulations for managing a home.
    - Thus the aim of the course is to give to the young women the desire to have better homes, the incentive and training to make better homes- and the ability to awaken in the minds of others the importance and dignity of the work of the home-maker.
    - Thus it is plain that **Domestic Science** does not mean the learning how to cook in order to prepare delectable dishes to pander to the gastronomical tastes of man, thereby causing him to return to his savage state of satisfied and gluttonous contentment. It does mean the knowledge of the real needs of the body, of the foods which can best supply these needs from both a physiological and economical standpoint, and of the methods of preparation which will further most advantageously the work begun by nature in their growth. It means that by this knowledge and improved condition of our bodies is to be gained, not for a mere matter of physical betterment, but that in consequence of the physically improved conditions so obtained, "the spiritual and intellectual may uninterruptedly dominate and control our lives
    - **This is the College idea of domestic science**. Th e girls learn to cook and to cook well; they learn to wash, to clean—even to scrub, but they do not do so only that they may become cooks or laundresses or char-women—all of that they can do, may doubtless be compelled to do at one time or another, but having learned how to do, why to do and what to do they are able to look upon life as having a significant purpose, and whatever lot may be theirs to know that the problems of material advancement today and in the future concern the woman in the home as deeply as the man in the business world, and the responsibility is more largely with her in the home.
* MAC Record Nov 24, 1903, Vol. 9, No. pg. 3
  + Durin g th e past thre e week s th e youn g wome n of th e Freshma n and Sub-Freshma n years have been obtainin g their practice in waitress wor k in the big dinin g room occupied b y Clu b C in the Women's Building . Th e meals hav e been mad e very attractive as served by twent y waitresse s in uniform. Th e youn g wome n of the Senior class are occupied wit h the study of th e servin g of a course dinner. Includi n g specials th e class numbers thirty , mor e tha n doubl e its enrollmen t in forme r years. Th e object of th e course is to give the knowledg e necessary to the preparation and servin g of meals at a give n cost, in accordanc e wit h the standard dietaiw, and wit h a formal, attractive service. T h e results depend upo n a good cook, a shrewd and careful manager, a deft waitress and an entertainin g hostess. Muc h interest is aroused as each youn g woma n fills one of these offices in turn. Th e preliminary wor k just complete d ha s been the serving of a full course dinne r in whic h process a knowledg e of the value , position and relation of each course has been gained.
* MAC Record April 5, 1904, Vol. 9, No. 28
  + M. A. C. was well represented in the sanitary science section. "Domestic Science in Its Relation to Sanitary Science," was the subject of a paper by Miss Lyford. Miss Carpenter read an article on "Th e Object of Cookery in the Schools." Dr. Marshall discussed the "Associative Action of Bacteria in the Souring of Milk." F . W. Robison was on the program for an article on "Iron and Fiber in their Relation to the food of man."
  + In the department of domestic science, cooking, sewing and the care of the home are taught, not by precept only, but by practical application of the theories presented.
* MAC Record Sept 27, 1904, Vol. 10, No. 2
  + Every woman ought to be able to decide intelligently what is the most healthful food and what the most hygienic dress for her household, to oversee the sanitary conditions of the home and to direct the young lives that may come under her charge in paths which shall make for fullness and richness of development. That she mav accomplish this with a marked degree of success requires a considerable knowledge of physics, chemistry, biology, hygienic philosophy, psychology, ethics, education and sociology, besides a very liberal general culture training. The educational equipment for this highest and most fitting calling of woman combines the essential training of the practical scientist with the pedagogical training of the professional teacher, for she is both —and more. May God speed the day when the profession of domestic science, not in its narrow utilitarian sense of cooking and sanitation, but broadly and comprehensively, as dealing directly with the most vital conditions of human society, shall be given among our courses of study a place worthy its standing as the most eminent profession to which a woman can aspire."
* MAC Record Oct. 3, 1911, Vol 17, No.2
  + Report on new equipment in domestic science lab – 6 new smaller tables replaced the two long tables, each accommodating 4 students. new porcelain sink in center of the each table, with a stove on either end with two gas burners, now each student has a burner of their own.
    - “an improvement over the previous arrangement”
  + Hot and cold water provided for each table, room can easily accommodate 24 students
  + Other new equipment: ice crusher, new storage tables, gas range “complete with broiler, warming oven, etc.”, a “combination gas stove and fireless cooker”, a new technology indicated by, “several of which have now been installed in homes on campus”; replaced old ice box with a smaller, “far more attractive” one “which answers every purpose”, a number of individual ovens were added, “and the laboratory in general has undergone a decided improvement