

CORNELL UNIVERSITY
NEW YORK STATE COLLEGE
OF HOME ECONOMICS



1944-45

PUBLISHED BY THE UNIVERSITY
ITHACA, NEW YORK

THE CALENDAR FOR 1944-45

FALL TERM

1944

Nov.	1	Wednesday	Registration for the fall term.
Nov.	3	Friday	Instruction begins at 8 a.m.
Nov.	13	Monday	Last day for registering changes in the fall term.
Nov.	23	Thursday	Last day for payment of tuition and fees in the fall term.
Dec.	25	Monday	Christmas Day, holiday.

1945

Jan.	11	Thursday	Birthday of Ezra Cornell. Founder's Day.
Feb.	22	Thursday	Instruction ends.

SPRING TERM

Mar.	3	Saturday	Registration for the spring term.
Mar.	5	Monday	Instruction begins at 8 a.m.
Mar.	15	Thursday	Last day for registering changes in schedule for spring term.
Mar.	29	Thursday	Last day for payment of tuition and fees for spring term.
June	23	Saturday	Instruction ends.

DATES OF BLOCKS

FALL TERM

November 3-December 28
December 29-February 22

SPRING TERM

March 5-April 28
April 30-June 23

CORNELL UNIVERSITY OFFICIAL PUBLICATION

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GENERAL INFORMATION

HOME ECONOMICS: ITS DEVELOPMENT AT CORNELL

The first college courses opened to women in America were planned to give educational opportunities equal to those for men, and the courses of study were comparable to those in the men's colleges. As time went on, educational leaders realized a need for a type of education suited more particularly to women. Since the home was conceived as the specific field of women's activities, courses were introduced to train women for their responsible tasks of homemaking.

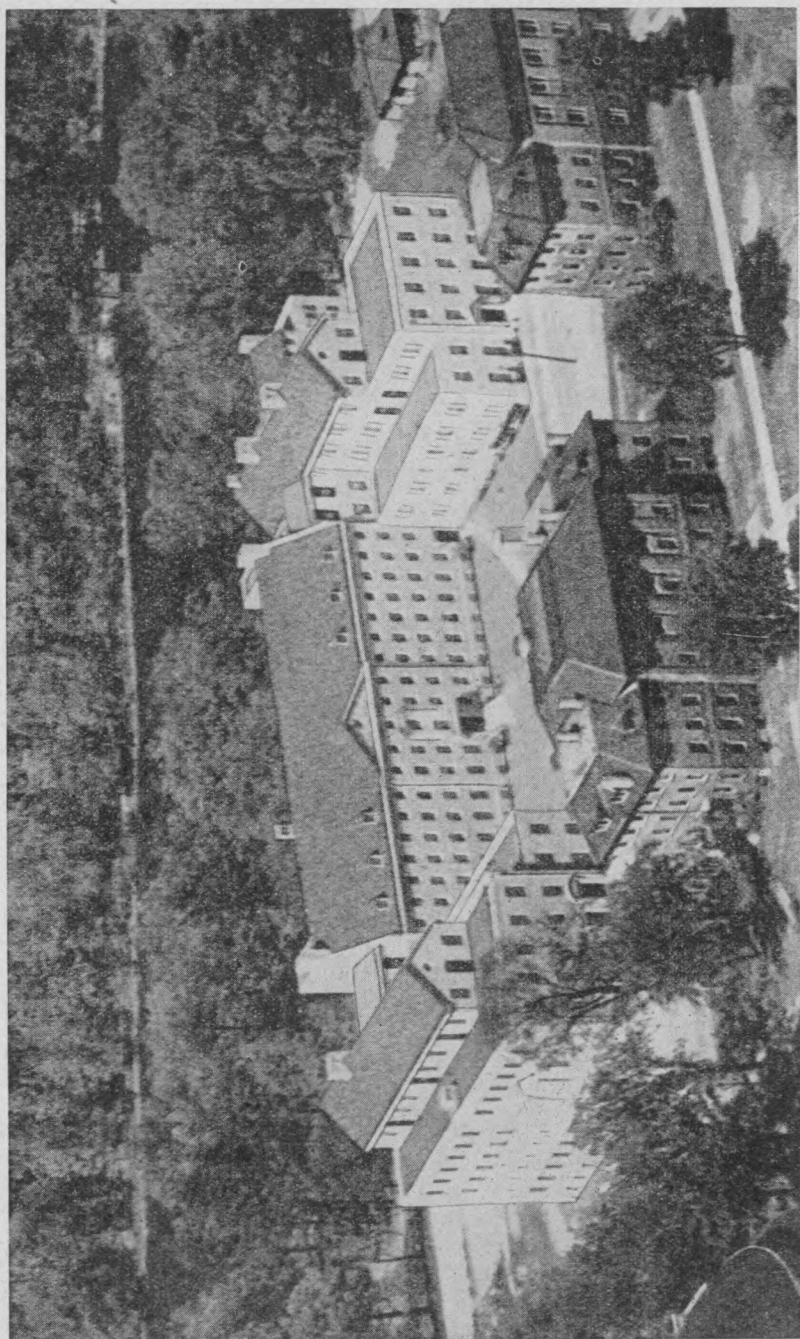
Home economics as a branch of education at Cornell began in 1900. It was established as a department in the New York State College of Agriculture in 1908, and was housed in a building of its own in 1910. In 1919 the department became a School of Home Economics; and in 1925, by legislative action, it became a College. It is now the fourth largest of the colleges in the University. Linked with the resident instruction and the research is the extension service, which reaches into homes and communities throughout the State.

In the early stages of its development, education in home economics consisted largely of teaching the efficient performance of household skills. Education in this field has broadened its scope as woman's status has changed, vocational opportunities have opened, and women have become voting citizens in the community as well as homemakers. Today the New York State College of Home Economics aims to prepare its students to be not only intelligent homemakers but also intelligent citizens and contributors in the world of work.

Courses in Home Economics deal with the effective feeding and clothing of the family; the care and guidance of children; the family relationships; the organization and running of the home on a sound economic, social, and hygienic basis; and the growth of artistic sense and taste that brings beauty into the home in many ways, adding to the contentment and serenity of the family.

There are six departments in the college: Economics of the Household and Household Management; Family Life; Food and Nutrition; Household Art; Institution Management; Textiles and Clothing. Effort is made to so interrelate the work of the departments that students think of them not as isolated divisions but rather as different aspects of the total program of homemaking education. In addition to these, courses are offered in the Homemaking Apartments, in Educational Leadership, and in Orientation. In all departments courses are concerned with present-day problems and the contribution of Home Economics in wartime and in peacetime.

Closely related to the work of the College are many courses in other colleges of the University. This College, as part of a University, gives students the opportunity to elect courses in many fields. Of the 120 credit hours required for a degree, one-fourth are devoted to basic



MARTHA VAN RENSELAER HALL (LIGHT BUILDING), WITH BEEBE LAKE IN THE BACKGROUND

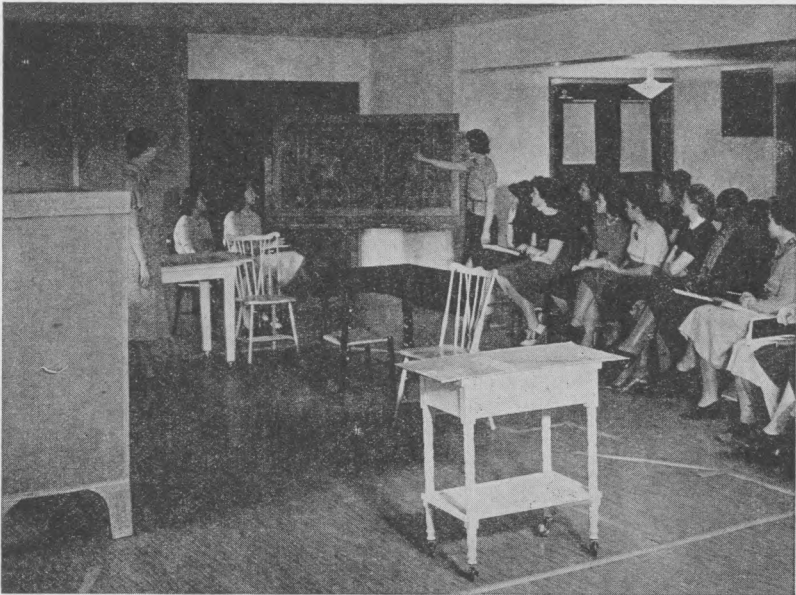
courses in the biological, physical, and social sciences; at least one-third to courses in home economics; and about one-third to elective courses in the various colleges of the University. English and Physical Education are required of all students.

MARTHA VAN RENSSELAER HALL

The New York State College of Home Economics is housed in Martha Van Rensselaer Hall, named for the founder of home economics education at Cornell. This building, which was dedicated in 1934, is on the upper terrace of the campus, overlooking Beebe Lake.

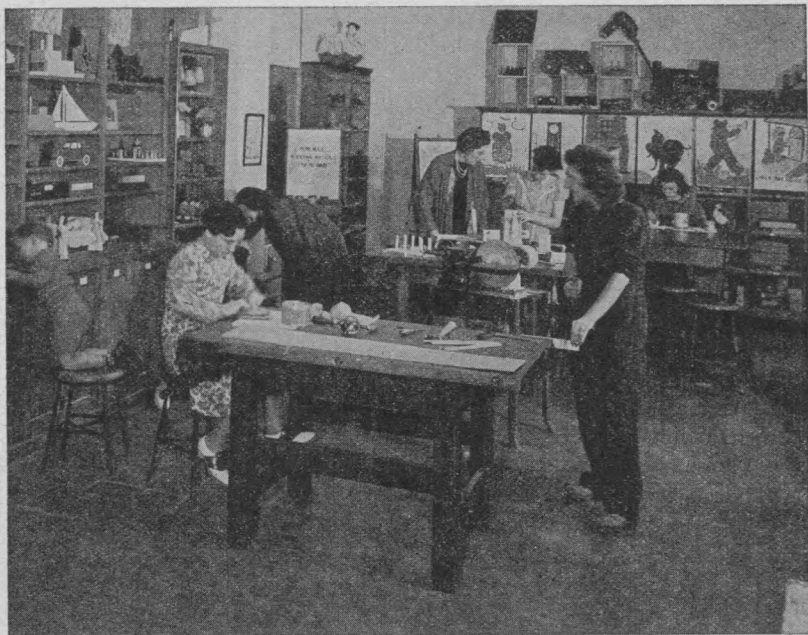
Offices of administration, extension, and resident staff are attractive and inviting and there are ample lounges for students and staff, an auditorium seating about 600 persons, and a good-sized library. Each of the six departments of instruction has its particular section of offices and classrooms. The School of Hotel Administration also has quarters in the Home Economics Building.

The east wing, on the first and ground floors, houses the Department of Economics of the Household and Household Management. Class



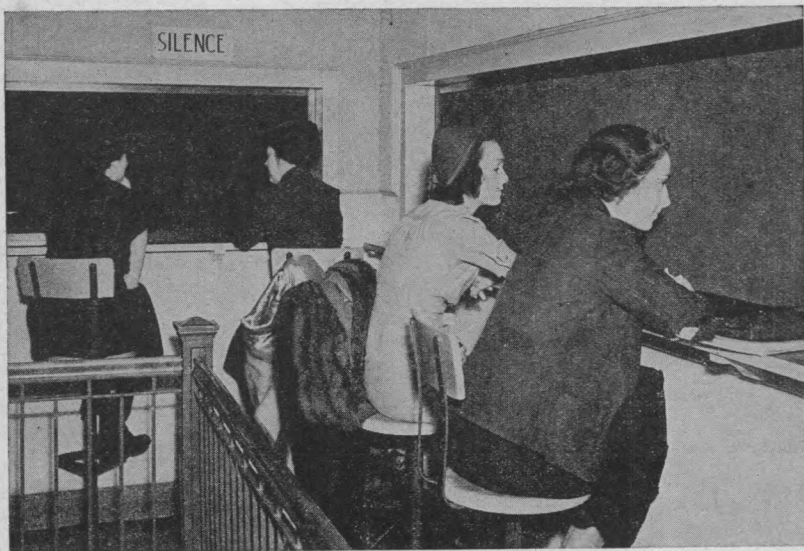
A CLASS IN HOUSEHOLD MANAGEMENT

Problems regarding the arrangement of work centers, brought to the College by homemakers, are studied by college students. The floor is taped to represent the homemaker's kitchen. Portable equipment is used, and motions and lines of travel are studied to determine some of the ways in which unnecessary fatigue may be prevented by possible changes in that particular home.



WORKSHOP

Students and parents use this shop in the Department of Family Life for making inexpensive toys, equipment, and play materials for children to use at work and at play, in sickness and in health



AN OBSERVATION BOOTH

rooms, work rooms for research, and staff offices are included on the first floor. On the ground floor are offices and laboratories where staff, students, home demonstration agents, and homemakers study home management. In these laboratories temporary walls are used to form rooms of various sizes and shapes, and easily movable equipment makes it possible to set up actual work centers for study.

The Department of Family Life includes the Nursery School, work shop, home-nursing laboratory, and offices of resident and extension staff.

The Nursery School has ample space for indoor and outdoor play, for the comfortable performance of daily routine activities, and for physical and psychological measurement. Observation booths with one-way-vision screens make it possible for parents and students to watch and record child behavior without intrusion into the school's program.



NURSERY SCHOOL PLAYROOM, LOOKING TOWARD THE FIREPLACE

"It's quite a big world—this room."—(Dixon, in *Children Are Like That*)



CLASS DISCUSSION

Men and women students in a class in Family Life exchange their points of view on the issues facing young people today in courtship and marriage

LEARNING TO USE AND TO SHARE THE RICH RESOURCES FOR
WORK AND FOR PLAY



CHILD HEALTH CLINIC IN FOOD AND NUTRITION

Students under the direction of the instructor give parents advice about the diets of their infants and young children

The rooms of the Department of Food and Nutrition are on the second, third, and fourth floors of the west wing. These include laboratories for the study of science in relation to food, nutrition, and food preparation, and laboratories for research. Two of the laboratories for food preparation are arranged as unit kitchens to approximate home situations. A small dining room connects the laboratories.

The rooms of the Department of Household Art are on the third and fourth floors and include laboratories for house planning and furnishing, studios for work in color, design, and handicrafts.

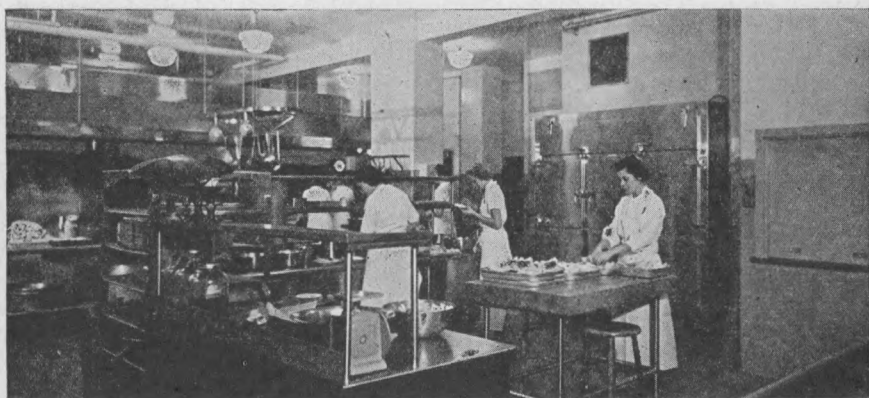
A small art gallery has exhibitions of current interest, and maintains a permanent collection from which students may borrow pictures by the semester for use in their rooms.

The Department of Institution Management occupies much of the lower part of the west wing of Martha Van Rensselaer Hall. The cafeteria dining rooms, the tea room called the Green Room, and the kitchens provide the teaching laboratories for the department.



STUDENTS IN FOOD AND NUTRITION PREPARING TO SERVE A MEAL IN THE DINING ROOM CONNECTED WITH THE FOOD LABORATORY

The Department of Textiles and Clothing occupies the second floor of the east wing. There are five laboratories, two work rooms, and staff offices. One large laboratory with a stage may be converted into a small auditorium that seats about 150 persons, and may be used for demonstrations, assemblies, and other class activities.



THE CAFETERIA KITCHEN



THE GREEN ROOM



CLOTHING LABORATORY

Junior students in costume design working in various media



CLOTHING LABORATORY

Sophomore students in a clothing class studying the garments they have made, from the point of view of design and becomingness

HOTEL ADMINISTRATION

In 1922, at the request and with the financial aid of the American Hotel Association, a Department in Hotel Administration was organized in the University in the New York State College of Home Economics. While this department is under the administration of the College of Home Economics, it is maintained on funds not derived from state appropriations. The requirements with regard to tuition, curriculum, and other items are necessarily different from those for other students in the College. A separate printed announcement may be obtained by writing to Professor H. B. Meek, Martha Van Rensselaer Hall, Ithaca, New York.



TEXTILE LABORATORY

Men students from the Department of Hotel Administration are here using the laboratory for the study of mattresses. By handling parts of all types of mattresses they familiarize themselves with points to be checked when purchasing such supplies for hotel use

COUNSELING SERVICE

A student counseling service is maintained in the College to foster the growth and development of the student. Class counselors are available to help the student evaluate her interests and capabilities and to help her plan her program in relation to the educational experiences available in college. The counseling service functions as a coordinating agency between staff and students in matters of educational procedure and curriculum.

In addition to class counseling, the counseling staff, with the administration, is responsible for selection of students. This staff also is in charge of the orientation program which is designed to help the student adjust herself to the college environment, to become acquainted with the educational experiences it offers, and to plan not only for her college years but for after-college living. Included in this part of the counseling program are freshman week, and the freshman orientation courses, including vocational orientation.

VOCATIONAL GUIDANCE AND PLACEMENT

Students are encouraged to study their own skills and abilities and to acquaint themselves with the opportunities and requirements of as many vocational fields as possible. The second semester freshman orientation course (see page 46) deals with vocational openings for women trained in home economics.

Vocational meetings open to all students in the College are held at intervals throughout the year under the auspices of the Home Economics Club and the Secretary's office. Members of the staff and outside speakers discuss fields of work and qualifications for them, the desirability of in-college experience and the opportunities for it. Further guidance is given by the class counselors and the Placement Secretary, through individual conferences.

Class meetings are held with seniors to discuss preparation and use of credentials, applications, letter-writing, and interviewing. Printed and mimeographed material about specific vocational opportunities has been collected and is available in the College Library. This is intended to supplement the vocational material to be found in books and magazines. The College subscribes regularly to a number of professional magazines which give valuable up-to-date information on the work home economists are doing.

Except for the teacher placements, which are centralized in the Bureau of Educational Service, the placement of Home Economics graduates is cared for in the office of the Secretary of the College, through the Placement Secretary. This office sends out the credentials of graduates to prospective employers. References from instructors, records of school-year, summer, and graduate employment and reports from employers on work success are kept in the Secretary's office and

included in the material sent out. Students are urged to file credentials and confer with the Placement Secretary about vocational plans early in their senior year. This office also carries on a program of placement in summer jobs. (See page 32.)

Home economics provides background for a wide range of positions. These can be enumerated here in only brief outline. Graduates of this College are engaged in *food and nutrition*, in addition to teaching, extension, and institution management positions, as nutritionists in clinics, social and public health agencies and various institutions, as laboratory workers in research laboratories and in the test kitchens and the control and development laboratories of commercial food companies, and as demonstrators for commercial food and utility companies; in *business* as clerks, secretaries, home economics advisers, managers of their own shops, clothing buyers, and as workers in various other merchandising positions; in *editorial, journalistic, and radio work* in connection with magazines and newspapers or with the publicity departments of various organizations; in *teaching* in colleges, nursery schools, high schools, and specialized schools for the handicapped; as educational workers in the *extension services* (both junior and senior) of New York and other states and in various community programs for homemakers; in *institution-management positions* as hospital dietitians, or as managerial dietitians in college residence halls, school cafeterias, homes for children, and similar institutions; in commercial and industrial restaurants, cafeterias, coffee shops, and tea rooms; in *social service* in welfare organizations, in religious education, in the Red Cross, in nursing and health occupations, in farm-security administration. A number of alumnae hold such positions as bacteriologists, chemists, and physicians. Many have gone on with graduate professional study and training.

In the present war emergency Home Economics training is proving important in filling the tremendously expanded need for nutrition consultants and teachers, food research assistants, dietitians to serve in civilian and governmental organizations, and nursery school teachers to care for the children of working mothers.

GRADUATE ASSISTANTSHIPS

Graduate study will be found a valuable addition to the undergraduate training, in many instances. More and more requests are received in the Placement Office for Home Economists with advanced training or degrees. Information regarding graduate fellowships and assistantships available at various colleges and universities in work relating to home economics may be obtained from the Secretary of the College.

VOCATIONAL PREPARATION

Students should consult the Class Counselor and the Placement Secretary for detailed information regarding qualifications and occupational opportunities in various fields. Several fields of work have definite preparation requirements. These are discussed in the following pages. Many fields do not have specific requirements. In all vocations much must be learned on the job itself. Students who are fairly clear on their vocational aims can strengthen their preparation through related courses. Counselors work closely with students to help them plan in their programs subject-matter and supplementary work experiences in line with their vocational interests.

BUSINESS OPPORTUNITIES

Home economics offers a good background for a number of commercial occupations. Though there are some business opportunities available in the fields of applied arts, children's toys and books, most of them are in connection with food, clothing, and the uses of various types of household equipment. Subject-matter preparation desirable for such positions varies widely and in many cases should be supplemented by carefully planned summer or in-college experiences and by development of special skills.

JOURNALISM AND RADIO

Writing on college and university publications, writing and speaking in the university radio workshop, and similar experiences, together with courses such as composition, publicity and advertising, help to strengthen the preparation of girls interested to use their home economics training in connection with these fields. A knowledge of typing is essential.

RESEARCH

Opportunities in the field of research — testing and experimenting with food and textile products and household appliances — frequently demand a background in Chemistry, Biology, or Physics along with training in Home Economics. Students who plan to enter this field are urged to include in their programs as much work as possible in these sciences. Part-time work in the various laboratories of the University is valuable in providing a practical knowledge of laboratory methods and techniques.

SOCIAL WORK

There is a great need for college graduates with training in Home Economics and Social Work. Students may plan their programs to include Social Work courses which will equip them for many positions in public and private social agencies.

Students interested should consult Assistant Professor Strode of the Department of Rural Sociology and the Home Economics Class Counselor for detailed information concerning recommended courses. The Placement Secretary should be consulted regarding vocational opportunities in Social Work.

THE HOUSING FIELD

Housing, including space layout and furnishings, is one of the most important fields of postwar planning because of the acute national shortage of houses. There is, as never before in America, on the part of housing leaders an awareness of the importance of family requirements in the planning and furnishing of houses, both rural and urban. For this reason the home economist well trained in specialized aspects of housing is in rapidly increasing demand.

Vocational opportunities in housing include positions as consultants to planning boards and housing authorities, to architects, social agencies, furniture and textile designers, housing research laboratories, and consumer-buying centers; staff members in housing projects; research workers in space layout and design of furnishings and equipment; buyers for stores, housing projects, and other groups interested in quantity buying of furnishings.

Basic training in housing from the viewpoint of home economics is offered in the Department of Household Art in collaboration with other departments within the College and with other colleges in the University.

EXTENSION TEACHING AND ADULT EDUCATION

Extension Service includes the county positions of home demonstration agents and 4-H club agents, the state positions of specialists working in the various subject-matter fields, and administration. Local boards of education often employ one or more full- or part-time home economists equipped to lead in Adult Education and to coordinate the work of various agencies. Social and public health agencies and some commercial organizations employ home economists trained as educational leaders. Nursery school teachers frequently take part in parent education problems. Nutritionists are often concerned in adult education work. In fact, almost all home economists today, whatever their vocations, are being drafted as war instructors of families.

Students wishing to prepare for any of these educational positions should select courses in Educational Leadership, Home Economics Education, Extension Teaching, and Sociology, as well as in the various phases of Homemaking.

TEACHING OF HOME ECONOMICS IN SECONDARY SCHOOLS

Students wishing to prepare for teaching home economics in the secondary schools are admitted to the professional courses required by New York State for teacher-certification after their records have been reviewed by a joint committee from the College of Home Eco-

nomics and the School of Education. Consideration is given to scholarship, health, personality, and other qualities generally regarded as contributing success to the teaching profession.

By action of the New York State Board of Regents in March, 1939, those preparing to teach academic subjects must offer five years of pre-service preparation if they enter service after December 31, 1942. At the present time the State Education Department requires only four years of pre-service preparation for those planning to teach home economics. However, Cornell University offers both a four-year and a five-year pre-service program for teachers of home economics. Those with four years of training will be granted a provisional certificate valid for ten years, with renewal upon presentation of evidence of having completed an additional year of advanced study. Those who have five years of approved preparation will be granted a permanent state certificate.

The student's program includes:

- a. Pre-professional and professional courses required for certification.
- b. Home Economics subject matter required by the State Education Department for certification.
- c. Courses required by the College of Home Economics for a B.S. degree. (See page 44.)
- d. Electives.

General Pattern of Pre-professional and Professional Courses for the Four- and Five-year Programs for Teacher Certification*

Pre-professional studies	Credit hours
Freshman year	
Social Science A and B.....	6
(Freshman or sophomore year)	
Sophomore year	
Human Growth and Development.....	6
First selection of prospective teachers	
Professional studies	
Junior year	
100. Educational Psychology.....	3
120. Social Foundations of Education.....	3
Second selection of prospective teachers	
Senior year	
The Art of Teaching.....	10
Home Economics, Course 130B	
Final selection of prospective teachers	
	28
Fifth year	
200. Apprentice Teaching.....	6
210. Special Problem in Teaching.....	2
220. Philosophy of Education.....	2
	10

*Information regarding the five-year program may be obtained from the office of the School of Education, or from Professor Cora Binzel who is in charge of the teacher-education curriculum in Home Economics. Her office is in Stone Hall.

Home Economics subject-matter requirement for the four-year program†

In the majority of school systems instructors in home economics teach all phases of homemaking. Even in those schools in which homemaking is departmentalized it is desirable that each teacher have a broad view of the entire field. To help achieve this, the following subject matter is required by the State Education Department. Most students will find it necessary to take more credit hours in each area than are here indicated in order to cover the subject-matter requirement.

Credit hours

Family Relationships and Child Study.....	8
Part of the work in family relationships may be covered through sociology courses in The Family. Part should be taken in home economics. Child study may include work in child psychology, and should also include observation of child behavior and guidance in a nursery school, and some participation in work with children through a nursery school, play group, or in homes.	
Health in the Home and Community and Home Nursing.....	2
This should include study of home and community hygiene, first aid and emergencies in the care of the sick at home.	
Household Management and Economics of the Household.....	8
Study in this field should be concerned with management and economic principles as they apply in the home. Consideration should be given to the management of the house with relation to family living. Some experience in practical problems should be included. It is also desirable to develop that phase of managerial ability involved in the interrelationships in the home and the community.	
Nutrition and Food Preparation.....	10
This should include nutrition for all ages and, in the main, for the healthy person. It should include the science of food preparation, food buying, storage, kitchen planning, family meals, and the food budget.	
Art and Home Furnishing.....	8
This may include courses in applied art, or art principles, or design and color, or other types of courses which include fundamental principles of art, or various kinds of courses in applied art such as home crafts. The work in furnishing and house planning should emphasize furnishing in relation to family living.	
Clothing and related subjects (design, textiles, construction).....	10
This should include an understanding of the essentials of personal grooming, care of clothing, the personal wardrobe, clothing for the family, the clothing budget, the construction of clothing, and the design of costume. The textiles study should include textiles used in clothing and home furnishings.	
Related sciences	12
This should include applied chemistry, applied physics, bacteriology, and physiology.	

†The fifth year will offer opportunity for further election of home economics and other courses.

Selection of Students for Professional Training in Food and Nutrition and Institution Management

The total record of each student anticipating professional placement in the areas of Food and Nutrition or Institutional Management is reviewed at the end of the sophomore year by a committee composed of representatives from the Departments of Food and Nutrition and Institution Management and of the student's counselor. The purpose of the review is to secure a sound basis for advising the student as to the desirability of planning to continue professional work in these areas. Consideration is given to the student's scholarship, to her experience in the field including summer experience, and to her health and adaptability.

At the end of the junior year the total record of each student is again reviewed with a view to further advising the student and to approve or refuse admission to the following professional courses: Institution Management 310, and 320, Food and Nutrition 310 and 330, and to Food and Nutrition 305 and 320 if that is necessitated by heavy registration.

INSTITUTION MANAGEMENT

The Department of Institution Management offers vocational training for such positions in the field as are outlined on page 15. The background of preparation varies somewhat depending on which interest the student wishes to pursue, whether managerial dietetics in hospitals or other institutions, or commercial food service.

For all students in Institution Management, courses in the following areas are important: orientation in institution food service, organization and administration procedures, the selection, care, preparation, and service of food in quantity, menu-planning, personnel management, accounting and food control, financial management and budgeting, kitchen planning, and the selection and care of institution equipment and furnishings. Courses in food, nutrition, management, economics, teaching methods, personality development, and human relationships are closely allied to the work of the food administrator or dietitian.

Students whose interest is particularly in the commercial field will find in addition that courses in business administration are helpful. Some skill in typing and stenography is desirable.

Post-graduate Internship Training in Dietetics

For many positions a post-graduate internship is required. For those who wish to be hospital dietitians a hospital internship is necessary. Certain centers have been approved by the American Dietetics Association to give internships and training. Some provide training in non-hospital administration, some in food clinic work, and some in hospital dietetics. A list of these centers as printed by the American Dietetics Association is available in the Placement Office.

Hospital training courses are ordinarily ten to twelve months in length. In order to meet the present increased need for trained dietitians, however, the American Dietetics Association has approved the shortening of these courses so that students can usually be released after nine months of training to enter Army or civilian hospitals as apprentices. The time subtracted from the regular hospital course must be made up in Army or civilian hospitals as assistants under supervision. Student who do not do this will remain in training for the full period.

The American Dietetics Association has outlined the following program as prerequisite to admission to approved post-graduate internship training:

<i>Subjects</i>	<i>Hours</i>	<i>Subjects</i>	<i>Hours</i>
Chemistry.....	12 to 17	Education.....	3
To include:		Food preparation.....	6 to 8
General		To include:	
Organic		Experimental cookery	
Physiological		Meal planning	
Biology.....	6 to 13	Nutrition.....	6 to 8
To include:		To include:	
Human physiology		Diet in disease	
Bacteriology		(for hospital dietitians)	
Social Sciences.....	9 to 12	*Institution Management.....	6 to 9
To include:		To include:	
Psychology		Organization and management	
Sociology		Institution buying	
Economics		Institution accounting	
		Quantity cookery	

Post-graduate Apprentice Training in Commercial Food Service

The National Restaurant Association has made it possible for graduates from accredited colleges and universities to receive specialized training in commercial food service operation. Apprentice courses extending over ten months, reduced to eight months for the duration of the War, are offered by cooperating member restaurants.

The National Restaurant Association requires the following qualifications for graduate students in Institution Management making application for apprenticeship training in accredited restaurants:

1. Must have above average grades and hold a B.S. Degree with a major in Institution Management from an accredited college or university with curriculum meeting the standards of preparation established by the National Restaurant Association.
2. Must have a genuine interest in high-standard food in commercial restaurants.
3. Must like and work well with different types of people.
4. Must have shown qualities of leadership in school.

*For food clinic work, a minimum of six hours of institution management is recommended. Field work in the social sciences, practice teaching, and residence in the homemaking apartments are highly desirable.

5. Must have executive potentialities — ability to take responsibility.
6. Must have a pleasant personality, good health, good appearance, good voice, emotional stability and be of good character.
7. Must have the ability to work well with her hands.
8. Must have some ability in mathematics — accuracy and understanding.
9. Must have evidenced an aptitude and judgment in evaluating details.
10. Must have poise, assurance, and confidence.

The National Restaurant Association has outlined the following program of courses as prerequisite to admission to apprentice training courses:

<i>Subjects</i>	<i>Hours</i>	<i>Subjects</i>	<i>Hours</i>
Chemistry	10-15	Education.....	3-6
		With emphasis on	
		Methods of Teaching	
Biology	6-8	Foods.....	8
To include:		To include:	
Human Physiology		Food Selection and Prepa-	
Bacteriology		ration	
Psychology	6	Menu Planning and Service	
To include:		Experimental Cookery	
Personnel Management			
Economics.....	3-6	Nutrition and Dietetics.....	6
		Institution Management.....	12-15
		To include:	
		Quantity Cookery	
		Organization and Management	
		Institutional Accounting	

AFFILIATIONS

THE MERRILL-PALMER SCHOOL

The College carries an affiliation with the Merrill-Palmer School in Detroit. Students interested in various phases of child development, social service work with children, parent education, and so forth, may be selected to study there during one term of the senior year. Selection is on the basis of scholarship, sincerity of interest in the study of child development, and readiness for intensive work in this field. Application should be made through the Secretary of the College of Home Economics by March 1 in the year preceding attendance. Students receive full credit at Cornell for courses taken at the Merrill-Palmer School.

Students are required to pay a fee of \$12.50 to bind their registration at the University during the period of absence. Students who hold state cash scholarships cannot be granted them during the period of absence but may apply to the Secretary of the College for recommendation that tuition at the Merrill-Palmer School be waived. An out-of-state student pays no tuition at Cornell during the term she is in Detroit.

A limited number of graduate assistantships are available each year for work at the School. Students interested in these should consult the Merrill-Palmer catalogue and should leave their names at the office of the Secretary of the College of Home Economics by March 1. Merrill-Palmer graduate credits may be counted toward the master's degree at various affiliated colleges, and towards a doctor's degree at Cornell.

THE CORNELL UNIVERSITY-NEW YORK HOSPITAL SCHOOL OF NURSING

A combined course taken partly at the University in Ithaca and partly at the Cornell University-New York Hospital School of Nursing in New York City leads to the degree of Bachelor of Science in Nursing.

Students wishing also the degree of Bachelor of Science in Home Economics may receive credit toward that degree for certain courses taken at the School of Nursing.

Information regarding such a combination of work in the two schools may be obtained from the class counselor. Announcement of the Cornell University-New York Hospital School of Nursing may be obtained by writing to Miss Bessie A. R. Parker, Director of the School of Nursing, 525 East 68th Street, New York 21, N. Y.

SCHOOL OF NUTRITION

The School of Nutrition was established at Cornell University in 1941 to integrate the training provided on the campus in nutrition, in

supporting courses in the physical and biological sciences, and in other related fields and to expand this training. The School offers opportunity for study in several fields including human nutrition and food technology. Its curriculum provides for the training of nutrition teachers and research workers, nutritionists in public welfare and in institutional work, and personnel for laboratory work in food preparation and processing. The School is organized to provide two or more years of training for those who have already completed three years of appropriate college work.

Students registered in the New York State College of Home Economics may by the proper selection of courses obtain the training required for entrance to the School of Nutrition and at the same time meet the requirements for the degree of Bachelor of Science in the College of Home Economics. For detailed information concerning admission to the School of Nutrition and the courses of study to be followed during the first three years of college work preparatory to entrance in the School, see the *Announcement of the School of Nutrition*.

STUDENT ACTIVITIES

Student activities are a valuable supplement to the course of study. The student is encouraged to take part in them in reasonable proportion to her academic studies, or to her remunerative work, should she be earning part of her expenses.

Many University activities are open to women, and competition or try-out periods are held at various times during the year. For the student interested in music there are the Sage Chapel Choir, the Glee Club, and the University Orchestra. The Cornell Dramatic Club, and Kermis, the dramatic club on the agricultural campus, offer opportunities to work on costumes, make-up, and properties, as well as acting. The *Cornell Countryman*, the *Cornell Bulletin*, and the *Widow* are publications that give experience in business management, art, and writing. The Women's Debate Club is open to those interested in public speaking. The Cornell Radio Guild offers experience to a number of students.

The Cornell United Religious Work offers community service as one of its many activities, with groups of students working at the Settlement Houses, the Reconstruction Home, and the Children's Home, and the local hospital.

The Women's Athletic Association promotes good sportsmanship and physical well-being. Students interested in team games find many openings here.

Willard Straight Hall, the student union, has a social and recreational program, with teas, dances, concerts, reading room, art exhibitions, and many other activities. Students serve on the various committees of the Hall.

Phi Kappa Phi is a scholastic honor society to which students of outstanding ability are elected. Omicron Nu is an honor society in the College of Home Economics. Pi Lambda Theta is an honor society for students interested in education.

Mortar Board is an honor society, membership depending on scholarship, leadership, and activities.

Some activities are maintained only in the College of Home Economics. The Home Economics Club carries on a social program of teas and dances and is the coordinator of the various activities of the College of Home Economics. Its committees deal with the recreation room and the student lounges; the *Home Economics News*, which is published once a month; the scholarship, which is maintained by the Club and awarded by a committee of the Club working with the Faculty Committee on Scholarships; the student guide service, which works with the publications and information offices as hostesses and as guides in the building. Membership in the Home Economics Club is open to all students in the College.

ADMISSION

ENTRANCE REQUIREMENTS

A blank for formal application for admission to the College of Home Economics should be obtained from the Director of Admissions, Morrill Hall, Cornell University, Ithaca, New York. In 1945, new students will be admitted in October. Applications for this class must be filed by March 1, 1945. Application should be made well in advance of this date.

Students are admitted to the New York State College of Home Economics by College Board Tests, by presentation of acceptable Regents credentials, by acceptable school certificate, or by transfer from another college.

Applicants must offer for entrance either A or B:

A. Fifteen units representing completion of a secondary school course and in the main to be made up of English, foreign language (ancient and modern), mathematics, science and social studies including history.

B. The New York State High School Diploma in Vocational Home-making.

In addition to the above requirements, applicants must present the following qualifications in order to be entitled to consideration by the Committee on Admissions: a New York State Regents' average (or an equivalent high-school average, if the applicant is from another State) of at least 80 per cent at the end of the high-school course; a scholastic rating in the upper two-fifths of the high-school graduating class; evidence of breadth and continuity of interest, and such characteristics of personality as self-reliance and industry. Students applying for admission with advanced standing from other colleges must present equally high records.

The number of applicants that meet the minimum scholastic requirements for entrance greatly exceeds the number that can be admitted. Each applicant is advised to investigate other educational opportunities and to make an alternative plan to which she may turn in case she is not accepted into the College.

During the spring the Admissions Committee of the College interviews each applicant whose scholastic record promises to meet the entrance requirements of the College. Letters are sent announcing plans for interviews in various centers throughout the state.

Candidates for admission must make a deposit of \$25 before June 1, 1945. All candidates must present a satisfactory certificate of vaccination against smallpox.

Information with respect to these regulations and a detailed statement with respect to the high-school subjects that may be offered for admission are found in the *General Information Number*, which will be sent on request to any address by the Secretary of the University,

Morrill Hall. Every applicant for admission should obtain a copy of the *General Information Number*.

FRESHMAN WEEK

Freshman students accepted for admission to the College of Home Economics are expected to attend all sessions of the program during Freshman Week. This arrangement helps freshmen to become acquainted with the new environment and to make plans for their year's work before college begins. Students are notified in advance of the dates and time of meetings.

ADMISSION WITH ADVANCED STANDING

The records of students admitted to the College of Home Economics from other colleges in Cornell University or from other institutions of collegiate rank, may be submitted for credit towards advanced standing. In order to obtain the degree of Bachelor of Science, the student must meet the requirements for this degree as stated on page 44. She must also be in residence in the College of Home Economics for the last two terms prior to receiving the degree.

ADMISSION WITH SPECIAL STANDING

The College of Home Economics is able to accommodate a very limited number of special students not candidates for advanced degrees. Applicants must already hold baccalaureate degrees. Special students must take at least two-thirds of their work in the College of Home Economics each semester they are registered in the College.

Before making formal application through the Director of Admissions for entrance with special standing in the College of Home Economics, informal correspondence with the Assistant Dean of the College is desirable to determine the possibility of acceptance.

Special students pay the same University fees as those paid by regular students in the University (see pages 28 to 31). Applicants should correspond with the Office of the Counselor of Students regarding rooms. Expenditures for books, fees, and materials can be estimated at less than those for regular students as special students usually take fewer courses. Special students who hold a first degree from the New York State College of Home Economics will be charged \$12.50 a credit hour for courses taken in the non-state colleges.

ADMISSION OF GRADUATE STUDENTS

Graduate study leading to advanced degrees is offered in Economics of the Household and Household Management, Family Life, Food and Nutrition, Institution Management, Textiles and Clothing, and Household Art. Candidates for advanced degrees are registered in the Graduate School of the University. Full information is given in the *Announcement of the Graduate School*.

LIVING ARRANGEMENTS

Cornell University requires its women students to live in University residences. In these buildings the total cost of board, laundry, and rent of furnished rooms with heat and light is \$287.50 a term. Dormitory facilities for women are adequate, and special permission to live elsewhere is granted by the Counselor of Students (1 Sage Avenue) to new students only under exceptional circumstances. The Counselor of Students has jurisdiction over all women students in the University and prospective students are requested to write to her for information concerning matters in which they may need assistance.

EXPENSES

TUITION

Tuition is free to undergraduate students (except those in hotel administration and those registered in the Summer School) pursuing regular or special courses in the New York State College of Home Economics, who upon admission to the College are, and for at least twelve months prior thereto have been, bona-fide residents of the State of New York. Students who are not exempt from tuition on entrance are held for tuition throughout their college terms.

Any student transferring from one college or course in the University to another, must pay for the hours of credit allowed in the latter college or course an amount corresponding to the difference in tuition; and no such transfer shall be allowed or credit given until such payment has been made. The taking of such credit hours may not be reduced or deferred.

Students in home economics who are not exempt under these provisions are required to pay \$100 a term for tuition.

OTHER FEES

A **matriculation** fee of \$10 is required of every student upon entrance into the University, and is payable at the time of registration. A new undergraduate student who has made the required deposit of \$25 with the Treasurer does not make an additional payment of the matriculation fee because the Treasurer draws on the deposit for this fee. See page 31.

An **administration fee** of \$5 a term is charged every student in the College of Home Economics.

A **Health and Infirmary fee** of \$10 a term is required, at the beginning of each term, of every student. In case of illness any student is admitted to the Infirmary and receives without charge a bed in a ward, board, and ordinary nursing and medical care for a period not exceeding two weeks in any one academic year. Beyond this period a charge of \$2 a day is made for ordinary service. For further details

regarding the services of the Infirmary, students should read page 23 of the *General Information Number*.

A Willard Straight Hall membership fee of \$5 a term is required at the beginning of each term, of every graduate and undergraduate student. Its payment entitles the student to a share in the common privileges afforded by the operation of Willard Straight Hall, subject to regulations approved by the Board of Managers of the Hall.

The use of the Hall is restricted to those who have paid this fee.

A physical recreation fee of \$4 is required, at the beginning of each term, of every undergraduate. Its payment entitles women students to the use of the women's gymnasium, recreation rooms, and playgrounds, and to the use of a locker.

An examination book fee of \$1 is required of every student at entrance to pay for the examination books furnished to the student throughout her course. The charge is made against the student's deposit fee of \$25.

A graduation fee is required, at least ten days before the degree is to be conferred, of every candidate for a degree. For a first, or baccalaureate degree, the fee is \$10; for an advanced degree it is \$20. The fee will be returned if the degree is not conferred.

Laboratory fees to cover the cost of materials used by the student are charged in courses that require work in laboratory, shop, or drafting room, or field work.

Deposits are made in advance at the Treasurer's office in some courses, particularly in chemistry. Charges for materials used are entered against the deposits, and any balance remaining is returned to the student during the following term.

Special fees. Assessments, charged to the student's account and payable at the Treasurer's office, are levied upon the student in certain circumstances.

Fees for late registration, for examination to make up an "incomplete," and changes or cancellation of courses are discussed on pages 39 to 42.

A student desiring to make an appointment for the required medical examination or conference after twenty days from the last registration day of the term shall first pay a fee of \$2, unless satisfactory excuse for the tardiness is presented to the Faculty Committee on Hygiene and Preventive Medicine.

A student is held responsible for payment of appropriate fee for any injury done to any of the University's property.

DATES FOR PAYMENT OF BOARD AND ROOM, TUITION, AND OTHER FEES

The charge for board, room, and allowance of laundry in the women's dormitory is \$287.50 a term, payable in two equal installments. For the fall term, the first payment is due October 1 and the

second payment at mid-term. For the spring term, payments are due on February 10 and at mid-term.

Tuition is \$100 a term and this and other fees must be paid within twenty days after the last registration day of each term of the regular session. The last day of grace is generally printed on the registration coupon which the student is required to present at the Treasurer's office.

Any student who fails to pay her tuition charges, other fees, room and board, and other indebtedness to the University, or who, if entitled to free tuition, fails to claim it at the Treasurer's office and to pay her fees and other indebtedness within the prescribed period of grace, is thereby dropped from the University unless the Treasurer has granted her an extension of time to complete payment. The Treasurer is permitted to grant such an extension, when, in his judgment, the circumstances of a particular case warrant his doing so. For such an extension, a fee of \$2 is assessed. A reinstatement fee of \$5 is assessed any student who is permitted to continue or return to classes after being dropped from the University for failure to pay within the prescribed time. The assessment may be waived in any instance for reasons satisfactory to the Treasurer and the Registrar, when such reasons are set forth in a written statement.

Any tuition or other fee may be changed by the Board of Trustees to take effect at any time without previous notice.

PROCEDURE FOR PAYMENT OF FEES AND DEPOSITS

The Registrar provides each student at the beginning of the term with registration forms consisting of strips of perforated coupons. Two of these coupons in each term are used as a bill and receipt. The student enters on the bill her tuition, other fees, and deposits, in the spaces provided and presents this coupon and the receipt form to the Cashier in the Treasurer's office along with her money. The Treasurer does not issue term bills. Since there are penalties for late payment of fees as described above, it is important that all fees be paid within the prescribed time.

THE CASHING OF CHECKS

The Treasurer of the University accepts checks in settlement of charges payable at his office, but a rule of the Board of Trustees forbids him to cash any credit instrument, even to the extent of accepting a check or draft in amount greater than the sum due and returning the excess in cash. Students are therefore advised to open an account in an Ithaca bank as soon as they arrive in town, or else to provide themselves with traveler's checks, drafts on New York City banks, money orders, or other form of credit instrument such as a bank will cash in the ordinary course of business.

ESTIMATE OF TERM EXPENSES OF STUDENTS

Personal expenses, such as transportation to and from home, clothing, recreation, and miscellaneous items, are to be estimated by the individual.

University Expenses

REQUIRED:

All students

*Tuition.....	(waived for state residents)	\$100.00
†Room and board in dormitory.....		287.50
*Administration fee.....		5.00
*Infirmary fee.....		10.00
*Willard Straight membership.....		5.00
*Course fees (estimated average).....		25.00
*Books and materials (estimated average).....		25.00
*Physical recreation fee.....		4.00

Total without tuition..... \$361.50

For new students..... \$ 25.00

*Deposit with treasurer (paid prior to entrance)

Draw from this:

Matriculation fee	\$10.00
Examination-book fee.....	1.00
‡Guaranty fund to be retained until graduation. May then be returned.....	14.00

For freshmen and sophomores..... \$ 11.80

Gymnasium equipment (to be purchased according to department instructions).

For seniors

Graduation fee \$ 10.00

DESIRABLE BUT NOT REQUIRED:

Freshman banquet fee.....	\$ 1.50
Music, University Concert Course (season).....	3.50 to 9.50
Dramatic Club productions, each.....	.44 to .55
Athletic games (season—estimated).....	12.00 to 15.00

OPPORTUNITIES FOR EARNING EXPENSES

Applicants should understand at the outset that there is no way to earn while at college the entire amount necessary for the college course. Even before launching a plan to earn a portion of the college expenses, students should give careful consideration to the amount of remunerative work that can be carried successfully with an average college program. Otherwise health, the quality of scholastic work, and many of the opportunities which a college education affords, are sacrificed. In planning their college programs, students should remember that classroom work is but one part of education. Opportunities for participation in activities, time for social life, special lectures and concerts, reading, relaxation, sleep, and even spare time may be as signifi-

*Special students also are held for these fees.

†Additional charge is made to students remaining in Ithaca during Christmas and spring vacations.

‡Regular and special students taking honorable dismissal will have a return on this when the "dismissal" is granted.

cant in the educational program as are the courses for which the student registers. It is important for the freshman to find her place in the new community as early as possible, and in order that she may have time for this she is advised against planning to earn any large share of her expenses during the first year unless it is absolutely necessary.

SUMMER AND PART-TIME EMPLOYMENT

Summer work serves a two-fold purpose. In addition to financial assistance, it provides an opportunity for the student to gain vocational experience, in some cases to see the various opportunities a given vocational field offers, and to learn something of the personal qualifications and adjustments required.

In a recent summer undergraduates were engaged in many camp jobs as counselors, dietitians, or assistant dietitians; in resorts and summer hotels as waitresses, cooks, clerical workers, hostesses; in families as general assistants; in tea rooms and cafeterias as general assistants; in department stores as salespeople; in offices as secretaries, stenographers, or clerical workers; in child care centers as assistant teachers; and in war production plants as skilled and unskilled workers. Others worked as apprentices in the dietary departments of hospitals, an excellent opportunity for students who anticipate post-graduate training in hospital dietetics.

Sixty-four per cent of the students in the College reported jobs for the summer of 1942. Earnings varied with the length of period of employment and with the type of job, from maintenance only to \$510. The average amount earned in that summer was about \$160. The accelerated program whereby a full semester of academic work was given during the summers of 1943 and 1944 prevented temporarily the opportunity for summer employment. Students will again have an opportunity for summer employment in the summer of 1945.

There is an increase in part-time employment on the campus. Many new opportunities have opened in connection with the various food services which are in charge of meals for the Army and Navy men stationed at the University, and for regular students and faculty of the University.

As in the past, some students may earn their board by waiting on table in the dormitory dining rooms. In these cases \$148 a term is deducted from the total dormitory charge of \$287.50 a term for room and board. These positions are open mainly to upperclass students. Occasionally a student may earn full room and board in a private family, in return for four hours of work a day in the home. This type of employment handicaps a student considerably because of the distance from the campus and the time involved. Homemakers prefer to employ students who have completed their first year at college and have shown ability to handle housework and scholastic requirements at the same time. Placements in homes are handled by the Office of the Counselor of Students, and since Cornell University requires women students to

live in the residential halls, special permission to live elsewhere must be secured from the Counselor of Students before any plans for work are made.

There are some opportunities for regular part-time work in the laboratories, departmental offices, and other divisions of the University. A few jobs may be found with business concerns in Ithaca.

Students may earn small amounts by doing miscellaneous work by the hour such as caring for children, serving at teas, light housework, clerical work, stenography, and typing. Calls for this work are irregular and one cannot depend on earning any definite amount.

Information about opportunities for employment on the Cornell campus during the school term may be obtained from the Office of the Counselor of Students (1 Sage Avenue). Information about summer employment and work within the College of Home Economics may be obtained from the Placement Secretary of the College. The work plans of all resident women students must be approved by the Office of the Counselor of Students and should be on record there.

It is hoped that earning money will not have to be a main consideration all the time a student is in college. Much valuable experience is to be gained from an apprenticeship in a field in which a student hopes to be employed later, but often such apprenticeships cannot be paid, inasmuch as the student does not yet have sufficient experience to make her valuable to the organization.

SCHOLARSHIPS, PRIZES, AND LOANS

Students should acquaint themselves with the information on scholarships available for women in any college in the University. Information about these and about loans is given on pages 32 to 37 of the *General Information Number*.

A few scholarships are available for students in Home Economics particularly. These are described in the following paragraphs.

THE ANNA CORA SMITH FELLOWSHIP FOR RESEARCH

The Anna Cora Smith fellowship is awarded to a young woman for research in Home Economics. The research must aim to add to home-economics knowledge and to make all its teachings more useful both to the State and to the individual. The selection of candidates is made on the basis of fitness for research. While presumably the fellowship is awarded to graduate students, no limitation is imposed to prevent the committee from exercising its discretion in the selection of an undergraduate student. Application should be made at the Office of the Graduate School by March 1.

THE HOME BUREAU SCHOLARSHIPS

Five scholarships, established by the New York State Federation of Home Bureaus, are awarded each year in recognition of scholarship, leadership, and aptitude for extension service. Applications should be filed with the Secretary of the College by March 1.

The Carrie Gardner Brigden Scholarship was named in honor of the first president of the New York State Federation of Home Bureaus. The scholarship is awarded to a member of the incoming senior class, and was held during the year 1943-44 by Marcia Ruth Colby, '44.

The Martha Van Rensselaer Scholarship was named in honor of the first state leader of home-demonstration agents in this state, and the first director of the New York State College of Home Economics. The scholarship is awarded to a member of the incoming senior class, and was held during the year 1943-44 by Rebecca Annis Harrison, '44.

The Flora Rose Scholarship was named in honor of the second director of the New York State College of Home Economics. It is awarded to an incoming junior or senior and was held during the year 1943-44 by Lorraine Ann Bode, '44.

The Ruby Green Smith Scholarship was named in honor of a former state leader of home-demonstration agents and counselor of the New York State Federation of Home Bureaus. It is awarded to an incoming junior or senior and was held during the year 1943-44 by Marian Arlene Stout, '44.

The Nettie M. Roods Scholarship was named in honor of a former treasurer of the New York State Federation of Home Bureaus. It will be awarded for the first time for the year 1945-46.

THE MARTHA VAN RENSSELAER ALUMNAE SCHOLARSHIP

The Martha Van Rensselaer Alumnae Scholarship is awarded to a member of the incoming sophomore, junior, or senior class who is an outstanding student. Other qualifications being equal, the student with the greatest financial need will be given preference. Applications should be filed at the office of the Secretary of the College by March 1. Awarded in 1943-44 to Mary Louise Jerome, '44.

Selection is made by the college scholarship committee and the scholarship committee of the Home Economics Alumnae Association.

DAUGHTERS OF THE AMERICAN REVOLUTION INDIAN SCHOLARSHIP

The New York State Conference, Daughters of the American Revolution, has created a scholarship in the College of Home Economics for New York Indian students. This permanent scholarship is in memory of Olive S. Whitman, late wife of ex-Governor Charles S. Whitman. Applications must be filed at the office of the Secretary of the College by March 1 or, by freshmen, at the time of application for admission to the college. Not awarded for 1943-44.

THE HOME ECONOMICS CLUB SCHOLARSHIP

The Home Economics Club Scholarship of \$50 is awarded to a member of the incoming senior class. The holder of the scholarship is selected on the basis of financial need and of outstanding ability in scholarship and leadership. Application should be filed in the office of the Secretary of the New York State College of Home Economics by March 1. The holder of the scholarship is selected by the scholarship committee of the faculty, cooperating with a committee of three seniors appointed by the president of the Home Economics Club. In 1943-44 a second scholarship of \$25 was awarded by the club. Awarded in 1943-44 to Mildred Jeanne Copeland, '44, and Martha Agnes Edson, '44.

OMICRON NU SCHOLARSHIP

Omicron Nu offers a scholarship of \$75 to a member of the incoming junior class. The award is made on the basis of scholarship, leadership, and financial need. Applications must be filed in the office of the Secretary of the College by March 1. Two scholarships were awarded for 1943-44 to Lillian Loudella Moore, '45 and Eleanor Dickie, '45.

THE ROBERT M. ADAMS 4-H MEMORIAL SCHOLARSHIP

The Robert M. Adams 4-H Memorial Scholarship was established in memory of Professor R. M. Adams by the 4-H Clubs of the State

of New York. The scholarship yields approximately \$50 a year. Students who are state residents are eligible to apply after their first year in the College and those who have been 4-H Club members are given first consideration. The award is based on financial need, character, ability, and scholarship. Application for this scholarship should be made to the Secretary of the College by March 1. Awarded for 1943-44 to Elizabeth Ardea Kandiko, '44.

DREYFUS MEMORIAL SCHOLARSHIPS

Two scholarships of an annual value of about \$500 each have been established by Mrs. Berta E. Dreyfus in memory of her husband Dr. Louis A. Dreyfus. In their award preference is given first to students coming from the high schools of Richmond County, New York, and next to those from Sandusky County, Ohio. First consideration is given to those specializing in Chemistry, Engineering, or Agriculture or, to women, in Home Economics or Arts and Sciences. These scholarships are awarded to incoming juniors and seniors. Application should be made to the chairman of the University Scholarship Committee before the close of the spring term.

THE NEW YORK STATE FEDERATION OF WOMEN'S CLUBS SCHOLARSHIP

The New York State Federation of Women's Clubs offers from time to time two scholarships of \$250 each. Award is on the basis of scholarship, financial need, and a desire to serve the interests of homemaking in New York State. A student is not eligible who is the holder of another scholarship. Applications should be filed with the Chairman of the Federation Scholarship Committee, Mrs. G. Sherman Angell, 65 Maple Street, Hornell, New York, before June 1.

THE GRACE SCHERMERHORN SCHOLARSHIP

The Grace Schermerhorn Scholarship is given by the Association of Homemaking Teachers of the New York City Elementary and High Schools in memory of a former director of Homemaking Education. It is awarded to a student entering the New York State College of Home Economics. To be eligible to apply a student must be outstanding in scholarship and character and must be recommended by the teacher of homemaking in her particular high school. She must expect to prepare to teach in New York City. Not awarded for 1943-44.

THE NEW YORK STATE BANKERS' ASSOCIATION SCHOLARSHIP

The New York State Bankers' Association scholarship was established in 1940 making \$150 available to an incoming freshman who is a 4-H Club member. Upon matriculation as a freshman \$75 is paid, and the remaining \$75 is paid at the beginning of the next semester.

The recipient, selected on the basis of scholarship, leadership, and financial need, must be a 4-H Club member, and must be in the group of students accepted as freshmen by the College of Home Economics. After acceptance, freshmen may obtain application blanks from the County 4-H Club office. Awarded for 1943-44 to Alma Laura Cook, '47.

THE DANFORTH SUMMER FELLOWSHIP AND THE DANFORTH GIRLS' SCHOLARSHIP

The Danforth Summer Fellowship is awarded annually by the Danforth Foundation and the Ralston-Purina Mills in St. Louis, Missouri, to outstanding juniors of thirty-seven state universities. Juniors in the New York State College of Home Economics are eligible to apply through the office of the Secretary of the College. Applications should be filed by April 15.

This fellowship provides opportunity to study problems of manufacturing, commercial research, distribution, advertising, personnel, and leadership. The fellowship covers the student's expenses for two weeks of study and observation at the Ralston-Purina plant in St. Louis, and for two weeks of leadership training at the American Youth Foundation Camp on Lake Michigan.

The recipient is chosen by a faculty committee, and the scholarship holder of the previous year, for her interest in the commercial field, her scholarship and leadership ability, and as an outstanding student in physical, mental, social, and religious development. Not awarded in the summer of '44.

The Danforth Girls' Scholarship is awarded annually to an outstanding freshman in Home Economics. Cornell is eligible to recommend candidates. The candidate recommended by her College receives a half scholarship, and one girl is chosen by the Danforth Foundation for the national honor of a full scholarship. Candidates receive two weeks of leadership training with free tuition and expenses at the American Youth Foundation Camp on Lake Michigan. Not awarded in the summer of '44.

PRIZES

For information concerning prizes offered in the University and open to competition of students in the College of Home Economics, see the pamphlet, *Prize Competitions*, which may be obtained at the office of the Secretary of the University, Morrill Hall.

CASH AWARDS

A small fund is maintained by the Alumnae Association of the New York State College of Home Economics from which worthy students under financial pressure may receive small sums, no amount to exceed \$20. Applications should be made through the Secretary of the College.

LOANS

The Emma Rose Curtis loan fund was established from a sum of money presented by Emma Rose Curtis of the class of 1937, and is maintained by Omicron Nu. Seniors in the New York State College of Home Economics may borrow from this fund. No interest is charged, but loans must be paid back a year from the time of borrowing to insure help to other students. Applications for loans from this fund should be made through the Secretary of the College.

The New York State Grange has established a loan fund to aid its members in securing a higher education. Application may be made to Mr. H. M. Stanley, Skaneateles, New York.

The Lambda Chapter of Epsilon Sigma Phi at Cornell has a substantial loan fund. Sons or daughters of any New York State extension workers, especially superior students who are preparing to enter the Extension Service, are eligible. If not entirely used by this group the balance of the Fund is available to other students. These loans, secured by properly endorsed negotiable notes, are without interest during the college course and for six months thereafter; after which interest is at 4 per cent for one year and 6 per cent for each year thereafter until the principal is paid. Notes must be renewed annually. Interest charges shall begin six months after the borrower receives the degree for which the loan was made. If the borrower leaves college before a degree is obtained, interest shall be charged six months after the borrower leaves college.

The Epsilon Sigma Phi Loan Fund is administered by a committee of three, of which Professor Ralph H. Wheeler, Roberts Hall, Cornell University, is Chairman. All applications for loans should be referred to this committee.

A number of loan funds are available to needy students through the University. These are administered by a standing committee. Applications are made through the Office of the Counselor of Students. For details regarding the use of loan funds students should refer to page 36 of the *General Information Number*. Attention is called particularly to the American Agriculturist Foundation loan fund for students of Agriculture or Home Economics.

SPECIAL REGULATIONS AND PROCEDURES

REGISTRATION

Registration coupons are sent to each new student from the office of the Registrar at the beginning of the term. On the coupons are directions for registration in the University. If a new student has not received registration coupons by registration day, she should go in person to the Office of Admissions to procure them. Instructions for registration in the College are issued by the Office of the Secretary of the College.

The College of Home Economics holds a pre-registration each term so that students may have time to plan thoughtfully their programs for the ensuing months, and so that departments may have information of the number of registrants for various courses. Freshmen are given opportunity to complete the planning of their programs during Freshman Week and during the first term's work in Orientation 100.

Class and laboratory sections for sophomores, juniors, and seniors are made up in the office of the Secretary of the College, and pre-registration coupons giving assignments to class sections are returned to students on the day of the University registration to be used as guides in making the official study card.

At registration the official study card should be filed, with the registrar's coupon No. 6, by the student personally, in order that any questions may be attended to without delay. A student who is absent from registration and who does not file the study card personally runs the risk of losing a place in a class for which the instructor's permission must be obtained and, if the card is in any way incomplete, the Secretary of the College may hold the card until the student's return. This makes the student liable for the late registration fee.

Special students follow the same procedure for registration as regular students.

LATE REGISTRATION

A student desiring to register in the University after the close of registration day shall first pay a fee of \$5.

A student desiring to file the study card after registration day shall first pay a fee of \$2.

These assessments may be waived only if failure to comply with the regulation was due to reasons beyond the student's control. Application for such a waiver should be made to the Secretary of the College.

CHANGES IN COURSE REGISTRATION

Changes of registration should be made during the first ten days of the term. A student who desires to drop a course or to add another after receiving pre-registration coupons on registration day must ob-

tain a change-of-registration slip from the class counselor and file it in the Office of the Secretary of the College, after it has been filled out and approved. A student cannot receive credit for a course unless her name is on the official list sent to the instructor by the Secretary's Office. Attendance in a class without formal registration presupposes no credit for the course and payment of course fees.

Students whose names continue on class lists due to failure to file change-of-registration slips will be held for course fees and will be liable to receive a failing grade.

After the first ten days of the term, changes in registration may be made only by petition and in the following instances:

1. When it is necessary to lighten the schedule during the term for reasons of health, or because of increase in the amount of remunerative work that the student must carry.
2. When the instructor recommends cancellation of the course during the term because the work is too advanced or the student lacks any aptitude for the particular type of work involved.

Petition blanks may be secured from the Office of the Secretary of the College and should be filed there after securing approval of the instructor and the class counselor.

USE OF PETITIONS

In order that students may be clear on appropriate uses to be made of petitions, the following examples are given. In addition to 1 and 2 above petitions must be filed to request permission:

- a. To carry a schedule of more than 18 hours. In order to be granted, the student should have an average of 80 for the preceding term.
- b. To carry a schedule of less than 12 hours.
- c. To meet the graduation requirement in a special way; for example, to count in one of the science groups a subject not listed in the catalogue as counting in it.
- d. To ask for honorable dismissal, leave of absence, or permission to study 'in absentia' at an institution other than the Merrill-Palmer School.

Petitions *should not* be filed requesting permission:

- a. To cancel registration for which the student failed to file a change-of-registration slip during the ten-day period.
- b. To receive credit in a course which the student has attended without filing a change-of-registration slip during the ten-day period to add the course to her official schedule.
- c. To cancel a course the student is failing.
- d. To carry a course for more or less credit than is listed for it in the catalogue.

ATTENDANCE AND ABSENCES

Regular attendance at lectures, recitations, and laboratory periods is expected throughout each term, beginning with the first day of instruction.

A student whose record shows persistent absence may at any time be dismissed from the College on recommendation of the Petitions Committee.

A student not in attendance on university duties and not a resident of Ithaca must leave town within five days after her university attendance has been officially discontinued.

GRADES

Grades in the University are reported to the Registrar on the numerical scale of 0 to 100, 60 being the lowest passing grade.

The grade of *incomplete (Inc.)* is assigned if the work of a course is not completed but, in the judgment of the instructor, the student has good reason for the deficiency and has shown evidence that she can complete the work of the course satisfactorily.

To remove the grade (*Inc.*) and receive credit for the course, a student must obtain a permit from the Office of the Secretary of the College and must pay a fee of \$2 unless waiver of the fee is granted by that office. A grade of *incomplete* must be removed before the expiration of two terms and a summer session, otherwise the grade automatically becomes a failure, and is averaged in the student's record as 50.

If a student's deficiency in a course is merely the result of unavoidable absence from the final examination, the grade *absence (Abs.)* may be given. The student should obtain from the Office of the Secretary of the College a permit for making up the examination. It is wise to make up the examination as soon as possible, for obvious reasons, but two terms and a summer session are allowed.

A student whose work in any course is unsatisfactory is notified. Otherwise students are not automatically informed of grades, and reports are not made to parents. A student who wishes to receive a statement of grades may leave a stamped and self-addressed envelope at the office of the Secretary of the College on or before the last day of the term examinations.

The official record of the student's credits is in the office of the University Registrar, to whom requests for transcripts of record bearing the University Seal must be made.

DEFICIENCY IN SCHOLARSHIP

A cumulative average of 70 is required for graduation. A student whose cumulative average is below 70, or whose average for a given term is below 70, is considered as not making satisfactory progress and is notified that her record will be reviewed by the Faculty Committee on Petitions. She will be warned, placed on probation for a

term, placed on strict probation for a term, or she may be asked to leave the University.

A student on probation or strict probation is ineligible to hold or compete for office in student organizations, and must notify the proper authorities of her ineligibility.

The records of all students on strict probation are reviewed at the middle of the term. Students are requested to appear before the Faculty Committee and present their records.

Any student on strict probation who fails to make a satisfactory record by the end of the term is liable to be dropped from the University. In such instances the student is given an opportunity to appear before the Committee and present her case before a decision is made.

PROCEDURE FOR WITHDRAWAL, LEAVE OF ABSENCE, OR FOR PERMISSION TO BE ABSENT FROM CLASSES

If a student finds it necessary to withdraw from the University before the end of a term, application should be made at the Office of the Secretary of the College for a leave of absence or an honorable dismissal. Such leave of absence or honorable dismissal is necessary in order to clear the record of the term, and failure to obtain it may operate against the student's subsequent readmission.

A student desiring permission to be excused from classes for a brief period should apply at the Office of the Secretary. An excuse from any source is merely an explanation of the absence and presupposes that work will be made up. Excused absences in this College will be granted for student's illness, serious illness in the student's family, or death in the student's family.

THE RESIDENT UNDERGRADUATE PROGRAM

OBJECTIVES

The aim of the College of Home Economics in its resident undergraduate program is to guide each student in the use of educational opportunities made available by the College, the University, and the community, toward effective functioning (1) in her individual living and as a member of society as a whole, (2) in homemaking, and in the case of a majority of students, (3) in a vocation other than that of homemaking to which home economics has a major contribution to make. It is recognized that in certain of the vocations preparation may not be complete but may be of pre-vocational nature only.

There are certain qualities of feeling, thought, and action which should permeate all of living and which should, therefore, be included in the aims of education. Students should become increasingly able to think clearly and constructively, to express themselves clearly, concisely, and accurately, to weigh values, and to attack and solve problems. They should be able to make and to be responsible for their own decisions, to take initiative, to assume leadership, and to carry responsibility. With these qualities must be the disposition to use them with social sensitiveness and refinement of feeling to sustain and develop the democratic way of life in its largest sense. This should enable students to meet changing conditions and situations in such a way that they will continue to grow into living that is increasingly intelligent and humane.

For effective functioning in all phases of living a girl should be able to understand herself and to cultivate wholesome relationships with other people; to accept herself and others, to think with and live cooperatively with others for common ends; to maintain her own physical and mental health at a high level; to assume responsibilities of citizenship in a democracy and to take an intelligent and active part in community life and in the solution of our social and economic problems; to acquire a stimulating and functioning philosophy of life and to keep a balance of interests and activities that is satisfying and constructive; to cultivate religious living that is meaningful and effective; to develop a capacity for enriching her own life and the lives of others; to develop an appreciation of our social heritage and of the significant thought and social forces of our time; to sense and to add to beauty in every phase of daily living.

In homemaking she should be able, in addition, to deal successfully with those experiences which make up family life, and to use all the resources at her command for the welfare of the family and of its individual members.

In a vocation she should be able to find and to give satisfaction; to understand the technical aspects of her work and to assume responsibility for it; to understand the demands of the job, the conditions of work, and the place of the job in its social and economic setting.

REQUIREMENTS FOR THE DEGREE OF BACHELOR OF SCIENCE

The requirements for the degree of Bachelor of Science are the completion of 120 credit hours of required and elective work during the four years; and, in addition, four credits of Physical Education, one credit in each of four terms, unless excused by the Dean of the University Faculty; a cumulative average of at least 70 for the work of the college course; and residence for at least two terms prior to receiving the degree.

Credits should be distributed in the following groups as indicated:

<i>Group 1</i>	<i>Credit hours</i>
Basic sciences, minimum required hours.....	30
Courses in any college in the University. Choose two or more from each of the following groups:	
a. Biological sciences: General Biology, Zoology, Botany, Bacteriology, Physiology, Anatomy, Histology, Biochemistry, Entomology	9
b. Physical sciences: Chemistry, Physics, Astronomy, Geology.....	9
c. Social studies: Economics, Government, History, Psychology, Sociology	12
 <i>Group 2</i>	
English 2a and 2b or Oral and Written Expression A and B, minimum required hours.....	6
 <i>Group 3</i>	
Home Economics, minimum required hours.....	40
Beginning with the class of 1945 it is recommended that students include study in each of the various areas of homemaking dealt with in each of the following departments: Economics of the Household and Household Management, Family Life, Food and Nutrition, Household Art, Textiles and Clothing. Courses in Group 3 should be chosen from those listed in this Announcement on pages 46 to 64.	
 <i>Group 4</i>	
Electives	44
a. Courses in any college in the University.....	24
b. Courses in the state colleges of Home Economics, Agriculture, Veterinary Medicine.....	20
Although the courses in Groups 1 and 2 and many of the courses in Group 3 contribute to the students' general education, it is hoped that these electives also will be used to broaden this aspect of the students' education.	
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Physical Education	120
	4

Note: Agricultural Engineering 10 may be counted as Physics. Of the 10 hours of credit in Food and Nutrition 115 and 215 (see pages 52 and 53), 6 hours are credited to Group 1b as Chemistry and 4 hours to Group 3 as Food. Economics of the Household 130 may be counted as Economics, but if so taken will not be counted in Group 3 or 4.

The Interdepartmental Courses may be counted toward the graduation requirement. Social Science A, B, C, D will count in Group 1c. Human Growth and

Development A will count as 3 hours in Group 1a, and Human Growth and Development B will count as 3 hours in Group 1c.

Courses in Hotel Administration may be counted in Groups 4a and 4b; they may be included in Group 3 only by faculty permission.

Group 1 and Group 4a may be taken outside the state colleges without additional charge to the student. If, however, a student fails or receives a grade of Z in any course in either Group 1 or Group 4a, the credit hours of the failed course are counted against Group 4a. Courses may be taken outside the state colleges beyond this limit of 24 hours after completion of the 120 hours required for graduation, and upon payment of \$12.50 for each credit hour.

PLANNING THE PROGRAM

"Program" is interpreted by the College to include all of the activities — academic, personal, social, and vocational — to which the student gives interest and time, and is thought of as the *means* through which each will achieve educational, personal, and social development during the college years.

Through the Counseling Service (see page 14) the College attempts to help each student plan her program in accordance with the college objectives for undergraduate students and her individual needs and interests.

As a basis for building a balanced program, the average schedule of courses should approximate 15 credit hours each term exclusive of physical education. During the several terms, however, either more or fewer hours may be taken depending upon the courses selected and upon the ability and total program of the individual. A student may take up to 18 hours in a given term but is not permitted to carry more than that unless her average for the preceding term is 80 or above. Students earning any considerable part of their college expenses may find it desirable to reduce the schedule of courses to less than 15 credit hours a term.

Students who enter the College of Home Economics should consider the first four semesters largely as offering a foundation in home economics and general education and an opportunity to explore their vocational interests, the last four semesters as offering increased breadth of training as well as more specific focus on a chosen field.

Freshmen are urged to consider carefully what they wish especially to accomplish through the college experience and the ways in which the college program as a whole may contribute to this. Guidance on schedule of courses and on program is given to freshmen in the summer preceding entrance and during Freshman Week.

DESCRIPTION OF COURSES

To obtain for its students a broad background of educational experience the College of Home Economics supplements the courses offered in its various divisions of instruction with those given in other Colleges of the University. Students should acquaint themselves with the catalogue descriptions of courses in these related departments.

Courses in home economics are numbered as follows:

Courses below 300: primarily for undergraduates.

Courses in the 100 group: courses without prerequisite.

Courses in the 200 group: courses having prerequisite; open to members of all classes as soon as the preliminary work has been taken.

Courses in the 300 group: primarily for seniors and graduates.

Courses in the 400 group: for graduates.

Unless otherwise noted, all courses are given in Martha Van Rensselaer Hall.

ORIENTATION

100. Orientation. Fall. Credit two hours. T Th 10. Amphitheatre. Associate Professors RHULMAN and FAILING, Mrs. READ, and others.

A course designed to acquaint the student with the educational experiences offered in college. Includes work on educational plans, personal and social problems of college freshmen, study improvement, use of time, and vocational opportunities in home economics. Fee, \$3.

100a. Orientation. Fall and spring. Credit one hour. Fall: M 9-11, T 8-10, Th 8-10, F 10-12. Discussion M 4. Room 213. Spring: T 11-1 or 2-4. Discussion M 4. Room 213. All laboratory sections limited to twenty each. Associate Professor BUTT and others.

The factors that contribute to a satisfactory appearance; care of the wardrobe, grooming, posture, nutrition. Fee, \$1.

[110. Orientation. Credit two hours. T Th 11. Room 339. Lectures and discussion. Associate Professors RHULMAN and FAILING, Assistant Professor STOCKS, and others.] *Not offered in 1944-45.*

The work of this course centers around the choice of a vocation: the basis for making a vocational choice, intensive study of one or more vocations related to home economics, and some opportunity for vocational observation and participation.

A sum of \$25 should be set aside for expenses in vocational observation and participation in this course. Fee, \$3.

ECONOMICS OF THE HOUSEHOLD AND HOUSEHOLD MANAGEMENT

The Department of Economics of the Household and Household Management aims to help clarify the scope and meaning of management in the home, and to help students recognize and use intelligently the many resources available to them to accomplish their individual purposes. It aims also to help students to understand the relation between general economic conditions and economic problems of the home, and to provide a background for intelligent civic action in furthering human well-being.

Courses in other colleges of the University that are related to the work in Economics of the Household and Household Management are in *Economics, Agricultural Economics and Farm Management, Government, Sociology, Agricultural Engineering, Industrial Engineering, and Physiology.*

120. Household Processes. Fall and Spring. Credit three hours. Primarily for freshmen and sophomores. For graduate students registered for this course, an additional class hour will be arranged. Fall: M 10 and W F 9-11 or T Th 2-4. Spring: M 10 and W F 9-11. Room G 19. Miss KNOWLES, Miss BEHNKE, and Miss _____.

Study and practice of the numerous tasks carried on in most homes. Processes connected with the care of floors and floor coverings, woodwork, beds, clothing and household linens, furnishings, equipment, dishes, and silver, and cooking utensils. Comparison with commercial services. Consideration of the wide range of choices regarding method, equipment, money, materials, and human effort to accomplish the ends desired. Opportunity for experience in the laboratory and in homes as a background for the frequent decisions that must be made as circumstances change. Fee, \$5.

130. Economic Conditions in Relation to the Welfare of Families. Fall and Spring. Credit three hours. Primarily for freshmen and sophomores. M W F 11. Amphitheatre. Professor CANON, Assistant Professors ROLLINS and AIKIN.

A course to help students understand the changes that have taken place in the economic welfare of families in this country, and some of the factors related to these changes. Production and distribution as they relate to economic welfare, the national income as it relates to family incomes, the significance of price in our economic organization. The connection between outside economic conditions and personal financial problems. Fee, \$2.50.

260. Problems in Providing Consumers' Goods. Fall and Spring. Credit three hours. Open to undergraduate and graduate students. Prerequisite, Economics of the Household 130. T Th 11-12.15, and one additional hour at the convenience of the student. Room 121. Assistant Professor ROLLINS.

The contribution that can be made by an efficient marketing system toward a high level of consumption for our people. Quantity, quality, and variety of supplies available in relation to the level of living of the families of the country and to management in their homes. Buying practices of consumers as they bear on marketing costs. Problems in standardization of goods. The part that can be played by the government, business associations, and private agencies and organizations in improving marketing practices, and action that has been taken by these groups. Fee, \$2.50.

300. Special Problems. Fall and Spring. Credit and hours to be arranged individually. For students recommended by advisers and approved by the head of the department and the instructor in charge for independent advanced work on a problem not dealt with by other courses in the department. Fee determined by the problem.

308. Management in Homes. Fall. Credit one hour. Primarily for juniors and seniors who are unable to include Economics of the Household 310 in their programs. T 10-12. Room G 19. Associate Professor CUSHMAN and Miss WEAVER.

Assistance in recognizing principles of home management through reports of management in actual homes. The wide variety of ways in which families use their resources, illustrated by photographs, slides, motion pictures, models of small conveniences, and work centers set up in the laboratory. Fee, \$1.

310. Management in Family Living. Fall and Spring. Credit three hours. For juniors, seniors, and graduate students. Graduate students should consult the instructor before registering.

Fall: M 2, W F 2-4.20; Spring: M 2, W F 2-4.20 or M 3, T Th 2-4.20. Room G 19. Associate Professor CUSHMAN and Miss WEAVER.

For students who wish help in understanding the process of management and opportunity for study and practice of this process. Experience in recognizing and analyzing the student's own problems. Meetings in homes, schools, and community centers to see how certain families and groups of people manage differently, with the resources available, to achieve their individual purposes. Cooperation with families and other groups in the study of tasks, and in the solution

of home-management problems, especially those brought about by the war. Development of trial work centers set up with portable equipment to help in determining the most satisfactory way of performing these tasks in each individual case. Practice in the selection and use of source material in management. One all-day tour, time to be arranged. Fee, \$10.

320. Management in Relation to Household Equipment. Spring. Credit three hours. For juniors, seniors, and graduate students. Agricultural Engineering 10 or the equivalent, and Economics of the Household 120 and 310 desirable as a background. T Th 9-11. Room G 19A. Miss KNOWLES and Miss _____.

The management involved in care, use, and repair of household equipment, and in selection considering present conditions. Variation in types and quality in relation to individual situations. Discussion with homemakers, manufacturers, distributors, engineers and others. Trips to Ithaca homes where certain equipment is being used. Fee, \$5.

330. Management in Relation to Personal Finances. Fall and Spring. Credit three hours. For juniors, seniors, and graduate students. Prerequisite, Economics of the Household 130. M W F 9. Room 121. Assistant Professor AIKIN.

The relationship between financial problems and other types of problems met in managing. The many elements in one's personal situation as well as in outside conditions that need to be considered in handling one's financial affairs. Factors influencing real income and efforts that individuals can make toward attaining financial security. Important considerations in a savings program and in an investment program. Policies in borrowing, sources of credit, availability and charges of lending agencies. Financial records and statements helpful in managing. Fee, \$2.50.

400. Review of Research in Management. Fall. Credit two hours. For advanced students in home management. Prerequisite or parallel, Economics of the Household 310. The instructor should be consulted before registering. Time to be arranged. Associate Professor CUSHMAN.

Evaluation of results and methods of research in management. Discussions with investigators in various phases of management. Individual work on special problems. Fee, \$2.

410. Economic Problems of Families. Spring. Credit two hours. The instructor should be consulted before registering. F 9-11. Room 108. Professor CANON. Analysis of a few outstanding contributions to economic thought related to this field. Examination of methods of research. Fee, \$1.

415. Problems in the Distribution of Consumers' Goods. Spring. Credit two hours. Prerequisite, Economics of the Household 260 or the equivalent. The instructor should be consulted before registering. F 2-4. Room 124. Assistant Professor ROLLINS.

Analysis of some of the important problems in distribution. Practice in locating and using sources of data bearing on marketing problems. Discussion of contributions from research in marketing. Fee, \$3.

418. Personal Finances. Fall. Credit two hours. The instructor should be consulted before registering. Time to be arranged. Room 132. Assistant Professor AIKIN.

Examination of the nature of personal financial problems and of adjustments in individuals' financial practices under changing conditions. The operation and regulation of financial institutions of importance in personal management. Analysis of teaching materials. Fee, \$1.

420. Seminar. Fall and Spring. For graduate students. T 4-5.15. Room 114. Department staff.

EDUCATIONAL LEADERSHIP IN HOME ECONOMICS

300a or b. **Special Problems.** Fall. Credit two hours. Open to a limited number of students in home economics. M F 12. Room 301. Professor EDDY.

Study of a problem selected from the field of the student's major interest, or another field of particular interest to her, in the light of the available resources

of the community (people, organizations, business). Discussion in class of the progress of the investigations in order that students may become familiar with a wide range of problems and of possible community contacts. Individual conferences with instructor.

FAMILY LIFE

The Department of Family Life offers experiences to give students an understanding of the various factors influencing human behavior and relationships. Courses deal with the health of the family, home care in accident, illness, and convalescence, the social and physical environment of the growing child, the psychological principles underlying the guidance of children, the significance of the relationships between various members of the family group, and preparation for marriage.

Observation of young children, and practical experience with them, is provided through the department's Nursery School and the homes of the nursery school children, the federal nursery schools, and the play groups in the settlement houses. Laboratory practice is offered in simple technics of home nursing and in simple construction of homemade equipment for play and routine activities. Practice is given also in the skills of discussion through the small discussion groups which regularly supplement the class meetings in several of the courses.

Courses in other colleges of the University that are related to the work in Family Life are in *Growth and Development*, *Mental Hygiene*, *Psychology*, *Education*, *Anthropology*, and *Sociology*.

100. The Home and the Family. Fall and Spring. Credit two hours. Designed for freshmen and sophomores; others admitted only by permission of the instructor. Two discussions and one observation period weekly.

Discussion: T Th 8 or 9. Room 121.

Observation: changes every three weeks. One hour to be kept free during the week at 9 or 10; one hour at 11 or 12; and one hour at 2. Assistant Professor WOODRUFF.

A survey to help students understand some of the ways in which experience and environments may be planned to bring about wholesome, rich, and satisfying living for all members of the family. Special emphasis on the changing needs of growing children in a democratic society. Fee, \$5.

110. Health of the Family. Fall and Spring. Credit two hours. Designed for freshmen and sophomores. T Th 9. Amphitheatre. In addition two or three observational trips will be taken during the term. ———, Professor BULL, and Assistant Professor FORD.

Brief survey on healthful living for the family with special emphasis on conditions that may be modified by the family itself.

A consideration of fitness for parenthood; pre-natal care and childbirth; health factors in the growth and development of the child; some health factors in adult life which affect the family group; family procedures in relation to illness and physical handicap; considerations of ways and means of obtaining medical care through clinics, hospital insurance, and planned savings; information on pending legislation on government-controlled medical and dental care. Fee, \$4.

120. Health in the Home and Community, and Home Nursing. Fall and Spring. Credit two hours. (Students who have had Family Life 120 previously should register for 120a, credit one hour.) Lecture, M 3. Room 339. Laboratory, W Th or F 2-4. Room G 22. ———.

Study of home and community hygiene, first aid in emergencies, and the care of a sick or injured member of the family under the supervision of a doctor. Fee, \$4.

130. Experience with Children. Fall and Spring. Credit two hours. For selected freshmen and sophomores who expect to prepare for specialized work with children. Time to be arranged. Associate Professor REEVES. Fee, \$5.

140. Creative Materials in Child Development. Fall and Spring. Credit three hours. Open to sophomores, juniors, and seniors. Freshmen admitted only by permission of the instructor.

Lecture: M W 8. Room 121.

Laboratory: T 2-4, F 8-10. Room B 10.

Observation: Two hours weekly in the Nursery School. Schedules change every three weeks, which requires that some time during the week the student must have one free hour at 9, at 10 or 11, and at 2. Assistant Professor WOODRUFF.

A course concerned with the important materials in the child's environment, such as toys, blocks, books, pictures, music, plastic materials, paint, tools, and nature materials, and the child's response to them. Principles underlying the selection, construction, use, and care of these materials, and the evaluation and adjustment of them to meet the needs of the growing child. Observations, home visits, shop work, reading, discussion, and reports. Fee, \$7.50.

150. Literature for Children. Spring. Credit two hours. Lecture and discussion, M W 2. Room 121. Associate Professor REEVES.

The appreciation of literature for children. Reading aloud, discussion, and experience in writing and telling stories. Fee, \$5.

210. Principles for Child Guidance. Fall and Spring. Credit three hours. Advised for teachers and extension workers. Prerequisite or parallel, a course in educational psychology and a course in psychology of childhood and adolescence, or the equivalent. Lectures, M W F 8. Room 124. One small group discussion by arrangement. Three observations scheduled in the Nursery School for each two weeks throughout the term. Students should keep three of the following hours free for this purpose: 9, 10, 11, 2, or 3. Professor WARING.

Study of individual children in the Nursery School; the aspects of behavior—routine and creative, individual and social—as they are related in their personalities. Principles of guidance as the basis for selecting procedures and for predicting and evaluating their outcomes. Typical community undertakings in child care considered as programs in child guidance.

The relation between behavior and guidance. Basic principles for guiding personality development in terms of this relationship. Scheduled hours in the Nursery School for observation of these principles at work. The use of observational records in making personality studies of individual children. Application to person-to-person relations at any age. Study of community undertakings in Child Care during wartime. Fee, \$5.

260. Family Relationships and Personality Development. Fall. Credit three hours. Open to juniors and seniors and sophomores by permission of the instructor. M W F 10, M W F 11. Room 121. Professor ROCKWOOD.

Emphasis is placed upon the human nature aspects of family life; how personality development takes place in the family setting; social interaction among members of the family at different stages of the family cycle and in different cultural groups within the larger culture. Special attention will be given to the impact of the war on family life. Fee, \$5.

270. Marriage. Spring. Credit three hours. Open to juniors and seniors by permission of the instructor. M W F 10, M W F 11. Room 121. Professors ROCKWOOD and BULL, and ———.

Marriage in wartime; affectional maturity and readiness for marriage; courtship and engagement; New York State Marriage Law; relation of hereditary and health factors to marriage; sex life in marriage; pregnancy, childbirth and parenthood; early marriage adjustment and marriage interaction; the administration of the home; the later years of married life. Fee, \$5.

300. Special Problems. Fall and Spring. Credit and hours to be arranged individually. For students recommended by advisers and approved by the head of the department and the instructor in charge for independent, advanced work not otherwise provided in the department. Fee determined by the problem.

[310. **Woman and the Family.** Credit two hours. Open to juniors and seniors.] *Not offered in 1944-45.*

330 a, b, c. **Participation in the Nursery School.** Fall and Spring. Credit three or four hours each section. *a.* Junior Nursery School, Associate Professor REEVES; *b.* Senior Nursery School, Miss _____; *c.* City Nursery Schools, Miss _____. Open to a limited number of seniors and graduate students who are preparing for secondary and nursery school teaching, extension and social work, or homemaking. Permission for registering, and approval of the student's schedule should be obtained from the instructor. Prerequisite or parallel, Family Life 210. Family Life 140 strongly advised.

Laboratory hours arranged individually, thirty for each hour of credit. Class hours for each section with the teaching staff are as follows:

(a) T 12, Room 301, for all students, and in addition Th 12 for students who are blocking.

(b) T 12, Senior Nursery School, for all students, and Th 12 for students who are blocking.

(c) Time and place to be arranged.

Observation and study of young children in the Nursery School and in their homes. Participation in their care and guidance. Some experience in planning a child activity program and in cooperating with staff and parents concerned. Fee, \$2.50 for each credit hour.

[340. **Principles of Child Guidance, Advanced Course.** Spring. Credit three hours. Prerequisite, Family Life 210. Professor WARING.

Observations of the behavior and guidance of young children, and analysis of narrative records for trends in the personality which indicate the conditions under which guidance may be effective. Given in alternate years.] *Not offered in 1944-45.*

350. **Seminar—Child Guidance.** *See Rural Education 228.* Spring. Credit two hours. Prerequisite, some work in Family Life. F 4-6. Room G 58. Professor WARING. Given in alternate years.

[400. **The Home and the Family.** Spring. Credit three hours.] *Not offered in 1944-45.*

405. **Elementary Methods and Technics of Research in Child Development and Family Life.** Fall. Credit two hours. Open to seniors and graduate students by permission of the instructor. M W 3. Room 121. Assistant Professor FORD.

Orientation in the sources of research material in Child Development and Family Life. Readings in current literature. Survey of experimental methods, with particular attention to the conditions underlying the effective use of each method. Consideration of elementary statistical technics in terms of use and interpretations. Fee, \$3.

410. **Principles for Child Guidance.** Fall and Spring. Credit three hours. Graduate section of Family Life 210. Lecture and discussion, M W F 8. Room 124. Professor WARING. In addition to attending some of the discussion periods of course 210, graduate students meet separately at a time to be arranged. Observation in the Nursery School. Fee, \$5.

430. **Research in Family Life.** Fall and Spring. For graduate students who are actively engaged in research or in special studies in Family Life. Credits vary according to the nature of the problem. Professors WARING and ROCKWOOD, and Assistant Professor FORD.

[440. **Seminar—The Family.** Throughout the year. Credit two hours.] *Not offered in 1944-45.*

460. **Family Relationships and Personality Development.** Fall. Credit three hours. Graduate section of course 260. M W F 10, M W F 11, and T 2-4. Room 121. Professor ROCKWOOD. In addition to attending the undergraduate class sessions of Family Life 260 on M W F, graduate students meet separately for two hours weekly. Fee, \$5.

470. Marriage. Spring. Credit three hours. Graduate section of course 270. M W F 10, M W F 11. Room 121. T 11-12.30. Room 124. Professors ROCKWOOD and BULL. In addition to attending the undergraduate class sessions on M W F, graduate students meet separately for two hours weekly. Fee, \$5.

FOOD AND NUTRITION

The Department of Food and Nutrition aims to help students translate into wholesome practices in daily living the knowledge which they gain in relation to food selection and preparation, and to nutrition and its bearing on health. It provides situations in which students may observe the food practices of individuals and families, may study the problems inherent in and the results of these practices, and may participate in helping to improve them.

The homemaking apartments of the College, the Cornell Nursery School, as well as the homes and public schools of Ithaca, the well-baby clinic, and the students' own homes, serve as further laboratories for the study of food and nutrition.

Courses in other colleges of the University that are related to the work in Food and Nutrition are in *Animal Nutrition* and *Animal Husbandry*, *Bacteriology*, *Biology*, *Physiology*, *Chemistry*, *Dairy Industry*, *Vegetable Crops*, and *Floriculture*. For many, electives from *Agricultural Economics*, *Physics*, *Journalism*, or *Public Speaking* may be helpful, according to the work the student hopes to do later.

100. Food Preparation in Relation to Meal Planning. Spring. Credit three hours. Limited to eighteen students. Lecture and laboratory, M W 2-5. Room 361. Assistant Professor FOSTER.

For girls who are inexperienced in food preparation and who wish to serve simple well-planned meals in their own homes. Not to be taken parallel with or after Food and Nutrition 210 or 215. Fee, \$18.

115. Science Related to Food Preparation. Fall. Credit five hours (1 hour, Food; 4 hours, Chemistry). Lecture and discussion, M W F 9. Amphitheatre and Rooms 339, 3M13 and G 62. Laboratory, M W 10-12 or 2-4, T Th 8-10, 11-1 or 2-4. Rooms 353, 356, and 358. Professor PFUND and Misses HUDSON, SEGER, Mrs. SELKE, and _____.

Fundamental principles and practices of food preparation approached through the study of inorganic chemistry. The influence of kind and proportion of ingredients and of methods of manipulation and cookery on the flavor and texture of such foods as baking-powder products, fruit-ice mixtures, and sugar mixtures. Beverages as solutions.

Laboratory practice in chemistry and comparative cookery includes experiments using simple chemical technics and basic cookery processes. Emphasis on the application of scientific principles to the interpretation of observed results.

The course serves as a prerequisite for Food and Nutrition 215. Fee, \$18.

120. Food Preparation. Fall and Spring. Credit three hours. Required of students registered in Hotel Administration. Mrs. MEEK. (For description, see Announcement of the Department of Hotel Administration.)

130. Nutrition. Fall and Spring. Credit three hours. Lectures and discussion, T Th 11. Amphitheatre. Laboratory, M 2-4, T 8-10, W 8-10 or 2-4. Room 426. Assistant Professor STEININGER and Mrs. GIFFT.

Selection of an adequate diet and its importance in achieving and maintaining optimum health. Fee, \$6.

190. Nutrition and Health. Fall. Credit two hours. Intended exclusively for students outside the College of Home Economics who have had no previous course in human nutrition. T Th 11. Room 339. Assistant Professor YOUNG.

The relationship of food to the maintenance of health; specifically the nutrition problems of college students. Fee, \$1.

210. Food Preparation: Principles and Comparative Methods. Fall and Spring. Credit four hours, or five hours if organic chemistry is offered as a prerequisite. Limited to eighteen students. Prerequisite, General Chemistry. Not to

be elected by students who have had Food and Nutrition 215. Lecture, T Th 9. Room 339. If registering for five hours credit a third hour will be arranged. Laboratory, T Th 2-4.20. Room 361. Professor FENTON.

The principles of food preparation and the application of science, particularly chemistry, to the solution of cookery problems such as color, flavor, texture, and nutritive changes in handling and cooking vegetables and fruits; heat penetration and hydrogen-ion in canning; crystallization in candies, ice creams, and quick-frozen foods; principles of meat cookery and changes in nutritive values during cooking; relation of manipulation of doughs and reaction time of baking powders to quality of cakes and muffins. The literature is reviewed and typical comparative experiments are made. Fee, \$18.

215. Science Related to Food Preparation. Spring. Credit five hours (3 hours, Food; 2 hours, Chemistry). Prerequisite, Food and Nutrition 115. This course is planned to follow Food and Nutrition 115 and should be taken the term after it. Lecture and discussion, M W F 9. Amphitheatre and Rooms 339 and 3M13. Laboratory, M W 10-12.20 or 2-4.20, T Th 8-10.20 or 10.30-1 or 2-4.20. Rooms 353, 356 and 358. Professor PFUND and Misses HUDSON, SEGER, Mrs. SELKE, and

Fundamental principles and practices of food preparation approached through the study of organic and colloidal chemistry. The influence of kind and proportion of ingredients and of methods of manipulation and cookery on the flavor and texture of baked products, such as cakes and yeast breads, of eggs, meats, and vegetables. Canning.

As a result of Food and Nutrition 115 and 215, students should recognize culinary quality in cooked foods and the factors that contribute to quality. They should attain skill in specific cookery technics, and should be able to apply this knowledge and skill critically in food preparation.

Course 215 serves as a prerequisite for Biochemistry 314, 314a, and Chemistry 2 (for 3 hours credit). Fee, \$18.

220. Food Preparation, Advanced Course. Fall and Spring. Credit three hours. Required of students registering in Hotel Administration. Prerequisite, Food and Nutrition 120 or the equivalent. Assistant Professor BOYS. (For description, see Announcement of the Department of Hotel Administration.)

230. Nutrition, Advanced Course. Spring. Credit three hours. Prerequisites, Food and Nutrition 130, Human Physiology 303, Biochemistry 314, and some work in food preparation. Discussion, W Th 2. Room 339. Laboratory, T or F 2-4. Room 426. Professor HAUCK and Mrs. GIFFT.

The function of various food constituents such as proteins, minerals, and vitamins. Application of the principles of nutrition to needs of normal individuals. During and as a result of this course the student is expected to establish and maintain good nutrition practices. Fee, \$6.

240. Food Preparation, Advanced Course. Fall and Spring. Credit three hours. Prerequisite, Food and Nutrition 100, 210, or 215. Lecture, M 9. Room 3M13. Laboratory, Fall: M W or T Th 2-4.20; Spring: M W 2-4.20. Room 352. Assistant Professor BOYS and Miss ERICSON.

Special dishes such as canapes, entrees, salads, pastries and other desserts for specific purposes and occasions. Study and preparation of some unusual foods and food products. Fee, \$18.

[250. Food Preservation. Summer Session. Credit three hours. Limited to eighteen students. Prerequisites, Food and Nutrition 210 or 215, and 130 or the equivalent.

Home food-preservation methods including storing, canning, freezing, dehydrating, brining, and pickling; the principles and technics involved in each method; the comparative retention of food values; the problems presented by various home situations. Fee, \$10.] *Not offered in Fall and Spring.*

260. Meal Planning and Preparation. Fall and Spring. Credit three hours. Limited to eighteen students in a section. Prerequisites, Food and Nutrition 210 or 215 and 130 or its equivalent. Lecture, M 10. Rooms 339 and 3M13. Laboratory,

T Th or W F 10-12.30 or W F 11-1.30. Rooms 358 and 361. Assistant Professor FOSTER and Miss ERICSON.

Consideration is given to problems involved in the selection of foods and the planning, preparation, and serving of meals. Emphasis on organization, management of time, money, and energy. Fee, \$18.

300. Special Problems. Fall and Spring. Credit and hours to be arranged. Registration with permission of the head of the department and the instructor in charge.

Independent, advanced work on a problem not dealt with by other courses in the department. Fee, determined by the problem.

305. Food Demonstrations. Fall and Spring. Credit one hour. Prerequisites, Food and Nutrition 210 or 215 and 130 or its equivalent. Limited to ten students. Registration with permission, see page 20. T Th 8.30-10. Room 361. Assistant Professor FOSTER.

Emphasis on the purposes and technics of demonstrations in relation to food preparation and nutrition, with application to teaching, extension, business, and social service. Fee, \$10.

310. Science Related to Food, Advanced Course. Fall. Credit three hours. Prerequisites, Food and Nutrition 210 or 215 and 100, 240 or 260 or the equivalent. Registration with permission, see page 20. M W F 8. Room 301. Professor PERSONIUS.

The scientific principles necessary to the understanding of modern theory and practice in the field of food preparation. Literature is studied emphasizing the data on which the principles of food preparation are based. Fee, \$2.

320. Experimental Cookery. Spring. Credit three hours. Prerequisites, Food and Nutrition 210 or 215 and 100, 240 or 260 or the equivalent. Registration with permission, see page 20. Discussion and laboratory, T Th 10-1. Room 426. Professor PERSONIUS.

Independent laboratory work in the solving of practical problems in food preparation. Study of methods and technics used in experimental work. Judging of food products. Fee, \$10.

330. Diet Therapy. Fall. Credit two hours. Primarily for seniors and graduate students. Prerequisite, Food and Nutrition 230 or the equivalent. Registration with permission, see page 20. Lecture, discussion, and demonstration, T Th 11. Room 426. Professor HAUCK.

Diet in those diseases such as fever, gastrointestinal disturbances and diabetes, in the treatment of which choice of food is important. Fee, \$4.

340. Family Nutrition, with Special Emphasis on Child Feeding. Fall and Spring. Credit for lectures, two hours; for each laboratory, one hour. Any laboratory may be taken either in the same term with the lecture or in any term following the lecture. Primarily for seniors or graduate students; juniors by permission of the instructor. Prerequisite, Food and Nutrition 130 or the equivalent. Lecture and discussion, T 2-4. Room 339. Professor MONSCH and Miss LORENZEN. Laboratories, each term:

A. Infant Feeding. Limited to twenty students. Th 2-4. Rooms 426 and 432.

B. Feeding of Pre-school Children. Limited to ten students. W 2-4.20. Rooms 301 and 432.

C. Feeding of School Children. Limited to ten students. F 2-4.20. Room 301.

Relation of nutrition to physical growth and development. Experience in actual family situations through private homes, the well-baby clinic, the nursery school, and the public schools. Fee, \$1 for lecture; \$7 for each laboratory credit hour.

400. Readings in Nutrition. Spring. Credit two hours. Registration with permission of the instructor. Discussion T Th 9. Room 301. Miss _____.

A critical review of current literature emphasizing the experimental data on which the principles of human nutrition are based. Fee, \$1.

410. Research in Food and Nutrition. Fall and Spring. Credit and hours to be arranged. Registration with permission of the instructor. Professors MONSCH,

PERSONIUS, PFUND, HAUCK, FENTON; Associate Professor HATHAWAY, Assistant Professors STEININGER and YOUNG, and Professors MAYNARD and ADOLPH, and Associate Professor LOOSLI.

Individual research in food, human nutrition, and animal nutrition. Fee, from \$5 to \$25.

420. **Seminar in Food and Nutrition.** Fall and Spring. Credit one hour. Emphasis on Nutrition, Fall; on Food, Spring. Hours to be arranged. Room 301. Professors PERSONIUS, FENTON, HAUCK, and Associate Professor HATHAWAY and Assistant Professor STEININGER. Fee, \$1.

Note: The attention of advanced and graduate students is called to the following courses offered in Animal Nutrition and in Biochemistry in the College of Agriculture (see the Announcement of courses of that College): Animal Husbandry 110, Principles of Nutrition; Animal Husbandry 111, Laboratory Work in Nutrition; Animal Husbandry 112, War Emergency Food Problems; Animal Husbandry 125, Endocrinology, Reproduction and Lactation; Animal Husbandry 215, History of Nutrition; Animal Husbandry 219, Seminar in Animal Nutrition. Biochemistry 316, Food Chemistry and Nutrition; Biochemistry 317, Food Processing and Nutrition.

HOMEMAKING APARTMENTS

300. **Homemaking Apartments.** Fall and Spring. Credit six hours. Offered twice each term in two blocks of eight weeks each. Seniors preparing to teach are to schedule course concurrently with Rural Education 130B, The Art of Teaching; see page 65 in this Announcement. Course also is open both terms to students other than those preparing to teach on recommendation of class counselor. For teachers it is to be blocked with Rural Education 130B. For other students the program is to be arranged with the class counselor. Assistant Professor JOHNSON and _____.

A course planned to make the rich possibilities of home life increasingly real to students, and to help them grow in adequacy as potential homemakers. It brings together into an integrated and functioning whole the various phases of homemaking, and helps to increase the student's ability to understand and solve problems of family living. Fee, \$70, includes room and board for eight weeks in the homemaking apartments.

HOUSEHOLD ART

The Department of Household Art aims to help the student develop, through creative experiment and guided observation, a greater understanding and appreciation of her daily environment, and to increase her ability to make the house with its surroundings and furnishings both a background and a tool for achieving the highest degree of individual and family living.

Courses in other colleges of the University that are related to the work in Household Art are in the following colleges:

Architecture: Courses in Drawing, Painting, Composition, Color, History of Architecture, of Landscape Design, of Painting and Ornament; Architectural and Landscape Design; Housing, Community Planning.

Arts and Sciences: Courses in the History of Art, of Painting and Sculpture, of Greek and Roman Life; the Literature and History of various periods including the modern; Aesthetics, Music, Stage Design, and Theatre Crafts.

Agriculture: Courses in Drawing, Floriculture, Botany, Agricultural Engineering.

100. **Color and Design.** Fall and Spring. Credit three hours. Limited to twenty students in a section.

Lecture, M 12. Room 317. Laboratory M W 2-4, T Th 8-10, W F 11-1. Room 327. Assistant Professor TRUE.

Lecture, Friday 12. Laboratory M W 11-1. Room 318. Assistant Professor ERWAY.

A study of the basic principles of color and design through laboratory experiment using various media, lectures, reading, and art gallery observations.

Through the study of these art principles the student has opportunity to become increasingly sensitive to the visual world, to grow in enjoyment of it, and in awareness of the practical uses of art principles in everyday life. Minimum cost of materials \$2. Fee, \$12.

110. Applied Design. Fall and Spring. Credit two hours. When possible, it is advisable to parallel this course with the lecture course Household Art 170. T Th 11-1. Room 328. Assistant Professor ERWAY.

A course to develop creative ability and broaden the student's field of interest through the application of art principles. Experimentation with materials, and processes such as dyeing, modeling, block-printing, weaving, and stitchery. Cost of materials variable; minimum, \$3. Fee, \$8.

130. Hotel Furnishing and Decorating. Credit two hours. For students in hotel administration. Advised for juniors. (For description, see *Announcement of the Course in Hotel Administration.*)

[**150. Housing from the Standpoint of Home Economics.** Credit two hours. Discussions, laboratories, and field trips. Individual conferences to be arranged.] *Not offered in 1944-45.*

A survey of the factors in present day housing with which the individual is vitally concerned as homemaker, community member, or home economics worker. A study of some of the problems involved in achieving adequate housing, and discussion of the contribution that home economics should be making toward the solution of these problems in cooperation with other agencies concerned; vocational opportunities for the home economics graduate in the field of housing. Fee, \$8.

160. Contemporary Art. Fall. Credit one hour. Lecture, Th 11. Room 317. Given in alternate years. Assistant Professor TRUE.

A survey of current art work in the United States embracing particularly painting, and the industrial arts. Fee, \$4.

[**170. Handicrafts.** Credit one hour. Given in spring of alternate years. Assistant Professor ERWAY.] *Not offered in 1944-45.*

The evolution of home crafts from prehistoric times to the present; art principles in design as applied to these crafts and their contemporary use in home occupations, hobbies, industry, and therapeutics. Fee, \$4.

200. Studio Course in Advanced Color and Design. Fall. Credit two hours. Prerequisite, Household Art 100 or equivalent. Limited to fifteen students. T Th 10-12. Room 327. Assistant Professor TRUE.

A continuation of Household Art 100 with further study in the field of color, organic form, and composition through laboratory experiment, reading, art gallery observation. Individual problems as student's development permits. Minimum cost of materials, \$2. Fee, \$8.

215. Applied Design. Fall and Spring. Credit two hours. Prerequisite, Household Art 100 or previous experience in applied art. M W 8-10. Room 318. Assistant Professor ERWAY.

Application of art principles to the making of simple accessories for the individual, a girl's room, or the home; learning how to achieve beauty through utilizing old or inexpensive materials. Cost of material variable, minimum \$3. Fee, \$8.

220. Home Furnishing. Fall and Spring. Credit three hours. Prerequisite, Household Art 100. Limited to fifteen students in each section. Fall: Lecture, W 9. Laboratories, M W 2-4, T Th 9-11, or M 8-10 and F 2-4. Lecture, W 12. Laboratories, M F 11-1 or T Th 11-1. Spring: Lecture, W 9. Laboratories, M W 2-4 or M 8-10 and F 2-4. Lecture, W 12. Laboratories, M F 11-1 or T Th 11-1. Assistant Professor WILKERSON and Miss RENSHAW.

Study of the arrangement and design of the house from the point of view of family living; simple arrangements of rooms from both the functional and

aesthetic viewpoint; application of design to the interior and to furniture; application of the theory of color to the interior. Fee, \$12.

225. Home Furnishing. Spring. Credit three hours. Prerequisites, Household Art 100 and 220. Limited to fifteen students in each section. Lecture, T 10. Laboratory, T Th 8-10. Lecture, T 2. Laboratory, T 3-5 and Th 2-4. Assistant Professor WILKERSON and Miss RENSHAW.

Continuation of Household Art 220, with a further study of rooms in which functional grouping and design become more complex; further study of the handling and use of color, fabrics, rugs, and accessories. Individual problems in corrective design. Fee, \$12.

235. Home Furnishing. Fall and Spring. Credit three hours. Limited to fifteen students in each section. Prerequisites, Household Art 100 and 220 or consent of the instructor. M W 2-5, or T Th 10-1. Room 401. Professor ROMAN.

Primarily for students planning to teach in secondary schools or extension. Application of art principles and techniques in furnishing problems. Practice in the care, repair, remodeling, and refinishing of furniture; in improving storage facilities; and in the selection and use of fabrics for homes in the lower income group. Opportunity will be given the students to prepare teaching materials. Cost of materials, minimum \$5. Fee, \$12.

[240. House Planning. Fall and Spring. Credit three hours. Prerequisite, Household Art 220.] *Not offered in 1944-45.*

Study of the arrangement and design of the house from the point of view of family living. Laboratory, group discussions, visits to local houses completed or under construction. Reference readings and individual conferences. Through this course the student should gain a view of the problems involved in house planning for family living, should know the sources of information and how to use them. Fee, \$10.

300. Special Problems. Fall and Spring. Credit and hours to be arranged individually. For students recommended by advisers and approved by the head of the department and the instructor in charge for independent, advanced work on a problem not dealt with by other courses in the department. Fee determined by the problem.

305. Fashion Illustration. Spring. Credit three hours. Prerequisites, life drawing and Household Art 100. Clothing courses desirable. Limited to fifteen students. T Th 10-1. Room 327. Assistant Professor TRUE.

A course planned to introduce the student to the requirements of knowledge and skills for the fashion illustrator. Study of layouts for fashion advertisements, techniques for reproduction processes used in newspaper and magazine fashion illustration, fashion figure styles, and presentation of work. Minimum cost of materials, \$2. Fee, \$12.

320. Historic Furniture and Interior Design. Fall. Credit two hours. Prerequisite, Household Art 220. Lecture, T Th 2. Room 317. Assistant Professor WILKERSON.

A course concerned with the developments of furniture and interior design from early forms through the major historic periods to the present showing the recurrence of structural forms adapted and modified according to the taste of the period, which in turn reflects the economic, political and social aspects of the time. Fee, \$8.

INSTITUTION MANAGEMENT

The Department of Institution Management offers to the student orientation and vocational training in food administration. Practice is provided in situations where large numbers of persons are served. The students participate in preparing and serving food in the cafeteria and Green Room where approximately 1600 to 2000 patrons are fed each day. Practice experience in other food service units on the campus is available. Courses include work in organization and administration procedures, the selection, care, preparation, and service of food in quantity,

menu-planning, personnel management, accounting and food control, and the selection and care of institution equipment and furnishings.

Courses in other colleges of the University that are related to the work in Institution Management are in *Psychology and Education* (including personnel administration and methods of teaching); *Hygiene* (including industrial hygiene and mental hygiene); *Economics*; *Pomology*; *Dairy Industry*; *Vegetable Crops*; *Animal Husbandry*; *Agricultural Engineering*; *Chemistry* (including biological and food chemistry).

100. Institution Food Service. Fall and Spring. Credit three hours. May be elected by freshmen upon the recommendation of the class counselor. Required of students majoring in institution management. The term is divided into two blocks with two sections of fourteen students each. One hour of lecture runs throughout the term for the entire group registered in the course. Associate Professor BURGON.

Lecture running throughout the term, W 2. Room 339.

Lecture running for the duration of the block, M 2. Room G 62.

Practice, section 1, M W F 11-1.30; section 2, T Th S 11-1.30. Cafeteria. In addition, each student will have one catering assignment by arrangement.

Fall: first block, November 3 through December 26 (*freshmen*); second block, December 28 through February 15 (*upperclassmen*).

Spring: first block, March 5 through April 26 (*upperclassmen*); second block, April 27 through June 16 (*freshmen*).

Practical experience in serving and meeting the public is provided in the Home Economics tea room and cafeteria where approximately 1600-2000 persons are served daily. Vocational opportunities in the field of institution management; study of various types of food-service enterprises with special emphasis on menu variations, mechanics of service, physical set-up, and efficiency of personnel. White uniforms and hair nets required beginning with the first laboratory scheduled. Fee, \$6.50.

200. Quantity Food Preparation, Elementary Course for Hotel Students. Credit two hours. For students in hotel management who do not have a major interest in food work. Prerequisite, Food and Nutrition 120 or equivalent experience. Miss ———. (For description, see *Announcement of the Course in Hotel Administration*.)

210. Quantity Food Preparation: Principles and Methods. Credit four hours. For students in hotel administration. Prerequisite, Food and Nutrition 220, or equivalent experience. Assistant Professor LEAHY. (For description, see *Announcement of the Course in Hotel Administration*.)

220. Food Selection and Purchase for the Institution. Fall and Spring. Credit three hours. Preferably taken in the junior year. May be taken in the sophomore year on the recommendation of the class counselor. Advised for all students specializing in institutional management or dietetics; others may be admitted by permission of the instructor. Should parallel Institution Management 230. Economics of the Household 260 is suggested to precede, and Animal Husbandry 92 to precede or parallel, this course. Lectures and discussions, T 9, Th 9-11. Room G 62. Professor HARRIS.

230. Quantity Food Preparation: Principles and Methods. Fall and Spring. Credit five hours. Should be taken in the junior year. May be taken in the sophomore year on the recommendation of the class counselor. Advised for all students specializing in institution management; others by permission of the instructor. Prerequisites, Institution Management 100, Food and Nutrition 210 or 215. Should parallel Institution Management 220. Discussion, M 9. Room G 62. Practice, W F 8-1.30. Room G 62 and Cafeteria. Assistant Professor NEIDERT.

A major course in institution management, with emphasis given to quantity cooking in the cafeteria kitchen; observation of management and personnel problems; use, operation, and maintenance of equipment. The student is expected to apply what has been taught in prerequisite or parallel courses, including basic principles and procedures of food preparation, food chemistry, marketing, and

nutrition. Student ability for professional work in food administration is evaluated. White uniforms and hair nets are required, beginning with the first laboratory scheduled. Fee, \$10.

Tea Room and Cafeteria Accounting. (*Hotel Accounting 240.*) Fall and Spring. Credit three hours. Recommended for the sophomore or junior year in connection with course 220.

Fall: lecture, T 8, Room 124; practice, W F 2-4.20, Warren 201. *Spring:* lecture, T 8, Room 124; practice, M F 2-4.20, Warren 240. Associate Professor COURTNEY and assistants.

An elementary course in simple accounting, using as illustrative material the accounting records of the cafeteria and the tea room. Cash and credit transactions, checkbook and deposit records, journal and ledger entries are studied, as well as trial balances, profit and loss statements, and balance sheets. Fee, \$3.

300. Special Problems. Fall and Spring. Credit and hours to be arranged individually. For students recommended by advisers and approved by the head of the department, and the instructor in charge, for independent, advanced work in a problem not dealt with by other courses in the department. Fee determined by the problem.

[310. Institution Organization and Administration, Elementary Course. Credit three hours. This course, with Institution Management 320, forms a year's sequence. Advised for all students specializing in institution management or dietetics. Should be taken in the senior year. Prerequisites, Institution Management 230 and 240. Prerequisite or parallel, Food and Nutrition 130 or 230. Registration with permission see page 20. Lectures and discussion, M 2-4, S 9. Room 121.] *Not offered in 1944-45.*

A study of food administration in various classes and types of institutions where large groups of people are fed. Special emphasis on interpretation and analysis of financial reports, office procedures and record keeping, menu planning, and menus. The student should gain an over-all view of the food administrator's job and develop facility in the performance of some specific administrative functions.

320. Institution Organization and Administration, Advanced Course. Spring. Credit three hours. Should be taken in the senior year. Advised for all students specializing in institution management or dietetics. Prerequisites, Institution Management 230 and 240. Hygiene 5, Rural Education 119, Family Life 260, and Textiles and Clothing 310 are suggested. Registration with permission, see page 20. Lectures and discussions, M 2-4, Room 124, F 2-3, Room 121. Professor HARRIS and —.

Analysis and interpretation of major administrative problems such as: physical plan of organization, policies underlying the plan, personnel relationships, job analyses, scheduling employees, planning of efficient kitchens, and selection of equipment. Includes a study of group feeding problems related to the war effort. A two-day trip to Syracuse or Rochester to visit various types of institutions may be included. Estimated cost of trip, \$8. Fee for materials, \$1.

330. Quantity Food Preparation and Catering, Advanced Course. Fall and Spring. Credit five hours. Open to seniors and a limited number of juniors majoring in institution or hotel management who have obtained the approval of the Department of Institution Management before registering. Prerequisite, Institution Management 210 or 230. Limited to ten students. Special catering assignments require 25 to 30 hours in addition to the scheduled laboratories. Laboratory T Th 9-2. Discussion hour, S 9. Conference hours by appointment. Green Room. Miss —.

Practice in organization of work, requisition of food supplies, making menus, calculating costs, supervision of service and preparation of food for luncheons and dinners and other catering projects as assigned. White uniforms and hair nets are required beginning with the first laboratory scheduled. Fee, \$8.

Restaurant Cost and Sales Analysis. (*Hotel Accounting 340.*) Spring. Credit two hours. Prerequisite, Institution Management 230. Lecture, T 8. Room 3M13. Practice, F 11-1. West Bailey. Assistant Professor CLADEL and assistants.

An elementary course in food and beverage cost accounting, to acquaint the student with typical cost per dollar sale, inventory control, and food and beverage revenue control in establishments of varying size. Fee, \$3.

350. Institution Practice. Fall and Spring. Credit four hours. Open to seniors majoring in institution management, with the permission of the instructor and the class counselor. Should parallel Institution Management 320 if possible. Limited to fourteen students; two blocks with seven students in each block. Practice assignments require approximately 21 hours a week; conference hour with the supervisor under whom the student is working, alternate weeks, M 4-5.30, G 62. Students will meet with the instructor the first day of the block, 4-5, G 64. The work may be scheduled throughout the semester for a limited number of students. Professor HARRIS and Associate Professor BURGAIN.

Fall: First block, November 3 through December 25; second block, December 26 through February 15.

Spring: First block, March 5 through April 25; second block, April 26 through June 16.

Practice work in the various food-service units on the campus, the Cornell Infirmary and Memorial Hospital. Students will be assigned specific jobs and rotated to the extent that this is possible without jeopardizing the flow of work in the particular unit. Students will receive three meals a day for the duration of the block, or an equivalent cash wage.

400. Research in Institution Organization and Administration. Throughout the year. For graduate students with training and experience satisfactory to the instructor. Hours to be arranged. Professor HARRIS and Associate Professor BURGAIN.

Individual research in the area in which the student is particularly interested. Food-control procedure, job analyses and specifications, experimentation, and development of standardized procedures in food preparation and merchandising as applied to quantity production, determination of factors underlying operation and maintenance costs are suggestive of the fields in which there is vital need for research. Fee determined by the problem.

410. Seminar in Institution Organization and Administration Problems. Credit one hour each term. For graduate students with adequate training in institution management. Professor HARRIS. Fee, \$1.

TEXTILES AND CLOTHING

The Department of Textiles and Clothing aims to help students to study clothing from the standpoints of health, comfort, and economy, to understand the contribution which clothing makes to social and professional success, to enjoy clothes as an expression of beauty, and to use them for creative self-expression.

An interesting student project conducted as part of the advanced clothing classes is the Costume Shop. Here the students gain commercial experience as nearly like that which they would meet in the business world as it is possible to arrange in a college. The garments made are planned for customers, and students themselves organize the work, provide and distribute work to paid helpers, consult with customers, and carry on the various other activities characteristic of a custom dressmaking shop.

The field of Textiles and Clothing naturally divides into scientific and art phases. It opens many possibilities to those students who wish to use clothing in a general and aesthetic sense for their personal and family development, to those who have a well-defined vocational aim, and to those who anticipate advanced study.

Courses in other colleges of the University related to the work in Textiles and Clothing are in *Marketing, Prices and Statistics, Labor and Industrial Relations, Bacteriology, Chemistry, Chemical Microscopy, Dramatic Production, Drawing, the Fine Arts, Aesthetics, Public Speaking, and Journalism.*

100. Introduction to Clothing Selection and Construction. Fall and Spring.

Credit three hours. Each section limited to twenty students. Associate Professors SCOTT, HUMPHREY, and BUTT.

Fall:

M W F 11-1	Associate Professor SCOTT	Room 217
M W F 11-1	Associate Professor HUMPHREY	Room 215
M W F 2-4	Associate Professor HUMPHREY	Room 215
M W F 2-4	Associate Professor BUTT	Room 217

Spring:

M W F 11-1	Associate Professor HUMPHREY	Room 215
M W F 2-4	Associate Professor BUTT	Room 217
T Th 8-11	Associate Professor SCOTT	Room 217

A course concerned with the selection of dress materials and designs suitable for each student. Students make two or more garments using commercial patterns after conference with the instructor to determine the type of experience needed.

Materials provided by the student. Estimated cost of materials, \$10 to \$20. Fee, \$5.

110. Clothing Construction. Fall and Spring. Credit two hours. Suggested for sophomores. Prerequisite, Textiles and Clothing 100. Each section limited to twenty students. Associate Professors SCOTT and BRASIE and Assistant Professor FROST.

Fall:

M W 9-11	Assistant Professor FROST	Room 215
W F 2-4	Associate Professor SCOTT	Room 217
T Th 8-10	Associate Professor BRASIE	Room 217

Spring:

W F 8-10	Assistant Professor FROST	Room 217
M W 11-1	Associate Professor SCOTT	Room 217
T Th 8-10	Associate Professor BRASIE	Room 213

A course to provide opportunity to develop greater independence, proficiency, and judgment in clothing selection and construction. Students make two garments using commercial patterns for basic construction lines modifying details to develop individuality in a design. Fabrics for the making of the garments to be purchased after conference with the instructor to determine the type of construction experience needed.

Materials provided by the student. Estimated cost of materials, \$15 to \$25. Fee, \$5.

120. Grooming and Personal Appearance. Spring. Open to all students who have not taken Orientation 100a. (See *Orientation 100a*, page 46).

130. Textiles: Clothing Fabrics. Fall and Spring. Credit two hours. Each section limited to twenty students. Associate Professor BUTT and Miss WARD.

Fall:

T Th 2-4	Associate Professor BUTT	Room 213
M W 2-4	Miss WARD	Room 278

Spring:

T Th 2-4	Miss WARD	Room 278
W F 8-10	Associate Professor BUTT	Room 213

A study of textile fibers and their identification through simple laboratory tests; technical information and laboratory practice to develop good buying habits and to encourage proper use and care of fabrics and clothing; consideration of some of the factors involved in the production and consumption of textiles; the study

of clothing fabrics in the present-day market as a means of developing aesthetic appreciation of quality and design. Estimated cost of materials \$3. Fee, \$5.

[140. **Hotel Textiles.** Credit two hours. For sophomore, junior, and senior students in the Department of Hotel Administration. Professor BLACKMORE.] (For description, see *Announcement of the Course in Hotel Administration.*) *Not offered, 1944-45.*

200. **Fitting and Pattern Making: Flat-Pattern Work: Modeling.** Fall and Spring. Credit three hours. Prerequisites, Textiles and Clothing 100, 110, and 210 or the equivalent. Each section limited to twenty students. Associate Professors SCOTT and HUMPHREY.

Fall:

T Th 8-11	Associate Professor HUMPHREY	Room 215
T Th 2-4:45	Associate Professor SCOTT	Room 217

Spring:

T Th 8-11	Associate Professor HUMPHREY	Room 215
T Th 2-4:45	Associate Professor SCOTT	Room 217

This course offers opportunity to develop skill in methods and techniques of fitting, flat-pattern making, and draping. Laboratory work in preparation of a dress form and of a foundation pattern.

Other laboratory problems include the methods of using a foundation pattern to adapt commercial patterns to individual figures. The development of basic types of skirt, waist, and sleeve patterns and the use of the dress form in developing basic types of patterns by draping. Study of proportion and use of line in relation to individual figures.

Dress materials provided by the student. Estimated cost of materials, \$10 to \$20. Fee, \$5.

205. **Clothing of the Family.** Fall and Spring. Credit two hours. Prerequisite, Textiles and Clothing 100 or its equivalent. Primarily for upperclass students interested in family life, teaching, and social work. Laboratory and field practice. Associate Professor BRASIE.

Fall:

T Th 2-4	Room 215
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Spring:

M W 2-4	Room 213
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A course to help students gain practical experience in meeting clothing problems of families, with special emphasis on the clothing needs of growing children. Visiting homes to study clothing problems. Practice in selection and construction, make over and repair, care, and refurbishing. Fee, \$5.

210. **Dress Selection and Design.** Fall and Spring. Credit two hours. Prerequisite, Textiles and Clothing 100. Especially valuable for students intending to teach. May be elected by students from other colleges in the University with experience acceptable to the instructor. Each section limited to sixteen students. Associate Professor HUMPHREY and Assistant Professor FROST.

Fall:

M W 2-4	Assistant Professor FROST	Room 216
T Th 8-10	Assistant Professor FROST	Room 216
T Th 2-4	Assistant Professor FROST	Room 216

Spring:

M W 2-4	Associate Professor HUMPHREY	Room 215
M W 2-4	Assistant Professor FROST	Room 216
T Th 9-11	Assistant Professor FROST	Room 216

A course planned to give opportunity for creative experience through dress design and to help develop appreciation of fine design in wearing apparel.

Laboratory practice includes the study of design problems in clothing for different types of persons from the points of view of personality expression, age, coloring, and figure; experimentation with fabric combinations; color analysis; experience in the use of source material as inspiration for original designs; and other problems adapted to the needs and interests of the students. Materials provided by the student. Estimated cost of materials, \$5. Fee, \$5.

220. Commercial Clothing and Advanced Problems in Construction. Fall and Spring. Credit one to five hours. Not less than three hours may be taken by students registering in this course for the first time. Prerequisite, Textiles and Clothing 200. Students preparing to teach will concentrate the work of the course in a block of seven weeks. Other students please see Miss Brookins for arrangements. Laboratory practice, by arrangement at time of registration. Room 234. Misses BROOKINS and WILSON.

A course especially valuable for students intending to teach. Experience under direction in constructing garments for customers on a commercial basis. Each student assumes the responsibility for her special piece of work, and directing the work of employees. Group discussions on business methods in handling commercial clothing work, and in selecting small equipment for clothing laboratories. Fee, \$1 for each credit hour.

235. Science Related to Textiles. Fall and Spring. Credit two hours. Prerequisites, Food and Nutrition 115 or its equivalent, Textiles and Clothing 130 or 310. Consult instructor before registering. W F 8-10. Room 353. Miss WARD.

A course concerned with the chemistry involved in the study of fabrics. Laboratory work includes observation of the chemical properties of the major fibers used in clothing and household fabrics; analysis of anti-perspirants; stain removal by methods which can be adapted for home use; simple performance tests on fabrics and evaluation of these and standard tests. Laboratory fee, \$5.

300. Special Problems. Fall and Spring. Credit and hours to be arranged individually. For students recommended by advisers and approved by the head of the department and the instructor in charge for independent, advanced work on a problem not dealt with by other courses in the department. Fee determined by the problem.

310. Household Textiles. Fall and Spring. Credit two hours. For juniors, seniors, and graduate students. (Graduate students please see Textiles and Clothing 410 and consult with instructor.) Professor BLACKMORE.

Fall: T Th 9-11 or W F 11-1. Room 278.

Spring: T Th 9-11. Room 278.

A study of the range in quality in household textiles and the methods of selecting the quality best suited to specific needs. Buying problems in the area of household textiles.

Technical information necessary for efficient buying. Identification of fibers and physical testing of fabrics for properties which affect satisfactory use. Procedure and performance of standard and other physical tests will be evaluated. A study of specifications set up by various groups. Existing state laws governing the sale of certain household textiles.

A two-day trip to four or more manufacturing establishments to observe designing, weaving, making of certain household fabrics, and methods used in preparing fabrics for the retail market. (Trip not taken in 1944-45.) Estimated cost of materials, \$2. Fee, \$5.

320. Problems in Buying Clothing. Fall and Spring. Credit three hours. For juniors, seniors, and graduate students. Associate Professor BRASIE.

Fall:

M W F 11-1 Room 216

Spring:

M W F 11-1 Room 213

The course is planned to develop an appreciation of, and an alertness to the problems in buying clothing; an understanding of some of the problems involved in clothing production and marketing, consumer responsibility in this field, and skill in buying clothes.

Illustrated lectures and discussion of such topics as the relationship of such factors as labeling, design, construction, and fit, to the quality and the cost of similar types of wearing apparel; management problems met by people in choosing clothing best suited to their specific needs and desires; government regulations; trends toward simplification and standardization; services provided by various government and commercial agencies; trends in fashion growing out of current events.

Reference reading and a special problem supplement class discussion. (If trips are possible during 1944-45 students will be responsible for transportation and expenses involved.) Fee, \$5.

400. Dress Design, Advanced Course. Spring. Credit three hours. Prerequisites, Textiles and Clothing 200 and 220, or their equivalent. For upperclassmen and graduate students. T Th 2-4.45. Room 216. Assistant Professor FROST.

A course in advanced dress design with emphasis on the development of originality and beauty of execution. Approaches in design problems are made through experimental manipulation of fabric combinations; use of historic and contemporary design sources; draping; sketching.

The majority of the designs will be draped and fitted in muslin. The development of the designs into finished garments will depend on the needs and interests of the students. Estimated cost of materials, \$5 to \$25. Fee, \$5.

410. Seminar in Textiles. Fall and Spring. Credit one hour. Prerequisite or parallel, Textiles and Clothing 310. Open to graduate students by permission of the instructor. Hours to be arranged. Professor BLACKMORE.

[430. **Seminar in Textiles and Clothing.** One hour by arrangement. For graduate students. Room 216. Department Staff.] *Not offered in 1944-45.*

INTERDEPARTMENTAL COURSES

Offered cooperatively by the Department of English and the Department of Speech and Drama.

A, B. Oral and Written Expression. A, Fall; B, Spring. Credit three hours a term. Open only to freshmen who are taking Introduction to Social Science, A, B. M W F 8, 12. T Th S 9. Rooms to be announced. Professor WICHELS, and Mr. CARSON.

Training in reading, writing, and speaking. The greater part of the exercises will develop subjects drawn from assigned essays, from current events, and from Introduction to Social Science, A, B. Students who pass the course may elect English and Public Speaking courses which follow Public Speaking 1.

Offered in cooperation with the School of Education.

A, B. Human Growth and Development. Not open to freshmen. Credit three hours a term. Prerequisite, a laboratory science, preferably general biology or zoology. *Course A* is prerequisite to *Course B*.

Course A. Spring. Lectures, T Th 10. Recitations, S 10 and another hour to be arranged. Goldwin Smith C. Professor PAPEZ.

Course B. Fall. Lectures, T Th 11. Recitations, S 11 and another hour to be arranged. Goldwin Smith A. Professor FREEMAN.

The aim of this course is to integrate information about structural, physiological, behavioral, and intellectual aspects of growth and development. Emphasis is placed on those aspects of growth and development that will help educators to understand human individuals as functioning organisms in a social environment. The materials of the course are selected from pertinent fields, including anatomy, embryology, genetics, neurology, physiology, hygiene, sociology, cultural anthropology, and developmental psychology.

Offered cooperatively by the departments of Economics, Government, and Sociology and Anthropology. Designed for students who desire a general introductory course in social science.

A, B. Introduction to Social Science. A, Fall and Spring; B, Fall and Spring. Credit three hours a term. Open to freshmen. A is a prerequisite for course B. M W F 10, 12; T Th S 11. Rooms to be announced. Associate Professor HULSE and others.

A study of the social organization of communities and of nations, designed to introduce the student to the fields of economics, government, sociology, and anthropology. Attention will be directed successively toward (1) a primitive community, (2) the New England town of the seventeenth century, (3) modern communities, urban and rural, and (4) the nation as a form of social organization. Fee for material furnished, \$2 each term.

COURSES IN OTHER COLLEGES FOR HOME ECONOMICS STUDENTS

Agricultural Engineering 10. Household Mechanics. Fall and Spring. Credit three hours. For women students. Not open to freshmen. Lectures, T Th 12. Caldwell 100. Practice: *Fall:* Th 9-11.30 or Th or F 2-4.30. *Spring:* Th or F 2-4.30. Agricultural Engineering Laboratories. Professor ROBB.

A course intended to develop ability to think and to reason in terms of mechanical devices. Among the problems selected for this training are exercises in plumbing, soldering, and power transmission, and studies in the principles of operation, care, and repair of small mechanical devices, sewing machines, domestic electrical equipment, and automobile engines. Laboratory fee, \$2.

Animal Husbandry 92. Meat and Meat Products. Fall and Spring. Credit one hour. Open especially to the students of the College of Home Economics. Registration limited to sixteen students a section. Laboratory and lecture period Th or F 2-4.20. Wing B and Meat Laboratory. Professor MILLER and Mr. SCHUTT.

A course in wholesale and retail buying, cutting, curing, and preparation of meats. Laboratory fee, \$2.

Bacteriology 4. Household Bacteriology. Fall and Spring. Credit three hours. Prerequisite, Elementary Chemistry. Limited to students in Home Economics.

Fall: lectures and laboratory, T Th 1.40-4.30. *Spring:* lectures, T Th 10. Laboratory, T Th 8-9.50, or T Th 11-12.50. Dairy Industry Building. Professor STARK and assistants.

An elementary, practical course for students in Home Economics. Laboratory fee, \$10.

Biochemistry 314. Elementary Biochemistry. Fall. Credit three hours. Prerequisite, Chemistry 375 or the equivalent. Lectures, M W 12; conferences, F 12. Dairy Industry Building. Professor SUMNER and Mr. SOMERS.

The substances met with in living things, and the chief facts of digestion, metabolism, and nutrition.

Biochemistry 314a. Laboratory Work in Biochemistry. Fall. Credit three hours. Prerequisite or parallel course, Biochemistry 314. M W F 1.40-4 or T 1.40-4, and S 8-1. Dairy Industry Building. Professor SUMNER and Mr. SOMERS. Laboratory fee, \$10. Breakage deposit, \$3.

Rural Education 130B. The Art of Teaching. Fall and Spring. To be taken in two successive terms. Credit: two hours the first term the student is registered; 8 hours the second term the student is registered. Open to juniors and seniors preparing to teach home economics in the public schools. Professor BINZEL, Associate Professor HUTCHINS, Miss HASTIE, Mrs. ELLIOT, and Co-operating Teachers.

Field work, one-half day each week, and general conference, S 9-11, during the *first term the student is registered*. Room 121. Directed teaching for seven and one-half weeks, and general conference S 10-1 throughout the *second term the student is registered*. Room 121.

During the second term the student is registered she will take only one other course, Homemaking Apartments 300. Students will live in the Homemaking Apartments for seven weeks and in the communities in which they teach for seven weeks. The work during the final week will be conducted on a work-shop basis and the entire group of student teachers will be housed in the Homemaking Apartments.

Student teachers will be assigned to cooperating schools within a reasonable distance of Ithaca. They will live in the communities and will work under the guidance of the local homemaking teachers and under the supervision of the Home Economics Education staff of the School of Education.

Student teachers will have opportunity to work with public school pupils in and out of school, and with adults. They will observe, assist, and participate in the day-to-day responsibilities of the Home Economics teachers and will have opportunity to study and contribute to special aspects of the communities' total educational programs.

Living in the communities in which they are carrying student teaching will make it possible for student teachers to have experiences in community living with pupils, teachers, and parents. Such experience should give meaning and reality to the interrelation of school, homes, and community.

The course may include a one-day trip to visit schools for the purpose of studying homemaking programs, furnishings, and equipment. Approximate cost, \$3.

Approximate cost of room and board in the cooperating communities, \$90. Fee, including transportation, \$4 the first term the student is registered and \$11 the second.

[Speech and Drama 30. *Voice Training*. Credit two hours. Open to freshmen. T Th 10, and an hour to be arranged. Room 3M13. Associate Professor THOMAS.]
Not offered in 1944-45.

An elementary course for the improvement of the speaking voice, with attention to the principles of voice production.

COURSES TO MEET UNIVERSITY REQUIREMENT IN PHYSICAL TRAINING

Physical Education for Women (*Freshmen*). Fall and Spring. Three periods a week. Misses BATEMAN, STEWART, ATHERTON, Mrs. BAIRD, members of the Men's Physical Education staff, and Military Department.

One term each of fundamentals and rhythmic required. Activities include: badminton, basketball, bowling, fencing, fundamentals, folk and square dancing, modern dance, individual gymnastics, outing, riding, rhythmic, riflery, swimming, recreation leadership; also, archery, baseball, field hockey, soccer, tennis, canoeing, golf.

Physical Education for Women (*Sophomores*). Fall and Spring. Three periods a week. Misses BATEMAN, STEWART, ATHERTON, Mrs. BAIRD, members of the Men's Physical Education staff, and Military Department.

COURSES IN HOME ECONOMICS EDUCATION

Rural Education 134b. Adult Homemaking Education: Organization and Policies. Spring. Credit three hours. Should precede course 134c. Discussions, M W F 11. Field trips and individual conferences to be arranged. Martha Van Rensselaer Hall 3M13. Miss _____.

A professional training course for home economics extension workers and public school teachers of homemaking for adults; adapted to the needs of public health and social workers and all of those interested in informal homemaking education. Estimated cost of trips, \$8. Fee, \$5.

Rural Education 134c. Adult Homemaking Education: Program Planning and Methods. Fall and Spring. Credit two or three hours. Open to students who

have had course 134b or comparable experience. Discussions, S 11.30-1. Field trips and individual conferences to be arranged. Martha Van Rensselaer Hall 124. Miss _____.

An opportunity is provided for students to work independently on planning and carrying through, with a community group, a program of homemaking improvement. Estimated expenses for field work, from \$2 to \$5. Fee for three hours, \$5.

Rural Education 235. Seminar in Teaching Home Economics. Spring. Credit two hours. Students will need to consult the instructor before registering. Hours to be arranged. Professor THURSTON.

This course provides opportunity for graduate study of methods in home economics education and for field work. It is intended for secondary school teachers, extension workers, college teachers, supervisors, those who prepare teachers, and other leaders in home economics. Individual problems may include experiments, observation, and practice in teaching and supervision. It is especially recommended in connection with courses 248, 249, and 269.

[**Rural Education 248. The Preparation of Teachers of Home Economics for Secondary Schools.** Spring term. Credit two hours. Professor THURSTON.] *Not offered in 1944-45.*

Rural Education 249. Seminar in Home Economics Education. Fall and Spring. Credit two to four hours either term; total credit for the year not to exceed six hours. S 10-12 and other hours to be arranged. Field work is required. Students must consult the instructor before registering. Professor THURSTON.

Designed to meet the needs of graduate students who have had experience as home economics educators in schools, colleges, extension service, and so forth. Arrangements are made for students to work on their individual problems. Courses in philosophy and principles of education, psychology, guidance, curriculum, and measurement are recommended as prerequisites or parallel.

Rural Education 269. The Supervision of Home Economics Education. Spring. Credit two hours. Students must consult the instructor before registering. Time to be arranged. Professor THURSTON.

For persons who are now engaged in supervision and in the education of teachers in service and for those who wish to prepare for such work. Field work is required.

SUMMARY OF FEES IN HOME ECONOMICS COURSES

ORIENTATION			FOOD AND NUTRITION (concluded)		
<i>Course</i>	<i>Fee</i>	<i>Additional expense</i>	<i>Course</i>	<i>Fee</i>	<i>Additional expense</i>
100.....	\$ 3.00		340 (lecture)	\$1.00	
100a.....	1.00		340 (ea. labora-		
ECONOMICS OF THE HOUSEHOLD			tory hour)	7.00	
120.....	\$ 5.00		400.....	1.00	
130.....	2.50		410..	\$5.00 to 25.00	
260.....	2.50		420.....	1.00	
308.....	1.00		HOMEMAKING APARTMENTS		
310.....	10.00		300.....	\$70.00	
320.....	5.00		HOUSEHOLD ART		
330.....	2.50		100.....	\$12.00	\$2.00 minimum
400.....	2.00		110.....	8.00	2.00 minimum
410.....	1.00		160.....	4.00	
415.....	1.00		170.....	4.00	
418.....	1.00		200.....	8.00	2.00 minimum
FAMILY LIFE			215.....	8.00	3.00 minimum
100.....	\$ 5.00		220.....	12.00	
110.....	4.00		225.....	12.00	
120.....	4.00		235.....	12.00	5.00 minimum
120a.....	1.00		305.....	12.00	2.00 minimum
130.....	5.00		320.....	8.00	
140.....	7.50		INSTITUTION MANAGEMENT		
150.....	5.00		100.....	\$ 6.50	
210.....	5.00		220.....	1.00	\$ 8.00 (trip)
260.....	5.00		230.....	10.00	
270.....	5.00		240.....	3.00	
330a, b, c (each credit hour)	2.50		320.....	1.00	8.00 (trip)
405.....	3.00		330.....	8.00	
410.....	5.00		340.....	3.00	
460.....	5.00		410.....	1.00	
470.....	5.00		TEXTILES AND CLOTHING		
FOOD AND NUTRITION			100.....	\$ 5.00	\$10.00 to \$20.00
100.....	\$18.00		110.....	5.00	15.00 to 25.00
115.....	18.00		130.....	5.00	3.00
130.....	6.00		200.....	5.00	10.00 to 20.00
190.....	1.00		205.....	5.00	
210.....	18.00		210.....	5.00	5.00
215.....	18.00		220 (ea. credit hour)....	1.00	
230.....	6.00		235.....	5.00	
240.....	18.00		310.....	5.00	2.00
250.....	10.00		320.....	5.00	
260.....	18.00		400.....	5.00	5.00 to 25.00
305.....	10.00				
310 (lecture)	2.00				
320.....	10.00				
330.....	4.00				

NEW YORK STATE COLLEGE OF HOME ECONOMICS

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Mary Francis Henry, M.A., Assistant Dean of the College of Home Economics and Professor of Home Economics.
Caroline Morton, M.A., Administrative Assistant and Assistant Professor of Home Economics.
Esther Harriette Stocks, M.A., Secretary of the College and in charge of Placement, and Assistant Professor of Home Economics.
Mary Lou Griswold, M.A., Placement Secretary.
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Vivien N. Warters, M.A., Librarian of the College of Home Economics.
Helen Hubbs, B.S., Assistant Librarian of the College of Home Economics.
Ruth Louise Milk, B.S., Library Assistant, College of Home Economics.
Carl Edward Frederick Guterman, Ph.D., Director of the Cornell University Agricultural Experiment Station and Professor of Plant Pathology.
Ralph Hicks Wheeler, B.S., Assistant University Treasurer and Professor in Extension Service.
Arthur Howard Peterson, M.A., Bursar.
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Mrs. Madeline Church Reed, B.S., Extension Secretary of Home Economics.

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Beulah Blackmore, B.S., Professor, Department of Textiles and Clothing.

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- Myrtle H. Ericson, M.S., Instructor, Department of Food and Nutrition.
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- Mrs. Portia Billings Foster, B. S., Assistant, Department of Food and Nutrition.
- Evelyn Fowler, M.A., Instructor, Department of Hotel Administration.
- Elsie M. Frost, M.A., Assistant Professor, Department of Textiles and Clothing.
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- Hazel Marie Hauck, Ph.D., Professor, Department of Food and Nutrition.

- Mrs. Mary Koll Heiner, M.S., Research Associate, Department of Economics of the Household and Household Management.
- Alice Cecelia Hudson, M.A., Instructor, Department of Food and Nutrition.
- Margaret Louise Humphrey, M.A., Associate Professor, Department of Textiles and Clothing.
- Margaret Hutchins, Ph.D., Associate Professor, Department of Rural Education.
- Alice May Johnson, M.A., Assistant Professor of Home Economics (Home-making Apartments).
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- Victoria Evelyn MacKenzie, B.S., Research Assistant, Department of Food and Nutrition.
- Helen E. McCullough, M.A., Research Associate, Department of Economics of the Household and Household Management.
- Doris Mae McWhorter, B.S., Research Assistant, Department of Food and Nutrition.
- Mrs. Nancy Kritser Masterman, M.S., Research Associate, Department of Economics of the Household and Household Management.
- Howard Bagnall Meek, Ph.D., Professor, Department of Hotel Administration.
- Mrs. Lois Farmer Meek, B.S., Instructor, Department of Hotel Administration.
- Helen Monsch, M.A., Professor, Department of Food and Nutrition.
- Grace Evelyn Morin, M.A., Research Professor in Home Economics.
- Marion Aleta Neidert, M.S., Assistant Professor, Department of Institution Management and Assistant Manager of Cafeteria.
- Catherine Personius, Ph.D., Professor, Department of Food and Nutrition.
- Marion Caroline Pfund, Ph.D., Professor, Department of Food and Nutrition.
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- Katherine Reeves, B.A., Associate Professor, Department of Family Life, in charge of Nursery School.
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- Ada Adams Renshaw, Instructor, Department of Household Art.
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- Svend Henry Riemer, Ph.D., Research Assistant Professor in Home Economics.
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- Mrs. Lemo Dennis Rockwood, Ph.D., Professor, Department of Family Life.
- Mabel Alice Rollins, Ph.D., Assistant Professor, Department of Economics of the Household and Household Management.
- Mrs. Nancy McNeal Roman, M.A., Extension Professor, Department of Household Art.
- Ruth Jean Scott, B.S., Associate Professor, Department of Textiles and Clothing.

- Nancy Lee Seger, B.S., Assistant, Department of Food and Nutrition.
Mrs. Ellen Bek Selke, A.M., Assistant, Department of Food and Nutrition.
Lillian Shaben, M.A., Extension Associate Professor, Department of Food and Nutrition.
John Sherry, L.L.B., Lecturer in Department of Hotel Administration.
Mrs. Helen Powell Smith, B.S., Extension Associate Professor, Department of Textiles and Clothing.
Mrs. Ruby Green Smith, Ph.D., Extension Professor in Home Economics.
Mrs. Helen Knott Staley, M.A., Extension Instructor, Department of Textiles and Clothing.
Katherine Elna Stanford, B.S., Assistant, Department of Food and Nutrition.
Grace Steininger, Ph.D., Assistant Professor, Department of Food and Nutrition.
Marjorie Stewart, B.S., Research Assistant, Department of Food and Nutrition.
Veronica Mary Stodola, B.S., Assistant, Department of Institution Management.
Juniata Emma Strom, B.S., Research Assistant, Department of Food and Nutrition.
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Marcia Tittle, A.B., Research Assistant in Home Economics.
Louis Toth, C.P.A., Assistant Professor, Department of Hotel Administration.
Virginia True, B.A.Ed., M.F.A., Assistant Professor, Department of Household Art.
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Mrs. Kathryn O'Malley Visneyi, B.S., Assistant Manager of Cafeteria.
Jeanne Vollbrecht, B.S., Assistant, Counseling Service.
Helen M. Ward, M.S., Instructor, Department of Textiles and Clothing.
Mrs. Ethel Bushnell Waring, Ph.D., Professor, Department of Family Life.
Alga Dorothy Weaver, B.S., Assistant, Department of Economics of the Household and Household Management.
Mrs. Mary Wetgstone, M.S., Extension Instructor, Department of Textiles and Clothing.
Delpha E. Wiesendanger, M.S., Extension Associate Professor, Department of Economics of the Household and Household Management.
Mabel Wilkerson, Ph.B., Assistant Professor, Department of Household Art.
Mrs. Lucille Johnson Williamson, Ph.D., Extension Associate Professor, Department of Economics of the Household and Household Management.
Mary Virginia Wilson, B.S., Assistant in Costume Shop, Department of Textiles and Clothing.
Marion Aurelia Wood, M.S., Research Assistant, Department of Institution Management.
Therese Elizabeth Wood, M.A., Extension Assistant Professor, Department of Food and Nutrition.
Olive Woodruff, M.A., Assistant Professor, Department of Family Life.
Florence E. Wright, M.S., Extension Associate Professor, Department of Household Art.
Margaret Wylie, Ph.D., Extension Professor, Department of Family Life.
Charlotte Young, Ph.D., Assistant Professor, Department of Food and Nutrition.

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