

Lesson 9.—Good vegetable-soup, macaroni-pudding.

Lesson 10 (Potato Lesson).—Sausage-potatoes, supper-potatoes, potato-pastry.

Lesson 11.—School-of-cookery hash, Yorkshire tea-cakes.

Lesson 12.—Haricot soup, treacle-tart, salad.

Lesson 13.—Curried meat, boiled rice, oatmeal-buns.

Lesson 14.—Savoury batter, hominy or semolina blancmange, stewed fruit.

Lesson 15.—Savoury hominy or macaroni soda-buns.

Lesson 16.—Exeter stew, Swiss pudding.

Lesson 17.—Fried chops or steaks, apple-sauce, steamed semolina-pudding, jam- or marmalade-sauce.

Lesson 18.—Fish-pie, Dr. Johnson's pudding, cornflour-custard.

Lesson 19.—Roast veal, bread-sauce, rice-buns.

Lesson 20 (Invalid Cookery).—Invalids' pudding, teacup-pudding, invalids' cake or diet-bread, hominy- or semolina-porridge.

When a fowl or a rabbit can be disposed of to any person, either may be substituted for veal, the trussing in either case being a useful lesson.

Reserve Dishes.—Savoury-pudding, vegetable-marrow or carrot soup, beef-olives, stewed steak, fruit-cake, bran-tea, toast-water.

Season Dishes.—Steamed vegetable-marrow, stuffed and baked marrow, stewed tomatoes, pickled onions, preserves, plum-pudding.

Various methods are shown of using up cold meat, cold vegetables, odd scraps of bread, &c. Some of the teachers take their girls to the market to purchase greengrocery, meat, &c., and are taught how to spend a given sum to the best advantage.

Certificates.—The Board authorise the award of a certificate to all girls who make twenty-two attendances, of which eighteen must be red-mark (punctual) attendances, and have received not less than twenty hours' practice in cooking, and a further certificate and a copy of the Board's Cookery Receipt Book to all girls who make twenty-two attendances, of which eighteen are red-mark attendances, during the second course.

Country Centres.—The only method I see of success in the case of country schools in New Zealand is by the training of teachers in our Saturday classes and the appointment of a peripatetic teacher to visit and assist such classes as are in operation. The larger towns will find little difficulty in the matter. In England a very large number of teachers are attending classes provided by the County Councils in order to qualify themselves to give instruction in their own schools.

Building and Appliances.—The class-rooms for cookery are usually about 21 ft. by 18 ft. for single centres, to accommodate eighteen scholars, or about 46 ft. by 25 ft. for a double centre. The London Board are providing their schools generally at centres with cookery, laundry, and housewifery rooms in one special building. A plan is here given of the new rooms of the Goodrich Road School, which will, no doubt, be of considerable service. I would suggest the Education Department should provide half the cost of buildings erected for special instruction of primary scholars, also half the cost of fittings and appliances, a list of which is given in detail, with the probable cost attached. It would be necessary that the department should approve of the plans and specifications of all buildings towards which funds were contributed.

List of Utensils required for a Class of Twenty.—Scales and weights, ten scrubbing-brushes, one large brush, one pot-brush, one knife-board, one knife-box, one string-box, six enamel plates, twelve kitchen plates, six white dishes, six enamel pie-dishes, three cups and saucers, six pudding-basins, nine enamel basins, six brown basins, one crock for flour, three enamel jugs, fifteen knives, four onion-knives, six iron spoons, six tin spoons, one pepper-pot, one enamel saucepan, two black saucepans, one fish-kettle, one fish-slice, one baking-tin (12 in.), six small ditto, three flour-dredgers, one set of skewers, four baking-sheets, one kettle, two colanders, six rolling-pins, one steel, two forks, one tin-opener, one corkscrew, sixteen wooden spoons (14 in.), one towel-roller, three saucepans ($\frac{3}{4}$, $\frac{1}{2}$), one bucket, one spice-box, one meat-chopper, one pair scissors, four pot-stands, one broom (hair-broom), dust-pan and broom, twelve pastry-boards, one wire sieve (brass), one strainer, one and a half sets of measures, saucepans, cutlery, &c.

Cost of above utensils, £10; cost of tables, cupboards, &c., £8; cost of food for week, about 18s.

The accompanying illustrations (see Plates XVII. and XVIII.) will be serviceable as showing the arrangements of the stoves, table, and appliances.

Laundry-work.

The London School Board arrange for Standard VI. girls to undergo a course of laundry-work at the various centres, of which there are now 139 sanctioned. The centres are open from 9 to 12, and 2 to 4.30. Not more than fourteen scholars may be instructed at any one time; the number of lessons is twelve, and full attendances are required. No grant is paid by the Education Department upon scholars receiving less than twenty hours' instruction. Scholars unconnected with any Board school may attend the course providing accommodation can be found for them without displacing the Board scholars, the fee being 2s. for the course. The regulations require that the appliances should be such as are possible in the houses of workmen. The objects of teaching laundry-work are described as not only to teach girls how to wash, dry, starch, and iron clothes, but to train them particularly in habits of neatness and cleanliness.

Miss Pearson, in an article in the *Record*, states that "The method of washing linen, flannel, &c., can be taught equally well on small articles, which can be finished off in the time allowed; therefore large basins can take the place of washing-tubs, and a clothes-horse in front of an open range or fireplace, together with a clothes-line on which the proper method of hanging out clothes