

No Cooks, Community Kitchens on Trial

For a man seldom thinks with more earnestness of anything than he does of his dinner.—Samuel Johnson.

We may live without poetry, music and art; We may live without conscience, and live without heart; We may live without friends, we may live without books; But civilized man cannot live without cooks. He may live without books—what is knowledge but grieving? He may live without hope—what is hope but deceiving? He may live without love—what is passion but pining? But where is the man who can live without dining? —Owen Meredith.

"Fate cannot harm me—I have dined today."—Sydney Smith.

SIGNS of the times to be seen in all large cities are these: Apartment buildings, delicatessen shops, cheap restaurants, cafeterias, residential hotels.

The old-fashioned home is fast disappearing. People are living in apartments and residential hotels, buying cooked food at the delicatessen shops, eating at restaurants. Why?

Well, largely because they have to. The old-fashioned home in a dwelling, with servants and home cooking is still an American ideal. But the increasing lack of servants, especially of cooks, makes the old-fashioned home a burden to people of moderate means and to women who want to do something besides keep house. It is fast coming to the time when only two classes can keep house with any satisfaction: the very rich, who can hire professional servants at high wages; the poor, who do without servants. The moderately well-to-do woman must choose between housework and all other activities. She cannot get servants, because we have no servant class in this country. Working women will not do domestic work when they can get other work, even though the other work pays less.

These conditions have raised a widespread interest in the proposition of community cooking. Notwithstanding the high prices of food and the scarcity of cooks, the American people like good things to eat just as well as ever. The question is where can these good things be had? A large proportion of twentieth century married women cannot cook acceptably and would not cook if they could. A modern city woman who can cook can hardly be blamed for unwillingness to spend all her time in home work. It is an age of inefficiency in restaurant cooking as in most other things and menu prices are even higher in proportion than raw material prices.

Iva Lowther Peters, Ph. D., of the woman's division of the council of national defense, made in 1918 a complete survey of the various co-operative and community food enterprises of this country. It was then believed that if the war continued community kitchens would have to be established in our larger cities to save food and fuel.

England was already running a great many of them, with encouraging results, and Doctor Peters not only studied these, but undertook a thorough investigation of the co-operative movement from the time it was born in the eighteenth century.

As it happened, the signing of the armistice came just in time to make the survey useless to the United States food administration, but it is going to be of great assistance to those individual Americans who are thinking of co-operating with other individual Americans in bringing down the price of eating.

An object lesson is a community kitchen that was opened in 1907 in Carthage, Mo. It was located in a private residence and the various families of the neighborhood came to it for their meals. Each family furnished its own table, chairs, dishes, linen, silver, thus maintaining its own tastes and standards. To provide the original equipment for the kitchen an assessment of \$3 per adult and \$1.50 per child was made. In the beginning there were 60 members, including 10 or 12 children. For the first three months the price of meals was \$3 for an adult and \$1.50 for a child per week. After the third month several families stopped coming.

When the number decreased to 50 the price of board was advanced to \$3.50 per week. As the kitchen's patronage decreased and the cost of food increased the price of board kept advancing until finally, in 1911, four years after its opening, the kitchen went quietly out of existence.

Most of the community cooking enterprises surveyed by Doctor Peters for the council of national defense tell practically the same story—a brief popularity, a brief decline, then extinction.

But the community cooking enterprises tell one other story and it is this:

The only community cooking enterprises showing unmistakable signs of success are those where the central kitchen delivers the cooked meals to the homes. These kitchens are now being established in several cities.

Chicago and many of its suburban cities have their attention on Evanston, Ill., just now. Evanston is a few miles north of Chicago on Lake Michigan. It has about 30,000 people. It is a city of homes. Many of the men do business in Chicago. Evanston is called the "City of Churches," is the seat of Northwestern university and is what may be called a high-class American small city.

Yes, Evanston is a city of homes. There are streets of dwellings and comparatively few flats are in evidence. There are trees and lawns. The houses look as if they had kitchens—good, big, roomy, old-fashioned kitchens, where things were cooked—"pies like mother used to make" and doughnuts to compare even with those of the Salvation Army.

But the imagination that sets you to sniffing in the hope of catching delectable odors from these old-fashioned kitchens in these old-fashioned homes is a delusion and a snare. The kitchens are there, but they are as idle as a painted ship on a painted ocean. "Cause why—there are no cooks. There was a time, not long ago, when an occasional cook could be enticed out to Evanston and pampered into cooking. But even that time is past.

So Evanston is going to have a community kitchen and has made a beginning. That's why Chicago and Illinois are watching her with interest.



NEW COMMUNITY KITCHEN AT EVANSTON, ILL.



The beginning was made in the basement of the Evanston Woman's club. At first only lunch was sold and buyers had to fetch and carry. Next in order is an evening meal. Then will come delivery of hot food in containers.

There was a wild rush near lunch time on the opening day by the housemaidless Evanston housewives for the community kitchen. Mrs. James A. O'Dell and Mrs. H. H. Kingsley, chief sponsors for the kitchen, were kept busy for the best part of three hours weighing cake and wrapping up slices of tempting baked ham—the kind baked with cloves and sugar, the Virginia way, you know—and other goodies. The menu included these things:

- Potato Soup.
- Baked Ham.
- Corned Beef Hash.
- Spanish Rice.
- Meat Pie.
- Potato Salad.
- Tomato Salad.
- Gingerbread.
- Cookies.
- Cakes.
- Doughnuts.

The proletariat was not in evidence. The premiere of the kitchen might have been the opening of the opera season. Limousines and electric limos lined up in front of the kitchen and the beauty and chivalry of the aristocratic village were all present. Among the first to draw up in their electric coupes were Mrs. William S. Carson and Mrs. D. E. McMillan. They departed with a basket containing some tomato salad, gingerbread, baked ham and banana cream pie.

There next drew up in their limousines, with their chauffeurs waiting outside with lips smacking. Mrs. Ulysses S. Grant, wife of Dean Grant of Northwestern university; Mrs. Rufus C. Dawes and Mrs. M. H. Dawes, who departed with full baskets.

In their wake came many more, mostly personages in the Blue Book.

Then the university co-eds, attracted by alluring reports concerning the doughnuts and gingerbread, began to arrive.

Over at Phi Delta Theta house the students had been having many difficulties in the matter of cooks, and had determined to do their own cooking. That very day the Sigma Alpha Epsilons were guests at the Phi's house. A large quantity of uncooked edibles were procured. After numerous efforts, the only commodities which proved amenable to the culinary treatment of the fraternity cooks were beans. The guests were lukewarm in their appreciation. Following the dinner the dish-washing began. Eight plates were broken. The fraternity house looked like a shambles when it was all over. En masse the youths went to the community kitchen for dinner.

It appears that the community kitchen is offering really toothsome dainties. The tomato salad created a sensation and one enthusiastic purchaser said:

"It looks like slices of tomatoes lying on lettuce leaves, but it is really a tomato gelatin, with

chopped celery inside, poured into little molds. There's dressing on top and little balls of cottage cheese with a dash of paprika alongside, and it's good. I know, for I sampled it; I couldn't wait to get home."

The "best cook in Evanston"—Mrs. James Wells—came in and took a lot of it away with her, and then Mrs. James Patten ordered the rest to serve to her Red Cross workers. Bits of comment like this were to be heard everywhere:

"I just couldn't wait; I had to taste this gingerbread."

"Isn't the potato salad delicious?"

"See you tomorrow, Mrs. Kingsley. I'm going to hurry home and eat this hash while it's hot."

"I couldn't wait. I had to bite into this cookie," one woman remarked, crunching into a cookie. "My, but it's good!"

Speaking of the dinner she purchased, Mrs. Dawes characterized it as "delicious."

Mrs. Eugene Garnett said her meal was "one of the finest home-cooked dinners I ever ate. In nutrition, seasoning and all other points it was perfect."

Mrs. Robert D. Cunningham was likewise enthusiastic. "If the success of the kitchen depends on the food, it'll be a huge success," she said.

"There isn't a restaurant in Chicago which can offer as fine a home-cooked dinner as the community kitchen here."

Two o'clock found the "community kitchen" pretty much deserted, and the managers of the place checking up on the proceeds of the first day.

"We knew we would be successful because the plan was pretty thoroughly discussed before we began the work," said Mrs. Kingsley, "but we weren't prepared for all the enthusiasm that greeted us."

"I feel sure that the community kitchen will prove a great success," Mrs. Rufus Dawes said. "It will be impossible for several weeks to determine the cost of the meals, cost of operation, and so forth. The work that has been done by volunteers will eventually have to be done by paid workers."

Corned beef hash sold for 60 cents a pound, the gingerbread was 5 cents a cake and the doughnuts 30 cents a dozen.

"The greatest problem now is to know how much food to prepare. We are attending personally to every detail of the kitchen so that we may find out what quantities to prepare and just how much to charge."

"The kitchen is really on trial now. If it works well, we may turn it over to a business concern to handle, but we will not make the mistake New York did of not having real home cooking. Mrs. M. H. Kennedy, who is one of the best cooks in Evanston, has promised to stay. One of her helpers is a university graduate, who took a domestic science course—Miss Rachael Madison. Miss Olive Blystad, an Evanston girl, is the other assistant."

The container that is to be used resembles a glorified dinner pail, built in five compartments and insulated to retain heat for three hours. In the compartments will be placed soup, meat, a vegetable, potatoes and a hot dessert. These will be distributed by auto trucks.

Winnetka is much interested in the plan. Mrs. John R. Dickinson and Mrs. H. J. Orwig of the Winnetka Woman's club visited the kitchen the opening day to see how it worked.

"We need such an institution as much as Evanston does," said Mrs. Dickinson. "If it works out in Evanston we will start one."

Looking at the community kitchen experiment in a broad sense, it is merely one problem of many which every community has to solve. How long will it be before our American communities take hold of these problems which are, in the last analysis, their own and nobody else's?

CATTLE TICK IS BADLY WALLOPED

Bloodsuckers Receive Severe Trouncing in Infested States During Month of March.

FINE WORK OF ERADICATORS

According to Reports 1,203,497 Cattle Went Through "Canal to Prosperity"—Big Increase Made in Number of Dipping Vats.

(Prepared by the United States Department of Agriculture.)

If the annual battle against the cattle fever tick can be compared to a boxing match of nine rounds—each month from March to December being a round—it is true that the tick got a thorough trouncing in the first round, and the bell rang with the parasite figuratively hanging over the ropes.

March of this year brought more dippings of cattle for the tick than were recorded in any other March since the federal and state governments began to fight the parasite in 1906. According to reports from all tick-infested states 1,203,497 cattle went through "the canals to prosperity" in March, 1919. This compares with 966,505 in March, 1918, and 720,552 in March, 1917.

This year's results came from an effort to "Dip That Tick in March" with the object of preventing so far as possible the reproduction of the parasite. The ticks that were killed in March will produce no thousands and millions of descendants to suck cattle blood all summer. With the flying start in March, and with continued vigorous attacks through the dipping season, it is believed that the tick eradicators have good chances of reaching their aim of cleaning up 90,000 more square miles of territory this year—more than ever has been released in one year from the federal quarantine against the pest.

Healthy increases in the number of dipping vats available for use also are shown by reports to the bureau. In



Shorthorn Heifer, Tick Infested.

March, 1917, there were 15,765 vats; and in March, 1918, there were 22,870. This year there were 29,255.

Reports From States.

A summary of the state reports shows that Alabama with 6,230 vats had 143,384 dippings in March; Arkansas, 2,301 vats, 13,776 dippings; Florida, 1,114 vats, 94,905 dippings; Georgia, 1,220 vats, 182,704 dippings; Louisiana, 4,463 vats, 253,129 dippings; Mississippi, 5,553 vats, 128,703 dippings; Oklahoma, 1,053 vats, 44,938 dippings; South Carolina, 801 vats, 1,447 dippings; North Texas, 4,905 vats, 273,037 dippings; South Texas, 1,220 vats, 66,574 dippings. Preliminary and reorganization work was conducted in North Carolina.

Ample provision has been made in every state for dipping vats, and an adequate supply of dipping materials has been distributed to the counties that will likely need them this season. Satisfactory progress in constructing vats and in preparing the dipping solution was made despite the excessive rains.

In Texas, which has the largest amount of infested territory, encouraging progress is reported from zone No. 1, which includes the territory in which eradication work is to be planned most vigorously this year. Nearly all the counties in zone No. 1 have made appropriations for the work, and construction of dipping vats is being pushed as rapidly as possible.



Shorthorn Heifer, Free of Ticks.

It is believed that the general dipping of cattle every two weeks will be conducted in nearly all of zone No. 1 during the present year.

The Oklahoma state legislature, by making a special appropriation of \$40,000 assisted several counties in the southeast corner of the state which seemed unable to raise funds with which to carry on county work. With this assistance it is believed that Oklahoma is now in a position to get rid of the tick by the end of 1920.

The Arkansas legislature recently appropriated \$100,000 for tick eradication in that state, and with the large force of federal, state and county employees now at work it is believed that all of the state, with the exception of seven or eight counties, will be released from quarantine next December 1. The Louisiana forces seem determined to wind up the tick fight this year, and the indications are that they will be successful.

In Mississippi, where final clean-up

work is being conducted following the release of the state from federal quarantine, the courts recently decided that the state laws providing for state quarantines are legal, and it is believed that the final work in Mississippi will be successful during the present year.

State-wide Law in Alabama.

As a result of the new state-wide tick-eradication law in Alabama it is hoped that the entire state will be released from federal quarantine by next December. The law requires all county commissioners' courts in tick-infested counties to provide means for dipping and to require the dipping of cattle every two weeks between April 1 and December 1.

Systematic work is being conducted in 22 counties in Georgia, giving ground for hope that these counties will be released from quarantine at the end of the dipping season. The



A Cattle Tick Dipping Demonstration.

state-wide law enacted by the Georgia legislature at its 1918 session becomes effective in December of this year, and 1920 may be the last year of the tick's residence in that state.

In Florida it will be necessary to conduct eradication work in units composed of several counties, and for this reason more time is required to construct dipping vats and make arrangements for systematic work. The people of Florida, however, are alive to the necessity for tick eradication, and the state co-operation given to the federal government makes it seem certain that Florida, despite the great area still under quarantine, will not be the last state inhabited by the tick.

In North Carolina the eradication work is being reorganized with encouraging prospects for an early clean-up. Final "mopping-up" work is being conducted in South Carolina, from which the federal quarantine was removed last year.

PREVENT BIG LOSS OF GRAIN

Poor Work of Binder, Shattering During Shocking and Faulty Separator Are Causes.

(Prepared by the United States Department of Agriculture.)

Under average conditions the loss of grain during harvest is far greater than is generally supposed by the average farmer. Poor work on the part of the binder, shattering during shocking and hauling, faulty work of the separator, and minor losses at the machine result in a waste of millions of bushels every year. With a guaranteed price every farmer is offered an incentive to reduce such losses to a minimum this season. See that the binder is in good working order, handle the bundles carefully, using a light floor or canvas on the wagon in hauling, and a demand by the farmer that the separator do efficient work will save many dollars' worth of grain as well as add to the pocketbook of the farmer.

REPAIR OF PASTURE FENCES

Little Time Spent in Replacing Weak Posts and Tightening Wires Will Prove Profitable.

(Prepared by the United States Department of Agriculture.)

Advantage should be taken of the first lull in farm work to inspect and repair pasture fences. A little time spent from time to time throughout the season in replacing weak posts, tightening or splicing of wire and driving an occasional staple may save much trouble later when the pasture becomes short and the cattle are tempted by crops in nearby fields. A strong fence discourages cattle from attempting to break out, while a few successful attempts may make regular fence breakers of them. If plenty of water and salt are provided and fences are kept in repair, usually little trouble will be experienced unless the pasture becomes very short and the cattle are lured by other fields.

DOESN'T PAY TO SPRAY BEETS

Easier to Make New Plantings When Attacked by Leaf Spot, Especially in Small Garden.

(Prepared by the United States Department of Agriculture.)

Garden beets are attacked by a leaf spot which materially injures their growth, but it is so easy to make a new planting of beets that it hardly pays to spray, especially in the very small garden. This is practically true of a large number of diseases.

By keeping stock solutions of copper sulphate and lime on hand, a little Bordeaux mixture can easily be made up and applied with a cheap spray outfit that can be purchased in any seed store. Where these sprayers are not made of brass or copper, the Bordeaux mixture should not be allowed to stand in them, and they should be thoroughly cleansed with clean water after using.