

# From the Extension Field

Miss Isabel Leslie of Home Economics Service teaching a South Tarentorus Institute class in Home Crafts. The women here are making leather moccasins and gloves and tooling leather purses.

—Photo courtesy Sault Star



OUR home economics extension workers' reports tell an interesting story of what the Institutes do to prepare for these services in their localities, to interest the women of the community and to assist in many ways in making the service effective. These reports also give a picture of extension service at work — something that can not be covered in a bulletin description.

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At a course in Dressmaking II at Rosseau, Miss Eleanor Kidd was interested to learn that most of the young women of the class — “a most worthwhile class,” by the way — got their start in sewing at a course in Children's Clothing that she had given there several years ago. They took the course Dressmaking I last year and now they would like to have a still more advanced course if that could be offered.

Miss Kidd reports this practical idea from another excellent class of young women at Riverside Institute, taking the course in Children's Clothing: “All the young women had one or two children, and some of the older women of the Institute came each day to look after the younger children in upstairs rooms of the home where the classes were held.”

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Over and over again the instructors in Foods and Nutrition mention the excellent help they get from local women who act as assistants in their demonstrations. They also report good advance publicity by press, poster and radio and usually a good attendance at food courses — in these courses the numbers do not have to be limited as they do in courses where individual instruction is given.

Reporting a “very satisfactory” course in “Sandwiches for All Occasions” at McIrvine

in East Rainy River, Miss Doreen Croft said: “Advance publicity including posters, announcements and the radio helped to stimulate interest and bring a good attendance. Another Institute as well as non-members had been invited to share in this service.” The same good publicity had been given for the course on Salads at Stratton. Upsala held its course on “Sandwiches for All Occasions” in a hall and had a new gas range installed for the afternoon. Other preparations for the course were of the same high standard. O'Connor's course on Sandwiches was held in the school basement — a good place with a kitchen and large room adjoining. The older girls of the school—Grades 7 and 8—attended. At Stanley “advance planning had created interest among the women of the community.” Some who could not come at the beginning were there on the second day of the course. Of the course “Hospitality Foods,” at Guthrie, Miss Croft says: “As the women were particularly interested in table-setting and service for banquets and receptions we spent some time on this. An enthusiastic group of women who participated well with questions and discussion.”

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When a course in “Sandwiches for All Occasions” was given in Shelburne in North Dufferin, three neighboring Institutes banded together to promote it, then they invited all the Institutes in the district. The result was an attendance of 108 with ten of the thirteen Institutes in the district participating.

Miss Isobel Wishart reports that an interesting feature of a course in Salads at Rosemount was that there was one man in the class, listening attentively and taking down recipes and other notes. He had come with his wife and the instructor believes that they are