

Comments on kitchens and cooks at Faribault

RETYPE FROM ORIGINAL

Quarterly Conference Meeting February 2, 1904

The Chairman: Dr. Rogers, we expect to hear from you.

Dr. Rogers: This subject was very thoroughly discussed after Mrs. James was with us a year ago and before she went to the large hospitals, so that I have very little to add. She came to us first and her influence was good. She was in a receptive mood herself and with our people was very reasonable tactful and they were forewarned that they were expected to work in harmony with her, which they did.

Our situation is unique as compared with the large hospitals in this, that the other institutions have one large general kitchen, while we have eight kitchens distributed over our place from the center building to the farm. Consequently we are obliged to use very often very poor material for cooks. It requires just as good a cook to do the work in any one of those places as it does in any other one. Of course we can't get very good cooks for \$20.00 a month, which is the most we pay, except for the center one, -head cook. I think that my remarks might be closed here. I will say, however, that Mrs. James introduced a number things that had been tried before and were not at all new, but they came with a sort of prestige that inspired enthusiasm on the part of the cooks that we had and she was in a position to teach them individually very much about their work, as none of them were trained cooks, with one exception, and her most useful work with us was in this direct personal relation with the cooks. Our greatest need is a central kitchen and then the services of a trained, competent supervising cook and dietician.