

# Home Ec Girls Test Cooking

Learn to Recognize Failure Cause  
And Ways to Correct Difficulties

By Martha K. Fees

Why did my cake fall? Why didn't my jelly "jell"? How can you keep fruits from darkening?

Answers to these and many similar problems in cooking are what junior and senior students in Home Economics Education and Food and Nutrition at the University of Arizona get in their course in Experimental Cookery. They study all the factors that affect the products homemakers usually make.

## Seek Failure Causes

For example, after studying and observing all of the many things that can affect batter and dough products, the student is able to recognize the causes of failure in some particular

product and suggest ways of correcting the difficulty. The entire field of food preparation is studied particularly with regard to the factors that cause variations from standard products.

If butter cakes are being studied each ingredient is carefully weighed and measured. The temperature of the ingredients and the temperature of the oven is carefully checked. Several cakes are mixed by different methods and the length of time and number of strokes accurately determined. The size and shape of pans affect texture and volume of cakes; so cakes are baked in different pans to determine the best size and shape for each particular kind of cake.

Students are also introduced to the scientific method used to solve problems in food cookery. The field of

Helene Porter of Tucson, Amelia Hofstetter of Miles City, Montana, and Betty Breary Craig of Glendale are judging texture, flavor, size and color of biscuits made with different shortenings. Photos by Chuck Ackerman.



Joyce Muller and Jacqueline Fredericks of Tucson are judging the crispness, color and texture of waffles made from four recipes with varying proportions and baking times.

food preparation is a constantly changing one with new methods, new ingredients, and new products being developed. Cooking today is quite different than in Grandmother's day. Maybe you have had an example of this when you tried to use Grandma's recipe for her very special cake. It just did not "turn out" right!

There are many reasons why it did not, and the job of Experimental Cookery is to find the answer to your problem and, maybe, give you a still better product through scientific study.

Each student has an opportunity to choose an individual problem of special interest to her. She then sets out to solve her problem by scientific procedure. She may want to develop the perfect lemon pie filling, or a waffle of just the right crispness, or a cherry pie that always is a success.

These individual problems have resulted in some very fine recipes that we hope to make available soon to Arizona homemakers.

## May Develop Interests

As a result of this kind of study some students may find they are particularly interested in the scientific study of food preparation and would like to continue in this field of work in a research laboratory. They will find that this course in Experimental Cookery is just a start along the lines of the scientific approach to the study of food problems which is constantly enriching our lives with new and interesting foods to tempt our appetites.

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