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ORDERS (SO)

Med. Co. 121st INF USAFIP-NL 1st MD

Dec. 1944

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Authority 883078

File

USAFIP, NL.
OFFICE C.O. MED. CO., 121ST INFANTRY
CAMP 944-C

20 Dec. 44

SPECIAL ORDER)

Unnumbered

1. The following Enlisted Men of the Regimental Aid Station, Medical Co., 121st Infantry, are hereby assigned and attached to the different Companies herein indicated:

TO THE HQ. & HQs SERVICE COMPANY

- Pvt. SUPNET, MONICO
- Pvt. BAYAN, FEDERICO

TO COMBAT COMPANY

- Pvt. PALACAY, JOSE
- Pvt. LUCANEY, FRANCISCO

2. They are hereby instructed to proceed without delay to their respective assignments to report to the C.O. of the respective companies for duty.

Bruno O. Caerlan

BRUNO O. CAERLAN
Captain MC., PA.
C.O. Med. Co., 121st Inf.

COPY FURNISHED:

- C.O., Hq & Hqs. Ser. Co.
- C.O., Combat Co.
- T-Sgt. Badua, C.
- File

Rec'd 12/21

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(Div. memo. No. 1, s. 1932, p. 5)

It seemed that some teachers when themselves unprepared let the pupils conduct a socialized recitation. But a socialized recitation to be at all successful needs careful planning by both teacher and pupils.

Plain Sewing and Embroidery

The use of colors in plain sewing and embroidery classes needs close supervision. The teachers need much help. This phase of the subject has just recently been given emphasis and some teachers are not yet fully prepared to teach it well. They will need much help for some time. Suggestions for improvement were given and discussed with the home-economics supervisor. The quality of work in sewing and embroidery was fairly good.

It was suggested that girls be encouraged to make garments of their own so that fitting can be done more easily. If it is necessary that they make garments for their sisters and brothers or other member of their family that person should be brought to school to be fitted. In this case, it seems that only the older girls should be allowed to do this.

Cooking and Housekeeping

The cooking classes, in general, were fairly good. Economy of time, cleanliness, and initiative were some of the good points observed. Some teachers, however, did not seem to know the subject matter very well. It seems that there is no excuse for a teacher when she fails to teach the making of an omelet. Every teacher should know the characteristic of a good omelet and she should know how to make it. An omelet should not be turned and browned on both sides, but it may be folded and rolled. When hot, it should be light and puffy. Teachers who are in doubt about any detail of the recipes to be taught should try them first in their homes.

In one place it was noted that muffins had been substituted for the meat recipe. Meat was assigned, but there was no meat available so the teacher told the class to prepare muffins. Are muffins good substitute for meat? Are they of the same food value? Do they require the same method of preparation? Would it not have been better if beans had been used? Beans are as rich in protein as meat.