

They Don't Want Roast Beef . . .

By Margaret Bruechert

THREE guesses as to what is the most popular food served at the Memorial Union. No, it's not ice cream, apple pie, or roast beef—it's corn meal mush! Perhaps Iowa State faculty and students are cooperating with the Homemakers' Corn Club in doing their bit to aid the state by consuming corn, perhaps it is merely an economy measure, or perhaps it's because they're especially fond of corn meal mush; anyway, it is impossible to keep enough of this food on the counter to supply the call for it, though two to three gallons are prepared for a meal. Corn meal mush is served every day at one meal besides breakfast, alternately at noon and in the evening on successive days, and a fifty-pound sack of corn meal is on the weekly order list.

Speaking of amounts of food, have you ever realized as you stood in the cafeteria line, that you were helping to consume twenty-five pounds of butter, twenty cases of half-pints of milk, fifteen quarts of cream, two or three bushels of potatoes, and twenty gallons of coffee that are served daily? When spinach is served, two bushels are eaten at one meal—and not by home economics teachers alone! Of course you are only one of the thousand people who pass through the lines every day. As would be expected, the traffic is heaviest at noon—about four hundred being served.

You have probably noticed that the food on the cafeteria counter is arranged in the order in which you eat it in the meal—starting with soups and main dishes and ending with desserts and beverages. This counter arrangement facilitates the ordering of a well-balanced meal for a reasonable expenditure, instead of getting you so excited over a swanky-looking dessert that you momentarily forget all about your need for vitamins and minerals and spend more than you can afford on this one article. At noon and evening, there are usually ten people at the counter to serve you.

If you were to go behind the scenes, you would find a kitchen superior in many respects to the usual run of commercial institutional kitchens—the working space

is unusually large; the kitchen has windows on three sides, insuring the best of lighting and ventilation; the dish-wash-



Great Hall Is Ready for a Banquet

ing unit, rather than being segregated to a sub-basement with no outside ventilation or natural lighting, occupies a choice section of the kitchen.

Just Cornmeal Mush

As in all institutional kitchens, this one is divided into units—meat, vegetable, salad, pastry, beverage—each with its own working space and special equipment arranged for most efficient work.

Cooking is done on gas stoves, but the rest of the large equipment is electric and steam. There are the large electric ovens, steamers in which root vegetables are cooked, stock kettles for soup, food choppers, meat grinders, potato peelers. Electric mixers have a "spoon" attachment for mixing batters and a balloon whip for egg whites and cream, and have three speeds, high, medium and low. There is an electric refrigerator for each unit in the kitchen, besides three large walk-in boxes in the store room for meat, milk and butter, and fresh vegetables.

Literally, the way to college graduation for many students has led through

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Wear A White Lace Gown . . .

By Virginia Kirstein

WHAT to wear to the spring formal, you ask? Wear white, and know that you will be smartly gowned, especially if you wear dull white. At Palm Beach and Monte Carlo, those resorts whose winter fashions determine our spring and summer ones, emphasis has been placed on heavy, dull white fabrics.

Contrast plays an important role in this season's clothes, for evening, as well as for daytime. Black and white, and rich dark tones with delicate pastels are being shown. One dress features double V insets of pale pink in a dark wine foundation.

As I have already mentioned, dull fabrics are featured, but other materials are good, too. Lace is very popular, and one will find it in cotton and linen, as well as in silk and rayon. One of the smartest formals I have seen is of white lace, very simply cut, and very attractive. Chiffon,

flowered or plain, is still good, and probably will be worn more this summer.

Formals show a definite trend toward higher necklines. The extremely low décolletés stylish this winter are not seen in the new spring dresses. Waistlines are built up, and are still high. Previously, fullness has been obtained by gores, flares and insets from the knees, the gown fitting snugly over the hips. This season shows a tendency to have the fullness begin at the waistline, and graduate to the hem. This style will prove more flattering to those who found it difficult to wear the slim-to-the-knees silhouette.

Short jackets and capes of velvet or of matching fabric are of first choice for evening, though three-quarter length velvet wraps are still very good.

Gloves are white and long, or short with flared cuffs. Because of the severe simplicity and almost Grecian classic features of the gowns, jewelry is very plain, or else not worn at all.