

A Vision Come True

By EVELETH PETERSON



"A building that is feminine without in any way suggesting weakness—one that has a grace, a charm, and a dignity but rarely found;" such will be the long-looked-for Home Economics building which is soon to be begun.

It is to be one of the units in the main quadrangle of the Campus, the mental picture of which is most attractive to one who knows the Ames Campus. In sketching this future quadrangle, we might begin at the new Library building as one of the corners, progressing from there to Central, then passing over to the Campanile, turning once more at Agricultural hall and, in picturing some new building in line with Agricultural hall, eradicate in our mind the present old Agricultural building and Margaret Hall, and we will have the quadrangle complete except for the north side. This whole side will be formed by the new Home Economics building. The attractiveness of this group is very marked, especially when we remember that Home Economics will be somewhat longer than Central, a beautiful renaissance building of Bedford stone, designed in harmony with the other main buildings on the Campus, yet distinctive enough in its simplicity and dignity to express the ideals of the Home Economics Division.

The cordial and inviting entrance on the south side will express the sincere invitation of the Division to come in and partake of its joys.

From the vestibule, one may choose to go in any of several directions. On the right is a student room for commit-

tee and small group meetings, in which there are also shelves for supplies of the various Home Economics organizations. On the left is a seminar room. If one follows the hall to the left, one will find the Executive offices, the Clothing offices and clothing laboratories, and at the end of the hall will be a bright, sunny room, 24 feet by 55 feet, fully equipped for work in Child Care and Management. On each side of the hall going to the right of the vestibule, one will find laboratories, foods faculty offices, and a graduate room. This graduate room is an innovation for the Division, and is expected to be of real service to graduate students as a room where they may study, leave their books, or compare notes with other graduates. Filling the central portion of the first floor, straight ahead of the entrance, is a fine assembly room with a seating capacity of about 1,000. The auditorium with a good stage in it will provide a place which has long been desired for divisional convocations, lectures, plays and large meetings. The rear third of the room which is under the balcony, can be shut off by means of folding doors, and a fireplace in the back wall will make this a cozy little room for informal gatherings.

On descending to the ground floor, we will find a delightful lunch room, completely equipped to give first class courses in lunch room and Institutional Management. The Teacher Training Department will be situated in the west end of this floor. One of the interesting features of this department will be a lecture room with raised seats in it fac-

ing a large laboratory. These two rooms can be separated by folding doors, or can be thrown together, making it possible to carry on actual demonstrations in methods of teaching for teacher training classes. The east end will be occupied by clothing laboratories. On this floor will also be a household equipment laboratory, fitted up with the best and latest in home equipment, which provides opportunity to test out the efficiency of labor-saving devices and to give experience in handling household machinery. In order that the building will be adequately cared for at all times, a janitor's apartment will be provided, also on the ground floor.

The second floor will be devoted entirely to laboratories and offices, with one room for special research work.

The third floor will be one of the most attractive of the whole building. It will extend only over the central portion of the building, making possible a most unusual series of art studios, lighted by windows and skylights, around a central court. One of the happiest steps in moving into the new building will be the transferring of the art department from the present unsatisfactory quarters to ideal surroundings.

Our new building will indeed be a vision come true. It was cherished by Dean McKay in days when it would have been considered nothing but a vision by many; it is soon to be a reality, bringing with it a vision of such a wonderful Division of Home Economics that even now it seems almost too good to be true.

Norwegian Cookery

By ETHEL RAYNESS

Considerable interest has been shown in foreign cookery in this country. Our adventuresome taste buds have become accustomed to and enjoy a chopsey now and then. Menus both in public places and in homes give evidence of French and Italian influence. These foreign suggestions afford a delightful variation to our diet and they have prompted further search into European cookery. In the *Womans Home Companion* for February 1924, Rose Amot Salvail compiled a

page of "Around the World Recipes," and she made the comment—"When all countries know and enjoy each other's favorite foods, perhaps we shall understand each other better. Our gustatory nerves may be pressed into service in the cause of international mindedness."

The mountainous little country of Norway has several tempting foods to offer. Scandinavians specialize in bread cookery. The basis of diet in Norway is flade brod (or flat bread). This bread

is very similar to the Swedish "Health Bread" which can be purchased at the grocery stores in this country. The farmers of Norway bake bread twice a year, usually in June and September, and it is stored in a storage house (en mad stue) outside of the dwelling house, where the different flours, the baked products and the meats are kept. The flade brod is made of barley flour, potato

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