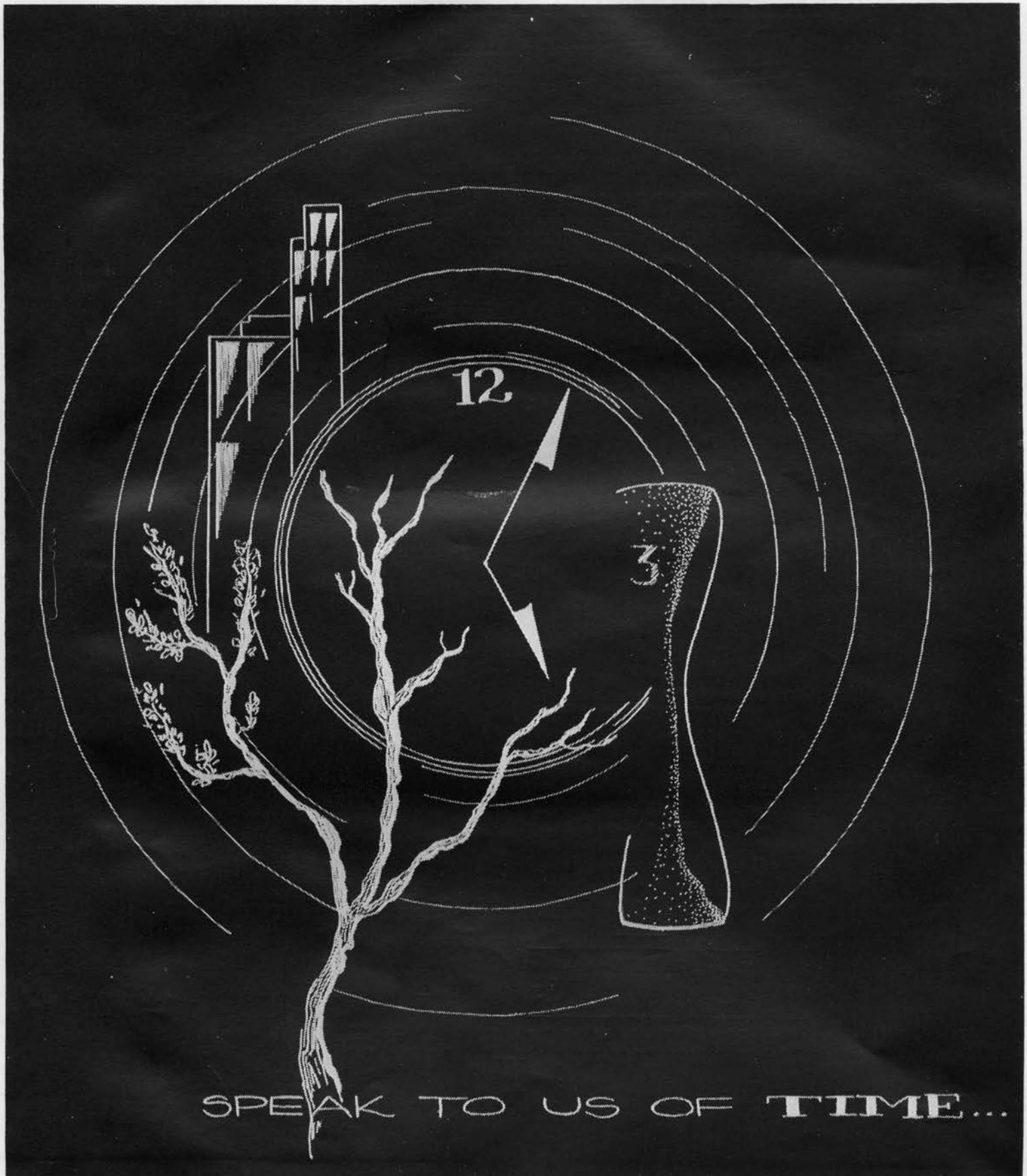


The Iowa
Homemaker

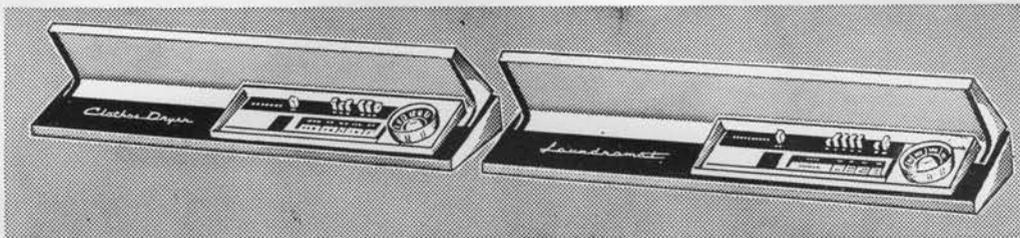
APRIL, 1958



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"STUDENTS ARE SO busy they haven't time to get educated." This is a comment I received recently in a letter from a former instructor, and it seemed to put in a new light the many quotations and admonitions we hear over and over on the subject of Time.

What did he mean? Surely he knows how hard we work at our studying. Perhaps he would answer this question with several of his own. "Have you read one single book this quarter that wasn't assigned to you?" How long has it been since you wrote to your high school friends with whom you used to share everything? "What have been three of the big news stories this week?" "Did you hear the concert of the Minneapolis Symphony?" "Did you see the display of faculty art in the Union?" "What have you been discussing at dinner lately?"

We've often said that we will be able to manage an orderly household and cook an acceptable dinner, but will we have anything to talk about after the food has been cleared away? (This is something we will take up in the May issue.) Are we really as busy as we think we are? Do we have time to read the paper or attend a concert? You know, it wouldn't hurt to work at these other phases of our education sometime instead of just talking about them. I have a feeling it would be worth it.

There's one more thing we hope you'll have time to do. This is the first issue put out by the new staff of the Homemaker, and we would certainly like your suggestions and comments. Let us know what you would like to see in the magazine. Better still, write it yourself. This is your magazine and we want it to contain your ideas and writing as well as ours.

We've started a new feature in this issue which we are calling, "What's Going On?" This will contain news from Home Economics Council and the Dean's Advisory Board so you can keep up on their latest activities. This is another place where we would like your suggestions.

M. E.

The Iowa Homemaker

APRIL, 1958

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The Cover:

"You would measure time the measureless and the immeasurable." The cover artist, Andy Brown, has tried to capture some of the meaning of this quote from "The Prophet," by Kahlil Gibran, in her line drawing.



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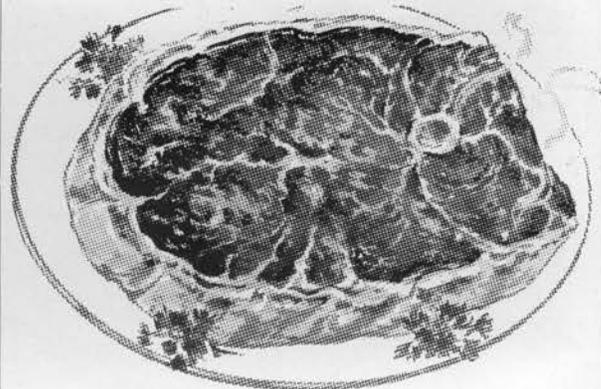
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by Glenda Legore
Home Economics Sophomore

Speak to Us of Time...

"And an astronomer said, Master, what of time?
And he answered:
You would measure time the measureless and
the immeasurable.
You would adjust your conduct and even di-
rect the course of your spirit according to
hours and seasons.
Of time you would make a stream upon whose
bank you would sit and watch its flowing."

You would measure time . . . Right now as you read this story, you are measuring time. There's just so much time to glance at the Homemaker before it's time for class to start, and time to get out the notebook, and time to take notes, and hope there isn't enough time for a shotgun.

Time is a constant in your life. The way you use it is the variable. You may use minutes as though they were yesterday's left-over Daily — hardly worth glancing at before crushing and tossing in file thirteen. Or you may not.

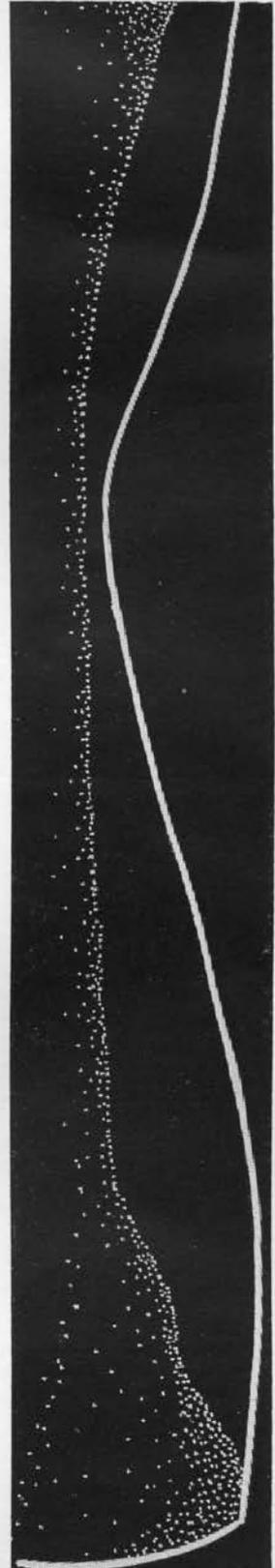
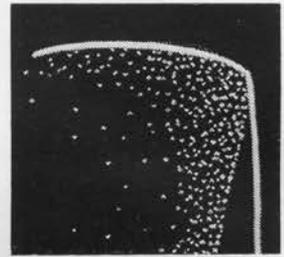
We become so busy. We even become so busy that deep down inside, we feel guilty if we aren't busy Doing Something. You think that idleness is wasteful; undirected by busyness is just as wasteful. Time should be used, but not squandered by doing too much or too little.

Just for a minute will you forget the million and one things you must do, and think about this question. To what end or purpose are you using your time in this world?

We all have a mind image of the person we wish to be. One of the hardest tasks is opening our eyes to our real image which, in this case, is actually a distorted or partial reflection of the mind image. Yet to answer the question you must take a full length look in the mirror. How similar are the two you's? Where do they differ? Are you using time in a way that will clear the distortions and reflect your whole self?

There is another aspect of time to consider. Time, like an emotion or a passion, can become a god. A god who will give no part of himself for rest, but who will demand a harried, rushing service. If you become too busy for a good laugh, too hurried to talk, too rushed to listen to someone's troubles, then time is your god and you are a poor slave. And we are not to serve time but to use and enjoy it. Each person is to use time for loving, working, producing, and creating.

"The Prophet said,
For in the dew of little things the heart finds
its morning and is refreshed."
The Prophet by Kahlil Gibran





One of the Bily brothers is almost dwarfed by the tall Gothic-style clock entitled the Apostles' Parade. Figures representing the twelve Apostles parade out of the church each time the clock strikes.

They carve

Clocks

by Martha Keeney
Home Economics Freshman

SINCE 1913, two brothers have been taking time — making time their hobby. Combining their talents of woodcarving, the Bily brothers have created hand-carved clocks with mechanical figures and musical chimes which are now a permanent display in Spillville, Iowa.

Frank and Joseph Bily were farmers and carpenters by trade in the old Bohemian community in north-eastern Iowa at the turn of the century. But at the suggestion of a neighbor who saw their work, they took advantage of their talent for wood carving to build beautiful clocks — each of which carries out a commemorative, historical, international or religious theme.

The Bily brothers used simple tools and materials in their work. The carving was done with only three — a veining tool, gouge and chisel. For some of the more intricate carving, a hat pin and a needle were often used.

Brothers Divided Work

The two brothers divided their work, Joseph doing the designing, planning and joining the works, while Frank did nearly all of the carving. The clock works and chimes are factory made, but dial hands, figures and wheel shafts are all handmade.

One of the first clocks designed and carved by the brothers is titled the American Pioneer History clock. It consists of panels of bas-relief figures depicting early American life — pioneers clearing the wilderness, Washington taking the oath of office and other historical scenes. The cherry wood clock stands over 8 feet tall and weighs 500 pounds. It features figures of

of Many Faces

small carved men, representing the four stages of life, which move out of a concealed panel.

Another of the Bily brothers' clocks is called the Apostles' Parade. The tall clock imitates a Gothic style church with pointed arches and intricately carved towers and belfries. The clock is minutely carved even to a small replica of The Bible on the pulpit. With the chiming of each hour, figures representing the twelve Apostles parade out of the church.

Others in the collection of clocks on display at Spillville are a number of clocks made in commemoration of historical events and personalities. The Charles Lindberg clock, more modern and simple in design, is carved from black walnut in the shape of an airplane. The collection of clocks also includes time-

pieces commemorating Elizabeth Fry and one dedicated to the composer, Antone Dvorak, who spent some time in Spillville in the late 1880's.

There are many more clocks, each with a different idea and design feature. In the collection one will see everything from the History of Travel clock to one called The Parade of the Nations which shows small figures representing thirty-six different countries circling the globe as the clock strikes.

The entire collection is exhibited in the Dvorak building in Spillville and attracts visitors from every part of the country. A tour among the Bily brothers' collection is a real experience, for it displays the craftsmanship and the respect to detail that these men had in creating *clocks of many faces*.



This commemorative to Elizabeth Fry is one of a number in the collection which are in memory of a historical event or personality. Simple in design, it was carved with three tools.



A clock entitled The Old Swedish Clock depicts a forest scene of animals and trees. Delicate parts of the design were intricately carved with a hat pin and a needle.

— Move Over for

These genial "tutus" or grandmothers wear old-fashioned, comfortable cotton muumuus and fragrant fresh plumeria leis. They have replaced the short sleeves with three-quarter leg-of-mutton sleeves and added a frilled yoke to make this variation known as the Tutumuu. →

The Muumuu!

by Susan Sweet
Science Sophomore



Barbara Abram, H. E. Sr., models the completed muumuu. To this basic pattern you can add your own personal variations such as a yoke or puffed sleeves.

LONG BEFORE the current fashion magazines began featuring the sack dress, Hawaiian women were wearing the sackiest sack of them all—the muumuu.

This shapeless, ankle-length, sack-like garment has been worn by Hawaiian women for over a century. Co-eds who attended University of Hawaii summer sessions recently introduced the muumuu on American college campus.

The origin of the muumuu—pronounced MOO-oo MOO-oo, or more popularly Moo Moo—is obscure. Some histories say the early missionaries to Hawaii were shocked by the islanders' clothes—or lack thereof—and therefore forced upon them some all-enveloping Mother Hubbard dresses which eventually became the Hawaiian muumuu.

Other histories firmly state the opposite—they say it was the Hawaiian lady herself who was utterly captivated by the white women's garb, and decided to have something similar for herself.

Cotton Hawaiian prints, chiefly of floral design, are used. Sleeves, neckline and hem frequently are trimmed in contrasting colors. In Hawaii, they are worn with sandals on bare feet and a flower tucked behind the ear and perhaps a lei of seeds, shells or flowers.

Through the years there have developed many variations of the original theme. One of the most popular is the Tutumuu; Tutu is the Hawaiian word for grandmother. The Island grandmothers have replaced the short sleeves with three-quarter puffed sleeves and added a ruffled yoke and hem.

The fitted Holokumuu is a muumuu with style. It has a train, and when made in satin is worn as a wedding dress.

The muumuu is immensely practical—serving as an overall apron, a sports dress, lounging robe, nightgown, a beach garment, and is certainly handy as a maternity dress. It has been adapted for many purposes in this country and is growing in popularity, particularly on college campuses.

Select one of the variations or make up one of your own, but do make a muumuu. It will be among the most unusual and comfortable garments you own.



The directions which follow are for the simple, unadorned muumuu used for nightwear. With a little knowledge of sewing, you can add variations such as long, cuffed sleeves or a yoke. But even if your sewing knowledge is slight, it should take you no more than 2 or 3 hours to complete your muumuu.

1. GATHER MATERIALS. You will need 2 yards of material for a "shortie" like the one shown on the facing page; 3 yards for one of ankle length. Assemble — scissors, thread, needles, pins and rick-rack (1 package) or any other trimming you would like.

2. CUT OUT A PAPER PATTERN. You can use brown wrapping paper, newspaper or any other suitable paper that is handy. You need only one large pattern piece, and it will resemble a commercial pattern for a dress front to be cut on the fold. Cut the neck opening large enough to fit over your head; leave plenty of room for movement on the arm and sides. (See picture for step 3.) Don't worry about the short sleeves, for you can make extensions from the scraps.

3. CUT OUT MUUMUU. Fold your material twice — once each way. Place the pattern so the center front and shoulder are on the fold; cut.

4. CUT OUT NECK FACING. Using the piece that you removed for the neck opening as your pattern, cut a 2-inch facing. Allow for shoulder seams. If you want the sleeves longer, cut a strip twice as long as the width of the sleeve and as long as you want the addition to be.

5. SEW ON NECK FACING. Place right sides together and stitch. Trim the seam; turn the facing under and press. Turn facing edge and machine stitch to garment.

6. STITCH SEAMS. Sew on sleeve extensions and press. Stitch the side seams. Stitch the under-arm section three times for strength. Clip around the curve.

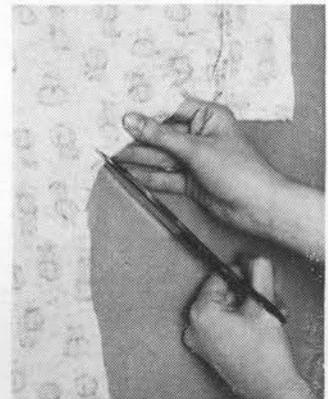
7. TURN HEMS. Turn a half-inch hem on the sleeves and on the bottom of the muumuu and stitch.

8. STITCH ON RICKRACK. Sew rick-rack around sleeves, neck and hem. A neater appearance is achieved if you place the trim over the hem stitching in each case.

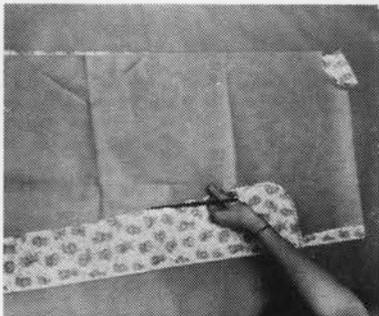
Many materials are suitable; the standards are flannel for winter and cotton for summer. Use your imagination and add variations to this basic pattern.



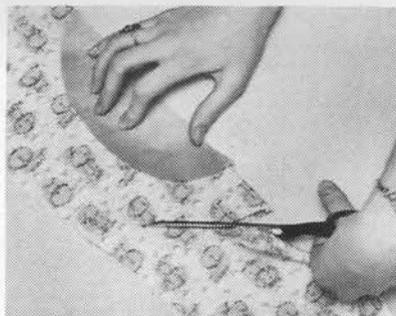
STEP 8. Stitching rickrack.



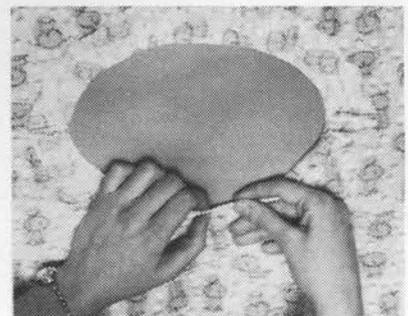
STEP 6. Clipping under-arm



STEP 3. Cutting out muumuu.



STEP 4. Cutting out neck facing.



STEP 5. Turning the neck facing.

Today, a file encompasses everything from the manilla folder to the quaint, hand-painted flip-top box — each one designed to make your life a little easier and more efficient.

FILE IT!

by Diane Robinson
Home Economics Sophomore

AT LEAST ONE — and perhaps all of these files can find a place in your college life. Experiment with organizing a few this quarter. You'll find many small sections may be consolidated into one larger file to be easily tucked under the bed or hidden in a closet corner. As a wise first step in organizing — File it.

Personal

Friends are hard to find, easy to lose. You can't remember every date, address, bank balance, so make a personal file be your "private secretary."

School

Planning meals for eight or nine women in home management house, decorating your own home or apartment as a bride or working gal, teaching your first year of school — these are no snap! You'll be one step ahead in career or home if you keep a few good menus, designs and bulletin board ideas handy.

Birthday, anniversary dates
Christmas card list

Addresses
Dance programs, favors
Clippings, snapshots
Letters received, yet to be answered
List of activities and grade point slips

Bank statements, bills, budget book

Committee notes, special projects

Foods manual, meal planning book

Recipes

Home furnishing ideas

Voc. Ed. lesson plans, T & C 145 and AA 103 projects, flat pattern materials, interiors and house planning

Card file or birthday book
Printed cards with space to list year, if card received, if card sent

Address index
Miscellaneous box
Special indexed envelope or folder
Letter box or desk holder
Business folder. These come in handy when applications are due

Business folder or lock box. Remember, Dad's trusting you with his account

Campus activities call for an indexed tie-down manilla folder with pleated expansible sides.

Small divided box which you may wallpaper to match room scheme

Clip and paste on cards for a small recipe box

Clip and put in special section in above wallpapered box

Save for bulletin board ideas. Use special section in above mentioned box

Tailor-Made Curriculum

by Pat Rigler
Home Economics Junior

The curriculum is tailor-made for the person who wants to provide the overall knowledge of home economics necessary for modern homemaking. Though this training has been labeled non-professional, several recent graduates have found it has also stood them in good stead in the professional world.

The curriculum is tailor-made for the person who wants to supplement home economics with as much liberal arts as possible. It provides the flexibility when you need to "take up a little here" or "gather in a little" there to give yourself the "perfectly fitted garment."

Here is what three recent graduates have to say about their non-specialized training.



MIKELL SANDBULTE chose to use her home economics degree in the teaching profession. She is teaching English, social studies, and literature at Welch Junior High, Ames.

"The General Home Economics curriculum was ideal for my purposes. As a young

married woman, the homemaking experience has been most valuable to me. Since my real interests, however, lie in the fields of English and social science, I chose to take my electives in those areas. I earned about the equivalent of a major in English, combined these credits with a prescribed number in vocational education, took nine hours of practice teaching at Boone, Iowa, in high school English, and was prepared to teach while my husband finished his last year in veterinary medicine at Iowa State."



ELAINE HALWAG, as a County Extension Home Economist, takes Iowa State College home economics education to the people in her county by informal teaching.

"One requirement in the extension profession," she says, "is liking people and wanting to help them, and I

feel my electives (sociology, psychology, religion, education) have helped me fulfill this requirement more successfully than if I had not had this background. In many professions, as extension, you are trained on the job, receiving a great deal of subject matter training as well as professional improvement, which does not require specialized home economics majors."



MARY MALONEY'S official title is Assistant in Information at Montana State College. "Since I started here in September, I've taught some classes in newswriting, written magazine articles on home economics, 4-H, the experiment station, and general college publicity; also radio re-

leases for home economics."

Much of Mary's time in college was spent doing

television and radio work, and she took many electives in speech and English. She will use this experience in the film-TV center which is in its infancy at Montana.

"As for other opportunities that the background provides, girls with this training can go into advertising agencies, the public utilities field, or any commercial firm as a demonstrator. More and more states are requesting editors with this general background. I cannot spend enough time discussing the opportunities open to general home economics students."

Camp-Tested Cuisine

by Jane Gibson
Home Economics Sophomore

THESE FAVORITE OUTDOOR RECIPES from the Camp Counselor's Club are ones that you will want to try on your next picnic. Members of the club have done extensive camping — in private, religious and organizational camps in this country and abroad. These recipes are their best-loved favorites.

Some of these recipes are the old camping stand-bys. Others, like Little Pig Potatoes and Fish in a Bag, are extra special ones you'll want to try when you are in a particularly creative mood.

The intriguing Little Pig Potatoes are sausage-stuffed potatoes wrapped in aluminum foil and roasted in hot coals. The Darn Goods taste good on a spring breakfast cook-out or as the perfect accompaniment to other outdoor meals.

Main dish treats are Fish in a Bag, steamed to tenderness in foil over red-hot coals, and Pioneer Drumsticks, crusty ground beef on a stick.

Whether it be in your own back yard, the closest park or a far-off vacation-land this summer, do try these outdoor recipes. Good cooking!

● FISH IN A BAG

¼-½ lb. solid white fish per person (cod, Haddock or any fillet good)
Salt and pepper
Lemon butter or a small piece of butter*
Heavy wax paper
Newspaper or small paper bags
Good bed of coals
Place piece of fish in a good-sized piece of wax paper; salt and pepper it, and add lemon butter or piece of butter. Wrap wax paper around fish, turning it on all sides. Then wrap well in bag or newspaper that has been soaked in water. Have a good bed of coals ready, and place the packet on top of the coals; leave for about 20-30 minutes, depending on size of fish, turning once. If paper becomes too dry, remove from fire, and wet again, then return to coals. Cooks by steaming.
*3 tablespoons melted butter with 1 table-spoon lemon juice.

● SOME-MORES

16 marshmallows (about ½ pound)
32 graham crackers (about 1 large pkge.)
6-5c chocolate bars, the flat kind without nuts (break in thirds)
Make a sandwich of a piece of chocolate and two crackers. Toast a marshmallow golden brown, and well puffed. (SLOWLY over coals does it!) Pop into sandwich, press gently together and eat.
Variations: Use peanut butter instead of chocolate—"Robinson Crusoe"
Use slices of apples instead of crackers—"Apple some-mores"
Use chocolate covered crackers, and no chocolate bars
Use a chocolate peppermint instead of milk chocolate.

● LITTLE PIG POTATOES

10 medium-sized potatoes
10 small sausages
Aluminum foil
Scrub potatoes. Before baking, remove and save from one end of the potato just enough of the center to make room for a small sausage. After the opening has been stuffed with sausage, close with piece of potato removed.
Wrap each one in aluminum foil and place in hot coals. Leave for about 45 minutes or until the potatoes are done.

● PIONEER DRUMSTICKS

1½ lbs. beef, ground
¾ c. cornflakes, crumbled fine
1 egg
Onion, if desired, chopped fine
Salt and pepper
Mix the ingredients thoroughly. Wrap a thin portion tightly around the peeled end of a stick and squeeze firmly in place. Toast slowly over coals, turning it frequently. Serve in a roll. Some prefer to put the cornflakes on after the meat has been placed on the stick, so that they form a sort of crust over the outside.

● DARN GOODS

Milk
1 box Bisquick
Frying fat
Cinnamon sugar
Mix a package of Bisquick into a thick dough. Fill a frying pan with about 2 inches of fat and heat over the fire. When the fat is almost to the smoking point, drop in several teaspoons of the batter. Turn with a fork until golden brown. Take from frying pan and place in a paper bag of cinnamon sugar. Shake. Eat hot.

What's Going On?

What's Going On is a feature for you — to keep you informed on the activities of Home Economics Council. If you have any suggestions about what you would like included in the column, we'd like to hear from you.

CAROL AURINGER has just taken over the key position of Home Economics Council. The council begins the spring term under a new constitution providing four new council positions — Daily Representative, Projects Chairman, Lamplighters Chairman and Recruitment Committee Chairman. Along with an evaluation program of work done in the past, council has plans to improve publicity on the organization. Carol hopes a newsletter or pamphlet explaining the activities and projects of council will be ready for divisional students by the membership drive next fall.

☆ ☆ ☆

ON APRIL 19, ten Iowa State delegates attended State Day at Cornell College in Mount Vernon — exchanging ideas and learning how other clubs operate. Pat Russell is the State Secretary.

Council is planning its last yearly project for May 1. A display of Syracuse China will be set up in the Council Chambers of the Memorial Union to give students an opportunity to browse and select their favorite patterns.

☆ ☆ ☆

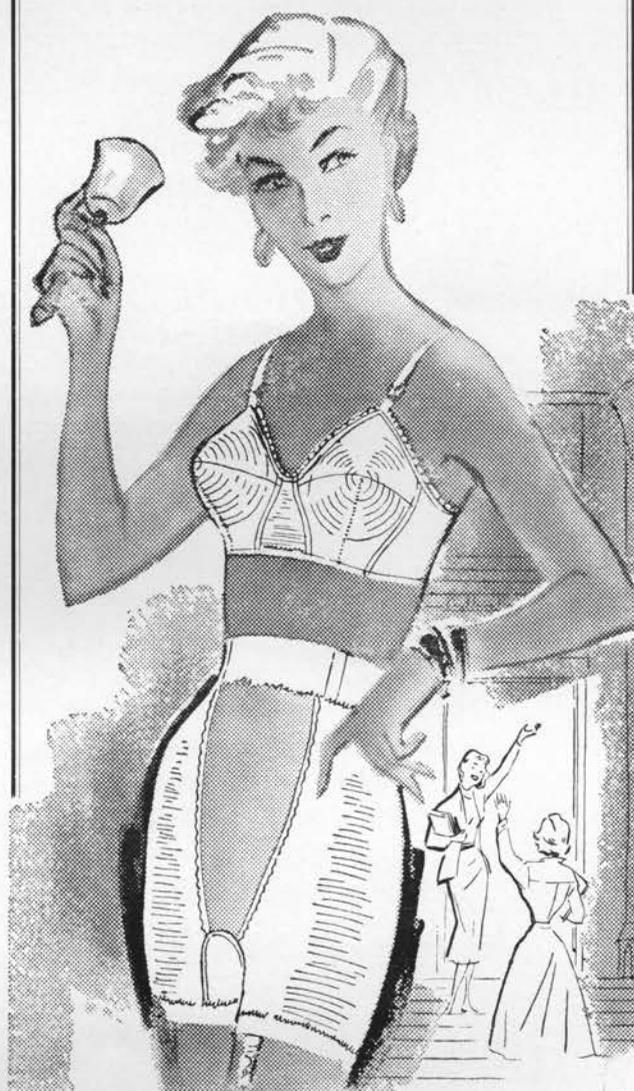
“KEYS TO YOUR KITCHEN,” was the largest project sponsored by council this year. The program, staged at the end of March, culminated a year of planning and preparation. Scholarships sponsored by council will be in part financed with proceeds from the program. Approximately 300 students and homemakers from Ames and surrounding communities attended the 3-hour program, which featured a demonstration of interesting and unusual preparation of family food favorites. Miss Frances Michael, director of the Hotpoint Home Economics Institute, first demonstrated the use of the conventional electric range and then went into the “how” of electronic cooking. A spring fashion show, presented by Textiles and Clothing Club, rounded out the afternoon program.

APRIL, 1958

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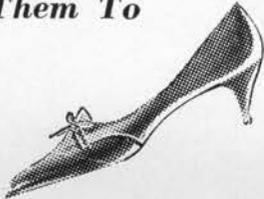
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SPENDING TIME

Time to eat . . . The average American consumes about 1,500 pounds of food a year.

Time to live . . . In the United States longevity has increased during the past 60 years at an average rate of half a year of additional life expectancy each year.

In saving time . . . American families spend close to one-seventh of their budgets for household equipment and operation which is more than spent for rent, but less than for food.

Twentieth Century Fund Study

The Basic Four

A NEW FOOD GROUPING

*by Jackie Andre
Home Economics Sophomore*

TIMES ARE CHANGING in foods too — the Basic Seven is now the Basic Four.

Because four food groups are simpler and easier to use than seven and because a "new face" is more interesting, the Home Economics Research Branch in Washington, D.C., has adopted the Basic Four.

In the new plan there is the meat group which includes meat, poultry, fish, eggs, dry beans and peas, and nuts; the milk group composed of milk, cheese, and ice cream; the vegetable-fruit group which includes vegetables important in Vitamin A and Vitamin C, as well as potatoes; and finally the bread-cereal group.

The Basic Four is actually the same thing as the Basic Seven expressed in a different way. When foods groups were first arranged, there were seven groups, but through the years the "Basic 10," "Basic 11," and the "Basic 12" have appeared. Some authorities still use these groupings.

The Basic Seven divided the vegetable-fruit group into three parts: those including the leafy, green, and yellow vegetables essential for vitamin A; the citrus fruit, tomatoes and other vegetables high in vitamin C; and the potatoes and other vegetables not included previously. Butter and fortified margarine were also included as a group. The milk, bread-cereal, and meat groups have not changed.

It is expected that the butter, sugars, and refined grain products will be obtained in the other foods (mixed dishes, baked goods, desserts, and other recipe dishes).

The Basic Four is the foundation for a good diet. It is expected that from three to six cups of milk will be drunk daily, depending on the age and condition of the person. It is expected that two or more servings of meat will be eaten, and that four or more servings of the foods included in the vegetable-fruit group will be consumed daily, while four or more servings may be eaten in the bread-cereal group.

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New 12-page booklet—How to Be an Expert with the Johnson's Wax Manual of Home Care

There are so many new kinds of surfaces in today's homes, and such a variety of home care products to choose from, that even an expert needs to be brought up-to-date occasionally. Here is the latest information about new products as well as the answers to many questions about home care which puzzled homemakers are continually asking us.



How to clean cabinets, appliances, plastics

The modern homemaker doesn't use harsh cleaners to scrub off messy smears and sticky finger marks from her cupboards, appliances and woodwork. She uses a creamy white clean-up wax (called Jubilee) which cleans efficiently but gently, leaving an invisible wax coating to protect the surface and resist dirt. Even at house cleaning time it isn't necessary to wash all these surfaces. Jubilee contains no abrasive or harsh chemicals to dull the surface, yet its cleaning ingredients completely remove the greasy film from cooking and heating fumes. With today's open kitchens, these fumes penetrate all through the house, so remember that this wax can be used wherever it is needed—in every room in your home.



Jubilee is an oil-free white creamy wax which removes dirt and grease, finger marks, food stains, yellowing caused by cooking fumes, crayon, lipstick, tar, car grease, soot, etc. Now Jubilee contains a sanitizer which destroys 90% more bacteria

than soap. It is kind to your hands and has a pleasant odor. HOW TO USE: Shake well. Pour wax on damp cloth and rub on small area to loosen and pick up dirt. Polish immediately with soft dry cloth—little rubbing is needed when wax is moist.

WHERE TO USE JUBILEE

WOOD OR METAL CABINETS finished with enamel, semi-gloss paint, varnish, lacquer, shellac, etc.

WALLS AND WOODWORK finished as above or covered with glazed brick or ceramic, metal or plastic tiles.

APPLIANCES—refrigerators, ranges, freezers, dishwashers, washers, dryers, ironers, hot water heaters, laundry tubs, food waste disposers, electric roasters and casseroles, food and drink mixers, air conditioners, etc.

KITCHEN AND DINETTE FURNITURE—plastic-enameled combination tables and chairs, plastic upholstery, high chairs, serving wagons and other articles finished with paint, enamel, varnish, lacquer, shellac, etc.

WORK COUNTERS AND SINK TOPS—Formica and similar surfaces, linoleum, rubber, vinyl plastic, stainless steel, glazed brick, ceramic tile, etc.

ACCORDION-FOLD DOORS and room dividers of vinyl-coated nylon or other plastic-coated fabrics.

CHROME, STAINLESS STEEL, BRASS, COPPER AND WROUGHT IRON fixtures, trim and small appliances.

MISCELLANEOUS ITEMS such as Venetian blinds, canister sets, recipe boxes, garbage cans, radios, clocks, timers, flower pots, serving trays, telephones, light fixtures, oil-bath shelving, clothes drying racks, wire clothes lines, clothes hampers, ash trays, chat pens, silent butlers, fireplaces and equipment.

Special housekeeping tricks

HOW TO TAKE CARE OF MARBLE

Most people think of marble as an unusually durable surface because of its hardness and weight, but the fact is that marble surfaces should not be abused. Things that will stain wood will also stain marble, particularly oils, citrus fruit acids, alcohol and tobacco. Marble is of limestone formation and thus is dissolved by acids. Because it is porous, it absorbs alkaline solutions, which break down the walls of the tiny pores. Continued cleaning with harsh soaps may result in dull, rough spots. Jubilee is completely safe for marble and will clean, polish and wax-protect at the same time. It will not yellow or discolor even the whitest marble, and is also recommended for all colors. For full information about removing spots on marble caused by oil, alcohol or acids, write for free booklet, HOW TO MAKE HOUSE-CLEANING EASIER.



HOW TO RETARD TARNISH ON METAL

Use Jubilee or Pride to retard and enhance the beauty of sterling Silver or plated hollow ware, serving trays, coffee service, candlesticks, canopies, ice buckets, trophies, wine coolers, etc. Brass and Copper chafin dishes, wastebaskets, lamp bases, serving trays, ash trays, clocks, vases, fireplace screens and equipment, etc. Before waxing, first clean to remove any tarnish. Then wash in warm soapy water, rinse thoroughly to remove all traces of cleaner, and dry.

HOW TO CLEAN VENETIAN BLINDS

The greasy film from cooking and heating which accumulates on Venetian blinds is easy to remove with Jubilee, whether the blinds are plastic, wood or metal. Apply wax with damp cloth to each slat separately, wiping dry immediately with clean cloth. This will remove household dirt and very little rubbing will be necessary. Work from the bottom up, raising the blind as you do each slat. Steady it with one hand under roll, and clean with the other hand.

HOW TO PREPARE SURFACES FOR REFINISHING Before you refinish cupboards, woodwork, etc., a thorough cleaning is needed to remove grease, oil, old wax, smoking and heating film, etc., because any of these deposits will interfere with the proper drying of a new finish. (Jubilee is completely removed by this cleaning.) Wash the sur-

face with a solution of 1 cup hot soda, washing soda or tri-sodium phosphate to a pail of hot water. A sponge or rag is satisfactory for flat surfaces, but a small stiff bristle brush is more effective for cleaning corners and recessed areas. Rinse thoroughly and let dry over night. Sand lightly to roughen the surface and proceed with refinishing. Note: Wear rubber gloves when you use the cleaning solution as it may irritate your hands. Wipe up spills promptly to avoid spotting the floor.

WHEN DOORS AND WINDOWS STICK

Just as wax keeps dirt from sticking, it keeps one surface from sticking to another. Rub Paste Wax on the edges of doors, windows, dresser and cupboard drawers when damp weather makes them hard to open and shut. Screens and storm sills will be easier to install if the edges are waxed. Snow will not stick to a waxed shovel. Even the cap on a nail polish bottle will always be easy to remove if you apply a little wax to the screw-top.

FREE KIT OF EASIER HOUSEKEEPING BOOKLETS

Write for a complete set of booklets containing detailed information on floor and furniture care, house cleaning, furniture refinishing, etc. Available also are pamphlets on gift making, decorating a bedroom, tips on giving a party, etc. These publications may be requested in any quantity for group distribution.

Here are some of the subjects included in the new Manual:

(1) How to take care of floors: how to choose the polish that's best for *your* floors; which wax to use where; how to remove old wax. (2) How to clean rugs and carpets: how to remove spots and stains. (3) How to take care of furniture: how to choose the wax that's best for *your* furniture; which wax to use where; how to remove blemishes from furniture. (4) How to clean cabinets, appliances, plastics. (5) How to take care of

marble. (6) How to retard tarnish on metal. (7) How to clean Venetian blinds. (8) How to solve special household problems: insect problems; unpleasant household odor problems. See you in Philadelphia! Do stop by our Johnson's Wax exhibit at the convention for a chat and a souvenir.

Luile Bush Consumer Education Director



Order the Manual of Home Care in any quantity for immediate delivery or, if you prefer, to be sent to you in September. Write direct to Consumer Education Department J-68.

JOHNSON'S WAX Racine, Wisconsin