

The IOWA HOMEMAKER

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M A Y , 1 9 3 2

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Tea Table Topics . . .

Now We Can See Them

WE HAVE isolated and identified vitamin C," a young professor of chemistry at the University of Pittsburgh announced the other day. Dr. D. C. King and his associates have been working for five years on this project, and now claim that they have solved a problem which scientists have worked on for a good many years.

Dr. King says that he has isolated the vitamin from lemon juice.

They Wore Pink Uniforms

A NEW Home Economics Building! What a thrill! Twenty years ago, in the year 1912, home economics students at Iowa State moved into a new, red-brick building, leaving the quarters on the top floor of Old Agricultural Hall. The new building contained a laundry, a reading room, a home nursing demonstration room, lecture rooms and an assembly hall on the first floor. On the second floor were serving rooms and offices, and on the top floor were art rooms, the kitchen, dining rooms, and cooking labs. Not much like Home Economics Hall today!

Those were the days before the Iowa Homemaker existed. Home economics at Iowa State had to depend upon the Iowa Agriculturist for its publicity. And it is from the files of the Agriculturist that this story is taken.

"All the kitchens are finished in white," the story goes. "Even the walls are enameled in white. Very pleasing is the effect when the students are at work, all clad in uniforms of plain pink gingham, white aprons, and white caps."

Home economics students of today would hardly appreciate those lovely pink uniforms of twenty years ago, for they were long and bulky, and extremely high-necked. The white caps worn were pinned on top of a mass of hair piled on the back of the young women's heads.

She Likes Girls and Textiles

MY JOB is my hobby," says Miss O. Settles, of the Textiles and Clothing Department. Miss Settles maintains that she is more fortunate than most people because her vocation and avocation are identical, consisting of girls and textiles. She is also especially interested in costume and in dramatics.

Miss Settles is a graduate of the Warrensburg Normal School, Warrensburg, Mo., of the Santa Barbara School of Home Economics and Manual Training, Santa Barbara, Calif., and of Columbia University, New York City. She has had summer work at Oregon State Agricultural College at Corvallis, at the Frank

tiles was done in museums, libraries and mills in Ireland, Scotland and England.

Immediately after graduation from Columbia University, Miss Settles worked on a series of booklets for the Grist Manufacturing Company at New Haven, Conn. This work had to do with setting up the whole series—research, copy-writing, photographs and lay-out.

She came to Iowa State College from Ohio University at Athens, where she had charge of the textiles and clothing work. Since coming to Ames Miss Settles has given her historic textiles course at the University of California, Berkeley, during the summer of 1929 and the winter of 1930.

You Must Have Personality

PERSONALITY and good appearance, coupled with ability, are essential for the person who seeks a position in the commercial textile field, according to Miss Rosalie Rathbone, head of the Textiles and Clothing Department.

"Commercial work requires a definite type of personality, that of being able to get along with people, yet looking out for one's self," Miss Rathbone says. "The textile and clothing majors find the commercial field especially interesting and profitable, but any girl who enters such work must be willing to start at the bottom and learn the business."

Though college trained persons meet keen competition in a field where an artisan class has heretofore predominated, commercial concerns are beginning to recognize the value of textile and clothing training, Miss Rathbone believes.

Miss Rathbone has had several years of textile experience, including the managing of Gimbel Brothers' dress-making studio, dress designing, and styling of new materials for cotton and silk manufacturers.

She graduated from the College of Industrial Arts, Denton, Texas, and received her B. S. and M. A. from Columbia University. Before coming to Iowa State

College she taught at the North Texas State Normal College, the University of Georgia and Columbia University.

Miss Rathbone herself has "personality plus," her students say.



Gold Star Hall, Memorial Union

Alva School of Design, New York City, and at Chicago University, and has done work with Ralph Johannet and Emma Waldvogel. Her foreign study in tex-

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It's Leap Year, Girls . . .

By Kathryn Soth

And These Men Can Cook!

BETTY CO-ED will do well to make her leap year proposal to a man who has taken Foods 363. Perhaps he'll agree to cook her bridge luncheons for her, and he'll do it well; for according to Miss Louise L'Engle, who taught the men's foods course last quarter, the boys cooked and served their final dinner like professionals.

She declares that their skill would put to shame some of the home economics girls who flunk the "practical." And the men themselves acknowledge their true worth. Several admit that they "suppose all the girls will be after them now." Certainly the man who has taken Foods will appreciate the time and effort his wife spends in preparing meals and will recognize good food when he gets it.

Various reasons were given by the men for taking this course. Some said that it would make them appreciate good cooking. And, said one, "it will be handy to be able to cook when the wife is away on a visit." Others took the course to learn correct usage in table setting and service. Many were interested in the planning of balanced menus and the food requirements of people in different kinds of work. A few of the boys are stewards at their fraternity houses and felt the need of knowing how to plan good, well-balanced meals.

Several of the men said that they were taking the course so that, if ever "put on their own," they'd be able to cook enough to exist. Most of them were interested in camp cooking and the preparation of simple dishes for themselves when alone. Meat serving ap-

pealed to the boys, and most of them expressed a desire to learn to do this well.

During winter quarter there were 18 men in the class, which was a three-hour laboratory held every Friday afternoon. This is the third year that a men's foods course has been offered at Iowa State. The first course, in 1930, was conducted as a lecture, with only three laboratories during the quarter. But the men were so interested in the actual cooking that a new course was planned, to be entirely laboratory work.

The men were very enthusiastic about the course and even asked if there was any chance of "flunking" it and taking it over again. But Foods and Nutrition 340a, the beginning course for "Hees," didn't appeal to them, because it requires "too much theory," and they'd "have to take chem. all over."

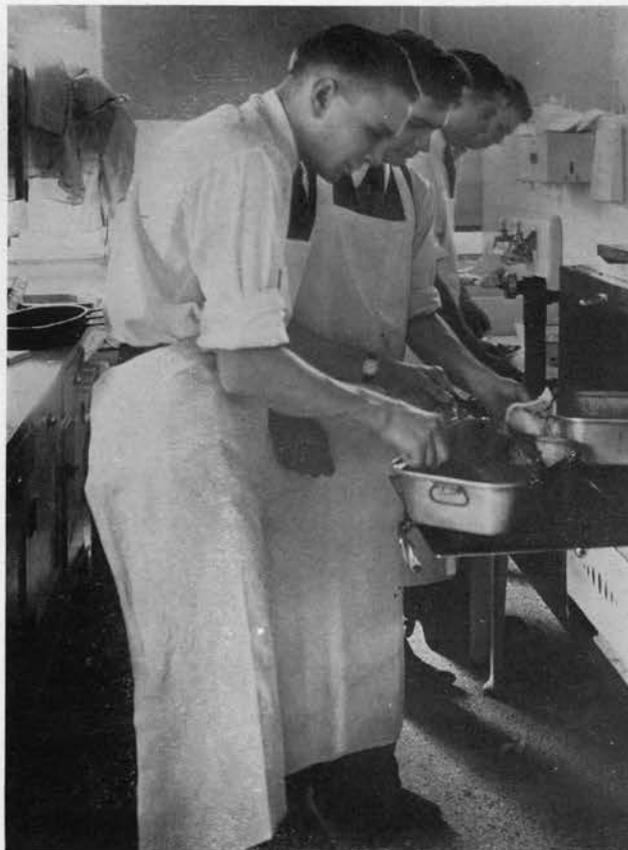
The men were very willing to take suggestions and showed a great deal of initiative, according to their instructor. They boned and rolled a rib roast and then cooked the bones with the meat for flavor (the correct method), without being told to do so. And this is more than many "Hee" students would think to do!

Although a little "heavy" on measuring and a little awkward at times, they made delicious pies and cakes and were very proud of their finished products. And these finished products were so good that "Hee" students themselves often waited at the South Side for man-made cookies and cakes at four on Fridays.

According to one of the "star pupils," the course is very interesting if you "like to mess around." He says it is especially useful if you ever do outdoor cooking. Although sometimes the pancakes were a little tough and the cakes soggy, the "eats" were good, he declared, and the course "lots of fun."

The first lessons of the quarter were formed around a breakfast plan, the next few around a lunch plan, and the last problem was a dinner for the class on the last Friday of the quarter. This was served family style, and the meat was carved at the table.

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Oh, Those Ham Steaks!



Courtesy Better Homes and Gardens

Straight From the Garden

A-Maying We Will Go . . .

By Margaret McDonough

HAVE you ever spent a dinner hour craning your neck in a frantic effort to peer over, around or between the flowers in a center piece which looked perfectly lovely when you entered the dining room? And undoubtedly you finally gave up in despair and settled yourself to listen to the uninteresting person next to you, when you would much rather exchange remarks with someone across the table.

The hostess who thinks of the comfort of her guests as well as the beauty of her table appointments will be most careful in choosing the flower arrangement. Low bowls which will allow the guests an unobstructed view are the best. The height will be determined in part by the kind of flowers used, for flowers should, in general, be one and one-half times as high as the container.

If you would have an effective arrangement, avoid attracting too much attention to the bowl by using something that is inconspicuous in pattern and neutral in color. Thus it will harmonize with any arrangement you may wish to make and will not detract from the center of interest. Lead-colored vases, pewter bowls and black, green or white are the most serviceable for all-around purposes. It will be easier to make flowers and container harmonize, too.

As in other things, flower arrangement

should be simple. Out of the hodgepodge of flowers which you have cut from your garden, you should be able to make two or three lovely bouquets, rather than bundling them all together in one big vase. Each flower when arranged should show to the best advantage. There should be no crossing of lines, but a rhythmic flow. Occult balance such as the Japanese use is very much better and infinitely more interesting than a bilaterally symmetric arrangement. And in adding small flowers and foliage to the bouquet, be careful to see that they do not detract from the center of interest.

COLOR harmony of arrangement should be planned. Do not combine lighter tints and darker tones. Darker flowers should be placed at the bottom with the light on top.

But where will you get the flowers for your tables? In the spring a young girl's fancy turns to thoughts of childhood trips to the woods for violets, Dutchmen's breeches and wild crab apple blossoms. And for most of us, such familiar, but none the less beautiful things are still near at hand—perhaps in our own back yards. There are cherry and plum blossoms, lilacs, purple ones and white, the kind that always remind you of a trip to grandmother's in the early spring. Columbines, lilies-of-the-valley,

Persian yellow roses make sweet, old-fashioned bouquets. And there are always the perennials, such as primroses, forget-me-nots and double buttercups.

There are some simple rules to follow if you would prolong the life of your cut flowers. If the flowers are susceptible to wilting, cut them in the morning or evening when the stems are filled with sap. And another thing to be considered is to cut them when they are in the proper stage of development. This, of course, varies with the different flowers. Gladiolus should be cut when the first bud opens; peonies as the outer petals unfold; and roses when the buds are as soft as one's finger.

Flowers should be kept in a cool, humid room and should never be set in full sunshine. Though it may look beautiful to see the sunlight streaming through a window directly upon a bowl of daffodils, such treatment will soon cause the jaunty yellow flowers to bow their heads.

Changing the water each day prevents the accumulation of bacteria and keeps foul water from clogging the passage up the stems. Some people put aspirin in the water, but there is some doubt as to the value of such treatment. However, the addition of charcoal or a small quantity of afformation (three drops to a quart of water) will help to keep the water pure.

DIPPING the ends of dahlias, poppies and poinsettias in boiling water as soon as cut, seals them and aids in keeping them for a longer time. The addition of salt, sugar and other chemicals has been tried scientifically, but it is of no value in the preservation of flowers.

Immediately after cutting, if the flowers are plunged in water up to the base of the blooms and no attempt made to arrange them for several hours, the bouquet will retain its beauty for a longer time. Cutting stems daily, preferably under water, will renew wilted flowers.

Appropriate flower arrangements add much to the festive spirit of an occasion. Not only grown-ups, but children as well, take an added interest in the occasion, be it birthday with a birthday cake and all the "fixins" or a holiday. Plants in tiny pots, and small, colorful bouquets are used on the children's tables at the nursery school and the tiny tots ask many questions and manifest a great interest in the centerpieces. Good flower arrangement may help to cultivate that interest in and love of beauty.

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.

Practice House in Sweden . . .

By Thelma Carlson

IT WAS an apartment for two—but the Swedish girl had not day-dreamed of it as an Iowa State co-ed might. In fact, she hadn't been a bit romantic about it. But really, why should she be? Would the Iowa State co-ed leisurely day-dream of the home management house or the practical examination?

This is what the apartment means to the Swedish girl, who has gone far enough in her training course at one of the home economics schools of Stockholm to take her final examination. She and one other girl must run the apartment under the supervision of an instructor in the best way they know how, for they will be graded very closely on it. But then, perhaps, it isn't too hard—the school has given them a great deal of practical experience.

The principal of the school in the parish of Engelbrekt, Miss Elin Berner, is now in America studying home economics schools. Her visit here is made possible by the American-Scandinavian, Foundation, which has given her a fellowship. Miss Berner has just completed a six weeks visit here at Iowa State College studying home economics methods here.

Miss Berner's school, which was started 30 years ago as a day nursery, now trains girls as specialists in child care and home management. The school, which is one of four like it in Sweden, has an enrollment of 70. The students are on an average between 18 and 22 years of age, although sometimes girls as young as 16 are taken in, provided they have finished high school. Many of the girls, however, have finished preparatory schools similar to our colleges.

The aim of the school is to train girls for homemaking or to become servants in private homes. For this reason the school receives many different classes of students, from royalty to the very lowest class. Being influenced by the high regard of the Swedish people for manual labor, and because of the type of school, the work there is mostly what we would term laboratory work, with little theory being taught.

In fact, the only theory which is taught is during the one hour lecture given each day. The lectures change each day and a great variety of subjects is covered. Students are taught nutrition, hygiene, physiology, psychology, child development, baby nursing, the education of the pre-school child, home management, budgets and bookkeeping. Nine specialized teachers have charge of the work. Once during the year a Red Cross nurse comes to the school and gives a course in home nursing.

NOW let us go through the laboratories and see just what the girls are doing. If we start in the basement we will go first to the laundry room. It is all equipped in a modern manner and if we go in the morning we shall find the girls busy washing.

Each student spends four weeks of her course in this department. Here all the laundry of the school, including the infants' linens and the teachers' garments, are washed. There is an ironing room, where the girls do all the ironing. In this department, also, they are taught dyeing of all kinds of textiles. In spare time the girls do weaving. One always finds a loom with towel cloth on it.

On the main floor we shall find the nursery school and kindergarten. At the

present time there are 40 children enrolled in these. Two trained nursery school teachers are in charge of the children, and are assisted by ten students, who spend six weeks in this department. You might wonder about the large bath room connected with this nursery—but if you should ask about it, you would be reminded that some of the children are given their baths after they come to school.

Here on the first floor we shall also find the dining rooms and the kitchen department. In the smaller kitchen the girls learn simple cooking, and prepare the meals for students and teachers. After they have worked in this department for seven weeks they are promoted into the larger kitchen, where the more fancy cooking is done. There they prepare and serve lunch and dinner to 18 boarders each day.

ON THE second floor we find the department that was mentioned at the
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Jewelry Goes Military . . .

By Margaret Stover

CAN you imagine a feminine version of the West Point cadet? Then you have the swagger silhouette with grand-looking padded shoulders, slim indented waistlines and a military air, with double-breasted pockets with their rows of shining brass buttons. And that is *la femme de 1932*.

What could jewelry do but conform? Brass, copper, bronze and aluminum lead the field in popularity with the military miss. And color, too, goes military, to the blare of the fife and the drum. Tory red and the buff and blue of the Continental army give us the background for our ensembles. Jewelry is in step.

Heretofore you may have confined your knowledge of aluminum to the "Wear-er" variety on the kitchen stove, but now that lightest of metals has leaped from an existence, more or less commonplace, to a position of prominence around milady's neck and arms, giving a most military effect. Aside from its military appearance, its light weight is justifying in itself. Massive looking chain bracelets may be worn in great numbers on the arm without the weighting-down effect of the old-styled gold and silver ones.

Graduated aluminum spheres are often combined with onyx, jade, cornelian and the synthetic red and blue stones to complete the new spring ensemble.

Copper, like aluminum, is climbing the scale of values from obscure uses to ornamentation. With the spring buffs and browns the reddish-cast copper is most fitting.

Brass and gold, if used, are to match the ever-present buttons. Wood is another popular material among jewelry enthusiasts. The small wooden animal clasps are very smart with the new spring suit for street and sport wear, often adding just a spot of color to the otherwise plain costume.

With waistlines chasing the necklines to a new "high," necklaces must be very short and lie flat on the neck, else they will go unseen, for after all, necklines are the real fashion news, placing the jewelry right in the public eye!

A State street shop in Chicago is featuring the new Patou gazing crystal for semi-formal and formal occasions. Large crystal drops on platinum clasps are used for a necklace drop, for ear-rings, for little finger rings and a succession of them for bracelets. Their simplicity makes them among the smartest of ornaments for spring.

The gowns for evening wear discard the military air and return to the strictly feminine in many cases. Water-green, flame, and banana-yellow loom on the color horizon. Thus diamonds, pearls and crystals retain their invincible position as THE thing for formal wear. Chokers are more and more popular for evening wear, but the ear-ring is losing some of its prestige. One must be exceedingly careful this spring in the amount of jewelry worn. Bracelets are the only pieces that may be worn without fear of over-doing the thing. If one wears a necklace, that is sufficient; the same being true with

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She'll Even Tend Rats . . .

By Gertrude Hendriks

To Keep Herself in School

TENDING babies, collecting shoes for repair, acting as librarians, doing housework, serving as laboratory assistants—these are a few of the means by which many Iowa State College co-eds are helping put themselves through school.

There are, says Miss Frances Sims, personnel director, many college women who are earning all of their expenses, some who are earning practically all, and some who are earning a large part. A survey made during winter quarter showed that 74 of these girls worked in private homes, preparing and serving meals, doing housework and other odd jobs in exchange for their room and board. One hundred fifty-nine others were saving money on their board by doing their share of keeping the cooperative dormitories in order and preparing and serving meals to the girls in their own halls.

"It is better for a girl who has to finance her way through school to earn and save money before entering," Miss Sims says, "for after all, the facilities and opportunities for working here on the campus and in Ames are limited." She adds, "Since this is a state institution, we try to give Iowa girls the first call when new chances of work are offered."

And what do these working girls really do? It would be impossible to tell of each one's duties, but here's what some do.

WHETHER buzzing for boy friends from the dormitory switchboard or calling serious minded engineering professors, the P. B. X. board girls have an opportunity to judge the man by the voice, whether it is deep or high pitched, gruff or sweet. Other co-eds put in time at the dormitory office desk answering calls and questions.

But here's a different and interesting way to earn partial expenses, though it would not appeal to every girl. Some college women act as laboratory technicians in the "rat lab" in Home Economics Hall. From washing equipment and food receptacles to cleaning the cages, it all gives a chance to see little white rats thrive and grow or curl up and pathetically die.

When a gust of wind blows in the room and slaps over a prized piece of pottery, it blows around some work for the girl who does china mending and makes the broken like new. And some girls put musical talent to work by providing music for physical education classes.

One co-ed, satisfying that desire to handle real money, works in a bank. Still

others clerk, select the most appropriate clothes for the individual, or sell cosmetics and drug supplies.

Agencies for cleaning, laundry and repair companies are taken over by some. Here there is full opportunity to show ability in attracting and keeping business as well as collecting money.

Over in the textile lab there are samples to be cut and materials to be put in readiness for classes. Co-eds snip out two-inch squares for samples and tear and cut materials for sewing problems. Illustrated material in the art lab must be kept in order. And co-eds help here, too.

Green

The dawn was apple-green,
The sky was green wine held up in
the sun,
The moon was a golden petal be-
tween.

She opened her eyes, and green
They shone, clear cut like flowers
undone

For the first time, now for the first
time seen.

—D. H. Lawrence.

Preparing and serving dinners for faculty members and their families is done by some. Still others assume additional household duties in working for their room and board. Washing on Monday, ironing on Tuesday, cleaning Wednesday and baking Saturday means employment for many girls who work at different times in private homes. Making beds in the dormitories during short courses and other times when visitors are on the campus gives a chance to apply the principles of bed making, learned from the hygiene classes.

Helping in the Institutional Tea Room when classes are too small to do the work required in a luncheon preparation or assisting with special parties provides work for others.

CARING for children—playing with them, telling bed-time stories, and just being on hand when they awaken and want "a dwink ob wafer," attracts those particularly interested in children. Between quarters Home Management babies must be cared for, so girls who are staying on the campus during the vacation period give the babies scheduled care, keeping their regularity perfect.

Opening magazines, keeping them

sorted and in place, is the job of some co-eds in many of the departments. Keeping presentable the technical journalism reading room in Agricultural Annex is a duty of another.

Arranging the "set ups"—or in home economics language, the "cover"—is the job of some who set tables in the dormitory dining rooms, Memorial Union Oak-room and restaurants. Each dormitory dining room has a desk girl, too—a student who directs and watches the dining room, accepts board payment and checks out milk bottles. Later, if you have a weakness for forgetting, it is her duty to remind you that your bottle is still out.

Serving food, arranging it appetizingly on the dinner plate, is done by girls at Memorial Union. Others wait tables there, taking orders and giving service. In some organized houses members act as stewardesses, arranging meals with a balanced diet, doing the marketing, and really putting "Science with Practice" into effect.

SEWING machines get out of kilter when used by several scores of girls in a dormitory or house. Another mechanically minded college girl takes the kinks out of the tension adjustment and gets the machine working again. And all those buzzing machines in sewing labs—how they'd squeak if they didn't have a regular swallow of oil. But they get it from some pitying attendant, who agrees that they need oil as much as children require bottled sunshine.

Quarter grades must be copied, class cards and schedules must be made out, and other things done before registration. Co-eds are kept busy again. Then those long lines on registration day must be cared for and there are many girls who sit behind the long tables checking registration cards, giving out schedules and grade sheets, while still others direct the milling mob. Then there's the click, clack of many typewriters, the hum of dictaphones—it's the office and clerical work which takes more than a score of girls.

Co-eds aren't the only ones who wear holes or start runners in silk hosiery. Faculty women, as well as all other women, suffer alike. So the girl, neat and quick with the needle, patches them or weaves new threads in damaged heels. Linens must be kept mended, too. Girls who don't prick their fingers till raw weave threads in the worn places. Still others who are clever with the scissors, pins and needle change yard material to lovely, wearable fashions for faculty, chaperons and fellow students, and could call them fashions "Direct from Ames."

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Shall I Have a Blue Dress?

By Hazel Bown

Textiles and Clothing Expert

THIS is the time of year when women are thinking of clothes for spring and summer. We may be planning to buy a new garment, or perhaps we merely wish to bring last year's clothes up-to-date. Let us consider a few points in planning for spring clothes. First of all, we might consider color.

Blue seems to reign supreme as the leading color this season. There are three important blues: midnight, bright blue called new blue, and flax blue, a lovely greyed pale shade. Twine resembling eggshell, but slightly more beige is new. For summer there will be much white with accents of color—blue, red, orange, rust, green, brown or black. Bright green, deep blue green, forest green and yellow green, reds, yellows and pinks are also spring color families.

Popular three color combinations are red, beige and blue; porcelain blue, geranium pink and white. Four color combinations are black, white, lime yellow and blue green, or brown, geranium pink, pale yellow and white.

Regardless of seasonal colors, the wise buyer will always consider colors becoming to the individual who is to wear the garment as well as colors that fit into the color scheme of garments now being worn. If browns are most becoming to you and your wardrobe is now built around a brown color scheme, nothing could be a more unwise purchase or a more jarring color note than a hat of new blue.

THE new silhouette has broad shouldered effects, gained by wide yoke, epaulets, capes, bertha collars, large sleeves and deep armholes. Waistlines are well defined by curved in lines, belts of self material and high waisted cutting. Skirts are slender, gored, pleated or flared with fullness that extends as far up as the knee. Are skirts to be longer or shorter? Style says twelve to thirteen inches for sport, eleven to twelve inches for street wear, eight to ten inches for afternoon. In spite of his forecast, choose a length becoming to your height and figure.

Much of the style and decoration of your dress will be found on the sleeves. Select styles that do not conspicuously subtract from your height or conspicuously add to your width. You will be able to find lovely ones that are just right.

Necklines are high, right under the chin. These are called turtle necks. There are many buttoned-up effects and buttons are everywhere, a most important trimming. Some styles show double breasted effects or off side closing. The scarf

neckline is soft and individual lace is always flattering.

WHEN we want to make five dollars do the work of ten we must be more sure than ever that we spend that five dollars wisely. There are many real values in good fabrics, there are also many cheap and shoddy so-called bargains. Use all your wisdom in selecting garments and yard goods that will give satisfaction. If you are buying cotton, linen, silk, wool or synthetic fiber, buy the best available. This will limit the wardrobe, but your garments will be serviceable and attractive. It is not economy to buy a fabric that will fade, shrink or pull after a few wearings.

Consider the attractiveness and appropriateness of design, color and texture of material to the wearer. Ask yourself, will the seams slip, will it shrink, are the colors fast to washing, sun and wear, will it wrinkle easily and can it be made over?

When selecting a pattern, keep in mind these points. Is it appropriate to the lines of the person who is to wear it and to the design and texture of the material? Is it the right size and fit? Is it easy to sew and finish?

If you are buying a ready-made dress, look to the workmanship, the cut and the material. With these points in mind we will consider fabrics available.

THERE is no limit to the number of lovely new fabrics shown in yard goods sections this spring. Silks are rough, crinkly and wavy ribs. They are closely related to Roshanara crepe. There are also novelty weaves and spun rayons.

Silk prints are as closely associated with spring as the first robin. They are refreshing. This spring prints are small with sharp contrasting colors in the print or in sharp contrast to the background. The best designs are not spotty, but have the background well covered.

Wools come in wonderfully soft colors. Weaves are ribbed or lacy and always thin. Some of the newest wools have ostrich sprinkled through them. This gives a soft, blurry effect.

Cotton is a fabric of much importance and has greatly changed its appearance. Some of the newest cottons resemble thin wools. Cotton will hold an important position in fashion for spring and summer. The New York papers tell us cotton is seen in Paris and New York's most fashionable streets and stores. It is simple, inexpensive and youthful, beautiful in color, lovely in texture and novel in weave.

Many old time favorites reappear—percale, calico, corduroy, striped seersucker, eyelet embroidered batistes, lawns, chambray and dotted swiss. Pique, broadcloths, prints, organdies, embroidered and printed voile are as good this year as last. The very newest ones are cotton mesh, ratines, pongee and terry, cotton lace, tweeds and homespun.

SUITS are very much in style this spring. You may have seen the slogan, "Every dress of 1932 has its jacket." Styles for suits are very new and individual. Suits are so very adaptable for general all around wear, and

(Continued on page 14)

Time Turns Back

By Gertrude McMullen

"BY THEIR hands—or by their lack of hands—ye shall know them," say collectors of old clocks. The very earliest clocks had neither dials nor hands, the hours being announced by small bells. Later, about the thirteenth century, the hour hand was added on a dial decorated at regular intervals to represent the hours. Hands of clocks grow delicately intricate, large and clumsy, or severely plain, as the mood of a country changes, so it is very important from the point of view of the collector that the original hands or at least hands of the same period be found on clocks.

We busy Americans are not the only people who have been concerned about keeping up with the time. Evidences of timekeepers are found in histories of the remotest countries of the world. The Egyptians, Babylonians, Chaldeans and Phoenicians all had their particular contrivances for measuring time, simple though they were. These were for the most part water-clocks or clepsydrae and consisted of a basin filled with water with a spout or tap at the extreme end from which trickled the liquid, drop by drop, into a receiver below marked for indicating the hours of the day. The Brahmans divided each day into 60 hours of 24 minutes each, while the Egyptians had only twelve hours in the day.

Pompey brought a valuable water-clock from the eastern nations which he made use of for limiting the speeches of Roman orators. In early Rome, when orators had certain periods of time allotted to them in the courts for accusation or deference it is said that they often tampered with the wax used in the lawful regulation of the flow of water.

When sand was substituted for water in these timekeepers, great care was taken in the process. According to a French prescription, ground black marble dust was to be boiled in wine and after being thoroughly dried, to be ground

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An Engineer Speaks . . .

By Chester B. Smith

Member Veishea Publicity Committee

THE spring quarter at Iowa State is rapidly unfolding into full bloom.

And with it, on May 5, 6 and 7, comes that greatest of all shows—Veishea. A peculiar name, but it fully represents every department of the college. To be here and to witness the various features such as the May Fete, the Night Show, and the various Open Houses, is to see Iowa State at work and at play.

During the past years huge crowds of visitors have come and gone, only to return again the next year. One cannot see everything in the short time that is allotted to the programs and entertainments. Last year something like 20,000 people came here during the three days given to Veishea. A correspondingly large crowd is expected again this year. Over a thousand students of Iowa State are working to make Veishea a greater show than ever before.

To cover the subject thoroughly would require volumes of writing. We must not, however, imagine for a single instant that any one division has charge of Veishea. In this article the main emphasis will be placed on the activities in which home economics girls are playing an important part.

Those who have positions on the Veishea Central Committee are Clara Austin, general secretary; Beatrice Brown, features; Ella McMullen, convocations, and Maxine Beard, home economics education.

Miss Brown, in her capacity as director of features, has supervision of the military feature, the Veishea carnival, and the student vodvil. She states that try-outs for the vodvil will be held on April 25 and 26. At present there are over twenty-five entries and more are expected. Of these the best ones will be picked for the final presentation at Veishea time.

According to Miss McMullen, the formal moving-up ceremonies and convocations will be held Thursday morning, May 5, at 10:30. The main address will be given by J. N. Darling, cartoonist for the Des Moines Register.

The Home Economics Open House is in charge of Miss Beard. This has always been one of the best exhibitions and this year it will be more interesting than ever.

Several other girls, while not on the Central Committee, have important positions. Leona Minor has charge of the contests for high school girls interested in home economics work. These contests will be open to two delegates from each

of 1,000 Iowa high schools. They will cover the subjects of foods and nutrition, child development, and related art and science. In accordance with modern practice, the emphasis will be placed on the practical side of the work. These contests will be held in Home Economics Hall at the time of the Open House.

On Thursday afternoon the annual May Fete will take place. Sarah Melhus has charge of the dances and Elizabeth Peoples has charge of costumes. The main event of the May Fete is the crowning of the May Queen in front of the Campanile. Prior to the coronation, there will be a processional from Home Economics Hall to the Campanile and a re-

cessional following. As special features there will be a May Pole dance, and several group and solo numbers.

Perhaps the biggest production of all is the Night Show. Miss Alice Avery is in charge of costumes and states that they will be entirely modern and are to be made by the girls themselves. The play chosen for this year's production is "No! No! Nanette." When completely organized the cast will contain 40 members. The part of Nanette will be taken by Mary L. Wiest and playing opposite her will be Merle Reed, civil engineering senior. Many of the other parts are also being taken by home economics girls.

This article is only a hasty sketch of what Veishea will be. To really get a full description of all the things which will take place one must be here and see them first hand. This sketch merely serves to give an idea of the great opportunity Veishea presents to those who are not acquainted with college life.

Away to The Woods!

By Hazel Leupold

WHAT ho for the out-of-doors! The picnic season is on! The popularity of the picnic never wanes—the varied possibilities in preparing the basket and in selecting the site are sufficient reasons for its perennial favor in the hearts of the American people.

For the picnic equipment, leather cases shaped like suitcases and compactly fitted with the necessary utensils can be purchased. These cases eliminate the necessity of packing dishes on the occasion of each outing, as after each using the equipment is placed back in the case, ready for the next picnic. In addition to knives, forks, spoons, plates and cups, they are generally fitted with thermos bottles and food containers of several sizes. All that is needed is to fill the containers with appetizing food, add hot coffee, or, perhaps, iced lemonade, to the vacuum bottle and be off.

However, if you do not possess such a case, why not spend an interesting hour or two making one of your own? Bring down that suitcase from the attic; the small one if your family is small—line it with a cheery patterned oilcloth, add a pocket or two, and fit it with the necessary equipment. Your cracked cups which you had thought to throw away, ten-cent store utensils, including a can-opener, a sharp knife, and tablespoons, aluminum plates, squat glass jars with tight fitting covers—oh, yes, a thermos bottle, and presto! you have a fine picnic case with a minimum amount of labor and expense. If the family hobby is picnics, you will find such a case to be an invaluable aid to you.

A large, sturdy basket with a hinged cover is quite satisfactory for the picnic food in the event that you do not have either of the above mentioned cases. In considering the equipment, remember that food jars and vacuum bottles are important items. Unbreakable containers of both types have been on the market for several years. The bottles come painted in gay colors; they are available in a range of sizes. For ice cream, liquids or meat, the large, heavy food jars are handy. The smaller nickle-fitted jars can be put to many uses; they are particularly adapted to individual servings. Watertight paper containers now available can be used for this purpose, too. For packing compactly, the aluminum cups with detachable handles will be desirable.

The picnic lunch itself need not be a conglomeration of foods, such as the old-time picnic, which was a burden both before and after the eating; it can be simple, appetizing and healthful at the same time. Many housewives dislike the task of preparing all the food which they deem necessary to a successful picnic. If you are one of these, why not initiate your family into a new picnic style? The next time Brother mentions picnic, enthusiastically agree and proceed to pack in the basket what you happen to have in the house—a loaf of bread, the half head of lettuce in the refrigerator, a jar of salad dressing, leftover beans, ripe tomatoes, bananas and, perhaps, some cookies. I am sure that after trying this plan you will find picnics much more

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Alumnae Echoes . . .

. . . news bits from the front lines

Edited by Anafred Stephenson

She Dresses Dolls

DOROTHY HARP CORRY, who received her master's degree from Iowa State in 1930, recently completed making an exhibition of costume dolls for the New Jersey State Museum at Trenton. Mrs. Corry majored in applied art, and minored in textiles and clothing while at Iowa State, writing her thesis on "Peasant Costumes." She is now living in Enid, Oklahoma.

Mrs. Corry conferred with Mrs. Mina Schmidt, famous designer of dolls for museums, while preparing her thesis, and through her was recommended to Mrs. Katherine Greywacz, curator of the New Jersey State Museum.

Mrs. Corry was first asked to dress six dolls, a Puritan, a Quaker and a Colonial couple. After finishing these in October, 1931, she was commissioned to dress ten more, a Spanish, a German, a Scottish, an Italian and a Dutch peasant couple.

The first six dolls were from a famous doll house in Chicago, but they were so fragile that Mrs. Corry decided to make her next dolls herself. She tinted and shaded their faces so that even their features are characteristic of the country they represent. They have real hair and are very lifelike.

Mrs. Corry finds that the selection of materials and trimmings exactly typical of the native dress of peasants is very difficult. She has an imported library for research, from which she selects illustrations of costumes most typical of each nationality. Before making the dolls she submits a watercolor sketch of each one to the curator of the museum.

The dolls made by Mrs. Corry are not pretty, but have interesting facial expressions. They are dressed rather elaborately in "Sunday" outfits not in the work or field dress of the peasant.

Doll-dressing is a hobby rather than a vocation with Mrs. Corry, and although she receives remuneration, it does not recompense for the great amount of thought in planning and the effort in finding just the right materials.



Loren Kahle, Jr.

Ruth Marilla Wild, '31, has been working with Mrs. Leona M. Jones conducting cooking schools for Iowa Newspapers Inc. throughout the state of Iowa since October. She has done publicity work in advance for the schools and assisted Mrs. Jones during the preparation and conducting of the schools, acting as her hostess and taking charge of a portion of the program.

Ruth A. Talbot, '24, state supervisor of home economics education in Nevada for the past five years, has resigned to become district supervisor of home economics education in Southern California. Her headquarters will be in San Diego.

Helen Smith, '28, has charge of the dining room and kitchen in connection with a desert sanitarium. It is located on American Legion property and is under the supervision of Dr. Nicholson. The patients are recovering from tuberculosis, influenza, pneumonia, asthma and other lung and bronchial ailments. It is 60 miles from Palm Springs, which is a very famous desert health resort.

Helen Herr Kahle, '24, and Loren Kahle, have moved from Tampico to Monterrey, Mexico, where Mr. Kahle is chief engineer for the Cia de Petroleo Mercedes. Their Monterrey address is Apartado 269. Loren Kahle, Jr., is now two years old.

Frances Vernon, M. S. '30, has been appointed to a position in the Home Economics Department of Judson College, Marion, Ala., for next year.

Dorothy Amend, '31, has accepted a position as home economics instructor in the Sidney high school. Miss Amend has been at home in Des Moines the past year. She will begin her new duties in the fall.

Marianne Clinch, '26, writes from

Farmington, Ill., that Alice Foster, Ex. '34, is helping at home this year and plans to return to Iowa State in the fall. Pearl Clinch, Ex. '33, the letter says, is teaching near Alta, Ill., and plans to visit friends here this spring.

Isabel Leith, '29, married H. S. Nichol Feb. 28, 1932. The couple is now living at Storm Lake, Iowa.

Mrs. Harold Higgins (Margaret McElhinney), Ex. '31, is living in Macedonia, where her husband is coach in the school. They have a three-months-old son, Robert William.

Dagmar Nordquist, '31, will complete her dietetics training at the St. Luke's Hospital in Chicago this spring. Miss Nordquist writes that she finds time for plays and concerts in addition to her work.

Vera Coulum, '30, who is teaching home economics in the Sioux City High School, visited the campus recently.

Jean B. Guthrie, '31, spent a few days on the campus recently. Miss Guthrie will begin work as home economics writer for the Chicago Tribune on April 25. She has been a member of the staff of Forecast, a foods magazine published in New York until recently. She was editor of the Iowa Homemaker during the year 1930-'31.

The Child Needs Rhythm

CHILDREN love to hear someone sing to them and they think it great fun to sing catchy phrases and to keep time in some rhythmical way. But all this is assured only if they are given early experience with music, we are told in a recent article in American Childhood.

Appropriate songs may be introduced while the child is playing. His toys, pictures in books, or the flowers and birds suggest numerous songs.

The preschool child needs activity. Clapping hands, hopping, skipping, tapping toes, swaying and rocking in a chair are popular expressions of rhythm, the article says.

The radio may offer possibilities of rhythmical play in the home. Call the child's attention to the rhythmic swing of the clock pendulum and the drip, drip of the water.

Friendship is the best college character can graduate from. Believe in it, seek it, and when it comes keep it sacredly.

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What If We All Went Home?

MORNING of May the fifth, and a co-ed moves busily about her room packing a suitcase. She is leaving the campus for a holiday. Of course, the Veishea celebration is going on at Iowa State, but she has no particular job in Veishea activities. Why should she stay?

Into the room walk a group of girls. "Going home? Why, let's go too." So they all pack their bags and leave town.

The dormitory buzzes. "Why should we stay here when those girls can leave?" And on the campus: "Who wants to stick around here for vacation, anyway? Veishea can get along without us." So everybody on the campus packs a grip and takes the next train for home. And there isn't any Veishea.

Of course, this is an exaggerated and impossible situation, but aren't there a good many students who take this attitude? "Veishea doesn't need us," they rationalize. "What does it matter if just one more person leaves the campus?"

Every student who takes this attitude is making it harder for the students who have the big responsibilities of making Veishea a success. Every effort has been made to give each student an opportunity to take a definite part in Veishea activities, and if he does not do so, it is his own fault. Even if he has no definite job, there are plenty of opportunities to help at the last minute, showing guests around the campus, or filling in in an emergency.

Why not bring the family and the friends to the

campus for Veishea rather than go home to see them? They will get a big "kick" out of visiting the college, and viewing Iowa State on display. There is no reason for anyone to think that he can have a better time off the campus during Veishea than he can remaining here. If he or she takes the right attitude there are always new and interesting things about the college coming to light. Let's all stay on the campus this year and make Veishea a huge success.

Another Year in College

IN THE last issue of the Iowa Homemaker, Miss Cora B. Miller, head of the Department of Home Economics Education, is quoted as favoring a five-year course for home economics students who plan to teach. Miss Miller believes that a thorough course in home economics requires four years of training without attempting to crowd in a professional education as well.

The college woman who plans to teach starts her education courses at the beginning of her junior year. The home economics education major requires a minimum of 21 hours in vocational education, and nine hours of psychology. In order to get in all these courses, the student is forced to omit important home economics training, and the little time she has left for electives must be used for a minor in English, history, mathematics, or other subjects which she plans to teach in addition to home economics.

If a five-year course were to go into effect here at Iowa State, we are sure that there would be fewer complaints coming back to the college about insufficiently trained home economics teachers in state high schools. There would be enough time during the college career to obtain a thorough home economics training and careful preparation for the teaching profession.

Here's Something We Can Afford

YOU'RE as welcome as the flowers in May," was always the warm, hearty greeting of an old family friend whom we used to visit when we were small.

And he not only welcomed us with words—he performed innumerable little courtesies, the memory of which rekindles the flame before the altar of the household gods.

Today we too frequently fail to make a guest feel that he is welcome. The whirligig of daily life cannot be stopped long enough to do for him the thoughtful little things which will make him remember his visit and want to come again.

Hospitality in the old sense meant giving something of yourself to make your guests comfortable. It is not necessary to make a big fuss about it; true hospitality is made up of small acts of kindness. A flower on the bedside table, a new book on a subject in which you think the guest might be interested, or perhaps a new magazine—any of these will be appreciated. It doesn't cost much except a little effort and thought and we should be able to afford that.

INSIDE INFORMATION

• • •
Helen Jewell

Ila Misbach

Edited by

Thelma Carlson

Betty Martin
• • •

Try This on Your Car

A NEW auto carpet easily cleaned, noise proof, and cold proof is now on the market in a wide variety of colors and patterns. Mohair velvet, for decades the favorite transportation fabric, now serves the traveling public in a new and interesting way in the form of luxurious carpet materials for automobiles.

By a newly discovered process the material is permanently vulcanized to sponge rubber of a special kind, giving an easily installed, durable and serviceable carpet which simplifies the problem of keeping the interior of the car clean and gives comfort as it keeps out cold and noise.

The new carpet may be cleaned with soap and water without the slightest damage. A hose may be turned on it with unusual effectiveness, while a brisk application of a whisk broom will remove most of the dust. Grease stains are easily removed by any reliable cleaning agent without damaging the carpet.

The mohair-rubber combination has been used with striking effect for seat cushions. The new material may be had in a wide variety of colors and patterns, although the conservative shades to blend with existing car interiors are proving especially popular.—Textile American, March, 1932.

* * *

Soft But Rough

THE fashion for soft yet rough surfaces is being highlighted in the presentation of a new ribbed fabric known as Ryb-Row. It is a new acele and cotton fabric put out by the Du Pont Company.

This material, which has a mossy aspect somewhat like ostrich cloth, is opaline, light, soft, wool-like and washable. It lends itself to soft seaming and tailoring, and is to be had in seventeen different shades including pastels, beiges and vivid tones.—Melliand Textile Monthly, Feb. '32.

* * *

Back to 1732

COLORS in vogue in 1732 are again highlighted in 1932. The colors being worn this year have been reproduced from original costumes worn by George and Martha Washington and other eminent personages in early American history. They have been taken from a famous costume collection on exhibition in the United States National Museum and are authentic and historically correct.

George Washington blue and buff are the first two colors presented by the Association. These are the exact shades of the Continental uniform worn by General George Washington of the Continental Army in

1783. "Star Spangled Banner" red and blue further develop the patriotic theme.

Other colors taken from historic costumes are Martha Washington coral from a silk dress of the "First Lady" in 1790, and Lafayette green, a soft color with an undertone of yellow, which was the color of a silk dressing gown worn by the famous general during his visit to the United States in 1824. Eliza Pinckney gold, Dolly Madison yellow, Elizabeth Monroe red, are all colors which are reminiscent of famous personages of history.—Textile Colorist, March, 1932.

* * *

Are Your Eggs Fresh?

"COUNTRY fresh" eggs, only one or two days old from nearby henneries scored 86.7 percent for eating quality, similar eggs at least seven days old scored 77.1 percent, eggs stored five to eight months in refrigerated warehouses, the carefully conditioned air containing ozone, scored 78.2 percent (score without ozone 72.0 percent), and eggs in storage rooms having natural circulation and unregulated humidity scored 55.4 percent, according to results of a carefully controlled experiment conducted over a period of five years and reported by Dr. M. E. Pennington before the Institute of American Poultry Industries in January. The experiment indicated a definite relation between the loss of weight of eggs in refrigerated storage and the maintenance of original flavor. When all other conditions are similar, the greater the loss in weight, the lower the score for flavor.

"Freshness," said Dr. Pennington, "is now a function of handling rather than a point of production or the period of transition from production to consumption and we may, at the present rate of progress in methods, soon expect eggs to come out of storage still 'country fresh.'"—Refrigerated or Recently Laid Eggs—Which Do You Prefer? A Study of Flavor and Eating Quality—Dr. Mary E. Pennington, in Ice and Refrigeration, March, 1932.

* * *

Here's a Hot One

THE Coke Accumulator Range—everyone is watching it. It not only accumulates heat, but it's fast accumulating an international reputation. Dr. Gustaf Dalen, eminent Swedish scientist, is the designer.

The coke is put down into a massive cast-iron barrel, where automatic draft-control holds the fire at specific high temperature. This heat is carried to various parts of the stove by conduction and radiation. The insulation of the stove is such that the stove does not heat the kitchen, yet it is said to heat water to the boiling point more quickly than either the gas or electric range because it is constantly hot.

On the top of the stove there are two asbestos lined domes. Under these domes there is a boiling plate and simmering plate. The boiling plate holds three vessels at once. Under these plates there is a ten-gallon reservoir for hot water for kitchen use.

All the meals for a large family may be cooked on this stove for a fuel-cost of \$10 to \$15 yearly. The stove has recently been introduced into England and has been very popular.—Electrical Merchandising, March, 1932.



Maybe He's Bashful

IF A child finds it difficult to learn to read, it does not necessarily mean that he has a low I. Q. Perhaps he merely lacks motivation. This may be provided in the home. A variety of illustrated books and magazines is sure to arouse the child's interest, especially if his hobbies are included. If the parents are "too busy" to read to him a great deal, but never too busy to help him read, his only alternative will be to read for himself.

Possibly the failure may be due to a behavior problem. Some children may be handicapped by coming from homes where books and magazines are not in evidence. Parents can do much for their children by themselves having an active interest in reading.

Often the health of the child may be the obstacle. Occasionally an emotional problem is the root of the reading difficulty. It may be jealousy, shame, fear of disapproval, or a general timidity that has caused the grief. In a case of this nature usually the adult is more to blame than the child. Possibly the emotional reaction is due to some specific disability which will need to be removed before emotional readjustment can be made.

Finally, a child can hardly be expected to learn to read merely because adults reason "everybody is doing it." Suiting the incentive to the child and giving him knowledge that will be of interest and value to him is the responsibility of education and parents.—Abstracted from "Types of Reading Disability," by Rose S. Hardwick in *Childhood Education*, April, '32.



Sweeping Made Easy

AND now—an electric broom is on the market. It really is more than a broom, for it has a triple function in the home. It is an electric broom, an electric dust mop and a light-weight, high-speed vacuum cleaner, all in one.

The nozzle of the sweeper is spring-mounted and entirely flexible. The fine dirt is discharged into a bakelite receptacle through the top of a simple filter. This arrangement is supposed to insure perfect operation and 100 percent efficiency throughout the life of the broom.

The broom may be put into use in a fraction of a second by means of an automatic cord release.—Electrical Merchandising, March, 1932.

What About Lemon "Copes?"

ORANGE CRUSH, a commercial orange-juice drink, retains essentially the original vitamin C activity of the orange juice if it is dispensed to the public in accordance with precautions stimulated by the company, within a maximum of 10 to 14 days after the dilution of the crush syrup by 12 parts of carbonated water, according to work done at the University of Chicago recently. That is, the beverage contains the vitamin C from 1 cubic centimeter of orange juice per 21 cubic centimeters of orange crush.

The commercially expressed juice is as potent in vitamin C as ordinary hand-expressed juice. But this juice, stored frozen or at refrigerator temperature, completely lost its potency after three months. However, diluted to 1.7 of its volume by the addition of sugar, lemon citric and a small amount of preservative and coloring, it retained the original vitamin C practically undiminished for three months. With the addition of carbonated water, 12 to 1 dilution, the resulting product retained its vitamin C potency only over a period of ten to fourteen days.—Vitamin C Content of Orange-Crush Beverage.—Elizabeth M. Koch and F. C. Koch, in *Industrial and Engineering Chemistry*, March, 1932.



Fuzzy Felt Forms

FELT display panels have recently been adopted by professional window decorators. Merchandise is advertised by artistically shaped and dyed letters, numerals, and forms, both machine and hand cut, and ready to be used in a raised condition or on a felt background in a sunken design. The material is purchased in sheet form, thicknesses varying from the thin felts to the thick ones and colors including most of those in vogue. The black letters and motifs are supposed to hold their shape and smoothness even though subjected to more or less hard service when used as display mediums. A fuzzy or hairy surface is not desired. An iron is resorted to by some artists who object to fluffy looks. Geometric motifs with numerous angles have to be cut, as well as forms of birds and animals.—Textile Colorist, March, 1932.



No More Broken Threads

THREAD breakage in weaving is a thing of the past. Breakage in weaving rayon weighted silks and other fabrics is practically eliminated by treatment with di-glycol oleate to which potash soap has been added. Increased strength and flexibility of a marked degree are thus attained. It is also used in the dry cleaner and furniture polish industries as well as in soap manufacturing.—Melliand Textile Monthly, Feb., '32.

A May-Day Breakfast . . .

By Pearl Rock

S IS for spring and strawberries—both incentives for a party! Morning's the time for a spring party—a May breakfast. A breakfast party suggests a very informal meal served not earlier than eleven or twelve o'clock on the sun porch or under the apple tree in the garden. It might be preceded by an hour of bridge.

Your prettiest colored linens and gayest dishes make plain food take on a party air. Apple blossoms, tulips, crocuses are charming centerpieces, and make for informality. A breakfast should never consist of more than two or three courses, unless the coffee is counted as a separate course. The possibilities of what to serve are endless. Perhaps you make hot breads, either quick or yeast, well. Be sure to include them. But, beware of overloading the menu!

If strawberries are available, they are ideal for the first course. Wash them, leave the hulls on, and place in a border around a mound of powdered sugar on a plate. However if berries are expen-

sive or not available, cold tomato juice or orange juice will be equally welcome.

Cereal may or may not be served. Fresh fruit with a dry cereal is certain to appeal to the appetite as well as to the eye. Waffles or pancakes, the breakfast standbys, may be baked and served at the table if the company is not too large.

Eggs—ah, there's variety with ease of preparation! Scrambled, hard-boiled, soft cooked, baked, poached, creamed, shirred, fried, or in any of a dozen combinations. And if cost must be considered that's a second reason for serving eggs, for they're cheap!

Ham, bacon, liver, or fish may be added if meat is to be used. Eggs scrambled with ham, or baked in bacon rings are delicious.

The following are suggestions for May breakfasts.

- Strawberries
- Eggs in Bacon Rings
- Whole Wheat Muffins. . . Apple Butter
- Coffee
- Cream

- Fresh Pineapple Points with Powdered Sugar
- Creamed Chicken on Waffles
- Hot Rolls
- Lime Ice
- Asparagus Salad
- Raspberry Jam
- Coffee

- Strawberries and Sliced Bananas with Dry Cereal and Cream
- Tomato Omelet
- Butterhorn Rolls
- Peppermint Ice Cream
- Spring Salad
- Grape Jelly
- Cookies
- Coffee

Baking powder biscuit dough can be prepared well in advance, cut and placed in the pan ready to bake, then put into the refrigerator until time to bake. Muffins may also be mixed, put into the tins and placed in the refrigerator for an hour before they are baked without any noticeable effect on the finished product if a slow-acting baking powder is used. Rolls may be started the day before and baked so they will be served hot. Here is a recipe I have found good, and which may be made into Parker House, cloverleaf, cinnamon, orange or butterscotch rolls. The recipe makes two

- dozen rolls.
- 2 c. Milk
- 2 T. Sugar
- 1 cake compressed yeast.
- 4 T. Butter
- 1 t. Salt
- 6 c. Flour

Scald and cool milk, dissolve sugar and yeast in lukewarm milk, add five cups flour and butter and beat until smooth. Cover and let rise in a warm place until light—until the dough does not spring back when pressed with the finger. Knead well, using some of the extra flour if it seems sticky, let rise until light, knead again and place the dough in the covered bowl in the refrigerator. In the morning knead the dough, shape into rolls, let rise until doubled in bulk and bake 15 to 20 minutes at 425 degrees F.

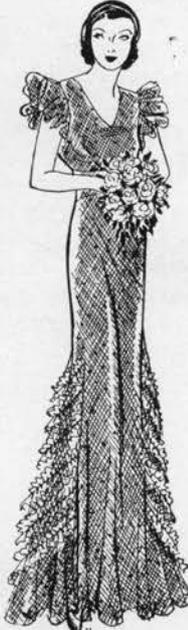
Here is a method of preparing creamed ham and eggs, which might be used at the May breakfast.

Broil as many slices of ham 1/8 inch thick, until tender, as there are persons to be served. Place upon slices of buttered toast. Meanwhile make a white sauce of 3 T. melted butter, 2 T. flour, 1 1/2 c. milk and 1/2 c. grated mild cheese. Cook an egg for each serving, dip in cold water and peel carefully. Place one egg on each piece of toast and ham and pour over this the white sauce. Brown under the broiler for one minute and sprinkle with paprika.

Try this tomato omelet for your breakfast. Separate six eggs and beat yolks until thick, add a half teaspoon salt and six tablespoons tomato puree. Beat the whites very stiff, and fold the first mixture into them carefully. Turn into a warmed, well-oiled omelet pan or heavy skillet and put into an oven at 325 degrees F. for 10 to 15 minutes. Remove, loosen one side, fold over, garnish with parsley and serve immediately on a hot platter.

Spring Revue

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It's Leap Year, Girls

(Continued from page 1)

Two members of the class acted as waiters.

One can imagine the table topics that flew that evening as these "new-made" cooks sat down to their man-made meal. Such a gathering is an unusual one, for one scarcely thinks of football and pastry technique as going hand in hand, yet such it was in many cases. Forward passes and biscuits, engineering problems and hors d'oeuvres joined hands in a most amiable fashion.

The meal? You should talk to one of the participants about that. And why shouldn't they be proud? The best of hostesses would be taxed to the utmost of her ingenuity in the preparation of the meal they served that evening. Here is the menu—pass your own judgment:

- Tomato bouillon
- Celery curls and radish roses
- Ham steaks cooked in fruit juice
- Sweet potato souffle
- Buttered string beans
- Hot rolls
- Jellied vegetable lime salad
- Peanut brittle ice cream
- Date bars
- Coffee
- Toasted crackers



What Do They Call It?

Jewelry Goes Military

(Continued from page 4)

ear-rings and clasps.

Thus we leave it, with what we might call "household" metals in the fore for sport wear and the precious and semi-precious stones ruling the evening field in a most unobtrusive way.

Time Turns Back

(Continued from page 6)

again, the process to be repeated three times.

The first clocks worthy of our modern definition are said to have been of the alarm type and were originated by monks who were prone to sleepiness at the hours for prayer. An interesting description of one of these is: "In addition to its indication of the phases of the moon, the movements of the sun, etc., this clock had a quantity of little figures which acted various scenes as 'The Mystery of the Resurrection' and 'Death.' The hours were announced by a cock, which fluttered its wings and crowed twice. At the same time an angel opened a door and saluted the Virgin Mary, the Holy Ghost descended on her head in the form of a dove, God the Father gave her His benediction, a musical carillon chimed, animals shook their wings and moved their

eyes. At last the clock struck and all retreated within it."

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A Blue Dress?

(Continued from page 6)

they are not difficult for the home dress-maker.

There are three types of suits, the tailored suit, the suit dress and the afternoon dress with a separate jacket. The tailored suit has a mannish silhouette. The shoulders have a square effect achieved by raglan sleeves, epaulet shoulders, collarless necklines or broad revers. Usually the jacket, if longer than the waistline, is fitted. Jacket lengths vary. You will find many above the waistline. Eton, they used to be called; now they are "mess" jackets. Others reach the normal waistline, some fitted snugly into a belt a few inches wide. Still others do not have the belt, but are snugly fitted. These are "bell-boy" jackets. Longer jackets reach the hip bones or a few

inches below. Some are fitted, others are loose box style, and you will find a few suits with full length coats.

Skirts are very comfortable. Fullness is placed at the front to just above the knees. This fullness is provided by flares, pleats or wrap around skirts. In spite of this fullness skirts have narrow, trim lines and a slim appearance. A new feature in skirts is the above-the-waistline cut. This is very flattering to the slender figure.

The suit-dress is very practical as it fills a variety of needs, shopping, church, afternoon affairs and the informal dinner. Suit-dress indicates there is something about the dress that suggests a suit. Perhaps it is a short jacket that is worn over the dress, or it may be the jacket-like look of the blouse. If it is a two-piece dress the blouse will no doubt be double breasted or have a broad lapel effect. The neckline of many dresses of this type is finished with a scarf which ties on the shoulder—the "kitten's ear bow"—or at the side or center front. A peplum attached at the natural waistline may give the suit-dress effect. The sleeves or cuffs of the suit-dress must have something unusual about them. There are no plain sleeves.

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Practice House in Sweden

(Continued from page 4)

beginning of this story. In the infant department, which is also on this floor, 12 homeless babies are cared for until they are one year old. The girls spend nine weeks in this department, caring for the babies and doing all the babies' sewing and mending.

The lecture rooms and sewing laboratories are on the third floor. Six weeks are spent in the dressmaking department. Besides the several outfits the girls are required to make for themselves, they make an entire outfit for an infant and one for an older child. They are also taught to mend linen and hose and how to alter old clothes.

When the girl has finished her work in the departments she is ready for her examination, and then she and one other girl move into the apartment. Here they must plan and serve their meals, living within a budget. At the end of the week, if their work has been satisfactory and provided they write a passing report of their work, they are ready for graduation.

Those remnants of oilcloth that you have at home can be made into quite delightful and useful mats. Cut in circles, oblongs or squares and bind with bias tape of a contrasting color. They may be used under potted plants, adding to the gayety of your sun porch, or on the table for that "drippy" milk pitcher or coffee pot. They add a cheery note when used as a tray cloth for a sick person.

She'll Even Tend Rats

(Continued from page 5)

A companion, someone to read aloud in a comforting voice, to "chauffeur" about and assist in entertaining, is the role one girl plays.

Turning toward the publishing field, some speedy typists turn out volumes of a thesis or a "Voc. Ed. Book." Some girls put their literary and journalistic talents together and crank out stories for publication, then sell them for so much "per."

The student who grasps "chem" rapidly easily tutors her friends in troublesome courses.

Being a "hort" major is interesting, but working in the College Greenhouse is a treat. Several girls do greenhouse work, cutting, repotting, propagating and other truly greenhouse work. Girls who are technicians at the hospital do various technical things, including microscopic and red and white hemoglobin blood counts. One of them assists the dietitian in the diet problems and needs of patients.

Yes, Betty Co-ed often does work helping to squeeze in the pennies for her education—but even so, according to Miss Sims, her grades are quite often better than those of her friend who doesn't need to work all of her way.

They Don't Want Beef

(Continued from page 3)

the Union kitchen. Besides the full-time helpers, which are, of course, not college students, about twenty-five college girls and thirty men work at the Union regularly for their meals. In addition to this number there are from thirty to fifty girls listed for serving special parties. And the Union abounds in special parties. During February and March there were one hundred fifty of them, ranging in size from fifteen to five hundred persons.

Undoubtedly you have friends who are working in "special problems" at the Union, and you have wondered vaguely what these problems are all about. A three-hour special problem, consisting of two three-hour labs and one lecture a week, is required of every institutional major. These girls do managerial work, but have the actual experience of working in the kitchen with the cooks, on party service, at the soda fountain, in the Oak Room serving kitchen, as Oak Room hostess, on the cafeteria counter, and in the office. This quarter's class includes eleven girls.

Miss Anderson, who manages the food service, is assisted by an institutional graduate, and by a senior in institutional management who works full time and also carries three hours of college work.

To The Woods!

(Continued from page 7)

enjoyable. Certain families develop a picnic complex and by using this plan they are able to leave for the site within ten minutes after a picnic suggestion has been voiced. Impromptu picnics are indeed fun! Family members are more apt to join you in the preparation of the lunch if this method is employed.

I have heard men forcibly express ideas on picnics; they agree that hot foods do belong in the picnic lunch. Here we approach the fascinating subject of campfire cookery. In the way of equipment, a coffee pot, a steel frying pan and a large kettle will suffice for food containers, while the grate from the oven or one of these neat folding grills will be useful for holding the cooking utensils over the coals. Green logs placed near together or stones built up on top of each other in two walls will form the firebox. After the fire is going well, the grate or iron bars can be laid across on which to put the pots. In using the grills, the logs and stones are not necessary, but do prove handy for holding the fire in bounds.

Escalloped dishes are easily warmed up; still better, if the dish has just been

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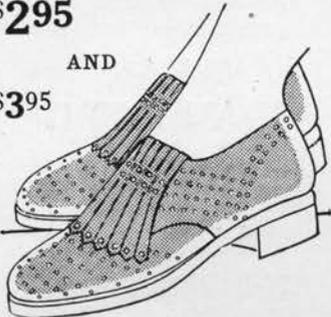
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removed from the oven previous to leaving, it can be wrapped well in newspapers and will remain hot.

Bacon and eggs take their place in the frying pan, while the bread is toasting on the grate. Meat cakes wrapped around with bacon slices and skewered with a toothpick can be prepared at home and cooked over the fire. Toasted buns with currant jelly or toasted cheese sandwiches tempt all appetites, while hot potato salad is soon cleared out of its dish. The *piece de resistance* of many picnics is the steak, thick and juicy. To cook a steak properly, the picnic chef must have plenty of hot, glowing coals, with no flame. Rub seasoning into the steak, grease the bars of the grill or grate, and drop the steak on them. Sear until well browned on both sides, remove, and serve immediately. Memories of banquet foods will take second place before this campfire steak—its tantalizing aroma, its glistening brown color, and its juicy tenderness. Stew is always appropriate for picnics; take a can of meat or soup stock and two or three small cans of vegetables with which to concoct your own stew at the next outing. Apples can be quickly fried for an accompaniment to a meat dish.

If one is desirous of going truly native there is a variety of delicious foods which may be prepared. If you are out on a morning picnic, try Bacon and Eggs with Imagination. Select flat rocks; be sure that they are solid as porous ones will fall apart; heat the rocks in the campfire until they sizzle when water is dropped on them. Remove, dust off the ashes, and grease. Lay on three bacon strips in the form of a triangle and break the eggs in the center. Instead of bacon, a hollowed slice of bread or toast may be used to hold the egg. Toast is quickly made over glowing coals with the aid of a forked stick. Such a breakfast in the woods will be a memorable occasion!

For a noon picnic, wrap potatoes in five or six layers of wet newspapers, or if paper is not handy, a thick layer of mud will do as well. Place in the fire and cover with hot coals; medium sized tubers will bake in about an hour. Kabobs are next on the program, each person preparing his own. Sharpen a slender green stick. Cut steak, liver or any other fresh meat into two-inch squares; slice some bacon and an onion. Put pieces of meat, rings of onion and slices of bacon alternately on the stick until the stick is filled. Roast carefully over the coals, turning frequently. Top this meal off with yum-yums! Place half a Hershey bar on a graham cracker; with your sharpened stick toast a marshmallow to golden brownness. Drop the marshmallow on the Hershey bar, crush it flat with another graham cracker—and eat! Delicious? You said it! Have another!

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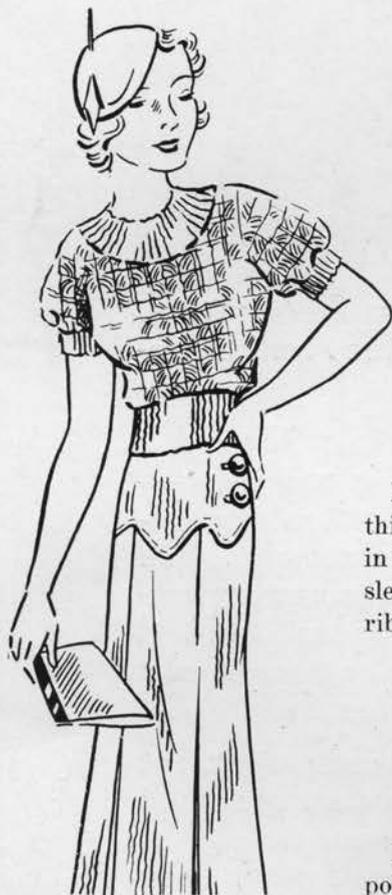
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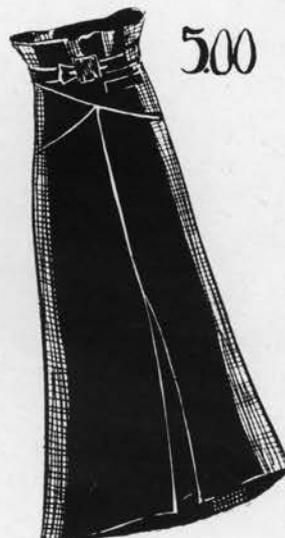
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