

ples of margarine and tested a recipe submitted for a cake.

Wednesday we compared the eating quality and cooking shrink of samples of veal—roasts and chops from Saniseal wrap veal and veal that had been wrapped in stockinette. Then there were comparative tests to be made of regular and seasoned poultry, roasted breast up and on the side and with and without stuffing.

Thursday we spent the day getting consumer reaction on a new product ready for the market. The consumers in this test were visitors who came along in the regular visitor's route, which passes our Test Kitchen. In this test, samples were prepared for tasting, the problem was explained to the visitors and they were asked to give us their opinion.

Friday we baked hams of different sizes to keep informed on time and temperature curves for the various sized hams. You see, no week is complete without cooking some hams.

There are many problems of meat cookery of constant interest to us. One is—how can we establish a time chart for meat cookery considering the many sizes, shapes and grades of various kinds

of meats and the varying types of ovens and utensils used.

Another question is, with modern refrigeration in many homes, the initial temperature of the meat is often near the freezing point. This in turn increases the cooking period of varying



degrees. How can we give directions to cover the cooking of very cold as well as room temperature meat. It is necessary to test different sizes of hams and other roasts so that directions

will be complete to include small as well as large roasts. We want every housewife to use a meat thermometer but until that Utopian time when a thermometer is included as an essential piece of kitchen equipment, we must give average minutes per pound in all cooking directions as well as the internal temperature to which the meat should be cooked.

Typical of additional information recorded in meat cookery work is the yield in number of servings for the various sizes of roasts. The proportion of meat to bone, and to purchased weight is most interesting data.

Less technical but interesting are many smaller activities. For example, we try to keep our display window set-up to interest the visitors who pass our kitchen. Whenever possible we try to set up the current national magazine advertisement. What fun we had each morning last spring reproducing the Easter "Ad" with the gay Easter eggs and turnip lilies!

Life in the test kitchen is a liberal education—full of challenging problems—and might we add—much good food. Is it any wonder that we hope plump figures will soon be in vogue?

We're Throwing Bouquets

by Alvina Iverson

THE NAME of Mrs. Josephine Arnquist Bakke brings to the minds of the many people to whom she is a friend a picture of a charming woman with golden-brown hair and soft brown eyes that portray a character that is strong, that is understanding and a mind that has vision for invaluable service.

"To know her is to love her" could apply to no one more genuinely than it does to Mrs. Bakke. She is the ideal of thousands of 4-H girls who consider her their friend even though they are not personally acquainted with her. There could be no higher tribute to her leadership.

Mrs. Bakke received her bachelor's degree in home economics at the State College of Washington. She also attended Columbia University. An outstanding student, she became a member of Phi Upsilon Omicron and of Omicron Nu, professional home economics honoraries. Her college honors were not concentrated in lines of scholastic achievement however. Jo Arnquist reigned as the college queen of the May Festival at Washington which is an honor similar to that of being the Veishea Queen at Iowa State.

In Iowa Mrs. Bakke is best known for her work during the 15 years she

served as the state leader of 4-H club girls. Coming to Iowa in 1920 from the Extension Service of the State College of Washington, she undertook the work of establishing a state 4-H organization.

The club program at that time existed in only a few counties for about six months each year. The work of Mrs. Bakke and those whom she supervised speaks for itself. Today about 15,000 girls between the ages of 12 and 21 take part in an organized program of educational work in all of the Iowa counties throughout the entire year.

Mrs. Bakke introduced such features in 4-H as the health contests, the "better-groomed girl" contests, the county club committee plan, county training schools and general organization on a twelve-months basis with study in a sequence of projects such as clothing, home furnishings, nutrition and home efficiency.

Her contributions in 4-H club work are not limited to Iowa nor are they even confined to America. She has appeared on club programs in the following states: Minnesota, Illinois, North Dakota, South Dakota, Mis-

souri, Washington, Oregon, Virginia, New Jersey and Massachusetts.

While in France with the national canning demonstration team in 1923, Mrs. Bakke helped organize the Beehive Clubs of France which are the parallel of 4-H clubs in America. In 1926 she again went abroad and this time helped establish 4-H clubs in Denmark. The Department of Agriculture in Denmark presented her with a special award in recognition of her service.

Mrs. Bakke retired from state 4-H club leadership several years ago and is now a homemaker in Ames. Her husband is Dr. A. L. Bakke, professor in the Botany Section of the Agricultural Experiment Station. Many Iowa State College students are familiar with the beauty of the Bakke home and the hospitality of the host and the hostess.

At the present time Mrs. Bakke is the state president of the Iowa Home Economics Association, the only person retired from a professional career who has held that office. In addition she finds time to serve as the college sponsor of the League of Women Voters and to assist with other campus organizations with which she has been affiliated.