1959

The Iowa Homemaker vol.39A, no.4

Helen LeBaron  
_Iowa State College_

Mary Sue Salmon  
_Iowa State College_

Marilyn Miller  
_Iowa State College_

Sylvia Zvingilas  
_Iowa State College_

Marcena Christian  
_Iowa State College_

See next page for additional authors

Follow this and additional works at:  http://lib.dr.iastate.edu/homemaker

Part of the _Home Economics Commons_

Recommended Citation

LeBaron, Helen; Salmon, Mary Sue; Miller, Marilyn; Zvingilas, Sylvia; Christian, Marcena; Wright, Judie; and Kimble, Connie (1959)  
"The Iowa Homemaker vol.39A, no.4,"  _The Iowa Homemaker: Vol. 39 : No. 4, Article 1_.  
Available at:  http://lib.dr.iastate.edu/homemaker/vol39/iss4/1

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
The Iowa Homemaker vol.39A, no.4

Authors
Helen LeBaron, Mary Sue Salmon, Marilyn Miller, Sylvia Zvingilas, Marcena Christian, Judie Wright, and Connie Kimble

This article is available in The Iowa Homemaker: http://lib.dr.iastate.edu/homemaker/vol39/iss4/1
You'll never forget the thrill of your wedding day... in your gown of Schiffli embroidered silk organza... with floating panels at your back... a memory you'll treasure forever—your Schaffer gown!

89.95

Make Your Appointment Now...

... This is the coat you'll live in and love! In handsome wide wale corduroy with a braided edge... It's lined in dyed to match Orion pile that's so soft...

Sizes: 8 to 18
Also in camel hair, fine tweeds or polished cotton.

$25.00

Bobbie Rogers

Hill's Studios
Ph. CE 2-4570
2530 L-Way

THE COMMUTER COAT

Bobbie Rogers
Downtown
CE 3-5314

AMES
CE 2-6850

THE IOWA HOMEMAKER
I'm Proud To Be A Home Economist .......Dean Helen LeBaron, Mary Sue Salmon ................. 4

Fascinating Fabrics ..................Marilyn Miller 7

‘We Are Proud To Be’ ...............Sylvia Zvingilas 8

A Pepon Is A Potiron Is A Pumpkin .................Marcena Christian 10

Cues For Coeds ......................Judie Wright 11

Campus Commentary ...................Connie Kimble 14

Photography: Cover, Gail Devens, pages 4, 8, 9, Gail Devens; pages 6, 8, 9, 10 Suzanne Guernsey; page 9, Tom Tullis.

Women’s Angle

Moderns universally avoid the appearance of self-pride as if it were a type of neurosis or a sign of degenerate character. To be socially acceptable today, one must be discriminating in his pride in order to avoid the title of braggart, that is applied to the individual who proclaims his abilities publicly.

Psychologists, however, tell us the person who claims never to be proud of himself is in truth the supreme egotist; for he believes himself to be vastly more capable than his work displays. If a person accomplishes a task for which he has long strived, he should not be ashamed of self-pride. False modesty is less becoming than honest evaluation.

Pride in a job well done, tempered with humility about one’s total importance, is necessary to maintain self-respect and the dignity of mankind. J.F.
‘I’m Proud To Be A Home Economist…’

Khrushchev’s visit prompted many comments slanted toward the home economists and the Iowa State co-ed. The article in Newsweek “Co-eds in the Kitchen” painted a gruesome picture of our home economics college, by commenting:

“The Russian told girls at Ames, Iowa, “We don’t have such schools—our mothers teach us that.” By “that” he meant home economics, academic dialectic for, among other things, cooking and changing diapers.

“Suppose a man marries one of these girls,” Khrushchev wondered (as has many another man), “How can he check her knowledge and efficiency?”

“If she graduates from Iowa State, she is bound to be efficient,” replied Dean Helen R. LeBaron. Khrushchev was not to be put off. “Suppose she’s a graduate and doesn’t know how to cook pancakes?” he asked, sniffing the unmistakable odor of burning pancakes. “I think,” he added, turning to the girls, “when you get married you’ll settle that question better with your husband without the help of the dean.”

“The girls giggled at this sally—but Mr. Khrushchev poked his thumb into a tender spot. The truth is many of the 1,338 Iowa State home economics girls are lured to Ames not so much by the challenge of getting straight A’s in advanced wifemanship, but because of ‘The Ratio’: Four men to one girl.”

This national publicity hurt us. Where do we stand now? Are we still proud to be home economics majors? Our dean, a new wife and a student take their stand for home economics…
I AM PROUD to be a home economist—a member of a profession dedicated to promoting the welfare of the family and its members. We are a young profession, with most of our growth occurring since 1900; yet we have a professional organization (the American Home Economics Association) of some 25,000 members. There are degree-granting programs in some 500 colleges and universities, homemaking education programs in most of the nation's high schools, and extension home economists in nearly every county. In addition, we are proud of our program of service to families through health and welfare organizations, through those working in business and industry, in hospital dietetics, and in group feeding projects.

I am proud to be a member of a profession which has been in the forefront in a number of significant movements. Home economics pioneered in programs of higher education for women, in pre-school education, the establishment of school lunch programs, consumer education, and in service to consumers through our home economists in business and journalism. Home economists were responsible for the establishment in our Federal Government of the Institute of Home Economics—a unit developed to do research for the benefit of homemakers and families.

We have a record, too, of national service in times of crisis, during two world wars and a depression. In these emergencies we mobilized our resources to develop national programs in nutrition education and food preservation; to promote emergency feeding programs and child care centers.

I am proud once again when I think of the new knowledge that has been developed through our research programs in all subject matter areas of home economics. Through the years, Iowa State University has been a leader in extending our frontiers of knowledge through both basic and applied research.

I AM GLAD I am a home economics graduate! Presently director of the student commons at Parsons College at Fairfield, Iowa, I also teach a class of sophomores in elementary food preparation. Naturally, my background in home economics specifically has given me invaluable information and preparation for these positions.

I also enjoy the professional aspect of my job. I have access to the professional journals that keep me up-to-date in my field. The stimulation of an ever-changing profession is valuable in my teaching career. I feel an instructor must have enthusiasm and interest to convey the material to his class properly. This enthusiasm is a result of interest in a progressive profession.

It is satisfying to teach my sophomore girls the fundamentals of food preparation, for I know that no matter where they go they will use this information.

I am a bride and again I can say I am glad I am a home economics graduate. First and foremost, my major has created an interest which makes homemaking enjoyable and fun. It has given me a background of standards for selecting drapery fabric, buying a new range or making a flower arrangement.

Because I am a working wife, I have found it especially important to manage and organize my time. I can bless the home management course I took last spring when I stop at our college library to look up a chapter in the home management textbook.

I must plan quickie meals, as I return home at 6:30 p.m. and my husband is hungry at five. But through planning I find a few minutes to enjoy the evening paper.

A home economics major has provided me with a background to give my family the best.

By Mary Sue Kritzman Salmon, H. Ec. '59

November, 1959
Nancy Connell, H.Ec. 4, demonstrates "how to show we are proud" as she makes use of professional clothing construction techniques.

**how to show we are proud**

Once you are outside the campus atmosphere and someone asks about your major, do you reply rather hesitantly, "Well, ah... I...  I'm taking home economics?" Or do you proudly answer, "I'm a home economics student."

Most of us have discovered that everyone's conception of our profession isn't that of high merit and esteem. Why?

This is a pointed question which cannot be answered any longer with generalities. The easy answer is that others just aren't aware of what home economics involves. When Mr. K. made comments, it roughed our fur. When some leading news magazines implied that home economics involved diaper skills and pancake burning, we were upset. "Where on earth did those people concoct those weird ideas?" we shout. The answer is from us...

Naturally each of us is proud of home economics or we would not have chosen Iowa State. As home ec. students we COULD do the most to boost public opinion toward home economics — if we only WOULD.

When a science student sees us on our way to a foods class, do we smartly reply, "Oh, I'm going to waste a couple hours boiling an egg?" Where is that pride now? The opinion the science or engineering students have of our profession is what we have given them.

If we are really proud of our profession, we will stop before we complain and analyze our courses. We will not be going to foods to learn to cook; to art to learn to cut and paste; or to household equipment to burn toast. We will be learning the science of nutrition, the principles of design, and the wise selection and use of appliances. See how many times we catch ourselves ready to make a slanderous remark about home economics — then don't make it.

We should be interested in recruiting others to our university. This job is not the sole responsibility of the recruitment committee. Each of us should be an ex-officio member!

We have a right to be proud of our profession. We know the reasons why. Let's pass the word along to the world — beginning with the contacts each of us can make.
The Pilgrims had only their homespuns but the women of today have almost unlimited variety of fabrics. Until the turn of the twentieth century a garment was either wool, flax, cotton, or silk. The lucky ladies of today have nearly a dozen thermoplastics from which to choose. Man-made and natural fibers are combined in many different blends to give a variety of weaves and finishes.

The fall fashion focus is upon novel texture and weaves. The thermoplastics have previously had limited napping qualities, but modern production methods have created an endless variety of new textures for the man-made fibers. A surface may be slubbed, nubbed, brushed, sueded or given a chenille effect. The chenille effect is one of the newest and is found in acrilan-wool and taslan-nylon blends. Taslan is one of this fall's new thermoplastics. It gives a lustrous feel to sweaters and increased ease of care to draperies and bedspreads.

New this fall also is a special fiber blend by a film manufacturing company. This fiber gives a luxury look to cotton fabrics plus real wrinkle-resistance. It is being shown mainly on dresses and blouses with lacy designs, giving these a definite crispness that doesn't wash out.

New forms of textured dacron appear in lovely easy-to-care-for blouses. The textured effect has carried "down" to the legs in the new emphasis on textured and woven tights. Tight news features the softer, more subtle shades and heather blending of colors.

The latest rages in coats are foam linings, with a pile-like appearance. For comfort and warmth, the foams are proving very successful.

Sweaters have a silkier look since the new yarn orlon cantrece has been used. The look of real silk for a nominal cost is the special feature of these.

One can hurry about on winter days in the cozy warmth of furry coats made of arnel or new darvan, with a slim jersey skirt of the newly-introduced fiber, creslan and wool.

Braid-rimmed blazer of white flannel paired with pleated skirt in shades of beige and brown. Junior misses' sizes 11-15, misses' sizes 12-18. For pattern name and number write the Iowa Homemaker, Ames, Iowa.

fascinating

By Marilyn Miller, H. Ec. 2

The snappiest suit in America has a semi-fitted jacket bound around in braid, two button-sealed envelope pockets, and a swingy box-pleated skirt. Misses' sizes 10-18.
To find the joys of life, the freshness of even Autumn when first seen...

'We Are Proud To Be...'

To be able to care for ourselves...

TO BE whatever we are,
Proud of our plans for the future afar,
And for all those things we've done:
Games we've played, battles we've won.
We smile with pride at our lives so free
We laugh and say, Just look at me.
For I can do what others have not,
I can throw a ball and tie a knot.
I can shoot a gun and smell a leaf,
To reflect on what we have done and look with pride at what others are doing...

I can face the pangs of sorrow and grief,
I can stand alone and still depend
On others, and find a friend
Who shares with me the joys of living,
And joins with me when I am giving
Thanks to Thee for all my pride,
Which I do not attempt to hide
While standing alone or in the ranks.
For this I offer Thee my thanks.

Sylvia Zvingilas, Gen. 5

To help our country, yet remain ourselves alone...
Anyone who owns a pumpkin patch knows it takes willing hands for harvesting. This ambitious young man is a worker—results speak for themselves.

YOU CAN already smell the delicious pumpkin pie for Thanksgiving dinner. Yum! A wedge of pumpkin pie seems to be the most delicious way known to add calories to your diet!

But is your conception of pumpkin limited to those heavenly-looking pieces of pie or a grinning orange jack-o-lantern for Halloween?

Interesting History

This curious roly-poly vegetable has an interesting history. It's a member of the gourd family which originated in India. The Europeans stole the pumpkin from the East and labeled it “pepon” which means “cooked in the sun.” In England, pumpkins include all squash in any shape, size, color, or taste.

The French call it “potiron” and think cream of pumpkin soup can’t be beat. “Pomkin” to the colonists was served frequently, not just on Thanksgiving. They were such avid eaters of the colorful vegetable that the Old English people called the colonists “Pomkin men.” The slang expression “pumpkin head” referred to the round haircuts of the early Americans.

Actually the gold-ribbed vegetable that is the children’s favorite Halloween decoration and America’s favorite pie has many uses. Although you think Grandma’s pie can’t be beat, you’ll want a second taste of pumpkin chiffon pie or delectable pumpkin soup.

Most Versatile

Pumpkin is really one of the most versatile vegetables known. It may come to the table for the first course as soup. Mashed with lots of butter and a dash of ginger, pumpkin makes a spicy, sparkly vegetable. Delicious dessert possibilities include chiffons, puddings and cakes—as well as the traditional pie.

Why stop using this interestingly shaped decoration when Halloween is past? With one part imagination and one part carving, you can convert a pumpkin into interesting, clever table decorations for fall and winter.

Pumpkin House

Turned upside-down and given a door and some odd-shaped windows, the pumpkin becomes a cute pumpkin house suitable for a party centerpiece. Little owls and pretty leaves add a gay note to the setting. A hollowed-out pumpkin can serve as a bright punch bowl for an autumn party. A pumpkin vase for interesting dried weeds and stems can be made by halving and scooping out a big, round pumpkin.

Bugle Gramma

Names of pumpkins are almost as colorful as the vegetable itself. Current favorites are the Yum-Yum, Bugle Gramma, Sweet Cheese, Quacker Pie, Big Cheese, and Michigan Mammoth.

Whichever variety you prefer—whether you grow it from a little black seed or pick up a can at the supermarket—the results will be luscious if you follow these successful formulas:

Pumpkin Pie
(The old fashioned flavor with a modern twist.)

1 large can (1 pound, 15 ounces) pumpkin
1 cup brown sugar
1 cup white sugar
3/4 tsp. cloves
1 Tbsp. cinnamon
2 tsp. ginger
1 tsp. salt
4 eggs
1 cup evaporated milk
1 cup heavy cream
Unbaked pie shell in deep 10-inch pan or two 9-inch pans.

Set oven for 350 degrees. Combine first eight ingredients; mix well. Combine evaporated milk and cream; heat to scalding point; add to other ingredients. Mix well. Pour into unbaked pie shell. Bake...
about one to one & one-half hour. To test for doneness, insert knife near rim. When knife comes out clean, pie is done. Serve warm or cold with whipped cream or plain.

**Pumpkin Soup**

(Just like the French serve.)

1 three pound pumpkin 1 Tbsp. sugar
1 Tbsp. salt 1 Tbsp. butter
1/2 tsp. pepper 1 Tbsp. basil

Halve pumpkin; remove pulp; dice the fleshy portions. Cover with boiling water and cook until tender. Drain and mash thoroughly until smooth and uniform.

Combine pumpkin with other ingredients and bring to boil. If a thicker soup is desired 2 Tbsp. tapioca may be added. Yields: 8-10 servings.

There's sure to be an air of anticipation and excitement at your house around the dinner hour when you announce mellow pumpkin cake for dessert.

**Mellow Pumpkin Cake**

1 3/4 cups sifted enriched flour 1/4 tsp. ginger
2 tsp. baking powder 1/2 cup shortening
1 tsp. baking soda 1 Tbsp. cooked
1 tsp. salt pumpkin
2 tsp. cinnamon 1/2 cup buttermilk
1/2 tsp. nutmeg Lemon sauce
1/4 tsp. allspice

Sift together flour, baking powder, soda, salt and spices. Cream together shortening and sugar until light and fluffy. Add unbeaten eggs, one at a time, beating well after each addition. Combine pumpkin and buttermilk. Add alternately with flour to creamed mixture. Blend well. Bake in well-greased, paper-lined 9-inch square pan in moderate oven (350°F.) about 45 minutes. Cool.

**Lemon Sauce**

1 cup sugar 1/4 cup butter or margarine
1/2 cup enriched flour 3 Tbsp. lemon juice
2 cups boiling water 2 Tbsp. grated lemon rind

Sift together sugar and flour. Add boiling water gradually, stirring constantly. Simmer mixture about 5 minutes. Stir in butter or margarine, lemon juice and lemon rind. Continue to simmer until mixture thickens. Sauce may be served warm or cold.

Makes 2 cups.

---

**Here Are Cues For Coeds**

By Judie Wright, H. Ec. 4

Coeds, follow these cues for smooth university sailing.

1. Your four years at Iowa State are the only four years of your life which you devote exclusively to self-improvement and self-indulgence (in the best sense). You haven't any worldly responsibilities yet, and you aren't plagued with the daily duties which form a part of every adult's life. You are in top form for learning. This is approaching your sixteenth year in school, and you have probably become about as expert a "studier" as you're going to be. Believe it or not, you are old enough to grasp anything tossed your way and mature enough to assimilate the material. This is your opportunity. Don't waste it.

2. Take advantage of the activities ISU offers. Lectures, special events and facilities are for you. Nearly every week there is a lecture or show on campus—unattended by too many students. You may not have these chances when you're married. Besides, these are free, and validation of an activity card is a simple matter. Participation in Veishea, Homecoming, or Varieties makes you feel you're really a part of things—a feeling which is easily lost on a large campus like ours.

3. "Holy cow! I'm three assignments behind in that course now, and we have a test tomorrow." Is that a familiar statement? It shouldn't be. If you're behind in your work, don't brag about it. It is neither romantic, heroic or funny.

4. Two hours' study in the library is worth five in a noisy dorm room. Consider and try out this statement for a moment; you'll find it to be true.

5. "But, Jim, I can't go out tonight—I really have to study." Say it, mean it, do it! Studies here at Iowa State are nothing to scoff at— and unless you happen to have exceptionally terrific study habits—week night dates should, with the exception of study dates, be infrequent.

6. Try to get away from Iowa State every now and then. A big night in Des Moines, whether with the girls or on a date, can be a refresher. You may find you've gotten so involved with the little world here on campus that you've forgotten the bigger, more important one. Go to a play, visit some nearby friends or read a newspaper.

7. Maintain a balanced diet. We can make few complaints about the food served here on our campus. If we think before gobbling everything in sight, we can obtain the proper nutrients daily. Coffee, cokes, ice cream, and pastries aren't the best way to supplement regular meals, even if they are enjoyable. Nation-wide, and at I.S.U., common college ailments are anemia, mononucleosis, and eyestrain, so it's wise to take extra care with your eating habits. Before you know it—it may be too late.
the homemaker announces
its 1960 room contest

prizes:

2 Bates bedspreads
Courtesy of Stephenson's

Good basic design elements, neatness, novel bulletin board, decorative personal touches—do these describe your room? If they are not characteristic of your room now, you and your roommate should begin a redecorating project. Why do this? Because the Iowa Homemaker is announcing its 1960 Room Contest, and you can win!

Originality and practicality are two of the points upon which the judges will base their decision. With some thinking, browsing through magazines, applying interior design principles and discussing these, you can add originality, practicality, and other winning touches to your room.

Consider this. Your room is your home for a year, and isn't it much more relaxing and fun to enter and live in an attractive home? After deciding to revitalize your home, enter it in the 1960 Room Contest! The winner can be you!

Avis Lettow, H. Ec. 4, and Robbie Blasingame, H. Ec. 4, put up the drapes in their room in the process of decorating their room.

DEADLINE FOR ENTRY OF APPLICANTS:
December 11, 5 p.m., Memorial Union desk.

Rules Make it Easy:
Applications will be sent to every sorority and women's dormitory. Each sorority may enter one room and each dormitory two rooms. This doesn't mean the contest is a house project,—only the occupant or occupants of the room are contestants.

Special Rules:
1. Rooms must contain basic furniture presently in the room.
2. Only occupants of the room may contribute room decoration—no borrowing.

Who is Eligible:
Every woman student living in a college residence, except Homemaker staff members, are eligible for this contest.

Judging:
10 color scheme
30 originality
10 neatness
30 practicality
20 good basic design elements
100 points total

Bonus Points
10 most novel bulletin board
10 most decorative personality touches
20 best new idea in furniture for a college room

Judges and Judging Time:
January 11 — first judging to eliminate entries to 5 best rooms
January 18 — final judging

Winners will be announced in the February Homemaker with complete pictures and details of Iowa State's most beautiful, practical and individual "College Room" and its occupants.
Christmas is the season of love and giving, and now it is time to make this Christmas the most memorable of all.

Swank’s Jewelry
2522 L-Way
CE 2-6653

Hurry! Our new supply of The NEBBISHES by Herb Gardner has just arrived.

Landsberg Pharmacy
2402 LINCOLN WAY

For a Snack or Dinner
Tangy Spaghetti • Spicy Pizza
Thursdays 4:30-8:00 p.m.
AT
THE PIZZA HOUSE

FINE SELECTION of washable flannels, 100% woolens and other popular blends.

The Zair
203 Main
Dial CE 2-5101

look for the Shopping Section in the December Homemaker
it will give you fresh ideas for holiday gifts

Expert cleaning of your wardrobe.

Ames Pantorium

November, 1959
Off-Campus Commentary

Little did I realize when I entered nursing at Creighton University Hospital that I would be caring for the mentally ill as well as the physically ill. The opportunity for this specialized training is interesting and enjoyable. Basic psychology courses we had at Mt. Mercy have taken on real meaning and life as we apply our studies to actual cases.

Our floor duty here is quite different from work at Mt. Mercy. We carry, among our supplies, a huge ring of keys when on duty. The patients' rooms are not secured, but nearly everything else is— even the clothes chute!

In eight months I'll be ready to receive my R.N.! The three years' training has seemed long at times—and yet it seems like days since I was the frightened student, shuddering and shaking while "giving a shot to an orange." Now a hypodermic needle seems ordinary.

This hits upon my main reason for choosing a hospital nursing program rather than a university degree. From the very beginning as a freshman, floor duty has helped me to develop greater confidence in the performance of all the things a nurse does.

Some of my richest moments have been my thrills of seeing improvement in the patients. Now, especially, it is so dramatic. Progress among the mentally disturbed is often slow and hard to observe, but we do become excited over their recovery. Research and studies in recent years have certainly changed conditions and attitudes.

The freshmen girls at Creighton University are in the process of being initiated. They must pull stockings over their heads and wear captions, "We may be green—but we'll grow." That caption has a lot of meaning for me. I think of how green and undecided I was when I first started. The four walls of the hospital often seemed so binding. Now I realize how attached I am to my chosen profession. —Connie

What's Going On?

HOME ECONOMICS STATE DAY

Home economics students from 14 Iowa colleges, representing the students on their campuses, met on our campus for the annual state day convention on Saturday, October 31. The theme of the convention, sponsored by the Iowa Home Economics Association, was "You're in the News," and spotlighted the role of the American woman in public affairs in her own country and in international relations. Mrs. Dave Van Wert of the Iowa Farm Bureau Federation, was featured as speaker.

Ruth Baggley, H. Ec. '59, told of her experiences from a year spent in Denmark on an experiment in International Living. The state theme for this year in International Understanding.

Led by state president Joan Reynolds, H. Ec. 4, the delegates exchanged ideas on recruitment and methods of acquainting prospective students with their respective colleges and also discussed the role of today's woman in areas beyond the home.

HONOR SYSTEM

The following classes within the College of Home Economics are now covered by the Honor System:

- Honor System Classes for Freshmen level
  - Applied Art — All Classes
  - Child Development — 465, 468, 480, 557, and 567.
  - Food and Nutrition — 411, 421, 422, and 423.
  - Education — 495, 496
  - Home Management — 414.
  - Household Equipment — 408, 409, and 421.
  - Institution Management — All Classes.
  - Textiles and Clothing — All Classes.
  - Physical Education — All Classes.

Violations are reported to the Honor Court for action and penalties. Jody Riser, H. Ec. 3, is the Honor Court justice representing Home Economics.

New officers of Freshman Home Economics Club were elected October 29. These are: Kathy Busboom, president; Judy Claus, vice-president; Barbara Brown, secretary, and Judy Diamond, treasurer. The officers will serve the remainder of this year and during next fall quarter.

Staff Corner

Gail Deven, H. Ec. Jr., a writer on last year's staff, will combine writing with photography as photo editor of this year's staff.

Rachel Davis, H. Ec. So., will be on the lookout for new story tips and ideas. She will check all of the literature sent to the Homemaker by firms around the country for these new ideas.

Mary Jo Drilling, H. Ec. Jr., last year's assistant treasurer of the Homemaker, has moved up to treasurer and Sue Hill H. Ec. So., last year's assistant circulation manager has taken over as circulation manager.

The writer, Connie Kimble, is a junior in nursing at Mount Mercy Hospital in Cedar Rapids. At the present time she is receiving training in psychiatry at Creighton Hospital in Omaha.
SANDLER OF BOSTON'S BONGO BOOT... Fashion beats the drum for boots... and Bongo beats 'em all. The whole big idea—wrapped up in this one beauty of a booty! It really flips... up, down, over! *As advertised in Seventeen.* $10.95 at EMERHOFF'S

White, Red, Black, Grey

BRIDGE CLASSES
Register Dec. 1-7

DUPLICATE BRIDGE
1st Session Dec. 11

BOOK AND COFFEE
Dec. 3, 4:00 P.M.

NEWS FORUM
Dec. 4, 4:00 P.M.

MEMORIAL UNION

"Heart of the Campus"
WESTINGHOUSE
ROLL ABOUT
DISHWASHER

NEW!
ROLLS ANYWHERE,
POWER-TEMP DRIES,
NEEDS NO INSTALLATION!

Model PDW 103

EXCLUSIVE
HOT WATER BOOSTER
Automatically heats and maintains hot water at 140° for Sure-Temp washing and final rinsing. Water circulation during booster heating period powers soaks the whole load. Everything comes out spotless, sanitary-clean.

* ROLLS ANYWHERE, over rugs and door sills! Picks up everything, even pots and pans... rolls to sink... rolls to cabinets for unloading.
* POWER-TEMP DRIES with fan-forced heated air... even glasses glisten!
* PORCELAIN-ENAMELED tub and inner lid... self-cleaning; won't peel, scratch, stain.
* STORES ANYWHERE... ROLL ABOUT is only 23 inches wide.

YOU CAN BE SURE... IF IT'S Westinghouse

where electricity does everything

"The Secret Words of Modern Living"

IOWA ELECTRIC LIGHT AND POWER COMPANY