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The Iowa Homemaker invites all students interested in Homemaker positions to training workshops at 1:30 p.m. Jan. 28, Memorial Union 39 Room, and Feb. 4, Room 210 Press Bldg. Applications for positions will be due on Feb. 4.

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THE IOWA HOMEMAKER
Women's Angle——

Almost any woman who has taken Home Management 475, or home management house, will tell you that it's an invaluable experience. “It ties together four years of home economics study.” Yet, except for those who are required to take the course, most home economics students don't elect the “house.” Why?

Two years ago it was dropped from the home economics core curriculum. Now the course is required only of foods and nutrition, education, household equipment and home management majors. Although some of the women in other majors agree that it’s useful, they seldom elect the course for the following reasons.

Students don’t know what living in a home management house is all about. They envision a frustrated girl cooking a fancy meal or ironing sheets on a warm spring day. They don’t realize the charm and comfort of the houses, the fun of living with new friends or the satisfaction of reaching your personal goals in home living.

Some feel that it's too much trouble to move from their dorms or houses to a home management house. Others feel that the house takes so much time that they wouldn’t be able to take other required courses.

The Homemaker has tried to dispel the misconceptions students have about home management houses in its article on pages 6-7. C.S.
Hats make the HEADlines this season for campus day and night wear. Coeds have taken to covering their locks around the clock with knits, furs and lace.

Wool and jersey knit hats are popular for cold, windy days on campus. Some are subtle variations of the familiar stocking cap. Lobs, as they are called, fit the head snugly and are topped off with dangling spangles. Some end with a puff of wool perched high on the head.

The wrap-around scarf, a good neck warmer, is an easily made knit triangle which crosses in front and buttons or ties behind the neck. Others fit over the head and neck with an opening for the face. Wild ski patterns or solid colors edged with fur are common. Many are worn with matching gloves or mittens.

Fuzzy imitation fur hats are seen in all colors and patterns of “fur.” They cover the ears and come down to the hairline. Many reach new heights, extending four to five inches above the top of the head. The colors and furs are crazy but comely, sophisticated but sporty.

To end a day of warmth and fashion, the well headdressed coed snuggles into bed wearing a perky boudoir cap over her clips and rollers. These caps are nylon net, trimmed with lace or ruffles in all the pastel shades, red or black. Sometimes they’re decorated with roses or bows. Their real beauty is that they are full enough to attractively cover those high-standing rollers.

Few seasons have seen such extravagant headgear for campus wear. And coeds are making good use of this once-in-a-college-lifetime chance to adorn their heads with the latest fashion.

Headliner Kaaren Mork, C.D. 3, top, shows that warm hats are highly attractive as well as being practical. Her hat is looped wool that makes it look like fur, while Nancy Hartman, H. Ec. 1, has warmth and style in a multi-colored knitted hood guaranteed to keep any draft out.
Hear Tomorrow's Business Opportunities from . . .

Today's Leaders

by Marilyn Adix, H. Ed. 2

I'd like a job which would give me an opportunity to travel."
"A chance to work in the fashion world, that's for me!"
"How do you suppose you learn to take those glamorous food pictures?"

College students dreaming of future careers are full of questions about how to prepare for and find the right job. Do you, too, aspire to a position in business and wonder what a future employer might expect you to know and do? Three seminars on The Young Home Economist in Business will offer you a rare opportunity to learn to train for a challenging career in industry. Dean LeBaron describes the seminars as "three field trips coming to the campus, available for ALL students."

Each seminar will bring leaders from industry to the campus. On January 31, areas of interest are design, art and merchandising. The speakers will be Myrna Bordelon, Bordelons North Inc. of Chicago; Marion Turpin, Stix, Baer, and Fuller, St. Louis department store; and Robert W. McCloskey, Hallmark Cards Inc. of Kansas City. Mr. McCloskey, as director of contemporary design for Hallmark Cards, is in charge of creating the greeting cards which invariably draw many enthusiastic readers when displayed.

On February 7, careers in household equipment and foods and nutrition will be emphasized. The speakers will be Virginia Van Nostrand, Whirlpool Corporation of St. Joseph, Michigan; Marguerite Gustafson, American Dairy Association of Chicago; and Jeanne Paris, Swift and Company of Chicago.

(Cont. page 12)
Do you sometimes feel that the things you learn in various courses are stored away in compartments of your brain marked "for later use"? Do you ever wonder if you'll be able to take each subject out of its special cubby hole, mix well with judgment and perform well as the situation demands?

One course in the College of Home Economics puts you into a position where you can take those things out of cubby holes and actually put them to use in a variety of situations that you might face in the future. This course involves a laboratory in living for one-half a quarter, 24 hours a day.

The course is one that many students know very little about . . . Home Management 475, or Home Management House. The "class work" consists of living and learning with a group of college women in one of the home management duplexes. All in all, it's a laboratory in making decisions in everyday living. This is where the courses taken in sociology, psychology, foods and art during the first years in college are pulled together into situations of everyday life.

The house living course is really the chance to put training in home economics to work and see just what things there are to do in a home and how many ways there are of doing them. Several social sciences — sociology, psychology, economics — are at work as foundations for making the necessary decisions in a home.

Six to eight girls move into a house for a certain period of time. Each of these groups is different in its make-up, abilities and end goals. Each group sets up its own set of goals for special things they might like to accomplish. As an example, my house group decided to invite several freshmen and sophomores for a coffee hour to introduce them to the house course.

During the coffee hour we discovered that students in dormitories, living for months within a stone's throw of the home management houses, knew little about what actually went on inside them. The following are some questions these girls asked concerning the home management houses . . . questions that might be asked by any freshman or sophomore majoring in home economics.

**WHO TAKES HOME MANAGEMENT 475?**

Any girl majoring in home economics with a junior or senior classification who has met the prerequisites for the course may elect Home Management 475. The course is required of those girls majoring in foods and nutrition, household equipment, home economics education and home management. Four hours of college credit are earned for the course.

**WHAT ARE THE PREREQUISITES?**

The two prerequisites are Home Management 174, which is in the home economics core curriculum, and Foods & Nutrition 303, a study of meal management, which is outside the core curriculum.

Questions and Answers:

**What Is Home Management?**

by Carolynn DeLay, H. Jl. 4
HOW LONG DO YOU STAY?

Girls move into the house for one-half a quarter, either the first or second half. This year, as an experiment, the Home Management Department has offered the course for a complete quarter. Two groups have lived in the house for a full quarter; however, it is not yet known if this program will be continued next year.

WHAT DO YOU STUDY IN THE HOME MANAGEMENT HOUSE WHILE YOU LIVE THERE?

One of the first responsibilities is determining the goals of the particular house group in which you live. Second is deciding on how to accomplish these goals, and third is evaluation of how well you have done.

WHAT COURSES CAN YOU TAKE WITH THE HOUSE?

What you take when in the house varies from major to major. There is one of three different possibilities.

1. Some students may block student teaching for one-half of the quarter with the house and Home Management 488 (Family Finance) the other half.

2. Others may take the house for one-half of the quarter and Home Management 488 the other half in addition to a normal class schedule. (foods and nutrition majors)

3. Some who don't block courses will take the house alone and limit their credit hours to 16.

WHAT HOURS ARE KEPT BY GIRLS LIVING IN THE HOUSE?

Regular college hours for women are kept, similar to those in any organized residence for women.

HOW MUCH DOES IT COST?

Currently, a fee of $45-50 is charged for food, laundry, utilities and miscellaneous items in addition to $35 for room rent.
More and More Pancakes

On the Town

by Sylvia Noid, H. Jl. 4

There's a new fad in restaurant eating . . . it's pancakes and more pancakes. Restaurants which serve pancakes exclusively are aptly termed Pancake Houses.

The idea began several years ago in the western United States. Gradually moving eastward, these specialty houses have recently sprung up in the Midwest. Perhaps because of their origin, Pancake Houses are often built with a rustic atmosphere. The Pancake House at the junction of highways 14 and 30 in Marshalltown is a typical example.

Inside, the walls are painted dark brown and a huge wagon wheel hangs overhead with small lanterns dimly lighting the room. Such American primitives as a saw, hammer, axe and coffee grinder hang on the walls, and blue and white checked gingham curtains enclose the paned windows.

You sit at a round wooden table and prepare to make your selection from the 25 different varieties of pancakes printed on the menu-placemats.

There are buckwheat, buttermilk or banana cakes to choose from. Maybe the Royal Hawaiian Cakes with pineapple rings would taste good. The Swedish Pancakes served with imported lingonberries and whipped butter would be a treat. Finally you decide on Peach-Roll-Ups, made with sliced peaches rolled in a French pancake and topped with pure whipped cream and toasted nuts.

The steaming Peach-Roll-Ups arrive in about seven minutes and the lazy susan in the center of the table turns pitchers of strawberry, black raspberry, boysenberry, blueberry and maple syrup and honey in front of you.

Pancake Houses differ from the usual cafe or restaurant in that the menus are composed largely of varieties of flapjacks and perhaps a few higher-priced meats such as top sirloin, filet mignon and shrimp.

The equipment needed for a Pancake House is limited to an oven, a french fryer, a walk-in refrigerator, perhaps a charcoal broiler and of course, griddles. No steam table is needed as in the operation of a larger restaurant because there is little if any pre-preparation of foods.

A specially compounded pancake flour is used in making the five basic batters, including buckwheat.

This new idea in restaurant eating has gradually swept the country, and established Pancake Houses can be found on most highly traveled highways across the country.
In Your Home
by Carol Shellenbarger, H. Jl. 4

Last year hundreds of newly built Pancake Houses across the nation served over 100 million pancakes. They featured many new varieties along with the traditional hot buttered pancake with maple syrup.

Pancakes have a new look and taste when baked with apples for breakfast, rolled up with a chicken filling for lunch, or topped with fresh fruit for a party snack. Try these recipes for merry dining in your home. There is a pancake for every occasion.

Start off the day with a hearty breakfast and serve pancakes with apples baked right in.

Apple Flapjacks

1 tablespoon shortening
1 tablespoon sugar
2 eggs
1/2 cups flour
1 teaspoon baking powder
1 cup apples, chopped
cinnamon

Cream together shortening and sugar. Add eggs, well beaten. Sift together flour, baking powder and cinnamon; add with chopped apples. Gradually add milk to make medium batter consistency. Cook until golden brown on both sides in lightly greased skillet. These apple pancakes are delicious served with bacon or sausage.

For variety, substitute corn, sliced bananas, sausage links or sliced chopped pecans for the apples.

For a tasty luncheon dish, try pancakes rolled up with meat and baked.

Chicken Roll-Ups

6 eggs, beaten
6 tablespoons flour
1 teaspoon salt
2 cups milk

Add flour to beaten eggs; beat. Add salt and milk, stirring until smooth. Pour batter in hot, buttered skillet; brown. Pancakes will be large, thin and crisp, excellent to roll with a filling.

Saute chopped chicken, mushrooms and onions. Spread on pancakes and roll. Place rolls in baking dish and cover with a cream sauce. Sprinkle top with Parmesan cheese and bake, browning lightly.

Ham Roll-Ups

Chop cooked ham and mix with mustard sauce. Place ham mixture in center of a large, freshly cooked pancake and roll. Serve very hot with a green salad.

Jelly Roll-Ups

Spread pancake with jelly and roll. Sprinkle with brown or powdered sugar. Fresh fruits may be used instead of jelly.

If you’re planning a party, try fresh fruit and various other toppings to give pancakes a festive, party touch.

Shortcake Pancakes

2 cups pancake mix
21/4 cups milk
11/2 cups cottage cheese
1 quart fresh strawberries (or 12-ounce box of frozen)

Add milk to pancake mix all at once. Stir lightly. For each pancake, pour 1/4 cup batter on hot, lightly greased griddle. Bake to golden brown. Put 2 pancakes together with cottage cheese. Top with sweetened berries.

Other Toppings

With varied toppings, pancakes suit the tastes and moods of your guests. Try sprinkling brown sugar over a freshly buttered pancake. Applesauce, honey butter and fresh fruit sauces also make delicious toppings. Serve the toppings in individual dishes and give your guests their choice.
With a few inexpensive materials and a little imagination, create table centerpieces which will be conversation pieces as well.

The mainstays of these season-spanning centerpieces are carnations made from cleansing tissues. All of the materials needed to create these attractive decorations can be found at home or at the dime store.

For each carnation, you'll need:
- 2 cleansing tissues
- 1 paper clip
- Narrow ribbon

Now:
1. With pinking shears, cut tissues in half lengthwise.
2. Trim long edges with pinking shears.
3. Accordion-pleat each piece into \( \frac{1}{2} \) inch pleats across the short width.
4. Stack 4 pleated strips together, fasten in exact center with paper clip.
5. Hold fan-shaped tissues by paper clip; carefully separate double layers of tissue.
6. Wind paper clip end with ribbon; attach ribbon bow to lower end of clip.

With these basic instructions as a beginning, it's possible to create many different centerpieces for almost any party.

Place a candle in the center of a round paper doily. Draw the edges of the doily up on opposite sides of the candle. Place a paper carnation in the hollow on each side and fasten to the candle with a pin. Fill the remaining spaces with two other flowers. Attach a flower to a place card for a coordinated effect.

Another variation of the same theme also uses candles, this time with pleated fans made of round paper doilies placed on both sides of the candle. Use one or two ribbon-trimmed paper carnations at the base of the fan to conceal candle holder and place the arrangement on a doily.

Paint a branch white and add touches of gold model-airplane paint. Stand upright in florist's clay or a needlepoint holder. To the tree, tie pastel paper carnations for a lovely centerpiece which won't take much actual table space and will give an illusion of airiness. Group more flowers at the base to finish the creation.

This adaptation of the theme can be used as a centerpiece for a bridal shower. Make wedding bells by covering small paper drinking cups with aluminum foil; add round doilies, folded and glued to the outside. Use paper carnations (which have been trimmed down after making) as clappers, and place regular-sized carnations at the base of the tree.

Cleansing tissues are now available in red as well as pastel shades, so why not take advantage of them in a casual arrangement. Make a dozen or so, and use them spilling out of a straw hat placed on a checkered tablecloth. Or use a shallow wicker basket filled with red and white paper carnations and flank with tall, thin tapers.

For a more formal look, fasten carnations to the inside of crystal goblets or footed tumblers. Then invert the goblets and attach a candle to the base of the upside-down glass.

Add a new look at baby showers by using paper flowers placed on an ordinary round or oval mirror. In the center of each flower, place a tiny doll.
Iowa State's Famous Alumna

She Cleared the Way For Women's Rights

by Sandra Cruickshank, T. JI. 4

Carrie Chapman Catt, one of Iowa State's most famous and distinguished alumnae, is little known on campus. She brought national and international recognition to Iowa State as she carried the banner for women's suffrage and education around the world and was named one of the 10 greatest American women.

Because this courageous fighter dared to test her ideas and fight for her beliefs, four states claim her as their own. Wisconsin claims her because she was born there, Iowa claims her because she began her work here, New York claims her because she lived there during her adult life and Washington, D.C. claims her because she was a national figure. Here at Iowa State, where she started her work, she is virtually unrecognized.

This school is many things. To eighteen-year-old Carrie Lane, who entered Iowa Agricultural College in March of 1877, the school was ripe for improving the status of women. While working her way through school as a dishwasher and librarian, Miss Lane organized the first ladies' military battalion. The general said he would be glad to drill women, but they would have to supply their own uniforms. Their first drills were with broom handles. In 1893, after Miss Lane was out of school, the drill squad went to the World Exposition in Chicago.

Another custom to fall under Miss Lane's attack was that of debate exclusively for men. Literary societies recognized debating by men but only the reading of essays by women. Miss Lane decided women could debate on a level equal to that of men. She organized meetings for Saturday afternoon, the time traditionally reserved for men to take the ladies walking. The venture was successful and women earned a place in debate alongside men.

Miss Lane graduated in November, 1880. In 1885 she married Leo Chapman, but their happiness was brief. He died in 1886 of typhoid. Carrie Chapman then married George W. Catt in 1890. As she had no family, she spent all her energies on the suffrage movement. She traveled, worked for and was president of many women suffrage associations and groups on a national and international level. She visited most of the countries of the world furthering women's suffrage and education. She also was interested in studying peace and treaty settlements of wars.

In 1904, Mr. Catt died while still young. He had spent a lifetime in 45 years, and had become wealthy in a marine enterprise. His wealth financed his wife's movements. Without him, it is doubtful that she could have been so successful. In 1919, Mrs. Catt established the League of Women Voters. The Iowa State chapter of Pi Beta Phi sorority received $6,000 from her in 1926. She had belonged to the local

(January, 1961)
Miss Gustafson, home service director of the American Dairy Association, and her assistants develop recipes using dairy products and prepare food photographs and releases for national publicity and advertising.

As Director of the Home Economics Division for Swift and Company, Miss Jeanne Paris heads the nationally-known Martha Logan Test Kitchens. She and her staff work with the product departments in the laboratories to develop new foods. They test recipes, prepare photographs and keep roasting schedules and time tables up to date. This information reaches the homemakers through package labels, newspaper and magazine articles, cooking schools and radio-television appearances.

On February 14, the third seminar will emphasize careers in institutional management and journalism. The speakers are Gertrude Dieken, Farm Journal of Philadelphia; and Robert N. Smith, Anna Maude Cafeterias Inc. of Oklahoma City.

The third speaker on February 14 will be Patricia Dohrenwend, a home economist from the Public Relations Department of J. Walter Thompson Advertising Agency in Chicago.

Mr. Smith graduated from the Hotel and Restaurant School at Oklahoma State University, Stillwater, Oklahoma and has been with the Anna Maude Cafeteria in Oklahoma City for 14 years. His

Robert N. Smith
Anna Maude Cafeterias

Gertrude Dieken
Farm Journal

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The Iowa Homemaker
main interest in food service has become quality food production, based on properly planned menus. He has also served on the Board of Directors of the National Restaurant Association as Chairman of the Public Health, Food and Equipment Research Committee and is a member of the Society for the Advancement of Food Research.

Miss Dieken is editor of Farmer's Wife magazine within the covers of the Farm Journal. In this capacity, she directs the women editors of the nation's largest farm magazine, which numbers some 3,100,000 subscribers. Miss Dieken is a native of Iowa and a graduate of Coe College in Cedar Rapids.

Admission to the three business seminars is free, but in order to anticipate attendance, tickets must be obtained in advance. They will be available in Room 122, MacKay Hall, a week before each meeting.

The basic plan for each seminar is the same. The speakers will participate in a program from 4:00 to 5:30. Later that evening, there will be a dinner where faculty members will have an opportunity to meet and talk with the speakers. Students will be able to make appointments for individual conferences with each of the speakers the following day.

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JANUARY, 1961
Carrie Chapman Catt, — Cont. from page 11

group as an undergraduate. In 1931 Mrs. Catt was elected to a list of the 12 greatest American women and in 1937 to a list of the 10 greatest American women. Because she lived to be 80 years old, she was recognized in her lifetime and enjoyed a place of respect on the American scene. Her natural talent and world schooling, poise and balance gave her the needed diplomacy for every situation. She was a courageous woman who was best when the fight was hottest.

Mrs. Catt once said the happiest day of her life was when Tennessee finally ratified the suffrage amendment. It was all over then — her long campaign for women to gain the right to vote. But she didn't live to see the fulfillment of her other dream of world peace.

In her will, Mrs. Catt left portraits, statuary, two tables, four chairs, a display cabinet and a side-board piece to Iowa State for a Carrie Chapman Catt memorial room. The private library of Mr. Catt had been placed earlier in the engineering reading room and Mrs. Catt's 1,000 volume collection of war and peace books had been donated to the main library. Some of her books are now in the reference room. The main portion of the collection is filed under the XCA mark.

There is a George W. Catt scholarship which Mrs. Catt set up in memory of her second husband, also an Iowa State graduate. The $100,000 in securities for the scholarship was given to the school in 1922, the same year she gave Iowa State most of her personal library. Mrs. Catt retained use of the annuities until her death when the money was put into the scholarship fund.

For lack of space, a memorial room where the Carrie Chapman Catt furniture can be displayed has never been established. It is hoped that in some future building, a spot will be set aside to honor this valiant fighter for women's rights.

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Don't Miss:

Reel Reviews
News Forum

Books and Coffee
“Dinner with a Prof”

Memorial Union

Photo by Stephen Perrin
Q. Who Owns the Iowa Utilities?

A. 164,833 Shareholders from All 50 States

32,525 Iowan Shareholders from All Walks of Life!

No one individual owns any Iowa utility. In fact, if a meeting were held of the typical shareholders, people from all walks of life would be represented—people who have faith in Iowa and free enterprise. They have invested their savings in the utilities with confidence in their usefulness to Iowa and in the management and workers who maintain that usefulness.

You, Yourself, Are Probably a Part-Owner

If you have life insurance, or participate in a retirement program, chances are that you are an indirect shareholder due to the fact that Iowa utility shares are highly regarded as a sound investment.

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