1961

The Iowa Homemaker vol.41, no.5

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Recommended Citation

Sharbo, Diane; Sindt, Ann; Strang, Barb; Sherman, Sharon; Godden, Judy; Muckenhirn, Mary Ellen; Barron, Marsha; Wheeler, Jan; Reese, Joy; and Collison, Anne (1961) "The Iowa Homemaker vol.41, no.5," The Iowa Homemaker: Vol. 41 : No. 5 , Article 1. Available at: http://lib.dr.iastate.edu/homemaker/vol41/iss5/1

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Step into the New Year in style from YOUNKERS "Satisfaction Always"
we salute all home economics majors, past and present. it's a great career! may you always cook on the front burner and use REAL butter in all your recipes!

american dairy association of iowa, 333 insurance exchange building, des moines.
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Published monthly except June, July, August, September by home economics students at Iowa State University, Ames, Iowa. $1.50 per year. Entered as second class matter at the City Post Office, Ames, Iowa, under the act of March 3, 1879. Apply for advertising rates.

Woman's Angle

Time Magazine, in the November 3 issue this year, stated that "The U. S. college girl of the classes of '62, '63, '64, and '65 is a creature of high emotions, originality, beauty, freedom, and wisdom. This college graduate is no longer apathetic as was the college graduate in the '50s."

If, as graduates of the next four years, we are going to be "original, free and wise," we must make certain that we evaluate carefully the information which we receive. In order to be informed we must receive a full and fair picture of the major political and economic developments. We must use perspective while viewing and evaluating today's events in relation to the effect they will have tomorrow.

In the rush of college life, it is easy for us to postpone reading the morning paper, or avoid listening to a political or economic forum on the radio; and, yet, as the words such as "nuclear war" increase each day in our conversations, we wonder why we don't know more about the current events of today and what is behind them.

There are 21 women at Iowa State who feel they need to know more about public issues and the consequences on families of today. These are the women enrolled in the Issues Seminar. Does this seem like an alarmingly small number to you?

A very rich and happy holiday season to all of you from the Homemaker staff. — L.G.
Dear Editor and Fellow Home Economists,

I had been chosen last year to receive a four-week fellowship sponsored by the Danforth Foundation, which was founded by the late Wm. H. Danforth. This, for me, has proved to be the most enriching experience of my life.

There were 48 home economics seniors—one representative from each of 46 states, Canada, and Puerto Rico—present on the tour this summer. We spent the first two weeks of our fellowship in St. Louis, Missouri, as guests of theRalston Purina Company, the company founded by Mr. Danforth. Our delightful host was Earl A. Sindecuse (affectionately known to all of us as “Sindy”), the public relations director at Purina. “Sindy” had a full schedule planned for us, and we were kept on our toes trying to keep up with him.

The fellowship was designed to help students make decisions, enlarge their horizons and broaden their contacts. Various phases of home economics and careers available were presented to us. We spent our first two days at the Freshmen Farm. When we returned to St. Louis, the red carpet was rolled out for us. We attended lectures on nutrition, personnel problems, and research techniques. We toured the nutrition research labs, test kitchens, an advertising agency, a textiles store, a large department store, a soap factory, a furniture store, a candy factory, a produce market, and the merchants’ exchange. We spent a whole day touring Barnes Hospital and Medical School.

At the end of the first two weeks, we had a stronger awareness of the common bond among all home economists as well as a better understanding of our own specific fields.

We then journeyed to Camp Miniwanca, where we joined the Freshmen “Danny Girls” and six hundred other girls for another challenging two weeks. Camp Miniwanca is a beautiful camp located on the shore of Lake Michigan, and here we contemplated and practiced the four-fold way of life outlined by Mr. Danforth: Physical, Mental, Social, and Religious.

Being a “Danny Girl” has greatly enriched my life, and I realize that life holds wonderful things for those who “dare” to develop their own personalities to become leaders for the world in which we live.

Sincerely,
Lois Davidson

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What Do YOU Know About the World Situation?

Twenty-one senior women are taking a course this quarter that is refreshingly unique. No other course of its kind is available in Iowa. Topics discussed in the course vary from “ethical overtones and their effect on families of today” to “the effectiveness of education is strengthening the family.”

Seminar on Public Issues as Related to the Family is a two-credit course listed as Home Management 479. It is being offered this quarter for the first time. Enrollment was open to senior women with at least a 2.5 all-college average. The class meets for an hour and a half once a week. At each meeting a panel of students presents an issue for class discussion.

The public is invited to two OPEN MEETINGS of the seminar. On January 18, four women legislators of Iowa, Mrs. Lenabelle Bock, Miss Percie E. Van Alstine, Mrs. Katherine M. Falvey, and Mrs. Frances Hakes will discuss the homemaker’s role in the political climate of the state. On January 25, Dr. Richard Palmer, president of Morningside College, Sioux City, Iowa, will discuss ethical overtones of our times and their meaning for our families. Both of these meetings will be held at 4 p.m., in the South Wing Auditorium of MacKay Hall.

The seminar is under the direction of Dr. Excel Eppright, assistant dean and professor, College of Home Economics, and a faculty panel which includes Dr. Geitel Winakor, assistant professor of textiles and clothing, Miss Candace Hurley, assistant extension editor, information service, and Dr. Gordon Bivens, associate professor of home management. These persons have expressed their feeling toward the need for such a course.

Each year it seems to be more difficult to be a well informed citizen in the face of the growing complexity of public issues. We are bombarded with endless facts and opinions by the daily press, radio, television, magazines, books, and the organizations to which we belong. And yet it is our duty as wives of the future leaders of our country, as mothers of future families, and as human beings in our society, to be well informed and to be able to discuss major issues intelligently. We must not only be able to discuss but to evaluate the information that we hear daily in relation to what we already know.

L.G.
“Strange to see how a good dinner and feasting reconciles everybody.”

Samuel Pepys

Good foods are included in every family’s Christmas plans. Although famous hostesses are usually reluctant to share the recipes which have won them their reputation, we have managed to secure favorite recipes from faculty members in the Home Economics College at Iowa State.

Bread can be one of the special features at a meal. The Assistant Dean of Home Economics, Julia Faltinson, is particularly partial to this variety of whole wheat bread.

### Whole Wheat Bread

(2 loaves)

- 1 pt. milk
- 3 T. salt
- 2 1/2 T. dark molasses
- 2 T. honey
- 1 pkg. yeast
- 1/4 to 3/4 C. butter
- 3 1/2 C. hard wheat flour (approx.)

**Procedure for mixing:**
1. Combine salt, honey, molasses, and butter in bowl.
2. Add scalded milk and cool mixture to lukewarm.
3. Add yeast.
4. Add 3 cups of flour and mix until smooth.
5. Continue addition of flour until mixture is stiff enough to knead.
6. Knead until dough is smooth and does not stick to the board.

**Rising:**
1. Place kneaded dough into slightly buttered bowl, cover with towel and allow to double in bulk at 80° to 86°. This usually takes about 2 to 2 1/2 hours.
2. Punch and let rise again until double in bulk approximately half the original time required for the first rising.
3. Knead and shape into loaves. Allow to double in bulk.

**Baking:**
Start at 425° F. to 450° F. After 15 minutes reduce to 350°. Total baking time 45 to 50 minutes.

### Cookies are in demand all year around for midnight snacks and coffee breaks. Miss Jane Saddler, textiles and clothing instructor, decorates these with colorful Christmas designs.

### Butter Crispies

1 C. butter
1 1/2 C. sifted confectioner’s sugar
1 egg
1 t. vanilla


Rich cookies are usually taboo for weight-conscious people, but this recipe, chosen by Miss Alice Davis of the Applied Art Department, is hard to resist... especially during the festive holiday season.

### Pecan Balls

- 2 C. flour
- 1/2 lb. butter (1 cup)
- 3 T. sugar
- 1 C. chopped pecans
- 3/4 t. vanilla
- juice of 1/2 lemon

Mix as pastry. Roll into balls, and bake in slow oven 1/2 to 3/4 hours. After baking, roll in powdered sugar.

### The different textures, distinctive flavors, and rainbow of colors available make vegetables one of the most valuable assets to your meal. Mrs. Lorraine French of the Food and Nutrition Department suggests this recipe for use during the holiday season.

### Spinach or Broccoli Souffle

- 1/2 pkg. (14 oz) frozen spinach
- 1 1/2 C. milk
- 1 C. grated cheddar cheese
- 1 T. minced onion
- 1 t. salt
- 1/2 t. pepper
- 5 T. quick cooking tapioca
- 4 eggs, separated

Cook vegetables as directed on pkg., drain, and chop. Sauté onion in butter until golden brown. Add to vegetable. Combine tapioca, salt, pepper, and milk in sauce pan. Cook until thick or comes to a boil. Remove from heat; cool slightly. Add cheese, and stir until melted. Add vegetable to mixture, and blend. Beat egg yolks; add tapioca mixture; mix well. Fold in beaten egg whites. Turn into greased 1/2 qt. baking dish. Place in pan of warm water, and bake 1 hr. at 250° F.

### Most folks like a dessert; all varieties rate high in popular favor. This particular ambrosia, from the recipe file of Miss Damaris Pease, instructor in the Child Development Department, is especially pretty for use at Christmas time.

### Ambrosia Dessert

- 6-8 servings
- 6 seedless oranges
- 1/2 C. shredded fresh coconut
- 1/2 C. fresh or bottled custard
- 1/2 C. milk
- 1/2 C. sugar

Peel oranges. Slice crosswise in 1/4 inch slices. Place orange slices and coconut alternately in crystal sherbet glasses. Sprinkle with sugar. Chill thoroughly. Serve very cold. If desired, ambrosia may be put into a crystal bowl and served at the table. This dessert can be prepared ahead of time and topped with a red candied cherry.
Nuts and fancy puddings are traditional for many families at this time of the year. Miss Margaret Liston, professor and head of the Home Management Department, prefers this almond pudding.

Golden Almond Pudding

1/2 C. soft shortening
1 C. brown sugar, packed
1/4 C. sugar
1 1/2 t. salt
1 t. cinnamon
1/2 t. nutmeg
1/4 t. ginger
2 eggs

Method:
1. Cream together shortening, sugars, salt and spices
2. Add eggs; beat until well blended.
3. Add almonds.
4. Sift together flour, baking powder and soda; add to creamed mixture alternately with pumpkin and sour cream.
5. Turn into well-greased mold, about 2 quart size.
6. Cover mold tightly with lid, or aluminum foil or waxed paper tied securely in place.
7. Place mold on rack in large kettle that has a lid.
8. Add water to come halfway up pudding mold. Put lid on kettle, bring water to boil and boil continuously for 2 hours.
9. Let pudding stand about 5 minutes before removing from mold.

Serve hot with Satin Pudding Sauce. (If pudding is made ahead of time store in mold and reheat in boiling water before serving.)

Satin Pudding Sauce

1 egg
1/4 C. melted butter
1/4 C. sifted powdered sugar
1 C. whipping cream

Method:
1. Beat egg until foamy.
2. Blend in butter, powdered sugar, vanilla and nutmeg.
3. Whip cream and gently fold it into egg mixture.
4. Store in refrigerator until ready to use.
5. Garnish top with slivered toasted almonds if desired.

Another striking dessert to be served in sherbet glasses was selected by Miss Lenore Sullivan of the Institution Management Department as her favorite recipe.

Orange Almond Mousse

10-12 servings

1 C. sugar
2 T. grated orange peel
1/2 C. boiling water
1 T. unflavored gelatin
1/4 C. cold water

1 C. orange juice
1/4 C. lemon juice
1/2 C. glace cherries
2 C. heavy cream
1 C. chopped blanched almonds

Put sugar, grated orange peel, and boiling water into saucepan. Stir and boil 1 min. Soak gelatin in the cold water for a few minutes. Dissolve soaked gelatin in hot syrup. Add orange and lemon juice. Let stand until jelly-like in consistency. Cut cherries into quarters. Whip cream. When gelatin mixture has thickened, fold in the whipped cream, cherries, and nuts. Place in refrigerator and let stand for several hours or overnight. Serve in sherbet glasses.
Placing the last candle in her Mexican Christmas tree is Miss Emelda Kunau.

Creating the Air of Christmas

by Ann Sindt, H. Jl. 2

The Yuletide spirit comes alive every year when pines are decked with lights and ornaments, boughs of evergreen are hung on front doors, and bright red candles illuminate the Creche on mantle pieces. As expressed by Miss Emelda Kunau, assistant professor of applied art, “It is getting ready for the holiday that sets the proper mood.”

Miss Kunau practices this philosophy each year by decorating her apartment with a variety of ornaments and unique objects which she has collected over the years. This year her display includes a number of Mexican articles which she purchased during her visit there at Thanksgiving. A Mexican candelabra of silver-colored tin with blue-green candles has a prominent place on the mantle. Quantities of Austrian pine and some pine cones surround the object.

The wall above the fireplace accommodates a reproduction of the painting “Journey of the Magi,” done by Sassetta. It was clipped from a magazine a few years ago and mounted and framed to obtain a striking ancient effect, making it appear like the original. Miss Kunau made two-dimensional sun-burst stars which she has used to create an effective setting for the painting. A candle standing just below illuminates this center of interest in the evening.

A colorful Mexican Christmas tree of blue tin, with candles at the tip of each bough, helps make up the dining-table centerpiece. Two large straw angels and several small Mexican figures, arranged around the tree, enchant the atmosphere of the room.

A table in the living room features a lighted candle floating in a bowl of water and oil. Sprigs of evergreen encircle the dish. On this and other tables lie Christmas books collected by Miss Kunau which guests can easily pick up and read.

A linen wall-hanging, which shows the Nativity characters surrounded by printed Christmas verses, hangs in the hall and greets guests as they arrive. Visitors to Miss Kunau's apartment can choose from a variety of Christmas cookies and fruitcake, served with hot cranberry punch, spiced tea, or coffee.

Miss Kunau believes that in preparing for and
celebrating Christmas, one should, above all, hold thoughts of friendliness and sharing. One feels, after glancing around her home, that she has successfully incorporated these ideas into her decorating.

Also creating the festive spirit with Christmas preparations is Miss Pilar Garcia, assistant professor of food and nutrition. Although she has had no formal training in art work, Miss Garcia enjoys creating with scissors and paper.

Many of her Christmas decorations are attractive paper cut-outs. The refreshment table for her apartment party will be adorned with a decorative centerpiece which she made from gold foil paper. In making it, she used a basic figure-eight design. A number of these foil figure-eights extend from the base of a large red candle. The ends are then brought up and attached to the side of the candle, creating a swirled effect. Boughs of evergreen are arranged around the bottom of the decoration.

Miss Garcia’s front door decoration also uses the basic figure-eight design. Combined with the basic form are ribbon and colorful ornaments.

One of her favorite traditional Christmas preparations is the making of Spanish rolls. This is a very rich coffee cake made in a round pan. It has a most enticing flavor; and “It would not be difficult to eat a whole pan of the rolls at once,” says Miss Garcia.

It is her belief that sometimes there is just too much activity during this season and not enough time to sit and reflect on the meaning which all the preparation should have for each of us. The “thought” to which both Miss Garcia and Miss Kunau referred is carried in a Christmas poem entitled

“Leisure”
I shall attend to my little errands of love
Early, this year,
So that the brief days before Christmas may be
Unhampered and clear
Of the fever of hurry. The breathless rushing
that I
Have known in the past
Shall not possess me. I shall be calm in my soul
And ready at last.
For Christmas: “The Mass of the Christ.” I
shall kneel
And call out His name;
I shall take time to watch the beautiful light
Of a candle’s flame;
I shall have leisure — I shall go out alone
From my roof and my door;
I shall not miss the silver silence of stars
As I have before;
And, oh, perhaps — if I stand there very still,
And very long —
I shall hear what the clamor of living his kept
from me:
The angel’s song!
— author unknown

study buddies
by Barbara Strang, '61

It’s open season for snacking! Today’s small appliances offer a fine and easy way to entertain your dorm friends or sorority sisters at late evening snacks, birthday parties or Sunday evening meals.

These handy pieces of equipment, easily stored on a closet shelf, are not only nice to have now while you are in school but will be even more useful when you have a home of your own.

Modern electric skillets are perfect for unscheduled parties and Sunday evenings when you don’t want to take time to go out to eat. With its dependable heat control there’s nothing better for sautéing hamburgers, toasting sandwiches, scrambling eggs, or for popping a panful of corn in only minutes.

The familiar pop-up toaster is available in sizes for toasting one to four pieces of bread. This appliance is the answer for the breakfast-skipper or the afternoon snacker. For variety, toast slices of poundcake, split muffins or rolls, frozen waffles — top with jam, honey, jellies.

The perfect companion for late studying is an automatic coffee percolator of generous size. This now comes with a control for making the brew of your choice — strong, medium, or mild — and for keeping coffee hot.

New this year on the equipment market is the drink mixer. Make frothy hot cocoa drinks, sparkling ice cream or sherbert sodas, milk shakes, or fancy fruit punches. This gadget also whips up the smoothest cheese dips and spreads ever.

Or you might invest in an electric griddle for pancakes, grilled sandwiches, or French toast.

The new hot-dog cooker would perhaps be a little impractical for dorm cookery because of its lack of versatility, but it would be fun to have at home. In 80 seconds this appliance cooks six franks to perfection, giving you barely enough time to split and butter the rolls. Your guests will be fascinated to see how it works: Attach each end of the weiner to an electrode in the bottom half of the cooker. With the lid closed, current shoots through to cook franks crisp but juicy.

Perhaps several of you or even your residence could invest in a table oven. This appliance, with its accurate, controlled heat, bakes a pizza or biscuits, cake, pie, and casseroles. Two generous racks make it possible to cook for quite a crowd. Operating from any convenient outlet, it is ideal for the thaw-and-warm-up job needed by the many frozen supper dishes and desserts you find in stores today.

If your parents are still searching for what to put under the tree, why not show them this article?
Approaching holidays, especially Christmas, may send the homemaker, or the future homemaker, into a frenzy as she considers the time- and money-consuming task of decorating. If you are one of the many who “just can’t think of a clever idea” for party, tea, or home, we have a tip for you—DO IT WITH FELT.

Felt is a relatively inexpensive fabric which, combined with a few easy-to-find materials—sequins, shells, and stones or beads from discarded jewelry—lends a new delightful flavor to your holiday festivities. On the practical side, it is easy to work with and your creations can be used again and again.

One popular idea is for a decorative Christmas tree apron. This can be used year after year and may become a part of the family tradition. The entire apron is made with felt, decorated with sequins and beads.

Another Christmas favorite is the mail mitten. Two pieces of felt are cut for each mitten, sewed together with plain or fancy stitching, and decorated with glued-on bells, trees, Santas, or other holiday motifs. Letters for “Holiday Mail” or “Mail for the Smith’s” can also be cut from felt. A button is sewed on each mitten, and a pair is held together by ribbon looped around the buttons.

Christmas bridge parties and other small affairs sometimes find the hostess at a loss for a clever, inexpensive favor. It’s felt again to the rescue. For this occasion it covers boxes of penny matches—with one edge left open for striking. The top of the covered match box can be decorated with miniature Christmas ornaments—tiny bells, sleigh and reindeer, Christmas tree, and/or holly leaves and berries.

Holidays aren’t the only time you can be creative with felt. A new idea in table decorations is placemats cut from white or solid-colored felt—the edges can be pinked, finished with fancy stitches, or left unfinished. Designs similar to those illustrated here are cut from felt, and a small piece of sandpaper is pasted on the back of the designs. They are fastened to the mat simply by pressing with a warm iron. When the party is over or the holiday is past, the designs can be pulled off. The placemats then put on a new face for the next event.
Another year-round trick you'll want to try with felt consists of covering a child's wooden blocks and gluing on felt letters, animal pictures, or designs. The felt softens sharp edges, and the colors stay bright and cheery looking.

Children of all ages will be delighted with a gay felt wall-hanging for their room. The background can be a solid color divided into squares with rickrack, or it may be different colored squares sewn together. In each of these squares is pasted an animal or storybook character, also in bright felt. A casing is formed at the top; and a small curtain rod, run through the casing, can be used to hang this unusual wall decoration.

Many of the suggested items can be purchased ready-made or in do-it-yourself kits. However, if you're creative, can spare a few minutes of time, and want originality, you'll probably buy a few yards of felt and carry through from the idea to the finished product.

Are Co-ops for ISU?
by Judy Godden, T.C.M. 4

Co-ops may not be a word unfamiliar to persons who attend Iowa State University. Often they are the means by which small businesses eliminate the middle-man and work together to reduce the cost of production.

The co-ops of which we are speaking, however, are not the usual kind. They are aimed at reducing cost, but they are concerned with student housing. A co-op, in this case, is a housing unit where residents work together and do some of the household tasks themselves in order to be able to attend college more economically.

Dean's Advisory Board of the College of Home Economics is presently conducting a study on this type of housing. Nancy Huser, H.Ed. 3, co-chairman of the project, has outlined the research they are undertaking. The Board has sent letters to each of the Big Ten and Big Eight schools asking for information concerning their co-op housing systems. They have also written to the United States Office of Education regarding possibilities for the program.

In the booklet "Living the Co-op Way," published by Purdue University, four aspects of this type of organization are outlined.

1. House Administration. In each house there are officers who make up the governing body. Disciplinary matters within the house are considered by a Standards Committee. Each co-op house has a housemother.

2. Cost. The cost of living in a co-op is approximately one-half of the cost of living in most other housing units.

3. Work Expected. Co-op students save money by doing their own work within the house. Each member is expected to spend approximately five to seven hours a week working in the house.

4. House Activities. Cooperative living certainly isn't all work and no play. Exchanges with other residence groups are arranged. Each house also participates in other campus activities.
One Iowa State girl hasn't yet caught the disease plaguing prospective graduates of the University. Joyce Cryder has successfully avoided the "senioritis" bug. Adjusting to a new school, participating in activities here, and acting as National College Clubs Section Secretary of the American Home Economics Association keeps her immune to lethargy.

Joyce spent her first three years of college life at the University of Georgia majoring in home economics education. She was vice-president and, then, president of the home economics club on her campus. When the time came for the Southern Region of home economics college clubs to submit names of possible candidates for secretary of all college clubs in the United States, the University of Georgia nominated Joyce. Her name and qualifications, along with names of girls suggested by the twelve other clubs in the region, were placed before a nominating committee. The group eliminated all but two candidates and placed Joyce and her opponent on a ballot sent to each college club in the nation.

The total ballot consisted of nominees for all offices in the College Clubs Section of AHEA. (Offices rotate among the various regions each year.) Each college club was allowed one vote for each office, and votes were mailed in as soon as the choices were made. With all returns in, Joyce Cryder was elected secretary for 1961-1962.

Joyce was officially installed in June at the AHEA convention in Cleveland, Ohio. At this time she observed the duties of the secretary and anticipated performing them at the convention in Miami, Florida, next year. She participated in a panel composed of college club members who discussed the role of college clubs in AHEA.

When the convention adjourned, Joyce began making plans for her transfer to Iowa State. She "wanted a change" and had been told "how good ISU was."

With the change made, she took up where she left off at Georgia and is now on Home Economics Council and an enthusiastic member of the Young Democrats. She is emphasizing radio and TV work in her studies and hopes to go into professional demonstration in home economics.

As College Clubs Secretary, Joyce has year-round duties. She is chairman of the section of AHEA which works with international relations. It is up to her to help with the international scholarship fund, to encourage each college club to contribute to bringing foreign students to study in this country. It is up to her to promote observance of UN Day by making suggestions to college clubs on how to further international good will on campuses. She also takes and distributes minutes of national meetings of college club officers.

"We do most of our work by mail, due to the fact that we all have classes and other obligations at our various colleges." Despite other commitments, Joyce attended the national meeting in Washington, D.C., on Dec. 12.
The bells of the campanile which can be heard from January to December assume a significant meaning during Christmas time. They ring with special tidings and joy during this season, playing traditional tunes of the holidays. The chimes which resound are similar to those of old with many of the special customs attached.

Christmas bells are thought of lightly in this country, yet no other instrument has as much meaning as does a Christmas bell, and no other symbol has had more written about it.

The bell did not take its prominent place in the church until some time after Christmas had become a well-established festivity. It then found its way into every part of the world where Christmas was celebrated, uniting all in its message of “Peace on Earth, Good Will to Men.”

To the medieval folk, the village bell was nearly human. It was given a name and hoisted into its belfry with a special ceremony. The bell rang out announcing the evening hour of prayer, “Angelus,” the town births, marriages, deaths, and every festival.

But the bell’s most important duty was to ring in the advent season. On each of the three mornings preceding Dec. 25, bells were rung as a happy reminder of the coming of Christ. Then, at sunset on December 24, the air was filled with their continuous chiming. Again the bells were heard an hour before midnight, this time to announce the passing of “Old Lad,” a popular nickname for the devil. And, finally, at midnight all the church bells of the earth could be heard echoing Christ’s birth.

Today Christmas bells bring the same spirit as they did in the Middle Ages. As Iowa State students walk in the midst of the music pealing from central campus, there is joy in the air.

by Marsha Barron, H. Jl. 1

Sweet, Silver Bells...
Tie on a shining bow or tack on a shimmering bangle when you're wrapping packages for those special people this coming Christmas, and watch the shine in their eyes. The joy both you and they will know through the time and care you take will more than match your extra efforts. So gather up your supplies, and lock yourself away with your imagination.

Sweeten the moments preceding the unveiling of children's gifts by constructing a candy tree. Wrap the box in plain paper, and lightly sketch on a topiary tree. Fill in with shiny hard candy or vari-colored gumdrops. For the trunk and base use either metallic paper or metallic tape, depending on the size of the package. Deliver your present in Santa's sleigh by, first, wrapping the package and then attaching cardboard runners to the side. Perch a gay Santa on top, and let him drive a styrofoam reindeer.

Try a giant candy cane with a yarn outline "painted" with cinnamon "red-hots" for the red stripes and miniature marshmallows or white gumdrops for the white stripes. Using jelly beans for the facial features, a Santa created with the same materials might also bring a bright smile.

Many other things can be done with yarn alone. For instance, wrap a present in plain red or green paper and sketch on in white yarn several ornaments, a tree or an angel. Left simple or glamorized with added baubles, a striking effect can be accomplished.

For something pretty, but quick and easy, use bright paper topped by a huge bow, and hang ornaments from the ribbon ends. Another possibility is to run three stripes of ribbons down the package, staggering the tailored bows on the stripes.
The flower of Christmas is the poinsettia, which is an excellent addition to any gift. Cut the petals from red foil paper, the flower centers from gold, and the leaves from green, folding the petals and leaves sharply down the middle for a three-dimensional effect.

Net butterflies sprinkled with glitter and scattered over a package will fly right to the heart of any feminine friend on your Christmas list. Make a pattern, cut the shapes, and glue on sequins and sparkle. Pinch the forms in the center with wire or gold string, and pin or paste to the present. Shimmery white paper, wreathed with lacy white bows to which are tied silver-touched bells, might also charm a lady.

Wrapping all your gifts in the same motif identifies them as yours and makes a pretty sight under the tree. A striking result can be achieved by using bright-colored tissue and a spray of flocked white needles or flocked white twigs.

The problem of odd-shaped gifts has now been simply done away with since the arrival of gift bags on the market. These bright metallic paper sacks really have answered this puzzle neatly while allowing room for the adventurous person to add touches of his own.

Another exciting newcomer to the gift-wrapping world is the plastic transfer. One manufacturer has come out with a wide selection of seasonal transfers in a variety of colors and sizes. These can also be applied to glass and other smooth surfaces for household decorations.

Attractive bows are probably the most important accessory in wrapping presents. There are tailored bows, which are oblong loops with flat loops around the middle, circle bows, which start with a small loop surrounded by three or four gradually larger ones, and the commonly used pompom. The last type is made with eight or more layers of ribbon in a ring. Flatten and fold in half, and cut wedge-shaped pieces at the center. Pull loops out and firmly forward, one at a time.

Simple ingredients, coupled with patience and ingenuity, can turn out presents that are gifts both inside and out.
Phi Upsilon Omicron

by Joy Reese, H. Jl. 3

Yellow and white are the colors of Phi Upsilon Omicron, and the girls wearing ribbons of these hues this month are new pledges of the fraternity.

Phi Upsilon Omicron is the professional home economics society for junior and senior women. Its purposes are "to establish and strengthen bonds of friendship, to promote the moral and intellectual development of its members, and to advance and promote home economics."

In order to be selected for membership, a girl must be at least a junior by winter quarter of the year she is pledged. She is chosen for activities, scholarship, and contribution to the field of home economics. In addition to members from the student body, there are honorary members, persons who have graduated from a school which offers a major in home economics and who have contributed something worthwhile to their profession.

Omicron chapter of Phi Upsilon Omicron was founded at Iowa State in 1926. Since that time, it has become an influential organization on campus. The chapter offers a scholarship to a freshman or sophomore girl for furthering study in home economics. Money for this is raised by the annual winter quarter sale of the fruitcakes made by members. This year there are 400 fruitcakes being sold at $1.25 each. The chapter also sponsors, along with Home Economics Council and Omicron Nu, the Home Economics Recognition Tea.

Besides these special events, regular meetings of the fraternity are held on alternate Wednesday nights. Business and special programs are designed to broaden the outlook of Phi Upsilon Omicron members.

January 6 is the big day for prospective members. Pledges will be initiated at this time and will begin working on a plan for making their group contribution to their chosen vocation during 1962-63.
Alii Nui Provides
Last-minute Gift Idea

by Anne Collison, T. Ji. 3

From the land of coconut palms and coral reefs emerges the muu-muu. The contribution of our 50th state is quickly becoming a college classic lounge and study uniform.

The muu-muu extends back into Hawaiian history to the coming of white missionaries to the islands. One story of its origin concerns two women—a very large native, who was the Alii Nui (religious and economic leader), and the wife of a missionary.

The Alii Nui, wanting to be civilized, demanded a dress like the white woman was wearing. Since the native woman weighed nearly 300 pounds, the missionary's wife made her a long, billowing, shapeless gown with a yoke and sleeves. Other women on the islands copied this style, and it became a traditional dress.

Another reason for the muu-muu's popularity in Hawaii is its comfort and coolness. The long tent-like garment is not binding and allows air to circulate under it.

The muu-muu spread to the United States and other countries, but until recently it was regarded as proper only for maternity wear.

The muu-muu rage hit several years ago in California. Women started wearing the muu-muu as a lounge dress, and some were worn on the street. The fad was picked up by college girls; and, overnight, brightly colored muu-muus bloomed in every dorm and sorority house across the nation.

Looking for a quick way to make a muu-muu without a pattern? This design requires four bath-size, printed, turkish towels. Your job will be easier if the towels are fringed at the edges since this eliminates hemming.

(Directions on p. 18)
There's still time to send Cheddar, Swiss Edam, and Blue cheeses. They'll be shipped prepaid anyplace in the U.S. by the DI department. And be sure to take home

IOWA STATE CHEESE

Dairy Industry salesroom in the DI Building

(Continued from p. 17)

1. Cut two towels lengthwise to obtain a 3/4 section of each towel.
2. Join these to form the back.
3. From the two thirds remaining, cut two lengthwise strips, 6 inches wide at the bottom decreasing to 3 inches wide below the sleeves to 1 inch wide at the neck. Keep the left side of one and the right side of the other piece on straight grain. (These will be the muu-muu sides.)
4. Cut 14 inches from each end of a towel and stitch each piece together to form the sleeves.
5. Join the edges of the sides cut on straight grain to one whole towel for the front. Join the edges of the sides cut on the bias to the back, and insert sleeves.
6. From the remaining scraps cut a yoke and facing 2 inches deep and wide enough to go over your head.
7. Gather the muu-muu onto the yoke, and hem the neck facing. Now go back and study comfortably.

—JKW—

Reflections of firelight
Dance in her golden hair
As she bends to examine
The gifts of adoration,
The gifts we have given
To Him
Through her.

From the sky,
Cloudy white with pending blizzard,
Drift small clusters of pears and diamonds
Dropping silently upon the frozen earth.

Over the boughs,
Murky black with winter sleep,
Rest comforters of softest down
Sheltering the branches in their slumber.

Atop the roofs
Is spread a fluffy frosting,
An icing of most delicate flavor
To cover the spicy warmth within.

—JKW—
the finished look

On campus or off —
the leading leather finish
is rich, mellow
antiqued bronze wax ...
and OLDMAINE TROTTERS
makes the bronze wax moccasin
everybody wants. Handsewn
and so good looking. Try
on a pair and see how
well you go together.

NATURALLY,
oldmaine
 trotters

$10.95

DeArcy’s Boot Shop

Des Moines 9, Iowa
726 Walnut
STILL comes the Christmas message to a troubled world — always the message of peace.

It has been wisely paraphrased as "Peace on Earth to Men of Good Will." May it be established in ourselves, our communities, our nation, the world — until peace and good will truly reign triumphant.