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Cooperative Coeds at Barton Hall
Ruth Stewart

The cooking committee at work in the Barton Hall kitchen.

Cooperative coeds are more economical at Iowa State College, for under the direction of Mrs. M. A. Perry, chaperon, they do all their own cooking and most of the light housework of their dormitory, Barton Hall, formerly South Hall.

For the last four years, the cooperative dormitory on the campus was West Gate Cottage, a three story frame house, for twenty-one girls. This year Barton Hall, a dignified brick colonial of four stories, has been made cooperative for sixty-five girls. They are still under the same college and dormitory rulings as the other students and are able to carry full college schedules.

Eight committees of eight girls each shift duties every Wednesday. Two committees prepare breakfast and luncheon and two prepare dinner. The other committees are appointed to clean and keep in order the halls, stairways, living rooms and bathrooms.

The corridors, stairways and rooms are cleaned every morning in the 15 minutes allowed before class. College boys scrub the kitchen and dining room floors once a week. An electric washing machine, installed in one of the two laundry rooms, may be used by the girls for their personal laundry. One of the cleaning committees washes the dish towels every day.

The foods committee meets with Mrs. Perry to plan the menus for the week. The meals are similar to those served in the other dormitories. A pint of milk and two fresh fruits and vegetables are planned for each girl every day. Bran muffins with jam, shredded wheat, cherries and milk might be served for breakfast. For luncheon, served cafeteria style, baked beans with catsup, apple and raisin salad, rye bread sandwiches, baked custard and milk could be served. The menu for dinner might possibly be roast pork with dressing, brown gravy, sweet potatoes, head lettuce salad, milk, ice cream and wafers.

Due to the large quantity, Mrs. Perry is able to buy the highest quality of food most economically. The cost is approximately $2.50 a week for the girls and at times it is less.

The breakfast committee goes on duty at 6 o'clock in the morning and by 7:30 it has finished breakfast, washed the dishes and prepared luncheon. Girls on the dinner committee start their work at 4:30 in the afternoon. At 6 o'clock dinner is served, with different girls as hostesses throughout the week.

The well-equipped kitchen serves as a laboratory thru which any girl can gain valuable experience. A dining room is on each side of the kitchen. The kitchen is divided into two units and the food for each dining room is prepared in each kitchen unit. There are two gas ranges, one at each end of the room. The sinks, opposite each stove, are beneath windows, which give light and ventilation. In the middle of the floor of the kitchen is a long, wide table with sliding drawers,

(Continued on page 14)