

1931

Account Books Will Tell Them...

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Recommended Citation

Dahlen, Alice (1931) "Account Books Will Tell Them..." *The Iowa Homemaker*: Vol. 11 : No. 7 , Article 6.
Available at: <http://lib.dr.iastate.edu/homemaker/vol11/iss7/6>

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If Mr. Smith Won't Eat It . . .

By Lorene Galbreath

"NOT I! I just will not eat left-overs," exclaimed Mr. Smith forcefully when his bride served him some cold chicken left from Sunday dinner.

"But if I disguised the chicken you, not knowing that it was a left-over, would enjoy it," retorted Mrs. Smith.

"I suppose you mean chop it up and put a white sauce on it, or make salad, or sandwiches. Don't worry, I won't touch it any way you fix it, because you can not fool me on these left-over things."

But Mrs. Smith could not throw away anything as expensive as chicken, and so the next time there was chicken on Monday she prepared:

Chicken Klopps

- 2 c. cold chicken chopped fine
- ½ t. celery salt
- ¼ t. onion juice
- 1 t. chopped parsley
- 3 eggs unbeaten or
- 4 egg whites

She mixed the ingredients in the order given, formed them into round balls, and poached in water just at the simmering point. When firm, she removed the klopps to buttered toast and served with mushroom sauce.

"WHAT good stuff," exclaimed Mr. Smith, "and I was expecting cold chicken today. I don't mind your trying new recipes on me as long as they are as good as this."

Another time Mrs. Smith served:

Chicken Wiggle

- 2 c. rich milk
- 2 T. butter
- ½ c. peas
- 1 t. salt
- 2 T. flour
- 1½ c. diced cooked chicken
- ½ c. boiled or uncooked rice
- ½ t. pepper

She melted the butter, added the flour and seasonings and gradually the milk, making a sauce. She stirred this constantly until it boiled, and then added the other ingredients. John was a little late to dinner that night so she put the sauce over hot water, and when he did come served it hot on buttered brown toast.

Mr. Smith liked this immensely for he said that the rice reminded him of some dishes he used to get at a Chinese restaurant.

Not long afterward Mrs. Smith found another recipe which she was sure would please John's Oriental taste. It was:

CHICKEN L'ORIENT

- 3 T. butter
- ½ c. tomatoes

- 1 c. diced cooked chicken
- ½ c. gravy or broth
- 1 very small onion chopped fine
- 2 c. cooked rice
- 6 stalks diced celery.

She browned the onion and celery in butter, added the tomatoes, rice, and chicken. Over this she poured gravy or broth and simmered for ten minutes.

Mrs. Smith remembered that John always did enjoy short-cake and she kept that fact in mind when she served:

Chicken Shortcake

- 2 c. flour
- ½ t. salt
- ¾ c. milk
- 4 t. baking powder
- 4 T. shortening
- 1 c. diced cooked chicken
- ½ c. diced celery
- 2 T. butter
- 1 c. chicken stock
- 2 T. flour
- 1 T. butter
- Salt and pepper.

She made a biscuit dough of the first five ingredients and rolled ¾ inch thick. She cut it with a small round biscuit cutter and baked in a hot oven for twelve minutes. While her biscuits were baking, she made a sauce of 2 T. flour, 1 T. butter, and the chicken stock. She

browned the celery in 2 T. butter and added the chicken, heating thoroughly, when the biscuits were done, she broke each one open and put the chicken mixture between the halves and on top.

One day Mrs. Smith was surprised by some out-of-town guests. She insisted that they stay for lunch, and then wondered how one cup of left-over chicken ever would be enough. Then she remembered her recipe for—

Chicken Tapioca Omelette

- 4 eggs
- ½ t. salt
- pepper
- ¾ c. milk
- 2 T. granulated tapioca
- 1 T. butter
- 1 c. diced cooked chicken.

She beat the egg yolks until thick and the whites until they were stiff. To the scalded milk she added the tapioca and seasonings, and cooked twenty minutes in a double boiler, stirring frequently. She added the butter and poured this mixture over the egg yolks, added the chicken and folded in the egg whites. This she turned into a hot buttered skillet and cooked in a slow oven about twenty minutes.

Mr. Smith liked so much the way his wife camouflaged left-over chicken that he insisted she buy it frequently. He explained that since good chicken can be bought cold pack, refrigerated, and canned at any time of the year, it is no longer considered an "out of season food" as in his grandmother's time.

Account Books Will Tell Them...

By Alice Dahlen

HOW many of you have spent some money this week? How much have you spent for candy bars? These questions and many others the girls in the eighth grade classes at the Ames Central School can answer for they are keeping account books.

The keeping of account books grew out of a unit on "Sharing Responsibilities in the Home." After the girls had made a thorough study of scheduling their time so as to get enough time outside regular school hours for recreation, rest and time to share home duties, they decided another responsibility was sharing the family income.

The girls decided they were not wage earners, but the part they could play in sharing finances would be to conserve money by (1) avoiding waste of food, (2) taking good care of clothing and personal belonging, and (3) by spending money for only necessary articles. In order to conclude how they could save money, the girls felt first they must realize how they spent their money. Thus

came the idea of the account books. A regular, but simple system of bookkeeping and accounting was adopted. Examining account books that their mothers used in their homes, and deciding for what commodities they spent their money, led to certain headings to be used in their books such as money received, savings, needs, charity, and amusement.

Although a greater part of the money has been spent for needs, such as school supplies and clothing, it was found that the girls have been able to have a few luxuries. They have also added their small donations to charity. On the other hand, there were instances that showed considerable amounts spent for luxuries, especially movies. One girl to her astonishment found she had spent three dollars and seventy-five cents for moving picture shows in three weeks. The class had not realized before what a drain a girl might make on the family purse. They all decided that keeping these accounts was a worthwhile project because

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All About Bulletins

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have a cupboard space with narrow shelves in which the material relating to one unit, or one topic in a unit may be stored. Some have made filing cases for bulletins that are of the same general size. Others have mounted or collected in a notebook or portfolio form all the materials pertaining to one subject.

A storage plan that permits ease of access and ease of handling, that invites use and that does not involve an unnecessary amount of re-sorting and other labor after use promotes a freer and more voluntary use of such reference materials.

Here Are the Answers

31. Twelve to sixty courses, each dish constituting a course.
32. Succotash.
33. A standard soup of the French.
34. Hungary.
35. A pudding made of whole grains, cooked in milk, sweetened and spiced.
36. Baked beans and brown bread.
37. Unleavened bread eaten at the Passover.
38. Biscuits.
39. Small herring-like fishes found in the Mediterranean Sea.
40. A rich biscuit dough to which fruit has been added. It is baked and served as a pudding with sauce.
41. England.
42. Flower buds of a prickly shrub cultivated in Europe. They are pickled and used in sauces.
43. Pot au Feu is a French clear soup.
44. France.
45. The cross is symbolic of the cross to which Jesus was nailed.
47. Placing on the table all the dishes of a service, and then taking them away again in order to carve or serve them.
48. Hard, spicy cookies, made especially for the holiday season in Germany.
49. Sour cabbage.
50. Crumpets and muffins.

Life at St. Marks

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to outdo one another. I've been told that I haven't seen anything yet, as they will shoot up in lovely colors before the winter is finished, greens, pinks and blue-white. They do not always appear in the north, but are as likely to be seen in the south first.

Sunrise begins about 7:30, sometimes it is a brilliant banner flung to the sky, with the blue mountains revealed in all their grandeur, sometimes a delicate flush of mingled pinks and mauves against a

slate-blue topping. Around 4 o'clock the sun pretends it has been up all day.

Moonlight in Alaska isn't an affair of softly shading, now revealing beams, but is a composition of silver whiteness which turns everything, especially since snow cover roofs, trees, and trail, into a different world, a fairyland of gleaming light.

Nenana once was the important center, or end of the Alaska Railway Company, and boasts of the fact that President Harding drove the golden spike into the tie at this point.

Have a New Year Party

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winter's night. Waffles, oyster stew, or chili con carne are always welcome. Then a dessert that's not too heavy; fruit or sherbet is best. You know, it's not good for us to eat too much rich food at night; and plum pudding after waffles or chili would be likely to give indigestion to your guests.

A good midnight supper for after an evening of bridge is:

Waffles	Sausages
Hot Chocolate	
Fruit Sherbet	
Christmas Cookies	
Hard Candies	Nuts

Then let the stroke of twelve usher out the old year—usher in the new. You and your guests will be ready.

Account Books Tell Them

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it made them all more conscious of their responsibility as family members to spend carefully and wisely.

The ninth grade clothing course includes a unit in budgeting. The account books will then serve another purpose and that is they will be a background for their clothing budget.

As well as being worthwhile this is an exceedingly interesting project for the girls, parents, and teachers.

NEWEST
WINTER
STYLES
IN
WALK-OVER SHOES
and
Rollins Hose
TRUEBLOOD'S
SMART SHOES
Campustown

Conservative Conservatories

(Continued from page 2)

cause of unhealthy conditions caused by over-watering, overfeeding or insects. The old soil should always be removed, the roots loosened, and the plant watered and kept in a cool, shady place until root action begins.

Plants may be propagated by cuttings or grown from seed. Stem-cuttings from the upper parts of healthy plants are generally used and they grow best in coarse sand, properly drained, but still kept moist. This can be accomplished by placing the cuttings in a small flower-pot, with the drainage-hole corked, inside a larger pot filled with water. It is more difficult to grow plants from seed, but this may be done quite satisfactorily in a light, warm room with a south window, early in the spring.

Plants need special care in our homes in the winter. Have you wondered why they shed their leaves and why their buds do not open? Dry atmosphere is usually responsible. Increasing the humidity by vaporizing water over the radiators, or by spraying the plants on sunny days

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