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Helen Clark
Iowa State College

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A Grad Presents

Meat on Parade

by Helen Clark

WHEN Iowa State women graduate, they are expected to be able to do real jobs, take full responsibility, wherever they are. This is proven by the job of Miss Katherine Kratoska, who was graduated from here in 1934, in dietetics. Her internship was taken at the Mass. General Hospital, Boston, after which she worked for a short time at the Woman's Hospital in Detroit. She obtained her present position with the National Livestock and Meat Board in November, 1935.

In title, Katherine Kratoska is assistant to Miss Florence Plondke, educational supervisor of the National Live Stock and Meat Board. "But," she told me, "titles don't mean much in a job like this. It's what you do that counts." And from the amount of work that she and Miss Plondke turn out in six months time, her statement is self evident.

From July through December of this year, Miss Plondke and Miss Kratoska have prepared radio talks for six stations in the middle west when these stations requested them; they have prepared and conducted meat exhibits for six large fairs such as the Iowa State Fair and the Dairy Cattle Congress and for two conventions; they have to their credit the preparation and presentation of eight lecture-demonstrations and 42 lectures; they have conducted four cooking schools, contributed 57 articles to magazines and newspapers, and sent out 1373 pieces of literature from the central-west office located here. Miss Plondke and Miss Kratoska work with Ames as their headquarters for educational service.

Miss Kratoska finds it necessary to be able to do a number of things every day. One of her chief jobs is the reworking of Board material to send out to stations in the form of radio talks. Every bit of material that is used in cooking schools, radio talks, or demonstration work comes from and is approved by the main office of the Board.

This organization represents the entire meat industry from the producer of cattle to the consumer of crown roast of lamb, so every detail must be scientifically correct and in no way harmful to any part of the industry. In their office Miss Plondke and Miss Kratoska

maintain an interesting, adequate file. And it is from this file, the special section on "Radio Talks," that Miss Kratoska takes her material, reworking, inserting this paragraph, taking out that one, making finally, a well-organized, interesting presentation which is sent out to the radio stations that request such talks.

Next Miss Plondke and Miss Kratoska prepare food releases with accompanying pictures that go to newspapers all over the country. Many papers that want food articles use this service. This also is reworked material that has come from the main office which keeps in constant touch with research laboratories throughout the country. Every possible source has to be watched for new methods and ideas on meat, says Miss Plondke, for they are subject to change without notice. And a corporation of this kind cannot afford to publish outmoded material.

The most interesting phase of Miss Kratoska's career is, to an outsider, her part in the cooking schools conducted all over the country. First, before the school is even begun, there are programs to be made, recipes to be compiled, and properties to be obtained. These details fall to Miss Kratoska. In their own special language she and

Miss Plondke call this the "back end" and Miss Plondke's job of actual demonstrating and taking care of the "front end" of the cooking school procedure.

During Miss Plondke's demonstration, her assistant is doing 101 things back stage. She supervises such jobs as peeling potatoes and washing dishes, sets up the trays of materials for each recipe, prepares certain things, such as dressing for meat. All the time she is working she is listening to the lecture to receive her cues for the new trays of material to go on the stage. A tremendous amount of work must be done in two hours, so Miss Kratoska also watches the actual cooking or baking of the food and attends to its decoration.

A distinguishing feature of the National Live Stock and Meat Board cooking schools is a fashion parade of foods. After the foods are prepared and decorated, they are exhibited with the help of uniformed assistants, on mirror devices, so the entire audience may see the finished products. After the four-day school is over, Miss Kratoska's one remaining duty is to repack all of the properties, so not even a frying pan or measuring cup has to be tied to the spare tire; but everything is neatly in place in the trunk in which it came.

