Imagination + Independence Encouraged By Honors Program

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Imagination + Independence
Encouraged by Honors Program

Scholastically superior students may meet the challenge of individual study and research as a part of the Home Economics “Honors Program.”

This program was started last fall by the faculty to provide a more flexible program for students of high academic ability.

A student with a cumulative average of 3.4 or above may apply for admission to the program. Each application is considered by an Honors Committee, consisting of Dean Helen LeBaron, Dr. D. Bruce Gardner, Child Development Department, and Miss Nelle Thompson, Foods and Nutrition Department.

Independent Study

"Provision for independent study is one of the main concerns in considering applicants," said Dean LeBaron. She said the applicants should have a real purpose and should plan an imaginative and creative program. The Honors Committee sometimes alters proposals, depending on the applicant’s experience and background.

There are no set rules for courses that must be taken by Honor Students. Changes may be made in core requirements and major requirements to suit the individual. Dean LeBaron said, "We want to be sure students get broad backgrounds and a thorough program in their special interests."

Applications for the program are accepted once a quarter. This fall the date is Saturday, Oct. 10. Women interested in applying should first talk it over with their advisers, then talk to a member of the Honors Committee. Next they should talk to their department heads for additional guidance before submitting their applications.

Freshmen who apply, after two quarters, do not have to have as much detail in their program, but must plan to "pursue a particular interest a little further than they would in the regular curriculum." They present a more detailed program at the end of their sophomore year.

Sixteen women are now participating in the program. Most are either working on a project or doing individual research as well as class work.

Lynne Johnson and Beverly Schlacks, both H. Ed. 4, are specializing in guidance. They are taking a guidance course this fall and will do special problems in the field. One of Miss Johnson’s projects will be relating guidance to the home economics curriculum.

Nutrition is emphasized by Virginia Buck, Diet. 4, in her individual work. She is taking more chemistry and experimental foods than dietetics majors usually take. Math, industrial engineering and industrial psychology are other courses which Miss Buck will take under the Honors Program. These courses, she says, will tie in with institution management.

Study in Prices

Mrs. Glenda Cammack Tjelta, A. A. 4, is working on interiors projects with particular families in mind. Under the Honors Program, she is doing more detailed study in finding prices and adapting the project to suit a particular family. Mrs. Tjelta is also doing research in textile design for furniture. She sketches in Des Moines and works up interior plates, and then submits written reports. Credits are based on the number of hours spent studying. Mrs. Tjelta says she does nine hours of research a week for three credit hours.

Jill Gaylord, A. A. 3, is taking additional history, sociology, and literature for her applied art background. She is planning to specialize in stitching and woven design in textiles.

A sophomore, Rachel Davis, plans to emphasize foods courses and combine dietetics and experimental foods.

Women Participating


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Pumpkin Mints For Halloween
(Continued from page 5)

milk. Add 3¼ cups confectioner’s sugar. Mix thoroughly and add 2 or 3 drops oil of peppermint. Knead with hands until the fondant is smooth. Take out about ⅛ and color it green. Knead to work in color evenly.

Cover with a piece of damp cheesecloth to prevent drying and reserve for the pumpkin stems. Add enough yellow and red coloring to the remainder of fondant to make it a nice orange pumpkin color. Knead to mix the color in evenly. Cover this with piece of damp cheesecloth also while working with it.

To make pumpkins, pinch off small pieces of orange-colored fondant. Roll into round balls in palms of hands. Break toothpick in two and make grooves in fondant ball with blunt end of toothpick to resemble those in pumpkin. Roll a bit of green fondant in thin roll. Cut in short stemlike pieces and press one into the top of each pumpkin.

Honors Committee Questions
(Continued from page 8)

The women do not have to guarantee to maintain a certain grade point, for the Honors Committee does not want them to avoid difficult courses because of their averages. If a student’s grade point drops seriously, however, she will be questioned as to whether she is working to the best of her ability.

Honors Program seminars are held once a month. Programs are held which benefit the entire group, and a chance is provided for the students to share their projects and programs with the group.

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