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Pumpkin Pies They Don't Forget

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The Red Cross life saving certificates awarded to sixteen girls last spring seemed to have increased the interest in swimming and the pool room seemed to have increased the interest in economics building seemed strangely vacant for all its "full-to-the-brim-ness." But the building was alive nevertheless with the work which she had planned or helped to plan.

Thirteen students were enrolled in the graduate division with Dr. Ethelyn Miller at it's head. Miss Lord met me. Before I left her office she invited me to stay and attend the experimental cookery class which was being held under the direction of Dr. Miller for the departmental instructors at 4 o'clock that night. Tho I had to decline her invitation it made me realize just how much I wanted to see and hear a little at a time.

The rest of the afternoon I darted hither and thither in the building, speaking to old class mates and taking an occasional peep into a new class. In the second floor junior cooking laboratory, a class of girls with cheeks to match their cooking dresses and an air of honest satisfaction were doing the very last dishes left from the buffet luncheon which they had served that noon, and, "We didn't forget to butter the rolls or pass the coffee the second time either," I heard some one say as I passed the door. Which recalled to me the time that I had forgotten to butter the rolls, and had been so anxious to make up for my negligence that I had passed the coffee three times.

The laundry room on first floor was thick with steam, soapsuds, and sophomore girls doing their own and learning to do their families washing— even as I had learned. Another laundry room was soon to be fitted up down the hall, I was told.

Across the hall another class was enameling an old walnut table in a lovely shade of grey, for the practice house porch.

At four o'clock I was seated at a little black enameled table in the "Campus Tearoom"—the tearoom which was being run by the institutional cookery class and supervised by Miss Eda Lord Murphy. The home economics faculty took lunch there four days a week I had been told, and every night from four until six a bevy of faculty, students and campus visitors collected there for a bit of recreation and a cup of tea.

Over a cup of hot chocolate and an artistically, daintily and gastronomically satisfying lettuce sandwich Miss Murphy found time from her busy circling of the room to tell me that the tearoom was paying for itself and that the girls who were running it were learning much about tearoom and cafeteria management. She added that she would like to have called the room the "campus coffee room" for "we do want the men to come and the word tearoom scares a man so you know," she declared. But looking at the number of men scattered around the room I decided that, scared or not scared, they were coming nevertheless.

Four thirty and time to go! I hadn't had a glimpse of the art studios or the practice house or a half dozen other places I had wanted to see. I hadn't had time to find out whether or not it were really true that girls in practice teaching had to teach thirty-six lessons this year instead of twenty-four. I hadn't had a chance to ask when the new home economics building was to be started, or what they were going to do with the economics building was to be started, or what they were going to do with the girls who enrolled next fall. But one thing was sure of as I ran back toward the carline thru the leaf covered path. Old mother home economics might "live in a shoe" and "have lots of children" but she knew what to do and "thrive and grow in a marvelous way."

"Power's off," said a man when I reached the carline. "You'll have to get a taxi. So I did.

Pumpkin Pies They Don't Forget

By VIOLA M. BELL

They may be made with molasses or made with sugar, made by the baker or made by the neighbor, but—nine chances to one that you are in your own kitchen just the day or so before Thanksgiving.

The filling is really a rich custard with a pumpkin or squash seasoning. To make a good filling split, slice and pare the fruit and cook over a low fire with out water, or bake until soft and mash and strain. Pumpkins may be oven dried in the fall and prepared for use throughout the entire winter. A good hard crust which is delicious and has a good filling is the easiest to make in individual pies by putting the crust in muffin tins and pouring the filling in. About one fourth cupful is added to the flour mixture.