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A Vision Come True

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A building that is feminine without in any way suggesting weakness—one that has a grace, a charm, and a dignity but rarely found;” such will be the long-looked-for Home Economics building which is soon to be begun.

It is to be one of the units in the main quadrangle of the Campus, the mental picture of which is most attractive to one who knows the Ames Campus. In sketching this future quadrangle, we might begin at the new Library building as one of the corners, progressing from there to Central, then passing over to the Campusite, turning once more at Agricultural hall and, in picturing some new building in line with Agricultural hall, eradicate in our mind the present old Agricultural building and Margaret Hall, and we will have the quadrangle complete except for the north side. This whole side will be formed by the new Home Economics building. The attractiveness of this group is very marked, especially when we remember that Home Economics will be somewhat longer than Central, a beautiful renaissance building of Bedford stone, designed in harmony with the other main buildings on the Campus, yet distinctive enough in its simplicity and dignity to express the ideals of the Home Economics Division.

The cordial and inviting entrance on the south side will express the sincere invitation of the Division to come in and partake of its joys.

From the vestibule, one may choose to go in any of several directions. On the right is a student room for committee and small group meetings, in which there are also shelves for supplies of the various Home Economics organizations. On the left is a seminar room. If one follows the hall to the left, one will find the Executive offices, the Clothing offices and clothing laboratories, and at the end of the hall will be a bright, sunny room, 24 feet by 55 feet, and then. Menu cards both in public places and at home Agricultural building and, in picturing some ideas on what the student room for committee and small group meetings, in which there are also shelves for supplies of the various Home Economics organizations.

The second floor will be devoted entirely to laboratories and offices, with one room for special research work.

The third floor will be one of the most attractive of the whole building. It will extend only over the central portion of the building, making possible a most unusual series of art studies, lighted by windows and skylights, around a central court. One of the happiest steps in moving into the new building will be the transferring of the art department from the present unsatisfactory quarters to ideal surroundings.

Our new building will indeed be a vision come true. It was cherished by Dean McKay in days when it would have been considered nothing but a vision by many; it is soon to be a reality, bringing with it a vision of such a wonderful Division of Home Economics that even now it seems almost too good to be true.

Norwegian Cookery

Considerable interest has been shown in foreign cookery in this country. Our adventurous taste buds have become accustomed to and enjoy a chop suey now and then. Menus both in public places and in homes give evidence of foreign and Italian influence. These foreign suggestions afford a delightful variation to our diet and they have prompted further search into European cookery. In the Womans Home Companion for February 1954, Rose Amot Salvioli compiled a page of "Around the World Recipes." And the comment—"When all countries know and enjoy each other's favorite foods, perhaps we shall understand each other better. Our gustatory nerves may be pressed into service in the cause of international mindedness." The mountaintop little country of Norway has several tempting foods to offer. Scandinavians specialize in bread cookery. The basis of diet in Norway is fladde brod (flat bread). This bread is very similar to the Swedish "Health Bread" which can be purchased at the grocery stores in this country. The farmers of Norway bake bread twice a year, usually in June and September, and it is stored in a storage house (en mad at) outside of the dwelling house, where the different flours, the baked products and the meats are kept. The flade brod is made of barley flour, potato flour, and a small amount of rye flour. The flour is mixed with water and salt and then is kneaded into rolls. The rolls are then put in a hot oven and when they are done, they are put into a cold oven to cool. The bread is then cut into thick slices and is ready to be enjoyed.

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