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Home Economics Faculty Members in Europe

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GLIMPSES OF EUROPEAN ART
By FRANCES SWENSON

European trips seemed to be the popular type of vacation with members of the Home Economics faculty last summer. Miss Ruth Spender, instructor in Home Planning and Interior Decoration, as a member of a party of twelve, had a most interesting trip thru England, Switzerland, France and Italy.

In particular, taking the northern route to Liverpool, made their first stop at Stratford, England. Stratford proved an extremely interesting little town, with many quaint lanes and old-fashioned houses. Miss Spender was especially attracted by one of these houses one evening and upon investigation discovered that it was the home of Shakspeare. The cottages, which are several hundred years old, are strictly individual in every respect, and the look of the exterior features, both of exteriors and interiors, which she expects to use in the department. The furniture—lovely old chairs, quaint tables and windows—were exactly her taste; the small panes in the windows—all lent an atmosphere to the lovely surroundings.

Warwick Castle and the ruins of Kenilworth were long-to-be-remembered spots. Warwick contains many of the best works of Rembrandt, Reynolds and Holben.

In London, where there are myriads of interesting and fascinating places, the most satisfying to Miss Spender was the Queen's Doll House, a miniature of one of the palaces of the Queen found at the British Empire Exhibition. It is worked out to the smallest detail, even to the paintings on the wall, which are miniature reproductions done by the greatest artists. St. Paul's Cathedral and Westminster Abbey are good examples of old English architecture, besides being places of particular interest to everyone who visits London.

At Dover the party crossed to Ostende, which became their headquarters during their stay in Belgium. Ostende and Blankenese are two seacoast resorts which were visited as was eehene, near which is the “Mole,” made famous as a fortification during the Great War. It was here that part of the German fleet was bottled up by the English.

In Belgium many of the houses are built together in a community style. In the war-wrecked sections, there are often only one or two units of these houses left standing.

Italy next became the center of interest. The beautiful villas found thruout that part of the German lines were long-to-be-remembered. Miss Spender found the Italian landscape, the quaint houses, and the beautiful villages as country homes, and almost entirely for entertaining. All of the estates have wonderful well laid out gardens and lawns. In the Gallerias, there were perhaps one of the most fascinating places. Here are many remarkable pictures, portraits and statues. Among others, the famous chairs, old tables of “Bibber Thrower” and the “Lacoon Group.” The walls of the Vatican are hung with rich old tapestries.

In the Palace, the League of Nations attracted the most attention. Paris was the last stop. The Palace of Luxembourg, located here now contains an exhibition of the greater modern painters. The Concergerie is the prison where Marie Antoinette was imprisoned. Her gardens were laid out in extreme French coloring, similar to the colorings in Erte’s drawings.

Besides the educational value of the trip there was the mere “thril” of being in the Old World, the fun of shopping in England, France and Italy and the joy of an ocean trip, a combination not soon to be forgotten by those fortunate enough to have enjoyed it.

EUROPEAN MARKETS
By JESSIE HILL

“it is customary in Europe to serve wine with the meal and in every place we visited we ordered the local wines.”

“In England the most,” said Miss Day, “not because it was better than the French but because it is more like your own. The English are not really as good cooks as the French but because they have much less time trying to get a dish perfect. Slices of white bread were served and we were welcome after hard rolls three times a day. The English eat at four to six in the afternoon is the time for everyone to have tea. Even the guards in the park take off for dinner a cup or two. Dinner is not served until seven o’clock. After dinner coffee is always served in the drawing room.”

“Sometimes, when it was necessary to eat lunch on the train reservations had to be made ahead. The restaurant cars are d’hote and more people are served in less time than on the American diner.

“The most common food of Italy of course is macaroni. Wholesome but an over selling just that and canned fish. Usually the macaroni is served with parmesan cheese sprinkled over the top sometimes in tomato sauce or to paste, the only form of canned tomatoes in Italy.

“All of us were glad to get into Switzerland because it was cool and so much more sanitary than any part of Italy. The food is like the language, Italian in some sections and French and German in others. Every place the milk and butter was outstanding. In other parts of Europe butter, unsalted, was served only at breakfast for the Americans.

“Next we went to France. Their cooking leads the world. The chefs are very painstaking in that they spend a great deal of time and money to get a dish just right. Vegetables and green salads characterize their diet. The potatoes are very unlike ours but again we can have only praise for the French cook.

“The markets of Paris are very interesting. The early morning market is the hobbiest market. They cleared away for the retail markets which open at 8:00. Some of the goods are sold in the market and in the concourse. The chief problem is the lack of a system of refrigeration except in a few of the larger hotels. Everything must be consumed at once. Meat that is served at dinner is killed in the morning.

A continental breakfast,” says Miss Day, “consists of a pot of strong coffee, two thirds chickory, with a pot of hot milk, and small hard rolls. The milk and coffee are both poured into a cup at the same time in about equal amounts forming what is called Cafe au Lait. This breakfast can be redeemed by a cup of chocolate. We were hungry for a bowl of oatmeal porridge and graham bread. In England there is a large tea. In the tea houses we bought chocolate every place we went. It was always excellent. In Paris we found a man selling Eskimo Pies.

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“One vegetable served at almost every meal which we use very little over here is vegetable marrow. The taste is the same as cooked cucumber. It was served in all ways, sometimes buttered and sometimes baked. It was baked. It was stuffed with nuts and bread crumbs.

“We enjoyed the cooking in England the most,” said Miss Day, “not because it was better than the French but because it is more like your own. The English are not really as good cooks as the French but because their are much less time trying to get a dish perfect. Slices of white bread were served and we were welcome after hard rolls three times a day. The English eat at four to six in the afternoon is the time for everyone to have tea. Even the guards in the park take off for dinner a cup or two. Dinner is not served until seven o’clock. After dinner coffee is always served in the drawing room.”

We have here two viewpoints of Europe expressed by representatives of different departments in our Home Economics Division.

of Septimus Severus Trajan and Constantine. The Constantine Arch was formerly the beginning of the Appian Way, the famous road leading out of Rome.

Then Venice! What a unique city, with its canals, bridges, old Byzantine and Italian architecture! Each cathedral in Venice has some one very rare sculpture. St. Mark’s cathedral has for its most valued ornament, a large gold plaque, studded with many precious stones.

One of the interesting parts of Venice is Lido, the pleasure park which appeared to us as popular as our American pleasure parks.

After leaving Venice, the party took a northern course thru Italy and over into France and to Montreux a famous resort. All thru Switzerland are scattered chalets, most of which are built of stone, with roofs of cobblestones.

Up Lake Geneva from Montreux to the city of Geneva proved an interesting and beautiful trip. At Geneva, the Palace of the League of Nations attracted the most attention.

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