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Art Students Compete

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Miss Gertrude Sunderlin, H. Ec. '19, and Miss Gall Redfield, H. Ec. '25, are the senior and junior fellows under the Ball Brothers Industrial Fellowship. The fellowship is a grant of $4,500 to be used over a period of two years. Miss Sunderlin is working to establish time tables for the processing of non-acid vegetables and meats. Miss Redfield is determining the rate of heat penetration in glass in home canning.

The work was started last July and will continue over a period of two years. Last summer vegetables and meats, including green and yellow beans, Swiss chard, sweet corn, tomatoes, pork loin, sausage and beef were canned.

To find the best length of time of storage before canning and the length of processing, different variables were used. Those for the vegetables were changes in time of storage; that is, after picking and before canning, and differences in length of processing. The meat variables used were addition and non-addition of water, bone and fat, cooking partially before canning, canning raw and differences in length of time of the ripening of the meat after the animal was killed.

Last fall Miss Sunderlin opened all the spoiled jars to determine the organism that caused the spoilage. The jars that showed no sign of spoilage are now being opened to detect the presence of any bacteria. When the organism is found, the length of time of processing to destroy it will be determined.

Miss Redfield is studying heat penetration under the same conditions. By the use of the potentiometer, the length of time for the center of the jar to heat to the same temperature as the outside is being determined. The inner temperature of the jar is found by extending a positive and a negative wire through the jar lid. These wires are in turn connected up with the potentiometer.

Up to the present time, 1,042 pints of vegetables and 624 pints of meat have been canned by means of the hot water bath. No definite information has yet been given out as to the results of these experiments. This next summer's work will be done with the pressure cooker to compare results.

**Art Students Compete**

By JANE RHOADS

Four groups of art students from Iowa State, with three in each group, took turns at decorating a suite of four rooms on exhibition in Yonker's Department Store during the National Better Homes Conference in Des Moines, March 8 to 11.

One group went down each day of the conference and selected all the furnishings for two bedrooms, a living room and a dining room which were then on exhibition for those who attended the conference. A spirit of competition was aroused among the various groups by offering a prize for the two sets of rooms that were judged to be the best.

First prize, a lovely chest of drawers was won by the group composed of Christine Phelps, Harriet King and Allegra Bush. Second prize, a ladder-back chair was awarded to Dorothy Dean Heryford, Doris Grey and Yvonne Yountes.

The prizes were offered by Yonker's Department Store and will be the property of the art department. They will be used in the interior decoration laboratories. Miss Anna Henderson and Miss Lillian Russell, art instructors, were in charge of these groups.

Experiments at the University of California have shown that fig ice cream is of excellent flavor and texture. It possesses the healthfulness of figs. The canned solid pack white figs of the Calimyra variety proved best in the experimentation.