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Do Your Duty...

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Do Your Duty . . .

By Gretchen Prouty

YOU know, of course, that in cooperative dormitories the girls do the cooking and serving. Perhaps that is the extent of your information. But that is just like looking at the outside of a large factory and trying to imagine what may be going on inside each room.

The very new cooperative dormitory dweller who shyly came to the "chairman" after dinner, the first time she was on a foods committee, and asked if she could help with the dishes was initiated by that important bearer of authority in a hurry. For every girl on the committee helps every day. In our visit to a cooperative dormitory, the best way to find out quickly what it is all about is to follow in the wake of the busy chairmen.

The dormitories are divided into five large committees. Each committee takes a turn, preparing dinner one week, preparing both breakfast and lunch for another week, cleaning for two weeks and resting a week. Each committee is divided into two parts and each part has a chairman.

The two chairmen whom we are following are on breakfast-and-lunch committee this week. Our chairmen arise at a quarter of six, don house dresses and scurry down to the kitchen to put on milk in the double-boiler for the cocoa, so that it will be hot when breakfast is served.

THE evening before they have assigned on a mimeographed sheet duties to each girl. So when the other sleepy and sometimes touse-headed committee members put in their appearance, all they have to do is to read their duties and start working.

The menus for the meals are decided upon at a meeting of the committee. So if some member doesn't like boiled onions, she at least has a chance to say so. The menus are used intact, if it is at all possible to obtain the raw materials for the dishes planned.

When the committee has assembled, and it must do so by six (proctor marks are the penalty for tardy members) activity becomes violent and agitated. In 45 minutes, at a quarter of seven, the breakfast bell must ring and lunch must be well on the way to completion. Someone is dishing up prunes, someone else cereal, and still another with flushed face is peering at toast in the oven. Two of the older, more experienced girls, are combining ingredients for orange bread in the Hobart mixer.

IT IS surprising how much can be done with many hands at the tasks. The toast is at last finished, "cinnamoned" to the desired degree, and the breakfast

bell rings. Each committee member has a table upon which she waits, serving coffee and cocoa and bringing in toast, muffins, scones, or whatever is on the menu.

The dish-washing process would no doubt be an appalling sight to the uninitiated. Dishes are handled by expert and



swift fingers, going in rapid succession through the first, second, and third pan at breath-taking speed. The accompanying splashing and clatter and "close harmony," which is not so close at times, also are a revelation.

Each girl has a definite duty, which

changes daily to vary the monotony. Our chairmen are rushing frantically to find someone to work at 11 o'clock, to "set up salads" and put the soup on to heat.

At lunch time, after the line has passed through and each girl safely received her bowl of steaming soup, the chairmen heave a sigh of relief and sit down for a bite of lunch. Can it be possible? Yes, there is sugar in the salt shakers. The newest dormitory member has made a mistake. Mistakes are made occasionally. Some of them are constructive and interesting, such as the one of putting cinnamon instead of cocoa in the cake frosting. But all in all the food is excellent and well-served, as will be attested by the numerous guests.

We will not have time to follow a chairman through her dinner committee duties, but they give her a great deal of valuable experience and responsibility. Just to prove this, there is the story of the chairman who left a hair-raising thriller of a movie when she remembered that she had failed to tell anyone to light the oven where reposed twelve beautiful ham loaves.

Such activities as these may seem a bit strenuous and not to leave much time for other interests or activities. But judging from the number of times the 'phones ring, it would seem that everyone has some other business underway. No one lacks for places to go week-end nights.

They're Good for You . . .

By Alice Larson

THE "indigestible" banana has risen to take its place in any part of the meal. It is used not only for its flavor but also for its exceptional food value and vitamin content.

In the first course we find it especially good in combination with other fruits. A fruit cup served cold and attractively garnished makes a delightful and appetizing cocktail.

Accompanying the meat course sliced bananas dipped in lemon juice, rolled in bread crumbs and fried in deep fat give a variation which might well be used in the place of another carbohydrate such as potatoes. Banana bread as made by the following recipe has a nice texture and is very tasty. It is often used with a main luncheon course.

BANANA BREAD

(3 loaves)

3 cups sugar	½ Tbsp. sour milk
6 eggs	3 tsp. soda
1½ cups butter	6 cups flour
	9 bananas mashed

Cream butter, add sugar and mashed bananas. Add sour milk, flour and soda. Add beaten eggs last. Let rise for one-half hour. Bake one hour in a moderate oven.

Bananas are especially prominent when one is planning a salad. A very attractive one may be made by splitting the banana lengthwise in fourths, using one-half banana for a serving. Between the two pieces place a small amount of brightly colored jelly and roll in nut meats. Either boiled dressing or mayonnaise may be served on this.

Perhaps the largest variety of uses for this fruit will be found in the dessert course. Mashed bananas added to whipped cream and served on gingerbread give additional flavor to a rather simple dessert. Stale sponge cake crumbs may be used in the following recipe:

BANANA PUDDING

1 cup stale sponge cake crumbs	½ cup sugar
2 cups milk	¼ tsp. salt
½ cup banana pulp	½ Tbsp. lemon juice
	1 tsp. vanilla
	3 eggs

Scald milk, pour over cake crumbs, cover and let stand ½ hour. Rub through sieve. Add bananas, which have been run through the sieve, sugar, salt, lemon juice and vanilla. Add slightly beaten eggs and turn into buttered molds. Set into pans of hot water and bake until firm. It may be served with cream sauce, hard sauce or whipped cream.