

1933

## Which Type Are You?

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### Recommended Citation

Tiede, Vera (1933) "Which Type Are You?," *The Iowa Homemaker*: Vol. 13 : No. 3 , Article 7.  
Available at: <http://lib.dr.iastate.edu/homemaker/vol13/iss3/7>

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# Which Type Are You?

By Vera Tiede

**H**OW many coeds' bags harbored a large brown envelope when they returned to school this fall? I'm thinking of none other than the report on Foods and Nutrition 341. Or are we more acquainted with it as "home cooking project," to be completed during summer vacation?

I shall not forget my first day last fall. I carried that envelope with me until I



had the courage to walk into Dr. Nelson's office. I slipped in as inconspicuously as possible, and when confronted with the stack of similar envelopes on her desk, very bravely placed mine on top of the pile.

I experienced quite a sense of elation when I walked out of the "Hee" building. "There!" I thought, "I have given Iowa State a peek into my home." I had recorded everything from food and equipment to the size of our kitchen.

There is one thing which, I believe, would be well to include in that report. That is an itemized list of the reactions of everyone in the family, a very sure way of indicating the success of our two weeks behind the kitchen stove—our ability to turn out standard products.

**I** HAVE written to a number of girls in an attempt to obtain a more general viewpoint of the home project. The letters have been most interesting. It seems the girls naturally are divided into three groups. Which of these are you?

Group One. "I don't care. I'll get through somehow." This is the general attitude of girls in this group. We recognize them at a moment's glance into the foods laboratory. They are the ones who always forget to "set" the oven, or

leave their dirty dishes for their lab partners. This lack of organization is carried over directly into the home, but in this case Mother is there for the blunt end of the deal. How many times must she give the pastry a final roll or be on hand to see that there will be dinner at all?

Next, Group Two. We are glad there is a law of averages and that most girls can be classified in this group. It is the "take it for granted" kind of girl who is most characteristic of this group. To her the problem before the house is least troublesome. She has always assisted with the work; and she is accustomed to meal planning and preparation. Why, she even sings when she puts an angel-food cake into the oven! This girl is not the type to avoid weeks in which there is a birthday, lest someone suggest a party. Neither does she do her project before the spring fries are well-rounded in dread of dressing a chicken. In other words, she is one who makes life rather pleasant for the foods instructors.

**A**RE you wondering about Group Three? I assure you there is one, although I doubt that the field is crowded. Shall I call her "Fussbuttons"? That is suitable for my purpose; so we shall let it go at that.

Our Miss Fussbuttons plans her project weeks in advance. Many rainy afternoons are devoted to ferreting out new ideas for her menu. This is her big chance to display her prowess. She must show her family—or even her new boy friend—that she has learned much at Iowa State. She spends sleepless nights



wondering if her really big dinner would be more impressive if she served hors d'oeuvres. She falls asleep humming to herself, "I'm going to get my man."

It is such a shame that her two weeks

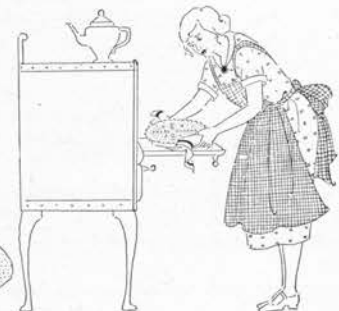
## Miss Fussbuttons?

are bound to be crowded with some disappointments. When her cheese omelet is a bit tough, she half-tearfully prods, "Eat it; it's good for you." After two weeks she arrives at the conclusion that substantial food is most satisfactory for her family. She has learned a valuable lesson for her future homemaking project. Variety is spicy, but in large doses it can even cause turmoil.

One girl tells me of her experience at trying a new "moonlight cake." It was a slight variation of ordinary sunshine cake. I quote her. "And when it came out of the pan, the eggs had coagulated at the bottom. My father was in the kitchen at the time. He asked me if we were to have scrambled eggs for dessert. To me it was tragedy!"

**A**NOTHER girl acted on her sister's suggestion to put a pan under the apple pie in case the juice "cooked over." It was a good suggestion, but Margaret didn't dream she meant to put the pan at the bottom of the oven. Very diligently she placed her pie inside a large pan which fairly hid the pie. A new wrinkle! But with the soggy crust and evident mirth of her sister, I doubt if Margaret handed it in as a "Helpful Hint" to the Foods Department. Wouldn't Mr. McCracken blush for shame to think one of his A students had forgotten the importance of thickness in heat transmission?

Our college is widely advertised for its teaching of "Science with Practice." We see, therefore, that the Home Economics Division does not shirk its duty in carrying out this motto. It gives us an opportunity to let science and practice



go hand in hand for two weeks. Irregardless of the unique personal experiences we have, it is well to deem the home cooking project essential to our education as homemakers.