Run a Tea Room Perhaps?

Genevieve A. Callahan
Home Economics in Business Group, San Francisco Bay Region

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talents. In every camp there is the teaching staff, the camp nurse, the dietician, the assistant dietician, life savers, swimming instructors, nature work guides and craft instructors. Do you find where you fit in?

Now that you have found your little niche, consider yourself. There are several important requirements for a camp counselor. Most important is your health. Are you in good health? Then too, do you have a real interest in this type of work or do you hate living out or doors and do this type of work just to have something to do? If you are truly interested, don't worry about your age or your lack of experience. If you are apt and willing to learn, often times you will make as good if not better counselor than some older, "set in her ways" counselor.

Run a Tea Room Perhaps?

A "RARA AVIS" indeed is the woman who has not at one time or another yearned to run a tea room. Only the stage holds greater lure, it would seem—and just about as few women are fitted temperamentally and practically for one as for the other. This does not mean that there is not an excellent field in the management of various institutions where the serving of food is an important part of the work. Indeed, no. It is worthwhile, however, to consider the matter thoroughly in relation to one's own native ability and training before setting blithely out on what may prove a quick but not easy way to financial ruin.

Operating a tea room, restaurant, or cafeteria with the legitimate and usual aim of making a profit, calls for several special lines of training that are not imperative for some other home economics jobs. In addition to being so well informed and so skilled in food preparation and serving and in menu building that this part of the work is practically second nature, the restaur-ant keeper must have stored away in her mind yet instantly accessible a great deal of specialized knowledge.

She must know the subject of marketing very thoroughly: how to buy canned and fresh vegetables; how to buy at wholesale, and how to make contracts for such buying. She must know how to buy equipment wisely, and not permitting herself to be either oversold or under-equipped.

She must know a great deal about commercial law: rents; leases (including how to make one); contracts for installation of machines, etc.; licenses; state and city laws, health laws, building laws. (One operator who under-took to turn a soda fountain into a tea room found to her sorrow, after spending several hundred dollars in other preparations, that she could not have a stove with an oven because the building laws would not permit installing an oven without a vent, and that was not structurally possible to arrange!) She must understand her own status as to public liability, and must study into the problems of all types of insurance necessary to protect her from great loss.

She must be a good accountant. If her place is large and prosperous she will have a more formalized system of accounts, while in a small shop she will probably have to set up her own books and keep them up.

She must know a good deal about psychology in order to deal well with employees and customers. Sales psychology will help to give her a background for meeting the public. She will find training in typing, letter writing, filing, journalism, and public speaking helpful in her work. She should accumulate a comprehensive bibliography of sources of information along lines that will be useful to her—the Grocer's Encyclopedia will probably head the list.

She must learn what to look for in picking a location for her shop. Experienced operators warn one to be a little in advance of the trend of business in a city—to pick a location in the direction toward which the city is growing, rather than in the center of business activity or behind it.

And she must have good health! There are practically no "days off" for the owner of a small shop.

Managing a cafeteria for employees of a firm is in some ways simpler than the tea room or restaurant job outlined, but calls for much the same training and equipment. There is not quite so great a chance of either loss or gain in such a position. Frequently the managing of a cafeteria or lunch room is a mere side issue of a larger home economics job with the firm.

Managing a club or hotel calls for specialized knowledge in still greater range. (Read Sinclair Lewis' "Work of Art" for a fairly complete course in hotel management!) Furnishings and decorations, including upkeep of furnishings; management of a greater number of types of help; in general, one must be a good housekeeper and hostess, an employer and employee all at the same time. Here is one job where tact is supremely important.

Genevieve A. Callahan, editor of Sunset Magazine, San Francisco, Calif., and an Iowa State home economics graduate, recently compiled a booklet, "Preparation for the Business Field of Home Economics."

This is the second in a series of reprints from the booklet. It is published by the Home Economics in Business Group of the San Francisco Bay Region and may be obtained from "Sunset Magazine" or from Miss Alice Edwards, American Home Economics Association, Mills Building, Washington, D. C. Price 10c.