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Highlights Gleaned from Graduates' Letters

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Describing their work, which ranges from regular home economics positions to wartime jobs in industrial plants or the armed services, Iowa State graduates report their experiences in letters to faculty members.

Bette Jane Kern, ’43, a household equipment graduate, is now a member of the Women’s Army Corps, stationed at Hill Field, Utah.

She writes, “The second day I was here they assigned me, not to truck driving, but to temporary air WAC recruiting. We need college women more than anything—women who are trained in some field. We can use them all. By ‘We’ I don’t mean the WAC but the Army, the men who are fighting this war.”

“Oh, I know the general concensus of opinion is that the war can’t last much longer, but that is far from true. You ask any of the men who have been over there doing more than their share of fighting.”

Miss Lorissa Sheldon, M.S. ’38, who was on the staff of the Institution Management Department, describes her work as unit nutritionist with the Oregon Shipbuilding Corporation, the Henry J. Kaiser Company, in Portland.

“My duties include the supervision of food preparation and service for the children in the Kaiser Child Care Centers. Mothers working in Kaiser’s two Portland shipyards now can park their children from 18 months to 6 years old in child care centers. Multi-windowed, cogwheeled-like wings house 15 large playgrounds where children are segregated by ages. The daily program in addition to supervised play and rest periods includes meals.

“Also, mid-morning we send carts from the kitchen with juice and cod liver oil and in the afternoon milk, sandwiches and fruit or carrot sticks.

“For the Home Food Service we take orders from the mothers of the children who are enrolled in the school. Orders are taken two days in advance. When the mothers come for the children the food is ready for them. The food is put in paper containers to which are clipped directions for reheating the food.”

Another graduate, a child development major, Evelyn Lindquist Krabbenhoft, ’42, reports from the child care center of Swan Island, Kaiser shipyards.

“The mothers bring their children while they work on the day or swing shift. For the present I am on the swing shift and have the ages from 18 months to 36 months.

“I was hit with the patriotic urge a year ago and came to Washington with the rest of the migration. After learning Washington by hard work experience I made my nest in Petroleum Administration. A Yale graduate and I set up a Graphics Presentation Unit. We design and construct graphic charts for use at Foreign Board meetings and petroleum meets,” an applied art graduate, Lenore A. Soder, ’38, writes.

Now situated in Alberta, Canada, Edna Crumbaugh, ’40, another applied art major, remarks, “I teach a craft class three days a week at the army base hospital here. At present I am block printing 350 menu covers for a dinner.”

Eleanor Peregy Wallace, ’29, an institution management graduate, says, “I am the traveling dietitian for the newly-established rehabilitation program for the American Air Force which is to assure proper rest, recreation and re-assignment to the aircrewm being returned from abroad. Already hotels in Atlantic City, N. J., Miami, Fla., and on the California coast have been taken over.

“The men will be returned to one of these stations after so many combat flights. They will stay for a period of about three weeks to rest, relax and eat good food. Then they will be re-examined, re-classified and returned to foreign duty. The purpose of my work will be to see that these boys, returned from the front, will have the very best food,” Mrs. Wallace stated.

From somewhere in New Guinea, Lieut. Kay Johnson, ’37, a foods and nutrition graduate, writes, “I can always remember the look of welcome and relief on the face of one captain when I reported for duty in his regiment. They had no dietitian and their mess officer wasn’t too intelligent about, nor interested in foods.

“Our own hospital is nearly ready for patients so we moved to our new quarters last week. This is the ‘ultra’ in hospitals of this area. We have cement floors and the hospital and nurses’ quarters are of prefabricated material, all one connected unit rather than separated grass huts. Our wards will be connected by a cement ramp so we will be able to use the heavy, mobile food carts.”

And from Italy, ’I’m sure that after the war the dietitians will all have many interesting things to tell about their work overseas. We all have about the same equipment and the same rations to work with, but every hospital has different problems, even in the same theater,” says Mary C. Kirkpatrick, also a foods and nutrition graduate.