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Summer Positions Afford Experience and Opportunity

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Students prepare for radio work through experience in script writing and acting.

Undergraduate women supplement college work with summer positions, says Eugenia Crawford.

SUMMER positions give Iowa State undergraduates an opportunity to put into practice knowledge gained in the laboratory and classroom. As they meet actual situations and problems, students employ information gleaned from college courses.

Last summer, students gained experience in varied positions, including camp dietitian, aide in household equipment laboratory and nursery school teacher, apprentice in a food publicity bureau, tea rooms and restaurants. To the east and west coast these women traveled for their summer positions. There, in the office, laboratory and kitchen, they coordinated the results of their recent studies with their work.

Planning meals, ordering supplies and supervising the preparation of meals for 120 campers was the work of Harriet Breckenridge, household equipment junior, at Camp Four Winds on Orcas Island near Seattle, Wash. Miss Breckenridge served as dietitian for two and a half months. Working under her direction were two cooks and two kitchen girls.

The main problem in meal planning was obtaining food on the tiny island. Fresh vegetables were picked from the camp's own garden and a larger garden nearby. A few supplies were purchased in villages on the island, and milk and bread came daily on the mail boat, but the bulk of supplies were ordered every 2 weeks from Seattle. This necessitated the planning of meals far in advance.

In addition to the regular meals, Miss Breckenridge planned lunches for group outings and food to be taken on overnight trips. Meals on these excursions had to be easily prepared, yet nutritious. Boarders at the camp included 75 girls who attended Four Winds and 45 boys from a nearby camp.

Miss Breckenridge believes that the experience gained in working with the large quantity equipment in the camp kitchen will be valuable in her field of household equipment.

EQUIPMENT TESTING

Renee Moberg, household equipment junior, went to the nation's capital for her summer experience as scientific aide in the Household Equipment and Housing Division of the Bureau of Human Nutrition and Home Economics. She obtained her position through the Home Economics Placement Office.

Miss Moberg tested potentiometer instruments, which record temperatures of pressure cookers. The department’s project was to determine the accuracy of the gauge readings with the temperature inside the cookers. Temperatures inside the pressure cookers also were tested for their effectiveness in destroying the bacillus which results in botulism poisoning.

“The work I did was largely a continuation of my courses at Iowa State. We met the same problems, and I find that because of my experience there I am better qualified for other courses in household equipment,” Miss Moberg says. “Several interesting projects also were in progress in the freezing department. They experimented with freezing pies before and after cooking, and freezing purees prepared from fruit and gelatin.

New projects or continuation of old projects are carried out each summer. The bureau's Household
Equipment Division would like to employ Iowa State students for the summer months, Miss Moberg reports. "They speak highly of our students and expressed their interest in training students in the summer for permanent jobs after graduation."

TEST KITCHEN

Mary Elizabeth Lush, experimental cookery junior, served as an apprentice in the Homemaker's Bureau of the Safeway Stores in Oakland, Calif.

Applying her training in foods and journalism, Miss Lush tested and devised new recipes which she included in two stories published in the Family Circle Magazine, Safeway's publication distributed weekly in 3,700 stores in the United States and Canada. She also helped rewrite copy on entertaining which was distributed by the Homemaker's Bureau. Other duties included testing products such as peanut butter, salad dressing, weiners and candy for eating quality and homemaker appeal.

Enthusiastic about her summer job, Miss Lush says, "I couldn't have gained more experience in 3 months. I was allowed to attend policy and editorial meetings, which gave me an insight into the way in which a big firm plans ahead. I have found that other large food publicity companies are managed in much the same way."

FOOD SERVICE

Each summer, college students who have completed their sophomore year and have had some food courses are employed by Carson, Pirie, Scott Department Store in Chicago, Ill.

As an apprentice in the tea room, Lois Gramlich, home economics junior, prepared meats, vegetables and salads. Her varied duties included cooking behind the steam table, operating the potato peeling machine and serving food on the plates.

Also employed in the foods department of this store was Patricia Gould, home economics junior, who was kitchen supervisor of the men's grill. This was Miss Gould's second summer there. The previous year she served an apprenticeship similar to Miss Gramlich's, except that her duties were in the men's grill rather than in the tea room.

Both women secured their jobs after interviews with Miss Kathleen Vaughn, head of the food service at Carson, Pirie, Scott. Miss Vaughn, an Iowa State graduate, or another representative of the store, visits the campus each spring to talk with students.

Stouffer's restaurant in Chicago provided experience for Eleanor Koster, institution management senior. As a student worker in the kitchen, Miss Koster helped prepare food for from 1,700 to 2,000 luncheon guests, and between 1,000 and 1,500 diners. Her main duties were in the salad department, where she prepared vegetables, fruits and meats for the salad courses.

Miss Julia Hintzman, supervisor of the food service, who is an Iowa State graduate, realized that the student workers wanted as much varied experience as possible. She allowed them to visit other departments to observe their techniques and equipment.

Women interested in furthering their training this summer with temporary jobs may investigate the list of openings in the Home Economics Placement Office, Home Economics Building.

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