1948

Cook's Favorite at Chi Omega

Mary Alice Halverson
Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker

Part of the Home Economics Commons

Recommended Citation
Available at: http://lib.dr.iastate.edu/homemaker/vol28/iss7/4

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
Cook's Favorite

At
Chi Omega

by Mary Alice Halverson

A BIRTHDAY at the Chi Omega house means someone's going to be served her favorite dish to celebrate the event.

It's a special birthday gift from Mrs. Mary Lee Stanley who's been cooking for the Chi Omegas for 3 years.

On the day a woman in the house adds one more year to her life, Mrs. Stanley says, "Name your favorite dish and I'll make it especially for you tonight." She says the women request everything from cherry pie to steak.

Through the years, Mrs. Stanley has discovered that her chocolate upside down cake rates first with the Chi Omega women. Tuna salad, baking powder biscuits, chili and hamburgers are other favorites. A typical menu often includes baked ham and raisin sauce, creamed potatoes with parsley, buttered asparagus, apple salad, hot rolls, chocolate sundaes and coconut cookies.

Early Start

Mrs. Stanley starts her day at 6 a.m. Often it is 7:30 in the evening before the final preparations for the next day's meals are finished. She is serving 39 women at present and that doesn't include the many frequent guests. On Mondays and Wednesdays she serves an early lunch for the women with classes through the noon hour.

Assisting her are five waiters and an assistant cook who makes the salads—a big help because attractive salads take time and must be fresh and crisp. Four of the waiters call themselves the Phi Gamma Delta Quartet and nearly every Friday evening they're prepared to entertain the Chi Omegas between dinner and dessert.

During final week, the Chi O's have open kitchen. Mrs. Stanley prepares sandwich spreads and leaves fruit and milk for the women to raid while studying for exams. All she asks is that they clean up the kitchen afterwards.

Here's her recipe for the chocolate upside down cake:

CHOCOLATE UPSIDE-DOWN CAKE

SIFT TOGETHER: ½ cup flour
1 tsp. salt
3/4 cup sugar
1 tsp. baking powder

ADD: 3/4 cup milk
1 T. melted butter
½ tsp. vanilla
3/4 sq. melted chocolate
3/4 cup nut meats

SPREAD IN PAN
MIX ALL TOGETHER: 1/4 cup brown sugar
1/4 cup white sugar
2 T. cocoa

SPRINKLE over batter in pan.
POUR 3/4 cup of warm water over all.
BAKE 35-40 minutes in 325 degree oven.
MAKES 4 to 5 servings.