

1960

## New Faces in Home Economics

Beth Beecher  
*Iowa State University*

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



Part of the [Home Economics Commons](#)

---

### Recommended Citation

Beecher, Beth (1960) "New Faces in Home Economics," *The Iowa Homemaker*: Vol. 40 : No. 3 , Article 4.  
Available at: <http://lib.dr.iastate.edu/homemaker/vol40/iss3/4>

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](mailto:digirep@iastate.edu).

# New Faces in Home Economics

By Beth Beecher, H. JI. 3

**N**EW PHILOSOPHIES and experiences are brought to the College of Home Economics this year by instructors from many states, including Minnesota, North Dakota and Indiana.

Miss Elizabeth Verney, a new Foods and Nutrition 208 and 209 instructor and Registered Professional Dietitian, interned at Toronto General Hospital. She received her B.S. degree from the University of Toronto and was an instructor while working on her Master's degree, which she received this year at Cornell University.



**Elizabeth Verney,  
Foods and Nutrition**

"Enjoy your teaching," is the philosophy of another of Iowa State's newest home economics faculty members. Mrs. Darlene McConnell is a sophomore faculty advisor and teaches junior high home economics for the university in the city of Ames. She is favorably impressed with the home economics system in Ames and with the maturity and enthusiasm of eighth graders. Mrs. McConnell received her B.S. degree from the College of St. Catherine in St. Paul, Minnesota.

Mrs. Margaret Buelow is the new Institution Management Tea Room instructor. She considers the tea room a new field of endeavor which presents many challenges. Mrs. Buelow graduated with a double major in education and foods and nutrition from North Dakota Agricultural College in Fargo. She then interned at Duke University in Durham, North



**Darlene McConnell,  
Education**



**Margaret Buelow,  
Institution Management**

Carolina, and worked in the field of hospital dietetics at Houston, Texas, and Great Falls, Montana, where she instructed student nurses in foods and nutrition.

Mrs. Ruth Currey, a new applied art instructor, enjoys working with applied art in connection with home economics and has taught several years. Mrs. Currey, who is from Pine Village, Indiana, was an instructor for the Province of New Brunswick in Canada for two years and taught at the Craft Center in Worcester, Massachusetts.



**Ruth Dunlap Currey  
Applied Art**

She also produced and sold goods for a weaver in Chicago and produced goods which were sold to tourists at a living museum, Old Sturbridge Village, in Massachusetts. Mrs. Currey received her B.S.A. at the Rochester Institute of Technology and her M.S.A. at the University of Oregon at Eugene, where she taught as a graduate assistant.

Another new instructor in home economics is Miss Evelyn Mar. Miss Mar, a foods and nutrition instructor, is a graduate assistant.

*cont., page 13*

## New Faces, cont.

New instructors in Iowa State Women's Physical Education are Mary Lyon and Waldean Robichaux. Miss Lyon is working toward her Ph.D. degree at Iowa State and instructs golf, archery, tennis, volleyball and American country dance. She received her B.S. at Briar Cliff College in Sioux City and her Master's degree from Southern Illinois University at Carbondale.

Miss Robichaux teaches beginning tennis and volleyball classes

and a major class in sports technique. She is from Houma, Louisiana, and instructed classes at the University of Texas in Austin, the University of Southern California in Los Angeles, San Francisco State College and Sacramento State College. Miss Robichaux received her B.S. degree at Louisiana State University in Baton Rouge and obtained her Master's and Ph.D. degrees at the University of Southern California in Los Angeles.

\* \*

Fur, real and fake, is another highlight of this year's "look." Dresses, suits, coats and hats are either trimmed with fur or are made entirely from it.

The *Homemaker* agrees with *Glamour* about what college fashion 1960 accomplishes: "he'll never know what hit him, but he'll know it wasn't a *man*. For here are clothes with a *gentle* wallop; knockouts lethal but ladylike; sweaters in your length, not your brother's...skirts with movement and ease...softened shapes, surprise textures, colors that merely murmur — or really blast."

For Your Favorite

# Cheese Delight

Featuring Swiss, Cheddar, Blue, Edam and Cottage Cheeses.

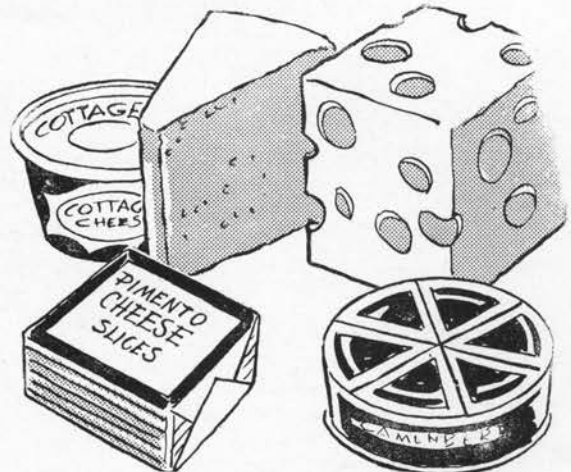
## How the cheese is made:

### CHEDDAR CHEESE

Cheddar cheese is cured only 2-3 months and has a mild, acid but still slightly sweet taste. As the aging of the cheese progresses, the fat and protein are slowly broken down into simpler components which contribute the nutty flavor and blend of aromas that characterize aged cheddar cheese and make it a favorite of connoisseurs for sandwiches, pies, soups and numerous other dishes.

### SWISS CHEESE

Swiss cheese is characterized by a mild, sweet flavor and by the round openings or eyes uniformly distributed through the cheese. The eyes are really bubbles of carbon dioxide gas which form as a by-product of the fermentations that lead to the characteristic flavor of Swiss cheese.



# Dairy Industry Building

Salesroom