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Practical Phases of the Love Nest

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The Iowa Homemaker

Katherine—We really ought to, girls. I was frozen all last winter only I wouldn’t acknowledge it. I know that was why I got the "flu." 

Ada—I like bloomers anyway. I can climb around all I want to when I have them on.

Genevieve—Have you seen Louise’s new dress? Doesn’t she look good in it? She is so tall and thin but you hardly realize it when she wears that dress. (Model 5)

Ada—I wonder why.

Genevieve—I guess it is because it is dark in color, fits easy and those side plications will add something. Want— that a funny story that the clothing specialist told me about a large girl who reminded me of Ruth in her red dress. (Model 6)

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Ada—I—I don’t know about housekeeping would you suppose we can finish paying for the house. (Model 7)

Ada—Here comes Helen. I never could look that nice in a shirt waist and skirt.

Helen—I heard you girls talking about my waist. Mother doesn’t allow me to wear georgette waists. But I do want to show you my new shoes. Aren’t they good looking?

Katherine—Do you like those heels?

Helen—You bet I do. You can walk miles without getting tired. Mr. Smith, the shoe man, told me all about this straight last. It is the only kind of a school shoe. How do some girls wear those horrid French heels? (Model 8)

Genevieve—Well, I never thought I’d come to it, but I’m wearing that kind and like it too.

Katherine—Look, everyone of us has on the same kind of shoes. Aren’t we getting sensible.

Ada—My, that’s a good looking skirt, Helen.

Helen—I’ve just spent hours pressing it. No matter how good your clothes are, if you don’t press them they don’t look right. Well pressed is well dressed, you know. (Model 9)

Genevieve—You’re right, Helen. Some girls look as if they slept in their clothes. Mary Jones just steps out of hers at night and they sure do look it. She doesn’t have a single clothes hanger. Her Sunday dress is all out of shape. It looks as if it hung on a nail the way it is punched out in the back.

Katherine—You have to keep them clean, Helen. Too many spots beats removing them. I always wear an apron when I am helping with the dishes. Right over my school dress. (Model 10, No. 2 with apron)

Helen—I wear a house dress on Saturday morning. It is just great to work in and I can answer the doorbell without being ashamed. (Model 11)

Genevieve—I stayed with Mary Jones last Friday night and you should have seen her trying to work Saturday morning in her kimono and breakfast cap. She certainly was a scream. (Model 12)

Ada—I am not surprised at Mary Jones doing that, she always looks so shabby. Her shoes are run over at the heels and always muddy because she won’t wear rubbers. (Model 13)

Helen—Dad is a stickler about shoes. He says repairs and polish keep our bills down. Shoes and hats dress one up don’t you think?

Ada—Girls, I did get a coat this winter. (Pause, Ada gets coat and tries it on.) How do you like it? It cost $35. I saved three months of my allowance last summer for it. (Gives merits in detail)

Katherine—Let’s see your new hat.

Ada—0 this one? It’s my last year’s reblocked. (Ada gets hat)

Katherine—Let me try it on.

Dorothy enters—Hello girls, what are you talking about?

Girls in chorus—Clothes and hats!

Genevieve—That’s a good looking hat of yours, Dorothy.

Helen—How would I look in Dorothy’s hat?

Dorothy—You couldn’t wear it.

Dorothy—You never could get it on over that hair.

Helen—(tries to put on hat) I guess you’re right. Wish I could wear a hat like her. (Model 3)

Genevieve—That’s what you get by wearing your hair in that ridiculous way. Helen sits in front of me in school and I just can’t see around those huge puffs.

Katherine—Would you like to see the (Continued on page sixteen)

Practical Phases of the Love Nest

By EDA LORD MURPHY, Professor of Home Economics

The Time: June 1921.

The Place: The swing on the screened porch of a cozy home.

The girl: A girl just out of college, who has embarked on the sea of matrimony with the Young Person by her side.

They were talking, quite seriously but with gaiety. The topic is the perennial one of housekeeping expenses. They have a paper and pencil and are evidently "figuring."

Friend husband exclaims, "I am glad I married a girl with so much sense. What do I know about housekeeping would fill a book and I mind learning from YOU! Jove! but you are pretty."

The Sweet Young Thing put her hand over his mouth to stop such unvarnished statements of obvious truths and answered demurely, "There is no allowance in this budget for gratuities, so hush and let’s get to work. First lets see just how much we can expect to get from all sources: (Continued on next page)
tennis, church, other dues, gifts (mostly for each other).”

“Who is that honking out there?” Its Esther and Larry. Yes they want us to take a ride. Hurry and tell them we’ll be out in two seconds. I’m really glad we haven’t time to worry with any more figures or percentages. I’m so tired. Are you too? We’ll have another session on that. Here’s your hat dear, bring my sweater. Did you close the windows? Have you the key?”

Continued in the car:

“Larry what do you suppose Bob and I have been doing for the last half hour? We’ve been discussing finances and I’m proud to state that my husband not only believes in our having a budget but in helping me plan it. The very sound of the word used to give me a pain, nothing short of a pain and yet I am convinced that it is the only thing to do.

I just can’t endure the thought of having to rely on last year’s money matters or by years of experience they set aside the amount necessary for housekeeping expenses and then divide the rest in two. Each of them then could go the limit with the money they had. They could be reckless and plan a little? It’s really hampered by money matters or by professional books. Larry watch that speedometer. Every time I stop for breath it slows down. I can hear Esther and Bob on the back seat exchanging their opinions on the high finances of new-lyweds too. Bob is arguing like a lawyer for a “partnership plan.” That’s what I call it when you men treat us like equals and each knows all the main things about the cost of housekeeping. Esther I have talked Larry deaf, dumb and blind on this budget business. He has been a lamb to listen so attentively. He even says he got some new Ideas on the subject. You have to blame him if he springs any queer ideas. Do come in and have a drink. I’ll give you three guesses to tell me what it is. It’s my own idea and I’m going to get famous. It’s guaranteed to make you forget not only your business worries but household affairs as well. It makes the dumb to speak and the talkative wife to be silent. Don’t you think that will be a taking advertisement?

Thanks awfully for the ride. We certainly do enjoy rolling around in your Royce. Bye.

THE IOWA HOMEMAKER

Putting the Jell Into Jellies and Jams

By MILLIE LERDALL

“I don’t see how you make such lovely jelly.”

Isn’t that one of the commonest expressions long about the time canning season comes around? It just seems like fate has it in some women when it comes to making jelly; the same fate that hovers over the woman who always has a blister in the center of her custard pie. The woman who makes perfect jelly, the kind that takes all the ribbons in the fair knows the secret of jelly making and now I’m going to tell it to you.

First of all there is a very essential chemical substance in fruit Juice called pectin that makes jelly set. It is very abundant in grapes, currants, apples, and in the white rind of oranges and lemons and also occurs in cherries, raspberries, blackberries and pears in small quantities.

If the jellymaker can find out how much pectin any fruit juice contains, she knows whether or not that juice will make jelly of good consistency. There are several pectin tests which may be used. The alcohol test is a good test but not very practical in these prohibition days, so the epson salts test is a good substitute. Take one-fourth teaspoon epson salts, one teaspoon fruit juice and one-half teaspoon sugar. Stir together and let stand. If enough pectin is present to make a good jelly, a firm jelly lump will form. If this lump does not form the juice must have pectin added to it before it will jell. Apple juice or a juice made by boiling the rind of lemons or oranges will give enough pectin to make any fruit juice jell.

Having ascertained whether the juice will jell or not the next step is to extract the juice:

(1) Select fruit not over ripe, pick over, wash and cut up if it is very large.

(2) Cook in a covered kettle slowly adding just enough water to prevent burning if the fruit is juicy. If it is not juicy add water to nearly cover.

(3) Sterilize jelly bag thoroughly and suspend a package of sugar in the hot fruit and let drain from twelve to twenty hours. Never squeeze the bag if you want a clear transparent jelly.

(4) The pulp may either be reheated with water for a second extraction or better still, it may be put through a colander and used for butter.

For juices rich in pectin and acid such as currants and grapes, use a cup of sugar to one cup of juice. For other fruits with less acid such as cranberries, raspberries, sour apples and crabapples use three-fourths cups of sugar to one cup of juice. Measure the sugar carefully and heat in an oven, being careful not to let it burn. Bring the fruit juice to a boil and cool and boil for ten minutes, removing all seed that rises to the top. Add the hot sugar. Stir slowly and boil till it makes a good test. The best test for jelly is to drop a small amount of hot syrup from a silver spoon. If the drop breaks from the spoon the jelly is done.

PRESERVES, JAMS, MARMALADES

Preserves, jams and marmalades are made from fruit pulp and juice cooked thick with from three-fourths to its whole weight in sugar.

**Orange Marmalade**

- 9 oranges
- 6 lemons
- 4 quarts water
- Same weight sugar as fruit

Slice the oranges and lemons crosswise as thin as possible; remove the seeds and put into a preserving kettle. Cover and let stand thirty-six hours, then boil for two hours. Measure the cooked fruit and add an equal amount of sugar. Cook until the mixture jells. This recipe makes sixteen glasses.

**Big Plum Conserve**

1 basket big plums
- Sugar—two-thirds weight of plums
- 3/4 lb. shredded almonds
- 2 oranges and 1 cup of one

Cut the plums in halves and remove the stones. Cook plums, oranges and sugar forty-five minutes. Blanch the almonds, shred and add to the fruit mixture. Cook ten minutes longer. This makes thirteen glasses.

**Grape Fudge**

- 7 lbs. grapes
- 1 lb. walnuts
- 1 lb. raisins

Wash grapes and remove the pulp. Cook pulp and remove the seeds by putting the smoothie in a sieve. Chop skins and nuts. Mix pulp and sugar. Add chopped skins, nuts and whole raisins. Cook until thick. This recipe makes twenty-two glasses.

**Peach Conserve**

- 4 lbs. ripe peaches
- 1 lb. pineapple (grated)
- 1/2 lb. almonds
- 1 orange
- 1/2 lb. raisins

Add one pint sugar per pint of cooked pulp.

**Grape Juice**

- 10 lbs. grapes
- 1 cup water

Dilute half to serve.