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Eda Lord Murphy Writes from Constantinople

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CHRISTMAS presents were my goal! I spent hours wandering up and down Chicago's beautiful Michigan avenue, gazing enviously at the beautiful linens in the linen shops. And then more hours visiting those dear little shops tucked away in the skyscrapers and walking thru great spreading department stores. But of all the things I saw Italian hemstitching interested me most. My Christmas presents were my goal! And then more hours visiting those dear little shops tucked away in the skyscrapers and walking thru great spreading department stores. But of all the things I saw Italian hemstitching interested me most.

"Why not make a collar and cuff set of creamy Italian linen trimmed with Italian hemstitching and fancy corners?" The idea knocked incessantly at my brain, but where could I learn to make the stitch?

I looked in two of the largest libraries and spent long afternoons pouring over numerous books. My only reward was to find beautiful illustrations of Italian needlework, but, alas, no instructions as to how to make the hemstitching.

Finally, after much inquiry, a friend discovered who had learned the stitch from an old Italian woman. But, sad to say, this however, she had a piece of unfinished work in the bottom of her trunk, and when I asked to ravel a bit to discover the way of its making, she graciously granted permission.

Accordingly, I set to work to analyze the steps involved, and found that it was fascinating to do, and at the same time could be done quite rapidly. The following are my directions for making Italian hemstitching.

If the genuine creamy Italian linen cannot be obtained, substitute a medium weight round thread, half-bleached linen. Linen thread number 60 should be used.

There are really two kinds of Italian hemstitching.

Measure the collar carefully, pulling threads and allowing one and one-eighth inches for the hem. To prepare for the first stitch make a small dot on a corner and one-eighth inches from each edge, then count over eleven threads and bring the needle up at this point and satin stitch over three threads back to the dot and turn at right angles and satin stitch for eleven more threads and fasten. This is to prevent the linen from raveling when the threads are cut. Then insert small embroidery scissors at the dot and cut three threads, leave three threads, and cut three more threads. Then begin at the dot and cut the threads the same way in the other direction.

Now begin at the outside row, make a backward stitch over four threads and bring needle diagonally to second row as in Fig. 1. Carry needle four threads to the right, make a horizontal stitch, bring needle back to where it started from, as in Fig. 2. Now make a stitch from first to second row, Fig. 3. Finally insert the needle in first row and pick up four threads as in Fig. 4; repeat. To pull the threads for the second stitch, make a small dot on the corner, one and one-eighth inches from each edge; then count over twenty threads and bring needle up at this point and satin stitch over three threads back to the dot and turn at right angles and satin stitch for twenty more threads and fasten. (Fig. 5.) At the dot insert the embroidery scissors and cut three threads; then allow three threads to remain, cut six threads, and allow three threads to remain, and cut three more threads. Pull the cut threads. Then begin at the dot and cut the threads in the same way in the other direction. Prepare the other corner in the same fashion, being exceedingly careful that the same threads are cut.

To make the second stitch work across the bottom row exactly the same as in the first stitch. For the second row work one stitch the same as far as Fig. 2, for the second. Then go back, pick up the two groups as in Fig. 6, and pull together firmly. Next insert the needle between the two groups as in Fig. 7, and continue.

Eda Lord Murphy Writes from Constantinople

Galata Post Office, Box 39, Constantinople, Turkey, October 15, 1923.

My Dear Homemaker Staff:

My CORONA is positively illiterate and so I'm going to write this letter by hand if you'll forgive me. I am sending this little article which is the true story of my trip to the city the other day to buy a few things for the department. You see, the numbers in the classes have suddenly increased and I positively had to have a few more things. I had brought Dover egg beaters from America in my hat box! Now we have nearly enough for nine and I shan't have more than that number in one class.

I must tell you about the classes, Mrs. Norton established a survey course open to some home economics students that I have nine, now. There are two more advanced juniors, one of whom has "Feeding the Family" for a text. We succeeded in inveigling another girl to take the laboratory, so they are going to have a real course in Oriental Cooking. Our chef is Russian, but he does make some Turkish dishes, and I'm enjoying all the new flavors very much.

I thought it would be a good idea to offer a course to the late freshmen that are in the preparatory school. To my utter surprise fifteen of them came, so I have to hire two teachers, one of whom is an elementary course in cooking. Their having it made the freshmen want it, so six of them came and I'm planning a course in other than that number in one class.

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pouring lemon extract around it and lighting it.

The following rules may aid in preparing the dinner as quickly and as well as possible.

1. Prepare as much as possible before Christmas day. Vegetables may be prepared for cooking, the fowl dressed, and the dessert made the day or week before, depending on its nature. If home-made candles and salted nuts are served, they may be prepared several days ahead of time and stored in tin boxes.

2. Do not repeat flavors. If you use pineapple in a fruit cocktail, do not serve pineapple ice.

3. Plan an interesting color scheme. Broccoli and carrots would not only be out of harmony, but would be less appetizing. It is better to have a special color scheme for a dinner of this type.

If the young housekeeper will plan so as to have as little as possible to do the day of the big dinner, she will not be too tired to enjoy the dinner or properly entertain her guests. And how glad she will be that she had dinner at home rather than at a restaurant or hotel!

Eda Lord Murphy Writes from Constantinople

(Continued from page 10)

W. C. A. canteen and later I hope to have my two advanced girls prepare hot dishes for the day students who bring lunches.

Everyone has a good time over the week-end because we have Monday holidays. It's simply heavenly! Once a semester there is a holiday from Friday at 4 to Monday at 6. It comes the last of this month, and if the weather is good it is said that during Ramazan, the Moslem week, as many as 10,000 Turks can get into Santa Sophia at once.

One of the very great beauties of Stamboul, the "Turkish part of the city, is the presence of hundreds of minarets. They are the slender, beautifully graceful towers where the call to prayer is given five times each day. Twice I've happened to hear it at dawn. It is just as the someone with a very powerful tenor voice should stand in the Campanile and with his face toward Mecca remind us that "Allah is great and good, and Mohammed is his prophet." I can see the psychology of it that makes them fanatical sometimes. After sightseeing until I almost dropped (two mosques finished me!) we went to the American Club luncheon.

The Danger Signal

The better care you give your eyes, the better the service they will give you.

When they pain you or feel strained it's a sign that something is wrong with them.

Better have them examined than be sorry.

DR. F. E. ROBINSON
Exclusive Optometrist
Ames, Iowa.

Do You Sew in Comfort?

Have you ever considered the great strain that sewing imposes on the optic nerves?

Perhaps your eyes tire easily while sewing. Do you realize that rightly fitted glasses would probably correct the trouble?

We suggest an examination of your eyes, to determine if glasses should be worn.

Our Glasses May Prove A Real Blessing to Your Sight.

L. G. TALLMAN
OPTOMETRIST

LADIES

Make the men install Philadelphia Diamond Grid Batteries in their cars. More than one good disposition has been ruined by a faulty battery.

Insure yourselves against such an event.

AMES STORAGE BATTERY COMPANY
Masonic Bldg. Phone 418
so I thought it would be lovely for Corvallis to give something and Manhattan something, and that, perhaps, you all at Ames would love to perpetuate Miss Bailey's ideals across the sea.

I bought some sweet yellow homespun the other day for table runners and napkins and I shall, maybe, borrow things to give the freshmen table setting lessons. They say they want to surprise their mothers at vacation.

In case you decide to do anything, write to Mrs. Alice P. Norton, 1326 East Fifty-eighth street, Chicago, Illinois, and let her know so that others can give books and charts and other things.

You have no idea how often I think of you and wonder how the new building is progressing, and hope somebody really misses me, and that I won't have to exist much longer without letters.

With much love and best wishes for a wonderful year, I am as ever,

EDA LORD MURPHY.

Holiday Sweets
(Continued from page 12)

Place sugar, Karo syrup and water in kettle over the fire and stir until dissolved. Cook until a soft ball is formed in cold water. Add peanuts and stir until syrups become light brown; add butter. Remove from flame and pour onto a greased platter, spreading as thin as possible. When cool break into pieces.

Chocolate Fudge

2 cups sugar
1 1/2 squares of chocolate
2/3 cups milk
2 tbsp. of butter
Few grains of salt
1 tsp. of vanilla

Dissolve sugar in milk, add butter, chocolate and salt. Place cover on pan for first five minutes of cooking or until all sugar crystals are dissolved. Cook until a very soft ball is formed in cold water or until the thermometer registers 111° C. Cool to lukewarm or 40° C.; beat until the mixture sets. Drop from the tip of the spoon on waxed paper. Nuts may be added just before the mixture sets.

Taffy

2 cups of sugar
½ cup Karo syrup
1 cup rich milk or cream
1 tbsp. butter
½ tsp. vanilla

Cook sugar, Karo syrup and milk to 118° C. Add butter; bring to a boil; add flavoring and pour on greased platter; let cool; turn in the edges and pull until white. Pull straight without twisting. Place on greased plate and cool. Break into convenient pieces. Pink taffy may be made by adding a little red coloring just before the taffy is poured onto the plate.

The Perfect Guest
(Continued from page 12)

suit at the table. She dislikes so many things, that I don't know what to prepare.

"I'm afraid that she is just plain finicky so don't try to suit her," resignedly remarked Mary.

That afternoon Mary entertained at tea in honor of her guests. Her friends were delighted to meet such charming and accomplished visitors. Betty was an excellent pianist and graciously helped in the entertainment. The others following her example contributed their bit, one of them read humorous selections from Riley, and even Inez, a very good contralto, offered her services.

Among the guests was an eccentric aunt of Mary's who was ever looking for impudence in "these young people nowadays," Inez had made some inadvertent remark that drew forth a sharp answer from the maiden lady and was about to retort when Betty entered the field and tactfully centered the conversation on more neutral topics. She then chatted on subjects she felt this queer little soul might be interested in. Betty possessed that good breeding and innate kindnessness that made all whom she met appreciate her and wish to know her. Before leaving, the aunt remarked to Mary that Betty was a lovely guest and so "appreciative."

The house party continued with Betty amiable and accommodating, frequently of-