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No More Gooey Picnics

By Nellie Goethe

Summer time is picnic time, with something cold—something sweet—something sour—and something filling. Served on a woolen hillside.

Picnics are really a variation in serving the usual meal, but what a pleasing variation they are! The caroling birds furnish the musical entertainment, and the green foliage and blue sky make up the decorations for the occasion. Sometimes a few “peaky” mosquitoes interrupt the peacefulness of the party, but picnickers are wont, after some unsuccessful battering, to accept mosquitoes as a part of the natural environment.

Picnics should mean a time of pleasure and enjoyment for all. No one member of the family should be over-burdened getting that “something cold and something filling” ready. Choose a few simple foods and prepare plenty of them, for the out-of-door atmosphere usually stimulates a big appetite.

Food should be kept as fresh as possible. A square aluminum cake safe will not only keep a cake very moist, but it is very handy for keeping sandwiches fresh. A very simple method that anyone can use is to wrap the sandwiches first in waxed paper and then in a slightly damp towel. If packed in a box, they will keep moist surprisingly well.

Sandwiches may be varied by using whole wheat or rye bread. Nut bread sandwiches are sweeter and may be used with some fresh fruit for dessert.

The thermos jug is efficient for keeping foods hot or cold, as desired. They are usually used for beverages such as coffee or lemonade, but the wide mouthed ones may be used for other foods as well. For instance, why not have a nice, crisp vegetable salad instead of the traditional potato salad for the picnic? The vegetables may be prepared at home, kept crisp in the thermos jug, and mixed with the salad dressing just when it is time to serve.

Roasting weiners or steak over a bonfire is great sport if the weather is just a bit cool. But on those hot days it is too uncomfortable. Instead, build a bonfire when you come to the picnic grounds, and when you are ready to fry the steak.

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Gotta Job?

By Julia Bourne

AFTER graduation, what next? Now that spring is here seniors at Iowa State College are spending their time not only strolling about the campus, throwing pebbles in the brook, noticing each new patch of green grass, but are saying to each other, “What do you suppose I will be doing a year from today?” or “I wish some good fairy would tell me what is in store for me in the coming years.”

But that good fairy is hard to find, so every spring seniors are having these same pangs of uncertainty. It is encouraging, however, when we are told that Ames graduates who have in a short time worked up in the field of Home Economics to responsible positions, once had these same feelings.

“I never dreamed there were so many possibilities for Home Economics graduates until I was graduated and actually had chances to come in close contact with people with all kinds of jobs,” one of the recent Iowa State graduates was overheard to say. “For instance, look at Jane Wagner, who finished college in 1927 and is now acting director of the New York Consolidated Gas Co., with 150 demonstrators under her direction.”

There are many other graduates who are now filling unusual and responsible positions. Fae Taylor is manager of the Christodoria Settlement House, New York City, with entire charge of the food and room service in the 15 story building; Mabel Campbell is head of the Home Economics Department at the University of Missouri; Millie Kaisen is chief dietitian at the Cook County Hospital at Chicago; Lillian Storms is director of Home Economics of the American Association of Manufacturers of Carbonated Beverages, Washington, D. C.; Gemecia Cihan is the Home Economics editor of the Sunset Magazine, Los Angeles; and Maclene Stuart is stylist at the Kaufman Department Store, Pittsburgh.

Perhaps it will not be long until we shall see names of some of this year’s graduates added to this “hall of fame” list. Seniors of the year before are fast on their way to this goal. Margaret Davidson, who has been with the Delineator in New York City, writes this of her work, “Part of my work was to answer readers’ letters. My mail was always so interesting and I looked forward to reading it every day. I believe I used every course I ever had at Ames in answering these requests, and sometimes was at a loss even then. One woman wanted to know what onion juice was; another wished to make sweet pens of cake icing. A young girl asked how to prevent blushing and shyness in a crowd.”

If we didn’t know Margaret personally, we would be wondering how any one person could handle as many different kinds of people as well as she has done.

“I can’t imagine in my dreams a more ideal place in which to teach,” says Frances Swenson of Ward Belmont School, Nashville, Tenn., where she is teaching in the Home Economics Department. “The school buildings are situated in a well landscaped campus, which, though small in comparison to the Iowa State campus, is none the less beautiful. The lovely old magnolia trees are much different from any of our trees in the north. I am most anxious to see them bloom, as everyone says the blossoms are so beautiful.”

A specialist in pies, is the work of another Iowa State graduate. “I experimented with various shortenings and test products which are not yet on the market,” says Ruth Stewart, who is doing research work for the Cudahy Packing Company at Omaha, Neb. “I have become quite interested in pastries and I have come in contact with several good pastry chefs this year. One, in particular, with a pastry tube and I have been fortunate in watching him make wedding cakes and decorations for very prominent parties.”

Of homemaking, Gladys Parker Meyers says, “I surely do like homemaking as a profession and I envy no one. I can think of no other profession where work and pleasure are so closely related.”

Harriet King Sinard says that, contrary to all facts pointing in that direction, she seems to be doing little actual homemaking. She is carrying a full time graduate schedule at Cornell, N. Y., in Government, Textile Design, Child Care and Textiles, including color reading, pin setting, department store organization, style forecasting and Portland field trips.

“It is nice to be in a ‘Home Ec. minded’ community. Haven’t you found that there are many people in this world that think you are doing cooking and sewing for four years?” Harriet wrote.

Dorothy Johnson and Hazel Fry are both working toward their master’s degree.
Factory Girls by Choice

Editor’s Note: The story of Miss Baer's Chicago factory experiences will appear in the October issue of the Iowa Homemaker. Watch for it!

Would you like to know what a factory girl thinks about? Since Opal Baer, H. Ec. Jr., is interested in finding the answer to this question, she will leave on July 4 for six weeks experience in some Chicago factory.

This is part of an experiment in personnel research work carried on each summer by the national Y. W. C. A. to obtain first-hand information on living conditions of factory girls.

The Y. W. C. A., with the cooperation of the sociology departments of the various colleges, chooses girls who are particularly interested in this kind of work. Each girl must hunt her own job and live on the salary she earns. Salaries range from a minimum of $2 to a maximum of $10 a week, and hours may be from 10 to 15 a day. Neither the employer nor the girls' fellow workers will know that she is different from the rest.

Formerly the girls taking part in this experiment have all lived together under the direction of the Y. W. C. A., pooling their wages when necessary in order to maintain a decent standard of living. But this summer each girl is to find her own room and live solely on what she earns. There will be meetings once a week under the direction of Y. W. C. A. workers in the city. At this time the girls may discuss their problems, ask advice and exchange experiences.

Iowa State College will be represented this year for the first time. Miss Baer is interested in personnel work and has had some experience at the Y. W. C. A. here, where she has developed the personnel department.

"Undoubtedly, it will not be an easy six weeks—when our friends will be spending their vacations more pleasantly in cooler places than Chicago—but we believe the experience will more than compensate in interest and value received," declares Miss Baer.

—Margaret McDonough.

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push most of the coals back and fry the meat on the hot ground. You will have the advantage of the fine flavor of food cooked out-of-doors without enduring the heat.

Potatoes, baked in the coals, will be an excellent addition to the steak. They may be put in a can or pail and covered with another slightly larger pail. This temporary oven may be set in the coals and the potatoes baked.

Usually there is a grand rush to assemble everything together just before leaving. What are some of the numerous little things that are usually needed? A list of the more common ones includes
matches, can opener, knife, fork, nail to
get water, salt and pepper, picnic plates,
tablecloth and picnic cups. If the salt
and pepper shakers cannot be closed, put
a piece of waxed paper inside the cap and
let it extend over the sides. When it is
screwed on, the paper will be held in
place.

Take what you need, but no more, be-
cause excess baggage is a nuisance.
"Travel light." If every member of the
family lends a helping hand, the food is
soon packed and in readiness to be
"served on the wooded hillside."

Gotta Job?

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grees at the University of Missouri, Co-
lumbia, Mo. Dorothy's work is studying
the vitamin C content of raw spinach as
affected by varying temperatures and
length of cooking, while Hazel is doing
research work on meat cookery.

"We are both on Purnell Research
Scholarships," says Dorothy. "We are
living in an apartment here and are do-
ing our own cooking so that we shall be
certain to have tender meats. You should
see us chase the vitamins around, en-
deavoring to eat them all. No vegetable
cooking water goes to waste around
here!"

Needs Even Her Chemistry

"When it comes to talking about my
own work I hardly know what to say,"
confides Anita Andrews, who is in the
Extension Service at Brookings, S. D.
"Extension work offers possibilities for
trying oneself out and good opportuni-
ties for meeting people. But I really
cringe when I think of the faith some
of these women put in one. A good ex-
tension specialist is not only a specialist
in his own line, but in every other field
as well. Everything I have ever learned
I have needed at some time or other,
even all the chemistry."

Beulah Rogers, who is also in the Ex-
tension Service at Brookings, says of her
work, "The ultimate goals and ideals in
the planning for 4-H club work are the
factors, I think, which cause me to be so
enthusiastic about it. The planning for
a more efficient, a more interesting and
more worthwhile club program for the
rural girls, and the chance to bring to
her a knowledge of the standards, skills
and cultural aspects of life aid in mak-
ing the work most fascinating."

Bea Tier, who is teaching art in the
Milwaukee public schools, says that she
enjoys her "youngsters," but she is still
a bit afraid of her 45-year-old night stu-
dent. "I have seven different classes
during the day and classes every day of
the week, so you can imagine I am so
busy sometimes I am almost frantic."

Many other Iowa State College grad-
uates could be mentioned, but these are
examples of what Home Economics grad-
uates are doing.

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