1932

Away to The Woods!

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An Engineer Speaks . . .

By Chester B. Smith

Member Veishea Publicity Committee

The Home Economics Open House is in charge of Miss Beard. This has always been one of the best exhibitions and this year it will be more interesting than ever.

Several other girls, while not on the Central Committee, have important positions. Leona Minor has charge of the contests for high school girls interested in home economics work. These contests will be open to two delegates from each of 1,000 Iowa high schools. They will cover the subjects of foods and nutrition, child development, and related art and science. In accordance with modern practices, the emphasis will be placed on the practical side of the work. These contests will be held in Home Economics Hall at the time of the Open House.

During the past years huge crowds of visitors have come and gone, only to see everything in the short time that is allotted to the programs and entertainments. Last year something like 20,000 people came here during the three days given to Veishea. A correspondingly large crowd is expected again this year. Over a thousand students of Iowa State are working to make Veishea a greater show than ever before.

To cover the subject thoroughly would require volumes of writing. We must not, however, imagine for a single instant that any one division has charge of Veishea. In this article the main emphasis will be placed on the activities in which home economics girls are playing an important part.

Those who have positions on the Veishea Central Committee are Clara Austin, general secretary; Beatrice Brown, features; Ella McMullen, convocations, and Maxine Beard, home economics education.

Miss Brown, in her capacity as director of features, has supervision of the military feature, the Veishea carnival, and the student voliull. She states that try-outs for the voliull will be held on April 25 and 26. At present there are over twenty-five entries and more are expected. Of these the best ones will be picked for the final presentation at Veishea time.

According to Miss McMullen, the formal giving-up ceremonies and convocations will be held Thursday morning, May 5, at 10:30. The main address will be given by J. N. Darling, cartoonist for the Des Moines Register.

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On Thursday afternoon the annual May Fete will take place. Sarah Molhus has charge of the dances and Elizabeth Peoples has charge of the entertainment. The main event of the May Fete is the crowning of the May Queen in front of the Campanile. Prior to the coronation, there will be a procession from Home Economics Hall to the Campanile and a reception following. As special features there will be a May Pole dance, and several group and solo numbers.

Perhaps the biggest production of all is the Night Show. Miss Alice Avery is in charge of costumes and states that they will be entirely modern and are to be made by the girls themselves. The play chosen for this year's production is "No! No! Nanette." When completely organized the cast will contain 46 members. The part of Nanette will be taken by Mary L. Wiest and playing opposite her will be Merle Reed, civil engineering senior. Many of the other parts are also being taken by home economics girls.

This article is only a hasty sketch of what Veishea will be. To really get a full description of all the things which will take place one must be here and see them first hand. This sketch merely serves to give an idea of the great opportunity Veishea presents to those who are not acquainted with college life.

Away to The Woods!

By Hazel Leupold

A large, sturdy basket with a hinged cover is quite satisfactory for the picnic food in the event that you do not have either of the above mentioned cases. In considering the equipment, remember that food jars and vacuum bottles are important items. Unbreakable containers of both types have been on the market for several years. The bottles come painted in gay colors; they are available in a range of sizes. For ice cream, liquids or meat, the large, heavy food jars are handy. The smaller nickel-fitted pans can be put to many uses; they are particularly adapted to individual servings. Watertight paper containers now available can be used for this purpose, too. For packing compactly, the aluminum cups with detachable handles will be desirable.

The picnic lunch itself need not be a conglomeration of foods, such as the old-time picnic, which was a burden both before and after the eating; it can be simple, appetizing and healthful at the same time. Many housewives dislike the task of preparing all the food which they deem necessary to a successful picnic. If you are one of these, why not initiate your family into a new picnic style? The next time Brother mentions picnic, enthusiastically agree and proceed to pack in the basket what you happen to have in the house—a loaf of bread, the half head of lettuce in the refrigerator, a jar of salad dressing, leftover beans, ripe tomatoes, bananas and, perhaps, some cookies. I am sure that after trying this plan you will find picnics much more enjoyable. Continued on page 15
**She'll Even Tend Rats**  
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A companion, someone to read aloud in a comforting voice, to "chanteur" about and assist in entertaining, is the role one girl plays.

Turning toward the publishing field, some speedy typists turn out volumes of a thesis or a "Voc. Ed. Book." Some girls put their literary and journalistic talents together and crank out stories for publication, then sell them for so much "per.'"

The student who grasps "chem" rapidly easily tutors her friends in troublesome courses.

Being a "hort" major is interesting, but working in the College Greenhouse is a treat. Several girls do greenhouse work, cutting, repotting, propagating and other truly greenhouse work. Girls who are technicians at the hospital do various technical things, including microscopic and red and white hemoglobin blood counts. One of them assists the dietician in the diet problems and needs of patients.

Yes, Betty Co-ed often does work helping to squeeze in the pennies for her education—but even so, according to Miss Sims, her grades are quite often better than those of her friend who doesn’t need to work all of her way.

**They Don't Want Beef**  
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the Union kitchen. Besides the full-time helpers, which are, of course, not college students, about twenty-five college girls and thirty men work at the Union regularly for their meals. In addition to this number there are from thirty to fifty girls listed for serving special parties. And the Union abounds in special parties. During February and March there were one hundred fifty of them, ranging in size from fifteen to five hundred persons.

Undoubtedly you have friends who are working in "special problems" at the Union, and you have wondered vaguely what these problems are all about. A three-hour special problem, consisting of two three-hour labs and one lecture a week, is required of every institutional major. These girls do managerial work, but have the actual experience of working in the kitchen with the cooks, on party service, at the soda fountain, and the Oak Room as Oak Room hostess, in the Oak Room selling kitchen, as Oak Room hostess, on the cafeteria counter, and in the office. This quarter's class includes eleven girls.

Miss Anderson, who manages the food service, is assisted by an institutional graduate, and by a senior in institutional management who works full time and also carries three hours of college work.

**To The Woods!**  
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enjoyable. Certain families develop a picnic complex and by using this plan they are able to leave for the site within ten minutes after a picnic suggestion has been voiced. Impromptu picnics are indeed fun! Family members are more apt to join you in the preparation of the lunch if this method is employed.

I have heard men forcibly express ideas on picnics; they agree that hot foods do belong in the picnic lunch. Here we approach the fascinating subject of campfire cookery. In the way of equipment, a coffee pot, a steel frying pan and a large kettle will suffice for food containers, while the grate from the oven or one of these neat folding grills will be useful for holding the cooking utensils over the coals. Green logs placed near together or stones built up on top of each other in two walls will form the firebox. After the fire is going well, the grate or iron bars can be laid across on which to put the pots. In using the grills, the logs and stones are not necessary, but do prove handy for holding the fire in bounds.

Escaloped dishes are easily warmed up; still better, if the dish has just been
removed from the oven previous to leaving, it can be wrapped well in newspapers and will remain hot.

Bacon and eggs take their place in the frying pan, while the bread is toasting on the grate. Meat cakes wrapped around with bacon slices and skewered with a toothpick can be prepared at home and cooked over the fire. Toasted buns with currant jelly or toasted cheese sandwiches tempt all appetites, while hot potato salad is soon cleared out of its dish. The piece de resistance of many picnics is the steak, thick and juicy. To cook a steak properly, the picnic chef must have plenty of hot, glowing coals, with no flame. Rub seasoning into the steak, grease the bars of the grill or grate, and drop the steak on them. Sear until well browned on both sides, remove, and serve immediately. Memories of banquet foods will take second place before this campfire steak—its tantalizing aroma, its glistening brown color, and its juicy tenderness. Stew is always appropriate for picnics; take a can of meat or soup stock and two or three small cans of vegetables with which to concoct your own stew at the next outing. Apples can be quickly fried for an accompaniment to a meat dish.

If one is desirous of going truly native there is a variety of delicious foods which may be prepared. If you are out on a morning picnic, try Bacon and Eggs with Imagination. Select flat rocks; be sure that they are solid as porous ones will fall apart; heat the rocks in the campfire until they sizzle when water is chopped on them. Remove, dust off the ashes, and grease. Lay on three bacon strips in the form of a triangle and break the eggs in the center. Instead of bacon, a hollowed slice of bread or toast may be used to hold the egg. Toast is quickly made over glowing coals with the aid of a forked stick. Such a breakfast in the woods will be a memorable occasion!

For a noon picnic, wrap potatoes in five or six layers of wet newspapers, or if paper is not handy, a thick layer of mud will do as well. Place in the fire and cover with hot coals; medium sized tubers will bake in about an hour. Kabobs are next on the program, each person preparing his own. Sharpen a slender green stick. Cut steak, liver or any other fresh meat into two-inch squares; slice some bacon and an onion. Put pieces of meat, rings of onion and slices of bacon alternately on the stick until the stick is filled. Roast carefully over the coals, turning frequently. Top this meal off with yum-yums! Place half a Hershey bar on a graham cracker; with your sharpened stick toast a marshmallow to golden brownness. Drop the marshmallow on the Hershey bar, crush it flat with another gram cracker—and eat! Delicious! You said it! Have another!