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Hospital Kitchen Affords Experience

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Hospital Kitchen
Affords Experience

Hi Mom! Miss Ardis Hubbs, the college hospital dietitian, is receiving a friendly greeting from one of the students who works for her.

There was a time when no hospital dietitian could be found on the campus, for in 1884 when a two story frame building was erected on the present hospital site, it was known as the veterinary medicine hospital with the second floor being set aside for human patients. It was not until 1893 that the veterinarians moved out. The west wing of the present Iowa State College Hospital was built in 1916. In 1923 the annex was added which now houses the clinic and doctor's offices.

To patients hospital life may seem to consist solely of the work of doctors and nurses. However, from the first floor an occasional click of dishes or humming of an electric mixer can be heard indicating that a meal is in the making. The hospital's food unit is a busy place as it plans and prepares meals for the hospital staff, the special diet table and patients.

Food preparation at the college hospital is under the supervision of Miss Hubbs. She has charge of

HIGH SCHOOL STUDENTS...
Here Is Your VEISHEA Program

Thursday, May 9
4:15 p.m. Boat races—Lake LaVerne
7:00 Opening Ceremonies—Lake LaVerne
7:45 Horse Show—Armory
7:45 Iowa State Players presents “Kiss and Tell”
—Catherine MacKay Auditorium
8:30 Veishea Dance—Nat Towles and Orchestra
—Memorial Union

Friday, May 10
8:00 a.m. Agriculture Field Demonstration
8:00 Home Economics Preview
8-9:30 Home Economics Registration for Visitors
9-12, 1-4 Veishea Open Houses
10:30 Humorous Debate
11:30-1:00 Picnic Central Campus—all high school students invited to bring own lunches and celebrate with Iowa State
12:00 p.m. Home Economics Luncheon
12:45 Mortar Board and Cardinal Key Tapping, Central Campus
1:00 Home Economics Program—Great Hall, Memorial Union

Saturday, May 11
9:30 a.m. Tennis Meet—Tennis Courts
10:00 All Day Golf Meet—College Golf Course
10:30 Veishea Parade
1:00 p.m. Carillon Concert
1:00 Track Meet—Clyde Williams Field
1:30 Iowa State Players in “Kiss and Tell”
2:30 Veishea Vodvil
3:00 Baseball Game
5:00 Carillon Concert
7:00 Veishea Vodvil
8:00 Iowa State Players in “Kiss and Tell”
8:30 Veishea Dance—Harry Cool and Orchestra—Memorial Union
9:30 Stars Over Veishea—Clyde Williams Field

The Iowa Homemaker
meal planning and ordering the food stuffs. A full-time cook is employed by the college and all the other work is done by students.

A schedule is planned and students work one hour for each of their meals. The assistant cook prepares breakfast each morning and all meals on the regular cook's day off. Six women take charge of setting tables in each of the three dining rooms. They also arrange salads and serve desserts before each meal. At the regular eating period they act as waitresses for the diet table and in the nurses' dining room. The eight men employees carry trays to the patients; wash dishes, pots and pans and see that the floors are kept cleaned and polished.

The tray rack with its rows of set-up trays receives primary attention at the beginning of each meal period. An average of 15 patients are in the hospital and their trays are sent up to the second or third floor by means of a lift.

By the time the patients are served, several of the men and women who eat at the special diet table are ready for their meal. One of the students takes the prescribed food to each of them. This service began before 1921 when a diet table was started for college students who were diabetics. Now the group also includes those who have allergies, reduction diets and ulcers, but the largest percentage is still diabetics. The nurses and doctors are served in their own dining room. Usually between 60 and 75 meals are served three times a day.

Some of the students who are working at the hospital are dietetics and institution management majors who are receiving practical experience in foods work while others are among those who regularly eat at the special diet table.

—Maxine Burch

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