Graduate Directs Home Service Program For Young America

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Home service work with Girl Scout and school groups in Kansas is reviewed by Doris Adams

DOlRIS Ingle Stailey, '37, former home service director of the Gas Service Company, Wichita, Kan., declares, "We could almost write a book of unusual incidents which happen in school demonstrations and Girl Scout classes."

"In one Girl Scout class conducted by a member of our home service department, proper steps were given in the art of making biscuits. Much to the dismay of the home service representative, the rolling pin was missing from our equipment box. With the inventiveness which home service women possess, a stocking leg was fitted over a baking powder can, and the lesson on biscuits resumed. Later the instructor asked members of the class if they had learned anything in their day's lesson. And imagine her surprise when one little blue-eyed girl on the back row said, 'Yes, I learned that you could make biscuits with a baking powder can.'"

"In another class, the importance of cleanliness was being discussed, and that when handling biscuit dough, one should remove jewelry from fingers. This statement brought immediate reply from one quick-thinking youngster who said, 'I bet if you were married you wouldn't take your rings off!'"

The type of home service food demonstration used must be suited to each class. Teaching the art of cake baking, how to make a golden omelet or what technique to follow to keep those beautiful meringues on pies from weeping can all show the merits of gas cookery. In order to hold interest, Mrs. Stailey finds the demonstrations must be dramatic. Attention to world news makes students more cosmopolitan than ever before.

Over 95 demonstrations were given last year to home economics students in Wichita schools. The record attendance was 2,000.

Last fall the Home Service Department and the Wichita Dairy Council cooperated to check the percentage of good and poor lunches selected by students in school cafeterias. Children who chose a good lunch received tags which read, "You Have Something to Crow About—You Chose a Good Lunch." For a poor lunch selection students received a tag reading, "You'll be a Sad Sack—You Chose a Poor Lunch."

"Much enthusiastic interest was shown among the 5,000 students whose lunches were checked," reports Mrs. Stailey. "One bright-eyed boy who lacked a vegetable dish and milk added these two dishes to his tray before being checked so that he would receive a good lunch tag. Many students inquired as to how their lunch selection could be improved. Generally, selections made in the intermediate schools were superior to those chosen in the high schools. This may be a result of efforts directed toward nutrition teaching among grade schools during the war years."

"Look Who's Cookin' " is an example of a large assembly program used in schools. A special recipe book for school groups is used and distributed to the audience. The recipes in the demonstrations are developed from this booklet. The project includes two lessons, one on adequate breakfasts and the other on lunch and dinner. The theme is an explanation of the government program of the Basic Seven in good food selection. To date this show has played to 120,000 youngsters.

Young high school couples are sometimes invited to surprise dinner parties. Guided by an instructor, they arrive at the gas company home service kitchen. The boys are immediately presented with chefs' aprons and caps and told to prepare a menu which had been planned ahead of time. The girls assist with the cooking and serving. Couples have been most enthusiastic over this type of entertainment.

Cake baking contests create much interest among school girls. The competition angle and the incentive of awards frequently attract girls not studying home economics. Participants are divided into age groups and a different kind of cake is baked in each group. The girls must attend two classes of instruction if they are to participate in the contest. They prepare the product once during class meetings.

Judges in the contests are home economists, so the girls feel that fair recognition of their efforts has been made. On the contest day, the food products are displayed on the Gas Company sales floor and always attract considerable attention from visitors to the office. At a tea held the afternoon of the contest day, the girls present a program and the awards are made.