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In the Institution Tea Room Students Cook For 150

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EACH quarter 35 to 45 women are initiated into the mysteries of measuring flour by the pound instead of by the cupful, kneading bread on a 20-quart electric mixer and making coffee in 5-gallon lots.

Her first day among the large quantity equipment is a bewildering one for the average student. That 16 women prepare lunch for 150 people in 2 hours seems to her in the nature of a minor miracle.

Women have been working in the tea room since 1926, when it was built as part of the west wing of the Home Economics Building. The kitchen includes as many as possible of the features that are time and labor saving.

"Of course the space and shape of the room has to be taken into consideration in the plans," explains Miss Carolyn Cason, of the Department of Institution Management. "For example, the coffee urn would be handier on the right side of the dining room door instead of on the left, but there just isn't room."

Each student who takes Institution Management 380, the tea room course, works 2 days a week from 10 a.m. to 1 p.m. Class members rotate on a schedule of duties so that they gain experience in all the work that goes into preparing and serving the meal.

The menu, which Miss Cason plans, usually includes a main dish, vegetable or salad, relish, beverage, dessert and hot rolls. These hot rolls are a daily tea room specialty.

**Prepare Menu Items**

One student has charge of preparing each item on the menu and dishing it up for the waitresses to serve. The student who is kitchen manager has much of the responsibility for how smoothly things run each day. She confers ahead of time with Miss Cason about the menu. She makes out the recipes in the correct quantity and puts in a market order for the food needed. Then she plans the schedule of work. Each student should have enough to keep her busy but not more than she can do in 3 hours.

The other class members set up the dining room, assist in preparation and make rolls or anything else that needs to be done ahead for the next day.

Recipes used have been developed at Iowa State. Most of them are published in the Quantity Recipe File of Miss Lenore M. Sullivan, of the Department of Institution Management. Some were developed by increasing family recipes. Others were concocted to meet the needs of the moment.

The tea room is a self-supporting business. Part of the class work is keeping a careful record of food used in recipes in order to find the cost of the meals. Of the income from patrons, about half pays food costs. The rest goes for gas, electricity, laundry, labor, toward new equipment and upkeep costs.

**Special Dinner Party**

In addition to the dinners for various organizations, each member of the class submits a menu and plans for decorations and entertainment for a special dinner party. Such a party is given twice each quarter. People make reservations far ahead, and there is always a waiting list.

From all the plans the class chooses the one they would like most to do. Fall quarter a New England turkey dinner fit in with the Thanksgiving season. Waitresses were dressed as Pilgrims in long black skirts, white blouses and aprons. The tables were decorated with harvest fruits and vegetables and lighted by candles. Other times the tea room has been the scene of La Petit Gourmet, Tulip Time and a circus party.

In laboratory the catering class also prepares regional and foreign foods. They have lessons on desserts, cookies, canapés and hors d’oeuvres.

Catering is required for institution management majors and elected by other women, particularly those majoring in foods. Taught by Miss Lenore Sullivan, the class puts emphasis not only on good food but on attractive food and on decorations.