There are More Ways Than One to Teach Home Economics

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There are More Ways Than One to Teach Home Economics

Iowa State alums do it by teaching in high schools, editing magazines and giving demonstrations.

“Teaching is wonderful!” That’s the opinion of Lois Lindsay, ’48, who considers her position with the Belle Plaine High School a challenge to influence the lives of many of her students. But it isn’t easy to be a good teacher, says Lois. She teaches 8 hours a day, is the junior class sponsor, Future Homemakers of America adviser, head of the adult education classes, plans the school hot lunches and yet, spends the majority of her spare time with homework.

Lois’ three home economics classes require careful planning for the 80 minute periods. Fifty-three girls of Belle Plaine’s 200 high school students are enrolled in the home economics course.

“This year the agriculture teacher and I are trying an exchange of students. The boys will take Home Economics for 2 weeks and the girls, agriculture,” Lois says.

Teaching Aids

State services make teaching easier according to Lois. The Department of Public Instruction sends recipes and menus which are suitable for serving large groups of people for hot lunch programs. The Board for Vocational Education has sent program plans which guide the course of study, plus other valuable teaching aids.

The adult education classes plan to have 10, 90-minute lessons and a banquet sometime during the year. Lois advises Iowa State education majors to get all the experience in every phase of homemaking that they can before teaching the first year. The class may wish to study anything in home economics. Lois had no crafts training, and she found that this is just what the adult group wanted. She utilized the experience of group volunteers and now they are all learning metalwork, knitting, jewelry, woodworking, and belt making together. Lois is also giving tips to the group on social entertaining.

Belle Plaine’s FHA is comparable to Iowa State’s Home Economics Club. The 60 members meet twice each month for movies, discussions and singing. Their projects include making candy and cookies and selling head scarves with the school emblem on them. A point system with honors and awards encourages work in the club.

Lois manages to keep active outside of school, too. Tennis, badminton and bridge with the faculty club are among her interests.

A reconverted home economics house complete with four unit kitchens, sewing labs and a fitting room is where Oswego, Illinois, high school girls learn homemaking. Miriam Sanderson, H. Ec. ’48, instructs a freshman, sophomore and senior class and loves it.

Family Relations

Teaching is the ideal way to learn things you might have missed in college, Miriam enthusiastically believes. The girls in her classes study everything from grooming and personality to house planning and family relations.

At the annual Christmas tea for the mothers of all the girls in school, the young homemakers decorated the house and made cookies, candies and served frappe.

Marilyn Baker, ’46, and Charlotte Shupe Herren, ’44, are former Oswego home economics teachers.

Editorial Assistant

Betsy Nichols, director of the ’48 Homemaker, is continuing in her home economics journalism as editorial assistant for Better Homes and Gardens. In the foods department, Betsy rewrites stories, plans and originates articles, supervises photographs and does some testing. She’ll have by-line stories in the April, May and June issues. Other Iowa State home economists in the food department of this national monthly magazine are Frances Kerekes Meyer, ’46; Nancy Gilbride, ’48, Ruth Ostrom McKelvye, ’47, and Ida Ruth Younkin, 47.

At Kansas City, field demonstrations are given by Joanna Marron, ’48, and Mary Wedemeyer, ’48. These Iowa State grads have been employed with the Kansas City Power and Light Company since July. The company furnishes the Home Service Department workers with cars and sends them out to give

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Demonstrations for homemakers in and around Kansas City.

"We demonstrate any kind of electric range," explains Mary. "Our demonstrations are much the same for each homemaker—they vary with her interest and her knowledge of cooking."

Some days are spent working in the test kitchen. Frozen food experiments are being conducted at present. "We have frozen cakes, pies, cookies, complete meals—everything you could imagine—using all kind of wrappings. The 8 cubic foot freezer is full to the brim. We're all anxious for the day when we can thaw the dozen cream puffs filled with ice cream and 'taste-test' them. Frozen meals are being tested, too."

The home service women test the newest ranges at the request of distributors. They determine and report exactly how the ranges bake and cook.

The company's office in the Country Club Plaza District has a Home Service Advisor on duty every day. The Plaza office is equipped with modern kitchens with appliance displays to show the customer how the equipment works. "We can do our laundry—washing, drying and ironing—with the company's hot water, soap and electricity and get paid for it!" says Mary.

The company keeps the air humming with social life for employees. The Powerlite Club for all women employees meets monthly for dinner and entertainment in the test kitchen. The home service department has a monthly birthday party. Free movies for employees, their families and friends are shown each month by the Light Company.

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