1953

Alums in the News: Home Hawaiian

Kay Scholten
_Iowa State College_

Follow this and additional works at: [http://lib.dr.iastate.edu/homemaker](http://lib.dr.iastate.edu/homemaker)

Part of the [Home Economics Commons](http://lib.dr.iastate.edu/homemaker)

**Recommended Citation**

Scholten, Kay (1953) "Alums in the News: Home Hawaiian," _The Iowa Homemaker_: Vol. 33 : No. 3 , Article 9. Available at: [http://lib.dr.iastate.edu/homemaker/vol33/iss3/9](http://lib.dr.iastate.edu/homemaker/vol33/iss3/9)

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
Your Dress

(The continued from page 12)

The fashion industry is one which is always working against the calendar. In mid-winter it is designing and producing garments you’ll be wearing when the temperature reaches its summer heights. While the rest of the nation is sweltering in summer’s heat, it is ready to sell you the coat you’ll wear to next fall’s football game.

In the first part of June is held the fall market. Buyers make their trips and select the fall and winter clothing then. It is November that the spring clothes are ordered for the retail stores. Summer and holiday clothes are sold at smaller markets.

The buyers order clothing about three months before actual delivery. By the time a new line is delivered in Ames, the designers are hard at work on the line for the next season. Besides at the main markets, garments are sold right in the retail stores. Salesmen travel around the country and help the retailers supplement their current stock.

The fashion industry works at least three months to create a new style and at a season which seems least logical. It works to manufacture clothes that are both simple and smart — to please you — the consumer.

Dinners -- Short Orders

For those dinner dates or coke dates, the best place in town to eat is —

Frango’s Restaurant

210 Main Phone 1800

Music and Photography

In Ames it’s the Eschbach Music House

for everything in

MUSIC,

PHOTOGRAPHY SUPPLIES,

RADIO and TELEVISION

ESCHBACH MUSIC HOUSE

302 Main Phone 474

alums in the news:

Home Hawaiian

by Kay Scholten

Home Economics Sophomore

AGAINST A BACKGROUND of pale green mountains stands the Mid-Pacific Institute on the island of Oahu. Here, in Hawaii where windows are never closed except for washing, in a modern new dining hall, Miss Martha Bunge has her office.

To this blue and beige, maple-furnished dining room, 300 Hawaiian, Chinese, Japanese, Korean, Portuguese, and Caucasian students, ranging from ninth to twelfth grades, come to eat three times a day. Miss Bunge’s job is to plan menus for these students as well as supervise the buying and preparation of the food.

Rice — Favorite Dish

Because of the varied racial backgrounds, Miss Bunge must adapt her recipes to the islands. Rice is an indispensable dish, a favorite of both students and faculty. As Miss Bunge writes, “The other important foods must be worked in around the edges.” A rice dish that is “met with whoops of joy” is fried rice. The recipe for this is as follows:

Heat a small amount of fat. In this fry 1 cup of chopped left-over meat (ham is ideal, luncheon meat good). Add 1 quart of cooked rice. Fry this long enough to heat through and impart flavor. Then sprinkle over this 2 to 3 tablespoons of shoyu sauce or enough for a light brown color. Add the equivalent of two scrambled eggs. Last add ¼ cup of green onion tops cut in half inch lengths. Add salt, stir well and remove immediately from the heat.

More Shoyu Sauce

Some of the other foods that are favorites are rice balls, which are cooked rice shaped into balls with a pickled cherry in the center of each and a sheet of seaweed wrapped around the outside; terriaki steaks, which are thin beef steaks marinated in shoyu sauce with garlic and ginger root; and tawkwon, a pickled radish. But at Mid-Pacific Institute, as at Iowa State, ice cream, but especially macadamia nut ice cream, is the finishing touch for any meal.
The dining hall plays an important part in the school's social life too. Each holiday, as well as the formal dances, is preceded by a banquet. A tradition at Mid-Pacific Institute is the birthday banquet. Rather than celebrate 300 individual birthdays, one evening is set aside for everyone to celebrate. For this colorful occasion, everyone makes an original hat, and prizes are given for various classifications. There is also an alumni banquet and an all-day school picnic.

Lei day, an official holiday, is another occasion for an all-school picnic. Leis are strings of vivid, fragrant flowers.

Luau Celebration

A real Hawaiian celebration calls for a Luau. This is a feast out-of-doors. A luhauula mat is spread on the ground and low tables are covered with shiny ti leaves and decorated with pineapple, bananas and flowers, usually orchids. The guests arrive in colorful Hawaiian dress, the women wearing muumus, a Mother Hubbard type long dress, and the men wearing Aloha shirts.

Co-operating with Miss Bunge in overseeing the dining hall is a council of seven persons. They are representatives of each class and three additional seniors. They meet monthly to discuss conduct and etiquette in the dining hall. Each six weeks, the council draws up seating charts designed to acquaint all students. The head of a table is always a senior.

Faith in Future

About fifty scholarship students help in the kitchen and the dining hall. Miss Bunge supervises these students, but discipline is no problem. One day, through playfulness, a pantry boy dropped a tray of juice glasses. The rest of the boys delivered such a lecture that Miss Bunge was almost on the verge of interceding for the unfortunate boy.

Miss Bunge writes "I find it impossible to work with these youngsters and not have great faith in the future of the American people and the people of the world. . . . and I have completely lost my heart to these students."