

# The Fletchers Build a Home With Patience and Ingenuity

By NANCY LYTLE

Like many another American couple, Mr. and Mrs. Robert H. Fletcher had the dream of building their ideal home. Unlike most couples they materialized their dream by constructing their home with their own hands, patience, and ingenuity.

It all started last year when the Fletchers and two children Martha and Skippy were living in College View. They saw a plan in Parent's Magazine which, with a few alterations, would exactly suit their needs.

Plans were drawn and a lot bought in Beverly Estates. Excavation for the foundation began last Easter. The whole family pitched in and worked in their spare time. Mr. Fletcher, who teaches in the Mechanical Engineering department, worked in the evenings and during week-ends. With the aid of a floodlight he was able to work late into the night.

Mrs. Fletcher learned to chip stones, lay blocks, and paint. All of the painting which finished the interior was done by her.

Skippy laid the blocks for his room all by himself, and he is justly proud of it and its built-in features.

As Mrs. Fletcher is Organizational Chairman for the Brownies in College Station and joins in many clubs and church activities, she has had to budget her time to a remarkable degree to accomplish all that she wished to do on her home. She sews in a professional manner and plans to make all of the drapes and bedspreads for the house.

The dominant colors to be used are pale green, deep forest green, yellow, and a rich red.

The exterior of the house is concrete block with plaster over it. The inside walls are also plastered and painted. Windows are of a modern, one-pane variety that open at the touch of a finger.

One enters the house through a small entrance hall. On the right is a passageway to the kitchen, and off of it is a small dressing room-bath. The living room is large and long with a fireplace on the right-hand wall. Walls are pale green, and forest green drapes will hang at the windows.

Lighting fixtures in the house are both attractive and unobtrusive. They are fitted flush into the ceilings.

From the living room one passes into the "rumpus room" which is an ideal place for the children to play. To the right of it is the kitchen. Counters are in an L shape with the end of the L forming a large breakfast bar. Under the counter are spacious shelves. The counter will be finished in a heavy, bright yellow linoleum. For her cup towels, Mrs. Fletcher plans to have an accordion-like rack which may be pulled out of the cabinet when in use and folded back out of sight when not needed. Off of the kitchen is a small laundry and storage room in which she keeps her electric washing machine and stores her groceries. Storage space throughout the

Newcomers' Club met Wednesday afternoon at the YMCA with Mrs. C. F. Richardson, Mrs. B. B. Boriskie, Mrs. R. A. Downard, Mrs. W. R. Covington, and Mrs. W. M. Howard as hostesses.

After refreshments were served Mrs. D. L. Belcher, program chairman, interviewed

Mrs. Leopold W. Wing who later spoke on bird songs and her experiences in the Yukon where she and her husband and four children spent last summer. Mrs. Wing's early musical training makes her well equipped to record the songs of birds.

She played the various songs of the Eastern and Western meadowlarks, the Hermit thrush, and the White Crown sparrows on the piano, pointing out how they vary in key and rhythm; how they change their songs with the weather and time of day; and how they even sing duets. She believes there is a definite feeling of music in birds just as in human beings. To illustrate how composers can use the motif of bird songs, Mrs. Wing played several charming little pieces she had worked out based on the songs of the meadowlark and the sparrow.

Door prizes were awarded to Mrs. R. H. LeRoy and Mrs. Roy Wingren. As usual, many of the newcomers enjoyed playing bridge. Prizes for high score and low score were awarded to Mrs. J. G. McNeely and Mrs. E. E. Brush.

Homemade soups made with meat or fish stock should be simmered, rather than boiled. Barley, rice, and noodles, if used, should be added toward the end of the cooking. Use the tops of celery and a few springs of parsley for good flavor.

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## School Days Are Recalled At Party

"School days, school days, dear old Golden Rule days," such was the theme of the Back to School party held by the Extension Service club, Thursday evening in the Sbis Hall lounge.

Miss Dorothy Brightwell posed as principal of the school and led the group singing. She was aided by five teachers: Mrs. W. I. Glass, Miss Fannie Brown Easton, Miss Gena Thames, Clifton Bates, and W. I. Marshall.

"Pupils" participated in competitions in geography, health, spelling, and costume. In keeping with the school theme, the lounge was decorated with school room drawings, black boards, and chairs. Square dancing was also a feature of the evening.

Guests of the club were Chancellor and Mrs. Gibb Gilchrist, President and Mrs. F. C. Bolton, Dean and Mrs. C. N. Sheppardson, Mr. and Mrs. D. W. Williams, and Director and Mrs. R. D. Lewis.

Acting as hostesses were Mrs. Jack F. Sloan, Mrs. Ide P. Trotter, Mrs. E. A. Miller, Mrs. Charles King, Mrs. Louis Frankie, and Mrs. D. L. Weddington.

## A&M Christian Women's Council Has Session

The Women's Council of the A&M Christian Church met in regular monthly business session last Monday afternoon in the home of Mrs. E. B. Middleton, North Oakwood.

Mrs. Middleton, who is council president, conducted the meeting, and Mrs. James M. Moudy gave the devotional.

Reports from committee chairmen were: Mrs. A. L. Cook, finance; Mrs. L. W. Brittain, courtesy; Mrs. E. E. Vezev, program; and Mrs. Charles N. Sheppardson, work.

Mrs. R. F. White thanked the group for the gifts which they placed in the Christmas box which was sent to the Juliette Fowler Home in Dallas.

At the close of the meeting Mrs. Middleton served refreshments to the 18 members present.

## Bulletin Board

'49ers Club, Wednesday, January 12, at 7:30 p.m. in YMCA. Miss Jean Kernode will give a book review, "A New Song in A Strange Land."

BRYAN-COLLEGE STATION A.A.U.W. will meet Monday, Jan. 17, at 7:30 p.m. in the small assembly room of the YMCA on the Campus. Social Studies committee will be in charge.

VETERAN WIVES' BRIDGE CLUB, meeting Thursday, Jan. 13 at 7:30 p.m. on the third floor of the YMCA. Past, present and future members are invited.

## Louis Fields And Mary Davis to Wed

Mr. and Mrs. Fred R. Davis, 300 Tierney Road, Fort Worth, have announced the approaching marriage of their daughter, Miss Mary Catherine Davis, to Louis F. Fields, A&M senior from Henrietta, Texas.

Rev. W. W. Ward will officiate at the wedding at 4 p.m. January 23 at Polytechnic Methodist Church in Fort Worth.

Miss Davis, a graduate of NTAC, received her degree from NTSC. Fields, a veteran student, will graduate this semester. He is a member of the Aggie Ramblers.

## Aggies '68

A son, Bruce C., was born to Mr. and Mrs. John C. Schneider, Jr., on Tuesday, Jan. 4, at St. Joseph's Hospital.

Howard Francis Gray III was born to Mr. and Mrs. Howard F. Gray, Jr., on Wednesday, Jan. 5, at St. Joseph's.

Mr. and Mrs. Pierre G. Normand are parents of a baby boy born Sunday, Jan. 9, at St. Joseph's.

A boy was born to Mr. and Mrs. Leslie G. Tingle on Monday, Jan. 10, at St. Joseph's.

## Steers Escape, Housewives Chase In English Village

POCKLINGTON, England (AP)—The people of Pocklington, housewives included, tore off in pursuit when eight fat steers—local meat ration for the week—jumped a slaughterhouse fence and headed for the Yorkshire moors.

They caught them all—the last one three villages, ten miles and eight hours later.

Said a tired housewife: "What would you do? That was our Sunday dinner."

## Ex-Student Begins 3-year Army Tour

Hal Mullins, A&M graduate in the class of 1948, has re-entered the Army for a three-year tour of duty, according to Colonel Oscar B. Abbott of the Texas Military District.

Mullins home is in Wolfe City, Texas.

Toast slices of leftover packaged poundcake and serve with sliced bananas and caramel sauce for a scrumptious dessert.

## THE Women's Corner

THE BATTALION

TUESDAY, JANUARY 11, 1949

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## Do You Read This Page?

We will appreciate it if you will fill in this form so that we may know what you would like to see in the Women's Corner for 1949. Please tear this out and mail it to Battalion, Room 202 Goodwin Hall, Campus, and drop it in the Faculty Exchange, Administration Bldg. for free mailing.

Do you read the Women's Corner every week? yes \_\_\_\_\_ no \_\_\_\_\_ (Check one)

Have you any suggestions for improvement of the page? \_\_\_\_\_

WOMEN'S CORNER EDITOR



HEALTHY FOOD HABITS MAKE A HEALTHY BABY, and children should not be forced to eat food they don't want. They may be allergic to them say prominent baby doctors.

## College Candidates Win Course in Home Training

Herbert R. Mayes, editor of Good Housekeeping magazine announced today the selection of candidates for the On-the-Job Training Course in home economics to be given by Good Housekeeping Institute, under the supervision of Katharine Fisher, Director of the Institute. The following were selected:

S.A.M. Wives Hold Meeting

The S. A. M. Wives Club met Tuesday evening in the lounge of the Y.M.C.A. at 7:30. Mrs. Leo E. Tucker and Mrs. H. D. Snider were hostesses for the evening. A Mexican theme was carried out in serving refreshments of pralines, assorted nuts, and coffee. Bridge was played and a prize presented to the high score winner, Mrs. J. P. Covan.

The next meeting will be held on Tuesday, January 18, at the home of Mrs. J. P. Covan, sponsor of the club. All members and wives of Management Engineering students are invited to attend.

Food Demonstration Planned in Bryan

A food demonstration to be held in Bryan Thursday, January 13, was planned at a meeting of the Petroleum Engineering Wives Club held in the YMCA last week. The program committee announced plans for the demonstration which will be conducted by a representative of the Lone Star Gas Company.

Trainees will begin a six-months' training course February 1, 1949, in the laboratories of Good Housekeeping Institute in New York City. They will act in the capacity of Junior Staff Members of the Institute, and will be paid a salary by Good Housekeeping during the training period.

Good Housekeeping's training program is being given in collaboration with the American Home Economics Association, and is sponsored by that organization. The course of training is designed to give the trainees a broad, practical experience that will make them better equipped to pursue careers in their chosen fields of Home Economics.

The training will include practice in current techniques in cookery and in working with and evaluating new food products; investigating and evaluating the performance of household equipment, supplies, and methods used in cooking, laundering and in the care of the house; investigating the basic qualities of textiles and clothing, and evaluating new developments in textiles. In addition, trainees will be given opportunity to participate in the planning and preparation of magazine editorials, in staging photographs for illustrations, and in other aspects of the Institute's work that might prove useful in their careers, such as writing reports, answering correspondence, and becoming conversant with laws, trade practices, and accepted standards related to consumers' products. The training will be given by members of the Institute's technical staff, in its kitchens, laundries, and engineering and textile laboratories.

Good Housekeeping's On-the-Job Training Program was first announced in September 1948, at which time students of home economics in colleges throughout the country were invited to apply.

Dried rosemary is often most satisfactory if it is powdered before being used. Put the tiny needle-like herb into a mortar and pestle and crush well.

A simple cocktail sauce for seafood is made by combining catchup, chili sauce, lemon juice and horseradish; chill well before serving. Lemon, parsley, tomatoe or butter sauce do a lot to point up the flavor of fish dishes; watercress is also an excellent addition to a fish platter.

CAR PRODUCTION UP

DETROIT, Jan. 7 (AP)—Motor vehicle production in the United States this week will total 95,018 units, automotive news estimated today.

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## Study Club Members Attend Literary Program

Members of the Campus Study club convened in the parlors of the Campus YMCA, last Tuesday afternoon for a business session and a literary meeting.

The president, Mrs. H. L. Heaton, presided over the business discussion during which members voted to sponsor a record shower for the A&M Consolidated school and a book shower for the Lincoln Colored school of College Station.

These showers are to take place at the next meeting of the club, it was announced by Mrs. R. O. Berry, chairman of the Education committee.

Mrs. I. W. Rupel led the club prayer. Plans were changed for the Federation Day luncheon because Mrs. John J. Perry, who is state federation president and is slated to be guest speaker, will not be able to be present at the appointed time.

Mrs. Raymond Rogers was in charge of the literary program, "Speaking of Books," and she read a paper written by Mrs. R. E. Patterson who was ill.

Mrs. Patterson's paper, "Directions of Recent Literature," stated: "As peace has not brought about an end to the anxieties of the American people and the organization of the United Nations has not guaranteed the end of war, the writers of the country betray the same uncertainty and bewilderment as do the ordinary readers."

"This is a time for novelists who are critical of the various aspects of American life, such as racial discrimination depicted in 'Summer on the Water,' by David Westheimer."

"It might be interesting to observe that there never was a year in American history in which the Bible did not excel the next best seller, and some critics blame the mediocrity of recent literature on callousness and lack of a spiritual base and inspiration."

Mrs. Rogers concluded the reading of the paper, "a best seller may be defined as a book having sales figures of one per cent of the total population for the decade in which it is published."

Mrs. E. P. Humbert reviewed "Silver Nutmeg" by Nora Loftis. Mrs. Dora Barnes discussed her favorite for the year, "The Stillwell Papers," by General Joseph Stilwell. Mrs. Jesse B. Johnson spoke on "The Light and the Dark," by L. P. Snow. Mrs. Otis Miller chose "Bride of Fortune," by Harnett T. Kane, and Mrs. Robert Darrow discussed "The Big Fisherman," by Lloyd C. Douglas.

Mrs. C. N. Sheppardson, Mrs. Rupel, Mrs. F. N. Smith, and Mrs. H. E. Hampton served as hostesses for the afternoon.

Dr. Ratner feels that if allergic children are treated early, there will be fewer cases of allergies in adults. The earlier treatment is started, the easier relief can be obtained.

Speaking of food, mother should realize that junior's need for it may vary from one meal to another, from one age to another, from one season to another, says Miss Ann Usher, in the magazine, Better Homes and Gardens.

Your baby knows when he is hungry. He also knows when he has had enough. And he can signal, too, when he wants more of something. He'll eat the right amounts for his individual needs at his age, she says.

Don't stuff him full of foods he doesn't want, she warns. You may turn him into a poor eater. You may find that in his first year, junior eats like a Trojan. Now he doesn't. That's nothing to worry about. It may be because he isn't growing as fast in his second year, she says. In his first year of life, junior accomplishes the most enormous growth of his career. Never again will he be expected to triple his weight in one year.

If your doctor says that junior may have two ounces of cereal now, he means he can have them, if he wants them. No modern doctor means for you to force-feed your child. In addition to having greater appetites at one time than another, junior may occasionally go on favorite food sprees. He'll eat all he can get of a certain food and refuse entirely other foods offered at the same time. Such excess preferences don't last long at a time. Apparently they do no harm, so don't worry about them, she says.

Perhaps you've read of Dr. Clara M. Davis's famous self-selection experiment. Doctor Davis, now at Children's Memorial Hospital in Chicago, took children so young they could just finger-feed themselves and set several dishes of suitable foods before them. After a few tentative tastes, the babies selected one food, ate the entire serving, and indicated that they wanted more—ignoring the other foods on the tray. At every meal they were permitted to eat as much as they wanted of any one food.

But over a period of time, Dr. Davis notices that the children's preferences included all the elements they needed. And what is more, they gained and developed as well as children eating so-called balanced diets.

As Doctor Davis and others point out, your baby has more food sense than you might expect. So, if he's healthy, be content when he is satisfied at mealtimes.

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