

# HISTORY

*of the*  
Home Management House

*1922 - Present*



*Photographs,  
reminiscences  
and history*





# A laboratory for learning, a space for sharing

Today, young women would probably question why women enrolled in college would be required to take an entire quarter to learn about the management of a family and household. A few would argue that taking care of a family comes as second nature. Burdened by concerns of financing their higher education, finding a job after graduation and the uncertainties of the next century, the principles of homemaking seem trivial. But times have changed.

For years, women attended the agricultural college to learn how to cook, bake, preserve, clean, sew, mend, plan, launder, budget and entertain. Emphasis was placed on homemaking and the science of domestic economy. But it only seemed appropriate at the time that such skills be taught, as the mission of land grant institutions was to educate the state's industrial class and the children of farmers in the "practical activities of life." Some may consider homemaking a lost art, others a futile effort. Whichever is the case, it was an important and prevalent part of the curriculum at the AC.

Great care was taken to ensure that students would graduate with the skills and knowledge to care for healthy, happy families, or pass along the same knowledge as home economics teachers and extension agents. One way to make sure the women would understand what they learned was to put them in the home environment to practice what they were taught.

The practice house at NDSU, later renamed the Home Management House, then finally the Alba Bales House, was a place where students in their final term of college practiced the principles so carefully taught to them in the classroom. The practicum experience, completed in the senior year along with a student teaching experience, allowed the women to test their knowledge on budgeting, meal preparation, maintenance, etiquette and entertaining. Women ate, slept and practiced their art in the house.

More than 1,200 women lived and learned in the little brick house in almost 60 years of operation. Not much like the lifestyle in the residence halls, living in the Alba Bales House was characterized in many ways by the women who lived there.

*"It gave you a concept of family and interactive living. It assimilated some of the responsibilities of homemaking. In that sense, it gave a lot of people practical background that they had never had at home."*

—Katherine (Kilbourne) Burgum,  
Class of 1937 and later dean  
of the college



*"It was kind of a culmination of what we were trying to absorb, I mean in a practical sense."*

—Louise (Crosby) Thorson, Class of 1941

# H

## istory

Even in the early days when North Dakota Agricultural College was just a small school out on the edge of Fargo, domestic economy was an integral part of the college curriculum. Domestic economy and household economics were taught by demonstration and practice in kitchens, sewing rooms, dining rooms and reception halls. First taught in private homes to provide a more authentic setting for training of the future homemakers, nurses, teachers and extension agents, classes were moved into Frances Hall, the second building on campus, and then later laboratories were established in Ceres Hall.

As the AC grew in size and stature and enrollment in home economics rose, everyone from students to the administration cried out for a demonstration cottage. A realistic setting with modern equipment situated on campus was essential to properly train young women in the finer points of home economics.

Legislation furthered the cause for a demonstration cottage. With the Smith-Hughes Act, passed in 1917, the AC became the vocational training center for North Dakota's home economics teachers. Under the provisions of the federal legislation, the teachers were required to complete at least two years of practical experience, including home management, in a demonstration setting. The practice house was needed to meet the federal requirements and serve as a training center.

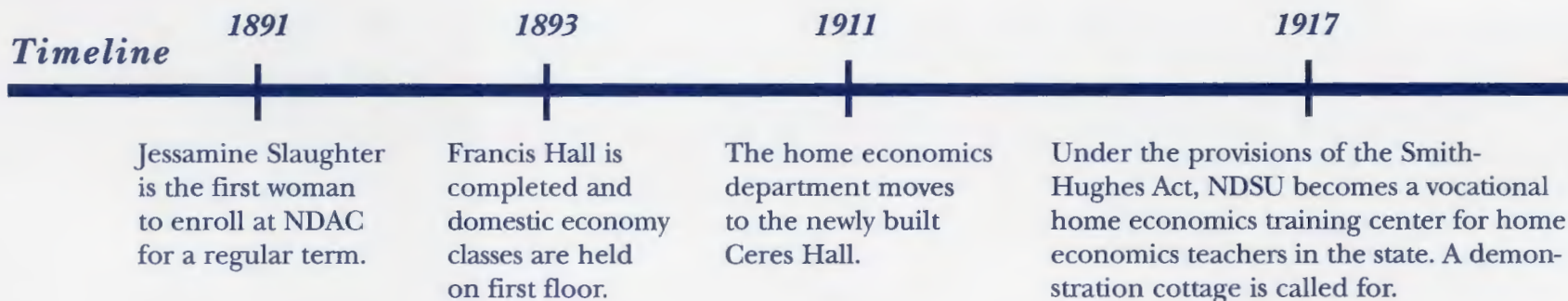
"Students in Domestic Science do not have facilities for proper home demonstration work, now considered an essential, for successful training of teachers of Home Economics, for which the majority of our young women are training. Such a cottage, a small model, modern home, is essential for practice work, and to better enable us to prepare teachers for thorough work, and for leadership in their communities." —*President Ladd's 14th Biennial Report, July 1918*

Funds were not immediately appropriated for the house, despite federal requirements. President Ladd's biennial reports show that the need existed and funds were repeatedly requested for construction.

Alba Bales took over the School of Home Economics in 1920 and proceeded to rally for a demonstration house. With some perseverance, the legislature was convinced of the project's merit. The 16th Biennial Report from President



Alba Bales





John Lee Coulter's administration indicates appropriations were made to construct and equip the practice house during the 1921-1923 biennium. AC's practice house was the first facility built on a college campus specifically for home management practice.

The head of the Department of Architecture, Stanley Smith, drew up plans and construction began in 1922 with completion slated for January 1923. Careful consideration was taken to ensure the best and most modern equipment, such as a Rotarex electric washing machine and a large Rotarex electric mangle, was purchased. Under Alba Bales' watchful eye, the house was built to suit the needs of her curriculum.

"You cannot teach standards of shelter in a shack any more than you can teach standards of health in hovels of filth," wrote Bales in the June 23, 1923, *Fargo Daily Tribune*, explaining the need and reasons for the equipment and facility. "Train the home economics students of today in the right kind of a house and the home of tomorrow will reflect the result of this training."



1920

The Department of Home Economics becomes the School of Home Economics.

1920

Alba Bales takes over the School of Home Economics.

1921

The home of Mrs. W. R. Addison at 804 9th St. N. is used as a practice house.

1922

Mr. and Mrs. A. P. Hollis open their home at 1128 14th St. N. to be used as the practice house.

# Secrets

The Alba Bales House is surely a sanctuary for many secrets shared by the ladies in home economics. One long-held secret concerns the dedication. Held on Oct. 21, 1922, Women's Day, the state superintendent of public instruction, AC President John Lee Coulter, distinguished alumni and students gathered to watch as the cornerstone was set in place. The cornerstone, however, had not been delivered by the appointed date, leaving Smith in a quandary. The following excerpt is from a letter written by the architect and professor, Smith.

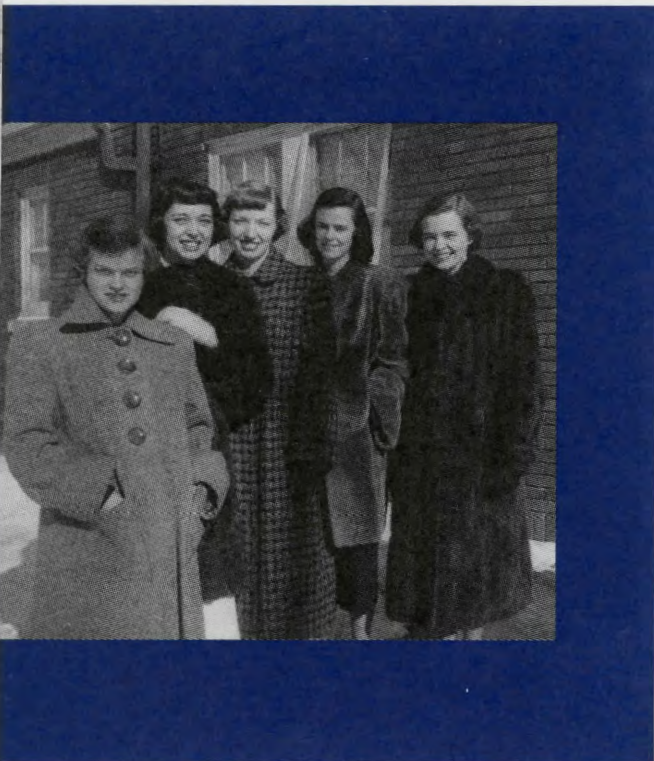
"I decided, however, that the best thing would be to go ahead with the 'show' and put in a temporary stone. I went to Mr. Anderson in the A.C. Carpenter shop and had him make a wooden box of the same outside dimensions as the real stone. He did a dandy job even to painting the box stone color and sprinkling sand onto the fresh paint to make it look like genuine Indiana Limestone.

"We told the Architecture boys and the Home Economics girls of the substitution and asked them to act as though they were placing the genuine stone. I am sure that these students must have had some classes and acting experience with Prof. Arvold in his "Little Country Theater." They put that light wooden cornerstone in place as though it was real stone. I doubt that many in the audience knew the difference.

"After the ceremonies were over and the crowd was gone, the contractor and I removed the 'stone' and rescued the copper box of mementos. I took the box for safe keeping and put it in the vault in the office of Dean Keene, then Dean of Engineering.

"Several weeks later the contractor called me to say that the real cornerstone had at last arrived and that he would like to put it in place if I would bring the copper memento box to the building. I took the box over and with Mr. Ostby and a stone mason we laid the real cornerstone. The stone mason had evidently never laid a cornerstone before for he quizzed me at length as to the contents of the copper box which was to be placed in the stone. After I told him that the box contained mementos of that time—including a copy of the *Fargo Forum*—which might be of interest to the people hundreds or thousands of years hence when the box might be discovered by some archaeologist digging in the ruins of this lost civilization. Evidently I spread it on pretty good for as we three were putting the stone into place, I noticed that the mason kept delaying things and kept feeling in his pocket. Finally he took from his pocket his tin of Copenhagen snuff which he carefully placed in the cavity of the cornerstone along side the copper memento box. As he threw in a big trowel full of mortar to properly bed the stone he remarked in his strong Scandinavian accent—"There now is something of mine to be dug up in the future."

"I have often wondered what those future archaeologists will think and how they will try to explain that can of snuff which they will dig up from the ruins of a building that was dedicated to the education of young ladies. Would they think that Dean Bales, then Dean of Home Economics, and those who worked with her, were teaching these young ladies how to use this Danish snuff."





## The cactus caper

If you lived in the house during the winter of 1946, you probably remember it well. It was the puzzling and thorny case of the cracked cactus.

“Our home management teacher had a cactus in the sunroom that she just treasured,” said one of the students who was there at the time. “One day she said, ‘Who broke my cactus?’”

The instructor had found a piece of her beloved cactus in the garbage can. This was a serious offense, indeed. No one came forward to take responsibility.

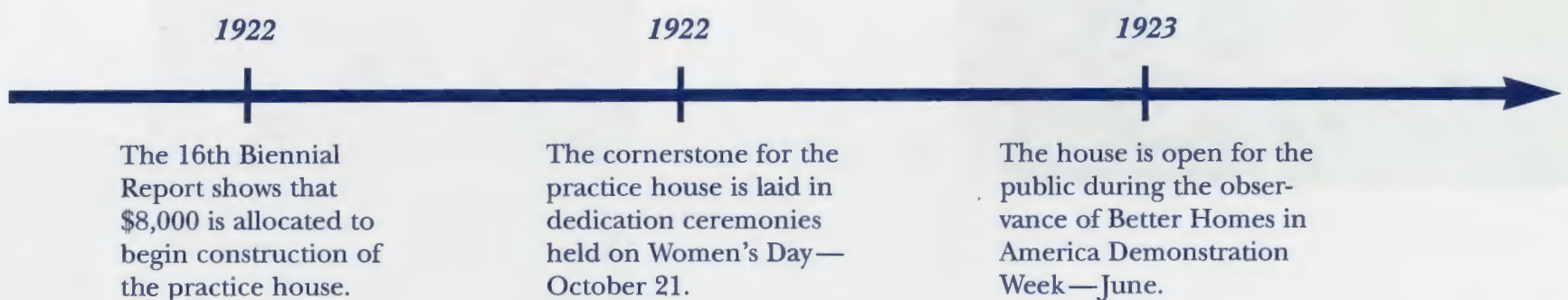
“By gosh, two weeks later, I broke a piece of that cactus off,” recalls the former student. “I thought, ‘I’m sure not going to put that in the garbage.’ So, I went and got a big needle. I put the bottom of the needle in the pot and the top of the needle in the cactus.”

The cactus looked good as new. At least, for a little while.

“A week or two later, that darn cactus started to droop.” The instructor discovered the needle. “She just made such a big deal of that.”

Now, at least part of the mystery has been solved. Irene Diederich confesses that she put the needle in the cactus. The person who broke the cactus in the first place has yet to come forward.

The list of suspects, however, is short.



# The structure

On the first floor of the Home Management House was a sun room, living room, dining room, reception area, cleanup room and kitchen. The basement was laid out as a laundry room and storage area for foodstuffs and the second floor was divided into four bedrooms and one bath. The basement also was used as a recreation area and, for a time, as the site of the home nursing classes. The reception area cleverly doubled as the ladies' office, where accounts were kept at the writing desk. The third floor housed the live-in instructor's apartment.

Shortly after students first moved into the house in the fall of 1923, Alba Bales said, "The aim of the course, as outlined for students in training in the practice house, is to equip the students with a knowledge that will enable them to assist in building homes founded on sound economic, social and practical standards.

"... to properly teach the care of a house, the family diet, the buying of food for a family, the family laundering problem and all other home problems, a house with a family living in it furnishes a laboratory in which to carry on household management work."





*The duties of the household  
in the early years:*

- *Manage furnace*
- *Cleaning: daily, weekly*
- *Care of walks and porches*
- *Meals: menus, marketing, preparation, serving*
- *Laundry, family*
- *Accounts: Record of all supplies used, record of all supplies bought, and accounts for the week*
- *Entertaining*

## **The day the president died**

A moment of Leola Olson's stay at the practice house is forever frozen in her memory. That moment was 6:30 p.m., April 12, 1945.

World War II was raging on. Citizens anxiously listened to radio broadcasts to hear the latest news.

"I was sitting in the porch to the south of the living room and it was in the evening. I can still remember the clouds and how the sky looked," Olson said. "Then the announcement came over the radio.

"They said President Franklin Roosevelt died today."

The man who had served as president longer than anyone before or since had died in Warm Springs, Ga., at the age of 63. Harry S. Truman became the new leader of the nation.

Less than a month later, Germany surrendered to the Allies. Japan would do the same on August 15.





## The rotation

Numbers varied through the years, but anywhere from five to eight women lived in the house and shared the duties. Women drew lots for or were assigned jobs, which rotated in subsequent weeks. Positions were business manager, laundress, hostess, cook and cook's assistant. Duties included planning menus, buying groceries, balancing the books, planting flower beds, shoveling snow and canning preserves.





*“You may find that some people don’t do certain things so good. So do you let them get out of doing dishes if they are sloppy or not cook if they are not so good, or do they not shop? It was a chance for people to apply the principles of management, nutrition and economics.”*

**—Lois (McKennett) Schneider,  
Class of 1968**

*"It was all done as a group arrangement. Everyone had their job assigned for the week. Someone was a cook, someone was the grocery buyer and someone did laundry for the week. And then you had classes, too. It was very well organized."*

**—Jane (Preuss) Nissen, Class of 1954**





## Learning was a lot of work

Learning at the Home Management House came coupled with sore arms and aching backs. The house was meticulously clean and, without modern conveniences, it wasn't always fun keeping it that way.

Washing and waxing the house's hardwood floors was back-breaking work. Naomi Larson, who lived in the house in the spring of 1931, recalls that after a careful cleaning, polishing was done on hands and knees. "We had bricks with wool over them that we had to polish with," she said. "It was the hardest thing."

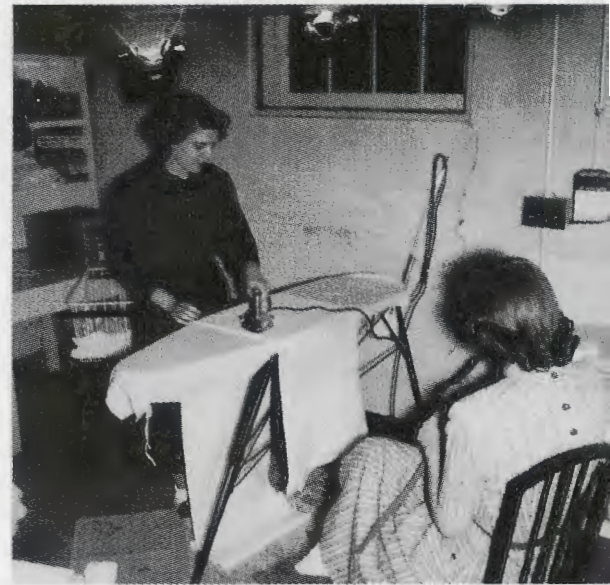
Cleaning the beds was another time-consuming and tedious task. Harriet Legler drew the duty in the winter of 1937. "The bed springs in those days weren't enclosed. We had to clean each and every wire spring with a brush." Legler said. "That was kind of a lot of work."

Even after nearly 70 years, some of the more disliked chores cannot be forgotten. "I hated to clean the fireplace," said Evelyn Morrow Lebedeff, as she reminisced about her time at the house in 1928. "Once in a while we would have a little barbecue or something like that. It was always a mess to clean up."

Leola Olson remembers how work assignments were sometimes drawn out of a hat. Even though it happened in 1941, she clearly remembers one task more than five decades later. "I drew the job to iron the criss-crossed Priscilla curtains. They were big and wide with ruffles and double-ruffles. I stood and ironed and ironed and ironed. It was a horrendous job," she said. "Ironing was never my favorite."

There also was the torment of glimpsing the future and have it be out of reach. "When I was in the house, we had a field trip to a store downtown to see one of the new automatic washing machines," said Jane Nissen, remembering back to 1954. "They were just coming on-line at that time. Yet, we went back to the house and had to use the old ringer washer machine."

Thank goodness, times have changed.



1936

The practice house becomes the Home Management House.

1937

Seven members of the faculty and staff were dismissed by the State Board of Administration without any explicit reason. The "Purge" included the dismissal of Dean Alba Bales.



## Dust was a four letter word

The old saying goes, "Cleanliness is next to godliness." In the practice house, it was more like "Cleanliness or else." Any dishes out of perfect alignment or a little dirt in a corner were sure to draw the wrath of the instructor.

It sure didn't help when even your boyfriend turned against you. Just ask Anne Cronk in 1951.

Cronk was on house cleaning duty and had just been praised by the teacher for doing a good job. Then her fiancé, who was a regular visitor to the house, arrived and started talking with the instructor.

"She told my husband-to-be, 'I bet you can't find a speck of dust in this living room. Anne has done a marvelous job.' Of course, there were four or five of the other girls in the living room and my fiancé said to her, 'I bet you I can.'"

This, as you may expect, did not please Cronk. "I wondered if I was going to marry him or not in a couple of days, just for that statement," she said.

Her boyfriend, who may not have realized what a thin line he was treading, was a tall man. He walked over and slid his finger across the top of one of the sliding wooden doors that opened onto the entry. "Do you know what he found? Dust."

As it turned out, Cronk forgave him and treated the episode as a big joke. She finished her time at the practice house on March 15. Two days later, the couple married and had "lots of wonderful years together."

1942

The campus becomes a site for the Army Special Training Program.

1943

O. Perley Draffehn is the first man to graduate in home economics. He earns a degree in food and nutrition, but peruses a career in education.

## You're in the Army now

The house was, in some ways, like an Army barracks. Sharing one bathroom, the women were expected to keep the three upstairs bedrooms immaculately neat, always ready for inspection by the instructor.

"We made beds with square corners, like hospital beds," said Irene Diederich, remembering the winter of 1946. "She would inspect everything like the Army. You had to have your bed tight."

When she thinks back to 1951, Anne Cronk couldn't agree more. "The pillows were fluffed and the spreads were tucked in properly. That was a requirement," she said. "Clothes were always hung up and laundry was never left. Your dresser was expected to have your combs and brushes laid at a certain angle. Shoes were always set with pairs together.


"To compare it to the military would be very correct."

The knowing and critical look of the instructor was never far away. "All our doors had to remain open at all times, unless we were in there dressing," said Darlene Meyer Freadhoff of her experience in 1959. "She couldn't help take one look one way and one look the other to see that all our rooms were to perfection. Everything had to be perfectly placed and nothing out of order."

But, the women usually tried to look on the bright side. Even with the close quarters, Avis Gjervold said her housemates in 1942 enjoyed the experience. "It was fun living together and we got to know each other better. But, the six in the bathroom getting ready in the early morning was a little hard," she said.

"We're all spoiled today."



A faded, blue-tinted photograph of two women in aprons looking at a book together. The woman on the left is wearing glasses and has her hair styled in a bun. The woman on the right has her hair styled in waves. They are both smiling and looking at the book. The background is a plain wall.

*"We shared meals together, so we had that schedule to keep. We had to be there together, we had to take our turns making meals and, of course, our college life doesn't always fit into a strict schedule like that."*

—Joan (Tool) Beaton, Class of 1971

## **B**udgeting and cooking

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Management meant sticking to a budget and a plan. The grocery shopping was typically done all at once for the week ahead, often planned right down to the last cup of sugar. The cook was responsible for calculating the amount of food needed for the menus she planned for the week. The cost to feed six women for four weeks in 1923 was calculated to be \$63.29.

Special attention was given to menus to ensure not only a frugal meal, but also a healthy one. Meat was often sacrificed and replaced with other sources of protein. Alba Bales at one time boasted about having very digestible meals, suitable for any special dietary needs.



*“You were checking up on each other all the time as to whether they were over budget or under budget when it came to Kleenex and the like. It was a very worthwhile experience. There was a lot of give and take in a small group. You had to exhibit the give and take that you have in a family. I think that was one of its values.”*

—Katherine (Kilbourne) Burgum,  
Class of 1937 and later dean







1952

1953

Home Economics enrollment climbs to 242 women.

The new student union is completed.



## A budget to learn by

Squeezing a dollar was commonplace in the house. The food budget proved to be one of the toughest, most-remembered lessons.

“They had to learn how to manage money,” said Bea Rystad, who lived in the house in 1963 and later served as an adviser to the house when she was on the NDSU faculty. “They were given so much money and they had to learn to live with that.”

Live with it they did. Down to the penny and the teaspoonful, they did their best.

“We had to make orders to exactly to the amount we needed for the six students and the instructor. That was a difficult thing,” said Evelyn Morrow Lebedeff of her experience in the house in 1928. “If we fell short, we were punished with a bad grade. If we had stuff leftover, it was taken off our grade. It was very exact. Our meals had to be planned right down to the slices of bread that we had on the table.”

Occasionally, some students would bend the rules. Food smuggling became a major offense.

“Each one tried to outdo the other. Some of the girls would sneak in food that we weren’t supposed to have, like using butter instead of lard and stuff like that,” Morrow Lebedeff said.

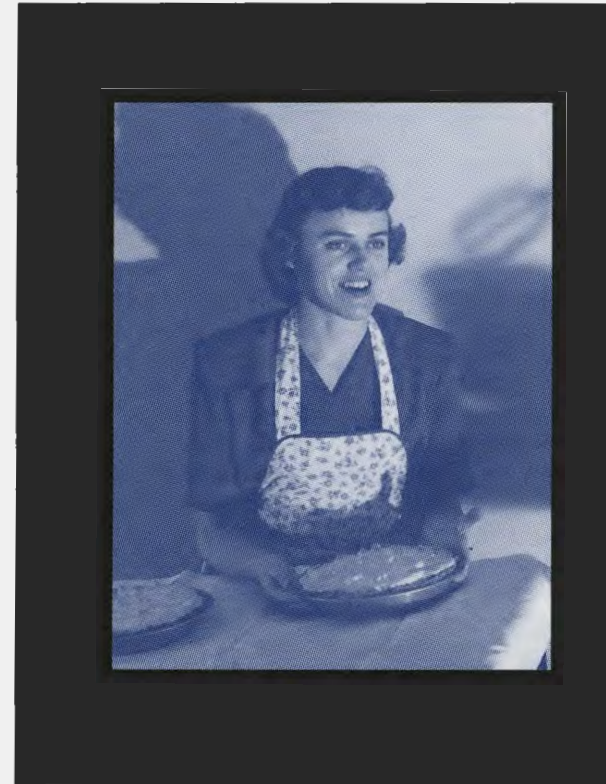
Things didn’t change much through the years. There were no frills, no last-minute purchases to add to a meal. The budget was doctrine. “Everything had to be by the pound or the amount. We didn’t buy any groceries that we weren’t going to put into something that week,” said Irene Diederich, remembering 1946. “Everything was very precise. We took out our cookbooks and we ordered this much sugar and that much flour. I guess persnickety would be the word.”

Sometimes the tight financial constraints led to problems. Peg Blazek remembers such a time from 1947. The person cooking had carefully prepared 24 cookies, the exact amount needed for her assigned meals. Just then, a big blizzard struck the area and some fraternity members helped shovel the sidewalk. “Afterwards, we thought, ‘Gee, we can’t let them go without some kind of treat.’ So, we made them cocoa and used up all the milk and we gave them cookies,” she said.

The men headed back to the fraternity with full stomachs, but her housemates’ generosity did not go over well with the cook. She now saw her budget in shambles. As Blazek describes it, “This gal was very upset.”

Karen Lynnes Kruse, thinking back to 1960, said even two eggs over budget could get you in trouble. “I can remember getting up early one morning to go the grocery store because the girls that were cooking that week miscalculated the number of eggs,” she said. “We needed a couple of more eggs and we couldn’t account for the extra eggs in the marketing or menu plan for the week.

“Things were very strict and probably a little impractical.”





## Food ... the good, the bad and the ugly

Food was an important focal point. The recollections about certain meals or desserts can bring back smiles, tears or be cause for indigestion.

Some memories are nice ones. "For Mother's Day, our group had breakfast out on the lawn," Naomi Larson said, remembering a special moment from 1931 as if it were yesterday. "We prepared strawberries, orange juice and waffles with creamed chicken. We invited our mothers and they thought it was great."

Other memories show that even some of the best and brightest could be humbled in the kitchen. Peg Blazek tells the story of a fellow student in 1947 who was a whiz at chemistry. However, baked potatoes were something else entirely. "She didn't know that you're supposed to puncture them, so a couple broke in the oven," Blazek said. "She had to clean the oven, besides face the humiliation."

Then came the graduation ceremonies. "Miss Davies said this girl had the finest scientific mind of the whole class. I just said to my pal, 'I think she ought to do some research on baked potatoes.' Oh, we thought that was hilariously funny," Blazek said.

Other food memories perhaps should best be left in the past. Avis Gjervold still remembers a dessert recipe from 1942 that was suggested by an instructor. "It was whipped cream that you added peppermint sticks to and then put chocolate sauce on it," she said, without commenting on how it went over with fellow students. "I don't think I've made it since."



## HMH menus

*Sunday, September 26, 1948-  
Thursday, September 30, 1948*

**Manager:** Marge Timko  
**Cook:** JoAnn Herigstad

### SUNDAY

**Breakfast:** English buffet, blended juices, toast—jam, coffee

**Dinner:** Melon ball cocktail, baked ham, pineapple grape slices, buttered green beans, baked sweet potatoes, dinner rolls—jelly, snow pudding—chocolate sauce, coffee

### TUESDAY

**Breakfast:** English buffet, half grapefruit, French toast and syrup, bacon, coffee

**Lunch:** Cottage cheese, fruit salad, nut bread—butter, milk, tea, chocolate graham cracker pie

**Dinner:** Dice meat roast—mushroom sauce, buttered broccoli, whipped potatoes, dinner rolls—jelly, lemon Jell-O with celery and carrots, coffee, fruit sherbet

### THURSDAY

**Breakfast:** English buffet, orange and grapefruit juice, scrambled eggs, drop biscuits, coffee

**Lunch:** Tomato soup—crackers, Denver toast sandwiches—parsley, milk, tea, strawberry shortcake

**Dinner:** Pan-fried liver, creamed potatoes and fresh frozen peas, lettuce wedges—Roquefort dressing, rolls—jelly, baked apples

*Wednesday, January 19, 1949-  
Sunday, January 23, 1949*

**Manager:** Ruby Johnson  
**Cook:** Helen Grondale

### WEDNESDAY

**Breakfast:** Buffet—blended fruit juice, poached eggs on toast, bacon curls, milk, coffee

**Lunch:** Combination—corn, macaroni, salmon hot dish, fresh relish, corn bread sticks, milk, coffee, ambrosia

**Dinner:** Served by host—Beef stew with vegetable (carrots, peas, onions), placed in rice ring, wedge of lettuce—French dressing, w.w. bread, cherry tarts, coffee

### FRIDAY

**Breakfast:** Buffet—Half grapefruit, scrambled eggs, raisin muffins, milk, coffee

**Lunch:** Combination—Scalloped oysters, fresh relishes, sautéed green beans, hard rolls, baked pears with chocolate sauce

**Dinner:** Cranberry ring salad, baked potato, Swiss steak—tomato sauce, cooked apricots and prunes on graham cracker, rolls, coffee

### SUNDAY

**Breakfast:** (Pick-up)—Nut bread, orange slices, fried eggs and bacon, coffee, milk

**Dinner:** Guest—Fruit cocktail, slice of tomato on lettuce with Roquefort cheese dressing, broccoli, roast chicken—gravy, nut dressing, mashed potatoes, refrigerator rolls—cloverleaf, fresh strawberry shortcake—cream, coffee

*Tuesday, March 27, 1951-  
Saturday, March 31, 1951*

**Cook:** Roberta Hartwell

### TUESDAY

**Breakfast:** English buffet—Apricot juice, scrambled eggs, hot buttered toast, grape jam, coffee

**Lunch:** Compromise—Clam chowder, olive butter sandwiches, lettuce wedge—salad dressing, vanilla pudding and chocolate sauce, tea, milk

**Dinner:** Compromise—Meat loaf, sliced tomatoes, scalloped potatoes, buttered corn, bread and butter, prune Bavarian, coffee

### THURSDAY

**Breakfast:** English buffet—Orange juice, corn flakes with peach slices, bran muffins, coffee

**Lunch:** Compromise—Creamed asparagus on toast, cinnamon apple salad, dream bars and ice cream, tea, milk

**Dinner:** Barbecued pork chops, duchess potatoes, glazed carrots, radish roses, cake, coffee

### SATURDAY

**Breakfast:** English buffet—Grape juice, waffles and syrup, bacon, coffee

**Lunch:** English buffet—Peanut butter sandwiches, apple, milk

**Dinner:** Compromise—pineapple mint cocktail, rolled veal roast, oven browned potatoes, broccoli, bread and butter, cream puffs, coffee



## The kitchen was a pressure cooker

The kitchen was a place of high anxiety. For many of the women, this was the first time they had prepared meals for anyone beyond their immediate families. The pressure of preparing and serving nearly perfect meals, plus the competition among the women, was an ulcer waiting to happen.

“It was the first time that I had to prepare food that had a main dish, vegetables and a salad. Everything had to be either cold or hot and served at the same time,” said Anne Cronk remembering back to 1951. “If the potatoes were done 30 minutes early, you may as well start over. It wasn’t going to be right. You had to plan and finish everything at the same time.”

Little things went wrong and they would be viewed as major disasters, as the women put pressure on themselves to be ideal homemakers. The nervousness could lead to accidents.

“I remember someone was baking bread and she had forgotten something so it was not rising properly. It was set on the heat register in the kitchen. Then it got too hot, of course. I mean, it was from one bad thing to another like that,” said Leola Olson of one experience in 1945.

It got worse. After one formal dinner, a student nervously carried a glass tray of tea and cookies into the living room for guests. “When she got right into the middle of the floor, you know we had nice carpet and everything, the bottom came out of the tray,” Olson said. “Everything went all over the floor. That’s pretty nice when you have company.”

As pressure-packed as the experience was, there are no records of the kitchen detail claiming any casualties.



## Mutton anyone?

People are a little fickle when it comes to food. What one person may consider a taste treat, can turn someone else's stomach. Here's one such story from 1942.

"I remember that the dean of home economics had ordered a bunch of lamb from the ag department within the school," said Avis Gjervold. "She thought that was going to be such a big treat for the Home Management House people."

Obviously the good dean had not thought this idea through. Her "big treat" was met with puckered faces and sour stomachs. "Most of these were farm girls and they thought of it as mutton," Gjervold said. "They did not eat lamb and so, they were stuck. I don't know what they ever did with it.

"I thought that was kind of funny."

1954

The Home Economics Building is completed.

1954

The Home Management House is rededicated the Alba Bales House to honor former Dean Alba Bales during the Honors Day Convocation.

1957

A tornado hits Fargo-Moorhead, devastating many homes and businesses. The YMCA and Festival Concert Hall suffer damage.



## **E**ntertaining and cleaning

The hostess was responsible for answering the doorbell and the phone. A student of etiquette, the hostess also was expected to know when to ask for a gentleman's hat and coat, and that a woman's hat stayed on her head. Of the utmost importance was carrying on a conversation with guests.

Having guests meant being prepared well before the company arrived. The house was cleaned to a sparkling shine, all the wastebaskets emptied and topics of conversation carefully thought out.

Guest speakers were asked to luncheons or coffee hour to educate the residents on both the essential and the finer things in life. They learned about other cultures from international exchange guests, discussed homemaking with homemakers, visited with the public health nurse and pondered religion with various clergymen.

From ROTC cadets to the basketball team and fraternity boys across the street, special guests were invited to balance the seating arrangements for coed events and challenge the ladies' ability to prepare for bigger groups.









## Formal meal flashback

For Katherine Burgum, it was like stepping back in time to 1937. She tells the story of a time when she was college dean in the 1970s, she was asked to be a guest at one of the formal dinners at the house. In her mind, it suddenly was 40 years earlier, when she was a student living in the house, nervously preparing for an event.

“As I walked up to that house, I just flashed back to the way we felt when I was in the house. There was always this preliminary scramble to get the last-minute things done,” she said. “As I stepped up on that step, I could visualize somebody putting the final touches on the table and emptying the wastebasket. I could just see these kids running around doing these things.”

She soon discovered that memories and the reality of the moment do not necessarily coincide. “When they opened the door, they were perfectly at ease,” she said.

Burgum concluded that, perhaps, the set regulations were less strict than in her days at the house. Another possibility may be that the students in the 1970s were better actors.



1968

The Little Country Theatre in Old Main sees its last performance, “Treasure Island.” In more than 50 years, 400 plays have been produced.

1970

Sevrinson Hall is the first residence hall for co-ed living at NDSU.

1972-75

Dean Katherine Burgum, '37, leads a campaign to raise funds for a new building, the Family Life Center.



## Mealtime was showtime

A formal evening meal was a class in form and function. When the mahogany dining table was set, every piece of silverware and each plate or glass had to be absolutely perfectly placed. The centerpiece had to be just so. There was no debating this.

“We always had to mind our P’s and Q’s at the dinner table,” said Eleanore Peschke, as she remembered back to 1932. That may have been a bit of an understatement.

“It was a rude awakening from growing up on the farm,” said Karen Lynnes Kruse about her first meal at the house in 1960. The students learned who should sit where and the order that dishes should be placed or removed. “Everything was done in grand style.”

It was the etiquette of a supposed gentler time. But, tell that to the women who fretted about every detail, no matter how small. “We followed the manners of the day, I suppose you would call it. We were very intense about doing that,” said Maxine Aas, thinking back to the spring of 1937. “It wasn’t family-style.”

With a watchful instructor observing every move, food was properly served and beverages elegantly poured. The conversation was just as formal as the meal. “You didn’t mess around. It was a little straight-laced. The atmosphere was a little bit strained, but you tried not to let it get to you,” said Darlene Meyer Freadhoff, remembering 1959.

Along with the unfamiliar formality came the underlying concern that they were getting graded on all of this. “It was always embarrassing or frustrating





or scary because we weren't the best cooks, you know," said Peg Blazek as she recalled the formal meals during the winter of 1947. "But, that didn't really matter because if the table was set properly, all the silverware was in place and we maintained a good table conversation, it was considered a success."

However, once in a while, something would happen to shake up the status quo and trigger learning at all levels. Lois Schneider remembers such a meal during the fall of 1968. "We planned a Japanese dinner and we wanted to sit on the floor," she said. "I think that is the first time that had ever been done. Sometimes you had opportunities to do something that might be a new experience for the instructors, as well. I remember it as a very positive experience."

Others looked for any break in the formality. "When we had a free meal, we would find ourselves meeting at what we would call now a fast-food place or a hamburger stand," said Anne Cronk of her class in 1951. "We needed a break from all the properly planned meals."

The lessons of the formal dinners, however, had a lasting impact. Some point with pride to what they learned. "I gained a lot of fortitude and wisdom," said Karen Lynnes Kruse, as she thought about her time at the house in 1960. "Having been through that experience, I would be confident in serving and entertaining."

"It wouldn't bother me today to serve the President of the United States."



1982

1982

Laboratory in Home Management replaces the live-in experience at the Alba Bales House. The house is used for classroom lectures and demonstrations in home management and family economics department.

Festival Hall is demolished.



## A Activities

The experience wasn't all dedicated to cooking and cleaning. Alba Bales residents held demonstrations for Fargo's homemakers and underclassmen, and found creative ways to decorate, furnish and refine the house.

Many a resident defied regulations and picked flowers on campus—to the dismay of the grounds crew and oftentimes the instructor in residence—to freshen up the house.

Other groups resurrected old Christmas decorations and candles creating new centerpieces or decorations for the house. If the ladies weren't sewing new linens for the tables or hemming dish towels, they may have very well been recovering or painting furniture to give it new life or rewiring lamps. The maintenance of the house was a top priority.

They studied different cultures—from Norway to Mexico—and tested exotic recipes.

When they weren't occupied with household chores, the residents escaped their duties by attending productions and lyceums at Festival Hall, cheering the Bison at basketball and football games or playing tennis on the courts just north of the house. When they could get away from campus, they would go to the Fargo Theater, the Hasty Tasty or shopping downtown.

Truly a model of the family experience, the women living in the house designated one night a week as family night. The ladies planned activities from indoor cookouts at the fireplace to picnics and "entertainments" for guests. In their leisure time, the ladies played rousing card games of canasta, whist and bridge.





*“We had a few evening parties for our friends. We popped popcorn and had something to drink. We did that several times. We had a tennis court right north of the house. The guys from Penney’s would come there to play tennis because I was in the practice house. Miss Bales said why don’t you invite them in tomorrow night, if they will come, for a party. So, I did and they came and we had a real good time.”*

**—Naomi Larson, Class of 1931 and former J.C. Penney employee**



*"I remember it a little like getting together, not quite as close as a sorority, but I happened to be with girls that I liked. All the girls were quite compatible, very nice, and Dean Bales wasn't downstairs that much of the time."*

**—Harriet (Berg) Legler, Class of 1937**





## Decorations anyone?

A few flowers are always nice. A lot of them can get you in trouble.

Vicki Neuharth remembers that lesson from 1972. "We were on a very limited budget as far as food and decorations were concerned. One evening we decided that we should have some flowers on the table," she said.

The campus was beautiful that fall, with flowers at nearly every turn. A mischievous scheme was hatched.

"After dark, four of us loaded in the car and took off," Neuharth said. "It was dark and the two in the back seat would get out, steal flowers and bring them in. Well, the next day, we had flowers all over, everywhere."

It may have sounded like a good idea at the time. The flowers may have made a lovely addition to the house. The instructor, however, was livid.

"She just reamed us out. She said the state pen was filled with people who steal."

Neuharth, who did not turn to a life of crime, is now the assistant supervisor of Family and Consumer Sciences in the state office in Bismarck.

She still laughs about the incident. "We figured we had paid for those flowers in tuition money anyway."



1986

The child development and family science faculty receive two grants to expand the Family Studies Institute.

1987

The Alba Bales House is chosen as the site for the Family Studies Institute. Renovations begin.

1988

The Alba Bales House provides a facility to train students and professionals, serve families and study the effectiveness of this work. Family therapy services expand to include seminars and workshops.

1989

The Family Studies Institute initiates the accreditation process for the marriage and family therapy program through the Commission on Accreditation for Marriage and Family.





## Toil and trouble

Hard work and strict rules reigned supreme, but there was still time to get into trouble. These women did have an impish side to them.

“The whole idea was to turn us into impeccable homemakers,” said Peg Blazek, class of 1947. The system may have worked, but it could not prevent some shenanigans. “One of my housemates got engaged while we were there. She came back rather late one evening and we had short-sheeted her bed. We thought that was great fun.”

Jean Prentice recalled a messier episode from 1946. “I remember two of the girls getting into a playful paint fight in the basement,” she said. “I remember thinking that I hoped the director didn’t walk in.”

Then there was the occasional rebellion. “Everything had to be so prim and proper,” said Vicki Neuharth, thinking about 1960. After dinner one evening, they did the unthinkable. “Instead of picking up all the dishes and doing the clean up like all good little women did, we got up and went down to the Dutch Maid ice cream place on South Eighth Street. I knew our supervisor would be appalled that we didn’t take care of business first.”

Sometimes, the pranks and foolishness crossed the line. In the spring of 1960, students in the house decided to “get even” with instructor Eleanor Vergin. One of them got some crystals from a pharmacy student and placed them in the toilet in Miss Vergin’s bathroom. When she used the facilities, the water turned “a horrible color.” Miss Vergin immediately ran off to the health center, “thinking she had some terrible disease.” The perpetrators of this incident will remain nameless.





## Class will

1. Gladys Rust—wills her frivolous and scatterbrained attitude to all home economics majors.
2. Eleanor Unger—wills Dennis on Sat. nites from 6:30 to 12:30 p.m. to future unattached females coming to the home mgt. house.
3. Lucille Doone—wills her calm composure when carving a roast to all future managers.
4. Barbara Wilson—wills her ability to leap out of bed at 7:30 and still get to class on time to the first cook during the next period in the "house."
5. Virginia Falter—wills her wisdom concerning men and her unfaltering resistance to them to all single A.C. women.
6. Elenor Woodward—wills her success in directing the activities of the group to the next incoming manager.

For bravery above and beyond the call of duty:

To Miss Vergin, all eight of us will one hospital bed in the ward at St. Luke's Hospital for recuperating purposes.

*Fall 1953 section*



## Romance

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Journals kept by the women who lived in the house tell stories of getting pinned by fraternity sweethearts, dates with charming men and after-date kitchen raids. Romance was a popular topic. The local florists frequently stopped by the Alba Bales House to the delight of many residents. Rose bowls were an important part of the house's collection of glassware.

Married women, sometimes exempt from living away from their husbands, provided an example for their younger classmates. The husbands of the women not exempt from living in the house were meal-time guests, guinea pigs for ladies taking their first crack at cooking and entertaining.

Planning a wedding became a household effort when residents found themselves juggling arrangements for pending matrimony and school.

Journals and scrapbooks were kept by the Alba Bales students to chronicle and illustrate the activities in the house. From the journal entries kept by the second group to live in the house during the spring of 1949, one can tell the girls were very enthusiastic about living together and grew very close. The following is from Shirley Chaska's account of the events on May 16.

## Wedding bells

"Faye was guest of honor at family night. The entertainment—a rip-snorting mock wedding. Jeanne wrote the ceremony in verse using Faye's and fiancé Bob's names as principal characters. Pianist Marlys was gowned in dull green pedal pushers and a full "pillowy-bosomed" grayish sweatshirt. She wore a strategically placed corsage of paper flowers for additional adornment. The groom, 5'2" Meta Lou, wore tan corduroy trousers with brown tweed jacket, plaid skirt, tan derby and a boutonniere of red poppies. The victorious bride, Jeanne, chose a simple white broadcloth gown, fully cut, and a veil of lovely used curtain material cut with a clever jagged train. The bride carried a bouquet of orange carrots and pale green celery. Ring bearer Dorothy looked young, sweet and boyish in a full white ruffled short skirt (previously a slip), bright yellow slippers, and carried the ring (a roll of adhesive tape) on a clothes basket. Bridesmaid Shirley added color to the procession selecting a pink summer frock, blue slip (part of which could be seen), red corduroy jacket caught in the middle securely with a green and blue print tie, rhinestone bracelet (gift of the groom), two tone purple and lavender head scarf caught with a bow under the chin, 3" maroon pumps, white anklets, and wore her lips in a bow-shaped design. She carried a rose placed in water in a custard cup. Minister Florence looked solemn and dignified in a black shorty full coat, red jeans and close-fitting brown beret. The processional was a schottische and the recessional a funeral dirge. Additional music selected by the bride was a song, "Lay That Pistol Down Pa," sung by the entire wedding party. A reception was held in the dining room afterwards. Miss Vergin poured and Faye cut the cake (a pile of cupcakes in a tiered effect) with an ax and garden shears, if you want to believe the picture in the scrapbook. Faye heard the giggling upstairs and almost got a preview of the coming attraction when she got away from Miss Vergin's grasp. Family nights are fun!"

The ladies who lived in the house during the second session in the spring of 1949 are Shirley Chaska, Marlys Haarsager, Florence Olson, Meta Lou Sheffield, Faye Tallackson, Dorothy Tullius and Jeanne Wallerius.

Faye (Tallackson) and Bob Murie were married for 48 years. He died in 1997. She applied her home management skills as a homemaker and mother of three. She also operated an alteration business and taught tailoring classes. The Muries retired to Spiritwood Lake, N.D., in 1982 and spent their winters in Arizona.



## Few late nights at this house

Life in the practice house was filled with restrictions, rules and curfews. That's not something an independent woman in her early 20s usually enjoys. Especially, if there was a male friend in the picture.

Irene Diederich chuckles as she tells this story about the winter of 1946. A quick response to a question kept her out of trouble after a late date with her boyfriend, Warren, but it started a rumor that lasted for decades. "It was a different ballgame 50 years ago. One weekend, I was sneaking in, as I remember, in the wee hours of the morning. Arlys Jensen laughed and said, 'Naughty, naughty.' I said, 'Forget it. But, don't tell anybody. I just eloped.'"

Apparently, Arlys did tell someone. The word spread and even 50 years later one of Irene's classmates asked her about eloping. It's a great story. Unfortunately, it isn't true. It was just a little white lie to cover her tracks.

Irene and Warren did get married, but it wasn't during that late night incident while she was at the practice house. At the end of Irene's practice teaching, the two were married on March 23, 1956, at First Lutheran Church in Fargo.

The strict hours did get on the nerves of some of the students. Anne Cronk, who lived in the house for six weeks during 1951, said, "Several of the girls were engaged, as I remember. I think 9 p.m. was the normal time to be in on weeknights. That didn't please us much."

Some women simply tolerated the curfew. Others, however, preferred to tempt fate and the ire of the instructor by sneaking past the appointed time. "That happened about every weekend," said Evelyn Morrow Lebedeff as she thought back to 1928. "We would be asked to let someone in late at night. I never responded to that, because I thought if I went down to let someone in, I'd get caught. We had two girls who tried it and one failed at the practice house because of it."

Even if the women managed to work around the troublesome curfew, the prim and proper house certainly was not a spot for some cozy conversation with a boyfriend. Harriet Legler remembers what it was like in 1937. "It was real strict. Dean Bales did not have a davenport in the living room, just chairs. I don't think we ever dared to have boyfriends in," she said. "That's one of the things we used to talk about is that she didn't have a davenport."

Joyce Trangsrud said things hadn't changed much when she was in the house 21 years later. "There was not a whole lot of flexibility. You absolutely had to be back at a specific time, regardless of where you were going or what time of the day or evening."

By facing the frustrating situation together, a kinship developed among the women who shared the house. Trangsrud described it this way, "We formed a common bond with developing survival techniques."







## **I**n residence

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According to the records available, a man never lived in the practice house. However, Miss Eleanor Vergin did allow an occupant of another breed. For years, Miss Vergin's spirited cocker spaniel, The Professor, lived in the house. He watched the women come and go and caused some of his own mischief. Journals from his time indicate that the little pooch was notorious for roaming the neighborhoods freely when he could break loose from the house or his leash.

Among the home management instructors and those who lived in the third floor studio were Bales, Helen Boettscher, Ethel Buehl, Mary Ann Paynter, Bea Rystad, Vergin, Marion Walker and a series of graduate students.

## Policies and regulations

No liquor or cooking spirits.

No parking behind building—only for unloading supplies.

No salesmen are allowed.

No borrowing from Home Economics Bldg. or other places.

No free food.

Long distance calls (must keep a record on all calls even when not being charged to this phone).

Leave a note on stick file, include:

1. Name
2. Tele. no., town
3. Date

All university rules that apply to dorms apply here—except hours which are specific for this house.

Doors will always be locked—must leave open for Culligan man—see calendar in basement (every other Thursday—check time).

Evening entertainments will be over by midnight. Four week girls need only to use house in evenings when some planned entertainment is on agenda. Notify Miss Buehl of entertainments.

Keys—receive and return keys to Miss Buehl—lives in upstairs apartment.

No smoking—only in basement.

Ask about discount when buying food—you may or may not get it. Get a receipt for all purchases. Do not charge anything.

### Furnished (for those living in)

- Linens, towels, sheets, blankets, bedspreads, rugs, curtains, washer, dryer, iron and board, laundry and cleaning supplies. One radio.
- Storage is limited.
- Fill out necessary forms (menus-manager).

Stainless steel flatware—12 of dinner forks, salad forks, soup spoons, teaspoons, knives, iced teaspoons.

Anything broken, chipped or otherwise damaged should be given to instructor. You're allowed 60 cents per person breakage—group must pay for above this amount.

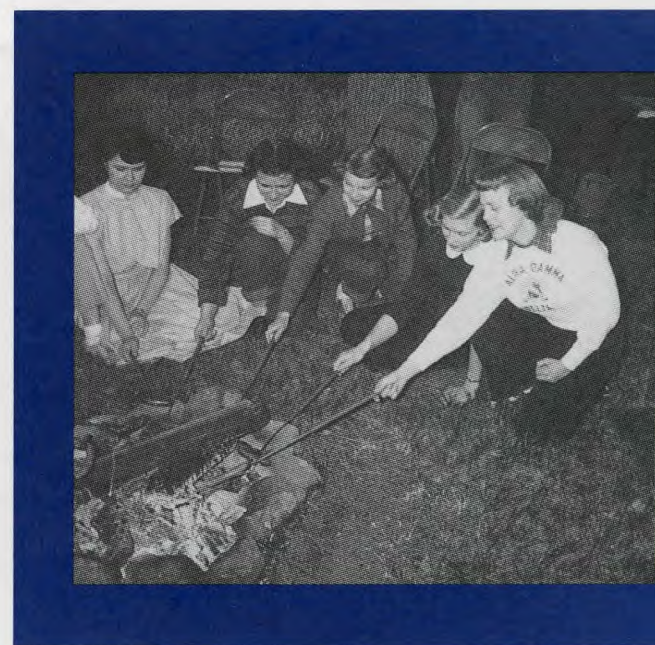
Arzberg china chips easily, so be careful.

Franciscan ware is best china, pattern not made anymore. Handle carefully, please. Can put in dishwasher—but use minimum of detergent.

There are two sizes of knives and three sizes of forks in the set of flatware (dinner, lunch, salad).

### Objectives and goals

- Learn to apply theory of Home Mgt. in practical situation.
- Emphasis on thinking process.
- You decide what you are going to do.



### Assumptions

1. Three meals a day
  - standard of nutrition—show me menus ahead of time
  - use different foods
  - anyone with a special food problem?
2. Clean
3. Invite people in.

You decide what you are going to do—I advise, help with problems, and act as a resource person.

You take dish inventory before and after your time to live here.

*circa 1965*





# Modernization

In 1936, the practice house was renamed the Home Management House, reflecting the emphasis on management of a home rather than housekeeping skills. Women went from learning how to cook, clean and launder to learning about other cultures, innovative ways to manage time and interpersonal skills.

In 1954, the house was rededicated and again renamed, this time christened the Alba Bales House in honor of the former dean. Also in 1954, the Home Economics building was dedicated.



1990

NDSU celebrates its 100th anniversary.

1990

The marriage and family therapy program becomes an option in the child development and family science department's graduate program.

1991

The Family Studies Institute in child development and family science and the counselor education program in the School of Education occupy the house. The counseling program is under review for accreditation by the Council for Accreditation of Counseling and Related Educational Programs.



# Alba Bales

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A majority of the programs and the curriculum in place today in the College of Human Development and Education are the result of Alba Bales' ingenuity. The first dean of home economics, she served as dean from 1926 to 1937 and from 1940 to 1942. The lapse in her term from 1937 to 1940 was a result of "The Purge," when seven members of the faculty and staff were dismissed by the State Board of Administration without any explicit reason.

*"We were all in awe of Dean Bales. I think we were all trying so hard to please her. She was a nice woman, a wonderful person. But, we held her in awe."*

—Maxine (Myrha) Aas, Class of 1937

She championed home economics research, fostered the establishment of a nursery school laboratory and expanded the home economics curriculum in dietetics and fashion merchandising.

Bales joined the NDSU faculty in 1920 after serving at Montana State College. She graduated from Columbia University. In 1926, she was named dean when the home economics department became the School of Home Economics.



## Teamwork reaps benefits

In the practice house, group decisions outweighed the wants of the individual. Women who did not know each other before entering the house learned to work together as a unit. Teamwork became an important lesson each day.

"They learned how to get along," said Bea Rystad, who served as an adviser to the house. "They just had to if they were going to have a good experience."

That can be hard for women who came from farm families and small towns. Many had never even lived in a dorm. Communal living was something entirely new.

"To me it was a real learning experience because I had never worked with groups before. I'd never worked with anyone but my own family," said Evelyn Morrow Lebedeff, who lived in the house in 1928. "I did learn the necessity of cooperating with people. You had to have an open mind. If you didn't, you sure got into trouble."

Sometimes teamwork made everybody a lot happier. Take for example the Senior Ball in the spring of 1937. "We were all rustling around trying to get our formals and everything put together," said Maxine Aas. But, there were cooking duties to perform. Fortunately, that proved to be no problem with a little teamwork. "We all pitched in and helped and got out of there."

Anne Cronk described her fellow students in 1951 this way. "We kind of supported each other. I know I was in trouble in the kitchen one day and a couple of the gals came in to help. I went and did the same for them."

It was things like that that led to group activities and friendships. "We all did things together," said Eleanore Peschke of her housemates in 1932. "We would go to the art club and to the 'Y.' We were sort of all compatible. In fact, we all kept in touch with each other for a long time."

The women came to think of others and tried to prevent unnecessary work for them. "I remember the dilemmas of how can we do something most efficiently so that we don't create messes for other people to clean up," said Lois Schneider, thinking back to 1968. "I think that is a challenge that families have. Sometimes little things, like picking up after yourself, can improve family relations 100 percent."

That was an important thing to learn. Teamwork, caring and interpersonal relationships became lessons for a lifetime.



*"I always got along with Dean Bales. She was a good friend and always very good to me. But, I think she was too strict, really."*

—Evelyn Morrow Lebedeff, Class of 1928



## Times changed and so did the rules

Things started loosening up a little during the last few years of the house's existence. There were still rules, regulations and budgets, but the women found that they could do things that students in previous decades would not have dared to even try.

"We could come and go. I remember sunbathing on the roof. There was like a little balcony up there. I remember going out there," said Karen Schroeder, who lived in the house in 1976. The thought of a woman in a swimsuit on the roof probably would not have gone over well in 1927, or 1936 or 1948.

Clothing changed along with the contemporary attitude. Gone were the days of dresses and skirts. "We were pretty casual, like pants and shirts and that type of thing," Schroeder said.

"We probably even wore some jeans."

1992

1994

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The College of Home Economics, the School of Education and the Department of Health, Physical Education and Recreation merge to form the College of Human Development and Education. The two programs sharing the Alba Bales House are now from the same college.

The 100th class graduates from NDSU.



1997

The marriage and family therapy option in the child development and family science graduate program receives accreditation, helping students meet licensure requirements to practice as a therapist. The school counseling and community counseling programs in counselor education are accredited, allowing students to take the National Counseling Exam before graduating and waiving the two-year certification period required by the National Board for Certified Counselors. NDSU is the only university in the state to offer a master's degree in marriage and family therapy and the only institution in North Dakota with an accredited counseling program.

## A time of questioning

During the 1960s and 1970s, women questioned and challenged their roles in society. So, too, they questioned the focus of the Alba Bales House. While women's aspirations and needs were changing, the house and its lessons had stayed basically the same for decades.

"I think initially, it was a good idea. When I think of my mother's generation, they had no concept of a budget," said Joan Beaton. But, when she was going through the house experience in 1971, circumstances were different. "My generation was more in charge of our lives. We had our jobs, our money, our budget. So, it wasn't as meaningful as it had been initially."

Vicki Neuharth, who lived in the house in 1972, has this observation. "Things were changing at that time. The whole women's movement was working pretty fast. If we couldn't change with the times, we'd have been in a pretty sad state of affairs."

The questioning continued and gained strength as the 1970s wore on. "I do remember some of us talking about it and questioning whether what we were doing would be useful in our careers later. Maybe we were right on the edge," said Karen Schroeder as she described conversations with fellow students in 1976. "Its time had come and gone. Talking about the polishing of the furniture, the dusting, the cleaning and all of that. I don't know if that's what we should have been focusing on."

Within a few short years, the administration would agree. The Alba Bales House was closed after the fall quarter in 1981. However, its legacy lingers.

"I hated to see them close that up," said Bea Rystad, who was a student in the house in 1963 and later served as an adviser to the house when she was on the NDSU faculty. "It would only hold eight students and it wasn't financially feasible.

"Yet, it taught things like interrelationships with people and how to get along. That's what we need in the world today."





## Changing times

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The home management experience continued to follow the pattern of change, meeting new needs, but with more haste. By the 1970s women were given a choice between a live-in experience and a four-week field experience. While the field experience did not require students to live in the house, they met there for classes and activities. The focus at the Alba Bales House shifted from home management to management of people and activities.

Likewise, home economics transformed. Child development and family relations, clothing and textiles, food and nutrition, and home management and family economics grew more specialized and offered more diverse career and job opportunities.

To no one's surprise, the live-in experience was eventually withdrawn from the curriculum without much argument. The last live-in experience was offered in the fall of 1981. Several reasons can be cited for the change, but the most obvious is a changing society. More students were paying for off-campus housing and could not justify living in a second home while their hard-earned money was used to pay rent elsewhere. An increased number of men enrolled in home economics and related subjects and modern conveniences made home management more efficient. People were reevaluating their needs and priorities.

The Alba Bales House did not become a victim of change, however. In the late 1980s, marriage and family therapy, a component of the child development and family science graduate program, and the school and community counseling program, a component of the counselor education program, began using the house for practicum experiences. Like home management studies, the programs focus on fostering happy, healthy families and individuals. Graduate students under the supervision of faculty give the guidance and care in times of trouble and doubt.

While studies in the Alba Bales House have changed, the mission has not. Instruction in counseling and therapy perpetuate Alba Bales' vision to "equip the students with a knowledge that will enable them to assist in building homes founded on sound economic, social and practical standards."

With that purpose in mind, programs will continue to grow and adapt to society's needs. Students and subjects may change, but the Alba Bales House is a significant part of today's College of Human Development and Education and yesterday's College of Home Economics.





The information for this book comes from interviews, scrapbooks, journals, photographs and materials supplied by the NDSU College of Human Development and Education.

The writers would like to acknowledge the many women who gave of their time to recall their experiences at the Alba Bales Home Management House. Their kindness, patience and candor are greatly appreciated.

The helpful people of the NDSU Archives also contributed greatly to this book.

NDSU



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