

## A Practical Experimental Cafeteria

**A**T last an experimental cafeteria that really works. "Experiments" spring up and die down in the field of institutional management as in all other fields. The one that really worked was conducted at Colorado Springs this summer under the guidance of Linda Spence Brown, associate professor of Institutional Management, for the National Restaurant Association.

Hazel Brown, Grace Heidbreder, Grace Koenig, Margaret Cleghorn, June Conger, Beulah McBride, Blanche McLaughlin and Fonda Dickson, all of Iowa State College, were among the twenty-three college students chosen from ten leading institutions to assist in the various departments of the new cafeteria.

Al B. Carder, secretary of the N. R. A., was in charge of the experimental restaurant, with Mrs. Brown acting as manager and Sara Best of Columbia University, New York City, serving in an advisory capacity.

Five departments divided the operation of the restaurant into well planned units. Miss Esther Tracy, Kansas State Agricultural College, Manhattan, Kansas, was in charge of the Pantry Department, with four student assistants, whose duties consisted of preparation of salads, salad dressings, relishes, beverages, breads and butter, uncooked dessert, cold plates and cheese.

Miss Rosalie S. Godfrey, University of Washington, Seattle, Washington, had charge of the Meat Department, with six assistants, whose duties included preparation of meats, meat substitutes, soups, gravies and sauces.

Miss May Brookshier, State College of Washington, Pullman, Wash., in charge of the Vegetable Department, had six assistants, who prepared fresh, canned and dried vegetables.

Miss Lucille Rogers, Cornell University, Ithaca, N. Y., took charge of the Bakery Department with seven assistants, who prepared pies, cakes, hot and cold desserts, sauces and hot breads.

Service at the counter of their respective departments was a part of the assistants' duties.

The fifth department—Maintenance—consisted of cashiers, checkers, bus boys, bus girls, store room boys, dishwashers, pot washers and porters.

In a recent issue of the American Restaurant Magazine, D. C. Sanborn, associate editor, refers to Mrs. Brown and her organization as follows:

"The manner of the very capable young woman in conducting the establishment is highly complimentary. Although the kitchen of the restaurant in which this experiment is being made is thirty years old and the equipment lacks somewhat in being modern, the kitchen is almost immaculately clean.

"The organization is functioning perfectly. Although this experiment is



Mrs. Linda Spence Brown.

entirely in its infancy, it has already brought to light many important matters and perhaps opportunities that will greatly benefit the restaurant industry will be uncovered and disclosed. To witness the wholehearted support and cooperation on the part of the women and girls taking part in this experiment gives the officials and members of the N. R. A. added confidence that the experiment will be entirely successful."

**OPERATING PLAN OF THE NATIONAL RESTAURANT ASSOCIATION EXPERIMENTAL CAFETERIA AT COLORADO SPRINGS, COLORADO.**

Al B. Carder, in charge, Sec. and Gen. Mgr. N. R. A.

Linda Spence Brown, Mgr., Iowa State College, Ames, Iowa.

Sarah Best, Advisor, Columbia University, New York City.

Esther Tracy, Pantry Dept., Kansas St. Ag. College, Manhattan, Kans.

H. Lucille Rogers, Bakery Dept., Cornell University, Ithaca, N. Y.

May Brookshier, Vegetable Dept., St. College of Wash., Pullman, Wash.

Rosalie S. Godfrey, Meat Dept., University of Wash., Seattle, Wash.

### PANTRY DEPARTMENT

Assistants—Trena Olson, Crystal Wagner, Bernice Noble, Karleen Garlock.

### DUTIES

Preparation—

A—Salads

Daily: Potato, head lettuce, hard boiled eggs, sliced tomatoes, cabbage and sliced cucumber.

Changed every day: Fruit, meat and vegetable.

B—Salad Dressing: Whipped cream, James Town, Mayonnaise, Thousand Island, French Mayonnaise and French.

C—Relishes: Sweet pickles, dill pickles, onions, celery, radishes and cucumbers.

D—Beverages: Coffee and cream, iced tea and lemon, hot tea, milk, buttermilk and fruit punch.

E—Breads and Butter: Bread cutting, setting up counter and butter cutting.

F—Uncooked Dessert: Fresh fruit in season and canned fruit.

G—Cold Plate.

H—Cheese: American Swiss and American Cream.

I—Cleaning Department.

**SERVICE ON COUNTER—**

A—Salads

B—Salad Dressing

C—Relishes

D—Beverages

E—Uncooked Desserts



Pictures by courtesy American Restaurant Association.  
College Girls Employed in the Colorado Springs Restaurant