

NAVY PERSONNEL ENJOY HEARTY MENUS AT FRILEY

Efficiency in feeding the navy is the feature of the Friley Hall cafeteria line, reports Charlene Stettler

ALMOST 900 men in navy blue pass through the double serving line in the Friley Hall dining room each mealtime and finish eating in one-half hour, according to Mrs. Dean Hossle, '41, who directs the food service, which is under the management of the Memorial Union. She plans the menus and supervises the kitchen and dining room.

Mrs. Hossle, who majored in institution management, has been supervisor for 3 years. She plans menus a week in advance to allow time for ordering food. The menus are built around the meat which must be ordered a month in advance.

The efficient kitchen, staffed by 12 cooks, contains 28 refrigerators and dozens of ovens in various sizes. Twenty-six students earn their meals by working in the serving line.

Meat graces the menu three times daily with the exception of two breakfasts and one lunch each week. Sausage or bacon is usually the breakfast fare, served at 6:45 each morning except Sundays, when the men are served at 7:30. Lunch is served at 12:15 p.m. and dinner at 6 p.m.

Potatoes have a prominent part in the navy man's diet, says Mrs. Hossle. They are on the menu for every evening meal and for three to six lunches every week. More than 20 one-hundred pound bags of potatoes are ordered for one week's supply.

Pie is popular in the Friley Hall dining room, and usually 85 pies are baked for one meal. The men have their choice of milk or coffee.

Ice cream in paper cups is served on Tuesday, Thursday and Saturday evenings and Sunday noons. Cookies or angel food cake are added to the menu on Sunday noon.

A menu for a typical Wednesday breakfast includes hot cereal, fruit, scrambled eggs, rolls and a beverage. For lunch, creamed pork is served with mashed potatoes, baking powder biscuits, pea-cheese-celery salad, bread and butter, fruit gelatin and a beverage.

Baked Virginia ham might be the main dish for Wednesday evening, accompanied by creamed potatoes, cauliflower, carrot-raisin salad, bread and butter, peach pie and a beverage.

When the men finish eating, they remove uneaten food from their 6-section, stainless steel trays into a

disposal can, separating their silverware and dip the trays into scalding hot water.

Later the trays are placed in the dish-washing machine and thoroughly washed and scalded.

One of the many long tables which fill the modern dining room is designated as the football training table. Football trainees get an extra pint of milk each day and any extra meat left when the other men have been served. Late practice postpones their meal.



Well-planned menus and quantities of good food characterize Friley Hall meals

Officers eat in a ward room provided with table service by a navy attendant.

Both classics and jive greet V-12's, for dinner music is often provided by recordings or impromptu piano playing by one of the men. There is a piano in the dining hall and the men may play it during the dinner hour. The V-12 swing band occasionally plays at this time.

Holidays call for special plans in the food department, for dinners complete with the "trimmings" and table decorations are served. Various other appropriate features make the occasion festive.