Enroll in a summer camp kitchen force to gain valuable foods experience, says Doris Plagge

REGISTER for a vacation laboratory by joining the food staff of such a summer camp as one located on the shore of Lake Geneva in Wisconsin. Here at College Camp it is possible for students, eager to obtain practical home economics experience, to combine work with recreation.

This camp, typical of many others, employs college students exclusively to carry on its summer program. It is operated by George Williams College of Chicago. The 170 employees, both men and women, represent approximately 70 different colleges. They are organized into an association which provides an individual program of entertainment in addition to that planned for guests.

In the preparation and planning of food, the camp kitchen is a good source of practical experience. As large quantities must be prepared, a skilled chef manages the preparation of meat courses and all main dishes and a baker prepares the homemade bread, rolls and dessert. The chef works with the camp dietitian in planning satisfying menus.

The rest of the kitchen belongs to the employees, the salad department being the largest division in their care. Here a student of home economics can use all of her ingenuity and training, her skill and knowledge of efficient methods of working and her ability to work under tension.

The duties of the salad department crew consist of making from 200 to 1,000 salads for each of two meals every day and preparing the fruit for breakfast, cocktails and plate lunches.

In large quantity preparation of salads, the principal difficulty lies in the fact that the salad must be simple, requiring only a few motions in order for the crew to finish it in a reasonable length of time. Complicated salads requiring several handleings are possible only when a comparatively small number are to be made.

In working with food, speed and efficiency are kept at top par. At the same time care is taken that the finished product appear fresh and carefully done. An infinite variety of salads may be prepared with fruits and vegetables.

Besides the salad workers, there is a kitchen crew preparing beverages, coffee, iced tea and milk, both plain and chocolate. The bread counter keeps a group of three or four busy filling plates with homemade rolls and butter and making toast or fancy sandwiches for the plate lunches and buffets. One person spends her time at the dessert counter, helping the baker serve pie, cake and ice cream.

The remaining duties of the kitchen employees are such routine tasks as dishwashing and potato peeling, usually done by the men employees.