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OUR WORKSHOP-HIGHACRES By Lillie Junas

"What's for lurch today? Ummmm, it smells 'lucious. I guess I'll have a Bar B-Q, strawberry shortcake and coffee." These are common words that we hear so often by the kitchen window. But who's responsible for this pleasant odor and delicious food?

Far inside the kitchen, scurrying from the stove to the sink, to the refrigerator, to the table is a lively little lady, whom we know as "Smitty". Our chief cook, or if you will, our Dining Commons Manager, "Smitty" is accountable for all the food that passes through those kitchen windows. Her job does not begin with baking a cake nor does it end with making a sandwich, but she must order her food days before she prepares it. Mrs. Smith has to plan even farther ahead on what she's going to have on her menu so that she will know what to order. Just planning and ordering is a job in itself, because the budget has to be figured in to determine the amount that can be spent each day. Making certain that the food is continually fresh and prepared to please is our cook's worry.

But cooking and preparing lunch is "Smitty's" main concern. Beginning work at 7:30 am, she spends most of the morning making jello, baking cakes, mixing spreads or cooking a platter. From 11:00 am, until she finishes the day at 3:30 pm, she makes out orders that are submitted by those wishing to eat. When "Smitty" is asked to help at night, she gladly accepts to prepare the food for the affair, even if it is on her own time.

'Smitty's' able assistant, Trene Michael, is an example of an "on the spot" aid. She is responsible for the many other tasks besides the handling of food. Collecting, washing, and drying dishes is one of her usual jobs. Trene is the kitchen worker who comes in contact with more students than any of our Highacres workers. She takes the orders, hastens to the rear kitchen, picks up the orders that are ready, hustles back to the window, and waits on the buyer - always on the go. Before her job ends at 3:30pm, Irene goes into the cafeteria and scampers from table to table with a pan of water and a cloth washing and wiping the table tops, emptying the ash trays, and disposing of the paper and scrap that is found on the tables and chairs.

For the years that they have worked for Penn State, our two kitchen workers have done a most efficient and thorough job. They are always seen doing something. With their ability to get along with people, and with their fine sense of humor, "Smitty" and Irene get along wonderfully with all the students. They would never let one down and always serve what is requested in man-sized portions. It is amazing how these two women manage to keep on the run all day and then go home to continue to serve their families in the same pleasant atmosphere. Highacres is extremely fortunate to have such capable kitchen workers who could pass any qualifications for efficient, cooperative, willing and satisfactory results.

CHORUS NEWS

Attention: Reserve Tuesday evening, May 24, for the Spring Concert of the College Community Chorus. It will be held at 8:30 pm at the Christ Luthern Parish House on Green Street in Hazleton. The Hazleton Penn State Center Auxiliary is sponsoring the concert this semester.

The chorus is planning a program of both sacred and secular music. Chorus members, don't forget that there are only four more rehearsals before the concert. Be sure to attend each one.