

45.6 Miles Of Rolls . . .

Today's Miracle—Foods Building Doubles Output At Same Costs

By BETTIE LOUX

"If all the breakfast rolls produced each morning for College students were placed end to end, they would stretch from here to Altoona—45.6 miles! The hot cereal consumed in the dorms could fill two trailer tank cars."

During a recent tour of the Food Stores building, center of the new food service organization, Manager and Buyer Robert Prophet discussed the output of food necessary to feed college students and showed how the most modern equipment available is utilized to the fullest extent, making it necessary to employ only 15 cooks and six administrative workers.

The Food Stores building, a three-story brick structure located by the golf course, is a centralized food processing and storage building whose purpose it is to save space and labor in residence halls. Thus, the food output is doubled at the same labor costs. The butchering and freezing of all meats and the baking of pies, cakes and bread is carried on here, rather than in the individual dorm kitchens.

In order to understand this modern miracle it is necessary to go through the building, observe the methods used and see how few people do the jobs of many.

Cleanliness

The visitor may be struck by the general atmosphere of the building—one of beauty and cleanliness. Floors are a spotted terrazzo, quarry tile and asphalt tile.

To the west of the lobby is the canned vegetable storeroom, which has a capacity of about ten carloads of cased goods. Here cases of soups, fruits and vegetables—even chocolate bars—are kept at a temperature of 45 degrees.

Opposite this room is the experimental kitchen, furnished with equipment which duplicates in size and kind that used in the dorm kitchens. Foods are tested to check that they meet the specifications, and new recipes are devised.

The bakery is probably the busiest section of the building, for here food must be produced constantly. The breakfast rolls that start the day off right—the bread, rolls, cakes and pies for lunch and dinner are all products of the mass production methods used in the bakery.

3 Men Make 700 Pies

Three men can turn out 700 pies in one morning. The dough is mixed in large troughs, and the crust roller turns out sheets less than an eighth of an inch thick. One man lays the crust on the plate, another fills it, the third adds the upper crust. From here the pies are whisked into the two electrically-driven, six-shelf ovens. The shelves, each holding 16 pies, rotate so the products will bake evenly.

At the same time, 675 dozen dinner rolls are baking, and batches of bread dough are being made up. Man hours are saved by the use of a flour sifter with a

storage capacity of three barrels; 120-quart dough mixer, designed to turn out a home-style loaf of bread, and a bread molder, which delivers 1000 loaves an hour. Bread is one of the most popular items on the menu, especially in the men's dining halls, and approximately 1400 loaves are baked during the night.

Meat Frozen

On the west side of the first floor is the butcher shop. Large carcasses hang from the ceiling; these are broken down into wholesale cuts and tagged with weight and price, then quick-frozen. According to Prophet, the meat is sent to the College from Omaha, Neb., and is government inspected and graded. "We buy the best," he says. Scraps of beef are ground into hamburger by three HP electric food choppers, and shaped into patties by an electric food shaping machine. Electric meat saws, cube steak machine and flake ice machine speed up the work of the three butchers. Again, machines do the work of many.

On the second floor are facilities for storing frozen fruits and vegetables, as well as a quick-freeze tunnel. Bags of sugar, potato chips and salt are stored in a special dehumidified room to keep them dry.

Real Butter

Separate refrigerated rooms are provided for butter, cheese, eggs, dried fruit and nuts, so they may be kept at 29 degrees F. Ninety-three score butter—"the best for normal use"—is shipped from Iowa in two days. Oleomargarine is used only for cooking.

Prior to the war, meals were served in two campus dining halls

Engagements

Lukas-Fox

Mr. and Mrs. Elery F. Fox, of Crafton Heights, announce the engagement of their daughter, Carol Lee, to Thomas E. Lukas of Wexford. Mr. Lukas is a senior at Penn State and a member of Sigma Nu fraternity.

Harris-Fox

Mr. and Mrs. Jack Fox, of Frackville, have announced the engagement of their daughter, Arlene, to E. Elliott Harris, son of Mr. and Mrs. Samuel Harris of Easton.

Miss Fox is enrolled as a junior in the School of Education, and is sub-dean of Alpha Epsilon Phi sorority. Mr. Harris, a junior in hotel administration, is a member of Beta Sigma Rho fraternity.

Gushner-Wolcuff

The engagement of Nadine Wolcuff to Gerald Gushner of Philadelphia, has been announced by Dr. and Mrs. Frank Wolcuff of Philadelphia.

Miss Wolcuff is a senior in the School of Education and is a member of Alpha Epsilon Phi sorority. Mr. Gushner is a senior in the Department of Economics and Commerce, and is a member of Beta Sigma Rho fraternity.

Ski Club To Hold Square Dance Fri.

The Pennsylvania Valley Ski club will sponsor its second annual square dance on Friday night.

Robert Chapiewski will be caller at the dance, which will be held in the Faith Reformed church, Miles street and College avenue.

Dancing will be between 9 and 12 p.m.

Unrewarded Seniors To Get Meal Invitation

This Friday, hardworking senior women who have not been in any women's honorary, will be tapped for a breakfast given by Mortar Board, senior women's honorary. The breakfast, which has a Pennsylvania Dutch theme, is named "Marriye Esse fer Hattschaffiche." This means "breakfast for hardworkers."

The affair will be this Sunday in McElwain hall dining room.

To Tap 40

On Friday, members of Mortar Board will tap approximately 40 women with "hex" signs. The tappers will wear the signs all day.

Rose Eifert, who is in charge of decorations, explained that the hex sign is representative of the Pennsylvania Dutch people, who are noted for their hard-working qualities. The hex signs are usually seen on the barns of the people and are to ward off evil spirits, to decorate their barns, or simply to indicate that there are Pennsylvania Dutch living there. Miss Eifert explained.

The senior women who will be tapped may not be a member of Cwens, Chimes, or Mortar Board. They must have worked diligently for their organization for at least two semesters. Letters have been sent out to heads of all activities on campus for recommendations.

There will be entertainment and decorations at the breakfast. Janet Rosen, president of Mortar Board, announced the following committees: Gay Brunner and Rose Eifert, decorations; Audrey Brua and Mary Ellen Grube, entertainment; Barbara Sprengle, food; and Betina de Palma, publicity.

Co-Edits

Alpha Zeta

Alpha Zeta fraternity has initiated Donald Cope, William Crawford, Jr., Robert Grove, Ervin Hamme, Daniel Heyl, Thomas Jurchak Conrad Kresge, Paul Krause, Norman Mitterling, Robert Neff, John Spacht, Arthur Stone, William Urash, John Williams, and Charles Zellner. Two faculty members of the college were initiated as associate members, Michael Farrell and Francis Doan.

Jack McCluskie is a new pledge of the fraternity.

Sigma Pi

Last Saturday Sigma Pi initiated James Reed, Vance Scout, William Faurot, Walter Stone, Edward Erotas, James Vogel-song, Thomas Cooke, Neil Robinson, Kenneth Wolfe, Gene McNally, James Clarke, Edward McCoombs, Merritt Dinnage, Bruce Rankin, Jerry Garman, Kurt Klaus, and George Rentchler.

Following the formal initiation there was a formal banquet at which William Faurot was awarded the outstanding pledge of the year award. A formal pledge dance was held later in the evening with music by Arnie Taylor.

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