

Food Stores Plant Has Huge Capacity

"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 tour of the Food Stores building, center of the 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 spotless 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.

Hamilton Standard Promotes 2 Grads

Two graduates of the College have been promoted to new positions by Hamilton Standard Division, United Aircraft Corp., East Hartford, Conn.

Edwin D. Eaton, who received his degree in electrical engineering in 1933, has been named chief of experimental operations, and Herbert N. Reitz, a 1940 graduate in electrical engineering, and appointed assistant to the chief engineer.

Library Exhibit Traces US Homes--1607 To 1946

An exhibit titled, "Houses U.S.A., 1607-1946" is now on display in the Fred Lewis Pattee Library and will continue until July 31.

The exhibit, which was organized by the editors of Life Magazine and The Architectural Forum for the Inter-American Office of the National Gallery of

Art, Washington, D. C., will also be circulated through Latin America.

Enlarged photographs mounted on aluminum panels trace the history of American architecture from its earliest beginning to the present day.

The theme is expanded in seven general divisions: First Houses, Later Colonial Homes, The Young Republic, The Greek Revival, The Gothic Revival, Eclecticism,—The Parade of Styles and Modern. Each section of the exhibit is introduced by a short explanatory paragraph which constitutes a brief history of American architecture of the last 300 years.

The exhibition opens with maps and drawing of the importation of 17th century European building forms and their adaptation to changes in climate, material, etc. in the New World.

"Later Colonial Homes" are illustrated by the four-square house of New England and "Mount Vernon."

Eighteenth century houses show the developing colonial style in various parts of the country. Four leading architects, Samuel McIntire, Charles Bulfinch, Benjamin Henry Latrobe, and Thomas Jefferson, were chosen to represent the transition from colonies to the Republic.

Houses representing the Greek Revival include "The Hermitage," the home of Andrew Jackson at Nashville, Tenn. and the Gothic Revival is represented by "The Wedding Cake House," at Kennebunk, Maine.

After tracing other 19th and 20th century styles, the photographs return to Richardson, Sullivan, and Wright, the forerunners of the most creative contemporary architecture. The last of the 47 panels are devoted to houses of the past decade.

New Campus Constructions Have Started

Building construction on at least four new campus structures is under way now, with completion expected late this year or early next year, Walter Weigand, director of the physical plant said yesterday.

The mechanical engineering laboratory, located across from the power plant on west campus, has a tentative completion date of October, Weigand said.

An addition to Pond Laboratory, the chemistry lab is under construction, with completion expected in September. Also, an entirely new chemistry building is being erected back of Osmond Laboratory, and is expected to be finished in April of next year.

A chemical storage building is being built in back of the Surplus and Salvage warehouse in the farm area. Its completion date is September.

Dr. Adams Writes Book On Marriage

Dr. Clifford R. Adams, professor of psychology at the College, is author of the book "Preparing for Marriage," which was published recently by E. P. Dutton and Co., New York, N.Y.

Dr. Adams' previously published work on the subject of marriage was the book, "How To Pick A Mate," written with Vance Packard, formerly of State College. He also has written many magazine articles on the subject.

The new book includes information of extensive surveys and studies made by Dr. Adams and also includes lists of questions that enable individuals to rate themselves.

1016 Veterans Enroll For First 2 Sessions

A total of 1016 veterans were enrolled at the College for the Inter-Session and the First Six Weeks Science Session, Dr. C. O. Williams, assistant dean of admissions, announced recently.

Included in the number were 15 candidates for doctor's degrees and 79 candidates for master's degrees. Eighty-three of the veterans enrolled under the GI bill for the first time.

Home Ec Maple Room

The Maple Room and cafeteria in the Home Economics Building will be open for lunch from 11:50 to 12:45, Monday through Thursday, during the Main Summer Session.

'Molecules At Work'

Dr. Henry W. Knerr, associate professor of physics, will give a demonstration-lecture tonight in 117 Osmond Lab on the nature and properties of heat.

Personnel Meeting Held At College

Seventy-five men and women are attending the 5th annual conference of the College and University Personnel Association being held at the College this week.

The program opened Sunday afternoon with an executive committee meeting followed by registration and an informal coffee hour that night.

Conferences and workshop sessions began on Monday with an address by Boynton Kaiser, president of the Association, and continued until today.

Ray T. Fortunato, supervisor of the employment division at the College, is in charge of local arrangements.

Fred Waring Awarded Honorary Music Degree

Fred Waring, a trustee of the College and conductor of the Pennsylvanians, was awarded an honorary doctor of music degree by the University of Rochester at Commencement Exercises last month.

Waring was presented for the degree by Dr. Howard Hanson, director of the Eastman School of Music of the University of Rochester. It was one of the first degrees to be conferred by Dr. Cornelis W. de Kiewiet, who was inaugurated on June 11 as fifth president of the University.

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President's Residence Is Linked To College History

Flanked on the left and crowded in the rear by ugly engineering units, the President's Home on front campus marks time with quiet dignity. Its new face of stately white columns, its roof and landscaping together with some smaller changes, fail to sever its link with Old Main of the past and present.

Dr. Evan Pugh, first president of the College, was responsible for the original structure. In 1863 he asked the trustees to authorize building the house at a cost of \$3000, offering to donate \$1000 for the purpose himself. His offer was accepted but Dr. Pugh died before the building, in the prevailing colonial farm house style, was completed late in 1864. The dwelling has been occupied by add ten of the College's presidents since that date.

Social Center
From 1882 to 1906 the President's home was the campus social center with faculty receptions and Women's Club meetings being held there.

Changes in 1895 included a new porch built around an apple tree, at the request of Mrs. Atherton who liked its shade. The porch was built around the side to meet the conservatory on the southeast side of the house. Accommodations for four rooms on the third floor instead of the original two were made by raising and changing the roof.

Landscaping included two circular flower beds, tenderly cared for by Mrs. Atherton, and a bridge on the path to Old Main. The whole area was liberally sprinkled with apple trees.

Major Alterations
Major interior alterations were

made between 1902 and 1903 with baths, decorations and a floral observatory being added. Other important inner changes were made when the house was prepared for President Sparks in 1908.

During the World War I era the rooms in the College avenue side were given over to Red Cross work with faculty wives and townswomen working together there for the men in the AEF.

Mr. and Mrs. Andrew Carnegie, Mr. and Mrs. Charles M. Schwab and many other distinguished state and national personages have graced the old structure with their presence in the past.

Other Changes
Last important changes to the home were made in 1940 when the roof and porch were rebuilt to their present form. The lily pond, cement foot bridge and other small additions were made at the same time.

Today the old stone and wood structure has 16 rooms with servants' quarters built over the garage. In its appropriate landscaping it is considered by authorities to be a very beautiful example of early American architecture.

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