

New Foods for Dormitories Undergo Severe Taste-Testing Before Serving

By DOT BENNETT

Way across Atherton street, behind the water tunnel is the Food Stores building, where the ingredients of every meal served in the dormitories are "taste-tested."

When we went to watch a food testing demonstration there recently, Miss Elizabeth Langsdale, supervisor of the experimental kitchen of the Department of Food Service, asked if we'd like to participate in the actual testing.

She gave us a white coat to wear while testing and a score card for each of the products we were to test. The score cards listed almost every possible way to describe a food.

Main Headings

The four main headings were taste, consistency, color, and eye appeal. Under these were such headings as salty, grainy, tart, lumpy, hard, over-cooked, pleasing, natural, artificial, etc.

There was also a place to check the desirability of the food and whether or not it should be used in the dormitories.

Miss Langsdale asked us to check the heading that best expressed our opinion of each food, then to rate them in the order of preference.

Along with the food supervisors from the dormitories, who are also testers, we were given a tray containing four types of olive dressing and a plate of lettuce.

We sat in a small booth where we could see none of the other testers. Miss Langsdale explained that separation of food testers is necessary in order to make sure no one is influenced by the facial expressions or comments of anyone else.

Taste-Testing

We tasted some of the dressing numbered 11, first plain, then with the lettuce. We didn't like 11. We didn't know what was wrong with it, but we didn't like it. Miss Langsdale later explained that some people are not capable of being testers, and that the description of foods is something that comes with time.

We checked "undesirable" on the score card for 11, and proceeded to number 32.

This dressing was better, but we thought it could be more tart and needed salt.

Decides on 5

After that we tried some of the number two dressing. This one was too much like 11 to suit us, so again we decided it was undesirable. Then we tried the last dressing, number five. It was the best of all. We checked desirable and said we'd like to have it on the menu.

When everyone had finished scoring the dressings, Miss Langsdale collected the score cards and tallied them. She found that number five was rated first by four testers, while the fifth tester hadn't given any first choice. She told us the dressing would be tried in the dormitories in about two weeks.

When we looked at the score cards of the others to see how ours compared with them, we found that we agreed with the Food Supervisor from Nittany on the ratings of all of the dressings.

Standardized Recipe

Now that the olive dressing has survived the test of the taste panel it is on the way to becoming a standard recipe; however, it still has a long way to go.

The next step will be to serve it in the dorms. Each cook will be given an evaluation card with questions concerning the recipe. Some of the questions on these

cards are "Were the amounts correct?" "Was this food appetizing?" "Did the students like this food?"

The food supervisor in each dormitory is also asked to note whether the students seemed to like the food, how much was left uneaten, and any comments students may make about the food.

If, after the first trial, the students seem to like the food, it will

be tried again and again. If it still proves satisfactory, it will become a standard recipe.

Many of the recipes in the files are not standardized at present because of the long periods of time involved in standardizing one recipe.

However, the experimental work will go on indefinitely, until the files are as completely standardized as possible.

The reasons for developing standardized recipes are twofold, according to Miss Langsdale. Not only will the students in all the dorms be served the same foods, but the costs will also be kept about equal for all the dorms.

\$5000 Boosts Memorial Fund

More than \$5000 was added to the principal of the Kenneth T. Deike Memorial Scholarship fund recently, in the form of 100 shares of stock and a cash donation.

George H. Deike, vice-president of the board of trustees, gave the College stock shares of the Mine Safety Appliance Co., valued at about \$5000.

The cash donation to the fund was made by W. A. Seifert, a director of the Mine Safety Appliance Co. The gift was \$100. Deike was re-elected vice-president of the board of trustees Jan. 19.

At the same meeting James Milholland was re-elected president of the board. President Milton S. Eisenhower, Comptroller Samuel K. Hostetter, and Provost Adrian O. Morse were also re-elected as officers of the board.

Three Promoted On Independent

The promotion of three members of the Independent editorial staff were announced yesterday by Moylan Mills, editor.

Promoted were Lee Stern, to managing editor; Eliza Newell, to women's editor, and John Mounts, to reporter.

Mills said members of the Independent staff are currently helping students of Ohio University organize a paper modeled after their publication. Ohio students saw copies of the Penn State paper and asked for help from the staff in organizing a similar one.

For Valentines Day
Elgin American Compacts
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