

SPECIAL FOOD SERVICES EDITION

The Campus Canopy



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SGA Request Prompts Study of Food Services

Following expressions of discontent among VSC students with food served and conditions in the college cafeteria, SGA recently sought cooperation of the college administration in making a study of conditions and working toward solution of the problem. SGA Vice-President Ervin Wood was asked by SGA representatives to bring the matter to the attention of President S. Walter Martin. In response to Wood's visit with him, the college president immediately appointed James L. Thornton, assistant professor of modern foreign languages, to head a new, permanent Food Service Committee to work with SGA in making a complete study of the cafeteria.

The committee is composed of student, faculty, and administrative representatives; for the past several weeks the group has held a number of meetings to consider the cafeteria problems. Results of these meetings and the study, including answers to questions raised by a number of students responding to a SGA form distributed in residence halls, is fully presented in this special supplement to The Campus Canopy. Copies are being distributed to all students, faculty, and members of the administration and staff, as well as mailed to the homes of parents of VSC students.

The present cafeteria was built in 1954, when student enrollment was 437. It was equipped to seat 500 diners at a time; with one turnover, it could handle up to 1,000 each meal as the institution grew. Today, VSC enrollment is almost 2,800, and the cafeteria is undergoing its first expansion and major renovation. Designed to completely modernize the facilities and increase the efficiency of the entire operation,

the work is costing \$677,000, including completely air-conditioning the facility.

Work on the building is well-underway, and is to be completed by the opening of fall quarter, 1969. In the meantime, there is more inconvenience imposed on the cafeteria staff and the diners, because it was decided that the building should remain open and in operation, rather than close eating facilities for the students during this period of construction and modernization. Every effort is being made by the administration, cafeteria staff, and contractors to do the work with a minimum of bother; however, there are still problems.

"To say that the food situation in our cafeteria is extremely outdated is an understatement," said SGA President Ratcliffe. "I do, however, feel that when the students who eat in the cafeteria realize the situation and existing conditions, and are informed of the improvements that are being made, much of the anxiety about food services will be relieved."

"The conditions will not be improved overnight, as we must understand," he continued, "however, with an understanding that the administration is concerned and working diligently to improve the situation, we students must exhibit a certain amount

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Enlargement of the cafeteria is well underway. Workmen erect forms for the concrete exterior walls on the north side of the existing building. Construction in foreground is added dining area, and walls at right rear of the building will be part of addition to enlarged kitchen and storage area. The exterior additions will be blended into the existing structure to make for a pleasing appearance.

NEW FACILITIES SOLVE PROBLEMS

No one is more aware of the present conditions for preparing foods, overcrowding of diners, and other such problems existing in the Valdosta State College cafeteria than Mrs. Geraldine Keaton, the dietitian. Recognized for her more than 12 years in the food service field, she was, almost two years ago, selected from a large field of applicants to direct operation of the VSC cafeteria. Mrs. Keaton came to the college, knowing she would be faced with some almost insurmountable problems until better, more efficient facilities could be constructed. The present cafeteria was built in 1954, when the college enrollment was 437. Today,

the enrollment is nearly 2,800; last quarter the cafeteria served an average of 700 for breakfast, 1400 for lunch, and 1400 for dinner meals.

In the renovated building, there will be seats for 1,000 diners at a time. A third serving line will be added. Special short orders, sandwiches, and diet foods may be offered. A conveyor will add to the more rapid movement of used trays and dishes.

New kitchen equipment, including stoves, work areas, and dishwashing equipment, will add to the efficiency of the operation. Also adding greatly to the comfort of the students and cafeteria employees, the building will be completely air-conditioned.

Rather than close the cafeteria during this period of construction and change, Mrs. Keaton has insisted on working as efficiently as possible to serve the best meals she can prepare.

Sometimes these trying conditions affect the attitudes of those employed in the cafeteria, just as they also affect those who eat in the cafeteria. However, having an optimistic point of view, she continually reminds her staff that better days are ahead, and pleads for the same understanding and patience from the students.

Organization of the Student Government Association Food Service Committee was welcomed by Mrs. Keaton. In the opportunity for consultation with SGA

Vice-President Ervin Wood, Mr. James Thornton, faculty chairman, other students, administration representatives, and faculty on the committee, she welcomed this new avenue of communication with everyone during this period of construction and renovation.

"When everyone is informed on the thinking, complaints, conditions, and future possibilities, as well as the day-to-day prob-

Keaton Posts Future Menus

Mrs. Geraldine Keaton, dietitian, has initiated a new practice for informing students of future meals in the VSC cafeteria. Effective January 13, a menu of the following day's lunch and dinner meals is now posted on the bulletin board in the cafeteria lobby. These are posted each afternoon so that all diners may know what will be served the next day.

blems we now face, I think there will be more understanding," she has said. "Students and faculty may bring their feelings to the committee, just as I am to do for the cafeteria staff; through this we may all work in closer harmony. I look forward to the coming day when the VSC cafeteria is second-to-none; with the help of everyone, that time isn't too distant."

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Food Service committee members meet to discuss conditions of the VSC cafeteria. They are (from left) Polly Moore, Dr. George Young, Elissa Landey, SGA Vice President Ervin Wood, Jeff Mays, Sue Wiley, Committee Chairman James Thornton, Dr. David Lewis, Leroy Babcock, Drewey Hilburn, Jr., and Dr. Lamar Pearson.

College Answers Questions On Food Services

Government Association recently asked a number of students for their comments and questions about the food and food service in the college. To eliminate repetition, where questions were similar, they have been combined. The answers provided by members of the college administration and cafeteria staff.

QUESTION
Are we sometimes allowed second helpings and third times not?

ANSWER
Serving seconds depends on what is on the menu. There are always seconds available in vegetables, casseroles, and other foods that are not portion-controlled (ordered in specific numbers, such as chicken breasts, steaks, etc.) Without portion-control there would be no way of knowing how much of a specific item to order.

QUESTION
Why are salt and pepper shakers so scarce, and why isn't the sugar container on the table anymore?

ANSWER
So many shakers have been removed from the dining hall that we are very short. Others are on order. The sugar containers were removed because students were putting salt in so many of them. These containers can be put back on the tables, and we can hope the responsible parties will be more considerate of their fellow-students.

QUESTION
Why are forks and wide, soup spoons hard to eat with, and I wonder what happened to the dinner forks and teaspoons? (Another related question:) Where did we get all those ridiculous round spoons, from a pawn shop, surplus store, or as gifts from alumni?

ANSWER
The round spoons are soup spoons, and these and the salad forks must be used since so many dinner forks and teaspoons have been carried from the cafeteria by students. All silver, just as all other cafeteria equipment and utensils, is purchased by the college from fees paid by students to the cafeteria for meals. It would benefit everyone if students would return all silver, shakers, etc., that have been removed from the cafeteria. In the future, when we purchase eating utensils, we will buy stainless steel, which is less expensive.

QUESTION
Why can't hamburgers be well cooked instead of pink inside? (Another question on the same subject reads:) Why is most of the food over-cooked, especially the hamburgers?

ANSWER
When cooking in quantity and trying to please the most diners, we try to cook meats medium, not rare or too well-done. This is always a problem in feeding large numbers, and the aim must naturally be to try to suit the tastes of the majority.

QUESTION
The food is fair, but my major complaint is in getting to the cafeteria after a 5:30 class to find long lines and the food running out. Can something be done to make the lines move more rapidly and have enough food prepared to take care of the late comers?

ANSWER
Efforts will continue to be made for moving the lines more rapidly. It rarely happens that the food runs out, but if it does happen to you, the dietitian will appreciate your calling this to her attention. She is most anxious that no student be neglected.

QUESTION
Shouldn't something be done immediately about inconsiderate students who leave their trays on tables and there isn't enough room in the cafeteria?

ANSWER
As is the case in most such cafeterias, there is no money available for hiring bus boys to clear tables, so it is up to the diners to take their trays to the designated areas. It is hoped they are considerate of their fellow-student diners in co-operating in this manner. Better return tray service is planned in the new building, with conveyors.

QUESTION
Is it necessary to keep using leftovers in different ways?

ANSWER
The cafeteria policy is: where there are leftovers that may be used, those are used only one time,

as is the case in most homes. For example, it would be costly to throw out good meat that may be prepared again in another nourishing manner. No leftovers are kept in the refrigerators more than one day, so there is no possibility of it spoiling or picking up odors from other foods.

QUESTION
Why can't the meat have less fat and more lean?

ANSWER
We buy choice grade meats, the best we can buy, and all meats are purchased on State bid.

QUESTION
Wilted lettuce is not appetizing; why can't it be brought out to the line in smaller quantities and crisp and clean?

ANSWER
Wilted lettuce is definitely not appetizing, and we try to avoid serving leaves that are, or lettuce that is not clean. We will continue to work on this and bring lettuce in even smaller quantities to the serving line.

QUESTION
Why can't we have more fresh fruit - apples, oranges, etc.?

ANSWER
We can and will. Thank you for this suggestion. The dietitian hopes more students will assist with reasonable questions and constructive criticisms.

QUESTION
Amounts served on each plate are sufficient for most females, but males require a little more; I wonder if servings can be so planned?

ANSWER
This is generally true, and we will be happy to increase the amount of servings for men or women who ask, whenever possible. All the student needs to do is ask, as we have tried to indicate in the past to those who have.

QUESTION
Can we have the catsup, mustard, and mayonnaise put in individual paper cups again like they formerly were, instead of having to fish the spoons out of the big containers?

ANSWER
We put the catsup bottles out on the serving table, but will be glad to put these foods back in the small cups if this is more desirable, even though we found more waste this way. It would be nice if we could go to individual packaging of these items, but have found it too expensive for the present cafeteria operations.

QUESTION
Why can't we have more seasoning cooked in the food?

ANSWER
We try to season all foods in moderation, recognizing that many people object to much seasoning. It is always better to under-season than to include too much in food preparation, because diners can add seasoning to suit individual tastes, but it is impossible to remove it from cooked foods.

QUESTION
With as much Student Activity Fees as students have to pay, why can't better quality food be served in the cafeteria?

ANSWER
No money from the Student Activity Fee goes to the operation of the cafeteria. All foods are bought on State bid, and we always seek to buy the best quality we can get.

QUESTION
Many students have schedules that do not allow them to eat lunch, so isn't it unfair for them to have to pay \$120 a quarter for food?

ANSWER
Students are reminded that the schedule of classes is set up to include time for lunch, and the cafeteria is open long enough to accommodate arrangements for including lunch. However, should a student not be able to get to the cafeteria during normal opening hours, and if he or she will inform the dietitian, food will be saved for him.

QUESTION
Why aren't we allowed to smoke in the cafeteria?

ANSWER
Because of two things: the cleaning and maintenance problems involved, and smokers tend to remain at the tables for much longer times. We need every seat if we are to feed the students and get them back to their daily schedules with a minimum of delay. A number of nonsmokers who find smoking offensive have commented on how much more pleasant it is to eat in a place free of this problem.

QUESTION
The Sunday night "snack lunch" is a farce, the sandwiches are always terrible and there is not enough. Can something be done about this?

ANSWER
We admit they are not as good as if you were able to go into your refrigerator at home and prepare what you wished, but we are trying to improve on these. The 40-hour work week and cafeteria budget are limitations to our serving a meal on Sunday evening at this time. If we did, we would have to include the costs in the meal ticket. Also, a number of our students eat in local churches or off campus Sunday evenings. As the enrollment grows and more students are on campus Sunday evenings, we plan to review this again and see if anything can be done. In the meantime, out of necessity, we must continue the "snack lunch" for Sunday evenings.

QUESTION
Can the milk machine be moved to another spot where students may serve themselves and have colder milk?

ANSWER
When the present renovation is completed, all beverages will be self-dispensed in a more convenient location at the end of the serving lines. These dispensers will keep the cold drinks well refrigerated.

QUESTION
I have heard that certain officials of this school say \$120 a quarter for food is a bargain for us to pay. Another girl and I lived off campus last summer, and our food together ran \$10 the first week and \$5 a week for the other 9 weeks of the quarter. The sum comes to \$55 - less than half of what we pay for the ill-prepared food in the cafeteria.

ANSWER
These students must have eaten sandwiches, hot dogs, etc., or a lot of free meals somewhere else, because it is impossible, at present food costs, to provide balanced, nourishing meals for two people, three times a day, for this amount. We wish we could! Actually, the \$120 charged a quarter to VSC students is a bargain. There are other colleges in the University System charging \$20 or \$30 more, and the food is not noticeably different or better.

QUESTION
Could we have punch-type meal tickets, 5-day meal tickets, or a distinction between meal tickets for those who prefer two meals and those wanting three meals a day?

ANSWER
All these and several other plans are presently under study for possible implementation when we get in the renovated, enlarged facilities next fall. An announcement will be made as soon as this is completed.

QUESTION
Does a profit have to be made in the cafeteria?

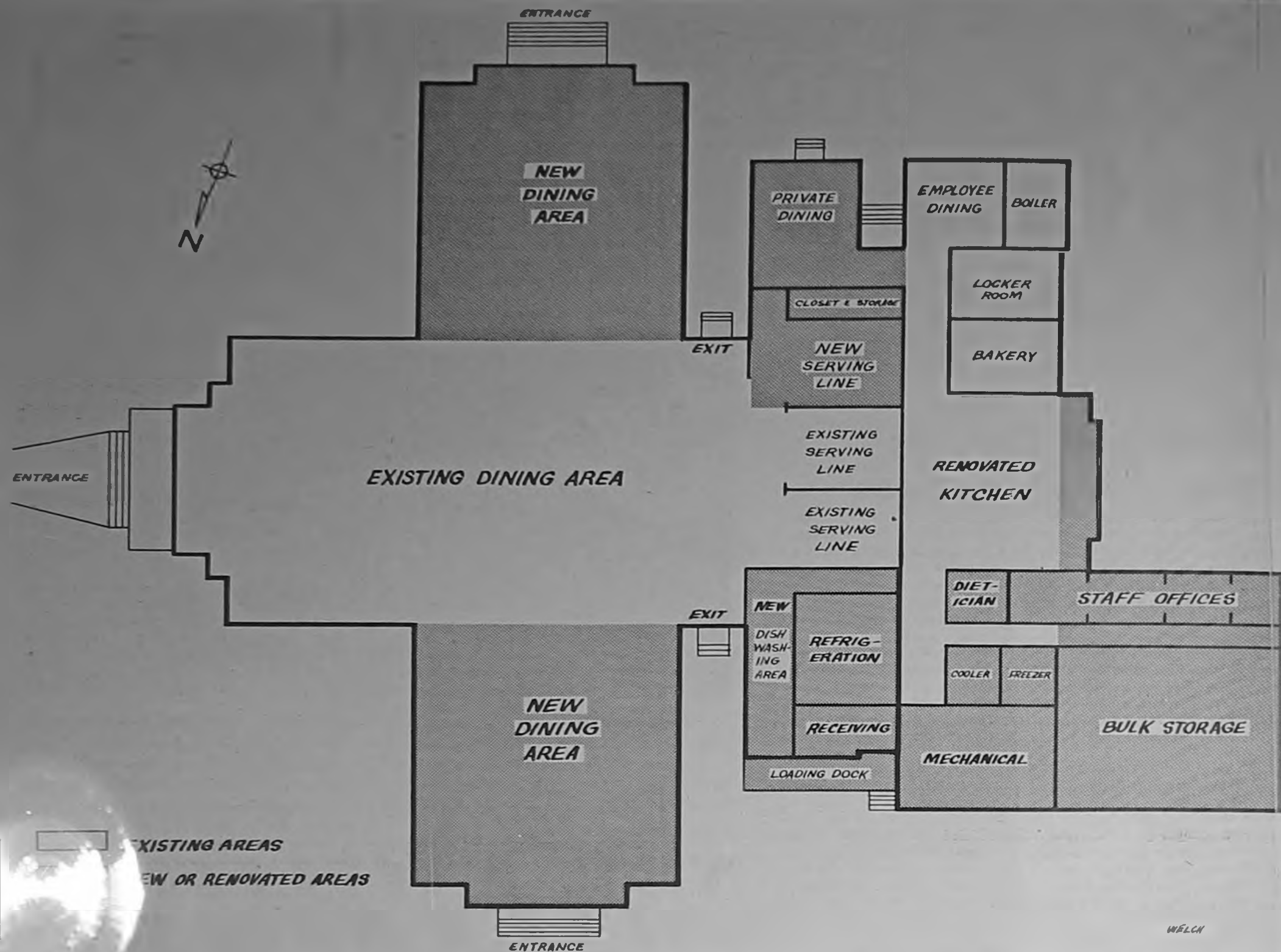
ANSWER
Our purpose in having a cafeteria is to provide convenient and nourishing food for the students, and not to make profits. The Board of Regents requires that we must each year set up 5% of the total revenue received in the cafeteria in an auxiliary enterprises replacement reserve. These funds are accumulated for use in replacing equipment, machines, etc.

QUESTION
Why not install infra-red lights to keep food hot on the serving lines?

ANSWER
The new equipment will be all electric, which will do the same as the infra-red used in some cafeterias. The old system of gas under the food containers is not satisfactory, because it blows out with the slightest breeze.

QUESTION
Is there something that can be done about the Saturday Continental breakfast, which is not too substantial, so that it is more like the one served on Sunday?

ANSWER
On Saturdays and Sundays we feed as few as 10 and usually not more than 50 students at breakfast. So since the cafeteria employees are on a 40-hour work week, we try to reserve some help for use in the busier hours when we are attempting to serve more students in a better manner. If enough students wish breakfast, and want bigger breakfasts, we will move toward making other arrangements and try to satisfactorily accommodate them. The dietitian will be happy to discuss this further with any one interested.



WELCH

This artist's drawing, taken from the architect's plans for enlargement and renovation of the Valdosta State College cafeteria, provides an excellent idea of what the facilities will be like next year. In addition to being air-conditioned, the present seating capacity will be increased from 500 to 1000, a third serving line will be added, the new dishwashing area will be equipped with a conveyor and an enlarged kitchen will be installed.

NEW EQUIPMENT MODERNIZES CAFETERIA

Ingredient Reach-In Refrigerator
 Disposer - Scraper
 Soiled Dish Loading Table
 Soiled Dish and Tray Conveyor
 Soiled Glass and Rack Return Table
 Glass Scrubber
 Glass Washer
 Clean Glass Table
 Return Rack Rollers
 Silver Soaking Sinks
 Can and Caster Set
 Soup Bowl and Bouillon Cup Dispenser
 Hose and Reel
 Silver Sorting Table
 Tray Drying Rack
 Cook's Reach-In Refrigerator
 Mixers
 Warming Cabinet
 Pass Through Refrigerator
 Salad Preparation Counter With Sinks
 Tomato Slicer
 Steam Kettle Battery
 Vegetable Cutter
 Roll-In Refrigerator
 Roll-In Rack
 Work Tables
 Pantry Reach-In Refrigerator

Coffee Urn
 Glass Dispenser
 Under Counter Plate Storage
 Pot and Pan Storage Rack
 Pot Sink and Drain Table
 Disposers
 Two Compartment Sink and Drain Boards
 Service Reach-In Refrigerator
 Fry Station
 Hot Top Range
 Fry Top Range Unit
 Confection Ovens
 All Purpose Oven
 Pan Racks
 Steam Cooker Battery
 Sink and Drain Table
 Dishwasher
 Soiled Dish and Scrapping Table
 Pantry Table and Sink
 Under Counter Rack Carriers
 Freezer
 Baker's Table
 Portable Bins
 Steam Kettle Table
 Baker's Finishing Table
 Pantry Steam Kettle
 Walk-In Cooler
 Beverage and Check-out Counter
 Napkin and Condiment Stand

Line Service Reach-In Refrigerator
 Glass Rack Dollies
 Ice Maker and Dispenser
 Tea Dispenser
 Milk Dispenser
 Beverage Dispenser
 Ice Cream Dispenser
 Cash Register
 Saucer Dispenser
 Cup Rack Dispenser
 Cup Rack Dollie
 Water Station
 Silverware Cart
 Tray Dispenser
 Plate Dispenser
 Line Service Warmer
 Fixed Menu Counter
 Peeler
 Cold Buffet Counter
 Wrapped Sandwich Counter
 Traffic Rails
 Turnstiles
 Service Stand
 Coffee Warmer
 Slicer
 Baker's Scales
 Ice Maker
 Cook's Table and Sink
 New Serving Counters

THE CAMPUS CANOPY

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Special recognition must be given to college administrative personnel representatives, including President S. Walter Martin, SGA President David Ratcliffe, Fluker Stewart, James Thornton, Mrs. Geraldine Keaton, Sam Brooks, Ervin Wood, Shealy McCoy, Steve Roberts, and Mrs. Lucille Rogers for their invaluable contributions to this special edition.

Published and made up by the students at Valdosta State College bi-monthly except during the summer.

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NEW FACILITIES SOLVE PROBLEMS

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"The SGA has provided an invaluable service to the student body and the entire college through the formation of the Food Service Committee. I hope President David Ratcliffe and other SGA officers, now and in the future, will see fit to continue this, even after we have moved into the new facilities and

overcome so many of our existing problems," Mrs. Keaton said.

"The only purpose in having eating facilities on the campus is for the health, nourishment and convenience of the students," she said. "The continued joint efforts of this committee and the cafeteria staff will be most beneficial to the students."

Valdosta State College Income Statement For Six Months Ending December 31, 1968

FINANCIAL STATEMENT

OPERATING INCOME:

Regular Student Meals	
Summer Quarter 302 Students @\$120.00	\$36,240.00
Fall Quarter 1101 Students @\$120.00	132,120.00
Summer & Fall Quarters Individual Meals	1,302.41
	<u>\$169,662.41</u>
	(100%)

Cost of Food Sold:

Inventory, July 1, 1968	\$9,346.72
Purchases: Food Supplies	86,809.88
Total Food Supplies Available	<u>\$96,156.60</u>
Less Inventory Dec. 31, 1968	7,049.20

Cost of Food Sold \$9,107.40
(52.5%)

Gross Profit on Food Sold \$80,555.01
(47.5%)

OPERATING EXPENSES:

Personal Service: Salaries & Wages	54,501.86
Depreciation	8,483.12
Operating Supplies	2,509.25
Laundry	845.63
Telephone	28.59
Electricity, Heat & Gas	2,036.65
Maintenance	322.71
Group Insurance - Employer's Share	6.27
Retirement - Employer's Share	585.25
Social Security	2,027.79
Insurance & Bonding on Building	564.75

Total Operating Expenses 71,911.87
(42.4%)

Net Income for Six Months Ending Dec. 31, 1968 8,643.14
(5.1%)

Net income resulting from operations of the cafeteria is being used toward the purchase of new equipment needed in the new facility which is not included in the contract for this addition. This resulting net income will also have to be used in paving walks and public areas around the dining hall which are also not included in the contract.

Food Service Committee Organizes To Assist Improvement In Cafeteria

At the direction of VSC President S. Walter Martin, in cooperation with the Student Government Association, a Food Service Committee was recently organized at the college. James L. Thornton, a member of the faculty, was asked by Dr. Martin to serve as chairman.

Dr. Martin's communication to Mr. Thornton read:

"I have had requests from the Student Government Association and the President's Council (composed of presidents of all student organizations on the campus) to appoint a Food Service Committee made up of faculty, administration, and students, the purpose of which would be to discuss in general food service on the campus and to make suggestions to the appropriate persons as to how the quality and service in the cafeteria might be improved."

The committee meets the first Monday of each month at 6 p.m. in the SGA office in the College Union. Any student is invited to attend any meeting of the committee and to present his suggestions, comments, and complaints. Such presentation will

become a matter of record and will be answered officially at the following meeting, Mr. Thornton said.

In addition, he said, appearances before the committee will also be answered by letter to the student concerned. There are, however, representatives of SGA appointed to receive and gather comments, suggestions and criticisms from the students and to present these to the committee. These will become a matter of record and be promptly answered.

Mr. Thornton said it is the feeling of the committee that their primary function is to furnish the student body with an attentive audience, to receive and act upon any suggestions or complaints from the student body, and to devise the most effective means of improving the food service at the college.

The committee was asked by President Martin to keep him fully informed on any matters it deems pertinent to the operation and improvement of the cafeteria.

"Our sincere desire is to assist in having the best possible

The Food Service Committee is composed of: faculty representatives; James L. Thornton, chairman; Dr. Lamar Pearson, Gary L. Bass, Leroy Babcock, Dr. David Lewis; administration representatives: Samuel W. Brooks, Dr. George Young, Mrs. Geraldine Keaton; and student representatives: Ervin Wood, Elissa Landey, Steve Bishop, Tommy Barr, Polly Moore, and Sue Wiley.

The last meeting was held January 6, 1969, in the college cafeteria. The minutes of the meeting follow:

Members present were Dr. Pearson (history), Dr. Lewis (business administration), Dr. Young (Dean of Students), Dr. Cosneck (sociology), Mr. Babcock (math), Mr. Bass (math), Mr. Thornton (modern foreign language), Mr. Brooks (controller), Mrs. Keaton (cafeteria supervisor), Mr. David Ratcliffe (president of SGA), Mr. Ervin Wood (SGA), Miss Cherri Collins (Campus Canopy), Mr. Steve Bishop (student), Mr. Tommy Barr (student), Miss Elissa Landey, (student), and Miss Sue Wiley (student).

President Walter Martin attended the meeting.

The minutes of the meeting of November 21, 1968, were approved. Old business discussed was: the question of "seconds." Mrs. Keaton said that a definite policy on seconds had been established that would allow second helpings of vegetables, salads, and such meats as casseroles, stew, hamburgers, and hot dogs.

She emphasized, however, that returning for seconds was often a factor in slow service, and that it would be better for anyone desiring more than a normal ration of food to request it while going

—Meets Monthly—

Minutes Report Committee Actions

through the line the first time.

She said that she had instructed the attendants on the serving line to add to the portions for those who requested it.

The question of the continental breakfast served on Saturday was discussed by Mrs. Keaton. She said in effect that she had had no comment at all about this type meal and would continue to serve it.

The complaint regarding the silverware and trays not being properly cleaned was answered by Mrs. Keaton. She said that the mechanical dishwasher now in use is old and in a state of disrepair. Mr. Brooks said that mechanical equipment for cleaning trays, silverware, and dishes had been purchased and would be installed in the course of the present remodeling.

Mr. Barr reported for his committee (appointed to determine the most effective way of communicating with the student body) and stated that a special edition of the Campus Canopy be used initially to inform the students of the operation of the cafeteria and that the regular edition of the Campus Canopy be used whenever it is desired to furnish information to the student body with regard to the cafeteria. Mr. Ervin Wood reported for Mr. Jeff Mays (chairman of a subcommittee to choose students to receive complaints and suggestions concerning the cafeteria). The two students chosen were Mr. Mays and Mr. Wood.

New business discussed: Mr. Wood discussed the questionnaire that the SGA had distributed to the students to elicit their opinions concerning the cafeteria. He said that Mr. Thornton and Dean Young had read and considered the answers and that Mr. Stewart was preparing a tabulation for further study.

Mr. Tommy Barr suggested that a financial statement of the cafeteria be included in the special issue of the Campus Canopy. Mr. Brooks was requested to furnish a statement of the financing of the cafeteria, with Mr. Stewart and Miss Collins writing an account of the

financial statement. "Language" to be published in special edition.

Dr. Cosneck raised the question of the "heavy" meal and the "light" meal in the dining and suggested that it be better to have a lighter meal at midday and the heavier meal in the evening to prevent drowsiness during class. This was discussed at some length. Mrs. Keaton stated that, during the warm weather months, she had used a special serving to serve cold cuts and salad to those who desired a light meal. It was decided that a questionnaire should be used to determine the feeling of the majority of the people who use the cafeteria.

Mr. Ratcliffe was invited to speak to the committee and in effect that his close cooperation with many students had led him to believe that the principal problem in the cafeteria was not so much a matter of food and operation of the cafeteria as it was a matter of communication between the students, the college administration, and the cafeteria employees of the cafeteria.

The committee decided to meet the first Monday of each month at 6:00 p.m. in the SGA office in the College Union.

There be no further business. The committee adjourned.

SGA REQUESTS

PROMPTS STUDY

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of patience and an attitude of understanding until the conditions are improved."

SGA Vice-President Wood said he and SGA Representative Mays have been appointed by the Food Service Committee to be readily available for receiving students' comments, questions, gripes, and criticisms of the cafeteria in the future.

They will be responsible for presenting these to the committee when it meets the first Monday evening of each month. However, he also pointed out that the meetings are open to everyone and urged interested students to attend. The meetings will be held in the SGA office in the College Union, at 6 p.m.



The new dining area addition on the south side of the existing cafeteria will be comparable to a similar addition on the north, and the two will accommodate another 500 diners. This view of construction on the south wing shows steel for inner columns inside new dining area. The outside walls will be 12 feet from these columns. Completion of the building is expected this summer in time for the opening of school in the fall quarter.