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Sixty-five Men go Domestic...

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Sixty-five Men Go Domestic . . .

By Gertrude Hendriks

Except for P. D. Spillbury, chaperon, Mrs. Spillbury, Mrs. Gribeskov and the cook, the entire project is carried on by students. Nels Christensen, a senior from Dyke, is the "go-between" for the cook and the students. Ralph L. Kunau of trouble-man could even be called—presto-chango—a track had been built (no doubt by an engineer)—to take care of the refuse.

One of the men, evidently interested in surveying, was dissatisfied with the table arrangement. He got his eye down to the level of the table, squared the whole thing up and eventually had all the tables arranged precisely straight.

According to Christensen, the hobart was the center of attraction of all the men the first night the cooperative system operated. And, it seems, even men do back-seat driving—although there is only a motor in sight. (Don't credit Christensen for this sidelight—it came from a woman.) The hobart operator sets the mixer for the first speed. "Put her on second," someone shouts. But from another back-seat driver, "Strike it up to third." Rest assured, however, the potatoes always do get mashed!

What sort of meals do these men serve themselves? A day's menu from the first week of operation included: Breakfast: canned apricots, cream of wheat, top milk, buttered toast, coffee, cocoa and milk.

Lunch: Baked potatoes, chipped beef gravy, pickled beets, bread and butter, spice cake and milk.

Dinner: Roast pork, mashed potatoes, gravy, buttered green beans, hot rolls and butter, watermelon, milk and coffee.

Breakfast and lunch are served cafeteria, which means that each man brings to the kitchen his own service equipment. But dinner is served formally and on Wednesday nights and Sunday Nodons there are three courses, including ice cream and cake or cookies.

Now, Miss Co-ed, here's your chance, and at least one man has already admitted his fitness, "I'll make a mighty fine husband with this training."