1942

The Union Feeds the Navy

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Betty Ann Iverson tells the Union staff's plans for serving meals to 800 Naval Station trainees

WHEN Iowa State joined forces with the United States Navy April 17, the Memorial Union took on the job of feeding 800 Naval Station trainees beginning June 1. Although definite arrangements for feeding the naval men have been made, according to Col. Harold E. Pride, director of the Union, "Details of the plan haven't been worked out yet."

It is planned to have the trainees go through the so-called Boarding Club line of the Commons to get their daily rations. It is expected a good standard diet of approximately 3500 calories a day will be served the men, according to Navy diet specifications. Menu plans will correspond to the present Union Boarding Club. One menu will probably serve the entire contingent of hungry men at mealtime.

After the men have received their food in the service room they will move on into the Commons, ground floor eating area. The first shift will eat on the south side of the Commons, while the second will go on to the south ballroom upstairs, being served through a second service kitchen on that floor. The third shift will eat about 45 minutes after the first in the south Commons, according to the Union staff. The last shift will be accommodated in the south ballroom.

In charge of the food for the program is Miss Mabel Anderson, food manager of the Union. Assisting her in planning will be Miss Jane Cooper, '40, and Grace Olson, '35. Colonel Pride reports the Union personnel will have to be increased to serve the Navy men and the normal load of students and staff members at mealtime. Students will be employed as far as possible, but there may be a need for full-time kitchen workers to handle the special rushes, clearing up and dish-washing.

Although the Union kitchen space is thought to be adequate, an additional dish-washing machine, refrigerator and perhaps some small equipment will probably have to be purchased. Because this is a Navy program the Union will be extended priorities privileges to purchase rationed equipment.

In spite of the expanded service, the Union expects to have enough dishes, glasses and silver service to last for a while. More trays will have to be bought and perhaps additional special equipment will be required by the Navy. A compartmented tray the Army has found satisfactory, on which the whole meal is served in the various sections, may be a possibility.

"A fortunate break for the Union," Colonel Pride calls the system the Navy is using to stagger contingents of men. The first 200 trainees will arrive June 1, and the second, third and fourth groups of about 200 each will follow at 4-week intervals. The groups will each stay a total of 16 weeks but the maximum number of 800 men will not be reached until late this summer. This gradual increase in Union patrons can be met by expanding facilities during the slack summer season, says Pride.

Chief Yeoman R. S. Borgens, R. B. Creswell and R. B. Wel ler, third and second class yeomen from the Des Moines Naval Recruiting Station, approve Union food served by Rose Marie Gulden, Ed. So.