1949

It's Mealtime at the Union

Elizabeth Fox
Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker

Part of the Home Economics Commons

Recommended Citation
Fox, Elizabeth (1949) "It's Mealtime at the Union," The Iowa Homemaker: Vol. 29 : No. 8 , Article 6. Available at: http://lib.dr.iastate.edu/homemaker/vol29/iss8/6

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
It's Mealtime at the Union

Just as you're trotting off to your eight o'clock, the food production department of the Union has finished with breakfast, already has lunch well under way and cooking for dinner is beginning.

From the time the work first begins at 5:30 a.m. until the floor is swept and scrubbed at night, the Union kitchens are in a continual bustle. More than 70 full-time people and 200 part-time people, mainly students, carry out the many duties of the entire food department.

Miss Mabel Anderson, who heads up the food production, is a graduate of the University of Minnesota. She has been with the Union since the planning stages. Her right hand assistant is Miss Beulah McBride who plans the menus for the Cafeteria and Oak Room and supervises the

Mrs. Betty Lisher, Oak Room hostess, takes a last minute check on plates for careful food arrangement and appetite appeal. Waitresses are schooled in proper table setting, service and etiquette. Bulletin board reminders keep everyone on her toes. Oak Room service includes weekday luncheons and dinners on Wednesday nights.

Two of the five pastry cooks turn out dough ingredients are weighed, mixed crusts are rolled by machine. Cherry pies with customers. Apple and lemon meringue cakes and puddings are some of the prepared for Grill, Cafeteria, Oak Room and

kitchen production. Keeping the running at first rate efficiency is Mrs. Andy, a graduate of Iowa State. For special Oak Room service, Miss Andy, as her friends call her, puts Mrs. Helen Newell is also an Iowa State graduate.

But the part of the Union that activities all day - the Grill - the problem of "Wag" Wagaman, months, more than 100 gallons of a dozen doughnuts (from the Union machine) are served every month.

In the future are extensive plans the food department. Besides reorganized kitchen, there'll be more dining room storage and office space, freezers and

Shaping lettuce cups for attractive women's hands flying both morning and afternoons may choose from an array of six to molded salads in the Cafeteria line. Aimee's dressing adds even more zest to the
Union

Union lines, by Puffett, parties and Anderson's in charge, etc. Rooms with the special winter and 100 doughenlarging room of the men rooms, folders.

Salads keeps six in the afternoon. Customers vegetable, fruit or of four different r's famous salads.

Pie the favorite popular. insists pretty service.

Miss Beulah McBride, left, food production manager, inspects a pan of stew and discusses the next day's schedule with one of the morning cooks. Eight full time employees cook the meat, vegetables and potatoes for three meals. Helping them out are two men who do all the peeling and scraping of the vegetables.

Fast service of food that's hot and tasty is the aim of more than 215 students who work part-time in the Cafeteria, Grill and Oak Room. Fifteen students, working two lines, serve a complete menu and keep electrically heated and chilled serving units filled during meal hours. More than 20,000 people are served each week.