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Another Catering Party is Underway

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Phyllis George, Marjorie Silcox, Patricia Risely

shaped meringues filled with pink and white ice cream balls garnished with chocolate sauce was served.

Dinners, too, are prepared by the class. William Shakespeare himself would have enjoyed the Old English theater dinner given last quarter before the play, *Othello*. Large, massive furniture, pewter candlesticks and huge rugs on the floor helped recreate an age of long ago. For this function waitresses were dressed in peasant blouses and dark skirts with little lace hankies covering their hair. Demurely they served the attractive and unusual foods which are typical of a catering dinner. The menu folder was a rolled scroll on which the menu was written in Old English script. The genial atmosphere and attractively served food make the parties given by this class one of the high points on many social calendars. To attend these functions, reservations must be made at the institution management office.

Ideas for these parties come from the girls in the classes. Each member submits a plan for a dinner or tea, as the case may be, complete with theme, menu, decorations and waitresses' costumes. A plan is selec-

Another Catering Party Is Underway

by *Ginny Joy*

Institution Management Senior

DELICATE AROMAS, SPICY FLAVORS and the hustle and bustle of the institution management kitchen tell that another catering party is underway. Each quarter girls in the institution management class 585, known as catering, prepare a high tea and elaborate dinner and cater for special parties to help defray laboratory expenses.

Since children and adults alike enjoy the timeless tale of *Alice In Wonderland*, the Mad Hatter's unusual tea party was the theme of the winter quarter high tea. Patricia Risely, dressed in a black coat, bow tie and top hat, appeared as the Mad Hatter to greet guests as they entered through the "looking glass" aluminum foil doors of the tea room. Flower-filled tea pots on each table, and murals of Alice, the Mad Hatter and White Rabbit gave the room a festive appearance. Paper hats resembling the Mad Hatter's were the menu folders.

Waitresses, dressed as Alice in short blue skirts, white blouses and crisp organdy aprons, served the "Mad Hatter's Special," which was a molded turkey and cranberry salad. Tiny sandwiches and hot tea accompanied the main course. For dessert heart-

ted and then the fun begins. The class "experiments" with the suggested recipes to select the final menu items. Meanwhile, the cutting, pasting and printing committee creates the decorations.

So many different ideas are produced each quarter that Lenore Sullivan, professor of institution management and class instructor, says, "It always amazes me that the girls come up with so many ideas that are really lovely." Under the direction of Miss Sullivan, this class has developed into a laboratory which draws students from all the various curricula on the campus.

This class meets twice a week for four hours. Besides actual class time, students spend many hours reading about foreign and regional foods, planning parties and dinners and making decorations or costumes.

Most laboratory periods are spent preparing and tasting dishes typical of different sections of the United States and foreign countries. The girls also learn to make hors d'oeuvres and canapes. Catering is but one of the many institution management courses designed to train professional food service managers and supervisors.