

World's Biggest Dining Hall Is Gigantic Enterprise -- Feeds 3,000 Boys in Record Time

Cleanliness and Science Prevail In Meal Preparation at Mess Hall

BY BILL MURRAY

Truly Sbis Hall—the A. & M. Mess Hall—is a gigantic enterprise. Yes, of course we all know that it is the largest dining hall in the world, and that next year we will have the two biggest. And we have been given statistics on the incredible amounts of food we Aggies consume there. For instance, we eat some 3,200,000 pounds—110 carloads—of food there in nine months. And in addition to holding the world's record for size, the A. & M. mess hall holds a number of world's cooking records. One is the cooking, on every morning we have hotcakes, of 5,600 of them in 15 minutes.

But behind the superficial statistics lies a great deal more than we ordinarily stop to consider. The mess hall embraces many fields and hundreds of activities and operations—all for the single main purpose of providing us Aggies with the most substantial food at the lowest price possible, with no thought of profits for anyone.

23¢ A MEAL

We pay an average of less than 23¢ a meal for the meals we eat here. Of every 23¢ that goes to our mess hall, 17¢ or 74% goes for food. The other 6¢ has to pay for labor and maintenance. And maintenance includes the following: freight and express, telephone and telegraph, heat, steam for cooking, power for machinery, electric lights, water, gas, ice and refrigeration, insurance and bonds, building repairs, equipment renewals and repairs, and last but not least, replacement of glasses, silverware, and crockery which are broken or missing.

Did you ever go through all the parts of the mess hall building? Do, sometime. Anyone is welcome to look all around and through it at any time during the day. Most visitors are amazed not only by its size but its highly modern facilities. It is recognized as one of the best-equipped eating establishments in the country.

On the ground floor of the mess hall are the well-known immense main dining room and annex; the banquet room and parlor; the bakery which produces all the bakery products for 3,000 Aggies; and the big spotless kitchen with its rows of shining stainless-steel ranges, boilers, steamers, warmers, fryers, 60 to 100-gallon kettles, and other equipment. Scientific cleanliness is the rule throughout. All dishes are cleaned by sterilization in boiling water, and cups by immersion in a chlorine solution.

Downstairs is the basement dining room, built last term to provide for 500 more Aggies. In the basement are a number of lesser-known rooms, chief of which is the huge storeroom piled up with cases of food—an average of 12 train-carloads of them—from big concerns all over the nation. Here also are the fresh-vegetable vaults, the meat refrigerator vault kept at a constant temperature of 28 degrees, and the meat-cutting room equipped with the most modern appliances. Incidentally, stew and hash served in the mess-hall are not made of "left-overs" but of meat bought for that special purpose.

308 WORKERS

The personnel of the mess hall totals 308 men, including 140 student waiters, 155 full-time employees, and 13 administrative officers. Chief over the whole establishment is J. C. Hotard, Supervisor of Subsistence. Other key men are J. G. Peniston, commissary steward; "Swiss Charlie," the chef; L. W. Britton, kitchen steward; and the always pleasant, well-liked head-waiter, Manuel Rodgers.

The mess hall serves fine banquets to all groups that desire them. Until this term these banquets were served free; but reductions in mess hall fees made it necessary to institute a small charge for them.

Next year we will have a second mess hall as big as Sbis. In the interests of further economy and efficiency, it is likely that the refrigerating, meat-cutting, and baking units for both mess halls will be located in the new one.

The mess hall is kept spotlessly clean; it is scientifically managed; and the meals are dietetically planned to give us good substantial food, the very best that the exceptionally low fees for our board allows. Every possible sanitary precaution is taken in the preparation of the food to be served. Says Mr. Hotard, "I am glad for visitors to come in and inspect any part of

the mess hall at any time."

As an illustration of the meals our mess hall serves, in comparison with those of other college dining halls, take the following:

TYPICAL MENU

Here is a typical daily menu served in the dining hall of Notre Dame. It serves 1,600 students and charges \$1.00 per student per day for meals.

Breakfast

- Steved prunes
- Oatmeal
- Rolls
- Coffee, tea, or milk

Dinner

- Vegetable soup
- Roast pork
- Sauerkraut
- Boiled potatoes
- Shredded carrot salad
- Fruit pudding

Supper

- Pork sausage
- Mashed potatoes
- Pickles
- Apricot cake

And here are typical menus served in the A. & M. Mess Hall, which feeds 3,000 and charges less than 69¢ a day.

Breakfast

- Bananas
- Bran flakes
- Pressed ham
- French toast
- Bacon and eggs
- Preserves and butter
- Coffee and Milk

Dinner

- Italian salad
- Barbecued veal
- Potato salad
- Baked beans
- Bread and butter
- Apple pie
- Iced tea

Supper

- Celery and onions
- Hamburger steak
- Au gratin potatoes
- Sugar corn
- Rolls and butter
- Ice cream and cookies
- Coffee and milk

Breakfast

- Oranges
- Grape nuts
- Link sausage
- Hotcakes
- Ham omelet
- Biscuits
- Syrup and butter
- Coffee and milk

Dinner

- Pickles and olives
- Roast veal and dressing
- Buttered potatoes
- Carrots and peas
- Bread and butter
- Raisin pie
- Chocolate

Supper

- Fruit bowl
- Corned beef hash
- Macaroni and cheese
- Red beans Creole
- Rolls and butter
- Silver cake
- Coffee and milk

CORPORATION COURT TO BE SET UP AT COLLEGE

At the meeting of the College Station City Council last Thursday night, plans were made for the setting up of a corporation court here. According to these plans, the judge of this court is to be elected every second year and court fees would be set at six dollars.

An ordinance was passed requiring all persons or corporations who wish to sell utilities to take a franchise in order to be allowed to operate after May 15.

Following the passing of this ordinance, much-needed traffic regulations were set up. These traffic regulations include:

All cars shall be required to stop at the intersection of Bell Street and the Sulphur Springs Road. Also, the first block of Bell Street north of the Sulphur Springs Road will be a one way street favoring north-going traffic.

There will be a one hour parking limit on the south side of the Sulphur Springs Road and a 30 minute limit on the north side of Sulphur Springs Road and on both sides of Bell Street.

The maximum speed limit was set at 20 miles per hour.

SENIOR HAS MIXED FEELINGS AS TIME FOR GRADUATION APPROACHES

(ED'S NOTE: The following article, written by a student in Agricultural Journalism 416, represents accurately the feelings of Aggies as the end of the school year approaches.)

BY CECIL WILLIAMS, '39

One other bitter drop to drink, And then, no more! One little pause before the brink, And then, go o'er.

—William Winter

Thus, do final examinations offer the final "bitter drop to drink"; and graduation exercises and the final review make up the "little pause before the brink" for Seniors of the Agricultural and Mechanical College of Texas—more than six hundred of them who will "then, go o'er" after June 3.

While many students are anxious for the date to arrive, for it will mean the end of a year's long grind, others are a little reluctant—for it will mark their last day in Aggieland as a student.

The Freshmen are looking forward to the time when they can remove the "fish stripe" from their left sleeve and be a man of the world. Soon, the day will arrive when they will have a few more privileges and will not be at the beck and call of the upperclassmen.

The sophomores will have their coveted dream come true when they get slacks with cuffs on them. The unconscious glances at the bottom of their slacks by other students will be to their gratification rather than dejection. About one and one-half inches of material turned back to make a cuff, for some reason, seems to give the wearer a dignified air. It may be due to the fact that cuffs are a very conspicuous symbol which distinguish Juniors from Freshmen and Sophomores.

The greatest reward of all lies in store for the present Juniors. They eventually will reach the goal for which they have been striving. Soon, they will be wearing those good-looking boots that they have been admiring ever since they were Freshmen. They will have the privilege of wearing buttons on their shoulders, "ice cream britches", and a gleaming saber.

I heard one Junior remark, "Boy,

will I strut when I get my boots, I'm even going to sleep in them."

Boots are a decided asset, even if we don't consider the week-end visits home or elsewhere. The only marking that some Seniors can afford is a gold-braid hat cord which is worn on campaign hats. At the beginning of the school year, the Seniors can be spotted because every chance they get, they wear their hats adorned with the shiny gold-braid cords. However, after a few months, we see fewer boots and hats worn to classes because we become accustomed to being Seniors and part of the kick wears off.

To the Seniors, who have toiled to get their degrees, there is a grand feeling of expectancy in getting their "sheep skins" and then going out in the world to prove that time and money hasn't been spent in vain—that maybe relatives were wrong after all! But, on the other hand, we become reluctant to leave the place that we have learned to cherish—the place we always have been eager to leave, and yet, more anxious to see again.

As a Senior, I look at the buildings in which I have spent many pleasant hours of classwork (and some that haven't been so pleasant), the beautifully landscaped campus, and the familiar faces of acquaintances and friends and can't help but feel a sharp pang of remorse at leaving. It is something that I have thought very little about, and now that it is almost time to leave, I realize more than ever what the "Spirit of Aggieland" means to me.

There are 623 candidates for degrees. The Reverend George W. Truett, Pastor of the First Baptist Church in Dallas, will deliver the Baccalaureate Sermon Friday, June 2, at 10:30 a. m. At 6:15 p. m., Dr. F. M. Law, President of the Board of Directors of the college, will confer degrees upon the largest graduating class in the history of Texas A. & M. College. Cadet Captain Andrew Peach Rollins, Jr. of Dallas, is the valedictorian.

The final ball begins at 10 o'clock Friday night. This is the event to which all the "best girl friends" are invited and the school term is

closed with one of the best dances of the year.

The final review of the cadet corps begins at 9:30 a. m. Saturday, June 3. This probably is the most colorful event of the entire year. People travel many miles every year to see this spectacle. The precision of step, the straight lines of marching formations, the neatly uniformed cadets, and the brightly colored flags, standards, and banners, with a musical background from the well-drilled Aggie cadet band, leaves an impression never to be forgotten.

The Seniors march the corps by the reviewing stand and then retire to allow the Juniors—next year's commanding officers—to take charge. The Seniors are by this time realizing that it is harder to say good-bye than they had believed it would be. They shake the hand of every member in their organization and with visible emotion say a few words to express the

CLUB PRESENTED IN CONCERTS

The Glee Club of A. & M. returned Friday night from a two-day tour to Houston and Galveston, during which it gave concerts at several schools and public functions. The trip was highly successful and everywhere the boys were well received and treated royally, according to Prof. J. J. Woodket, director.

In the afternoon, the Club put on a program over KTRH in Houston, beginning at 2:15. This broadcast was so well received that they have been asked for a return engagement.

At 9 p. m., the Glee Club sang at Loews State Theatre. This was the first time in the history of the theatre that a performance of this kind had been put on there.

The club left for Galveston Friday morning. There they performed for a statewide convention of the Future Homemakers of America, receiving a huge ovation from the 1700 to 1800 girls there. They were asked to return next year. Afterwards they sang in the Junior High School Auditorium.

The climax of the trip was the concert at the Sacred Heart Academy, a Catholic convent attended by some 300 girls. Here each member of the group signed approximately 200 autographs.

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