

Official Notices

SCHEDULE OF EVENTS
 December 11 and 12—Horticulture Show, Agriculture Building, 8 a. m. to 9 p. m.
 December 12—Town Hall presents the Houston Symphony, Gulon Hall, 7:30 p. m.
 December 14—Faculty Dance, Sbia Hall, 9 p. m. to 12 midnight
 December 14 and 15—A. & M. Glee Club benefit show, Assembly hall, 6:45 p. m.

FACULTY DANCE
 The Faculty Club Christmas Dance will take place from 9 to 12 p. m., Thursday, December 14, in the Sbia Hall annex. Music will be furnished by the Argyle Orchestra. Staff members of all units of the college are cordially invited to attend.

A. H. INSPECTION TRIP
 The Animal Husbandry 307 inspection trip to the Houston Packing Company will be Thursday, December 14. We will go by bus leaving from the front of the Y. M. C. A. at 4:30 a. m., and return sometime Thursday afternoon. This trip is compulsory and the transportation cost will be split evenly between the members of the class.
 C. E. MURPHY

FIELD ARTILLERY FRESHMEN
 Freshmen of the Field Artillery regiment are reminded that Tuesday, December 12, is the last day they may make class section pictures for the Longhorn.

SOPHOMORES!
 Any sophomore from Fort Worth who is interested in selling advertising for the Longhorn, please see Watson in room 203, dormitory 12, Tuesday, Dec. 12.

LAUNDRY SCHEDULE FOR CHRISTMAS HOLIDAYS
 Turn in A. B. C. D. Friday, Dec. 15, 7-8 a. m. Back Dec. 16 p. m.
 Turn in E. F. G. H. I. Dec. 16, 7-8 a. m. Back Dec. 17, p. m.
 Turn in J. K. L. M. N. Sunday, Dec. 17, 7-8 a. m. Back Dec. 18, p. m.
 Turn in T. U. V. W. X. Y. Z. Dec. 19, 7-8 a. m. Back Dec. 20, 4 p. m.
 Turn in A. B. C. D. Friday, Jan. 5, 7-8 a. m. Back Sat. Jan. 6, p. m.
 Turn in E. F. G. H. I. Sat., Jan. 6 7-8 a. m. Back Monday, Jan. 8, p. m.
 Turn in J. K. L. M. N. Monday, Jan. 8, 7-8 a. m. Back Tuesday, Jan. 9, p. m.
 Turn in O. P. Q. R. S. Tuesday, Jan. 9, 7-8 a. m. Back Wed., Jan. 10, p. m.
 Turn in T. U. V. W. X. Y. Z. Wednesday, Jan. 10, 7-8 a. m. Back Friday, Jan. 13, p. m.

On Saturday, January 13 we will go back to our regular schedule.
 To avoid mix-up keep this copy.

PHYRETECHNICS
 1. Numerous complaints are being received at this office from students whose studies are being interrupted by soliciting and setting off firecrackers in dormitories and elsewhere during Call to Quarters and at other times.
 2. The Corps is reminded that both of the above named practices are violations of the College Regulations and setting off firecrackers or explosions of any kind in any building at any time is a serious offense and anyone apprehended may expect drastic punishment.
 3. No cadet has the right to so seriously interfere with others who desire to study, and Organization Commanders and other cadets in authority in dormitories will take immediate steps to remedy this situation.
 Col. GEO. F. MOORE, Commandant

PUBLIC HEARING
 The postponed public hearing on the City Zoning Ordinance will be held Monday, January 8, at 7 p. m. in the Physics lecture room.

CANDIDATES FOR DEGREES
 December 15th is the last date on which applications for degrees will be conferred in February, 1940, may be made.
 E. J. HOWELL
 Registrar

HORTICULTURE SHOW
 The eighth annual horticulture show will be held on the main floor of the Agriculture Building from 8 a. m. to 9 p. m. on Tuesday, December 12. There is no admission charge, and everyone is invited.

CHRISTMAS GIFT IDEAS
 Don't Delay Your Christmas Shopping... Select Your Gifts While Our Stocks Are Quite Complete.

- Manhattan Shirts
- Manhattan Pajamas
- Shirtcraft Shirts
- Shirtcraft Pajamas
- Rabhor Robes
- Botany Robes
- Evans House Slippers
- Holeproof Socks
- Beau Brummel Ties
- Botany Ties
- Dobbs Hats
- Hickok Jewelry
- Hickok Belt Sets
- Ladies' Holeproof Hosiery
- Rochester Handkerchiefs
- Ladies' Purses
- Ladies' Gloves

All Christmas Purchases Gift Wrapped For You In Beautiful Wrapping At No Extra Cost.

Waldrop & Co
 "Two Convenient Stores"
 College Station Bryan

GRADUATE STUDENTS
 Graduate students are reminded that their class section pictures for the Longhorn must be made before December 15, 1939. No graduate pictures will be accepted after that date.

Organizations
 A. S. C. E.
 The student chapter of the American Society of Civil Engineers meets tonight at 6:45 in the Civil Engineering lecture room. An interesting program has been prepared. Admission will be open to some of his experiences while on rivers and harbors duty. The meeting will be over in time for those desiring to attend the Town Hall program. All attendees are urged to be on time.

MARKETING AND FINANCE CLUB
 The Marketing and Finance Club will meet Wednesday night in the Y parlour at 8 o'clock. Marketing and Finance football players will be honored and presented gifts from the club. Dance plans will be made. Food will be served. Please bring dues.

AGRONOMY SOCIETY
 The Agronomy Society will hold its initiation Tuesday night at 7 in the basement of the Agricultural Building. All agronomy students who wish to become members are invited. Dues of \$1.00 must be paid at the time of initiation. Refreshments will be served.

BRAZOS CHAPTER, R. O. A.
 The second December meeting of the Brazos County Chapter, Reserve Officers Association, will be held December 12, 1939, at 7:30 p. m. in the Physical Education lecture room. The subject to be presented is "Marches—Foot and Motor". Refreshments will be served. The Reserve Officers, and Junior members are cordially invited to attend.

KREAM & KOW KLUK
 There will be a meeting Tuesday night at 7:00 in the creamery lecture room. Jack Shelton will speak.

P. T. A.
 A. & M. Consolidated P. T. A. will meet in regular session Thursday at 3 p. m. in the high school assembly room. The subject to be presented is "Molly Goes to Boarding School". Refreshments will be given by Henry Gilchrist, Elizabeth McNew, Rosalyn Reynolds, Alice B. Bowers, and other employees of the W. C. Glazener. The girls of the first-year foods class, supervised by Mrs. Tom H. Ferguson, will present the skit, "Molly Goes to Boarding School".

Immediately after the meeting, the annual Christmas tea will be served by the first-year foods class. Refreshments will be modeled by the girls of the second-year class who will assist in the serving. All members are urged to attend.

GREENBELT CLUB
 There will be an important meeting of the Greenbelt A. & M. Club in room 109, Academic Building, at 7 p. m. All members and prospective members please be present.

ABILENE CLUB
 Is it New Orleans or a holiday dance? All members are urged to be present at the Christmas party on Nov. 9, Double usual reward for return to Fish Gorham, room 14, ramp 4, Puryear Hall.

SOUTH PLAINS CLUB
 Five hundred invitations are being printed to be distributed to South Plains A. & M. Club members Thursday night, Dec. 14, at 6:45 p. m. in the C. E. lecture room. All members must be present in order that these invitations will be properly distributed over the South Plains. Plans have got to be settled for decorations. Club dues must be paid in order to continue dance preparations.

Lost and Found
 LOST: An A. & M. student who rode on my truck Tuesday night from Bryan to Hearne, left a nice coat on the truck. I will gladly send the coat to whomsoever it belongs. If anyone will identify it and its contents and pay expenses of express, etc.
 JACK JENKINS
 Groesbeck, Texas

LOST: A Hamilton wristwatch at bonfire. Initials L. M. inside case. For reward return to Moore, B-7 Hart.

LOST: At east gate on Sunday preceding the A. & M.-U. T. game, a College Library book, "This is Living". If anyone will identify it and its contents and pay expenses of express, etc.
 WILSON UNDERHILL
 Room 11, American Legion Hall.

LOST: Gruen wristwatch with blue crystal, without watch band. Lost in or near A. H. Pavilion on Nov. 9. Double usual reward for return to Fish Gorham, room 14, ramp 4, Puryear Hall.

LOST: 15-Jewel Elgin wristwatch, with gold band. Star under name Elgin. Sentimental attached. Reward of \$5 for return to D-S Walton.

LOST: Sign taken from Madisonville. Common pipe with "190" and "21" on sign carried off by Aggies on a truck. Did they bring it to school or throw it out before they arrived? If so, where? Information leading to its recovery will be appreciated.
 MADISONVILLE HIGHWAY DEPT.

Wanted
 WANTED: Passengers for ride starting Dec. 20th, vicinity of Indianapolis, Indiana. Room for one or perhaps two passengers for part of expenses. Driving 39 Ford coach. Call Bryan 728 after 6 p. m.

WANTED: Passengers. Have room for two going to St. Louis or Chicago over holidays. Inquire at office, 209 M. E. Bldg.
 A. M. NELSON

WANTED: Anyone wanting a ride to Iowa during vacation, see C. E. Pearson at the Agricultural Engineering Building.

LEGAL NOTICES
 ORDINANCE GOVERNING PUBLIC EATING ESTABLISHMENTS
 AN ORDINANCE DEFINING RESTAURANTS, EMPLOYEE, EATING AND COOKING UTENSILS, HEALTH OFFICER, ETC., REQUIRING PERMITS FOR THE OPERATION OF SUCH ESTABLISHMENTS, PROHIBITING THE SALE OF ADULTERATED, UNWHOLESOME, OR MISBRANDED FOOD OR DRINK, REGULATING THE INSPECTION, GRADING, REGRADING, AND RECLASSIFICATION OF SUCH ESTABLISHMENTS, THE ENFORCEMENT OF THIS ORDINANCE, AND THE FIXING OF PENALTIES.

Be it ordained by the City Council of the City of College Station, as follows:
 SECTION 1. Definitions.
 1. Restaurant.—"Restaurant" shall mean restaurant, coffee shop, cafeteria, short order cafe, luncheonette, hotel dining room, tavern, sandwich stand, soda fountain, and other eating and drinking establishments.

2. Employee.—The term "employee" shall mean any person who handles food or drink during preparation or serving, or who comes in contact with any eating or cooking utensils, or who is employed at any time in a room in which food or drink is prepared or served.

3. Eating and cooking utensils.—"Eating and cooking utensils" shall include any kitchenware, tableware, cutlery, utensils, containers, or other equipment with which food or drink comes in contact during storage, preparation, or serving.

4. Health officer.—The term "health officer" shall mean the health authority of the City of College Station or his authorized representative.

5. Person.—The word "person" shall mean person, firm, corporation, or association.

SECTION 2. Permits.—It shall be unlawful for any person to operate a restaurant in the city of College Station who does not possess an unrevoked permit from the health officer and in whose place of business such permit is not posted in a conspicuous place. This section shall apply to temporary or itinerant as well as to permanently established places of business. Only persons who comply with the requirements of this ordinance shall be entitled to receive and retain such a permit.

Such a permit may be revoked by the health officer upon the violation by the holder of any of the terms of this ordinance, or at any time when in the judgment of the health officer the restaurant has become a public-health menace.

SECTION 3. Placarding or public display of grade notice.—Every restaurant shall display at all times, upon a placard, or upon any other place approved by the health officer, a conspicuous notice approved by the health officer stating the grade of the restaurant.

SECTION 4. Examination and condemnation of unwholesome, adulterated, or misbranded food or drink.—Samples of food and drink may be taken and examined by the health officer as often as he deems necessary for the detection of unwholesomeness, adulteration, or misbranding. The health officer may condemn, remove, and destroy any food or drink which he deems unwholesome, adulterated, or misbranded.

SECTION 5. Inspection of restaurants for purposes of grading and regrading.—At least once each 6 months the health officer shall inspect every restaurant located within the city of College Station. In case the health officer discovers the violation of any of the standards required for the grade then held, he shall make a second inspection after the lapse of such time as he deems necessary for the removal of the cause of the violation. A second inspection the same item of sanitation is found to be violated the restaurant shall be regraded. The health officer shall be notified immediately by the restaurant operator of any violation of the standards.

SECTION 6. The grading of restaurants.—The grading of all restaurants shall be based upon the following standards:
 GRADE A RESTAURANTS.—Grade A restaurants are those which comply with all of the following items of sanitation:
 ITEM 1. Floors.—The floors of all rooms in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be of such construction as to be easily cleaned, shall be smooth, and shall be kept clean and in good repair. Kitchens floors shall be impervious to water.

ITEM 2. Walls and ceilings.—Walls and ceilings of all rooms in which food or drink is stored, prepared, or served shall be finished in light color. The walls of all rooms in which food or drink is prepared or utensils are washed shall have a smooth, washable surface up to the level reached by splash or spray.

ITEM 3. Lighting.—All rooms in which food or drink is stored or prepared or in which utensils are washed shall be well lighted.

ITEM 4. Ventilation.—All rooms in which food or drink is stored, prepared, or served, shall be provided with adequate ventilation.

ITEM 5. Storage and display of food.—All food and drink shall be stored and displayed as to be protected from dust, flies, vermin, handling, droplet infection, overhead leakage, and other contamination. No animals or fowls shall be kept or allowed in any room in which food or drink is prepared or stored. All means necessary for the elimination of flies shall be used.

ITEM 6. Cleanliness of employees.—All employees shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils, or equipment.

ITEM 7. Miscellaneous.—The surroundings of all restaurants shall be kept clean and free of litter or rubbish. None of the operations connected with a restaurant shall be conducted in any room used for domestic purposes. Adequate lockers or dressing rooms shall be provided for employees' clothing. Soiled linens, coats, and aprons shall be kept in containers provided for this purpose.

ITEM 8. Door and windows.—When flies are prevalent, all openings into the outer air shall be effectively screened and screened means are provided to prevent the entrance of flies.

ITEM 9. Construction of utensils and equipment.—All eating and cooking utensils and all show and display cases or windows, counters, shelves, tables, refrigerating equipment, sinks, and other equipment or utensils used in connection with the operation of a restaurant shall be constructed of material which can be easily cleaned and shall be kept in good repair.

ITEM 10. Cleaning and bactericidal treatment of equipment and utensils.—All equipment, including display cases or windows, counters, shelves, tables, refrigerators, stoves, hoods, and sinks, shall be kept clean and free from dust, dirt, insects, and other contaminating materials. All cloths used by waiters, chefs, and other employees shall be clean and changed frequently. Single-service containers shall be used only once.

All except single-service eating and drinking utensils shall be thoroughly cleaned and subjected to an approved bactericidal process after each use. All multiple-use utensils used in the preparation, cooking, or serving of food or drink shall be thoroughly cleaned and subjected to an approved bactericidal process immediately following the day's operation. Drying cloths, if used, shall be clean and shall be used for no other purpose.

ITEM 11. Storage and handling of utensils and equipment.—After bactericidal treatment no utensil shall be stored except in a clean dry place protected from flies, dust, or other contamination, and no utensil shall be handled except in such a manner as to prevent contamination as far as practicable. Single-service utensils shall be purchased only in sanitary containers and shall be stored therein in a clean dry place until used.

ITEM 12. Disposal of wastes.—All wastes shall be properly disposed of, and all garbage and trash shall be kept in suitable receptacles in such manner as not to become a nuisance.

ITEM 13. Refrigeration.—All perishable food or drink shall be kept at or below 50° F. except when being prepared or served.

Waste water from refrigeration equipment shall discharge into an open sink or drain, properly trapped and sewer connected, provided that where sewer connections are not available clean adequate water-tight drip pans may be used.

ITEM 14. Wholesomeness of food and drink.—All food and drink shall be wholesome and free from spoilage. All milk, milk products, ice cream, and other frozen desserts served shall be served in the original containers in which they were received from the distributor or from a bulk container equipped with an approved dispensing device; provided that this requirement shall not apply to cream, which may be served from the original bottle or from a dispenser approved for such service. All oysters, clams, and mussels shall be from approved sources.

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