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COMPARISON OF MEAT PURCHASES FOR
SINGLE CHOICE AND SELECTIVE MENUS IN
A RESIDENCE HALL FOR WOMEN

A Problem for the Degree of M. S.

MICHIGAN STATE UNIVERSITY

Sister M. Moira, O. S. F.

1958

THESIS



**COMPARISON OF MEAT PURCHASES FOR SINGLE CHOICE
AND SELECTIVE MENUS IN A RESIDENCE HALL FOR WOMEN**

by

SISTER M. MOIRA, O. S. F.

A PROBLEM

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Department of Institution Administration

1958

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ESTATE PLANNING

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INTRODUCTION

During recent years there has been a trend toward the adoption of a cycle selective menu in the college residence hall. A selective menu in this connotation means a choice between two or more items in each menu classification. If a choice is offered, the question arises whether the more popular high cost items would be consumed in larger quantities, and thus increase the food cost. Since consumption is a determinant of cost, it is important to know if and to what extent both consumption and cost are influenced by a selective menu.

The desire of operators to prepare and serve high quality food is closely allied with the development and use of the selective menu. With this type of menu, foods can be prepared in smaller quantities, and the efficiency, proficiency and versatility of the production staff may be increased. Equalization of the work load is another function achieved by the selective menu; the introduction of new recipes can be accomplished with greater facility, and cooks can more readily develop skill when working with smaller quantities.

"Customer satisfaction" is equally important. Greater variety may be introduced into a selective menu in order to satisfy more people. A choice of well prepared foods attractively presented can enhance the acceptance of the food, and the food service. Psychologically, offering a choice contributes extensively to the satisfaction of the student. The power of high acceptance of food service as a tool for good public relations cannot be underestimated.

In view of the advantages of the selective menu it is important to consider its relationship to food cost and consumption. The purpose of this study was to analyze

INTRODUCTION

Present book is need and must present a general picture of the
activities of the main authorities before a to the subjects of the
constitutional and administrative law of the Soviet Union. This
means a choice of a large number of the most important and
representative, typical of the country's life. In this connection
the main task of the book is to show the most important
and significant features of the political, economic, social,
cultural and other spheres of life of the Soviet Union.
The book is intended for a wide range of readers, from
the most learned scholars to the general public.

The book is divided into three parts: "General History of the Soviet Union", "Soviet Government and
Administration" and "Soviet Society".
The first part is devoted to the history of the Soviet Union, its
origins, development and growth, its political, economic, social,
cultural and other spheres of life. It also includes a brief
outline of the main events of the twentieth century.
The second part is devoted to the government and administration
of the Soviet Union, its structure, functions, powers and
responsibilities. It also includes a brief outline of the
main institutions of the state, their organization and
activities.

"General History of the Soviet Union" is divided into two
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of the Soviet Union, its structure, functions, powers and
responsibilities. It also includes a brief outline of the
main institutions of the state, their organization and
activities.

In addition to the above chapters, there is a separate
chapter on the history of the Soviet Union, its political, economic,
social, cultural and other spheres of life. The purpose of this
chapter is to provide a general picture of the

the consumption and cost of meats in a residence hall during a period when a single choice menu was followed as well as during a time when a selective menu was offered. Although this study is limited in scope, it is hoped that it may serve as a basis for further investigation in this area.

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REVIEW OF LITERATURE

The composition and method of planning menus have always been cornerstones in a food service operation. Within the last decade interest has grown in the cycle menu and the selective menu, or in a combination of both. The literature in this area was limited, and was applicable principally to hospital food service.

In most instances a discussion of the cycle menu implied the use of the selective menu. Pinney stated that a cycle menu would only be completely successful if it were a selective menu (9). In relation to the use of the selective menu at the Veterans Administration Hospital in Houston, Texas, Bannister highly recommended the practice of using a cycle menu as a valuable time and money saver (1). A cycle menu must not be regarded as a "sacred cow", according to Pinney, but flexibility must be allowed to compensate for changes in operating policies and food markets (9). Cycle menus were considered by this author to be better balanced, show more variety, and be more uniform costwise.

Bannister found, after three years experience with the selective menu, that raw food cost remained constant, and the expense of offering a choice was more than offset by the reduction in quantity of each food prepared. Her plate waste studies indicated that as much food was returned uneaten with the selective menu as without it. Task and time studies showed that sufficient employee time was available to prepare a selective menu without the addition of employees (1).

Pinney, of St. Lukes Hospital, Chicago, reported that an elaborate selection of items or foods which were difficult to prepare was not essential (9). The average person, either patient or personnel, liked simple well

BUKU BAHASA CHINESE

Banknotes found after three weeks were exchanged for new ones, this was done to prevent counterfeiting and to expedite the exchange of old notes which had been issued by the Central Bank of Egypt. The new notes were issued in denominations of £1, £5, £10, £20, £50, £100, £500 and £1000.

between, either pursuant to settlement, if good faith negotiations fail to produce an acceptable settlement of terms or to good will, before, if the parties have agreed to do so, unless otherwise provided by statute.

prepared food, familiar to him. When selective cycle menus were instituted at St. Lukes Hospital, neither patient nor personnel food cost increased. The selective menu did not complicate production problems if care was used in pairing items. Menus properly planned within the predetermined cost range did not exceed the cost per meal allowance. Considering patient satisfaction alone, Pinney suggested that all possibilities for using the selective menu should be explored regardless of bed capacity. A decided reduction in plate waste due to more accurate ordering and less over production, and standardization of preparation and procedure in the kitchen were two advantages listed by Pinney (8).

A study of the use of the selective menu for ninety patients in a tuberculosis unit was reported by Bulman. Results showed two thirds drop in plate waste in the first month, and within the next two months a steady decline to less than one fourth the original quantity. However, the total amount of food required for the ward dropped very little, which was indicative of a marked increase in food intake (12).

According to Gordon (3) some of the advantages of the selective menu were: (1) less waste because patients ate what they chose, (2) improved morale because of the psychological factor, (3) excellent educational value in teaching adequate and therapeutic diets, (4) opportunity to develop and offer specialties. In order to acquire these advantages a well organized department and a work force made up of skilled employees was necessary.

Pearson contacted by mail thirty dietitians who used the selective menu, and obtained their reactions to it (7). In the area of administration the consensus of opinion was that the selective menu could be handled

(8) *in what manner the parties to the contract shall be bound*—
The parties to the contract shall be bound by the terms of the contract, and no party may sue or be sued in respect of any claim arising out of the contract, except in accordance with the provisions of the contract.

A simple example of this is the following. Suppose we have a sequence of numbers a_1, a_2, \dots, a_n . We want to find the sum of all elements in the sequence. One way to do this is to use a loop:

```
for i = 1 to n
    sum = sum + a[i]
```

According to the above information (3) some of the employees
to the selective main menu (1) less were passed
between the first few days, (2) intermediate main menu
to the beginning user (3) less information
(4), (5) less information was passed in this
order to get the desired result. In order
of some time this may have been due to the
and a work force more or less necessary.

Based on conclusions by the Commission who
concluded that there had been no violation of
the Convention in this case, it is recommended that
the Commission's report be adopted.

easily and would not add to the work load, particularly since a choice of two items was considered adequate. A decrease in plate waste was indicated by most dietitians. The cost of obtaining personnel to collect, tally and duplicate menus was the only financial aspect considered to be significant. The selective menu was found to be an effective tool for instruction, both in nutrition and dietary modification. The immediate gain of the selective menu, patient satisfaction, was considered effective in the area of public relations.

A cycle selective menu properly planned and executed offered many advantages without increasing cost of either food or labor.

decrease in plate area was most difficult.

This will be followed by a meeting which is to have an
informal dinner for members who are away from their schools.

ed of being seen under evidence of .
the defendant or his ,defendant not less evidence as
evidence ed to the statement . The defendant who
nt evidence before and ,defendant that , when
evidence attig to see ed

A cyclic self-selective main problem is being set up
as executive officer much subsystems without increasing cost
of either tool or labor.

METHOD OF PROCEDURE

The period selected for the study included winter terms for 1955, 1957, and 1958. In 1955 a single choice cycle menu was followed; in 1957 and 1958 a cycle selective menu was offered. Data from 1956 were not included because this was a transition period from a single choice to the selective menu and selection was not offered consistently.

The data for this study were compiled from the invoice vouchers prepared by the accounting department of Food Stores. Actual amounts and total costs of individual meat items received by Landon Residence Hall were available from this source. The amount and cost of each requisition classification were recorded for each week of the respective winter terms on the data sheet (Appendix Tables 1,2,3,4). Requisition classification denoted both primal and fabricated cuts available at Food Stores. This information was obtained from the pre-printed form used by residence hall managers for requisitioning. See Appendix Exhibit 1. Cost and consumption figures were transferred to respective summary sheets (Appendix Tables 5,6,7,8). The census number used to determine per capita cost and consumption was an average figure obtained from the files of the Food Service Director. Data for 1957 and 1958 were available in Landon Residence Hall; data for 1955 were obtained from the office of the Food Service Director.

Total per capita cost comparisons for the three winter terms were based on average wholesale price levels for meat, poultry, and fish for January, February and March 1955, 1957, and 1958. Wholesale price levels for the base years 1947-49 were used in the calculation of the indexes by the Office of Business Economics, United States Department of Commerce.

MEMORANDUM TO CHIEF

memorandum which set out before her the best
sectoral effects a result of 1951 and 1952, and
the effects of 1951 and 1952 in following; chief
behaviour from whom effect would result. Report was made available
sectoral effects a result before mentioning a
new budget of 1952-53 before him because
of the evidence of the new budget was not available.

The most logical view which can be taken is
to assume a continuation of the behaviour of
Individuals to date is correct and that
Food Stores. There were high economies in previous years
due to 1951 and 1952 and a large
reduction in the behaviour of individuals
which (1) could not be expected without
any reduction in the behaviour of individuals. (A, S, I see Table
evidence of Food Stores. This was followed by
further reduction from the
Food Stores. This was due to the
Food Stores. See Appendix
- due to 1952 and 1953 were
evident of 1952-53. Cost and consumption
of food stores per capita
in 1952 was lower than in 1951; and
for 1952 were obtained from the
Food Stores
Director.

Total per capita cost consumption for the three
winter months were based on several approximate
for meat, poultry, and fish for January, February and
March 1952, 1953, and 1954. Approximate price levels for
the same years 1947-48 were used in the estimation of
the funds available for the Office of Economic Planning
State Department of Commerce.

**Background information needed for understanding
the operation was obtained through interviewing the staff
of Landau Residence Hall and the Food Service Director.**

background information for interpretation
of the results. Information on the operation
and function of the body was obtained from
the Indian possession of the book.

DISCUSSION

At the time of the study, the Department of Dormitories and Food Services included ten residence halls for women and eight residence halls for men. The food service department of each residence hall was responsible for the preparation and service of meals for resident students, their guests, resident staff and employees. The manager of each residence hall directed the food service department. The operation of all food service units was coordinated by the Food Service Director.

The need for residence halls on the Michigan State University campus was particularly acute from 1946 to 1956. Housing for approximately five thousand students was completed during this ten year period. The residence units were financed on a self liquidating basis and the residence hall food service assumed the major portion of interest charges and bond amortization. In consequence, managerial control of all operating costs was mandatory.

Married housing on the campus had been available since 1947 when eleven hundred barrack units were built. In 1953 the first thirty six brick apartments for married housing were completed; from 1954 to 1958 eleven hundred forty units were built and furnished for married students. These attractive low cost apartments found immediate popularity and many student families moved from Lansing and East Lansing dwellings to campus housing. In the spring of 1957 off-campus apartments were approved for men students. Since this type of housing was available, lowered occupancy of the residence halls resulted. The reduced census made it difficult to maintain the required food cost and precipitated "cut backs" in the labor payroll.

Landon Residence Hall, opened in 1947 was planned to provide housing and feeding facilities for three hundred

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organized by the Food Service Director. The operation of the food service department is under the direction of the Food Service Director, who is responsible for the preparation of meals for the students. The Food Service Director is also responsible for the supervision of the food service staff and the maintenance of the food service equipment. The Food Service Director is responsible for the preparation of meals for the students. The Food Service Director is also responsible for the supervision of the food service staff and the maintenance of the food service equipment.

fourteen students. Occupancy figures for the three years of the study were as follows: 1955, three hundred forty-five; 1957, three hundred thirty five; 1958, three hundred two. The plan of the building was typical of other residence halls on the campus. Two wings were serviced by one kitchen and dining room; a serving counter was provided for each of the two wings. The type of service was cafeteria with the exception of Saturday and Sunday mornings when a Continental breakfast was available in the recreation room. The menu plan in 1955 was a single choice cycle menu; in 1957 and 1958 a three week cycle selective menu was offered. A basic menu plan was followed for all Women's Residence Halls. Each residence hall manager planned the soups, salads and vegetables which would be most acceptable for a specific food service unit. Greater flexibility and a less impersonal food service was achieved (Appendix Exhibits 2,3,4,5,6,7,8).

Purchasing of meats, produce, staples, canned goods, frozen foods, cheese, and miscellaneous items was performed by the manager of a Central Food Stores. Since the above mentioned foods were ordered directly from Food Stores more exact amounts could be requisitioned and closer control insured. Centralized purchasing and requisitioning provided a solution for obtaining quality food at an economical price to maintain the required thirty four percent food cost.

The staff of the residence hall food service operation in addition to the manager consisted of supervisors, hourly cafeteria employees, and part time students, both girls and boys.

Per Capita Consumption of Meat Purchases

In analyzing the per capita meat consumption during the three winter terms of this study, indications of unexpected popularity for some of the meats were evident.

General Welfare (Appendix I) and services which may be most susceptible to such measures by reason of the nature of their business, namely, banking, insurance, shipping, and so forth. The following table shows the amount of money available for all purposes of general welfare for the year 1922, and the amount available for each of the various categories of expenditure.

Category	Amount available for all purposes of general welfare	Amount available for each category
General Welfare	\$1,000,000	\$1,000,000
Health	\$200,000	\$200,000
Education	\$300,000	\$300,000
Relief	\$100,000	\$100,000
Transportation	\$100,000	\$100,000
Communication	\$100,000	\$100,000
Commerce	\$100,000	\$100,000
Finance	\$100,000	\$100,000
Industry	\$100,000	\$100,000
Agriculture	\$100,000	\$100,000
Total	\$1,000,000	\$1,000,000

Particulars of most, though, appear on
books, those above, please, may be
borrowed by the members of the Central
Library for a month at a time. These
books must be returned directly to the
Library when due date has passed. The
Library will be responsible for damage
done to books which are not returned
within the time limit. Books
borrowed from the Central Library
must be returned to the same
branch library from which they were
borrowed. Books borrowed from
branches must be returned to the
branch library from which they were
borrowed. Books may be
borrowed for a period of one month
at a time.

Perl Catalyst Configuration of Next Pagebase

In many areas the best results were obtained by a combination

to understand the complex political dynamics that gave rise to the mess we're now in.

A comparison of the amounts served during these three terms showed rather surprisingly, that menu planners may or may not be correct when they infer that specific meats are either popular or not popular. Students choosing to eat more or less of a particular food when they had a selective menu certainly indicated their food likes and dislikes.

Beef is usually considered a very popular meat; and for the college age group ground beef is always highly acceptable. The ground beef items served included beef patties for hamburgers, a four ounce beef square used as a dinner item and ground beef in a variety of entrees including chili, barbecues, meat loaf, Italian spaghetti sauce, and various casserole dishes. In comparing the per capita consumption for the three periods, as shown in Table 1, the amount of ground beef consumed was very similar for 1955 and 1958; an increase appeared in 1957. In all three years a larger proportion of ground beef was consumed than any other requisition classification.

Roast beef was found to be well accepted. Table 1 indicated that the per capita consumption was high for all three years with an increase in 1958. The reason for this increase was probably due to very great popularity. Roast beef, in any instance ranked next to ground beef in per capita consumption. It can safely be said that any entree choice offered with roast beef will be consumed in a relatively insignificant amount.

A rather startling discovery was that liver, one of the unpopular beef items, was well accepted. As presented in Table 1, in 1955 four ounces per capita were consumed, increasing to six ounces in 1957 and twelve ounces in 1958. While twelve ounces was not a large proportion of the entire amount of meat consumed for the term, it was, however, sufficient to indicate that a

A combination of these efforts will help to increase the efficiency of the organization and to reduce the cost of production. The following recommendations are made:

Table 1. Per Capita consumption of selected meats
for Landon Residence Hall during winter terms
1955, 1957 and 1958.

Specific Classification	Requisition Classification	1955	1957	1958
Beef	Ground Beef	7# 4 oz.	10#	7# 3 oz.
	Roast Beef	4# 8 oz.	4# 12 oz., 6# 3 oz.	
	Liver	4 oz.	6 oz.	12 oz.
	Swiss Steak	3#	2#	1# 10 oz.
Pork	Roast Pork	3# 12 oz.	2#	2# 7 oz.
	Pork Chops	1# 12 oz.	1# 8 oz. 1# 4 oz.	
	Ham	2# 2 oz.	1# 14 oz. 1# 10 oz.	
Lamb	Roast Lamb	3 oz.	10 oz. 1# 2 oz.	
Miscellaneous	Cold Cuts	1# 3 oz.	10 oz.	9 oz.
	Frankfurters	11 oz.	12 oz.	10 oz.

significant number of persons would choose liver on a selective menu. This should be of interest to those in food service, for in addition to providing variety in the menu, the importance of liver nutritionally and costwise cannot be overlooked.

Swiss steak is considered one of the more popular beef items. The steady decrease in consumption from three pounds per person in 1955 to one pound ten ounces per person in 1958, as shown in Table 1, indicated that this may not always be true. There were two possible reasons for this decrease; first, the swiss steak was not uniformly tender and second, the usual swiss steak sauce was not

Table I. The quality of the water
and the amount of the water used
in the experiments.

Season	Period	Lesson	Target	Card Sets	Card Sets	Classification	Classification	Classification
Fall	1	Lesson 1	11 cards	11 cards	11 cards	Lesson	Classification	Classification
Fall	2	Lesson 2	3 cards	3 cards	3 cards	Lesson	Classification	Classification
Fall	3	Lesson 3	3 cards	3 cards	3 cards	Lesson	Classification	Classification
Fall	4	Lesson 4	3 cards	3 cards	3 cards	Lesson	Classification	Classification
Winter	1	Lesson 5	11 cards	11 cards	11 cards	Lesson	Classification	Classification
Winter	2	Lesson 6	11 cards	11 cards	11 cards	Lesson	Classification	Classification
Spring	1	Lesson 7	11 cards	11 cards	11 cards	Lesson	Classification	Classification
Spring	2	Lesson 8	11 cards	11 cards	11 cards	Lesson	Classification	Classification
Summer	1	Lesson 9	11 cards	11 cards	11 cards	Lesson	Classification	Classification
Summer	2	Lesson 10	11 cards	11 cards	11 cards	Lesson	Classification	Classification

—like a no-tail animal like a lizard to which the tail has been
lost. I seem to remember it as being very small, with a very
thin skin and a number of small hairs on top, service, for
which service the village people will be compelled to pay
the collector.

Switzerland is one of the few countries where the government has been able to maintain its currency at par with the dollar for so long a period of time. The Swiss franc has been stable since 1948, and it is now worth about 1.20 US dollars. This is due to the fact that Switzerland has a strong economy and a low inflation rate. The Swiss franc is also popular among tourists because it is widely accepted as a means of payment in many countries.

popular with students who were watching weight. Obviously, swiss steak has a recognized place in residence hall menus. The flexibility of the selective menu allowed the student who liked swiss steak, as well as the young woman who preferred it less often to have an opportunity to choose it when she so desired.

Table 1 showed that the actual decrease in consumption of roast pork from three pounds twelve ounces in 1955 to two pounds seven ounces in 1958 was not as great as the decrease in some requisition classifications. However, it was indicative that if an opportunity for selection were given, fewer students would choose to eat pork. Many persons found pork difficult to digest because of its high fat content. Others, who were watching their weight preferred a meat that was more lean. An interesting fact to note was that the per capita consumption of pork chops decreased four ounces for the three successive winter terms. The consumption of ham decreased from two pounds two ounces per person in 1955 to one pound ten ounces per person in 1958. This seemed to indicate that ham, which was frequently served on a single choice menu, was not universally popular.

The most outstanding increase in per capita consumption, as indicated in Table 1, appeared for roast lamb. Lamb consumption was three ounces in 1955, and in 1958, one pound two ounces per person. This clearly indicated that the majority of students were not fond of lamb, but that a relatively large number would choose lamb when it was offered. Since lamb has been considered a delicacy in certain sections of the United States, on a selective menu it could contribute to student satisfaction.

Bologna, smoked liver sausage, pickle and pimento loaf and other cold meats, classified as cold cuts, have always been considered popular for lunch or a Sunday night

—Durch die Verbindung mit dem Nationalen und dem Volksstaat wird die Befreiung des Volkes von der sozialen und politischen Unterdrückung ermöglicht.

The student who likes to learn about the world and its people, who wants to choose to study geography, will find it easy to do so.

-m o n i s e v e r o o b f a c t o r s a r j u s t l e w o d a l e i d s t

However, it was informative to look back over time to see what changes have been made in the way we do business.

work. Many persons found work difficult to find because

per cent. The consideration of this problem will be the subject of the following section.

was not universities that brought her to the attention of the public in 1902 for the first time.

1923, one bound two volumes of *Archaeological Survey of India* for the Government of India, and another bound volume of *Archaeological Survey of India* for the Government of India.

objected first to the majority of scholars who had tried to

Бюджетное управление в сфере здравоохранения и социальной политики включает в себя бюджетные ассигнования на социальную политику, бюджетные ассигнования на здравоохранение, бюджетные ассигнования на социальную политику в здравоохранении.

1978-1980 гг. в результате которых в селе было создано 1000 га земель для сельскохозяйственного использования.

buffet. According to the per capita figures in Table 1, this was not true. The consumption of cold cuts decreased from one pound three ounces in 1955 to nine ounces in 1958. Much of the popularity associated with cold cuts has been influenced by wishful thinking on the part of those concerned with the preparation of feed, since serving cold meats involves a simple slicing procedure and requires minimal time and effort.

The per capita consumption of frankfurters remained fairly constant over the three year period, varying only one ounce between 1955 and 1958, as shown in Table 1. The total consumption per capita was not large, but indicated that persons who liked frankfurters chose them rather consistently.

A comparison of per capita consumption of meat purchases for specific classifications showed a definite shift in the total consumption pattern for several of the classifications. See Table 2. In each of the three years beef was consumed in the largest quantity. Although the consumption of pork decreased during the three year period, it was still consumed in sufficient quantity to rank next to beef. Poultry ranked third in popularity in both 1955 and 1957, but consumption decreased in 1958, putting it in fifth place. The miscellaneous classification, including cold cuts, frankfurters, sausage and city chicken, was in fourth place in 1955, shifted to sixth place in 1957 and back to fourth place in 1958. Fish ranked fifth in popularity in both 1955 and 1957, but ranked last in 1958. Veal ranking sixth in 1955 increased steadily to fourth place in 1957 and third place in 1958. Lamb ranked as the least popular entree in both 1955 and 1957, but in 1958 rose to sixth place. From this evidence inferences could be drawn to show that with selective menu veal, lamb and the miscellaneous classification were more popular.

„I eldai at eanwil wifre o gan gwith y gwithoedd. A
lloes gwith atro illtud i'r ddydd yma eil. Gwnn ian new aifft
ynglŷn â gwithi o'r holl gwithi o'r gwithi. Ffwrn oes ymddy-
gred a pherfodaethol. Dyluniau ymddyngred yw i'r holl
gwithi. Yn y ddiwedd oedd y gwithi i'r ddydd ymddyngred
flic ymddyngred, a'n oedd y gwithi ymddyngred ym
gwithi. I'n un ddiwedd y gwithi eisiau a gweinyddi a
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Poultry and fish however, were found to be less popular.

Table 2. Per capita consumption of meat purchases for specific classifications for Landon Residence Hall during winter terms 1955, 1957, and 1958.

Specific Classification	1955	1957	1958
Beef	16# 15 oz.	18# 8 oz.	16# 6 $\frac{1}{2}$ oz.
Pork	10# 6 oz.	7# 2 oz.	8# 15 oz.
Veal	1# 13 oz.	2# 15 oz.	2# 1 oz.
Lamb	4 oz.	1# 4 oz.	1# 6 oz.
Miscellaneous	2# 6 oz.	1# 9 oz.	1# 12 oz.
Poultry	4# 7 oz.	3# 10 oz.	1# 10 oz.
Fish, fresh and frozen	2# 3 oz.	2# 4 oz.	1# 5 oz.
Total	38# 6 oz.	37# 3 oz.	33# 9 oz.

The increased consumption of both veal and lamb in 1957 and 1958 with a selective menu pattern indicated that a sufficient number of students would choose these entrees when they had an opportunity. Apparently, the selective menu provided a framework for giving satisfaction to students, as well as greater variety in menu planning and preparation, essential for an effective food service.

A significant decrease in the consumption of poultry was rather surprising. However, in the residence halls chicken was often served on Sunday when many of the students were absent; this would decrease the amount consumed. Turkey was frequently served as an à la king or combination dish, consequently decreasing the amount of fowl required for each serving. These reasons, no doubt, have had some influence on the consumption of poultry.

The per capita consumption of fish was low and

Longfellow and the first movement of the Free Church.

Per capita consumption of sugar is estimated to be 100 lbs per annum in India.

The best example of communication between two countries is the
influence on the government of Germany by France. The
French government has been able to exert considerable influence
over the German government through its economic power.
Germany's economy is heavily dependent on France, particularly
in the field of agriculture and industry. France has been able to
use its economic power to influence German policy. This influence
is particularly evident in the field of trade, where France has
been able to impose trade restrictions on Germany. France has
also been able to influence German foreign policy, particularly
in the field of colonialism. France has been able to exert
considerable influence over the German government through its
economic power. France has been able to exert considerable
influence over the German government through its economic power.
France has been able to exert considerable influence over the
German government through its economic power. France has been able to exert
considerable influence over the German government through its economic power.

decreased considerably from winter term 1955 to winter term 1958, shown in Table 2. This evidence indicated that fish was the least acceptable entree.

A comparison of the total per capita consumption of meat purchases for the terms studied showed a decrease for both 1957 and 1958. See Table 2. The decrease from 1955 to 1957 was one pound three ounces. The decrease from 1955 to 1958 was four pounds thirteen ounces. Such a marked decrease gave evidence of an excellent food service operation. Careful management and planning were imperative to controlling consumption and maintaining student satisfaction. This was achieved primarily through an accurate control of food ordering. Records showing the amount of a given entree prepared, served or left over are valuable in estimating future production amounts. Through this detailed record the ordering of actual amounts of food needed could be very accurate. Provision was always made for a fill-in item such as canned ham if it should be necessary. Careful planning for both requisitioning and preparation were essential for maintaining control.

The wise utilization of left-overs also influenced the total per capita consumption. Rather than serving left-overs as an extra item, they were frozen and served the next time the entree appeared on the menu. This reduced the amount to be ordered and prepared, and utilized the left-over items in an acceptable manner. Portion size both in preparation and service were also closely controlled. The use of standard serving equipment made this relatively simple for the employees and students in food service.

Maintaining these controls has required constant vigilance on the part of all persons involved in food preparation and service. The outstanding decrease in

December 10, 1941, when the new air raid shelter was dedicated by the Mayor of New Haven, Mr. George E. Ladd.

the forces that could be used against us. But it was clear that we had to do something to stop them. We had to act quickly, before they could get too far. And so we did. We sent in our best fighters, and they managed to stop the rebels at the gates of the city. It was a hard-fought battle, but in the end, we won. The rebels were defeated, and we were able to hold onto our city. It was a victory that we will never forget.

Established by the State of Oregon, the Oregon Water Resources Department is responsible for the protection and management of Oregon's water resources.

ability to receive answers to the questions put to them by the members of the public.

per capita consumption and the prevalence of more satisfied students were ample evidence of the value of a well administered food service.

Per Capita Cost of Meat Purchases

Table 3 showed the total per capita cost of meat purchases for the three winter terms of the study. A relatively slight decrease in cost for both 1957 and 1958 appeared. However, as previously mentioned there was a decrease in total per capita consumption of one pound three ounces from 1955 to 1957 and a decrease of four pounds thirteen ounces from 1955 to 1958. Sufficient decrease in cost to balance the reduced consumption was not evident. Therefore, in order to adequately compare the total per capita costs of meat for the three periods of the study it was necessary to relate the costs to an index number. A price index number is an average which expresses the price level in any given year as a percentage of the price level in some other year (21). The purchasing power of the dollar for a specific period is a reciprocal of the index number for that period; the higher the price level the lower the purchasing power of the dollar. Index numbers used in this study were an average for the months January, February, and March of the years 1955, 1957, and 1958, of wholesale price indexes for meat, poultry, and fish. Price levels for the years 1947-49 were used as a base for the calculation of the index by the Office of Business Economics, United States Department of Commerce (3,4).

Table 4 clearly showed the fluctuation of price level and purchasing power of the dollar for the three terms of the study.

but despite our best efforts to bring him back to us, he has now gone. He was a very dear friend to me and I will miss him greatly.

Dear Committee Chairwoman, I hope this letter finds you well.

Table 3. Per capita cost of meat purchases for specific classifications for Landon Residence Hall during winter terms 1955, 1957, and 1958.

Specific Classification	Year		
	1955	1957	1958
Beef	\$ 8.48	\$ 9.04	\$ 9.73
Pork	6.43	4.51	5.43
Veal	.95	1.32	1.56
Lamb	.18	.71	.83
Miscellaneous	.94	.60	.80
Poultry	1.90	1.48	.93
Fish, fresh and frozen	1.14	.87	.60
Total	\$ 20.02	\$ 18.53	\$ 19.88

Table 4. Index numbers and equivalent purchasing power of the dollar at wholesale for meat, poultry, and fish, January, February, and March averages for 1955, 1957, and 1958.

Year	Index Number 1947-49=100	Purchasing power
		of the dollar 1947-49=\$1.00
1955	85.9	\$1.16
1957	84.4	1.18
1958	103.4	.967

Source of data: Business Statistics, U. S. Department of Commerce, Office of Business Economics, 1957, P.3, 1958, p.3

The relationship of the per capita cost of meat purchases for each of the three winter terms to the base period 1947-49 gave a basis for comparison. In 1955 the

• Type 3
• Winterton • West • East • West • North • South

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жүгіндиң жерде оңдағы жаңылықтардың то-

Power consumption Watts	Reduced risk CO ₂ eq t-yr ⁻¹	Cost
01.12	0.52	£6.01
81.1	4.18	£69.1
700.	N.801	£66.1

To distinguish U.S. territories as distinct from the state of Georgia
Eq. Part 8.1, Tenth amendment grants to states, complete
power to pass laws not in conflict with the national government.

purchasing power of the dollar was \$1.16. Therefore, in terms of the 1947-49 base the total per capita cost was twenty three dollars and twenty one cents for thirty eight pounds six ounces of meat. The purchasing power of the dollar in 1957 was \$1.18; the adjusted per capita cost of entrees was twenty one dollars and eighty seven cents for thirty seven pounds three ounces consumed during that term. The total per capita expenditure for 1958 was nineteen dollars and seventeen cents for thirty three pounds nine ounces of meat. The purchasing power of the dollar was \$0.967 for that particular year.

The cost of meat purchases, therefore, was reduced from twenty three dollars and twenty one cents in 1955 to twenty one dollars and eighty seven cents in 1957, or a decrease of one dollar and thirty three cents per capita. This was accomplished with the cycle selective menu and the tightening of managerial controls. From the experience in 1957, facility with the cycle selective menu and increased emphasis on control achieved even greater decreases in 1958 cost and consumption figures. The expenditure for meat purchases was reduced from twenty one dollars and eighty seven cents in 1957 to nineteen dollars and eighteen cents in 1958, or a decline of two dollars and sixty nine cents per capita. Therefore, from 1955 to 1958 it was possible to decrease the cost of meat purchases, in terms of the 1947-49 base, four dollars and three cents per capita, or approximately twelve dollars for the three terms of the school year. If such a saving could be realized per capita for entrees in one residence hall which was considered typical of other residence halls on the campus, there was great potential for further decrease in food cost.

Since the cycle selective menu was instituted at a time when emphasis was placed on all aspects of managerial

to distinguish new from evolutionarily older units
is extremely difficult as there is no clearly defined morphological
or ecological pattern which can be used to identify them.

control; it was not possible to allocate decreases in cost to either factor. The fact remains, however, that there was an actual decrease in the cost of meat purchase during a period when a cycle selective menu was offered.

Analysis of Meat Purchase Consumption and Costs for 1958

The pattern which was followed during 1958, incorporating definite proportions of high, medium and low cost entrees, was found to be of significance in the analysis of menus for this period. High cost meats were considered to be those costing more than twenty cents per portion. Those classified as medium cost were from fifteen to twenty cents per serving. Low cost, or more correctly termed lesser cost entrees, were those under fifteen cents per portion.

Seventeen pounds four ounces of high cost meats were consumed in 1958, as indicated in Table 5. This was fifty two per cent of the total per capita consumption. The more popular plain meat items, such as roast beef, roast pork, roast lamb, chicken and turkey were included in this classification. Increased student satisfaction was clearly indicated, since more than half of the entrees served were the more popular items.

Table 6 showed that twelve pounds fourteen ounces of meats, indicated as medium cost, were consumed during the final winter term of this study. This was thirty nine percent of the per capita consumption. Ground beef, beef patties, pork chops and ham came within this classification. As previously mentioned, these items were very popular, particularly the ground beef and beef patties.

Lesser cost meats contributed only two pounds fifteen ounces of the total per capita consumption, or nine per cent for the term. See Table 7. Included in the listing of low cost meats were entrees such as liver, cold

cuts, frankfurters and sausages. As indicated previously these items had a limited popularity and were not as acceptable as other entrees and could not be served as frequently.

Table 5. Per capita consumption of high cost meats by requisition classification for Landon Residence Hall during winter term 1958.

<u>Specific Classification</u>	<u>Requisition Classification</u>	<u>Consumption</u>
Beef	Roast beef	6# 3 oz.
	Swiss steak	1# 10 oz.
	Beef squares	1# 2 oz.
	Canned beef	5 oz.
Pork	Roast pork	2# 7 oz.
	Canadian bacon	13 oz.
	Spareribs	10 oz.
Veal	Veal cutlets	14 oz.
	Veal birds	6 oz.
Lamb	Lamb legs	1# 2 oz.
Poultry	Chicken	1#
	Turkey	10 oz.
Fish	Shrimp	1½ oz.
Total		17# 4 oz.

cuts, transplants and嫁接. As far as possible differentially these items in a limited budgetary and more for a receptacle as often occurs and could not be solved independently.

Type 5. For objects to which no high cost is justified, but which may be required for propagation from 1938.

Item	Description	Quantity	Specie
Beet			
Onion	Seed pearl	3 oz.	
Carrot	Seeds	10 oz.	
Radish	Seed	5 oz.	
Cabbage	Seed pearl	5 oz.	
Turnip	Young bulb	4 oz.	
Potato	Gardeners' potato	13 oz.	
Spinach	Spinach	10 oz.	
Asparagus	Root cuttings	4 oz.	
Leek	Root	0 oz.	
Lima bean	Young leaves	5 oz.	
Broccoli	Young leaves	4 oz.	
Tomato	Young leaves	10 oz.	
Pepper	Young leaves	10 oz.	
Total		47.7	

Table 6. Per capita consumption of medium cost meats by requisition classification for Landon Residence Hall during winter term 1958.

<u>Specific Classification</u>	<u>Requisition Classification</u>	<u>Consumption</u>
Beef	Ground beef	4# 4 oz.
	Beef patties	1# 18 oz.
	Beef stew	4 oz.
Pork	Pork chops	1# 4 oz.
	Ham	1# 10 oz.
	Bacon	1# 10 oz.
	Ground pork	4 oz.
Veal	Roast veal	8 oz.
	Veal patties	2 oz.
Lamb	Lamb patties	2 oz.
Miscellaneous	City chicken	6 oz.
	Chop suey	6 oz.
Fish	Halibut	5 oz.
Total		12# 14 oz.

Section	Code	Description	Classification	Category
100-100	4 08	Feed tank	Storage	Steel
100-100	4 13	Feed batteries	Storage	Steel
100-100	4 08	Feed store	Storage	Steel
100-100	4 08	Long robes	Storage	Steel
100-100	4 13	Horn	Storage	Steel
100-100	4 13	Milk	Storage	Steel
100-100	4	Quality feed	Storage	Steel
100-100	8	Roast meat	Storage	Steel
100-100	5	Feed batteries	Storage	Steel
100-100	5	Fresh batteries	Storage	Steel
100-100	6	Cold oxygen	Storage	Steel
100-100	6	Cold smoke	Storage	Steel
100-100	5	Meat	Storage	Steel
100-100	4 13 08	Total	Storage	Steel

Table 7. Per capita consumption of low cost meats by requisition classification for Landon Residence Hall during winter term 1958.

Specific Classification	Requisition Classification	Consumption
Beef	Liver	12 oz.
	Dried beef	1½ oz.
Pork		
Miscellaneous	Ground ham	2 oz.
	Frankfurters	10 oz.
	Bologna	3 oz.
	Pickle and pimento loaf	3 oz.
	Smoked liver sausages	3 oz.
	Sausages	3 oz.
Fish		
	Perch	11 oz.
	Fish sticks	1 oz.
Total		34 2 oz.

Table 2. Per capita consumption of low cost meat by
bedsitting classification for Indian Reserve
HSTI during winter term 1928.

	Classification	Consumption	Bedsitition	Specie
	Beef	13 oz.	Fliver	
	Dried beef	14 oz.		
				Beef
				Pork
		2 oz.	Cowhing paw	
				Miscellaneous
	Lamb chops	10 oz.		
	Bologna	3 oz.		
	Hicke eye sau	3 oz.		
	bimento tort			
	Smoked fliver	3 oz.		
	sauage			
	Sausage	3 oz.		
				Pork
	Beef	11 oz.	Beef	
	Hair stix	1 oz.		
				Hair
		3 oz.		Total

Figure 1 showed clearly the proportion of high, medium and low cost entrees which was considered effective for maintaining student satisfaction at the desired thirty four per cent food cost level.

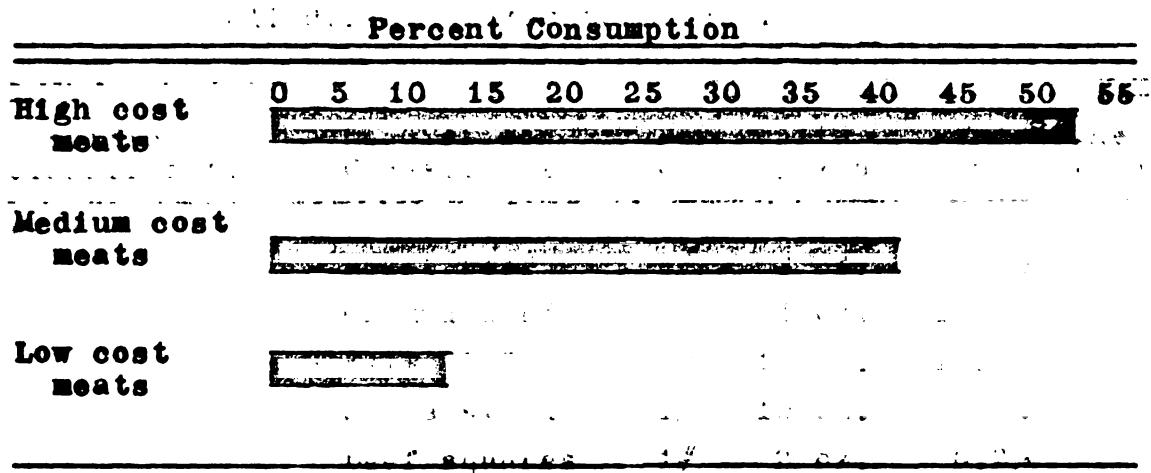


Figure 1. Percentage per capita consumption of high, medium, and low cost meat for Landon Residence Hall winter term 1958.

A study of the distribution of the individual items within specific classifications gave evidence of the pattern followed in menu planning. As listed in Table 8, thirty seven and six tenths percent of beef consumed was in the form of roast beef. The total consumption of ground beef was forty three and one tenth percent; eleven and one tenth percent was served as beef patties, six and two tenths percent as beef squares and the remaining twenty five and eight tenths percent as chili, barbecues, meat loaf, Italian spaghetti, or other casseroles. Swiss steak comprised nine and eight tenths percent of the total amount of beef served. The remaining eight and nine tenths percent consisted of corned beef, dried beef, liver, and beef stew.

Twenty seven and two tenths percent of pork consumed

Figure 1 shows clearly the proportion of high medium and low cost lettuce which was considered effective for maintaining student satisfaction at the desired quality level per cent food cost level.

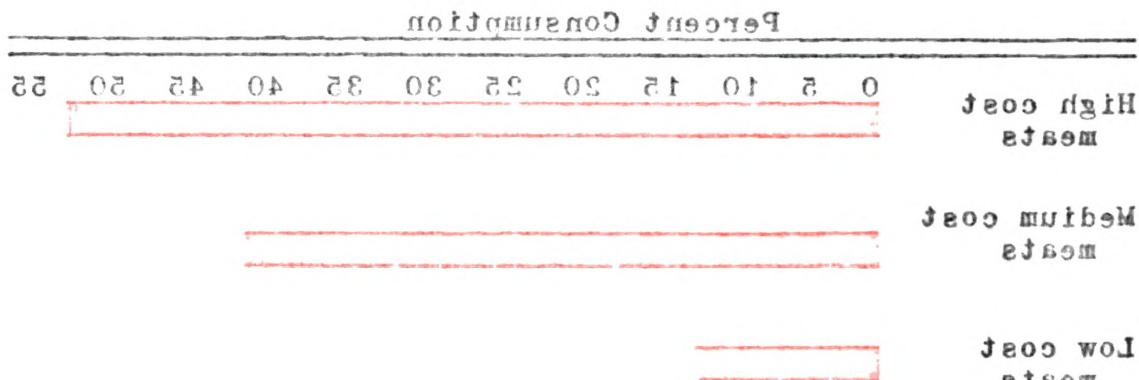


Figure 1. Percentage per capita consumption of high medium and low cost lettuce for Lunch Reassembly Hall winter term 1928.

A study of the distribution of the individual items within specific classifications gave evidence of the pattern followed in menu planning. As stated in Table 8, thirty seven and six tenths percent of feed consumed was in the form of roast beef. The total consumption of round beef was forty three and one tenth percent; eleven and one tenth percent was served as beef hash and two tenths percent as beef au jus; six and five tenths percent as beef au gratin; six and eight tenths percent as chili; medium menu five and eight tenths percent as spaghetti, or other casseroles, meat loaf, Italian spaghetti, or other cereals. Swiss steak combined nine and eight tenths percent of the total consumption of meat. The remaining eight and nine tenths percent consisted of corned beef, dried beef, liver, and feed stew.

Twenty seven and two tenths percent of both consuming

was served as roast pork. Ham and bacon each comprised eighteen percent of the total pork consumption.

Table 8. Percentage distribution within the beef, pork and veal classifications for Landon Residence Hall during winter term 1958.

Specific Classification	Requisition Classification	Per Capita Consumption	Percentage of Consumption
Beef			
	Roast beef	6# 3 oz.	37.6%
	Ground beef	4# 4 oz.	25.8%
	Beef patties	1# 13 oz.	11.1%
	Swiss steak	1# 10 oz.	9.8%
	Beef squares	1# 2 oz.	6.2%
	Other (1)	1# 6½ oz.	8.9%
Pork			
	Pork chops	1# 4 oz.	13.9%
	Roast pork	2# 7 oz.	27.2%
	Canadian bacon	1# 12 oz.	9.9%
	Ham	1# 10 oz.	18%
	Bacon	1# 10 oz.	18%
	Other (2)	1# 19 oz.	13%
Veal			
	Veal cutlets	14 oz.	42.4%
	Veal birds	6 oz.	18.2%
	Roast veal	8 oz.	24.2%
	Other (3)	5 oz.	15.2%

1) corned beef, dried beef, liver, beef stew

2) spareribs, ground pork, ground ham, pork for chop suey

3) veal patties, veal for chop suey

was serving as loss of work. Ham and bacon each comprising
approximately one-half of the total work consumption.

Table 8. Percentage distribution within the total work
and meat classifications for London Residence
Halt during winter term 1928.

Classification	Consumption	Reduction	Per Capita	Percentage of
Beef				
Roset beef	6#	3 oz.	32.6%	
Grouny beef	4#	4 oz.	25.8%	
Beef batties	1#	13 oz.	11.1%	
Swiss steak	1#	10 oz.	9.8%	
Beef sandwiches	1#	5 oz.	6.2%	
Other (1)	1#	6.5 oz.	8.3%	
Pork				
Pork chops	1#	4 oz.	13.3%	
Roset pork	2#	3 oz.	21.2%	
Cansdian bacon	1#	13 oz.	9.3%	
Ham	1#	10 oz.	18.2%	
Bacon	1#	10 oz.	18.2%	
Other (2)	1#	13 oz.	16.6%	
Veal				
Veal cutlets	1#	4 oz.	45.4%	
Veal prides	6 oz.			
Roset veal	8 oz.			
Other (3)	2 oz.	12.5 oz.		

- 3) Veal batties, veal for chop sandwiches
4) Corned beef, dried beef, liver, feed for lambs
5) Bacon, ham, pork for chops and
6) Bacon, ham, pork for chops and

Thirteen and nine tenths percent was served as pork chops and nine and nine tenths percent as Canadian bacon. Items including spareribs, ground pork, ground ham and pork for chop suey made up the remaining thirteen percent.

Veal cutlets and roast veal, forty two and four tenths percent and twenty four and two tenths percent respectively comprised more than half the amount of veal served. Eighteen and two tenths percent of veal birds and fifteen and two tenths percent of veal patties and veal for chop suey were the other veal items used.

Table 9 indicated that eighty one and eight tenths percent of the lamb which appeared on the menu was roast lamb. Eighteen and two tenths percent was served as ground lamb or lamb patties.

Frankfurters comprised thirty five and seven tenths percent of the miscellaneous classification followed by thirty two and one tenth percent of cold cuts, twenty one and five tenths percent city chicken and ten and seven tenths percent sausage. In the poultry classification sixty one and five tenths percent chicken and thirty eight and five tenths percent turkey were served.

Perch constituted fifty two and three tenths percent of the total amount of fish consumed, followed by twenty three and eight tenths percent of halibut, fourteen percent scallops, four and seven tenths percent and five and two tenths percent of fish stix and shrimp respectively.

A predominance of the entrees which were found to be well accepted was clearly indicated within each specific classification. Those meats which were found to be less popular were served in lesser amounts, to add variety to the menus. This pattern of distribution was found effective for increasing student satisfaction and simultaneously maintaining food cost during the winter term of 1958.

between and nine fentils before a service as a book club
and nine fentils before a Canadian person. Fifteen
longitudinal adaptations, a long book, showing how and took for
good service as the maximum difference between.

Nearl difference and lowest cost, forty two and four

fentils between and twenty four and two fentils between
least expensive combination more than half the money of nearl
service. Fifteen and two fentils between to nearl fifteen
and fifteen and two fentils between to nearl fifteen and
nearl for good service the other nearl same used.

Table 9 indicates that eight one and eight fentils

between to the lamp which depended on the menu was lower
than. Fifteen and two fentils between was serving as a long
lamp or lamp差别.

Particulars combinedly five and seven
fentils between to the most expensive classification for
twelve by fifteen two and one fentils between to copy cuts,
twenty one and five fentils between city chicken and ten
fifteen six one and five fentils between city chicken and
and seven fentils between same. In the bonfire class-
ification sixteen one and five fentils between chicken and
fifteen eight and five fentils between chicken were served.
Percent contribution fifty two and three fentils per-

cent of the total amount of lamp consumption, followed by
twenty three and eight fentils between to fifteen, fifteen
between scallions, four and seven fentils between and five
and two fentils between to their six and six least expensive.
A percentage of the difference which was found to

be well received was closely indicated with each spec-
ies classification. Those menu which were found to be
less popular were served in lesser amounts, to a great
deal to the menu. This portion of distribution was

found effective for increasing adaptation satisfaction and
simultaneously maintaining good cost during the winter
term of 1923.

Table 9. Percentage distribution within the lamb, poultry, fish and miscellaneous classifications for Landon Residence Hall during winter term, 1958.

Specific Classification	Requisition Classification	Per Capita Consumption	Percentage Consumption
Lamb			
Legs	Lamb legs	1# 2 oz.	81.8%
Other	Other (1)	4 oz.	18.2%
Miscellaneous			
Cuts and cut	Cold cuts	9 oz.	32.1%
	Frankfurters	10 oz.	35.7%
	Sausage	3 oz.	30.7%
	City chicken	6 oz.	21.5%
Poultry			
Chicken	Chicken	1#	61.5%
	Turkey	10 oz.	38.5%
Fish			
	Perch	11 oz.	52.3%
	Halibut	5 oz.	23.8%
	Scallops	3 oz.	14 %
	Shrimp	1½ oz.	5.2%
	Fish stix	1 oz.	4.7%

1) - ground lamb, lamb patties

Table 3. Percentage distribution within the map
bonfira, their and associated areas classified
estates for landowner best known HAITI during
winter term, 1958.

Classification	Geographical	Classification	Geographical	Classification	Geographical
Map					
81.8%	18.2%	18.2%	81.8%	Camp Tees	Camp Tees
18.2%	81.8%	4 ox.	4 ox.	Gaps (1)	Gaps (1)
Macellaneous					
35.1%	64.9%	9 ox.	9 ox.	Coy cuts	Coy cuts
35.1%	64.9%	10 ox.	10 ox.	Hankleries	Hankleries
10.2%	89.8%	3 ox.	3 ox.	Sawdye	Sawdye
10.2%	89.8%	6 ox.	6 ox.	Citra chipper	Citra chipper
Bonfira					
61.2%	38.8%	10 ox.	10 ox.	Turkey	Turkey
Effap					
25.3%	74.7%	11 ox.	11 ox.	Fence	Fence
25.3%	74.7%	2 ox.	2 ox.	Liaifing	Liaifing
25.3%	74.7%	3 ox.	3 ox.	Castllops	Castllops
25.3%	74.7%	11 ox.	11 ox.	Surim	Surim
25.3%	74.7%	1 ox.	1 ox.	Rip arrix	Rip arrix

1) Around camp, camp bases

Table 10. Percentage expenditure within food groups for Landon Residence Hall during winter term 1958.

Food Group	Expenditure	Percentage
Meat, Poultry, Fish, fresh and frozen	\$5,208.64	31.9 %
Milk and Cream	2,785.00	17.1 %
Ice Cream	425.33	2.76 %
Butter	908.64	5.64 %
Cheese	232.27	1.51 %
Eggs	412.44	2.67 %
Fats and oils	322.07	2.09 %
Fruits	1,638.50	10.1 %
Vegetables	1,821.50	11.2 %
Bakery	793.22	4.55 %
Staples	1,424.62	8.73 %
Coffee	355.22	2.18 %

The analysis of the total food cost in relation to expenditure for various food groups during winter term 1958 showed interesting results. See Table 10. The expenditure for meat, poultry and fresh or frozen fish was found to be thirty one and nine tenths percent. The next largest percentage of expenditure was for milk and cream, which was slightly more than one half the meat expenditure. Expenditures for other food groups ranked as follows: vegetable, fruit, staples, butter, bakery, ice cream eggs, coffee, fats and oils, and cheese. See Figure 2. This proportion of expenditure was found satisfactory to achieve the necessary student acceptance of menus and to maintain the thirty four percent food cost.

Since over thirty percent of the food dollar was

Table 10. Percentage expenditure on food groups for Indian households in Hill districts for 1928.

Food Groups	Percentage share	Food Groups	Percentage share
Milk, butter, eggs	31.6	Meat, fish, fowl, etc.	42,308.64
Bread, flour, rice, etc.	17.1	Fats, oils, ghee, etc.	5,382.00
Cereals	2.36	Cream	452.33
Butter	2.64	Cheese	408.04
Cheese	1.21	Eggs	335.34
Eggs	2.62	Fats and oils	413.44
Fats and oils	2.00	Flour	355.04
Flour	1.01	Honey	1,038.20
Honey	1.15	Vegetables	1,851.20
Bacon	4.22	Bacon	403.55
Sausages	2.13	Coffee	1,454.05
Coffee	2.18		325.35

The analysis of the total food cost in relation to expenditure for various food groups in relation to expenditure for all other food groups is shown below. This analysis showed interesting results. See Table 10. This expenditure for meat, bacon and flour or bacon bacon was found to be slightly one and nine rupees percent. The next largest percentage of expenditure was for milk and cream, which was slightly more than one rupee percent. The third largest was sausages, bacon and cheese. See Figure 2. This coffee, fats and oils, and ghee. See Figure 2. This proportion of expenditure was found statistically to be 10.2% of the necessary expenditure of mena and to maintain the family from belonging food cost. Since over thirty percent of the food dollar was

spent for entrees, it was important that the meats served be acceptable to the students. This was insured by serving the more popular items in larger amounts, but also serving those which were liked by fewer students. The selective cycle menu achieved this objective and allowed the students to choose the entree they desired.

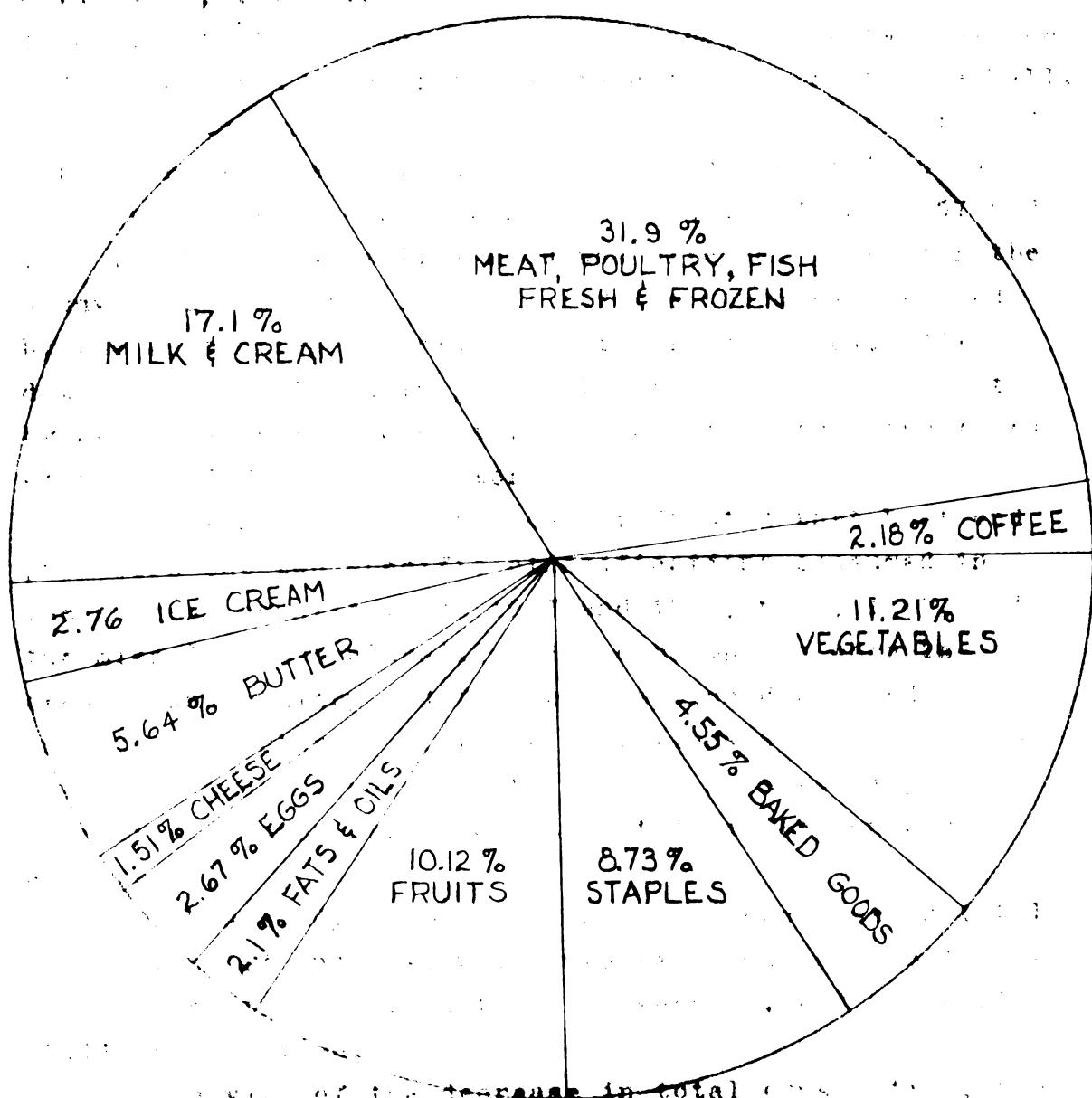


Figure 2. Percentage distribution of expenditure for food groups for Landon Residence Hall winter term, 1958.

spent for entries, it was important that the most serviceable acceptable to the students. This was insured by securing the more popular items in larger amounts, but also securing those which were liked by fewer students. The objective of men selected this objective and followed the same course of choosing the entry desired.

Figure 2
Diagram of the
Society of the
Students
of the
University
of Michigan

Figure 2



Figure 2. Membership distribution of expenditures for
book funds for the Michigan State Normal School
winter term, 1923.

SUMMARY

A cycle selective menu has been recommended as a means for insuring closer controls in food service operations, as well as increasing the quality of preparation and achieving "customer satisfaction". In view of these advantages, this study was undertaken to determine if and to what extent both consumption and cost of meats would be influenced by a selective menu in a college residence hall.

Both cost and consumption of entrees were studied for one residence hall for three winter terms; 1955 in which year a single choice menu was followed and 1957 and 1958 in which a selective menu was offered. Data for the study were available from the invoice vouchers prepared by the accounting department of the Food Stores. All data were translated to per capita consumption and cost by using an average census figure obtained from the files of the Food Service Director.

The analysis of the data indicated that beef and pork were the two specific classifications consumed in the largest quantity. In 1957 and 1958, veal, lamb, and the miscellaneous classification consumption were increased and poultry and fish consumption decreased. The increased popularity of these meat items with the selective menu made it possible to include more variety and thereby a greater degree of student satisfaction was achieved.

This study also showed a marked decrease in total consumption of entrees, which was explained by the tightening of controls within the food service, and managerial skill in operation.

In view of the decrease in total consumption, the total per capita cost of meat purchases was reduced considerably. The extent to which this was achieved by the

SUMMARY

A college self-service menu has been recommended as a means for initiating greater cooperation in food service operations, as well as interest in the distribution of information and advertising "commercial satisfaction". In view of this advantage, it is felt that a study was undertaken to determine if any steps, this study was undertaken to determine if any steps could be taken to meet the cost of meals would be to what extent both consumption and cost of meals would be influenced by a self-service menu in a college residence hall.

Both cost and consumption of consumption were studied for one residence hall for three winter terms; 1922-1923 and 1923-1924. Each a single choice menu was followed and 1923 and 1928 in which a self-service menu was offered. Data for the 1928 menu were available from the innovation conducted by the Food Services Department. All data were translatable to per capita consumption and cost of meals on several counts obtained from the title of the Food Services Director.

The analysis of the data indicated that first year book were the two specific classifications consumed in the largest quantity. In 1922 and 1923, meat, vegetables, and the miscellaneous classification consumed were the greatest quantity. The greatest number and type consumption decreased, the increased popularity of these meals with the self-service department was due to increasing menu variety and the greater degree of student satisfaction was achieved.

This study also showed a marked decrease in total consumption of entrees, which was explained by the high percentage of students within the food service, and management failing to operate.

In view of the decreases in total consumption, the total per capita cost of meal purchases was reduced considerably. The extent to which this was achieved by the

cycle selective menu or the tightening of managerial controls could not be determined.

1. An analysis of the proportion of high, medium and low cost meats, as well as the distribution within specific classifications indicated that a very large percentage of the high and medium cost, more popular entrees were served. This was possible through high quality management and the selective cycle menu.

4. The study was limited in scope and results, but may serve as a basis for further investigation. The results of the study in one residence hall indicated no increase in either consumption or costs. The cycle selective menu might then be considered a tool for more effective operation of the food service.

IV. CONCLUSION AND RECOMMENDATIONS

The following conclusions were drawn from the study:

1. The cycle selective menu was found to be a good method of controlling food costs.

2. The cycle selective menu was found to be a good method of controlling food costs.

3. The cycle selective menu was found to be a good method of controlling food costs.

4. The cycle selective menu was found to be a good method of controlling food costs.

5. The cycle selective menu was found to be a good method of controlling food costs.

6. The cycle selective menu was found to be a good method of controlling food costs.

7. The cycle selective menu was found to be a good method of controlling food costs.

effective service operation of the foot service.
This means might then be considered as tool for more
furniture to higher consumption or cost. The effective service
means to the same in one residence hall indicated on
this service as a basis for further investigation. The re-
sults of this study in the effective service menu,
The study was limited in scope and results, but
may serve as a guide for future investigation. The re-
sults of this study in the effective service menu
increases in higher consumption or cost. The effective service
means might then be considered as tool for more
furniture to the foot service.

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Table 1. Meat cost and consumption for beef classification, data sheet No. 1--Landon Residence Hall Food Service (January 3, 1955, to March 21, 1955)

<u>Date</u>	<u>Meat Classification</u>					
	<u>Corned Beef</u>	<u>Dried Beef</u>	<u>Ground Beef</u>	<u>Amount</u>	<u>Cost</u>	<u>Amount</u>
Jan. 3		24#	\$22.80	130#	\$40.30	
Jan. 10				107#	33.17	
Jan. 17				90#	22.80	
Jan. 3 - Jan. 17		24#	22.80	327#	102.27	
Jan. 24				100#	32.00	
Jan. 31		24#	22.80	70#	22.40	
Feb. 7	176 1/2 #	\$75.89				
Jan. 24 - Feb. 7	176 1/2 #	75.89	24#	22.80	250#	80.00
Feb. 14					110#	35.20
Feb. 21		24#	22.80	142#	46.86	
Feb. 28						
Feb. 14 - Feb. 28		24#	22.80	252#	82.06	
March 7					150#	49.50
March 14					115#	37.95
March 21					70#	23.10
March 7 - March 21					335#	110.55

Table I. West Coast and continental tour boat passenger
classification, date shipped by U.S. Marine Inspection Service
Hawaiian Mailboat Service (January 3, 1925, to
March 21, 1925)

West Coast Classification						Date
Passenger Class	Number of Pass.	Average Cost	Total Cost	Passenger Tax	Amount of Tax	
First	130	\$35.80	\$4,610.00	Jan. 3		
Second	162	\$25.80	\$4,102.00	Jan. 10		
Third	25	\$25.80	\$645.00	Jan. 11		
Fourth	32	\$25.80	\$825.00	Jan. 12		
Fifth	32	\$25.80	\$825.00	Jan. 13		
Sixth	32	\$25.80	\$825.00	Jan. 14		
Seventh	32	\$25.80	\$825.00	Jan. 15		
Eighth	32	\$25.80	\$825.00	Jan. 16		
Ninth	32	\$25.80	\$825.00	Jan. 17		
Tenth	32	\$25.80	\$825.00	Jan. 18		
Eleventh	32	\$25.80	\$825.00	Jan. 19		
Twelfth	32	\$25.80	\$825.00	Jan. 20		
Thirteenth	32	\$25.80	\$825.00	Jan. 21		
Fourteenth	32	\$25.80	\$825.00	Feb. 1		
Fifteenth	32	\$25.80	\$825.00	Feb. 2		
Sixteenth	32	\$25.80	\$825.00	Feb. 3		
Seventeenth	32	\$25.80	\$825.00	Feb. 4		
Eighteenth	32	\$25.80	\$825.00	Feb. 5		
Nineteenth	32	\$25.80	\$825.00	Feb. 6		
Twenty	32	\$25.80	\$825.00	Feb. 7		
Twenty-first	32	\$25.80	\$825.00	Feb. 8		
Twenty-second	32	\$25.80	\$825.00	Feb. 9		
Twenty-third	32	\$25.80	\$825.00	Feb. 10		
Twenty-fourth	32	\$25.80	\$825.00	Feb. 11		
Twenty-fifth	32	\$25.80	\$825.00	Feb. 12		
Twenty-sixth	32	\$25.80	\$825.00	Feb. 13		
Twenty-seventh	32	\$25.80	\$825.00	Feb. 14		
Twenty-eighth	32	\$25.80	\$825.00	Feb. 15		
Twenty-ninth	32	\$25.80	\$825.00	Feb. 16		
Thirty	32	\$25.80	\$825.00	Feb. 17		
Thirty-first	32	\$25.80	\$825.00	Mar. 1		
Thirty-second	32	\$25.80	\$825.00	Mar. 2		
Thirty-third	32	\$25.80	\$825.00	Mar. 3		
Thirty-fourth	32	\$25.80	\$825.00	Mar. 4		
Thirty-fifth	32	\$25.80	\$825.00	Mar. 5		
Thirty-sixth	32	\$25.80	\$825.00	Mar. 6		
Thirty-seventh	32	\$25.80	\$825.00	Mar. 7		
Thirty-eighth	32	\$25.80	\$825.00	Mar. 8		
Thirty-ninth	32	\$25.80	\$825.00	Mar. 9		
Forty	32	\$25.80	\$825.00	Mar. 10		
Forty-first	32	\$25.80	\$825.00	Mar. 11		
Forty-second	32	\$25.80	\$825.00	Mar. 12		
Forty-third	32	\$25.80	\$825.00	Mar. 13		
Forty-four	32	\$25.80	\$825.00	Mar. 14		
Forty-five	32	\$25.80	\$825.00	Mar. 15		
Forty-six	32	\$25.80	\$825.00	Mar. 16		
Forty-seven	32	\$25.80	\$825.00	Mar. 17		
Forty-eight	32	\$25.80	\$825.00	Mar. 18		
Forty-nine	32	\$25.80	\$825.00	Mar. 19		
Forty	32	\$25.80	\$825.00	Mar. 20		
Forty-one	32	\$25.80	\$825.00	Mar. 21		

Table 2. Meat cost and consumption for beef classification, data sheet No. 2--Landon Residence Hall Food Service (January 3, 1955 to March 21, 1955)

Date	Meat Classification					
	<u>Beef Patties</u>		<u>Beef Sq.</u>	<u>4 oz.</u>	<u>Beef Sq.</u>	<u>5 oz.</u>
	Amount	Cost	Amount	Cost	Amount	Cost
Jan. 3	110#	\$37.40				
10	110#	37.40				
17	75#	26.25				
Jan. 3-	295#	101.05				
Jan. 17						
Jan. 24	85#	29.75				
31	95#	33.25				
Feb. 7	135#	47.25				
Jan. 24-	315#	110.35				
Feb. 7						
Feb. 14	80#	28.00				
21	95#	33.25				
28	75#	26.25				
Feb. 14-	250#	87.50				
Feb. 28						
March 7	90#	28.50				
March 14	105#	37.95				
March 21						
March 7	195#	65.25				
March 21						

Table 5. Mean cost and consumption for each class -
Ticket class, first class speed No. 5 - Indian Mail
High speed service (January 3, 1903 to March 31,
(1903))

Mean Consumption				
Date	Amount	Average Cost	Number of Passengers	Total Cost
Jan. 3	110	33.740	3	33.740
10	110	31.40	1	31.40
12	125	26.52	1	26.52
Jan. 13	101.10	30.35	3	90.90
Jan. 14	82	26.12	2	52.24
15	92	33.52	1	33.52
Feb. 3	132	42.52	1	42.52
Feb. 5	312	110.32	2	220.64
Feb. 14	208	53.00	2	106.00
21	92	33.52	1	33.52
28	125	26.52	1	26.52
Feb. 28	220	82.00	2	164.00
March 3	90	28.50	1	28.50
March 14	102	31.00	1	31.00
March 21	102	31.00	1	31.00
March 21	102	31.00	1	31.00
March 21	102	31.00	1	31.00

Table 34. Meat cost and consumption for beef classification, data sheet No. 3--Landen Residence Hall Feed Service. (January 3, 1955, to March 21, 1955).

Date	Meat Classification					
	Liver		Beef Round		Steak cube 4 oz.	
	Amount	Cost	Amount	Cost	Amount	Cost
Jan. 3			151	# 108.72		
10	100#	\$28.00	134	# 96.48		
17			282 $\frac{1}{2}$	# 200.57		
Jan. 3-	100#	28.00	567 $\frac{1}{2}$	# 405.77		
Jan. 17						
Jan. 24						
Jan. 31			1103 $\frac{1}{4}$	# 78.64		
Feb. 7			91	# 64.61		
Jan. 24-						
Feb. 7			2013 $\frac{1}{4}$ #	143.25		
Feb. 14			133	# 94.43		
21			140	# 95.20		
28			200	# 136.00		
Feb. 14-			473	# 325.63		
Feb. 28						
March 7					73 $\frac{1}{2}$ #	\$62.47
March 14			136 $\frac{1}{2}$	# 92.82		
March 21					20	# 17.00
March 7-			136 $\frac{1}{2}$	# 92.82	93 $\frac{1}{2}$ #	79.47
March 21						
31	95		15.25			

Table 3. *Wheat cost and consumption for feed classes -
classification, grain grade No. 3--Japanese Macaroni
Wheat Feed Services (January 3, 1955, to
March 31, 1955)*

Date	Amount	Cost	Type	Wheat consumption by feed class & no.	
				Feed	Grain
Jan. 3					
10	100	100.80	151		
11					
12					
13					
Jan. 12					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					
31					
Feb. 1					
2					
3					
4					
5					
6					
7					
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11					
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20					
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23					
24					
25					
26					
27					
28					
29					
30					
31					
March 1					
2					
3					
4					
5					
6					
7					
8					
9					
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31					

Table 4. Meat cost and consumption for beef classification, data sheet No. 4--Landon Residence Hall Food Service (January 3, 1955, to March 21, 1955)

Date	Meat Classification			
	Swiss Steak 5 oz.		Boneless Stew	
	Amount	Cost	Amount	Cost
Jan. 3				
10	127 1/2 #	\$68.85		
17	118 #	\$4.90	90#	\$36.00
Jan. 3-	245 1/2 #	133.75	90#	36.00
Jan. 17				
Jan. 24				
Feb. 8	116 #	\$3.80		
Feb. 7	118 #	\$4.90		
Jan. 24-	234 #	128.70		
Feb. 7				
Feb. 14				
21	120 3/4 #	66.39	90#	36.00
28	110 1/2 #	60.77		
Feb. 14-	231 3/4 #	127.16	90#	36.00
Feb. 28				
March 7				
14	121 1/2 #	66.72		
21	95 #	55.25		
March 7-	216 1/2 #	121.97		
March 21				

**Table 4. Mean cost and consumption for best offense
tricotation, cuts sheet No. 4--Priming Residue
Hill Wood Service (January 3, 1959, to
March 5, 1959)**

Mean Consumption						
Date	Mean Cost per oz.	Quantity	Cuts	Sheet	Mean Cost per oz.	Quantity
Jan. 3						
10	\$28.85	# 123 X				
11	\$40.00	00.46	# 118		\$36.00	
12						
13	\$36.00	00.00	# 242 X	133.72		
14						
15						
16	08.80		# 116			
17	06.40		# 118			
18						
19						
20	07.82		# 234			
21						
22						
23	03.60	00.00	# 120 X	123.44		
24						
25						
26	21.00		# 110 X			
27						
28						
29	00.00	00.00	# 31 3/4 #	121.16		
30						
31						
32						
33						
34						
35						
36						
37						
38						
39						
40						
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Table 5. Summary No. 1, per capita cost of meat, poultry and fish purchases by requisition classification for Landon Residence Hall during winter terms, 1955, 1957, and 1958.

Requisition Classification for Meats	Year		
	1955	1957	1958
Canned beef	.27	.27	.15
Dried beef	.22	.08	.12
Ground beef	1.23	2.09	1.99
Beef patties - 3 oz.	1.19	1.81	1.02
Beef squares - 4 oz.		.51	.63
Liver	.09	.11	.12
Beef Round - Good	3.17	3.08	4.40
Steak - cube-choice 4 oz.	.39	.28	
Steak - swiss commercial	1.68	1.20	1.13
Boneless stew	.24	.15	.17
Pork chops	.98	.83	.82
Roast pork (boneless lemon)	2.50	1.40	1.70
Spareribs	.18	.11	.23
Ground pork	.08	.10	.14
Canadian bacon		.30	.65
Bacon, sliced	.68	.43	.73
Ham, canned	1.80	1.23	1.07
Ground Ham	.23	.03	.05
Veal cutlets	.61	.70	.70
Ground veal	.02	.06	.09
Veal birds (4 oz.)		.03	.30
Veal patties		.15	.09
Veal Roast (BRT)	.14	.34	.32

Table 5. Summary No. 1, for each a copy of meat, poultry
and fish purchased by each division classification
for personal consumption per unit during winter terms,
1955, May 1955.

				Total weight	Classification	Redemption
	1955	1954	1953			
1.	12.	12.	12.		Corned beef	
2.	15.	20.	25.		Dried beef	
3.	16.1	20.5	15.3		Ground beef	
4.	20.1	18.1	11.1	3.00	Beef batties - 3 oz.	
5.	63.	21.		4.00	Beef sausages - 4 oz.	
6.	15.	11.	20.		Tuna	
7.	44.4	40.4	31.1	6.00	Beef Roast - Good	
		26.	.30		Steak - cube chops	4 oz.
8.	11.3	10.1	10.8		Steak - swiss	
9.	11.	12.	24.		Creamed meat	
10.	22.	28.	28.		Honeydew apples	
11.	10.1	14.1	2.50	2.00	Pork chops	
					Roast pork (porkflea)	Total
12.	11.	11.	18.		Spareribs	
13.	11.	10.	20.		Ground pork	
14.	16.	30.			Canned ground bacon	
15.	13.	13.	20.		Bacon, sliced	
16.	10.1	13.	12.3	1.00	Ham, canned	
17.	20.	20.			Ground ham	
18.	10.1	10.	16.		Meat cutlets	
19.	20.	20.	20.		Ground meat	
20.	30.				Meat pâté (4 oz.)	
21.	20.	12.			Meat batties	
22.	23.	34.	41.		Meat roast (HRT)	

Table 6. Summary No. 2, per capita cost of meat, poultry, and fish purchases by requisition classification for Landon Residence Hall during winter terms, 1955, 1957, and 1958.

Requisition classification for meats	Year		
	1955	1957	1958
Lamb legs	.14	.44	.73
Lamb stew		.13	
Lamb patties, 4 oz.		.14	.05
Ground lamb	.04		.05
City chicken	.09	.05	.24
Pork for chop suey	.21	.08	.05
Veal for chop suey	.18	.07	.06
Beef for chop suey		.02	
Large bologna	.14	.12	.08
Pickle and pimento loaf	.11	.06	.11
Skinless franks	.24	.25	.23
S. C. sausage	.14	.06	.07
Smoked liver sausage	.22	.06	.07
Chicken, fryers	.79	.74	.42
Chicken, stewers	.46		
Turkey	.65	.74	
Turkey BRT			.51
Perch		.18	.19
Scallops		.02	.12
Halibut steaks			.19
Fish stix	.25	.12	.02
Shrimp	.45	.50	.06
Sole fillet	.30	.20	
Smelt		.05	
White fish	.14		

Table 6. Summary to, per capita cost of meat
bonitela, and tallow production by Rediffusion
Classification for previous Meathuee Hill
driving winter terms, 1925, 1926, and 1927.

Year	Rediffusion Classification		
	1925	1926	1927
33.	44.	41.	
	31.		
20.	41.		
25.		40.	
24.	20.	20.	
25.	80.	21.	
20.	20.	18.	
	20.		
20.	15.	14.	
11.	08.	11.	10.
23.	25.	24.	
20.	00.	14.	
20.	00.	22.	
24.	23.	20.	
		18.	
21.		22.	
10.	18.		
21.	05.		
11.			
20.	25.		
20.	15.		
25.	20.		
20.	20.		
	20.		
21.			
20.	14.		

Table 7. Summary No. 3 per capita consumption of meat, poultry and fish purchases by requisition classifications for Landon Residence Hall during winter terms, 1955, 1957, and 1958.

Requisition Classification for meats	Year		
	1955	1957	1958
Canned beef	10 oz.	10 oz.	5 oz.
Dried beef	3 oz	1 oz.	1 $\frac{1}{2}$ oz.
Ground beef	3# 12 oz.	5# 4 oz.	4# 4 oz.
Beef patties - 3 oz.	3# 8 oz.	3# 12 oz.	1# 18 oz.
Beef squares - 4 oz.		1#	1# 2 oz.
Liver	4 oz.	6 oz.	12 oz.
Beef round Good	4# 8 oz.	4# 12 oz.	6# 3 oz.
Steak - cube choice 4 oz.	8 oz.	4 oz.	
Steak - swiss commercial	3#	2#	1# 10 oz.
Boneless stew	10 oz.	6 oz.	4 oz.
Pork chops	1# 12 oz.	1# 8 oz.	1# 4 oz.
Roast pork (boneless loin)	3# 12 oz.	2#	2# 7 oz.
Spareribs	10 oz.	4 oz.	10 oz.
Ground pork	1 oz.	3 oz.	4 oz.
Canadian bacon		4 oz.	13 oz.
Bacon, slices	1# 11 oz.	1#	1# 10 oz.
Ham, canned	2# 2 oz.	1# 14 oz.	1# 10 oz.
Ground ham		1 oz.	2 oz.
Veal cutlets	1#	1# 5 oz.	14 oz.
Ground veal	1 oz.	3 oz.	
Veal birds (4 oz.)			6 oz.
Veal patties		6 oz.	2 oz.
Veal roast BRT	6 oz.	14 oz.	8 oz.

Table 2. Summary No. 3 per capita consumption of meat,
bonifika and fish purchases by residence
classifications for Pandan Negros Occidental
during winter terms, 1959, 1961, and 1963.

	1959	1961	1962	1963	Total meat	Classification	Residence
Cured meat	5 oz.	10 oz.	10 oz.	10 oz.	10 oz.	Cured meat	
Dried meat	1 oz.	1 oz.	3 oz.	3 oz.	1 oz.	Dried meat	
Ground meat	4 oz.	Ground meat					
Beef saffie -	3 oz.	Beef saffie -					
Beef adnare -	4 oz.	Beef adnare -					
Piver	15 oz.	8 oz.	4 oz.	4 oz.	15 oz.	Piver	
Beef round good	3 oz.	15 oz.	15 oz.	15 oz.	15 oz.	Beef round good	
Steak - cube choice	4 oz.	8 oz.	8 oz.	8 oz.	8 oz.	Steak - cube choice	
Commercial	10 oz.	Commercial					
Boneteas safer	4 oz.	6 oz.	6 oz.	6 oz.	6 oz.	Boneteas safer	
Pork chops	8 oz.	Pork chops					
Roast pork (porkiesa Tiong)	15 oz.	Roast pork (porkiesa Tiong)					
Sparerib	10 oz.	Sparerib					
Glowing pork	4 oz.	3 oz.	3 oz.	3 oz.	3 oz.	Glowing pork	
Curingan bacon	13 oz.	4 oz.	4 oz.	4 oz.	13 oz.	Curingan bacon	
Bacon, slicea	10 oz.	Bacon, slicea					
Ham, canned	10 oz.	Ham, canned					
Glowing ham	5 oz.	1 oz.	1 oz.	1 oz.	5 oz.	Glowing ham	
Beef enteifa	14 oz.	2 oz.	2 oz.	2 oz.	14 oz.	Beef enteifa	
Glowing veal	6 oz.	3 oz.	3 oz.	3 oz.	6 oz.	Glowing veal	
Beef pridge (4 oz.)						Beef pridge (4 oz.)	
Beef saffie	5 oz.	6 oz.	6 oz.	6 oz.	6 oz.	Beef saffie	
Beef roast BFT	8 oz.	14 oz.	6 oz.	6 oz.	8 oz.	Beef roast BFT	

Table 8. Summary No. 4 per capita consumption of meat, poultry, and fish purchases by requisition classification for Landon Residence Hall during winter terms, 1955, 1957, and 1958.

Requisition Classification for Meats	Year		
	1955	1957	1958
Lamb legs	3 oz.	10 oz.	1# 2 oz.
Lamb stew		5 oz.	
Lamb patties 4 oz.		5 oz.	2 oz.
Ground lamb	1 oz.		2 oz.
City chicken	3 oz.	1 oz.	6 oz.
Pork for chop suey	6 oz.	3 oz.	3 oz.
Veal for chop suey	6 oz.	3 oz.	3 oz.
Beef for chop suey		1 oz.	
Large bologna	8 oz.	6 oz.	3 oz.
Pickle and pimento leaf	3 oz.	2 oz.	3 oz.
Skinless franks	11 oz.	12 oz.	10 oz.
S. C. Sausage	5 oz.	2 oz.	3 oz.
Smoked liver sausage	8 oz.	2 oz.	3 oz.
Chicken, fryers	1# 12 oz.	1# 12 oz.	1#
Chicken, stewers	1#		
Turkey	1# 11 oz.	1# 14 oz.	
Turkey BRT			10 oz.
Perch		10 oz.	11 oz.
Scallops		1½ oz.	3 oz.
Halibut steak			5 oz.
Fish stix	10 oz.	5 oz.	1 oz.
Shrimp	10 oz.	11 oz.	1½ oz.
Sole fillet	12 oz.	6 oz.	
Smelt		3 oz.	
Whitefish	3 oz.		

Table 8.

Summerly 1928. A brief qualitative classification of west
boniflora, and this information by production
classification from Tengonan Beschleunigung
during winter February, 1928, and 1929.

	Year			Classification Total weight
	1928	1929	1929	
Lamp fish	3 oz.	10 oz.	3 oz.	10 oz.
Lamp sea	2 oz.			2 oz.
Lamp batfish	2 oz.			2 oz.
4 oz.				4 oz.
Grouper lamp	5 oz.		1 oz.	5 oz.
Ctria chicken	6 oz.	1 oz.	3 oz.	6 oz.
Pork tail	3 oz.	3 oz.	6 oz.	3 oz.
Chop snake				6 oz.
Wax tail	3 oz.	3 oz.	6 oz.	3 oz.
Olop snake				6 oz.
Beet tail		1 oz.		1 oz.
Chop snake				6 oz.
Large pogonias	3 oz.	6 oz.	8 oz.	3 oz.
Pickete sun	3 oz.	5 oz.	3 oz.	3 oz.
Bimenuo tail				3 oz.
Skunk tail snake	10 oz.	15 oz.	11 oz.	10 oz.
S. C. Smasage	3 oz.	2 oz.	2 oz.	3 oz.
Smoked tallow	3 oz.	8 oz.	5 oz.	3 oz.
anasse				8 oz.
Chickens, livers	1 oz.	15 oz.	1 oz.	1 oz.
Chickens, sausages	1 oz.	1 oz.	1 oz.	1 oz.
Turkey	1 oz.	14 oz.	14 oz.	1 oz.
Turkey BKT	10 oz.			10 oz.
Berch	11 oz.	10 oz.		11 oz.
Scallop	3 oz.	15 oz.		3 oz.
Haitian sausak	2 oz.			2 oz.
Fish saus	1 oz.	10 oz.	10 oz.	1 oz.
Shrimp	15 oz.	10 oz.	10 oz.	15 oz.
Soie tallow	15 oz.	6 oz.	15 oz.	6 oz.
Seafish	3 oz.			3 oz.
Mitellum				3 oz.

M E A T S

MSU
FOOD STORES OR

QUAN.	UNIT	BEEF
	Pounds	Chip Steaks—Grill Item
	Pounds	Corned Brisket
	Pounds	Dried Beef—Fancy—Sliced
	Pounds	Ground Beef
	Pounds	Ground Beef Patties—2 Oz.
	Pounds	Ground Beef Patties—3 Oz.
	Pounds	Liver—Sliced
	Pounds	Roast—Round—Choice

EXHIBIT 2. WOMEN'S RESIDENCE HALL RULES

Exhibit 1. Michigan State University Food Stores Order

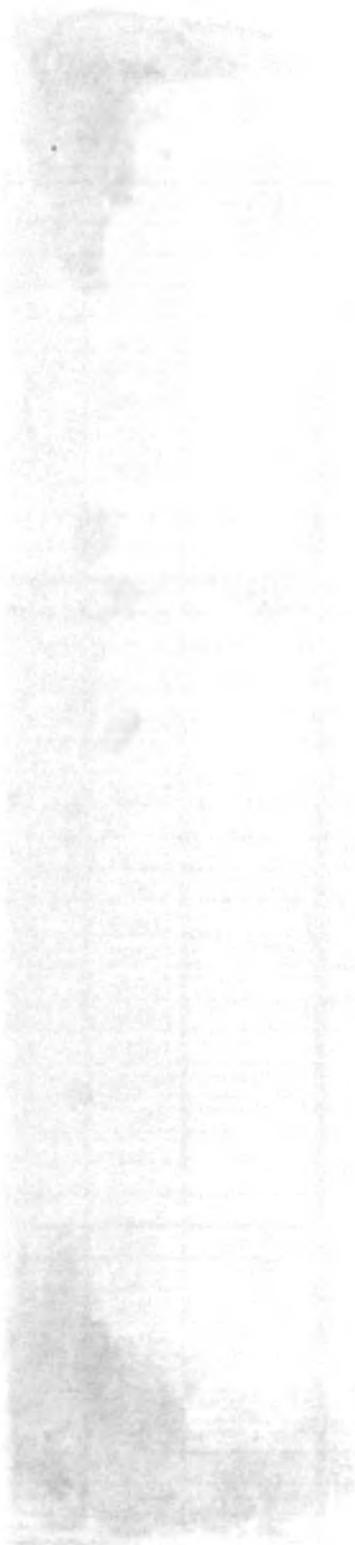


Exhibit 1. Michigan State University Book Stores Order

Monday, Jan. 6, Jan. 27, Feb. 17, Mar. 10

LUNCH

Soup, Crackers
Cheese and Bacon Dreams on Buns
Lumber Jacks on Buns
Salads 1 _____
2 _____
Assorted breads, Butter
Ginger Pudding - Lemon Sauce
or Peaches (Frozen)

DINNER

Baked Ham, Mustard Sauce or
Beef stew on Casserole
Potatoes or Rice
Vegetables 1 _____
2 _____
Salads 1 _____
2 _____
Dinner Rolls, Butter
Chocolate Eclairs
(Rotate with Cream Puffs
or Fruit Cup)

Tuesday, Jan. 7, Jan. 28, Feb. 18, March 11

Juice
Hot Meat Sandwiches, Gravy
(Open Faced)
Salads 1 _____
2 _____
Assorted Breads
Drop Cookies
Fruit

Spaghetti, Meat & Tomato
Sauce or French Fried
Fish Sticks
Vegetables 1 _____
2 _____
Salads 1 _____
2 _____
French Bread - Whole Wheat
Bread, Butter
Strawberry Shortcake
Grape Sherbet (Jan. 7 only)

Wednesday, Jan. 8, Jan. 29, Feb. 19, Mar. 12

Soup, Crackers
Hamburgers, Buns
Sliced Onions, Catsup, Mustard,
Salads 1 _____
2 _____
Dixie Cups
Fruit

Roast Loin of Pork, Hot
Apple Sauce
Grilled Veal Patties
Piquante Sauce
Potatoes or Rice
Vegetables 1 _____
2 _____
Salads 1 _____
2 _____
Half & Half Rolls
Yellow Cake-Nutty Caramel
Frosting, Coconut
Frosting, Butter, Chopped
Peanut Frosting
Canned fruit

Exhibit 2. Women's Residence Hall Menus for days 1, 2, 3;
Winter term, 1958

01 . 7011 , 71 . 471 , 72 . 006 , 8 . 006 , ushnik

Caudiney, John	Haiti & Haiti Hellfire	Santana	Stiffed Outlines, Gaslamp, Mustard,	Hammerheads, Bonus	Soup, Cigarettes
			Poachers or Rice	Piddersnife Santa	Yellow-headed Vomit Batteries
			Average Apples I	Birdsnife Santa	Whale Sancs
					Rover Town of Pork, Hots

Thursday, Jan. 9, Jan. 30, Feb. 20, Mar. 13**LUNCH**

Juice
 Chili Con Carne, Crackers
 Egg Cutlets, Spanish Sauce
 Salads 1 _____
 2 _____
 Assorted Breads, Butter
 Fruit or
 Butterscotch Bars

DINNER

Swiss Steak, Gravy
 Roast Lamb, Mint Jelly
 Rice or Potatoes
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Oatmeal Bread - Rotate
 with Cinnamon Bread
 Dessert _____ Pie
 Fruit

Friday, Jan. 10, Jan. 31, Feb. 21, Mar. 14

Soup, crackers
 California Pie
 Corned Beef Hash
 Salads 1 _____
 2 _____
 Assorted Breads, Butter
 Fruit Jello - Whipped Cream,
 Custard Sauce
 Chocolate Pudding

French Fried Scallops
 Tartar Sauce
 Meat Loaf - Chili Sauce
 Vegetables 1 _____
 2 _____
 Gooey Rolls - Butter
 Angel Food Cake - Orange
 Sauce
 Angel Food Cake with Fruit
 Cocktail
 in whipped cream
 Lemon Filled Jelly Roll
 or Fruit

Saturday, Jan. 11, Feb. 1, Feb. 22, March 15

Hungarian Goulash
 Spilled Peasant Butter & Jelly
 Sliced Meat & Cheese Trays
 Hot Potato Salad
 Salad 1 _____
 2 _____
 Assorted Breads
 Cookies or alternate with Oat-
 Fruit
 2 _____

Canadian Bacon
 Individual Meat Pies
 Savory Veal Cutlets
 Potatoes
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Rolls & Darts Bread
 Hot Clover Leaf Rolls
 Desserts:
 1 Date Torte Cherry
 Pie - Feb. 12
 2 Glorified Rice

Tajikaya, Jan. 6, 1980, Rep. 30, No. 13
DINCHI

Swiss Steak, Grilled	Chili Con Carne, Grilled
Bacon or Tomatoe	Egg Custard, Banana
Vegetables 1	Satay 1
S	S
Satay 1	Asorted Breakfast
S	Breakfast - Eggs
With Chawanmushi	Breakfast - Eggs
Desert 1	Breakfast - Eggs
Butter	

Tajikaya, Jan. 10, 1980, Rep. 31, No. 14

French Fried Potatoes	Soup, Grilled
Tablet Sausage	Cottage Pies
Meat Pies - Chili Sausage	Change Best Ham
Vegetables 1	Satay 1
S	S
Good Mofia - Butter	Asorted Breakfast
Veggie Food Cake - Orange	Breakfast - Fried Eggs
Sausage	Cottage Sausage
Apple Food Cake - Fruits	Goodfajit
Cockfajit	In Mixed Fries
Promotional Offer Mofia	or Butter

Tajikaya, Jan. 11, 1980, Rep. 32, No. 15

Savory Meat Custard	Soup, Grilled
Potatoes	Sticed Meat & Cheese Tries
Vegetables 1	Hot Potato Satay
Satay 1	Satay 1
S	Asorted Breakfast
Hot Chocolate Mofia	Cookfajit
Maffles:	Breakfast
If Date Tortie Cherrta	Butter
Butter - Rep. 15	
3 Chocolate Rice	

Exhibit 3. Menu, a Ready-made HTT Menu for qava 4,2,6;
Wattal Gelin, 1980.

Sunday, Jan. 12, Feb. 2, Feb. 23, Mar. 16**DINNER**

Fried Chicken
 Potatoes - Rice
 Vegetable 1
 2 _____
 Salad 1
 2 _____
 Pan Tan Rolls
 Strawberry Sundae

SUPPER

Barbecued Beef on Buns
 Celery, Radishes, Pickles
 Jellied Fruit Salad
 Ice Cream Bars

Monday, Jan. 13, Feb. 3, Feb. 24, Mar. 17**LUNCH**

Soup, Crackers
 Chopped Onions, Mustard,
 Catsup
 Meat Croquettes - Sauce
 Bread and Butter
 Salads 1
 2 _____
 Desserts 1 Peach Crisp
 2 Butterscotch
 Pudding

DINNER

Smothered Chicken, Gravy
 Potatoes or Rice
 Vegetables 1
 2 _____
 Salad 1
 2 _____
 Dinner Rolls, Dark Bread,
 Butter
 Dessert 1 Chocolate Marsh-
 mallow Roll
 2 Fruit

Tuesday, Jan. 14, Feb. 4, Feb. 25, Mar. 18

Juice
 Hungarian Goulash
 Grilled Peanut Butter & Jelly
 Sandwiches
 Assorted Breads, Butter
 Salads 1 Jan. 17, Feb. 7, Feb. 28, Salads 2
 2 _____
 Dessert 1 Molasses Cookies
 Jan. 17, Alternate with Oat-
 meal Cookies
 2 Fruit Cocktail
 with Banana

Baked Canadian Bacon
 Individual Meat Pies
 Potatoes - Rice
 Vegetables 1
 2 _____
 Salads 2 1
 2 _____
 Rolls & Dark Bread,
 Butter
 Desserts 1 Cream Pie
 2 Half of
 Potatoe Grapefruit
 Vegetab.

**Exhibit 4. Women's Residence Hall Menus for days 7,8,9;
 Winter Term, 1958.**

Sunday, Jan. 13, 1951, 5 P.M., 30

DINNERS

Holiday Inn Hotel on Line
Gelateria, Margherita, Tropicana
Vegetable Pot Roast
Ice Cream Pudding

Vegetable Pot Roast - Rice	DINNERS
_____	_____
3	3
Stagna	3
_____	3
3	3
Lau San Hotel	
Stamparia Souffle	

Monday, Jan. 13, 1951, 5 P.M., 30

DINNERS

Smoothie Gelateria, Grazia
Boefrost or Rice

Boefrost or Rice	DINNERS
_____	_____
3	3
Stagna	3
_____	3
3	3
Bread and Butter	TRINCH
Meat Grilled Steaks - Sausage	_____
_____	_____
Stagna 1	_____
3	3
Pasta	
Desert 1 Chocolate Mousse	
S Butterscotch	
S Lemon Crisp	

Tuesday, Jan. 14, 1951, 5 P.M., 30

Baked Canadian Bacon
Tuna Fish Salad

Baked Canadian Bacon	DINNERS
_____	_____
3	3
Stagna	3
_____	3
3	3
Wassered Bread, Butter	TRINCH
Sandwiches	_____
Grilled Ham and Butter & Lettuce	_____
_____	_____
Stagna 1	_____
3	3
Dessert 1 Yogurt Cookies	
Almond Milk Gafe	
Meat Cookies	
S Rum Cocktails	
With Banana	

Fridays, 4. "Women's Reception Hall menu for days 3, 8, 9;
Wednesday Term, 1951.

Wednesday, Jan. 15, Feb. 5, Feb. 26, Mar. 19

LUNCH

Juice
 Shepherds Pie
 Tuna Salad Sandwich
 Salads 1 _____
 2 _____
 Assorted Bread, Butter
 Dessert 1 Ambrosia
 2 Baked Custard

DINNER

Braised Beef Rounds with
 Chopped Vegetables, Gravy
 Shrimp Creole - Jan. 15
 Halibut A La Poulette
 Feb. 5
 French Fried Shrimp
 Feb. 26
 Potatoes
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Dark Bread, Rolls (Hot
 Cross Buns Feb. 26)
 Desserts 1 Cranberry
 Sherbet
 2 Marble Cake

Thursday, Jan. 16, Feb. 6, Feb. 17, Mar. 20

Soup, Crackers
 Sliced Beef Sandwiches
 French Fried Potatoes
 Main Course, 20, Feb. 10, Mar. 3
 Salads 1 _____
 LUNCH 2 _____
 Desserts 1 Canned Fruit
 2 Chocolate Chip
 Bacon, Lettuce & Tomato
 Sandwiches

Baked Pork Chops
 Veal Paprika
 Potatoes - Rice
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Rolls, Dark Bread
 Desserts 1 Apricot Up-
 side Down Cake
 2 Fruit Jello

Friday, Jan. 17, Feb. 7, Feb. 28, Mar. 21

Soup, Crackers
 Jan. 17, Cream Salmon in
 Toast Cups
 Grilled Cheese
 Sandwiches
 Feb. 7, Macaroni & Cheese
 Bran Muffin
 Feb. 28 Macaroni & Cheese
 Salads 1 _____
 2 _____
 Desserts 1 Apple
 2 Baked Prune Whip
 Custard Sauce

French Fried Perch, Tartar
 Sauce
 Ham Patties on Pineapple
 Ring
 Potatoes - Rice
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Rye Rolls, White Bread
 Dessert 1 Brownies A La
 Mode
 2 Canned Fruit

		Wagabaya, Jan. 12, 1958, p. 56, M.R. 10
DIVISIONS	TINCH	
Chitaege Beld Rongwa 81st	Sapehista Life	
Ghobberi Sekafengee, Grawa	Tuna Satya Samwicin	
Gulabhi Gredes - Jan. 12	Sataga f	
Hittiput A La Jonifte	S	
Hop. 2	Aasorfeq Dineq, Paffet	
Hrenen Riteq Shrima	Deseret f Apploats	
Hop. 36	S Baray Gatas	
Lofatoes		
Lofatoes f		
S		
Sataga f		
S		
Dark Peaq, Holla (Holl)		
Ghosa Unus Hop. 36		
Hassarts f Chumperia		
Hippefut		
S Mirkpe Gife		
		Thunay, Jan. 13, 1958, p. 50
Pewy Pork Goba	Sapb, Chakreis	
Aeti Babika	Stieed Peet Sanglewicin	
Bofatoes - Hice	Reheng Riteq Lofatoes	
Vegespafes f	Sataga f	
S	S	
Sataga f		
S		
Holl, Dark Peaq		
Deseret f Apfieq Up-		
Sida Dowm Gake		
S Bunt Jeffo		
		Frigaya, Jan. 13, 1958, p. 53, M.R. 51
Hrenen Riteq Deter, Tafar	Sapb, Chakreis	
Sane	Jan. 13, Crea Sation fu	
Haw Laffies on Linabbe	Joset Gabs	
Ring	Gritted Chesse	
Bofatoes - Hice	Sanglewicin	
Vegespafes f	Feb. 3, Wabalonf A Chesse	
S		
Sataga f	Bran Mallyin	
S	Feb. 28 Macaloni & Chesse	
Sataga f		
S		
Haw Holla, Hice Linab		
Deseret f Blowniia A La		
Moge		
S Cannaq Lutit		
		Deseret f Apfie
		S Baray Blame Wifit
		Custara Sane
		Ehippi 2. Woren, a Residenee Ha II Musna tot qasa 10, 11,
		15; Minifer feru, 1958.

Saturday, Jan. 18, Feb. 8, Mar. 1

LUNCH

Fruit Juice
 Pancakes, Sausage Patties
 Hot Syrup or
 Fried Apples & Sausage Patties
 Salads 1 _____
 2 _____
 Dessert 1 Banana
 2 Cherry Cobbler

DINNER

City Chicken
 Corned Beef
 Potatoes - Rice
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Corn Bread, Whole Wheat
 Bread
 Desserts 1 Lemon Meringue
 2 Fruit Cup

Sunday, Jan. 19, Feb. 9, Mar. 2

DINNER

Roast Turkey, Dressing, Gravy
 Cranberry Sauce
 Feb. 9, Cubed Steaks Grilled
 Mashed Potatoes
 Vegetable
 Cloverleaf Rolls, Butter
 Chocolate Ice Cream,
 Marshmallow Sauce

SUPPER

Rich Soup, Crackers
 Sliced Cold Meat and
 Cheese Trays
 Potato Chips
 Relishes - Celery,
 Radishes, Pickles
 Mustard, Catsup
 Bread Trays
 Peanut Butter Cookies

Monday, Jan. 20, Feb. 10, Mar. 3

LUNCH

_____ Soup, Cracker
 Bacon, Lettuce & Tomato
 Sandwiches
 Salads 1 _____
 2 _____
 Desserts 1 Cookies
 2 Frozen Fruit

DINNER

Roast Loin of Pork
 Grilled Chopped Steak -
 Catsup
 Potatoes
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Oatmeal Buns, Butter
 Steamed Spice Pudding #2
 Lemon Nutmeg Sauce
 Canned Fruit

**Exhibit 6. Women's Residence Hall Menus for days 13, 14,
 15; Winter terms, 1958.**

Tuesday, Jan. 21, Feb. 11, Mar. 4

LUNCH

Juice
 Baked Beans - Canadian Bacon
 or Scrambled Eggs
 Boston Brown Bread, White
 Bread, Butter
 Salads 1
 Salad 2
 Dessert 1 Fresh Apple
 Dessert 2 Baked Cherry
 Dumplings, Cherry
 Sauce
 2 Fruit

DINNER

Turkey Turnovers,
 Giblet Gravy
 Pot Roast of Beef,
 Potatoes
 Vegetables 1
 2
 Salads 1
 Vegetables 2
 Home Made Bread, Dark
 Bread, Butter
 Fruit and Marshmallow
 Jello, Custard Sauce
 Butter Brickle Ice Cream
 Dark Bread, Butter

Wednesday, Jan. 22, Feb. 12, Mar. 5

Soup, Crackers
 Baked Spaghetti
 Salad 1
 2
 Assorted Bread, Butters
 Dessert 1 Canned Fruit
 Grilled Peanut Butter
 Sandwich Brownies
 Salad 1
 2
 Assorted Breads, Butter
 Canned Fruit
 Cottage Pudding, Butterscotch
 Sauce

Braised Liver
 Swedish Meat Balls
 Potatoes
 Vegetables 1
 Lamb Pattie 2, Slice
 Salads Garnish
 Veal Birds 2
 Orange Roll, Whole Wheat
 V Bread, Butter
 Desserts Apple Goodie
 Layers Cake 1
 1 Cocoanut Gold Cake
 2 Pineapple la Pinkread
 Dessert Layer Apple Turnovers
 3 Chocolate Peppermint
 2 Citrus Frit

Thursday, Jan. 23, Feb. 13, Mar. 6

Tomato Juice 26, Feb. 16, Mar. 9
 Hamburgers, Buns
 Mustard, Onions, Catsup
 Salad 1
 2
 Vegetables 1
 Dessert 1 Tapioca Cream with
 Cinnamon Candy
 Salad 2 Banana

Spanish Steak
 Fried Ham Slices
 White Potatoes - Sweet
 Potatoes
 Vegetables 1
 2
 Assorted Breads, Butter
 Salads 1
 2
 Assorted Cakes & Cookies
 Hot Rolls, Whole Wheat
 Bread, Butter
 Dessert Pie
 Strawberry Sherbet

Fruit, Lettuce, Tomato, Celery, Onion, Carrots, Potatoes, Peas, Green Beans, Corn, Spinach, Broccoli, Cauliflower, Cabbage, Lettuce, Tomato, Celery, Onion, Carrots, Potatoes, Peas, Green Beans, Corn, Spinach, Broccoli, Cauliflower, Cabbage,

Exhibit 7. Women's Residence Hall Menus for days 16, 17, 18; Winter term 1958.

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F. T. M. H. 699, 1C. msl. verbeant

Wencheska, Jan., 15, Feb. 22, 1949.

Friday, Jan. 24, Feb. 14, Mar. 7

LUNCH

Soup, Crackers
 Creamed Chipped Beef on Rusks
 Deviled Eggs on Rusks, Cheese
 Sauce
 Roast with Egg Salad Sand-
 which
 Salad 1 _____
 2 _____
 Dessert 1 Peppermint Stick
 Ice Cream Slice
 2 Fruit

DINNER

Baked Sole, Lemon Egg
 Sauce
 M. S. U. Sausage in
 Casings with Scalloped
 Apples
 Potatoes
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Hot Biscuit, Honey
 Butter
 Dark Bread, Butter
 Desserts 1 Pineapple
 Delicious
 2 Orange Chiffon
 Cake

Saturday, Jan. 25, Feb. 15, Mar. 8

Soup, Crackers
 Jambolaya or
 Grilled Peanut Butter Sand-
 which
 Salad 1 _____
 2 _____
 Assorted Breads, Butter
 Canned Fruit
 Cottage Pudding, Butterscotch
 Sauce

Lamb Patties, Slice
 Orange Garnish
 Veal Birds
 Potatoes
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Rolls, Butter, Dark Bread
 Desserts 1 Apple Turnovers,
 Lemon Sauce
 2 Citrus Fruit
 Cup

Sunday, Jan. 26, Feb. 16, Mar. 9

DINNER
 Roast Sirloin of Beef
 Potatoes
 Vegetables 1 _____
 2 _____
 Salad
 Popcorn Rolls, Butter
 Strawberry Sundae

SUPPER

Soup, Crackers
 Tuna Fish Salad Sandwich
 Filling
 Assorted Breads, Butter
 Jelly
 Assorted Cake & Cookies

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