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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

**Submitted to the School of Graduate Studies of Michigan
State University of Agriculture and Applied Science
in partial fulfillment of the requirements
for the degree of**

MASTER OF SCIENCE

Department of Institution Administration

1958

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ACKNOWLEDGEMENTS

The author wishes to express sincere appreciation to Miss Katherine Hart for her consideration, encouragement, and guidance, which made this study possible.

Gratitude is also extended to Miss Elaine Mischler and Miss Mildred Jones whose advice and suggestions were invaluable, and to Mrs. Freida Bickert, Miss Marjorie Christie, and the residence hall managers for their advice and cooperation in making records available.

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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.

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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).

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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

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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.

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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.

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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.

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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

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

Specific Classifi- cation	Requisition Classifi- cation	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.
Miscel- laneous	Cold Cuts	1# 3 oz.	10 oz.	9 oz.
	Frank- furters	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 1. For Capital consumption of selected meats
for London, 1955, 1957 and 1958.

Specific Classification	Meat	1955	1957	1958
Beef	Ground beef	77.4 oz.	1.5	77.4 oz.
	Roast beef	4.0 oz.	17.13 oz.	17.13 oz.
	Liver	4.0 oz.	1.0 oz.	1.0 oz.
	Beef steak	0.0	0.0	0.0
Pork	Roast pork	20.13 oz.	1.5	20.13 oz.
	Pork chops	10.13 oz.	1.5	10.13 oz.
	Ham	2.0 oz.	1.0	1.0
	Roast lamb	3.0 oz.	1.0	1.0
Miscellaneous	Cold cuts	1.0 oz.	1.0	1.0
	French- fryers	1.0 oz.	1.0	1.0

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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.

Belogna, 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

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 women who preferred it less often to have an opportunity to choose it when she so desired.

Table I 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 reputation classifications. However, it was indicative that it 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 I, 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

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 food, 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.

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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 ½ 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

Poultry and fish however, were found to be less popular.

Table 2. Per capita consumption of meat products for specific classifications for January 1957, 1957, and 1957. Half during winter term 1957, 1957, and 1957.

Specific Classification	1957	1957	1957
Beef	10.5	15.0	12.5
Pork	10.5	6.0	7.5
Veal	1.5	13.0	2.5
Lamb	4.0	4.0	1.5
Miscellaneous	2.5	6.0	1.5
Poultry	4.5	7.0	1.5
Fish, fresh and frozen	2.5	3.0	1.5
Total	32.5	60.0	32.5

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The per capita consumption of fish was low and

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.

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decreased considerably in a number of years. In 1955, shown in Table 2, it is evident that this was the lowest record in the series.

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

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 capital 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).

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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	1.967

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

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

Specific Classification	Year		
	1955	1957	1958
Beef	\$ 3.48	\$ 2.01	\$ 2.73
Pork	6.43	4.51	5.43
Veal	.95	1.32	1.56
Lamb	.15	.71	.83
Miscellaneous	.94	.60	.80
Poultry	1.90	1.43	.93
Fish, fresh and frozen	1.14	.87	.60
Total	\$ 20.02	\$ 12.33	\$ 18.98

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Year	Index Number 1947-48=100	Purchasing power of the dollar 1947-48=1.00
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The relationship of the per capita cost of meat purchases for each of the three winter terms to the base period 1947-48 gave a basis for comparison. In 1955 the

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.

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purchasing power of the dollar was \$1.14. Therefore, in terms of the 1917-45 base the total per capita cost was twenty three dollars and twenty one cents for thirty child 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 \$0.987 for that particular year.

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

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

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outs, 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.

Specific Classification	Requisition Classification	Consumption
Beef	Roast beef	6# 3 oz.
	Swiss steak	1# 10 oz.
	Beef squares	1# 2 oz.
	Corned 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	1½oz.
Total		17# 4 oz.

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Table 2. Per capita consumption of high cost meats by population classification for Indian Residences Fall during winter term 1934.

Specific Classification	Population Classification	Consumption
Beef	Roast beef	3 oz.
	Beef steak	1 1/2 oz.
	Beef squares	2 oz.
	Corned beef	5 oz.
Pork	Roast pork	7 oz.
	Canadian bacon	13 oz.
	Spareribs	10 oz.
Veal	Veal cutlets	14 oz.
	Veal birds	6 oz.
Lamb	Lamb legs	2 oz.
Poultry	Chicken	1 1/2 oz.
	Turkey	10 oz.
Fish	Fishing	1 1/2 oz.
Total		4 oz.

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

Specific Classification	Requisition Classification	Consumption
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.

Table 6. Per capita consumption of medium cost meats by
 population classification for London, England
 Fall during winter term 1957.

Specific Classification	Population Classification	Consumption
Beef	Ground beef	4 1/2 oz.
	Beef patties	1 1/2 oz.
	Beef stew	4 oz.
Pork	Pork chops	1 1/2 oz.
	Ham	10 oz.
	Bacon	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 steak	6 oz.
Fish	Halibut	2 oz.
Total		12 1/2 oz.

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	1½oz.
Pork		
	Ground ham	2 oz.
Miscellaneous		
	Frankfurters	10 oz.
	Bologna	3 oz.
	Pickle and pimento loaf	3 oz.
	Smoked liver sausage	3 oz.
	Sausage	3 oz.
Fish		
	Perch	11 oz.
	Fish sticks	1 oz.
Total	34	2 oz.

Table 7. Per capita consumption of low cost meats by
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 Hall during winter term 1958.

Classification	Specific Classification	Redistric Classification	Consumption
Beef	Liver		12 oz.
	Dried beef		1 1/2 oz.
Pork			
	Ground ham		2 oz.
Miscellaneous			
	Frankfurters		10 oz.
	Bologna		3 oz.
	Pickle and pimento loaf		3 oz.
	Smoked liver sausage		3 oz.
	Sausage		3 oz.
Fish			
	Perch		11 oz.
	Fish sticks		1 oz.
Total		3 1/2	2 oz.

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

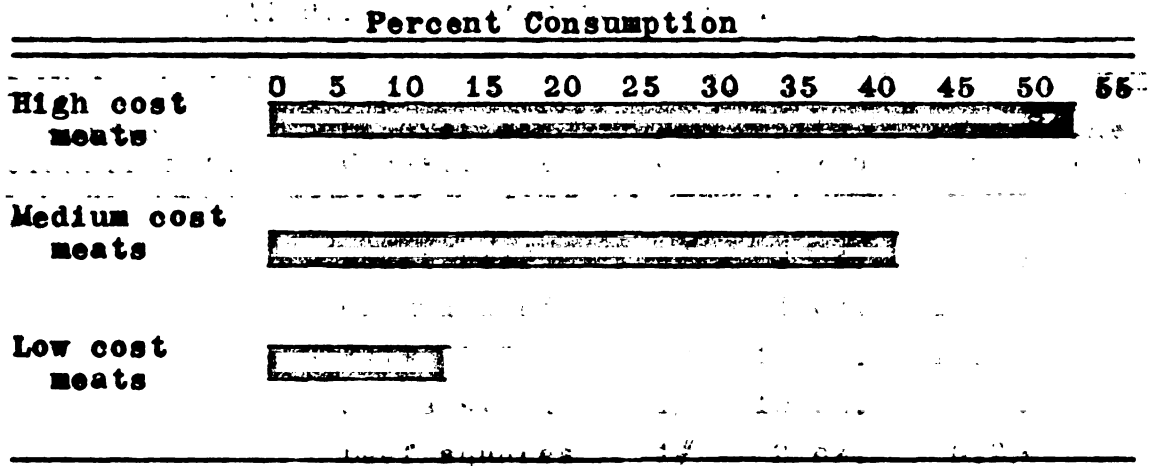


Figure 1. Percentage per capita consumption of high, medium, and low cost meat for Landon Residence Hall winter term 1958.

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.

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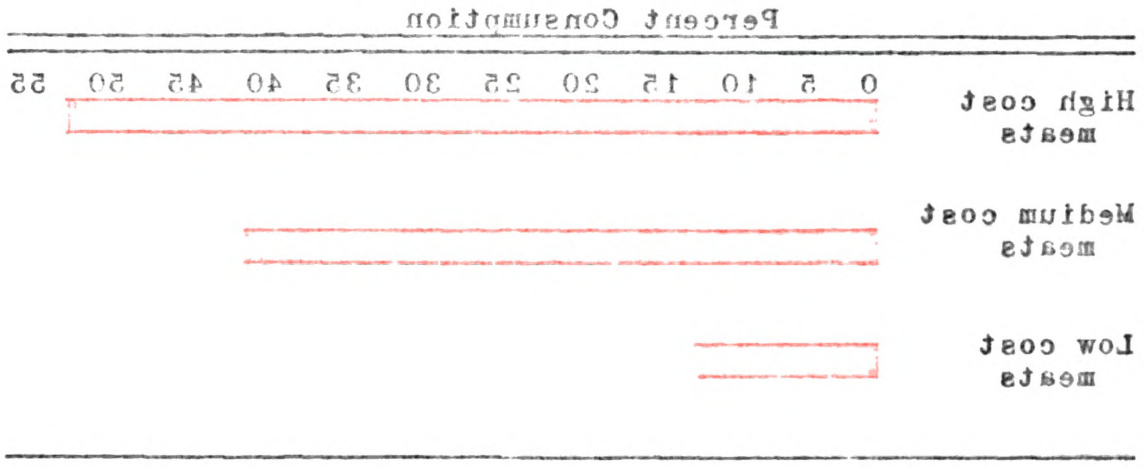


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was served as roast pork. Ham and bacon each comprised eighteen percent of the total pork consumption.

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# 6 1/2 oz.	8.9%
Pork			
	Pork chops	1# 4 oz.	12.9%
	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 outlets	1# 14 oz.	42.4%
	Veal birds	1# 6 oz.	18.2%
	Roast veal	1# 8 oz.	24.2%
	Other (3)	1# 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 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 London Residence Hall during winter term 1958.

Specific Classification	Reduction 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%	6 1/2 oz.	8.9%
Pork			
Pork chops	1%	4 oz.	13.9%
Roast pork	2%	7 oz.	27.2%
Canadian bacon		13 oz.	9.9%
Ham	1%	10 oz.	18%
Bacon	1%	10 oz.	18%
Other (2)		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 remaining
 2) spareribs, ground pork, ground ham, pork for chop suey
 3) veal patties, veal for chop suey

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 outlets 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 sticks 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.

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 per-

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term of 1938.

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			
	Lamb legs	1# 2 oz.	81.8%
	Other (1)	4 oz.	18.2%
Miscellaneous			
	Cold cuts	9 oz.	32.1%
	Frankfurters	10 oz.	35.7%
	Sausage	3 oz.	10.7%
	City chicken	6 oz.	21.5%
Poultry			
	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	1½oz.	5.2%
	Fish stix	1 oz.	4.7%

1) ground lamb, lamb patties

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

Specific Classification	Percentage Consumption	Per Capita Consumption	Percentage Consumption
Lamb			
Lamb legs	18.2%	2 oz.	1%
Other (1)	81.8%	4 oz.	
Miscellaneous			
Cold cuts	32.1%	9 oz.	
Frankfurters	32.7%	10 oz.	
Sausage	10.7%	3 oz.	
City chicken	21.5%	6 oz.	
Poultry			
Chicken	61.5%	1 1/2	
Turkey	38.5%	10 oz.	
Fish			
Perch	52.3%	11 oz.	
Halibut	23.8%	5 oz.	
Scallops	14.8%	3 oz.	
Shrimp	5.2%	1 1/2 oz.	
Fish sticks	4.7%	1 oz.	
1) Ground lamb, lamb patties			

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 within food groups for London Residence Hall during winter term 1958.

Food Group	Expenditure	Percentage
Coffee	355.25	2.18 %
Staples	1,434.62	8.73 %
Bakery	793.22	4.55 %
Vegetables	1,821.50	11.2 %
Fruits	1,638.50	10.1 %
Fats and oils	322.07	2.09 %
Eggs	412.44	2.67 %
Cheese	232.27	1.51 %
Butter	908.64	5.64 %
Ice Cream	425.33	2.76 %
Milk and Cream	2,732.00	17.1 %
Fish, fresh and frozen	2,208.64	31.9 %
Meat, Poultry,		

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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.

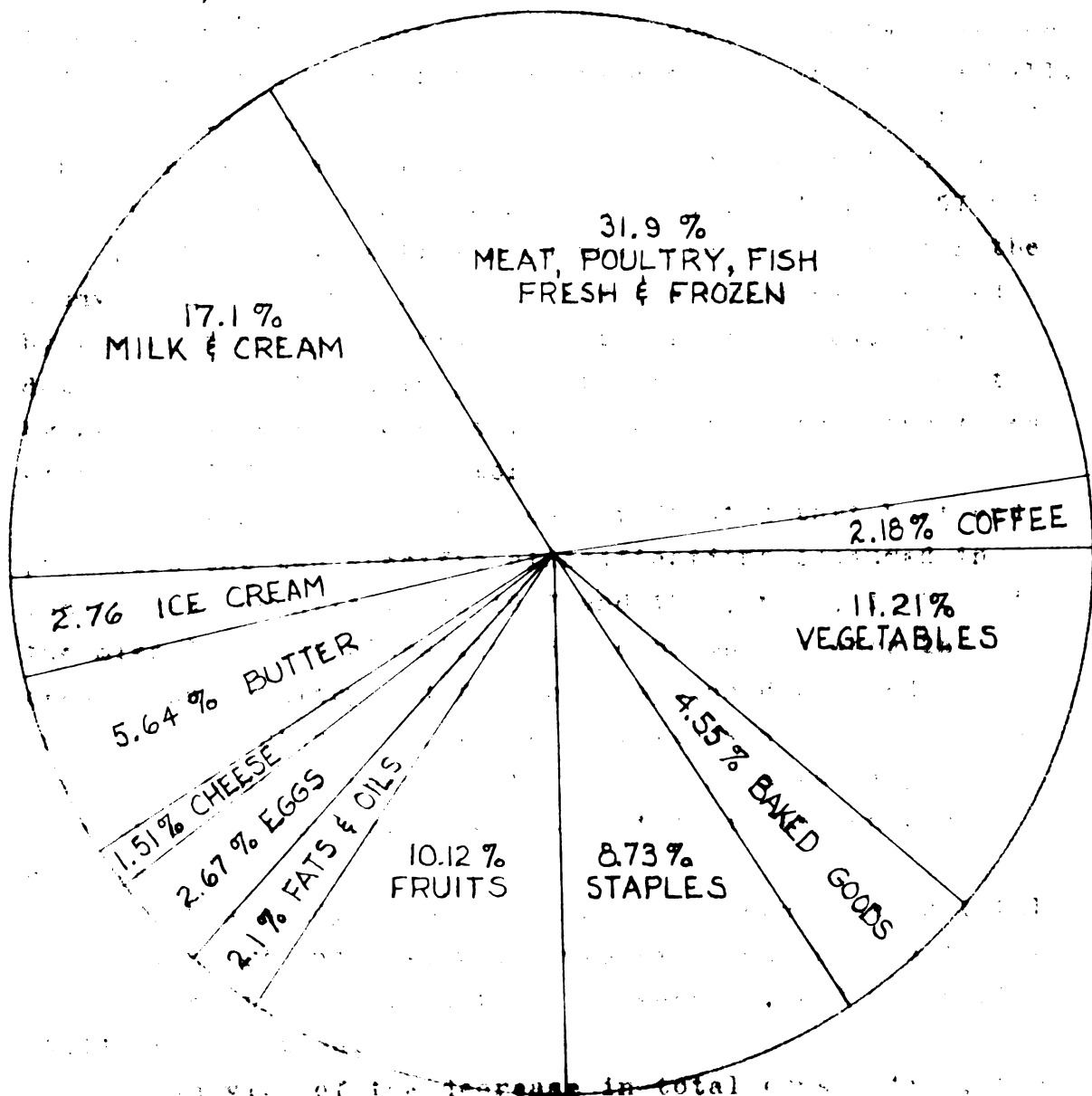


Figure 2. Percentage distribution of expenditure for food groups for Landon Residence Hall, winter term, 1958.

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Figure 2. Percentage distribution of expenditure for food groups for London Residence Hall winter term, 1954.

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

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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

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 cost. The cycle selective menu might then be considered a tool for more effective operation of the food 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)

Date	Meat Classification					
	Corned Beef		Dried Beef		Ground Beef	
	Amount	Cost	Amount	Cost	Amount	Cost
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 1. Meat cost and consumption for beef classification, data sheet No. 1--London Residence Hall Food Service (January 3, 1955, to March 21, 1955)

Date	Meat Classification			
	Amount	Cost	Amount	Cost
March 21	70%	23.10		
March 14	112%	31.92		
March 7	120%	49.20		
Feb. 28			25.80	25.80
Feb. 14-			25.80	25.80
Feb. 21			25.80	25.80
Feb. 14			110%	32.20
Feb. 7	176 %	72.80	25.80	25.80
Jan. 24-	176 %	72.80	25.80	25.80
Feb. 7	176 %	72.80	25.80	25.80
Jan. 31	24%	25.80	70%	25.40
Jan. 24			100%	32.00
Jan. 17			24%	25.80
Jan. 3-			24%	25.80
Jan. 17			90%	25.80
Jan. 10			107%	33.17
Jan. 3			130%	40.30
March 21	332%	110.22		

Table 2, Meat cost and consumption for beef classification, data sheet No. 2--Landon Residence Hall Food Service (January 8, 1955 to March 21, 1955)

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

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

Meat Classification			
Beef Patties 3 Beef St. 4 ox. Beef St. 5 ox.			
Date	Amount	Cost	Amount
Jan. 3	110%	\$37.40	
10	110%	37.40	
17	75%	26.25	
Jan. 3- Jan. 17	295%	101.05	
Jan. 24	85%	30.75	
31	95%	33.25	
Feb. 7	132%	47.25	
Jan. 24- Feb. 7	315%	110.35	
Feb. 14	80%	27.00	
21	95%	33.25	
28	75%	26.25	
Feb. 14- Feb. 28	250%	67.50	
March 7	90%	28.50	
March 14	105%	37.95	
March 21			
March 7- March 21	195%	62.35	

Table 3. 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		
16	100#	\$28.00	134 #	96.48		
17			282 1/2 #	200.57		
Jan. 3- Jan. 17	100#	28.00	567 1/2 #	405.77		
Jan. 24						
31			1103/4 #	78.64		
Feb. 7			91 #	64.61		
Jan. 24- Feb. 7			2013/4#	143.25		
Feb. 14			133 #	94.43		
21			140 #	95.20		
28			200 #	136.00		
Feb. 14- Feb. 28			473 #	325.63		
March 7					73 1/2#	\$62.47
March 14			136 1/2 #	92.82		
March 21					20 #	17.00
March 7- March 21			136 1/2 #	92.82	93 1/2#	79.47

Date	Amount	Cost	Amount	Cost	Amount	Cost
March 21						
March 7-			136 N	# 35.85	93 N	# 19.41
March 21					50	# 17.00
March 14			136 N	# 35.85		
March 7					78 N	# 305.41
Feb. 28						
Feb. 14-			473	# 355.63		
28			200	# 136.00		
21			140	# 32.50		
Feb. 14			133	# 34.43		
Feb. 7			2013\4	# 143.52		
Jan. 24-						
Feb. 7			91	# 64.61		
31			1103\4	# 78.64		
Jan. 24						
Jan. 17						
Jan. 3-	100#	58.00	201 N	# 405.11		
17			282 N	# 200.51		
10	100#	128.00	134	# 36.48		
Jan. 3			121	# 108.75		

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 ½ #	\$68.85		
17	118 #	\$64.90	90#	\$36.00
Jan. 3- Jan. 17	245 ½ #	133.75	90#	36.00
Jan. 24				
31	116 #	\$63.80		
Feb. 7	118 #	\$64.90		
Jan. 24- Feb. 7	234 #	128.70		
Feb. 14				
21	120 ¾ #	\$66.39	90#	\$36.00
28	110 ½ #	\$60.77		
Feb. 14- Feb. 28	231 ¾ #	127.16	90#	36.00
March 7				
14	121 ½ #	\$66.72		
21	95 #	\$55.25		
March 7- March 21	216 ½ #	121.97		

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

Meat Classification									
Date		Weight		Cost		Household		Cost	
Jan. 3	10	157 1/2	#	68.85					
Jan. 17	17	118	#	64.90	60%			\$36.00	
Jan. 24- Jan. 17	3-	245 1/2	#	133.75	60%			36.00	
Jan. 24	31	116	#	63.80					
Feb. 7	7	118	#	64.90					
Jan. 24- Feb. 7		234	#	128.70					
Feb. 14	21	150 3/4	#	66.30	60%			36.00	
Feb. 14	28	110 1/2	#	60.17					
Feb. 14- Feb. 28	14-	231 3/4	#	127.16	60%			36.00	
March 7	14	151 1/2	#	66.75					
March 7	21	95	#	22.25					
March 7- March 21	7-	216 1/2	#	121.97					

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
Corned 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	3.02	4.40
Steak - cube-choice 4 oz.	.39	.26	
Steak - swiss commercial	1.68	1.20	1.13
Boneless stew	.24	.15	.17
Pork chops	.98	.83	.82
Roast pork (boneless 1 lb. loin)	2.50	1.40	1.70
Spareribs	.18	.11	.23
Ground pork	.08	.10	.14
Canadian bacon		.30	.65
Bacon, sliced	.68	.42	.73
Ham, canned	1.80	1.23	1.07
Ground Ham	.23	.03	.05
Veal outlets	.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 2. Summary No. 1, per capita cost of meat, poultry and fish purchases by residential classification for London Residence Unit during winter terms, 1955, 1957, and 1958.

Residential Classification for Meats	Year		
	1955	1957	1958
Veal Roast (BRL)	.14	.34	.32
Veal patties		.12	.09
Veal birds (4 oz.)			.30
Ground veal	.02	.06	.09
Veal cutlets	.61	.70	.70
Ground ham		.03	.05
Ham, canned	1.20	1.23	1.07
Bacon, sliced	.08	.43	.73
Canadian bacon		.30	.65
Ground pork	.08	.10	.14
Spareribs	.18	.11	.23
Roast pork (boneless loin)	2.20	1.40	1.70
Pork chops	.92	.83	.82
Boneless stew	.24	.12	.17
commercial	1.68	1.20	1.13
Steak - Swiss			
4 oz.	.30	.26	
Steak - cube choice			
Beef Round - Good	3.17	3.04	4.40
Liver	.09	.11	.12
Beef squares - 4 oz.		.21	.63
Beef patties - 3 oz.	1.19	1.31	1.02
Ground beef	1.23	2.09	1.69
Dried beef	.22	.08	.12
Corned beef	.27	.27	.12

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	.08
Sole fillet	.30	.20	
Smelt		.05	
White fish	.14		

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

Redemption classification for meats	Year		
	1955	1957	1958
Lamb legs	.14	.44	.73
Lamb stew		.13	
Lamb patties, 4 oz.		.14	.02
Ground lamb	.04		.02
City chicken	.00	.02	.24
Pork for chop suey	.21	.08	.02
Veal for chop suey	.18	.07	.00
Beef for chop suey		.02	
Large bologna	.14	.12	.02
Pickle and pimento loaf	.11	.00	.11
Skinless franks	.24	.22	.23
S. C. sausage	.14	.00	.07
Smoked liver sausage	.22	.00	.07
Chicken, fryers	.70	.74	.42
Chicken, stewers	.40		
Turkey	.02	.74	
Turkey BHT			.21
Perch		.18	.10
Scallops		.02	.12
Halibut steaks			.10
Fish sticks	.22	.12	.02
Shrimp	.42	.20	.02
Sole fillet	.30	.20	
Smelt		.02	
White fish	.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
Corned beef	10 oz.	10 oz.	5 oz.
Dried beef	3 oz.	1 oz.	1 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# 13 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.	1/2 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 7. Summary No. 3 per capita consumption of meat, poultry and fish purchases by redemption classification for London Heatwave Hill during winter terms, 1955, 1957, and 1958.

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

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			1½oz.		3 oz.
Halibut steak					5 oz.
Fish stix	10 oz.		5 oz.		1 oz.
Shrimp	10 oz.		11 oz.		1½oz.
Sole fillet	12 oz.		6 oz.		
Smelt			3 oz.		
Whitefish	3 oz.				

Table 8. Summary for 4 per capita consumption of meat, poultry, and fish purchases by population classification for London Residence Unit during winter terms, 1955, 1957, and 1958.

Reduction Classification for Meats	Year		
	1955	1957	1958
Whitfish	3 oz.		
Smelt		3 oz.	
Sole fillet	12 oz.	6 oz.	1½ oz.
Shrimp	10 oz.	11 oz.	
Fish sticks	10 oz.	5 oz.	1 oz.
Halibut steak			5 oz.
Scallops		1½ oz.	3 oz.
Perch		10 oz.	11 oz.
Turkey BRT			10 oz.
Turkey	1½	1½	
Chicken, stewers	1½		
Chicken, fryers	1½	1½	1½
Sausage			
Smoked liver	8 oz.	2 oz.	3 oz.
S. C. Sausage	2 oz.	2 oz.	3 oz.
Skinless franks	11 oz.	12 oz.	10 oz.
Pimento loaf			
Pickle and	3 oz.	2 oz.	3 oz.
Large Bologna	8 oz.	6 oz.	3 oz.
Beef for chop suey		1 oz.	
Veal for chop suey	6 oz.	3 oz.	3 oz.
Pork for chop suey	6 oz.	3 oz.	3 oz.
City chicken	3 oz.	1 oz.	6 oz.
Ground lamb	1 oz.		2 oz.
Lamb patties		2 oz.	2 oz.
Lamb stew		2 oz.	
Lamb legs	3 oz.	10 oz.	2 oz.

MEATS

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 1. Michigan State University Food Stores Order

Exhibit 1. Michigan State University Food 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 en Casserole
 Potatoes or Rice
 Vegetables 1 _____
 2 _____
 Salads 1 _____
 2 _____
 Dinner Rolls, Butter
 Chocolate Ecairs
 (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 Loaf 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**

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

LUNCH

Soup, Crackers
Cheese and Bacon Dressing 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 en Casserole
Potatoes or Rice
Vegetables 1
2
Salads 1
2
Dinner Rolls, Butter
Chocolate Fingers
(Potato with Cream Fills
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, 1928

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 _____
Goosey Rolls - Butter
Angel Food Cake - Orange
Sauce
Angel Food Cake - Fruit
Cocktail
in whipped cream
Lemon Filled Jelly Roll
or Fruit

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

Hungarian Goulash
Grilled Meat & Cheese Trays
Hot Potato Salad
Salad 1 _____
2 _____
Assorted Breads
Cookies or alternate with Oat-
Fruit

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

Exhibit 3. Women's Residence Hall Menus for days 4,5,6;
Winter term, 1958.

2	Clarified Rice
1	Pie - Feb. 12
1	Date Torte Cherry
	Desserts:
2	Hot Clover Leaf Rolls
2	Salads
1	Vegetables
2	Potatoes
	Savory Veal Cutlets

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

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

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

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

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

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

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

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 _____
2 _____

Jan. 17, Feb. 7, Feb. 28, Mar. 31

Dessert 1 Molasses Cookies
Jan. 17, Alternate with Oat-
meal Cookies
2 Fruit Cocktail
with Banana
Feb. 7, Macaroni & Cheese
Mar. 31, Macaroni & Cheese

Baked Canadian Bacon
Individual Meat Pies
Potatoes - Rice
Vegetables 1 _____
2 _____

Salads 1 _____
2 _____

Rolls & Dark Bread,
Butter
Desserts 1 Cream Pie
2 Half of
Grapefruit

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

Sunday, Jan. 12, Feb. 2, Feb. 23, Mar. 10

DINNER Fried Chicken Potatoes - Rice Vegetable 1 2 1 2 Salad 2 Fan Tan Rolls Strawberry Sundae	DINNER Roast Beef on Turn Celery, Mushrooms, Pickles Jellied Fruit Salad Ice Cream Bars
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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 1 2 Salad 2 Dinner Rolls, Dark Bread, Butter Dessert 1 Chocolate Marsh- mallow Roll 2 Fruit
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Tuesday, Jan. 14, Feb. 4, Feb. 25, Mar. 18

With Banana 2 Fruit Cocktail meal Cookies Alternate with Cat- Dessert 1 Molasses Cookies 2 Salads 1 Assorted Breads, Butter Sandwiches Grilled Peanut Butter & Jelly Hungarian Goulash Juice	Grappfruit 2 Half of Desserts 1 Cream Pie Butter Rolls & Dark Bread, 2 1 2 Salads Vegetables 1 Potatoes - Rice Individual Meat Pies Baked Canadian Bacon
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Exhibit 4. Women's Residence Hall Menu for days 7, 8, 9;
Winter Term, 1932.

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
 Salads 1 _____
 2 _____
 Desserts 1 Canned Fruit
 2 Chocolate Chip
 Bacon, Lettuce & Tomato
 Sandwiches
 Cookies

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

Exhibit 5. Women's Residence Hall Menus for days 10, 11,
 12; Winter term, 1958.

Wednesday, Jan. 17, Feb. 5, Feb. 26, Mar. 19

LUNCH Shepherd's Pie Tuna Salad Sandwich Salads 1 2 Assorted Bread, butter Dessert 1 Ambrosia 2 Baked Custard	DINNER Roasted Beef Boned with Chopped Vegetables, Gravy Spring Greens - Jan. 17 Roasted A La Pomme Feb. 5 French Fried Shrimp Feb. 26 Potatoes Vegetables 1 2 Salads 1 2 Dark Bread, Rolls (Hot) Gross Buns Feb. 26 Desserts 1 Cranberry Sherbet 2 Marble Cake
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Thursday, Jan. 18, Feb. 6, Feb. 17, Mar. 20

Soup, Crackers Sliced Beef Sandwiches French Fried Potatoes Salads 1 2 Desserts 1 Canned Fruit 2 Chocolate Chip Cookies	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
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Friday, Jan. 19, Feb. 7, Feb. 28, Mar. 21

Soup, Crackers Jan. 19, 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 Potatoes, 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
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Exhibit 5. Women's Residence Hall Menus for days 10, 11,
12; Winter term, 1938.

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.

Standard Menu, Jan. 10, 1938

LUNCH	
First Course	Roast Turkey, Dressing, Gravy
Second Course	Greenberry Sauce
Third Course	Hot Apple & Cinnamon Patties
Salads	1 _____
	2 _____
Desserts	1 _____
	2 _____
Beverages	
Coffee, Tea, Milk, Fruit Juice	
Dinner	
First Course	
Second Course	
Third Course	
Salads	
Desserts	
Beverages	

Menu, Jan. 10, 1938

DINNER	
Roast Turkey, Dressing, Gravy	Greenberry Sauce
Hot Apple & Cinnamon Patties	Mashed Potatoes
Vegetable	Cloves, Raisins, Butter
Chocolate Ice Cream	Marshmallow Sauce
Beverages	
Coffee, Tea, Milk, Fruit Juice	
Dinner	
First Course	
Second Course	
Third Course	
Salads	
Desserts	
Beverages	

Menu, Jan. 10, 1938

LUNCH	
Roast Turkey, Dressing, Gravy	Greenberry Sauce
Hot Apple & Cinnamon Patties	Mashed Potatoes
Vegetable	Cloves, Raisins, Butter
Chocolate Ice Cream	Marshmallow Sauce
Beverages	
Coffee, Tea, Milk, Fruit Juice	
Dinner	
First Course	
Second Course	
Third Course	
Salads	
Desserts	
Beverages	

Exhibit 6. Women's Residence Hall Menu for days 12, 14, 15; Winter term, 1938.

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

LUNCH

Juice
Baked Beans - Canadian Bacon
or Scrambled Eggs
Boston Brown Bread, White
Bread, Butter
Salads 1
2
Dessert 1 Fresh Apple
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, Crackers
Dessert 1 Canned Fruit
Grilled Peanut Butter Sand-
wich
Brownies
Salad 1
2
Assorted Breads, Butter
Canned Fruit
Cottage Pudding, Butterscotch
Sauce

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

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

Tomato Juice
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
Hot Rolls, Whole Wheat
Bread, Butter
Dessert Pie
Strawberry Sherbet

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

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

LUNCH	
Juice	
Baked Beans - Canadian Bacon	
or Scrambled Eggs	
Boston Brown Bread, White	
Bread, Butter	
Salads 1	
2	
Dessert 1 Fresh Apple	
2 Baked Cherry	
Dumplings, Cherry	
Sauce	
DINNER	
Turnover Turnovers,	
Grilled Turkey	
Pot Roast of Beef.	
Potatoes	
Vegetables 1	
2	
Salads 1	
2	
Home Made Bread, Dark	
Bread, Butter	
Fruit and Marshmallow	
Jello, Custard Sauce	
Butter Brickle Ice Cream	

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

Soup, Crackers	
Baked Spaghetti	
Salad 1	
2	
Assorted Bread, Butter	
Dessert 1 Canned Fruit	
2 Peanut Butter	
Brownies	
Fried Liver	
Swedish Meat Balls	
Potatoes	
Vegetables 1	
2	
Salads 1	
2	
Orange Roll, Whole Wheat	
Bread, Butter	
Desserts Apple Goodie	
Layer Cake	
1 Coconut Gold Cake	
2 Pineapple 1 Pink	
Layer	
3 Chocolate Peppermint	

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

Tomato Juice	
Hamburgers, Buns	
Mustard, Onions, Catsup	
Salad 1	
2	
Dessert 1 Tapioca Cream with	
Cinnamon Candy	
2 Banana	
Spanish Steak	
Fried Ham Slices	
White Potatoes - Sweet	
Potatoes	
Vegetables 1	
2	
Salads 1	
2	
Hot Rolls, Whole Wheat	
Bread, Butter	
Dessert 1 Pie	
Strawberry Sherbet	

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

LUNCH

Soup, Crackers
 Creamed Chipped Beef on Rusks
 Deviled Eggs on Rusks, Cheese
 Sauce
 Rotate with Egg Salad Sand-
 wich
 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-
 wich
 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 Citrous 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

Exhibit 8. Women's Residence Hall Menus for days 19, 20,
 21; Winter term 1958.

SUNDAY, Jan. 20, Feb. 18, Mar. 9

DINNER

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

SUPPER

Assorted Cake & Cookies
 Jelly
 Assorted Breads, Butter
 Filling
 Lima Bean Salad Sandwich
 Soup, Crackers

SUNDAY, Jan. 20, Feb. 18, Mar. 9

Lunch

Strawberry Sundae
 Cottage Pudding, Butterscotch
 Canned Fruit
 Assorted Breads, Butter
 Salad 1
 Grilled Peanut Butter Sandwich
 Jambalaya or
 Soup, Crackers

Dinner

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

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

Lunch

2 Fruit
 Ice Cream Slice
 Dessert 1 Peppermint Stick
 Salad 1
 Rotate with Egg Salad Sandwich
 Sauce
 Deviled Eggs on Buns, Cheese
 Creamed Chipped Beef on Buns
 Soup, Crackers

Dinner

2 Orange Clifton
 Delicacies
 Desserts 1 Pineapple
 Dark Bread, Butter
 Butter
 Hot Biscuits, Honey
 Salads 2
 Vegetables 1
 Potatoes
 Apples
 Casserole with scalloped
 M. S. U. Sauce in
 Sauce
 Baked Sole, Lemon Egg

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