

A STUDY OF WASTE IN TWO DINING ROOMS OF THE
RESIDENCE HALLS OF TEXAS STATE
COLLEGE FOR WOMEN

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BY

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PREFACE

The writer wishes to express her sincere appreciation and gratitude to Dr. Ercel S. Eppright for the interest, consideration, and helpful criticisms which have guided this study.

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CHAPTER I

INTRODUCTION

A marked increase of interest in the conservation of foodstuffs is prevalent today, because of the food shortages brought about by the increasing demands of our armed forces, Lend-Lease requirements, and relief supplies to the peoples of liberated countries. During these wartime years the government has constantly stressed the conservation of food. At the suggestion of the War Food Administration, a national food conservation campaign has been carried out through various agencies such as bulletins, posters, articles in magazines, talks on the radio, and advertisements on the moving picture screen. Thus the general public has been well informed of the present food shortages and of each citizen's duty to save as much as possible in order to build up the nation's stockpiles of food. The results of the national food conservation program with college students attending the Texas State College for Women may be judged by this study. The first phase of the problem as carried out was a study of the edible food waste in Brackenridge and Lowry dining rooms of the Texas State College for Women over a period of eight weeks from March 12 to May 7, 1945. The second was an effort to determine some of the factors that

may influence the amount of waste such as:

1. Differences in the two dormitory groups.
2. Day of the week.
3. Meal of the day.
4. Weather.
5. Nature of the menu.
6. Events on the campus.
7. National events.

In the third phase of the study the object was to observe the effectiveness of various measures designed to make the students more conscious of good nutrition and the need of prevention of waste. In each phase the criterion used was the amount of edible food waste per student per day.

In February, 1945, a letter from the American Dietetic Association was received by the Home Economics Department of the Texas State College for Women. This letter contained a request for the cooperation of the college in making a controlled study of the plate waste by the students for general use in food administration units. This additional interest increased the writer's desire to obtain accurate information as to the present status of food waste in college dining rooms.

CHAPTER II

REVIEW OF LITERATURE

M. L. Wilson in a recent article printed in 1943, stated that the American people wasted four times as much food as could be obtained by expanding production to the limit of their land and labor resources. In other words, one-fourth to one-fifth of the food produced was thrown away. In the transformation of our food resources into strength and efficiency for fighting men and working people, this loss was overwhelmingly large and needless. In 1943 the food wasted would have supplied the Army, Navy, and Lend-Lease requirements for that year.¹

In 1941 a survey of garbage collection in 247 cities showed that the average American family of four persons throws away a half-ton of food a year. That's roughly two-thirds of a pound per person per day. And the average civilian eats only a little more than four pounds per day.²

From this survey it was apparent that the food wasted in the American homes was sufficient to feed an armed force larger than necessary for the war, and in addition this wasted food might mean the difference between starvation and life for

¹M. L. Wilson, "We Waste Enough to Feed an Army," American Magazine, November, 1943, pp. 37-38.

²Ibid., p. 37.

millions of people in occupied Europe.¹

In order that this large amount of waste may seem significant to the average American, he must be made aware of the food situation abroad and at home. There were several reasons for the shortage of food over a large part of the world's area. First, about sixty million able-bodied young men were withdrawn from productive work and entered into the business of war: at least half of these were farmers, and millions more were engaged in transportation and distribution of food. Second, armies ate more and better food than civilians; for example, "Our soldiers are eating more than three times as much meat as is now available for American civilians."² Third, millions of acres of farm land have been put out of use through the devastation of the war; some of it, planted with mines or invaded by the sea, will not be usable for years. Fourth, the worldwide shortage of shipping made it difficult to carry food overseas; and in the liberated countries the breakdown in transportation made it impossible to get adequate distribution of such food as existed. Fifth, as the enemies were driven back, the demands on the food available to the Allies became greater; for "we are now feeding one hundred million more people than we were a couple of years ago."³ The five

¹Ibid., p. 38.

²Anonymous, "Military Review," New Republic, CXII (April 2, 1945), 436.

³Ibid.

reasons for a shortage of food in the United States were as follows: there were eleven million in the armed services, nearly all of these eating far more and better food than they had ever eaten before. Millions of war workers had increased incomes and were also eating more and better foods. The flourishing black market in foods made for an unequal distribution, some getting too much and others too little. The transportation shortage accentuated inequality. Eight per cent of our food was shipped abroad on Lend-Lease shipments.¹ After viewing the food situation overseas and in the United States, one could discover two obvious facts. While Americans were on short rations, this limited supply did not endanger the nutritional health of the nation.

Despite the food shortages, the people in the United States continued to eat well and to have a balanced diet. The prediction for the summer months of 1945 was that there would be plenty of grains, a good supply of fresh fruits, vegetables, and milk. There was not enough meat, sugar, butter, cheese, fats, and canned goods during the summer months of 1945. The poultry and eggs were scarce during this period. Also the announcement that the army was to feed over two million persons, which included prisoners of war, regular and guerrilla units of Allied armies, and civilians working with the Army overseas, came as a

¹Ibid., p. 437.

surprise to many uninformed citizens.¹ And, as President Roosevelt said, "In the name of common decency we must and will pull our belts tighter to help, as much as possible, people less fortunate in other parts of the world."²

The fighting men and allies of the United States needed twenty-three per cent of the total food production. This the United States provided together with two per cent of the total supply which was sent to their territories and South American neighbors. The remaining seventy-five per cent was allotted for civilian consumption in the United States. As the strength of the armed forces constantly increased, the food which they required had to be gradually stepped up in amount.³

There was not sufficient food to meet all requirements as the world entered the last half of the sixth year of war. The United States, being the greatest food producer in the world, met its responsibility in fulfilling the increased need. It was Lt. General Somervell who then demanded more and more food. The army which was feeding prisoners of war and part of the French and Italian armies, had recently added three hundred thousand liberated Philippine Scouts. In March of 1945, Marvin Jones, War Food

¹Anonymous, "Food Pinch Is Tightening," Business Week, March 31, 1945, pp. 17-19.

²Ibid.

³Marvin Jones, "Facts About Food Allocation," Forecast for Home Economics, October, 1943, pp. 9-10.

Administrator, was concerned about the decline in civilian food supply.¹ The State Department represented by Harry Hopkins suggested that the United States was losing favor in the liberated areas of Europe because of the scarcity of food supplies which were sent there. The battle for food among the Army, starving Europe, and United States civilians continued to the war's end and longer.²

Special studies of food consumption have been made during the past two years on the food preferences of the soldier, the percentage of men who refused to eat certain foods, and the conditions which had a tendency to govern their appetite. This information was used as a background for further studies by the Food Service Section. It also stimulated ideas which could be applied in arousing a consciousness of the need for conservation of food, not only among officers and enlisted men who ate in the army mess but also among those who were responsible for the preparation and service of food. Posters and other printed material, close supervision, and directives have been used for this purpose. Posters often were the work of the soldiers themselves. Some of the illustrations showed artistic talent; others, original thought in the slogans used. The camp newspaper was an excellent medium for brief nutrition stories and for demonstrating by means of actual figures

¹Anonymous, "Who Gets the Food," Time, XLVI (March 26, 1945), 17-18.

²Ibid.

the savings in pounds and dollars. Food enough for one helping for each man was put in dishes and second servings were brought out later. Sometimes printed anti-waste cards bearing pointed remarks, were handed to enlisted men who took more than they could eat. The most effective symbol of waste was the garbage pail.¹

The familiar G. I. can, so generous in size, is no longer kept in the mess hall. In its place, one may see several #10 cans plainly labeled "meat"; "bread"; "potatoes"; The soldiers are required to scrape all leftover food into the proper can. As a result, many of them will eat the last bit of food rather than stand in line to separate individual items.²

This procedure had a further advantage in that it served to determine the popularity of food. The Food Service Section kept records of the different kinds of waste and the amounts of waste per person per day. In some camps, the mess officer explained to the men through a loud speaker the desirability of not taking more food than they could eat. In others, a sound truck stopped at each mess hall where enlisted men were waiting to eat, and brief talks were given on conservation of food. All talks were given in popular, simple language, and dramatized as much as possible.³

In the fall of 1943, the War Advertising Council began mustering forces for one of its largest educational campaigns against the toughest American home-front problem, the

¹Mary I. Barber, "War on Waste in the Army," Journal of the American Dietetic Association, XX (June, 1944), 358.

²Ibid.

³Ibid., p. 360.

impending food crisis. Behind the drive was the War Food Administration Board. The purpose of the "Food Fights for Freedom" program was to locate a now non-existent reserve. Also by reducing waste to its absolute minimum and by governing the eating habits into the seven basic and least critical foods, the demand for certain foods needed by the Army was lessened. As the press began handing the drive down to food processors, distributors, and retailers, the Council started an educational barrage on consumers through radio, newspapers, and posters.¹

Food, one of the most important materials with which wars are fought, may be used as a form of sabotage if improperly distributed among the civilian population.²

Americans can do their part in the campaign launched by the War Food Administration, and they can help to secure the success of the war. The orders are fourfold. "We must produce. We must conserve. We must share with starving people we liberate. . . ."³

Several years ago an enterprising couple, Ronald J. Chennock and wife, of Glencoe, Illinois, revived the Clean Plate Club, which had been created during World War I. The

¹Anonymous, "End Food Waste," Business Week, August 14, 1943, p. 98.

²Lansing P. Shield, "Home Front Food: A Problem Child," Journal of Home Economics, XXXVIII (November, 1944), 553.

³Anonymous, "Take Your Battle Stations for the Big Offensive on the Food Front," Independent Woman, November, 1943, p. 322.

newspapers advertised their work and soon the idea was spread throughout the United States. The clean plate was an important symbol of food conservation. It required careful meal planning, and serving only that which could be eaten. It was the small amount of food waste that added up to a large amount over a period of time.¹ In Oconto County, Wisconsin, the people wholeheartedly participated in the clean plate campaign, which was conducted by the Oconto City Nutrition Committee through a poster contest in the public schools. The winning posters were displayed in the courthouse during the March session of the County Board; the five winning posters were sent to the regional War Food Administration representative. The remaining posters which received favorable mention were displayed in business houses throughout the country. To supplement the poster contest, short weekly news articles concerning food conservation appeared on the front pages of county papers. Announcements over radio stations reported the progress of the campaign. The campaign had been effective in encouraging the conservation of vital food materials.²

In 1944 the food shortages made the prevention of waste more important than ever before. A subcommittee of the Administration Section of the American Dietetic Association had endeavored to formulate a simple method of procedure

¹Wilson, op. cit., p. 38.

²Winifred G. Bagnall and Isabel Wright, "Clean Plate Campaign," Journal of Home Economics, XXXVI (October, 1944), 510.

to provide a uniform system by which any hospital or institution could readily check plate waste separation in feeding units. The suggested procedures included waste separation, equipment needed, daily waste chart, and a suggested experiment to be conducted for a two-week period. "The information thus obtained may serve, too, as a guide to better menu planning, improved food production in the kitchen, and lead to better food service in each department."¹

The shortage of foodstuffs in relation to the ever-increasing demands of the army and the people of liberated countries stressed the importance of the conservation of food. In 1944, the government, army, and groups of citizens of the United States were campaigning to combat food waste. Thus the study which was suggested by the American Dietetic Association increased the writer's interest in the conservation of food waste.

In complying with the national emergency, a similar program was conducted in the two college dining rooms of the Texas State College for Women.

¹Anonymous, "A Method of Checking and Evaluating Plate Waste in Hospitals and Other Feeding Units," Journal of the American Dietetic Association, XX (June, 1944), 376.

CHAPTER III

METHODS OF PROCEDURE

The purpose of this study in the two college dining rooms of the Texas State College for Women was to determine some of the factors that might influence the amount of food waste and to observe the effectiveness of a nutrition educational program in relation to the food waste per person per day. In order that data concerning the amount of food waste per person per day might be readily obtained the interest and cooperation of the chief dietitian and her staff were first enlisted.

Since the data of this study were obtained in the dining rooms of the Texas State College for Women, a brief description of the menu planning and service follows. At breakfast the menu includes fruit, assorted cereals, eggs, bacon or sausage, toast, preserves and a choice of beverages. Occasionally doughnuts, sweet rolls, biscuits, or French toast are served. Luncheon consists of a meat or meat substitute, two vegetables, salad, yeast bread or quick breads, dessert and a choice of two beverages. Dinner consists of a meat or meat substitute, three vegetables, salad, rolls or hot breads, dessert and a choice of two

beverages. The only exception to these general patterns is that on Sunday nights a paper plate containing a cold lunch is given to each student. As this snack is not eaten in the dining rooms, there is no way of recording the amount of waste.

The "self-service" type of service is used in the two dining rooms. The student has a certain amount of choice; for at breakfast one may choose either cooked or prepared cereal and any one of the four beverages, coffee, cocoa, tea, or milk. At luncheon and dinner there is a choice of beverages such as coffee or milk, hot cocoa or milk, iced tea or milk, and milk or milk chocolate. The student may decide for herself whether she will be able to eat the dessert and salad in addition to the food served on the plate. The food counter is arranged in the following order: water, beverages, salad, plate which contains hot food, and dessert. At the end of the counter is a table containing second servings. Here the students may obtain additional servings of meat or meat substitutes, vegetables, bread and beverages. If there are extra supplies of desserts and salads, these items are also placed on this table. Second servings are given to the students only after the first serving has been eaten, for the waste increased when the students were allowed to take all that they thought they could eat at one time.

The forms used to record the edible waste were those

prepared by the American Dietetic Association.¹ Each form represented a record of the waste for one week. Sixteen copies of the record forms were typed. Eight were given to Brackenridge dining room and the remaining eight were given to Lowry. The edible waste was then recorded each meal for a period of eight weeks by the assistant dietitians. After the serving girls cleared the tables, the plates were brought to the window of the room where the dishes were scraped and washed. Here a kitchen employee separated the edible and inedible waste and put each in its respective garbage cans. Before the garbage cans were removed from the kitchen, the cans were weighed on a platform scale. The actual weight of the can, which was thirty pounds, was deducted from the gross weight; and the net weight of the edible waste was recorded by the assistant dietitian on the form provided by the writer. The contents of the edible waste were listed in order of their apparent predominance in each meal. The date and number of students served each meal, and the reasons for waste as judged by the dietitian and her staff were written in the spaces provided for that information on the record form. The amount of waste per student per meal was calculated and recorded each day by the writer. The number of ounces of edible food

¹Anonymous, "Formulation of Procedures for Checking and Evaluating Plate Waste in Hospitals and Other Feeding Units," Journal of the American Dietetic Association, XX (June, 1944), 377.

waste per student per meal was obtained by dividing the number of pounds of edible food waste per meal by the number of students attending each meal.

The record forms, which were kept in Lowry and Brackenridge dining rooms for the eight-week period, appear in the Appendix.

Daily records were kept pertaining to the factors which might influence the amount of edible food waste per student in Brackenridge and Lowry dining rooms. The various factors included the weather, the day of the week, the total amount of edible waste per student per day, the events (campus and national), and the nutrition educational program. These factors were recorded on chart forms, which may be found in the Appendix. The menus served during the eight-week period of March 12 to May 7, 1945, were filed for later use in determining the relation of the amount of waste to the nature of the menu. A copy of these menus may be found in the Appendix.

The nutrition and publicity program was divided into seven parts. First, educational material in the form of pamphlets was distributed in Brackenridge and Lowry dining rooms March 15, 1945, in connection with Self-Development Week on the campus. Each year the college sponsors a special program emphasizing self-development in all its phases. Two thousand pamphlets were printed. One thousand pamphlets were distributed in each of the two dining rooms at the

evening meal. The theme of the pamphlet was, "If you would be beautiful, smart, healthy, and patriotic, you must eat right." On the inside of the pamphlet were the following items: a copy of the Texas Food Standard, the menu for the day, and many slogans emphasizing a clean plate.

The second part of the educational program was in the form of talks, which were given to all students on the campus at house meetings by the eight administrative training course students on the night of March 22, 1945. The talks were of a similar nature and stressed the large amount of edible food waste the past week as compared with the food shortages, demands of the armed forces, and labor problems.

The next step in the procedure was directed toward the individual in place of the group as in the previous steps. Informal, personal conferences with students in the dining rooms were conducted by the eight administrative students to determine why food was being wasted. These conferences were conducted during the meal hours in the dining rooms over a period of one week.

During the first week of April, 1945, the educational program was continued by the use of nutrition posters, which were received from the National Livestock and Meat Board. The posters portrayed the seven basic foods and emphasized eating a balanced diet. The posters, which were painted on a dark background, were placed on a light-colored screen at the beginning of the service line in each dining room. While the students were picking up their

trays before passing on to the food counter, they could easily read the nutritional information.

The fifth division of the nutrition educational campaign introduced a competitive spirit between the two dormitories in an effort to lessen food waste. Barometers, which displayed a daily comparison of the number of pounds of edible food waste in Brackenridge and Lowry dining rooms, were placed on each of the two silver racks in each dining room on April 12, 1945. The four barometers, two in each dining room, were constructed from one-fourth-inch Bristol board in the college workshop. The dimensions of the barometers were three feet in length and one foot in width. Each one was lettered "Food Waste Daily in Brackenridge and Lowry." The number of pounds from one hundred through eight hundred was painted in black against a white background in a vertical line. A record of the food waste for each day was made by moving a red satin ribbon, which was one inch in width, up or down the scale to show the exact number of pounds of food wasted in each dining room. As the students picked up their trays and wrapped silver, they observed the amounts of food wasted the previous day and the comparison between the two groups. This procedure was continued for one month.

The sixth step in the educational program was to observe the effect of printed material, which was accompanied by illustrations. On April 26, 1945, a song, which

was written by several of the administrative training course students, was distributed on mimeographed sheets in each dining room during the evening meal. Small groups of students in each dining room went to all of the tables singing the song that was handed to each student as she came into the dining room. This song was sung to the tune of a popular song, "Accentuate the Positive." A copy of the song follows:

Don't Be a Shirker with Your Food

You've got to eat all the food upon your plate,
If with that handsome man you'd rate,
Come now and let's not hesitate,
Don't be a shirker with your food.

The many foods that here are served to you,
All have their useful purpose, too,
Vitamins, minerals, carbohydrates, too,
Don't be a shirker with your food.

To illustrate just what I mean,
Carrots, beets, and turnips,
Spinach, cabbage, greens;
What do you do
Just 'cause one of these foods don't rate?

You've got to eat all the food upon your plate,
If with that handsome man you'd rate,
Come now and let's don't hesitate,
Don't be a shirker with your food.

The seventh part, the publicity of the educational campaign in regard to nutrition and waste, was handled by the college newspaper, The Lass-O, and the college photographer. During the eight-week period of the campaign, articles which advertised good nutrition and less waste appeared in The Lass-O. These papers were distributed to the

students each Friday afternoon. A March issue of The Lass-O contained a picture, which displayed the actual process of separating and weighing the edible food waste by one of the assistant dietitians and the writer. A detailed description¹ explaining the drive against food waste was printed under the picture. During the succeeding weeks of the campaign, articles, which reported the progress of the food waste drive as shown by the barometers in each dining room, appeared in The Lass-O. The spirit of competition between the two dormitory groups was enlivened by a picture published in The Lass-O on April 20, 1945. This picture portrayed four students who displayed the foods that were wasted in large amounts, such as bread, lettuce and carrots. The barometer, which recorded that Brackenridge was wasting a higher amount of food than Lowry, was in the foreground of the picture. A caption under the picture was entitled, "Brack Is Still Behind But Expects to Get Ahead." A brief article, which described the food wasted the previous week by the groups of both dining rooms, accompanied the picture.²

¹Anonymous, "Food, Labor Shortage Explained to Students," The Lass-O, XXI (March 23, 1945), 6.

²Anonymous, "Brack Is Still Behind but Expects to Get Ahead," The Lass-O, XXI (April 20, 1945), 2.

CHAPTER IV

PRESENTATION AND DISCUSSION OF RESULTS

In 1941 the survey of garbage collections in 247 cities recorded a food waste of two-thirds pound or ten and two-thirds ounces per person per day for the average American family.¹ The food waste of the students in Lowry and Brackenridge was lower than ten and two-thirds ounces per person per day. The upperclassmen of Brackenridge dining room wasted 1.92 ounces less than the average American, while the underclassmen of Lowry dining room wasted 1.08 ounces less. Although the students of both dining rooms recorded a large amount of food waste in relation to the food shortage, the edible food waste in the college dining rooms was not as large as the average waste in the American home.

The first three days of the waste study were recorded without the students' knowledge. The nutrition educational program was not in progress; therefore, these days, with an average waste of 8.75 ounces per student per day for Brackenridge dining room and 9.59 ounces for Lowry dining room, might be considered as that period of the study which was uninfluenced by education or propaganda.

¹M. L. Wilson, "We Waste Enough to Feed an Army," American Magazine, November, 1943, pp. 37-38.

Analysis of Chart I in Relation to
Factors Influencing the Food Waste

The factors studied were the following: differences in the two groups as shown by curves of graph, publicity, campus and national events, and nutrition program. A study of Chart I and Tables XVII through XXIV, which may be found in the Appendix, revealed certain similarities and certain differences in the eating practices of the two groups studied; namely, the students of Brackenridge and Lowry dining rooms.

Differences in the two groups as shown by curves of graph. -- An observation of Chart I revealed that the students in Lowry dining room were consistent in maintaining a lower level of waste. The broken line, which indicated the Lowry group, held to a regular pattern with a slight drop during the last week of the study. The only exception was that there was an abrupt decline of waste on Sunday throughout the period of the study. This was due to the fact that the amount of waste for only two meals was recorded since the evening meal consisted of a cold lunch, which was eaten outside of the dining room. The food waste of the students of Lowry dining room followed a regular line as contrasted with the decidedly irregular line of food waste of the group in Brackenridge dining room. The first week of the anti-waste program presented a rather regular pattern for Brackenridge, but there was a succession of

Lowry dining room

Brackenridge dining room

Scale: Each number is allowed two squares.

Ounces

20
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18
17
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Date

March

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sudden inclines and declines for the next four weeks of the study. The last three weeks of the study indicated that the students in Brackenridge were becoming more consistent in their level of waste since there was a more gradual decrease in the amount of waste from day to day. The sharp downward slant on Sundays was due to the same reason as given for the Lowry group.

The differences for the peak period for Brackenridge from March 24 through April 6, 1945, and the more regular line for Lowry may have been due to many factors. As these are discussed under the publicity, campus and national events, and the nutrition program, the writer's interest turned to the menus and the type of waste for each meal. Thus, the reader may observe if these factors could have been the cause of the distinct differences between the two groups. As shown in the curve graph, the most abrupt inclines in the amount of waste for Brackenridge occurred from March 24 through April 6, 1945. The average amount of edible food waste per student per day during this period was 11.73 ounces for the students of Brackenridge dining room and 8.89 ounces for Lowry, a difference of 2.84 ounces between the two groups. During this peak period of food waste for the Brackenridge unit, it was impossible because of the extreme meat shortage at this time to serve beef. Sausage, bacon, ham, frankfurters, pork chops, and chicken were the only meats available; and there was not an abundance

of these. Thus, it was necessary to serve numerous egg, vegetable, and meat extender dishes. Under the ration program, it was an absolute necessity to serve as many fresh vegetables as possible in order for the students to have a balanced diet. Squash, cabbage, cauliflower, rutabagas, onions, tomatoes, and lettuce were served frequently. According to the waste tables, these foods were often found in the garbage cans in sufficient amounts to have been recorded. Although all of the students had been informed of the efforts, which the college staff was exerting to place each meal before them, the underclassmen in Lowry dining room responded more wholeheartedly to the food situation than the upperclassmen of Brackenridge dining room. However, the smaller amount of food waste of the underclassmen may have been due to the natural hunger of the younger growing girls.

The chart indicates that April 17 through 21, 1945, was an intermediate or medium of waste for both dormitories. In both the Brackenridge and Lowry units, the amount of food waste appeared to be rather regular. The average waste per student per day was 9.9 ounces for Brackenridge and 8.97 ounces for Lowry, a variation of 0.93 ounce. At this interval in the waste study, some beef and cheese were available to supplement the menus. The difference between the two dormitories at the medium level of food waste may have been due to the reactions of each group to

the waste conservation program.

April 30 through May 6, 1945, marked the period of the lowest level of waste. The group in Brackenridge registered an average waste of 7.28 ounces per student per day in contrast with 6.6 ounces wasted by the group in Lowry. Even though these figures presented an appreciable decrease of food waste since the beginning of the study, there was still a slight difference of 0.68 ounce per person per day between the two groups. This information presented the theory that the underclassmen's food prejudices were more easily changed by a nutrition educational program than the upperclassmen's and thus offered an explanation for the slight variation in the amount of food waste.

Publicity. -- The publicity of the nutrition educational campaign was conducted by the college newspaper, The Lass-O, and the college photographer. During the eight-week period of the campaign, articles that advertised good nutrition and less waste appeared in The Lass-O, which was distributed to the students each Friday afternoon. On the afternoon of March 16, 1945, an editorial, announcing the forthcoming anti-waste drive, was printed in The Lass-O. The next day the edible food waste per person per day dropped 0.18 ounce in Brackenridge dining room and 1.1 ounces in Lowry dining room. On the following Friday, March 23, 1945, a picture of the waste campaign was portrayed in the school paper and was accompanied by articles,

reviewing the anti-waste talks which were given the previous night. The food waste of the succeeding day recorded a marked increase of 6.97 ounces per student per day for the group of Brackenridge dining room, while the group of Lowry dining room lowered their record of the preceding day 2.07 ounces. During the subsequent weeks of the anti-waste drive, articles which reported the progress of both dining rooms were written in The Lass-O each Friday. The day after the school paper had been distributed there was not a consistent decrease in the waste; it continued to rise one time but was lower the next. When the edible food waste was averaged for the week following each issue of The Lass-O, a continued decrease in waste for both groups was noted during the last three weeks of the study. The publicity of the campaign was to some extent continuous and may have been reflected in improvements noted in connection with other measures. A summary table of the increase and decrease of the edible food waste for each dining room in relation to the publicity may be found on the following page.

Campus and national events. -- On the night of March 17, 1945, there was a dance to which all the students on the campus were invited. The edible food waste for that day was 9.26 ounces per student in the Brackenridge unit and 6.5 ounces in the Lowry dining unit. This amount of waste presented a reduction of 0.18 ounce per student per day for the group of Brackenridge and 1.1 ounces for the group of Lowry dining room as compared with the waste

TABLE I
SUMMARY TABLE OF EDIBLE FOOD WASTE PER STUDENT
PER DAY IN RELATION TO PUBLICITY

Publicity Measures	Change in Edible Waste Per Student Per Day			
	First Day Following Publicity		First Week Following Publicity*	
	Brackenridge	Lowry	Brackenridge	Lowry
	Oz.	Oz.	Oz.	Oz.
Editorial in <u>The Lass-O</u> , March 16, 1945.....	-0.2	-1.1	-0.8	-1.4
Article and picture in <u>The Lass-O</u> , March 23, 1945....	/ 6.9	-2.1	/ 2.7	-0.3
Article in <u>The Lass-O</u> , March 30, 1945.....	/ 5.1	/ 0.9	/ 2.3	/ 1.9
Article in <u>The Lass-O</u> , April 6, 1945.....	-2.6	-2.6	-3.3	-1.5
Article in <u>The Lass-O</u> , April 13, 1945.....	-0.7	/ 0.3	/ 0.5	/ 0.7
Article and picture in <u>The Lass-O</u> , April 20, 1945....	/ 2.2	/ 0.3	-0.7	-0.2
Article in <u>The Lass-O</u> , April 27, 1945.....	/ 1.5	-1.7	-1.8	-2.1
Article in <u>The Lass-O</u> , May 4, 1945.....	/ 1.7	/ 0.7	-0.5	-0.5

*First week was compared with average waste of first three days of the study. Brackenridge recorded 8.75 ounces and Lowry registered 9.59 ounces.

of the previous day. The Junior dance was held the night of April 21, 1945. There was a noticeable increase of 2.2 ounces of edible food waste per person per day in the upper-classmen's dining room, Brackenridge, on the day of this dance. On the night of May 5, 1945, the Senior dance was scheduled. The food waste for May 5, 1945, in the upper-classmen's dining room increased from 7.4 ounces per student per day of the preceding day to 9.12 ounces, an increase of 1.72 ounces. From these figures the reader may observe that although the All-College Dance did not apparently affect the students' eating practices, the special class dances may have been responsible for a lessened appetite and an increase of food waste. As judged by the amount of food waste, it was apparent to the writer that the students were more interested in their class dances than in those of the entire student body.

Thursday, April 26, 1945, was Senior Day. The amount of food waste in the upperclassmen's dining room, Brackenridge, rose from 9.71 ounces per student per day for the preceding day to 11.27 ounces, an increase of 1.56 ounces. It is possible that this increase of waste was caused by the excitement of the seniors concerning their traditional holiday. Since the seniors did not have to attend classes on this day, they may have eaten more in between meals and thus dulled their appetites.

Each Monday night during the food waste study a

Spanish movie was attended by a small number of the students. The average waste for these days was 9.48 ounces per person per day for the group of Brackenridge dining room and 9.44 ounces for groups eating in Lowry dining room. As the average of the edible food waste per person per day for the entire study was 10.22 ounces for Brackenridge and 8.93 ounces for Lowry, the writer assumed that the Spanish movie did not affect the eating habits of the two groups as only a small number of the total students attended.

On each Saturday night of the waste study, College Club and a campus movie were sources of entertainment for all of the students. The average waste for these days was 11.53 ounces per student per day for Brackenridge and 8.62 ounces for Lowry. Whereas the average edible food waste for the eight-week period of the study was 10.22 ounces per student per day for the students in Brackenridge dining room and 8.93 ounces for the students in Lowry, this presented an increase in food waste of 1.31 ounces for Brackenridge and a decrease of 0.31 ounce for Lowry. It was apparent to the writer that the upperclassmen's eating practices were more easily influenced by dates and entertainment than were those of the underclassmen. On Saturday many of the students went to town to eat their night meal; therefore all of the students were not represented in the food waste. The students did not attend classes on Saturday afternoons; therefore they had a greater opportunity to eat in between meals,

thus dulling their appetites.

When compared with the average waste per student per day of the entire study, the average amount of food waste on general assembly days presented a slight increase of approximately half of an ounce for each dining room. This activity apparently had little or no effect upon the students' eating habits.

On the college calendar there were special entertainment and cultural programs under the title of Drama Series and Artist Courses. There were five of these featured programs during the eight-week study. The average amount of food waste on these days increased slightly for both groups but not enough to be significant.

The amount of edible food waste was compiled for special dinners such as St. Patrick's Day, Palm Sunday, Easter, and San Jacinto Day. On these holidays a popular menu was always served; and additional foods such as cocktail, smacks, and a favorite dessert, which required more time in preparation and service, were added to the regular dinner menu. The average waste for the above holidays was 8.03 ounces per student per day for the Brackenridge unit and 7.56 ounces for the Lowry unit. When compared with the average waste per student per day for the eight-week study, these figures presented a decrease of 2.19 ounces and 1.37 ounces of edible food waste for the two units, respectively. The reduction of the amount of food waste in both dining rooms suggested that when well-liked or popular

foods were served there was less waste.

The death of President Roosevelt on April 12, 1945, was accompanied by a considerable increase in waste. In Brackenridge, the upperclassmen's dining room, the amount of waste on the day following the President's death increased by 4.61 ounces per student per day while in Lowry, the underclassmen's dining room, the food waste remained approximately the same. The difference between the dining room groups may have been because the upperclassmen were older and were more concerned about the effect his death might have upon the outcome of the war than the underclassmen. After the President's death there were numerous radio programs, lengthy newspaper articles, and a special memorial service in the college auditorium. These events influenced especially the underclassmen, as the food waste in Lowry for that week was an average of 9.13 ounces per student per day. The students of Brackenridge dining room presented an average waste of 10.28 ounces. These figures recorded an increase of 0.08 ounce for Brackenridge and an increase of 0.2 ounce for Lowry over the average waste per student per day for the complete study.

A summary table, containing the changes in food waste for both groups in relation to the events, may be found on the following page.

Nutrition program. -- Nutrition pamphlets were distributed in the dining rooms to each student on Thursday,

TABLE II
SUMMARY TABLE OF EDIBLE FOOD WASTE
PER STUDENT PER DAY IN RELATION
TO CAMPUS AND NATIONAL EVENTS

Event	Change in Edible Food Waste Per Student Per Day on Day of Event*	
	Brackenridge	Lowry
	Oz.	Oz.
All-College Dance...	-0.2	-1.1
Junior Dance.....	/ 2.2	/ 0.3
Senior Dance.....	/ 1.7	/ 0.7
Senior Day.....	/ 1.6	/ 1.7
Saturday nights.....	/ 1.3	-0.3
Special dinners.....	-2.2	-1.4
Death of President Roosevelt.....	-2.0	/ 0.8

*Waste on the day of the event as compared with average waste for the entire study.

March 15, 1945. The next day there was a slight drop in waste per student. In Brackenridge dining room, the upperclassmen left 9.44 ounces on their plates as compared with 9.89 ounces on Thursday while in Lowry dining room the underclassmen wasted 7.6 ounces per person as compared with 10.22 ounces on Thursday. A decrease of 0.45 ounce and 2.62

ounces was recorded for the two units, respectively. The week following the distribution of the pamphlets the average waste per student per day was 8.54 ounces for Brackenridge dining room and 8.08 ounces for Lowry dining room. When compared with the first three days of the study, the decrease in waste was represented by 0.21 ounce per person per day for Brackenridge dining room and 1.51 ounces for Lowry.

On March 22, 1945, talks, which dealt with food waste, were given in house meetings to all of the students. The following day the edible food waste was carefully observed to determine the possible effect the spoken word would have upon the students. In Brackenridge dining room the edible food waste dropped from 7.64 ounces to 7.44 ounces per person per day, but in Lowry dining room there was a decided increase of 1.57 ounces. These figures recorded that the upperclassmen in Brackenridge dining room were more impressed by the actual facts of the food situation as presented by the actual amount of food waste, while the underclassmen responded more to the dramatic pamphlet distributed the previous week. However, when the effect of the talks was judged by the amount of waste for the succeeding week, a different viewpoint was presented. The amount of edible food waste per student per day was 10.29 ounces in Brackenridge dining room and 8.1 ounces in Lowry dining room. The talks may have affected the upperclassmen

for one day; but after the brief stimulation, to waste less food, had passed, the edible food waste increased. While the underclassmen wasted more the following day, they decidedly were more conservative the remainder of the week.

During the week of March 29 through April 4, 1945, individual conferences with students in the dining rooms were conducted by the eight administrative students. The waste during the week of these conferences increased from 10.29 ounces per student per day in Brackenridge to 12.38 ounces, and in Lowry dining room from 8.1 ounces to 9.28 ounces. This increase of waste might lead the reader to believe that direct questions concerning the students' individual food prejudices merely antagonized them in place of encouraging the students to eat all the food that they had taken. This part of the nutrition educational program was beneficial as it furnished the writer with many reasons why food was filling the garbage cans.

During the period of April 5 through April 11, 1945, nutrition posters were exhibited in both dining rooms. The effect of colorful nutrition posters on the groups in Brackenridge and Lowry dining rooms may be judged by the amount of edible food waste during this part of the educational campaign. The average edible food waste per student per day during the following week was 10.41 ounces in Brackenridge dining room as contrasted with 8.48 ounces in Lowry dining

room. Since the underclassmen recorded less waste than the upperclassmen in response to the educational measures, which attracted the eye of the student, the writer was led to believe that the underclassmen were more observant and showed more interest in the current events occurring around them than the upperclassmen, who supposedly were more involved with their school work.

Two barometers, which displayed the waste of both dining rooms for the preceding day, were placed in each dining room on April 12, 1945. The first week after the barometers had been erected the average waste per person per day was 10.28 ounces for Brackenridge dining room and 9.3 ounces for Lowry dining room. The following week the spirit of competition between the two dining rooms and their respective groups of students entered into the educational program to decrease the waste in both dining rooms. In Brackenridge the upperclassmen reduced the 10.28 ounces of edible food waste per student per day of the preceding week to 9.34 ounces. In comparison the underclassmen lowered their past week's record of 9.3 ounces of edible food waste per person per day to 8.66 ounces. The week of April 26 through May 2, 1945, presented more of a decrease than the previous week. Brackenridge dining room recorded an average of 8.35 ounces of waste per person per day as contrasted with the preceding week's record of 9.34 ounces, a reduction of 0.99 ounce per person per day. In an effort to lower the

amount of waste, the students in Lowry dining room reduced the food waste 1.17 ounces per person per day. The underclassmen had reduced the waste of Lowry dining room from 8.66 ounces to 7.49 ounces. In addition to the barometers, which served as a constant reminder to the students in conserving food, nutrition song sheets were distributed to each student in the dining rooms the night of April 26, 1945. This nutrition educational material might have been partially responsible for the continued decrease in food waste in both dining rooms.

The last four days of the study, from May 3 through May 6, 1945, the waste tables recorded another decrease in edible food waste. In Brackenridge the upperclassmen had lessened the edible food waste per student per day from 8.35 ounces of the past week to 7.09 ounces. The underclassmen of Lowry dining room also recorded a marked decrease, as the food waste per student per day was lowered from 7.49 ounces of the preceding week to 6.67 ounces. The factor which governed the continued decrease of food waste in both dining rooms appeared to be the strong competitive spirit developed by the daily recordings on the barometers.

At the conclusion of the nutrition educational program an appreciable decrease of the edible food waste per person per day was observed. Brackenridge dining room recorded a decrease from 8.75 ounces per student per day to 7.09 ounces, a reduction of 1.66 ounces. The students in

the Lowry dining room had reduced the food waste from 9.59 ounces per student per day to 6.67 ounces, a decrease of 2.92 ounces. Thus the writer assumed that a nutrition educational program was effective in reducing the amount of edible food waste.

A summary table, which contains the edible food waste per student per day in relation to the educational measures, may be found on the following page.

Analysis of Charts II and III in
Relation to the Factors Involved

The factors considered in this portion of the study were the following: the proportion of waste at each meal, differences between the two groups, and the nature of the menus in relation to the levels of food waste in each dining room.

Proportion of waste. -- After an examination of Charts II and III it was apparent that the waste per meal followed a regular pattern for the Lowry unit in contrast with a decided irregular relationship of waste at each meal for the Brackenridge unit. In the Lowry dining room, which was represented by Chart III, the exceptions to the regular pattern occurred in the following days. March 23, 1945, recorded the largest amount of food waste at breakfast, which was 3.31 ounces per student. These figures presented an increase of 1.79 ounces per student at breakfast in the Lowry unit. The waste at luncheon on the same day was 3.6 ounces

TABLE III
SUMMARY TABLE OF EDIBLE FOOD WASTE PER
STUDENT PER DAY IN RELATION TO
EDUCATIONAL MEASURES

Educational Measure	Change in Edible Food Waste Per Student Per Day			
	First Day Following Measure		First Week Following Measure*	
	Brackenridge	Lowry	Brackenridge	Lowry
	Oz.	Oz.	Oz.	Oz.
Pamphlet.....	-0.5	-2.6	-0.2	-1.5
Talks in house meetings.....	-0.2	/ 1.6	/ 1.8	/ 0.02
Individual conferences with students.....	-4.2	/ 1.1	/ 2.1	/ 1.9
Nutrition posters...	/ 1.1	/ 0.9	-2.0	-0.8
Barometers.....	/ 4.6	-0.04	-0.1	/ 0.8
Second week.....			-0.9	-0.6
Third week.....			-0.1	-1.2
Fourth week.....			-1.3	-0.8

*Average waste at beginning of study used as comparison.

per student in comparison with 3.67 ounces of average waste for luncheon of the entire study. As the 3.16 ounces per student presented a decrease from the average waste at dinner of 0.58 ounce, it appeared that an unusually large amount of food waste at breakfast slightly influenced the amount of waste at the other two meals, in that there was a reduction of the amount of food waste at luncheon and dinner. The highest waste recordings for luncheon were averaged for March 15 and 20 and April 4, 6, and 26, 1945. The average amount of waste for these meals was 4.85 ounces per student, an increase of 1.18 ounces over the average waste for luncheon of the entire study. On these dates when the waste at luncheon was high, the waste at breakfast was 1.52 ounces, which was normal, and at dinner, 3.6 ounces, which recorded a decrease of 0.14 of an ounce. When the amount of waste was exceptionally large at luncheon, it was either normal or slightly below at the other meals. On the dates of March 19 and April 13, 15, and 21, 1945, the highest amount of waste for dinner occurred. The average edible food waste per student for dinner was 5.24 ounces, an increase of 1.5 ounces above the average for the entire study. On these days the waste at breakfast and luncheon presented a decrease of 0.22 and 0.1, respectively. On the days which recorded a peak period for one meal, the food waste was either normal or below for the other two meals in the Lowry unit. There were several exceptions to this statement,

Luncheon
 Dinner
 Breakfast

Ounces

10

9

8

7

6

5

4

3

2

1

0

Scale: Each date is allowed two squares

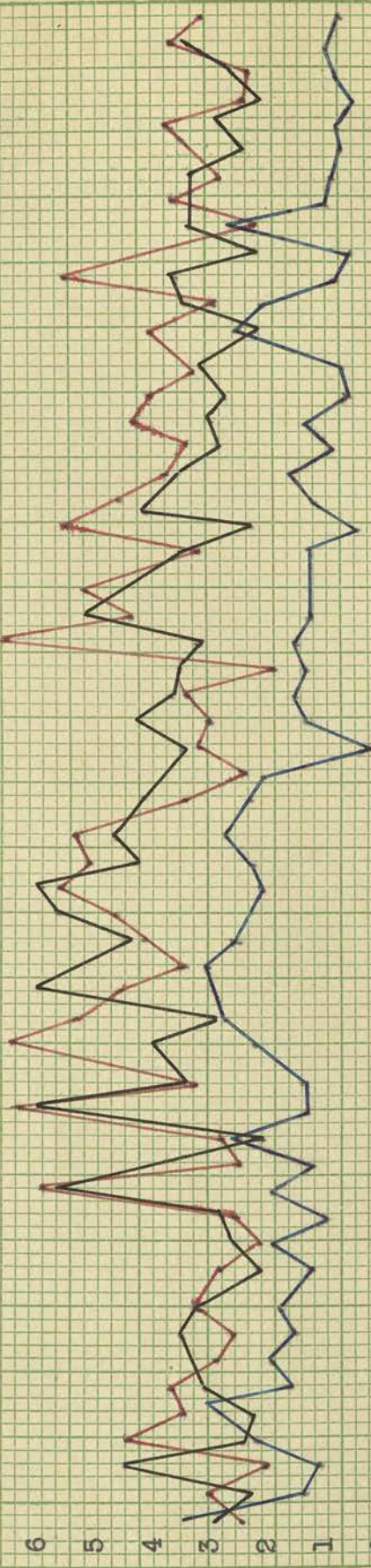
and each ounce is allowed four

squares.

Date

March 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31
 April 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30
 May 1 2 3 4 5 6

Chart II. -- Edible Food Waste Per Student Per Meal in
 Brackenridge Dining Room



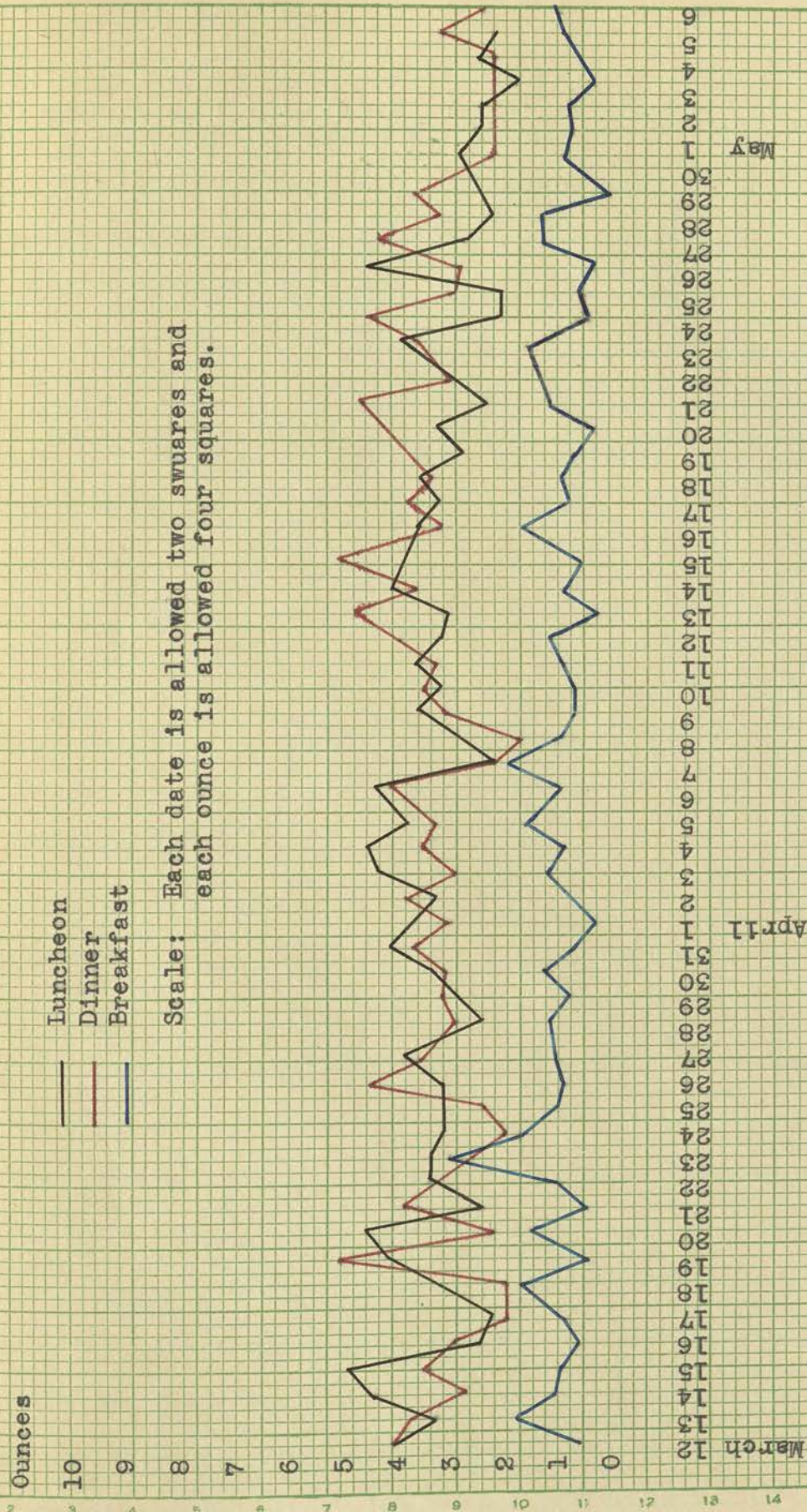


Chart III. -- Edible Food Waste Per Student Per Meal
in Lowry Dining Room.

for the amount of waste increased at one or both meals as is presented in the summary table on the following page. However, the average waste for the days which recorded an unusual increase of waste at one meal proved the statement that the food waste was either normal or below at the other two meals when a peak period was recorded for one meal. A summary table of this portion of the study is presented in Table IV on the following page.

An observation of Chart II revealed that the amount of food waste in Brackenridge dining room might be divided into three periods, low, medium, and high. The first twelve days of the study represented the low period of waste. Although the waste at breakfast was 2.19 ounces per student, an increase of 0.14 ounce, the food waste at luncheon and dinner presented an appreciable decrease. The figures dropped from 3.95 ounces per student at luncheon, a decrease of 0.71 ounce. At dinner there was a decrease from 4.22 to 3.26 ounces, a reduction of 0.96 ounce from the average food level waste of the entire study in Brackenridge. The medium level of food waste appeared to be from April 14 to 25, 1945. During the period of medium waste the amount of edible food waste per student at breakfast dropped from the average of 2.05 ounces to 1.83 ounces, a decrease of 0.22 ounce. The amount of waste at luncheon also recorded a decrease from the average of 3.95 ounces per student to 3.82 ounces, a reduction of 0.13 ounce. As the average

TABLE IV
SUMMARY TABLE OF PROPORTION OF WASTE
FOR LOWRY DINING ROOM

Meal Recording Large Increase of Waste	Ounces Per Student Per Day		
	Breakfast	Luncheon	Dinner
Average waste.....	1.52	3.67	3.74
<u>Breakfast:</u>			
March 23, 1945...	1.79	-0.07	-0.58
<u>Luncheon:</u>			
March 15, 1945...	-0.03	1.45	-0.13
March 20, 1945...	0.38	1.06	-1.07
April 4, 1945....	-0.05	1.21	0.14
April 6, 1945....	0.07	1.03	0.74
April 26, 1945...	-0.35	1.15	-0.36
Average.....	1.52 (normal)	1.18	-0.14
<u>Dinner:</u>			
March 19, 1945...	-0.53	0.55	1.68
April 13, 1945...	-0.34	-0.06	1.41
April 15, 1945...	-0.13	...*	1.49
April 21, 1945...	0.13	-0.8	1.41
Average.....	-0.22	-0.1	1.5

*Sunday -- no luncheon served.

waste at dinner was 4.22 ounces per student, this medium period of waste recorded an increase of 0.37 ounce since the waste was 4.59 ounces per student for dinner. The highest period of waste occurred from March 24 through April 14, 1945. The edible food waste at breakfast increased from the average 2.05 ounces per student to 2.5 ounces, an increase of 0.45 ounce. A decided increase was noted for the amount of waste at luncheon, since it increased from the average waste of 3.95 ounces per student to 4.97 ounces. A similar increase was recorded for the edible food waste at dinner during this period, for there was an increase from the average waste at dinner of 4.22 ounces per student to 4.98 ounces. Not only the luncheon waste presented an increase of 1.02 ounces but also the dinner waste recorded an increase of 0.76 ounce per student over the average waste for the entire study in Brackenridge dining room.

Differences between the two groups. -- According to the average waste per student per day for the entire study, the smallest amount of waste was at breakfast. The Brackenridge group recorded 2.05 ounces of food waste per student while the Lowry group scored only 1.52 ounces, a difference of 0.53 ounce per student. After studying the graph, the writer concluded that the waste at luncheon and dinner appeared to be similar; however, when the daily average was calculated, the food waste at luncheon was found to be less than at dinner. In Brackenridge dining room the average

waste per student at luncheon was 3.95 ounces in contrast with 3.67 ounces for the Lowry dining room. This figure presented a small difference of 0.28 ounce between the two groups. The largest amount of waste for both groups was at the dinner meal. The Brackenridge unit presented an average daily waste of 4.22 ounces per student in comparison with 3.74 ounces of the Lowry unit, a difference of 0.48 ounce. Thus the Brackenridge group recorded a greater amount of average food waste at each meal than the Lowry group, but the average food waste per meal was found to be in a corresponding order as shown by the table on the following page. The one exception to the corresponding increase of food waste between the two groups was that the Lowry group presented a larger amount of food waste at luncheon than at dinner during the first four weeks of the study.

Nature of menus. -- Charts II and III were studied to see what effect the nature of the menus might have had upon the levels of food waste in each dining room. In Chart II, which represented the Brackenridge group, the low level of waste appeared to have been during the first twelve days of the study. During this period there was a variety of meats available, and the foods found in the edible waste were mainly vegetables and bread. Thus the writer was led to believe that when a popular main dish was served there was less waste. However, the medium level of waste did not

TABLE V
EDIBLE FOOD WASTE PER MEAL

Unit	Date	Breakfast	Lunch	Dinner	Total
I*	March 12 to April 8, 1945	2.41	4.16	4.17	10.74
	April 9 to May 6, 1945	1.69	3.73	4.28	9.7
	Average	2.05	3.95	4.22	10.22
II**	March 12 to April 8, 1945	1.58	3.84	3.51	8.93
	April 9 to May 6, 1945	1.46	3.49	3.97	8.92
	Average	1.52	3.67	3.74	8.93

*Brackenridge dining room

**Lowry dining room

support this statement; for although there was still an average amount of meat to supplement the menus, the food waste increased. Some of the increase was caused by the frequent servings of sausage, which was too highly seasoned for some students' taste. Eggs were used as a meat substitute whenever possible, and some students did not eat them unless the eggs were cooked to please their individual tastes. In an institution using self service, it was practically impossible to see that each student received an egg cooked

to the degree of doneness that she desired. During this period of medium waste, many fresh vegetables such as lettuce, celery, onions, squash, cabbage, carrots, string beans, tomatoes, Irish and sweet potatoes were served in order to have a variety of vegetables and to supplement the stock of rationed canned goods. These foods appeared in the garbage cans in rather large amounts. The highest level of waste for the Brackenridge unit, as represented on the graph, was from March 24 through April 14, 1945. During this period beef was not available, and the main dish consisted either of some form of pork or a meat substitute such as eggs, cheese, beans, macaroni or noodles. In addition to the usual waste of lettuce, vegetables and bread, the following items, potato salad, beans, grits, frankfurter loaf, macaroni salad and cottage cheese, were found in the waste. It was apparent that although the scarcity of foodstuffs was responsible for the menus, the students in Brackenridge left anything on the plate for which there was a dislike.

A study of Chart III in relation to the menus revealed that the large breakfast waste on March 23, 1945, was due to the practice of taking more than could be eaten. Cereal, eggs, toast, and cinnamon rolls were served; and many students ate "seconds" in cinnamon rolls in preference to eating the other foods which were served. On the days which recorded a high waste for luncheon, sausage, lunch

loaf and meat substitute dishes were served. These foods were unpopular with some of the students as shown by the frequency with which they were recorded in the garbage. After a careful analysis of the menus, waste tables, and average figures for the food waste at dinner on the dates of March 19, April 13, 15, and 21, 1945, the writer concluded that many factors could be responsible for the abrupt increase of food waste on these days. On the first two dates, creamed ham and creamed eggs on toast were served. There was a large waste of bread at these meals since many of the students did not eat both the toast and the rolls. However, in order to make the menu attractive it was necessary to serve the creamed dishes on toast. The third date was Sunday dinner, and tuna fish canape, cauliflower, lettuce and rolls were predominant in the garbage. The students ate the steak, salad and dessert; but they left part of the other foods. The last date recorded a large waste of beets, peas, rice and vegetable salad. Pork chops, biscuits and strawberries were the popular foods at this meal. Many second servings of biscuits may have accounted for the waste of the vegetables.

The response of the Lowry unit to the food situation and the nutrition educational program was obvious from a study of the two charts, which represented the daily waste at each meal.

Analysis of Charts IV and V in Regard
to Food Waste and Weather

As was observed from a study of Chart IV, Brackenridge dining room recorded the largest to the smallest amount of food waste in the following order: cool days, warm days with wind, warm days with rain, cool days with rain, warm days, cool and cloudy days, warm and cloudy days and cool days with wind. There was a difference of 4.92 ounces of waste per student per day between the cool days and the cool days with wind. In Lowry dining room the scale of waste decreased in the succeeding order: warm days with rain, cool and cloudy days, cool days, warm days with wind, warm and cloudy days, warm days, cool days with rain, and cool days with wind. The difference between the highest and lowest days of food waste was 3.16 ounces of edible food waste per student per day. The only similarity between the two dining rooms was that each recorded the least amount of waste on the cool days with wind. This decrease of waste may have been due to the fact that the majority of students seemed to have a better appetite on cool and windy days, for similar menus were served on these days as during the other period of the study.

After a careful study of Chart V, the writer discovered that it was apparent that the average amount of edible food waste was less on the warm days than on the cool days.





 Brackenridge dining room
 Lowry dining room

Chart IV. -- Edible Food Waste Per Student Per Day in Relation to the Weather.

Weather Ounces



Chart V. -- Edible Waste Per Student Per Day in Relation to the Average Warm Days As Compared with the Average Cool Days.

The reader has observed all through the study that the Lowry group wasted somewhat less than the Brackenridge group. Here the difference between the two groups was 1.04 ounces on the warm days and 1.45 ounces on the cool days. These variations in food waste might have been due to several factors. The Lowry group, which consisted mainly of Freshmen, was younger and was more easily influenced by such outside elements as the weather and the nutrition program, while the upperclassmen were more easily influenced by the class dances and the death of President Roosevelt.

Analysis of Chart VI in Relation to the Amount of Waste

As the largest amount of waste appeared to be on Saturday in the Brackenridge unit, it appeared that events on the week-end might have influenced the appetites of the upperclassmen more than the underclassmen. In the Lowry unit the largest amount of food waste occurred on Mondays. Boxes from home and dormitory parties may have influenced the girls' appetites. This amount of food waste would suggest that the underclassmen were not as well adjusted to returning to school routine after the week-end as the upperclassmen.

The smallest amount of waste in both dormitories was recorded on Sundays. It may have been due to either of two conditions. First, there were only two meals served on

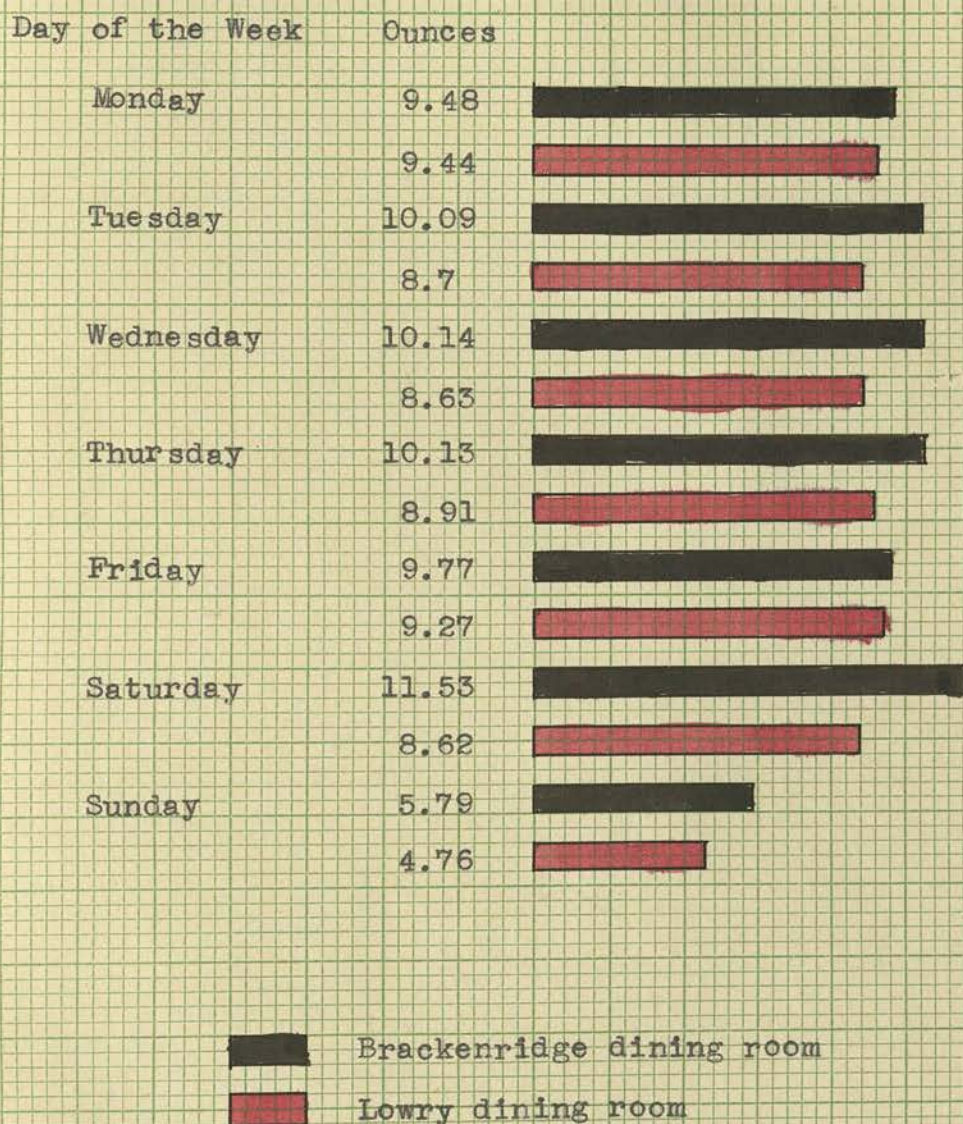


Chart VI. -- Edible Food Waste Per Student Per Day in Relation to the Day of the Week.

TABLE VI
EDIBLE FOOD WASTE PER STUDENT PER DAY IN
RELATION TO THE DAY OF THE WEEK

Date	Monday		Tuesday		Wednesday	
	Brack.	Lowry	Brack.	Lowry	Brack.	Lowry
March 12-19...	9.73	9.74	7.63	9.82	8.82	9.23
March 19-26...	8.92	10.23	9.59	9.38	7.29	7.85
March 26-Apr. 2	8.39	9.37	14.39	9.44	9.21	7.71
April 2-9.....	12.73	9.09	13.93	9.62	14.6	10.23
April 9-16....	8.75	8.77	10.38	8.75	10.21	9.22
April 16-23...	9.45	9.45	9.9	9.27	12.01	9.63
April 23-30...	9.07	10.92	10.42	8.95	9.71	7.63
May 1-7.....	8.84	7.57	4.5	4.4	9.26	7.54
Total.....	75.88	75.54	80.74	69.63	81.17	69.04
Average...	9.48	9.44	10.09	8.7	10.14	8.63

TABLE VI -- CONTINUED

Thursday		Friday		Saturday		Sunday	
Brack.	Lowry	Brack.	Lowry	Brack.	Lowry	Brack.	Lowry
9.89	10.22	9.44	7.6	9.26	6.5	5.36	4.49
7.64	8.5	7.44	10.07	14.41	8.0	4.47	4.33
13.76	7.77	9.59	8.83	14.71	9.72	7.29	4.22
12.79	9.84	13.97	10.77	11.37	8.21	5.42	3.83
8.22	9.98	12.83	9.94	12.15	10.2	7.41	6.62
10.56	8.81	8.9	9.34	11.10	9.67	5.6	5.33
11.27	9.37	8.62	10.25	10.08	8.59	5.88	4.75
6.93	6.8	7.4	7.34	9.12	8.03	4.92	4.49
81.06	71.29	78.19	74.24	92.20	68.92	46.35	38.06
10.13	8.91	9.77	9.27	11.53	8.62	5.79	4.76

Sunday; and this would lower the total amount of waste per student per day. Second, the menus generally served on Sundays included foods which were popular with the majority of the students.

Upon examination of the bar graph, it was obvious that in both dining rooms the amount of edible food waste was similar on Mondays. The other days recorded a difference of waste that ranged from 1.03 ounces per student per day on Sundays to 2.91 ounces on Saturdays. Since the average waste of the underclassmen was less each day than that of the upperclassmen, the writer is convinced that the Lowry group responded more readily to the waste conservation program than the Brackenridge group.

Analysis of Chart VII in Relation to Popularity of Menus

This portion of the study included the popularity of meat menus, meat substitute menus, meat extender menus, and a comparison of the two groups. This chart was prepared by classifying the luncheon and dinner menus of the entire study under three headings, meats, meat substitutes, and meat extenders. Under these divisions, the average waste of each menu at the meals these dishes were served was calculated. The edible food waste was weighed as a group of foods and not individually. When a popular dish was served with several unpopular vegetables, a large waste resulted.

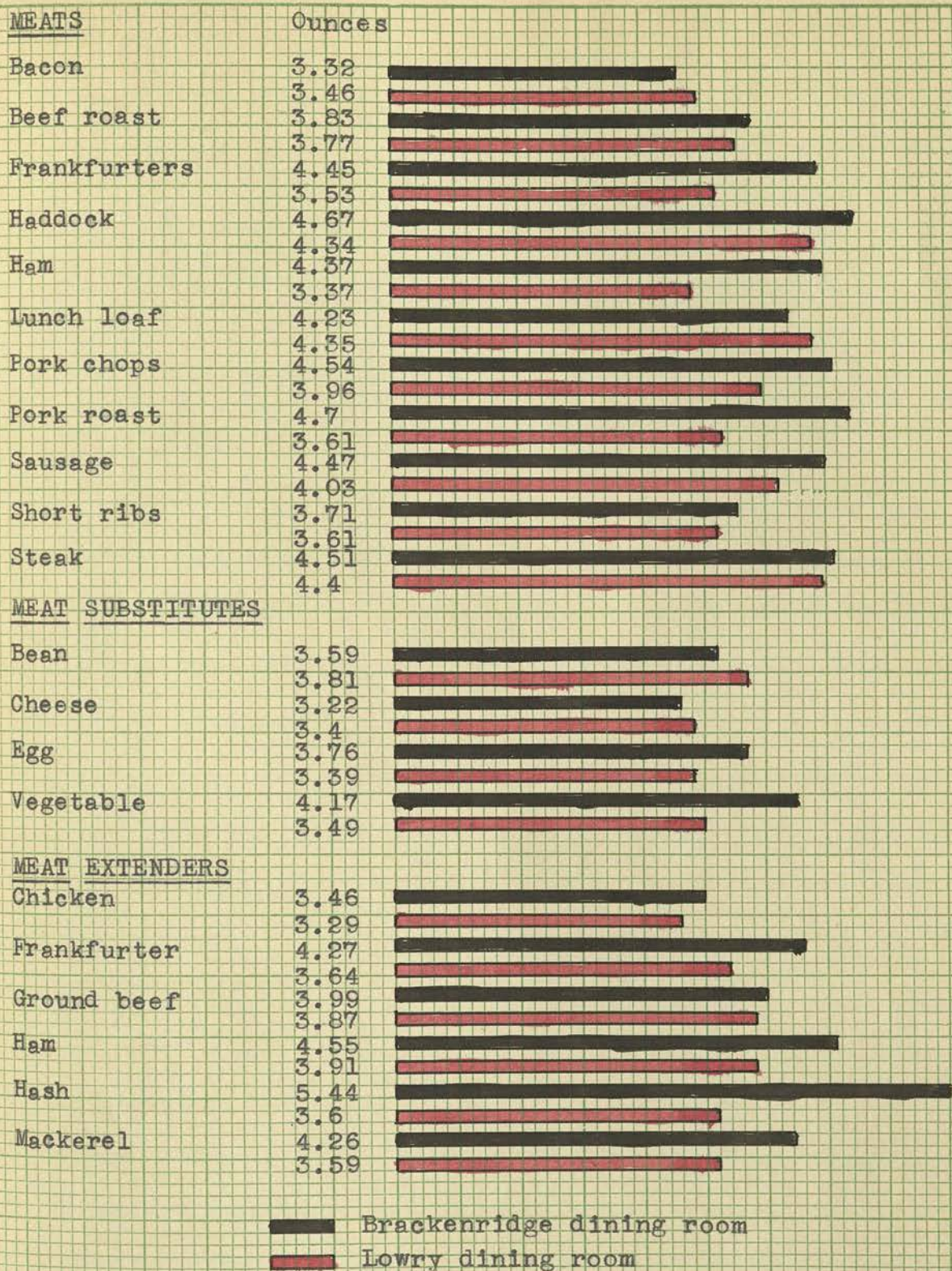


Chart VII. -- Edible Food Waste Per Student Per Meal
in Relation to the Menu.

According to the waste records as presented by Chart VII, the popularity of meat menus, which were judged by the amount of edible food waste per student per meal, descended in the following order:

Brackenridge

Bacon
Short ribs
Beef roast
Lunch loaf
Ham
Frankfurters
Sausage
Steak
Pork chops
Haddock
Pork roast

Lowry

Ham
Bacon
Frankfurters
Short ribs
Pork roast
Beef roast
Pork chops
Sausage
Haddock
Lunch loaf
Steak

The waste of the different meat menus in the two dining rooms did not correspond. This difference may have been due to the individual preferences of the students not only in regard to the meat itself but also to the other foods which accompanied the meat. In Brackenridge dining room the waste scale extended from 3.32 ounces per student per meal to 4.7 ounces, a difference of 1.38 ounces. The Lowry group recorded a range from 3.37 ounces to 4.4 ounces per student per meal, a difference of 1.03 ounces. Thus the two groups were similar as represented by the scale of the amount of waste. Bacon, short ribs, ham and beef roast were the meats most popular with both of the groups while sausage, haddock, steak and pork chops were found listed in the largest amount of waste. As recorded in the reasons for

waste, sausage and haddock were unpopular with many students, while the food waste at the meals, in which steak and pork chops were listed, may have been due not to the meat itself but to other foods supplementing the meal.

According to their popularity as shown by the waste chart, the meat substitute menus ranked as follows:

Brackenridge	Lowry
Cheese	Egg
Beans	Cheese
Egg	Vegetable
Vegetable	Bean

This listing implied that the menus, which contained cheese dishes, were the most popular with the Brackenridge group while the egg dishes were the most popular with the Lowry group. However, the cheese dishes were almost equal in popularity to the egg in Lowry dining room as there was only a difference of 0.01 ounce between the two menus. In Brackenridge dining room the scale of meat substitute dishes ranged from 3.22 ounces per student per meal to 4.17 ounces, a difference of 0.95 ounce. In contrast, the Lowry unit recorded a difference of 0.42 ounce between the most popular and the least popular foods.

The meat extender menus were classified under six general headings. According to their popularity with the students, the foods descended in the following manner:

Brackenridge

Chicken
Ground beef
Mackerel
Frankfurter
Ham
Hash

Lowry

Chicken
Mackerel
Hash
Frankfurter
Ground beef
Ham

Chicken appeared to be the most popular dish of this group in both dining rooms. The similarity between the two groups was that frankfurters ranked fourth in the popularity lists of both dining rooms. In the Brackenridge unit there was a difference of 1.98 ounces per student per meal from the best liked foods to the least liked ones, while Lowry recorded a difference of only 0.62 ounce.

This chart proved to be valuable to the study in that it showed the food preferences of the students. The chart also suggested that the students in Lowry dining room wasted less food per student per meal than those in the Brackenridge dining room.

CHAPTER V

SUMMARY

The results of the study may be summarized as follows:

1. As compared with the average waste per student per day at the beginning of the study, the upperclassmen of Brackenridge dining room wasted 1.92 ounces less than the average American, while the underclassmen of Lowry dining room wasted 1.08 ounces less. The average waste per student per day for the entire study presented a different record. The students of Lowry dining room wasted 1.74 ounces less than the average American while the students of Brackenridge wasted 0.45 ounce less. Although the students of both dining rooms recorded a large amount of food waste in relation to the food shortage, the edible food waste in the college dining rooms was not as large as the average waste in the American home.

2. In reference to the study of the amount of food waste on each day of the week, there was a decided increase of waste on Saturdays and Mondays in both dining rooms. The greatest difference in food waste occurred on Saturdays as the students in Brackenridge dining room recorded 2.91

ounces more than the students in Lowry.

3. The three meals, in order of the least to the greatest amount of edible food waste, were breakfast, luncheon, and dinner. The meal of the day seemed to affect the amount of waste. On the days which recorded an unusual increase in the amount of food waste at one meal, the waste at the other two meals was either average or below.

4. The weather appeared to influence the appetites of the students to a slight degree, as there was less waste on cool and windy days in both dining rooms.

5. As shown by Charts I, II, III, and VII, the nature of the menu was responsible for some of the abrupt increases and decreases of the edible food waste charts for both Brackenridge and Lowry dining rooms. The highest period of food waste for Brackenridge was from March 24 through April 14, 1945. During this time beef was not available, and the main dishes consisted of some form of pork or a meat substitute. It was observed that the students in both dining rooms wasted a large amount of food when several very popular foods were served at the same meal. In Lowry dining room on April 21, 1945, some of the students left part of the vegetables such as beets, peas, rice and vegetable salad; but they ate the pork chops, biscuits, and strawberries.

6. Since the amount of food waste did increase on

the days that events occurred on the campus and in the nation, it appeared that these factors influenced the fluctuation of the amount of food waste per student per day.

7. The upperclassmen in Brackenridge recorded a larger average waste per student per day than the underclassmen in Lowry. A discussion of Chart I suggested that the underclassmen's food prejudices were more easily changed by a nutrition educational program than the upperclassmen's. Also the difference may have been due to the natural hunger of the younger girls.

8. At the conclusion of the nutrition educational campaign, the edible food waste per person per day presented a decrease of 1.66 ounces for Brackenridge and 2.92 ounces for Lowry. As judged by the decrease in the amount of edible food waste per student per day in Brackenridge and Lowry dining rooms, a nutrition educational program was effective in reducing the amount of edible food waste per student per day.

The barometers were left in both dining rooms for two weeks after the writer had collected the material for the study. The continuing weeks recorded an even greater reduction of food waste. Some of the ground gained will be retained, though some of the enthusiasm may be lacking. How much will depend upon how efficiently the nutritionists plan new methods of capturing the interest of the students. "If

nutrition education is to be effective it must be centered in the public schools, and the schools are becoming more aware of their responsibility."¹

¹Lydia J. Roberts, "Improvement of the Nutritional Status of American People," Journal of Home Economics, XXXVI (September, 1944), 401.

APPENDIX

TABLE VII
EDIBLE FOOD WASTE CHART FOR LOWRY DINING
ROOM FROM MARCH 12 TO 19, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 12	B	50	736	1.09
	L	235	864	4.35
	D	227	844	4.3
March 13	B	108	780	2.21
	L	202	908	3.56
	D	208	822	4.05
March 14	B	77	764	1.61
	L	267	940	4.54
	D	165	856	3.08
March 15	B	70	754	1.49
	L	288	900	5.12
	D	200	886	3.61
March 16	B	58	780	1.2
	L	161.5	896	2.88
	D	181.5	826	3.52

TABLE VII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Cereal Eggs	Rutabagas Bread Prunes Lettuce	Lettuce Cottage cheese Cauliflower Rolls	Dislike rutabagas and cauliflower. Too lazy to eat lettuce.
Eggs Toast Cinnamon rolls Cereal	Rice souffle Beets St. beans Lettuce	Sweet potatoes Cabbage Celery Lettuce Rolls	Allowed too short period of time to eat breakfast. L. Dislike meat substitute dishes. D. Students do not realize necessity of vegetable menus.
Eggs Sausage Toast Cereal	Potatoes Carrots Bread Celery	St. beans Prunes Rolls Spaghetti	L. Large waste whenever two or more vegetables served.
Cereal Eggs Toast	Beans Squash Beets Cabbage Lettuce	Sweet potatoes Fr. spinach Creamed celery Lettuce Rolls	Dislike squash, beets, and cabbage. Creamed celery especially disliked.
Oatmeal Eggs Toast	Creamed eggs Toast Corn Asparagus	Fish Macaroni Eggplant Carrots Rolls	Dislike asparagus, eggplant, and creamed eggs.

TABLE VII -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 17	B	62	720	1.38
	L	143	850	2.69
	D	112	738	2.43
March 18	B	25	192	2.08
	D	126	835	2.41

TABLE VII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Cereal Eggs Toast	Potatoes B. E. peas Bread Lettuce Tomatoes	Potatoes St. beans Carrots Celery	L. Did not take time to eat salad. D. Too much to eat as special dinner, St. Patrick's Day.
Figs Toast	Tuna fish Chicken, spaghetti Carrots Rolls Lettuce		Tuna fish canape unpopular. Too excited over program to eat all food.

TABLE VIII
EDIBLE FOOD WASTE CHART FOR LOWRY DINING
ROOM FROM MARCH 19 TO 26, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Student Per Day (Oz.)
March 19	B	39	630	0.99
	L	241	914	4.22
	D	276	815	5.42
March 20	B	83	688	1.9
	L	266	920	4.73
	D	140	840	2.67
March 21	B	46	744	0.99
	L	160	960	2.67
	D	230	882	4.19
March 22	B	65	756	1.37
	L	208	920	3.62
	D	184	828	3.51
March 23	B	64	780	3.31
	L	198	880	3.6
	D	154	780	3.16

TABLE VIII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Grapefruit juice Cereal Sausage Eggs Toast	Mackerel Cabbage Lettuce Bread Potatoes	Corn Onions Beets Lettuce Rolls	B. Take more than they can eat. L. Dislike mackerel. D. Vegetable menus still unpopular.
Cereal Toast Eggs	Beans Mustard greens Carrots Congealed salad	Sw. potatoes Cauliflower Weiners Lettuce	Poached eggs disliked by some for breakfast. L. Congealed vegetable salad disliked by many.
Cereal Sausage Grits Toast	Eggs Beans Prunes Lettuce Potato salad	Sw. potatoes Lettuce Bread Asparagus Rice custard	B. Grits unpopular. L. Students take seconds in popular foods and leave what they dislike. D. Some dislike rice custard.
Oatmeal Eggs Toast Oranges	Frankfurter loaf Onions Figs Lettuce Bread	Squash Beets Celery Pickle Lettuce Rolls	L. Dislike meat extender dishes. Creamed onions eaten by a few. D. 2/3 of students ate spinach.
Toast Cereal Eggs Cinnamon rolls	Peas Spinach Lettuce Tomatoes Potatoes Bread	Carrots Asparagus Macaroni Lettuce Rolls	L. Meat substitute dishes disliked by some. D. Scarcity of meat has led to unpopularity of vegetable menus.

TABLE VIII -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 24	B	95	708	2.15
	L	154	716	3.44
	D	136	904	2.41
March 25	B	30	338	1.42
	D	130	716	2.91

TABLE VIII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Baked apples Cereal Toast Eggs	Cabbage Bread Potatoes Vegetable salad	Toast Beets Lettuce Carrots Potatoes Apricot cobbler	B. Baked apple required more time to eat. L. Cabbage unpopular with some. D. Creamed ham on toast -- too much bread.
Cereal Bananas Caramel biscuits Toast Eggs Sausage	Pastry on creamed chicken Celery strip Rolls Tomato juice Lettuce		B. Too much for some girls to eat. L. Too much food. Students ate cake, ice cream and strawberries, so left part of other dishes.

TABLE IX
EDIBLE FOOD WASTE CHART FOR LOWRY DINING
ROOM FROM MARCH 26 TO APRIL 2, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 26	B	52	648	1.28
	L	190	904	3.36
	D	258	872	4.73
March 27	B	67	736	1.45
	L	243	912	4.26
	D	205	880	3.73
March 28	B	75	772	1.55
	L	167	928	2.88
	D	173	844	3.28
March 29	B	54	740	1.17
	L	182	900	3.23
	D	178	845	3.37
March 30	B	83	760	1.75
	L	191	846	3.61
	D	160	738	3.47

TABLE IX -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Oatmeal Omelettes Toast Oranges	Mustard greens Onions Prunes Lettuce Beans	Celery Cabbage slaw Sw. pota- toes Sausage Rolls	B. Small waste of each item. L. Mustard greens and onions unpopular. D. Creamed celery disliked.
Cereal Eggs Toast Grape- fruit	Rutabagas B. E. peas Vegetable salad Bread Potatoes	Lettuce Rice St. beans Apples Rolls	B. Small waste of each food. L. Dislike rutabagas. D. Head lettuce salad -- too much work to cut it up.
Poached eggs Cereal Toast Sausage	Potato salad Prunes Caramel pudding	Beets Peas Celery Lettuce Rice	B. Generally dislike poached eggs. L. Large servings of potato salad. D. Beets unpopular.
French toast Cereal Bananas Sausage Toast	Lettuce Egg Potatoes Bread Cole slaw Carrots	Mustard gr. Beets Rice puddg. Potatoes Rolls Lettuce	B. Students do not eat both French toast and plain toast. L. Dislike egg dishes. D. Dislike greens.
Toast Caramel biscuits Oatmeal Eggs	Lima beans Celery Asparagus Bread Lettuce	Mackerel St. beans Apples Carrots Cabbage Rolls	B. Do not eat both toast and caramel biscuits. L. Dislike meat substitutes. D. Eat raw vegetables better than cooked.

TABLE IX--CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 31	B	52	716	1.16
	L	239	864	4.45
	D	152	592	4.11
April 1	B	18	333	0.86
	L	202	964	3.36

TABLE IX -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Cereal Toast Eggs Oranges	Grits Spinach Sausage Congealed apple salad Bread	Creamed celery P. runes Potatoes Tomatoes Lettuce	B. Required more time to eat orange half. L. Dislike highly spiced congealed salads.
Cereal Toast	Apple juice Beets Potatoes Peas Lettuce Rolls		B. Special Easter breakfast. Girls liked menu. L. Equal waste. Too much to eat for some.

TABLE X

EDIBLE WASTE CHART FOR LOWRY DINING ROOM
FROM APRIL 2 TO 9, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 2	B	48	648	1.18
	L	202	886	3.65
	D	231	868	4.26
April 3	B	74	692	1.71
	L	252	864	4.67
	D	166	820	3.24
April 4	B	68	742	1.47
	L	260	852	4.88
	D	203	838	3.88
April 5	B	91	716	2.03
	L	243	921	4.22
	D	178	792	3.59
April 6	B	75	754	1.59
	L	248	844	4.7
	D	197	704	4.48

TABLE X -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Figs Eggs Toast	Mustard gr. Potatoes Prunes Lettuce	Cabbage Carrots Rolls Lettuce Tomatoes	B. Canned figs are unpopular. L. Dislike mustard greens. D. Eat some of each food but don't eat everything.
Toast Sausage Eggs	Squash Cauliflower Custard Beans	Lettuce Omelet Potatoes Celery Rolls	B. Sausage was too highly seasoned. L. Large waste -- squash, custard, and cauliflower disliked.
Eggs Toast Oranges	St. beans Apples Sausage Prunes Bread	Carrots Cottage cheese Peas Potatoes	L. Dislike greens. Sausage too highly seasoned. Baked apples are difficult to eat. D. Cottage cheese disliked by some.
Eggs Sausage Toast Cereal	Potato salad Bread Lettuce Chocolate pudding	Cabbage Corn Lettuce Rolls	B. Poached eggs unpopular with some. L. Servings of potato salad were too large for some. D. Ate ham and strawberries but left vegetables.
Eggs Toast Grapefruit juice	Beets Lettuce St. beans Vegetable salad Corn fritters	Haddock Spinach Potatoes Rolls	B. Creamed eggs disliked by some. L. Beets unpopular. D. Haddock disliked by many.

TABLE X -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 7	B	89	593	2.4
	L	121	656	2.93
	D	105	584	2.88
April 8	B	15	165	1.45
	L	125	842	2.38

TABLE X -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Oranges Toast Eggs Cereal	Macaroni salad Bread Lettuce Peas Fried onions	Sausage Asparagus Potatoes Rolls Carrots	B. Mixture of all foods wasted. L. Macaroni salad wasted by many who believed it to be too "fattening." D. Sausage too highly seasoned.
Figs Toast Cereal	Squash Congealed vegetables Spinach Rolls		B. Ate French toast and left cracked wheat toast. L. Squash and congealed salad not eaten by a large number of students.

TABLE XI
EDIBLE FOOD WASTE CHART FOR LOWRY DINING
ROOM FROM APRIL 9 TO 16, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 9	B	60	738	1.3
	L	230	902	4.08
	D	178	840	3.39
April 10	B	58	704	1.32
	L	221	924	3.82
	D	185	820	3.61
April 11	B	62	720	1.38
	L	233	924	4.03
	D	198	832	3.81
April 12	B	74	712	1.66
	L	204	848	3.85
	D	219	784	4.47

TABLE XI -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Eggs Raisins Sausage Toast	Rutabagas Cottage cheese Lettuce Bread Caramel pudding	English peas Potatoes Rolls Lettuce	B. Some of each kind of food wasted. L. Rutabagas and cottage cheese unpopular. D. Ate dessert and left some of other foods.
Toast Omelettes Bananas	Cabbage Congealed vegetable salad Bread Hash	Cottage cheese Rolls St. beans Celery	B. Small waste of each item listed. L. Cabbage unpopular with some. D. Cottage cheese disliked by some.
Toast Cereal Oranges Eggs	Toast Asparagus Bread Lettuce	Beets Peas Carrots Cabbage slaw Rolls	B. Some do not get egg fried to suit them. L. Large bread waste due to toast served with creamed asparagus. D. Vegetables unpopular with some students.
Sausage Toast Applesauce Cereal	Spinach Beet salad Onions Beans Bread	St. beans Lettuce Celery Frankfurters Buns	B. Sausage too highly seasoned for some. L. Beets and spinach disliked by some. D. Students disappointed that college picnic was cancelled due to rain.

TABLE XI -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 13	B	55	748	1.18
	L	196	868	3.61
	D	228	708	5.15
April 14	B	64	640	1.6
	L	196	700	4.48
	D	155	602	4.12
April 15	B	15	172	1.39
	L	238	728	5.23

TABLE XI -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Eggs Toast Cereal	Peas Carrots Bread Cabbage slaw Macaroni	Toast Creamed eggs Squash Congealed vegetable salad Rolls	B. Ate cinnamon rolls instead of eggs and toast. L. Ate seconds in macaroni and left vegetables. D. Squash and vegetable salad unpopular with some.
Toast Eggs Cereal	Grits Red beans Lettuce Crackers	St. beans Sausage Sw. pota- toes Celery Carrots	B. Poached eggs are too soft for some students. L. Servings too large for some students. D. Sausage too highly seasoned for some. Carrot strip and celery strip require too much effort to eat for some students.
Toast Cereal Eggs	Tuna fish canape Cauliflower Beets Head lettuce salad Rolls		B. Small waste of each item. D. Canape disliked by some students. Head lettuce salad required time to cut and eat. Students were partial to dessert, strawberries and ice cream, so left some of the vegetables.

TABLE XII

EDIBLE FOOD WASTE CHART FOR LOWRY DINING
ROOM FROM APRIL 16 TO 23, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 16	B	83	620	2.14
	L	210	876	3.81
	D	176	804	3.5
April 17	B	65	680	1.53
	L	205	908	3.61
	D	220	852	4.13
April 18	B	70	728	1.54
	L	185	834	4.06
	D	201	798	4.03
April 19	B	62	668	1.48
	L	165	824	3.2
	D	217	840	4.13

TABLE XII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Figs Sausage Eggs Toast	Carrots Lunch loaf Bread Potato salad	Celery Lettuce Rolls Apples Tomatoes	B. Figs disliked. Sausage too highly seasoned. L. Waste varied; servings too large for some. D. Ate chicken and noodles and left vegetables.
Toast Cereal Eggs	Greens Fig salad Bread Spaghetti	Squash Prunes Cabbage slaw Rolls Rice	B. Students take cereal and then are not able to eat it. L. Turnip greens and figs unpopular. D. Ate pork chops and strawberries but left other foods.
Toast Eggs Cereal Cinnamon rolls	Cabbage Beets Frankfurter loaf Bread	Onions St. beans Lettuce Rolls	B. Ate cinnamon rolls and left toast. L. Disliked frankfurter loaf and cabbage. D. Squash and carrots unpopular.
Toast Cereal Eggs	Eggs Toast Spinach Celery Bread	Squash Carrots Rolls Lettuce Potatoes	B. Small waste of each item. L. Goldenrod eggs disliked by some students. Do not eat toast and bread both. D. Squash and carrots unpopular.

TABLE XII -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 20	B	48	744	1.03
	L	193	836	3.69
	D	195	696	4.62
April 21	B	63	610	1.65
	L	122	680	2.87
	D	172	534	5.15
April 22	B	15	136	1.76
	L	195	874	3.57

TABLE XII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Eggs Cereal	Eggs Lettuce Asparagus Apples Bread	Cabbage Spinach Rolls St. beans	B. Take cereal and are unable to eat it all. L. Do not take time to cut head lettuce salad. D. Vegetables not too popular.
Toast Sausage Eggs Cereal	Lettuce Bread Beans Tamale pie	Beets Peas Rice Vegetable salad	B. Sausage too highly seasoned. L. Left small portions of all foods listed. D. Ate pork chops and strawberries, but left some of other foods.
Toast Hot cakes Tomato juice	Carrots Spinach Lettuce Rolls Noodles Apple juice		B. Some dislike tomato juice. L. Will eat fruit salad and dessert before eating vegetables.

TABLE XIII
EDIBLE FOOD WASTE CHART FOR LOWRY DINING
ROOM FROM APRIL 23 TO 30, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 23	B	93	652	2.28
	L	238	874	4.36
	D	235	878	4.28
April 24	B	50	676	1.18
	L	150	896	2.68
	D	215	676	5.09
April 25	B	61	734	1.33
	L	142	831	2.73
	D	183	820	3.57
April 26	B	53	724	1.17
	L	203	860	4.82
	D	184	872	3.38

TABLE XIII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Sausage Toast Applesauce Eggs	Prunes Lettuce Potato salad Bread	B. E. peas Celery Lettuce Rolls Sw. pota- toes	B. Sausage too highly seasoned for some. L. Stewed prunes unpopu- lar with some students. D. Creamed celery dis- liked
Eggs Toast Orange half	Apples Beans Banana pudding	Carrots Cabbage Beet salad Rolls Potatoes	B. Soft cooked eggs un- popular with some. L. Small portions of foods mentioned left on plates. D. Ate meat and pie and left portions of vege- tables.
Sausage Toast Eggs	Turnips Spinach Lettuce Corn	St. beans Carrots Rolls Lettuce Potatoes	B. Some students consist- ently leave egg white when fried eggs are served. L. Ate seconds in muf- fins instead of other foods. D. Meat, salad and des- sert popular; left other foods.
Toast Eggs Orange half Cereal	Potato salad Bread Beans Tomatoes	B. E. peas Rice Prunes Lettuce Rolls	B. Students will not ex- pend the energy to eat orange half. L. Made sandwiches from lunch loaf so left beans and salad. D. Prunes and black-eyed peas unpopular with some girls.

TABLE XIII -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 27	B	91	736	1.98
	L	180	888	3.24
	D	195	620	5.03
April 28	B	83	672	1.98
	L	135	786	2.75
	D	140	580	3.86
April 29	B	12	302	0.63
	L	195	756	4.12

TABLE XIII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Eggs Toast Cereal	Cabbage slaw Bread pud- ding Bread Eggs	Fish Asparagus Congealed vegetable salad Carrots Rolls	B. Creamed eggs disliked by some students. L. Bread pudding disliked by some -- prejudice, not taste of food. D. Dislike haddock. Des- sert, cake and ice cream, popular; there- fore left other foods.
Toast Eggs Cereal	Spinach Corn Lettuce Bread	Beet salad St. beans Apples Muffins Chocolate pudding	B. Poached eggs unpopu- lar with some students. L. Liked ham and cookies so left part of other foods. D. Beets disliked. Small portions of other foods left.
Sausage Toast Cereal	Squash Peas Rolls Lettuce		B. Very little wasted. L. Too much to eat with popular dessert and meat.

TABLE XIV

EDIBLE FOOD WASTE CHART FOR LOWRY DINING ROOM
FROM APRIL 30 TO MAY 6, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 30	B	58	646	1.43
	L	184	902	3.26
	D	157	873	2.88
May 1	B	60	732	1.31
	L	175	910	3.09
	D	(All-College Picnic)		
May 2	B	63	768	1.31
	L	182	922	3.16
	D	161	840	3.07
May 3	B	55	739	1.19
	L	147	901	2.61
	D	158	842	3.0

TABLE XIV -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Eggs Cinnamon rolls Grapefruit half	Rutabagas Asparagus Lettuce Muffins	Carrots Lettuce Celery Potatoes	B. Small waste of each item. Too much to eat for some students. L. Took more gingerbread muffins than they could eat. D. Ate seconds in biscuits and left part of other foods.
Toast Sausage	Beet salad Spinach Rice Muffins		B. Do not eat toast when French toast is served. L. Ate seconds in muffins and dulled appetite for other foods. D. All-College Picnic.
Toast Eggs Cereal Grapefruit half	Rutabagas Lettuce Celery Radishes Onions	Lettuce Carrots Rolls Peas	B. Will not take time to eat grapefruit. L. Rutabagas unpopular. D. Still will not eat all of head lettuce salad.
Sausage Toast Eggs Cereal	Cheese toast Bread Apples Prunes Lettuce	Squash Rolls Cottage cheese Lettuce Potatoes	B. Fried eggs do not please individual tastes. L. Eat cheese toast and leave bread. D. Meat, salad and dessert were popular; left small portions of other foods.

TABLE XIV -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 4	B	59	756	1.25
	L	159	841	3.02
	D	142	733	3.09
April 5	B	62	710	1.39
	L	151	861	2.81
	D	142	593	3.83
April 6	B	18	194	1.48
	L	165	878	3.01

TABLE XIV -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Caramel biscuits Cereal	English peas Lettuce Bread Banana pudding	Mackerel Carrot slaw St. beans Rolls	B. Ate seconds in caramel biscuits and left toast and part of biscuits. L. English pea salad disliked by some students. D. Mackerel unpopular.
Orange half Toast Eggs	Sausage Spinach Bread	Beets Cabbage Corn Lettuce Bananas	B. Eggs become cold and unappetizing as students eat cereal first. L. Sausage too highly seasoned for some girls. D. Ate seconds in biscuits and honey; left portions of other foods.
Sausage Toast	Apple juice Rolls St. beans Lettuce		B. Small waste of each item. L. Too much to eat for some students.

TABLE XV

EDIBLE FOOD WASTE CHART FOR BRACKENRIDGE DINING
ROOM FROM MARCH 12 TO 19, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 12	B	162	670	3.87
	L	169	870	3.11
	D	135	784	2.75
March 13	B	77	698	1.76
	L	141	894	2.52
	D	168	802	3.35
March 14	B	70	714	1.57
	L	284	924	4.91
	D	123	822	2.4
March 15	B	108	684	2.51
	L	140	835	2.68
	D	248	842	4.7
March 16	B	141	723	3.12
	L	142	864	2.59
	D	162	694	3.73

TABLE XV -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Cereal Eggs	Rutabagas Lettuce Prunes Bread	Cauliflower Cottage cheese Lettuce Rolls	Not accustomed to eating rutabagas and cauliflower. Do not take time to eat lettuce that is served with salad.
Toast Eggs Cereal	Rice St. beans Beets Lettuce Bread	Cabbage Celery Sw. potatoes Tomatoes Lettuce	Goldenrod eggs not as popular as fried eggs. Dislike some meat substitute dishes and will not eat all of vegetable menus.
Toast Cereal Eggs Sausage	Potatoes Carrots Celery Bread	Prunes St. beans Lettuce Bread	Sausage too highly seasoned for some. Students too lazy to eat celery strip and lettuce.
Eggs Toast Cereal	Squash Cabbage Beans Beets Lettuce	Spinach Lettuce Celery Sw. potatoes Rolls	Squash unpopular. Creamed celery eaten only by a few.
Eggs Toast Cereal	Eggs Toast Corn Lettuce	Fish Lettuce Bread Eggplant Carrots	Creamed eggs on toast were not eaten completely. Dislike eggplant. Carrots becoming unpopular with some.

TABLE XV -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 17	B	77	630	1.95
	L	168	790	3.4
	D	207	845	3.91
May 18	B	25	180	2.22
	L	165	840	3.14
	Snack			

TABLE XV -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Cereal Eggs	B. E. peas Lettuce Potatoes Bread Tomatoes	St. beans Carrots Celery Potatoes Lettuce	Some students disliked vegetables on lunch menu. Too much food on dinner menu for some students; St. Patrick's Day dinner.
Figs Toast Cereal	Spaghetti Rolls Lettuce Carrots English peas Tuna fish canape	Snack	Dislike canned figs. Some will not eat rolls and spaghetti as they are reducing. Canape was too highly seasoned for some.

TABLE XVI

EDIBLE FOOD WASTE CHART FOR BRACKENRIDGE
DINING ROOM FROM MARCH 19 TO 25, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 19	B	71	585	1.94
	L	230	912	4.04
	D	149	806	2.94
March 20	B	91	676	2.15
	L	198	844	3.75
	D	162	702	3.69
March 21	B	71	707	1.61
	L	140	916	2.45
	D	165	818	3.23
March 22	B	99	733	2.16
	L	162	865	2.99
	D	124	798	2.49

TABLE XVI -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Eggs Toast Cereal Apples	Potatoes Mackerel Lettuce Bread	Onions Corn Lettuce Beets Rolls	Dislike mackerel. Take cereal for breakfast and then unable to eat all of it.
Cereal Toast Eggs	Mustard greens Carrots Bread Congealed salad	Cauli-flower Potatoes Bread Lettuce	Poached eggs disliked by a large per cent of students. Congealed vegetable salad unpopular with some.
Grits Toast Cereal Sausage	Eggs Beans Prunes Lettuce Bread	Sw. potatoes Asparagus Lettuce Bread Rice custard	Grits disliked by some. Students took more seconds in deviled eggs, beans and bread than they could eat.
Oranges Oatmeal Toast Eggs	Frankfurter loaf Onions Figs Lettuce Bread	Squash Beets Lettuce Rolls	Creamed onions and squash eaten by about half of the students. Frankfurter loaf disliked by some.

TABLE XVI -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 23	B	69	720	1.53
	L	175	890	3.15
	D	132	765	2.76
March 24	B	82	596	2.2
	L	248	654	6.05
	D	198	514	6.16
March 25	B	58	546	1.69
	L	124	714	2.78
	Snack			

TABLE XVI -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Cinnamon rolls Toast Cereal Eggs	Peas Spinach Lettuce Tomatoes Potatoes Bread	Carrots Asparagus Macaroni Lettuce Rolls	When both sweet rolls and toast are served at breakfast, portions of one or the other are wasted. Vegetable menus still are unpopular with some students.
Cereal Toast Eggs Apples	Cabbage Bread Potatoes Vegetable salad	Toast Beets Lettuce Carrots Potatoes Apricot cobbler	Baked apples too difficult to eat. Students will not allow enough time to eat breakfast. Creamed ham served on toast. Large waste of toast.
Cereal Bananas Caramel biscuits Toast Eggs Sausage	Celery Rolls Tomato juice Lettuce	Snack	As a large variety of foods for Sunday breakfast, students took more than they could eat. Left part of foods at noon and dulled appetites by eating dessert first.

TABLE XVII

EDIBLE FOOD WASTE CHART FOR BRACKENRIDGE
DINING ROOM FROM MARCH 26 TO APRIL 1, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 26	B	107	647	2.64
	L	140	835	2.68
	D	153	798	3.07
March 27	B	78	721	1.73
	L	207	915	3.62
	D	172	730	3.77
March 28	B	83	731	1.82
	L	207	915	3.62
	D	172	730	3.77
March 29	B	95	611	2.49
	L	238	862	4.42
	D	328	766	6.85

TABLE XVII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Oatmeal Omelettes Toast Oranges	Mustard greens Onions Beans Prunes Lettuce	Celery Sw. pota- toes Cabbage slaw Sausage Rolls	Creamed celery and mustard greens disliked by many students. Sausage disliked by some students.
Cereal Eggs Toast Grapefruit	Rutabagas B. E. peas Vegetable salad Bread Potatoes	Lettuce Rice St. beans Apples Rolls	Too much effort to cut and eat lettuce wedges. Rutabagas disliked. Other foods disliked by some students.
Toast Eggs Sausage Cereal	Lettuce Potato salad Prunes Caramel pudding	Beets Peas Celery Lettuce Rice	Poached eggs disliked. Prunes disliked by some. Other vegetables left in small portions by many.
French toast Cereal Bananas Sausage Toast	Eggs Potatoes Bread Cole slaw Carrots Lettuce	Mustard greens Rice pudding Beets Potatoes Rolls Lettuce	Students do not eat both French toast and toast. Rice pudding disliked by some. Portions of other foods left by many students as they would eat seconds in foods which were popular.

TABLE XVII -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
March 30	B	130	735	2.83
	L	155	835	2.97
	D	253	698	5.79
March 31	B	124	654	3.03
	L	282	694	6.5
	D	173	534	5.18
April 1	B	65	320	3.25
	L	226	894	4.04
	Snack			

TABLE XVII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Eggs Toast Cereal Caramel biscuits	Bean loaf Asparagus Bread Lettuce Celery	Mackerel St. beans Apples Carrots Cabbage Rolls	Ate seconds in caramel biscuits and left toast. Bean loaf disliked by some. Eat raw vegetables better than cooked ones.
Oranges Cereal Toast Eggs	Sausage Grits Spinach Congealed apple salad Bread	Celery Prunes Potatoes Tomatoes Lettuce	Takes too much effort to eat orange half. Congealed cabbage and apple salad too highly spiced for some. Creamed celery disliked by many students.
Cereal Toast Hot cakes Orange juice	Beets Apple juice Potatoes Peas Lettuce Rolls	Snack	Special Easter breakfast and too much to eat for some students. Waste widely distributed at noon; too much to eat for many students.

TABLE XVIII

EDIBLE FOOD WASTE CHART FOR BRACKENRIDGE DINING
ROOM FROM APRIL 2 TO 8, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 2	B	121	651	2.97
	L	267	842	5.07
	D	235	801	4.69
April 3	B	125	702	2.86
	L	319	850	6.0
	D	259	818	5.07
April 4	B	108	691	2.5
	L	326	840	6.21
	D	288	782	5.89
April 5	B	110	689	2.55
	L	252	864	4.67
	D	282	810	5.57

TABLE XVIII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Figs Eggs Toast Oatmeal	Mustard greens Potatoes Prunes Lettuce Frank- furters	Cabbage Lettuce Sw. pota- toes Tomatoes Rolls	Canned figs and poached eggs unpopular. Mustard greens, prunes and cab- bage disliked by some.
Sausage Toast Eggs Cereal	Squash Cauliflower Custard Bread Beans	Lettuce Potatoes Rolls Frankfurt- er omelet	Squash and cauliflower unpopular. Boiled cus- tard disliked by some students. Due to meat shortage, frankfurters served frequently.
Eggs Toast Cereal Oranges	Turnip greens Prunes Sw. pota- toes Apples Lettuce Bread	Carrots Cottage cheese Peas Potatoes Lettuce	Turnip greens unpopular. Baked apples take too long to eat. Cottage cheese disliked by many students.
Eggs Sausage Toast	Bread Beans Potato salad Lettuce Chocolate pudding	Lettuce Rolls Cabbage Carrots Corn	Poached eggs unpopular with a number of students. At dinner ate ham and strawberries; left por- tions of other foods.

TABLE XVIII -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 6	B	131	681	3.08
	L	260	809	5.14
	D	228	634	5.75
April 7	B	102	580	2.81
	L	195	658	4.74
	D	129	540	3.82
April 8	B	34	205	2.65
	L	143	826	2.77
	Snack			

TABLE XVIII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Eggs Cinnamon rolls Grapefruit juice	Beets St. beans Corn fritters Lettuce	Fish Potatoes Spinach Rolls Lettuce	Creamed eggs unpopular. Seconds in cinnamon rolls were not completely eaten. At dinner, ate fruit salad and lemon pie; left part of other foods.
Toast Eggs Oranges	Macaroni salad English peas Bread Prunes Onions	Potatoes Sausage Rolls Asparagus Carrots Lettuce	Macaroni salad disliked by some students. French fried onions more popular than creamed onions. Sausage still unpopular.
Figs Toast Oatmeal	Squash Spinach Potatoes Lettuce Rolls	Snack	Canned figs disliked by many students. Green and yellow vegetables still unpopular with some students. Take seconds in rolls and waste some of each roll.

TABLE XIX

EDIBLE FOOD WASTE CHART FOR BRACKENRIDGE DINING
ROOM FROM APRIL 9 TO 15, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 9	B	96	676	0.85
	L	220	860	4.09
	D	201	843	3.81
April 10	B	78	691	1.81
	L	263	866	4.86
	D	194	837	3.71
April 11	B	85	694	1.96
	L	240	902	4.24
	D	213	850	4.01
April 12	B	77	715	1.72
	L	223	851	4.19
	D	97	764	2.31

TABLE XIX -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Raisins Eggs Sausage Toast	Rutabagas Cottage cheese Beans Caramel pudding	Potatoes Rolls English peas Lettuce	Sausage unpopular. Rutabagas and cottage cheese disliked. At dinner ate dessert and left parts of other foods.
Toast Cereal Bananas Omelettes	Cabbage Hash Bread Congealed vegetable salad	St. beans Lettuce Cottage cheese salad Celery Rolls	Ate cereal and banana but left some of other foods. Cottage cheese disliked by some.
Oatmeal Oranges Eggs Toast	Asparagus Toast Bread Lettuce Potatoes	Beets Lettuce Peas Carrots Rolls Cabbage slaw	Creamed fresh asparagus unpopular with some. Toast served under asparagus not eaten. Beets still disliked.
Sausage Toast Caramel biscuits Applesauce	Spinach Onions Bread Beet salad Lettuce	Beans Buns Celery Lettuce	Beets and spinach disliked by some. Less waste at night due to change in plans of College Picnic. Picnic type popular with majority.

TABLE XIX -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 13	B	84	716	1.88
	L	199	846	3.76
	D	292	650	7.19
April 14	B	70	632	1.77
	L	201	595	5.41
	D	182	592	4.97
April 15	B	21	180	1.87
	L	243	702	5.54
	Snack			

TABLE XIX -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Eggs Toast Cinnamon rolls	Carrots Macaroni Lettuce Bread Cabbage slaw	Gelatin salad Squash Eggs Toast Rolls Potatoes	Do not eat both toast and cinnamon rolls. Eggs have been served frequently due to extreme meat shortage. Squash disliked by many.
Eggs Toast Cereal	Grits Red beans Lettuce Prunes	Lettuce Sausage Sw. pota- toes St. beans	Poached eggs too soft for some students. Servings of grits and beans too large to a few students. Sausage too highly seasoned for some.
Toast Cereal Eggs	Tuna fish canape Cauliflower Beets Lettuce Rolls	Snack	Small waste of each food at breakfast. Canape disliked by many students. Cauliflower unpopular. Too much effort to cut and eat head lettuce salad.

TABLE XX

EDIBLE FOOD WASTE CHART FOR BRACKENRIDGE DINING
ROOM FROM APRIL 16 TO 22, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 16	B	71	648	1.75
	L	217	860	4.04
	D	183	798	3.66
April 17	B	45	696	1.03
	L	160	894	2.86
	D	312	830	6.01
April 18	B	81	659	1.97
	L	243	816	4.76
	D	258	782	5.28
April 19	B	95	707	2.15
	L	222	856	4.15
	D	205	770	4.26

TABLE XX -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Figs Sausage Eggs Toast	Carrots Lunch loaf Potato salad Bread	Lettuce Tomatoes Apples Rolls Celery	Figs disliked; sausage was too highly seasoned. Waste varied at lunch; servings too large for some. Ate chicken and noodles and left portions of vegetables.
Toast Cereal Eggs	Greens Fig salad Spaghetti Bread	Prunes Squash Rice Cabbage slaw Rolls	Turnip greens, canned figs, squash and prunes disliked by some. At dinner ate pork chops and strawberries but left some of other foods.
Toast Cinnamon rolls Eggs Cereal	Cabbage Frankfurt- er loaf Beets Bread	Onions St. beans Lettuce Rolls	Ate seconds in cinnamon rolls; some waste of both rolls and toast. Disliked frankfurters loaf and cabbage. Squash and carrots unpopular.
Toast Cereal Eggs	Eggs Spinach Toast Bread Celery	Squash Carrots Lettuce Rolls Potatoes	Creamed eggs at lunch disliked by some students. Do not eat toast and bread at same meal. At dinner squash and carrots left by many students.

TABLE XX -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 20	B	67	750	1.43
	L	184	858	3.43
	D	181	717	4.04
April 21	B	76	644	1.88
	L	154	698	3.53
	D	153	521	4.69
April 22	B	15	198	1.21
	L	181	660	4.39
	Snack			

TABLE XX -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Eggs Cereal	Eggs Lettuce Apples Asparagus Bread	St. beans Cabbage Spinach Rolls	Took cereal and were not able to eat all of it. Did not take time to cut head lettuce salad. Buttered cabbage unpopular with some students.
Toast Sausage Eggs Cereal	Lettuce Bread Beans Tamale pie	Vegetable salad Beets Peas Rice	Sausage too highly seasoned. Ate pork chops and dessert at dinner but left some of other foods.
Toast Tomato juice Hot cakes	Carrots Lettuce Spinach Rolls Apple juice	Snack	Tomato juice disliked by some. Ate fruit salad, dessert and noodles before eating vegetables.

TABLE XXI

EDIBLE FOOD WASTE CHART FOR BRACKENRIDGE DINING
ROOM FROM APRIL 23 TO 29, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 23	B	55	643	1.37
	L	187	810	3.69
	D	193	770	4.01
April 24	B	122	664	2.94
	L	143	864	2.65
	D	242	802	4.83
April 25	B	112	696	2.57
	L	190	830	3.66
	D	170	782	3.48
April 26	B	55	618	1.42
	L	169	694	3.84
	D	214	570	6.01

TABLE XXI -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Sausage Toast Applesauce Eggs	Potato salad Lettuce Prunes Bread	B. E. peas Lettuce Celery Rolls Sw. potatoes	Stewed prunes unpopular with some students. Servings of potato salad too large for some students. Creamed celery disliked.
Toast Oranges Eggs	Beans Apples Banana pudding	Beet salad Carrots Cabbage Rolls Potatoes	Soft cooked eggs unpopular with some. At dinner left portions of vegetables as ate meat and dessert first.
Toast Sausage Eggs	Turnips Lettuce Spinach Corn	St. beans Carrots Lettuce Rolls Potatoes	Fried eggs did not suit some students' tastes. Ate seconds in muffins in place of other foods. Meat, salad and dessert were popular; left parts of other foods.
Oranges Toast Eggs Cereal	Beans Potato salad Bread Tomatoes	Rice Prunes B. E. peas Lettuce Rolls	Students did not allow enough time before classes to eat orange half. At lunch made sandwiches from lunch loaf; left part of beans and salad.

TABLE XXI -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 27	B	59	731	1.29
	L	150	858	2.79
	D	165	582	4.54
April 28	B	118	626	3.01
	L	181	757	3.82
	D	127	624	3.25
April 29	B	22	220	1.6
	L	205	766	4.28
	Snack			

TABLE XXI -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Eggs Toast Cereal	Eggs Bread Cabbage slaw Bread pudding	Fish Congealed vegetable salad Asparagus Carrots Rolls	Creamed eggs disliked. Bread pudding disliked by some -- prejudice, not taste of food. Disliked haddock and congealed vegetable salad.
Toast Cereal Eggs	Lettuce Corn Spinach Bread	Beet salad St. beans Apples Muffins	Poached eggs unpopular. At lunch ate ham and cookies; left parts of other foods. Seconds in muffins responsible for waste at dinner.
Sausage Toast Cereal	Squash Rolls Lettuce	Snack	Very little waste at breakfast. At dinner ate favorite foods first; left portions of others.

TABLE XXII

EDIBLE FOOD WASTE CHART FOR BRACKENRIDGE DINING
ROOM FROM APRIL 30 TO MAY 6, 1945

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 30	B	60	629	1.52
	L	192	802	3.83
	D	143	654	3.49
May 1	B	58	642	1.45
	L	172	900	3.05
	D	(All-College Picnic)		
May 2	B	66	714	1.48
	L	185	908	3.26
	D	156	552	4.52
May 3	B	53	672	1.26
	L	152	865	2.81
	D	149	834	2.86

TABLE XXII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Eggs Grapefruit Cinnamon rolls	Rutabagas Asparagus Lettuce Muffins	Carrots Lettuce Potatoes Celery	Students did not take time to eat all of grapefruit. Took more second servings of gingerbread muffins; wasted other food.
Toast Sausage	Beet salad Spinach Rice Muffins	Picnic	Did not eat toast when French toast was served. Ate seconds in muffins and dulled appetites for other foods.
Toast Eggs Cereal Grapefruit	Lettuce Rutabagas Celery Radishes	Carrots Peas Lettuce Rolls	Did not take time to eat grapefruit. Rutabagas unpopular. Still will not eat all of head lettuce salad.
Sausage Toast Eggs Cereal	Prunes Bread Apples Lettuce	Cottage cheese Squash Rolls Lettuce Potatoes	Fried eggs did not please some individuals. Ate cheese toast and left bread. Meat, salad and dessert popular at dinner; left portions of other foods.

TABLE XXII -- CONTINUED

Date	Meal	Edible Waste (Pounds)	Number of Trays Served	Waste Per Stu- dent Per Day (Oz.)
April 4	B	57	658	1.39
	L	162	843	3.07
	D	138	750	2.94
April 5	B	64	635	1.61
	L	145	641	3.62
	D	131	538	3.89
April 6	B	21	240	1.4
	L	166	754	3.52
	Snack			

TABLE XXII -- CONTINUED

Kind or Type of Waste			Reason for Waste
Breakfast	Luncheon	Dinner	
Toast Cereal Caramel biscuits	Peas Lettuce Bread	Mackerel St. beans Rolls	Ate seconds in caramel biscuits and left toast and part of biscuits. Pea salad disliked by some. Mackerel unpopular.
Oranges Toast Eggs	Sausage Spinach Bread	Beets Cabbage Lettuce Corn	Eggs became cold and unappetizing as students ate cereal first. At dinner ate seconds in biscuits and honey.
Sausage Toast	Apple juice Rolls Lettuce St. beans	Snack	Apple juice unpopular with some. Ate popular foods first; left small portion of foods listed.

TABLE XXIII
FACTORS INFLUENCING AMOUNT OF FOOD
WASTE IN BOTH DINING ROOMS

Date	Day of Week	Waste Per Student Per Day (Oz.)		Weather	Educational Program	Events
		I*	II**			
March 12	Monday	9.73	9.74	Warm Cloudy		Charm Week Fort Worth rodeo
March 13	Tuesday	7.63	9.82	Cool Cloudy		Freshman assembly
March 14	Wednesday	8.88	9.23	Cool Cloudy Windy		Charm Week, Fort Worth rodeo
March 15	Thursday	9.89	10.2	Cool Cloudy	Nutrition pamphlets	General assembly
March 16	Friday	9.44	7.6	Warm	Editorial in <u>Lass-O</u>	Charm Week Fort Worth rodeo
March 17	Saturday	9.26	6.5	Warm Cloudy		St. Patrick's Day Redbud Dance
March 18	Sunday	5.36	4.49	Cool Rain Wind		Fort Worth rodeo

*Brackenridge dining room

**Lowry dining room

TABLE XXIV
FACTORS INFLUENCING AMOUNT OF FOOD
WASTE IN BOTH DINING ROOMS

Date	Day of Week	Waste Per Student Per Day (Oz.)		Weather	Educational Program	Events
		I*	II**			
March 19	Monday	8.92	10.6	Cool		
March 20	Tuesday	9.59	9.3	Cool		Freshman assembly
March 21	Wednesday	7.29	7.85	Cool Cloudy		
March 22	Thursday	7.64	8.5	Cool Windy	Talks in house meetings on food waste	General assembly
March 23	Friday	7.44	10.1	Warm Cloudy	Article and picture of waste campaign in <u>Lass-O</u>	
March 24	Saturday	14.4	8.1	Warm Windy		College Club Campus show
March 25	Sunday	4.47	4.33	Cool Windy		Palm Sunday special service in chapel; special breakfast and dinner.

*Brackenridge dining room
**Lowry dining room

TABLE XXV
FACTORS INFLUENCING AMOUNT OF FOOD
WASTE IN BOTH DINING ROOMS

Date	Day of Week	Waste Per Student Per Day (Oz.)		Weather	Educational Program	Events
		I*	II**			
March 26	Monday	8.39	9.37	Warm Windy		Spanish movie
March 27	Tuesday	14.4	9.44	Cool		Freshman assembly
March 28	Wednesday	9.21	7.71	Warm Rain		
March 29	Thursday	13.7	7.77	Cool Rain	Individual conferences with students	General assembly
March 30	Friday	9.59	8.83	Cool Rain	Article in <u>Lass-O</u> about large food waste	Blue slips due
March 31	Saturday	14.7	9.72	Rain Cool		Campus show College Club
April 1	Sunday	7.29	9.72	Cool Rain		Easter Sunday; special chapel service. Special breakfast and dinner

*Brackenridge dining room

**Lowry dining room

TABLE XXVI
FACTORS INFLUENCING AMOUNT OF FOOD
WASTE IN BOTH DINING ROOMS

Date	Day of Week	Waste Per Student Per Day (Oz.)		Weather	Educational Program	Events
		I*	II**			
April 2	Monday	12.7	9.09	Warm		Spanish movie
April 3	Tuesday	13.9	9.62	Cool Rain		Freshman assembly
April 4	Wednesday	14.6	10.2	Cool		
April 5	Thursday	12.8	9.84	Cool	Nutrition posters in both dining rooms	General assembly
April 6	Friday	13.9	10.8	Cool	Article in <u>Lass-O</u> stressing importance of balanced diet	
April 7	Saturday	11.4	8.21	Cool	Nutrition posters	College Club Campus movie
April 8	Sunday	5.42	3.83	Cool	Nutrition posters	Chapel service

*Brackenridge dining room

**Lowry dining room

TABLE XXVII
FACTORS INFLUENCING AMOUNT OF FOOD
WASTE IN BOTH DINING ROOMS

Date	Day of Week	Waste Per Student Per Day (Oz.)		Weather	Educational Program	Events
		I*	II**			
April 9	Monday	8.75	8.77	Windy Warm	Nutrition posters	Spanish movie
April 10	Tuesday	10.4	8.75	Warm Rain	Nutrition posters	Freshman assembly
April 11	Wednesday	10.2	9.22	Warm	Nutrition posters	Twilight musical
April 12	Thursday	8.22	9.98	Warm Rain	Nutrition barometers in each dining room	General assembly. Death of President Roosevelt
April 13	Friday	12.8	9.94	Warm Rain	Barometers record waste in each dining room. Publicity in <u>Lass-O</u>	Modern Dance Recital. Radio programs in memory of President
April 14	Saturday	12.1	10.2	Warm Rain	Barometers	President's funeral service
April 15	Sunday	7.41	6.62	Cool Rain	Barometers	Chapel service

*Brackenridge dining room

**Lowry dining room

TABLE XXVIII
FACTORS INFLUENCING AMOUNT OF FOOD
WASTE IN BOTH DINING ROOMS

Date	Day of Week	Waste Per Student Per Day (Oz.)		Weather	Educational Program	Events
		I*	II**			
April 16	Monday	9.45	9.45	Cool	Barometers	Artist course in auditorium at 7:30 p. m.
April 17	Tuesday	9.9	9.27	Cool	Barometers	General assembly. Roosevelt memorial service
April 18	Wednesday	12.0	9.63	Warm	Barometers	Twilight musical. Artist course at 8:15 p. m.
April 19	Thursday	10.5	8.81	Warm	Barometers	Art exhibit at 7:30 p. m.
April 20	Friday	8.9	9.34	Warm	Barometers. Article and picture in <u>Lass-O</u>	College Choral and Symphony
April 21	Saturday	11.1	9.67	Warm	Barometers	San Jacinto Day. Campus movie. Junior dance.
April 22	Sunday	5.6	5.33	Warm	Barometers	Worship service in chapel

*Brackenridge dining room

**Lowry dining room

TABLE XXIX
FACTORS INFLUENCING AMOUNT OF FOOD
WASTE IN BOTH DINING ROOMS

Date	Day of Week	Waste Per Student Per Day (Oz.)		Weather	Educational Program	Events
		I*	II**			
April 23	Monday	9.07	10.9	Warm Rain	Barometers	
April 24	Tuesday	10.4	8.95	Cool	Barometers	Senior Class meeting, 1:30 p. m.; concert, 7:15 p. m.
April 25	Wednesday	9.71	7.63	Warm	Barometers	
April 26	Thursday	11.3	9.37	Cool	Barometers Nutrition song sheets distributed	Senior Day General assembly
April 27	Friday	8.62	10.2	Cool	Article in <u>Lass-O</u> about waste contest	Senior music recital; Children's Theatre Play at 8:15 p. m.
April 28	Saturday	10.1	8.59	Warm	Barometers	College Club Campus movie
April 29	Sunday	5.88	4.75	Warm	Barometers	Chapel service

*Brackenridge dining room

**Lowry dining room

TABLE XXX
FACTORS INFLUENCING AMOUNT OF FOOD
WASTE IN BOTH DINING ROOMS

Date	Day of Week	Waste Per Student Per Day (Oz.)		Weather	Educational Program	Events
		I*	II**			
April 30	Monday	8.84	7.57	Warm Cloudy	Barometers	Spanish movie
May 1	Tuesday	4.5	4.4	Warm	Barometers	Freshman assembly All-College Picnic
May 2	Wednesday	9.26	7.54	Warm	Barometers	
May 3	Thursday	6.93	6.8	Warm Cloudy	Barometers	General assembly
May 4	Friday	7.4	7.34	Warm Cloudy	Article in <u>Lass-O</u>	
May 5	Saturday	9.12	8.03	Warm	Barometers	College club Senior Dance
May 6	Sunday	4.92	4.49	Warm	Barometers	Chapel service

*Brackenridge dining room

**Lowry dining room

MENU*

Monday, March 12, 1945

- Breakfast: Oranges, asst. cereal, oatmeal, minced bacon and eggs, cr. w. toast, coffee cake, coffee, cocoa, tea, milk.
- Luncheon: Sausage (2 patties), butter beans with ham hock, rutabagas, cr. w. bread, prune salad, gingerbread muffins with raisins and nuts, cocoa, milk.
- Dinner: Bacon (2 slices), egg omelettes, parsley, new potatoes, buttered cauliflower, carrot strip, biscuits, preserves, cottage cheese salad with cucumbers and peppers, molasses pie, coffee, milk.

Tuesday, March 13, 1945

- Breakfast: Grapefruit, asst. cereal, cream of wheat with raisins, goldenrod eggs on toast, toast, cinnamon rolls, preserves, coffee, cocoa, tea, milk.
- Luncheon: Cheese and rice souffle, Harvard beets, string beans, brown nut bread, fruit salad, fruit cookies, cocoa, milk.
- Dinner: Pork chops, glazed sweet potatoes, seasoned cabbage, celery strip, rolls, tomato salad, hot apricot cobbler, cream, coffee, milk.

Wednesday, March 14, 1945

- Breakfast: Oranges, asst. cereal, cr. w. cereal, sausage, fried eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Sliced chicken loaf, baked potatoes, buttered carrots, bread, relish plate (celery, olives, and pickles), yellow cake with orange icing, cocoa, milk.
- Dinner: Meat balls and spaghetti, string beans, stewed prunes, rolls, congealed fruit salad, mint ice cream, coffee, milk.

*Butter or oleo was served at each meal.

Thursday, March 15, 1945

- Breakfast: Grapefruit, asst. cereal, cracked wheat cereal, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Baked beans, seasoned squash, buttered beets, brown nut bread, cabbage slaw, fruit cup, cocoa, milk.
- Dinner: Pork roast, glazed sweet potatoes, fresh spinach, creamed celery, rolls, lettuce with 1000 island dressing, chocolate pie, coffee, milk.

Friday, March 16, 1945

- Breakfast: Oranges, asst. cereal, oatmeal, egg omelettes, cinnamon rolls, cr. w. toast, preserves, coffee, cocoa, milk.
- Luncheon: Creamed eggs on toast, buttered corn, asparagus, plain muffins, fruit salad, peanut cookies, cocoa, milk.
- Dinner: Broiled haddock, mustard sauce, macaroni and tomatoes, fried eggplant, glazed carrots, rolls, combination vegetable salad, lemon custard ice cream, coffee, milk.

Saturday, March 17, 1945

- Breakfast: Grapefruit, asst. cereal, cream of wheat, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Frankfurters, mashed potatoes, blackeyed peas, cr. w. bread, tomato salad, hot cherry cobbler, cream, coffee, milk.
- Dinner: ST. PATRICK'S DAY DINNER
- Pineapple juice cocktail (colored green), smacks, fried ham, parsley, new potatoes, fresh string beans, carrot strip, biscuits, relish plate (olives, celery and pickles), green mint ice cream, angel food cake, coffee, milk.

Sunday, March 18, 1945

Breakfast: Canned figs, asst. cereal, cr. w. cereal, bacon, hot cakes (2 in a stack), syrup, toast, coffee, cocoa, tea, milk.

Luncheon: Tuna fish canape, smacks, chicken spaghetti, buttered peas, seasoned carrots, parker house rolls, prune salad with cottage cheese, chocolate ice cream, bought cookies, coffee, milk.

Snack: Hamette loaf, bread (2 slices), dill pickles, lettuce, mayonnaise, individual pkg. potato chips, individual pkg. choco-lunch., banana.

Monday, March 19, 1945

Breakfast: Grapefruit juice, asst. cereal, oatmeal, sausage, soft cooked eggs, fried apple rings, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Mackerel croquettes, tartar sauce, hash, browned potatoes, buttered cabbage, cr. w. bread, carrot and raisin salad, meringue cookies, cocoa, milk.

Dinner: Creamed ham, seasoned corn, buttered onions, pickled beets, rolls, combination vegetable salad, caramel nut pudding, coffee, milk.

Tuesday, March 20, 1945

Breakfast: Oranges, asst. cereal, cream of wheat, bacon, poached eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Butter beans with ham hock, mustard greens, buttered carrots, corn meal muffins, congealed spiced cabbage apple salad, date nut cake, cocoa, milk.

Dinner: Barbecued frankfurters, buns, escalloped potatoes, cauliflower, lettuce salad with 1000 island dressing, cookies, ice cream, coffee, milk.

Wednesday, March 21, 1945

- Breakfast: Grapefruit, asst. cereal, cr. w. cereal, sausage, fried grits, syrup, cr. w. toast, coffee, cocoa, tea, milk.
- Luncheon: Deviled eggs, potato salad, pork and beans, Boston brown bread, prune salad, yellow cake with orange icing, cocoa, milk.
- Dinner: Pork chops, mashed potatoes (sweet), asparagus, celery strip, rolls, cabbage slaw, rice custard with raisins, coffee, milk.

Thursday, March 22, 1945

- Breakfast: Oranges, asst. cereal, oatmeal, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Frankfurter loaf (in cocottes), blackeyed peas, creamed onions, cr. w. bread, fig and cottage cheese salad, Hermits, cocoa, milk.
- Dinner: Chicken and noodle supreme, pickled beets, seasoned squash, rolls, relish plate (celery, olives, pickles), strawberry ice cream, coffee, milk.

Friday, March 23, 1945

- Breakfast: Grapefruit juice, asst. cereal, cream of wheat, fried eggs, cr. w. toast, cinnamon rolls, preserves, coffee, cocoa, tea, milk.
- Luncheon: Peas nana in cocottes, parsley potatoes, fresh spinach, plain muffins, tomato salad, chocolate pudding, cocoa, milk.
- Dinner: Macaroni and cheese, buttered carrots, asparagus, rolls, congealed fruit salad, pumpkin pie, coffee, milk.

Saturday, March 24, 1945

- Breakfast: Hot baked apples, asst. cereal, cr. w. cereal, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Frankfurters, baked potatoes, buttered cabbage, cr. w. bread, combination vegetable salad, date nut cake, cocoa, milk.
- Dinner: Creamed ham on toast, parsley new potatoes, pickled beets, carrot strips, biscuits, lettuce salad with 1000 island dressing, hot apricot cobbler with pastry top, coffee, milk.

Sunday, March 25, 1945

- Breakfast: Bananas, asst. cereal, cream of wheat, sausage, scrambled eggs, cr. w. toast, caramel biscuits, coffee, preserves, cocoa, tea, milk.
- Luncheon: PALM SUNDAY
- Tomato juice, smacks, creamed chicken with pastry tops in cocottes, parsley new potatoes, string beans, celery strip, rolls, congealed shredded carrots and crushed pineapple in lemon jello and garnished with ripe olive, white cake, vanilla ice cream, coffee, milk, strawberries.
- Snack: Hamette, rye bread, mustard and mayonnaise, lettuce tomato wedge, individual pkg. Fritos, individual pkg. toast-cheese, bananas.

Monday, March 26, 1945

- Breakfast: Oranges, asst. cereal, oatmeal, bacon and egg omelettes, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Large butter beans seasoned with ham hock, mustard greens, French fried onions, corn meal muffins, prune salad, doughnuts, cocoa, milk.
- Dinner: Sausage (2 patties), glazed sweet potatoes, buttered green peas, creamed celery, rolls, cabbage slaw, filled sheet cookie with mince meat (made in between), coffee, milk.

Tuesday, March 27, 1945

- Breakfast: Grapefruit, asst. cereal, cr. w. cereal, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Barbecued frankfurters, mashed potatoes, blackeyed peas, rutabagas, cr. w. bread, combination vegetable salad, devil's food cake, cocoa, milk.
- Dinner: Pork chops, seasoned rice, stewed apples, fresh string beans, rolls, lettuce salad, Russian dressing, vanilla ice cream, bought cookies, coffee, milk.

Wednesday, March 28, 1945

- Breakfast: Oranges, asst. cereal, cream of wheat, sausage, poached eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Fried ham (with bone in), buns, potato salad, stewed prunes, tomato salad, caramel pudding, cocoa, milk.
- Dinner: Chicken pilau, seasoned green peas, pickled beets, biscuits, relish plate (celery, olive, pickle), apricot pie, coffee, milk.

Thursday, March 29, 1945

- Breakfast: Bananas, asst. cereal, cream of wheat, sausage, French toast, syrup, cr. w. toast, coffee, cocoa, tea, milk.
- Luncheon: Egg in bacon rings, hash brown potatoes, carrot strip, cr. w. bread, cole slaw, fruit cookies, cocoa, milk.
- Dinner: Fried ham (with bone in), parsley potatoes, Harvard beets, mustard greens, rolls, Waldorf salad, lemon rice pudding, coffee, milk.

Friday, March 30, 1945

- Breakfast: Grapefruit, asst. cereal, oatmeal, scrambled eggs, caramel biscuits, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Lima bean loaf, tomato sauce, seasoned asparagus, celery strip, brown nut bread, fruit salad, chocolate ice cream cups, cocoa, milk.
- Dinner: Mackerel croquettes, parsley potatoes, fresh green beans, buttered apples, cr. w. rolls, carrot and cabbage salad, cherry pie, coffee, milk.

Saturday, March 31, 1945

- Breakfast: Oranges, asst. cereal, oatmeal, fried eggs, bacon strip, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Sausage (2 patties), buttered grits, fresh spinach, carrot strip, cr. w. bread, congealed spiced cabbage salad, caramel pudding, cocoa, milk.
- Dinner: Meat loaf, gravy, buttered potatoes, creamed celery, stewed prunes, biscuits, preserves, tomato salad, orange sherbet, coffee, milk.

Sunday, April 1, 1945 -- EASTER

- Breakfast: Orange juice on doilies, bacon, asst. cereals, hot cakes, syrup, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Plate favor and Easter napkins.
Apple juice, smacks, pork chops, parsley new potatoes, Harvard beets, seasoned green peas, rolls, congealed cherry nut salad, strawberry shortcake, coffee, milk.
- Snack: Assorted luncheon meat, rye bread (2 slices), lettuce, individual pkg. Fritos, mayonnaise, Big Town, apple.

Monday, April 2, 1945

Breakfast: Canned figs, asst. cereals, oatmeal, bacon, poached eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Frankfurters, scalloped potatoes, mustard greens, cornmeal muffins, Italian prune salad, peanut butter cookies, cocoa, milk.

Dinner: Baked ham, raisin sauce, glazed sweet potatoes, seasoned cabbage, carrot strip, rolls, tomato salad, malt ice cream, coffee, milk.

Tuesday, April 3, 1945

Breakfast: Grapefruit, asst. cereal, cr. w. cereal, sausage, fried eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Butter beans with ham hocks, seasoned yellow squash, cauliflower, brown nut bread, carrot salad, boiled custard, cocoa, milk.

Dinner: Frankfurter omelet, hash brown potatoes, green beans, celery strip, cr. w. rolls, head lettuce salad with 1000 island dressing, fruit in raspberry jello, coffee, milk.

Wednesday, April 4, 1945

Breakfast: Oranges, asst. cereal, cream of wheat, bacon, soft cooked eggs, cr. w. toast, preserves, coffee, cocoa, milk.

Luncheon: Sausage (2 patties), sweet potatoes, turnip greens, cr. w. bread, prune salad, baked apples with raisin sauce, cocoa, milk.

Dinner: Pork chops, mashed potatoes, buttered carrots, seasoned green peas, wh. w. biscuits, cottage cheese and chopped parsley salad, apricot pie, coffee, milk.

Thursday, April 5, 1945

- Breakfast: Bananas, asst. cereal, oatmeal, sausage, poached eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Lunch meat, potato salad, Boston baked beans, bread (2 slices), tomato salad, chocolate surprise with snaproons, cocoa, milk.
- Dinner: Baked ham, cabbage, carrot strip, cream style corn, rolls, lettuce wedges with 1000 island dressing, strawberries, cream, coffee, milk.

Friday, April 6, 1945

- Breakfast: Grapefruit juice, asst. cereal, cream of wheat, creamed eggs on half slice toast, cinnamon rolls, preserves, coffee, cocoa, tea, milk.
- Luncheon: Corn fritters, syrup, buttered fresh green beans, pickled beets, plain muffins, combination vegetable salad, Italian prunes in syrup, cocoa, milk.
- Dinner: Fried haddock, tartar sauce, parsley potatoes, fresh spinach, rolls, congealed fruit salad, lemon pie, coffee, milk.

Saturday, April 7, 1945

- Breakfast: Oranges, asst. cereal, cr. w. cereal, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Peas nana, macaroni salad, French fried onions, cr. w. bread, prune salad, fruit cup, cocoa, milk.
- Dinner: Sausage (2 patties), creamed potatoes, buttered asparagus, carrot strip, biscuits, chopped egg, tomato and lettuce salad, strawberry shortcake, coffee, milk.

Sunday, April 8, 1945

- Breakfast: Canned figs, asst. cereal, oatmeal, French toast, syrup, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Dinner: Apple juice, smacks, roast beef, gravy, parsley new potatoes, fresh spinach, seasoned yellow squash, rolls, congealed vegetable salad, mint ice cream, bought cookies, iced tea, milk.
- Snack: Frankfurters, white bread, mustard and mayonnaise, lettuce, tomato wedge, individual pkg. potato chips, individual pkg. fig bars, orange.

Monday, April 9, 1945

- Breakfast: Hot stewed raisins, asst. cereal, cream of wheat, sausage, soft boiled egg, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Boston baked beans, deviled egg, rutabagas, brown nut bread, cottage cheese and fig salad, caramel pudding, cocoa, milk.
- Dinner: Baked ham, raisin sauce, buttered potatoes, creamed green peas, rolls, relish plate (olive, pickle, celery), apricot pie, coffee, milk.

Tuesday, April 10, 1945

- Breakfast: Bananas, asst. cereal, cr. w. cereal, egg and bacon omelette, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Baked hash, buttered cabbage, parsley potatoes, cr. w. bread, congealed vegetable salad, white cake with orange icing, cocoa, milk.
- Dinner: Short ribs, mashed sweet potatoes, seasoned string beans, celery strip, rolls, cottage cheese and pepper salad, chocolate ice cream, coffee, milk.

Wednesday, April 11, 1945

- Breakfast: Oranges, asst. cereal, oatmeal, bacon, fried eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Bacon strip, creamed asparagus on toast, mashed potatoes, cr. w. bread, tomato and lettuce salad, sand tarts, cocoa, milk.
- Dinner: Chicken spaghetti, green peas cooked with carrots, Harvard beets, rolls, cabbage slaw, date nut cake, coffee, milk.

Thursday, April 12, 1945

- Breakfast: Applesauce, asst. cereal, cream of wheat, sausage, scrambled eggs, cr. w. toast, caramel biscuits, preserves, coffee, cocoa, tea, milk.
- Luncheon: Baked beans, fresh spinach, French fried onions, corn meal muffins, beet and hard cooked egg salad, hot apricot cobbler, cream, cocoa, milk.
- Dinner: Barbecued frankfurters, hot dog buns, seasoned string beans, potato chips, relish plate (olive and celery strip), ice cream, ice box cookies, coffee, milk.

Friday, April 13, 1945

- Breakfast: Grapefruit, asst. cereal, cracked wheat cereal, soft cooked eggs, cr. w. toast, cinnamon rolls, coffee, cocoa, tea, milk.
- Luncheon: Macaroni and cheese, buttered peas, carrot strips, cr. w. bread, cabbage slaw, oatmeal mince meat cookies, cocoa, milk.
- Dinner: Creamed eggs on toast, parsley potatoes, squash and onions, rolls, congealed vegetable salad, chocolate pie, coffee, milk.

Saturday, April 14, 1945

- Breakfast: Oranges, asst. cereal, oatmeal, bacon, poached eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Chili, grits, red beans, crackers, tomato salad, Italian prunes in syrup, milk.
- Dinner: Sausage (2 patties), glazed sweet potatoes, string beans, celery strip, biscuits, honey, relish plate (olive, pickle relish, carrot strip), cake with banana sauce, coffee, milk.

Sunday, April 15, 1945

- Breakfast: Grapefruit juice, asst. cereal, bacon, fried eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Tuna fish canape, smacks, smothered steak, parsley potatoes, seasoned cauliflower, Harvard beets, rolls, lettuce salad with 1000 island dressing, strawberries, ice cream, ice box cookies, iced tea, milk.
- Snack: Chicken loaf, bread (2 slices), lettuce, tomato wedge, individual pkg. potato chips, Vana Lunch cookies, apples.

Monday, April 16, 1945

- Breakfast: Canned figs, asst. cereal, cream of wheat, sausage, fried eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Braunschager, dill pickles, potato salad, buttered carrots, rye bread, fruit salad, gingerbread muffins, (with raisins and nuts), cocoa, milk.
- Dinner: Chicken supreme, stewed apples, creamed celery, rolls, tomato salad, apricot pie, coffee, milk.

Tuesday, April 17, 1945

- Breakfast: Oranges, asst. cereal, cr. w. cereal, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Meat balls and spaghetti, turnip greens, cr. w. bread, fig salad with cottage cheese, chocolate pudding, cocoa, milk.
- Dinner: Pork chops, buttered rice, seasoned squash, stewed prunes, rolls, cabbage slaw, strawberry shortcake, cream, coffee, milk.

Wednesday, April 18, 1945

- Breakfast: Grapefruit, asst. cereal, oatmeal, sausage, soft cooked eggs, cinnamon rolls, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Frankfurter loaf, seasoned cabbage, Harvard beets, cr. w. bread, prune and peanut butter salad, ice box cookies, cocoa, milk.
- Dinner: Baked ham, grits, fresh string beans, creamed onions, rolls, lettuce and 1000 island dressing, pecan krunch ice cream, coffee, milk.

Thursday, April 19, 1945

- Breakfast: Grapefruit juice, asst. cereals, cream of wheat, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Goldenrod eggs on toast, glazed canned sweet potatoes, fresh spinach, cr. w. bread, relish plate, celery and olives, devil's food cake, cocoa, milk.
- Dinner: Meat loaf, gravy, mashed potatoes, squash, buttered carrots, rolls, tomato salad, hot cherry cobbler, cream, coffee, milk.

Friday, April 20, 1945

- Breakfast: Oranges, asst. cereal, oatmeal, soft cooked eggs, cinnamon rolls, cr. w. toast, coffee, cocoa, tea, milk.
- Luncheon: Egg snuggle in cocottes, buttered asparagus, stewed apples, brown nut bread, lettuce salad with 1000 island dressing, date nut cake, coffee, milk.
- Dinner: Spaghetti and cheese, buttered cabbage, fresh string beans, rolls, congealed fruit salad, pecan pie, coffee, milk.

Saturday, April 21, 1945

- Breakfast: Grapefruit, asst. cereal, cream of wheat, sausage, fried eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Tamale pie, Fritos, red beans, cr. w. bread, banana salad with peanut butter, ice box cookies, coffee, milk.
- Dinner: Fried pork chops, gravy, seasoned rice, buttered green peas, Harvard beets, biscuits, vegetable salad, strawberries, cream, coffee, milk.

Sunday: April 22, 1945

- Breakfast: Tomato juice, asst. cereal, bacon, hot cakes, syrup, cr. w. toast, coffee, cocoa, tea, milk.
- Luncheon: Apple juice, smacks, chicken and noodles, buttered carrots, fresh spinach, rolls, congealed sliced peaches in strawberry jello, coffee, iced tea, milk, chocolate ice cream, bought cookies.
- Snack: Frankfurters, bread (2 slices), mustard, lettuce, tomato wedge, individual pkg, potato chips, individual pkg. fig bars, oranges.

Monday, April 23, 1945

- Breakfast: Applesauce, asst. cereal, oatmeal, sausage, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Lunch loaf, potato salad, stewed prunes, raisin bread, cole slaw salad, yellow cake with chopped fruit and orange icing, iced tea, milk.
- Dinner: Baked ham, sweet potato croquettes, blackeyed peas, creamed celery, rolls, lettuce salad with 1000 island dressing, gingerbread muffins, and lemon sauce, coffee, milk.

Tuesday, April 24, 1945

- Breakfast: Oranges, asst. cereal, cream of wheat, bacon, soft cooked eggs, cr. w. toast, caramel biscuits, preserves, coffee, cocoa, tea, milk.
- Luncheon: Butter beans with tomatoes, onions and frankfurters, stewed apples, corn meal muffins, combination vegetable salad, banana pudding, cocoa, milk.
- Dinner: Roast beef, gravy, parsley potatoes, buttered carrots, buttered cabbage, rolls, pickled beet salad, apricot pie, coffee, milk.

Wednesday, April 25, 1945

- Breakfast: Grapefruit juice, asst. cereal, cr. w. cereal, sausage, fried eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Baked corn, fresh spinach, seasoned turnips, muffins, fresh onions, radishes and celery salad, meringue cookies, iced tea, milk.
- Dinner: Swiss steak, mashed potatoes, fresh string beans, carrot strips, rolls, cherry nut salad, mint ice cream, coffee, milk.

Thursday, April 26, 1945

Breakfast: Oranges, asst. cereal, oatmeal, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Lunch loaf, potato salad, baked beans, cr. w. bread, sliced tomatoes, date nut cake, iced tea, milk.

Dinner: Baked hash, buttered rice, dried blackeyed peas, stewed prunes, rolls, lettuce salad with hard cooked egg garnish, strawberry shortcake, cream, coffee, milk.

Friday, April 27, 1945

Breakfast: Grapefruit, asst. cereal, cream of wheat, creamed eggs, caramel biscuits, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Deviled eggs (2 halves), potato chips, baked cheese and bread pudding, cr. w. bread, cabbage slaw, oatmeal muffins with raisins and nuts, iced tea, milk.

Dinner: Broiled haddock with mustard sauce, mashed potatoes, seasoned asparagus, carrot strip, rolls, congealed spiced cabbage, apple salad, pineapple sherbet, devil's food cake, coffee, milk.

Saturday, April 28, 1945

Breakfast: Banana, asst. cereal, oatmeal, bacon, poached eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Baked ham, seasoned corn, fresh spinach, cr. w. bread, combination vegetable salad, sugar cookies, coffee, milk.

Dinner: Meat loaf, tomato gravy, new potatoes and fresh string beans, stewed apples, corn meal muffins, beet salad with a fresh onion garnish, chocolate pudding, coffee, milk.

Sunday, April 29, 1945

- Breakfast: Grapefruit juice, asst. cereal, sausage, hot cakes, syrup, cr. w. toast, coffee, cocoa, tea, milk.
- Luncheon: Tomato juice, smacks, pork chops, mashed sweet potatoes (with raisins and orange juice), seasoned green peas, yellow squash with onions, rolls, tomato salad, strawberries, vanilla ice cream, coffee, milk.
- Snack: Hamette, bread (2 slices), lettuce, individual pkg. Fritos, individual pkg. toast cheese, apple.

Monday, April 30, 1945

- Breakfast: Grapefruit, asst. cereal, oatmeal, minced bacon and egg omelettes, cr. w. toast, cinnamon rolls, preserves, coffee, cocoa, tea, milk.
- Luncheon: Macaroni and cheese, rutabagas, asparagus, gingerbread muffins, fruit salad, chocolate pudding, iced tea, milk.
- Dinner: Bacon, scrambled eggs, parsley new potatoes, buttered carrots, celery strip, biscuits, honey, lettuce salad, apricot pie, coffee, milk.

Tuesday, May 1, 1945

- Breakfast: Oranges, asst. cereal, cream of wheat, sausage, French toast, syrup, cr. w. toast, coffee, cocoa, tea, milk.
- Luncheon: Ham, raisin sauce, buttered rice, fresh spinach, muffins, pickle beet salad, white cake with orange icing, milk, iced tea.
- Picnic: Hamburgers, buns, lettuce, mustard, mayonnaise, onions, potato salad, sliced tomatoes, toast cheese, ice cream, milk, tea.

Wednesday, May 2, 1945

Breakfast: Grapefruit, asst. cereal, cr. w. cereal, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Navy beans with ham hocks, french fried onions, seasoned rutabagas, corn meal muffins, relish plate (radish, celery, olive), fruit cup, coffee, milk.

Dinner: Meat loaf, French fried potatoes, buttered green peas, carrot strip, rolls, lettuce salad with 1000 island dressing, molasses pie, coffee, milk.

Thursday, May 3, 1945

Breakfast: Oranges, asst. cereal, oatmeal, sausage, fried eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Bacon (2 pieces), cheese toast, potato chips, fried apple rings with sugar, tomato salad, cr. w. bread, Italian prunes in syrup, iced tea, milk.

Dinner: Pork chops, mashed potatoes, squash and onions, rolls, congealed fruit salad in whipped cream, cottage cheese, chocolate ice cream, coffee, milk.

Friday, May 4, 1945

Breakfast: Grapefruit, asst. cereal, cr. w. cereal, caramel biscuits, cr. w. toast, preserves, coffee, cocoa, tea, milk.

Luncheon: Sliced eggs (2 halves), English pea salad, Fritos, brown nut bread, banana pudding, coffee, milk.

Dinner: Mackerel croquettes, tartar sauce, mashed potatoes, fresh string beans, sliced tomato, rolls, carrot slaw with pickle relish, pineapple sherbet, date nut cake, coffee, milk.

Saturday, May 5, 1945

- Breakfast: Oranges, asst. cereal, cream of wheat, bacon, scrambled eggs, cr. w. toast, preserves, coffee, cocoa, tea, milk.
- Luncheon: Sausage (2 each), glazed sweet potatoes, buttered spinach, cr. w. bread, congealed vegetable salad, devil's food cake, cocoa, milk.
- Dinner: Roast, gravy, seasoned corn, Harvard beets, buttered cabbage, biscuits, honey, banana salad with peanut butter, pecan krunch ice cream, coffee, milk.

Sunday, May 6, 1945

- Breakfast: Grapefruit juice, asst. cereal, sausage, date muffins, preserves, cr. w. toast, coffee, cocoa, tea, milk.
- Luncheon: Apple juice, smacks, baked ham, raisin sauce, parsley potatoes, string beans, celery strip, rolls, carrot slaw with pineapple, strawberries, ice cream, bought cookies, iced tea, milk.
- Snack: Hot frankfurters, bread (2 slices), lettuce, tomato wedge, individual pkg. potato chips, individual pkg. toast cheese, oranges.

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