

Society News



MRS. ARTHUR NEAL SPANGLER, JR.
(Marian Joyce Allen)



MRS. JEFFREY LEE ADAMS
(Linda Lee Bennett)



MRS. STEPHEN EDWARD KESLER
(Judith Alphred Elston)

Lunchroom Staff Plan Menus For 1,000

A seven-member staff headed by Mrs. Buford Ware will operate the ultra-modern lunchroom at the new Kings Mountain high school plant on Phifer road. For the price of a quarter, the meals for 999 students will be prepared on a Type A pattern, Mrs. Ware said, offering the students choice of both meats and desserts.

Principal Harry Jaynes said Wednesday an announcement will be made in each homeroom of the big school Thursday, giving plans for lunch Friday. Students will be informed if box lunches will be available in the cafeteria on Friday. All the equipment for the all-stainless steel kitchen has not yet arrived, but box lunches may be prepared for the students and

faculty members until equipment is installed and may be served in the spacious cafeteria which will accommodate 300 pupils at one time. Tables were being installed in the cafeteria this week. "We won't be able to give the students choices of menu for the box lunches", Mrs. Ware admitted, "but we do plan to have well-balanced meals year-round."

Kings Mountain high school plans a closed lunch period this term which means that pupils will not be allowed to visit downtown drugstores and eating places at mealtime, as they did while attending the former Central plant a short distance from town.



Mrs. Scism, left, Mrs. Champion at bun-warmer and dietician Mrs. Ware.

The new lunchroom manager comes to the KMHS plant from Bethware where she has 6 1/2 years experience in feeding hungry boys and girls. She will be assisted by Mrs. Evelyn Scism and Mrs. Gertrude Champion, former Bethware lunchroom employees; Mrs. Ruth Lynn, former Park Grace lunchroom employee; and Mrs. Samantha Williams and Mrs. Margaret Quinn, former Central school lunchroom employees. Mrs. Mary Cornwell and Mrs. Bertha Sotelo have been employed as servers. Steam cookery for quick cooking, a walk-in freezer refrigerator, a dishwashing area separate from the serving area, two bake ovens, one roast oven, stainless steel bunwarmers and all the essentials for preparing a la carte meals in the most modern surroundings and with easy-cleanup stainless steel equipment is present in the lunchroom of the \$1.5 million plant.

Mrs. Ware points out that the food boys and girls eat each day makes the difference in the way they look, the way they feel and how well they grow. She says that protein-rich foods, vegetables and fruits, bread and butter are "musts" for teenagers and that her staff expects to make these foods more appealing to high school students.

All lunchrooms in the nine plants of the Kings Mountain system follow the National Schools Lunch Program. The school dietician listed five of her favorite menus, expected to be featured in school lunches this year:

Choice of baked ham or barbecue pork on bun with barbecue slaw, candied yams, field peas, jello with fruit, hot rolls and butter. Choice of chocolate pudding or brownies. Milk.

Choice of dried blackeye peas or macaroni and cheese with cantaloupe, harvard beets, celery stick, choice of peanut butter delight or peanut butter cookies, cornbread, butter and milk.

Choice of chicken salad or fish square with cole slaw, mashed potatoes, buttered corn, choice of apple cobbler or baked custard, hot biscuits or cornbread, butter and milk.

Choice of meat loaf or spaghetti with toss green salad with tomato and green pepper, green peas, peach half, choice of cake or ice cream, hot rolls, butter and milk.

Choice of hamburger or hot-dog with cole slaw, french fried potatoes, apple sauce, buttered buns, milk, coconut or chocolate cake.



MRS. WILLIAM HARRY ROUNTREE
(Virginia Dee Critchfield)



MRS. LEONIDAS HAL FALLS
(Judy Ann Nichols)