

Over Million Meals Served In Ecusta Cafeteria

ESTABLISHED 3 YEARS AGO, IS WELL EQUIPPED

Company Operates Cafeteria And Canteen For All Employees

More than 1200 meals are prepared and served daily in Ecusta's beautiful and modern cafeteria. This building is completely equipped with the most modern equipment that can be obtained.

The cafeteria was established August 6, 1941, in order to provide a good place for Ecustans to eat. Since its opening an estimated total number of 1,226,500 meals have been prepared and served.

Nearly five years ago when the plant was first placed in operation, it was not the easiest thing to find a place to eat near the plant. Ecustans had to either grab a sandwich at the small canteen which was being operated at that time or bring their own lunch. To a man who is working on a job that requires all of his skill and energy, this plan of eating is not always satisfactory, so the management decided that something should be done about it. And something really big was done! We have today one of the nicest and best equipped cafeterias in this part of the country.

The attractive cafeteria building itself is very modern and well built and is designed so that employees can get quick and efficient service and have a comfortable, pleasant place in which to eat. The cafeteria is operated by the company without profit, the main policy being to give good quality food to employees at a reasonable price.

Because of the nature of their respective jobs, it is not possible for every Ecusta worker to eat his meals in the cafeteria. Many of the jobs in the plant require the operators to stay in constant attendance. To take care of these employees, a lunch wagon is sent through the mill once during each shift. A menu, as full as possible, is carried on this wagon.

Breakfast is served every morning between the hours of 7:00 a. m. and 9:00 a. m. Lunch begins at 11:30 o'clock with the Finishing department. Other departments come in later with the luncheon period being extended until 1 o'clock. Supper is served at 8 o'clock to the Finishing department and to anyone else who is working at that time and wants to eat.

Between these regular meal times at the cafeteria, the Canteen is open and short orders are served. The Canteen closes at 7 p. m. for the evening; it opens again at 11 p. m. for an hour during shift-changing time and again at 4 a. m. to feed employees working the graveyard shift.

The kitchen is large and well equipped with modern and efficient equipment and enjoys a grade "A" rating, one of the highest in the state. The cafeteria has had an average rating of 97% since it has been in operation.

Approximately 400 persons can be seated at one time in the cafeteria and because of a staggering of meal times by different departments, many more than that number are served each day.

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Here's Part Of The Cafeteria And Canteen Staff



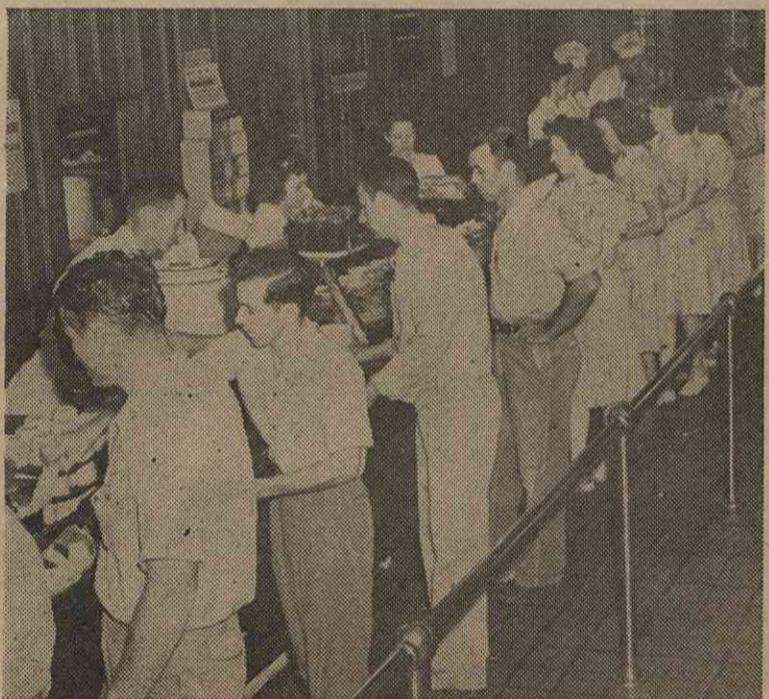
Shown above are 17 of the 32 members of the staffs of Ecusta's eating establishments. Reading from left to right, first row—Edith Emerson, Ethel Stover, Olevia English, Wilma Summey, Marie Barton, Sula Cox; second row—Divola Cogdill, Hal Keener, Curtis Chapman, Edward Reese, Joe Duckworth, Loren Kitchen, Fred Wilde, J. L. Tinsley, Thomas Flanagan, Dewey Banther and Paul Rickman.

MANAGER



LEON ENGLISH, well known Brevard man, is manager of the Cafeteria and Canteen. He has been with the company for several years and has headed our eating establishments for some time.

Here's A Typical Line In The Cafeteria



As in all cafeterias, Ecustans stand in line and make their own selections as they trudge towards the cash register at the end, and long to get a table to enjoy their meals. Do you recognize any one in the above photo?



The Echo photographer caught two of the cooks in action. Shown above are Joe Duckworth and Warrior McCall. The picture at the right shows the boys and girls ready to serve the Cafeteria customers.

