



A New Day In SAGA?

Submitted by Members of the Food Service Committee

There are certain issues on campus which students generally feel compelled to act upon (for example the alcohol policy and visitation hours). One such issue, which affects virtually every on-campus student, is the quality of the college's food service. For the first time in over three years, a Food Service Committee has been formed within the Student Government Association.

Eleven students make up the Food Service Committee with at least one representative from each dorm. These representatives are Heidi Jernigan, Chair; Tanya Olson and Deborah Kelly, Concord; Brian Krauss, Granville; Felicia Allen, Wilmington; Henry Beshgetoorian, Albemarle; Chris Dineen, Orange; Jeff Callahan, Mecklenburg; Lloyd Meilenz and Kevin Hauver, Winston-Salem; and Del Spruill representing Burris Center. The committee has held preliminary meetings to outline problem areas which need to be dealt with on a priority basis.

Those top priority problems are the quality of food served and the serving hours. At this time surveys have been distributed to all suite leaders which are to be filled out during suite meetings. Already, from looking at completed surveys, there seem to be some real common complaints and suggestions from members of the student body. Once all of the surveys have been completed and returned to the committee a list of concrete suggestions can be formulated and discussions with SAGA can begin to move in a more definite direction.

President A. P. Perkinson has expressed interest in the newly formed Food Service Committee, and citing the current physical renovations being made to the cafeteria, he hopes that we will see a "new day in food service" with students, administrators and food service employees working together.

On Monday, October 20th, Heidi Jernigan and Deborah Kelly traveled to Meredith College in Raleigh, North Carolina to attend an all day food service conference given by Mr. Paul Fairbrook a leading authority on college food services and author of three books based on his thirty-five years of experience in the industry. Mr. Fairbrook, who is currently food service consultant at the University of the Pacific, suggests that "perception is half the battle." Food services should treat students just as any other restaurant would treat its customers. After all, students are just that -- paying customers.

Often, it is not the way in which cafeteria food is prepared which turns students off but the way in which the food is displayed. For example, Morrison's, a leading cafeteria chain, adds garnishes to all its food items. Think about the difference it might make if fish were garnished with a slice of lemon and perhaps a sprig of parsley? The nice thing about making food more attractive is that it does not require much time or money.

Food items should also be labeled. Either food service employees should know what is in the food or the ingredients should be posted to accommodate those with special dietary needs.

Professionalism should be reflected throughout the dining and serving areas. Shortages should not occur, however, when they do management should avoid the use of "cutesy and-or toilet paper" signs. This includes the use of stained, ripped, or hurriedly scribbled signs asking for "your patience and cooperation." The food service corporation should have its own official set of signs or stationery.

Modern menu boards and pleasant interior decor are a plus in keeping the student customer happy. The social aspects of dining in the cafeteria should not be ignored. Mealtime is considered to be a time of relaxation and fellowship. Studies are left behind for the time being and friends catch up on the day's events. The cafeteria should reflect an atmosphere similar to that of a commercial restaurant. Students should not feel hurried to eat and run.

Some possible atmosphere "boosters" are wall hanging, live plants, glass display cases, and piped in music. Occasionally tablecloths and centerpieces could be used.

The food service director should be regarded as friend not foe. When surveys are conducted students should use the opportunity to express their likes and dislikes. But why wait for surveys? Students should go directly to the food service manager when they have a complaint on a particular day. However, students should also tell the manager when certain items are especially good. For example, SAGA served a new type of pizza last week which the majority of students seemed to really enjoy. Yet how many went to SAGA's assistant manager and said, "Hey, that pizza was really terrific. I hope you plan to keep it on the menu regularly!"

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Devil to make midnight appearance

by Amy Sarno



Everyone dreads jury duty, but imagine you are a member of a jury about to condemn the soul of a fellow American! This trial is not imaginary; Jabez Stone of Cross corners, New Hampshire, has sold his soul to the Devil. Stone's only hope is Daniel Webster, Secretary of the State under President Fillmore. Scratch, the Devil personified, is out to get the souls of all.

The performance of **Scratch** by Archibald MacLeish opens October 31st at midnight when Scratch tries to get ownership of Stone's soul. This play is in rotation with the production of **The Good Doctor** by Neil Simon, and will be performed on November 1st, 6th and 8th at 8:00 p.m. Tickets for the show are \$2.50

for students and faculty and \$3.50 for members of the Laurinburg community.

Scratch is being directed by the newest member of the Theater faculty, D. K. Beyer. The cast is headed by Amy Sarno as "Scratch," Charles Lambeth as "Daniel Webster," and Mike Leer as "Jabez Stone." The Judge is being played by Dr. Carl Bennett, and the jury includes: Gretchen Hemmer, Gwen Newton, Brett Henry, Chris Weinmann, David Sauer, and Christopher Wood.

As MacLeish puts it "Do not allow time nor space, nor bad reads, nor unreasonable hours to prevent your presence" at the Highland Players production of **Scratch**.

Chorale And Chamber Singers Plan Busy Year

by John Ward

Assistant Professor of Music Robert Engelson, director of the St. Andrews Chorale and newly resurrected Chamber Singers, announces a busy schedule for the two groups. The chamber singers, a select group from within the chorale, has already made their debut in three performances in early October at the Highland Games of Flora MacDonald Academy in Red Springs. Flora MacDonald is an ancestral institution in the development of St. Andrews. The chamber singers will also perform for Parents' Day on Saturday, November 1.

On November 9, the chorale will present Faure's "Requiem" at Laurinburg Presbyterian Church in honor of Mrs. Mary Franklin McCoy. Mrs. McCoy was a trustee and long-time supporter of the college, active in its formation. She held degrees in music and was very supportive of the music program and the arts. The requiem will begin at 7:00 p.m.

On December 3 and 4, the chorale will present in association with the Scotland Arts Council and the

Scotland County Library, "Ye Old Madrigal Feast." This is the second madrigal dinner in a row, due to the tremendous success of last year's efforts. For ticket information, contact Jean Hudson of the Scotland County Library.

This year the chorale plans a musical tour of east coast Presbyterian Churches, the highlight of which is the Fifth Avenue Presbyterian Church of New York City. The chorale will be involved in at least one major fund-raiser for the tour, which is planned for spring break.

Besides a school concert in the spring, the chorale, along with the chamber singers, plans its usual yearly performances or scholarship weekends, admitted students' day, alumni weekend and various other functions. It also plans to participate again this year in the N. C. Intercollegiate Choral Festival held at Davidson College last year and East Carolina University this year.

