

Cafeteria Dissatisfaction Voiced

By JOHN HAAS
Essay Staff Reporter

On Oct. 9, Robert Hyatt, dean of students, received a memo from Margaret Porter, director of health services, listing student grievances against the school cafeteria. The memo, which was also presented at an administrative meeting, grew out of a high school health services meeting to discuss facilities.

Hyatt said that he had several meetings with Mrs. Porter and Woodrow Childress, director of food services before receiving the memo about the

number of requests to eat off-campus. Also discussed were the complaints voiced by vegetarians about the menus.

The memo was the first formal listing of student grievances to be given to the administration.

Inflation Is Problem

Childress said his main problem in meeting student demands is inflation. For example, he cited sugar had increased by \$4.85 a hundred-weight. The price of wheat germ has doubled, peanut

butter and honey have also gone up. The price of vegetables has been raised because of bad spring weather and early frosts.

Cheese is being added to the menu, although the availability of dairy products is down. Childress said that rice was being used as a substitute for potatoes. Also Bill Parrish, director of purchasing, is buying toasters for the students to use in the cafeteria.

The cafeteria menu is drawn-up by the Marriott dietician in Washington, D.C. Although Childress has had a \$10,000 increase in his budget (from \$319,000 to \$329,000), he finds it hard to meet the demands of inflation.

Martin Sokoloff, vice Chancellor, said he was not sympathetic to students grievances. He said, "The food is nutritious and well-prepared."

Childress felt that student grievances could not be lightly dismissed. He said, "What might seem petty to an administrator can be important to the students."

This reporter talked to several students on campus to get their reactions to the memo and their opinions on the cafeteria.

changes in the cafeteria, said, "I've seen some, but according to what the students want, no."

Sarah Keith, an eleventh grade visual arts major, said she would like to see the cafeteria get rid of the Kool-Aid and drain grease off meat better. She added, "Some institutions don't have as good food as we do, although we could get better."

Michael Barry, a senior design and production major, complained about the rudeness of the cafeteria staff. He said he agreed with the entire memo except for the request for larger lunches and smaller dinners. He pointed out that D&P majors have to work late at night and need the larger suppers.

One music student, preferring to remain anonymous, said the rice was poorly prepared. He, too, complained about the staff, greasy meats, and overcooked vegetables.

One student asked for more cheese and other health foods, to which another commented, "I would much rather see ten times more of that type of food than the pies."

All the students interviewed said the vegetables are still overcooked and the meats are still greasy. All but two mentioned that some of the staff members are rude. No one had seen any great changes in the cafeteria.

Memo from Mrs. Porter

As you are aware we have been besieged by complaints of the Cafeteria food and what is being offered this year. Many students are requesting medical appointments to find some means of being refunded their money to eat elsewhere. Each year there are a few dissatisfied students, but this year the complaints have been greater and I have found more students who are complaining than I have ever had. I have discussed this at length with Mr. Childress (Woodrow Childress, director of food services) and with Mr. Sokoloff (Martin Sokoloff, vice chancellor for administration). I am aware of the increasing cost involved and the necessity of cutting the budget. My main concern has been that foods rich in nutritive value are being omitted this year and other items which are mainly carbohydrates are offered in excess.

On Oct. 8, 1974, I held a dormitory meeting for discussion of health services and to give the students an opportunity for discussion of any problems they wished to ask about. When the floor was opened for discussion, the topic immediately became a "cafeteria complaint" session. I was surprised to learn that students were considering boycotting the cafeteria. Many others stated they did not plan to pay their board money next trimester, but to use the money to find their own food elsewhere. It was explained to them that they could not do this without a medical reason for doing so. Many dancers are very upset over not being able to obtain food which is sufficient for them in nutritive value. Our present reducing diets cannot be used with what is being served at present. I explained to them the necessity for cost control and the cuts that would have to be initiated if changes were made. I have listed below what they want and do not want.

1) Return the peanut butter, raisins, honey, wheat germ, and possibly soy beans.

2) Serve fruits only at the lunch meal and have the pastries at the dinner meal only.

3) Serve more soups.

4) Take away the Kool-Aid, leave milk, water, tea, and coffee. Serve more fruit juices.

5) Less grease to the food or if foods are broiled, remove them from the grease prior to serving.

6) More raw vegetables. Quit overcooking the vegetables.

7) Breakfast toast is "dead" when prepared in quantity. Allow them a toaster to prepare their own.

8) More cheese and cheese souffle.

9) Less breaded meats, gravies, and casseroles.

10) Lighter dinner meal and a better lunch.

11) Serve more ice milk or ice cream instead of rich pastries.

12) Tired of potatoes every lunch and dinner.

13) Quit giving seconds on items and be concerned with quality instead of quantity.

14) Serve better breakfast meals on weekends (especially Sunday) when lack of protein is evident. Quit serving so many Corn Flakes as dry cereal and serve brands with higher nutritive content.

15) Why serve cranapple juice and tomato juice? Serve two, orange juice and grapefruit juice only.

16) Since commercial yogurt is so expensive, is it possible to make their own?

17) Soups and salad plates are not served on a regular basis in the cafeteria.

My own observations are that the students are well aware of cost control, but would be satisfied with less if what they received was of more nutritive value to them. They state they leave things on their plates and waste food, because they can't eat it. They eat additional desserts because they are allowed to and it is a filler.

Student's Statements

James Rochelle, a freshman voice major, when asked if he had seen any

Proposal for Park

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mid-October. It met with immediate opposition from Cecil Butler, a candidate for the board who was defeated in the May primary.

The proposal said: "The total effect is an inauspicious entry into a facility which has by now obtained statewide and national stature as an educational institution and a center for the arts. The programs and accomplishments of the School are models for the nation, but the physical surroundings and entry way are far from exemplary."

"A constant problem in campus life is the absence of any green area, space for walking, thinking and general recreation," The proposal said. "A cultural park, in effect, would complement and enhance the creative and artistic work of the school."

The proposal is one of a number for blighted areas throughout the city. Early in 1975, the city will submit an application to the Department of Housing and Urban Development for a total grant of \$15.8 million.

Suggestions for the application must be approved by the city Board of Aldermen, which decides how much of the money

will be used. The board is having a series of public meetings in which anyone can say what he feels.

According to U.S. Department of Housing and Urban Development guidelines, the money is for "the development of viable urban communities, including decent housing and a suitable living environment and expanding economic opportunities, principally for persons of low and moderate income." Consistent with this primary objective, the Federal assistance provided in this part is for the support of community development activities which are directed toward the following specific influences:

1. the elimination of slums and blight, and the prevention of blighting influences...

2. the elimination of conditions which are detrimental to health, safety and public welfare...

3. the conservation and expansion of the nation's housing stock in order to provide a decent home and a suitable living environment for all persons...

4. The expansion and improvement of the quantity and quality of community services.

5. A more rational utilization of land and other natural resources and the better arrangement of residential, commercial, industrial, recreational and other needed activity centers."

Butler, who was at the Board of Aldermen meeting when the proposal was first made to the city, immediately spoke against it.

He told an Essay reporter last week that the money should be used for "basic stuff - a nice warm place for families. We should think about meat, starches and vegetables and not a pheasant under glass."

Inhabitants of the area in question agreed with Butler. "It doesn't make any sense," said Mrs. Dorothy White of Bailey Street. "I've lived here all my life. My mother is a widow and there are many widows living here who shouldn't have to move in their old age."

"Most people have lived here all their lives," said Mrs. White. Mrs. White's mother moved into her house on Bailey Street in the '40's.

"They don't plan right," said Ruth Reaves, who lives in the nearby Happy Hill Gardens housing project. Mrs. Reaves attends the Mt. Carmel Church on Bailey Street. "Several of the folks here own their own homes and they have been here a long time."

"This station has been here 33 years," said N.A. York, a gas station attendant at the Spur gas station. "The company owns the land and the city will have to pay dearly for it."

"It don't sound right to me," York said.

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Flashes!

NCSA Alive and Active

By KAY CRUTHCER
Essay Staff Reporter

Did you know that Bob Hyatt, dean of students, is on the board of directors of the Bicentennial Barge Project? The goal of this board, as Hyatt described it, is to establish a floating educational center with an emphasis on the fine arts to tour the coastal regions of North Carolina.

Kathy Fitzgerald, who has been at NCSA since 1966, left the North Carolina Dance Theatre on November 7, with her husband, Michael Saunders, also an alumnus. The Saunders have gone to join the Netherlands Dance Theatre.

Brian Pitts, NCSA's very first Nutcracker, opened Oct. 18 in a leading dance role in "Death in Venice" with the Metropolitan Opera. Pitts has received enthusiastic reviews in both the New York Times and Newsweek magazine.

William Beck, semi professional photographer and member of the voice faculty is directing two operas in Raleigh

- "Elixir of Love" and "Cinderella" - both for January openings.

Robert Lindgren, dean of dance, says he will be in California Nov. 29-30 for a convention of heads of leading dance departments from universities all over the U.S.

Copies of Alton Buzbee's new book, "The Pain of the Joy," will soon be available from "The Book End" and from Buzbee.

A new North Carolina Dance Theatre work, "Nocturnal Sun," is being choreographed by Richard Kuch to music by former NCSA student Mike Colina.

Plans for the International Music Program this summer are moving right along, according to Dr. William Baskin, dean of academics. Please note earlier dates for 1975: July 6 - August 10.

Charlie Frohn of the academic department will play the role of the Count

Guillot de Morfontaine in the production of "Manon" during Intensive Arts.

Harry Huff, organ major, and Heawon Kim, piano major, have won the annual state competition sponsored by the North Carolina Music Teachers' Association. Both students will play in the Southeastern regional competition in February.

Ron Pollock, dean of drama, upon returning from London last week, spent his time hauling leaves in a cart he built with training wheels from a tricycle.

Pollock brings us news of Paul Meier, drama faculty member on a one-year leave. He says Meier, who is directing several NCSA students in a production of "Joe Egg," is finding London expensive.

Mark Pirollo and Maureen Trotto, D & P faculty, have won Eugene O'Neill Awards for the summer 1973 production "Sweet Diversions". Pirollo, the author of the show, received the award for Best Musical and Ms. Trotto received the award for Best Director.