

Mrs. Minnie Petty, a baker at the hospital since 1947, checks to see if the baked custards are about "done."

At three o'clock in the morning, while most of the hospital is still sleeping, a key turns in the lock to the main kitchen, the lights flick on, pans begin to rattle, and ovens are turned on as the hospital bakers begin their day.

No time is wasted in a search for ingredients and recipes, for these sit on the counters ready for action-placed there the night before by the ordering supervisor.
And action there is!
For the hundreds of patients and employees who will wake up in a few hours hungry and ready to be fed, they must bake 36 dozen doughnuts, 60 dozen pecan and cinnamon rolls, 20 dozen muffins, 12 loaves of banana bread, and 12 loaves of date nut bread.
As soon as the enticing aroma of the baking breakfast breads fills the kitchen, it is time to begin preparing the desserts that will be on the luncheon and dinner menus.
While the breakfast breads are cooling on the counters, the ov-

## They Bake to Tt

ens are quickly filled with 66 pies, 8 trays of layer cake, 14 gallons of pudding, 100 baked custards, and 60 dozen cookies.
In addition to the items on the regular menus, the bakers also prepare salt-free brownies, pies, cakes, butterscotch, and lemon meringue for patients on special diets.
How many bakers do this early morning measuring, stiring, pouring, and baking? Two

And in the age of the packaged mix, it is interesting to note that only the doughnuts, yeast rolls, and jelly rolls are made from mixes. All other items are made from scratch!
By 11:30 in the morning the early bakers take off their aprons and prepare to go home. The ovens are not turned off, however, for when the early bakers leave, the day baker arrives.

It is the day baker who has the job of preparing pie crusts, yeast breads, and all other items


Mrs. Petti and Mrs. Gay gingerly handle the hot pans containing the baked custards that in only a few hours will be served to the hospital's hungry hundreds.


