

## ital Bakers

### empt the Hungry

that can be baked a day ahead of time.

All of the bakers in the hospital kitchen are trained at Duke, both in the classroom and on the job. Even the relief bakers—those who fill in when a "regular" is off, on vacation, or out sick—receive special training.

When you mix talent and good training, you usually come up with success, and certainly the hospital bakers have their share of that. They enjoy a good reputation for a number of baked items, in particular their creme-puffs, chocolate brownies, chocolate pie, English toffee dessert, and German chocolate cake.

Although most of the bakers' hours are spent baking for the three main meals served in the hospital, their talents are also called upon for other occasions. Often they are asked to help prepare refreshments for teas,

receptions and meetings held in the hospital.

They are also in the birthday cake business. When the Dietetics Department is notified of a patient's birthday, they see to it that the patient receives a small birthday cake as a gift of the hospital. And, when the hospital celebrates its annual birthday, a large cake is baked to be served to those eating in the hospital's two cafeterias.

Sometimes the bakers have the opportunity to create a recipe. Usually this is when the therapeutic dietitians are trying to entice a patient to eat the items prepared for his special diet, and an item is created and baked just for that individual. The cherry-tapioca pudding baked by the bakers is one such Duke Hospital original.

The curious and nonbelieving are welcomed to come any morning at three o'clock and visit the bakers while they perform their art . . . samples are not guaranteed, but will probably be given to those who stay awake the longest.



The bakers are also in the birthday cake business, and one such handsome production is being placed on the serving tray above by Mrs. Carrie Johnson, hospital baker for sixteen years and now an ordering supervisor.



baked by the two early morning bakers is taken from the Gerine Gay, who has been a relief baker for three years.



From 3:00 to 11:30 every morning, the early bakers prepare the enticing breads and desserts that will later appear on patients' trays and in the cafeteria lines.