

# New Chowan Cafeteria

By "BLUE" SHARBER

As the students arrived at Chowan this fall they noticed that a new building had been constructed east of the "Columns" building. The new cafeteria is the second of seven buildings planned in Chowan's long-range program of expansion and enlargement to be completed. Its cost, including equipping, was approximately \$165,000 and construction began as soon as weather would permit last spring.

## Seating Capacity 400

J. A. Malcolm and W. B. Boone, Jr., the Charlotte architects who drew the plans for the girl's dormitory—completed about a year ago—also drew the plans for the new cafeteria. It is equipped to take care of approximately 400 persons.

The main dining hall is a spacious, air-conditioned room, enclosed on two sides by glass which enables the students to watch the happenings outside. There are two private dining rooms located on the east end of the dining hall. These two rooms can be separated from each other and the main hall by sliding partitions.

## The Kitchen

The kitchen is equipped with modern appliances made of stainless steel. It is completely electric and consists of two stoves, a garbage disposal, a dish washer, two steam kettles, two walk-in coolers, an ice-maker, a potato masher, a vegetable peeler, a food cutter, other appliances, and a large storage room for supplies.

The two steam tables, from where the students are served their meals, are electric and better equipped than the one used last year. Here there are coolers, ice cream boxes, heated boxes, dish warmers, and other appliances. The coffee-maker is electrically heated with a continuous supply of hot water running through to keep the coffee hot.

## Speaker System

There is a speaker system through which you hear announcements and soft music that goes well with the fine food served. This is something that very few cafeterias have.

The cafeteria staff consists of a dietician, an assistant dietician, seven cooks, and fourteen self-help workers.

## Students Comment

Charles Barham, president of student body — "I think it is fine because the two serving lines speed up serving and it is one of the nicest school cafeterias I've ever seen."

Donald Oakley — "I think the cafeteria is excellent, and I don't think I have ever eaten in one any better."

"Bunk" Roberson, member of the men's council — "I think it's a nice building and it would be a good place for a party."

Marvin Cooper — "I like the air conditioning and I like the food."

Lois "Bunny" Jones — "The cafeteria is great (air-conditioned in summer, heated in winter), and the food is fine."

John Farmer, lineman for the Braves — "I think the cafeteria is a great improvement over last year's and we should be thankful for it."

Doris Edwards — "I think the cafeteria is a beautiful building and the music is really nice. The food is very good."



COOLER AND WARMER — Mrs. J. F. Beaman, dietician, is shown at a section of one of the modern cooler-warmers. One half keeps food warm, the other, salads, etc., cool. Food is placed in this equipment in the kitchen and can be taken out at serving sections.



PUBLIC ADDRESS SYSTEM — Mrs. J. F. Beaman, Jr., is shown changing the tape on the tape recorder, used to broadcast music in the dining hall. The P. A. system is also used for making various announcements.



THE DINING HALL — Students and teachers enjoy this spacious dining room, a section of which is pictured.



STEAM TABLE — Students working in the cafeteria are shown as they serve food from one of the two steam tables.



DISH WASHING — This department is complete with a new glass washer, garbage disposal, and a huge dish washer.