

A PLATE WASTE STUDY MADE IN A SMALL  
TYPE "A" LUNCHROOM

APPROVED:

*Florence J. Scouler*

Major Professor

*J. C. Matthews*

Minor Professor

*Florence J. Scouler*

Dean of the School of Home Economics

*Jack Johnson*

Dean of the Graduate Division

A PLATE WASTE STUDY MADE IN A SMALL  
TYPE "A" LUNCHROOM

THESIS

Presented to the Graduate Council of the North  
Texas State Teachers College in Partial  
Fulfillment of the Requirements

For the Degree of

MASTER OF SCIENCE

By

Mabel Adelia Boren, B. S.

158357

Collinsville, Texas

August, 1948

158357

TABLE OF CONTENTS

	Page
LIST OF TABLES . . . . .	iv
LIST OF ILLUSTRATIONS. . . . .	v
INTRODUCTION . . . . .	1
PROCEDURE. . . . .	3
DISCUSSION OF RESULTS. . . . .	11
SUMMARY AND RECOMMENDATIONS. . . . .	30
APPENDIX . . . . .	32
BIBLIOGRAPHY . . . . .	127

## LIST OF TABLES

Table	Page
1. The Days of the School Calendar and the Grades Used in Obtaining the Records of Plate Waste in the Lunchroom . . . . .	12
2. Plate Waste Check Sheet . . . . .	13
3. The Average Percentage of Plate Waste In October and April . . . . .	18
4. Percentage Range of Plate Waste . . . . .	19
5. One-Third of the National Research Council's Recommended Daily Allowances of Specific Nutrients With the Nutritional Value of the Lunches Served in April for Each Age Group . . . . .	21
6. Percentage and Range of Waste Obtained From Each Grade in October and April . . . . .	23
7. A Comparison of Newton's Study With the Present Study . . . . .	28
8. For An "A" Type Meal . . . . .	32
9. Total Waste of Individual Food By Grades. . . . .	33
10. Range of Plate Waste . . . . .	41
11. Food Value of Food Served . . . . .	43
12. One-Third of National Research Council's Recommended Daily Allowance and Percentage of N. R. C. Total Daily Requirement . . . . .	47
13. Food Value of Food Wasted . . . . .	49
14. Plate Waste Check Sheet . . . . .	50

LIST OF ILLUSTRATIONS

Figure	Page
1. Percentage of the Calculated Nutritive Value of School Lunches and the percentage of Waste Compared With One-Third of the Recommended Daily Allowance. . . . .	25
2. Percentage of the Calculated Nutritive Value of School Lunches and the percentage of Waste Compared With One-Third of the Recommended Daily Allowance. . . . .	26

## INTRODUCTION

Southworth and Klayman (1941) have very ably summarized the history of the school lunchroom. They state that the school-lunch program is an educational project in health and nutrition, designed to supplement what is being done in homes with adequate incomes and to help check deficiencies bound to exist among children from homes with inadequate income. . . . Good health means better feeling, more courage and faith for the individuals. Such individual improvement will in turn help bring about better social, physical, and moral living conditions for the home, community, and state.<sup>1</sup>

Science has determined not only the amount of food which is necessary for good nutrition, but also what constitutes the right kinds of foods for good vitality. Unless these foods are combined to make a well-balanced daily diet, the children may be expected to suffer physically and mentally from malnutrition.<sup>2</sup>

The schools which are obtaining reimbursement from the government are required to meet certain food requirements, not only in the kinds of foods but also in amounts. The

---

<sup>1</sup>H. M. Southworth and M. I. Klayman, The School Lunch Program and Agricultural Surplus Disposal, p. 4.

<sup>2</sup>Federal Security Agency, The Administration of School Lunch Programs, Circular No. 211, p. 24.

type "A", or complete lunch, is to provide one-third to one-half of the day's nutritive requirements for the child.<sup>3</sup> When children do not eat all of the food served them in the lunchroom, they do not get the amount required for good nutritional development.

The purpose of this study is to determine the plate waste from the type "A" lunch served to the children in the Collinsville School Lunchroom during the school year of 1947-1948.

---

<sup>3</sup> War Food Administration, Menu Planning Guide for School Lunches Based on FDA Requirements for Type "A" and "B" Lunches, WFC-10, p. 1.

## PROCEDURE

Although this study pertains to the plate waste in a Government type "A" lunchroom, it is important to describe the school plant and the spirit of cooperation existing in the lunchroom.

The Collinsville School is located in a community of small, sandy farms. Although the city has a population of about 553, the school district has approximately 800 inhabitants. These people are engaged in the following occupations: agriculture, twenty-five per cent; homemaking, forty per cent; professions, three per cent; sales work, one per cent; skilled labor, three per cent; secretarial, one per cent; business, five per cent; and unskilled labor, twenty-two per cent. The entire community is served by four school buses which travel a total of two hundred miles per day and transport more than eighty per cent of the 250 students. In order for some of the pupils to attend school, it is necessary for them to get on the bus at six-thirty a.m. and remain there until eight-thirty a.m.

The school building, which was completed in 1942 at a cost of three hundred thousand dollars, is a one story brick structure equipped with an auditorium which has a seating capacity of five hundred; twenty class rooms,



including study hall, vocational agriculture and science laboratories; offices; and one of the best equipped home-making departments in Grayson County. The other buildings on the campus are the gymnasium, auto mechanic shop, and a recently constructed fifteen thousand dollar lunch room.'

The lunch program of the Collinsville School has continued since its inception in 1937 during the Work Progress Administration period. The first lunch room was set up in a store building one-half mile from school, but was soon moved to the high school gymnasium. The equipment was inadequate and poorly constructed, but adequate meals were served. In May of 1944 the lunch room had served an average of sixty-nine pupils per day for the past term, which was less than one-fourth of the students in daily attendance.

The beginning homemaking teacher of the 1944-1945 term desired to improve the lunchroom program and to increase the number eating in the lunch room. The superintendent thought that the pupils had been served good food the previous year and that an average of sixty-nine per day was an excellent number considering the equipment and the place where the meals were served, but he had also found that the greater the number served, the less expense involved, and he was willing to help in any way he could. He thought if he tried to force the children to eat in the lunchroom, that they would quit, as that had been tried before. While there was five hundred

dollars in the lunchroom fund, there was a delay in its use until it was evident that the new teacher could keep the operating expense within the limits of the lunchroom budget.

With this information, the beginning teacher started investigating the operation of the lunch room program during the previous years.

From the time the W P A supervision was discontinued until 1944, the lunchroom was operated through the joint efforts of the superintendent and homemaking teacher. The business transactions were conducted through the superintendent's office, and the homemaking teacher supervised the lunch room. The responsibilities of the supervisor were as follows: to provide all menus and recipes, order groceries, see that foods were delivered on time, receive the money from the sale of lunch tickets, check bills, make out reports, supervise cooks, and to supervise the entire student body while in the lunch room.

As the teacher talked with people in the community and the school, she was glad to hear comments and questions like these: The butcher asked if she would want ground liver every week. The store operator across the street from the school asked if she was going to allow the children to eat lunch in his store. She gave him an answer to his question by saying, "I am sure the children will want candy if they have extra money, but don't you think they should have more

than candy for lunch?" He agreed that they should, but insisted that he had to make a living. Similarly, the drug store manager said that he thought the lunch room was a wonderful asset to the school, but he felt that it should be in a building equally as good as the school building. He also agreed that the gymnasium could be used, if some needed improvements were made, until there were sufficient funds to build a lunch room.

The teachers in the school system were glad to give their opinions when they were asked to do so. They would ask the homemaking teacher such questions as were asked by the first grade teacher, "Where do you want the first grade to sit? You did not tell us yesterday, and I let them sit at the first table." The homemaking teacher replied, "Since the tables are all too high for the little fellows, I don't suppose it makes any difference." The other grade school teachers were alarmed to find that the new supervisor was not going to try to discipline their pupils and was planning just to let them "run wild." In the teachers' meeting the discipline problem was discussed, and the homemaking teacher asked the individual teachers to be responsible for their own pupils, as she did not know the pupils.

The teachers were asked their opinions on all changes that were made in the lunch room, and after a period of six or eight months they were giving their ideas and making

suggestions for the improvement of the lunch room without being asked. The teachers and the supervisor as well as the people in the community saw the need for new equipment as the business increased, and all available funds were used to purchase equipment. As new equipment was purchased, the superintendent and teachers asked people in the community to eat lunch with them, and they took pride in showing the new equipment.

During the school term of 1946-1947, the school board started discussing building a bus garage, but many of them felt that a lunch room was needed much more than a bus garage. The teachers and lunch room supervisor believed that if the school board would construct a building for the lunch room, the community would raise money to buy the equipment. The school board approved of this plan.

A committee of parents and faculty members was organized for the purpose of raising \$835. The committee consisted of three teachers and eight mothers, one from each of the eight communities in the school district. The committee raised \$890 during a period of six weeks. The activities consisted of a Mother-Daughter basketball game, in which the mothers wore white middy blouses and black bloomers with the year they played in high school on the back of the blouses, dating as far back as 1911; a negro basketball game, auction sale; and a variety show. The committee appointed two women to aid in selecting the equipment that they had helped raise

the money to buy. The equipment was purchased in the spring of 1947 during the time the government was supplementing the school funds with fifty per cent of the total.

The history of the school plant has been described, but the operation of the lunch room must be explained more fully, as this study pertains to plate waste.

The method of serving in the newly constructed lunch room is primarily that used in most small schools. The lunch room employs only three full-time and one part-time cooks; therefore the lack of help makes it necessary to have more than one lunch period in order to take care of the number of pupils to be served. The school has two lunch periods. The division is made by having all elementary children eat at the first lunch period, which begins at 11:30 a.m., and the high school children at the second period, which begins at 12:00 noon. There is a period of about ten minutes between the two lunch periods, depending upon how long it takes the students to eat. This time is used to clean the tables and replenish the serving counter for the next group.

The children pass by the serving counter in single file and take their served trays, milk, dessert, and silver, which is wrapped in their napkins. When the elementary students have finished eating, they take their dishes to the soiled dish table; and the elementary students return to their tables to wait until all of the students in their grade have

finished eating before they leave the dining room, but the high school students leave as they finish eating. During the period of this study the twelve grades were divided into four groups of three grades each, and the plate waste was collected for three consecutive days for each group, once during October and once during April. The waste was weighed by individual foods and recorded under the weight of the average serving of each food as had been previously determined. The difference between the waste weight and the original serving gave the amount of food which the child actually ate; therefore, the amount of food the different age groups ate could be compared with the recommended daily allowance for that particular group.

The plate waste method used in this study was formulated by modifying the method set up by a subcommittee of the Administrative Section of the American Dietetic Association, 1944.<sup>4</sup> To determine the amount of food served each student, the food portions as suggested for the type "A" lunch<sup>5</sup> were measured and weighed at the beginning of the serving period to obtain averages to be used in estimating or determining the amount wasted. The plate waste was weighed before being

---

<sup>4</sup>"A Method of Checking and Evaluating Plate Waste in Hospitals and Other Feeding Units," Journal of American Dietetic Association, XX (1944), 376.

<sup>5</sup>See Appendix, p. 32.

placed in the containers, thus giving the total waste of each food as well as the individual waste.

The complete data for this study are to be found in the appendix page 32 to page 126.

## DISCUSSION OF RESULTS

In order to obtain an accurate picture of the lunch room situation in this particular school in Collinsville, Texas, it was necessary to collect plate waste over an extended period of time. The periods of time chosen were from October 14, 1947, through October 29, 1947, and from April 13, 1948, through April 27, 1948. During these periods of time the fall and fresh spring foods were available. The original plan was to check during the winter, but because of intervening interruptions of holidays due to cold weather, it was impossible to check during that period.

Table 1 shows the twenty-four days on which the data were gathered. The underscored dates on the table indicate the days for which the nutritive value of the menus was calculated.<sup>6</sup> The plate waste was collected for each of the three days, and for each of the grades, which were grouped in three's as follows: October 14, 15, and 16 for the first, second, and third grades; October 17, 20, and 21 for the fourth, fifth, and sixth; October 22, 23, and 24 for the seventh, eighth, and ninth grades; October 27, 28, and 29 for the tenth, eleventh, and twelfth grades. The same type of grouping was used during April.

---

<sup>6</sup>See Appendix, pp. 47-48.



TABLE 1

THE DAYS OF THE SCHOOL CALENDAR AND THE GRADES  
USED IN OBTAINING THE RECORDS OF PLATE  
WASTE IN THE LUNCH ROOM<sup>1</sup>

GRADE	DATES
	October, 1947
1st, 2nd, and 3rd	<u>14</u> , 15, and 16
4th, 5th, and 6th	<u>17</u> , 20, and 21
7th, 8th, and 9th	<u>22</u> , 23, and 24
10th, 11th, and 12th	<u>27</u> , 28, and 29
	April, 1948
1st, 2nd, and 3rd	<u>12</u> , 13, and 14
4th, 5th, and 6th	<u>15</u> , 16, and 19
7th, 8th, and 9th	<u>20</u> , 21, and 22
10th, 11th, and 12th	<u>23</u> <sup>2</sup> , 26, and 27

<sup>1</sup>As the title indicates, this is a calendar showing only the days of the month on which the plate waste was checked.

<sup>2</sup>The underscored dates are the days for which the nutritive value of the lunch and the waste were calculated.

A sample of the menu check sheet used daily to obtain all the data used in calculating the lunches and in determining the plate waste during this study is shown in Table 2. Separate sheets were used for each grade. This sample shows the check made on the twenty-two first grade children who were

TABLE 2

PLATE WASTE CHECK SHEET

Date 10-14, 1947, No. Enrolled 35 Day's Attendance 33  
 Grade First, No. Sack Lunches 3 No. Eating Elsewhere 9

Serving Type "A" Lunches	MENU							Extra Servings	Comments
	Meat Balls	Creamed Potatoes	Cabbage and Apple Salad	Apricot Cobbler	Milk	Margarine	Biscuit		
2	3	1	3	8	2t	2			
A	B	C	D	E	F	G*			
PLATE WASTE									
Plates									
1	1			1					Too full to eat all of meat ball
2									
3	1/2	1/2				1 1/2			
4			1/4	1/2		1/2			
5			2						
6	1/2	1	2			2			Don't like creamed potatoes
7	1					2			
8									
9			3						Too full to eat all of meat ball
10				2					

TABLE 2--Continued

11		1	1 1/2						1/2	
12	2	2		1	2				1/2	
13		2		1/2	3	4				
14	1	1				4		2		
15										
16								1/2		Just didn't like cobbler, o eo, potatoes
17					3					Left cobbler; didn't like it
18										
19				1	2					
20	2				2			1		
21	2	2	2	1 1/2	2	6				

All menu check sheets are found in the Appendix

\* Capital letters indicate extra servings, but first grade had none.

in attendance on October 14, 1947. The list of foods on the top row, from left to right, represents the menu for the day. The next row shows the weight of the original serving. The first column to the extreme left shows the number of plates served, while the rows to the right show the amount of each individual food wasted in ounces. To the extreme right there are two columns, one for extra servings and one for comments made by students.

Some of the typical comments which were made by the students and recorded by the home room teacher on the menu check sheet will be discussed in the following paragraphs. Because of the lack of time, some of the teachers found it difficult to record the second helpings and the comments; therefore the lunch room supervisor kept a record of the most interesting comments made by those pupils and parents, which will also be discussed.

The government issued trays to the school which were used for one day in the lunchroom, but the cooks had difficulty washing them, so they resorted to using the plates as they had previously done. The following comments were made concerning the stainless steel trays. Mary Minnis, a sixth grade student, said, "I like the new trays because they keep the food from running together, and they are easy to carry." Noel Lewter, a third grade student, said to his father, "I'm not going to eat in that lunch room another time if they don't use those army trays." After hearing similar comments from a number of

students, the teachers, the cooks, who were having difficulty washing the trays, the lunchroom committee and some ex-service men, who had washed trays of this type while doing K. P. (Kitchen Police) in the armed services, decided to install another sink to dip the trays in before putting them into the dish washing machine; the cooks' dishwashing problem and the students' tray problem were solved with an added fifty dollar expense.

The first grade students made these comments concerning their food: "Don't like creamed potatoes"; "delicious lunch"; "too full to eat all of my meat ball"; "I can't eat all of this, I ate too many wieners yesterday." The teacher, Miss Murdock, said, "The boys say they love the beer juice (grapefruit juice), but it is too sour." The first grade students were given sugar for the grapefruit juice. Kenneth Owen said, "I want that red wiener recipe for Mother." A homemaking student reduced the quantity recipe to six servings and sent it to his mother.

The students in the second grade made these comments: "'Blinky' milk"; "meat too salty"; "I have the head ache"; "I have an ulcer in my mouth"; "I don't like potatoes fixed this way--au gratin."

The students in the other grades made these comments: "I like cornbread"; "don't want yams; we have them at home"; "when are we going to have chocolate pudding?" Earl Coulson,

a football player, said, "We can't play football on soup." Mack Hanning said, "I think we should have steak before the ball games." Extra servings were given the ball players that day, and a copy of the football schedule was posted in the homemaking department to be referred to before making out the menus.

The comments made by the students helped to determine some of the numerous possible reasons for the children's plate waste--they were: did not like the food served, had the food at home, or the food was not prepared as they liked it. Not only have the comments made by the students helped to determine some of the reasons for plate waste; they have influenced the teachers, cooks, and people in the community to the extent that they have been continuously working to improve the lunchroom situation. Therefore, the student participation has increased from about sixty-nine students eating in the lunch room in 1943-1944, to two hundred eating in 1946-1947 and 1947-1948. The number eating in the lunch room represents eighty-two per cent of the students in average daily attendance, and ninety-eight per cent of the students living in the country.

The menu check sheets also furnished the information for Table 9<sup>7</sup>, which shows the total waste of individual foods by grades, and the total weight of food served each grade. The

---

<sup>7</sup>See Appendix, pp. 33-40

average percentage of plate waste was determined for the foods shown in the following table:

TABLE 3  
THE AVERAGE PERCENTAGE OF PLATE WASTE  
IN OCTOBER AND APRIL

Foods	Per Cent Waste October	Per Cent Waste April
Salad	11	8
Meats	12	7
Breads	12	1
White potatoes	13	12
Soup	7	0*
Desserts	9	14
Meat substitutes	9	4
Sandwiches	0**	37
Fruit juices	0***	13
Fruits	3	13
Milk	3	4
Vegetables	11	14

- \* Soup was not served in April  
 \*\* Sandwiches were not served  
 \*\*\* Fruit juice was served only once during October

The above table shows that the higher percentage of waste occurred in April, with sandwiches, desserts, fruit juices, vegetables, and fruits giving the greatest plate waste. The sandwich filling was made principally of peanut butter. The school had received a surplus supply from the government. Many of the children did not like it; but in order to use the supply, it was served the children, who soon tired of the monotony.

Lynn (1934) conducted a plate waste study in the University School Lunchroom at the Ohio State University;<sup>8</sup> her average percentages of waste are compared with those of this study in Table 4.

TABLE 4  
PERCENTAGE RANGE OF PLATE WASTE

Foods	Per Cent Waste Lynn's Study	Per Cent Waste Present Study
Salads, Vegetables, Meat substitutes	16.51-22.16	9-14
Meat, Soup, White potatoes	9.67-14.45	7-12
Desserts, Breads, Beverages, Sand- wiches, Preserves	5.10-5.91	4-5

The range and total percentage of waste is lower in the present study than in the study conducted by Lynn. The appetite of the Collinsville students may have been better because of the fact that many ride the buses. The difference in the economic level of the rural children and the urban students attending the University School in Ohio may also account for the lessened plate waste of the present study.

---

<sup>8</sup>E. D. Lynn, "A Study of Plate Waste and Cost of Edible Food Served in The University School Lunchroom at the Ohio State University," Master's Thesis, unpublished.



The War Food Administration of the United States Department of Agriculture<sup>9</sup> has recommended the following basic seven foods for the diet of an average person: green and yellow vegetables; oranges, tomatoes, or grapefruit; potatoes and other vegetables and fruits; milk and milk products; meat, poultry, fish, or eggs; bread, flour, and cereals; and butter or fortified margarine.

"It is estimated that children should have approximately one-third of their daily food requirement at noon."<sup>10</sup> Table 5 shows the calculated nutritional value of the lunches served during April compared with one-third of the National Research Council's Recommended Daily Allowance. The nutritional value of the food served during this period was greater than the requirement in all instances except for the amount of calories. The 16-20 year old boys received too few calories and slightly less riboflavin than that recommended for this group. The calculations are compared with requirements for boys because of the fact that the waste for the boys and girls was not kept separately. It has been the policy of the Collinsville school lunchroom for the past four years to serve smaller amounts of food to the elementary children than to the high school, to serve the same size servings to boys and

---

<sup>9</sup>War Food Administration, National Wartime Nutrition Guide, July, 1943.

<sup>10</sup>Federal Security Agency, The Administration of School Lunch Programs, Circular No. 211, pp. 7, 24.

TABLE 5

ONE-THIRD OF THE NATIONAL RESEARCH COUNCIL'S RECOMMENDED DAILY ALLOWANCES OF SPECIFIC NUTRIENTS<sup>1</sup> WITH THE NUTRITIONAL VALUE OF THE LUNCHES SERVED IN APRIL FOR EACH AGE GROUP

NUTRIENTS	Children up to 12 years				Boys <sup>2</sup>			
	N.R.C. 7-9 Years	Calcu- lated	N.R.C. 10-12 Years	Calcu- lated	N.R.C. 13-15 Years	Calcu- lated	N.R.C. 16-20 Years	Calcu- lated
Calories	666	1148	833	1117	1066	1206	1266	867
Protein (gm.)	20	32.8	23.3	39.4	28.3	36.4	33.3	39.4
Calcium (mg.)	0.3	0.5	0.4	0.4	0.5	0.5	0.5	0.5
Iron (mg.)	3.3	11.10	4	7.4	5	7.3	5	6.4
Thiamin (Vitamin B <sub>1</sub> ) (mcg.)	330	663	400	825	500	620	600	620
Ascorbic acid (Vitamin C) (mg.)	30	102	25	81	30	78	33	88
Niacin (Nicotinic acid) (mg.)	3.3	3.9	4	6.7	5	5.1	6	6.2
Riboflavin (Vitamin B <sub>2</sub> ) (mcg.)	500	815	600	874	666	956	833	824

<sup>1</sup>The figures for this table were obtained by taking one-third of the amount recommended by the Food and Nutrition Board, National Research Council, Recommended Dietary Allowances, Revised 1945.

<sup>2</sup>The calculated amount is compared with the nutritional requirements for boys.

girls, but the students have been allowed second servings of all foods other than milk, meat, and dessert at no extra charge. The food value of the extra servings was not calculated; therefore, the boys probably received sufficient amounts of calories and riboflavin.

Table 10<sup>11</sup> furnished the information for Table 6, which shows the range and average weight of plate waste for the individual grades during October and April. This table shows that the range of waste was greater in the twelfth and the first grades for both October and April. In October, the first grade had a range of 0-16 and the twelfth grade had the next highest range of 0-13. The seventh grade had the highest average percentage of waste, which was seventeen per cent. The grade having the lowest percentage of waste was the sixth grade, which had eight per cent in October and four per cent in April. The average percentage of waste was nine for April and six for October; even so, these percentages are less than those found in Lynn's Study.

The average percentage shows that there was greater plate waste in April than in October. There are several explanations that might be offered for this situation. These explanations are as follows: The new lunchroom, which the pupils had been eagerly awaiting, was opened in the fall.

---

<sup>11</sup>See Appendix, pp.41-42.

TABLE 6

PERCENTAGE AND RANGE OF WASTE OBTAINED FOR EACH GRADE  
IN OCTOBER AND APRIL\*

October	Range oz.	Av. Waste %	April	Range oz.	Av. Waste %
Grade 1	0-16	5	Grade 1	0-16	9
2	0-8	12	2	0-8	7
3	0-7	12	3	0-13	13
4	0-5	5	4	0-10	8
5	0-5	4	5	0-7	7
6	0-4	0.8	6	0-4	4
7	0-6	5	7	0-12	17
8	0-7	4	8	0-10	11
9	0-4	4	9	0-10	9
10	0-6	4	10	0-10	9
11	0-9	3	11	0-7	9
12	0-11	9	12	0-13	5
	Total	67.8		Total	108
	Average	6		Average	9

\*The percentage was obtained by taking the total amount of food served and the total waste for the days checked.

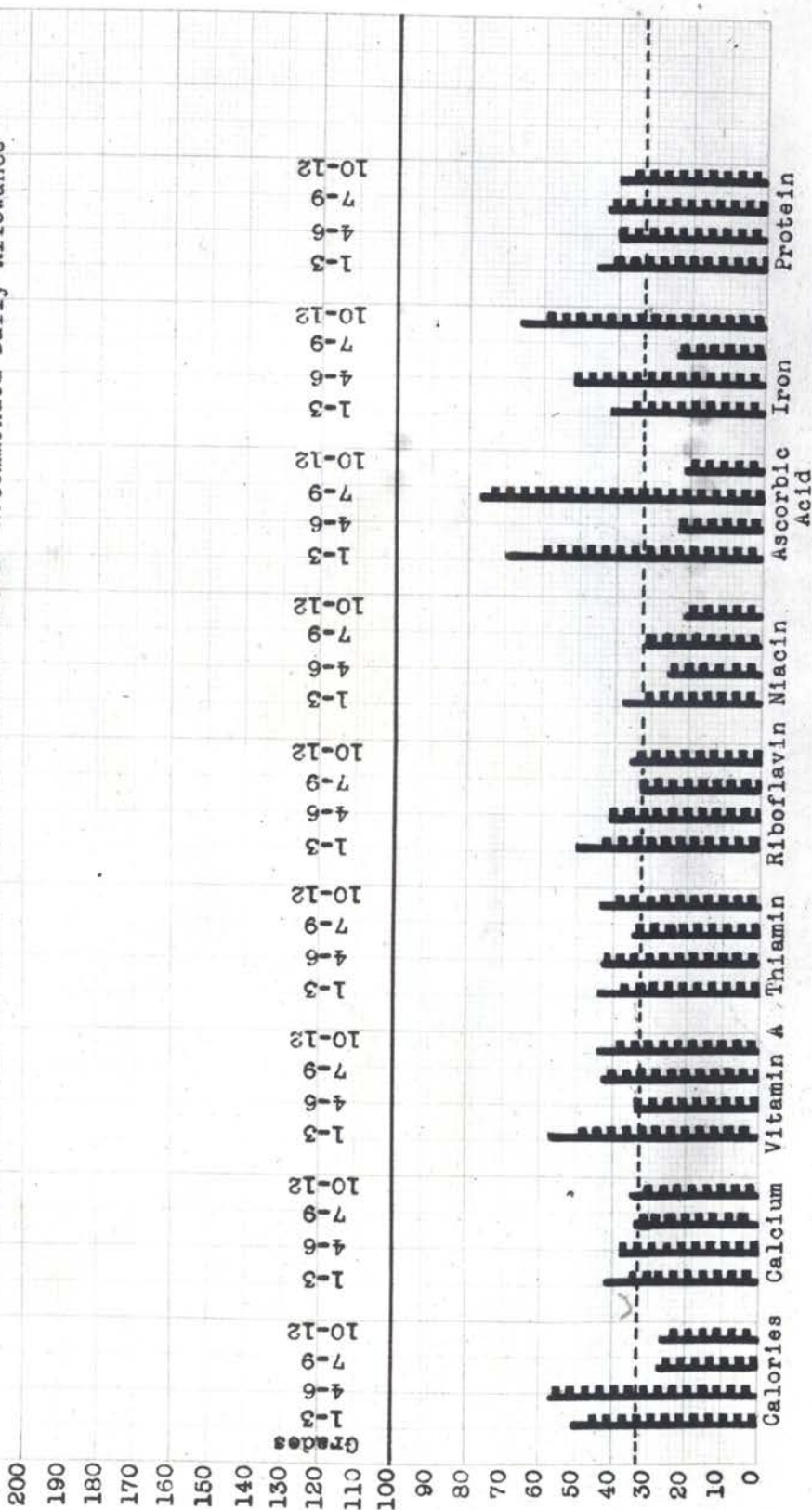
The atmosphere, with the new stainless steel trays, new equipment of all types, and the gay, bright colors, was enjoyable. Many of the children had been bringing sack lunches for three weeks before the lunchroom opened, and

others had been eating candy and cold drinks at the store. The menus in October had a greater variety of foods than the ones in April because of the excessive amounts of Government surplus commodities received, principally peanut butter, prunes, raisins, and fruit juices. The April weather was much warmer, and the students wanted more salads and cold beverages as shown by the extra servings and the increase of ascorbic acid consumed.

Figures 1 and 2 give the calculated nutritive value of the lunches served, and the average nutritional value of the lunches consumed by the students. The column on the extreme left shows the percentage recommended. The broken line represents the one-third of the total day's recommended requirement that should be received at the noon meal. One hundred per cent represents the total day's requirement. The calculated nutritional value of the food served in October meets the one-third requirement in all of the food nutrients except for the seven to nine grades and ten to twelve grade calories; the four to six grades and ten to twelve grades niacin; and the four to six and ten to twelve grades ascorbic acid; the seven to nine grades iron. The plate waste caused the ten to twelve grades to be low in calcium, and one to three to be low in niacin. The calculated nutrients in the food served in April, Figure 2, were adequate in all of the nutrients other than calories for the

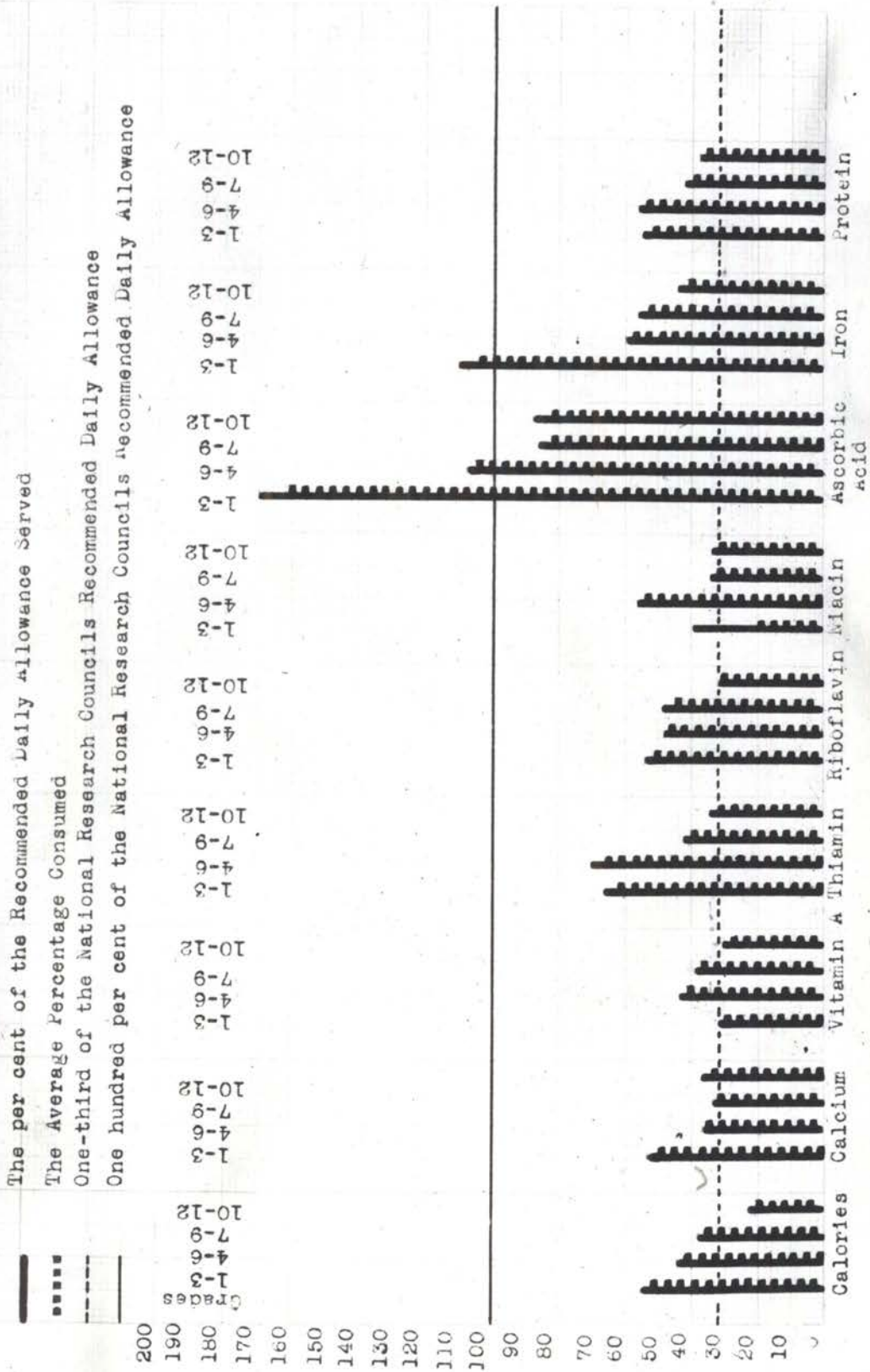
Fig. 1.--Percentage of the calculated nutritive value of school lunches and the percentage of waste compared with one-third of the recommended daily allowance.

The per cent of the Recommended Daily Allowance Served  
 The Average Percentage Consumed  
 One-third of the National Research Councils Recommended Daily Allowance  
 One hundred percent of the National Research Councils Recommended Daily Allowance



October

Fig. 2.--Percentage of the calculated nutritive value of school lunches and the percentage of waste compared with one-third of the recommended daily allowance.



April



ten to twelve grades and vitamin A for the one to three grades and ten to twelve grades.

The Pennsylvania studies show that to meet the needs of the great majority of a heterogeneous group of children representing many income levels, food provided at school must contain about one-half of the energy, protein, phosphorus, and iron; two-thirds of the calcium; and from one-half to four-fifths of the major vitamins except vitamin D, with nine-tenths of the latter.<sup>12</sup> Figure 1 shows that the one to three grades meet the Pennsylvania studies requirement in calories, vitamin A, riboflavin, and ascorbic acid. The four to six grades meet the requirement for calories and iron; the seven to nine grades meet the requirement for ascorbic acid; and the ten to twelve grades meet the requirement for iron. Figure 2 shows that the Pennsylvania studies requirement was met in April by the following: one to three grades calories, calcium, thiamin, riboflavin, ascorbic acid, iron, and protein; four to six grades thiamin, niacin, ascorbic acid, iron, and protein; seven to nine grades ascorbic acid, and iron; ten to twelve grades ascorbic acid.

Newton, (1941-1942) conducted a study of the W P A lunch room in Williams Rural Consolidated High School in Brown County, Texas. The percentages shown in the first

---

<sup>12</sup>Pauline Berry Mack, "A Nine-Year Study of the School Lunch," Journal of Home Economics, XXXIX (February, 1947), 76.



column of Table 7 are the percentages of the child's daily requirement served at lunch as obtained from Newton's study, while the percentages in the second column are those determined in the present study.<sup>13</sup>

TABLE 7  
A COMPARISON OF NEWTON'S STUDY WITH THE  
PRESENT STUDY

NUTRIENTS	Percentage Served in Newton's Study	Percentage Served in Present Study	Percentage Served when Plate Waste Is Deducted
Calories	23.8-40.2	23-57	21-56
Protein	23.9-39.8	39-56	36-54
Calcium	33 -46.2	34-53	31-50
Iron	81.2-122	24-110	23-104
Vitamin A	78.3-134	34-58	28-49
Thiamin B <sub>1</sub>	25.1-41.5	33-69	32-68
Riboflavin B <sub>2</sub>	24.3-40.5	33-54	33-51
Ascorbic acid	52.7-87.7	22-170	20-161

The preceding table indicates that the percentages of the child's daily requirement of the nutrients were, on the whole, higher in the Collinsville study than in the Newton study, with the exception of iron and ascorbic acid.

The Collinsville study indicates a minimum intake of iron and ascorbic acid provided by the lunches served. This

<sup>13</sup>Emma Pearl Saunders Newton, "A Study of the W P A Lunches Served in a Rural Consolidated School During the School Year 1941-1942," Master's Thesis, North Texas State Teachers College, p. 46.

minimum occurred in October, when fresh fruits were not obtainable because of prohibitive prices. In April, after the school had received large issues of fruit from the government, the percentages were equal to or higher than those in the Newton study. The table also shows that even when plate waste is taken into consideration, the total percentage of each nutrient consumed is not lowered appreciably. The latter study did not take into consideration the individual plate waste, and the calculations were made on total food served and not on the actual individual servings as in the present study.

The most significant conclusion to be drawn from these charts and related studies is that the children under observation are being well-fed at school on an average in spite of the plate waste, but certain deficiencies and weaknesses have been revealed.

## SUMMARY AND RECOMMENDATIONS

The average percentage of waste per person in this study was seven per cent. The average percentage of waste for October and April by grades was as follows: first grade, seven per cent; second grade, eight per cent; third grade, twelve per cent; fourth grade, six per cent; fifth grade, five per cent; sixth grade, two per cent; seventh grade, eleven per cent; eighth grade, seven per cent; ninth grade, six per cent; tenth grade, six per cent; eleventh grade, six per cent; and twelfth grade, seven per cent. The grade having the highest average percentage of waste in October was the second grade with twelve per cent. The grade having the highest average percentage of waste in April was the seventh grade with seventeen per cent.

There was more food wasted in April than in October. The total average percentage of waste in October was six per cent, and in April the total average percentage of waste was eighteen per cent. The foods which had the greatest waste in October were meats, twelve per cent; bread, twelve per cent; white potatoes, thirteen per cent; and vegetables, eleven per cent. The foods with the greatest plate waste in April were white potatoes, twelve per cent; fruit juices, thirteen per cent; fruit, thirteen per cent; vegetables,

fourteen per cent; desserts, fourteen per cent; and sandwiches, thirty-seven per cent. The foods that had the higher percentage of plate waste in April, other than vegetables, were those that had been received in large quantities from the government, and many of them needed to be used during the school term; therefore the recommendation should be made that more even distribution of staple surplus commodities be made throughout the school term to reduce waste of those foods. The continued distribution of fruits is recommended because of the increase of ascorbic acid from twenty-two per cent to seventy-seven per cent in October to eighty-eight per cent to one hundred seventy per cent of the National Research Council's daily recommended allowance in April, when the fruits were made available by the government.

Continuous effort must be put forth through the lunch room program to educate the children to eat a wider variety of foods, to overcome food prejudices, and to develop a greater desire for foods other than desserts.

The study shows that the school children and the entire community can be aroused to an understanding and appreciation for the school lunch program, and by voluntary means the attendance can be doubled and tripled in a brief time.

APPENDIX

TABLE 8

FOR AN "A" TYPE MEAL\*

- 
- 
- I. MEAT or MEAT SUBSTITUTE which may be one of the following:
1. fresh lean meat, processed meat, cheese, fish, poultry meat  
(2 ounces-uncooked measure-per serving)
  2. eggs (1 per serving)
  3. dried peas, beans, or soy beans  
(1/2 cup-cooked measure-per serving)
  4. peanut butter (4 tablespoons per serving)
- II. VEGETABLES and/or FRUIT which may be
- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 1. raw, cooked or canned vegetables) | (3/8 cup vegetable plus         |
| (3/4 cup per serving)                | ) (1 serving raw fruit,         |
|                                      | ) or (or 3/8 cup vegetable plus |
| 2. raw, cooked or canned fruit       | ) (1/2 cup fruit juice          |
| (3/4 cup per serving)                | )                               |
- III. BREAD which may be
1. whole wheat or enriched white bread  
(1 or more slices per serving)
  2. muffins or other hot bread made of whole grain cereal or  
enriched flour
- IV. BUTTER or FORTIFIED MARGARINE  
(2 teaspoons per serving)
- V. MILK--whole milk (1/2 pint per serving as a beverage)
- 
- 

\*Type A Meal Outline Was Issued to Schools by War Food Administration Office, Washington, D. C.

TABLE 9  
TOTAL WASTE OF INDIVIDUAL FOODS BY GRADES

Date	Food	1st Grade No. 35, No. served, 22		2nd Grade No. 19, No. served, 16		3rd Grade No. 30, No. served, 25		Total	
		Amount served in oz. Served	Wasted	Amount served in oz. Served	Wasted	Amount served in oz. Served	Wasted	Served	Wasted
10-14-47	Meat balls	44	10.0	32	13.0	59	18.5	126	41.5
	Creamed potatoes	66	9.5	48	5.8	75	5.5	189	20.8
	Cabbage and Apple salad	22	5.5	16	7.5	25	10.0	63	23.0
	Milk	176	17.5	128	8.0	200	18.0	504	43.5
	Biscuit	44	11.0	32	9.0	50	8.0	126	28.0
	Total	352	53.5	256	43.3	409	60.0	1017	156.5
10-15-47	Roast beef	46	6.0	30	.8	44	0.0	120	6.8
	Peas, black eyed	46	8.5	30	2.0	44	8.8	120	19.3
	Head lettuce salad	23	.3	15	.3	22	1.0	60	1.6
	Biscuit	46	1.2	30	4.0	44	3.8	120	9.0
	Milk	184	13.5	160	7.0	176	10.0	520	30.5
	Total	345	29.5	265	14.0	330	23.6	940	67.2
10-16-47	Barbecued Wieners	57.5	7.0	40	0.0	52.5	1.0	150	8.0
	Potatoes	69.0	17.5	48	17.0	63.0	19.5	180	54.0
	Mixed greens	46.0	9.0	32	12.0	42.0	12.0	120	33.0
	Rolls	46	8.0	32	9.0	42	6.5	120	23.5
	Milk	184	13.0	128	2.0	168	12.0	480	27.0
	Cake, Chocolate	23.	6.0	16	0.0	21	2.0	60	8.0
	Total	425.5	60.5	296	40.0	389.5	53.0	1110	153.5
	Total for 3 days	1122.5	143.5	865	100.3	1193.5	139.0	3067	377.0

TABLE 9—Continued

Date	4th Grade		5th Grade		6th Grade		Total	
	No. 21, No. served, 11	Amount served in oz.	No. 25, No. served, 16	Amount served in oz.	No. 22, No. served, 15	Amount served in oz.		
Food	Served	Wasted	Served	Wasted	Served	Wasted	Served	Wasted
Pinto beans	17	0.0	48	0.0	45	0.0	109	0.0
Washed Potatoes	22	1.0	48	0.0	45	0.0	115	1.0
Lettuce and Tomato salad	22	2.0	32	2.0	30	0.0	84	4.0
Cornbread	22	0.0	32	5.0	30	0.0	84	5.0
Milk	88	0.0	128	0.0	120	0.0	336	0.0
Cup cake	22	0.0	32	0.0	30	0.0	84	0.0
Total	193	3.0	320	7.0	300	0.0	812	10.0
Date	10-20-47		10-25, No. served, 19		No. 22, No. served, 15			
Meat balls	28	1.0	38	2.8	30	0.0	96	3.8
Corn	28	4.0	38	3.0	30	0.0	96	7.0
Candied Yams	28	2.5	38	4.0	30	.5	96	6.5
Milk	112	3.0	152	0.0	176	0.0	440	3.0
Biscuit	14	0.0	19	.8	15	0.0	48	.8
Total	210	10.5	285	10.6	281	0.5	776	21.1
Date	10-21-47		No. 25, No. served, 20		No. 22, No. served, 15			
Beans, pinto	39	0.0	60	3.5	45	0.0	144	3.5
Potato salad	39	3.3	60	1.0	45	.5	144	5.0
Head lettuce salad	13	3.5	20	5.5	15	.5	48	9.5
Cornbread	13	0.0	20	.8	15	2.0	48	3.0
Milk	104	6.5	160	1.0	120	0.0	384	8.0
Baked apple	39	4.0	60	5.5	45	4.0	144	14.0
Total	247	30.	380	17.3	285	7.0	912	42.0
Total for 3 grades	650	30.8	985	34.8	866	7.5	2500	74.0

TABLE 9--Continued

Date	7th Grade No. 22, No. served, 20		8th Grade No. 14, No. served, 14		9th Grade No. 26, No. served, 17		Total	
	Amount served in oz.	Wasted	Amount served in oz.	Wasted	Amount served in oz.	Wasted		
Orange juice	120		84		84	0.0	288	0.0
Creole Spaghetti	60	17.5	42	5.0	51	10.5	153	33.0
Beans, snapped	60	2.0	42	0.0	51	5.0	153	7.0
Biscuit	80	4.5	56	4.0	68	2.0	204	11.0
Milk	160	0.0	112	0.0	136	0.0	408	0.0
Cream Puff	40	0.0	80	0.0	34	2.0	154	2.0
Total	520	24.0	416	9.0	424	19.5	1360	53.0
Date	10-23-47		10-23-47		10-26, No. served, 16			
Barbecued wieners	35	0.0	35	0.0	40	0.0	110	0.0
Fruit salad	28	3.5	28	0.0	32	1.0	88	4.5
Potatoes au gratin	42	8.0	42	10.0	48	4.5	132	22.5
Rolls	28	0.0	28	5.0	34	2.0	90	7.0
Milk	160	0.0	112	2.0	136	0.0	408	2.0
Total	293	11.5	245	17.0	290	7.5	828	36.0
Date	10-24-47		10-24-47		10-26, No. served, 15			
Soup	132	16.0	110	12.0	165	12.0	407	40
Crackers	12	0.0	10	0.0	15	1.0	37	1
Gingerbread	24	1.5	20	5.5	30	2.0	74	9
Apple	60	0.0	50	5.0	75	0.0	185	5
Milk	76	0.0	80	2.5	120	0.0	276	3
Total	304	17.5	270	25.0	405	15.0	979	58
Total for 3 grades	1117	53.0	931	51.0	1137	42.0	4095	147





TABLE 9—Continued

Date	1st Grade		2nd Grade		3rd Grade		Total
	No. 35, No. served, 20	No. 19, No. served, 11	No. 30, No. served, 10	Amount served in oz.	Served	Wasted	
4-12-48							
Food	Amount served in oz.	Amount served in oz.	Amount served in oz.	Served	Wasted	Served	Wasted
Orange juice	120	66	60	60	8	246	14
Pinto beans	22	22	20	20	1	64	3
Cabbage	22	22	20	20	1	64	4
Potato salad	60	33	30	30	3	123	7
Corn bread	22	22	20	20	0	64	0
Milk	160	88	80	80	6	328	18
Raisin pie	80	44	40	40	4	164	14
Total	486	297	270	270	15	1054	60
Date	No. 35, No. served, 12	No. 19, No. served, 11	No. 30, No. served, 16				
4-13-48							
Wiener and kraut	48	33	36	36	3	117	7
Creamed potatoes	32	22	24	24	9	78	26
Prunes	16	11	12	12	3	39	20
Peanut butter	16	11	12	12	0	39	9
cookies	16	11	12	12	0	39	0
Rolls	128	88	96	96	19	312	25
Milk	96	66	72	72	7	234	17
Grapefruit juice	352	242	264	264	16	858	94
Total	31	16	47				
Date	No. 35, No. served, 18	No. 19, No. served, 12	No. 30, No. served, 11				
4-14-48							
Peanut butter	72	48	44	44	14	164	30
sandwiches	18	12	11	11	2	41	5
Stuffed egg	36	24	22	22	0	82	2
French fries	36	24	22	22	0	82	1
Ice Cream	144	96	88	88	5	328	11
Milk	108	72	66	66	7	246	44
Orange juice	414	276	252	252	26	943	93
Total	37	30	787			2855	247
Total for 3 grades	1252	815	787				

TABLE 9--Continued

Date	4th Grade		5th Grade		6th Grade		Total	
	No. 21, No. served, 13	Amount served in oz.	No. 25, No. served, 13	Amount served in oz.	No. 22, No. served, 11	Amount served in oz.		
Food	Served	Wasted	Served	Wasted	Served	Wasted	Served	Wasted
Meat balls	52	9	52	3	44	2	148	14
English Peas	39	6	39	4	33	0	111	10
Prune muffins	26	1	26	0	22	0	74	1
Lettuce and Tomato salad	39	3	39	1	33	0	111	4
Orange juice	78	3	78	8	66	0	222	11
Rolls	26	0	26	0	22	0	74	0
Milk	104	0	104	0	88	0	296	0
Total	364	22	364	16	308	2	1036	40
Date	4-16-48		4-16-48		4-16-48			
Salmon croquette	36	7	52	9	40	2	128	18
Potato salad	27	1	39	4	30	7	96	12
Peanut butter muffin	18	6	26	2	20	2	64	10
Prunes	27	7	39	2	30	3	96	12
Rolls	18	0	26	0	20	0	64	0
Milk	72	0	104	5	80	0	256	5
Fruit punch	54	13	78	7	60	5	192	25
Total	252	34	364	29	280	19	896	82
Date	4-19-48		4-19-48		4-19-48			
Pinto beans	44	1	52	2	44	0	140	3
Mixed greens	44	4	52	14	44	6	140	25
Creamed corn	33	8	39	9	33	0	105	18
Rolls	22	0	26	0	22	0	70	0
Raisin Pie	44	2	52	6	44	0	140	7
Milk	88	0	104	2	88	0	280	2
Orange juice	66	5	78	6	66	0	210	11
Total	341	20	403	39	341	6	1085	66
Total for 3 grades	957	76	1131	84	929	27	3017	188

TABLE 9--Continued

Date	7th Grade			8th Grade			9th Grade			Total	
	No. 22, No. served, 10	Amount served in oz.		No. 14, No. served, 6	Amount served in oz.		No. 26, No. served, 16	Amount served in oz.			
Food	Served	Wasted		Served	Wasted		Served	Wasted		Served	Wasted
Barbecued wieners	30	0		18	0		48	0		96	0
Creamed potatoes	30	1.5		18	2		48	6		96	9.5
Peanutbutter cakes	20	1		12	2		32	2		64	5.0
Apple Rolls	40	4		24	0		64	4		128	8.0
Orange juice	20	0		12	0		32	0		64	0.0
Milk	60	5		36	3		96	5		192	13.0
Milk	80	5		48	2		128	0		256	7.0
Total	280	16.5		168	9		448	17		896	42.5
Date 4-21-48	No. 22, No. served, 11	Amount served in oz.		No. 14, No. served, 6	Amount served in oz.		No. 26, No. served, 11	Amount served in oz.			
Lima beans	33	3		18	1		33	0		84	4
Greens	44	27		24	3		44	3		112	33
Radish and onions	33	3		12	2		22	5		67	10
Prune pudding	44	44		24	11		44	11		112	66
Corn bread	22	0		12	0		22	5		56	5
Milk	88	0		36	4		66	0		190	4
Apple	44	0		24	0		44	12		112	12
Tomato juice	66	1		36	0		66	3		168	4
Total	374	78		186	21		341	39		901	138
Date 4-22-48	No. 22, No. served, 11	Amount served in oz.		No. 14, No. served, 6	Amount served in oz.		No. 26, No. served, 11	Amount served in oz.			
Peanutbutter and Banana sandwich	55	34		30	14		55	16		140	64
Stuffed egg	33	2		18	0		33	0		84	2
French fries	22	2		12	6		33	0		56	8
Apple pie	44	19		24	8		44	9		112	36
Ice Cream	22	0		12	0		22	0		56	0
Fruit punch	66	4		36	0		66	2		168	6
Milk	66	0		36	2		66	10		168	12
Total	308	61		168	30		308	27		784	128
Total for 3 grades	962	155.5		522	60		1097	93		2581	308.5

TABLE 9—Continued

Date	10th Grade		11th Grade		12th Grade		Total
	No. 19, No. served, 8	Wasted	No. 16, No. served, 3	Wasted	No. 19, No. served, 12	Wasted	
Food	in oz.		in oz.		in oz.		
	Served	Wasted	Served	Wasted	Served	Wasted	Served
Fish	24	2	9	2	36	6	69
Potato salad	40	4	15	0	60	1	115
English Peas	32	1	12	0	48	0	92
Rolls	16	0	6	0	24	0	46
Milk	64	6	24	5	72	0	160
Prune cake	32	0	12	0	48	0	92
Apples	40	8	15	0	60	5	115
Orange juice	48	0	18	0	72	0	138
Total	296	21	111	7	420	12	827
Date	4-26-48		4-26-48		4-26-48		
	No. 19, No. served, 8	Wasted	No. 16, No. served, 1	Wasted	No. 19, No. served, 14	Wasted	
Kraut	24	5	3	0	42	2	69
Wierners	24	0	3	0	42	0	69
Corn	24	2	3	0	42	0	69
Creamed potatoes	24	2	3	0	42	6	69
Rolls	16	0	2	0	28	0	46
Milk	64	0	8	4	112	5	184
Baked apples	32	14	4	0	56	3	92
Orange juice	48	5	6	0	84	3	138
Total	256	28	32	4	448	19	736
Date	4-27-48		4-27-48		4-27-48		
	No. 19, No. served, 7	Wasted	No. 16, No. served, 1	Wasted	No. 19, No. served, 11	Wasted	
Meat balls	21	5	3	0	33	1	57
Potato salad	28	3	4	0	44	4	76
Hominy	14	3	2	0	22	3	38
Raisin pie	28	8	4	0	44	8	76
Rolls	14	0	2	0	22	0	38
Milk	56	0	8	0	88	3	152
Grapefruit juice	42	0	6	3	66	11	114
Total	203	17	29	3	319	30	551
Total for 3 grades	755	66	172	14	1187	61	2114

Comments: Collected during the county fair, and most of the boys were at the fair.

TABLE 10  
RANGE OF PLATE WASTE

Grade	Date	Total Served in oz.	Total Wasted in oz.	Number Persons Served	Average Waste in oz.	Range in oz.
1st	10-14-47	506	74.75	22	3.39	0-13.5
1st	10-15-47	437	40.25	23	1.79	0-7
1st	10-16-47	518	60.30	23	2.62	0-16
2nd	10-14-47	368	46.25	25	1.85	0-8
2nd	10-15-47	285	14.00	15	9.33	0-3
2nd	10-16-47	316	40.00	16	2.50	0-6
3rd	10-14-47	575	62.50	25	2.50	0-6
3rd	10-15-47	418	23.50	22	1.06	0-3
3rd	10-16-47	223.02	53.00	21	2.52	0-7
4th	10-17-47	193	3.00	11	.27	0-2
4th	10-20-47	210	10.25	14	.75	0-5
4th	10-21-47	247	16.25	13	.25	0-4
5th	10-17-47	320	7.00	16	.43	0-3
5th	10-20-47	285	10.50	19	.55	0-2
5th	10-21-47	380	17.30	20	.86	0-5
6th	10-17-47	300	14.00	15	.93	0-3
6th	10-20-47	281	.50	15	.30	0-0.5
6th	10-21-47	285	7.00	15	.46	0-4
7th	10-22-47	520	24.00	20	1.20	0-5
7th	10-23-47	293	11.50	14	2.82	0-3
7th	10-24-47	304	17.50	12	1.45	0-5.5
8th	10-22-47	416	9.00	14	2.50	0-4
8th	10-23-47	245	17.00	14	1.21	0-5
8th	10-24-47	270	25.00	10	2.50	0-7
9th	10-22-47	424	19.50	17	1.14	0-3
9th	10-23-47	290	7.50	16	.46	0-2.5
9th	10-24-47	405	15.00	15	1.00	0-4
10th	10-27-47	230	19.75	10	1.97	0-6
10th	10-28-47	245	8.00	11	7.30	0-4
10th	10-29-47	192	.00	8	.00	0-0
11th	10-27-47	230	8.75	10	8.70	0-3.5
11th	10-28-47	244.5	6.50	11	5.90	0-6
11th	10-29-47	240	10.00	10	1.00	0-9
12th	10-27-47	405	43.75	15	2.91	0-10.5
12th	10-28-47	390	39.25	15	2.61	0-7.5
12th	10-29-47	364	6.50	13	2.00	0-6

TABLE 10--Continued

Grade	Date	Total Served in oz.	Total Wasted in oz.	Number Persons Served	Average Waste in oz.	Range in oz.
1st	4-12-48	486	28	20	1.4	0-8
1st	4-13-48	352	31	16	1.9	0-6
1st	4-14-48	414	37	18	2.0	0-16
2nd	4-12-48	297	15	11	1.3	0-4
2nd	4-13-48	242	16	11	1.4	0-3
2nd	4-14-48	276	23	12	2.4	0-8.3
3rd	4-12-48	270	17	10	1.5	0-4
3rd	4-13-48	264	47	12	3.8	0-5
3rd	4-14-48	253	26	11	2.3	0-13.3
4th	4-15-48	364	22	13	1.6	0-5
4th	4-16-48	252	33	9	3.7	0-9.5
4th	4-19-48	341	20	11	1.8	0-5.3
5th	4-15-48	364	16	13	1.2	0-5
5th	4-16-48	364	29	13	2.2	0-6
5th	4-19-48	403	39	13	2.9	0-7.3
6th	4-15-48	308	2	11	0.18	0-2
6th	4-16-48	280	19	10	1.9	0-3.5
6th	4-19-48	341	6	11	0.56	0-2.3
7th	4-20-48	280	16.5	10	1.6	0-7
7th	4-21-48	374	78	11	7.1	0-10
7th	4-22-48	308	61	11	5.4	0-11.5
8th	4-20-48	168	9	6	1.5	0-3
8th	4-21-48	186	21	6	3.4	0-9
8th	4-22-48	168	30	6	4.8	0-10
9th	4-20-48	448	17	16	1.1	0-6
9th	4-21-48	341	39	11	3.6	0-8
9th	4-22-48	308	38	11	3.5	0-10
10th	4-23-48	296	21	8	2.6	0-7
10th	4-26-48	256	28	8	3.4	0-10
10th	4-27-48	203	17	7	2.4	0-6
11th	4-23-48	111	7	3	2.3	0-7
11th	4-26-48	32	4	1	4.0	0-4
11th	4-27-48	29	3	1	3.0	0-3
12th	4-23-48	420	12	12	0.9	0-8
12th	4-26-48	448	19	14	1.0	0-10
12th	4-27-48	319	30	11	2.8	0-13

TABLE II

## FOOD VALUE OF FOOD SERVED

Lunch	Wt. Gr.	Calo- ries	Cal- cium Mgs.	Vit. A I.U.	Thia. B <sub>1</sub> Mcgs.	Ribo. B <sub>2</sub> Mcgs.	Nia. Mgs.	Asc. C Mgs.	Iron Mgs.	Pro. Gr.
October 14, 1947										
1st, 2nd, and 3rd										
Meat balls . . . . .	57	202	15	45	137	79	1.6	0	1.4	8.2
Creamed potatoes . . . .	85	100	74	200	80	90	.8	9	.5	4.0
Cabbage and apple salad	28	90	15	49	58	43	.1	28	1.2	.2
Apricot pie . . . . .	85	266	8	1050	55	35	.3	4	.2	4.0
Milk . . . . .	240	165	283	384	96	408	.2	2	.2	8.4
Margarine, fortified. . .	13	95	0	350	0	0	.0	0	.0	.1
Biscuit . . . . .	57	111	25	31	106	90	.8	0	.7	3.0
	555	1029	421	2109	532	745	3.8	43	4.2	27.9
October 17, 1947										
4th, 5th, and 6th										
Pinto beans . . . . .	43	155	64	0	206	102	.9	0	4.1	9.6
Mashed potatoes . . . .	57	80	32	150	65	50	1.2	7	.3	2.0
Lettuce and tomato salad. . . . .	56	9	6	300	15	16	.1	7	.4	.4
Corn bread. . . . .	56	154	41	172	115	126	.6	0	.8	4.7
Margarine, fortified. . .	13	95	0	350	0	0	.0	0	.0	.1
Milk . . . . .	240	165	282	384	96	408	.2	2	.2	8.4
Cup cakes, iced. . . . .	57	257	34	161	17	78	.2	0	.5	3.0
	522	915	459	1517	514	780	3.2	16	6.3	28.2





TABLE 11--Continued

Lunch	Wt. Gr.	Calo- ories	Cal- cium Mgs.	Vit. A I.U.	Thia. B1 Mggs.	Ribo. B2 Mggs.	Nia. Mgs.	Asc. C Mgs.	Iron Mgs.	Pro. Gr.
April 12, 1948										
1st, 2nd, and 3rd										
Orange juice. . . . .	170	80	48	145	100	30	.30	62	.6	.9
Pinto beans . . . . .	56	200	84	0	160	114	1.20	0	6.1	12.6
Cabbage . . . . .	57	15	30	50	40	40	.16	30	.3	.9
Potato salad. . . . .	85	75	9	30	100	80	1.00	8	.5	3.0
Corn bread . . . . .	57	123	36	132	90	102	.59	0	1.8	3.8
Margarine, fortified. . . . .	13	95	0	350	0	0	.0	0	.0	.1
Milk . . . . .	240	165	284	384	96	408	.24	2	.2	8.4
Raisin pie . . . . .	113	395	36	20	77	41	.41	0	1.6	3.1
	791	1148	526	1111	663	815	3.90	102	11.1	32.8
April 15, 1948										
4th, 5th, and 6th										
Meat balls . . . . .	113	504	38	104	342	198	4.10	0	3.4	20.4
English peas. . . . .	85	10	18	490	85	45	.80	6	1.0	2.8
Tomatoes and lettuce . . . . .	85	14	8	500	20	23	.09	11	.5	.5
Prune muffin. . . . .	58	124	16	149	36	47	.20	0	.7	1.8
Rolls . . . . .	57	180	28	170	146	128	1.06	0	1.0	4.6
Orange juice. . . . .	170	80	48	145	100	30	.30	62	.6	.9
Milk . . . . .	240	165	284	384	96	408	.24	2	.2	8.4
	807	1117	439	1942	825	874	6.73	81	7.4	39.4

April 20, 1948												
7th, 8th, and 9th												
Barbecued wieners. . . . .	85	201	9	605	190	230	2.40	0	2.3	15.2		
Creamed potatoes. . . . .	85	100	74	200	80	90	.75	9	.5	4.0		
Peanut butter cookies . . . . .	57	242	14	44	74	76	.66	0	1.6	3.7		
Apples . . . . .	113	201	6	90	40	20	.20	5	.3	.3		
Rolls . . . . .	57	123	36	132	90	102	.59	0	1.8	3.8		
Margarine, fortified . . . . .	13	95	0	350	0	0	.0	0	.0	.1		
Orange juice . . . . .	170	80	48	145	100	30	.30	62	.6	.9		
Milk . . . . .	240	165	283	384	96	408	.24	2	.2	8.4		
	820	1207	470	1950	620	956	5.14	78	7.3	36.4		
April 23, 1948												
10th, 11th, and 12th												
Fish . . . . .	85	90	18	10	80	45	3.00	0	1.1	18.0		
Potato salad . . . . .	142	178	104	280	118	166	1.04	10	.9	4.8		
English peas . . . . .	113	56	21	400	90	45	.75	7	1.3	3.0		
Apple. . . . .	142	90	8	120	55	28	.28	7	.4	.4		
Rolls. . . . .	58	123	36	132	90	102	.59	0	1.8	3.8		
Margarine, fortified . . . . .	13	95	0	350	0	0	.0	0	.0	.1		
Orange juice . . . . .	170	80	48	145	100	30	.30	62	.6	.9		
Milk . . . . .	240	165	283	384	96	408	.24	2	.2	8.4		
	842	867	518	1821	629	824	6.20	88	6.3	39.4		

TABLE 12

ONE-THIRD OF NATIONAL RESEARCH COUNCIL'S RECOMMENDED DAILY ALLOWANCE  
AND PERCENTAGE OF N. R. C. TOTAL DAILY REQUIREMENT

Age	Date	Calo- ries	Ca. Grs.	A I. U.	Thia. Mgs.	Ribo- flavin Mgs.	Nia. Mgs.	Asc. Mgs.	Iron Mgs.	Pro. Gr.
7-9 yrs.	Oct. 14, 1947									
	Amount served. . . . .	1029	.420	2109	532	745	3.83	42	4.20	27.88
	One-third of recommended allowance. . . . .	666	.333	1166	330	500	3.3	30	3.30	20.00
	Per cent of daily allowance. . .	51%	42%	57%	44%	50%	38%	70%	42%	46%
10-12 yrs.	Oct. 17, 1947									
	Amount served. . . . .	915	.459	1517	514	780	3.19	17	6.30	28.18
	One-third of recommended allowance. . . . .	833	.400	1500	400	600	4.00	25	4.00	23.3
	Per cent of daily allowance. . .	57%	38%	34%	43%	41%	26%	23%	52%	40%
13-15 yrs.	Oct. 22, 1947									
	Amount served. . . . .	900	.473	2142	521	881	4.84	69	3.54	36.56
	One-third of recommended allowance. . . . .	1066	.466	1666	500	666	5.00	30	5.00	28.33
	Per cent of daily allowance. . .	28%	34%	43%	35%	33%	32%	77%	24%	43%
16-20 yrs.	Oct. 27, 1947									
	Amount served. . . . .	1051	.493	2667	793	899	4.01	22	9.87	34.28
	One-third of recommended allowance. . . . .	1266	.466	2000	600	833	6.00	33	5.00	33.33
	Per cent of daily allowance. . .	27%	35%	44%	44%	36%	22%	22%	66%	40%

TABLE 12--Continued

Age	Date	Calo- ries	Ca. Grs.	A I.U.	Thia. Mcgs.	Ribo- flavin Mcg.	Nia. Mgs.	Asc. Mgs.	Iron Mgs.	Pro. Gr.
7-9 yrs.	April 12, 1948									
	Amount served. . . . .	1148	.526	1111	663	815	3.9	102	11.10	32.78
	One-third of recommended allowance . . . . .	666	.333	1166	330	500	3.3	30	3.30	20.00
	Per cent of daily allowance. . .	55%	53%	32%	66%	54%	39%	1.7%	1.10%	55%
10-12 yrs.	April 15, 1948									
	Amount served. . . . .	1117	.439	1942	825	874	6.73	81	7.37	39.4
	One-third of recommended allowance . . . . .	833	.400	1500	400	600	4.00	25	4.00	23.3
	Per cent of daily allowance. . .	44%	37%	43%	69%	49%	56%	1.08%	61%	56%
13-15 yrs.	April 20, 1948									
	Amount served. . . . .	1206	.470	1950	620	956	5.14	78	7.30	36.38
	One-third of recommended allowance . . . . .	1066	.466	1666	500	666	5.00	30	5.00	28.33
	Per cent of daily allowance. . .	38%	34%	39%	41%	48%	34%	87%	56%	43%
16-20 yrs.	April 23, 1948									
	Amount served. . . . .	867	.518	1821	629	824	6.20	88	6.35	39.38
	One-Third of recommended allowance . . . . .	1266	.466	2000	600	833	6.00	33	5.00	33.33
	Per cent of daily allowance. . .	23%	37%	30%	34%	33%	34%	88%	42%	39%

TABLE 13

FOOD VALUE OF FOOD WASTED

Grade	Date	Wt. Gr.	Calo-ries	Cal-cium Mgs.	Vit. A I.U.	Thia. B1 Mgs.	Ribo. B2 Mgs.	Mia. Mgs.	Asc. C Mgs.	Iron Mgs.	Pro. Gr.
1st	Oct. 14, 1947	96.3	178.2	72.9	336.1	92.2	129.2	.7	7.2	.7	4.8
2nd	Oct. 14, 1947	81.9	151.9	62.0	311.3	77.5	109.9	.6	6.2	.6	4.1
3rd	Oct. 14, 1947	70.9	131.4	54.0	269.0	68.0	95.1	.5	5.4	.5	3.6
4th	Oct. 17, 1947	8.0	13.5	7.0	22.4	7.6	3.8	.1	.2	.1	.4
5th	Oct. 17, 1947	12.4	21.7	10.9	36.1	12.2	6.1	.1	.4	.1	.7
6th	Oct. 17, 1947				NO WASTE						
7th	Oct. 17, 1947	34.0	44.2	23.3	105.4	25.7	9.3	.2	3.4	.1	.2
8th	Oct. 17, 1947	18.2	23.7	12.4	56.5	13.5	4.9	.1	1.6	.09	.9
9th	Oct. 17, 1947	32.5	42.2	22.1	100.8	24.1	2.3	.2	2.9	.16	1.6
10th	Oct. 27, 1947	56.0	86.8	40.6	220.4	65.5	74.5	.3	1.8	.8	2.8
11th	Oct. 27, 1947	41.8	64.8	30.5	164.4	48.9	55.6	.3	1.3	.61	2.1
12th	Oct. 27, 1947	124.0	192.2	90.5	487.3	145.1	164.9	.7	4.0	1.9	6.2
1st	April 12, 1948	40.4	58.6	26.7	56.6	34.0	41.6	2.0	5.2	.6	1.6
2nd	April 12, 1948	37.4	54.2	24.7	52.3	31.4	38.5	1.9	4.9	.5	1.5
3rd	April 12, 1948	43.9	63.7	29.0	61.5	36.9	45.3	2.2	5.7	.6	1.8
4th	April 15, 1948	46.9	64.7	25.3	113.0	47.8	50.6	.38	4.7	.4	2.3
5th	April 15, 1948	34.0	49.7	19.4	86.7	36.7	38.9	.3	3.6	.3	1.8
6th	April 15, 1948	5.2	7.1	2.8	12.4	5.3	5.6	.0	.5	.1	.3
7th	April 20, 1948	75.1	110.4	42.8	178.8	57.1	87.9	.5	7.5	.7	3.0
8th	April 20, 1948	42.5	62.5	25.2	101.1	32.3	49.8	.3	4.3	.4	1.8
9th	April 20, 1948	31.0	45.6	17.7	73.8	23.6	36.3	.2	3.1	.3	1.2
10th	April 23, 1948	73.3	74.6	44.7	158.3	55.0	7.3	.5	8.1	.6	3.7
11th	April 23, 1948	66.2	67.5	40.4	142.9	49.6	6.6	.5	7.3	.5	3.3
12th	April 23, 1948	28.4	28.9	17.3	61.2	17.3	2.8	.2	3.1	.2	1.4







TABLE 14--Continued

PLATE WASTE CHECK SHEET

Date October 14, 1947 No. Enrolled 19 Day's Attendance 18  
 Grade 2nd No. Sack Lunches 0 No. Eating Elsewhere 2

SERVING TYPE "A" LUNCH	MENU							Biscuit	Ex. Serv.	Comments
	Meat balls	Cream potato	Cabbage & apple salad	Apricot cobbler	Milk	Margarine				
SERVING IN OZ.	2	2	1	3	8	2t	2			
EXTRA SERVINGS	A	B	C	D	E	F	G			
Plates	PLATE WASTE									
1	1	1	1							Dislikes
2										
3										
4										
5	2		1		3		2		G,2	Blinky milk
6	2						2		G,2	
7							1			
8	1 1/2			3			2			
9	2	1/2					2			
10	1						1		C, G,2	Meat too salty Meat too salty
11			2				2			
12		1/4			5		1			
13	1									
14		2								
15				2 1/2			1			
16	2									

TABLE 14--Continued

PLATE WASTE CHECK SHEET

Date October 14, 1947 No. Enrolled 30 Day's Attendance 29

Grade 3rd No. Sack Lunches 2 No. Eating Elsewhere 5

SERVING TYPE "A" LUNCH	MENU							EX. Serv.	Comments
	MEAT balls	CREAM potato	Cabbage & apple salad	Apricot cobbler	Margarine	Biscuit			
SERVING IN OZ. EXTRA	2	2	1	3	2t	2			
SERVINGS	A	B	C	D	E	F	G	H	
Plates	PLATE WASTE								
1	1 1/2						1		Food very good
2							1 1/2		
3									
4									
5									
6									
7	2	1 1/2	2						Doesn't like meat balls
8	1/2	1	1 1/2						
9					3				Doesn't like meat balls
10	2		2		2				
11	2		2						
12	2						2		Doesn't like meat balls
13		2	1				1 1/2		
							1/2		

	Meat balls	Cream potato	Cabbage & apple salad	Apricot cobbler	Milk	Margarine	Biscuit	Ex. Serv.	Comments
Plates									
14									
15	2	1	1 1/2		5		1 1/2	G,1	Doesn't like meat balls
16								G,1	Doesn't like meat balls
17					3				Doesn't like meatballs
18									
19	2 1/2			1				G,1	Doesn't like meat balls
20	2							G,1	Doesn't like meatballs
21									
22				1 1/2	2			G,1	Doesn't like meat balls
23					3			G,1	



	Roast	Black eyed Peas	Head Let. Salad	Biscuit	Marga- rine	Milk		
Plates								
14		1 1/2		2		2		
15				2	t			
16								
17								
18								
19								
20	1							
21	1 1/2	1		1				
22	1/2	2	1	1				Don't like butter

TABLE 14--Continued

PLATE WASTE CHECK SHEET

Date October 15, 1947 No. Enrolled 19 Day's Attendance 18  
 Grade 2nd No. Sack Lunches 0 No. Eating Elsewhere 2 - home

SERVING TYPE "A" LUNCH	Roast	Black Eyed Peas	Head Let. Salad	Biscuit	Meat		Milk	Extra Ser.	Comments
					Wedge-Fine	Meat			
SERVING IN OZ. EXTRA	2	2	1	1	2t	8			
SERVINGS	A	B	C	D	E	F	G	H	
Plates					PLATE WASTE				
1			1/2	1/2				E,1	Fair
2								E,1	Good
3					t				Good
4		1		1/4				E,1	Poor
5		1/2		1					Good
6					t			E,1	Fair
7								E,1	Good
8	1/4			1/4					Very Poor
9								C,1	Good
10								E,1	Good
11		1/2		1				E,2	Good
12			1/4	1				E,1	Good
13		1		1				C,1	Good
14	1/2				t				Good
15 General Comment: Food was greasy and grease ran together with other food.									

15 General Comment: Food was greasy and grease ran together with other food.

TABLE 14--Continued

PLATE WASTE CHECK SHEET

Date October 15, 1947 No. Enrolled 30 Day's Attendance 26  
 Grade 3rd No. Sack Lunches 2 No. Eating Elsewhere 7

SERVING TYPE "A" LUNCH	Menu								EX. SERV.	COMMENTS	
	Roast	Black Eyed Peas	Head Let. Salad	Biscuit	Margarine	Milk					
SERVING IN OZ.	2	2	1	2	2t	8					
EXTRA SERVINGS	A	B	C	D	E	F	G	H			
Plates	PLATE WASTE										
1										E, 2	Food o.k. (teacher)
2						3				E, 1	
3		1/4		1		2				E, 1	
4											
5		2		1		2				E, 1	
6											
7											
8				1						E, 1	
9		1/4		1/4						E, 1	
10											
11		1/4								E, 1	
12											
13										E, 1	Doesn't like peas
14										E, 1	
15		2								E, 1	
16											
17											

	Roast	Black Eyed Peas	Head Let Salad	Biscuit	Margarine	Milk		
Plates								
17		2		1/2			E,1	
18		2	1				E,1	
19								Doesn't like peas



TABLE 14--Continued

PLATE WASTE CHECK SHEET

Date October 16, 1947 No. Enrolled 35 Day's Attendance 32  
 Grade 1st No. Sack Lunches 2 No. Eating Elsewhere 7

SERVING TYPE "A" LUNCHES SERVING IN OZ. EXTRA SERVING	MENU							Comments
	Barbe-cued wieners	Potatoes au gratin	Mixed greens	Rolls	Margarine	Milk	Devils Food Cake	
2 1/2	3	2	2	2t	8	1		
A	B	C	D	E	F	G	H	
PLATE WASTE								
Plates								Ex. Serv.
1								
2								D,1
3				1/4				D,2
4			1					D,1
5	1/2							
6	2							
7			2					
8				1				
9								
10								
11								
12						2		
13								D,1

Delicious lunch

	Barbe- cued	Potatoes au gratin	Mixed Greens	Rolls	Marga- rine	Milk	Devils Food Cake	Ex.Serv.	Comments
Plates									
14	2	4	2			6	2	1,1	
15									
16	3	2	2						
17		3		2		4	2	1,1	
18		2		2					
19		2	2			1		1,2	
20									
21			1	1 3/4		2		1,1	
22									
23		2			1				

TABLE 14--Continued

PLATE WASTE CHECK SHEET

Date October 16, 1947 No. Enrolled 19 Day's Attendance 18  
 Grade 2nd No. Sack Lunches 0 No. Eating Elsewhere 2

SERVING TYPE "A" LUNCHES SERVING IN OZ. EXTRA SERVING	MENU							Ex.Serv.	Comments
	Barbecued wieners	Potatoes au gratin	Mixed greens	Rolls	Margarine	Milk	Devils Food cake		
	2 1/2	3	2	2	2t	8	1		
	A	B	C	D	E	F	G	H	
	PLATE WASTE								
Plates									
1			1	1/2					D,1 D,4
2	1	2	2	2					D,2
3	2	2	1						D,2
4	2	2	1						Headache Dislike greens
5	2	2	1						
6	1		1	2					D,1
7			1	1					D,2
8			1						D,1
9			1	1					D,1
10									Good
11	1		1						Dislike greens
12	2	2	2						Dislike greens
13	2	2	1						Dont' like potatoes fixed that way
14	2		1						
15			2						D,4
16			1/2						D,2



TABLE 14--Continued

Date October 17, 1947      No. Enrolled 21      Day's Attendance 18  
 Grade 4th      No. Sack Lunches None      No. Eating Elsewhere 7

SERVING TYPE "A" LUNCH	MENU							Cup cake	Ex. Serv.	Comments
	Boiled pinto beans	Mashed potato	Lettuce tomato salad	Corn bread	Margarine	Milk				
1	1 1/2	2	2	2	2t	8	2	D,1	Best lunch ever had	
2	A	B	C	D	E	F	C	D,1	Wish we had this every day	
3								D,1		
4					1			D,1A,1	Would like Chocolate pudding	
5								D,1		
6					1			D,1	Very good	
7								D,2		
8								D,2 A.1		
9										
10										
11										

TABLE 14--Continued

Date . October 17, 1947 No. Enrolled 25 Day's Attendance 24  
 Grade 5th No. Sack Lunches 2 No. Eating Elsewhere 6

SERVING TYPE "A" LUNCH	Boiled pinto beans	Mashed potato	Lettuce tomato salad	Corn bread	Margarine	Milk	Cup cake
SERVING IN OZ.	1 1/2	2	2	2	2t	8	2
EXTRA							
SERVING Plates	A	B	C	D	E	F	G
PLATE WASTE							
1							
2							
3							
4							
5							
6							
7							
8							
9							
10				2			
11							
12				1		2	
13							
14			1	2	1		
15							
16							
Ex. Serv.							
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16							
Comments							
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16							



TABLE 14--Continued

October 20, 1947      No. Enrolled 21      Day's Attendance 21  
 Grade 4th      No Sack Lunches 0      No. Eating Elsewhere 7

SERVING TYPE "A" LUNCH	MENU							Milk	Comments
	Meat balls	Corn	Candied yams	Biscuit	Marga- rine	PLATE WASTE			
SERVING IN OZ.	A	B	C	D	E	F	G	Ex. Serv.	
2	2	2	2	1	2t	8		D,3 D,1 D,2 D,1 D,2,B,1	likes bread wants beans tomorrow
EXTRA SERVING	A	B	C	D	E	F	G		
Plates									
1									
2									
3									
4		2							
5									
6									
7									
8									
9									
10									
11									
12	1	2	1/2						
13			2						
14							1		



TABLE 14--Continued

Date October 20, 1947 No. Enrolled 25 Day's Attendance 25  
 Grade 5th No. Sack Lunches 2 No. Eating Elsewhere 4

SERVING TYPE "A" LUNCH SERVING IN OZ. EXTRA SERVING Plates	MENU						Milk	x.Serv.	Comments
	Meat balls	Corn	Candied yams	Biscuit	Marga- rine				
1	2	2	2	1	2t	8			
2	A	B	C	D	E	F	G		
3				PLATE WASTE					
4									
5									
6									
7									
8									
9	1/2	1						D,1 D,2 D,2	
10		1						D,1	
11		1						D,1 D,3	
12	1/4							D,1	
13				1/4				D,1	
14									
15			2						
16	2								
17									
18									
19			2	1/2				D,1 D,1	Have yams at home

TABLE 14--Continued

Date October 20, 1947 No. Enrolled 22 Day's Attendance 19

Grade 6th No. Sack Lunches 1 No. Eating Elsewhere 3

MENU							Milk	Ex.Serv.	Comments
SERVING TYPE "A" LUNCH	Meat balls	Corn	Candied yams	Biscuit	Marga- rine				
SERVING IN OZ. EXTRA	2	2	2	1	2t		8		
SERVING Plates	A	B	C	D	E	F	G		
1				1/2					
2									
3									
4									
5									
6									
7									
8									
9									
10									
11									
12									
13									
14									
15					1				

You won't have any food to weigh

6th grade eats m more than anyone

Ex.Serv.

D,1  
D,1

D,1,B,2  
D,1,E,1

C,1D,2

B,1,D,1  
D,1

B,1,D,2

TABLE 14--Continued

Date October 21, 1947      No. Enrolled 21      Day's Attendance 21  
 Grade 4th      No. Sack Lunches 0      No. Eating Elsewhere 8

SERVING TYPE "A" LUNCH	Pinto beans	Potato salad	Head Let. salad	Corn bread	Marga- rine	Milk	Baked apple	Ex. Serv.	Comments
SERVING IN OZ.	1 1/2	1 1/2	1	1	2t	8	3		
EXTRA									
SERVING Plates	A	B	C	D	E	F	G		
1		1	1/2			2	1	D,2	
2		2	1/2				2	D,1 D,1 D,1	
3					1		1	B,1,D,1 B,1,D,1	
4								D,1	
5								B,1,D,1	
6								A,1,B,1	
7								D,1	
8								B,1,D,2	
9									
10									
11			1/2						
12									
13	1/4		1						

TABLE 14—Continued

Date October 21, 1947 No. Enrolled 25 Day's Attendance 20  
 Grade 5th No. Sack Lunches 2 No. Eating Elsewhere 3

MENU									
SERVING TYPE "A" LUNCH	Pinto beans	Potato salad	Head lettuce salad	Corn bread	Margarine	Milk	Baked apple	Ex. Serv.	Comments
SERVING IN OZ. EXTRA	3	3	1	1	2t	8	3		
SERVING	A	B	C	D	E	F	G		
Plates									
1			1 1/2	1/4			1/2	D, 1, B, 1	
2								A, 1, B, 1, D, 1	
3									
4									
5	2 1/2							D, 1	
6	1/2	2	1/2	1/4			1 1/2	D, 1, B, 1	
7									
8									
9									
10									
11									
12									
13			1				1		
14			1/2				2 1/2	A, 2, B, 1, D, 2	
15		1							
16			1					D, 1	
17									
18			1						
19	1/2								D, 1
20									D, 1



TABLE 1A--Continued

Date October 22, 1947 No. Enrolled 22 Day's Attendance 20  
 Grade 7th No. Sack Lunches 0 No. Eating Elsewhere 0

SERVING TYPE "A" LUNCH	Orange juice	Creole spaghetti	Snap beans	Margarine	MENU			Comments
					Biscuit	Milk	Cream puff	
SERVING IN OZ.								
EXTRA SERVING	A	B	C	D	E	F	G	
Plates	PLATE WASTE							Ex. Serving
1		3		1				E,2
2		3		1				E,2
3								
4		1		1				E,1
5								
6								
7								
8								
9								
10								
11								
12								
13		2		1				C,1
14		1 1/2	1	1				E,1
15		1		1				
16		2		1				
17		1 1/2		1				
18		2 1/2	1	1				
19								
20								









TABLE 14--Continued

Date October 23, 1947 No. Enrolled 16 Day's Attendance 15  
 Grade 8th No. Sack Lunches 0 No. Eating Elsewhere 1

SERVING TYPE "A" LUNCHES SERVING IN OZ. EXTRA SERVING Plates	MENU							Ex. Serving	Comments
	Barbe- cued wieners	Potatoes au gratin	Fruit salad	Marga- rolls	Milk	Rolls	Milk		
1	2 1/2	3	2	2t	2	8		E, 1	
2	A	B	C	D	E	F	G		
3									
4		3		1	2			E, 1	E, 1, C, 1, D, 3
5		3 1/2		1	1 1/2	4		A, 1, B, 1E, 1	
6								E, 2A 1/2 B, 1	
7									
8									
9									
10								E, 1	
11								E, 1	
12		2			1/2			E, 1	
13				1				E, 1	
14		1 1/2						E, 1	





TABLE 14,--Continued

Date October 24, 1947 No. Enrolled 16 Day's Attendance 13  
 Grade 8th No. Sack Lunches 0 No. Eating Elsewhere 3

SERVING TYPE "A" LUNCH SERVING IN OZ. EXTRA SERVING	MENU						Ex. Serving	Comments
	Soup	Crackers	Ginger bread	Apple	Milk			
11	1	2	5	8				
A	B	C	D	E	F	G		
Plates	PLATE WASTE							
1			2				B,2	
2	4		3				B,3	
3							B,1	
4							B,1	
5		1					B,1,A,1D,1	
6							B,1	
7		2 1/2					B,1	
8		2		2 1/2			B,1	
9	4						B,1	
10	4						B,1	
11	2	1 1/2					B,1	

TABLE 14--Continued

Date October 24, 1947 No. Enrolled 26 Day's Attendance 24  
 Grade 9th No. Sack Lunches 0 No. Eating Elsewhere 9

SERVING TYPE "A" LUNCH	MENU				Ex. Serving	Comments
	Soup	Crackers	Ginger- bread	Apple Milk		
SERVING IN OZ.	11	1	2	5	8	
EXTRA SERVINGS						
Plates						
1						A, 1B, 1 E
2	2					B, 1
3	4					A, 1 B, 5
4	4					B, 2
5		1				B, 3
6						B, 3
7						C, B, 2
8	2		2			B, 2
9						B, 3
10						C, 2
11						B, 1
12						B, 3
13						C, 1, B, 3
14						C, 1, B, 4
15						



TABLE 14--Continued

Date October 27, 1948 No. Enrolled 16 Day's Attendance 14  
 Grade 11th No. Sack Lunches none No. Eating Elsewhere 4

SERVING TYPE "A" LUNCH	MENU							EX. SERV.	COMMENTS
	Navy beans	Buttered corn	Lettuce tomato salad	corn bread	Margarine	Apricot cobbler	Milk		
4	3	2	3	2t	3	8			
EXTRA									
SERVING Plates	A	B	C	D	E	F	G		
PLATE WASTE									
1									
2								D,1	hair in apricots
3					t			D,2	
4									
5									
6									
7									
8				2				D,1	
9	1 3/4			1				D,2,G,1	
10				2			2	D,1	



TABLE 14--Continued

Date October 27, 1948 No. Enrolled 20 Day's Attendance 17  
 Grade 12th No. Sack Lunches none No. Eating Elsewhere 4

SERVING TYPE "A" LUNCH	MENU							Milk	Apricot Cobbler	COMMENTS
	Navy beans	Buttered corn	Lettuce tomato salad	Corn bread	Margarine					
4	3	2	3	2t	3	8				
EXTRA SERVING	A	B	C	D	E	F	G			
Plates	PLATE WASTE									
1			2	1						
2				2 1/2				1 3/4		
3	1			1 1/2	t			3		
4	2			3	t			1		
5	1 1/2			2	t			2 1/2	ill, extra milk	
6					t			1		
7					t					
8			1		t					
9	1	1 1/2		3	t					
10	1 1/2				t					
11					t					
12	2 1/2		1 1/2		t					
13	1 1/2				t					
14	1				t					
15					t					



TABLE 14-- Continued

Date October 28, 1947      No. Enrolled 16      Day's Attendance 14  
 Grade 11th      No. Sack Lunches none      No. Eating Elsewhere 3

SERVING TYPE "A" LUNCH	Creole Spaghetti	Greens	Mashed potatoes	Biscuit	Margarine	MENU		EX. SERV.	COMMENTS
						Milk	Choc. cake		
IN OZ.	3 1/2	2	4	2	2t	8	2 1/2		
EXTRA	A	B	C	D	E	F	G		
Plates									
1		1/2							
2									
3									
4									
5									
6					t			D,2 D,2 D,2,F,1	
7									
8					t				
9									
10	2		2						
11							2	D,1	Doesn't like choc.

TABLE 14--Continued

Date October 28, 1947      No. Enrolled 20      Day's Attendance 19  
 Grade 12th      No. Sack Lunches none      No. Eating Elsewhere 4

SERVING TYPE "A" LUNCH	MENU							EX. SERV.	COMMENTS
	Creole Spaghetti	Greens	Mashed potatoes	Biscuit	Margarine	Milk	Choc. cake		
3 1/2	2	4	2	2t	8	2 1/2			
EXTRA									
SERVING	A	B	C	D	E	F	G		
Plates	PLATE WASTE								
1	1 1/4							1	D,2
2									
3	2 1/2	1 1/2	4	2				2	no milk
4									no milk
5	1	1 3/4	1 3/4		t			2	
6								3	
7									
8									
9	1	1				4			D,1 D,1
10				2					
11					t				
12				1 1/2	t				
13	2	2 3/4	2 3/4	1 1/2	t				no milk
14		2							no milk
15	1 1/2	1			t				D,1

TABLE 14--Continued

Date October 29, 1947      No. Enrolled 19      Day's Attendance 16  
 Grade 10th      No. Sack Lunches none      No. Eating Elsewhere 8

SERVING TYPE "A" LUNCH	MENU				EX. SERV.	COMMENTS
	Soup	Crackers	Milk	Peach cobbler		
11	1	8	4			
EXTRA						
SERVINGS	A	B	C	D		
Plates						
1					B,6	
2					B,5	
3					B,5	
4					B,5	
5					B,5	
6						
7						
8						

TABLE 14--Continued

Date October 29, 1947 No. Enrolled 16 Day's Attendance 14  
 Grade 11th No. Sack Lunches none No. Eating Elsewhere 4

SERVING TYPE "A" LUNCH	MENU			EX. SERV.	COMMENTS
	Soup	Crackers	Milk		
11	1	8	4		
IN. OZ. EXTRA					
SERVINGS A	B	C	D		
Plates	PLATE WASTE				
1					
2				B,6	
3				B,6,C,1	
4				B,8	
5				B,4	
6				B,10	
7				B,8	
8	8			B,6	1
9				B,2	1
10					

TABLE 14--Continued

Date October 29, 1947      No. Enrolled 20      Day's Attendance 17  
 Grade 12th      No. Sack Lunches none      No. Eating Elsewhere 3

SERVING TYPE "A" LUNCH	MENU				EX. SERV.	COMMENTS
	Soup	Crackers	Milk	Peach cobbler		
11	1		8	4		
EXTRA						
SERVINGS A	B	C	D			
Plates	PLATE WASTE					
1						Can't play football on soup
2					B	Want lunch like last yr. during f.b. season
3					A, E, B, 4	
4					B	Can't win game on soup
5					B	Don't like soup
6					B, 3	
7						
8						
9						
10						
11	6					
12						
13						

TABLE 14--Continued

Date April 12, 1948 No. Enrolled 35 Day's Attendance 24  
 Grade 1st No. Sack Lunches none No. Eating elsewhere 4

SERVING TYPE "A" LUNCH	MENU							EX. SERV. COMMENTS	
	Or. Ju.	Pinto beans	Cabbage	Potato salad	Corb bread	Marga-rine	Milk		Pie
6		2	2	3	2	2t	8	4	
EXTRA									
SERVINGS	A	B	C	D	E	F	G	H	
Plates	PLATE WASTE								
1									
2		1	1/2	3/4		t		1 4	D,1
3									
4									
5	2							1 1/2	D,1
6									
7		1/4	1/4	1/2		t			
8									
9									
10							2		
11									
12							2		
13			3/4	3/4					B,1 D,1
14			1/2				4	1/8	
15	4		1/2			t			
16									
17									
18									
19									
20									

Ate too many weiners yesterda  
 Don't like r.pie  
 Too Full for ju.  
 Too Full





TABLE 14--Continued

Date April 12, 1948 No. Enrolled 31 Day's Attendance 26  
 Grade 3rd No. Sack Lunches 7 No. Eating elsewhere 8

MENU										
SERVING TYPE "A" LUNCH	Dr. Ju.	Pinto Beans	Cabbage	Potato salad	Corn bread	Margarine	Pie Raisin	Milk		
6	2	2	3	2	2t	4	8			
EXTRA										
SERVINGS	A	B	C	D	E	F	G	H		
Plates	PLATE WASTE									
1							1 1/2		E, 1	Doesn't like cab.
2	1/4	1/4		1/2		t			E, 1	
3	1/8			1/8						
4	1/4	1/8				t	1/8			
5										
6				1/2				2	D, 1	Doesn't like Cab.
7								1	"	"
8				1/2				2	"	"
9				1/2				1	"	"
10				1/2				2	"	"
11			1/2				1/4			Doesn't like r/p. Doesn't like Cab.

Teacher's Comments: Food Very Good

TABLE 14--Continued

Date April 13, 1948 No. Enrolled 35 Day's Attendance 30  
 Grade 1st No. Sack Lunches 4 No. Eating Elsewhere 10

SERVING TYPE "A" LUNCH	MENU							EX. SERV.	COMMENTS
	Whe-ners	creamed potatoes	P. But. Cookies	Marga-rins	Rolls	Milk	Grape fruit juice		
2	2	1	2t	1	8	6	1		
EXTRA									
SERVINGS A	B	C	D	E	F	G	H		
Plates	PLATE WASTE								
1								F,1	
2									
3									
4									
5	1 1/2		t			2		F,1	Don't like beer juice Good beer juice
6	2								
7	1/2								
8	1/2								
9									
10	3/4					5			
11		1/2							
12	2								
13	2						1		
14							2		
15									
16					1/2				

TEACHERS COMMENT: The boys love the beer juice, but it was too sour today.

TABLE 14--Continued

Date April 13, 1948 No. Enrolled 19 Day's Attendance 17  
 Grade 2nd No. Sack Lunches 4 No. Eating Elsewhere 1

SERVING TYPE "A" LUNCH	MENU							Kraut	Comments
	Wiener	Greamed potatoes	P. But. cookies	Margarine	Rolls	Milk	Grape fruit juice		
2		2	1	2t	1	8	6	1	
EXTRA									
SERVINGS	A	B	C	D	E	F	G	H	
Plates	PLATE WASTE								
1									Ex. Serv. Comments
2									E2, E, 4
3									F, 1 H, 6
4		2		t					
5				t					
6									Dislikes kraut Didn't like juice
7	1/2						3		
8									
9	1	1		t					F, 2 F, 2
10		2							F, 2
11									
12		2 1/2							Likes juice Juice hits the spot
13		1							
14		1/8		t					Can eat lunch when I have juice

TABLE 14--Continued

Date April 13, 1948      No. Enrolled 31      Day's Attendance 29  
 Grade 3rd      No. Sack Lunches 8      No. Eating Elsewhere 9

SERVING TYPE "A" LUNCH	MENU								Kraut	Grape fruit juice	Ex. Serv. Comments
	Creamed potatoes	P. But. cookies	Marga-rine	Holls	Milk						
2	2	1	2t	1	8				6	1	
A	B	C	D	E	F				G	H	
			PLATE WASTE								
1	1/2		t						3	1/2	
2			t						1		
3			t								
4	2		t		3				3	1	
5			t								
6			t								
7	1		t								
8	1		t								
9	2		t								
10											
11									1		1/2
12			t						1	1	

Doesn't like cr. potatoes  
 Doesn't like cr. potatoes









TABLE 14--Continued

Date April 15, 1948 No. Enrolled 19 Day's Attendance 16  
 Grade 4th No. Sack Lunches 0 No. Eating Elsewhere 3

SERVING TYPE "A" LUNCH	Meat balls	English peas	Prune muffin	Let. & tomato salad	Marga-Orange juice	Milk	Rolls	Ex. Serving	Comments
4		3	2	3	2t	6	8		
A		B	C	D	E	F	G		H
1		1/2		1/4				H,2	
2		1		1/2	1			H,2	
3					1			H,1	
4		1/2			1			H,2	
5	2	1/4		1/8	1			H,1	
6	2	1			1			H,2	
7								H,2	
8								H,1	
9	2	1/4		1/8		3			
10	1	1		1				H,2	
11	1 3/4	3/4	1	1/2				H,2	
12		1							
13									





TABLE 14--Continued

Date April 16, 1948 No. Enrolled 19 Day's Attendance 18  
 Grade 4th No. Sack Lunches 1 No. Eating Elsewhere 8

MENU										
SERVING TYPE "A" LUNCH	Salmon croquette	Potato salad	Peanut butter muffin	Prunes	Rolls	Margarine	Milk	Fruit Punch		
SERVING IN OZ.	4	3	2	3	2	2t	8	6		
EXTRA										
SERVING PLATES	A	B	C	D	E	F	G	H	Ex. Serving Comments	
1	1/2				PLATE WASTE					
2	1	1/2	1 1/2	2				5	E,2	
3			2	2		1			E,2	
4	2							3	E,3	
5	2	1/4		2				5	E,2	
6									B,1,E,2	
7									E,2	
8	2		1/4						E,2	
9									E,2	



TABLE 14--Continued

Date April 16, 1948 No. Enrolled 23 Day's Attendance 21  
 Grade 6th No. Sack Lunches 0 No. Eating Elsewhere 11

SERVING TYPE "A" LUNCH	MENU										Fruit punch	Ex. Serving	Comments
	Salmon croquette	Potato salad	Peanut butter muffin	Prunes	Rolls	Margarine	Milk	PLATE WASTE					
SERVING IN OZ. EXTRA	A	B	C	D	E	F	G	H					
4	4	3	2	3	2	2t	8	6					
A	A	B	C	D	E	F	G	H					
1				2		1						E,1	Did not want it
2												E,1	Full
3												E,1	Do not like it
4		1				1/2						E,2	Full
5		3										A,1	Did not like pea-
6		3				1/2						H,3	nut butter
7	1											E,2	Full
8	1/2											E,2	Did not like pea-
9						3/4						E,2	nut butter
10						1/2						E,2	Did not like pea-
						1						E,2	nut butter

TABLE 14--Continued

Date April 19, 1948 No. Enrolled 19 Day's Attendance 17  
 Grade 4th No. Sack Lunches 2 No. Eating Elsewhere 4

SERVING TYPE "A" LUNCH	Pinto beans	Greens	Corn	Corn bread	Marga- rine	MENU			Orange Juice	Comments
						Haisin pie	Milk	Orange Juice		
4	4	4	3	2	2t	4	8	6		
EXTRA SERVING	A	B	C	D	E	F	G	H		
Plates	1/2					PLATE WASTE 1 1/2				Ex. Serving B,1,H,1
1			1 1/2							
2			2							A,1,D,1
3		1/2	1							
4		1/2	2							
5										D,1
6	1/2		1							
7		1/4								
8		2								D,1 D,1 D,1 D,1
9						1/4		5		
10										
11			1/2							

TABLE 14--Continued

Date April 19, 1948 No. Enrolled 25 Day's Attendance 23  
 Grade 5th No. Sack Lunches 4 No. Eating Elsewhere 6

SERVING TYPE "A" LUNCH	MENU										Orange juice	Milk	Comments
	Pinto beans	Greens	Corn	Corn bread	Marga- rine	Raisin pie	Milk	Orange juice					
4	4	3	2	2t	4	8	6						
EXTRA SERVING	A	B	C	D	E	F	G	H					
Plates	PLATE WASTE												
1	1	1/4	1/4						1/2	1	1/4		
2	1/4	2	2						3	1	1/4		
3	2	2											
4													
5													
6													
7													
8													
9													
10		3	1						2		5		
11	2	2											
12	2	2	2		1								
13	2	2	2		1								

D,2, H,6  
 2,2  
 D,1,A,1  
 A,1,C,1  
 A,1,C,1



TABLE 14--Continued

Date April 19, 1948 No. Enrolled 23 Day's Attendance 21  
 Grade 6th No. Sack Lunches 2 No. Eating Elsewhere 10

MENU									
SERVING TYPE "A" LUNCH	Pinto beans	Greens	Corn	Corn bread	Margarine	Raisin pie	Milk	Orange juice	
SERVING IN OZ.	4	4	3	2	2t	4	8	6	
EXTRA SERVING Plates	A	B	C	D	E	F	G	H	
1		2	1/4						Ex. Serving
2									3,4
3		2							1
4		2							2, D, 2
5.									3, H, 3
6									
7									
8									
9									Was not hungry
									Do not like them



TABLE 14--Continued

Date April 20, 1948      No. Enrolled 14      Day's Attendance 10  
 Grade 8th      No. Sack Lunches 2      No. Eating Elsewhere 2

MENU									
SERVING TYPE "A" LUNCH	Bar. wieners	Creamed potatoes	Peanut butter cookies	Apple	Rolls	Marga-rine	Cr. Ju.	Milk	
3		2	2	4	2	2t	6	8	
EXTRA	A	B	C	D	E	F	G	H	
PLATES									
1							3		Ex. Serv. A,2
2									A,2
3									A,1
4	2							2	a,1
5									A,1
6			2						

TABLE 14--Continued

Date April 20, 1948 No. Enrolled 26 Day's Attendance 20  
 Grade 9th No. Sack Lunches 0 No. Eating Elsewhere 3

		MENU							
SERVING TYPE "A" LUNCH	Bar. wiew-ners	creamed potatoes	Peanut butter cookie	Apple	Rolls	Marga-rine	Dr. Ju.	Milk	
SERVING IN OZ.	3	3	2	4	2	2t	6	8	
EXTRA SERVINGS	A	B	C	D	E	F	G	H	
Plates	plate waste								
1	1/8	2				t			ex. serv. comments
2						t			E,1
3									E,1
4									E,3
5									E,2
6							5		E,1
7									E,2
8		1/2							E,2
9		4	2						E,1
10				4					E,1
11		1				t			A,1,E,2
12									
13								3	
14								4	
15								5	
16		1							

TABLE 14--Continued

Date April 21, 1948 No. Enrolled 30 Day's Attendance 25  
 Grade 7th No. Sack Lunches 5 No. Eating Elsewhere 9

SERVING TYPE "A" LUNCH	MENU										Comments	
	Lima beans	Greens	Rad. & onions	Prune pudding	Cor n bread	Milk	Apple	Tomato Juice				
3		4	3	4	2	8	4	6				
EXTRA												
SERVINGS	A	B	C	D	E	F	G	H				
Plates	1	1	1	4	4	4	4	4	4	4	4	4
1		1	1	4	4	4	4	4	4	4	4	4
2		3	1	4	4	4	4	4	4	4	4	4
3		3	1	4	4	4	4	4	4	4	4	4
4		2	1/8	4	4	4	4	4	4	4	4	4
5		3		4	4	4	4	4	4	4	4	4
6		4		4	4	4	4	4	4	4	4	4
7		4		4	4	4	4	4	4	4	4	4
8	2	2		4	4	4	4	4	4	4	4	4
9		3	2	4	4	4	4	4	4	4	4	4
10		3		4	4	4	4	4	4	4	4	4
11		2		4	4	4	4	4	4	4	4	4

Ex. Serv. Dislike pudding

TABLE 14--Continued

Date April 21, 1948      No. Enrolled 15      Day's Attendance 11  
 Grade 8th      No. Sack Lunches 0      No. Eating Elsewhere 6

SERVING TYPE "A" LUNCH	MENU								Tomato juice	Comments
	Lima beans	Greens	Red. & onions	Prune pudding	Corn bread	Milk	Apple	Ex. Serv.		
3	4	2	4	2	8	4	6			
A	B	C	D	E	F	G	H			
Plates	PLATE WASTE									
1	2								Dislike greens	
2		1	3							
3	1/2	1	4							
4										
5	1	4	4						Dislike prune pud.	

TABLE 14--Continued

Date April 21, 1948 No. Enrolled 25 Day's Attendance 21  
 Grade 9th No. Sack Lunches 0 No. Eating Elsewhere 7

SERVING TYPE "A" LUNCH	MENU										EX. Serv.	Comments	
	Lima beans	Greens	Red. & onions	Prune pudding	Milk	Corn bread	Apple	Tomato juice					
3		4	2	4	8	2	4	6					
Extra													
SERVINGS	A	B	C	D	E	F	G	H					
Plates													
1				3									
2		2	1	3									
3					2								
4													
5				2									
6				1									
7			1	1									
8		1 1/2	1	1/2									
9				1/2	3								
10				1/2									
11				1/4	1								
12					4								
13													
14													

Greens too often  
 Doesn't like greens  
 Doesn't like t.. J.  
 Doesn't like onions  
 Doesn't like puddin

TABLE 14--Continued

Date April 22, 1948 No. Enrolled 22 Day's Attendance 20  
 Grade 7th No. Sack Lunches 5 No. Eating Elsewhere 4

SERVING TYPE "A" LUNCH	MENU							Milk	Comments
	Peanut out. & ban. sand.	Stuffed eggs	French fries	Apple pie	Ice cream	Punch			
SERVING IN OZ.	5	3	2	4	2	6	8		
EXTRA SERVINGS	A	B	C	D	E	F	G		
Plates	Plate Waste								Ex. Serv.
1	5	1/8				1/2		B, 2	Don't like P. But
2	2							B, 1, C, 1	" " "
3	1		1/2						" " "
4	4 1/2	2	1	4				F, 2, B, 1	Ill
5	5		1/4	4				F, 1, B, 2	"
6	4							F, 1, B, 4	"
7								F, 1, C, 1	Don't like P. But
8	5		3 1/2					F, 1, B, 1, C, 2	" " "
9	5		1/8					B, 1, F, 2, C, 2	" " "
10	5		3			3		B, 2, C, 2, F, 1	" " "
11	3							B, 1, C, 2	" " "





TABLE 14--Continued

Date April 22, 1948 No. Enrolled 26 Day's Attendance 21  
 Grade 9th No. Sack Lunches 1 No. Eating Elsewhere 4

SERVING TYPE "A" LUNCH	MENU						EX. SERV. COMMENTS
	Peanut butter sand.	Stuffed eggs	French fries	Apple pie	Ice cream	Punch	
5	3	2	4	2	6	8	
EXTRA	A	B	C	D	E	F	G
SERVINGS	PLATE WASTE						
Plates							
1	5			3			
2	1	1/4		1/2		2	A,1,C,2
3							C,1
4						1/4	C,2,B,1
5							C,2,B,1
6	4			1			C,2
7	2			2			C,2
8				1/4			C,1
9	1/4			2			C,1
10	4			1/2		4	C,1
11				1/2		6	A,1
12			1/8	2			
13							A,1,C,2
14				1/4			C,2
15							A,1
16						6	

TABLE 14--Continued

Date April 23, 1948 No. Enrolled 19 Day's Attendance 15  
 Grade 10th No. Sack Lunches 0 No. Eating Elsewhere 7

SERVING TYPE "A" LUNCH	MENU								EX. SERV. COMMENTS
	Fish	Potato salad	English peas	Oleo Rolls	Milk	Prune Cake	Apple	ORANGE Juice	
3		5	4	2	8	4	5	6	
EXTRA									
SERVINGS	A	B	C	D	E	F	G	H	
Plates									
1									
2	1/2								H,1
3							4		H,1
4					6				D,2
5	1/4						2		D,1
6									D,2
7		4	1				2		D,2
8									

74

TABLE 14--Continued

Date April 23, 1948 No. Enrolled 16 Day's Attendance 10  
 Grade 11th No. Sack Lunches 0 No. Eating Elsewhere 7

SERVING TYPE "A" LUNCH SERVING IN OZ. EXTRA	MENU								Orange Juice	Ex. Serv.	Comments
	Fish	Potato salad	English peas	Oleo Rolls	Milk	Prune cake	Apples				
3	5	4	2	8	4	5		6			
A	B	C	D	E	F	G	H				
Plates	Plate Waste										
1											
2				5						D,2	
3										D,2	
										D,2	

Boys have gone on agriculture trip



TABLE 14--Continued

Date April 26, 1948 No. Enrolled 19 Day's Attendance 8  
 Grade 10th No. Sack Lunches 0 No. Eating Elsewhere 0

SERVING TYPE "A" LUNCH	MENU										Comments
	Kraut	Wieners	Corn	Margarine Rolls	Milk	Baked Apples	Orange Juice	Creamed potatoes			
SERVING IN OZ. EXTRA	3	3	3	3	8	4	6	3			
SERVINGS	A	B	C	D	E	F	G	H			
Plates	PLATE WASTE										Ex.Serv.
1											E,4,B,1
2	1/2										E,2,B,1
3											E,1
4											E,2,B,1
5	3						5				E,1
6			2								E,2,B,1
7							1 1/2				E,1
8							2				E,3
											E,1

Part of this class has gone to the Serman fair.

TABLE 14--Continued

Date April 26, 1948  
 Grade 11th  
 No. Enrolled 14  
 No Sack Lunches 0  
 Day's Attendance 12  
 No. Eating Elsewhere 11

SERVING TYPE "A" LUNCH SERVING IN OZ. EXTRA SERVINGS Plates	MENU								EX. SERV. B.1, E.3	COMMENTS
	Kraut	Wishers	Corn	Creamed potatoes	Oleo Rolls	Milk	Baked Apple	Orange juice		
3	3	3	3	2	8	4		6		
A	B	C	D	E	F	G		H		
			PLATE WASTE				4			

A part of this class has gone to the Sherman fair

TABLE 14---Continued

Date April 26, 1948      No. Enrolled 19      Day's Attendance 14  
 Grade 12th      No. Sack Lunches 0      No. Eating Elsewhere 3

SERVING TYPE "A" LUNCH	Kraut	Wieners	Corn	Creamed potatoes	Marga-Rolls	Milk	Baked Apples	Orange Juice	EX. SERV. COMMENTS
SERVING IN OZ. EXTRA	3	3	3	3	2	8	4	6	
SERVINGS	A	B	C	D	E	F	G	H	
Plates	PLATE WASTE								
1									
2				2					
3				1/2					
4	2						1 1/2		E,2 E,3
5							1		
6				2		5	1		
7				2				3	
8	1/4								E,1 E,4
9									

Most of this class has gone to the Sherman fair.



TABLE 14--Continued

Date April 27, 1948  
 Grade 10th  
 No. Enrolled 19  
 No. Sack Lunches 0  
 Day's Attendance 7  
 No. Eating Elsewhere 0

SERVING TYPE "A" LUNCH	MENU							Grape fruit juice	Comments
	Meat balls	Potato salad	Hominy	Raisin pie	Rolls	Margarine	Milk		
3	4	2	4	2	2t	8	6		
EXTRA									
SERVINGS	A	B	C	D	E	F	G	H	
Plates	Plate Waste								
1									
2	3		1	2				Extra Serv. E,1	
3				1				E,3	
4	3		1	3				E,4	
5			1/4					E,2	
6			1/2	2				E,1	
7								E,3	

Part of this class has gone to the Sherman fair

TABLE 14--Continued

Date April 27, 1948  
 Grade 11th  
 No. Enrolled 19  
 Day's Attendance 2  
 No. Sack Lunches 0  
 No. Sating Elsewhere 0

SERVING TYPE "A" LUNCH SERVING IN OZ. EXTRA	MENU								EX. SERV.	COMMENTS
	Meat balls	Potato salad	Hominy	RAISIN pie	Rolls	Marga-rine	Milk	Grape fruit juice		
3	4	2	4	2	2t	8	6			
A	B	C	D	E	F	G	H			
Plates				PLATE WASTE						
1								3	5,3	

Part of this class has gone to the Sherman fair.

TABLE 14--Continued

Date April 27, 1948 No. Enrolled 19 Day's Attendance 12  
 Grade 12th No. Sack Lunches 0 No. Eating Elsewhere 1

SERVING TYPE "A" LUNCH	MENU							EX. SERV.	COMMENTS
	Meat balls	Potato sealed	Hominy	Raisin pie	Rolls	Marga-fine	Milk		
3	4	2	4	2	2t	8	6		
EXTRA	A	B	C	D	E	F	H		
SERVINGS	PLATE WASTE								
Plates	2	1	1	1	1	3	5	E,1 E,2	
1	1/4	1	1/2	3 1/2		3	6	E,3 E,2	
2	1/4	2	1	1				E,1 E,1	
3	1/4	1/4	1/4	1/4	1/4				
4									
5									
6									
7									
8									
9									
10									
11				1/4					

Part of this class has gone to the Sherman fair

## BIBLIOGRAPHY

### Books

Church, Charles F., and Bowes, Anna de Planter, Food Values of Portions Commonly Used, Philadelphia, 311 South Juniper Street, Anna de Planter Bowes, 1947

### Public Documents

United States Department of Agriculture, War Food Administration, Nutrition and Food Conservation Branch, National Wartime Nutrition Guide, Washington, Government Printing Office, 1943.

United States Department of Agriculture, Bureau of Agricultural Economics, The School Lunch Program and Agricultural Surplus Disposal, Miscellaneous Publication No. 467, Washington, Government Printing Office, 1941.

United States Office of Education, Federal Security Agency, The Administration of School Lunch Program, Circular No. 211, Washington, Government Printing Office, 1942.

### Articles

"A Method of Checking and Evaluating Plate Waste in Hospitals and Other Feeding Units," Journal of American Dietetic Association, XX (1944), 376.

Mack, Pauline Berry, "A Nine-Year Study of the School Lunch," Journal of Home Economics, XXXIX (February, 1947), 73.

## Unpublished Material

Lynn, E. D., "A Study of Plate Waste and Cost of Edible Food Served in The University School Lunchroom at the Ohio State University," Unpublished Master's thesis, Ohio State University, Columbus, Ohio, 1934.

Newton, Emma Pearl Saunders, "A Study of the W P A Lunches Served in a Rural Consolidated School during the Year 1941-42," Unpublished Master's thesis, Department of Home Economics, North Texas State Teachers College, Denton, Texas, 1942