



Servers Lynn Miller, Sandra George and Iris Big Spring wait for the next charge of the Chemawa chowhounds. How much chow did they put away? Read on.

Waitresses End Year's Work

by Mildred Ward

The waitresses closed the school year by taking some well-earned trips.

The waitress club has taken two trips for their hard work and wonderful memories they have brought to the students of Chemawa.

The club took a trip to Ka-Nee-Ta, in Warm Springs, Oregon, where the girls divided the money earned throughout the year. Each girl got \$8.00 to spend on the trip. They also took a trip to the Pacific City Beach on the

Oregon coast.

The waitresses this year have had three-hour training classes for 39 weeks. The total hours of actual training and serving in banquets is approximately 24 hours.

The waitresses will be serving for the last time at a senior brunch on Monday, May 22 in the student dining hall.

Mr. Douglas comments, "I believe I have had the best class of girls this year than I have had in eight years."

Winona Girls Go To Beach Party

Girls from Winona and some boys went to the beach at Pacific City for an outing May 14.

When everyone arrived the students went down to the beach. Some went in the water, some climbed the sand hills and others explored different areas of the beach.

They had a weiner roast for lunch and Mr. Lincoln barbequed steaks on the beach for all the students for dinner.

The chaperones were Mrs. Begay, Mrs. Hutchins, Mr. and Mrs. Eoff, Miss Benson and Miss Phair.

Everyone had a great time.

Dining Hall Has 'Urp!' Big Year

by Mildred Ward

Cramton Hall, the Chemawa Student Dining Hall, has been one of the busiest, but most pleasurable, places for both students and staff.

Mr. Earl Douglas, Director of Food Services, estimates that the students and staff consumed about 471,600 individual meals during the past school year. And another 1230 meals were served at special dinners and banquets.

Nearly half a million meals is impressive, but just how much food did Chemawa manage to put away?

Begin with 12,160 pounds of butter, which was spread on 17,320 loaves of bread and 528,768 dinner rolls. With this went 124,800 pounds of meat, 156,000 pounds of vegetables of all kinds, 81,120 pounds of fruit and 689,600 pints of milk.

How much did this year-long procession of food cost? Approximately \$165,000. That sounds like a lot, but it breaks down to about \$612 per day for the entire student body or \$1.02 per day for each individual student.

Cost for the staff, who ate at Cramton only occasionally, was about \$10,800.

There is a bad side to the picture too. 1180 forks were lost or damaged during the school year, and the cost for repairing or replacing was \$107.

1324 spoons were lost or damaged, and the bill there was \$217.80. 750 knives vanished (with some help) and the cost of replacing or repairing them was \$257.30.

The Dining Hall also had, lost or damaged, 288 salt and pepper shakers (\$45.60), 1337 cups (\$588.30), 993 tumblers (\$431.60), and 16 pitchers (\$84.80).



Leona Jim, Rose George, Ronni Wesley and Lindsay Howtopat take care of four of the approximately 471,600 meals served this year in Cramton Hall. And all of them were good, too.