



A BIG SMILE for peanut butter cookies is given by soon-to-retire Mrs. Viola Runyon, cafeteria manager, as she watches Donna Miller, assistant baker, prepare for the next day's lunch.

## Distributive Education class provides work experience

Distributive Education, the co-operative work, experience program, is a class designed to give its students experience in store operation. The class is more like a laboratory, containing a cash register, computing scales, glass display cases, shadow boxes, male and female mannequins, and other items that are used to make a commercial display.

The class gives the student an opportunity to earn money while training. "Distributive Education is," according to Wayne Robinson, vocational guidance counselor, "a business education

course of retail sales and other related activities."

In the classroom the students learn about store operation, various management techniques, sales presentations, and job applications.

Recently the class completed a "hippie store." The store had soft lights, music, and burning incense. Mr. Robinson exclaimed, "The students did a tremendous job. It was really fun." After the students had set up their new store, they just relaxed and enjoyed the atmosphere while they were supposed to be writing a critique of things they had learned from their "store."

In the future, the students will be working on sales presentations. They will actually be selling products to each other in class.

"Our aim," stated Mr. Robinson, "is to be working cooperatively with business." Some of the students are now working at Meier and Frank, Lerner's, J. C. Penney's, and Woolworth.

Distributive Education classes are a result of a Congressional Act that passed about 20 years ago, which was designed for a work-study program. This is one of the first such vocational programs.

## Dedicated staff feeds hungry G-Men; cafeteria manager plans retirement

Most mothers will agree that feeding a family of five or six hungry stomachs is a hard, painstaking job which requires a lot of patience and planning. It would seem that feeding a family of 3,000 hungry stomachs would require not just a mother but a "super-mother." Mrs. Viola Runyon is such a super-mother who has been planning and managing lunches for our hungry student body for seven years and

now plans to retire this summer.

Long overlooked in the "recognition for outstanding service department," Grant's cafeteria cooks, under Mrs. Runyon's direction, work tediously every day from 7 a.m. to 2:30 p.m. cooking and cleaning up for the Generals.

A crew of 17 women are divided into sections to prepare various foods. Edith Price is

head baker who prepares about 500 cookies, 400 brownies and 25 pies and cakes each day. Head of the salad department is Ruth Barton, who has worked in our cafeteria for almost 10 years—longer than any other cook. Mrs. Barton designs and prepares a wide variety of originally designed salads daily. Spaghetti, macaroni, and the rest of the hot foods are prepared by Mrs. Arlow Hurd and her assistant. Head of the sandwich department which makes about 500 sandwiches a day is Esther Writz.

The daily menus and the plate lunches are decided upon by Mrs. Runyon.

Basic policies and procedures which are used in all high school cafeterias are provided by the central cafeteria in the Administration Building.

Mrs. Runyon explained that no college study is required to become a cook; yet all cooks must attend sanitation school at City Hall, take a chest x-ray and receive a health card.

Mrs. Runyon has been working with food and food management for many years and intends to retire at the end of the year to be with her husband who is also retiring. Before coming to Grant, she spent two years as a cook at Lincoln and three years as manager at Jefferson. Mrs. Runyon was born in Wisconsin and worked in restaurants in order to attend Western Washington College.

"I really loved working at Grant," smiled Mrs. Runyon. "The students and the faculty are just tops! I know I'm going to miss them!"

After retirement Mrs. Runyon intends to keep busy with travel, golf, and bridge lessons.



Who's got the Foos? Members of Mr. Louis Schilke's woodworking class concentrate on a game of Foosball. The game was built by drafting teacher Bruce Burmeister to be used as a model for the wood students to copy.

## Bruce Luzader STUDIO

Presents Student of the Week



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