

A New Lunch Program Begins,

Food Is

"Choice"

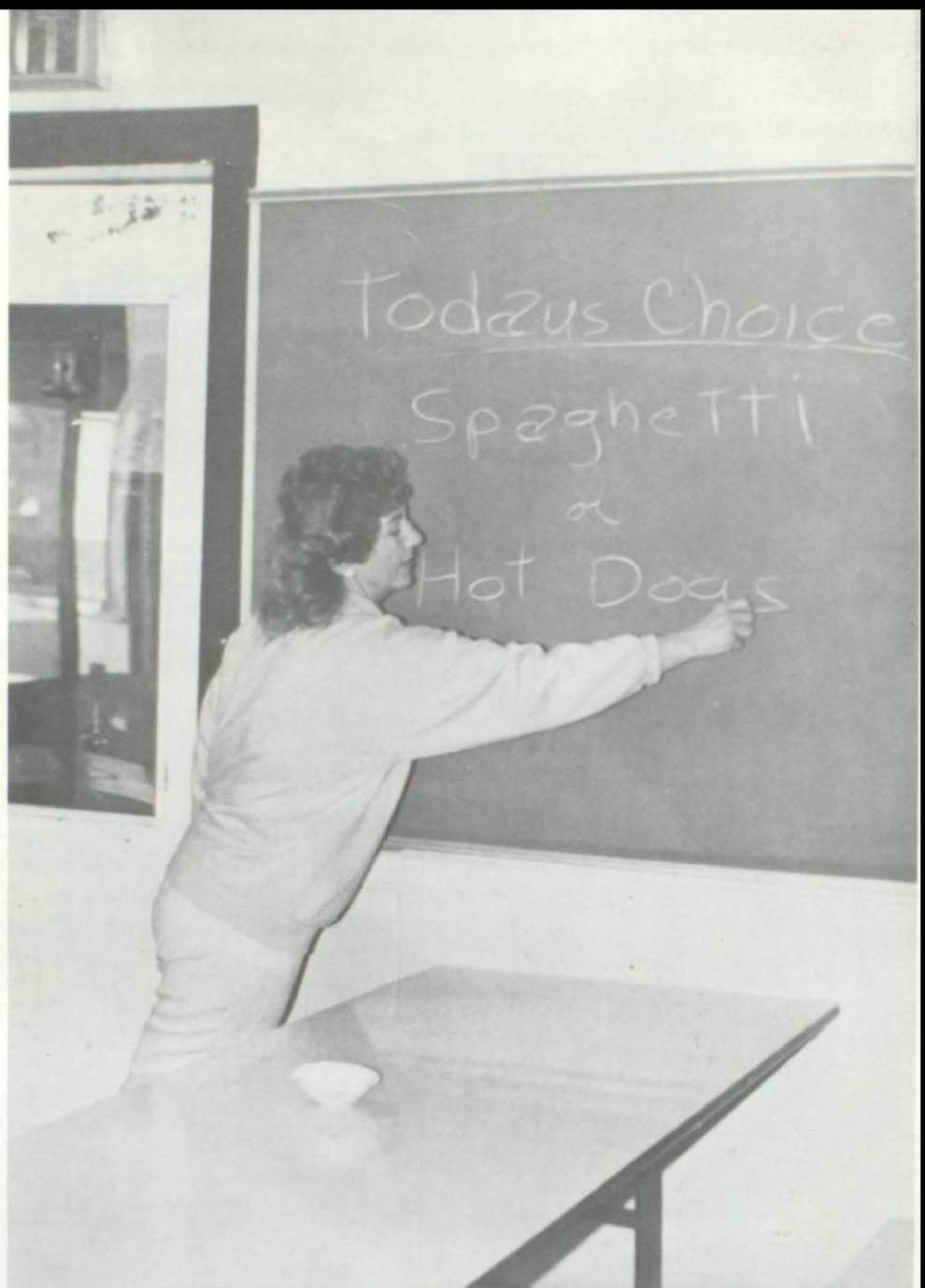
The food line is long and you think, Why am I waiting in line for this food? Should I go up town? They never have what I like.

That smell . . . why does that smell like pizza? They had that yesterday! This was a typical scenerio running through the minds of cafeteria patrons at the beginning of second semester when Mrs. Theresa Lytle, head cook, instituted a new lunch policy, consisting of alternate choices.

Yes, it was true — the Ashley High School cafeteria was moving modern! This little cafe was keeping up with what people liked, and what they liked was a variety. Over the years the students have harassed the cooks and made jokes about the food. But, no more! The cafeteria now offered the students a choice.

How did the program work? Every Monday when the slipgirl went to each class, she gave the teacher a lunch schedule for the week, with two main courses listed for each day. The third hour teacher took a poll of who wanted which entree and gave the results back to the cooks. Then the "Gourmets" of Ashley knew how much of each entree to prepare.

Problems started with students raising their hands for the opposite food than the one they actually wanted. With a doubled count, the food that most people preferred was gone, and the other entree was wasted. With this problem came another: students raced to the cafeteria to make sure they got the entree they wanted; people who walked were stuck at the end of the line, meaning they usually had just once choice left, the unwanted one. So was the program worth it? According to senior, Cathy Strnad, "I enjoy going through the lunch line and being able to have a choice, instead of just being given what they have."



Cooks: Florine Tupica, Theresa Lytle, Darlene Evans, Gladys Patrick