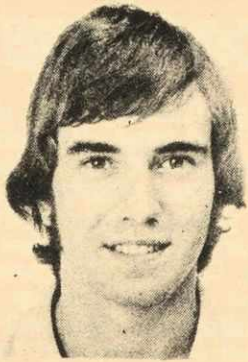


# The Lunch Bucket



By Alan McHughen

As usual, there are a few announcements to make this week concerning the cafeteria. I'm sure everyone will be ecstatic to learn that the baked goods are going to be expanded. Many people consider the doughnuts and cakes, etc. to be the best food offered here, and that is probably because they are baked daily in the basement. Anyway, apple turnovers and submarine sandwiches have been disappearing from the shelves this last week. We assume this is because people are buying them, so the baker will be busy replenishing the supply, as well as setting up a retail area, where whole pies can be purchased for eating or throwing. Doughnuts will be available by the dozen, bread by the loaf, and cake by the milk machine.

There has been such a strong lobby by the Carnivores that a steak special will soon be available on weekends, on a trial basis. This will be held on weekends only because it takes five or six minutes to grill a steak (on that grill) and this will cause queueing if offered during the week.

Before getting into the letters for this week, I must explain that, due to the volume of mail received, I must condense letters to the important points in order to answer all the comments. So, if you see your letter and think that I left out what you thought was important, it is probably because I didn't know what to say.

Dear Box:

The prices at the Deli-Bar are too high. 30c a slice of ham and cheese is too much. Howard F. Gorman

Howie, when you worked as a Night Manager, we paid you about \$3.75 an hour. That means you took us for 30c every 4.8 minutes. Besides, how long does it take you to eat a Deli sandwich? At least five minutes, so you could have been making money while you eat. And you're complaining?

Dear Box:

Sauce on the spaghetti was too watery at lunch the other day. Also, I notice you've taken up precooking your hamburgers. This is unsanitary, and an indication of poor cooking. Murray D'Orsay

There are a number of sauce recipes used in the kitchen. They all consist of a basic sauce, puree, meat, etc. and a certain amount of water. Now, as everyone knows, spaghetti is composed of carbohydrates, and the best quality spaghetti is composed of the carbohydrate starch. The problem arises when a very high quality spaghetti (high in starch content) is put on a steam line, it has the property of what we in the business call globbing. (This simply means that strands stick together due to a polymerization of the starch molecules). This occurs whenever there is not enough water to keep the starch molecules in their monomeric form. In short, if we didn't add so much water to the sauce, you would be eating one big fat strand of spaghetti.

Precooking is not unsanitary, because MacDonald's does it all the time (That means it's not unsanitary?). It takes two and a half minutes to cook a burger on each side. If precooking was not done at lunchtime the lines would be unbearable. They are not really precooked anyway, because they are not on the grill more than ten minutes or so, and the bacteria would not have a chance to populate in the logarithmic phase of growth, as this takes at least half an hour, even for the hardiest and most promiscuous of beasts.

Dear Box:

The cafeteria keeps running out of things like napkins, milk, ketchup, etc. There is no need of this, and I don't like it. Anon.

This is a common complaint, and I talked to Pat Hennessey at length (three minutes) about it. He suggests that whenever this

problem occurs, call the nearest cafeteria worker and tell them to go get the missing materials. If the worker gets indignant, remind them what their boss said.

Dear Box:

The food is too expensive. I feel there is no need of such cost. Anon.

Where have you been for the last three years?

Dear Box:

The Chemistry Building smells like a burning outhouse. Ecology Action Centre

Are you drawing a comparison with my cafeteria?? As you know, the Chem Building is one of the most run-down on campus, and in the worst condition for any of the Science Departments. As a result of this, the Chemistry people are in the midst of an identity crisis. They feel that if they took out their stink generator, nobody would know they exist, and they would sink into oblivion. The Chemistry Department will fight to the death if anybody tries to remove or alter their machine, until a new Chemistry Building is erected.

That's about it for this week. Watch next week's column for a special announcement.

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