STALEY NEWS

Vol. 7—Page 1 August 1, 1944

MONEY THAT WORKS FOR US

To The Tune of $5,000,000.00

It doesn't seem right, we'll admit, but there are times that you're in a better financial state when you're in debt, than you are when free of it and trying to get along on a shoe string. *We're* in debt—$5,000,000—which we borrowed recently, for a period of 15 years. That's a lot of money even in these time when we talk of war costs in billions of dollars. But it really seemed to be the best thing to do. But why, you ask.

Ready Cash Needed

Well, for instance, when you borrow money from a bank for a short period of time, the bank wants you to have what they call a 2 to 1 ratio—that is, two dollars to every one you borrow. If you have less than two dollars for every one you want to borrow, the bank doesn't consider you a good risk on a short term loan. Last fall we borrowed $12,200,000 when crops were harvested and we wanted to get in a supply of beans and corn. That money, borrowed for a short term, has all been paid back. But in the meantime, we wanted more money—i.e. ready cash.

So, we borrowed $5,000,000. Now, when we talk to the bank about short term loans when we want lots of cash in a hurry, we'll have the 2 to 1 ratio the banks demand. They won't be worried about that big debt of $5,000,000—they'll know we have 15 years to pay that back and besides, it will give us a dependable cash balance.

And Available Money

There are other good reasons too, for borrowing now. For one thing, money is much easier to get than it may be in the future. Huge sums are piled up that can be loaned to companies, but due to war conditions, not many companies are in a position to borrow—that is, there is nothing they can make for civilian use (so why borrow money they can't use?), or they already have enough.

After the war, many big companies will want money for expanding their business and to tide them over till they can start producing civilian goods. When that big demand comes, money for loaning will be scarcer and interest rates may be higher. We can use it now; it's available and interest rates are low—only 3%. So we took it while the getting was good.

We Paid Our Debts And Now—

Another thing, we had a debt of $1,700,000 that was outstanding. We've paid that off, and still we had an increase of $3,300,000 in our working capital ($5,000,000—$1,700,000=$3,300,000.) Part of that will go to pay for the new solvent plant out near Elevator C that we told you of last month. Also, in the "just thinking about", or maybe even to the planning stage, are a number of improvements or replacements we want to make in equipment to keep our plant operating efficiently.

So you see, we will accomplish a good deal with that $5,000,000. We'll pay 3% interest a year for it——but it'll be working for us all the time.

Wanted: More Paper And A Queen

By the time this issue reaches you we hope to be well on our way toward a huge contribution by Staley employees to the city's waste paper drive *and* toward making Audrey Winchester a queen at the Fans' Field Show on August 13. We had a late start because the city campaign committee didn't get their request for assistance to the Fellowship Club in time to start rolling 'em in on the opening date, but here's what we've done about it.

First they asked the Board of Governors to nominate a candidate. What with all the nicely eligible girls we have—those with husbands, sons, brothers, fathers, or sweethearts in

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To Proud Fathers, et al.

You've a new son or daughter in your family; you've a birth certificate, a doctor's bill, cigars and candy and both humor and pride in you; you've called the Personnel Department to tell them the name and birthday of this latest addition to a Staley household. But wait a minute—aren't you still forgetting something

Suppose you've hospitalization with the Decatur Hospital Corporation. Don't think for a minute that just because you and your wife are insured that the baby will also be, just automatically. Nope, the rule says that "new born infants may be enrolled not earlier than 30 days nor more than 60 days after birth". Beyond that limit you'll have to wait for the semi-annual registering of new members and new dependents. You won't want to do that.

And if you're married, you may register your wife within thirty days—or wait. And if you're new to the company, and are reading this you've 60 days after employment to get to the Credit Union, talk this good thing over and sign up. Or again, wait—and the chance doesn't come often enough to risk that.

When We Buy Coal

Maybe you, like us, have noticed the huge pile of coal that has been unloaded just south of the laboratory. Our curiosity got the better of us and we started asking how much was being dumped, why, and what was going to be done with all of it. It really hit us when we found that this pile in front of the lab was the smallest of three being unloaded now at various points around the plant. The largest one is over in the west yard, and another big lot is near the Oil Refinery.

But Why

John Winings tells us that eleven boilers generate all the steam we need for processing in the plant and heat and electrical energy for the plant

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PAPER QUEEN

(Continued from page 1)

service—that was a tough assignment. After several ballotings the Board finally chose Audrey Winchester, treasurer of the Credit Union in Hugo Brix's army absence, her husband Gordon (who worked in our yard) in Italy, and a record of ten Staley years to her credit this month.

Then they arranged for a three-way collection of paper and votes for Audrey. You could take your paper to the local fire station nearest your house, weigh it in, collect your tickets, and vote (40 pounds—one ticket, 4,000 votes: no limit set). Or you could bring a load out to work in your car, leave it at the fire house: we'd weigh it, credit you, bale it at Reclamation, deliver it at the fire station, deliver your tickets, cast your votes. (whew!)

AND if you had no way to take it to either the fire station or our Fire House, you could call Leck Ruthrauff (Extension 229), give him your address and he'd pick it up. Again, you would get credit for your weight, have your tickets delivered, and your votes would go to Audrey.

In spite of the delay, we hope to make a showing. The winnah gets a three day stay at her service man's camp, or the equivalent in cash, and $100 worth of new clothes.

MORE ABOUT COAL

(Continued from page 1)

and office. And those eleven boilers use from 800 to 950 tons of coal a day (or roughly 15 to 17 cars), the larger amount being used in winter. Now, as the war effort increases there may be less shipping facilities for the shipping of coal. Also, the demand is greater in the winter than in summer so that more coal is moved in winter months. Thus the government has said to companiess like ours, "Will you lay in a supply of coal this summer so that if it is impossible to supply your normal needs this winter you'll have a reserve?" That's number one in the reasons for buying coal now.

Another—if coal is bought during the summer, that helps to keep the miners employed. Buying now helps to keep the demand for coal and makes work in the mines spread out more evenly during the year.

Again, we don't know how much of liberated Europe we will have to supply with coal. Should there be a big need for coal in the countries the Allies have freed and we have to help meet that demand, it may mean a shortage in this country—so we are preparing against that possibility.

All in all you can see that there are several good reasons why we are storing more coal than we ever have in past years. This year we will have a reserve of 70,000 tons. That seems like a lot but it is less than a 90 day supply. The most that we have ever stored in the past is 50,000 tons.

Reserve Only

And by the way—did we mention that we will not go into this reserve unless it is absolutely necessary? As long as it is possible, we will continue to receive from 15 to 17 car loads of coal a day.

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Staley Safety

- **WEAR GOGGLES WHEN HANDLING CHEMICALS.**
- ***Wear goggles when chipping, riveting, grinding or drilling brick, concrete, metal or any substance likely to get into your eyes.***
- ***Wear goggles when operating a machine which may throw chips or particles.***

—Acids and alkalis burn deep and quickly.

—Lots of cool water is the best treatment for chemicals in the eyes or on the skin.

UNIVERSAL STALEY SAFETY

By MYLO ROBERTS
Director of Safety

Some of our Safety Rules seem to have sort of taken a back seat in the minds of a lot of us when we think of Safety. This may be due to the fact that they might not affect so many of us, or that their violation has not caused much trouble. Or it might be that attention has not been pointed at them enough to show that they, too, are important rules.

One of the rules that is violated a great deal all over the plant, especially now that it is hot, is No. 24. "Use properly installed fixtures *only* for propping open windows. *Do not* use sticks or other loose articles." This list of things seen in use as window props in the last few days may seem funny on paper—sticks, a two-by-four, an old broom, a box of starch, a piece of angle iron, and a milk bottle. But they aren't funny in practice because each is a potential cause of injury. *Don't use them!*

Do you know where the fire extinguishers are in your department and how to use them? Do you know how to report a fire? The fire call has been changed to "666" instead of the old "6" we used to dial. Rule No. 28 tells you what kind of extinguishers to use on the various type fires. Decide what possible fires might occur in your vicinity and find out where the proper extinguishers are. We all hope you'll never need to use this information, but if you do, you might be able to save a lot of damage and injury.

Rule 30 says "Care should be taken in piling material so that there is no danger of its shifting or falling." A good many of you handle our products in bags, boxes, and mechanical equipment such as pipe, lumber, and machines. It is a responsibility of each and every one of you to see that this material is placed so that it cannot fall and injure someone. Don't get in the position of helplessly watching someone being taken to First Aid and thinking, "I helped pile that stuff."

Published Monthly
By The Personnel Department
For The Employees of

THE A. E. STALEY

MANUFACTURING COMPANY

DECATUR, ILLINOIS

Manager of Personnel
ROY ROLLINS

Personnel Dope

By MARION E. TROW
Supervisor of Placement

We're declaring a slight moratorium on plant trips, at least until September 15. We bow before the inevitables of heavy vacation schedules for departments, hot weather, hay fever (Mike knows how it is) and the fact that Saturday morning trips, which have been necessary due to the plant training program during the week are not ideal for office personnel. So we await the vim and vigor that comes with fall and a schedule that'll permit week day afternoon trips.

Since April 19, 72 of you have had a chance to traipse through at Mike's heels and ask all of the questions you wanted (well—almost!). We've kept the group small, finally cutting down to no more than eight, to give time and attention to your questions and a clearer understanding of our process to each and every one. There's a lot to see and remember at best, and if you're with a smaller group you'll hear better, get more answers, and have practically no chance to get lost. It'll take a long time to get around to all of you at that rate (still 100 to go) but we hope you'll find it worth it.

Old friends joined us as well as new this month. Gloria Willmore, to our pleasure, rejoined the ediphone staff in Stenographic, and J. N. Van Allsburg came back to help us out in Special Products. But new names still make our news: W. R. Royer as Structural Engineer, C. E. Ireland (formerly of Millikin faculty) as research chemist, Eileen Wiss, our second feminine assistant chemist, Irvin Schweitz in Package, and Harry Van Trees in Industrial Sales.

Messenger Department is still adding some of the brighter and best, too: Alberta Armstrong, Alice Black (she's Harry Cooley's niece), Dorothy Clark, Lois Wempen, Jean Dresback, Mabel Volle. And remember when last month we told you the ink would hardly be dry on that issue before some of our messengers would be trotting to success in other departments? Well, here's what happened.

When Sally Martin Moore and Virginia Burnau Long heeded the calls of their particular Army men, Peggy Debrun and Joanne Jacobs took their places as Stenographer Clerks in Purchasing. With Eve Leaser's marriage to our old friend Vic Dewein, Frances Lake became Senior Clerk in Grain and that brought Helen Ray from Messenger to train as Junior Stenographer. In Accounting, Dorothy Brinkoetter became Cost Division's typist when Frances Dunne Groesch left us, and Jimmy Smith and Anne Brinkoetter became new cost clerks. Vera Wangrow moved to the distributor's desk in the duplicating division of Order, replacing Betty Heynen Perry, and Barbara Ott became Duplicator operator. And Mary Alice Fraser is the new face in the Mechanical division's office.

Even more happened than this. Millie Minick is back at her old post on the switchboard, so that now again we have two operators which is what the telephone company says we need. Grace McLaughlin moved to Millie's job as payroll accountant in the Paymaster's office, leaving the payroll machine work to Gloria Moser. This brought Lois Garver to Financial as junior clerk and first floor messenger, while Gertrude Dale's leaving on July 1, left the payroll clerk's job open for Katherine Bradbury of messenger.

The new solvent plant demanded another engineering field office and Ruby Marshall went there as junior stenographer. Dora Dean Snyder came to Personnel as a clerk and Stenographer, too, working with Zae Birkhead and Leck Ruthrauff. Marguerite Canty's leaving the end of the month (you've seen that ring haven't you?) has brought Clarence Moutray from Storeroom to Planning as Manufacturing supplies record supervisor.

We don't know about you but—we're exhausted. That was packing a good bit of change into just one month of our short life.

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Buy More Bonds

On Your Feet Please

By MRS. A. L. MAY, R.N.

Here's to the feet which, no matter how we abuse 'em, still get us places. First Aid sees plenty of them these days—hot and swelling, cracked and blistered, with a nice quota of corns, bunions, and callouses thrown in. Since you all cry for help in taking care of them, here are a few suggestions:

Bathe your feet frequently: And furthermore, dry them well; don't leave soap or water between the toes to irritate.

Exercise them: Stretch them, wiggle the toes, massage them. And daily.

Fit them well: Corns mean shoes that are too large or too small. Bunions usually come from too short a shoe. Callouses point to weak arches not well enough supported. What's *your* weakness? Look out for it the next time you buy.

A lot of you seem to think that sweaty, chafed feet are sure signs of athlete's foot. That's not true; they only prove that you're not bathing and drying them properly or often enough. But at the first sign of tiny water blisters, hop in for treatment. You're in danger—and statistics show that a large percentage of working people using public showers are victims. Once you're under treatment you won't be dangerous to others either. So watch it.

And now a word to the gals in particular. We American women are great ones for buying high heeled, flimsily built, but pretty shoes for dress. All right, maybe it *is* good for morale. But once they're done for as "best" shoes, what do we do? We wear 'em to work or around the house for every day. That's bad and doubles our troubles.

Since rationing, we're all buying more sensible shoes—with an exception, of course: *playshoes.* You girls who have high arches from long wearing high or medium heels are really letting 'em down when you go playshoe-flat. You're begging for misery.

One last word to us all on the job. Remember the Safety Department's slogan that "Safety Shoes prevent accidents". We've had all the proof we want in First Aid that they're right; let *them* fit you for that next pair.

Steepwater and Penicillin

By KATHRYN WAGENSELLER

Steepwater. Just the liquor in which corn has been steeped—but it is proving a valuable factor in helping to save the lives of our fighting men for it has been discovered that its use in the production of penicillin creates a greater yield of the life saving drug. And our laboratory has again hit the front line for victory by developing from steepwater what we call a "special nutrient" for making the steep liquor more effective.

Discovery

Our story begins back in 1929 in St. Mary's Hospital, London. Alexander Fleming, professor of bacteriology at the hospital, was growing some bacteria. Somehow a bit of mold got into one of the dishes and he discovered that where the mold was, the growth of the bacteria has been stopped. Fleming named this unknown material, which stopped the bacteria growth, penicillin. He realized the value of what he had discovered,—but was not able to get many persons interested in making tests to see what value there might be in his discovery.

Another man, Harold Raistrick, of the London School of Hygiene and Tropical Medicine, tried to produce the mold in quantity. He didn't succeed and, like Fleming, couldn't get others interested in seeing what value the discovery had in the field of medicine.

In the years from 1932 to 1939, little was done about Fleming's discovery. However in 1939 interest was revived and experiments were started again to find out more about penicillin and its uses.

Came The War

The war and the dangers of destruction of experiments by bombing brought about the removal of the work to the United States. The Rockefeller Foundation took up the study. The work was given to the Fermentation Division of the Northern Regional Research Laboratory at Peoria, Illinois, under the direction of Dr. R. D. Coghill.

In the meantime, it had been found that penicillin was very valuable in the treatment of osteomylitis (a bone disease), pneumonia, gas gangrene, gonorrhea, and possibly syphilis. Lives were saved where the situation had seemed to be absolutely hopeless. What other miracles might be accomplished were still to be discovered. And it was vitally needed in treating men wounded in war.

Bottleneck

The old problem, though, of producing large amounts still had to be faced. Production of the mold was slow and such very small amounts were available. What would make the mold grow faster and produce more of the penicillin? It was A. J. Moyer of the Northern Regional Research Laboratory who discovered that the addition of corn steeping liquor to the medium upon which the mold grew increased the yield of penicillin by at least tenfold.

What a discovery! Just by adding steep liquor. No particular treatment was necessary. The liquor was drawn off, concentrated to a point of from 50 to 55% dry solid in the liquid. But that didn't satisfy *our* research men. Couldn't something be done to steepwater to make it even more effective?

More and Better

Our men set to work. Through painstaking study and research they have developed from the liquor an even better nutrient, or food, for the growth of the mold. You've probably seen the row upon row of flasks in the experimental station at the lab in which they test the effectiveness of this nutrient under varying conditions. *What* they've developed and *how* is, of course, a secret, but the laboratory has really aided in the more rapid and better production of this drug.

So important is our discovery that we're building additional facilities for producing our "Special Nutrient." And once again, through the work and untiring efforts of the lab —we are going forward, making a valuable contribution towards saving lives of our men fighting for us. But it will not end here! After the war, when penicillin is made available in quantities for civilian use, we will still be making a worth while contribution to the society in which we live.

COAL AGAIN

(Continued from page 2)

We wanted to know, then, if the coal deteriorates from standing. The answer is no. The coal on the top of the pile does a little, but as it crumbles, it forms a coating that protects the rest of the coal. It might be said that it seals the coal underneath. We were told that just recently coal that had been stored for 10 years was used —and that it was in good condition.

What and Where

Other questions we asked were what kind of coal is bought? Where does it come from? What about the fact that we heard some of it was powdered before using?

The answer to our first question was that egg and nut size coal was being bought. Usually raw screenings that are even smaller sized pieces might be used, but since this coal is being stored it is better to have the larger sizes. Too fine a coal would not let the air circulate as it should and there would be danger of spontaneous combustion. A fire starting in a huge pile of coal like that would be almost impossible to put out.

The coal comes from what is known as the Springfield area. Being able to get coal mined near here reduces the freight costs—an important item in considering fuel costs. It might take less of a better grade coal to meet our requirements but the cost of the freight would be so much greater that in the long run it is not nearly so economical to buy the higher grade coal.

And How

As to the powdering or pulverizing part of the coal used, about 50% of the coal used each day is powdered for use in the boilers in #15 and 16, and #17 buildings. The rest of the coal is used "as is" in the other 8 stoker units.

The powdered coal, blown in a mixture of coal and air into the boiler, produces a flame somewhat like a gas or oil burner. These three boilers were installed because it was thought that with a pulverized fuel, more boiler capacity could be obtained in a smaller space. That you could get a higher efficiency with a pulverized fuel than through a stoker fired boiler has not proved to be necessarily true.

Along this point we sort of ran out of questions, to John's relief, although we doubt if he would ever have run out of answers.

War Time Eating

Published in the Interest of the National Nutrition Program

SEE ABOUT YOUR VITAMIN C

Commercially canned whole tomatoes and tomato juice will be curtailed drastically for civilian use, because of increased war requirements this next year. Since tomatoes are a good source of vitamin C, this may mean a serious lack in the civilian diet next fall, particularly in October when citrus fruits, the richest sources of vitamin C, become somewhat limited.

To offset this indicated shortage, it is imperative that more tomatoes be grown and canned for home use. It may be too late to plant more tomatoes, but it isn't too late to can the largest amounts possible.

ICE CREAM IS IN THE GOOD NEWS AGAIN

The production of ice cream and other frozen dairy foods for civilian use this summer should be more than 30 million gallons greater than it was last summer. Also, it will be richer. This condition will prevail through July, but in August production and richness are expected to drop because milk production usually begins to drop off at that time.

Ice cream is a good food and provides a quick, nourishing dessert that most people thoroughly enjoy.

A LITTLE MATTER OF SQUEEZE

Nine years ago, the average American was using less than 2 pounds of canned fruit juice a year. In 1940 this figure had increased to 8½ pounds. You are urged to can fruit juices this year since there may be a shortage of the commercially canned variety, and since some of the fruit crops in the Midwest are expected to be adequate.

Fruit juice may be canned in sterilized glass fruit jars or in bottles with crown caps. If canned in bottles, a capper must be used.

As a food conservation measure, soft fruits, too ripe to hold their shape for canning and yet not over-ripe, make excellent juice. The more fully ripe the fruit, the more flavor and the sweeter the juice.

EGGS — MORE EGGS

Temporarily, we have more eggs in this country than our cold storage capacity can care for. There are 1400 carloads—25 million dozens of eggs—for which no cold storage space can be found.

You—and every other housewife—can help by buying an extra dozen of eggs and storing them in your refrigerator. Egg production has begun to decline seasonally and if the current abundance can be saved, it will soon be possible to handle all supplies in the usual manner. Please help!

HOT WEATHER EATING

Drinking cool water—not iced—freely, sprinkling table salt generously on foods, eating more raw fruits and vegetables and using more fruit juices—orange, canned grapefruit and tomato juice—are good practices to prevent the ill effects due to excessive perspiration.

Generous amounts of thiamin (B_1) and protein are known to prevent fatigue so wholegrain cereals, milk, dried peas and beans, eggs, liver and other lean meats, all good sources of these materials, should be eaten regularly.

Good, substantial meals are necessary in hot weather as well as cold, but they should not be so rich nor heavy. You feel better if you have some hot food, even on a hot day.

MILK

Most people do not get enough milk. It is refreshing, satisfying and supplies the maximum of food value for the money spent. It rounds out a lunch that may be filling but does not have sufficient food value. Summer is a good time to start the milk-drinking habit.

VACATION WITH A HOE

It's no vacation, really, but good hard work — and satisfying. American farmers have, by superhuman effort, put in the largest crops in history. But they need help in cultivating and harvesting.

If you can work weekends, after work, during vacation or any other time get in touch with your County Agricultural Agent. He can give you information about the local farm labor requirements.

Both men and women are needed, and there is no more patriotic way to spend your vacation than to help the farmers with their crops.

VICTORY GARDENERS

There is still time to plant second crops in the spots from which you have already harvested. Root vegetables are especially recommended; many of them can be stored easily, without the trouble of canning. It isn't too late for any except parsnips and salsify.

Keep your garden hose flexible by giving it an occasional coat of water emulsion wax. Other ways to make it last longer: 1. Empty water after using hose; reel and store off the ground in a cool, dry place protected from the sun—preferably indoors. 2. Run water through any unused hose from time to time, to help protect its lining.

CORN INDUSTRIES RESEARCH FOUNDATION
Gertrude S. Smith — Director of Nutrition

Menus and Recipes

Suggested Menus and Recipes Using Low Point or Non-Rationed Foods

CASSEROLE OF CHICKEN

4-5 pound chicken
salt and pepper
flour
3 carrots
2 tablespoons butter or other fat
1 bunch celery
1 onion
1 green pepper
1 cup hot water
1 cup milk

Cut up fowl, season with salt and pepper; sprinkle with flour and brown in the fat in a frying pan. Remove the browned pieces to a casserole or baking dish. Chop the vegetables and pour them into the frying pan to let them absorb the browned fat. Then transfer them to the casserole with the chicken, add the cup of hot water and cover. Cook in a slow oven (275 degrees) for 3 to 4 hours, or until bird is tender. Add more water from time to time if necessary. Just before serving, remove the pieces of fowl and skim off excess fat from the mixture of broth and vegetables. Mix 2 tablespoons of this fat with an equal amount of flour and add with the milk to the other contents of the casserole. Cook for 10 minutes longer; season to taste and pour vegetable sauce over the fowl or replace the pieces of meat in the sauce and serve from the casserole.

BREAKFAST
Cantaloupe
Soft Cooked Egg
Toasted Rolls
Milk Coffee

LUNCH
Fresh Fruit Salad
Cheese Sandwiches
Milk

DINNER
Casserole of Chicken with Vegetables★
Baked Potatoes
Lettuce Salad
Baking Powder Biscuits
Raspberries and Milk
Milk Tea

BREAKFAST
Grapefruit Juice
Cooked Cereal and Milk
Wholewheat Toast
Milk Coffee

LUNCH
Creamed Eggs on Toast
Cucumber and Tomato Salad
Milk

DINNER
Ham and Scalloped Potatoes
Fresh Peas
Carrot and Cucumber Sticks
Rolls and Butter
Ice Cream★
Milk Tea

VANILLA ICE CREAM

1¼ cups milk
1 cup cream whipped—usually the cream at the very top of the bottle will whip—so save it up for 2 or 3 days
½ cup sugar
2 eggs
1 teaspoon gelatin
1 teaspoon vanilla

Mix milk, sugar, egg yolks and gelatin. Cook to custard over hot water and cool. Add vanilla. Whip egg whites and mix with custard. Place mixture in freezing tray and freeze to a slush. Remove tray from refrigerator, beat in whipped cream, return to finish freezing. Serves 6 to 8.

CREAM OF TOMATO SOUP

2 cups tomatoes
½ cup chopped celery (may be omitted)
¼ cup chopped onion
2 teaspoons sugar
4 tablespoons butter or margarine
4 tablespoons flour
4 cups milk, scalded
1 teaspoon salt

Simmer, covered, for 15 minutes the tomatoes, celery, onion and sugar. Make a white sauce by melting the butter in top part of double boiler, add flour; mix to smooth paste. Add milk and cook and stir until thickened. Strain the hot tomato mixture into the hot white sauce. This is important. If milk mixture is put into tomatoes, soup may curdle. Add the salt and let stand over hot water for 15 minutes before serving. Makes about 5½ cups.

BREAKFAST
Sliced Oranges
Prepared Cereal and Milk
Buttered Toast
Milk Coffee

LUNCH
Cream of Tomato Soup★
Peanut Butter and Honey Sandwiches
Ginger Cookies
Milk

DINNER
Frankfurters
Potato Salad
Sliced Tomatoes
Bread and Butter
Raspberry Pie (One crust with sweetened raspberries. Serve with or without plain cream)
Milk Tea

NOTE: These menus do not necessarily have to be served the same week. Receipes are given for the starred★ dishes.