

The Giddings News

March 14, 1941

CONCORD LUNCH ROOM

The Concord School is the only one-teacher White school in Lee County to be serving hot luncheon to the children. Mrs. Robt. Peters is principal and Mrs. Alma (Els) Garcia is in charge of the project. The trustees constructed a lunch room adjacent to the school building and one window serves for passing the lunches to the children in the school room who take their trays to their desks. The kitchen is fully equipped with a good wood stove, plenty of utensils, and table service. Each child's lunch is served on a large granite plate. The cabinet space was provided out of fruit boxes cleverly arranged and the shelving is curtained off. Eggs and milk are purchased from the farmers. All the children, 34 in number, are served at a cost of 2 cents per child per day and is a government project, the food being furnished and the supervisor being paid by the government.

Open house was held Tuesday afternoon when more than 50 school patrons and guests assembled at 3 p. m. and enjoyed lunch provided by Mrs. Peter and Mrs. Garcia and a short musical program by Mrs. Albert Karcher. The project is very popular and the mothers and fathers are well pleased with it. The trustees are, Ed. Kuehn, Estill Keng, Wm. Kipp.

The following is a menu for one week:

Monday: Boiled cabbage with salt pork, rice, stewed prunes, cornbread squares, water.

Tuesday: Vegetable soup with meat stock, Graham muffins, dried peach cobbler, water.

Wednesday: Boiled ham, mashed potatoes, cabbage and carrot salad, white flour prune muffins, water.

Thursday: Pinto beans ranch style, apple and raisin salad, cornbread muffins, gingerbread, water.

Friday: Greens with cube bacon, Spanish rice, creamed carrots, Graham Muffins, baked apples, water.