

History of Dining Services at James Madison University

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Submitted July, 2007

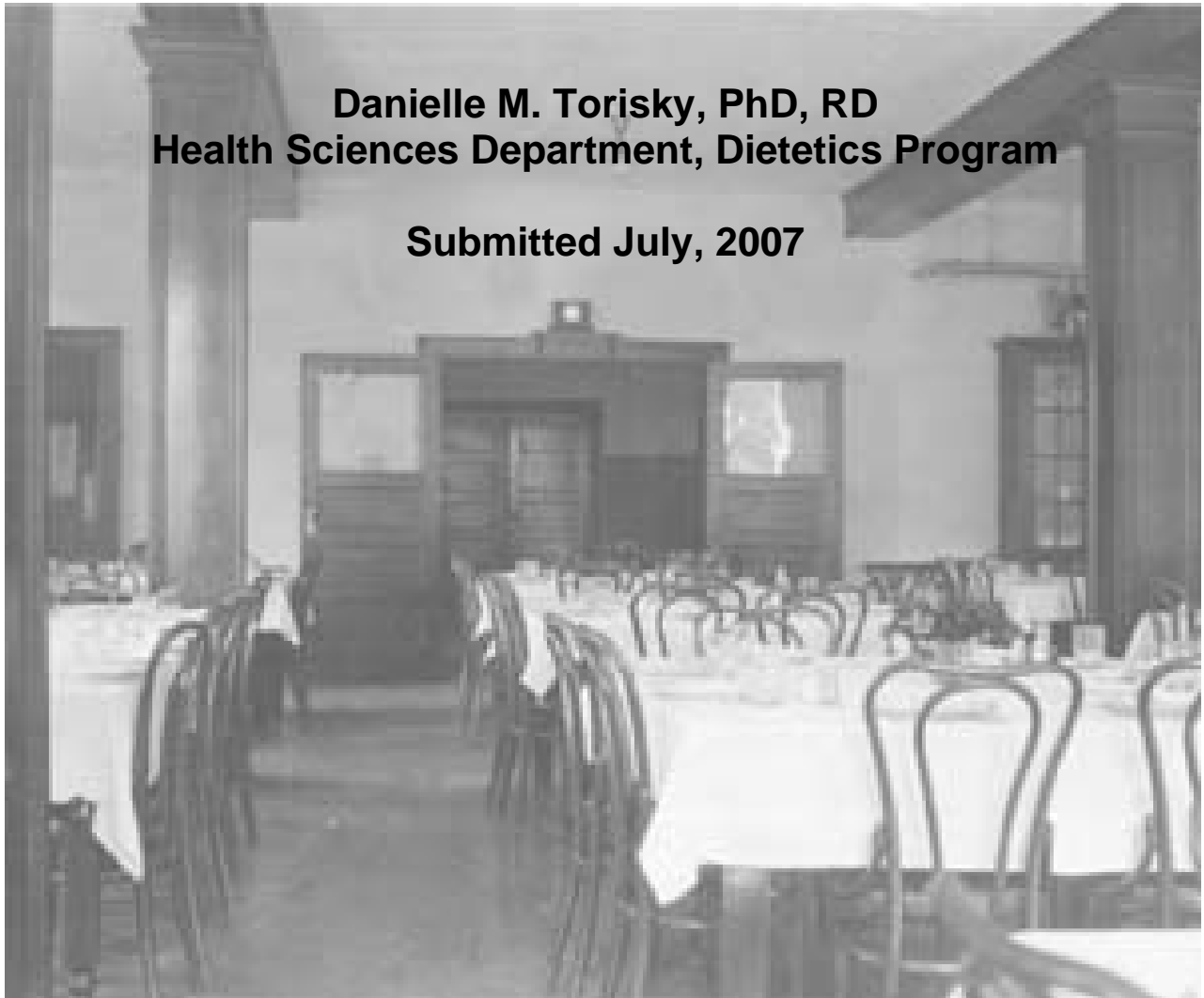


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Introduction

This research paper details the history of food and dining services at James Madison University from its founding in 1908 to 2007, and is intended to support exhibits and other events in celebration of the JMU Centennial in 2008. The reader is invited to look back to the earliest days of the school with its small population of 73 students to its subsequent growth to the campus of over 16,000 today (JMU Institutional Research, 2006). The author sought to discover how time, historic events, growth, and the necessary expansions all had impact on campus dining's food sources and supply, preparation, service style, menu, student food preferences, nutrition, food safety, relationship to academic programs and people on campus and in the community.



Figure 1. Dining Room at Christmas, Early 1900s. JMU Historic Photos Online. "Written on back: A Christmas dinner table for the few girls who could not go home for Christmas."

The Julian Burruss Years (1908-1919)

On Sept 27, 1909, the Harrisonburg Normal and Industrial School for Women opened following much anticipation from the community. According to Raymond Dingledine, Jr., who authored a classic 50-year history of JMU:

“Applications for admission had far exceeded the seventy-three student capacity of the dormitory and farmhouse. Some students would room and board in private homes, others would room there and take their meals at the School. That night the first meal was served in the dining hall. An item on the menu, which would become a very familiar one to early students at the Normal, was baked apples, with the apples having been picked from the campus orchard.” (Dingledine, p 32)

“The School dining hall, kitchen and storeroom were located in the basement [of Dormitory 1, presently Jackson Hall]. The dining extended across the eastern end of the building and was large enough to accommodate over twice as many students as were housed in the dormitory [This would be approximately 140-150]. There students and faculty ate at square tables, each seating eight persons.” (Dingledine, p 34)

Figure 2. Dining Hall in Dormitory 1 (now Jackson Hall). JMU Historic Photos Online. Also shown in Dingledine p 20 titled & credited as: “The First Dining Hall, courtesy of Mrs. Julian A. Burruss.”



It is evident in these early years of the school that the Household Arts (later Home Economics) students and faculty played a key role in – and that some of the program’s courses and activities were intertwined with – campus foodservice. For instance, shortly after opening of Normal School, an open house was held on a Saturday for the public. “They were shown through the buildings and were served tea and cookies by Miss Sale and her students in Household Arts.” (Dingledine, p 36) On several occasions, “the young ladies of the Domestic Science Department” would serve refreshments at faculty meetings (Faculty Minutes, Thurs Nov, 10, 1910, pp 111-113).

Frances Sale, Household Arts instructor, lived in Dormitory 1 with the students. She taught classes “with energy and ability” (Dingledine, p 40) and was described as having “an efficient and watchful eye” (p 40). Dingledine further stated, “She wanted her girls to become efficient, industrial, and economical homemakers.” (p 40) Not surprisingly, this practical philosophy set the stage for what would later become the Home Economics Department.

Ms. R.B. Brooke lived in the dormitory, serving as “its matron, housekeeper, dietician and nurse.” She played a key role in dining services, as “she bought the food and planned the meals.” (p 40) She “kept close watch over every phase of dormitory life” (p 40), including meals. Meal time must have been central for campus communications and announcements. Students were expected to be prompt for meals. Mail call was done in the dining hall.



Figure 3. Frances Sale, Household Arts instructor. Source: Dingledine, photo plate of faculty, pp 36-37.



Figure 4. Mrs. R.B. Brooke, Matron of Dormitory 1. Source: Dingledine, photo plate of faculty, pp 36-37.

Two main goals of Normal School according to Julian Burruss in 1910: “preparation of teachers and the training of young women to be good homemakers.” (p 51) The Household Arts classes reflected this. Advanced Cooking class included “planning of menus, food costs and the preparation of special dishes and meals for different numbers of people.” (Dingledine, p 57) Meal planning and delivery responsibilities were rotated among students. Observation and participation in school food service became an early quantity food component of this course. A Food Production and Manufacture course, introduced in 1911, appears to have been a forerunner of the present-day Quantity Food Production class, now taught in Health Sciences/Dietetics.

Figure 5. Early Cooking Lab. JMU Historic Photos Online. Also shown in Dingledine pp 68-69 and titled, “A Cooking Class in Science Hall During the First Decade.” Author’s note: This is present-day Maury Hall.



Working in the dining hall as a “waitress” was a form of financial aid, much like today’s students can be employed in dining services. However, in those days, dining hall waitresses had an additional privilege: faculty decided in 1909 that they “may be excused, if they so desire, from Physical Education.” (Faculty Minutes, Wed. October 13, 1909, p 21)

During the 1910-11 academic year, students working as dining hall waitresses could receive academic credit for their work.” (Dingledine, p 58) The faculty decided in 1910 that work in the dining room “be accepted as an elective to count in the Household Arts Course. For the present (year) (quarter), two or four “points” [this author presumes these to be credits] may be allowed for work done, the amount of credit proper in each case to be determined by Mrs. Brooke, matron.” (Faculty Minutes, Mon. Oct. 10, 1910, pp 105, 107)

Dining hall attendance was an important rule; in other words, you had to show up for your meals. However, upperclassmen were permitted several skipped meals; senior privileges included “cutting as many as six meals per quarter.” (Dingledine, p 76) According to Jones (2004), “Girls had to bring their own napkins...” Weekend trips were rare in the early years; “many girls stayed at school during the Thanksgiving vacation and were treated to a turkey dinner in the dining hall.” (Dingledine, p 83)

President Julian Burruss appears to have placed a high value on self-sufficiency of the school, including its food supply – and how the educational mission of the school could be intertwined with certain food production activities.



Figure 6. Student Feeding Chickens. JMU Historic Photos Online.

Figure 7. Students Raising Poultry. JMU Historic Photos Online. Written on back: “In the poultry yard.”



Figure 8. School Gardening. JMU Historic Photos Online. Also in Dingledine pp 84-85 with caption: “Miss King’s Students in the Garden Behind Dormitory No. 1.” Author’s note: Garden appears to be where Roop Hall now stands.



In his “Purpose & Scope” of the school, Dr. Burruss emphasized having specialists in “practical nature study and agriculture, and to domestic and manual arts.” In the same report he included a section on “Experimental Farm, Gardens, Etc.” in which he proposed that “for the department of nature study and agriculture, a portion of the school property should be set aside for use as a

small experimental farm, to be conducted along the most modern and approved scientific lines, under the direction of the instructor in agriculture.” He hoped that both students and citizens could benefit from “observational study” of agricultural-gardening projects, and other areas of practice including horticulture, floriculture, poultry-raising, bee-culture, and dairying (Report to the Virginia Normal School, J Burruss, Sept 15, 1908).

Further evidence of his intent to integrate coursework with food supply for the school is found in an early proposal outlining a suggested curriculum for the girls’ school. Industrial Courses included a “domestic economy” track which entailed “selection and preparation of food, practical cookery, serving, care of equipment, preparation of menus, selection of food for sick persons, etc...” It is logical that student work in dining halls as well as the practice houses would serve as practicum sites to reinforce this coursework. Further interpretation of the gardening photos is possible with another industrial track in “agriculture.” Here, he wrote that student groups would be assigned to “a plot of ground for a small garden or ‘experimental farm.” While no specific mention is made about whether or not food grown would be used for dining hall meals, his description of “Living Arrangements” in the same document do suggest this. Students would live in groups of 16-24 in cottages, each with a faculty house mother, a small garden, and some with kitchens. He referred to this vision as the “cottage plan,” which was seen as “the most practical method of teaching household economy.” He conceded that a common dining hall might be necessary if the cottage system did not allow for meals in them. The faculty living-eating with students would be a positive influence over the students’ social and academic life. (Preliminary Suggestions, Burruss, 1908). Dingledine also indicates that the President intended that campus life have a family atmosphere (p 72), and described the following food production activities by students, faculty, and staff:

“For awhile hogs were raised back of the orchard by Mr. Roller. A sign of the arrival of spring was the laying out and planning of garden plots, to the rear and slightly west of Dormitory No. 1, by members of Miss King’s School Gardening class. In 1913, a 2400 egg capacity incubator was given the School. For a few years a poultry yard near the garden plots was a feature of the south side of the campus. In addition to the chickens, there were bee hives for those studying bee-keeping. ” (Dingledine, p 90)

Burruss’ vision of a self-sufficient living arrangement probably must have become impractical as large dormitories had to be built to support increasing enrollment. However, Dr. Burruss admonished that increasing enrollment was “the only way in which, with the increasing cost of food supplies and of labor, the boarding department can be maintained on a self-supporting basis without increasing the charge to students.” (Report to the Virginia Normal School Board, J Burruss April 15, 1915)

Enrollment of students was increasing. Dormitory 1 dining hall was fast becoming too small to accommodate the growing student body. According to Burruss, “The students are charged the same as at other normal schools, namely, \$15.00 per month for the board...” Here was the breakdown: Food \$8.55, Laundry \$1.65, Salaries-Wages \$1.95, Repairs-Renewals \$1.05, Fuel, Lights, Power, & Water \$1.20, Room Rent for Students \$0.60. At the time, 138 students were housed on campus, plus 9 employees including faculty and servants. Another 50 students lived off campus. Unfortunately, this arrangement of off-campus renting of rooms – yet with meals taken on campus, “has proved very unsatisfactory, being expensive and troublesome. It is the cause of much complaint from the students and their parents, much annoyance from those in charge of the home, and general dissatisfaction all around.” This was at a time when there were only two crowded dorms on campus, with a third several years in the offing. This was also affecting enrollment outlook, as the room renting option was not appealing to prospective students and families. (Report to the Virginia Normal School Board, J Burruss April 15, 1915)

Plans were made for construction of a new administrative building (a.k.a. Students’ Building at the time; present-day Harrison Hall) between Dormitory 1 (present-day Jackson) and Dormitory 2 (present-day Ashby Hall) to house the president, registrar, library, post office, and new dining hall. President Burruss was able to secure \$20,000 from the state “to complete library and Service Building and kitchen and equip same” (Minutes of the Virginia Normal School Board – Richmond January 15, 1916). So while 1915 brought completion of a “combination dining room – auditorium” (Dingledine, p 92), full use of the dining hall had to be delayed until kitchen and storage rooms could be completed, around November of 1916. The old dining hall was in turn converted to “classrooms for the Agricultural Department” (Secretary-Auditor’s report Sept 8 1917)



Figure 9. Dining Room in Student Building (now Harrison Hall) Completed in 1916. JMU Historic Photos Online.



Figure 10. Dining Room Partitioned for Assemblies. JMU Historic Photos Online. Also in Dingledine pp 142-143 with caption, “The Normal’s Second Auditorium – the Western End of Harrison Dining Hall.”

Up to 1916, the Dormitory 1 dining hall had been managed by the school matron, Mrs. R.B. Brooke. Her resignation brought about organizational restructuring of duties. That same year, Pearl P. Moody and Hannah B. Corbett had been hired to teach food and nutrition classes, and institutional (quantity) cooking classes, respectively. Corbett, designated as the “school dietitian” (p 64) was now assigned the title of “dietician and director of the dining hall.” (p 65) For many years ahead, the director of the dining hall would also be the head dietitian of the school, and also take part as an educator in the home economics/dietetics area.

How did meals fit into a day’s schedule? OK, 21st century students! How’s this for a typical school day 1916-17 academic year?

- Rise at 6:30; breakfast 7:45am
- Classes 8:30-9:15, 9:15-10:00am
- Chapel 10:10-10:40am
- (More classes)
- Dinner (i.e., lunch) 12:25pm
- Classes 1:30-4:45pm
- Supper 6:00pm
- Study hours 7-10pm
- Lights out 10:30pm

Numerous food events were held to promote rapport between faculty and students. Some were held outdoors in the apple orchards (located near or behind today’s Carrier Library and Hillcrest House), others were held in campus buildings. Dingleline described Christmas dinner in 1917 in the new dining hall (now Harrison) “with a tree and candles, an open fire and carols by a chorus from the Glee Club” (p 85). Included in his list of memorable school staff members on campus in the early years was “...Page, the agreeable and able chef” (p 88). There were also field trips, picnics, and hikes in the Shenandoah Valley to such locations as Mole Hill in Dayton, Massanutten Peak, and the school camp in Port Republic (now JMU Farm) (p87), and even as far as Highland County (JMU Historic Photos Online – see Field Trips/Excursions). Food provisions appear from photos to have been packed to-go or packed to-cook on site.



Figure 11. Picnic in Local Area Possibly at New Market. JMU Historic Photos Online. Written on back: “A picnic group at a little dunkard [sic] church Dr Wayland at the end of the table Where we ate our lunch The little dunkard church”

According to Dingledine, memories in the first decade related to food and dining included:

- Unauthorized “feasts” close to suppertime or late at night – particularly with food from home or secretly purchased in Harrisonburg. (p 88)
- “...exchange of silly notes between girls at the same table in the dining hall, with eight girls at one table getting fifty-six letters on one occasion...” (p 88)
- “...writing home to complain about or praise the meals...” (p 88)
- “...being “locked out” of supper because the doors were closed promptly at 6:00; a meager Sunday night supper of bread and preserves; ‘silent’ breakfasts and ‘standing’ breakfasts; munching apples from the campus orchard...” (pp 88-89)
- “...arising at 6:00am for a game of tennis or an hour of work in a garden plot before breakfast...” (p 89)
- “...dressing for supper on Thursdays in 1916-7 in accordance with a custom introduced by the new matron, Miss Simms...” (p 89)
- “The monotony of a Sunday afternoon on campus might be broken by an unauthorized picnic supper under the big tree by the creek back-campus, despite the danger of a reprimand from Mrs. Brooke.” (p 89)
- Another event significant to the students was installation of post office boxes with combination locks in Harrison Hall a year after the dining hall opened. (p 89)



Figure 12. Dorm Scene, First Decade. JMU Historic Photos Online. Author's Note: An “unauthorized feast,” perhaps?

Additional memories are recorded by Nancy Bondurant Jones who quotes an excerpt from article written in May 1933 Virginia Teacher by M'Ledge Moffett, a student who had been in the very first class at the Normal (Jones, p 13), describing the first dinner ever served in the college dining hall: “ ‘That night we ate the first meal ever served in this college (the dining room was in the basement). We had baked apples (‘shriveled witches’). We continued to have baked apples until we had depleted the [campus] apple orchard...’ ” (p 14). In a letter home, the same student wrote of her meals in the past week: “ ‘We had cooked-to-death chicken today, and O dear, we have had chipped beef three times this week, twice in one day. We have burnt rice, potatoes and tomatoes or corn, and tough beef every day...I get up at six o'clock’ ” (p 15).

Between 1916 and 1917, just as the nation was about to enter into the first World War, the new dining hall and kitchen were beginning to take form. As they became furnished and equipped, improvements were noticed. The Secretary-Auditor made numerous visits to the school in these years to report on bills and accounts. In one of his reports he praised the food, and in another he commented on new dining area: "The housekeeping department moved into the new dining room- kitchen the last of November. Miss Corbett, the new house keeper, is very much pleased with the arrangement of the new building. The dining room and pantry present an unusually attractive appearance." (Secretary-Auditor's Report Dec 19, 1916) Several months later in another visit, he observed the operation of the new kitchen itself, and had this to say: "I went to the kitchen and watched the manner of serving dinner in the new quarters [now Harrison Hall], and was much pleased to see how quickly and efficiently the meal was served, and the apparent convenience afforded by the arrangement of the kitchen and serving room. A force was at work day and night on the new building in order to have the second floor ready for occupancy on the 19th of the month, and the addition of this building will mean much to the school."

Figure 13. Early Photo of Harrison Dining Hall Looking West. JMU Historic Photos Online.



The new kitchen was not without its problems, however. The school occasionally needed to negotiate with the City of Harrisonburg on matters affecting its physical environment. A water supply south of the city was tested and found to be "unsafe for drinking purposes." Therefore the Normal School Board made a resolution "to strongly urge City Council not to consider use of Layman Spring in its water supply, since the school depended on city water source, and "the health and well being of its students and employees require that said water be pure and safe for all purposes." (Minutes of the Virginia Normal School Board – Fredericksburg, Apr 1, 1917, pp 4-5) In October of that same year, "It was moved that Dr. Burruss be authorized to put screens at all windows of the dining hall building and Dormitory No. 3, in accordance with the recommendations of his report..." (Minutes of the Virginia Normal School Board – Harrisonburg, Oct 20, 1917) This seems connected some how to a local epidemic of infantile paralysis (polio) that same summer. While the school was not closed, there was a stepping up of sanitary conditions at the school following the crisis. At a fall assembly, the state health commissioner (Dr. Williams) addressed the students

to let them know that “as a result of the epidemic such sanitary measures had been taken that this year should be the best in the history of the school from the health standpoint. He made certain suggestions for preventive measures, and insisted that we put screens at all windows of the dining-hall buildings at once” (Report to the Virginia Normal School Board, J Burruss Oct 20, 1917).

Other issues reported by Burruss in 1919 to the Normal School Board included an “antiquated and inadequate” heating/boiler system. This affected both kitchen and laundry as both required a reliable steam and hot water supply. He further observed:

“This building in process of construction since 1914, funds never sufficient to complete – present unfinished portion not usable—needed for bakery and cold-storage – no regular baking equipment at present, necessitating large purchases from city bakers – no cold storage facilities except small refrigerator in kitchen, necessitating buying in small quantities, sometimes causing spoilage of perishables – kitchen help difficult to secure, mechanical equipment would decrease man labor and be an economy” (Report to the Virginia Normal School Board, J Burruss, Jan 31, 1919)

In the same report he requested \$11,000 for the necessary improvements. An additional \$28,000 was requested for 1922-23 in order to purchase:

“Farm of 100 to 150 acres near the school, equipped with barn and dairy herd- milk supply for boarding department most important – safeguards against contamination – cost of milk supply capable of reduction – useful for instruction purposes in agriculture, dairying, etc. in connection with home economics training.” (Report to the Virginia Normal School Board, J Burruss, Jan 31, 1919)

The world Spanish Flu epidemic of 1918 had a significant impact on the dining experience and student life in general. Here is an account including selected passages from Dr. Burruss’ Report to the Virginia Normal School Board, Dec 2, 1918:

Fall session opened Sept 25, 1918 during a time when “Spanish influenza was spreading rapidly throughout [sic] the state.” (p 4) Burruss believed many students had been exposed before arriving at school. By October 7th, 125 students had been stricken, along with half the faculty. Class attendance was so low “that it seemed useless to continue classes.” (p 4) All departments were affected including the dining hall: “... the matter of serving meals to the large number of sick, concurrently with supplying those who were well, overtaxed greatly the dining department, where the working force had been reduced to a minimum.” (p 4) Jackson Hall had become a hospital, with faculty and students volunteering as nurses after two of three available nurses were taken ill themselves. Burruss closed the school for 2 weeks to “devote all the time and energy of those who were well to caring for the sick.” (p 4) However, he had to wait until November 6 to re-open in accordance with advice from a local

physician, owing to epidemic conditions in the Harrisonburg area. Dr. Burruss was proud as he described the conduct and heroism of his faculty and students in handling the situation; not only did they care for sick on campus, but when the campus situation was under control, they went into homes and cared for flu-stricken people in the community. He was grateful that there were no deaths at the school. "This seems almost miraculous in view of the large number of lives lost thruout [sic] the country and in view of the conditions under which the sick had to be cared for at the school." (p 5) At the time of his report, all students and faculty were in good health. However, work force including kitchen employees had been hurt by the flu epidemic and was now in short supply. He stated, "... it is almost impossible, to secure the necessary help for our kitchen, laundry, grounds, and general upkeep of the plant." "We are running with great shortage of both male and female employees. Our force, as small as it is, at present is reduced by sickness. Should there be a further reduction it may result seriously for us. Our students are assisting in various capacities, and instructors and other employees are taking up extra duties, but we are in bad shape in this respect. We have had to raise wages for all labor, but it seems impossible to get enough workers at any price." (p. 8) (Report to the Virginia Normal School Board, J Burruss Dec 2, 1918).

According to Dingledine, Thanksgiving celebration was especially meaningful that year. While classes had to be held on the holiday to make up for lost school days, "At 5:00, all were served Thanksgiving dinner in the dining hall (p 96)."

World War I (the US entering in April 1917) affected not only campus food production, but also resulted in new course development in the agriculture, nutrition & health areas. According to Dingledine:

"Paul Little, professor of Agriculture, raised thirty pigs and a number of chickens on campus. More of the grounds than usual were placed under cultivation, with such crops as corn, cabbage, potatoes and beans being planted to provide food for the dining hall (p 93)."

Further, in a 1919 report to the Board, Julian Burruss wrote:

"concerning the operation of this institution, together with certain recommendations... the school conducts, not only for the purpose of instruction but also for profit and convenience in connection with the boarding department, a limited amount of farming operations. Hog-raising has proved successful, and there are also flocks of poultry and some orchard and garden produce. Moreover, field crops are cultivated on a small scale, particularly for the support of the three horses and other stock owned by the school. The needs of this department have grown to such an extent as to require an addition to the barn." (Report to the Virginia Normal School Board, J Burruss, Apr 12, 1919.)

As to new courses for students to aid the war effort:

“Special classes in food conservation were taught and a course in Red Cross dietetics offered. Cooking classes learned to make ‘war breads’, such as ‘potato biscuits’ and ‘rye cookies.’ There were ‘wheatless’ days and meals in the dining room. Fish was served several times a week and meat substitutes, such as beans, peanut butter and cheese, were used. On one occasion, students in Institutional Management made a study of the amount of food left on plates after each meal and reported to the student body.” (Dingledine, p 93)

What were student reactions to the rationing of food on campus? One student, Mae Hoover (Class of 1918) recalled enjoying the potato bread served in the dining room, but remarked that “‘Muffins of oatmeal were somewhat gooey.’” (Jones, p 34) In *The Notebook* – probably a forerunner of *The Breeze* school paper and at the time a two-page insert in the 1918 *Schoolma’am* (yearbook) – an author only identified as “G.G.” wrote the following commentary entitled, “Food Conservation.”

“Only aviators and birds will be able to use sugar before long. Grains of coffee will soon be as rare as grains of sense...Mr. Cornmeal is seen in far more places than Miss Flour at the present time. People of fashion eat only war bread now. Molasses will travel lots further than sugar.” (G.G., 1918)

In the same issue another student Mildred Jones expressed herself in a poem entitled “The Gravy Bowl” regarding the lack of meat and the uncertain content of gravy, which must have been used often as a substitute...

“Many of our days are ‘meatless,’
But the gravy still is there!
Thus there hangs a heavy mystery
Round this item of our fare.”
(MB Jones, 1918)

A few lines from Harriett Short’s “Ode to a Hershey Bar,” on the same page of *The Notebook*, reflects how precious sweet treats must have been during war time: “Chief constituent of our diet, All our nickels go to buy it...” (H.L. Short, 1918)

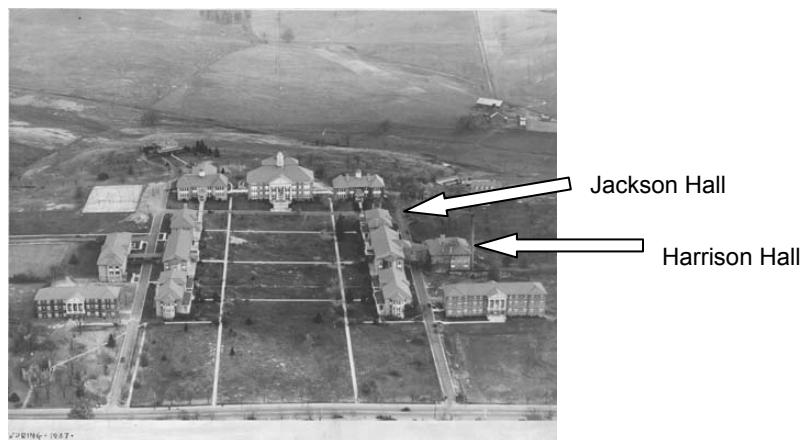
And what were the food costs for students in this era? Room and board could be kept below \$25.00 per term until WWI. However, “Wartime costs forced increases for room and board until, by 1920, \$30.00 was the rate for the first term and \$25.00 for the second.” (Dingledine, p 122) Throughout the yearbooks of these years there are also joking references to writing home for “allowance” money as well, to buy treats as they might be available.

Summer school sessions were offered early in the school's history, and a somewhat more flexible arrangement could be made for meals compared to the regular sessions. "For the first few years, at least, it was...possible for a student to make her own arrangements for a room in town and buy a 'meal ticket' for the dining hall." (Dingledine, p 120) This arrangement continued to be necessary as summertime enrollments increased beyond the capacity of the school's dormitories. It also became necessary to allow students to have room and board "in approved homes in town." (p 120). This continued until 1927, when finally expanded dorm facilities on campus caught up with student enrollment for summer sessions. Summer school commencements were held from 1924 to 1937 (these were discontinued till 1949 due to declining size of graduating classes at the time), and included a banquet in the dining hall for the graduates.

The Samuel Duke Years (1919-1949)

Dingledine refers to Samuel Duke as "Duke The Builder" (p 128). Dr. Duke replaced Julian Burruss, who left for Virginia Polytechnic Institute & State University in 1919. Duke took on the challenge of managing a growth and expansion within the constraints of a tight budget. The campus at this time had an enrollment of 310 students. The campus dining facility was still unfinished business. He knew that it was incomplete because of insufficient funds to do so when it was first built. Therefore, he sought new funding not only to provide updated heating and laundry systems, but also "to finish the interior of the ground floor and basement of Harrison Hall, and to install needed baking, refrigeration and other kitchen equipment." (p 130).

Figure 14.
Aerial View of
Campus in
Spring 1937.
JMU Historic
Photos Online.



With enrollment climbing to 384 in academic year 1921-22, dining space was being stretched to its capacity, having to spill over to the second floor of Harrison Hall which was originally intended to function as an auditorium (Dingledine, p 133). New construction helped to relieve this in the short term. Later in 1926-27,

the construction and opening of Reed (now Keezell) Hall freed up considerable space in Harrison Hall – in fact enough to create a new type of dining facility that would become extremely popular with both students and faculty.

“Remodeling in the west end of the basement of Harrison provided a tea room, with kitchen and service room. The tea room was opened in the winter quarter of 1927 and operated by the Harrisonburg chapter of the Alumnae Association. Their profits were used to support selected College activities. Students in home economics and institutional management assisted in the tea room as part of their training so that the College made no charge to the alumnae for rent and utilities.” (Dingledine, p 137) Some of the projects funded by tea room earnings included the swimming pool in 1927 (p 137), and a broadcasting studio in 1939 (p 144). The tea room menu included burgers, snacks and sweets; while it was hard for students to keep away, the tea room also prompted comments such as those below from the 1946 yearbook which reflected concerns about weight gain.



Figure 15. Photo of Tea Room from 1946 *Schoolma'am* (yearbook). Accompanying caption: “Here in the tea room we exchanged Dad’s nickels and dimes for the pounds which all-too-soon were inviting a kid brother’s unkind remarks.” (p 170)

“Prior to the opening of the College Tea Room in 1927, a tea room was operated in some years by the Senior Class and in others by the Y.W.C.A. It was usually located in the basement of Harrison, with the class of 1922 calling theirs ‘The Green Tea Pot.’ None achieved the fame, however, of ‘The Rabbit Hole’ of the session of 1923-24. Located in the old laundry shack behind Cleveland Cottage, it was the scene of parties and refreshment” (Dingledine, p 196)

In the late 1920s, only two meals were served on Sunday in the dining hall – breakfast and dinner (lunch). “Sunday night meant brown-bag suppers, usually bread, cheese, fruit, candies, and often a hard-boiled egg. Soon most of the girls had formed informal ‘supper’ clubs to supplement their Spartan Sunday night brown bags, sharing food bought in town or saved from ‘care’ packages sent from home.” (Jones, p 55)

The enrollment by 1927-28 had grown to 800, and challenges to adequate dining space continued. "So crowded was the dining room that some students had to be served their meals in the tea room." (p 137) In March 1928 funds were obtained to start yet another addition to Harrison Hall. *The Breeze* that year reported, "A dining room that will seat 200 persons is to be located on the second floor." (*Schoolma'am*, 1928)

"The \$41,000 project at Harrison Hall involved building an addition to the annex behind the building to provide another dining hall, more kitchen and storeroom space and an addition to the heating plant. When college opened in September, part of the new 'Senior' dining hall could be used by members of the Senior Class. A month later, on October 24, the Juniors moved in to share the hall with the Seniors and a formal opening ceremony, with a special dinner, speeches and a song and dance program, was held." (Dingledine, p 138) The Senior dining hall would also be used to entertain university guests on special occasions, such as the dedication of Wilson Hall in 1931 (pp 139-140). The Blue Stone Dining Hall, as it was called in the 1920s and 30s, hosted many banquets for special occasions over the years, including Cotillion dances, Founders Day celebrations, Homecoming weekends (pp197-198), Thanksgiving dinners (p 200), Christmas toy collections, and Halloween dinners (p 207). Commencement exercises up through 1926 were held there, after which they were moved to Reed gymnasium until 1931 when Wilson Hall became available (p 220).

Figure 16. Harrison Hall Dining Scene in 1932 from *Schoolma'am*, with caption, "Formal Dinner."



Room and board increased from \$180 per year in 1920 to \$225 in 1926. It remained at this level for about 15 years "until the rising costs of the World War II economy forced changes." (Dingledine, p 144) The college offered 15 sources of student financial aid by 1928; of these one such "service scholarship" was working in the dining hall. By this same year, enrollment was now up to 1,264 (from 313 in 1919). (Dingledine, p 145).

One student, Elizabeth Thomas Payne ('32) recalled her experience as a student during the Depression years. She was fortunate to receive what was known as a dining-room scholarship, a form of financial aid which paid for tuition and board in exchange for long hours setting up, serving meals, and cleaning up in the dining hall. Jones quotes Payne's recollections: "Ours went on until the work was done. We each set three tables, serving a total of 27 students. We worked in pairs, wheeling in trucks of food...On Saturdays we changed tablecloths and napkins, polished silver, washed spots off the floor. On Wednesdays we turned tablecloths over – clean side up! We paid for dishes we broke – 10 cents for a butter [pat-sized] chip!" (Jones, p 68) Payne also remembered an unpleasant bagged lunch in the day lounge in the Harrison basement, which had gained notoriety for its red ant problem. "We learned to set our lunches on a stand over a pan of water." (p 68)

The students worked under the supervision of the staff dietitian, Clara Turner, who "...ruled with a firm hand. She mandated [hair] nets, clean smocks, polished shoes, straight stocking seams, and a strong work ethic. But her girls took pride in their work, and many former dining-room workers became generous future contributors to alumnae and college funds in appreciation for the boost that they'd been given during critical times." (Jones, p 68) Note that 1932 was during the Great Depression.

Jones describes Florence Reese Moffett's ('29) account of what might be called a student protest over food. For whatever reason, possibly due to a food purchasing blunder, an overabundance of lettuce was delivered to the kitchen, and found its way into the dining hall menu – also apparently in overabundance. Moffet only got as far as a verbal complaint to the dean.

The building of a new library in 1938-39 allowed more renovation in Harrison Hall. "A paneled dining hall was provided in the basement of Harrison annex. It became Senior dining hall and the old Junior-Senior one became Junior dining hall." (Dingledine, p 144)



Figure 17. Kitchen and Dining Room Scenes from 1938 *Schoolma'am*. Captions - Photo on Left: "Georgia and Ruthie lend a hand in the kitchen" Photo on Right: "The dining room between meals."

The Home Economics Department continued to be closely involved with dining operations on campus. By 1934, it offered four majors: Home Economics Education, Foods & Nutrition, Institutional Management, and General Home Economics (Dingledine, p 156), and offered “a quarter [term] of Supervised Institutional Management in which students did supervised work in the College tea room and kitchen” (p 179). In the 1920s, tea room and dining hall were used for special dinners welcoming freshmen to the college (pp 183-184).

As in the early 1900s, attendance at dining hall continued to be required in the 1920s and early 30s, with permitted absences increasing as a privilege according to academic level. Dingledine details it best: “Sophomores could...be absent from as many as twelve meals a quarter” (Dingledine, p 185) “Juniors could eat in approved restaurants, even with young men, any day except Sunday...” (p 185) and “...were permitted twenty-four meal absences a quarter and, by 1927, had unlimited meal cuts.” (p 186) Seniors had unlimited dining hall absences, and “were allowed to eat in approved restaurants on Sundays if they went in groups of at least two – or even with a date, if they had a chaperone and the permission of the dean of women” (p 186). “By 1932, a Senior could dine in a restaurant on Sunday with a date without the necessity of a chaperone” (p 187). However, dining hall attendance requirements only lasted until 1933, when “all students were allowed to miss whatever meals they desired as long as their health was not injured and they remained on campus. Juniors and Seniors were permitted to dine off-campus. The next year all students were given the privilege of having one meal out each week” (p 187). While smoking was eventually permitted in dorm rooms, in 1936, drinking alcohol was not” (p 187). “Stockings were required to be worn to dinner in the evenings and Sunday dinner was a ‘dress-up’ affair” (p 187).

In the 1930s – and actually all the way into the 50s/60s (See Appendix - interview with Linda Leffel) – a student could miss breakfast, lunch or dinner just by being late; that meant being locked out of the dining hall – period, no if’s, and’s, or but’s. While the students went along with this rule, it was the insistence that students wear stockings and dressy clothes for the evening and Sunday meals that provoked a student strike in 1941. Jones quotes Jean Bell Grandy (’43) telling how the freshman class “marched up the middle of campus...garbed in blankets and went right into the faculty meeting and told them what they wanted. It did help, too, because we took off those doggone stockings and a few other restrictions were lifted” (Jones, p 73). The “other restrictions” Grandy refers to are described by Dingledine (pp 238-239) as the “May Revolt” of 1941, and included numerous other changes in social life rules and regulations. Here is Dingledine’s descriptions of those related to dining: “Tea rooms within a block of the campus could be patronized after 6:00 pm without signing an ‘off-campus slip’...And students would have to wear hose only at Sunday dinner and on special occasions – a change which caused many girls to trek downtown that memorable afternoon just for the ‘thrill’ of walking down Main Street in socks rather than stockings” (p 239).

Here are some more dining memories from Dingledine, this time from the 1920s through the 1940s:

- Popular off-campus eateries: “There were meals and parties at the Bluebird Tea Room, forerunner of...’Doc’s’. “ (p 200) “A coke or a sandwich at Friddle’s was frequently part of a visit to town. Attendance at the movies was apt to be preceded or followed by a stop at Candyland, next door to the New Virginia...Theatre” (p 200).
- “Spring was a time for picnics at Rawley or elsewhere and, in the thirties, a week end at the College camp [today JMU Farm, north of Port Republic]. This meant cooking on a wood range, washing at a pump, talking and singing around an open fire until long after midnight, and hiking along the river in the quiet of a Sunday morning” (p 201).
- “... the changing of tables in the dining halls twice a quarter; formal monthly birthday dinners with those born during that month entering in a group...the nervousness of ‘guest night’ at the Home Management House; formal teas in Alumnae Hall with tea or hot cider...the mad rush to get dressed and get to breakfast...’bull sessions’ after supper...the snacks and parties and pranks after 10:00pm...a midnight feast in violation of the rules... Sunday Night ‘supper clubs’, with a pooling of bags, boxes from home, ants and all, and food from Flippo’s.” (p 201)



Figures 18 & 19. Formal Tea Socials. Photos estimated to be in late 1930s to early 1940s. JMU Historic Photos Online.

US entry into World War II would create difficulties in maintaining faculty and staff due to war duties. However, student enrollment grew from 1139 in the 1938-39 school year, to 1344 in 1941-42. This was followed by slight decline to 1023 in 1942-43, rising again to 1186 by 1944-45 – the fluctuations attributed to “wartime conditions” (Dingledine, p 236). This also meant continued challenges to Samuel Duke in providing adequate room and board for students. “In 1945, as President Duke looked toward the end of the war and postwar expansion, he envisioned a college of 1600 [students].” Part of his expansion plan included “dining room facilities for 500 more girls...” (p 237).

Home Economics instructor Bernice Varner was appointed as head of Civilian Defense Committee after the bombing of Pearl Harbor. "This committee, composed of both students and faculty, quickly provided various Red Cross courses – in first aid, home nursing, nutrition, canteen work and Signal Corps training." (Dingledine, p 246) Members of the Harrisonburg community were also invited to take some of these courses. A number of these activities took place in or affected Harrison Hall – essentially the central dining and communication center.

The Breeze announced formation of the defense committee, its activities, and the communication center in early winter of 1942:

"The Madison college committee on civilian defense activities met on Tuesday evening, with Bernice Varner as chairman...Plans have been made for extra curricular classes which will begin immediately. These will include first aid, home nursing, nutrition, an advanced course for canteen workers, and a class preparing for work in the signal corps. The classes which are standard Red Cross courses, will be given by various members of the faculty and student body. Each campus organization will have specific duty...On a special bulletin board which has been placed in Harrison hall lobby for the use of the committee, current news bulletins, maps, and announcements will be posted. Students are requested to watch this bulletin board for latest developments" (*The Breeze*, Jan 16, 1942).

Dingledine added:

"A surgical dressing center was established in Senior dining hall and students made thousands of bandages...Home Economics students planted a victory garden behind the Library. A Red Cross First Aid Detachment was formed on the campus. The Civilian Defense Committee used a special bulletin board in Harrison Hall to keep students posted on defense announcements and the progress of the war" (Dingledine, pp 247-248).

Once again just a few decades after the first World War, student were about to feel the impact of food shortages and the need for rationing. "Ration books for distribution of meat, sugar, and gasoline became as much a part of the school scene as plaid skirts, cardigan sweaters worn backwards with single-strand pearls, long hair in pageboys or pompadours, and saddle shoes" (Jones, p 88). Shortages of nylon and silk – probably combined with the student strike in 1940 – meant not only that the girls no longer had to wear stockings to dinner, but dining hall workers were permitted to wear bobby socks instead (Jones, p 84).

Transportation plus a number of campus events were curtailed, as the school sought to save money and help support the war; this included the closing of the College camp [JMU Farm] during the war years (Dingledine, p 248). A special wartime summer school session was included in the 1942 summer catalog, and included “Advanced First Aid for Civilian Defense,” “Nutrition for National Defense,” and “Demonstration Wartime Cookery.” (p 249)

Student newspaper reporters sought reminiscences of faculty members who had been at the Normal School during World War I. Two of these were Home Economics instructors Pearl Moody and Bernice Varner. Mrs. Moody was quoted as saying, “I was teaching here and added to my regular schedule a class in Red Cross nutrition and took the first aid course offered by the Red Cross” (*The Breeze*, Jan 23, 1942).



Figure 20. Mrs. Bernice Varner. Dingledine, photo plate of faculty, pp 180-181.



Figure 21. Mrs. Pearl Moody. Dingledine, photo plate of faculty, pp 180-181



Figure 22. Clara Turner, Dietitian. Dingledine, photo plate of faculty, pp 180-181.

Mrs. Varner likewise had taught Home Economics courses supporting the first world war effort, and added, “Nutritionally it is of interest that during the last war the foods which were rationed most closely were sugar, lard, and salt white meat, which we realize today are of no importance for good health” (*The Breeze*, Jan 23, 1942).

Varner’s home economics and nutrition background was ideal for concentrating the statewide efforts on food conservation. *The Breeze* announced plans for a Home Economics conference to be held in the summer of 1942:

“Experienced teachers in home economics instead of having a general conference this summer, will be divided into four groups, one of which will meet at Madison College. The main emphasis will be on canning and drying as methods of preserving fruits and vegetables, and also organization of community centers for food conservation activities in relation to national defense. The teachers will have refresher course in nutrition and also in money management” (*The Breeze*, Feb 20, 1942).

Varner joined dietitian Clara Turner and others in attending “the National Meeting of Food Service Directors in Richmond” later that year:

“Mrs. Varner presided at the meeting this afternoon. Miss Martha Creighton, State Supervisor of Home Economics Education in Virginia, says, ‘The program is based on present day problems of feeding large groups of people. Much attention will be given to maintaining good nutritional standards in the face of rising food costs, scarcities, rationing, limited equipment, and acute labor shortage’ “ (*The Breeze*, Nov 6, 1942).

Food conservation efforts also extended from the college civilian defense group to the local community: “Headed by Miss Julia Robertson, assisted by Ruth Kiser, a group from the Civilian Defense council is engaged in visiting families on the south side of Harrisonburg, inquiring as to who might be interested in planting defense gardens” (*The Breeze*, Feb 27, 1942). A campus victory garden was also planned the following fall by the Dolly Madison Garden Club (*The Breeze*, Nov 6, 1942). The following year, home management students planted a garden behind the school library with the help of home economics faculty Pearl Moody and Adele Blackwell. “After a great deal of difficulty they have succeeded in getting the plot plowed, harrowed, and ditched. Potatoes, peas, beans, lettuce, radishes, carrots, spring and winter onions have already been planted” (*The Breeze*, April 16, 1943). Home economics education students also anticipated playing a role in food conservation upon graduation, and took state level achievement tests in May of 1943, since “Many graduating seniors who will begin their work in June will have complete charge of food preservation in their community” (*The Breeze*, Apr 30, 1943).

How did students react to food shortages and rationing in their campus life? Jones quotes one anonymous source who states that they “accepted the rationing of sugar and tires and the shortage of silk like true patriots and didn’t quarrel about it” (p 85). In *The Breeze*, one opinion column entitled, “Sugar’s the Thing” expressed disappointment injected with humor:

“We got our sugar rationing cards today, in about ten minutes time! We just walked in, signed a few things, and walked out again...And now we possess, locked away in our jewelry box, to be sure, the precious ticket to all the sugar plums, candy coated sweets we have always taken for granted. It’s a bitter world from now on. We hate to think of all the things there there’ll be no more of...but they’ll be plenty...It surely will be a tasteless world...Words like ‘You look real sweet’ will be considered the purest of flattery. ‘Hi, sugar,’ will be nothing short of a proposal, and the word ‘honey’ as good as tying the knot...Bye now, and keep sweet” (*The Breeze*, May 8, 1942).

Breeze reporter Edna Reid interviewed the campus dietitian to discover that the campus kitchen had cut its sugar usage in half, and thus significant changes in the dining hall menu:

"The Madison kitchen will be allowed to by fifty per cent of the amount of sugar usually consumed, according to an announcement made by Miss Clara Turner, head dietitian for Madison college. Fifty per cent applies to granulated, powdered, 4X, and brown sugar and Karo... This not only means that there is a drastic cut in the sugar bowls but that the amount in certain foods is affected also. For instance, glazed vegetables have been discontinued, fifty per cent less sugar is used in the muffins, sweet bread, and corn bread, there will be no sugar in the whipped cream, no iced cakes or meringues, and less sugar in the salad dressing. Rationing of sugar will mean less cocoa and chocolate milk. Such measures must be met with cooperation to prove successful. Ration cards must be turned in to the dietitian. Cards which have been sent home must be gotten back. No sugar may be bought on these cards by anyone while the holder is at Madison" (*The Breeze*, May 15, 1942).



Figure 23. "...Ration Book, Please!" from *The Breeze*, picturing dining hall server, Jan 29, 1943.

Menu changes were also made in the college tea room. *Breeze* reporter Terry Taylor interviewed Hazel Blair, tea room manager, who had cut her usage of ice cream from 15 gallons per day to 20 gallons per week. Meat and coffee would still be available – but soft drinks, different varieties of cookies and candy would be less available in supply, and no chocolate milk or syrup offered. Students also frequented the off-campus Bluebird Tea Room. Taylor's interview with its owner, Mr. Dickenson, indicated similar shortages. "After a short time there will be no more vanilla ice cream, but a substitute, vanilla ice, will be introduced. Chocolate seems to be a thing of the past, as there will be no more chocolate candy, cakes, ice cream, or milk" (*The Breeze*, Feb 12, 1943).

Home Management students expressed concerned about nutrition when they studied food consumption for a class project in the dining halls and the tea room; this was reported in the school paper as a "practical study of food habits of the students." Highlights were that "milk is quite popular," breakfast attendance was the lowest of the three meals offered in the dining hall (with more freshman and

fewer seniors attending) and good food choices were sometimes refused, “although well balanced nutritious meals were set before them.” The class also noted that 700 students and 14 faculty per day ate in the tea room for “lunches, breakfasts, and in-between meal snacks” (*The Breeze*, May 22, 1942). As the end of World War II drew near, other campus news related to dining included:

- An admonishment by “C.R.” for fellow students to be more mannerly in the dining hall (*The Breeze*, Nov 10, 1944).
- Return of birthday cake to the menu (*The Breeze*, Jan 19, 1945).
- Absence of Bernice Varner from Christmas dinner due to disabling injury after falling on the ice: “With pleurisy added to the broken hip and shoulder, [Mrs.] Varner has been confined to her bed for several weeks. Unable to see many visitors she ate Christmas dinner with...her pomeranian pup” (*The Breeze*, Jan 12, 1944).
- Renovations and improvements – a student lounge with a “radio-vic combination” and donated furniture opened in the senior dining hall (*The Breeze*, Apr 14, 1944). Remodeling of the college tea room brought red chair seats and “walls...of blue and white striped wall paper with blue baseboards and window sills. The white ceilings add light to this sophisticated effect...It really is going to be a get-together place from now on out” (*The Breeze*, Sept 14, 1945).
- The unusual appearance of men in the dining room for Sunday dinner causes quite a stir on Alumni Day (*The Breeze*, Oct 12, 1945).
- Tea room announcements and reminders – new packed lunch service offered for Saturdays if ordered before 4pm the day before. “Telephone orders will not be accepted.” Students were asked not to move tables together as this “causes confusion and hinders service.” Finally – slacks could only be worn at night as long as the student wore a “full length coat to the tea room” (*The Breeze*, Oct 26, 1945).

In the meantime, President Duke faced other challenges brought on by the war. “The filling of instructional vacancies, the retaining of clerical and service help, shortages of food and supplies and loss of revenue through smaller enrollment all caused much concern. The College continued to pay most of its expenses for operation and maintenance from fees and non-tax sources rather than from state appropriations.” (Dingledine, pp 249-250) This made it necessary to increase room and board in 1942 “for the first time in sixteen years” from \$225 to \$252 (p 250). There were further increases plus additional fees throughout the war and into the late 1940s. By 1950 total annual cost for on-campus in-state students was \$500. The post-war addition of men to the campus and adjustment in having facilities to accommodate them may have had an impact on dining services but the latter is not addressed in Dingledine’s account. Samuel Duke resigned in 1949 after two strokes, the second paralyzing him. He and his wife were given the Zirkle House by the university as a home, where they lived until his death in 1955 (p 254).

Mid Century and President Tyler Miller (1949-1970)

Tyler Miller took office as the new Madison College president, facing much-needed renovation and expansion with an anticipated enrollment of 1500 students. Two areas in great need for improvement were home economics and dining. If the reader pages through yearbooks of the 1950s, a photo of Maury Hall will be found with a disparaging comment made about the “smells” coming from the building. This was because cooking aromas from the Home Economics classes did not mix well with odors coming from the chemistry lab, which was located in the same building. So while there was not enough funding in the early 50s to build a separate building for the department, Maury Hall was renovated for Home Economics and Chemistry moved to its own new quarters, named Burruss Science Building; and no longer would hydrogen sulfide fumes mingle with the aroma of cooking food (Jones p 110).

Miller also intended to expand dining and other student facilities in Harrison Hall, but only modest projects could be afforded. “An elevator and basement food storage room in Harrison in 1953 improved kitchen facilities.” (Dingledine, p 258). Later, “In 1955, remodeling in the Tea Room area of the basement of Harrison provided a snack bar and faculty lounge (p 258).” Wayland Hall, completed in time for 1958-59 academic year, was the first dorm reported by Dingledine to feature “a kitchenette on each floor.” (p 258)

In preparation for the 1960s, “A new dining hall was planned for the athletic field behind Johnston, thus freeing Harrison for conversion into a student union building.” (pp 260-261). A note on financial difficulties facing President Miller: “The decrease in enrollment, plus rising prices of supplies and equipment and cost-of-living increases in the salaries of employees, necessitated deficits in operating and maintenance funds for three years.” (p 261) This resulted in higher charges so that 1953 cost on-campus in-state students \$555 per year. Despite an increase in enrollment which followed, national inflation and a needed increase in faculty salaries played a part in increasing student charges to \$700 by 1958 (p 261). Here is the breakdown for 1958: General fee - \$275; student activity fee - \$20; room, board, laundry - \$405; Total - \$700.



Figure 24.
“Activities Board
in Harrison
Hall.” 1951.
JMU Historic
Photos Online.



Figure 25. JMU Historic Photos Online. Also in Dingledine pp 280-281 with caption: “1958 Freshmen with Madison ‘Beanies’ at the Mail Boxes in Harrison.”

Late 50s dining hall memories cited by Dingleline include the following: “There were still the pre-lunch crowding around the post office boxes [in Harrison Hall]; the Sunday night supper bags...” (p 282) “Bermuda shorts, slacks and jeans were permissible for picnics. And, by 1958, Bermuda shorts could even be worn to lunch and around the campus on Saturday afternoons.” (p 282) “In 1958, faculty waiters and waitresses served an evening meal in the dining halls to help the [YWCA’s] World Student Service Fund drive.” (p 283)

According to Jones, some rules on dress at meal times remained: “Hose, gloves, and a hat were mandatory on Sunday” (p 111). If a student wearing shorts or jeans wanted to go to Doc’s Tea Room (located then at site of current-day Buffalo Wild Wings) or just walk across campus, she had to don a long raincoat to cover up (p 111). Standing to say grace before meals in Harrison dining hall was still a tradition in 1955. One student recalled one of these mealtime blessings led by Dean Wilkins: “ ‘...and Lord make us ever mindful of the needs of others...’ ” (Jones, p 113). Liver was an unpopular menu item, and did not attract great numbers to the dining hall when it was being served; in contrast, fried chicken remained a classic favorite (Jones, p 115).

Jones’ description gives us an idea of the student dining experience in Harrison Hall throughout the 1950s, which except for Sunday boxed suppers was formal by today’s standards – a sit-down, family-style affair with eight to a table, complete with linens and student servers:

“The Blue Stone Dining Hall on the second floor of Harrison Hall accommodated freshmen and sophomores. Juniors dined on the first floor, seniors in the basement. Linens were standard with each student furnishing her own napkin ring – often simply a clothespin inked with her name. Napkins were reused, laundered midweek and before Sunday dinner... Prominently placed center tables were reserved for faculty and housemothers, who kept an ever-watchful eye on behavior.” (Jones, p 115)



Figure 26. Grace before meals in 1955. 1955 *Schoolma'am*.



Figure 27. 1959 Harrison Dining Hall Scene. 1959 *Schoolma'am*.



Figure 28. "Roast beef again!" 1959 *Schoolma'am*.



Figure 29. "Daily traffic jam in the dining hall." 1959 *Schoolma'am*.

In a history he compiled for orientation of new foodservice employees, JMU Dining Services Controller Hank Moody wrote that the "unusual schedule" which foodservice employees worked in the 1940s and 50s "...predated the federal Wage and Hour laws... They got the whole summer off with pay, but they made up for it by working seven days per week when college was in session" (Moody, 1995). Dining hall work scholarships continued to be available for students during the school year as well.

During the 1962-63 school year – not only did Registered Dietitian Jean Copper serve as part time Home Economics faculty – she also managed the Harrison kitchen and dining halls. "Miss Copper's staff includes an assistant, a food supervisor, a secretary, twenty cooks, bakers, dish-washers, and fifty-eight student waitresses." Since only 1097 people could be seated at any one time, it was necessary to keep to a strict schedule of shifts in order to feed all "1379 students, hostesses, and faculty members" who dined there (*The Breeze*, Oct 13, 1962). Copper and her staff were experiencing many challenges in the aging kitchen as they faced a growing student body, inadequate freezer space, and urgent need for the new kitchen and dining hall, anticipated in 1963. As Harrison's golden era of dining was coming to a close, the timely *Breeze* report by student reporter Barbara Reeves beautifully described the monumental work which the dining hall staff was accomplishing on a daily basis in the early 60s:

"Miss Copper and her assistants order food for Madison in staggering proportions. In one day, we use 500 lbs of roast beef, 1200 pieces of chicken, 500 lbs of potatoes, twelve crates of vegetables, sixty gallons of milk (for each meal), ninety dozen eggs, thirty-four gallons of ice cream, and other such figures which are equally enormous.

"Madison bakes all of its bread and rolls, and makes all of its desserts from 'scratch' – very few prepared mixes are ever used. For an average meal, the college's three bakers prepare forty-eight loaves of bread or 1496 rolls. Cakes and brownies are fixed in batches of from 1152 [to] 1360.

"The employees in the kitchen work one of two shifts – either 5:30 a.m. to 1:30 p.m. or 12:00 noon to 9:00 p.m. The dishwashers sometimes work until 10:00 or 11:00 at night. These people are working under the handicap of having no grills, deep-fat fryers or ranges. Most of their meat is prepared in one of the large ovens or pressure cooker-like steamers in the kitchen. There is also a large revolving oven, which provides a steady stream of efficient, even heat...

"...A great deal of planning and preparation goes into the food served in our dining halls, and we should all appreciate the excellent work that is being done by our dining hall staff." (*The Breeze*, Oct 13, 1962)

Despite the above well-deserved praise, any foodservice manager – yesterday and today – knows that it is impossible to feed large volumes of customers without receiving some complaints. The Breeze was and still is often the outlet for such comments. In a spoof "Letter to Santa" one student complained about chipped beef, apparently a tiresome menu item to students. The same student asked "Santa" for a deep fat fryer for the kitchen, echoing the campus dietitian's need for new equipment. (*The Breeze*, Dec 8, 1962) A series of letters to the editor that same winter expressed other irritations of students in the dining hall. A waitress complained about fellow students "lingering" at meals. She added, "Lingering in itself would not be so bad if those people had the consideration to stack their dishes before they leave." (*The Breeze*, Dec 8, 1962). While this may have been necessary for moving diners in and out in a timely manner – and for student servers to get their work done in time to get to class – this tight schedule apparently bothered students who felt rushed through their meals. After one freshman wrote in complaining about not getting enough food to eat, another student waitress staunchly defended the dining hall and cited the difficulty of precise forecasting: "[If] We set up 75 tables, 64 might be full. Naturally, if we only set up 64, 75 will come. It's no one's direct fault; it is just not always possible to outguess the student as to whether or not he will decide to come to a meal." (*The Breeze*, Jan 19, 1963). The same freshman clarified in a counter-response that she was not criticizing waitresses, cooks, or the food – but that "...more food should be planned so that everyone should have enough." (*The Breeze*, Feb 9, 1963). It appears that male students – who still lived off-campus in the 60s – ate in separate shifts. One male student complained about the "almost complete segregation of male students" in the dining hall "for the said purpose of 'keeping track of the men.'" (*The Breeze*, Sept 28, 1963). The Sunday packed suppers continued to suffer a lack of popularity into the early 60s as well, and occasionally earned a public complaint. (*The Breeze*, May 16, 1964).

Alumna Linda Leffel lived on campus during her freshman (1962-63) year, and in an interview recalled the family-style dining in Harrison Hall. There was a very specific routine that had to be followed. Students were expected to be prompt in arriving at the dining hall for meals and, according to Leffel, were required...

“... to gather, five minutes, before, and, when they opened the doors, you had five minutes to get in and be seated and then they closed the doors, and if you were late you didn’t eat...the routine was, you came in, sat down, your plates were brought to you on a cart and your silverware, and the first person passed one, and passed them around, and same with the silverware and when you finished your meal you had to scrape your plates and restack them and they came around with a cart to get them, they would stop once and see if you wanted seconds if you had extra food, and, no one was to leave until all the plates were stacked, and picked up, and then you could ask to be excused...” (Leffel, Interview, June 8, 2004).

Mealtime prayer had continued to be a tradition into the early 60s, according to Leffel: “I do remember that ... you ... stood at your table until the blessing was said, and then you could be seated, and ... nobody, ate or did anything until that was, taken care of...” (Leffel, 2004). While mealtimes in Harrison were not leisurely enough to “hang around,” Leffel reminisced about waiting in line for the doors to open.

“...*before meals* was a gathering time, and the downstairs of Harrison Hall was, was a large open area and it had two staircases, one that went to the right, and one that went to the left, and they went you know, up and around, and ...double doors were at both the stairwells, and students would gather ... beforehand to make sure that they were there when the doors opened and closed, and to kill the time in-between, we would ... sing spirit songs, and ...the freshman and sophomores of course would try to out-do each other on the volume, and ... that was always a lot of fun, and [when] the doors opened the singing stopped, and everybody, you know *charged* the doors...” (Leffel, 2004)

Leffel remembered enjoying good food in the dining hall that year; her favorites included grilled cheese with tomato, macaroni and cheese – and even pork chops on some weekends. She further recalled that “...they had *excellent* coffee, it was worth getting up ... and ... going across the Quad to get your morning coffee...” (Leffel, 2004). She added that important announcements were made in the dining hall, so that if you skipped meals you risked missing important social news or academic information. In later years she would commute as a day student, and had great appreciation for the Tea Room as a respite for an occasional meal or snack.

Thus in the early 60s, Harrison Dining Hall remained an important “nerve center” for the student body. This would soon change with building of the new dining hall in 1964.

Judith Stryker, who attended Madison College from 1961 through 1964, and agreed that the bagged sandwich suppers were unpopular. “Most of us only ate the cookie and fruit,” she wrote. At dinner time, she recalls gathering outside Harrison dining hall and rushing in to her assigned table, and family style service. “We ate, talked, and stayed at the table until everyone at our table was finished.” Her favorite dessert was “Frozen Peaches.” (Stryker, Oct 26, 2004, Letter to author).

Could Linda Leffel and Judith Stryker have enjoyed desserts baked by Nelson Hoover? Quite possibly. Here was a gentleman who started working in the kitchen when Samuel Duke was college president, and continued through the Carrier years until retirement in 1987. In an interview with Chris Bolgiano in 2003, Hoover described how he started as a dishwasher at the college in 1945 and worked his way over the next ten years or so into the bake shop, first as potwasher, “cleaning up after the baker” – and eventually to assistant baker in the Harrison Hall kitchen on the third floor of the building which also housed the “Junior Dining Hall” (seniors ate on the first floor). When Gibbons Dining Hall was built, Hoover continued as assistant baker until head baker Jess Edwards retired. Thus after twenty or more years, Hoover became head baker – all the way from dishwasher in 1945. He recalled working a seven-day week for thirty years. A baker’s work day started at 5:30am. In the early years at Harrison hall when the campus was feeding 1750 people, he recalled making 60 to 70 loaves of bread “to start them out,” and “12 to 16 pans of rolls, [with] 72 rolls to a pan.” Sheet cakes were also baked daily, the volume depending on “how big a crowd they had that day, how busy it was.” While in Harrison, he remembers having four to five student assistants he called “‘Institution Girls,’ where they learn to be dietitians.” The student workers would “take the food in on metal trucks” and wait on tables of eight. Pest control was apparently a challenge in Harrison Hall. Hoover recalled large rats with tails “a foot long. We’d try to kill them with brooms and it would hardly stun them.” He believed the elevator shaft to be their entry. Waterbugs were also a problem and had to be exterminated – but particularly memorable was a more unusual intruder – a tarantula was discovered that “covered the whole bottom of a quart jar.” When asked what happened to it, he replied that he thought it was sent to the Biology Department. (Hoover, Interview with Chris Bolgiano, Mar 25, 2003).

Figure 30. Campus aerial view taken in 1960s before building of Gibbons Dining Hall. JMU Historic Photos Online. Written on back: “Early 1960s”.





Figure 31. "Sports attire" permitted in Tea Room in 1963. *The Breeze* April 6, 1963. Caption: "NO, THIS IS NOT AN APRIL FOOL LEFTOVER – Sports attire may now be worn in the tearoom until 9 a.m. without a coat; after 9 a.m. sports attire may be worn with a long, buttoned coat."

Students learned in December 1962 that the local Nielsen Construction Company had submitted the lowest bid of \$896,956 for the new dining hall, to be built on what was the southeast edge of campus, behind Wilson Hall. "The dining hall is to be circular in shape and departs from the existing architectural style of the campus." (*The Breeze*, Dec 8 1962).

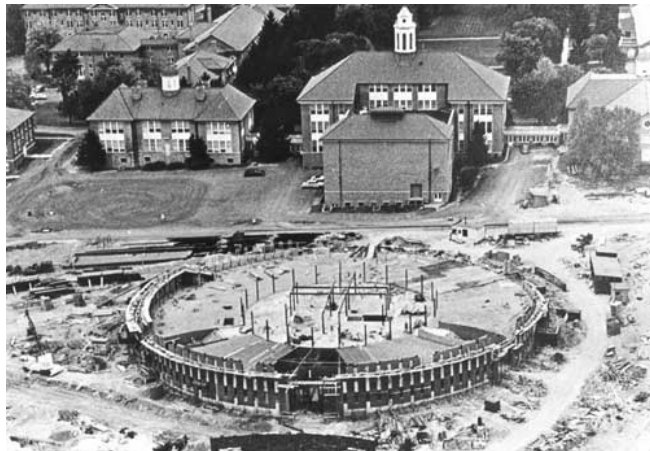


Figure 32. Construction of Gibbons Dining Hall in 1963-64. JMU Historic Photos Online.

Despite a "strong sentiment among some state officials to expand Madison's existing dining facilities in Harrison Hall rather than construct a new building... Miller prevailed" (Hilton in *Daily News-Record*, Mar 14, 1983, p 4). The new dining hall, open for business beginning June 15, 1964, was front-page news in September of the 1964-65 school year. *The Breeze* reported its final cost at \$1,100,000, and estimated that "... 950 students were served during this week and by September 16th approximately 1570 boarding students enrolled and will be served meals during the first semester at Madison College." (*The Breeze*, Sept 26, 1964). Jean Copper was to continue her responsibility as manager, having her office on the first floor. Here were features of the new dining hall as described by the paper:

“The main kitchen, equipped with modern stainless steel equipment, is located on the first floor in the center of the six dining rooms. It is arranged so that each of the dining rooms can be equally accessible to the central kitchen...

“There has been installed in the center office space a communication center for announcements to employees and to students in the dining rooms. This equipment signals all classroom periods...on the first floor there is a conference dining room which will seat 24-36 people.

“The ground floor includes an enclosed receiving ramp, receiving office, bake shop, vegetable and meat preparation rooms, walk-in refrigerators for the preparation areas, a large dray storage room, as well as locker rooms for employees and waitresses, a serving room, an employee dining room and several small storage rooms.” (*The Breeze*, Sept 26, 1964).

The new dining hall would also temporarily house the “bookstore, post office, lounge and snack bar” (Moody, 1995), thus moving the main communication hub from Harrison to D-Hall. In May of 1964, *The Breeze* posted a nine-period lunch schedule planned for the 1964-65 school year, “In order to utilize the cafeteria service for the noon meal and to make optimum use of our classroom space...” (*The Breeze*, May 16, 1964). Students could choose between one of three lunch periods between 11:30am and 1:30pm. The majority of the meals would now be served cafeteria style – except for Monday through Thursday dinners, which continued as traditional family style, with assigned seating. Men would still eat in a separate dining room for the weekday dinners – and for the first time, all on-campus students “must have identification cards from the Business Office to be served in the cafeteria.” (*The Breeze*, Sept 10, 1964).



Figure 33. “Madison’s New Cafeteria.” *The Breeze*, Sept 26, 1964.



Figure 34. Students wait in line at D-Hall in 1968. From 1968 *Bluestone*, with caption: “The shortest point between your dorm and dinner is a line.”

The new dining hall was named after Howard K. Gibbons, who in 1959 had been described as “having given over thirty years of remarkable service in handling the financial affairs of the College” (Dingledine, p 163). In 1962, *Breeze* reporter Kyle Stirling recognized “his 37th fiscal year as business manager of Madison College.” He was further described as fiscally conservative, and was well-respected by the administration for his “sound business management and planning over the years.” (*The Breeze*, Sept 17, 1962).



Figure 35. Howard K. Gibbons.
Dingledine, photo plate between
pp 50-51.

Despite the improvements in facilities, equipment, and seating capacity offered by the new dining hall, students still experienced crowds, and having to wait in long lines – and occasionally aired problems with the foodservice in the school paper. “Why can’t Madison students eat their breakfasts? Because the long, frightening line leading to the food is discouraging to anyone with an 8:00 class who arrives at 7:25,” complained two students, who also asserted that more waitresses should be hired, and more of the new dining rooms should be utilized. (*The Breeze*, Oct 3, 1964) After a year, crowded conditions appear to have continued in the new facility especially during the family-style dinners; this prompted an investigation by the Student Government, with an accompanying editorial calling for fellow students to show better manners. Students were described as “pushing and shoving” in order to get a seat with friends. In the same editorial while it was acknowledged that the food overall was improved, it was “often cold” and at times “there is not enough at the six o’clock meal.” (*The Breeze*, Oct 23, 1965) This concern was echoed the following week by another student who complained to the editor that from his perspective, waiting in long lines of hungry students who mobbed the doors once opened, was rewarded with small portions, no seconds, poor service and “hopefully edible vegetables...” He sometimes was compelled to “retire to Doc’s, where human-sized portions of wholesome food may be obtained.” (*The Breeze*, Oct 30, 1965). The same student wrote the editor again the next month, commenting on the vandalism of a sandwich machine near the post office which he attributed to inadequate meals in D-Hall. He made a further case for “more satisfying meals and seconds upon request, particularly for the men students, and especially at seated meals.” (*The Breeze*, Nov 16, 1965). While another student took exception to the scalloped chicken meal she was served in January of 1966 (*The Breeze*, Feb 12, 1966), it is interesting to note here that dinners were now being served on Sunday, which must have been a welcome change for most students – from the unpopular bagged suppers.

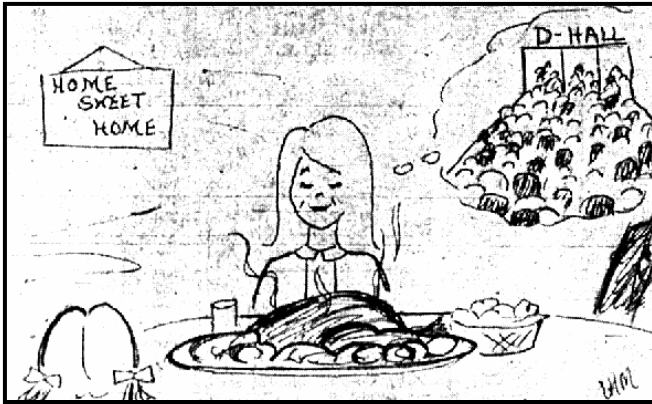


Figure 36. 1965 *Breeze* cartoon depicting student at home for Thanksgiving holiday, presumably relieved to be away from the long lines at D-Hall. *The Breeze*, Nov 23, 1965 with caption: "Thank Goodness"



Figure 37. Service line at D-Hall in 1968. From 1968 *Bluestone* with caption: "Oo-o-o...Did that flounder wink at me?"

Figure 38. Student partakes of hot soup in D-Hall. From 1968 *Bluestone*, with caption: "Open mouth, insert Senate beans." According to Angela Ritchie, this hearty soup is still on the menu at JMU.



Figure 39. Student checks menus posted for D-Hall in 1968. From 1968 *Bluestone*, with caption: "Hm-m-m... Monday, roast beef and rice; Tuesday, Swiss steak and rice; Wednesday, country-fried steak and rice; Thursday, Chow Mein..."



The Ronald Carrier Years (1971-1998)

The opening of Warren Hall as the new student center in 1971 not only welcomed Madison's 4000 students (Moody, 1995), but also its new president, Dr. Ronald Carrier and his wife. "Named for former Dean Warren, the center would house a bookstore, dining facilities, post office, meeting rooms – and student support services. [The SGA] pulled out all stops to hold an inaugural ball there, welcoming the Carriers and bidding farewell to the Millers" (Jones, p 162).

The new dining facility, known as Dukes Grill, was located on the top floor of Warren Hall where Madison Grill is today. Moody described it as a "child of the old tea rooms and forbearer of today's PC Dukes..." This was a significant change for foodservice on campus. "Fast food on campus, take out food, dining contract transfers and a separate lunch room aimed at faculty and staff were all pioneered at Dukes Grill. It also sold considerable quantities of beer during the free-wheeling 1970s and early 1980s. Meanwhile, Gibbons Hall was remodeled into a foodservice facility exclusively" (Moody, 1995).

At the helm directing campus foodservice in the early 1970s (through 1992) was Robert Davis Griffin. Hank Moody (now Controller for JMU Dining Services) – who was hired by Griffin as Assistant Manager for Dukes Grill in 1978 – described him in an interview as:

"...a very unusual man, some might say eccentric, but he was, a man who was ahead of his time... and...[a] very influential man in the food industry in... college food service because he was always looking for creative things to do...I can remember... the director over at UVa would occasionally call him up and say 'Bob what are you doing over there *now* that I'm going to have to copy sooner or later?' ... he ran quite a good food service... he was all for entertaining the students, having a good time, and building the reputation of the place...he was a great guy to work for, and ... I don't think *any* history of Dining Services would be complete without mentioning him...Because he was ...just a *tremendous* leader..." (Moody, Interview, Nov 16, 2004)

Figure 40. Long lines at D-Hall in 1970s. Waiting in line for meals would continue to be a problem as the student body continued to grow. JMU Historic Photos Online. Written on back: "Rush Hour at Gibbons Dining Hall ca. early 1970s"



Moody and others recalled many of the creative Special Event Dinners that were put together during those years under the management of Griffin. Not only were the menus genuine to the themes, but realistic props were included. Among these were:

- “Never Get Rained On Parade” circus dinner which included cotton candy and floats created by student groups, along with the JMU marching band.
- Civil War dinner with reenactors and artillery.
- Petting zoo dinner with real farm animals.
- Yearly lobster dinners – with live lobsters flown in from New England.
- LBJ (Lyndon B. Johnson) Ranch dinner with an actual buffalo roast.
- Russian Kiev dinner using real silver and serving genuine caviar, Russian tea and pastries.
- Jess’ Hot Dog Night dinner which was part of the “Restaurants Famous Within 10 Miles” series; Gus from the locally famous Jess’ Hot Dogs agreed to come and make his hot dogs on campus for the students. One retired foodservice staff member in an interview recalled: “They brought his booth and his television to the dining hall, and he prepared his special chili sauce, because he didn’t want to give up his recipe. And they served small Cokes from a small Coke cabinet, and they made French fries in lard like he did, and French apple pie – you know, they bought it from the same place he did.” (Food Service Employee Interview with author, Aug 23, 2005) Campus nutritionist Michele Cavoto, also recalled this theme dinner, and added in an interview that as a Registered Dietitian, this “was a very much out-of-the-box experience for me...” but was consistent with her nutrition education role to teach that “*all* [foods] can fit, you got to teach them how to have fun with those foods but how to also pull in the reins and have a pretty normal day-to-day healthy, intake...” (Cavoto, Interview with author, Nov 14, 2004).

Gibbons Dining Hall

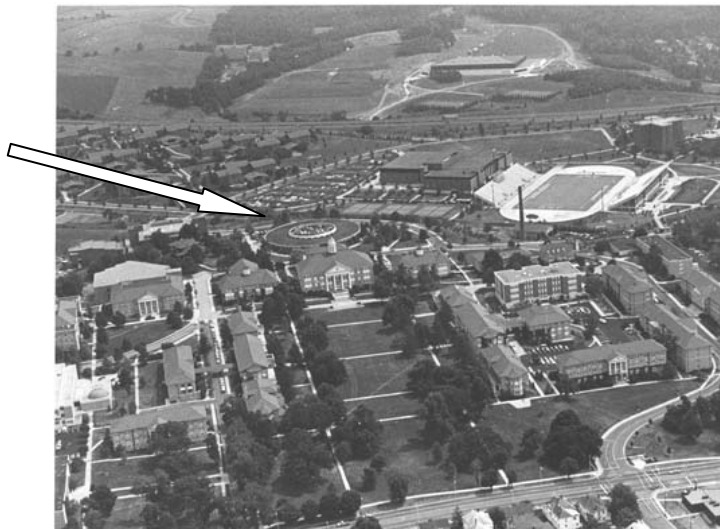


Figure 41. Aerial view of campus in mid-1980s showing Gibbons Dining Hall. JMU Historic Photos Online.

Willingness to change and respond to student needs began to improve student opinion of campus dining, and earn the campus dining service national recognition more than once in the coming years. “The 1970s through the mid 1980s were dynamic years for Dining Services,” reported Hank Moody. The same decade during which Madison College became James Madison University (in 1977):

“Besides opening Dukes Grill and Salads Plus, the department launched many other campus business ventures and services, and it gained a national reputation among college food services for innovation and good food. The Steakhouse, automatic vending and service machines (including copiers and residence hall washers and dryers), concert and sports concessions, a central warehouse, the computerized student identification system (now known as JAC), debit cards, pioneering customer relations techniques, Conference Services, the JMU Summer Dinner Theatre, and Mr. Chips Store were among the department’s new service and innovations in those years. A few no longer exist, such as Dinner Theatre which closed in 1993 after 17 seasons, but most of them are still thriving and some have been spun off to other departments...” (Moody, 1995).

Leigh Ann Hallowell graduated from James Madison University in 1978 and remembers good food and friendly staff at D-Hall. She lived in Chappellear Hall and later Dingledine Hall – in what today is the Village, but in the 70s it was called “N-Complex”, so-named “because it was new...” In those days the student dorms still had resident house-mothers who would join the students for meals in D-Hall. She recalls the hike up the hill to D-Hall, and having to show a picture ID to get in. The dining hall was open throughout the day and into the evening, so that she was able to eat there and also meet friends and study in between classes, as there was a study hall in the building. She enjoyed getting to know the women who worked in the dining hall. “...they all knew you, and, you know, it was... nice, you felt more like a family, it was not as big of a campus...” Hallowell loved the food. “...the food was... *really*...good...it was my *favorite part* of it all and I gained, like the freshman fifteen!” Among her favorite memories were baked apples, fresh hot rolls and Sunday dinners:

“...they made these *rolls*, I still talk about the rolls, but they made this *big pan*, it was like, a *huge* commercial cookie sheet, it was like full of these rolls and they would just *pop* the whole pan out, and they were *right* out of the *oven* and they were, so good I can still... taste them...[Sunday dinners] usually...would be, you know, something *really* good, a lot of times it was turkey but with *all* the trimmings..., mashed potatoes and gravy and stuffing and cranberry sauce, and... once at the end of the semester they usually had *steak night* and they would have steak and ... baked potatoes, and sour cream... and... all these home-baked things, it was just really good...” (L Hallowell, Interview with author, Oct 22, 2004)

Figure 42. Hill between Warren Campus Center and Entrance 4 of Gibbons Dining Hall in early 1980s JMU Historic Photos Online. "Written on back: Students on hill next to Gibbons Dining Hall early 1980's. A popular student gathering place to sun, study, & listen to bands in front of the campus center."



Dr. Carrier was appreciated for making himself accessible to students and faculty; Jones reports that "He ate with students in the dining hall" (p 163), visited classes, and participated in a number of other campus activities. Hallowell also remembered Dr. Carrier's friendliness to the students. "...everyone would sit on that side of the hill [by the campus center]...you would see him around campus all the time, and he would have big boxes of candy and he would just throw the candy up to the students on the hill and was kind of known for that..." (L Hallowell, 2004).



Figure 43. Student perspective on the new ID system. 1979 *Bluestone*, photo with caption.

For a brief period of years – including when Hallowell attended JMU – kegs were permitted in dorms, and beer was served on campus:

“I remember we used to go down to... [Dukes Grill] ... and that was when the drinking age was different so you could get *beer*... we could drink beer there, and Thursday nights were really *big*... everyone would be there and they would just sell *pitchers* of beer...” (L. Hallowell, 2004)



Figure 44. Students enjoying beer at Dukes Grill. 1979
Bluestone.

Terry Wessel, transferred to Madison College 1970 to complete a Bachelor's degree in Physical Education at Madison in 1973, and staying on to finish her Master's degree in 1974. She left to teach and pursue a doctorate, returning to JMU to become a professor in 1984. Dr. Wessel currently teaches in the Health Sciences Department. She also remembers the drinking age being 18 when she lived on campus in the early 1970s, and that students could get a beer right from the cooler and drink it with meals. She recalls chicken on the menu perhaps a bit too frequently. "...I do remember one week we had, variations of chicken *eleven* times, we were counting it..." She remembers the food as a southern style of cuisine with white bread – and she missed a greater variety of deli breads and meats that she was accustomed to at home. However, she did enjoy a yellow cake with a burnt-sugar top called "Lazy Daisy Cake." Also memorable was a food fight now and then:

"I do remember food fights in the dining hall...maybe it was Saturday afternoon, people had been out to parties drinking or something and then they would come, back to have a meal, and...you know, you'd hear the shout, it was kind of like Animal House type thing, I mean...people [would] start throwing mashed potatoes and things, it was just really bizarre... I only remember that on a couple of occasions..." (Wessel, Interview with author, Aug 23, 2005).

On such occasions, needless to say, Wessel did not stay long enough to describe the outcome. "...I wouldn't stick around..." she said. What really struck her when she returned to campus to teach in 1984 was the increase in variety of foods and in the dining options for students, which had all taken place in the ten years she had been away.

"...[JMU] students today... have so many options and the Dining Services... seem to be very receptive to student's requests, whether it's for vegetarian meals or, specific diets whether it's... vegan or religious restrictions, so, I'm really impressed with that..." (Wessel, 2005).

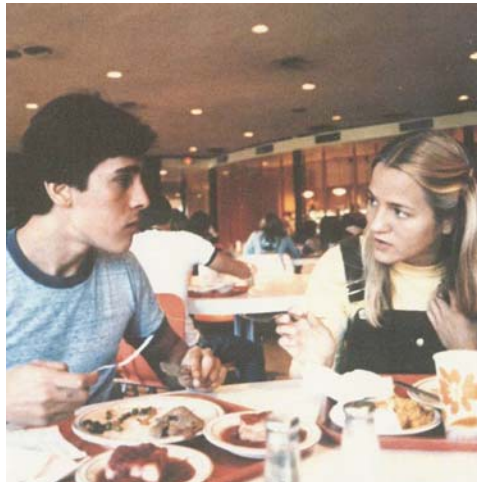


Figure 45. D-Hall scene.
1981 *Bluestone*.

Dolly Lawson, Director of Vending Services, has been employed by JMU since 1981. Not only has she witnessed the expansion of Dining Services as an employee, she is also a graduate of JMU, having attended from 1969 through 1973 as a Sociology major with a Political Science minor. She recalls a student lounge in D-Hall at that time, and one of her favorite Sunday meals being fried chicken. Students tended to eat with their roommates and suitemates; as a freshman, Lawson enjoyed the support and group belongingness that this provided. "...we had sophomores for our suitemates and that was a help, at least they knew the ropes and so we had someone to rely on..." Choices and portion sizes were more limited than today, and students used meal punches unless they ate at PC Dukes, where they had to pay cash. "JMU had very good food..." when she was a student, and she believes that Dining Services' "great reputation for food...[has] been a consistent thing throughout the years..." (Lawson, Interview with author, Sept 15, 2004).

Up through the mid-1990s Lawson was primarily in charge of Food Stores, filling requisitions by the different dining facilities on campus. As vending machine technology progressed and improved, it began to have an increasing presence on campus – and expanded her scope of responsibility. This included keeping up with varieties of food products in response to student food preferences over

the years, and eventually installing JAC card readers on vending machines as an added student convenience. One of her memories as an employee is participation in the Summer Dinner Theatre events, and the impressive gourmet dinners and desserts produced at D-Hall and other facilities.

“...we didn’t really make money on it, but it was something to occupy us and give us some challenges and to also display to the community not only what Dining Services could do, but also, allow the community to participate, in something that the university... produced... and it... brought us a lot of good publicity, in the community, [because] people would talk about it from year to year...” (Lawson, 2004).

During his years at Gibbons D-Hall, Nelson Hoover also baked for the Summer Dinner Theatres in the 80s and 90s. “We had seven special desserts just for that.” His recollection of special desserts included carrot cake, and a chocolate cake topped with chocolate chips. He added, “We’d cook cheesecake, pecan pies... parfaits, and ice cream cakes...” Hoover found the new dining hall to be an improvement in terms of space and equipment, but admitted, “Tell you the truth I got lost a couple of times in it.” He enjoyed the people he worked with in the bake shop. “We had what we called the Bake Shop Quartet, we would sing...we’d have a big time and the day went faster of course...you feel good, [you’re] getting along good...Even the bosses would come in and we’d play checkers...” As the years progressed toward his retirement in 1987, Hoover found himself baking less bread and baking more desserts, as the foodservice began purchasing more bread products. “I guess it got to the point it was cheaper to buy than it was to make,” he said. (Hoover, 2003).

Expansion of JMU Dining Services from the late 1970s to the present is best documented in the form of a timeline, with help from *Bluestone* yearbooks 1978 – 2006, information from Angela Ritchie, current Marketing Program Manager of JMU Dining Services, and Hank Moody’s Dining Services history written in 1995. Where needed, details have also been inserted from other sources.

1977-78

“JMU continued to grow, and Dining Services opened a third location on the ground floor of Chandler in 1978. That dining option, known as Salads Plus, is little changed [in 1995] except for the addition of breakfast and its name, which is now Mrs. Green’s.” (Moody, 1995)

1978-79

Off-campus favorite dining establishments included Burger King, C & E Diner, Donut King, Jess’, Luigi’s, McDonald’s, Spanky, and The Pub. (1979 *Bluestone*).

1979-80

“An article in November D-Hall Digest dubbed spaghetti night a definite crowd pleaser. On these nights, about 3900 people are fed, as compared to 3500 on an average night.” That same year, dining hall monitors had to be employed to prevent further “outrageous food fights” which “caused terrible messes for the employees to clean up...” (1980 *Bluestone*, p 395) “Catering operations moved into Chandler” Hall in 1979 (Moody, 1995).

1980-81

“Now a student can choose between D-Hall, Dukes Grill, the Eatery, Salads Plus, the Doghouse, and the Steakhouse for meals...The menu served at D-Hall is decided upon by student surveys conducted by the dining managers. The chosen entrees are passed along to Jean Copper, resident [dietitian], who balances the remainder of the menu.” (1981 *Bluestone*, pp 62-63) The Eatery (Entrance 1) was a “make-your-own-sandwich” deli created to “relieve long lines” at other D-Hall entrances (Moody, 1995). The Doghouse was a temporary hotdog stand near the stadium. Dukes Grill was a fast food operation on the top floor of Warren Campus Center. Salads Plus was extremely popular with its atmosphere and “wide-selection salad bar, homemade soup and bread, and often a chef’s special.” The Steakhouse was a reservation-only fine-dining option located in Entrance 6. At this time D-Hall “seats 1400 and serves approximately 3500 per meal” (1981 *Bluestone*, pp 62-63). In the meantime, Hotel Restaurant Management students offered a daily luncheon for 65-70 faculty in Hillcrest Hall, as part of its Commercial Food Production course (1981 *Bluestone*, pp 186-187). In that same decade, the Living Sciences (formerly Home Economics) Department prepared meals for faculty and staff in Moody Hall as part of its Quantity Food Production course.

1982-83

“D-Hall does not serve powdered eggs! At one time fresh eggs were cracked each morning: today D-Hall uses frozen whole eggs” (1983 *Bluestone*, p 99).



Figure 46. Cracking dozens of eggs in the 1950s or 60s. JMU Historic Photos Online.

Mid-1980s

“JMU’s student body grew to over 8000 students by the mid 1980s, and crowding became a serious problem in dining facilities. Gibbons Hall, which was designed to serve 2400 students, was often packed with over 4000 per meal. Dukes Grill, with only 200 seats, commonly fed 1500 per meal, and Salads Plus, also with 200 seats, served more than 600. Students waited in long lines at meals, and they frequently complained about it” (Moody, 1995).

1985

“Crowding was...reduced in 1985 by remodeling the old Dukes Grill facility in Warren into The Steakhouse at dinner and the Hot Dogger at lunch. Both operations were transplanted from Gibbons, where they had been established a few years earlier. One section of the former Dukes Grill was partitioned off to become the University Club, a 40-seat, cash-only, table service restaurant. It was aimed at faculty and staff, although students were also welcome” (Moody, 1995).

1986

“...PC Dukes opened in the brand new Phillips Center. It was designed to serve take out fast food, which had grown into an American dietary staple during the previous two decades. Right from the start, PC Dukes was a popular and busy foodservice unit, and it relieved most of the crowding pressures at both Gibbons and Chandler Halls” (Moody, 1995).



Figure 47. PC Duke's kitchen scene. 1986 *Bluestone*. (Photograph: Simmons).

Figure 48. “Another D-Hall worker smiles as she spoons up what we think might be chicken.” Photo and caption from 1989 *Bluestone*. (Photograph: Sheehan)

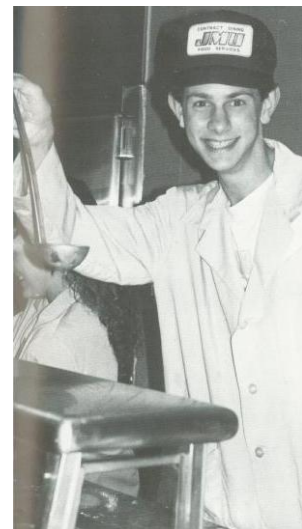


Figure 49. “We don’t trust that smile – what’s in that ladle anyway?” Photo and caption from 1989 *Bluestone* (Photograph: Sheehan)

1991-93

Mrs. Greens and the Steakhouse were still popular in the early 1990s. Pepe's served Mexican food in the top of Warren Campus Center, and some students were not happy that it had replaced Top Dog. However, "American Pie compensated by serving hot dogs." (Seldon in 1992 *Bluestone*, p 53). Pasta Uno served Italian food at Entrance 1 of D-Hall. Students loved the Steakhouse with its restaurant atmosphere and excellent menu. "Diners chose from either steak or chicken as the entrée, two vegetables, a salad bar, drinks and gourmet desserts...The best nights are when they serve French silk pie, grasshopper pie or the chocolate mousses" (Seldon, p 53). The author recalls during these years Entrance 1 at lunchtime became Souper One, where faculty and staff could get sandwiches, salad, and a selection of hot food. Then it would re-convert to student dining for the evening.

In 1992, Dining Services moved from self-operation into a new era of contract operation (Cavoto, 2004). "JMU administration contracted with Marriott Management Services to take over management of the Dining Services Department. Previously, the entire staff of Dining Services had been JMU employees, including the director. The management agreement...put a Marriott employee in the director's role, as well as providing Marriott management personnel in a half-dozen other positions." (Moody, 1995) Both Moody and Cavoto indicated that this was both a unique and successful arrangement – which appears to be corroborated by continued glowing reviews by students in the yearbooks of those years.

1993-94

The "Freedom Plan" was introduced, a dining plan which "allowed one to eat in Gibbons Dining Hall at any time of the day as many times as he or she wished...The regular 20 meal plan was still available along with 14, 7, and 5 meal plans" (Hawk in 1994 *Bluestone*, p 62). Students still enjoyed Mrs. Greens and the Steakhouse – including Kristin (Wehrmeister) Fahy, who attended JMU from 1993 to 1997, then later from 1997 to 1999 (Fahy, 2005). Additional cuisines included Amigo's, Mama Mia's which "offered a foreign flair," while "Nature's Bounty offered vegetarian entrees, and American favorites were found in American Tour" (Hawk in 1994 *Bluestone*, p 62).

Figure 50. "The picnic tables on the lawn outside Duke's provide an open atmosphere for food and conversation." Photo and caption from 1992 *Bluestone*. (Photographer: Fineo).



1994-95

"In 1994, [the] larger faculty/staff restaurant in Gibbons, known as Souper One, was moved to Warren to combine with and form an expanded University Club. The student lunch service was forced out by this move, but a new and larger one called Let's Go! was opened at Gibbons in Souper One's former space. In the same year, Door 4 Subs also opened in Gibbons, and it quickly developed a large clientele" (Moody, 1995). The "retro" décor of the 1950s and quick service made Door 4 Subs popular with students, faculty, and staff alike. Fahy (2005) "loved" Let's Go! Also added that year was Lakeside Express in Chandler Hall, which "served primarily deli sandwiches and pizzas, but also had other delightful treats such as cookies and brownies" (Roswal in 1995 *Bluestone*, p 126). Students could also call in "to-go." Students appreciated using Dining Dollars, "which saved them a punch for another meal" (Roswal, p 126). Off-campus favorites listed for that year were Clayborne's, Little Grill, L'Italia, Spanky's, Luigi's, and Papa John's Pizza (Chaudhari in 1995 *Bluestone*, p 87).



Figure 51. "Brian Cochran enjoys the buffet of food offered at the Pig Roast during Homecoming weekend. Godwin Field was covered with students who stocked up on all-you-can-eat food." Photo and caption from 1995 *Bluestone*. (Photographer: Lane).



Figure 52. "Father and son load up on condiments before heading back to their seats at the football game. The concession stands offered snacks or a quick meal for those who did not eat before the game started." Photo and caption from 1995 *Bluestone*. (Photographer: Simpson).

1995-96

"Some students their meal punches regularly, while others used declining balance accounts such as FLEX, Dining Dollars and Dining Dollars Gold" (Ballard in 1996 *Bluestone*). While the Steakhouse remained popular, other facilities were often crowded (Figula in 1996 *Bluestone*, p 35).

1996-97

Students remembered the 96-97 school year as a crowded one in the dining halls, in part due to admission of “over 500 more freshman” to JMU. Students began the school year with long lines and 20-minute waits to get into D-Hall and PC Dukes. “To cut down on the traffic at all the eating establishments on campus, dining services offered incentives to eat during ‘off hours’” (Thompson in 1997 *Bluestone*, p 108). A food court was introduced in Entrance 1 and named Market One, and soon became very popular. It featured Healthy Choice deli, Casa Ortega tacos, and Stone Willy’s specialty pizzas. Amigo’s which had left D-Hall, re-opened by popular demand, this time in Warren Hall. Pizza Peddlers introduced on-campus pizza delivery, and a small snack bar called Megabytes opened in the recently-built CISAT building on the “upper” side of campus (Morris in 1997 *Bluestone*, p 159). It is notable that several of the “best thing[s] about spending four years at JMU” dealt with campus food: “[Mandy] Bradley finds pleasure in Mrs. Greens, peppermint patties in the vending machine...Amy Hans, a sophomore, noted the variety of available cereal at D-Hall as a major plus for her, and junior Rachel Roswal mentioned Taylor Down Under as her favorite place” (Bailey in 1997 *Bluestone*, p 164). When she returned to JMU, Kristin Fahy found the TDU snack bar “a great place to go between classes” (Fahy, 2005).



Figure 53. Family dines together at PC Dukes on Parents Weekend. 1997 *Bluestone*. (Photographer: Daniels)

1997-98

Students were willing to wait a half-hour to be seated for a relaxed meal in the Steakhouse, still ever popular. This facility had now expanded its menu to include Caribbean, Italian, and vegetarian entrees. French silk pie was still a favorite dessert. (Greenleaf in 1998 *Bluestone*, p 165). Continued growth of JMU and of Harrisonburg meant a wider variety of off-campus eateries, and new favorites. In addition to old favorites, others were listed that year as popular places for students – including Artful Dodger, Biltmore Grill, Boston Beanery, Chili’s, Key West Bar and Grill, Pargo’s, Ruby Tuesday’s, and Texas Steakhouse (Sherrard in 1998 *Bluestone*, pp 82-83).

The Linwood Rose Years Begin (1998 to Present)

2000-01

"In July [of 2001], the university signed a contract with Aramark Dining Services. Submitting a higher bid in their contract proposal, Aramark won the dining service contract over Sodexo Marriott, the university's former provider. The new contract gave Aramark dominion over the various campus dining services for a period of ten years" (Mendelius in 2001 *Bluestone*, p 77). Chick-fil-A Express was introduced to D-Hall that year, and Krispy Kreme to Market One, which "underwent a complete facelift, with Tortilla Fresca and Sbarro replacing Casa Ortega and Stone Willy's, respectively" (Mendelius, p 79). East campus also experienced a changing of the guard in its food court. "The Festival welcomed Cranberry Farms and Bene Pizzeria to replace Rocktown Farms and Stone Willy's. Java City, a new coffee bar, was added downstairs...UREC received Freshens, a smoothie bar, in place of the vending room" (Mendelius, p 79). Melissa Hollowell, who attended JMU in 2000-2001, ate mostly at Festival, but enjoyed eating at Madison Grill (formerly the Steakhouse) for special occasions (M Hollowell, Interview with author, Oct 22, 2004). Buffalo Wild Wings had become a popular off-campus eatery, according to Hollowell (2004). Author's note: This establishment had previously been JM's, also popular with its convenient location across from the Main Street entrance to campus. Generations before this had been the same location of Doc's Tea Room, mentioned frequently in the *Schoolma'am* of Madison's early years.

Figure 54. D-Hall service area in May 2001 before renovation. Photo Courtesy of Aramark.



2001-02

In the summer of 2001, Dining Services took on the monumental task of completely renovating the main dining room in D-Hall. Begun in June, it was completed in phenomenal time by August of 2001. Students returning for the 2001-2002 school year walked into the Fresh Food Company dining room. In March, 2002, the College Center Ballroom was completed on East campus, and a new Catering facility was built to provide food and beverage service to the ballroom and neighboring conference rooms (Angela Ritchie, Personal Communication, 2007).

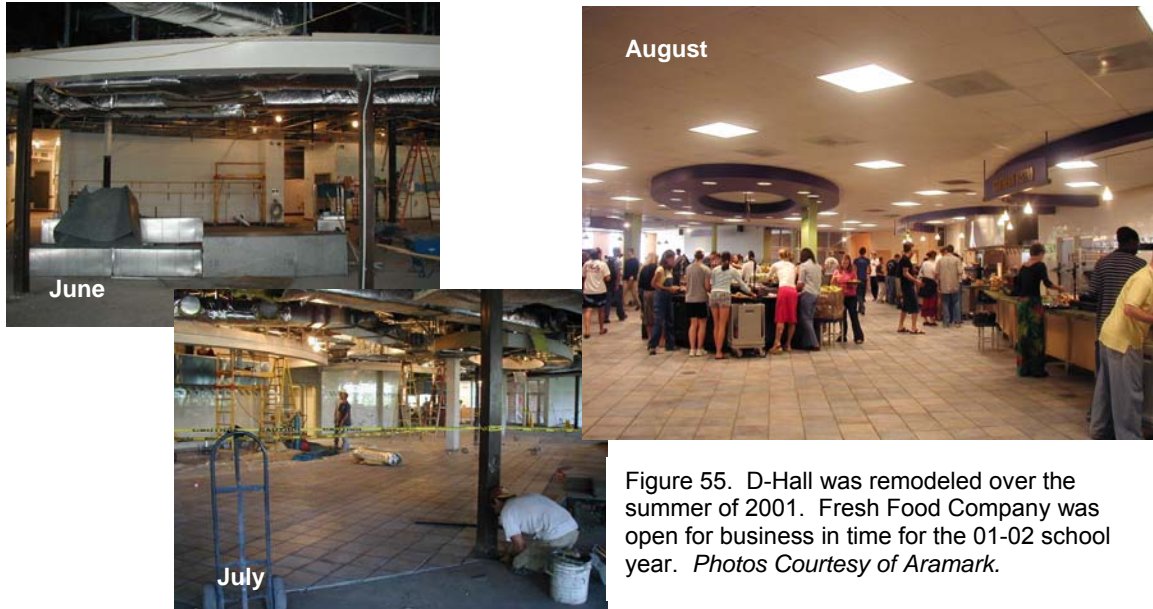


Figure 55. D-Hall was remodeled over the summer of 2001. Fresh Food Company was open for business in time for the 01-02 school year. Photos Courtesy of Aramark.

Students had mixed reactions to the newly remodeled dining hall, due to general layout and seating changes. “D-Hall changed from a smorgasbord of buffet offerings to a multistational dining area. The spacious airy layout and new furniture looked nice, and visually [complement] the tidy food stations. Without the simple buffet lines, some students have been confused about where their favorite foods were” (Brooks in 2002 *Bluestone*, p 54).

2002-03

Festival dining facility expanded to accommodate the growing population of students, faculty, and staff on East campus (Ritchie, 2007).

2003-04

Sushi was introduced to JMU campus. Professional sushi chefs initially set up a station in Festivals; from here they were served directly to customers on site. The fresh sushi was also packaged and distributed to other locations on campus such as Market One (Ritchie, 2007). This year also heralded the entry of JMU Dining Services into the “Top 20 Schools With Great Food” of colleges and university campuses nationwide; JMU ranked 18th of 351 colleges surveyed in the 2003-04 edition of *The Princeton Review* (Lewis in *Daily News-Record*, Aug 21, 2003, pp 9,11).

2004-05

In 2004, Door-4 Subs was replaced by Einstein Brothers Bagels. That year JMU Dining Services had climbed to 11th place in the 2005-05 edition of The Princeton Review (Ritchie, 2007).

2005-06

The fresh sushi station was moved from Festival to a new dining facility built in what had been the Phillips Center Ballroom, right above PC Dukes. It was called Top Dog Café, and also included the Mongolian Grill and featured Starbucks. Yet another addition in January 2006 was Dog Pound Late Night Dining. JMU had further climbed to number 6 in the top ten campus dining services in the 2005-06 edition of the Princeton Review (Ritchie, 2007).



Figure 56. Mongolian Grill in the new Top Dog Café, completed in 2005.
Photo Courtesy of Aramark.



Figure 57. New dining facility opens in Memorial Hall, the former Harrisonburg High School building. *Photo Courtesy of Aramark.*

In an interview with the *Bluestone* that year, University dietitian Michele Cavoto praised the variety of options that made it possible for the JMU community to eat healthy as “phenomenal... I think that the variety that’s available on campus, the attention to nutrition and making sure there are healthy food choices in every dining option is well done” (Brown in *Bluestone*, p 116). The ability to retrieve nutrition information on campus food was also noted via Dining Services website, or as point-of-choice nutrition labels in certain dining locations. Even with healthy options being available, Cavoto cautioned that this could be sabotaged by the students themselves with high fat and/or sodium condiments, along with soft drinks being consumed at the expense of more nutritious beverages. She cited D-Hall, Festival, and Mongolian Grill as potentially the “healthiest locations” – not only due to variety, but that “made-to-order locations...put the nutritional options in the hands of the students” (Brown, p 117). Feedback from students is taken seriously by Dining Services. Data from “comment cards, SGA Food Committee meetings and the DiningStyles surveys conducted each semester” is used in recipe development (Brown, p 117). Author’s note: Special dietary needs of students have also been accommodated throughout the years by Dining Services in conjunction with the dietitian.



Figure 58. Fired Up at the Festival Food Court. *Photo Courtesy of Aramark.*



Figure 59. Sunrise Sunset at the Festival Food Court. *Photo Courtesy of Aramark.*

2006-07 and Into the Future

A new campus building, Memorial Hall – formerly the Harrisonburg High School – needed a dining facility of its own, being several blocks away from campus on South High Street. Major renovation to the old building produced the Corner Bistro, which was completed in August 2006. That same year the customer volume and popularity of salads at the Festival prompted installation of a touch-screen kiosk for made-to-order salads. The sushi station in Top Dog Café was moved downstairs to PC Dukes (Ritchie, 2007).

What's planned for the future? Quiznos will come to Mr. Chips in August 2007. The library being built on East campus will include a Java City coffee bar; it is expected to be open in the 2008-09 school year. A new dining facility is planned for Fall of 2009, located on Carrier Drive down the road from the Festival and across from the arboretum (Ritchie, 2007).

JMU Dining Services continues to face challenges as the Centennial approaches. Continued growth in student, faculty, and staff population will place even higher demands on feeding a campus community. One student still complained of a "mile-long line at D-Hall" (Finkelstein in *The Breeze*, Apr 24, 2007, p 11). Not all dining service employees are satisfied with salaries (Hopkins & Maher in *The Breeze*, Dec 7, 2006, p 1). JMU Dining Services recycles extensively, yet not all on campus are satisfied (Shelor in *The Breeze*, Feb 1, 2007, p 4). On the other hand, they are greatly appreciated not only for their dependability in staying open during winter storms – but also providing overnight lodging for those employees who must stay to work in the dining halls during storm closings (Searson in *The Breeze*, Feb 19, 2007, pp 3-4). Dining Services has also been applauded for switching to trans-fat-free fryer oils (Searson in *The Breeze*, Feb 12, 2007, pp 1,4).

In the 2006-07 edition of The Princeton Review, JMU Dining Services made it again to the top 20 campus food services nationwide – this time placing 7th out of 361 colleges and universities surveyed (Bowser in *Daily News-Record*, Aug 28, 2006, p 7). JMU Dining Services has and continues to earn a respected reputation for quality and variety of food – and responsiveness to the changing culture of the students it has been serving for a near-century.

For the latest in what JMU Dining Services has to offer, the reader is recommended to consult their website at: <http://www.jmu.edu/dining>

Readers are also encouraged to read the full interview transcripts of the Oral History Interviews which accompany the print copy of this paper.

Author's Final Note

During my years as a faculty member in the Health Sciences-Dietetics Program (where I teach Quantity Food Production and Food Service Systems), JMU Dining Services has always been responsive to requests for field trips and tours of dining facility and food stores – and for guest teaching engagements. Three individuals who played a significant role in the experience of my students in the early to mid 1990s were Joe Erickson, past Associate Director of JMU Dining Services, Dolly Lawson, Business Manager, JMU Dining Services, and Chef Steve Mangan. Dolly welcomed Food Service Systems students to the Campus Food Stores more than one occasion, to learn about food purchasing and storage. For several years in a row, Joe welcomed 30-40 students in the Food Service Systems class to D-Hall or PC Dukes for a one-hour tour of the facility and providing a valuable reality-check for the students. Joe would also come to the class on occasion, once reviewing the commercial kitchen floor plans that students were creating for their Layout & Design projects. He provided me as an instructor with the same reality checks for assignments and lecture material. Steve Mangan not only conducted master culinary demos for my Quantity Food Production class – but also along with Rick Larsen (Director of Dining Services at the time) arranged food production hours for students in the dining hall during a semester when we did not have enough lab space for an unusually large number of students enrolled. Steve also teamed up with our JMU (Student) Dietetic Association (JMUDA) to host a chef competition which served as an important fund-raiser for JMUDA – plus a valuable, professional culinary experience for all involved.

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Figure 1. Dining Room at Christmas, Early 1900s. JMU Historic Photos Online. Specific link to photo is <http://www.lib.jmu.edu/special/SCPix/bidi/bidi004.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Buildings – Interiors – Dining Hall. “A Christmas dinner table for the few girls who could not go home for Christmas.” Control #: Bidi004.

Figure 2: Dining Hall in Dormitory 1 (later Jackson Hall). JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/bidi/bidi002.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Buildings – Interiors – Dining Hall. “Dining Hall 1913. Dining room in basement of 1st dormitory.” Control #: Bidi002.

Figure 3: Frances Sale (From Dingledine, photo plate insert between pp 36-37)

Figure 4: Mrs. R.B. Brooke (From Dingledine, photo plate insert between pp 36-37)

Figure 5: Early Cooking Lab. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stho1/stho102.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students – Home Economics 1 Control #: Stho102.

Figure 6. Student Feeding Chickens. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stgi/stgi06.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students – General Campus Life 1909-1918. Control # Stgi06.

Figure 7: Students Raising Poultry. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stgi/stgi34.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students – General Campus Life 1909-1918. Control # Stgi34. Written on back of photo: “In the poultry yard.”

Figure 8: School Gardening. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stho1/stho101.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students – Home Economics 1. Control #: Stho101. Also in Dingledine, photo plate insert between pp 84-85 with caption: “Miss King’s Students in the Garden Behind Dormitory No. 1.”

Figure 9: Dining Room in Student Building (now Harrison Hall) Completed in 1916. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/bidi/bidi001.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Buildings – Interiors – Dining Hall. Control #:Bidi001.

Figure 10: Dining Room Partitioned for Assemblies. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/binteh/binteh04.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Buildings – Interiors. Control #: Binteh04. Also in Dingledine, photo plate insert between pp 142-143 with caption, “The Normal’s Second Auditorium – the Western End of Harrison Dining Hall.”

Figure 11: Picnic at New Market. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stfi1/stfi110.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Field Trips – Excursions 1. Control #: Stfi1 10. Written on back of photo: “A picnic group at a little dunkard [sic] church Dr Wayland at the end of the table Where we ate our lunch The little dunkard [sic] church.”

Figure 12. Dorm Scene, First Decade. JMU Historic Photos Online. Author’s Note: An “unauthorized feast,” perhaps? Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stgi/stgi31.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students - General Campus Life - 1909-1918 . Control #: Stgi31.

Figure 13. Early Photo of Harrison Dining Hall Looking West. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/bhar/bhar04.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Buildings – Harrison Hall. Control #: Bhar04.

Figure 14. Aerial View of Campus, 1937. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/aerv1/aerv114.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Aerial Views – 1. Control #: Aerv114. “Comments: ‘Spring 1937’ printed on front of photo. ‘Credit to Frank Turgeon, Jr., Palm Beach., FLA’ stamped on back.” Also in Dingledine photo plate insert between pp 132-133 with caption, “The Campus of the 1930’s.”

Figure 15. Photo of Tea Room from 1946 *Schoolma’am* (yearbook), p 170.

Figure 16. Harrison Hall Dining Scene in 1932 from *Schoolma’am*, with caption, “Formal Dinner...” (1932 yearbook did not have page numbers.)

Figure 17. Kitchen and Dining Room Scenes from 1938 *Schoolma’am*. Captions - Photo on Left: “Georgia and Ruthie lend a hand in the kitchen” Photo on Right: “The dining room between meals.” (1938 yearbook did not have page numbers.)

Figure 18 Formal Tea, 1940s. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stso1/stso102.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students Social Life – 1. Control #: Stso101. “Comments: Written on back: ‘Probably 1940s.’ “

Figure 19 Formal Tea. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stso1/stso103.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students Social Life – 1. Control #: Stso103. “Comments: Written on back: ‘early 1940s.’ “

Figure 20. Mrs. Bernice Varner. (Dingledine, photo plate insert between pp 180-181)

Figure 21. Mrs. Pearl Moody. (Dingledine, photo plate insert between pp 180-181)

Figure 22. Clara Turner, Dietitian. (Dingledine, photo plate insert between pp 180-181)

Figure 23. "...Ration Book, Please!" from *The Breeze*, picturing dining hall server, Jan 29, 1943.

Figure 24. Activities Board in Harrison Hall, 1951. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/bhar/bhar012.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Buildings – Harrison Hall. Control #: Bhar012. "Comments: Written on back: The Activities Board in Harrison Hall."

Figure 25. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stge3/stge301.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students General Campus Life – 3. Control #: Stge301. Also in Dingledine, photo plate insert between pp 280-281 with caption, "1958 Freshmen with Madison 'Beanies' at the Mail Boxes in Harrison."

Figure 26. Grace before meals in 1955. 1955 *Schoolma'am*. (1955 yearbook did not have page numbers.)

Figure 27. 1959 Harrison Dining Hall Scene. 1959 *Schoolma'am*, p 98.

Figure 28. "Roast beef again!" 1959 *Schoolma'am*, p 46.

Figure 29. "Daily traffic jam in the dining hall." 1959 *Schoolma'am*, p 53.

Figure 30. Campus aerial view taken in 1960s before building of Gibbons Dining Hall. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/aerv1/aerv112.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Aerial Views 1. Comments: "Early 1960s" written on back.

Figure 31. "Sports attire" permitted in Tea Room in 1963. *The Breeze* April 6, 1963, p 3. Caption: "NO, THIS IS NOT AN APRIL FOOL LEFTOVER – Sports attire may now be worn in the tearoom until 9 a.m. without a coat; after 9 a.m. sports attire may be worn with a long, buttoned coat."

Figure 32. Construction of Gibbons Dining Hall in 1963-64. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/bgib/bgib001.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Buildings – Gibbons Hall. Control #: Bgib001.

Figure 33. "Madison's New Cafeteria." *The Breeze*, Sept 26, 1964.

Figure 34. Students wait in line at D-Hall in 1968. From 1968 *Bluestone*, p 198, with caption: "The shortest point between your dorm and dinner is a line."

Figure 35. Howard K. Gibbons. From Dingledine, photo plate insert between pp 50-51.

Figure 36. 1965 *Breeze* cartoon depicting student at home for Thanksgiving holiday, presumably relieved to be away from the long lines at D-Hall. *The Breeze*, Nov 23, 1965, p 4, with caption: "Thank Goodness"

Figure 37. Service line at D-Hall in 1968. From 1968 *Bluestone*, p 198, with caption: "Oo-o-o...Did that flounder wink at me?"

Figure 38. Student partakes of hot soup in D-Hall. From 1968 *Bluestone*, p 198, with caption: "Open mouth, insert Senate beans." According to Angela Ritchie, this hearty soup is still on the menu at JMU.

Figure 39. Student checks menus posted for D-Hall in 1968. From 1968 *Bluestone*, p 198, with caption: "Hm-m-m... Monday, roast beef and rice; Tuesday, Swiss steak and rice; Wednesday, country-fried steak and rice; Thursday, Chow Mein..."

Figure 40. Long lines at D-Hall in 1970s. Waiting in line for meals would continue to be a problem as the student body continued to grow. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/bgib/bgib002.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Buildings – Gibbons Hall. Control #: Bgib002. "Comments: Written on back: Rush Hour at Gibbons Dining Hall ca. early 1970s"

Figure 41. Aerial view of campus in mid-1980s showing Gibbons Dining Hall. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/aerv2/aerv203.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Aerial Views 2. Control #: Aerv203.

Figure 42. Hill near Entrance 4 of Gibbons Dining Hall in early 1980s. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/gbld1/gbld114.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> General Campus Views – Buildings and Grounds, 1. Control #: Gbld114. "Comments: Written on back: Students on hill next to Gibbons Dining Hall early 1980's. A popular student gathering place to sun, study, & listen to bands in front of the campus center."

Figure 43. Student perspective on the new ID system. 1979 *Bluestone*, p 247, photo with caption.

Figure 44. Students enjoying beer at Dukes Grill. 1979 *Bluestone*, p 370.

Figure 45. D-Hall scene. 1981 *Bluestone*, p 8.

Figure 46. Cracking dozens of eggs in the 1950s or 60s. JMU Historic Photos Online. Specific link to photo is: <http://www.lib.jmu.edu/special/SCPix/stho2/stho211.jpg> located at: <http://www.lib.jmu.edu/special/jmuphotopages/jmuphoto.aspx> Students – Home Economics, 2. Control #: Stho211.

Figure 47. PC Duke's kitchen scene. 1986 *Bluestone*, p 89. (Photograph: Simmons).

Figure 48. "Another D-Hall worker smiles as she spoons up what we think might be chicken." Photo and caption from 1989 *Bluestone*, p 39. (Photographer: Sheehan).

Figure 49. "We don't trust that smile – what's in that ladle anyway?" Photo and caption from 1989 *Bluestone*, p 39. (Photographer: Sheehan).

Figure 50. "The picnic tables on the lawn outside Duke's provide an open atmosphere for food and conversation." Photo and caption from 1992 *Bluestone*, p 53. (Photographer: Fineo).

Figure 51. "Brian Cochran enjoys the buffet of food offered at the Pig Roast during Homecoming weekend. Godwin Field was covered with students who stocked up on all-you-can-eat food." Photo and caption from 1995 *Bluestone*, p 86. (Photographer: Lane).

Figure 52. "Father and son load up on condiments before heading back to their seats at the football game. The concession stands offered snacks or a quick meal for those who did not eat before the game started." Photo and caption from 1995 *Bluestone*, p 86. (Photographer: Simpson).

Figure 53. Family dines together at PC Dukes on Parents Weekend. 1997 *Bluestone*, p 21. (Photographer: Daniels).

Figure 54. D-Hall service area in May 2001 before renovation. *Photo Courtesy of Aramark.*

Figure 55. D-Hall was remodeled over the summer of 2001. Fresh Food Company was open for business in time for the 01-02 school year. *Photos Courtesy of Aramark.*

Figure 56. Mongolian Grill in the new Top Dog Café, completed in 2005. *Photo Courtesy of Aramark*

Figure 57. New dining facility opens in Memorial Hall, the former Harrisonburg High School building. *Photo Courtesy of Aramark*

Figure 58. Fired Up at the Festival Food Court. *Photo Courtesy of Aramark.*

Figure 59. Sunrise Sunset at the Festival Food Court. *Photo Courtesy of Aramark.*

Acknowledgements

- ✚ JMU Special Collections: Chris Bolgiano, Julia Merkel, Tracy Harter, Katherine Fox (interview transcriber)
- ✚ JMU Library Staff: Jody Hess (reference assistance); Kate Worley (*Breeze*, microfilm); Sean Crowley (research collaboration); Rick Frederick at Circulation Desk (*Breeze*, microfilm).
- ✚ JMU Library Administration: Ralph Alberico
- ✚ Students: Danielle Pohlen (image timeline – extensive yearbook research), Diana Gorglione (image timeline – logistical assistance with yearbooks), Emily Bowling (image timeline – photo editing), Brianne Claman-Mattox (notes transcription)
- ✚ All those who participated in the Oral History Interviews, completed surveys for the author, or provided helpful information
- ✚ JMU Alumnae Office: Mary Hall (kind assistance and access to yearbooks)
- ✚ CISAT Copy Center: Laurie Brinkley (image scanning)
- ✚ JMU Dining Services/Aramark: Towana Moore, Matthew Frederick, Marie Halterman, Hank Moody
- ✚ Angela Ritchie, Marketing Program Manager, JMU Dining Services (for recent historic information and Aramark photos)
- ✚ JMU Facilities Management: Frank Viscomi, Mike Blankenship, Howard Whitmore
- ✚ Virginia Tech Special Collections: Joyce Nester
- ✚ JMU Health Sciences Department, including Susan Nicholas and Rachel Meadows
- ✚ Centennial Committee Office: Fred Hilton, Debra Long, Al Menard
- ✚ Harrisonburg-Rockingham Historical Society: Library staff
- ✚ Nancy Bondurant Jones, Historian