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Modern Schools

Mississippi Power and Light Company

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OCTOBER 1960

Modern Schools

LIGHTING • MODERNIZATION • FOOD SERVICE



ELECTRIC COOKING:
School Lunch
Common Sense

MISSISSIPPI POWER & LIGHT COMPANY

Why electric?

Whenever public money is being spent, budgets come under very close scrutiny. . .

The cost of constructing a school

today is extremely high, and every tax dime and dollar spent has to be accounted for and justified. It's a question of getting the most and the best for the money.

Electricity has made tremendous in-

roads in the school field. Electric heat has saved thousands of dollars in installation and maintenance costs and has set new standards for comfort levels in classrooms. It's the only type heating system that provides economical, individual temperature control in each classroom.

What is more important, electric heating eases the tremendous burden of maintaining the healthful, clean atmosphere so necessary in buildings which house large numbers of children for so many hours each day.

In the school cafeteria, electric equipment has provided speed, efficiency and push-button precision. Electric cooking equipment has added new mobility and flexibility to school food service.

In spite of the general increase in the cost of living, electricity is, today, much cheaper than it was ten years ago—and the cost of electricity will continue to decrease.

On the Cover:

A totally centralized electric baking operation is one of the features of the all-electric Harrison Park Elementary School in Harrison City, Pa. Ad-a-foot equipment permits cooking of pie fillings, icings, etc., right next to the ovens, upgrading efficiency and reducing labor. ★ ★ ★

MODERN SCHOOLS

OCTOBER, 1960

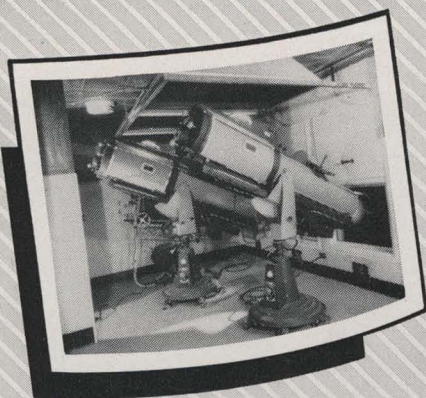
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D. W. GROSSHANDLER.....Publisher
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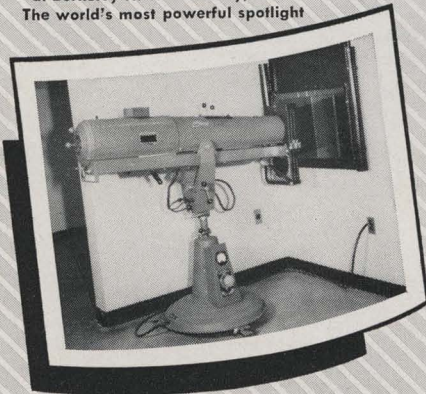


Also publishers of Food Service Magazine; Retailer's Review; Electricity In Building; and Electric Heating and Cooling.

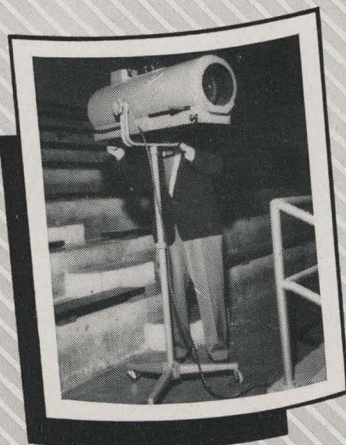
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 at Berkeley H. S. Berkeley, Calif.
 The world's most powerful spotlight



THE TROUPER ARC



THE TROUPERETTE
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Strong FOLLOW SPOTLIGHTS

are installed in public and parochial grade schools, high schools, colleges and universities in every state for plays and concerts in the auditorium, dances and entertainment in the gym, and half-time ceremonies in the stadium.

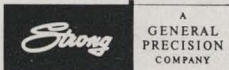
Exclusive lens system eliminates light waste. Cut operating costs as much as 73%. Require no extra equipment. Plug into 110-V A.C. outlet.

Write for literature giving length of throw.

Demonstration on request.

THE STRONG ELECTRIC CORPORATION

190 CITY PARK AVENUE
 TOLEDO 1, OHIO



A SUBSIDIARY OF
 GENERAL PRECISION
 EQUIPMENT
 CORPORATION

Electric Heat Eases Budget Problems at Saint Ambrose

JAMES R. NORRIS

It's as simple to operate and maintain as a light bulb. Original installation is lower and the cost of extra janitor and boiler room maintenance is eliminated.

THE good Father Mattingly, principal of St. Ambrose School in Seymour, Indiana, will agree that there's nothing parochial about electric heat. . .

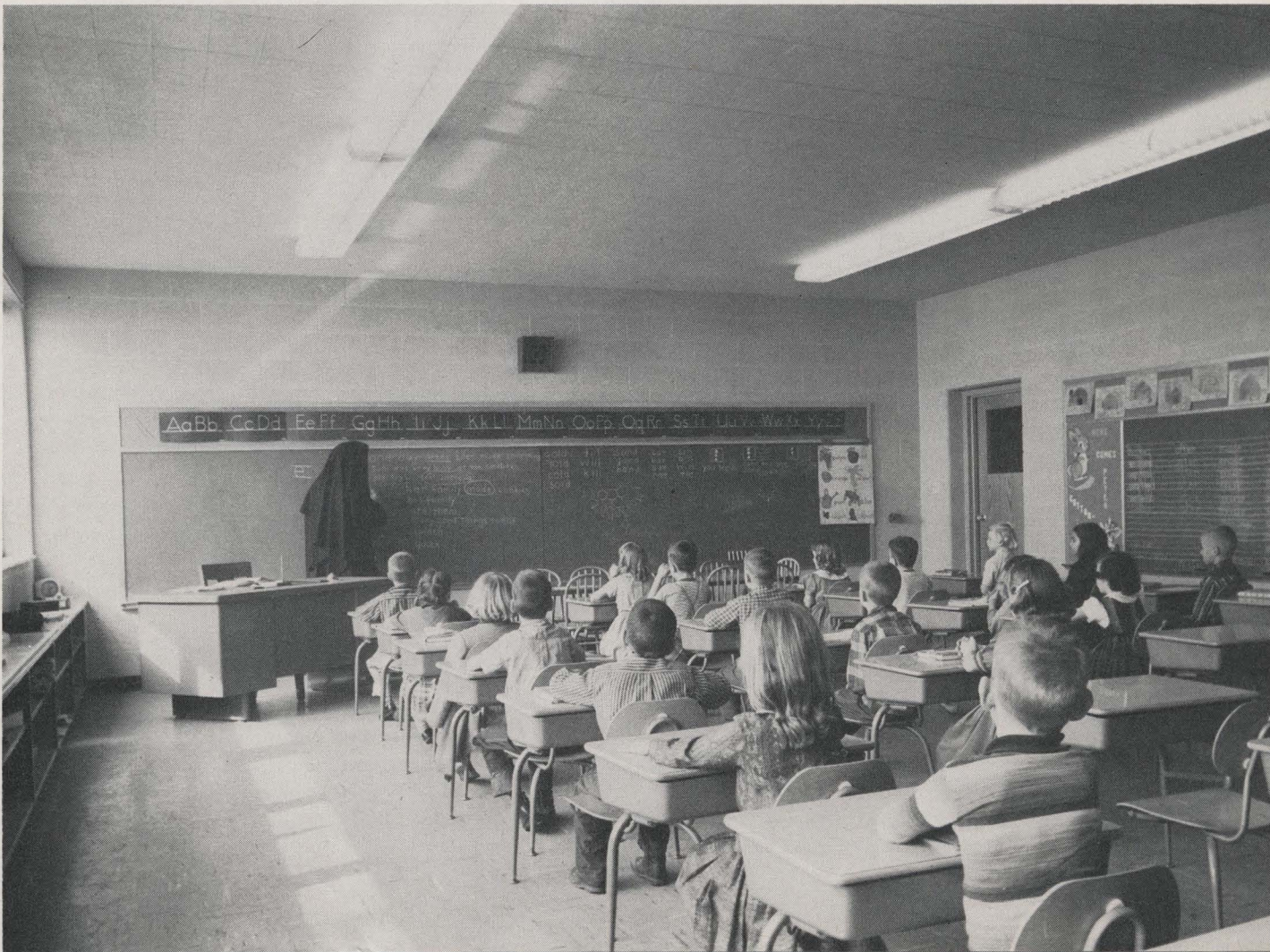
The eight classrooms and 255 students are kept comfortably warm even during Seymour's chilliest winters by individual electric units in each classroom. Perfect temperature control isn't the only important factor in elec-

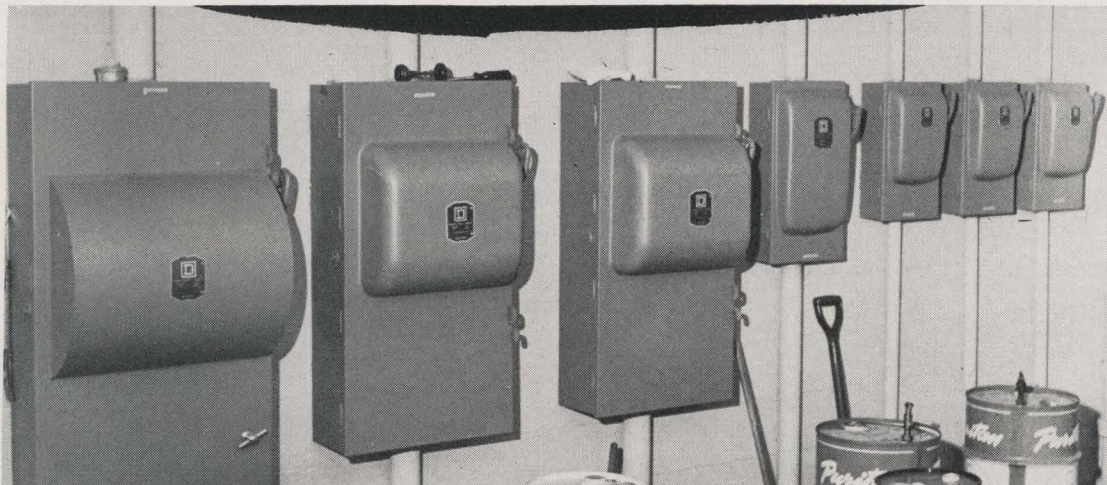
tric heat—there's also budget control to be considered.

According to Father Mattingly, "Our overall costs are much lower than they would be with a fuel-type heating system simply because we do not have to pay an extra janitor or pay for the installation and maintenance of a boiler room. The original cost of installation is also

please turn the page

Good illumination, along with comfort control, provides a pleasant, academic atmosphere.





Master controls take up little space and require no maintenance.

Electric Heat Eases Budget Problems At Saint Ambrose *continued*

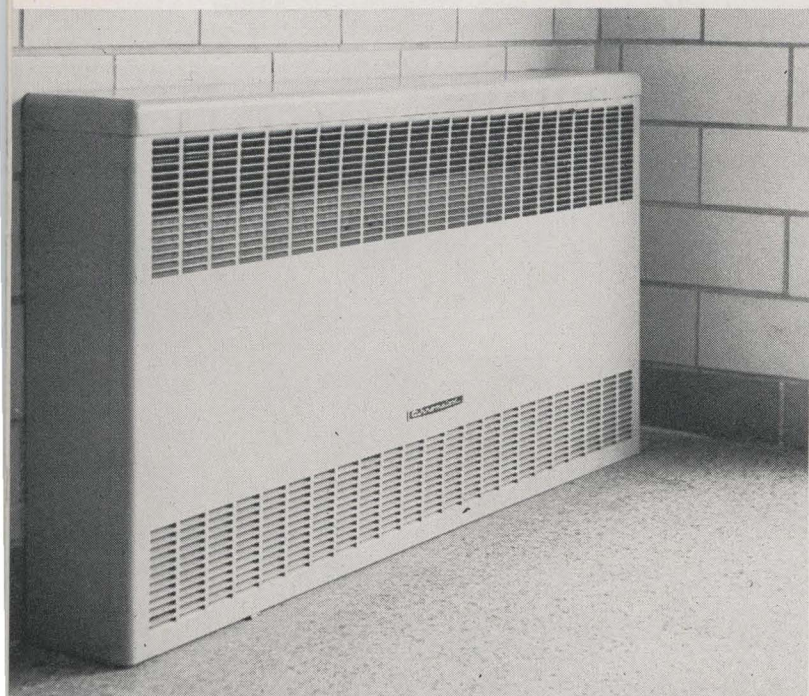
lower because of the absence of pipes, boilers and ductwork. All we have to do is push a button and we've got heat in any one of the rooms."

An automatic control turns the heat on in the rooms at 7:00 a.m., and when the students arrive, the rooms are comfortably warm. Each room is, of course, individually controlled.

The heating units also ventilate the rooms during the warmer months.

One of the outstanding features of electric heat is the almost complete lack of maintenance. The Father says, "This is an amazingly clean heating system. We can notice that there's less dirt accumulating on the walls, for example. The cleanliness and the fact that there's virtually no upkeep are the two most important factors, in our estimation."

The compact electric units fill the bill even during Seymour's snappiest days. Again, Father Mattingly comments: "We had some real cold days last winter and the classrooms were comfortably warm all the time. Another thing—our heating bills were very, very reasonable. This is extremely important when you have to work with a limited budget.



Compact units heat in cold months, ventilate in warm months.

Edwin L. Weigand Co.

Quality...

**BEGINS WITH PRICE
AND ENDS WITH
PERFORMANCE**



SEND TODAY FOR OUR CATALOG SECTION ON FLASKS



DIAMOND D *Blue or White Line*

DOERR GLASS COMPANY
Vineland, N. J.

Electric Cooking: School Lunch Common Sense

The all-electric cafeteria trims time and labor to a minimum and boosts flexibility and variety to a maximum. It eliminates the need for expensive skilled labor in the school kitchen.

EARL HAWTHORNE



Modular cafeteria equipment is easier to keep clean and lends a smart, modern look to the cafeteria.



Steam-jacketed kettles are heated electrically and require little maintenance.

WHETHER we want it or not, the school lunch program is a practical, functional reality. It's here to stay. . .

Not too many years ago, the cafeteria was little more than an afterthought in the planning and construction of the school building. Today, the cafeteria is an integral part of the school plant operation. It has become a priority item in planning the modern school and modernizing the old school.

The number of students participating in school lunch programs is rapidly increasing, and in the next few years the school population will reach its all-time peak. The nation's bulging classrooms have forced the once second-rate school lunchrooms into becoming highly efficient, flexible, neatly-kept cafeterias.

Electric cooking equipment has kept a step ahead of this fast-growing market. Manufacturers have answered the need with equipment that's highly productive, simple to operate and easy to maintain, and entirely safe. **Low-cost operation.** The modern school kitchen is a far cry from the black, sooty, grossly inefficient ranges that once dominated the scene. Stainless steel and other easy-to-clean surfaces have reduced maintenance costs and made the kitchen a more pleasant and a more sani-



Electric Cooking: School Lunch Common Sense

continued



This modular, stainless steel electric cafeteria serving line has been designed for economy and speed.

Wells Commercial Sales Co.

tary place in which to work.

The modern school cafeteria is characterized by compact, flexible, electric equipment. Ranges, for example, feature all-purpose surface cooking units as well as a precision-controlled oven for roasting and baking. Electric bake ovens can be stacked to conserve valuable space.

Steam cooking has made tremendous inroads in the school field. Electric steam cookers and steam kettles have proven to be highly practical and extremely efficient in cafeterias. Self-contained steam-jacketed kettles, one of the newest items to make the scene, carry their own supply of water and need no extra plumbing.

Electric fry kettles are being used in many schools to add greater variety to menus, and the electric griddle

has long been a big gun in the cafeteria firing line.

Mobile and flexible. Electromation is widespread in the modern school kitchen. From vegetable peelers, food slicers, and food mixers to soft-serve ice cream machines and popcorn machines, electricity has filled the bill in trimming time and labor to a minimum and boosting flexibility and variety to a maximum.

Mobility is becoming a vital factor in school cafeterias, especially in areas where a central kitchen serves a number of schools. Here, again, electricity proves to be the most practical and economical answer to the many problems. The cooked food is put in well-insulated, electrically-heated containers, trucked to the various schools, and there the portable units are again plugged

SEVEN REASONS WHY ELECTRIC COOKING OFFERS MORE:

1. CUTS FOOD COSTS:

Controlled, accurate heat reduces shrinkage, eliminates costly waste due to improper cooking. Electric cooking can save 10 per cent in shrinkage.

2. PERFECT COOKING RESULTS:

Accurate controls eliminate guesswork and day-to-day variations. Electric heating units permit even distribution of heat over entire cooking area. Measured electric heat assures taste-tempting results.

3. CUTS LABOR COSTS:

Accurate, automatic temperature control saves hours of work. No clogged, sooty burners to clean.

4. COSTS NO MORE TO OWN:

Electric cooking equipment lasts up to twice as long as other equipment—or even longer! Average annual maintenance cost for electric equipment is only 1 per cent to 1½ per cent of investment.

5. SAVES FLOOR SPACE:

No products of combustion—no need for inconvenient flue connections. Can be located anywhere in kitchen or on counter, in any arrangement suited to individual needs.

6. MORE EFFICIENT:

Electric equipment puts almost all of its heat into useful work—greatly reduces waste heat. Cooler kitchen contributes to employee comfort and efficiency.

7. EASY TO OPERATE:

Set the thermostat and turn the switch—that's all there is to it. Any employee can be easily trained to operate electric cooking equipment.

Carlund Div., Westbitt Corp.



Electric ranges feature all-purpose surface units to increase cooking versatility.



Soft-serve machines are easy to operate and provide a highly nutritious, low-cost treat.

turn the page



Electric steam cooking has proven to be a fast, economical operation for school cafeterias.

Electric Cooking: School Lunch Common Sense

continued

into an outlet. The food stays hot for hours.

Electrically-heated hot food containers enable kitchen personnel to prepare food hours in advance and store it, hot, in pans in the units. The pans are then inserted in the hot food table and the food is served from them.

In a school cafeteria, it's a question of serving the most nutritious meal to the most students in the least possible amount of time. Food service is incidental to education. The cafeteria schedule is determined by the classroom schedule.

No skilled labor. Generally speaking, the only professional food service people involved in the operation are the cafeteria managers. This is true simply because school cafeterias are non-profit operations and cannot afford to pay highly skilled cooks or chefs. Consequently,

they have to rely upon precision equipment—equipment that is simple to operate and easy to maintain.

Electric equipment puts the speed, efficiency and quality control into food service. This is most important where non-professional personnel are involved. Simple dial settings maintain exact temperatures; buttons and switches start the machines in operation. Electric equipment is relatively maintenance free as compared to fuel-type equipment. There are no soot and grease-clogged burners to clean; no excessive heat or offensive odors.

Flexibility is still another outstanding feature of electric equipment. When a cafeteria operation expands, electric equipment is designed to expand with it. Additional equipment can be added by simply installing the equipment and wiring it.



Ovens with illuminated interiors and see-through doors make the baking job easier.

Well planned layout and modern electric kitchen aids speed the job and give perfect results.



A simple setting of the dial is all that's required to maintain perfect temperature control.



The Phyllis Wheaton School in New Orleans, has glass curtain walls.

NEW IDEA
IN
LOW COST
SCHOOL
CONSTRUCTION



METAL CURTAIN WALLS

by Ralph L. McKenzie

President, Metal Curtain Wall Division
National Assoc. of Architectural Metal Manufacturers

AS SOARING enrollments spur new school construction, the interest in architecture among school administrators and business managers is becoming more practical than academic. Working with architects, engineers, and builders, they are exploring new building material and techniques specifically designed to meet the needs of today's schools.

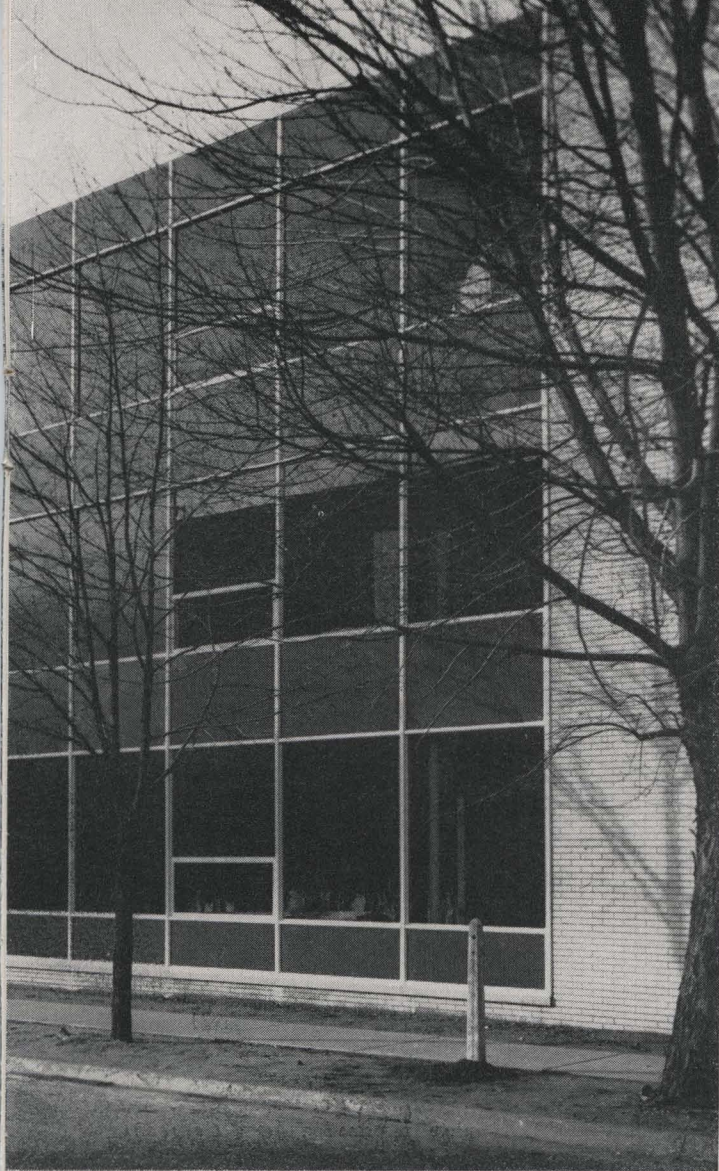
Metal curtain wall buildings satisfy a desire that we all feel—to see a building look like what it really is—a skeleton frame supporting a curtain wall. Curtain wall schools are as contemporary as the educational operations they house. School buildings, perhaps more than any other structures, should not be stylistic anachronisms. They should reflect the modern outlook of the

administration, faculty and student body.

There is no doubt that the aesthetic appeal of metal curtain wall construction has been an important factor in this development. But equally important are major savings—reduced capital expenditure, operating costs, and maintenance costs.

Suspended walls. A metal curtain wall is any exterior wall that does not support the weight of the building, but is suspended from the structural skeleton of a building to enclose interior space. Actually many traditional masonry structures use the curtain wall principle. However, the conventional building-block type of enclosure is now being replaced by large panels of thin sheet materials.

A metal curtain wall panel may include exterior and interior walls, windows, insulation, exterior and interior finish, and a means of attachment to the building. When such a panel is put in place upon the building's skeleton,



the wall is completely finished.

At present, most curtain walls consist of a metal, glass, or metal and glass skin backed with conventional construction. But the completely prefabricated curtain wall is finding increased application as time passes.

A great variety of surface finishes can be imparted to metal, both mechanically and chemically. And an almost unlimited range of clear colors can be imparted either by treating the metal itself, or by the application of porcelain enamel coating over the metal.

A metal curtain wall supports nothing but its own weight. Its basic function is to keep out the weather. Therefore, it can be light in weight and thin in section. Because of their light weight, curtain walls make it possible to reduce the size and cost of load-bearing portions of a building.

Metal curtain wall panels can be fabricated, transported and installed in large sections, thus reducing the number of pieces to be handled and the number of joints to be made.

Working within tight budgets, school administrators and business managers understandably want to keep construction financing costs down. The speed with which metal curtain wall school buildings are erected results in substantial savings.

Saves heating costs. Unlike masonry school building, metal curtain wall schools can be erected in any season of the year, regardless of the temperature. This means that a new school building will be available when it is needed. There is no danger that a delayed construction schedule will result in enforced over-crowding or split sessions.

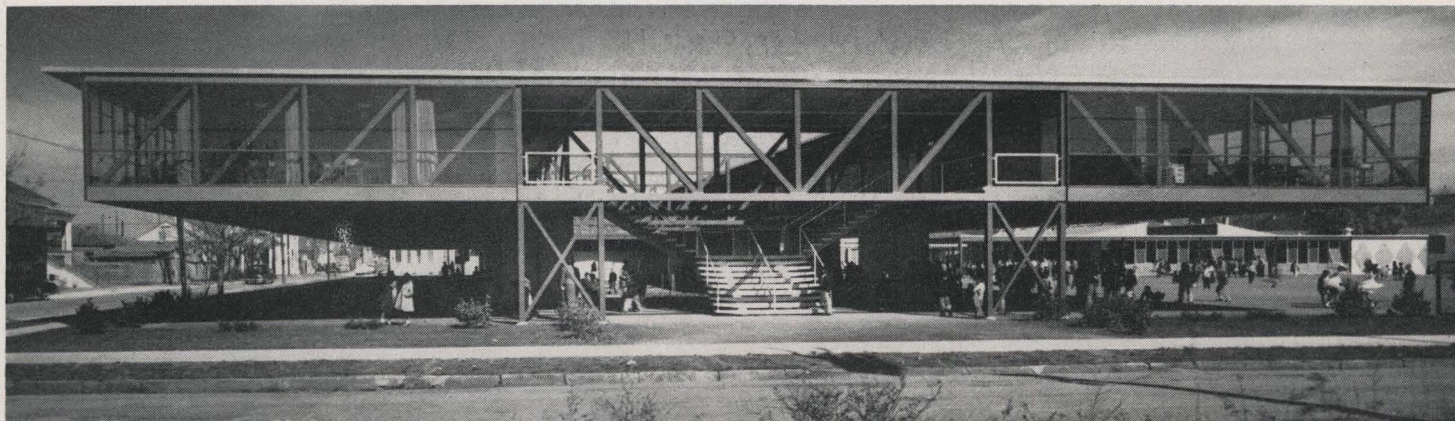
As a rule, school business managers are pleasantly surprised when they analyze their heating costs after the first year's occupancy of a metal curtain wall building. Those who have managed conventional school buildings with 8-inch or 12-inch masonry walls know that heat loss from such structures is very high. A metal curtain wall will have less than $\frac{1}{2}$ the heat loss of a conventional masonry wall, yet the insulation required to achieve this result does not seriously increase the thickness of a metal curtain wall panel. In fact, the total thickness of the wall will be little more than that of the insulation itself.

Since more school buildings are being air conditioned—particularly in warmer sections of the country—metal curtain wall construction is proving to be an efficient solution to the heat gain problem. Non-window areas of metal curtain wall (full insulated) although much thinner than walls of comparable masonry structures, provide excellent control of heat gain.

Metal curtain walls can be kept sparkling clean simply by the low-cost operation of washing the walls at the same time that the windows are washed. This eliminates one of the major objections to school architecture.

★ ★ ★

The metal curtain walls on Pekin Community High School in Pekin, Illinois, are colorful and practical.



literature and product notes

For quick response,
address your inquiries
to manufacturers.

LIGHTWEIGHT PLASTIC TRAYS. Featured on these plastic trays is a combination aluminum and polyester resin bonding to prevent stress from wide variation of temperatures. Stacking lugs molded into trays are said to eliminate twisting, turning, soilage



and damage to other trays. Available in a wide choice of solid colors or in a wide range of stylized designs. Illustrated full-color literature available.

Write to *Cambro Mfg. Co., 214-5th St., Huntington Beach, Calif.*



HEAVY DUTY ELECTRIC OVEN. This heavy duty baking or roasting oven features one piece construction which cuts down on the over-all height. Heavy fiber glass insulation assures even heat throughout oven and a minimum of heat loss into kitchens. Available in three-deck models. Over-all temperature is maintained by thermostatic controls, one for each deck.

More information from *Washington Stove Works, P.O. Box 919, Everett, Wash.*

FREE FISH FILLET SAMPLES. Obtainable either breaded for deep frying or glazed for baking and broiling, these portioned and naturally-shaped fillets save labor, avoid waste and still provide a cost-controlled portion of fish. Processor states fillets are uniform in size and shape.

Write for samples to *Gorton's of Gloucester, Inc., Gloucester, Mass.*



AUTOMATIC CONVEYOR DISHWASHER.

Said to be as easy to clean as a kitchen sink, this improved single-tank, automatic conveyor dishwashing machine features an all-welded cove and radius hood construction with coved-cornered, seamless 14 gauge tank. Will service up to 400 diners per meal. Interior includes stainless suction and discharge lines, tracks, scrap screens, spacers and spray pipes.

More details from *Insinger Machine Co., 6245 State Rd., Philadelphia, Pa.*



COMPARTMENTED PLASTIC TRAYS. Shown is a contour molded plastic compartment tray with a smooth, high gloss surface which is available in four colors: buff tan, mint green, pale coral and pastel yellow. According to the manufacturer this tray won't lose shape or color in hottest commercial dishwashing, is easy stacking, spill proof and easy draining.

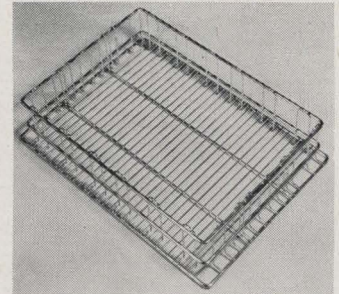
More information from *SiLite, Inc., 2600 N. Pulaski Rd., Chicago, Ill.*

EASY CORN BREAD MIX. This improved corn bread and muffin mix needs only the addition of water to yield golden brown, delicious corn bread, according to the proc-

essor. Served piping hot, it makes a favorite bread for any meal. Either plain or toasted, it serves as a savory base for creamed meats, fish or fowl.

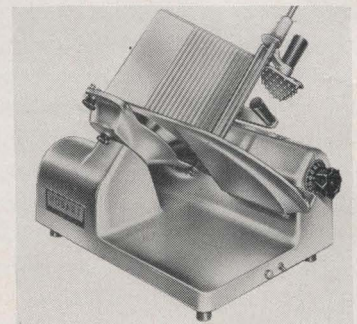
More information from *Quaker Oats Co., Inst. Sales Dept., 345 Merchandise Mart, Chicago, Ill.*

VERSATILE WIRE BASKETS. Fabricated of heavy wire, these baskets are made to be interchangeable with any 18 x 26 size pan and used in both angle ledge and corrugated food service cabinets. May be carried



with handles, stacked or moved in racks or cabinets, and used to transport baked goods, beverages, cups, cold cuts, dishes, dairy products, linen, produce, records or receipts, as well as silverware or soap.

Complete information from *Crescent Metal Prods., 18901 St. Clair Ave., Cleveland, O.*



MULTI-PURPOSE SLICER. This food slicer features the use of interchangeable food chutes and adjustable fences which permit random slicing of fruits, vegetables and meats. It is said to handle meats hot or cold, fowl, fish, cheeses, breads, fruits and vegetables in uniform, crumb free slicing. The entire unit is easy to keep clean.

For further information write *Hobart Mfg. Co., Troy, Ohio.*

COLOR SOUND MOVIE. "Electric Heating Goes to School", a new full-color sound movie, is now available to all school planners. This enlightening movie is a true story in which a school board learns how electricity, as a means of comfort heating, can save thousands of dollars and provide the most comfortable, healthful classrooms and facilities.

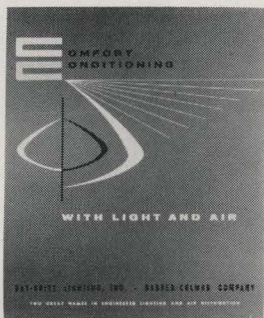
On loan from *Edwin L. Wiegand Company, 7500 Thomas Blvd., Pittsburgh 8, Pa.*



SOUND SYSTEM. New illustrated brochure describes communication and program systems, including Medalion Language Laboratory System.

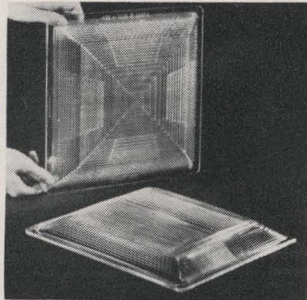
Offered free by *The Dukane Corp., St. Charles, Ill.*

COLORFUL SERVING UNITS. A complete mobile cafeteria that sets up in five minutes is now on the market and you may choose from a rainbow of colors bonded to metal. It's the new "Simplicity" line from *S. Blickman, Inc., 536 Gregory Ave., Weehawken, N. J.*

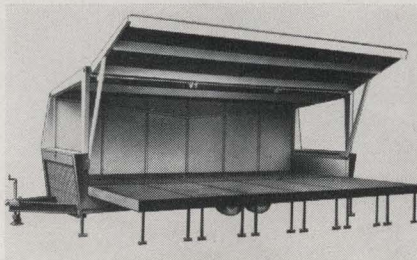


LIGHT AND AIR CONDITIONING. A two-in-one solution called Comfort Conditioning with Light and Air is described in a catalogue of the same name prepared jointly by the Barber Colman Company and Day-Bright Lighting, Inc. Write to *Barber-Colman, 1300 Rock St., Rockford, Illinois.*

RICE RECIPES. Add low-cost variety with versatile rice. Send for Basic Recipe card and tested commercial recipes from *Uncle Ben's Inc., Houston, Texas.*



SUPER STRONG PYREX LENS. Designed to give soft, even light, indoors or out, this new lens is fully tempered for impact and heat resistance. It can be used with up to 300-watt lamps with no fear of breakage from heat shock. The bulletin "Corning Tempered Square Convex Lens" can be obtained from *Corning Glass Works, Corning, N. Y.*



TRAVELING SHOW-WAGON. A portable stage equipped with a complete lighting system and connections for speakers, mikes, podium and spot lights can be trailed behind car, station wagon, truck or tractor. For information write the *Wenger Music Equipment Co., Owatonna, Minn.*

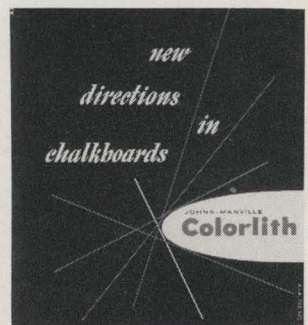
NEW FOLDING STAGE. A folding stage available in almost any dimensions as well as space saving gymnasium seating, folding partitions and low-cost, portable bleachers are a few of the eye-catching items presented in a new 42-page, color catalogue . . . free from *Wayne Iron Works, Wayne, Pa.*

TV SEATING ARRANGEMENTS. Television in the schoolroom brings new problems. How to let everyone see without eyestrain and without visual distraction is the aspect taken up in a new bulletin called "Arranging the Classroom for TV Viewing" published by *Sylvania Lighting Products, 60 Boston Street, Salem, Mass.*



"LO-BOY" FLOOR MACHINE. Low . . . only 10½" high on the brush . . . all-purpose floor machine, described by the manufacturer as "getting under everything—even the price barrier." Prices and full illustrated literature available from *Mercury Floor Machines, Inc., 332 Commercial Avenue, Palisades Park, New Jersey.*

RECIPES FOR STEAM COOKING. Thirty-two recipe cards for use with steam cooking equipment have been designed especially for school lunch programs. For a free set of recipe cards, write *Market Forge Co., Everett 49, Mass.*



CHALKBOARD BROCHURE. "New Directions in Chalkboard" is the title of a 16-page color brochure. Cramfull of ideas for use in the schoolroom, it also contains technical information on structural properties and methods of installation. Send for *New Directions in Chalkboard* from *Johns-Manville, 22 East 40th St., New York, N. Y.*

ELECTRICITY..

*worth more
than it costs!*



Library

~~Mr. J. D. Williams, Chancellor~~
University of Mississippi
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Lighting The Corridor



THE AVERAGE SCHOOL has nearly as much area devoted to corridors, gymnasiums, auditoriums and service areas as it does to classrooms. . .

Corridors are heavily-trafficed. Every measure has to be taken to insure maximum safety as students rush to and from classes.

Good lighting in hallways and corridors and on stairways will eliminate many safety hazards common to poorly-lighted areas.

The lighting system should distribute the light uniformly to ceilings, walls and floors to provide good illumination for a smooth, safe flow of traffic.

For expert advice on your school lighting problems, call your electric utility representative today. He is a trained expert, ready to serve you.

**Corridor traffic
is heavy.
Corridor safety
can be increased
by good,
adequate lighting.**