Students and faculty at St. Cloud State College began eating in more pleasant surroundings this summer with the opening of Garvey Commons, new food service building. The handsome brick structure is located on First Avenue, across the street from Mitchell Hall.

The spacious dining room, which seats 450 at various sized tables, is bright and quiet. The kitchen is completely separated to eliminate objectional odors or noises. Colors are coordinated and windows draped to add a pleasing touch to the decor. In addition, there are two carpeted dining rooms for small meetings, each seating 25.

Every day 1,200 pounds of food are prepared in the lower-level kitchen, featuring the latest in equipment. Included are a food shaper which can form 120 hamburger patties per minute, an ice maker capable of producing 1,000 pounds of cubes per day, a dishwashing machine which washes and dries more than 5,000 pieces of dinnerware per hour and two bake ovens with a capacity of 60 dozen rolls each. There also is a deep freeze with a three-ton capacity and enough storage for 90,000 meals.

After food is prepared, it is delivered by elevator to two stainless steel cafeteria serving lines. The new, specially designed square chinaware is transported to the dining area in electrically-heated carts. Students place their dirty dishes on a moving conveyor which transports them to the dishwashing area in the lower level.

During the regular school year, Garvey Commons will be used mainly by women students housed in residence halls and commuting students. The new building replaces Stewart Hall Cafeteria. Men students living in residence halls will continue to be served in Shoemaker Hall Cafeteria. The college cafeterias are operated by Slater Food Service under a lease agreement.

Garvey Commons is named for Mrs. Beth Porter Garvey, first dean of women at the college. Now a resident of California, she plans to participate in the dedication ceremony for the building at homecoming Oct. 12.