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### Educational eating featured at new University of Montana student center

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EDUCATIONAL EATING FEATURED  
AT NEW UM STUDENT CENTER

MISSOULA---

Students should be educated from the taste buds up, according to Sherrel Davis, food service manager for the University of Montana University Center.

Davis, who came to the University from the College of Southern Utah where he was food service director, said he thinks food service centers such as the one recently built at Montana, as part of the \$4.3-million center, have a responsibility to their student guests to provide extraordinary cuisine and service.

Catering to parties of all sizes is possible in the new center, and Davis hopes to begin "eating education" soon. He mentioned French service and dishes such as beef stroganoff, Swedish smorgasborgs and truffles as possibilities for catered occasions.

The UM food services, under the direction of Robert Blakely, has advocated such an approach to serving students who eat all their meals in the food service, but its participation was limited by its facilities. Chuckwagon steak fries in the UM oval and various continental dinners to contract dinners have been featured in the past.

Davis and Blakely and Ray Chapman, University Center director, had given him the task of developing ideas for occasions which would utilize the educational cooking approach. Chapman has suggested using the whole building for special events, such as a Chinese week during which there might be a lecturer on China, an exhibit of Chinese art and a Chinese banquet.

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