



Snow white linen and red candles (ABOVE) set the decor for the Casa de International, a restaurant planned, prepared, and operated Dec. 5 and 6 in the Trojan Inn by the sophomore food management majors. AT RIGHT, Ron Whitaker and Doris Kolb, two freshmen, prepare fruit for attractive appetizers in Mrs. Strand's buffet catering class. A tray of bacon-wrapped hors d' oeuvres (BELOW LEFT) are ready to be put in the oven by Craig Ohland, while Tony Cizl chops the onion for the next item. The Trojan Inn kitchen (BELOW) resembled Grand Central Station as the cooks hurried to keep up with the orders at the Casa de International.

