

Chef Jordan prepares excellent soups. Yet, we are served bean soup with no beans, clam chowder with no clams, shrimp creole gumbo with no shrimp. Just broth with a few floating incidental vegetables. This would seem to be a matter of how the soups are ladled requiring fundamental training.

Also consistency. Is a serving of oatmeal one-half serving spoon or one full serving spoon? Sometimes we receive a full serving spoon, other times the oatmeal barely covers the bottom of the bowl. We don't know what we are getting until we uncover the bowl — and everyone at the table gets something different. Again, training and clear direction to the servers would help.

Why are we now having buffets on Mondays? Communication would help. I, for one, have avoided buffet lines my entire adult life. My concerns here are ones of health and safety. We have no sneeze/cough guards. People are able to put their fingers in the food. Unsteady folks have difficulty getting food from tray to plate and are liable to drop plates of food before they get to their tables. And portion control? Even the best of intentions are overwhelmed by temptation. And then we are expected to use flimsy utensils such that we are chasing papaya across our tables. Why? For how long? Have we seriously considered options?

Over the course of the past month, I have experienced the onset of anxiety attacks twice at breakfast. Another morning I had to leave an express table at 7:25 to catch a bus without breakfast. And all I eat every morning is coffee, prunes, papaya and oatmeal. Surely we can do better.

Respectfully submitted,
Stanley Yon, C7