

Mrs. Ruth Schnuck chosen December cook of the month

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Knee deep in cookie dough and candy, Mrs. Ruth Schnuck and her students are busily preparing goodies for each boy at the Mo. Training School for Christmas. Mrs. Schnuck, food services instructor at MTS for the past three years has been chosen as December cook of the month.

After 17 years of hotel management and owning her own restaurant called "Ruth's Restaurant" here in Boonville, she went to the training school to be the executive housekeeper for six years and then replaced Ed Ryan as food services instructor.

"I had no intentions of making food service my life's work, but when I got into it, it seemed like I just couldn't get away and I really love it," she says.

Native of this area and born on a farm near Marshall Junction, Ruth Schnuck has lived in this area her whole life except for eight years spent in Kansas City.

She attended night school for a year to attain her full accreditation as food service in-

structor. "I don't know how I did it, but I did and sure am glad about it," she says.

The course she teaches at the school lasts two hours a day, five days a week, for nine weeks. It is for the purpose of acquainting the boys with the growing and expanding food industry and the opportunities which exist in that field.

Teamwork is stressed in her classroom and there is a schedule where each boy is assigned a different job each week for the nine weeks of the course. Some of the jobs are manager, baker, dishwasher, etc., and this way each boy gets acquainted with the different aspects of running a kitchen and business and the responsibilities involved.

Nutrition is stressed and the boys are taught about storing foods, learning how to make food appealing and the proper methods of serving guests.

The MTS kitchen is a bright large cheery kitchen, very professional looking and is equipped with large refrigerators, a large gas stove, two ovens, a microwave oven, dishwasher, utility sinks and shelves where the pots and pans are stored.

Each month the Concerned Citizens meet for their luncheon and meeting on the Training School grounds and Mrs. Schnuck's food class prepares the luncheon and serves it. It is a full course meal and is enjoyed by all the committee members. This gives the students an opportunity to prepare and serve a meal for 10 or more people and also gives them the pleasure of knowing a good job is done.

Besides her work at MTS Mrs. Schnuck says her biggest hobby is playing bridge. She has attained the rating of Bridge Life Master which is a rating received after gaining points in regional and national games. She is one of very few who have gained this status as a bridge player in this area.

When asked how she likes working with boys she says, "I have two daughters of my own who are fabulous but there is just something about working with boys that is..., but I am glad I have my girls."