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June 25, 1945

MESS HALL ---BLACK 27

MENU

BREAKFAST

Hot cakes
Coffee Cocoa for children

LUNCH

Chop Suey Boiled rice
Japanese pickles Tea
Milk for children and the sick

SUPPER

Cold tofu (bean cakes)
Fried string beans Boiled rice
Vegetable plate of Sliced tomatoes, celery, scallions
Tea Milk for children and the sick

June 26, 1945

MESS HALL----BLOCK 27

MENU

BREAKFAST

Fried rice
Toast Oleo
Coffee Cocoa for children

LUNCH

Boiled spinach Rice
Japanese pickles
Tea Milk for children and the sick

SUPPER

Baked Ham (30 lbs.) Potatoes
Lettuce salad
Bread Peach jam
Tea Milk for children and the sick

June 27, 1945

MESS HALL----BLOCK 27

MENU

BREAKFAST

Oat meal
Toast Pineapple jam
Coffee Cocoa for children

LUNCH

Baked navy beans Boiled rice
Raw turnips with vinegar Pickles
Tea Milk for children and the sick

SUPPER

Veal stew (meat 21 lbs.)
Creamed cauliflower
Lettuce, celery, sweet chow
Tea Milk for children and the sick

June 28, 1945

MESS HALL ---BLOCK 27

MENU

BREAKFAST

Fried rice
Grapefruit
Toast Oleo
Coffee Cocoa for children

LUNCH

Noodles Corn on cob
Bread Peach jam
Tea Milk for the children and sick

SUPPER

Chop Suey (7 lbs. meat) Rice
Japanese pickles
Tea Milk for children and the sick

June 29, 1945

MESS HALL----BLOCK 27

MENU

BREAKFAST

Hot cakes	Apricots
Coffee	Cocoa for children

LUNCH

Fish	Boiled rice
Boiled spinach	Pickles
Tea	Milk for children and the sick

SUPPER

Cooked tofu with veal (16 lbs)	
Asparagus	Rice
Cantaloupes	
Tea	Milk for children and the sick

June 30, 1945

MESS HALL----BLOCK 27

MENU

BREAKFAST

Fried rice
Coffee Cocoa for children

LUNCH

Fried carrots Boiled rice
Japanese pickles
Tea Milk for children and the sick

SUPPER

Potatoe salad
String beans Tomatoes, lettuce
Bread Peach jam
Tea Milk for children and the sick

July 1, 1945

MESS HALL---BLOCK 27

MENU

BREAKFAST

Fried egg
Toast Oleo
Coffee Cocoa for children

LUNCH

Macaroni and cheese
Boiled spinach
Lettuce--tomatoes--celery
Bread Peach jam
Tea Milk for children and the sick

SUPPER

Chop Sway(16lbs meat) Rice
Japanese pickles
Tea Milk for the children and the sick

July. 1st 1945

(Son.)

(Blk 6)

Breakfast

Hot Cake, Syrup.

Rice Crisp.

Grap Fruit.

Coffee

Cocoa.

Butter Gmo.

Lunch.

Beef Stew.

Can Corn.

Pudding.

Bread. Oreo.

Lettuce.

Potatoes.

Supper

Ni Kuyasai.

Cucumber Sunomono

Lettuce Salad

Rice

Tea

Japanese Pic.

Jun 30-1945 (Sat.)

Breakfast.

Toast

Fried Potatoes

Cantaloup.

Mush Roll Bar

Coffee

Cocoa

Butter Grease

Lunch.

Tofu.

Spinach.

Tomatoes Sliced

Celery heart

Rice.

Japanese Pic.

Tea.

Supper.

Nikkyasai
combination Salads.

Spaghetti

Rice

Japanese Pic.

Tea.

Delivery

Spinach

Celery.

Parcelly.

Gr. Onion

Grap Fruit.

Beef.

Eggs 4c.

Jun 29 - 1945 (Fr.)

Breakfast

Apricot.
Fried Potatoes.
Dry Toast.
mush Gats.
Coffee
Cocoa
Butter Oreo

Lunch

Ni Kuyasa: = St Bean
Turnip & Carrot.
Celery Salada.
Rice
Japanese Pic.
Tea

Supper.

Fish.
To Fu
Tomatoe Slice,
Rice
Japanese Pic
Tea

Delv.

Dry Onion

Arm Cum.

Lettuce

Tomatoes Fresh.

Canta Loup.

Grape Jelly

June 28-1945 (Thur)

Delivery

Breakfast.

Hot Biscuit.

Fried Potatoes.

Mush (Rolled Out)

Coffee.

Cocoa.

apricot.

Butter. Oreo.

Lunch

Nikuyasai

mustard green

Corn. Fresh.

Rice

Japanese Pie

Tea

Supper.

Nikuyasai with Gr Beans

Asparagus.

Cauliflower.

Rice

Japanese Pie.

Tea.

Garlic.

Asparagus.

Spinich

Corn

Apricot.

Fish.

Special Del.

Salt

Coffee

Soft Flour

Vinigar

Rice Crisp.

Corn Starch.

Strawberry Jello

Shred Wheat

Yeast.

June 27-1945 (Wed)

French Toast

Fried Potatoes

Much - Rolled Oats

apricot.

Coffee

Butter Gro

Lunch

Niku yasai

Lettus Salad

Green Onion Nuta.

Rice

Japanese Pic

TEA

Delivery.

Arm Cucumber

Carrot

Mustard Green

Grap Fruit

Salad Dress

Cheese.

Supper.

Veal Curry

Beet Salad

Spinich.

Rice

Japanese Pic.

Tea.

Monday - June 25th 1945.

Breakfast.

Fried Eggs.
Toast Bread.
Mush. Rolled Oat.
Coffee
Oranges.
Butter & Cream.

Lunch

Baked Ham.
Creamed Carrot & Pea.
Lettuce Salad.
Japanese cum Pickles.
Rice

Supper.

Nitoyasa:
Pink Beans
Sliced Tomatoes.
Japanese cum Pickles
Rice

Delivery

4 - Ham
10[#] Salt Pork.
6 - Rug Box String Beans
2-c. Celery.
1-c Spigich.
2^s green Onion
4 sk Turnip.
2 sk Beet.
4 sk Rice.
64 Lf. Bread

Beil 16

6/25/45

BREAKFAST

TOAST BREAD
COFFEE
HOT COCOA
FRIED RICE
ORANGE

165

6/26/45

TOAST BREAD
CANNED CORN
PRUNE
HOT COCOA
COFFEE

165

LUNCH

STEAMED RICE
GOTTA-NI
LETTUCE SALAD
(WITH VINEGAR)
TEA
JAP - PICKLES
ICE WATER

165

STEAMED RICE
G. ONION - NUTA
NAMASU - CUCUMBER
JAP - PICKLES
HOT TEA

165

SUPPER

STEAMED RICE
GOTTA-NI
FRIED HAM
FRESH TOMATOES
HOT TEA
ICE WATER
JAP. PICKLES

165

FRIED BEEF
STEAMED RICE
ST. BEANS (BOIL)
SPINACH (BOIL)
LETTUCE & CELERY
HOT TEA
BREAD
FRESH APRICOT

WRA-Colo.River.-41

(revised) SPECIAL REQUISITION ORDER
& INVENTORYKitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit,
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

WRA-Colo.River-41

(revised) SPECIAL REQUISITION ORDER
& INVENTORYKitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

6-27-45

BREAKFAST.

HOT COFFEE
HOT COCOA
TOAST BREAD
FRIED POTATOES
FRESH APRICOTS

LUNCH

HOT TEA
STEAMED RICE
JAP PICKLES
BEANS-CHICKS
Boiled Beets
GOTTA-NI
(CARROTS)
(BEET)

SUPPER

HOT TEA
GOTTA-NI (POTATOES,
ONION, CARROT,
BEEF)
CUCUMBER SALAD
WITH VINEGAR
STEAMED RICE
JAP PICKLE
ICE WATER

6-28-45

HOT COFFEE
HOT COCOA
BISCUITS (JAM)
GRAPEFRUITS

~~STEAMED RICE~~
MAZE MESHI
MUSTARD GREEN
JAP PICKLE
HOT TEA

STEAMED RICE
CARROTS NITSUKE
JAP PICKLE
HOT TEA
YAKI TOFU

WRA-Colo.River.-41
(revised) SPECIAL REQUISITION ORDER
& INVENTORY

Kitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit,
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

WRA-Colo.River-41
(revised) SPECIAL REQUISITION ORDER
& INVENTORY

Kitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

6/29/45

BREAKFAST

TOAST BREAD
SUGAR CORN (cream style)
COFFEE
HOT COCOA
FRESH APRICOTS
ROLLED OAT MUSH

LUNCH

STEAMED RICE
HOT TEA
CUCUMBER SALAD
CUTTLE-FISH
(WITH SHYU)
JAP-PICKLE

SUPPER

HOT TEA
STEAMED RICE
JAPANESE PICKLED
TASAI-DAKI
(cauliflower, onions)
(asparagus etc)
LETTUCE SALAD
MAYONNAISE
APRICOTS for CHILDREN

6/30/45

FRIED RICE
CANTELOPE ($\frac{1}{4}$ piece)
HOT COFFEE
HOT COCOA

STEAMED RICE
HOT TEA
CUCUMBER-NAMASU
POTATOE SALAD
JAP PICKLE

STEAMED RICE
GOTTANI
CANTELOPE ($\frac{1}{4}$ piece)
HOT TEA
LETTUCE & TOMATOE SALAD

WRA-Colo.River.-41

(revised) SPECIAL REQUISITION ORDER
& INVENTORYKitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit,
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

WRA-Colo.River-41

(revised) SPECIAL REQUISITION ORDER
& INVENTORYKitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

JULY 1, 45

BREAKFAST

HOT COCOA
COFFEE
ONE FRIED EGG
ONE GRAPE FRUIT
FRIED RICE

LUNCH

STEAMED RICE
EGG FOOD YOUNG
SOP PICKLES
HOT TEA

SUPPER

FRESH BREAD
HAMBURGER STEAK
HOT TEA
JELL-O
MASHED POTATOES
SALAD (lettuce, tomatoes)
MAYONNAISE

WRA-Colo.River.-41
(revised) SPECIAL REQUISITION ORDER
& INVENTORY

Kitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit,
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

WRA-Colo.River.-41
(revised) SPECIAL REQUISITION ORDER
& INVENTORY

Date _____
Kitchen # _____ Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

Mess Hall # 44

6-25-45

Menu for Monday the 25th

Breakfast

Fried Potatoes	-	60 #
w/ Bacon	-	1 #
Toast		17 loaves
Coffee		3-4 #
Cocoa		1 #
oatmeal mush		2 1/2 #
also		1 1/2 #

Lunch

Steamed Rice	-	56 #
Raw Tofu	-	
Miso shuri		
w/ seaweeds, tofu	(5 # miso)	
Dry shrimps	-	1 1/2 #
Japanese pickles		
Ice tea, water		

Supper

Steamed Rice		36 #
Baked Ham		27 #
whole raw lettuce		
Boiled fresh beans		
w/ mayonnaise		
Japanese pickles		
Strawberry Jello	-	10 #
Ice tea, water		

(1343)

EATE _____
UNIT _____
BLOCK # _____

KITCHEN UTENSILS
BROKEN & TURNED
IN FOR REPLACEMENT

REMARKS

DATE

PLATES

SOUP BOWLS

CUPS

SAUCERS

[illegible]

Kit. 44

6-30-45

Daily Menu
Breakfast

Fried potatoes	60¢
Cream of wheat mush	3¢
Cocoa	1¢
can milk	3¢
Coffee	3¢
Toast	17¢

Lunch

Steamed Rice	36¢
Boiled Squid	
Asparagus	
lettuce & tomatoes	
Saled	
Ice tea, water	
Japanese pickle	
Sliced Melons	

Dinner

Steamed Rice	36¢
Boiled Ham	
w/ beans	
Fresh Celery	
Fresh Apricot	
Straw Jello	
pickle (Japanese)	
Ice tea & water	

UNITED STATES
DEPARTMENT OF THE INTERIOR
Colorado River Relocation Center
Poston, Arizona

Date _____

INVENTORY OF PROPERTY

KITCHEN NO. _____

I certify that I ~~have~~ made or caused to be made a physical inventory of all of the property for which I am accountable and that the articles listed hereon were on hand at the close of business on _____ at Poston, Ariz.
(Date)

(Signature)

(Title)

_____ Aprons	_____ Peelers, potato	Any similiar items not already list- ed should be add- ed here:
_____ Boats, Gravy	_____ Picks, ice	
_____ Blocks, meat	_____ Pins, rolling	
_____ Bowls, mixing, crock	_____ Pitchers, syrup	
_____ Bowls, cereal	_____ Pitchers, water	
_____ Bowls, sugar	_____ Plates	
_____ Brooms	_____ Platters, meat	
_____ Brushes, flour w/hdle	_____ Pots, stock	
_____ Brushes, scrub	_____ Saws, meat	
_____ Brushes, sink	_____ Saucers	
_____ Buckets, water	_____ Scrapers	
_____ Cans, G.I. large	_____ Seives, flour	
_____ Cans, G.I. small	_____ Shakers, Salt & Pepper	
_____ Colanders	_____ Sheets, bake	
_____ Caps, Cooks'	_____ Skimmers	
_____ China caps-strainer	_____ Spatulas	
_____ Choppers, meat grinder	_____ Spoons, basting	
_____ Cleavers, meat	_____ Spoons, table	
_____ Coats, cooks'	_____ Spoons, soup	
_____ Cups	_____ Spoons, tea	
_____ Dippers	_____ Steels, butchers'	
_____ Dishes, mustard (pots)	_____ Tins, pie	
_____ Dishes, Pickle	_____ Trays, meat	
_____ Dishes, vegetable (Baker)	_____ Tongs, ice	
_____ Forks, kitchen	_____ Turners, cake	
_____ Forks, table	_____ Whips	
_____ Graters	_____ Soup Plates	
_____ Griddles, all	_____ Aluminum Veg. Dish	
_____ Hose, 3/4", water	_____ Sauce pans	
_____ Knives, bread	_____ Bowls, mixing, steel	
_____ Knives, butcher & French		
_____ Knives, paring		
_____ Knives, tables		
_____ Ladles		
_____ Mashers, potato		
_____ Mops		
_____ Openers, Can		
_____ Pans, dish		
_____ Pans, frying		
_____ Pans, large roast all		

Kit #44

6-29-45

Daily Menu
Breakfast

Fried Rice	
cream of wheat cereal	3 #
cocoa	1 #
coffee	3 #
can milk	3 pt.
toast	17 loaves

Lunch

Steamed Rice	56 #
Raw Tofu	
Boiled Spinach	1 ct
Japanese pickles	
Fresh Apricot	2 bags
Ice tea, water	

Supper

Squid Nitenke	
w/ shoyu	1 gal
Boil fresh beans	2 bags
Boiled asparagus	2 ct.
+ sliced Tomatoes	1/2 bag
w/ mayonnaise	1/2 gal
Japanese pickles	
Strawberry Jello	10 #
Fresh milk for children	
Ice tea + water	

CLIFFTON RIVER FOR EDUCATION PROJECT
 Clifton S. Shelton, Chief Project Steward
 Prepared By Harry S. Kinchi, Assistant Steward
 Menu for Nov. 16-17, 1943 (Ingredients for 100)

Tuesday, November 16, 1943

BREAKFAST
 Stewed Raisins
 Dry Cereal
 Milk Evap. 14 1/2
 Fried Rice
 Toast (Bread)
 Oleomargarine
 Coffee
 Cocoa (children)

7 lb.
 7 lb.
 10 cans
 15 lb.
 12 lb.
 2 lb.
 3 lb.

LUNCH

Vegetable Salad (Lettuce) 25 lb.
 Baked Hash (Meats) 25 lb.
 Potatoes White 20 lb.
 Tomato #2 5 cans
 Celery 5 lb.
 Onion, Dry 5 lb.
 Creamed Cauliflower 25 lb.
 Bread 12 lb.
 Peanut Butter 5 lb.
 Hot Tea 1 lb.

SUPPER

Macaroni Soup 3 lb.
 Vegetable Nishime
 Beef Stock 10 lb.
 Carrots 10 lb.
 Turnips 85 lb.
 Egg Plant 25 lb.
 Steamed Rice 8 lb.
 Japanese Pickles 1 lb.
 Hot Tea

Wednesday, November 17, 1943

BREAKFAST

Oatmeal
 Milk Evap. 14 1/2
 Fried Eggs
 Boiled Potato
 Toast (Bread)
 Oleomargarine
 Coffee
 Cocoa (children)

7 lb.
 10 cans
 100 ea
 25 lb.
 12 lb.
 2 lb.
 3 lb.

LUNCH

Vegetable Salad 25 lb.
 Brown Beef Steer w/(Plate) 35 lb.
 Carrots 5 lb.
 Onion, Dry 5 lb.
 Potatoes White 10 lb.
 Boiled Broccoli 25 lb.
 Bread 12 lb.
 Hot Tea 1 lb.

SUPPER

Baked Fish 30 lb.
 Steamed Rice 25 lb.
 Nappa Nishime 25 lb.
 Japanese Pickles 8 lb.
 Hot Tea 1 lb.
 Flavored Gelatin 5 lb.

NORI - TSUKUDANI

(Prepared By Mr. Uchida, Rik 38-Mess)

10 lbs. Seaweed
 1 1/2 gal. Soy Sauce
 1 gal. Soup Stock
 1 Tablespoon Ajinomoto
 1 Teaspoon Cayenne Pepper
 1 qt. Molasses

Cook 3 hours, slow fire, (350°) in oven

Kitchen #44

6-28-45

Daily Menu
Breakfast

Fried Rice	
oatmeal cereal	3 #
cocoa	1 #
milk (canned)	2 qt
Coffee	3 #
Toast	17 loaves
oleo	1 1/2 #

Lunch

Miku Yasai (beef)	26 #
steamed Rice	56 #
Lettuce, tomatoes salad w/ mayonnaise	1/2 gal
Japanese pickles	
grapefruit	2 box
Ice tea + water	

Supper

Pork + Beans	
salt pork	5 #
steamed Rice	36 #
sliced tomato	
Japanese pickles	
Lemon Jello	10 #
Ice tea + water	
milk for children	

COLORADO RIVER MISSION (ON CANAL)
Clifton B. Snellson, Chief Project Steward
Prepared By Harry S. Kinch, Senior Steward
Menu for Jan. 11-12, 1944 (Ingredients for 100)

Tuesday January 11, 1944

Breakfast

Oranges	100 ea.
Butter	7 lb.
Milk, Evap. or Powder	6 lb.
Scrambled Eggs	9 doz.
Fried Potatoes	20 lb.
Toast (Bread)	12 lb.
Cleomargarine	2 lb.
Coffee	3 lb.
Cocoa (children)	

LUNCH

Lettuce Apple Salad	25 lb.
Vegetable Hashing	30 lb.
w/ Beef (Carcass)	10 lb.
Steamed Rice	25 lb.
Boiled Greens	25 lb.
Japanese Pickles	8 lb.
Hot Tea	1 lb.

SUPPER

Cole Slaw (Cabbage)	20 lb.
Beef Stew (Carcass)	30 lb.
Mix Vegetables	30 lb.
Tomato #2	5 cans
Steamed Rice	25 lb.
Japanese Pickles	8 lb.
Hot Tea	1 lb.

Wednesday January 12, 1944

Breakfast

Oranges	100 ea.
Cream of Wheat	7 lb.
Milk, Evap. or Powder	6 cans
Fried Eggs	9 doz.
Fried Potatoes	20 lb.
Toast (Bread)	12 lb.
Cleomargarine	2 lb.
Coffee	3 lb.
Cocoa (children)	

LUNCH

Combination Salad	25 lb.
Southern Hash (Beef)	25 lb.
Potato, White	20 lb.
Tomato #2	5 cans
Other Vegetables	10 lb.
Succotash, Lima	4 lb.
Corn #2	10 cans
Bread	12 lb.
Marmalade	5 lb.
Hot Tea	1 lb.

SUPPER

Cabbage Celery Salad	20 lb.
Broiled Fish	35 lb.
Steamed Rice	25 lb.
Boiled Greens	30 lb.
(Cabbage)	
Japanese Pickles	8 lb.
Hot Tea	1 lb.

ATTENTION:

USE MORE POWDERED MILK FOR COOKING IN PLACE
OF CREAM MILK.
1 GALLON OF WATER TO 1 POUND OF POWDERED MILK.
PLACE POWDERED MILK ON TOP OF WATER AND STIR THOROUGHLY.

Mess Hall #44

June 27, 1945

Daily Menu

Breakfast

Fried Rice w/ onions

Toast Bread

Farina cereal

Coffee

cocoa

can milk

oleo

17 loaves

3 #

3 #

1 #

$\frac{1}{2}$ qt.

2 #

Lunch

Steamed Rice

56 #

Beef w/ cauliflower

20 #

Tomato + lettuce salad
w/ mayonnaise

$\frac{1}{2}$ gal

Japanese pickle

apricot (Fresh)

1 $\frac{1}{2}$ bag

Ice water, tea

Supper

Steamed Rice

28 #

noodles (ee)

35 #

w/ shrimp sauce

1 #

Armenian Cyp sunomono

1 bag

Lemon Jello

10 #

Japanese pickles

Ice tea, water

WRA-Colo.River.-41

(revised) SPECIAL REQUISITION ORDER
& INVENTORYDate _____
Kitchen # _____ Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit,
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

WRA-Colo.River.-41

(revised) SPECIAL REQUISITION ORDER
& INVENTORYDate _____
Kitchen # _____ Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

Miss Hall # 44

June 26, 1945

Daily Menu
Breakfast

Fried potatoes w/ bacon	60 # 1 1/2 #
Fried Rice	
oatmeal mush	3 #
coffee	3 #
cocoa	1 #
Toast Bread	17 loaves

Lunch

steamed Rice	56 #
Fried Fish	
Boiled string beans w/ shrimp sauce	2 bags 1 #
Armenian cup sunomono	
Japanese pickle	
Ice tea, water	

Supper

Steamed Rice	36 #
Veal Stew w/ vegetables	26 #
Spinach w/ tofu (Shirai)	
whole lettuce	
Japanese Pickle	
apricot	1 1/2 bag
Ice tea, water	

WRA-Colo.River.-41

(revised) SPECIAL REQUISITION ORDER
& INVENTORYKitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit,
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

WRA-Colo.River.-41

(revised) SPECIAL REQUISITION ORDER
& INVENTORYKitchen # _____ Date _____
Storekeeper _____

ITEM	ON HAND	REQUIRED
Baking Powder		
Baking Soda		
Salt		
Coffee		
Flour, hard		
Flour, soft		
Powdered Milk		
Mustard, prep.		
Vinegar		
Tea		
Shoyu		
Peanut Butter		
Apple Butter		
Dry Cereals		
Cooking Cereals		
Macaroni		
Spaghetti		
Pudding		
Gelatine		
Yeast		
Spices		
Others		

Sugar, canned and fresh vegetables and fruit,
rice, jams, and all other staples will be issued
on regular delivery according to menu. (4689)

Kit. #44

7-1-45

Daily Menu
Breakfast

Fried cold Rice

Boiled eggs

Toast Bread

cream of wheat Mush

Coffee

cocoa

can milk

oleomargarine

Lunch

Steamed Rice

Niku (beef) Yasai

Boiled String Beans

Boiled spinach

Sliced muskmelons

Iced tea + water

Japanese pickles

Supper

Steamed Rice

Baked Spaghetti

w/ tomato sauce

Salt pork

whole Head lettuce

Chocolate pudding

Japanese pickles

Iced tea + water

Milk for Children.

15 doz

17 loaves

3 #

3 #

1 #

3 qt

1 1/2 #

56 #

25 #

1 ct

2 ct

28 #

15 #

2 cans

1 #

10 #

Nakawata 56

CORCORAN RIVER RELOCATION CENTER
Clifton A. Snelson, Chief, Project Steward
Prepared By Harry S. Kuchel, Senior Steward
Menu for Jan. 18-19, 1944 (Ingredients for 100)

72

Tuesday January 18, 1944

BREAKFAST
 Fresh Apples 100 ea.
 Cooked Cereal 7 lb.
 Milk - Evap. 14
 Milk Powdered 3 lb.
 French Toast (Bread) 15 lb.
 Eggs 3 doz.
 Fried Potatoes 20 lb.
 Oleomargarine 2 lb.
 Corn Syrup #10 1 can
 Coffee 3 lb.
 Cocoa (children)

LUNCH
 Boiled Dinner
 Turnips 15 lb.
 Cabbage 20 lb.
 Carrots 15 lb.
 Onions, Dry 10 lb.
 Salt Pork 5 lb.
 Creamed Potatoes 25 lb.
 Biscuits (flour) 15 lb.
 Jam 5 lb.
 Hot Tea 1 lb.

SUPPER
 Lettuce Salad 25 lb.
 Sweet Sauce Spare Ribs (Chinese Style) 40 lb.
 Vegetables 20 lb.
 Steamed Rice 25 lb.
 Daikon Fishine 30 lb.
 Japanese Pickles 8 lb.
 Hot Tea 1 lb.

Wednesday January 19, 1944

BREAKFAST
 Oranges 100 ea.
 Cooked Cereal 7 lb.
 Milk - Evap. 14
 Milk Powdered 2 lb.
 Fried Eggs 2 doz.
 Fried Potatoes 20 lb.
 Toast (Bread) 12 lb.
 Oleomargarine 2 lb.
 Coffee 3 lb.
 Cocoa (children)

LUNCH
 Lettuce Apple Salad 25 lb.
 Baked Macaroni 14 lb.
 w/ Tomato Sauce #2 10 cans
 Fried Cabbage w/ 25 lb.
 Onions, Dry 10 lb.
 Bread 12 lb.
 Peanut Butter 5 lb.
 Hot Tea 1 lb.

SUPPER
 Vegetable Soup
 Fried Fish 35 lb.
 Steamed Rice 25 lb.
 Boiled Greens 30 lb.
 Sesame Seed 1 lb.
 Japanese Pickles 8 lb.
 Hot Tea 1 lb.

TO: All Kitchens and Block Managers

SUBJECT: Special Diets

Considerable effort is being made to give adequate care to those who need a special diet. The Steward's Dept. will endeavor to care for cases where necessary. The Chef and Nutritional Aide will NOT prepare special foods for anyone who has not been examined and diet ordered, by one of our doctors, and approved by Dr. Freeman.

Clifton A. Snelson

Memo for June 25, 1945
Messhall 18.

Breakfast

Orange
Fried potatoes
Toast
Coffee 3 lb
Cocoa for children 3 lb
Rolled oat mush

Lunch

Steamed Rice 50#
Tomatoe lettuce salad
Beef Okazu w/
Celery
Mogorshi
onion
Tsukemono
Tea 1 1/2 lb

Supper

Steamed Rice 50#
Beef Okazu w/
string beans
onion
carrots
Tsukemono
Tea 1 1/2 #

June 26

Breakfast

Fried egg
Shredded wheat
Toast
Stewed Prunes
Coffee 3 #
Cocoa (children) 3 #

Lunch

Steamed Rice 50 #
Ham Okazu w/
string beans
Celery
Tsukemono
Tea 1 1/2 #

Supper

Steamed Rice 50#
Egg Toji
Shrimp sauce
Tsukemono
Tea 1 1/2 #

June 27

Breakfast

Apricots

Pan-cake w/

Simp 1 gal

Coffee 3 lb

Cocoa for children 3 lb

Lunch

Steamed Rice 25 #

Cauliflower salad

Veal Tofu Okazu

w/ celery
green onion

Hot Tea 1/2 lb

Isukemono

Supper

Steamed Rice 25 #

Boiled Noodle w/

veal sauce

Lettuce tomato salad

Isukemono

Hot tea 1/2 #

June 28

Grapefruit

Toast

Fried Potatoes

Coffee

Cocoa for children

rolled oat Munch

Lunch

Steamed Rice 25 #

Salt pork and beans w/

tomatoe sauce

Onion

celery

age with Mustard green

Isukemono

Tea

Supper

Steamed Rice

Boiled Ham

oven browned
potatoes

Asparagus w/

Salad dressing

Isukemono

Sea

Bread
apple-butter

June 29

Breakfast

Apricot
Fried Rice
Rolled oats
Toast
Coffee
Cocoa

Lunch

Steamed Rice 20¢
Squid
Cuke - Sumono w/
Seaweed
Iskemono
Tea

Supper

Steamed Rice 20¢
Vial Okazu w/
Asparagus
Onion
Carrots
Iskemono
Tea

June 30

Breakfast

Cantaloup
Pancake w/
Syrup
Coffee
Cocoa

Lunch

Beef Spaghetti w/
onion
Celery
Tomato sauce

Steamed Rice 20¢
Lettuce Tomato Salad w/
Salad dressing
Iskemono
Tea

Supper

Spanish Rice w/
tomato,
onion
Celery
Cuke Sumono w/
seaweed
Tea
Iskemono

July 1, 1945

Breakfast

Scrambled eggs

Grape fruit

Rice Krispie

Toast

Coffee

Cocoa for Children

Lunch

Maze-meshi

Tomatoe & spinach

Iskemono

Tea

Supper

Steamed Rice

Tomago Yakis

Okazu ^{St. Beans}

Tomatoe ^{Edamame} Salad

Strawberry Jello

Tea

Iskemono

MESS HALL 35

MENU

JUNE 25, 1945

BREAKFAST

Fried Rice.....Oat Meal Mush
Toast Bread
Orange
Peanut Butter and Jam
Cocoa.....Coffee

LUNCH

Spaghetti.....Baked summer squash
Vegetable Salad
Bread and Jam
Hot Tea and Ice Water
Fresh Milk

Supper

Nishime (K.Y. Beans and Meat)
Japanese Pickles
Rice
Hot Tea.....Ice Water
Milk for Children

JUNE 26, 1945

BREAKFAST

Hot Cake and Syrup
Butter
Corn Flakes
Jam and Peanut Butter
Cocoa.....Coffee

LUNCH

Baked Ham.....Fried Potatoe
Beets Salad
Bread
Fresh Apricots
Jam and Peanut Butter
Hot Tea and Ice Water....Milk for children

SUPPER

Nishime (K.Y. Beans--Dry Shrimps**G. Onion)
Rice
Japanese Pickles
Hot Tea.....Ice Water.....Milk for children

JUNE 27, 1945

BREAKFAST

Hash
Dry Toast
Oat Meal Mush
Jam and Peanut Butter
Cocoa.....Coffee

LUNCH

Salt Pork Beans
Lettuce and Tomatoes Salad
Boiled Cauliflower and heart of celery
Fresh Apricots
Cinnamon Rolls
Ice Water...Hot Tea....Milk for children

SUPPER

Sukiyaki (G.Onion and Meat)
Japanese Pickles
Rice
Hot TeaIce Water.....Fresh Milk for children

MESS HALL 35

MENU

JUNE 28, 1945

BREAKFAST

French toast and syrup
Jam.....Peanut Butter
Mush
 $\frac{1}{2}$ Grape fruit
CocoaCoffee

LUNCH

Lamb Stew and Rice
Vegetable Salad
Bread.....Jam
Fresh Apricots
Hot tea.....Ice Water....Milk(children)

SUPPER

Hiya Tofu
Miso Soup
Boiled Corn
Japanese Pickles
Rice
Hot TeaIce water....mild(children)

JUNE 29, 1945

BREAKFAST

Hot Biscuit and Jack Potatoes
Butter....Jam....Peanut butter
Oat Meal Mush
 $\frac{1}{2}$ of Grapefruit
CoffeeCocoa

LUNCH

Fried Rice and Baked carrots
Boiled Asparagus
Tomatce and Lettuce Salad
 $\frac{1}{2}$ of Cantaloupe
Bread....Jam
Hot tea.....Ice Water....Milk(children)

SUPPER

Ika Ankake
Spinach Sitashi
Japanes Pickles
Hot tea.....Ice water.....Milk for children

JUNE 30, 1945

BREAKFAST

Hot cake and syrup
Oat Meal mush
Butter.....Jam.....Peanut butter
 $\frac{1}{4}$ of Cantaloupe
Coffee.....Cocoa

LUNCH

Boiled ham and cheese
Potatoes salad and slice tomatoes
Bread and Jam
Hot tea and ice water...Milk(children)

SUPPER

Nikuyasai(Meat....carrot....asparagus)
Spinach sitashi
Rice
Japanese Pickles
Hot tea.....Ice water....Milf for children

BREAKFAST

Fried egg and Jack Potatoe
Toast Corn
Corn Flakes
Grapefruit
Coffee.....Cocoa

LUNCH

Hamburger Steak
Brown Potatoe
Slice cucumber and tomatoe
Lettuce and celery salad
Bread and Jam
Hot tea....Ice water....Milk(children)

SUPPER

Nitsuke(Age and K.Y. Beans)
Spinach sitashi
Japanese Pickles
Hot tea.....Ice water....Milk for children

BLK. # 35.

ACTUAL RESIDENTS

JUNE 24 TO JUNE 30, 1945.

6/24	144.
6/25	145.
6/26	146.
6/27.....	144 .
6/28	148.
6/29	150.
6/30.....	148.

Blk. 43

Population - 189

6-24.45

Kitchen #1 43

Breakfast

Fruit

Orange

Oat meal mush & Milk

Hot cake with Honey and
Olio

Coffee and Coco

Lunch

Combination Salad

Bailed Ham with green spinach

Bailed Rice and stew fresh tomatoes

Bread with Jam and Vanilla pie

Hot Tea and fresh milk

Supper

Lettuce and Tomato Salad

Bailed noodles with shrimp soup

stewed Rice and Mustard green

and Turnipman

Hot Tea

June 25 - 43

Kashu 21 43

Breakfast

Fruit

Orange

Cream wheat with fresh milk

Toast 1 Egg and fried potato

Tea and maple

Coffee coco for children

Lunch

Slice fresh tomatoes

Baked spaghetti and cheese Italian style

Baked summer squash
and Baked Rice

Bread with jam
strawberry jello

Hot Tea

Fresh milk for children

Supper

Lettuce and Tomato Salad

Baked Rice and Tenkumano

Miku yasai and Okara

Hot Tea

Bread

June 26 - 45

Kichin # 43

Brakfast

fruit

Orange

Corn flakes with milk

Fried 1 Egg and Fried Rice

Toast with Margarine

Coffee

Co Co for children

Lunch

Lettuce and Tomato Salad

Baked pork and Beans Boston style

Baked Rice and Fresh spinach saute

Bread with jam Lemon Jello

Hot Tea Fresh Milk

Supper

Cucumber Salad

Baked Rice and Tsubemono

Tofu and Okara

Hot Tea

Ota $4\frac{1}{2}$

Misawa 3

Watanabe 3

Chino 5

Fukuda - 7

Kagawa $2\frac{1}{2}$

Oshio - 11

Ketunai 6

June 27 - 45

Ketchin #143

Breakfast

Fruits

Applicant

Cream Whit and Milk
Hot cake with Honey and Ohio
Coffee and Co Co

Lunch

Slice Fresh Tomatoes
Breaded Veal Cutlets with Country Gravy
Buttered Can peas and Baked Rice
Bread and Jam
Lemon Jello
Hot Tea Fresh Milk

Supper

Lettuce Tomato Salad
Baked Rice
Japanese pickles
Miso Gari
Hot Tea

June 28, 43

Ketchin no 43

Fruit

Breakfast

Grapfruit

Oats meal Mash with Milk

Hot cake with Honey and Margarine

Coffee and Co Co

Lunch

Hot of Lettuce with Mayonnaise

Veal stew with Vegetable and steam Rice

steamed Corn

Bread and Jam

Apricot

Hot Tea

Supper

Baked Rice

Tenkemono

Cauliflower and string Beans

With Beef

Asparagus with Mayonnaise

June 29. 45.

Kichin No 43

Breakfast

Fruits

Apricot

Oats meal Mochi with milk

Fried potatoes and
Toast with Mogenine
Coffee and es Co

Lunch

Sliced fresh Tomatoes
chili Con Carney with Rice
Bread and Jam
Corn on cob
Lemon Jello
Hot Tea

Supper

Combination Salad
Baked Rice
Ika with Sumiso
Japanese pickle
Hot Tea

June 30 - 45 -

Keshun # 43

Breakfast

Fruit

Cantlap

Cream Wheat With Milk

Hot cake with Honey & Oleo

Coffee and Co Co

Lunch

Lettuce and Tomato Salad

Baked Ham with Fresh spinach

Creamed Carrots and peas

Baked Rice and

Bread with Jam
melon

Hot Tea Fresh Milk

Supper

Cucumber and Fresh Tomato

Magemeshi

Fukumano

Miso shiru

Japanese pickles

Hot Tea

Block 17 Mess Hall

One Weeks Menu

June 25 to July 1.

June 25, 1945

BREAKFAST

Orange
Scrambled egg
Bread
Butter
Chocolate for childrens
Coffee

Lunch

Beef stew
Rice
Bread
Apple Butter Jam
Jello
Beets Salad
Tea

Supper

Rice
Yasai Nishime
Japanese Pickle
Cucumber Salad
Tea

June 26, 1945

Breakfast

Baked Potatoes
Okai
Coffee
Chocolate for Childrens
Bread
Butter

Lunch

Rice
Tomato Salad
Baked Ham
Cake
Tea
Jello
Milk
Bread
Apple Jam

Supper

Rice
Cucumber Salad
Japanese Pickle
Noodles
tea

June 27, 1945

Breakfast

Apricots
Fried Rice
Bread
Butter
Coffee
Chocolate for Childrens.

Lunch

Baked Beam
Rice
Bread
Plum Jam
Potatoes Salad
Tea

Supper

Mazemeshi
Soup
Japanese Pickle
Tea
Otofu

Continue from column page

June 28, 1945

Breakfast

Hot Cake
Bredd
Butter
Coffee
Chocolate for children

Lunch

Spaghitte
Tomato Sauce
Cauliflower &
Asparagus Salad
Cookies
Tea.

Supper

Yasai Nishime
Lettuce Salad
Japanese Pickle
Tea

June 29, 1945

Breakfast

Baked Potatoes
Apricots
Bredd
Plum Jam
Coffee
Chocolate for children

Lunch

Rice
Beef stew
Asparagus Salad
Lemon Pie
Cantalope ($\frac{1}{4}$)
Bread
Plum Jam

Supper

Rice
Japanese Pickle
Fish (squid)
Tomato Salad
Tea

June 30, 1945

Breakfast

Fried Rice
Bread
Jam (Pineapple)
Coffee
Chocolate for children

Lunch

Hamburgar
Asparagus Salad
Rice
Tea
Creamed Corn
Jello

Supper

Rice
Japanese Pickle
Spinach Salad
Noodles
Tea.

July 1, 1945

Breakfast

Fried egg
Bread
Jam
Coffee
Chocolate for children

Lunch

Veal steak
Bread
Tomato Salad
Jello
Tea
Rice

Supper

Rice
Japanese Pickle
Yasai Nishime
Tea.

MESS HALL 32. CAMP 1.

BY T. TODAY.

JUN 25

RECEIPT FROM STEWARD OFFICE

4-1/2 HAM - 5^{LB} SALT PORK - 3 SK 50# TURNIPS - 3 SK
50# BEETS - 3 CT 50# CELERY - 2 CT 40# SPINACH - 3 CT 20#
GREEN ONIONS - 37^{1/2} MILKS - 2 BOXES BREAD - 5 BOXES 20#
GREEN BEANS - 300# ICE

BREAKFAST

175 MEALS

ORANGE - FRIED RICE - BREAD - JAM - COFFEE -
COCOA. MILK (FOR UNDER 14 YEARS AND AGED PEAPLS ONLY)

LUNCH

425 MEALS

BRAISED BEEF WITH VEGETABLES RICE
MUSTER GREEN SAUTE. COMBINATION VEGETABLE SALAD
WITH CREAM DRESSING - JELLO - ICE WATER
MILK (ONLY KID & AGED P)

SUPPER

175 MEALS

COLED TURNIPS AND DRY SHRIMPS UMANI - SPINACHS
OSHITASHI - KIURI NO TSUKEMONO HOT TEA

JUN 26

TODAYS
RECEIPT { 80 CAKE TOFU - 176 UBURAGE - 2 BOXES BREAD - 144# VEAL
2 CT 60# LETTUCE - 4 CT 30# CALLIFLOWER - 4 SK 100# POTATOES
4 LBS 25# APRICOTS - 15 DOZ EGGS - 32# LARD 300# ICE
37^{1/2} MILKS

BREAKFAST.

175 MEALS

COOKED DRY PEACHES - CREAM WHEAT - HOT CAKE PL
BUTTER - SYRUP - COFFEE - COCOA - MILK (UNDER 14 & AGED)

LUNCH

435 MEALS

CELERY HEART - SPAGHETTI MEAT SOUCE - SUMMER-
SQUASH SAUTE RAISIN PIE BREAD JAM ICE WATER
MILK (UNDER 14 AND AGED PEAPLES)

SUPPER.

175 MEALS

HIYAYAKO FRESH STRING BEAN NO SHITASHI KIURI-
TSUKEMONO RICE HOT TEA ICE WATER, RICE

JUN 27

TODAYS
RECEIPT { 6 BOXES ARM CUCUMBER 3-25# BOX CARROT - 4 CT MUSTARD GREEN
4 BOX CRAP FRUITS - 5 GAL SALAD DRESSING 300# ICE 37^{1/2} MILK

BREAKFAST

175 MEALS

FRESH APRICOTS - FRIED HAM - FRIED POTATOES BISCUITS
JAM - COFFEE - COCOA - MILK (UNDER 14 AND AGED PEAPLES)

LUNCHESES

450 MEALS

VEAL POT PIE LETTUCE AND TOMATO SALAD APRICOTS
BREAD JAM ICE WATER MILK (KID AND AGED PEAPLES ONLY)

BLOCK 32. by J Jodah.

JUN 27
SUPPER

VEAL STEW (LEFTOVER FROM LUNCH) KIURI MOMI TSUKEMONO
RICE HOT TEA ICE WATER

JUN 28

TODAYS RECEPT { 6# BAK POWDER - 60# SALT - 50# COFFEE - 2 SK FLOURS - 2 CAL VINEGARS
1 CA RICE KRISPIES - 1 CA VANILLA - 1 CA CHOCOLATE PUDDING - 30# NORI
1 BOX SHREDDED WHEAT - 2# YEAST - 6 BOX ASPARAGUSES - SK CORN ON COB
6 BOX APRICOT - 1 BOX BREAD - 300# ICE - 2 BOX SPINACHES -

BREAKFAST.

175 MEALS

1/2 GRAPEFRUITS - FRIED RICE - BREAD - JAM - COFFEE - COCOA - MILK

LUNCH

440 MEALS

COLD BAKE HAM AND TOMATO WITH POTATO SALAD CARROTS -
AND PEA - JELLO - BREAD - JAM - MILK - ICE WATER.

SUPPER

175 MEALS

RICE - EKANOUMANI AND SASHIMI - SPINACH NOOSHITASHI
KIURI - NO - TSUKEMONO - HOT TEA ICE WATER ICE CREAM (FOR
KID ONLY)

JUN 29

TODAYS RECEPT 3 BOX BREAD - 300# ICE - 37 1/2 MILK 3 BOX CAKES 5 BOX TOMATOES
6 CT CONTIQUES - 6 BOX DRY ONIONS

BREAKFAST

175 MEALS

APRICOT - CREAM WHEAT - CREAM HAM ON TOAST
PRY TOAST JAM COFFEE COCOA MILK

LUNCH

442 MEALS

VEAL STEW WITH VEGETABLES. RICE CORN ON COB
APRICOT. BUTTER ICE WATER MILK (FOR KID AND AGED)

SUPPER

184 MEALS

CHIRASHI SUSHI - ASPARAGO GOMAE KILIRI MOMI RICE
MELON HOT TEA MILK (ONLY KID AND AGED PEAPLES) ICE WATER

JUN 30 JUN 30

2 SPINACH 2 CELERY 2 GREEN ONIONS 4 GRAPEFRUIT
BEEF 37 1/2 MILK 300 ICE 4 CS EGGS -

BREAKFAST

175 MEALS

MELON HOT CAKE SYRUP BUTTER COFFEE COCOA
MILK (KID AND AGED PEAPL

LUNCH

250 MEALS

MEATBALL WITH NOODLES COMBINATION SALAD MAYONNESE
SPICE CAKE BREAD JAM ICE WATER MILK (KID ONLY)

SUPPER

CHIRASHI SUSHI - GREEN BEANS NO GOMAE - KIURI KOKO
HOT TEA MILK (FOR KID + AGED PEAPL ONLY)

JUL -1
37th MILK - 200LB ICE

BREAKFAST

175 MEALS

MELON. FRIED EGGS FRIED POTATOES BREAD JAM
COFFEE COCOA MILK (FOR KID AND FRIED PEAPPLE)

LUNCHEES

200 MEAL

POT ROAST BEEF MUSHED POTATOES BROWN GRAVY SPINACH
AND EGGS LETTUCE AND TOMATO SALAD JELLO BREAD
JAM ICEWATER MILK (FOR KID AND FRIED PL) ICE CREAM (FOR KID)

SUPPER

175 P.

HIYASHI UDON RICE SLICED TOMATO AND ASPARAGUS TIP
KIURI TSUNE HOT TEA ICEWATER

JUL 2

MILK BREAD 300LB ICE

JUNE 25, 1945

C.R.W.P.

MESS #31

BREAKFAST

stewed prune
cornflake
Hot cake
Butter
Syrup
Coffee
cocoa

LUNCH

noodle
cucumber
Mashed turnip
Bread
Jelly
Tea
Milk

SUPPER

Fried string beans
Rice
sliced tomatoes
Japanese pickles (Kō-Kō)
Tea

JUNE 26

BREAKFAST

stewed prune
cornflake
Hot cake
Butter
Syrup
Coffee
cocoa

LUNCH

Noodle
string beans
Mashed turnip
tomatoes
Bread
Jelly
Tea
Milk

SUPPER

Tofu
Rice
Lettuce salad
Kō-Kō
Tea

JUNE 27 C.R.W.P

MESS #31

BREAKFAST

Apricots
Rolled oats
Fried potatoes
Cotsup
Toast
Jelly
Coffee
HOT MILK

LUNCH

Yeast stew
Rice
Lettuce Salad
Celery
Bread
Jelly
Tea
Milk

SUPPER

Irani Sushi
string beans
KO KO
Tea

JUNE 28

BREAKFAST

Grapefruit
Corn flake
Fried potatoes
Biscuit
Bread
Butter
Jelly
Coffee
Cocoa

LUNCH

Baked ham
Rice
Lettuce salad
Stewed corn
Bread
Jelly
Tea
Milk

SUPPER

Nishime (Chop suey)
Rice
Spinach
KO KO
Tea

C.R.W.P.

JUNE 29

BREAKFAST

Apricot
Cornflake
Hot cake
Butter
Sirup
Coffee
Cocoa

LUNCH

Baked beans
Rice
Cauliflower
Lettuce salad
Bread
Jelly
Tea
Milk

MESS #31

SUPPER

Fried ink fish
Rice
Spinach
Ko-Ko
Tea

JUNE 30

BREAKFAST

Mushmellon
Fried potatoes
Taast
Butter
Coffee
Cocoa

LUNCH

Asparagus
Rice
Stewed carrot
Tea
Milk

SUPPER

Nishime
Rice
Spinach
Ko Ko
Tea

C.R.W.P.

July 1st

Mess #31

BREAKFAST

Mushmelon
1 Fried egg
Boil potatoes
Bread
Butter
Coffee
Cocoa

LUNCH

Beefstew
Rice
Lettuce Salad
Celery
Bread
Jelly
Tea
Milk

SUPPER

Nishime
Rice
Sliced Tomatoes
Koko
Tea

Block 31

MESS HALL BLOCK 4

June 27, 1945

Recommended Menu - by John L. E. Burdick, Chief Project Steward
for June 27, 1945

<u>BREAKFAST</u>	<u>LUNCH</u>	<u>SUPPER</u>
Fresh Fruit Oranges	Heart of Celery 15#	Cauliflower Salad 20#
Oat Meal 3#	Baked Beans 10#	Boiled Noodles 20#
Milk 14 $\frac{1}{2}$ 3 can	w/Salt Pork 4#	w/Shrimp Sauce 3#
Fresh Milk 3 qt.	w/Tomato Puree #10 $\frac{1}{2}$	Steamed Rice 25#
Fried Eggs 9 dz.	Boiled Potatoes 25#	Green Onion Nuta 15#
Toast Bread 12#	Stewed Carrots & Turnip 25#	Japanese Pickles 5#
Olio 2#	Hot Roll-Flour 15#	Lemon Jello 5#
Coffee 3#	Hot Tea 12	Hot Tea 1 $\frac{1}{2}$ #
Cocoa	Fresh Milk	

<u>BREAKFAST</u>	<u>ACTUAL MENU</u>	<u>SUPPER</u>
3 Apricot each	Roast Beef with	Steamed Rice
Oat Meal with Milk	brown gravy	Nikomi with 5# Veal
1 fried egg	Steamed Rice	Cold Tofu (soy beans cube)
Coffee, sugar, and milk	Green Beans	Japanese Pickles
Cocoa for children	Pudding	
	Bread and Peanut Butter	
	Tea	

RECORD OF FOODS RECEIVED

21 qt. Milk
74 soy beans cube (Tofu)
2 box grape fruits
2 gal. salad dressing
4 small lug cucumber
32 loaves bread

BLOCK POPULATION

Meals served 441

MESS HALL _____ BLOCK 19

June 29, 1945

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for June 29, 1945

<u>BREAKFAST</u>	<u>LUNCH</u>	<u>SUPPER</u>
Fresh Fruit Apricots 25#	Sliced Tomato 20#	Spinach Oshitashi 30#
Oatmeal 3#	Baked Pork & Beans 10#	Fish Chef Style 35#
Milk 14 $\frac{1}{2}$ 3 can	w/Tomato Puree #10	w/Lemon 2d
Fresh Milk 3 qt.	Baked Potatoes 25#	Steamed Rice 25#
Hot Biscuits 15#	Asparagus 20#	Japanese Pickles 5#
Pineapple Jam 5#	Bread 12#	Hot tea 1 $\frac{1}{2}$ #
Baked Potatoes 25#	Apple Butter 5#	
Coffee 3#	Chocolate Pudding 5#	
Cocoa	Hot tea 1 $\frac{1}{2}$ #	
	Fresh milk for children	

ACTUAL MENU

<u>BREAKFAST</u>	<u>LUNCH</u>	<u>SUPPER</u>
Cooked Fresh Apricot	Ika Nitsuke (some	Rice
Fried Potato	sashimi if sign up)	Gottani
Rolled Oat Mush with milk	Green Onion Tofu aye	Corn, fresh boiled
O-yazuke, Fukushin Zuke	Tsukemono	Arm. Cucumber, sumono
Asparagus Boiled		Tsukemono
Hot tea		Asparagus Boiled
Coffee	Ice Water	Cantaloupe
Cocoa		Hot tea
		Ice water

RECORD OF FOODS RECEIVED

Dry Onion	4 lugs
Arm. Cucumber	3 lugs
Lettuce	1 crt.
Tomato	3 lug
Cantaloupe	4 crt.
Grape Jelly	1 cs.(6-1

BLOCK POPULATION