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COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA  
SUMMARY STATEMENT OF MESS OPERATIONS AS OF 5/30/43

Mess Hall			Al- Labor Caucasian	Al- Labor Japanese	B1 M & S Food	Sub-total	B2 M & S Misc.	D- Gen. Exp. and Super.	Total Cost	NO. OF MEALS Served	Avg. Cost per Meal
1	6.001	Parker	\$6,606.36	\$87.84	\$10,947.35	\$17,641.55	\$266.46	\$1,632.72	\$19,500.73	42,801	.4121
2	6.00	Block 34	5,278.11	5801.53	38,314.09	49,393.73	1719.57	4,793.07	55,906.37	145,522	.3394
3	6.002	Irrigation	2,840.56	1,119.24	11,441.93	15,401.73	602.58	1,498.46	17,502.77	44,352	.3473
4	26.00	Unit II	992.39	1,633.47	8,708.03	11,333.89	243.46	967.90	12,545.25	33,751	.3358
5	36.00	Unit III	599.24	1,036.80	6,972.73	8,608.77	477.83	759.05	9,845.65	15,935	.5402
TOTALS			\$16,316.66	\$9,678.88	\$76,384.13	\$102,379.67	\$3,269.90	\$9,651.20	\$115,300.77	282,361	.3625

Credit - Meals Served  
Appointed Personnel . . . . . \$91,525.85

Credit - Meals Served  
Evacuees . . . . . \$12,359.58

Net Surplus . . . . . \$ 1,505.76



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
 SUMMARY OF MESS OPERATION FOR THE MONTH OF MAY 1945

Mess Hall		Al - Labor Caucasian	Al - Labor Japanese	B1 M & S Food	Sub-total	B2 M & S Misc.	D- Gen. Exp. and Supervision	Total Cost	NO. OF MEALS Served	Average Cost per meal
1	6.001 Parker	\$450.00		\$783.36	\$1,233.36	\$24.28	\$96.84 *	\$1,354.48	3,667	.3364
2	6.00 Block-34	810.44	444.29	2,242.99	3,497.72	132.79	305.46 *	3,935.97	12,659	.2763
3	6.002 Irrigation	379.45	.	1,062.53	1,441.98	77.76	134.79 *	1,654.53	5,790	.2490
4	26.00 Unit II		270.87	1,161.98	1,432.85	78.17	106.72 *	1,617.74	4,932	.2905
5	36.00 Unit III		142.53	898.24	1,040.77	64.65	63.87 *	1,169.29	2,181	.4771
	TOTALS	\$1,639.89	\$857.69	\$6,149.10	\$8,646.68	\$377.65	\$707.68	\$9,732.01	29,229	.2958

Credit - Meals Served  
 Personnel . . . . .

\$8,942.65

Credit - Meals Served  
 Evacuees . . . . .

\$1,374.32

Net Profit . . . . .

\$1,670.29

\* Estimate based upon the average  
 of Jan., Feb., March and  
 April, 1943.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS

MESS NO. 1

<u>6.001</u> Administrative Mess-Parker	Cost to Date 4/30/43	May 1943	Cost to Date 5/31/43
A1 Labor - Appointed Personnel	\$6,156.36	\$450.00	\$6,606.36
A2 Labor - Japanese	87.84	----	87.84
B1 M & S - Food	10,163.99	783.36	10,947.35
Sub-total	\$16,408.19	\$1,233.36	\$17,641.55
B2 M & S - Miscellaneous	202.18	24.28	226.46
D Gen. Expense & Supervision	1,535.88	96.84	1,632.72
Total Cost	<u>\$18,146.25</u>	<u>\$1,354.48</u>	<u>\$19,500.73</u>
 Total Number of Meals Served	 39,134	 3,667	 42,801
Average Cost Per Meal	.4193	.3363	.4121



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS

MESS NO. 2

6.00 Administrative Mess # 34	Cost to Date 4/30/43	May 1943	Cost to Date 5/31/43
A1 - Labor- Appointed Personnel	\$4,467.67	\$810.44	\$5,278.11
A2 - Labor- Japanese	5,357.24	444.29	5,801.53
B1 M & S - Food	36,071.10	2,242.99	38,314.09
Sub-total	\$45,896.01	\$3,497.72	\$49,393.73
B2 M & S - Miscellaneous	1,586.73	132.79	1,719.57
D Gen. Expense & Supervision	4,487.61	305.46	4,793.07
Total Cost	<u>\$51,970.40</u>	<u>\$3,935.97</u>	<u>\$55,906.37</u>
 Total Number of Meals Served	 132,863	 12,659	 145,522
Average Cost Per Meal	.3454	.2763	.3394



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS

MESS NO. 3

6.002 Administrative Mess - Construction Camp	Cost to Date 4/30/43	May 1943	Cost to Date 5/31/43
A1 Labor - Appointed Personnel	\$2,461.11	\$379.45	\$2,840.56
A2 Labor - Japanese	1,119.24	---	1,119.24
B1 M & S - Food	10,379.40	1,062.53	11,441.93
Sub-total	\$13,959.75	\$1,441.98	\$15,401.73
B2 M & S - Miscellaneous	524.82	77.76	602.58
D Gen. Expense & Supervision	1,363.67	134.79	1,498.46
Total Cost	<u>\$15,848.24</u>	<u>\$1,654.53</u>	<u>\$17,502.77</u>
 Total Number of Meals Served	 38,562	 5,790	 44,352
Average Cost Per Meal	.3620	.2490	.3472



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS

MESS NO. 4

26.00 Administrative Mess, Unit II	Cost to Date 4/30/43	May 1943	Cost to Date 5/31/43
A1 labor - Appointed Personnel	\$992.39	----	\$992.39
A2 Labor - Japanese	1,362.60	270.87	1,633.47
B1 M & S - Food	7,546.05	1,161.98	8,708.03
Sub-total	\$9,901.04	\$1,432.85	\$11,333.89
B2 M & S - Miscellaneous	165.29	78.17	243.46
D Gen. Expense & Supervision	861.18	106.72	967.90
Total Cost	<u>\$10,927.51</u>	<u>\$1,617.74</u>	<u>\$12,545.25</u>
Total Number of Meals Served	28,819	4,932	33,751
Average Cost Per Meal	.3436	.2905	.3558



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS

MESS NO. 5

36.00 Administrative Mess # Unit III	Cost to Date 4/30/43	May 1943	Cost to Date 5/31/43
A1 Labor - Appointed Personnel	\$599.24	-----	\$599.24
A2 Labor - Japanese	894.27	142.33	1,036.80
B1 M & S - Food	6,074.49	898.24	6,972.73
Sub-total	\$7,568.00	\$1,040.77	\$8,608.77
B2 M & S - Miscellaneous	413.13	64.65	477.83
D Gen. Expense & Supervision	695.13	63.87	759.05
Total Cost	<u>\$8,676.36</u>	<u>\$1,169.29</u>	<u>\$ 9,845.65</u>
Total Number of Meals Served	13,754	2,181	15,935
Average Cost Per Meal	.5502	.4772	.5402



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS  
 AS OF 5/31/43

6.01 Japanese Mess Halls	Cost to Date 3/31/43	April 1943	May 1943	Cost to Date 5/31/43
A1 Labor - Caucasian	\$2,243.24	\$417.60	\$417.60	\$3,078.44
A2 Labor - Japanese	392,531.95	47,734.68	48,856.27	489,122.90
B1 M & S - Food	<u>1,889,650.83</u>	<u>187,915.50</u>	<u>189,410.86</u>	<u>2,266,977.19</u>
Sub-total	\$2,284,426.02	\$236,067.78	\$238,634.73	\$2,759,178.53
B2 M & S Miscellaneous	<u>142,421.56</u>	<u>16,871.21</u>	<u>8,050.51</u>	<u>167,343.28</u>
Total Cost	<u>\$2,426,847.58</u>	<u>\$252,938.99</u>	<u>\$246,735.24</u>	<u>\$2,926,521.81</u>
Total No. Of Rations Served	4,891,164	528,930	504,278	5,924,372
Average Cost Per Ration	\$.3863	\$.3552	\$.3756	\$.3826



Colorado River War Relocation Project  
Preston, Arizona

August 17, 1943

MEMORANDUM TO: A. W. Empie  
J. W. Shepard  
F. M. Haverland ✓  
C. E. Snelson

There is transmitted herewith a copy of the June Mess Operations Report.

*T. D. Culbertson*  
T. D. Culbertson  
Proprietary Accountant

cc: R. Goetting

SUPPLY & TRANSP. OFFICER	
REC'D	AUG 18
NOTED	AUG 18
POSTED	
FW'D	



COLORADO RIVER WAR RELOCATION PROJECT

POSTON, ARIZONA

R E P O R T  
O F  
M E S S   O P E R A T I O N S

1. Consolidated Cumulative Summary  
Personnel Mess as of June 30, 1943
2. Consolidated Summary of Personnel  
Mess for June, 1943
3. Personnel Mess Operations by Kitchens
4. Evacuee Mess Operations



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
 CUMULATIVE SUMMARY OF MESS OPERATIONS AS  
 OF JUNE 30, 1943

Mess Hall	A1-Labor Caucasian	A2-Labor Japanese	B1 M & S Food	6/30 Cr. Inventory	Sub-total	B2 M & S Misc.	D-Gen. Exy. & Supervision	Total Cost	No. of Meals Served.	Avg. Cost per Meal
1. Parker	\$7,363.53	\$87.84	\$11,273.25	Closed Food Trans.	\$18,729.92	\$226.46	\$1,729.56	\$20,685.94	48468	.4081
2. Block 34	5,701.63	5,971.92	41,049.51	461.95 Closed	52,241.13	1,748.78	5,088.53	59,088.44	153,121	.5305
3. Irrigation	3,333.33	1,153.22	11,814.13	Closed Food Trans.	14,305.68	648.03	1,633.25	16,586.96	50,142	.3302
4. Unit II	992.39	1,903.07	9,946.76	233.20	12,809.02	260.25	1,074.62	13,943.89	38,683	.3590
5. Unit III	600.97	1,806.65	7,482.50	124.12	9,166.00	428.66	822.92	10,477.78	18,116	.5060
Totals	\$13,002.15	\$10,822.70	\$81,566.15	\$839.25	\$109,051.75	\$3,372.33	\$10,369.69	\$122,783.01	311,590	.34998

Collections for Meals Served -- Appointed Personnel \$99,463.85

Charges as shown by Sub-total above \$109,051.75  
 Less: Evacuee Meals \$12,783.32  
 \*Adjustment 1,838.76 10,044.56  
 NET CHARGES \$96,107.19 . . . . . 96,107.19

Net Surplus . . . . \$1,361.66

\*Rate of Rations erroneously used as Rate per meal in figuring  
 Credit for Evacuee meals taken at Personnel dining halls during  
 April and May. Accumulated Credit lessened by amount of difference.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA  
SUMMARY OF MESS OPERATIONS  
FOR THE MONTH OF JUNE, 1943

Mess Hall	A1 - Labor Caucasian	A2 - Labor Japanese	B1 M & S Food	Sub-total	B2 M & S Misc.	D-Gen. Exp. and Surpl.	Total Cost	No. of Meals Served	Avg. Cost per Meal
1. 6.001 Parker	\$762.47	----	\$325.90	\$1,088.37	-----	96.84*	\$1,185.21	2526	.4308
2. 6.00 Block-34	423.52	170.39	2,735.42	3,329.33	29.21	305.46*	3,664.00	11,510	.3190
3. 6.002 Irrigation	497.77	33.98	372.20	903.95	45.45	134.79*	1,084.19	3,453	.3138
4. 26.00 Unit II	---	269.60	1,233.73	1,503.33	16.79	106.72*	1,631.84	4,461	.3631
5. 36.00 Unit III	1.73	169.25	509.77	681.35	11.03	63.97*	756.25	2,055	.3676
	<u>\$1,685.49</u>	<u>\$643.82</u>	<u>\$5,182.02</u>	<u>\$7,511.33</u>	<u>\$102.48</u>	<u>\$707.68</u>	<u>\$8,321.49</u>	<u>24,013</u>	<u>.3128</u>

Credit - Meals Served  
Appointed Personnel . . . . \$7,943.00

Credit Meals Served  
Evacuees (1121) @.3780 . . . \$423.74

Surplus . . . . . \$355.41

\* Estimate based upon the average of Jan.,  
Feb., March and April, 1943....



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS

MESS NO. 1

6.001 <u>Administrative Mess - Parker</u>	Cost to Date <u>5/31/43</u>	June 1943	Cost to Date <u>6/30/43</u>
A1 Labor - Appointed Personnel	\$6,606.36	\$762.47	\$7,368.83
A2 Labor - Japanese	57.84	---	57.84
B1 M & S- Food	<u>10,947.35</u>	<u>325.90</u>	<u>11,273.25</u>
Sub-total	\$17,641.55	\$1,088.37	\$18,729.92
B2 M & S - Miscellaneous	226.46	---	226.46
D.Gen. Expense & Supervision	<u>1,632.72</u>	<u>96.84*</u>	<u>1,729.56</u>
Total Cost	<u>\$19,500.73</u>	<u>\$1,185.21</u>	<u>\$20,685.94</u>
 Total Number of Meals Served	 42,801	 2,526	 45,327
Average Cost Per Meal	.4121	.4308	.4132

\* Estimate based upon Average of Jan., Feb.,  
March, and April 1943.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS

MESS NO. 2

6.00 Administrative Mess Block -- 43	Cost to Date 5/31/43	June 1943	Cost to Date 6/30/43
A1 Labor - Appointed Personnel	\$5,278.11	\$423.52	\$5,701.63
A2 Labor - Japanese	5,801.53	170.39	5,971.92
B1 M & S - Food	<u>38,314.09</u>	<u>2,735.42</u>	<u>41,049.51</u>
Sub-total	\$49,393.73	\$3,329.33	\$52,723.06
B2 M & S - Miscellaneous	1,719.57	29.21	1,748.78
D Gen. Expense & Supervision	<u>4,793.07</u>	<u>305.46*</u>	<u>5,098.53</u>
Total Cost	<u>\$55,906.37</u>	<u>\$3,664.00</u>	<u>\$59,570.37</u>
 Total Number of Meals Served	 145,522	 11,518	 157,040
Average Cost per Meal	.3394	.3190	.3357

\*Estimate based upon Average of Jan., Feb.,  
March and April, 1943.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MEES OPERATIONS

MEES NO. 3

6.002 Administrative Mess Construction Camp	Cost to Date 5/31/43	June 1943	Cost to Date 6/30/43
A1 Labor - Appointed Personnel	\$2,840.56	\$497.77	\$3,338.33
A2 Labor - Japanese	1,119.24	33.98	1,153.22
B1 M & S - Food	<u>\$11,441.93</u>	<u>372.30</u>	<u>11,814.13</u>
Sub-Total	\$15,401.73	\$903.95	\$16,305.68
B2 M & S - Miscellaneous	602.58	45.45	648.03
D Gen. Expense & Supervision	<u>1,498.46</u>	<u>134.79*</u>	<u>1,633.25</u>
Total Cost	<u><u>\$17,502.77</u></u>	<u><u>\$1,084.19</u></u>	<u><u>\$18,586.96</u></u>
 Total Number of Meals Served	 44,352	 5,453	 47,805
Average Cost per Meal	.3473	.2618	.3411

\*Estimate based upon the average of Jan., Feb.,  
March and April, 1943.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS

MESS NO. 4

26.00 Administrative Mess, Unit II	Cost to Date 5/31/43	June 1943	Cost to Date 6/30/43
A1 Labor - Appointed Personnel	\$992.39	-----	\$992.39
A2 Labor - Japanese	1,633.47	269.60	1,903.07
B1 M & S - Food	<u>6,708.03</u>	<u>1,838.73</u>	<u>8,546.76</u>
Sub-total	\$11,333.89	\$1,808.33	\$12,842.22
B2 M & S Miscellaneous	243.46	16.79	260.25
D Gen. Expense & Supervision	<u>967.90</u>	<u>106.72*</u>	<u>1,074.62</u>
Total Cost	<u>\$12,545.25</u>	<u>\$1,631.84</u>	<u>\$14,177.09</u>
 Total Number of Meals Served	 33,751	 4,461	 38,212
Average Cost per Meals	.3358	.3361	.3361

\*Estimate based upon average of Jan., Feb.,  
March and April, 1943.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS

MESS NO. 5

36.00 Administrative Mess - Unit III	Cost to Date 5/31/43	June 1943	Cost to Date 6/30/43
A1 Labor - Appointed Personnel	\$599.24	\$1.73	\$600.97
A2 Labor - Japanese	1,036.80	169.65	1,206.65
B1 M & S Food	<u>6,972.75</u>	<u>599.77</u>	<u>7,482.50</u>
Sub-total	\$8,608.77	\$661.35	\$9,290.12
B2 M & S - Miscellaneous	477.83	11.03	488.86
D General Expense & Supervision	<u>739.05</u>	<u>63.37*</u>	<u>822.92</u>
Total cost	<u><u>\$9,845.65</u></u>	<u><u>\$736.25</u></u>	<u><u>\$10,601.90</u></u>
 Total Number of Meals Served	 15,935	 2,058	 17,990
Average Cost per Meal	.5402	.5316	.5164

\* Estimate based on the Average of Jan., Feb.,  
March and April, 1943



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS  
 AS OF JUNE 30, 1943.

6.01 Japanese Mess Halls	Cost to Date	June - 1943	Cost to Date
A1 Labor - Caucasian	\$3,078.44	\$679.62	\$3,758.06
A2 Labor - Evacuee	489,182.90	47,429.95	536,612.85
B1 M & S - Food	<u>2,266,977.19</u>	<u>180,452.60</u>	<u>2,447,429.79</u>
Sub-total	\$2,759,178.53	\$228,562.17	\$2,987,740.70
B2 M & S Miscellaneous	<u>167,343.28</u>	<u>2,570.29</u>	<u>169,913.57</u>
Total Cost	<u>\$2,926,521.81</u>	<u>\$231,132.46</u>	<u>\$3,157,654.27</u>
No. of Rations Served	5,924,372	477,360	6,401,732
Average Cost Per Ration	.3826	.3730	.3823



*Haverland*

Colorado River War Relocation Project  
Poston, Arizona

July 29, 1943

Memorandum to: A. W. Empe, Chief Administrative Officer  
F. M. Haverland, Transportation & Supply Officer

There is submitted herewith for your perusal a report of operations  
for personnel mess for the month of May, 1943.

cc\* Mr. Goetting  
Shepard

*T. D. Culbertson*  
T. D. Culbertson  
Proprietary Accountant

SUPPLY & TRANSP. OFFICER	
REC'D	JUL 30
NOTED	
POSTED	
FW'D	



OFFICE COPY

CHIEF COST ACCOUNTANT	
REC'D	JUL 28 '43
NOTED	
POSTED	
FW'D	

Colorado River War Relocation Project  
Poston, Arizona

JUL 29 '43

*Mass Operations for the Month of  
May, 1943.*



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
 SUMMARY STATEMENT OF MESS OPERATIONS AS OF 5/30/43

Mess Hall		A1- Labor Caucasian	A1 - Labor Japanese	B1 M & S Food	Sub-total	B2 M & S Misc.	D - Gen. Exp. and Super.	Total Cost	NO. OF MEALS Served	Avg. Cost per Meal
1	6.001 Parker	\$6,606.36	\$87.84	\$10,947.35	\$17,641.55	\$226.46	\$1,632.72	\$19,500.73	42,801	.4121
2	6.00 Block 34	5,278.11	5801.53	38,314.09	49,393.73	1719.57	4,793.07	55,906.37	145,522	.3394
3	6.002 Irrigation	2,840.56	1,119.24	11,441.93	15,401.73	602.58	1,498.46	17,502.77	44,352	.3473
4	26.00 Unit II	992.39	1,633.47	8,708.03	11,333.89	243.46	967.90	12,545.25	33,751	.3358
5	36.00 Unit III	599.24	1,036.80	6,972.73	8,608.77	477.83	759.05	9,845.65	15,935	.5402
TOTALS		\$16,316.66	\$2,678.88	\$76,384.13	\$102,379.67	\$3,269.90	\$9,651.20	\$115,300.77	282,361	.3625

Credit - Meals Served  
 Appointed Personnel . . . \$91,525.85

Credit - Meals Served  
 Evacuees . . . 12,359.53

Net Surplus . . . \$ 1,505.76



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
 SUMMARY OF MESS OPERATION FOR THE MONTH OF MAY 1943

Mess Hall	A1 - Labor Caucasian	A1 - Labor Japanese	B1 M & S Food	Sub-total	B2 M & S Misc.	D - Gen. Exp. and Supervision	Total Cost	NO. OF MEALS Served	Avg. Cost per Meal
1 6.001 Parker	\$450.00		\$783.36	\$1,233.36	\$24.28	\$96.84*	\$1,354.48	3,667	.3364
2 6.00 Block-34	810.44	444.29	2,242.99	3,497.72	132.79	305.46*	3,935.97	12,659	.2763
3 6.002 Irrigation	379.45		1,062.53	1,441.98	77.76	134.79*	1,654.53	5,790	.2490
4 26.00 Unit II		270.87	1,161.98	1,432.85	78.17	106.72*	1,617.74	4,932	.2905
5 36.00 Unit III		142.53	898.24	1,040.77	64.65	63.87*	1,169.29	2,181	.4771
	<u>\$1,639.89</u>	<u>\$857.69</u>	<u>\$6,149.10</u>	<u>\$8,646.68</u>	<u>\$377.65</u>	<u>\$707.68</u>	<u>\$9,732.01</u>	<u>29,229</u>	<u>.2958</u>

Credit - Meals Served  
 Appointed Personnel. . . .

\$8,942.65

Credit - Meals Served  
 Evacuees . . . .

\$1,374.32

Net Profit . . . .

\$1,670.29

\*Estimate based upon the average  
 of Jan., Feb., March and  
 April, 1943.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS

MESS NO. 1

6.001 <u>Administrative Mess-Parker</u>	Cost to Date <u>4/30/43</u>	May 1943	Cost to Date <u>5/31/43</u>
A1 Labor -- Appointed Personnel	\$6,156.36	\$450.00	\$6,606.36
A2 Labor -- Japanese	87.84	---	87.84
B1 M & S -- Food	<u>10,163.99</u>	783.36	<u>10,947.35</u>
Sub-total	\$16,408.19	\$1,233.36	\$17,641.55
B2 M & S -- Miscellaneous	202.18	24.28	226.46
D Gen. Expense & Supervision	<u>1,535.88</u>	<u>96.84</u>	<u>1,632.72</u>
Total Cost	<u>\$18,146.25</u>	<u>\$1,354.48</u>	<u>\$19,500.73</u>
 Total Number of Meals Served	 39,134	 3,667	 42,801
Average Cost Per Meal	.4193	.3363	.4121



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS

MESS NO. 2

6.00	Cost to Date		Cost to Date
<u>Administrative Mess #34</u>	<u>4/30/43</u>	<u>May 1943</u>	<u>5/31/43</u>
A1 Labor - Appointed Personnel	\$4,467.67	\$810.44	\$5,278.11
A2 Labor - Japanese	5,357.24	444.29	5,801.53
B1 M & S - Food	<u>36,071.10</u>	<u>2,242.99</u>	<u>38,314.09</u>
Sub-total	\$45,896.01	\$3,497.72	\$49,393.73
B2 M & S - Miscellaneous	1,586.78	132.79	1,719.57
D Gen. Expense & Supervision	<u>4,487.61</u>	<u>305.46</u>	<u>4,793.07</u>
Total Cost	<u>51,970.40</u>	<u>\$3,935.97</u>	<u>\$55,906.37</u>
 Total Number of Meals Served	 132,863	 12,659	 145,522
Average Cost Per Meal	.3454	.2763	.3394



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS

MESS NO. 3

6.002			
Administrative Mess -	Cost to		Cost to
Construction Camp	Date		Date
	4/30/43	May 1943	5/31/43
A1 Labor - Appointed Personnel	\$2,461.11	\$379.45	\$2,840.56
A2 Labor - Japanese	1,119.24	---	1,119.24
B1 M & S - Food	10,379.40	1,062.53	11,441.93
Sub-Total	\$13,959.75	\$1,441.98	\$15,401.73
B2 M & S - Miscellaneous	524.82	77.76	602.58
D. Gen. Expense & Supervision	1,363.67	134.79	1,498.46
Total Cost	<u>\$15,848.24</u>	<u>\$1,654.53</u>	<u>\$ 17,502.77</u>
Total Number of Meals Served	38,562	5,790	44,352
Average Cost Per Meal	.3620	.2490	.3472



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS

MESS NO. 4

26.00 Administrative Mess, Unit II	Cost to Date 4/30/43	May 1943	Cost to Date 5/31/43
A1 Labor - Appointed Personnel	\$992.39	---	\$992.39
A2 Labor - Japanese	1,362.60	270.87	1,633.47
B1 M & S - Food	7,546.05	1,161.98	8,708.03
Sub-total	\$9,901.04	\$1,432.85	\$11,333.89
B2 M & S - Miscellaneous	165.29	78.17	243.46
D Gen. Expense & Supervision	861.18	106.72	967.90
Total Cost	<u>\$10,927.51</u>	<u>\$1,617.74</u>	<u>\$12,545.25</u>
 Total Number of Meals Served	 28,819	 4,932	 33,751
Average Cost Per Meal	.3436	.2905	.3358



COLORADO RIVER WAR RELOCATION PROJECT  
 POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS

MESS NO. 5

36.00			
Administrative Mess - Unit III	Cost to Date 4/30/43	May 1943	Cost to Date 5/31/43
A1 Labor - Appointed Personnel	\$599.24	-----	\$599.24
A2 Labor - Japanese	834.27	142.53	1,026.80
B1 M & S - Food	6,074.43	893.24	6,972.73
Sub-total	\$7,568.00	\$1,040.77	\$8,608.77
B2 M & S - Miscellaneous	423.18	64.65	477.83
D Gen. Expense & Supervision	695.18	63.67	759.05
Total Cost	\$8,676.36	\$1,169.29	\$9,845.65
 Total Number of Meals Served	 13,754	 2,181	 15,935
Average Cost Per Meal	.5502	.4772	.5402



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA  
STATEMENT OF MESS OPERATIONS  
AS OF 5/31/43

6.01 Japanese Mess Halls	Cost to Date 3/31/43	April 1943	May 1943	Cost to Date 5/31/43
A1 Labor - Caucasian	\$2,243.24	\$417.60	\$417.60	\$3,078.44
A2 Labor - Japanese	392,531.95	47,734.68	48,856.27	489,122.90
B1 M & S - Food	1,889,650.83	187,915.50	189,410.86	2,266,977.19
Sub-total	\$2,384,426.02	\$236,067.78	\$238,684.73	\$2,759,178.53
B2 M & S Miscellaneous	142,421.56	16,871.21	8,050.51	167,343.28
Total Cost	\$2,426,847.58	\$252,938.99	\$246,735.24	\$2,926,521.81
Total No. of Rations Served	4,891,164	528,930	504,278	5,924,372
Average Cost Per Ration	\$.3863	\$.3552	\$.3756	\$.3826



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

REPORT  
OF  
MESS OPERATIONS

1. Summary of Mess Operations - Personnel  
for the months of July & August '43
2. Personnel Mess Operations by Kitchens
3. Evacuee Mess Operations



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

SUMMARY OF MESS OPERATIONS ( PERSONNEL ) FOR  
THE MONTHS OF JULY & AUGUST 1943

Mess Hall	.011	.013	.084	.089	Sub Total-	.081	.083	.09	Total	No. of Meals	Avg. Cost per Meal
2631 Blk. 54 Unit I	\$466.36	\$885.77	\$250.42	\$4,245.36	\$5,847.91	\$216.53	\$25.92	.....	6,090.41	19636	.2943
2632 Unit II	.....	506.01	19.00	1,681.45	2,206.46	44.67	.....	133.55 cr.	2,117.53	7724	.2657
2633 Unit III	.....	178.64	7.00	837.91	1,023.55	37.95	32.68	.....	1,084.18	2339	.4334
2634 Parker	39.66	.....	.....	9.04	48.70	4.18	.....	.....	52.88	284	.1715
2635 Irrigation	163.73	.....	.....	.....	163.73	2.10	.....	.....	165.83	.....	.....
Totals	\$669.75	\$1,570.42	\$276.42	\$6,773.76	\$9,290.35	\$305.48	\$48.60	\$133.55 cr.	\$9,510.83	30233	.3073

Credit Meals Served to:	July	August	Total
Cash Collections	\$1,393.20	\$1,829.60	\$3,222.80
App. Pers. Payroll Reductions	2,939.02	3,303.12	6,242.14

Evacuee @.15 per meal

Unit	July	August			
I	1,675	1,641			
II	845	866			
III	141	486			
(@.15)	2,661	2,993	399.15	448.95	848.10
			<u>\$4,731.37</u>	<u>\$6,741.38</u>	<u>\$10,313.04</u>

Total Credit	10,313.04
Cost of Serving Meals (Sub-total above)	<u>9,290.35</u>
Net Surplus	<u>\$1,022.69</u>



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For Months of July & August 1943

40-2631 Mess No. 2 (Blk. 34)	July	August	Cost to Date
.011 Labor - Appointer Per.	233.18	233.18	466.36
.013 Labor - Evacuee	454.47	431.30	885.77
.089 Supplies, Food	2,450.54	1,794.82	4,245.36
.084 Supplies, Ice	187.34	63.08	250.42
Sub-Total	3,325.53	2,522.38	5,847.91
.081 Supplies, General	112.78	103.80	216.58
.083 Supplies, Fuel	25.92	.....	25.92
Total	<u>\$3,464.23</u>	<u>\$2,626.18</u>	<u>\$6,090.41</u>
Total Numbers of Meals Served:	9,306	10,530	19,836
July		August	
Cash	851	1,046	
Credit	6,780	7,843	
Evacuee	1,675	1,641	
Average Cost Per Meal	.3574	.23(95)	.2948



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS

2635 Mess No. 3 (Irrigation)	Cost To Date	July 1943	Cost To Date
.011 Labor - App. Personnel	\$3,338.33	\$163.73*	\$3,502.06
.013 Labor - Evacuees	1,153.22		1,153.22
.089 Supplies, Food	<u>11,814.13</u>		<u>11,814.13</u>
Sub-total	\$16,305.68	\$163.73	\$16,469.41
.081 Supplies, General	648.03	2.10**	650.13
General Expense	<u>1,633.25</u>		<u>1,633.25</u>
Total Cost	<u>\$18,586.96</u>	<u>\$165.83</u>	<u>\$18,752.79</u>
Total No. of Meals Served	47,805	None	47,805
Average Cost Per Meal	.3411	.....	.3445

\*Carry over of Annual Leave for 2 employees.

\*\*Requisition received this month which should have been in previous report.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS

2634 Parker Mess	Cost to Date	July 1943	Cost to Date
.011 Labor - App. Personnel	\$7,368.83	39.66	\$7,408.49
.013 Labor - Evacuee	87.84	87.84	87.84
.089 Supplies - Food	<u>11,273.25</u>	<u>9.04</u>	<u>11,282.29</u>
Sub-total	\$18,729.92	\$48.70	\$18,778.62
.081 Supplies - General	226.46	4.18	230.64
. General Expense	<u>1,729.56</u>	....	<u>1,729.56</u>
Total	<u>\$20,685.94</u>	<u>\$52.88</u>	<u>\$20,738.82</u>
 Total No. of Meals Served	 45,327	 294	 45,611
Average Cost per Meal	.4132	.1862	.4117

Carry over from June Messhall reported as  
closed June 30, 1943.



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For Months of July & August 1945

2632 Mess No. 4 (Unit II)	July	August	Cost to Date
.011 Labor - App. Personnel	....	.....	.....
.013 Labor - Evacuee	206.02	299.99	506.01
.089 Supplies - Food	768.92	912.53	1,681.45
.084 Supplies - Ice		19.00	19.00
Sub-total	\$974.94	\$1,231.52	\$2,206.46
.081 Supplies, General	27.32	17.35	44.67
.09 Equipment	133.55 cr.	.....	133.55 cr.
Total	\$868.71	\$1,248.87	\$2,117.58
Total Number of Meals Served	3,311	4,413	7,724
July		August	
Cash	1,387	2,081	
Credit	1,079	1,466	
Evacuee	845	866	
Average Cost Per Meal	.2945	.2790	.2857



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For Months of July & August 1943

2620 Mess (Evacuee)	July	August	Cost to Date
.011 Labor - App. Personnel	\$1,159.82	\$1,175.03	\$2,334.85
.013 Labor - Evacuee	45,704.76	41,562.18	87,266.94
.084 Supplies - Ice	2,724.29	1,871.24	4,595.53
.089 Supplies - Food	173,232.00	155,278.60	328,510.60
Sub-total	\$222,820.87	\$199,887.05	\$422,707.92
.083 Supplies- Fuel	872.47	.....	872.47
.081 Supplies- General	8,626.63	2,679.81	11,306.44
.09 Equipment	250.00 cr.	.....	250.00 cr.
Total	<u>\$232,069.97</u>	<u>\$202,566.86</u>	<u>\$434,636.83</u>
Total No. of Rations Served.	465,780	466,050	931,830
Average Cost Per Ration	.3772	.3372	.3574



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For Months of July & August 1943

2633 Mess No. 5 (Unit III)	July	August	Cost to Date
.011 Labor - App. Personnel	.....	.....	.....
.013 Labor - Evacuee	48.00	150.64	178.64
.089 Supplies, Food	178.45	659.46	837.91
.084 Supplies, Ice	.....	7.00	7.00
Sub-total	\$226.45	797.10	1,023.55
.081 Supplies, General	27.23	10.72	37.95
.083 Supplies, Fuel	22.68	.....	22.68
Total	<u>\$276.36</u>	<u>\$807.82</u>	<u>\$1,084.18</u>
Total Number of Meals Served:	821	1,568	2,389
July		August	
Cash	12	19	
Credit	668	1063	
Evacuee	141	486	
Average Cost Per Meal	.2758	.5084	.4284



Colorado River War Relocation Project  
Poston, Arizona

November 26, 1943

MEMO TO: J. W. Shepard, Fiscal Officer

There is submitted herewith the Mess Operations Cost Report  
for the month of October, 1943.

T. D. Culbertson  
Proprietary Accountant

TDC: es

cc: A. W. Empie - 2  
F. M. Haverland ✓  
C. E. Snelson

SUPPLY & TRANSP. OFFICER		
REC'D	DEC	3
NOTED		
POSTED		
FW'D		



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

R E P O R T

O F

M E S S   O P E R A T I O N S

1. Monthly Report of Administrative Mess Operation
2. Summary of Mess Operations (Personnel) For The  
Period Fiscal Year 1944 to October 31, 1943
3. Summary of Mess Operations for the Month of  
October, 1943
4. Statement of Mess Operations By Kitchens  
(Unit I, II, and III)
5. Statement of Mess Operations - Evacuee



## MONTHLY REPORT OF ADMINISTRATIVE MESS OPERATION

RELOCATION CENTER Colorado RiverMONTH October, 1943

1. Stores Received - Food & Supplies . . . . .	\$ <u>4,040.93</u>	
2. Payments to Evacuees. . . . .	\$ <u>847.17</u>	
3. Division Overhead Transferred. . . . .	\$ <u>233.18</u>	
4. Total Costs For The Month. . . . .		\$ <u>5,127.28</u>
5. Total Number of Meals Served. . . . .	<u>16,403</u>	
6. Average Cost Per Meal (Line 4 divided by line 5). . . . .		\$ <u>.3109</u>
7. Costs To Be Liquidated (Food plus Labor - line 1 plus line 2) . . . . .		\$ <u>5,127.28</u>
8. Deduct: Cash Collections For Meals . . . . .	\$ <u>674.25</u>	
9. Credit For _____ Meals Served Evacuee Help @ 15¢ Each . . . . .	\$ <u>302.35</u>	
10. Total Deductions . . . . .		\$ <u>1,377.20</u>
11. Net Costs To Be Liquidated. . . . .		\$ <u>3,750.08</u>
12. Number of Meals Collected For In Cash . . . . .	<u>1,621</u>	
13. Number of Meals Served Evacuee Help . . . . .	<u>3,333</u>	
14. Number of Meals Requiring Pay Roll Reductions (Line 5 minus lines 12 and 13). . . . .		<u>11,519</u>
15. Average Cost Per Meal Requiring Pay Roll Reductions (Line 11 divided by line 14). . . . .		\$ <u>.3253</u>

Liquidation of Net Costs

16. Balance Unliquidated From Previous Month's Report	\$ <u>1,823.80 cr.</u>	
17. Net Costs For Current Month from Line 11. . . . .	\$ <u>3,750.08</u>	
18. Total Costs To Be Liquidated . . . . .		\$ <u>5,573.88</u>
19. Liquidated By Pay Roll Reductions For The Month		
From <u>10-1-43</u> To <u>10-31-43</u>	\$ <u>3,837.33</u>	
From _____ To _____	\$ _____	
20. Total Liquidated . . . . .		\$ <u>3,837.33</u>
21. Balance To Be Liquidated:		
Billed on Form WRA 201 and To Be Liquidated On Subsequent Pay Rolls:		
From Current Month. . . . .	\$ _____	
Last Month. . . . .	\$ _____	
Prior to Last Month <u>1/</u> . . . . .	\$ _____	
22. Total . . . . .		\$ <u>None</u>
23. Deficiency - (Not Billed on Form WRA 201) Or Surplus (Red) as a Result of Incorrect Charges. . . . .		\$ <u>1,613.07 cr.</u>
24. Totals (Lines 20, 22 and 23). . . . .		\$ <u>5,574.23</u>

1/ Any unliquidated balance "Prior To Last Month" must be supported by a detailed statement of names, amounts and justification.

Prepared by

T. D. Culbertson  
T. D. Culbertson, Prop. Ass't.

Approved by

J. W. Shepard  
Finance Officer



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

SUMMARY OF MESS OPERATIONS (PERSONNEL) FOR THE  
PERIOD FISCAL YEAR 1944 TO OCTOBER 31, '43

Mess Hall	.011	.013	.084	.089	Sub Total	.081	.085	.09	Total	No. of Meals	Avg. Cost Per Meal
2631 Blk. 34 Unit I	\$952.72	\$475.11	\$320.67	\$8,528.85	\$10,257.35	\$292.41	25.92	.....	10,575.68	42,977	.2386
2632 Unit II	.....	225.06	176.25	3,884.77	4,286.08	69.60	.....	133.55 cr.	4,222.13	15,953	.2686
2633 Unit II	.....	147.00	26.50	1,953.45	2,126.95	50.68	22.68	.....	2,200.31	6,992	.3041
2634 Parker	39.66	.....	.....	9.04	48.70	4.18	.....	.....	52.88	284	.1715
2635 Irrigation	163.73	.....	.....	.....	163.73	2.10	.....	.....	165.83	.....	.....
Totals	\$1,136.11	\$847.17	\$525.42	\$14,376.11	\$16,882.81	\$418.97	\$48.60	\$133.55 cr.	\$17,216.83	66,206	.2550

Credit Meals Served To:		To Date		October		To Date	
Cash Collections		\$4,630.70		\$ 874.25		\$5,504.95	
Payroll Reductions		9,951.89		3,837.35		13,789.24	
Unit	Evacuees @.15¢ per meal						
	To date	This Mo.	To date				
I	5,248	1,903	7,151				
II	2,790	886	3,676				
III	1,262	564	1,826	1,395.00	502.95	1,897.95	
Total	<u>9,300</u>	<u>3,353</u>	<u>12,653</u>	<u>15,977.59</u>	<u>5,214.55</u>	<u>21,192.14</u>	
Total Credit To Date						21,192.14	
Cost of Serving Meals (Sub-total Above)						<u>16,882.81</u>	
NET SURPLUS						<u>4,309.33</u>	



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

SUMMARY OF MESS OPERATIONS  
For The Month of October, '43

Mess Hall	.011	.013	.084	.089	Sub Total	.081	.082	.09	Total	No. of Meals	Avg. Cost Per Meal
2631 Blk. 34 Unit I	\$233.18	\$475.11	\$ 27.50	\$2,188.45	\$2,924.23	\$ 25.38	.....	.....	2,949.68	11,083	.2638
2632 Unit II	.....	225.06	129.50	1,101.85	1,456.41	10.14	.....	.....	1,466.55	3,124	.4662
2633 Unit III	.....	147.00	3.50	596.13	746.63	2.63	.....	.....	749.26	2,286	.3266
Total	\$233.18	\$847.17	\$160.50	\$3,886.43	\$5,127.28	\$38.15			\$5,165.43	16,493	.3108

Credit Meals Served:

Cash Collections		\$874.25
Payroll Reductions		3,837.35
Evacuees @.15¢ per meal		
Unit I 1,903	\$285.45	
Unit II 886	132.90	
Unit III 564	84.60	
Total 3,353	\$502.95	
		<u>\$5,214.55</u>

Total October Credit	\$5,214.55
Less: Cost of Serving (Sub-total above)	<u>5,127.28</u>
TOTAL SURPLUS	<u>\$ 87.27</u>



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For The Month of October, 1943

40-2631 Mess No. 2 (Blk.34)	Cost To Date	October '43	Cost To Date
.011 Labor - nApp. Personnel	\$ 699.54	\$ 233.18	\$ 932.72
.013 Labor - Evacuee	1,413.36	475.11	1,888.47
.084 Supplies - Ice	293.17	27.50	320.67
.089 Supplies - Food	6,340.40	2,188.45	8,528.85
Sub-total	\$8,746.47	\$2,924.24	\$11,670.71
.081 Supplies - General	267.03	25.38	292.41
.083 Supplies - Fuel	25.92	. . . .	25.92
.09 Equipment	. . . .	. . . .	. . . .
Total	\$9,039.42	\$2,949.62	\$11,989.04
Meals Served:			
Cash	2,857	1,274	4,131
Credit	23,789	7,906	31,695
Evacuee	5,248	1,903	7,151
Total	31,894	11,083	42,977
Average Cost Per Meal	.2742	.2658	.2715



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For the Month of October, 1943

40-2632 Mess No. 4 (Unit II)	Cost To Date	October '43	Cost To Date
.011 Labor - Personnel, App.	. . .	. . . .	. . .
.013 Labor - Evacuee	712.63	225.06	937.69
.084 Supplies - Ice	46.75	129.50	176.25
.089 Supplies - Food	2,782.92	1,101.85	3,884.77
Sub-total	\$3,542.30	\$1,456.41	\$4,993.71
.081 Supplies - General	59.46	10.14	69.60
.083 Supplies - Fuel	. . . .	. . . .	. . . .
.09 Equipment	133.55 cr.	. . . .	133.55 cr.
Total	\$3,468.21	\$1,466.55	\$4,934.76
Meals Served:			
Cash	5,415	326	5,741
Credit	4,624	1,912	6,536
Evacuee	2,790	886	3,676
Total	12,829	3,124	15,953
Average Cost Per Meal	.2761	.4662	.3133



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For The Month of October, 1943

2633 Mess No. 5 (Unit III)	Cost To Date	October '43	Cost To Date
.011 Labor - App. Personnel	. . . .	. . . .	. . . .
.013 Labor - Evacuees	297.64	147.00	444.64
.084 Supplies - Ice	23.00	3.50	26.50
.089 Supplies - Food	1,357.32	596.13	1,953.45
Sub-total	\$1,677.96	\$746.63	\$2,424.59
.081 Supplies - General	48.05	2.63	50.68
.083 Supplies - Fuel	22.68	. . . .	22.68
.09 Equipment	. . . .	. . . .	. . . .
Total	\$1,748.69	\$749.26	\$2,497.95
Meals Served:			
Cash	40	21	61
Credit	3,404	1,701	5,105
Evacuees	1,262	564	1,826
Total	4,706	2,286	6,992
Average Cost Per Meal	.3566	.3266	.3041



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For Month of October - 1943

40-2620 Evacuee Mess Operations

	Cost to Date	October	Cost to Date
.011 Labor - App. Pers.	\$3,580.05	\$1,159.82	\$4,739.87
.013 Labor - Evacuee	121,766.96	32,866.52	154,633.48
.084 Supplies - Ice	6,685.28	923.50	7,608.78
.089 Supplies - Food	475,050.75	154,866.96	629,917.71
Sub-total	\$607,083.04	\$189,816.80	\$796,899.84
.083 Supplies - Fuel	872.47	354.01	1,226.48
.081 Supplies - General	13,507.89	778.77	14,286.66
.09 Equipment	250.00 cr.	. . . .	250.00 cr.
Total	\$621,213.40	\$190,949.58	\$812,162.98
Total No. of Rations Served	1,402,860	413,013	1,815,873
Average Cost Per Ration	.3434	.3772	.3511



Colorado River War Relocation Project  
Poston, Arizona

November 4, 1943

MEMORANDUM FOR: Mr. J. W. Shepard  
Fiscal Officer

There is transmitted herewith copy of a Mess Operation report for Administrative Mess for the month of September, 1943. This is the old style report which we have been preparing for the past nine months. Effective with the month of October, this typed report will be discontinued in favor of WRA Form 202, Revised.

T. D. Culbertson  
Proprietary Accountant

TDC:fs

cc: Mr. Empie  
Mr. Snelson  
Mr. Haverland

SUPPLY & TRANSP. OFFICER	
REC'D	NOV 13
NOTED	
POSTED	
FW'D	



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

R-E-P-O-R-T

O-F

M-E-S-S O-P-E-R-A-T-I-O-N-S

*Personnel*

1. Summary of Mess Operations (Personnel)  
for the Period Fiscal Year 1944 to  
September 30, 1943.
2. Summary of Mess Operations for the  
Month of September, 1943.
3. Personnel Mess Operations By Kitchens  
(Unit I, II, & III).



SUMMARY OF MESS OPERATION (PERSONNEL) FOR THE  
PERIOD FISCAL YEAR 1944 TO SEPT. 30, 1945

Credit Meals Served to:	To Date	September	To Date
Cash Collections	\$3,222.80	\$1,407.90	\$4,630.70
Payroll Reductions	6,242.14	3,709.75	9,951.89
Evacuees @.15 per meal			
Unit	To Date	This Mo.	To Date
I	5,316	1,932	5,248
II	1,711	1,079	2,790
III	627	635	1,262
			848.10
Totals	5,554	3,646	9,200
			848.10
			546.90
			1,395.00
			\$15,977.59
			\$10,513.04
			\$5,664.55
			\$15,977.59
			14,179.16
			\$ 1,798.43
			NET SURPLUS



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

SUMMARY OF MESS OPERATIONS  
For the Month of September '43

Mess Hall	.011	.013	.084	.089	Sub Total	.081	Total	No. of Meals	Avg. Cost Per Meal
2631 Blk. 34 Unit I	\$233.18	\$527.59	\$ 42.75	\$2,095.04	\$2,898.56	\$ 50.45	\$2,949.01	12,058	.2404
2632 Unit II	. . .	206.62	27.75	1,101.47	1,335.84	14.79	1,350.63	5,105	.2617
2633 Unit III	. . .	119.00	16.00	519.41	654.41	10.10	664.51	2,317	.2824
Totals	\$233.18	\$853.21	\$ 86.50	\$3,715.92	\$4,898.81	\$ 75.34	\$4,964.15	19,480	.2510

Credit Meals Served:

Cash Collections	\$1,407.98
Payroll Reduction	3,709.75
Evacuees @.15 Per Meal	
Unit I 1932	\$289.80
Unit II 1079	161.85
Unit III 635	95.25
Total 3646	\$546.90
	<u>\$5,664.55</u>

Total September Credit	\$5,664.55
Less: Cost of Serving (Sub-total above)	<u>4,898.81</u>
TOTAL SURPLUS	<u>\$ 775.74</u>



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For the month of September 1943

40-2631 Mess No. 2 (Blk. 34)	Cost to Date	Sept. 1943	Cost to Date
.011 Labor - App. Personnel	446.36	233.18	699.54
.013 Labor - Evacuee	885.77	527.59	1,413.36
.084 Supplies - Ice	250.42	42.75	293.17
.089 Supplies - Food	4,245.36	2,095.04	6,340.40
Sub-total	\$5,847.91	\$2,898.56	\$8,746.47
.081 Supplies, General	216.58	50.45	267.03
.085 Supplies, Fuel	25.92	.....	25.92
Total	<u>\$6,090.41</u>	<u>\$2,949.01</u>	<u>\$9,039.42</u>
Meals Served:			
Cash	1,897	960	2,857
Credit	14,623	9,166	23,789
Evacuee	3,316	1,932	5,248
Total	<u>19,836</u>	<u>12,058</u>	<u>31,894</u>
Cost Per Meal	.2948	.2404	.2742



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For the Month of September 1943

40-2632 Mess No. 4 (Unit II)	Cost to Date	Sept. 1943	Cost to Date
.011 Labor - App. Personnel	.....	.....	.....
.013 Labor - Evacuee	506.01	206.62	712.63
.084 Supplies - Ice	19.00	27.75	46.75
.089 Supplies - Food	<u>1,681.45</u>	<u>1,101.47</u>	<u>2,782.92</u>
Sub-total	\$2,206.46	\$1,335.84	\$3,542.30
.081 Supplies - General	44.67	14.79	59.46
.09 Equipment	<u>133.55 cr.</u>	.....	<u>133.55 cr.</u>
Total	<u><u>\$2,117.58</u></u>	<u><u>\$1,350.63</u></u>	<u><u>\$3,469.21</u></u>
Meals Served:			
Cash	3,468	1,947	5,415
Credit	2,545	2,079	4,624
Evacuee	<u>1,711</u>	<u>1,079</u>	<u>2,790</u>
Total	7,724	5,105	12,829
Average Cost Per Meal	.2857	.2617	.2761



COLORADO RIVER WAR RELOCATION PROJECT  
POSTON, ARIZONA

STATEMENT OF MESS OPERATIONS  
For the Month of September, 1943

2633 Mess No. 5 (Unit III)	Cost to Date	September '43	Cost to Date
.011 Labor - App. Personnel	.....	.....	.....
.013 Labor - Evacuees	178.64	119.00	297.64
.004 Supplies - Ice	7.00	16.00	23.00
.009 Supplies - Food	837.91	519.41	1,357.32
Sub-total	\$1,023.55	\$654.41	\$1,677.96
.001 Supplies, General	37.95	10.10	48.05
.003 Supplies, Fuel	22.68	.....	22.68
Total	<u>\$1,084.18</u>	<u>\$664.51</u>	<u>\$1,748.69</u>
Meals Served:			
Cash	31	9	40
Credit	1,731	1,673	3,404
Evacuees	627	635	1,262
Total	<u>2,389</u>	<u>2,317</u>	<u>4,706</u>
Average Cost Per Meal	.4284	.2824	.3566



3. Reefer and Warehouse

A. During the entry into the camp, there was no cold storage or reefer of any kind to keep the vegetables and meat. After the recommendation from the Sanitation Department to the Steward's Department, there was one reefer completed to keep the vegetables.

When Mr. Ed Takahashi was supervisor, he recommended to the Steward's Department to install meat hooks to keep all the meat that was going to be stored off the insanitary floor. These hooks and hangers were immediately installed.

Everything in the reefer was kept in perfect order. Sometime the machinery or the compressor caused trouble but was maintained perfectly by the Maintenance Department.

Very little food was condemned in the reefer.

B. Ever since entry, there has been no improvement of any sort or kind done to the warehouse. There really should have been a rat and mouse proof warehouse constructed to keep these rodents out.

The following are the daily reefer inspection reports.



INSPECTED BY R. Tanimoto DATE July 30, 1943DAILY REEFER INSPECTION REPORT

Date of Inspection	Sanitary Condition	Temperature inside reefer	Condemnation of Vegetable & Fruit	Condemnation of Meat	Remarks
July 15	80%	36°	None	None	
16	80	36	None	None	
17	80	40	None	None	
19	88	40	None	None	
20	90	40	None	None	Insanitary floor, should be cleaned
21	90	40	None	None	
22	90	36	None	None	
23	91	40	None	None	
24	90	38	None	None	
27	70	38	None	None	
28	80	36	None	None	
29	80	38	None	None	
30	75	36	None	None	
August 2	80	38	None	None	
3	70	40	None	None	
4	70	38	None	None	
5	70	39	None	None	
6	60	40	None	None	
7	70	39	None	None	



INSPECTED BY P. T. Kishi DATE July 31, 1943

Camp #3

REPORT ON KITCHEN INSPECTION FOR  
MONTH OF JULY, 1943

Average -- 90.28%

Block No.	Gar- bage 20%	Ice- box 15%	Uten- sils 5%	Sink 5%	Dishes 5%	Floor 5%	Store- room 5%	Kitchen Workers 10%	Dish Towels 5%	Flies 10%	Gen. App. 15%	Total 100%
305	18.4	13.4	5	5	4.2	4.6	5	8.6	5	7.8	13	89.4
306	18.4	14	4.4	5	5	5	4	8	5	8	13	89.8
307	18.4	13.6	4.6	4.2	4.6	4.4	4.6	8.2	5	7.2	13	87.8
308	18.6	13.2	4.2	4.8	5	4.8	4.6	8	5	7.6	13	88.8
309	18.6	14	5	4.8	5	5	4.2	8.4	5	8.2	13	91.2
310	18.4	13.4	5	4.8	5	4.2	4.4	9	5	7.8	12.6	89.6
316	19	13	4	4.2	5	4	4	8	5	7.8	12.6	86.6
317	18.6	5	5	5	5	5	5	9	5	8	13.8	93.4
318	18.4	14	5	5	5	5	4.8	9	5	8.2	13.2	92.6
322	18.6	13.2	4	5	5	5	3.8	8	5	7.6	13	88.2
323	18.8	14	5	5	5	4.6	5	8.6	5	8	13.6	92.6
324	18.4	13.8	5	5	5	5	5	9	5	8	13	92.2
325	18.4	14	4.8	5	5	4.6	4.6	8	5	8	13.2	90.6
326	18.8	14.2	5	4.6	5	5	5	9	5	8	13.4	93
327	18.8	14	4.4	5	5	5	5	8.2	5	8.2	13.4	92
328	18.6	14.2	4	5	4.6	4.2	4	8.2	5	7.6	12.6	88
329	18.4	13.8	5	5	5	4.4	5	8.4	5	7.8	12.8	90.6
330	18.8	13.4	4.6	4.8	5	4.8	4	8	5	7.6	12.6	88.6



2. Food Inspection

The food being distributed to the kitchens in Unit 3 were fairly palatable. All the mess halls were receiving vegetables of many kind, variety of fruits, fresh and canned milk, canned goods of all variety, meat, fish and other edible things.

There were considerable amounts of fish, such as smelt distributed among the kitchens which were found to be spoiled by the food inspector and were condemned. Also, there were considerable amounts of foods condemned at the kitchens, warehouse and some at the reefer.

The following are the records of condemnations during the year.



Date of Condemnation		Kitchen, Warehouse, and Reefer No.	Food Condemned	Amount Condemned	Remarks
August	27, 1942	K. 305	Spinich	1 can	spoiled
	27	K. 305	Peas	1 can	spoiled
	27	K. 308	Milk	1 can	spoiled
	27	K. 307	Lemon	1 case	spoiled
	27	K. 306	Milk	1 can	spoiled
	27	K. 327	Banana Squash	2 crates	spoiled
	27	K. 327	Sauerkraut	1 can	spoiled
	27	K. 327	Peas	2 cans	spoiled
	29	K. 327	Squash	2 crates	spoiled
	30	K. 309	Squash	2 crates	spoiled
	30	K. 325	Milk	2 cans	spoiled
	30	K. 325	Milk	2 cans	spoiled
September	2, 1942	K. 318	Beans	$\frac{1}{2}$ can	spoiled
	2	K. 318	Spinich	$\frac{1}{2}$ can	spoiled
	7	K. 317	Beans	1 crate	spoiled
	7	K. 318	Beans	1 crate	spoiled
	7	K. 322	Beans	1 crate	spoiled
	7	K. 323	Beans	1 crate	spoiled
	7	K. 325	Beans	1 crate	spoiled
	7	K. 326	Beans	2 crates	spoiled
January	19, 1943	Reefer	Corn Beef	425 pounds	spoiled
	25	K. 306	Ham	42 pounds	spoiled
	25	Reefer	Ham	16 pounds	spoiled
	25	K. 306	Ham	42 pounds	spoiled
April	13, 1943	Caucasian Mess	Asparagus	1 crate	spoiled
	27	Reefer	Smelt	400 pounds	spoiled



Date of Condemnation		Kitchen, Warehouse, and Reefer No.	Food Condemned	Amount Condemned	Remarks
May	4, 1943	Warehouse	Potatoes	2 sacks	Rotten
	10	K. 308	Swiss Chard	1 crate	Spoiled
	10	K. 322	Swiss Chard	1 crate	spoiled
	10	K. 323	Swiss Chard	1 crate	spoiled
	10	K. 326	Swiss Chard	1 crate	spoiled
	10	K. 327	Swiss Chard	1 crate	spoiled
	10	W. 317	Onion	2 sacks	Rotten
	12	K. 323	Fresh Milk	48 quarts	Sour
	14	K. 325	Canned Prunes	1 case	Spoiled
	15	K. 323	Tomatoes	1 lug	spoiled
	15	K. 323	Apples	$\frac{1}{2}$ box	spoiled
	19	K. 323	Apples	$\frac{1}{2}$ box	spoiled
	21	K. 308	String Beans	1 crate	spoiled
	21	K. 306	Smelt	50 pounds	spoiled
	21	K. 308	Smelt	50 pounds	spoiled
	21	K. 309	Smelt	50 pounds	spoiled
	21	K. 310	Smelt	50 pounds	spoiled
	21	K. 322	Smelt	50 pounds	spoiled
	21	K 323	Smelt	50 pounds	spoiled
	24	K. 305	Prunes	12 cans	spoiled
	24	K. 309	Prunes	6 cans	spoiled
	27	W. 319	Rolled Wheat	3 sacks	spoiled
	27	W. 319	Corn Meal	1 sack	spoiled



Date of Condemnation	Kitchen, Warehouse, and Reefer No.	Food Condemned	Amount Condemned	Remarks
May 27, 1943	W. 319	Bran Flakes	1 case	spoiled
27	W. 309	Flour	3 sacks	spoiled
27	K. 330	Apples	$\frac{1}{2}$ box	spoiled
27	K. 326	Apples	1/3 box	spoiled
28	W. 319	Rolled Wheat	2 sacks	weevils
28	W. 319	Corn Meal	4 Sacks	Weevils
28	K. 316	Fresh Milk	24 qts.	spoiled
28	K. 330	Fresh Milk	8 qts.	Spoiled
28	K. 329	Fresh Milk	18 qts.	spoiled
29	K. 308	Bread	1 case	molded
28	K. 326	Milk	6 cans	Spoiled
June 1, 1943	K. 323	Oat Meal	1 sacks	Weevils
1	K. 317	Canned Prunes	11 cans	spoiled
2	K. 325	Rolled Oats	1 sacks	Weevils
2	K. 305	Prunes	14 can	spoiled
2	K. 305	Blue Berry	1 can	spoiled
3	K. 309	Turnips	2 sacks	spoiled
3	K. 309	Squash	2 hamper	spoiled
6	K. 308	Flour	$\frac{1}{2}$ sacks	Weevils
7	Warehouse	Flour	7 sacks	Weevils
9	K. 305	Rolled Wheat	1 sacks	weevils
14	K. 305	Rolled Wheat	1 Sacks	weevils
16	K. 307	Corn Meal	1 sack	weevils
21	K. 327	Potatoes	$\frac{2}{3}$ sack	spoiled
21				



Date of Con- demnation		Kitchen, Warehouse, and Reefer No.	Food Condemned	Amount Condemned	Remarks
June	21, 1943	K. 330	Potatoes	3/4 sack	spoiled
	21	K. 330	Onion	1/2 sack	spoiled
	21	K. 328	Onion	1 1/4 baskets	spoiled
	21	K. 323	Onion	1 1/4 baskets	spoiled
	21	K. 323	Potatoes	1 1/2 sacks	spoiled
	21	K. 318	Potatoes	3/4 sack	spoiled
	21	K. 318	Onion	1 1/4 baskets	spoiled
	21	K. 327	Onion	1 1/4 baskets	spoiled
	21	K. 317	Onion	1/2 basket	spoiled
	21	K. 317	Potatoes	1/2 sack	spoiled
	21	K. 316	Potatoes	3/4 sack	spoiled
	21	K. 316	Onion	1 1/4 baskets	spoiled
	21	K. 308	Onion	1 basket	spoiled
	21	K. 308	Potatoes	1/2 sack	spoiled
	25	K. 317	Prunes	11 cans	spoiled
	26	K. 308	Milk	1, 1 gal. can	spoiled
	29	Reefer	Cabbage	6 crates	spoiled
	29	K. 325	Lettuce	1 crate	spoiled
	28	K. 305	Apple Butter	1 can	spoiled
	29	K. 309	Canned Peas	2 cans	spoiled
July	1, 1943	K. 324	Farena	80 pounds	weeviled
	2	K. 316	Cream of Wheat	1 sack	weeviled
	5	K. 306	Flour	1 sack	weeviled
	5	K. 326	Prunes	17 cans	spoiled



66

Date of Con- demnation	Kitchen, Warehouse, and Reefer No.	Food Condemned	Amount Condemned	Remarks
July 5, 1943	K. 326	Baby Food Carrots	5 Cans	Spoiled
6	K. 317	Oat Meal	1 sack	weevil
7	K. 308	Corn Meal	$\frac{3}{4}$ sack	weevils
8	K. 305	Milk	1 can	spoiled
8	K. 307	Corn Meal	$\frac{3}{4}$ sack	weevils
9	K. 308	Sauerkraut	6 cans	spoiled
9	K. 325	Milk	18 cans	spoiled
9	K. 325	Prunes	9 cans	spoiled
16	K. 326	Corn Meal	1 sacks	weevils
22	K. 305	Potatoes	$\frac{5}{8}$ sacks	spoiled
24	K. 307	Corn Meal	$\frac{5}{8}$ sacks	weevils
27	K. 325	June Peas	2 cans	spoiled
30	K. 330	June Peas	1 can	spoiled
August 5, 1943	K. 323	Beets	12 cans	spoiled
6	K. 328	beets	6 cans	Spoiled



## MONTHLY REPORT ON KITCHEN INSPECTION, POSTON 3

DECEMBER, 1942

Kitchen No.	Week Ending				Total Average
	Dec. 5	Dec. 12	Dec. 19	Dec. 26	
305	80%	80%	85%	90%	83.75%
306	85%	85%	85%	90%	86.25%
307	90%	90%	90%	90%	90%
308	85%	90%	90%	90%	88.75%
309	90%	90%	90%	90%	90%
310	85%	90%	90%	90%	88.75%
316	82%	95%	90%	90%	89.25%
317	90%	95%	100%	95%	95%
318	95%	95%	100%	95%	96.25%
322	85%	85%	90%	85%	86.25%
323	85%	85%	90%	90%	87.5%
324	75%	70%	75%	90%	77.5%
325	90%	90%	85%	90%	88.75%
326	90%	90%	85%	90%	88.75%
327	85%	90%	90%	90%	88.75%
328	85%	60%	85%	85%	78.75%
329	85%	65%	85%	85%	80%
330	80%	65%	85%	85%	77.75%
Average	85.6%	83.88%	88.33%	87.77%	
Total Average		86.145%			

004.2  
mess  
oper.



INSPECTED BY J. Yamamoto DATE January 31, 1943CAMP #3REPORT ON KITCHEN INSPECTION FOR  
MONTH OF JANUARY, 1943

Average -- 89.23%

Block No.	Gar-bage 20%	Ice-box 15%	Uten-sils 5%	Sink 5%	Dishes 5%	Floor 5%	Store-room 5%	Kitchen workers 10%	Dish Towels 5%	Flies 10%	Gen. App. 15%	Total 100%
305	16.2	14.2	4.5	4.5	4.5	4.5	4.5	9.7	4.5	10	11.5	88.7
306	14.2	14.3	4.5	4.2	4.7	4.2	4.5	9.7	4.7	10	11.7	87.2
307	15.3	14.5	4.5	4.2	4.5	4.2	4	9.7	5	10	10.7	87
308	17.5	14.5	4.5	4.5	4.5	4.5	4.7	9.7	5	10	11.7	91.2
309	15	14.5	4.7	4.5	4.5	4.2	4.5	9.7	5	10	11.5	88.2
310	16.2	14.5	4.5	4.2	4.7	4	4.2	9.7	4.7	10	11.5	88.5
316	16.7	14.7	4.5	4.5	5	4.2	4.7	9.5	4.5	10	10.7	89.2
317	19.7	14.7	4.5	4.5	4.7	4	4.5	9.5	4.5	10	10.7	91.5
318	19.7	14.7	4.7	5	5	4.7	5	10	4.7	10	14.2	98
322	12	15	5	4.7	4.7	4.7	4.2	10	4.7	10	11.5	86
323	18.5	14.2	4.7	4.5	5	4.5	4.5	9.7	4.7	9.7	11.7	92
324	17.5	14.7	4.7	4.5	4.7	4.7	4.2	9.7	4.5	10	11.7	91.2
325	15	14.5	4.5	4.5	4.5	4.2	4.5	9.7	4.5	9.2	11.5	86.7
326	16	14.7	4.7	4.7	4.7	4.5	4.5	9.7	4.7	9.5	11.5	89.5
327	15.7	14.7	4.7	4.5	4.7	4.5	4.5	9.7	5	9.7	11.5	89.5
328	11.5	14.7	4.7	4.5	4.5	4.7	4.5	9.7	4.5	9.7	11.5	84.7
329	14.2	14.7	4.7	4.7	5	4.5	4.2	9.7	4.7	10	11.5	88.2
330	14.7	14.7	4.7	4.5	4.7	4.5	4.5	9.7	4.7	10	11.5	88.5



INSPECTED BY

F.T. Kishi

DATE March 29, 1943Camp #3

REPORT ON KITCHEN INSPECTION FOR  
MONTH OF MARCH, 1943

Average -- 85.04%

Block No.	Garbage 20%	Ice- box 15%	Uten- sils 5%	Sink 5%	Dishes 5%	Floor 5%	Store- room 5%	Kitchen workers 10%	Dish Towels 5%	Flies 10%	Gen. App. 15%	Total 100%
305	17.5	14	3.7	3.7	3.6	4.6	4	8.7	4.5	9	12	85.5
306	18.1	13.7	4	3.7	4.3	4	4	8.1	4.3	8.7	11.5	84.7
307	17.6	14	3.7	4.3	4.2	4.1	4	8.1	4.3	8.6	11.7	85
308	18.5	14	4	4	4.1	4.2	4.8	8.7	4	8.1	12.2	86.8
309	18.2	13.7	4	4.2	4.1	4	3.6	8.3	4	8.5	12	84.8
310	18.3	13.7	4.3	3.7	4.1	4	3.8	9	4	8.3	11.5	85.1
316	18.2	13.7	3.7	4.1	4.3	4	4.2	8.1	4	8.1	11	84.1
317	18.1	13.8	3.7	4.1	3.7	4	4	9	3.7	8.7	11	84.1
318	18	13.7	4	4.1	4.1	4.6	4.6	9	4	8.7	11.2	86.2
322	17.5	13.7	4.2	4	4.1	4	3.5	8.7	4	8.5	11.2	83.6
323	18	14	4	4.3	4.2	4.1	4	8.3	4.3	8.2	12	85.7
324	17.7	14	4.3	3.7	4.1	4	4	9	4.1	8.3	11.2	84.7
325	18	14	3.7	4.1	4.2	4	4	8.5	4	8.2	11.5	84.3
326	18	14.1	4.2	4.1	4.5	4.6	4	8.7	4	8.7	11.7	86.8
327	18.5	14	4	4	4.1	4	4.1	8.5	4.2	8.1	11.2	85.3
328	18.3	13.7	4	3.7	4.1	4	4	8.5	4	8.1	11.2	83.7
329	18.5	14	3.7	4.3	4.1	4.3	4	8.5	4	8.1	11.5	85.2
330	17.8	14	3.7	4	4.1	4.3	4	8.7	4.2	8.2	11	84.3



INSPECTED BY F. T. Kishi DATE 4/30/43CAMP #3REPORT ON KITCHEN INSPECTION FOR  
MONTH OF APRIL, 1943

Average -- 85.22%

Block No.	Garbage 20%	Ice-box 15%	Utensils 5%	Sink 5%	Dishes 5%	Floor 5%	Store-room 5%	Kitchen workers 10%	Dish Towels 5%	Flies 10%	Gen. App. 15%	Total 100%
305	18.4	14.4	4	4.4	4.1	4.9	4.3	8.8	4.9	8.4	12.2	88.8
306	19	13.7	4	4.2	4.8	4.2	4.1	8.2	4.6	8	11.2	86
307	18	14	4	4.4	4.2	4.3	4.3	8.2	4.4	8.3	12.8	86.9
308	19	13.9	4	4.3	4.4	4.6	4.8	8.2	4.2	7.9	12.2	87.5
309	19	13.9	4.1	4.2	4.6	4.4	3.5	8.5	4.5	7.8	9.8	84.3
310	19.1	13.2	4.7	3.6	4.4	4	3.9	9.3	4.2	7.8	11	85.2
316	19.3	13	4.3	4	4.9	3.5	4.3	8.2	4	7.2	12	84.7
317	17.8	13.8	4.1	4.1	4.1	4.2	3.9	8.5	4	7.6	11	83.1
318	17.8	13.4	4.2	3.8	4.2	4.2	4.4	8.6	4	7.4	11.8	83.8
322	18.4	13.2	4.2	4.1	4.2	4.2	3.6	8.1	4.4	7.4	12.2	84
323	18	13.8	4	4.8	4.8	4.5	4.1	8.2	4.5	7.9	12.8	87.4
324	13.8	13.5	4.5	3.8	4	4.4	4.5	9	4	7.8	11.4	80.7
325	18.6	14	4.2	4.2	4.6	4.2	4.2	8.2	4.2	7.5	11.4	85.3
326	18.1	14.4	4.7	4.3	4.4	4.8	4.9	9	4.4	8.1	12.6	89.7
327	18.6	13.5	4	4.4	4.3	4.3	4.5	8	4	7.5	12.2	85.3
328	17.4	13.8	4	4.1	4.1	3.9	4	7.9	4.1	7.3	12.2	82.8
329	16	14	4.1	4.4	4.2	4.3	4.2	8.5	4.2	7.8	12	83.7
330	18.2	13.6	4.1	4	4.5	4	4.2	8.1	4.3	7.6	12	84.6



INSPECTED BY F. T. Kishi DATE May 31, 1943CAMP #3REPORT ON KITCHEN INSPECTION FOR  
MONTH OF MAY, 1943

Average -- 85.95%

Block No.	Gar- bage 20%	Ice- box 15%	Uten- sils 5%	Sink 5%	Dishes 5%	Floor 5%	Store- room 5%	Kitchen Workers 10%	Dish Towels 5%	Flies 10%	Gen. App. 15%	Total 100%
305	18	14	4	4.5	4	4.7	4.7	8.5	4.7	7.7	12.7	87.7
306	18.5	13.5	4	4.2	4.5	4.2	3.5	8	4.7	8	12	85.2
307	18.2	13.7	4	4	4	4.5	4	8	4.7	8	13	87
308	18.5	14	4	4	4	5	4.5	8	4.2	8.7	12.7	87.7
309	19	13.7	4	4	4.2	4.7	4	8	4.5	7.7	13	87
310	18.5	13.7	4.2	4	4	4	4	9	4.5	8	12	86
316	19	12.7	3.7	3.7	4.2	3	3.5	8.2	4.2	7.5	12.5	82.5
317	18	13.7	4	4	4.2	3.2	3	8	4	8.2	12.7	83.2
318	18.2	14.2	4.7	3.7	4.2	4.2	4	8.2	4.2	8.2	12.5	86.7
322	18	13.2	4	4.2	4	4	3	8	4.7	7	13	83.2
323	18.7	14	4	5	5	4	3.5	8	5	7.7	13.2	88.2
324	18.2	14	4.2	4	4.2	4	4.7	9	4	8	12.7	87.2
325	18.2	13.7	4.2	4.5	4.7	4.2	4.5	8	4	8	13.2	87.5
326	18	14.5	5	4	4.2	4.2	5	8.7	4	8	13.5	89.5
327	18	13.7	4	4.2	4	4.5	4.7	8	4	7.5	13	85.7
328	18.2	13.7	4	4	4	3.7	3.7	8	4.2	7.7	12.7	84.2
329	18.2	14	4.5	4.2	4.2	4	4.2	8	4.2	7.7	12.5	86
330	18	12.7	3.7	3.7	4.2	4	3.7	8	4.2	7	12.7	82.2



INSPECTED BY F. T. Kishi DATE June 28, 1943

CAMP #3

REPORT ON KITCHEN INSPECTION FOR  
MONTH OF JUNE, 1943

Average -- 88.46%

Block N <sup>o</sup> .	Gar- bage 20%	Ice- box 15%	Uten- sils 5%	Sink 5%	Dishes 5%	Floor 5%	Store- room 5%	Kitchen Workers 10%	Dish Towels 5%	Flies 10%	Gen. App. 15%	Total 100%
305	18	14	4.2	4.7	4.2	5	5	8.5	5	7.5	12.7	89
306	18.5	13.7	4.2	5	5	5	4	8	5	7.5	12.7	88.7
307	18	14	4.7	4	4.7	4.2	4.2	8	5	7.7	13.7	88.5
308	18.2	13.2	4.2	4	5	4.7	4.7	8	4.5	8	12.7	87.5
309	18.5	14	4.7	4.5	5	5	4	8.2	5	7.7	12.7	89.5
310	18.2	13.5	5	4.2	4.7	4	4.2	9	5	8	12.2	88.2
316	18.5	13.2	4.2	4	5	3.7	3.5	8	5	7.5	12.5	85.2
317	17.5	13.5	4.2	4.2	5	3.5	3.7	8	4.2	7.5	12.5	84
318	18	14.2	4.7	4.7	5	4.2	4.5	8	5	8.2	12.5	89.2
322	18.2	13	4.2	5	5	5	3.2	8	5	7.7	12.5	87
323	18.7	14	5	5	5	5	4	8	5	8.2	13.5	91.5
324	18.5	13.7	5	4.7	5	4.5	5	8.7	4	8	12.5	89.7
325	18	14.5	4.7	4.5	5	4.2	5	8	4.7	8.5	12.7	90
326	18	14.5	5	4.7	4.5	4.7	5	9	4.2	8.5	13	91.2
327	18.2	14.2	4	5	4.7	4.7	5	8	4.5	8	13.5	90
328	18	14.7	4	4.7	5	3.5	4	8	4.7	7.7	12.5	87
329	18	14	5	4.7	5	4	4.7	8.5	4.5	8.2	12.5	89.2
330	18	13.7	4.7	4.7	4.5	4.2	4	8	4.5	7.5	12.5	86.5



6. Water Supply

The following reading on next page is the water taken for bacteriological tests from certain blocks and tested by the 9th Army Service Command or the Arizona State Laboratories.



BACTERIOLOGICAL WATER  
REPORTS

Date of Sample Taken	Date of Analysis Report	Sample From Block	Result	Test Made By	Remarks
3/ /43	4/12/43	305	Potable	Ariz. S. L.	
3/ /43	4/12/43	326	Not Potable	Ariz. S. L.	
3/ /43	4/12/43	330	Not Potable	Ariz. S. L.	
4/28/43	4/30/43	307	Potable	Ariz. S. L.	
4/28/43	4/30/43	318	Not Potable	Ariz. S. L.	Coli Count High
4/28/43	4/30/43	330	Potable	Ariz S. L.	
5/ 5/43	5/ 7/43	307	Potable	Army Lab.	
5/ 5/43	5/ 7/43	318	Potable	Army Lab.	
5/ 5/43	5/ 7/43	330	Potable	Army Lab.	
5/11/43	5/13/43	305	Potable	Army Lab.	
5/11/43	5/13/43	316	Potable	Army Lab.	
5/11/43	5/13/43	322	Potable	Army Lab.	
5/26/43	5/28/43	305	Potable	Army Lab.	
5/26/43	5/28/43	316	Potable	Army Lab.	
6/15/43	6/17/43	305	Potable	Army Lab.	
6/15/43	6/17/43	316	Potable	Army Lab.	
6/15/43	6/17/43	322	Not Potable	Army Lab.	Coli Count High
6/28/43	6/30/43	305	Potable	Army Lab.	
6/28/43	6/30/43	316	Potable	Army Lab.	
6/28/43	6/30/43	322	Potable	Army Lab.	
7/ 7/43	7/14/43	305	Potable	Army Lab.	



# BACTERIOLOGICAL WATER REPORTS

Date of Sample Taken	Date of Analysis Report	Sample From Block	Result	Test Made By	Remarks
7/ 7/43	7/14/43	316	Potable	Army Lab.	
7/ 7/43	7/14/43	322	Potable	Army Lab.	
7/13/43	7/21/43	305	Potable	Ariz. S. L.	
7/13/43	7/21/43	316	Not Potable	Ariz. S. L.	Coli Count High
7/20/43	7/28/43	316	Potable	Army Lab.	
7/20/43	7/28/43	322	Potable	Army Lab.	



7. Latrine and Laundries

There has been very little improvement done to the latrines, but some of the improvements were the installation of screens on the windows, partitions between bowls for privacy constructed by the block carpenters, and soap racks in the shower rooms.

There were signs posted in latrines by the block managers to keep it sanitary. The trash can was supplied by the Supply Department for each latrines to dispose the papers and paper towels, also one small garbage can to each women's latrine. The disinfectants were being used by all janitors in toilet bowls and on the seats.

The latrines were inspected three times a week to observe its sanitary condition by the latrine inspector.

The laundry rooms didn't have any improvement of any kind. No screens on windows or door, and no soap rack of any sort.

The sanitary condition was found to be good. We could not enforce the janitors to clean the tubs due to lack of cleaning articles and materials. This should be taken care of at least once a month to take the scums off the tubs in the laundry rooms of each block.

The following are the weekly and monthly inspection averages which were taken by the latrine inspectors.



(Steward)

J 3.30

NARRATIVE HISTORY OF DIET CONTROL  
COLORADO RIVER RELOCATION CENTER  
POSTON, ARIZONA

October 19, 1944

In August, 1942, an arrangement was perfected between Mess Operations, the Medical Department, and Family Welfare for the employment of two women in each residential block as Nutrition Aides.

The people arriving in Poston from assembly centers had been deprived of the means of personal care for cases in need of special diet. Family groups were disorganized at that time, so that mothers with babies on formula had no knowledge of how or where to obtain milk bottles or baby food, and people with various disorders, which might be remedied by special diet, had to eat in a community mess hall where inexperienced cooks were preparing food for an average of 300 people per block with stoves and culinary equipment which was inadequate and strange to them.

Classes for the Nutrition Aides were called for weekly meetings, and a resident Evacuee physician, who was a specialist in Pediatrics, Child Welfare, and Surgery, supervised the instructions to the Nutrition Aides. Families were questioned as to their special needs, and a Well Baby Clinic was set up for the examination, weighing, and handling of infants. After examination in the diagnostic clinic, a special form slip was sent to the Assistant Steward in charge of Diet Control, who ~~was~~ <sup>endeavored</sup> to have sufficient foods of the proper quantity sent to the blocks.

As all of our Nutrition Aides were inexperienced, the program was not a complete success, and a Diet Office and Special Kitchen were established. From the Diet Office were issued various types of powdered milk, tinned milk, and strained and chopped baby foods of various kinds. Also, dried fruits were given out to mothers for home preparation. A list is turned in monthly for an over-all report of the special issues from the Diet Office. An arrangement has been made for the issuance of Tofu (a soy bean curd) to special diet cases in need of high protein, low residue, and low carbohydrate. Reports of receipts, issues, and stock on hand are filed monthly.

The Special Kitchen opened with plans for the feeding, weighing, etc. of a group of 200 small children between the ages of six and nine, where growth rate and food habits



might be studied. After approximately two months of this operation, a very skilled woman cook made a detailed study of special diets, and ambulant cases in Poston III were fed in the Special Kitchen. These have principally been Diabetics and various Peptic Ulcer cases and from time to time, other cases which could not be adequately cared for in their home blocks were taken in.

The Poston residential arrangement consisted of 36 blocks in Camp I, totaling approximately 9,500 people. In Camp II, three and a half miles distant, there were approximately 3,500 people in 16 residential blocks; and in Camp III, seven miles distant from Camp I, there were approximately 4,500 people in 16 residential blocks. In interviewing the diet cases in their homes and endeavoring to ascertain the nutritious needs of infants and adults on special diets, considerable time and transportation were necessarily involved.

With the relocating to New York of Dr. Togasaki, and the relocating of the Chef from the Diet Kitchen to Idaho, there was no one left with intense interest in Diet Control, except the Assistant Steward and a special diet cook (Evacuee). As the work of the Assistant Steward has been increased and spread over a greater territory, necessitating more time in Mess Operations and Procurement, Inspection of Subsistence Warehouses and local Food Production, it seems impossible for two people to carry on the special diet work for three villages now totaling more than 11,000 people.

Unless assistance can be given, it will be necessary to discontinue the special diet kitchen; as without adequate supervision, the place cannot function. If two persons definitely interested in Diet Control could give their entire time to this type of work, this could probably be satisfactorily handled.

The operation of the Diet Control has deeply contributed to the morale of the project. This, we believe, has been of definite value to community welfare. Attached are samples of various phases of the Diet Control organization. I am,

Yours very truly,

John L. E. Burdick  
Project Steward  
Diet Control

JLEB/ak



C  
O  
P  
Y

COLORADO RIVER RELOCATION CENTER  
POSTON, ARIZONA

June 19, 1944

MEMO TO: Miss Elma Rood  
Medical Social Worker  
Poston General Hospital

SUBJECT: Child Nutrition

Dear Miss Rood:

This morning, with Mrs. Watanabe, I visited Mrs. Sumida in block 46-10-D. The same conditions prevailed there as have been over the past two years. The child appears to be in very good condition and is of suitable weight, considering its age and parentage. The mother claims that the child has sufficient time in the sun. She does all the cooking in her own apartment, bringing the food from the block kitchen.

As of today, she had purchased from the "Hakujin" store, Corn on the Cob so that the child might have fresh vegetables. At this time, in the kitchen, there are available for her use, fresh broccoli, fresh string beans, fresh daikon, lettuce, and a dozen kinds of canned baby food vegetables. The mother says the baby does not like many canned vegetables and only a few kinds of fresh vegetables. The child is permitted to have candy of very good quality at any hour of the day. The mother purchases cookies from the canteen which are given to the child whenever the child so desires. The Chef in the block is exceptionally cooperative and is willing to do whatever possible to supply this woman and child with food.

The child has been on the fresh milk list (one quart per day) for the past two years. Mr. Sano, the Chef in Block 46, will see that the mother has one raw egg to take home daily. The mother asks for money from Welfare to buy eggs from the Canteen, as she considers the eggs served in the kitchen are not as good for the baby as the eggs she buys. As this woman has but one child, speaks no English, and has had no training in Child Care, it is difficult for myself or the Nutritional Aide in the Block to give much assistance.



MIURA, TOSHIO  
BLOCK 19-3-A

We visited this family and met all the children: a daughter eleven years of age, underweight; a boy of nine; the present case, a boy of seven, Toshio; and a younger brother, approximately five. The mother does not appear to be robust. The father is of light weight and slender. All of these children are small and thin. However, none of them appear to be in poor health. They each receive their quart of milk daily--one boy telling me privately that he drinks about a quart and a half per day. They also have cocoa in the mornings.

The Chef has agreed to see that special attention is given to this case, Toshio, and that he has one egg daily, even when there is not a sufficient amount for all the residents in the block, and that he shall have some citrus fruits daily in addition to his quart of milk and various other foods as are served to the block residents.

The average food issue to residents of Poston, including all ages in the community, is in excess of 3,000 calories per diem. This does not necessarily mean that all people in Poston are consuming 3,000 calories per diem, but that this amount is available. Fresh fruits and vegetables are in sufficient quantity so that the minimum of all minerals and vitamins are available in all cooking units. It will be interesting to see what progress can be made with these special cases. I am,

Yours very truly,

John L. E. Burdick

JLEB/ak

cc: Miss Rood  
C. E. Snelson  
On File



April 27, 1944

TO: Dr. D. W. Boardman  
Principal Medical Officer

FROM: John L. R. Burdick

SUBJECT: Explanation of powdered milk distributional summary

The accompanying sheets show the amount of powdered milk (not to exceed 1% fat content) issued to blocks in poston. There is an enormous variation between the amounts used in various kitchens. The responsibility for this rests on the individual chefs and the block food committees. As one pound of powdered milk is blended with one gallon of water to make the normal fluid milk strength, it seems that a very small quantity of this is being used.

The fresh fluid milk received daily in poston is allocated to blocks according to the number of children under seven years of age resident therein. The chief project steward, Mr. G. E. Snellson, has endeavored to obtain sufficient powdered milk so that children, seven years of age or older, may receive adequate milk solids in their diet.

Where chefs and block food committees take little or no interest in food values to the people over whom they exercise food supervision, it is impossible for the department of Mess Operations to force or compel these blocks to use foods sent to them. We can only explain to the people, the values of certain foods and recommend their use. This milk is available to all blocks, and recommendations as to the amount to be used, and methods of usage have been sent to all chefs. It seems that some of our block chefs are definitely interested in the promotion of food values while to others, the use of powdered milk is a strange foreign food.

Over a period of four weeks, to a population of 13,000 people, only 2,380 pounds of powdered milk were ordered by the blocks. When the powdered milk was first obtained, poston was on a milk ration of 300 quarts per day, which allowed fresh milk for only those in the hospital or those receiving special diets by Medical Order.



The procurement of powdered milk was arranged so that the people might have the benefit of milk solids. Powdered milk was issued to every block in quantities according to the block population. As some blocks declined to use the powdered milk, and considerable quantities of it were being allowed to pile up in their storerooms, general distribution was discontinued, and notice was sent to all, that such powdered milk as they desired to use would be sent to them weekly on the storekeepers' request.

Over a period of four weeks, block 3, with a total population of 218 people (there being 40 children under 12 years of age), drew 130 pounds of powdered milk. Over this four week period, blocks 6, 13, 22, 28, 30, 31, 34, 44, and 45 in camp I; blocks 207, 210 (the children's mess) and 211 in camp II; and blocks 306, 309, 317, 322, 323, 325, and 326 in camp III drew no powdered milk.

Where powdered milk is available and Block Chiefs and Block Food committees refuse to use it, we wish that explanations could be made to these people as to the value of this as a food. Information has been sent out from the Chief Steward's office to all blocks, but this does not give the food to the people. Continually, a Master Menu is used as a foundation for the menus sent to the blocks. Where recommendations have been sent out for the use of powdered milk for cocoa (cocoa being recommended for drinking for those under 15 years of age) and kitchens decline to use cocoa, we have no resources.

Yours truly,

John L. E. Gardick

JLEB/ak

cc: G. E. Snelson  
Miss Vickers  
Miss Hood  
on file



NUMBER OF VARIOUS DIETS  
IN  
POSTON I, II, AND III

October 19, 1944

<u>NAME OF DIET</u>	<u>UNIT I</u>	<u>UNIT II</u>	<u>UNIT III</u>	<u>TOTAL</u>
Allergy	3	0	3	6
Anemia (Secondary)	19	0	0	19
Apoplexy	1	0	0	1
Appendicitis (Chronic)	0	1	0	1
Arthritis	0	1	3	4
Asthma	1	0	0	1
Birth Injury	0	0	1	1
Bright's Disease	0	1	0	1
Cancer (alimentary)	4	0	0	4
Cardiac	11	0	1	12
Colitis	0	1	0	1
Dementia	0	0	1	1
Dental Reasons	8	9	2	19
Diabetes Mellites	52	14	11	77
Eczema	0	0	2	2
Gall Bladder	1	0	1	2
Gastritis	6	0	0	6
Genito-Urinary	0	1	0	1
Goiter	1	0	0	1
Hypertension	8	0	1	9
Lymph Adenitis	0	0	1	1
Menieres Disease	0	0	1	1
Menopause	2	0	0	2
Minus I. Q.	2	0	0	2
Nephritis	3	1	3	7
Obesity	9	0	1	1
Polio	3	0	0	3
Post-natal	106	1	47	164
Post-Operative, Convalescent	6	2	2	10
Pre-Natal	47	8	20	75
Pyelitis	1	0	0	1
Senility	8	0	1	9
Tuberculosis	8	4	9	21
Ulcer (Peptic)	41	5	16	62
Underweight	3	3	3	9
Urticaria	0	1	0	1
Total				538



The procurement of powdered milk was arranged so that the people might have the benefit of milk solids. Powdered milk was issued to every block in quantities according to the block population. As some blocks declined to use the powdered milk, and considerable quantities of it were being allowed to pile up in their storerooms, general distribution was discontinued, and notice was sent to all, that such powdered milk as they desired to use would be sent to them weekly on the storekeepers' request.

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Where powdered milk is available and Block Chefs and Block Food committees refuse to use it, we wish that explanations could be made to these people as to the value of this as a food. Information has been sent out from the Chief Steward's office to all blocks, but this does not give the food to the people. Continually, a Master Menu is used as a foundation for the menus sent to the blocks. Where recommendations have been sent out for the use of powdered milk for cocoa (cocoa being recommended for drinking for those under 15 years of age) and kitchens decline to use cocoa, we have no resources.

Yours truly,

John L. E. Purdick

JLEB/ak

cc: C. E. Snelsen  
Miss Vickers  
Miss Hood  
on file



ONE POUND POWDERED SKIMMED MILK CONTAINS:

gms.	P-176	C-240	T-1600
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ONE POUND COCOA CONTAINS:

P-130	C-195	T-2240	F-130
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KARO:

P-0	C-384	T-1552
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SUGAR (granulated):

P-0	C-480	T-1920
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FORMULA FOR BREAKFAST COCOA:

- 10 Gallons water
- 3 Lbs. Powdered Skimmed Milk
- 2 Lbs. Cocoa
- 5 Lbs. Syrup or 4 lbs. Granulated Sugar

This amount totals per 8 oz. cup:

P-5	C-19	T-106.5	F-1.6
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STARCH FOOD VALUES FOR COMPARISON

[illegible]



## DIET SURVEY

SAMPLE

Block 326

SAMPLE

Date July, 1944

Pre-Natal	Age- ress	Name and Birth Date of Child	Add- ress
Oda, Miyako D. B. 8/11/44	5-B	Matsumoto, Satoshi 8/5/43	Breast fed S.M.A. 9-A
Kurumaji, Alyce D. B. 7/22/44	14-B	Takahashi, Marvin 8/21/43	Breast fed S.M.A. 6-A
Morishita, Mary Yukiko D. B. 10/2/44	14-H	Naka, David 12/7/43	Breast fed S.M.A. 10-B
Fujinaka, Asako D. B. 10/44	5-D	Kurihara, Frances 12/22/43	Breast fed S.M.A. 6-D
Suzuki, Ghizuyo D. B. 9/30/44	5-G	Okuno, Akiko 9/9/43	Breast fed S.M.A. 12-G
		Kinoshita, Yuri 6-30-44	Breast fed 13-F
		Uyeda, Kimi 6/29/44	Breast fed 1-B

## SPECIAL

## DIET

Name	Age	Sex	Add- ress	Diagnosis
Gakamoto, Haruyo Fat intolerance--increase proteins	28	F	1-C	Kadowaki, Akira 9 M 5-A Polio; Milk daily Indefinite
Sawada, Ura Diabetes Mellitus	61	F	3-C	Mayamura, Toyo 44 F 9-C Cardiac; Soft diet Indefinite
Tsuda, Bunji Peptic Ulcer	77 7/10/44	M	2-D	Matsumoto, Sueki 78 M 13-B Senility; Milk, Tofu Indefinite
Kameo, Ghigeko TBG; Milk daily	19 Indefinite	F	6-C	Nosaka, Jinsaku 67 M 7-A Hypertension--Nephritis--Salt Free Diet--Indf.
Ishii, Rensaburo Apoplexy; Veg. Diet	72 Indefinite	M	11-B	Omura, Masayoshi 56 M 7-C Anemia Secondary anemia diet Indefinite
Hirata, Masano Rectal Cancer; Low residue diet until hospitalization	47	M	8-A	



January 14, 1944

TO: ALL INTERESTED PERSONS

A considerable effort is being made to give adequate care to those who need a special diet. The Stewards department 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 a diet ordered, by one of our doctors, and approved by Dr. Pressman.

J. L. E. Burdick  
(for C. E. Snelson)



February 19, 1943

THE DEVELOPMENT OF THE SPECIAL DIET KITCHEN  
IN POSTON #3, POSTON, ARIZONA

At the onset of Camp #3 at Poston, Arizona, in August, 1942, several diabetics appeared at the Clinic. As time went on, the number increased and by September, 10 were found. At the start there was insufficient fluid for testing the urine so Dr. Wada donated his reagents. The reagent finally did come in October.

Insulin was given daily, but it was noticed that the patients were gradually increasing their insulin dosage from 10U to 20U or 20U to 40U. There was a lack of fresh vegetables because of spoilage from the extreme heat. The patients were at a distinct disadvantage, as there was very little besides lots of potatoes, rice and mush, and occasional fruit. Some patients were unhappy and complained about their diet when they were chided about the increased insulin dosage.

There was a fear that a high starch diet would result in getting the patients' diabetes worse. Depletion in the ever-slipping margin of insulin might result in the insulin store being all used up and then the specter of all diabetics--coma with a fatal termination--seemed to hover over us. To avoid such a state of affairs, ways and means were discussed with the Steward's (Mr. Burdick) Office to make arrangements whereby a controlled adequate diet for the ill could be provided.

A system was devised in which patients were given notes to their kitchen's nutrition aides with requests for special diets. Unfortunately, these letters did not seem to have the desired effect, as the patients kept on needing as much, if not more, insulin. Starches were new to the vocabulary of some, it seemed. As there were two diet girls in each mess hall, it was agreed that some sort of diet and menu education was in order. So, to fill this need, a weekly Monday night lecture on diets was started. At the talks, the fundamental dietary stepping stones were laid; food requirements were explained. The importance of food in health and disease was stressed. After all, the practical application of nutrition to a fixed supply of food seemed difficult to the novices. The talks did a great deal of good in getting the cooperation of the aides, but the next stumbling blocks were the ever-temperamental chef. When 300 people have to be fed at each meal, why should the cook set aside extra vegetables (already scarce) and meat (an almost scarcer commodity) in August and September. With the thermometer at 120° in the late morning rising to 130° in the afternoon, is it any wonder the cook's temper got short and the poor diet girls trembled to ask the cook for a corner of the stove to cook or a place to chop vegetables for a measly one patient! Besides, some aides knew so little about cooking. After all, everyone else ate rice and stew. Why couldn't diabetic eat the same food? The same went for people with stomach trouble.

Patients with moderately bad stomach ulcers had to be hospitalized, as the food could not accommodate them in the regular mess.



Then, after two months' (October and November) absence, during which time Manzanar, Tule Lake, and Gila were seen, a new out-look was obtained. At Manzanar, diets and formula were controlled through a head office; so, in Camp #3, a diet office was opened on December 21, 1942, with two field nutritionists in charge.

Their duties were to supervise diets for the sick, including diabetes, stomach ulcer, fat-free diets for jaundiced and gall bladder patients, vegetable diets for kidney patients, soft diets for toothless individuals, and people who were paralyzed from brain hemorrhage; to have formulas for infants and the feeding of baby's food; to teach the nutrition aides how to cook dishes for the sick and to help in their planning of menus.

After a great deal of work, such as getting enough uncracked plates, the special mess in Block 324 for 16 stomach ulcer and 15 diabetic patients was opened on January 4, 1943. It was a success from the start. And the answer was eggs! The only eggs in Camp #3 was one crate which was kept in the diet office (they walked if they were elsewhere). The special diets got an egg every morning while they lasted.

So, as the story got around that the Block 324 special diets got eggs for breakfast and that soup, salad, meat and usually dessert was served, other ineligibles wanted to join the elite group. The ulcer patients were not so much of a problem for all they usually needed was puree food. The diabetics, on the other hand, had to feel full, yet not get too much to eat, and yet enough so saccharin were given. Some tasted pretty insipid, but everyone (the cooks and the patients) tried. It is much better to have 14 well diabetics, for the other people feel they, too, will get adequate care when they get sick.

Other mess halls have only one course, with occasional salads and desserts, so our patients in 324 are glad they can be so accommodated. At present, there are 15 diabetics all told. Three are not taking any insulin now and so their diet is adequate. One severe diabetic was able to reduce his insulin from 80U to 40U. So it is an economy too. If their diet is controlled, they use less insulin and are not so apt to get ill.

The stomach ulcers, 15 in number, are all males. It seems to me that most of the ulcers are due to over-anxiety, overwork, and poor food habits previous to evacuation. Most of the ulcer patients are over forty years of age. Two patients have cancer of the stomach, and as they cannot tolerate the regular food, they get puree food.

Though the kitchen has had as many ups as downs in its past month, it has been and still is a fascinating experiment and experience. One patient, a 27-year old male stomach ulcer patient, now smiles. When he first came to Block 324 at lunch, I used to see him frowning and he used to bend over and hold his hands over his stomach because of the continuous pain. Now he comes wreathed in smiles, so we think the kitchen quite worthwhile.

Respectfully submitted,

---

Teru Togasaki, M. D.



COPY

### An Explanation of Milk Distribution in Poston Relocation Center

As the quantity of fluid milk deliverable to Poston is restricted by the amount available in the dairy district throughout the country and is also affected by our lack of transportation, the following system was evolved:

One quart of milk per diem is issued in Class 1; all pregnant women, and all nursing mothers whose child is not more than 11 months of age. Where there is insufficient breast milk for the child, SMA, a proprietary milk with added cod liver oil, carotene, and B complex, is used to supplement the mother's milk. Class 2 is the distribution of fluid milk to children not above 6 years of age. Class 3 is those in need of nutrition which is not available on the standard diet, that is TB cases, diabetics, peptic ulcers, anemics, and the aged and infirm. For children over 11 months of age who still need milk as the most important growth factor, an issue is made to the mothers of the children, of powdered milk to be used in the same method as the SMA, the quantity not to exceed 1 pound for 4 days (equivalent to 1 quart per day). For diabetics and peptic ulcer cases, (peptic ulcers are denied tea, coffee or cocoa) soybean milk manufactured in our own processing unit is used. The SMA, the powdered milk, and the fruits and vegetables in 4½ oz. cans put up especially as baby foods are issued from a Dietetic Control Office in each camp, where distributional records are kept, as well as the ages of all babies. A regular system is in vogue, whereby Obstetrical Department through Public Health Office notifies the Diet Office as to the delivery expectancy date on pre-natal cases and the birth record on all children. Also, Public Health sends into the Diet Office notifications of special dietary needs and issues a form which is signed by the Director of Health and Sanitation.



October 29, 1943

Mr. Clifton E. Snelson  
Project Chief Steward

Dear Mr. Snelson:

The milk distribution plan is hereby submitted for your approval. Undoubtedly an explanation of this to the public via The Poston Chronicle would assist in giving to the people a thorough understanding of the distributional setup; the basis of fresh milk distribution for pregnant and nursing mothers.

Each one of these cases, after registering with the Public Health Service, should have their names on the list of those who are to receive one quart of milk per diem. Cases of pregnancy will receive one quart per diem; breast nursing mothers who have insufficient milk will be allotted SMA in amounts recommended by the Medical Department. SMA will be issued from the newly established Diet Control Office situated at Block 21-9-A.

The fresh fluid milk will be delivered to the block kitchens and those on the list will be notified, and their names sent to the Chefs. Secondary, the list for fresh milk will consist of all children between one and six years of age. In addition to those mothers and children who form our basic distributional list, there are a few cases to be issued milk on medical authority over Dr. Pressman's signature.

Any milk received in Poston over and above these basic needs will be distributed equally to all blocks, as milk received in Poston from day to day depends on the amount of available milk in Southern California, and as milk in California is now on ration, there can be no guarantee as to the amount which we will receive for distribution in Poston.

I am

Yours fraternally,

J. L. E. Burdick  
Steward Camp III

JLEB:km



## Average of 6 Types of Soybeans

## THE SOYBEAN BREAKDOWN--DRY

Moisture-----	7.49	Fiber-----	4.12
Protein-----	32.99	Ash-----	5.01
Fat-----	21.03	Nitrogen Free Extract--	29.36

The nitrogen free extract of soybean is composed chiefly of dextrin 3.14, galactan 4.86, pentosan 4.94, and sucrose 3.31. Starch is present only in traces, this makes soybean a valuable food for the Diabetics. This breakdown on the nitrogen free extract was published in the American Journal of Medicine in 1910 by Friedenwald and Ruhrah.

The soybean protein (glycinin) is a complete protein containing all the amino-acids necessary for the building up of the human organism. According to Osborne and Mendel in the Journal of Biological Chemistry, the protein of soybean, unlike the other leguminous seeds, are adequate for promoting normal growth. According to Horvath, soybeans in the diet increase the protein content of the blood. According to Rose and MacLeod, the human organism is able to store 3 times as much nitrogen from soybean food as from meat. Doctor Tso, in the Chinese Journal of Physiology, claims the soybean proteins are comparable to those in cows milk for use in feeding babies. In the Department of Pediatrics, Harvard Medical School, a group of 40 babies were fed for a period of 2 months with soybean flour as the sole source of protein (experiment carried out by Hill and Stuart). The Office of Home Economics of U. S. Department of Agriculture found soybean oil in a comparative study of other vegetable oils, also as readily assimilated.

Lecithin (a phospho-lipoid) is present in the soybean to an extent of 1.64. Lecithin is an important constituent of all organs of the human body especially nerve tissue, the heart, and the liver. According to Horvath, the percentage of Lecithin in these organs raises while on a soybean diet. Cephalin, another phospho-lipoid, was discovered in the soybean by Levene and Rolf and was written up by the Journal of Biological Chemistry. Cephalin forms an essential part of the substance of the brain. The ash of the soybean is alkaline while the ash of other cereals is acid. The ash is rich in phosphate (31.52 per cent of  $P_2O_5$ ). Soybean diet raises the phosphorous content of the blood.)

The calcium content of the soybean is 0.26 while that of cows milk is approximately 0.16. The soybean contains an excess of fat in regard to the calcium ratio: fat required for optimal absorption and metabolism of calcium salts (as is the case also in excess fat milk). Each supplemented by wheat flour reduces the fat mixture, the soybean milk keeps the blood at normal level. The soybean is probably the only seed which contains both the water-soluble and the fat-soluble vitamins. The presence of vitamins A and D (fat-soluble was demonstrated particularly by Horne-mann in 1925; both vitamins were found). Vitamin E is also present according to Daniels and Hutton (Journal of Biological Chemistry 1925). A diet of germinated soybean increases vitamin K. In experiments by Johns and Finks in the Bureau of Chemistry, U. S. Department of Agriculture, it



Was found that a mixture of soybean and wheat proteins is much better utilized than the wheat proteins alone. Comparisons show that for the same amount of food consumed, the soybean bread diets are about 2 or 3 times as efficient as the wheat bread diet. Over a ten-year period of intensive experimental work in Germany in the search for a cheap protein, it was decided that soybean flour meant for use in the kitchen or the baking of bread must be manufactured especially from hulled beans. The best soybean flours prepared in America today are made from beans which are dehulled and debittered. In the Orient for centuries, soybeans have been roasted and pulverized for use in bread making. On account of the high fat content in the soybean flours which are made from the complete bean, they are subject to early rancidity. Extracted product from which the major portion of fat is reduced have better keeping qualities but have suffered loss of vitamins A and D. In bread making, the best recorded results in growth promotion have been obtained by using patent wheat flour, 85% plus soybean flour 15%. In 1929, a type of soybean flour was experimented with in Amsterdam which showed a high percentage of riboflavin, best known as a growth promotion vitamin. In Vienna, the State Institute for Mothers and Children obtained very satisfactory results by using soybean flour for weak and tubercular children. Ruhrah considered soybean preparations highly efficient in the treatment of summer diarrhea in children.

I believe that a type of soybean flour has been perfected in America similar to "Soyolk", a type of soybean flour patented in Europe probably in 1928 or 1929 known as the Berczeller process. In this process the beans are not only dehulled and debittered, but retain the entire fat content, (approximately 35%) and the manufacturers claim that this flour will not turn rancid. In addition to other advantages of soybean products, this type of flour contains all the vitamins found in the whole bean and can probably be purchased at a protein price of about one-fourth the cost of proteins in meat. Further information on this type of flour could be obtained from soybean industries, Decatur, Illinois.

Compiled by J. L. E. Burdick



DATE: \_\_\_\_\_

TO:

FROM: J.L.E. Burdick

SUBJECT: Ulcer Diet

On recommendation of Dr. Murase, you shall receive in so far as possible in Poston, a standard Ulcer Diet. Herewith, are rules covering the general form and sample meals. The Ulcer Diet should be chopped or strained food; no raw vegetables whatsoever. Where salad is served, it should be cooked. Stewed fruits may be used except bananas; where oranges are served, only th juice. Absolutely no fried foods but can have boiled or baked or broiled; no "tempura". Soy milk for drinking when and if available. Your name has been put on the basic fresh milk list. Use no sauce such as mustard, pepper, or hot sauce; no flavoring except salt, sugar, and shoyu; use no cocoa, coffee, or tea except "mugicha"; use no "okoko"; no "gobe", no cabbage. Meat may be taken strictly without fat. No fats of any kind should be used. Desserts should be soft such as jelle, custards, and puddings made with corn starch or rice. Soups are very good if strictly without fat. You may have white bread if toasted; should be buttered. Milk should be warm. Cooked cereals should be cooked slowly and extra well done.

Tapioca is very good. Eggs should be boiled or peached. In using rice, it is best as "okayu". Nappa and spinach cooked very little and chopped fine or strained are good. Most of our fish obtainable here is suitable for Ulcer Diet when fresh. Such fish as Rock Cod, Tuna fish, Barracuda strictly boneless may be had lightly cooked or as "sashimi". Tofu may be used at all times; miso is excellent if strained; nori may be used.

Any further information may be requested at the Diet Office, Block 21-10-A. An ulcer patient should have food in smaller quantities and at more frequent intervals than others. If the meals are light, they could be fed five times per day instead of three.

J.L.E. Burdick  
(for C. E. Snelson)



Date \_\_\_\_\_

To:

From: J. L. E. Burdick

Subject: Ulcer Diet--Bland, Strained

On recommendation of Dr. Murase, you shall receive in-so-far as possible in Poston, a Bland, Strained Ulcer diet. Herewith are rules covering the general form and sample meals. The Ulcer Diet should be chopped or strained food; no raw vegetables whatsoever. In this special case, butter may be used; but all foods whatsoever must be strained. Where salad is served, it should be cooked.

Stewed fruits may be used except bananas; where oranges are served, only the juice. Absolutely no fried foods but can have boiled or baked or broiled; no "Tempura". Soy milk for drinking when and if available. Your name has been put on the basic fresh milk list. Use no sauce such as mustard, pepper or hot sauce; no flavoring except salt, sugar, and shoyu; use no cocoa, coffee, or tea except "Mugi-cha"; use no "Okoko"; no "Gobo", no cabbage. Meat may be taken, strictly without fat. No fats of any kind, except butter should be taken. Desserts should be soft, such as jello, custards and puddings made with corn starch or rice. Soups are very good if strictly without fat. You may have white bread if toasted; should be buttered. Milk should be warm. Cooked cereals should be cooked slowly and extra well done. Tapioca is very good. Eggs should be boiled or poached. In using rice, it is best as "Okayu". Nappa and spinach cooked very little and chopped fine or strained are good. Most of our fish obtainable here is suitable for Ulcer Diet when fresh. Such fish as Rock Cod, Tuna fish, Barracuda strictly boneless may be had lightly cooked or as "Sashimi". Tofu may be used at all times; Miso is excellent if strained; Nori may be used.

Any further information may be requested at the Diet Office, Block 21-10-A. An ulcer patient should have food in smaller quantities and at more frequent intervals than others. If the meals are light, they could be fed five times per day instead of three.

J. L. E. Burdick  
(for G. E. Snelson)

cc: Block Kitchen  
Patient  
Stewards Office file



## DIABETIC DIET

### Vegetables (can eat)

<u>Leafy</u>	<u>Root</u>	<u>Other</u>	<u>Can eat</u>
Lettuce	Beets	Tomato	Oysters
Cabbage	Gobo	Avocado	Cheese
Celery	Carrots	Moyashi	Tofu
Broccoli	Relish	Cucumber	Soy bean products
Nappa	Turnips	Egg plant	Cottage cheese
Beet greens	Onions	Okra	Fish
Parsley	,	Squash	Sea foods
Spinach		Soy beans	Seaweed
Shingiku		Fresh peas	Meat
			Bacon
			Fowl

### CANNOT EAT OR DRINK

#### Vegetables

Potatoes  
Corn  
Beans except soybeans  
Dried peas  
Pumpkin

#### Others

Rice  
Macaroni, noodles, spaghetti  
Sugar  
Cake, cookies, crackers  
Pies, pancakes  
Syrup, Karo  
Jam, jelly  
Ice cream or sherbert, sodawater  
Bananas  
Pudding  
Prepared tomato catsup  
Candy including cough drops  
Mochi



diabetic diet

(wt. of case---125 lbs.)

1. plenty of green leafy vegetables.
2.  $\frac{1}{2}$  grape fruit or one small orange.
3. small portion cooked cereal with milk (no sugar).
4. One piece toast (whole wheat) each meal.
5. 2 oz. butter or oleo per day.
6. 1 egg per day.
7. 4 oz. meat or dish daily.
8. Many desserts may be made using saccharine in place of sugar.
9. Mayonnaise and salad dressing may be made using mineral oil.
10. Tofu, moyashi, nappa, daikon, tsukemono (little), miso, gobo, and nearly all foods except (bread), potatoes, rice, macaroni, udon, spaghetti, tapioca, and other starch foods.
11. Use no sugar nor syrup.
12. A moderate amount of peanut butter is good.
13. do not eat much salty foods.



GALL BLADDER AILMENT  
\*\*\*\*\*

Food to Eat

Soups--all kinds without fat.  
Any kind of cooked cereal that  
is well cooked and strained.  
~~Macaroni, spaghetti or noodles.~~  
Meat or fish without fat.  
One egg each day.  
Plenty of vegetables of all  
kinds, especially the leafy  
vegetables.  
*Small* Any amount of rice or potatoes.  
Any kind of fresh fruit.

Food Injurious

All fried foods.  
All foods containing much fat  
or fat fish.  
Anything with lard or shortening  
Do not eat cheese, nuts, olives,  
dried beans or peas.  
Do not eat ice cream.  
Do not eat spices.  
No raw vegetables or salads.

SAMPLE MEAL  
\*\*\*\*\*

Breakfast:      Fruit or fruit juices  
                 Cooked cereal with warm milk *Skim*  
                 Tea or coffee  
                 Toast  
                 Jam or jelly  
                 One egg not fried

Dinner:           Any kind of meat or fish, which is not fat  
                         (baked or boiled)  
                 Rice  
                 Fruit  
                 Cup of milk

Supper:           Soup  
                 Rice  
                 Green vegetables  
                 Jello  
                 Tea



February 4, 1944

TEMPURA---Various foodstuffs dipped in batter and fried in deep fat.

SOYMILK---the resultant product of saturated and ground soybeans after passing through muslin bags.

SHOYU-----a sauce manufactured from soybeans by a process of fermentation; salt is added. This is the base of Worcestershire Sauce but contains no spice.

MUGI-CHA--a type of tea made from roasted whole barley or wheat. MUGI is a Japanese word for barley; CHA is a Japanese word for tea.

OKOKO-----a word in common usage in certain districts in Japan comparable to "tsukemono". This is a type of various vegetables in pickles by the salt brine process.

GOBO-----a starchy root possibly of the "Burdock" family which is barred from Ulcer Diet on account of fiber.

OKAYU-----this is a very soft well cooked form of rice; a little bit thicker than gruel.

NAPPA-----a type of cabbage plant similar in appearance to Swiss Chard but have a wide white stalk and a narrow green feather. This is very tender, not heavily fibrous; contains the nutritional values mid-way between spinach and cabbage but is not gas-forming; high in calcium, phosphorus, iron, and copper.

SASHIMI---a raw fish skinned and boned; usually served with "shoyu" as seasoning.

NORI-----name covers various types of edibles sea-weed; is always cooked soft and used for garnish on rice or in soups.

TOFU-----coagulated soybean milk; processed and pressed after sterilization.

J. L. E. Burdick  
(for C.E. Snelson)

JLEB:yn



## Diabetic Diet

### Sample Diet

#### Breakfast

Fruit:  $\frac{1}{2}$  grapefruit with saccharine if desired  
1 orange.

Cereal:  $\frac{1}{4}$  -  $\frac{1}{2}$  cup cooked cereal depending on how much patient works. Hard workers gets more.

Bread: 1 slice buttered toast.  
1 egg cooked any way.

Fluid: Coffee with saccharine and milk.  
Chocolate with saccharine.

#### Lunch

Soup: Vegetable or clear soup---bouillon or misoshiru.

Salad: Double portion of salad with -- French, mayonnaise,  
or 1,000 island dressing.

Bread: 1 slice buttered toast.

Dessert: Fruit or gelatin or custard (flavor with saccharine).

#### Supper

Same as lunch. Salad dressing to use mineral oil instead of regular cooking oil.