

J 1.611

67/14
C

Ex. A
S U M M A R Y

FOOD INVESTIGATING COMMITTEE NOTES

by M. Okamoto, Chrmn.

Committee members:

Unit I - - - - - Mr. Okamoto, Chairman
Mr. Kushiya

Unit II- - - - - Mr. Uyeno
Mr. Terakawa

Unit III - - - - - Mr. Kubota
Mr. Kadotani

1. Food Committee was formed by popular demand of public in all three units.
2. Request increase of enough food to sustain evacuees. Desire such food as milk, rice, meat and fish. Request fish such as mackerel, baracuda, sea bass and blue fin tuna which are suitable to Japanese taste. Herrings are undesirable and they are being unnecessarily wasted.
3. Chefs cannot prepare food according to menu supplied by Chief Steward's office because of lack of materials. It is understood that the menu from Steward's office is being sent to the WRA office in Washington, but it is the residents' wish to have the actual menu as served in mess halls sent to Washington.
4. Food which are not being favorably consumed by evacuees are still coming in; therefore, such food is classified as waste and should be reduced to a minimum and others more acceptable to Japanese should be requisitioned.
5. In many cases, food has been condemned by the Public Health and Sanitation Department because of decomposed condition. Also, spoiled fruits and vegetables are being distributed which no one can be responsible for and where there are no means for replacement.
6. Mr. T. Kobayashi from the Chief Steward's office reports of difficulty to obtain trucks for distribution, and recommends further coordination to work toward the improvement of the food situation.

In view of the foregoing, the Community Council recommends the installation of the Coordinating Food Commission.

PROPOSED PLAN

COORDINATING FOOD COMMISSION

The Board Members shall be composed of four persons in a 2:1:1 ratio. They will be selected by the Community Council and subject to approval by the Project Director.

The term of office of these Board Members will be one year with pay.

Functions:

1. Study all angles for the improvement of food problem.
2. Work hand in hand with the Chief Steward's office.
3. Investigate to recommend requirements and to eliminate unnecessary food waste.
4. Cooperate with the agriculture, industry, warehouse, and transportation departments in food problem only. (Act more or less as a coordinator between such departments.)

October 26, 1942

Memorandum to: Mr. A. W. Emple

From: Food Committee, City Council

Dear Sir:

Previous to the formation of the Food Committee of the City Council frequent disputes arose between the kitchen crew and the residents of the blocks due to the shortage of food. The chefs and chief stewards of the kitchens in turn have requested Mr. Best, former Chief Steward, if something can be done about increasing the supply of food, but, as no actions nor improvement were made, they finally demanded Mr. Best to explain the situation.

Mr. Best replied that the government was appropriating 37 cents per person per day for the month of July and 40 cents per person per day for the month of August. He also insisted that each kitchen was supplied with enough food so that each person was supposed to get his food equal to that amount; and that if they were fed poorly, it was not because of the shortage of the food supply but simply because the cooks didn't know how to cook the food properly.

Arguments were brought up by some kitchen crew who made checkup on the approximate cost of food actually delivered to their kitchens during a certain period in July; that according to their estimation their kitchens were supplied with food amounting to only 27 cents to 30 cents per person per day. Their estimation of the food cost was based on the prevailing outside market quotations.

Mr. Best suggested the members attending the meeting to check through the books if they doubted him that the people were not getting their share of food amounting to 40 cents per day.

In order to clarify the food situation for the people, the Food Committee of the City Council decided to look into the matter thoroughly and check through the books as suggested by Mr. Best. When the inquiry was made to the Accountant Department as to the matter of checking the books, we were told that we had no authority for such procedure. After a partial review of the unit price list of the supply from Mr. Best's record, Mr. Best refused to offer further cooperation.

Another meeting was held on August 18, 1942, in view of seeking the solution. Mr. R. M. Calvin, Mr. H. W. Smith, Mr. Roy Potter, Mr. E. A. Best, Dr. T. G. Ishimaru and members of the food committee attended. At this meeting various problems

were brought up but no satisfactory explanations were made as to whether we were getting 37 cents and 40 cents daily ration in July and August respectively. Mr. Best pointed out that figures relating to that question were not available at the time.

The food committee requested each kitchen to compile their daily food supply received so that we can compare and prepare data from the list of unit prices received from Mr. Potter at his suggestion.

Recently, Mr. Best and Mr. Potter have been replaced, but the question whether residents were receiving their 37 cents or 40 cents daily ration in the months of July and August is still unsettled. In order to solve this problem pending, we hereby request you to supply us the following informations:

The July, August, and September, 1942 records of:

1. Quantity of food supply delivered to each kitchen including hospital and cooking school.
2. Unit price of each item
3. Number of people in each block during months of July and August
4. Spoilage of the vegetables and other food supplies
 - a. Quantity
 - b. Cause of spoilage
 - c. Adjustment made
5. Summarized monthly statement on the subsistence

Sincerely yours,

Food Committee

September 30, 1942

Memorandum to: Mr. H. E. Townsend

From: Food Committee, City Council

Dear Sir:

Previous to the formation of the Food Committee of the City Council frequent disputes arose between the kitchen crew and the residents of the blocks due to the shortage of food. The chefs and chief stewards of the kitchens in turn have requested Mr. Best, former Chief Steward, if something can be done about increasing the supply of food, but, as no actions nor improvement were made, they finally demanded Mr. Best to explain the situation.

Mr. Best replied that the government was appropriating 37 cents per person per day for the month of July and 40 cents per person per day for the month of August. He also insisted that each kitchen was supplied with enough food so that each person was supposed to get his food equal to that amount; and that if they were fed poorly, it was not because of the shortage of the food supply but simply because the cooks didn't know how to cook the food properly.

Arguments were brought up by some kitchen crew who made checkup on the approximate cost of food actually delivered to their kitchens during a certain period in July; that according to their estimation their kitchens were supplied with food amounting to only 27 cents to 30 cents per person per day. Their estimation of the food cost was based on the prevailing outside market quotations.

Mr. Best suggested the members attending the meeting to check through the books if they doubted him that the people were not getting their share of food amounting to 40 cents per day.

In order to clarify the food situation for the people, the Food Committee of the City Council decided to look into the matter thoroughly and check through the books as suggested by Mr. Best. When the inquiry was made to the Accountant Department as to the matter of checking the books, we were told that we had no

authority for such procedure. After a partial review of the unit price list of the supply from Mr. Best's record, Mr. Best refused to offer further cooperation.

Another meeting was held on August 18, 1948, in view of seeking the solution. Mr. H. M. Calvin, Mr. H. W. Smith, Mr. Roy Potter, Mr. E. A. Best, Dr. T. G. Ishizuru and members of the food committee attended. At this meeting various problems were brought up but no satisfactory explanations were made as to whether we were getting 37 cents and 40 cents daily ration in July and August respectively. Mr. Best pointed out that figures relating to that question were not available at the time.

The food committee requested each kitchen to compile their daily food supply received so that we can compare and prepare data from the list of unit prices received from Mr. Potter at his suggestion.

Recently, Mr. Best and Mr. Potter have been replaced, but the question whether residents were receiving their 37 cents or 40 cents daily ration in the months of July and August is still unsettled. In order to solve this problem pending, we hereby request you to supply us the following informations:

The July, August, and September, 1948 records of:

1. quantity of food supply delivered to each kitchen including hospital and cooking school.
2. Unit price of each item
3. Number of people in each block during months of July and August
4. Spoilage of the vegetables and other food supplies
 - a. Quantity
 - b. Cause of spoilage
 - c. Adjustment made
5. Summarized monthly statement on the subsistence

As the result of our investigation of community kitchens, hospital kitchens, and warehouse condition, we submit the following suggestions and recommendations for your immediate consideration:

- A. There is a shortage of the following items in the community kitchens and an immediate supply is requested.
 - 1. Chinaware
 - 2. Pots (5 gal. size)
 - 3. Dish pan
 - 4. Roast pan
- B. Replacement of warped stove top is urgent. Some stoves are in a very dangerous condition.
- C. Forks and spoons are very rusty. Such conditions are very unsanitary and immediate measures to improve the condition should be taken.
- D. The following food is not suited to the Japanese diet and the purchasing of such food is a definite waste of money. We recommend the reduction of the supply.
 - 1. Beef hearts
 - 2. Shredded wheat
 - 3. Sauerkraut
 - 4. Corn meal
 - 5. Dry beans
 - 6. Cheese
- E. We recommend a supply of baby food to the community kitchens.
- F. Recommendation of personnel
 - 1. Placement of butchers in the meat distribution division of the Subsistence Dept.

2. Placement of person with thorough knowledge of wholesale vegetable and fruit market to assist in the procurement office.

G. An increased supply of the following items to the hospital kitchen is requested by the Chef and dieticians.

1. Tomato juice
2. Various fresh vegetables (Parsnips, cabbage, cauliflower, in less quantity)
3. Fresh oranges and grapefruits every day.
4. Cream of wheat
5. Canned soup (small can)
6. Puddings in powder form
7. Crackers (Graham and Soda)
8. Nori (Japanese seaweed)
9. Canned baby food
10. Various pure fruit juices
11. Ice cream powder
12. Fresh cream (3 gal. per week)
13. Oysters
14. Canned tuna and salmon
15. Junket

H. Delivery of choice meat to hospital kitchen

1. Beef (at least 4 hind quarters per week-- eliminate shoulder and heart)
2. Lamb (at least 1 1/2 per week)
3. Pork (at least 3 hind or loin per week)
4. Chicken (4 doz. per week)

-5-

We greatly appreciate your immediate consideration
to the above mentioned requests.

Thank you.

Food Committee

14 sh
Brief notes of the Food Investigating Committee Meeting

Meeting was called to order by Chairman M. Okamoto on September 13, 1943, from 2:30 P.M. in the Unit I Conference Room.

Roll call was taken and following were present:

Unit I - - - - - S. Kushiya

Unit II - - - - - K. Uyeno

Unit III - - - - - I. Kubota & M. Kadotani

Guests: Mr. Teiji Kobayashi, Assistant Steward
Mr. Yahiro, City Clerk--former Assistant Steward
Mr. Y. Kawasaki, member of Hospital Commission

The Chairman announced that it would be best to first have a report of findings by the committeemen in his respective unit.

A. Report by Mr. Kushiya, Unit I---After making the rounds of various kitchens, the following were found to be the most common complaints.

1. More meat. If not enough meat, have fish, but as the present type of fish is not suitable for the Japanese, they are desirous of other varieties.
2. Insufficient fruits. More in number, especially peach and pears.
3. Some B kitchens complained that they received only C and D quantities, but after investigation, I found that they were receiving more than D rate mess halls.
4. More "Miso."

B. Report by Chairman Okamoto, Unit I

1. All mess halls agreed on the low supply of food.
2. Poor quality of rice and requested for better quality.
3. More seasoning like "aji-no-moto," or other substitutes.
4. In some mess halls, canned peach and pears and other rationed foods are eaten only by kitchen employees.

The question of whether there were cases where the kitchens were forced to throw away food due to unfitness for Japanese mouths were put up to cooks. Several said that there were no such occasions, while others stated that beets are not very satisfactory and a great number of them are thrown away. So far, most of the blocks are getting along satisfactorily even if cooking materials are very limited. But in general, the block residents are of the opinion that food is very bad and not contented. There are some cases where the people

September 13, 1943

people are complaining about food because of friction between kitchen workers and block residents.

Mr. Kushiya: "Mr. Snelson and others make rounds of mess halls to see what they have on hand, and in many instances, they see large quantities of certain food which he wonders why they have not been used. This is because it is not suitable to Japanese taste. We have asked number of times to discontinue the distribution of foods such as canned spinach as the majority do not care for them, but they still keep coming in. Also, when one looks in the storeroom and see shelves lined with various canned goods, it seems as if they were well supplied but the cooks are unable to make use of them as there are a few cans of this and a few cans of that, and not enough of one certain kind to supply everybody."

Mr. Kobayashi stated that he would be glad to order more tomato sauce if the present supply was inadequate, but they would not be able to requisition for more than eleven points.

C. Report by Mr. Uyeno, Camp II---the following complaints and requests were found to be the most common:

1. Mess halls not receiving enough food.
2. Cooks cannot go according to Menu Chart because of lack of materials. Recommend referral of this matter to Washington.
3. Rice inadequate. Want two more sacks.
4. Not enough bread.
5. In some cases, there is not enough fruits for everybody.
6. Not enough canned milk. Mr. Uyeno could not understand why the kitchens were not provided with enough canned milk, but after investigation, he found this was because the Public Health & Sanitation Department had condemned them in several instances.
7. Bugs had been discovered in flour and oatmeal several times.
8. Public Health had condemned two thousand pounds of potatoes.
9. Present meat supply is not even 1/3 of what we should get according to points.
10. Even though certain diets are prescribed by physicians for sick people, dietitians cannot comply with that because of lack of materials.
11. Request for "aji-no-moto" and dried shrimps for seasoning.
12. Reclassification of mess halls. Go according to actual

number of people residing within blocks instead of present system of A B D rating.

Mr. Kobayashi stated that more bread had been ordered but did not know why the present supply was so low. It was his opinion that they had mixed up the order of bread with pounds and loaves.

Mr. Uyeno brought up the fact that spoiled herrings had been delivered to kitchens. The Assistant Steward explained that could not be avoided because it was impossible to open up each box for inspection before delivery. If any spoiled fish was reported to the office, it would be immediately replaced. Also in some cases, the box is not filled to its capacity. Mr. Kobayashi explained that assortment of fish is done in a dark room and as the workers are inexperienced, the boxes are unintentionally not packed full.

Mr. Kobayashi: "People are complaining that they are not getting enough oleomargarine, but the truth is that when this had been substituted for butter, the residents did not care for its taste; therefore, the mess halls and steward's office were stacked up with unused margarine and no orders were placed as they saw no immediate need for ordering. But now, everyone is more-or-less used to the difference in taste and demanding more. As you know, orders are placed two months in advance of need, and at the time we found that oleomargarine was not being consumed favorably, we had not requisitioned for them."

Mr. Yahiro: "Is food ordered in points?"

Mr. Kobayashi: "Yes, rationed food such as meat, butter, oleomargarine, shortening milk, etc."

Mr. Yahiro: "What are the points for one person?"

Mr. Kobayashi: "Sixty-eight points a month."

Mr. Yahiro: "Are there any differences in age?"

Mr. Kobayashi: "No. It is straight."

Mr. Kadotani: "There is no price system, is there?"

Mr. Kobayashi: "No, It is all point system."

D. Report by Mr. Kubota of Unit III---Read reports submitted by blocks:

1. Block

- a. Out of 23 lugs of tomatoes, 10 were spoiled.
- b. Not enough peaches to go around to everybody.
- c. At least 35 quarts of fresh milk is needed daily, but only 25 coming in.
- d. Need at least 5 cases of milk weekly.

- e. Except for orange, grapefruit, and lemon, there is not enough fruit to go around.
- f. Need 33 loaves of bread daily but at present, only receive 22.

2. Block _____ - Report gathered during nine weeks period

- a. During nine weeks period, received only one case of apple sauce. Need one case per week.
- b. Received only 6 pounds of aji-no-moto. Need $1\frac{1}{2}$ pounds per week.
- c. Need two cases of canned fruits each week.
- d. Need one pair of gloves weekly.
- e. Need three cases each of jam and jelly weekly.
- f. Need 5 gallons of mayonnaise weekly.
- g. Did not receive any pickles during 9 weeks period and wants three gallons weekly.
- h. Twenty-five per cent of vegetables were spoiled. (Mr. Kobayashi explained that vegetables such as spinach were easily spoiled and those have to be expected)

3. Block _____

- a. Six out of 11 lettuce were spoiled.
- b. None out of 19 sacks of potatoes were no good.
- c. Five out of 15 baskets of pea were unusable. In regards to peas, Mr. Kobayashi said that some kitchens threw away sprouted peas, but they are just as good and should not be unnecessarily wasted)
- d. Two sacks of flour and $\frac{3}{4}$ sack of corn meal were condemned but no exchange after inspection.

4. Block 329

- a. Not enough meat.
- b. Want more vegetables.
- c. We do not believe we are allotted 31¢ per day. (this price system is not currently being used)
- d. Many condemned foods have not been replaced.
- e. Need more fruits.

- f. Bread shortage.
 - g. Adjustment of A B C classification.
5. Block 327
- a. Not enough food.
 - b. More food seasoning.
 - c. Not enough meat. Looks more like scrap meat. Request meat be rationed to points.
6. Block _____
- a. Meat supply very low for the month of August.
 - b. Weekly receipts always under ration allowed us.
 - c. Ham received in August of very poor condition. (moldy, decomposed)
 - d. Home grown pork of very poor quality. One half is mostly lard. Have not received processed meat for over a month. (sausages, balogna, etc.)
 - e. Fish---Poor variety and in very poor condition most of the time. Unfit for consumption. Have been receiving sardines, mackerals, and squibs, but would like to receive tuna, sea bass, baracuda, and shrimp. (Request increased receipts)
 - f. Vegetables---always short. Need more to create a balanced diet. Most of the vegetables arrive in poor decomposed condition.
 - g. Eggs---Receipts light and in poor condition.
 - h. Fresh milk. Receipts very inadequate for children, invalids and aged parents.

Summary----Above items are wholly inadequate to sustain evacuees. We demand material increase of above commodities.

Mr. Kubota: "Is meat on the outside $2\frac{1}{2}$ pounds per person?"

Mr. Kobayashi: "No. It is sold by points. A person is allowed 16 points a week, including butter, salad oil, canned meat, and milk. Children and adults same."

Mr. Kubota: "In my mess hall, there are 29 tables, and we should have at least that many quarts of milk daily, but only 25 quarts come in and there are not enough to go around."

September 13, 1943

Mr. Uyeno: "It is rumored that Gila has more meat than Poston. Is it because payment is slow here?"

Mr. Kobayashi: "If we put in requisition through the Quartermaster, payment is alright, but if purchased through the WRA, payment is slow."

Mr. Kadotani: "In Camp III Warehouse, there are lots of shredded wheat stacked up. Japanese do not eat this cereal. Who ordered them?"

Mr. Kobayashi: "Yes, we have a lot of that on hand, but we did not order them. The Army had ordered them and were already here when we entered camp. There were also more macaroni than we could consume so we sold them to Italian prisoners."

Mr. Yahiro: "All food problems are being handled by the Project Director and food priority is in the hands of the Army. Mr. Head has suggested that instead of fighting with individuals, we go to him directly."

Mr. Kadotani: "Then is the cause of poor food due to cut-down of Congress allocation?"

Mr. Yahiro: "No, there is enough money to take care of all, but we have no refrigeration cars."

Mr. Kobayashi: "We do not order from the stand point of money, but consider only points and weight."

Mr. Kobayashi cited the following example, illustrating the difficulty of obtaining trucks for distribution. Since the Stewards do not have a truck of their own, they ask the motor pool to furnish one on a certain hour, but on one certain occasion, the truck, which was supposed to have come at 8 A.M., came at 10:30 A.M., and when the crew arrived at camps 2 and 3, it was quite late. By this time, the slaughter house and warehouse boys had gone home for the day, and food could not be delivered to the mess halls on the promised hour. In these cases, complaints are directed to the Steward's office and although we wish to do our best for the benefit of residents, we are unable to because of lack of cooperation from other departments. The recent cut-down in manpower has also handicapped our services.

Discussion was held on the reports read by the various committeemen. Suggestions:

1. The Steward, Agriculture, and Industry Departments should cooperate together and work towards the improvement of the food situation.
2. It is up to the Community Council to notify the people of true facts found within mess halls.
3. It is up to the Administration to act as a "go-between" between the departments and people. This will ease the tension between the kitchen and block residents. As we all know, trouble within blocks usually occur over lack of food.

4. Cafeteria style wasteful. Family style is recommended.
5. Elimination of unnecessary waste. The ordering of food not fit for Japanese people would aid in cutting down waste.

Suggestions by Assistant Steward Kobayashi:

1. Meeting of Quartermaster and Chefs be called to discuss the type of food favored by the Japanese.
2. Establish butcher shop to facilitate distribution.
3. Adjust population of blocks so that there will be less classes of rating.
4. Wished to have food committee inquire of Mr. Snelson why some requisition were cancelled.

It was agreed by all that the committee recommend daily oranges for children and sick people. If oranges were not available, a substitute such as grapefruit should be given. Mr. Kobayashi was of the same opinion. The proposed Food Administration which had been submitted at the meeting of the Community Council sometime ago was again take up by the committee. The members felt that some sort of an "over all" administration was necessary to receive the cooperation of all departments. At present, the various departments are more or less independent and there is no coordination. Mr. Kobayashi was asked if the formation of a Food Administration would not agree with Mr. Snelson. The Assistant Steward assured everyone that his department would welcome any assistance towards the improvement of the present food situation. As Mr. Yahiro was experienced and had conducted quite a research on the food problem, he was selected to make an outline of the proposed food committee for presentation at the Community Council meeting to be held on Thursday afternoon, September 16, 1943. The recommendation for further study by the Food Committee was unanimously agreed by the members present.

Meeting was adjourned by Chairman Okamoto at 4:55 P.M.

Respectfully submitted,

Secretary

*Galvin
Stevick* September 20, 1943

Memorandum To: Mr. Wade Head, Project Director ✓
Mr. C. Snelson, Chief Steward
Mr. Empie, Chief Administrator

From: M. Okamoto, Chairman, Community Council
Special Food Investigating Committee

Subject: Future Policy of Mess Hall 32 for Baking Various Cakes

The Special Food Investigating Committee of the Poston Community Council met on Monday afternoon, September 20, from two o'clock in the Unit I Conference Room.

Mr. Toda, Chef of 32 Mess Hall, was present. The matter in regard to the future policy of baking various cakes at 32 kitchen was discussed. We wish to inform you that the committee and Mr. Toda have come to a mutual understanding on the following agreements:

1. Wedding Cakes - Wedding cakes will be made at 32 mess hall with eggs and sugar from Mr. Snelson's office. The size of cake shall be uniform, serving 200 persons. Donations of not more than \$2.00 will be accepted.
2. Funeral Cakes - The materials for baking a funeral cake shall be released through Mr. Snelson's office. The cake shall be uniform, serving 200 persons. No donations shall be accepted for funeral cakes.
3. Baby's First Birthday Cake - Materials for baking a baby's first birthday cake shall be released through Mr. Snelson's office. Donations of not more than \$1.00 will be accepted.
4. Block parties - Block 32 kitchen shall make cakes and doughnuts for any block party, providing the block supplies the materials, such as eggs, shortening, sugar and other required ingredients. No donations shall be accepted, but to compensate this, two or three helpers shall be sent from the block to make the cake or doughnut.
5. Private Parties Within Blocks - If any individual desires to have a party and it is impossible to have a cake made by his block mess hall, the individual must progress the matter through the Chief Cook or Block Manager in order to contact Mr. Toda. If he has time, he may consent, with the understanding that the materials are to be supplied from his respective block kitchen. If Mr. Toda does not have time, he may refuse the individual.

6. Clubs and Organizations - Cakes shall not be made for clubs and organizations unless the approval of Chief Steward's office has been granted. The materials must be released from Mr. Snelson's office.

Concerning the donations accepted at Block 32 Mess Hall, the Poston Community Council Special Food Investigating Committee will make periodic verification of their record.


M. Okamoto, Chairman

CANTEEN INVESTIGATION REPORT

--by Councilman Ray Ono

Mr. Ray Ono gave the following report of facts and findings at a special meeting of the Community Council held on July 22, 1943. As a member of the Investigation Committee, Mr. Ono and others have been conducting investigation of the Community Enterprises for the past several weeks.

1. Money used for party for block managers came from the people's pocket, and therefore, unfair as the party is only for a few people.
2. Bonuses are given to some workers, and released employees are given up to \$50 at the termination of their work. Bonuses are recorded in the book as "sundry expenses." Councilman Tom Balai has seen receipts up to \$100.00.
3. Sears merchandise are purchased at catalogue prices and sold to residents at very high prices. Following are examples:
 - a. Trousers, catalogue #41L5719, purchased for \$2.25 and sold for \$3.00.
 - b. Shirts, catalogue #41L6716M, purchased for \$1.35 and sold for \$1.90 each.
4. Watermelons-----Local canteen purchased watermelons from general contractor in Phoenix at \$90 a ton and sold in Boston for about \$120 a ton. At the same time, Phoenix markets had them on sale at \$40 to \$50 a ton while Los Angeles markets were selling them from \$65 to \$75 a ton. According to Mr. Ono, a Mr. Katayama is willing to sell to Boston Community Enterprises for about \$30 a ton with \$10 as hauling charges, making the total price \$40.
5. Reverend Mitani, Chairman of the Board of Trustees was advanced \$250.00 to attend the Denver conference and visit other Relocation Centers. He is allotted

\$5 a day for expenses and if more is needed,
it will be given to him.

After considerable discussion, a motion was made by Councilman Ray One and seconded by Councilman Frank Fukuda that the Council members as individuals and as block residents, but NOT as Councilmen, ask the Cooperative Congress representative from their respective block to call a meeting for the purpose of reporting the management and operation of the Community Enterprises. Motion was unanimously carried. It was also recommended that a new election of Cooperative representatives be held as the majority of the present members were unaware of what was going on.

RESOLUTION

WHEREAS, the Community Council, through its Food Investigating Committee, has made a general survey of the food condition at Poston, Arizona; and

WHEREAS, the Food Investigating Committee has made the following findings to the Community Council, a copy of the findings are attached to this resolution and marked Exhibit A and by this reference made a part of this resolution as though fully set forth herein; and

WHEREAS, the Community Council definitely feel that some steps should be taken immediately to rectify and change the present objectionable features of the food situation; and

WHEREAS, the proposed menus are sent to the various mess halls, but in a great number of instances the menu is not followed due to the lack of supplies and materials to follow said menu; and

WHEREAS, the W.R.A. office at Washington probably believes that the proposed menus as sent to the mess halls are being followed and the residents are being fed accordingly which is not in fact true.

NOW THEREFORE BE IT RESOLVED THAT every effort be made to increase the quantity of the food purchased and that a more discriminating program of the type of food more suitable for the Japanese taste be purchased;

BE IT FURTHER RESOLVED THAT food spoilage be reduced as much as possible to a minimum, and that food purchases be made in sufficient quantities to take care of any shortages that are bound to occur due to spoilage of food;

BE IT FURTHER RESOLVED THAT the types of fish purchased be more discriminating and that fish like herring be eliminated entirely and fish like mackerel, barracuda, sea bass, and blue fin tuna, and other fish of like quality be purchased;

BE IT FURTHER RESOLVED THAT the possibility of manufacture of foods by the Industry Department and other departments in this center be further explored and used as much as possible;

BE IT FURTHER RESOLVED THAT a Coordinating Food Commission be immediately organized in accordance with the proposed plan as submitted by the Food Investigating Committee

which plan is attached to this resolution marked Exhibit B and by this reference made a part of this resolution as though fully set forth therein;

BE IT FURTHER RESOLVED THAT instead of the proposed menu being submitted to the Washington office the actual menu of the food that is served in the mess halls be submitted so as to keep the Washington office apprised of the type of food actually served to the residents.

This resolution duly adopted and passed at a meeting of the Community Council on the 16th day of September, 1943.

K. J. Takashima
Chairman

KJ

POSTON COMMUNITY COUNCIL
POSTON, ARIZONA
JANUARY 14, 1944

COST OF BREAD FOR PROPOSED BAKERY IN POSTON

Cost of ingredients for 6 extra large loaves of bread obtained by experiment.

QUANTITY	INGREDIENTS	COST PER UNIT	COST
4 oz.	Powdered Milk	.15 per lb.	.0375
5 oz.	Yeast	.11 per lb.	.034375
3 oz.	Sugar	.05 per lb.	.003125
2 oz.	Salt	.01 per lb.	.00125
4 oz.	Shortening	.164 per lb.	.041
6 lb.	H. Flour	.03 per lb.	.18
TOTAL			.29725

FIGURES ON PRODUCTION OF 6 LOAVES

Total weight ----- 11.250

Cost per pound loaf -----\$.02642

Cost per 1½ pound loaf -----\$.03963

Above figures and numbers compiled through City Clerk's office with the aid of Mr. Toda, chef of 32 mess hall and Mr. Seibeioye Tanaka of Block 306 and also through the courtesy of the Procurement department, we are able to submit this detailed estimate.

PRODUCTION FIGURES FOR TOTAL BREAD
REQUIRED IN POSTON -- 2400 LOAVES

Total cost per loaf now being purchased	-	.068
Cost of $1\frac{1}{2}$ # loaf baked here	-	.0396
Total cost of producing $1\frac{1}{2}$ # loaf including labor for 10 workers	-	.0429
Saving of .0251 per loaf; or saving of 60.24 per day; or saving of 17,288.88 per annum		
Cost of proposed bakery equipment	-	\$5,000
Equipment can be paid for in four months		

HAROLD W. AIKEN

FINANCING AND ENGINEERING

2416 South San Pedro Street

Los Angeles, California

January 8, 1944

Poston Community Council
Colorado River Relocation Project,
Poston, Arizona.

VIA AIR MAIL

Gentlemen:

Mr. Minoru Okamoto
City Manager

Your letter in regard to bakery equipment addressed to Felix J. Critello of Los Angeles, was turned over to us, as Mr. Critello is not in position to furnish the equipment you need.

We can furnish you the following:

ALL PRICES F.O.B. LOS ANGELES, CALIFORNIA

- 1 - 40 Bun Pan Revolving Oven with 10 shelves each 21" x 108" with Gas burner arrangement, with motor and oven complete and in A-1 condition, and a late model job - white enameled.....\$1,775.00

PANS - We have plenty of used pans and price will depend upon the size selected to range from .60¢ per set to \$1.00 per set.

MIXER - We have a 3-Sack High Speed Late type Dough Mixer with Day-Corby arms, with water jacketed arrangement - speeds 30 - 60 R.P.M. on Mixing Arm, with Motor 3 phase - 60 - cycle - 220 volt - 5-10 H.P. with starting switch on mixer. Machine completely rebuilt, with all new moving parts. Price.....\$1,275.00

We can furnish you with a complete set-up and as soon as we know the length loaf of bread you want to make, then we can give you more details. It is possible, I could call at your office and work out the details with you on my way back from Phoenix.

How can I reach Poston from Phoenix? I will be in Phoenix soon and will be leaving there about the 17th or 18th, for Los Angeles.

Please contact my Los Angeles office immediately, if you are interested, and my secretary will forward your communication to me, and I will arrange to call on you personally.

Thanking you, I am,

Very truly yours,

/s/ Harold W. Aiken

copy

MINUTES

FOOD COMMITTEE
December 5, 1944

Meeting of the Food Committee held on Tuesday afternoon, December 5, from two o'clock at the Unit I Conference Room was called to order by Council Chairman Itaru Kubota. Present were: J. Kadowaki, S. Yoshikawa, Sadao Sasaki, Unit I; Food Coordinator K. Takiguchi, G. Mukai and J. Kubota, Unit II; H. K. Yoshimine and G. Horibe, Unit III. Also in attendance were Chief Project Steward C. Snelson and Assistant Kobayashi.

Intorudction of each member was followed by a brief talk from Mr. Kubota on the purpose of the Food Committee and its importance in dealing with the food problems within the center. In the past, this group has been very active in finding solutions to the many issues arising over the mess operations.

Nominations were then opened for a Chairman to serve until April, 1945. Mr. John Kubota of Unit Two was unanimously elected to this position. He then took over his duty as presiding officer.

Following requests, compbhints and inquiries were put before Mr. Snelson by the unit representatives:

1. Lack of eggs - The agriculture department had expected to provide 80,000 eggs for center residents during the last quarter; therefore, the money for eggs had not been included in the subsistence budget. Unfortunately, the hens did not lay. At the time the budget was prepared, Mr. Snelson had asked that some money be left in reserve in case the eggs could not be supplied by Poston hens, but the amount was retained in the agriculture department. However, Mr. Snelson had placed an order for 12,000 eggs which has arrived, but funds are not available to pay for them. At present, there are two requisitions in the Cost Accounting but they will not release them. A letter has been sent to Washington requesting for additional funds to pay for the balance of the eggs and mochigome. In the meantime, eggs will not come in until such time as Washington sends approval for the release of the requisitions.

2. Salt - Sufficient salt for tsukemono purposes. As salt is not delivered regularly, requisitions should be placed whenever needed.

3. Mochigome - Crops have been very poor this year and only one bid out of 13 has been accepted. Whether or not mochigome will be available is still indefinite.

4. Sweet Potatoes - As in the case of the eggs, these were to have been supplied by the local Ag and were not included in the budget.

5. Ten per cent cut-down in sugar - The extra amount of sugar is being provided to the hospital to be used in preparing medicines.

Dec. 5, 1944

6. Syrup - A trip to L. A. was made by Mr. Snelson to inquire on the availability of syrup. He found that the supply was very low and there were little left in this country. The Army had discontinued the use of this product and substituted molasses in its place. Up to now, the project has been able to purchase Karol for children but cannot expect this condition to last. Attempts may be made to buy honey but this is also a problem since the Government will not purchase any without guarantee of its purity.

7. Rice distribution - There has been an increase of approximately ten pounds and 50 pounds per 100 persons are currently being distributed.

8. Visitor's Meal - WRA has begun sending additional food for visitors since two months ago. The money thus received from visitors are directed to the Federal Treasury and are not refunded.

9. Dutch Cleansers - Twenty-four cans are delivered once a month. This amount has been found to be either sufficient or insufficient according to the needs of each mess hall.

10. Mop Heads & Brush - Since these are adequately stocked, they will be delivered to kitchens upon notification.

11. Procedure to be taken when damaged or spoiled vegetables are received - The subsistence should be immediately notified for transmittal to the Quartermaster. According to Mr. Snelson, every incoming vegetable is inspected and Poston has been receiving good quality.

After discussion on the above matters, it was decided to have Food Coordinator K. Takiguchi investigate future complaints for report to the Chief Project Steward.

Through the efforts of Mr. Sharp, Chief of Agriculture, the services of a veterinarian surgeon from Riverside has been secured once every two weeks for the inspection of hogs. Mr. Snelson stressed that this practice should always be continued for the health of the community. With regards to the hog project, Mr. Snelson commended the fine work of Mr. Harry Ikegami who has diligently worked as slaughter house supervisor without complaints for the past year.

Letter from Mr. Nagase of Industry Division read concerning the decision of the Food Committee for the temporary suspension of noodle manufacture from September through November. It had been understood that this activity would be resumed from December. According to Mr. Nagase, the former employees had no desire to return to the noodle factory. The committee decided to invite Mr. Nagase to the next meeting for further discussing this problem.

Mr. Snelson informed the group that he will be leaving the project at the end of the year. All requisitions have been made for January, February and March, 1945, and preparations are being made for the fiscal year budget. Mr. Snelson expressed his appreciation to the committee for the cooperation extended by the members. His successor

Dec. 5, 1944

has not yet been revealed but the evacuees will be consulted before the final appointment. Mr. Harding of the Washington WRA office will arrive tomorrow, Dec. 6, to discuss the selection of the successor. (Mr. Snelson then left the meeting)

It was unanimously agreed by the Food Committee to submit a petition to Project Director Mills, Assistant Project Director Lipian and Mr. Harding, Chief, WRA Mess Operations, requesting for the continuation of Mr. Snelson in recognition of his faithful service during the past two years. The residents greatly appreciate the work he has performed in spite of adverse conditions and would like to have him remain. If Mr. Snelson will not reconsider his decision to leave, the committee requests that the successor will be someone who is well qualified to cope with the food situation. It was stressed that the Project Steward must be a person who is able to win the confidence of the evacuees.

The Agriculture Food Coordinating Committee was decided to be again established as in the previous term of the Council. The creation of this group was necessary in order to knit the subsistence and agriculture departments closer together. The following were named:

Unit I Agriculture	-	F. Otsuka
Unit II Agriculture	-	J. Fukuhara
Unit III Agriculture	-	K. Mimura
Subsistence	-	T. Kobayashi
Unit I Food Committee Rep.	-	J. Kadowaki
Unit II Food Committee Rep.	-	John Kubota
Unit III Food Committee Rep.	-	G. Horibe
Community Council	-	G. Iseda
Food Coordinator	e	K. Takiguchi

It was announced that the next Food Committee meeting will be held on Tuesday afternoon, December 12, at Unit I from two o'clock.

Meeting adjourned at 4 p.m.

Respectfully submitted,

Secretary

MINUTES

POSTON COMMUNITY COUNCIL
Poston, Arizona
December 7, 1944

The 47th meeting of the Poston Community Council held on Thursday afternoon, December 7, 1944, was called to order by Chairman Kubota from two o'clock at the Unit I Conference Room. Roll Call taken and following were unable to be present: S. Sakamoto, Unit II; Masao Otani, Unit III.

Mr. George Mukai was introduced to the members as the successor to Mr. Roy Kondo from Unit Two.

Since the office of Vice Chairman had been vacated upon the resignation of Mr. Kondo, nominations were opened for this position. Mr. Gyosuke Iseda was unanimously elected.

The appointment of Mr. S. Yoshikawa as Public Relations Coordinator was approved by the members.

Financial report was given by Mr. Y. Kawasaki, retiring City Treasurer. The balance of \$224.00 as of date with accounts receivable totaling \$39.24 was approved by the Council.

It was announced by the Chairman that the souvenir "Autograph Album" to be presented to former Project Director W. Wade Head has finally been completed and will be on display at the three unit canteens. An invitation to visit Poston had been extended to Mr. Head to accept this gift. The reply was read in which he stated that he will call for the album within a week and will wire definite date of arrival.

COMMITTEE REPORTS

1. Public Health, concerning Hospital Christmas Fund - T. Tanaka
The Committee had proposed three different plans in the classification of the various groups of the medical staff and employees and the amount to be distributed to each group. These proposals will be studied by each member of the Local Council and Community Council Public Health Committees in preparation for a joint meeting scheduled for Thursday afternoon, December 17, at which time, final decision will be reached on the distribution of this monetary appreciation.

2. Movie Committee by M. Okamoto - The Council Movie Committee will act in an advisory capacity to the Community Activities Department with all operational activities under this group. The duties will be to budget and finance movies and to give advice to the C. A. in the selection of the films. All special and Japanese shows will be subject to approval by this committee. The sum of \$65.00 will be asked from the Movie Fund for weekly film rental expense and the balance of the weekly appropriation will be used to finance special and Japanese movies which will then be shown free of charge to the residents. The expense for the two current

December 7, 1944

Japanese films was desired from the movie fund and not from the public as there are numerous other contributions being asked of them at the present time.

3. Finance Committee - This group met with Project Attorney Scott Rowley to discuss by-laws and he is now negotiating with a banking concern. The committee will begin its operation as soon as authorization is received. Checks will be signed by either Chairman Katow or Vice Chairman Takahash, and counter-signed by one of the three custodians (unit block managers' supervisors). Functions will be to receive donations, make budget, supervise expenditures and make distributions of various funds. The committee may also investigate and audit public funds of different activities and organizations. It shall issue periodic statements of funds and submit recommendations to the Community Council.

4. Food Committee - (by G. Horibe) It was reported that John Kubota of Unit Two had been elected Chairman. Chief Project Snelson and Assistant Steward Kobayashi had been present to answer complaints, requests and inquiries made by the unit representatives. The body was informed of Mr. Snelson's departure from this project. It was unanimously decided by the Food Committee to submit a petition to Project Director Mills, Assistant Project Director Lipian and Mr. Harding, Chief, WRA Mess Operations, requesting that Mr. Snelson be persuaded to continue his services. If he will not reconsider his decision to retain this position, the Committee asks that a well qualified successor be selected and that the evacuees be consulted before the final appointment is made. The Agriculture Food Coordinating Committee had been set up with representatives from the following departments and groups:

Unit I Ag	-	F. Otsuka
Unit II Ag	-	J. Fukuhara
Unit III Ag	-	K. Mimura
Unit I Food Rep.	-	J. Kadowaki
Unit II Food Rep.	-	J. Kubota
Unit III Food Rep.	-	G. Horibe
Subsistence	-	T. Kobayashi
Food Coordinator	-	K. Takiguchi

Since a person familiar with the labor situation was desired from the Council, Mr. G. Iseda was appointed by the Chairman.

Announcement was made of the resignation of James Yehiro from the office of City Clerk. The successor to this position will have been appointed by the next Council meeting.

Public Health Coordinator Kawasaki brought up the matter of the annual Christmas party for hospital employees. In previous years, the sum of \$25 had been allocated from the hospital trust fund, but as this fund has been depleted and additional amount has not yet

been accumulated, it was suggested to utilize the Optometry Fund for this purpose. The proposal was approved and the Council will recommend the appropriation of \$25 from the Optometry Fund for the annual hospital party of Dr. Powell, Chief, Community Management.

Meeting adjourned at 4:05.

Respectfully Submitted,

Secretary

Food Committee Meeting
May 17, 1945

ab

H. I.
Takahashi

Unit I
Sadao Sasaki
Satoru Okabe
A. Takahashi
S. Yoshikawa

Unit II
Shintaro Kaneno
Naozo Yamamoto
George Mukai
John M. Kubota

Unit III
G. Horibe
Kakuo Yoshimine
Saisuke Noguchi

Guest: John L. Burdick - Yoshio Nagase

The meeting was called to order by temporary chairman, John M. Kubota.

The body reelected Mr. John M. Kubota as food committee chairman.

It was discussed that the duties of the advisory board will be taken care of by the food committee members.

The continuation of the production of abruage was discussed. After exchanging the views of the present situation of unemployment, the abruage production will be continued the same as before under the new quota of 65 gallons -- Camp I will be allowed 35 gallons, Camp II, 14, and Camp III, 16 gallons. Mr. Burdick explained that the points of salda oil for one gallon was raised to 80 points from the previous 48 points.

The Shoyu situation was explained by Mr. Burdick and he further explained that 4,500 gallons of shoyu is on its way,-- the shoyu which was suppose to have arrived in Poston, April 23.

The committee also brought up the matter of the Camp II shoyu production. It was decided to have the Camp II food committee members contact Mr. Sakaguchi in regard to clarify the shoyu situation.

Mr. Burdick explained the sugar ration.

The people of the project will be allowed to have $1\frac{1}{4}$ pounds per month. He also explained that in order to conserve on the sugar, there will be no first birthday cake making. Funeral cakes will be limited to 3 pounds and wedding cakes, 4 pounds each.

Dr. Susugi of the hospital asked the food committee to appoint Mr. Azuna Kubo, chief of hospital mess hall, as a member of the food committee. The authorization of the appointment has been transferred to the Community Council.

Mr. Yoshimine has brought up the matter of the appointment of Mr. Nishi of Camp III as a member of the food committee in place of Mr. Kirihara.

Camp I baby food distribution was discussed and finally the matter will be turned over to the Camp I Local Council. The Camp I members proposed a desire to have an additional distribution office.

Respectfully submitted,

MINUTES

COMMUNITY COUNCIL FOOD COMMITTEE

The meeting of the Community Council Food Committee was held at Camp I Steward Office on Wednesday morning, July 4, 1945, at ten o'clock.

Members present:	Unit I	Unit II	Unit III
	Okabe	Kaneno	Yoshimune
	Kobayashi	Mukai	Horibe
	Tanaka	Kubota	Noguchi
	Chikase	Yamamoto	
	Burdick		

The meeting was called to order by chairman, Mr. John Kubota. Reports from various committees were as follows:

Mr. Ikeda reported that the milk distribution for the quarter of July, August, and September is 2,400 quarts (100 cases). Comparing previous quarters, there is a decrease of 216 quarts (9 cases). Hospital is now consuming 120 quarts daily. The quota for milk distribution of the three units are as follows: Unit I, 1296 quarts, 57 per cent; Unit II, 444 quarts, 19½ per cent; and Unit III, 540 quarts, 23½ per cent. He also explained regarding the allotment of the ice. The appropriated sum for this is \$15,000--cost of the ice is \$10 per ton. During the three months, July, August, and September, 1500 tons will be distributed among the mess halls. The estimation for the month of July is 450 tons. The daily distribution for the mess halls are: Class D, 300 pounds; Classes E, F, & G, 200 pounds; and Classes H & I 150 pounds. The present ice is obtained from Prescott, Arizona.

Mr. Tanaka reported that the armenian cucumber was distributed by Units 2 and 3 as 9.4¢ per pound--another words \$1.40 per lug. Unit I Agriculture Department distributed armenian cucumber as 1¢ a pound or 15¢ per lug.

Mr. Chikase explained about the sugar situation. He stated that the people of the project will be allowed to have 1½ pounds per month. Due to the drastic rationing of sugar, the funeral cake will be limited to three pounds and the wedding cake four pounds. The allocation for the General Hospital is 260½ pounds--which includes the working staff and patients of 210 persons. He also explained the details on meat distribution and other rationed goods.

Mr. Kobayashi reported on the steward operation of the Gila Center and also the rice situation. Stated that 2,000 sacks of rice was scheduled to arrive at Parker on June 16, but due to the conflict of transportation during war time, it was delayed. The 2,000 sacks will be arriving in a few days according to the bill of lading which was received today.

The Community Council Food Committee has decided to meet once a week with the staff of the Steward Office to discuss about the situation of food. Date and time will be notified by the chairman.

Meeting adjourned at 11:45 a.m.

Respectfully submitted,

MINUTES

COMMUNITY COUNCIL FOOD COMMITTEE

The regular Community Council Food Committee meeting was held at Camp I Steward Office on July 13, 1945 at 10:00 a.m.

Meeting was called to order by chairman, Mr. John M. Kubota.

Mr. Chikahisa of Unit I stated that the army has controlled all the rice and is frozen for about a week. There are about 1,200 sacks of rice on hand, which will last for about three weeks. He suggested that if mess halls would serve more bread and potatoes, the consumption of rice will be relieved. Rice consumption varies in the block with more adults and the block with more children. Two thousand sacks of rice has been ordered; and if available, they will be sent by first chance.

In regard to the eggs, there are too many complaints from the mess halls that many are spoiled. Eggs are not available from the coastal area and; therefore, it is being obtained from the east. The handling and keeping in the cold storage for sometime has caused the eggs to spoil. If all mess halls will keep an accurate record of the spoiled eggs, it may be replaced by making a claim to the Quarter Master for those that are not edible.

Mr. Tanaka stated that there are dry onion to last for about two or three months. There will be less fruits, especially oranges and grapefruits. The crops were so poor that there are not abundant quantities. Apples will be available soon.

Shoyu has been ordered. Special order of 5,000 pounds, noodles; 2,500 pounds, macaroni; 2,500 pounds, spaghetti; and 300 to 400 sacks of flour has been made. Three thousand pounds of noodles came in today.

Ice has been reduced to one half since this morning. Transportation facilities makes this necessary to cut ice in all departments. Some departments do not get any ice. Every effort is being made to get ice from Phoenix, Arizona by truck if it can be done. It is unknown as to how long it may continue.

Mr. Kaneno stated that the poor quality of spinach was delivered to the mess halls. It was stated that all selected vegetables were not obtainable because of scarcity of laborer.

In regard to the meat situation, there are no contract; therefore, it is available only by phone. Mr. Kobayashi stated that there are about 60 heads of hogs at Topaz Center, but no one to butcher. Every effort is being made to find butcher at Utah and Phoenix.

Mr. Burdick stated that there are too many breads being thrown away. The incoming telegram read as follows:
RETELCON HOLSUM STATES BREAD HAS BEEN SHIPPED DAILY WILL CONTINUE

Mr. Hrding, Head Steward Section from WRA Office in Washington D. C. will be here next week.

As there were no further question the meeting was adjourned.

Respectfully submitted,

JMK:kk

Colorado River Relocation Center
Poston, Arizona

MINUTES

COMMUNITY COUNCIL FOOD COMMITTEE

The regular Community Council Food Committee meeting was held in Camp I Steward Office on Friday morning, July 20, 1945.

Present Members:	Unit I	Unit II	Unit III
	Tanaka	Kubota	Yoshimine
	Kobayashi	Kaneno	Horibe
	Chikahisa	Shohara	Nishi
			Noguchi

The meeting was called to order by chairman, Mr. John M. Kubota.

The main discussion of this meeting was the problem of rice situation. Mr. Kobayashi reported that at present Army has frozen all rice and therefore there are no possibility of obtaining supplies for this center. Every effort was made to procure some supplies, but it was no use. A teletype was sent to Mr. Harding of Washington, D. C. but it was no use. At present, a large quantity of rice is being shipped overseas. The army cannot starve the civilians in the invaded countries as long as there are abundant foods in the homefront. Since the civilians there, live chiefly on rice, most of the rice will be consumed by the army to feed them. Food situation in America is still plentiful, so the civilians in the mainland must make some other substitution. The new crop will be harvested in the early part of November, but is very indefinite whether it will be released to us.

At present, there are 1,305 sacks of rice on hand. Until today, 50 pounds of rice per hundred person was distributed daily. There will be a decrease of 25 pounds from the original amount which will be only 30 pounds per hundred person--but still this amount of rice is expected to last for only six weeks. After much discussion, someone suggested we try some refined wheat. This will be a double work on the cooks and besides it would be quite tasteless so it was decided that it be brought up in the block managers' meeting and hear their reactions and opinions.

Due to the inadequate amount of rice, a teletype was sent out to Chicago Quarter Master requesting for 1,400 more loaves of bread. Various jams were ordered. Most of them were approved, but orange marmalade was cancelled.

Meat and eggs are coming in as usual. Mr. Shohara asked whether there were more flours. It was stated that there are enough flours but oils are scarce. Since there are insufficient amount of sugar, surup and honey are to be ordered in place of it. More potatoes, spaghetti, and macroni were requested. It was also stated that there will be an increase supply of powdered milk.

Since there were no further business, the meeting was adjourned.

Respectfully submitted,

Colorado River Relocation Center
Poezon, Arizona

MINUTES

COMMUNITY COUNCIL FOOD COMMITTEE

The regular Community Council Food Committee meeting was held in Camp I Steward Office on Friday morning, July 20, 1945.

Present Members:		Unit I	Unit II	Unit III
Takaka	Kobayashi	Chikahara	Kobayashi	Yoshimura
Kobayashi	Kobayashi	Kobayashi	Kobayashi	Horibe
Chikahara	Chikahara	Chikahara	Chikahara	Mishi
				Noguchi

The meeting was called to order by chairman, Mr. John M. Kobayashi.

The main discussion of this meeting was the problem of rice situation. Mr. Kobayashi reported that at present Army has frozen all rice and therefore there are no possibility of obtaining supplies for this center. Every effort was made to procure some supplies, but it was no use. A teletype was sent to Mr. Harding of Washington, D. C. but it was no use. At present, a large quantity of rice is being shipped overseas. The army can not starve the civilians in the invaded countries as long as there are abundant foods in the homeland. Since the civilians there, live chiefly on rice, most of the rice will be consumed by the army to feed them. Food situation in America is still plentiful, so the civilians in the mainland must make some other substitution. The new crop will be harvested in the early part of November, but its very indefinite whether it will be released to us.

At present, there are 1,305 sacks of rice on hand. Until today, 50 pounds of rice per hundred person was distributed daily. There will be a decrease of 25 pounds from the original amount which will be only 30 pounds per hundred person--but still this amount of rice is expected to last for only six weeks. After much discussion, someone suggested we try some refined wheat. This will be a double work on the cooks and besides it would be quite tasteless so it was decided that it be brought up in the block managers' meeting and hear their reactions and opinions.

Due to the inadequate amount of rice, a teletype was sent out to Chicago Quartermaster requesting for 1,400 more loaves of bread. Various jams were ordered. Most of them were approved, but orange marmalade was cancelled.

Meat and eggs are coming in as usual. Mr. Shohara asked whether there were more flour. It was stated that there are enough flour but oils are scarce. Since there are insufficient amount of sugar, syrup and honey are to be ordered in place of it. More potatoes, spaghetti, and macaroni were requested. It was also stated that there will be an increase supply of powdered milk.

Since there were no further business, the meeting was adjourned.

Respectfully submitted,

COPY

Colorado River Relocation Center
Peston, Arizona

July 30, 1945

MINUTES

COMMUNITY COUNCIL FOOD COMMITTEE

The regular Community Council Food Committee meeting was held on Friday, July 27, 1945 at Camp I Steward Office at 10:00 a.m.

Present Members:

Steward	Unit I	Unit II	Unit III
Burdick	ISHikawa	Shohara	Nishi
Chikahisa	Kubo	Kubota	Yoshimine
Ikeda	Sasaki		
Kobayashi			
Tanaka			

The meeting was called to order by the chairman, Mr. John M. Kubota.

Mr. Ikeda stated that since the army has frozen the freight cars, the ice situation is bad. There were no ice on Monday and Tuesday. The quota of ice that is coming in now is 102 cakes. Ninety cakes are to be delivered to all essential departments. Out of 90 cakes, 10 cakes are kept for hospital and other emergency uses. Today, the ice will come in, but the quantity is unknown. If tomorrow's ice is not definite, this 90 cakes of ice will be out in half and it will be delivered for two days' supply.

Mr. Ikeda also gave a report on the milk situation. Milk is coming in regularly. Mr. Shohara stated that there are too many milk damaged. Mr. Kobayashi stated that milk are now coming from San Luis Obispo, California and the handling and the poor quality of the container causes the milk to be damaged. Mr. Burdick stated that the letter was sent by Mr. Mills to the Golden West Milk Company that the damaged or lost milk be replaced or bill deducted. The letter was sent yesterday.

Mr. Burdick stated that 7,000 pounds of beef was cancelled without any explanation. Purchase order for August 7th was as follows: beef, 22,000 pounds; pork shoulders, 45,000 pounds; canned corn, 3,600 cans; and noodles, 9,000 pounds. No order of oleomargarine was made for July. Canned tomato are not available, but tomato juice may be obtained in September. Fish situation is all right. In regard to the rice, a wire was sent to Mr. Myer in WRA Office in Washington D. C. to get permission to purchase rice on open market. Every effort is being made to get rice, but it seems hopeless.

Mr. Kobayashi gave a report on the meat situation. There are 15,000 pounds of meat shortage. Scarcity of butchers causes the meat situation bad. There was an understanding that we could get 60 heads of hogs from Topas Center, but because of the meat shortage there too, the agreement was cancelled.

*James Earl
II King*

-2-

Mr. Kobayashi stated that the OPA would not do anything to give more ration points according to Mr. Harding of WRA Office in Washington who was here recently. Mr. Nishi stated that ration points are unfair. They should give us at least 20% more ration points.

Mr. Kobayashi stated that the 30 pounds of rice per hundred person will be distributed. Twenty-five pounds of rice will not be enough. The sugar will be distributed five pounds per person every three months. In Gila River, they are having more advantages than Poston. Three hundred to four hundred pounds of ice is delivered to each mess halls. Mr. Nishi stated that everything in Poston is not equal to that of Rivers. After dual deliveration, the matter is to be taken cared by the Community Council.

Mr. Burdick stated that the hospital is need of powder soap. It was agreed that 400 pounds will be exchanged with 1600 bar soap. At present, there are 18,000 pounds of powder soap on hand.

Exposing of waste food should be more careful. There were complaints that many potatoes were thrown away. Peanut butter are not available. Mr. Shohara stated that more maynase should be delivered. Chicken will be delivered on August 3rd.

Miso and Shoyu factory will close on August 30, 1945. There are 2,400 gallons of shoyu on hand.

As there were no further questions, the meeting was adjourned.

Respectfully,

/s/ Kay Kamei

JMK: kk

Local Council
Unit II

-2-

Mr. Kobayashi stated that the CPA would not do anything to give more ration points according to Mr. Harding of WPA Office in Washington who was here recently. Mr. Wright stated that ration points are unfair. They should give us at least 300 more ration points.

Mr. Kobayashi stated that the 50 pounds of rice per hundred person will be distributed. Twenty-five pounds of rice will not be enough. The sugar will be distributed five pounds per person every three months. In Gila River, they are having more advantages than Pecos. Three hundred to four hundred pounds of rice is delivered to each mesa hall. Mr. Wright stated that everything in Pecos is not equal to that of Rivera. After dual distribution, the matter is to be taken care by the Community Council.

Mr. Burdick stated that the hospital is used of powder soap. It was agreed that 400 pounds will be exchanged with 1800 bar soap. At present, there are 18,000 pounds of powder soap on hand.

Exposing of waste food should be more careful. There were complaints that many potatoes were thrown away. Peanut butter are not available. Mr. Shokren stated that more rapanase should be delivered. Chicken will be delivered on August 2nd.

Miso and Shoyu factory will close on August 30, 1945. There are 2,400 gallons of shoyu on hand.

As there were no further questions, the meeting was adjourned.

Respectfully,

W. Ray Kamei

W. R. K.

MINUTES

COMMUNITY COUNCIL FOOD COMMITTEE

August 3, 1945

The regular Community Council Food Committee meeting was held at Camp One Steward Office at 10:00 a.m.

Present:

Steward	Unit I	Unit II	Unit III
Burdick		Kaneno	Nishi
Kobayashi		Kubota	Yoshimine
Tanaka		Shohara	

The meeting was called to order by the chairman, Mr. John M. Kubota.

Mr. Tanaka stated that Mr. Chikahisa is out of project to Los Angeles, California on short term leave. He stated that Mr. Kobayashi, Mr. Chikahisa and himself will resign soon, because of relocation. Mr. Kubota suggested that chairman consult with Mr. Iseda of the Community Council.

Mr. Nagase will take over temporary until definite person is assigned to that position. Mr. Tanaka stated that a person who know about food distribution and anything concerning food should be filled to that job. Mr. Yoshimine stated that termination of all project employment except kitchen is not a right way to do in short time notice.

In regard to the ice box in the closed mess halls, Mr. Kobayashi stated that Evacuee Property Control Office should confer first with the Steward Office before they take out any mess equipments. Too many complaints are coming in from the block to the Steward Office. Mr. Nishi requested for ice box to be kept in the mess halls or block manager's office so that someone could be responsible for it. Mr. Nishi stated that according to Mr. Parnell, there are any parts to repair and the camp will be closed soon so the ice box will not be necessary. Mr. Yoshimine stated that everything concerning mess hall should be sent through the right channel.

In regard to the rice situation, a reply was received from Washington D. C. that it is all right to purchase rice. Mr. Burdick stated that the only chance to get rice is from the Commodity Credit Corporation in San Francisco, California. They have contacted brokers and various rice mills. One hundred eighty thousand pounds of rice will come in soon.

Mr. Kobayashi stated that the ice is coming in regularly. Mr. Shohara stated that the coffee has not come in for three months now. Mr. Burdick stated that the coffee is scheduled to come in August 6, 1945.

Mr. Burdick stated that the sanitation man is not trying to make trouble, but help the resident prevent diseases from spreading by flies, cockroaches, etc.

Mr. Burdick stated that all food processing in Unit II will be terminated effective on August 31, 1945. It should be terminated two months in advance, therefore, Unit I Industry will be closed on October 1, 1945. Mr. Burdick stated that Project Director have authority to close any mess hall anytime after the population has decreased to 125 person.

Mr. Yoshimine stated that tofu making should continue as long as they permit. Tofu is vital food, especially to the patients and old folks. Mr. Burdick will look into this matter.

Mr. Kubota stated that the food committee minutes were read at the Community Council meeting, but no action was made on rice.

Mr. Tanaka stated that a secretary will be necessary for the Burdick's Office.

Respectfully submitted,

kk

Local Council
Unit #1

-2-

Mr. Burdick stated that all food processing in Unit II will be terminated effective on August 31, 1945. It should be terminated two months in advance, therefore, Unit I Industry will be closed on October 1, 1945. Mr. Burdick stated that Project Director have authority to close any mess hall anytime after the population has decreased to 125 persons.

Mr. Yoshimine stated that food making should continue as long as they permit. Food is vital food, especially to the patients and old folks. Mr. Burdick will look into this matter.

Mr. Kubota stated that the food committee minutes were read at the Community Council meeting, but no action was made on rice.

Mr. Tanaka stated that a secretary will be necessary for the Burdick's Office.

Respectfully submitted,

MF

MINUTES

COMMUNITY COUNCIL FOOD COMMITTEE

August 10, 1945

The regular Community Council Food Committee meeting was held at Camp I Steward Office at 10:15 a.m.

Present:

Steward	Unit I	Unit II	Unit III
Burdick	Ishikawa	Yamamoto	
Kobayashi	Okabe	Kubota	
Tanaka			

The meeting was called to order by the Chairman Mr. John M. Kubota.

Mr. Kobayashi stated that they cannot get any rice from the Commodity Credit Corporation in San Francisco. The brokers have made contracts and sold it to their regular customer. Mr. Kobayashi stated that we are trying to get rice from Texas and Louisiana, but if ~~we~~ we can't get the rice then we have to wait two months until the next crop comes in. The Army has the control of 55% of the rice and the brokers got hold of the rest. The California rice is all sold and is contracted to broker and must wait until next crop. The last shipment of rice is coming in next week. We need rice badly for the hospital. There are less than than 300 sacks left at the present.

Mr. Kobayashi stated that 400 pounds of bread has increased. The bread is coming daily 2,400 pounds. Also macaroni and spaghetti is to double the amount of what they are getting now.

Mr. Kobayashi stated that meat is coming in as usual. The meat freezer broke down in Camp I so the Camp II maintenance is fixing it. Next Monday the residents are going to get pork and salted pork; following Monday they will get beef. Also that from gila the pork is coming. This month meat will come in as usual.

Mr. Kubota stated that many of the mess halls are running out of coffee.

Mr. Kobayashi stated that coffee should be coming in anytime now. The Texas Quarter Master stated that they shipped the ~~the~~ 4,000 pounds of coffee out on July 27th. It should reach Boston by August 6th but due to various train schedule it probably got delayed. Noodles and everything else they ordered came except the coffee. It was decided they wait until another couple of days.

Mr. Burdick stated that car load of eggs were shipped from Kansas City but it didn't arrive in Boston. But somehow it came ~~the~~ far as ~~the~~ Phoenix and then it was shipped to an Army post since ~~the~~ wasn't addressed to the Army Post so they couldn't very well accept the eggs, so it was finally returned to Phoenix and after much delay it arrived here. They

shipped us 600 cases of eggs.

Mr. Burdick also stated that we are going to get 60 more ~~slaughtered~~ hog at the most.

Mr. Burdick stated that they need a another secretary in the office. Also they want a field time keeper to go around to each mess hall in camp II and III.

Mr. Kubota stated that it is better for Camp I to try and get the secretary since Camp II is going to close in the near future. To tell the Block Messengers in Camp I to look for a secretary since it is an essential office.

Mr. Ikeda made a report on the ice situation. He stated the ice is coming in regularly. Mess hall gets 40% of ice which is only half of what they really supposed to get and the rest of the organization gets the rest of the ice. Today 58 cakes of ice was left and that 164 cakes of ice coming in so they have over 2 days supply at hand now. So he stated that he plans to go to Parker and see the situation. The ice isn't too good because it is white and cloudy inside and it melts pretty fast.

As there were no further questions, the meeting was adjourned.

Respectfully submitted,

jk

Meeting of the Mess Committee of
Poston 1, 2, and 3, Community Council
Food Committee, C. E. Snelson, Poston
1 Steward's Department

August 13, 1943

Meeting of the Mess Committee of Poston 1, 2, and 3, Community Council Food Committee, Mr. C. E. Snelson, Poston 1 Steward's Department held at Poston 2 Supervisor of Block Managers' Office, Friday, August 13, 1943, at 2:00 P.M. was called to order by Chairman John Terakawa.

Chairman Terakawa stated the purpose of the meeting was to try to solve ways and means of trying to maintain the total number of employees in the subsistence units at the maximum possible under the manpower reduction.

C. E. Snelson: I am worried about segregation starting since it will take some of the experienced workers who will have to be replaced by inexperienced people, and it is difficult to replace one inexperienced worker for one experienced worker.

We were ordered by the War Relocation Authority through Dillon Myers to make the cut and have them ready. They did not ask us questions whether we wanted it done, but told us to get it out. In spite of that fact, we were two days late in getting it in. We asked whether there were any further chance that the next cut will not be necessary, must we make an absolute 30% cut? Myers said, you read the telegram and that is your orders. Therefore, I proceeded on that assumption. If you people have some ideas or plans to present, you may be able to cause them in Washington to do something different.

K. J. Takashima: That is rather far-fetched, but there is a possibility that we could change it in here for only this project. We were only told what the maximum may be, but how the number should be distributed is up to the project here. Some of the mess halls will be taking a large cut, some of them amounting to 40%.

C. E. Snelson: This is caused by some of the mess halls having more employees than the indicated numbers working in them. There were some kitchens in Camp 2 where there were as many as 50 workers.

At the present time, I do not believe there is any plan whereby the workers in the messhalls will be cut down continually as the number of residents decreases. I believe what will be done is to give more persons to work in one mess hall and cut out the entire mess hall.

August 13, 1943

What we should do now is to discuss the immediate future. After all, the mess operations is my baby and I would like to get all I could for it. I have tried 4 or 5 days to arrange it so that we will not have to take a full cut. They said that we were no better than any other departments and should stand the same as the rest. The cut is based on actual experienced workers. Segregation brings another thing into the picture. The ratio of workers is based on higher than Army standards or even civilian standards. In the Army there are only 5 workers in the mess hall feeding 100 people.

I have not contacted all the relocation centers regarding mess hall operations, but it is about the same in all the relocation centers. It take about the same to do a certain job, as the number of persons employed. I am told in Camp 1 that all the kitchens the cut did not hurt anybody and increased the efficiency rather than decreased it.

John Terakawa: The proportion of residents to mess hall workers is about one person to every ten residents. That is plenty. Even this is working hardship on the mess hall workers. If you cut to the limit of October 1, 1943, it will be difficult to carry on at this rate.

C. E. Snelson: I think it is working hardship on them by the first cut. They are used to working with 40 to 50 people, and if you cut so that each on has quite more work to do, it is rather drastic. What this meeting should do is to present some plan so that I will have something to talk about to my chief. I might find some way to get around it.

Chairman Terakawa asked for the proposals from the representatives of the three camps:

Poston I: A kitchen-----34 employees

B " 33 "

C " 32 "

D " 31 "

E & F 30 "

and minimum for all mess halls irrespective of number of residents in the block.

The minimum is based on 200 to 220 residents. It would work hardships in the smaller kitchens with less workers since the amount of food prepared does not make much difference, but must be considered from the standpoint of duties to be done.

Poston II: B. Kitchen-----37 employees

C " 34 "

D " 32 "

E & F " 30 "

Poston 2 would like to continue with only one cut as of August 1, 1943.

August 13, 1943

Poston III: Poston 3 has the same plan as Poston 2 with taking only one cut in manpower as of August 1, 1943.

C. E. Snelson: Poston 2 had the most persons on the payroll than in other camps so it will have to take the most cut. Under the new system, no one could get on the payroll by mistake. I think just like you people do that there is an ideal number working in the kitchen, and I argued that point from the beginning, but you can't train kitchen workers the same as any other group because it takes time to train these workers.

When you get above a certain amount of people sitting in the mess halls, even up to 500 people, it could be done very nicely with 55 or 60 workers. The discussion we want is on the right number of persons working in the kitchens. If I had my way about it in each kitchen up to 300 people, I would want about 34 workers. This is not including dietician's aides because they could be used as waitresses since they only work about two or three hours out of the whole day. They could go in with the understanding that they would do what the chief told them to do.

Based on the telegram of eight hours per day of work, such workers as dishwashers will not be expected to just wash the dishes and go home, but perhaps to assist in the vegetable preparation for the coming meal. The telegram told me and every department head there was supposed to be a minimum number of workers in each kitchen. We could operate that kitchen with some workers operating one day and the other day off; or one shift start in the morning and work through noon and the other shift coming on at noon and working through the evening. If you have the whole crew on at noon, one shift is not going to use up everything so that the other cook will not have anything to work on.

I would suggest that this body draft me a letter, send it to me, and I would be very glad to take it to Mr. Head and Mr. Empie. In fact I talked with Mr. Head who recommended that I come to this meeting so that when I talk with Leland Barrows from Washington, D. C., I could discuss the problem with him. If we are armed with some good arguments as to why we should need the number requested, we may be able to get somewhere.

K. J. Takashima: In all the departments where they have 30 workers on the regular project work, these 30 workers will be on hand during the $5\frac{1}{2}$ days per week. In other words, they need not work for $1\frac{1}{2}$ days of the week. Take the kitchen workers, they are entitled to have at least $1\frac{1}{2}$ days off, leaving an average number working of approximately $16\frac{1}{2}$ persons. I do not think the Manpower Commission or the Administration has taken that into consideration. The $16\frac{1}{2}$ persons is based on after the third cut where only 22 or 23 persons are left in the mess hall.

August 13, 1943

C. E. Snelson: Why can't we say that in most cases, the kitchens will probably do away with dieticians and make waitresses or cooks' helpers out of them, and consider them outside of the regular number of kitchen workers. We should be able to put them under the hospital workers and worked out so that they will not be called as part of the kitchen workers. Another thing I feel in the regular kitchen operations, any place else you very seldom would have a janitor unless in a large restaurant and they would have one for about every ten buildings or offices. Something could be worked out so in the time we are hard up for workers, that we have quad janitors or one janitor for every 3 mess halls, and thus be able to eliminate some of the workers.

If we make our case strong enough and they could actually see with their own eyes how they work and how long it takes them to work because of the few in number, they might be inclined to listen. Probably what will come out of this is that they will put observers in the several kitchens and the watch the procedure, to observe the turn-over of the shifts and how long they work, see the people working over the dish tubs and stoves and recognize that 10% cut is rather high. Because of so many cuts the first time, the actual total cut comes to 33% instead of 30%. We were going to cut more than that number the first time, but after reconsideration and talked it over with the people in the mess halls before doing anything. We raised the ante and in many cases it took no one off the kitchens in the first cut. In Camp 2 every mess hall was affected with the exception of one kitchen.

Based upon what I have heard today, you have a very good point in court. I think that further study should be given and if there is any possibility in re-juggling, the problem may be worked out. Many of the kitchens that are now "B" will be "c" and there will be no change in the personnel. This chart was made for the purpose of cuts and not an arrangement to carry on for any future purposes. The chart only shows what we have to cut for the three months, and do not say that after the three months what should be done. We may have to close down some of the kitchens, but I do not want to close down if I could help it. I would like to keep the nucleus operating as long as possible.

There can be short-cuts. In Camp 1 they recognized the fact that I did not make the reduction, so they wanted to play ball and keep things going until such times they get used to the system. If all the kitchens try to get down and discover they could find some short-cuts to use.

August 13, 1943

The factor of impossibility is not there, but there is a factor which enters into it that it is hard to go from a larger number of people to a smaller number. The other factor is inadequacy of our kitchen equipment. These men will say that if they had all of the same kind of equipment they are used to, they could get along with fewer people.

K. J. Takashima: In regard to the number of kitchen personnel applied according to the size of the mess hall, it will work out as far as the food ration is concerned, but as far as applying to the workers in the mess halls, in my mind it will not work out very well. From a "B" kitchen to an "E" kitchen, there is a difference of seven workers. If it takes 30 persons to run an E kitchen, it will not take 37 persons or seven persons extra to run for additional 90 or 80 residents in the block.

C. E. Snelson: Would that of 5600 workers mean full-time workers? That wasn't determined in full. The dishwashers work about six hours per day and off the rest of the day completely. If those dishwashers did something else besides dishwashing, where everyone chips in and helps, it would work a lot better.

K. J. Takashima: If the dishwashers work six hours, that means two hours per mealtime. How would you apply eight hours on that?

C. E. Snelson: They could wash the dishes and help with the peeling of the potatoes or vegetables afterwards.

K. Uyeno: In the first cut, they took your orders and did as requested, but now they realize that the second and third cuts would be too much. In the other departments if the work is not completed, it could be done the next day, but in the kitchens, it is a different matter. Therefore, in order to have the satisfaction of the workers and the satisfaction of the residents, we are appealing to Mr. Snelson.

K. J. takashima: I know if this second and third cut goes into effect, then the kitchen workers will have to work with a minimum number of workers allowed. This may be less than the number they could actually work with and probably have to put in about 10 to 12 hours instead of 8, resulting in much dissatisfaction. If it results in that volunteers have to cook from other positions to keep the kitchens going and to feed the residents, it will only add to the deficiency of the project operations rather than to increase the efficiency.

August 13, 1943

C. E. Snelson: There has been a lot of good points brought up, and I am interested in getting all I can. Here is a point I want to bring up. Other department have their troubles too. For instance, some months ago, we were having difficulties in buying certain things. The reasons were that bills were not paid, not because we did not have the money, but because we did not have the trained workers to get the documents ready. We have to think of those points and we have to think that other departments had to cut down, putting them in a more difficult situation then our department.

J. D. Crawford: In determining the number of basic employees necessary to run a kitchen, would it take the same number of cooks with 100 persons as with 300 persons. Are the figures here based on restaurant figures or on what basis used?

C. E. Snelson: Figures are based on construction camp figures, and on the people themselves experience in these kitchens. It is very difficult to figure the standards or basis by which to go by. They feel that here 30 people in the kitchens are necessary regardless how small it gets in order to be able to keep the kitchen going.

The only possible thing for us to consider is to get supporting evidence to go before the Manpower Commission stating that the kitchen people feel that the minimum workers necessary is 30 . I was working under this assumption that I would have only so many kitchens that would be A and B which sooner or later would be going out of business, but would still be left with the same number of total workers and so I could slip them around and nothing would be done about it. If this scale I have made out is going to be the official document by which the quota is going to be set in the various mess halls, then I would not be allowed any additional workers.

Figures of number of workers requested for the mess halls:

A Kitchen-----	35 workers
B "	34 "
C "	33 "
D "	32 "
E "	31 "
F and below	30 minimum workers

It was decided that a letter be drafted to Mr. C. E. Snelson, presenting the facts and points on the request of the Mess Committee.

Meeting was then adjourned by Chairman John Terakawa.

August 13, 1943

Summary of Points Discussed:

Request of the Mess Committee on number of workers in the various mess halls:

A	Kitchen-----	35	Workers
B	"	34	"
C	"	33	"
D	"	32	"
E	"	31	"
F	and below	30	minimum workers

Facts and points to be presented are:

- I. Other project workers are given $1\frac{1}{2}$ day off per week. Mess hall workers have not been given this $1\frac{1}{2}$ day off into consideration when computing manpower cut. Even with 22 after maximum cut, actual number employed would be about 15 persons.
- II. Due to lack of proper and necessary equipments, number of workers necessary to properly carry on the functions is greater than is ordinarily required in restaurants and other organizations.
- III. Since normal mess hall operations has much effect upon the proper functioning of the other organizations in the project, subsistence should be given more consideration.
- IV. Mess Hall workers are not all working in mess halls because of desire to do so, but more for the service of the residents, and all assistance and cooperation possible should be given them.
- V. Mess hall workers feel that present number is sufficient cut, and the second or third cut would work undue hardships upon them.