

L 5.90:2

2 of 2



# WAR RELOCATION AUTHORITY

WASHINGTON

## MEMORANDUM

MAR 24 1943

### AIR MAIL

To: Project Directors

Attention: Chief Project Stewards

Subject: Ration Banking Procedure for Processed  
Fruits and Vegetables, Sugar and Coffee

The attached instructions are transmitted for your guidance in complying with the requirements of the ration banking system under which War Relocation Authority projects will henceforth operate. The procedures outlined are effective immediately and should be followed until further notice.

Projects have been designated by the Office of Price Administration as "Institutions of Involuntary Confinement", and, as such, receive ration points for processed foods on the same basis as the civil population. The first allotment of ration points to the Authority covers the period March 1 to April 30, 1943. You will soon receive from this office an allotment of points for this period. Charts showing point values of processed foods are available at post offices, and should be secured at once.

*D. J. Myer*

Director





WAR RELOCATION AUTHORITY

WASHINGTON

*Handwritten signature: D. J. Miller*





# WAR RELOCATION AUTHORITY

WASHINGTON

## PRELIMINARY INSTRUCTIONS REGARDING POINT RATIONING OF PROCESSED FOODS, COFFEE AND SUGAR

The following method will be used by projects of the War Relocation Authority <sup>to</sup> account for processed foods, coffee and sugar under the rationing regulations of the Office of Price Administration now in effect:

1. Each project will receive ration points for processed foods, sugar and coffee, based upon the total number of meals served at the project, over a period determined by the Office of Price Administration in Washington. Meals served to the Administrative Mess and Hospital will be included in this total.

2. Processed foods will be issued to the Mess Halls upon the same basis as that used in civilian rationing; namely, forty-eight (48) points per person per month. Coffee will be issued on the basis of one (1) pound per person for each five-week period. Sugar will be issued on the basis of one and one-half ( $1\frac{1}{2}$ ) pounds for ninety meals. To safeguard issues of these foods, it will be the duty of the Chief Project Steward to inform the Rationer of Processed Foods, Coffee and Sugar, the exact amounts to be issued to each Mess Hall.

3. Special Diets. Processed foods, coffee and sugar will be supplied to the Hospital or Pharmacy for special diet cases upon written request signed by the Project Chief Medical Officer, stating specifically the reason for such request. This procedure does not apply to issues to the general Hospital Mess, which will be handled as outlined in Paragraph 2 above.

4. Issues to Military Detachments. In order to secure a refund of points for processed foods, coffee and sugar issued to military detachments at the projects, it will be necessary to secure from the detachment commander a statement to the effect that "all such processed foods, coffee and sugar were used to serve meals in his military detachment at this project."

5. At intervals to be designated later, the project will forward to the Washington Office of the War Relocation Authority, Attention: Chief of Mess Operations, a report on the number of meals served on the project. This report should be based on project strength





WAR RELOCATION AUTHORITY

WASHINGTON

TO: [illegible]

FROM: [illegible]

SUBJECT: [illegible]

[illegible text]

[illegible text]

[illegible text]

[illegible text]





# WAR RELOCATION AUTHORITY

WASHINGTON

-2-

as indicated by the weekly census directed in Administrative Instruction No. 47. The report should be prepared by blocks, in order that the proper number of points may be allotted to each Mess Hall upon the basis of block population. In order to arrive at the total number of meals served, the total population of all blocks should be multiplied by three, and to this result there should be added any meals served beyond the regular schedule of breakfast, dinner and supper daily. To this total add the meals served in the Administrative Mess and Hospital. The Chief Project Steward will also report the project strength together with the number of meals served.

## 6. Ration Point Banking for Processed Foods, Coffee and Sugar.

A. The Chief Project Steward and Project Procurement Officer shall ascertain from Quartermaster Depots and vendors serving the project when and how they shall present ration checks to cover their purchases of processed foods, coffee and sugar.

B. Upon allotment of ration points by the Washington Office to the project, points should be deposited with the local bank which will carry the project account. Upon depositing ration points arrangements should be made with the bank to honor the signature of the Chief Project Steward and, in his absence, that of the Project Procurement Officer, on ration point checks.

C. It will be the duty of the Chief Project Steward to keep available at all times an accurate accounting of the balance of the project's Ration Point account. At the end of each month he should forward to the Office of Chief of Mess Operations, Washington, a statement of the exact status of this account.

7. Period Covered by Allotment. Point ration allotments will be made for a period of two months, and it is incumbent upon the Chief Project Steward to remain within this allotment. This means that no more than the exact amount of the allotment can be used during the period, whether by purchase or from inventories now on hand. Therefore, until the project inventory has been reduced to a normal supply, purchases which require ration points should be avoided.

8. Schedule of Processed Foods. The following foods will be subject to the regulations for rationing processed foods:





# WAR RELOCATION AUTHORITY

WASHINGTON

-3-

## FRUITS AND FRUIT JUICES

### CANNED AND BOTTLED (INCLUDING SPICED FRUITS)

Apples (including crabapples)  
Apple Sauce  
Apricots  
Berries - all varieties  
Cherries, Red Sour Pitted  
Cherries, others  
Cranberries and Sauce  
Fruits for salad and fruit cocktail  
Grapefruit Juice  
Grapefruit  
Peaches  
Pears  
Pineapple  
Pineapple Juice  
All other Canned and Bottled Fruits,  
fruit juices and combinations

### FROZEN

Cherries  
Peaches  
Strawberries  
Other Berries  
All other frozen fruits

### DRIED AND DEHYDRATED

Prunes  
Raisins  
All other Dried Fruits  
and Dehydrated Fruits

## VEGETABLES AND VEGETABLE JUICES

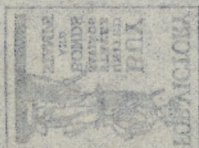
### CANNED AND BOTTLED

Asparagus  
Beans, fresh Lima  
Beans, Green and Wax  
Beans, all canned and bottled  
Dry Varieties, including Baked  
Beans, Soaked Dry Beans  
Pork and Beans, Kidney Beans and Lentils  
Beets (including Pickled)





WAR RELOCATION AUTHORITY  
NOTIFICATION





WAR RELOCATION AUTHORITY

WASHINGTON

-4-

VEGETABLES AND VEGETABLE JUICES (CON'T.)

CANNED AND BOTTLED

Carrots  
Corn  
Peas  
Sauerkraut  
Spinach  
Tomatoes  
Tomato Catsup and Chili Sauce  
Tomato Juice  
Tomato Products, all others  
All other Canned and Bottled Vegetables  
Vegetable Juices and Combinations

FROZEN

Asparagus  
Beans - Lima  
Beans - Green, Wax  
Broccoli  
Corn  
Peas  
Spinach  
All other Frozen Vegetables

OTHER PROCESSED FOODS

CANNED OR BOTTLED

Baby foods, all types and varieties (except  
milk and cereals)

Soups, all types and varieties.

The following items are not included:

Candied Fruits  
Chili Con Carne  
Frozen Fruits in Containers over 10 lbs.  
Frozen Vegetables in Containers over 10 lbs.  
Fruit Cakes  
Fruit Puddings  
Jams  
Jellies





WAR RELOCATION AUTHORITY

WASHINGTON





WAR RELOCATION AUTHORITY

WASHINGTON

-5-

The following items are not included, (Con't.):

Meat Stews, containing some vegetables

Olives

Paste Products - Such as Spaghetti, Macaroni,  
noodles, whether or not they are packed  
with added vegetable

Pickles

Potato Salad

Preserves

Vegetable Juices in containers over 1 gallon

By-Products of Fruits or Vegetables, such as  
Soya Bean Oil, Soya Bean Milk, Fruit and  
Vegetable Dyes, and similar products.







WAR RELOCATION AUTHORITY  
GRANADA, COLO.



## WAR RELOCATION AUTHORITY

June 15, 1943

### FOOD PRESERVATION IN RELOCATION CENTERS

Prepared by E. H. Reed, Agricultural Section

Food preservation has a definite and important place in the WRA program. The preservation of vegetables produced on the areas will: (1) reduce the amount of canned food which must be purchased, or the amount of fresh vegetables shipped from other centers, thereby reducing costs of mess operations; (2) utilize temporary small surpluses of vegetables which would otherwise be wasted; (3) provide supplies of certain vegetables at seasons when they are not available from current production or storage; (4) serve as "emergency rations" when receipt of fresh produce is delayed due to weather conditions, inability to purchase or delay in transportation.

#### Supervision of Food Preservation

Food preservation activities must be carefully supervised in order that the work may be carried on efficiently, and especially in order to avoid spoilage of preserved products or the dangers of botulinus poisoning resulting from consumption of improperly preserved foods.

In accordance with the organization chart and the statement of duties of agricultural personnel the supervision of food preservation operations is the responsibility of the Agricultural Section. This does not imply that the section is exclusively responsible for the food preservation activities. The kinds and amounts of foods to be preserved should be determined in consultation with the Project Steward. The Home Economics teacher may be able to give training and assistance in the technical aspects of food preservation and if agreeable to the Superintendent of Schools, might supervise the actual canning operations.

Adequate training of supervisory personnel as well as workers is absolutely essential. If adequately trained supervisory personnel is not available it is probable that assistance in training can be obtained from the State Agricultural Extension Service. The importance of adequate training cannot be overemphasized.

#### Methods of Food Preservation

Vegetables may be preserved by salting, brining, pickling, dehydrating, freezing or canning. This circular deals especially with canning. Other methods of food preservation may be dealt with in future circulars.







### Preservation by Canning

Much valuable information on canning including equipment needed and the organization of a canning center as well as information on canning operations is contained in a mimeographed outline entitled, "Community Food Preservation Centers," prepared in May 1943 by the Food Preservation Branch of the U. S. Department of Agriculture and also from a Miscellaneous Publication of the same title prepared in 1941 by the Bureau of Home Economics. While there is much duplication in these publications, both deserve careful study. Valuable information is also contained in Farmers' Bulletin 1762 entitled, "Home Canning of Fruits, Vegetables and Meats," published by the U. S. Department of Agriculture. Most State Agricultural Colleges also publish bulletins on home canning which will be found helpful.

It is believed that canning operations on a center should be centralized in one location. This will facilitate supervision. The canning center might be located in an unused mess hall or warehouse, or it may be necessary to construct a building especially for this purpose, although this should be avoided wherever possible.

The layout and arrangement of the canning equipment can be adjusted to the size and shape of the space available. Attached is a floor plan layout which was used in many WPA canning centers and was found very satisfactory. It will be noted that workers are placed at only one side and both ends of the tables and that the vacant sides of two tables are placed about 30 inches apart, thus enabling an attendant to easily place unprepared produce on the tables as well as remove prepared produce. It is suggested by those who have operated centers arranged according to this plan that the fill table be the same size and shape as the exhaust box and that it be placed parallel to the exhaust box with a space of 24 to 30 inches between the two.

Pressure cookers or steam pressure retorts are essential for canning non-acid food products. Steam pressure should not be used, however, in canning tomatoes or fruits because the texture, flavor and color of tomatoes and fruits are superior where processed at boiling temperature.

A very satisfactory hot water canner can be made from an oil barrel. The top one-third can be cut off and a fairly close-fitting lid made. A metal basket can be made to fit inside the barrel.

For efficient operation retorts should be used in batteries of two or more where available. This will permit the loading of one retort while another is being processed.

The approximate daily capacity and the labor required to operate pressure cookers or retorts of various sizes is shown in the accompanying table. This information is based on the records of WPA canning centers.







The operations on relocation centers may be more or less efficient than those of WPA centers. It should be recognized that these are only rough approximations since some vegetables are much more difficult to prepare or require longer processing time than others.

**Approximate Daily Capacity and Labor Requirements  
of Retorts of Various Sizes**

Size of Retort	No. Loadings per day	No. Cans (No. 3)	Laborers Required
14 qt.	6	88	3
35 qt.	8	264	7
106 qt.	8	848	12

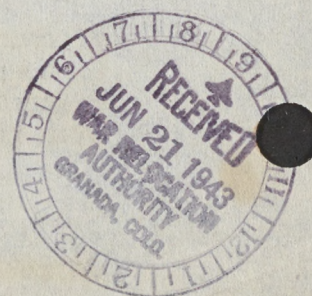
Since products canned on relocation centers will be used in mess halls, thereby requiring large quantities at one time, it has been suggested by some centers that they use No. 10 cans. No. 10 cans, if used at all, should be used for tomatoes and acid fruits only. Canning authorities have unanimously warned against using cans larger than No. 3 for vegetables other than tomatoes. This recommendation is based upon the fact that it is almost impossible to thoroughly process the food in the center of the No. 10 cans without overcooking that around the sides. The use of No. 3 cans is not recommended for corn. Corn is not commercially canned except in No. 2 cans.

No. 10 cans are much more difficult to seal than are No. 3 cans, since they are larger in diameter and are more likely to buckle. For this reason together with the lower quality of products canned in No. 10 cans, due to non-uniform cooking, some experienced authorities have warned us against the use of No. 10 cans even for tomatoes.

It should also be noted that different types of cans are used for different vegetables - plain cans being used for some, the R or sanitary enamel for some, and the C enamel for others. The kinds and amounts of products to be canned should therefore be considered in ordering cans. We are informed that cans can be obtained from any of the commercial can companies.

In this circular no attempt is made to cover all phases of canning. It is assumed that most of the information needed in organizing and operating a canning center will be obtain from printed literature. The chief attempt here has been to call attention to certain points which deserve special consideration.







COPY

GRANADA PROJECT  
AMACHE, COLORADO

In reply, please refer to:  
GR:MD:FG

June 12, 1944

Mr. D. S. Myer, Director  
War Relocation Authority  
Washington (25), D. C.

Attention: Mr. Frank W. Harding  
Chief Mess Operations

Subject: Food Rationing

Dear Sir:

Reference is made to the WRA Handbook on Food Rationing 50.10.5 paragraph A and B which says, quote:

- A. Centers shall limit their per capita consumption of rationed foods to current civilian quotas. At present these per capita quotas are as follows:
  - 1. Processed foods - 48 points per month.
  - 2. Meats, fats, fish, dairy products and evaporated milk- 16 points per week. (30 points per month at present writing)
  - 3. Sugar - two pounds per month.
- B. These quotas are to be considered as maxima. Consumption of rationed processed foods should run far below the allowable quotas during months when fresh fruits and vegetables produced by centers are available.

In our discussion during your visit at this project, you said that if rationed food allowances are not used one month, they could be added and used in the subsequent months issue of rationed foods.

To illustrate, we'll say that we have two months with the same population and our ration point allowance for both months was four points each, with which we purchased and received delivery of four (4) points worth of food in our warehouse. During the first month we used only two points worth of food out of the warehouse. Figuring that the next months allowance for the same type of rationed food was four points, may we use the four point allowance for the subsequent



month plus the two point saving that was created in the previous month for the second months issues of rationed food?

Very truly yours,

James G. Lindley  
Project Director

FG:mf



COPY

WAR RELOCATION AUTHORITY

WASHINGTON

July 5, 1944

Mr. James G. Lindley  
Project Director  
Granada Relocation Center  
Amache, Colorado

Dear Mr. Lindley:

This is in reply to your letter of June 12, 1944 on food rationing.

Section 50.10.5B of the Mess Handbook is being revised to read as follows: "These quotas are to be considered as maxima but ration points not expended during previous periods may be accumulated and used during succeeding periods. These accumulations are possible during months when fresh fruits and vegetables are available."

Sincerely,

/s/ D. S. Myer

Director



GRANADA PROJECT  
ANACHE, COLORADO

In reply, please refer to:  
GR:MD:FG

August 24, 1944

Mr. Dillon S. Myer  
Director  
War Relocation Authority  
Barr Building  
910 - 17th Street, N. W.  
Washington (25), D. C.

Attention: Mr. F. W. Harding, Chief, Mess Operations

Subject: Food Rationing

Dear Mr. Myer:

Present OPA regulations permit the civilian consumer to use ration points at any time after they become valid. There is no expiration date at the end of a particular ration period; therefore, if a civilian consumer elects to save his allowable ration quota during one ration period and then purchase and consume rationed food at a later date using the points he saved plus whatever number of points have become valid in the meantime, he may do so.

Section 50.10.5A of the WRA Handbook on Food Rationing says in part: "Centers shall limit their per capita consumption of rationed foods to current civilian quotas."

During the summer months when fresh fruits and vegetables are available, consumption of rationed processed foods does run far below our allowable quota; therefore, we are creating a saving in the consumption of rationed foods. However, this saving is lost to us under present regulations as we are not permitted to issue for use any more than the rationed food which we are able to issue on the basis of the point allowance for a particular ration period. For example, if we have a 10 point allowance for one week and we consume only 5 points by the end of the week, we have created a saving of 5 points. Under the same circumstances, the civilian is allowed to purchase and consume this saving of 5 points worth of food plus the 10 points worth that becomes valid the ensuing week. Regardless of the saving created in past ration periods, the WRA is allowed to issue for consumption only the civilian quota allowance, which, in this case, is 10 points.



Mr. Dillon S. Myer

-2-

August 24, 1944

Since the WRA has adopted the policy of limiting the per capita consumption of rationed foods in Relocation Centers to the allowances established by the Office of Price Administration, it is our contention that we should avail ourselves of the advantages offered to civilian consumers as referred to in the foregoing paragraph.

Relative to the above contention, may we tabulate the savings created in the summer months and issue for use food in the point value of these savings plus food in the point value allowable in any one ration period during the winter months when fresh fruits and vegetables are not so readily obtainable; using discretion, of course, in spreading the savings over a reasonable period of time.

Very truly yours,

H. F. Halliday  
Acting Project Director

FG:pi



WAR RELOCATION AUTHORITY

GRANADA PROJECT

OFFICE MEMORANDUM

To: Mr. H. F. Halliday  
Actg. Project Director

16 October 1944

From: P. Goldammer  
Property & Supply Officer

Subject: Point Value on Home Processed Foods.

In accordance with 50.10.5E, changes in point values of receipts, inventories, and issues of rationed foods are made by the steward's office on the basis of the changes as publicized by the OPA.

Chart No. 21, effective October 1st through 31st, specifically states that Home Processed Tomatoes require no points.

In this case, Home Processed Tomatoes are singled out on the chart as requiring no points. In case that the Home Processed Tomatoes were not mentioned on the chart, we would assign a point value of the home processed rationed foods of 4 points per pound on the basis of one pint equals one pound in accordance with 50.10.6A.



# INCOMING TELETYPE

3 GR DN 10-26-44 3.10  
295 DN WAR 10-26-44 4.30

J G LINDLEY AMACHE

REURTEL OCTOBER 25 PROJECT PROCESSED TOMATOES ARE POINT FREE AND DO  
NOT ACQUIRE POINT VALUE WHEN USED BY MESS OPERATIONS.

EARL D BROOKS WRA WA

MP  
328P

*Copies to Zuller, Holliday -  
10/27/44.*

## ROUTE TO:

DIRECTOR  
LEGAL  
RELOCATION  
REPORTS  
OPERATIONS  
FARM  
FIRE DEPT  
GARAGE

MOTOR POOL  
PUBLIC WORKS  
SILK SCREEN  
COM. ANALYSIS  
COMM SERV  
EDUCATION  
EVACUEE PROP

FAM COUNSEL  
HOSPITAL  
POLICE DEPT  
PUB WELFARE  
RECREATION  
ADMIN DIV  
AGT CASHIER

FISCAL  
MESS DIV  
PERSONNEL  
PROCUREMENT  
PROPERTY  
STATISTICS  
OFFICE SERV



INCOMING TELETYPE





GRANADA PROJECT  
ANACHE, COLORADO

In reply, please refer to:  
GR:MOS:FG

14 March 1945

Mr. Frank W. Harding  
Chief, Mess Operations  
War Relocation Authority  
910 - 17th Street, N. W.  
Washington (25), D. C.

Subject: Food Rationing

Dear Mr. Harding:

Currently, we are issuing rationed foodstuffs to Mess Halls in accordance with 50.10.5A of the WRA Handbook on Mess Operations. Basis for determining quotas is the current OPA Consumer Chart.

At present, issues and quotas columns are totaled weekly and no balances are being carried forward in accordance with 50.10.5H of the WRA Handbook on Mess Operations. We believe the instruction contained in this paragraph to be inconsistent with WRA policy on food rationing (50.6.1) wherein it states: "It is the WRA policy to provide at these mess halls food in quantity and quality comparable to that available to the general public. Foodstuffs are procured through the U.S. Army Quartermaster Corps under the specifications used for the Army's mess procurement. The foodstuffs are then issued to mess kitchens under a strict control as to kind and quantity of food served. All rationing regulations applicable to the general civilian population of the United States are strictly applied in the operation of WRA. If regulations affecting the public are modified, corresponding modifications will be made by WRA."

We believe it to be inconsistent for the reason that when new stamps or points are released by the OPA for the current period as shown on the consumer OPA Chart, specified stamps or points, not used during the previous ration period, may be carried over and used in addition to the points released for use during the current period.

We request, therefore, that an amendment be made to 50.10.5H stating that issues and quotas columns will be totaled weekly but balances



Mr. Frank W. Harding

-2-

14 March 1945

may be carried forward as is permitted general civilian consumers in the United States by the OPA Consumer Chart in effect at that time.

Very truly yours,

H. F. Halliday  
Chief, Administrative Management

FG:pi



























UNITED STATES  
 DEPARTMENT OF THE INTERIOR  
 WAR RELOCATION AUTHORITY

## DELIVERY TICKET

COMMODITY Tapi WHSE. NO. \_\_\_\_\_ ISSUE NO. \_\_\_\_\_PACKING Nakayama UNIT \_\_\_\_\_ DELIVERY DATE 4/11 - 19/45

MESS HALL NO.	BLOCK NO.	QUAN.	RECEIVING SIGNATURE	MESS HALL NO.	BLOCK NO.	QUAN.	RECEIVING SIGNATURE
1	6-E	43	<i>[Signature]</i>	25	7-K	42	<i>[Signature]</i>
2	7-E	52	<i>[Signature]</i>	26	8-K	46	<i>[Signature]</i>
3	8-E	54	<i>H. Nakaw</i>	27	9-K	42	<i>[Signature]</i>
4	9-E	50	<i>Hachikawa</i>	28	11-K	51	<i>[Signature]</i>
5	10-E	53	<i>[Signature]</i>	29	12-K	52	<i>[Signature]</i>
6	11-E	51	<i>[Signature]</i>	30	9-L	51	<i>[Signature]</i>
7	12-E	45	<i>[Signature]</i>	31	FARM		
8	6-F	47	<i>[Signature]</i>	32	WK'S.	90	<i>[Signature]</i>
9	7-F	52	<i>[Signature]</i>	4421	HOSP.	60	<i>[Signature]</i>
10	8-F	62	<i>[Signature]</i>	4350	ED.		
11	11-F	60	<i>[Signature]</i>	2630	STAFF MESS		
12	12-F	44	<i>[Signature]</i>				
13	6-G	48	<i>[Signature]</i>				
14	7-G	56	<i>[Signature]</i>				
15	8-G	52	<i>[Signature]</i>				
16	11-G	46	<i>[Signature]</i>				
17	12-G	52	<i>[Signature]</i>				
18	6-H	49	<i>[Signature]</i>				
19	7-H	52	<i>[Signature]</i>				
21	9-H	47	<i>[Signature]</i>				
22	10-H	47	<i>[Signature]</i>				
23	11-H	50	<i>[Signature]</i>				
24	12-H	54	<i>[Signature]</i>				

DELIVERED BY: \_\_\_\_\_

TOTAL UNITS: \_\_\_\_\_

UNIT PRICE: \$ \_\_\_\_\_

TOTAL: \$ \_\_\_\_\_



UNITED STATES  
 DEPARTMENT OF THE INTERIOR  
 WAR RELOCATION AUTHORITY

## DELIVERY TICKET

COMMODITY Tapi WHSE. NO. \_\_\_\_\_ ISSUE NO. \_\_\_\_\_PACKING Nakagawa UNIT \_\_\_\_\_ DELIVERY DATE 4/11 - 1945

MESS HALL NO.	BLOCK NO.	QUAN.	RECEIVING SIGNATURE	MESS HALL NO.	BLOCK NO.	QUAN.	RECEIVING SIGNATURE
1	6-E	43	<i>[Signature]</i>	25	7-K	42	<i>[Signature]</i>
2	7-E	52	<i>[Signature]</i>	26	8-K	46	<i>[Signature]</i>
3	8-E	54	<i>[Signature]</i>	27	9-K	42	<i>[Signature]</i>
4	9-E	50	<i>[Signature]</i>	28	11-K	51	<i>[Signature]</i>
5	10-E	53	<i>[Signature]</i>	29	12-K	53	<i>[Signature]</i>
6	11-E	51	<i>[Signature]</i>	30	9-L	51	<i>[Signature]</i>
7	12-E	45	<i>[Signature]</i>	31	FARM		
8	6-F	47	<i>[Signature]</i>	32	WK'S.	90	<i>[Signature]</i>
9	7-F	52	<i>[Signature]</i>	4421	HOSP.	60	<i>[Signature]</i>
10	8-F	62	<i>[Signature]</i>	4350	ED.		
11	11-F	60	<i>[Signature]</i>	2650	STAFF PRESS		
12	12-F	44	<i>[Signature]</i>				
13	6-G	48	<i>[Signature]</i>				
14	7-G	56	<i>[Signature]</i>				
15	8-G	52	<i>[Signature]</i>				
16	11-G	46	<i>[Signature]</i>				
17	12-G	52	<i>[Signature]</i>				
18	6-H	49	<i>[Signature]</i>				
19	7-H	52	<i>[Signature]</i>				
21	9-H	47	<i>[Signature]</i>				
22	10-H	47	<i>[Signature]</i>				
23	11-H	50	<i>[Signature]</i>				
24	12-H	44	<i>[Signature]</i>				

DELIVERED BY: \_\_\_\_\_

TOTAL UNITS: \_\_\_\_\_

UNIT PRICE: \$ \_\_\_\_\_

TOTAL: \$ \_\_\_\_\_







Description	Size	Quantity

[illegible]



## WAR RELOCATION AUTHORITY

## JOB AND PRODUCTION ORDER

Ordered By: Mess Division Cost Account No.: 2620  
 Requisition No.: \_\_\_\_\_ Date: Jan. 1944 Deliver To: Tofu Factory

Description	Size	Quantity
410.5 120.1		

To: \_\_\_\_\_  
 You are hereby authorized to proceed  
 with the order listed above

*J. J. Donnegan*  
 (Officer in Charge)

Labor and Material Cost					Deliveries					
Date	Reference	Quan.	Unit Cost	Amount	Date	Reference	Quan.	Size	Unit Price	Amount
1944					1944					
Jan.	96			151.50	Jan.		200	ea.	.15	30.00
"	96			136.53	"		360	ea.	.15	45.00
"	183			137.46	"		390	ea.	.10	39.00
					"		360	ea.	.10	36.00
					"		200	ea.	.15	30.00
					"		330	ea.	.10	33.00
					"		400	ea.	.09	36.00
					"		470	ea.	.09	42.30
					"		300	ea.	.09	27.00
					"		140	ea.	.09	12.60
					"		300	ea.	.09	27.00
					"		480	ea.	.09	43.20
					Cost Summary					
					Item	Quantity	Cost	Amount		
					Material			338.03		
					Parts					
					Labor			137.46		
					Overhead					
					Total Cost					



Description	Size	Quantity







MESS DIVISION

Summary of Pay-Roll for Jan. 1944

Tofu-Factory (Acc't no. 2610)

120 (Productive)	\$ 14.26
2610.22 (Non-productive)	123.20

TOTAL

---

\$137.46

Reported by

Toshio Shiro  
Mess Personnel

Date: Jan. 31, 1944























LOCATION

Relocation Center

## APPROPRIATION

Ration Bank Account

**CLASS**

Meat, Fats, Fish and Dairy Products

[illegible]

AL - Allotment  
AP - Award of Purchase  
BL - Bill of Lading  
CC - Cancelled Check

DS - Direct Settlement  
JV - Journal Voucher  
MO - Miscellaneous Obligation  
PA - Purchase Authority

PO - Purchase Order  
573 - Payment by Other Office  
PR - Payrolls  
REIM - Reimbursement to Allotment  
Account

REQ - Requisition  
TCW - Transfer and Counter Warrant  
VO - Voucher (Form 1034)  
1012 - Voucher (Form 1012)

1080 - Voucher (Form 1080)  
1097 - Form 1097

C-0706 P29 nebu

10/30/43







JUNE  
Subsistence Report

TOTAL

Subsistence Stores used	\$ 68,764.03
Total Stores used delivered from Project Farm (included in total stores used)	4775.69
Percentage of stores furnished by farm-	6.9%
-	93.1%
Percentage of stores furnished by outside	
Percentage of stores furnished by Procurement	

JULY  
Subsistence Report

TOTAL

Subsistence Stores used,	75,001.79
Total stores used delivered from Project Farm (Included in total stores used)	7140.30
Percentage of Stores used furnished by Farm	9½%
Percentage of Stores used furnished by Outside	90½%
Percentage of Stores used furnished by Procurement	90½%

A little over 31% is the amount set up as to be furnished from the farm.



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADO

October 26, 1943

1. Inventory (September 26 - October 25 inclusive) Month of October, End of previous	65,296.17
2. Receipts	66,335.31
3. Inventory - Stores on Hand End of Current Month	49,885.71
4. Decrease in Inventory	15,410.46
5. Stores to Account for	81,745.77
6. Deductions:	
a. Administrative Mess	468.46
b. Army - M.P. Sales	655.65
c. Hospital	2,523.67
d. Hospital - Special Diets	229.38
e. Education	170.20
(Children's Village)	
f. Butcher (Overhead)	3.10
g. SPECIAL ACTIVITIES	253.25
h. Property Transfer	53.33
i. Survey	570.30
	<hr/>
Total Deductions	4,927.34
7. Stores Used	76,818.43

Signed

*Frank Goldammer*

Frank Goldammer  
Jr. Property & Supply Officer



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADO

November 1, 1943

MEAL COUNT OCTOBER 1943

1. Meals served on basis of Project Strength.
 

A. Project Population 10/31/43	6,605	
Three Meals per day	3	
		19,815
Thirty Days Feeding		30
		594,450
2. Meals served to visitors 2,514
3. Meals served Administrative Mess
 

A. Evacuee meals served	293	
B. Caucasian Personnel	1,570	
C. Cash Customers	85	
		1,948
4. Meals served in Hospital
 

A. Employee meals served	9,795	
B. Patients meals served	7,758	
C. Nourishment	6,165	
		23,718
5. Extra meals served evacuees
 

A. Nursery School	1,209	
B. Baby Food Stations	5,437	
C. Night Mess	1,996	
		8,642
6. Total meals served 631,272

*Z. J. Zimmerman*



GRANADA PROJECT  
AMACHE, COLORADO

PROJECT PRODUCED MEAT  
DELIVERED FROM GRANADA PROJECT  
TAKEN TO MESS SECTION DURING  
OCTOBER 1943

DATE	ITEMS	QUANTITY	UNIT	PT. VALUES
10/6/43	Hogs			
	Heads	458	Lbs.	320.6
	Hocks	313	Lbs.	626
	Liver	120	Lbs.	240
	Hearts	27	Lbs.	81
	Jowls	468	Lbs.	936
	Fats	1561	Lbs.	1561
	Sides	900	Lbs.	4,230
	Dressed Meat	3293	Lbs.	26,344
10/10/43	Beef			
	Hearts	29	Lbs.	87
	Liver	67	Lbs.	335
	Tongues	7	Lbs.	35
	Beef	3131	Lbs.	23,169.4
10/13/43	Hogs			
	Heads	247	Lbs.	172.9
	Hocks	166	Lbs.	332
	Livers	71	Lbs.	142
	Hearts	15	Lbs.	45
	Jowls	242	Lbs.	484
	Fats	833	Lbs.	833
	Meat, Dressed	1,666	Lbs.	7,996.8
	Sides	500	Lbs.	2,350
10/19/43	Beef			
	Liver	131	Lbs.	655
	Hearts	51	Lbs.	153
	Tongues	21	Lbs.	105
	Beef	6583	Lbs.	48,714.2
10/20/43	Hogs			
	Heads	225	Lbs.	157.5
	Hocks	154	Lbs.	308
	Livers	60	Lbs.	120
	Hearts	12	Lbs.	36
	Jowls	231	Lbs.	462
	Fats	772	Lbs.	772
	Pork	1544	Lbs.	7,411.2
	Sides	463	Lbs.	2,176.1



DATE	ITEMS	QUANTITY	UNIT	PT. VALUES
10/23/43	Hogs			
	Heads	196	Lbs.	137.2
	Hocks	142	Lbs.	284
	Liver	56	Lbs.	112
	Heart	11	Lbs.	33
	Jowls	212	Lbs.	424
	Fats	708	Lbs.	708
	Sides	495	Lbs.	2,326.5
	Meat, Dressed	1420	Lbs.	6,816
10/26/43	Hogs			
	Heads	126	Lbs.	88.2
	Hocks	109	Lbs.	218
	Livers	35	Lbs.	70
	Hearts	7	Lbs.	21
	Jowls	130	Lbs.	260
	Fats	436	Lbs.	436
	Sides	283	Lbs.	1,330.1
	Meat, Dressed	872	Lbs.	4,185.6
10/26/43	Beef			
	Liver	102	Lbs.	510
	Hearts	37	Lbs.	111
	Tongues	18	Lbs.	90
	Farm Beef	4717	Lbs.	34,905.8

TOTAL: 184,457.10 pts.  
mea.

I certify, that the above is a true and correct  
statement of Project produced meat delivered to the Mess  
Section of Granada, WRA, during the month of October.

Signed

*Frank Goldammer*  
Frank Goldammer  
Jr. Property & Supply Officer



WAR RELOCATION AUTHORITY  
GRANADA PROJECT  
AMACHE, COLORADO

STATEMENT OF RATIONED FOODS  
ISSUED TO HOSPITAL FOR SPECIAL DIETS DURING  
OCTOBER 1943

DATE	ITEM	QUANTITY	UNIT	TOTAL	PRO FOOD	MEA	SUG.
9/28/43	Beans, String, 6/10	1	Case	2.84	228		
	Beets, 6/10	1	Case	1.81	198		
	Peaches, 6/10	1	Case	3.30	570		
	Pears, 6/10	1	Case	4.62	444		
	Peas, Sugar, 6/10	1	Case	3.11	510		
	Juice, Tomato, 6/10	1	Case	1.94	84		
9/30/43	Beef	65	Lbs.	11.05		481	
	Bacon	14	Lbs.	3.07		65.8	
	Oleomargarine	6	Lbs.	99		24	
10/1/43	Juice, Pineapple, 24/2½	1	Case	4.16	288		
	Apple	1	Case	3.01	216		
	Sugar	50	Lbs.	2.50			50
	Juice, Grape	12	Qts.	2.76	36		
	Fruit Cocktail, 6/10	1	Case	4.36	570		
10/8 /43	Beans, String, 6/10	1	Case	2.84	228		
	Juice, Grape	12	Qts.	2.76	36		
	Juice, Pineapple	24	Cns.	4.16	288		
	Pears	6	Cns.	4.62	444		
	Peas, Sugar	6	Cns.	3.11	510		
	Sugar	65	Lbs.	3.25			65
	Juice, Tomato	6	Cns.	1.94	84		
10/9 /43	Bacon	14	Lbs.	2.94		65.8	
	Oleomargarine	14	Lbs.	2.31		56	
	Cheese, Cheddar	10	Lbs.	2.50		79	
	Shortening	8	Lbs.	1.23		24	
10/14/43	Pork	25	Lbs.	5.50		120	
	Bacon	28	Lbs.	2.80		131.6	
10/15/43	Milk, Evaporated	2	Case	7.68		96	
	Beans, Navy	50	Lbs.	2.50	100		
	Blueberries	6	Cns.	4.57	282		
	Fruit Cocktail	6	Cns.	4.36	570		
	Tomato, Puree	6	Cns.	2.41	198		
	Sauerkraut	12	Cns.	2.96	228		
	Sugar	69	Lbs.	3.45			69



DATE	ITEM	QUANTITY	UNIT	TOTAL	PRO FOOD MEA	SUG
10/16/43	Beef	51	Lbs.	9.18	377.4	
	Pork	13	Lbs.	2.86	62.4	
	Oleomargarine	15	Lbs.	2.50	60	
10/18/43	Pork	83	Lbs.	18.26	398.4	
	Bologna	25	Lbs.	5.80	137.5	
	Bacon	30	Lbs.	6.30	141	
	Oleomargarine	10	Lbs.	1.67	40	
	Lard	12	Lbs.	1.80	36	
10/19/43	Beef	62	Lbs.	11.16	458.8	
	Cheese	5	Lbs.	1.50	39.5	
10/22/43	Milk, Evaporated	1	Case	3.84	48	
	Salad Oil	1	Case	5.26	128	
	Juice, Pineapple	1	Case	4.16	288	
	Pears, 6/10	1	Case	4.62	444	
	Peas, 6/10	1	Case	3.11	510	
	Sugar, Granulated	74	Lbs.	3.70		74
	Tomato, Std.	1	Case	2.51	420	
	Tomato Juice	18	Cns.	1.94	84	
10/28/43	Peaches	1	Case	3.30	570	
	Pears	1	Case	4.62	444	
	Peas, Sugar	1	Case	3.11	510	
	Sugar, Granulated	65	Lbs.	3.25		65
	Juice, Tomato	3	Case	5.82	252	
	Beef	115	Lbs.	17.91	851	
	Pork	150	Lbs.	31.20	720	
	Frankfurters	40	Lbs.	10.40	220	
	Bacon	28	Lbs.	6.64	131.6	
	Oleomargarine	32	Lbs.	5.34	128	
	Lard	24	Lbs.	3.60	72	
	Salad Oil	1	Case	5.26	128	
TOTAL .....				9634	5320.8	323 Lbs.
				Pts. Pro		Sug

2.7

Dispatch Union Ship



GRANADA PROJECT

AMACHE, COLORADO

November 1, 1943

RATIONED MEATS, FATS, CANNED FISH, OILS

Balance of Ration Account as of October 31, 1943

Unliquidated Obligations	165.762
Unobligated Allotments	385.062
	<hr/>
Check Book Balance	550.824

Signed

*Frank Goldammer*

Frank Goldammer

Jr. Prop. & Supply Officer



GRANADA PROJECT

ANACHE, COLORADO

*Dispatch: Onion Skin*

November 1, 1943

RATIONED SUGAR IN POUNDS

Balance of Ration Account as of October 31st, 1943

Unliquidated Obligations	31.988
Unobligated Allotments	<u>489</u>
Check Book Balance	32.477

Signed

*Frank Goldammer*

Frank Goldammer

Jr. Prop. & Supply Officer



GRANADA PROJECT  
ANACHE, COLORADO

November 1, 1943

RATIONED PROCESS FOODS

Account Balance as of October 31st, 1943

Unliquidated Obligations	530,058
Unobligated Allotments	<u>113,482</u>
Check Book Balance	643,540

Signed

*Frank Goldammer*  
Frank Goldammer  
Jr. Prop. & Supply Officer



PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSES

GHANADA

Relocation Center

Consolidated  
Warehouse Or StorehouseOct. 31, 1943  
DateRATIONED FOODS

DESCRIPTION OF ITEM	QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION	
				POINTS	PT. VALUE
<b>MEATS, FATS, ETC.</b>					
<b>1. MEATS</b>					
Bologna	875	Lbs.	5.5	4.812	5
Frankfurters	230	"	5.5	1.265	
Beef Carcass	6,782	"	7.4	50.186	8
Beef Liver (Farm)	67	"	7.4	495	8
Pork Carcass	916	"	4	3.664	
Bacon (Farm)	1,724	"	4	8.102	8
Liver Hearts, Pork (Farm)	49	"	4	196	
Hheads, Pork (Farm)	453	"	4	1.812	
Hocks, Pork (Farm)	87	"	4	348	
Jowl, Pork (Farm)	592	"	4	2.368	
<b>2. CANNED FISH</b>					
Shrimp	103	Cans	5.25	540	75
<b>3. OLEOMARGARINE</b>	2,175	Lbs.	6	13.050	
<b>4. LARD</b>					
Lard Substitute	515	Lbs.	3	1.545	
Fat	376	"	1	376	
<b>5. SALAD OIL</b>	253½	Ctns.	160	40.560	
<b>6. MILK EVAPORATED</b>	6.096	Can	1	6.096	
<b>TOTAL VALUATION</b>					135.418 65

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_  
Do not forward totals - prepare summary sheet for all pages in inventory.







PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSES

GRANADA

Relocation Center

Consolidated

Warehouse Or Storehouse

October 31, 1943

Date

RATIONED FOODS

DESCRIPTION OF ITEM		QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION	
				Point	Value	
<b>A--Processed Foods</b>						
Apples Canned Solid Pack	6/10	1.758	Cans	60	1054	80
Apricots Canned	6/10	342	"	128	437	78
Beans String	6/10	2.496	"	33	823	68
" Red Kidney	100#	3.950	Lbs.	2	79	00
" Lima Dry Baby	100#	1.750	"	2	35	00
" Pinto Dry Pink	100#	7.250	"	2	145	00
Beets, Canned	6/10	562	Can	20	112	40
Blueberries	6/10	1.578	"	68	1,073	04
Blueberry	6/10	150	"	68	102	00
Catsup Tomato	24/14	864	Btl.	18	155	52
Cherries	6/10	55	Can	95	52	25
Corn, Whole Grain	24/2	1.392	"	18	250	56
" Creamed Style	24/2	10.200	"	13	1,326	00
Cranberry Sauce	12/2#	1.099	"	15	164	85
Fruit Cocktail	6/10	18	"	108	19	44
Gerbers Baby Food	48/43/4 oz.	31.536	"	1	315	36
Jam Apple Butter	12/28 oz.	1.752	Jar	7	122	64
" Apricot	12/2#	60	"	6	3	60
" Blackberry	12/2#	216	"	6	12	96
" Cherry	12/2#	168	"	6	10	08
" Grape	12/2#	2.568	"	6	154	08
" Raspberry	12/2#	192	"	6	11	52
" Strawberry	12/2#	48	"	6	2	88
Jelly Apple	6/10	84	"	48	40	32
" "	12/2#	12	"	4		48
" Grape	6/10	336	"	32	107	52
Juice, Pineapple	12/46 oz.	84	Cans	28	23	52
" Tomato	6/10	114	"	14	15	96
Peas Green	6/10	1.092	"	85	928	20
Peaches Sliced	6/10	654	"	95	621	30
Pear Canned	6/10	312	"	86	268	32
Plum Whole	6/10	300	"	54	162	00
Raisins	25#	525	Lbs.	4	21	00
Sauce Chili	24/12 oz.	1.080	Can	18	194	40
Sauerkraut	6/10	1.411	"	19	268	09
Spinach	24/2	912	"	14	127	68
"	6/10	16	"	56	8	96
(continued)						

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_

Do not forward totals - prepare summary sheet for all pages in inventory.



PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSES

GRANADA

Relocation Center

Consolidated

Warehouse Or Storehouse

Oct. 31. 1943

Date \_\_\_\_\_

## RATIONED FOODS

[illegible]

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_  
Do not forward totals - prepare summary sheet for all pages in inventory.







PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSES

GRANADA

Relocation Center

Consolidated

Warehouse Or Storehouse

Oct. 31, 1943

Date

UNRATIONED FOODS

DESCRIPTION OF ITEM	QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION
<b>C--STAPLES</b>				
Allspice Ground 48/4 oz.	192	Co.		
Alerdex 12/1#	95	Co.		
Beans Soy Dried 100#	400	Lbs.		
" " No. 1 Yellow 100#	100	"		
" " Green Ogden 150#	45,000	"		
" " Arksey Yellow 120#	15,000	"		
Cereal All Bran 12/16 oz.	36	Pkg.		
" Bran Flakes Ralston 24/8 oz.	6,360	"		
" Malted Graule Wheatmats 24/12 oz.	384	"		
" Petti John 12/22 oz.	984	"		
" Rolled Oats 12/48 oz.	21,516	"		
" " " 24/22 oz.	456	"		
" Wheat Ralston 100#	1,200	Lbs.		
" " Flakes Ralston 24/8 oz.	888	Pkg.		
" " Meal Brown Beauty 36/28 oz.	558	"		
" " " Uncooked 18/28	270	"		
" Whole Wheat 12/24 oz.	24	"		
" " " Uncooked 100#	1,200	Lbs.		
" Rice Krispies 36/51	3,504	Pkg.		
Chocolate Fl <sub>an</sub> 104/1#	588	"		
Cinnamon Ground 48/4 oz.	64	Co.		
Cloves Ground 24/4 oz.	32	Co.		
Cocoa 8/5#	1	Co.		
Coffee Roasted Ground 50#	2,400	Lbs.		
Cornstarch 24/1#	1,852	Pkg.		
Cracker Graham 6/5#	42	"		
" " 12/2#	305	"		
Cracker Soda 12/2#	11,040	"		
Cream of Tarter 12/1#	95	Co.		
" " " 24/1#	90	"		
Extract Almond 12/16 oz.	21	Btl.		
" Banana 24/18 oz.	31	"		
" Lemon 24/8 oz.	42	"		
" " 48/8 oz.	96	"		
" Peach 12/8 oz.	49	"		
(continued)				

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_  
Do not forward totals - prepare summary sheet for all pages in inventory.



## WAR RELOCATION AUTHORITY

Page No. 2PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSESGRANADA  
Relocation CenterConsolidated  
Warehouse Or StorehouseOctober 31, 1943  
DateUNRATION FOODS

DESCRIPTION OF ITEM	QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION
<b>C---STAPLES (continued)</b>				
Extract Pineapple 12/8 oz.	3	Btl.		
" " 24/8 oz.	46	"		
" Strawberry 12/8 oz.	49	"		
" Vanilla 24/8 oz.	108	"		
Flavor Base Ajinomoto 12/24 oz.	1 1/2	Lbs.		
" " " 6/3#	9	"		
Flour Baker's 100#	400	"		
" Cake Bake's Peak 98#	392	"		
" Swandon 12/2 3/4	24	Lbs.		
" Lima Bean 100#	600	"		
" Pancake Wheat 100#	2,800	"		
" Rice 100#	600	"		
" Soft Wheat 100#	5,500	"		
" Whole Wheat 100#	1,100	"		
Gelatine Orange 4/10#	2	Co.		
" Plain Powdered 12/1#	2,022	"		
Ginger Ground 48/4 oz.	35	"		
Jam. Orange Marmalade 12/2#	2,460	Jars		
Kombu Seaweed 300#	800	Lbs.		
Macaroni Elbow 20#	200	"		
" Elbow 15#	990	"		
Miso Soy Bean Paste 100#	2,188	"		
" " " 500#	17,000	"		
" " " 400#	3,200	"		
Molasses 12/2#	192	Jars		
" Sugar Cane 4/1 gal.	889 1/2	Btl.		
" " " 4/8# 12 oz.	176	Jars		
Mustard Ground 48/4 oz.	1,940	Co.		
" Prepared 4/1 gal.	54	Gal.		
Nigari 4/1 gal.	100	"		
Noodles Chop Suey 20#	12,160	Lbs.		
" Eggs 10#	2,590	"		
" Plain 20#	80	"		
" " Buckwheat 24/12 oz.	72	"		
Nutmeg Ground 48/4 oz.	1	Co.		
Pabulum 6/1#	6	Pkg.		
Pea Dry Green Split 100#	3,400	Lbs.		
(continued)				

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_  
Do not forward totals - prepare summary sheet for all pages in inventory.



PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSES

GRANADA

Relocation Center

Consolidated

Warehouse Or Storehouse

October 31, 1943

Date

UNRATIONED FOODS

DESCRIPTION OF ITEM	QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION
<b>C--Staples (continued)</b>				
Pea Dry Split Yellow 100#	943	Lbs.		
Peanut Butter 12/25 oz.	1.734	Jars		
Pepper Black 48/8 oz.	1.463	Co.		
Pepper Cayenne 48/4 oz.	48	"		
Pepper Paprika 48/4 oz.	195	"		
Pickles Cucumber Dill 6/1	6	Gal.		
" Daikon Japanese 100#	100	"		
" Sweet Chow Chow 6/1	96	"		
" Sour (Chow Chow) 6/1	42	"		
Powder Baking 6/5#	681	Co.		
" Chili 24/1#	123	"		
" Curry 48/4 oz.	1.142	"		
" Dessert Lemon 4/10#	114	"		
" " Strawberry 4/10#	50	"		
" " Vanilla 4/10#	5	"		
" Garlic 48/4 oz.	2.456	"		
" " 12/1#	384	"		
Rice White Zenith Milled 100#	1.399	Lbs.		
Sage Ground 24/4 oz.	132	Co.		
Sage Ground Bulk 2 1/2#	3 3/4	Lbs.		
Salt Celery 48/4 oz.	174	Co.		
" Table 6/10#	4.985	Lbs.		
" Peter 100#	100	"		
Sauce Worcestershire 24/12 #	312	Btl.		
Seasoning Flavor-Essence 4/1 gal.	5	Gal.		
" Poultry 48/4 oz.	198	Co.		
SMA Powder (Avoip) 12/1#	1704	Can		
" Protein 12/8 oz.	744	"		
" Allergic 12/1#	24	"		
" Hypo Allergic 12/1#	288	"		
Soda Baking 48/1#	274	Pkg.		
Soy Sauce 4/1	2.715	Gal.		
Spaghetti 20#	2.620	Lbs.		
Syrup 6/10	90	Can		
" Corn 4/10#	132	"		
Tapioca Minute 24/1#	25.094	Lbs.		
" Hasty 24/8 oz.	192	"		
(continued)				

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_  
Do not forward totals - prepare summary sheet for all pages in inventory.







WAR RELOCATION AUTHORITY  
GRANADA PROJECT  
AMACHE, COLORADO

January 28, 1944

1. Inventory, End of previous month	53,795.74
2. Receipts	88,132.55
3. Inventory - Stores on Hand End of Current Month	60,000.02
4. Increase in Inventory	6,204.28
5. Stores to Account for	81,928.27
6. Deductions:	
a. Administrative Mess	479.50
b. Army - M.P. Sales	275.15
c. Hospital	2,972.65
d. Hospital - Special Diets	522.86
e. Education (Children's Village)	182.75
f. Tofu Dept. (Overhead)	316.81
g. Property Transfer	836.25
h. Survey	9.52
i. Tally-Out	654.00
	<hr/>
Total Deductions	6,249.49
7. Stores Used	75,678.78

Signed \_\_\_\_\_

Frank Goldammer  
Property & Supply Officer



# WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADO

February 5, 1944

## MEAL COUNT FOR JANUARY 1944

### 1. Meals served on basis of Project Strength.

A. Project Population Jan. 31, 1944 6,880

Three Meals per day 3

20,640

Thirty Days Feeding 30

Total ..... 619,200

2. Meals served to visitors 5,768

### 3. Meals served Administrative Mess

A. Evacuee meals served 676

B. Caucasian Personnel -

Charge Account

1,404

C. Cash Customers

175½

Total ..... 2,255½

### 4. Meals served in Hospital

A. Evacuee employee meals served 13,920

B. Patients meals served 11,769

C. Nourishment meals served 8,010

D. Cash Customers (Caucasian) 6

E. Caucasian Personnel -

Charge Account

633

Total ..... 34,338

### 5. Extra Meals served evacuees

A. Baby Food Stations 8,814

Total ..... 8,814

6. Total Meals Served ..... 670,375½

Signed

Frank Goldammer

Property & Supply Officer



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADO

Feb. 4th, 1944

RATIONED SUGAR IN POUNDS

Balance of Ration Account as of Jan. 31st, 1944

Unliquidated Obligations.....42,000

Unobligated Allotments.....13,744

Cheek Book Balance.....28,256

Signed \_\_\_\_\_

Frank Goldammer  
Prop. & Supply Officer



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
ANACHE, COLORADO

Feb. 4th, 1944

RATIONED PROCESSED FOODS

Account Balance as of Jan. 31st, 1944

Unliquidated Obligations.....587.524

Unobligated Allotments..... 542.756

Check Book Balance.....44.768

Signed \_\_\_\_\_

Frank Goldammer  
Prop. & Supply Officer



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADO

Feb. 4th, 1944

RATIONED MEATS, FATS, CANNED FISH, AND OILS

Balance of Nation Account as of Jan. 31st, 1944

Unliquidated Obligations.....252,329

Unobligated Allotments..... 84,490

Check Book Balance.....336,819

Signed

Frank Goldammer  
Property & Supply Officer



WAR RELOCATION AUTHORITY  
GRANADA PROJECT  
AMACHE, COLORADO

STATEMENT OF RATIONED FOODS  
ISSUED TO HOSPITAL FOR SPECIAL DIETS DURING  
JANUARY, 1944

DATE	ITEMS	QUANTITY	UNIT	TOTAL	PRO FOOD	MRA	SUG
1/8/44	Corn, Creamed	24	Cans	2.16	312		
	Jams, Ass't.	1	Case	2.67	256		
	Peaches	6	Cans	3.30	570		
	Sugar, Powdered	10	Lbs.	.70			10
	Sugar, Granulated	62	Lbs.	3.10			62
	Sugar, Brown	5	Lbs.	.30			5
	Tomato Puree	2	Cases	4.86	396		
	Tomato Juice	3	Cases	5.04	216		
1/10/44	Beef	317	Lbs.	80.04		1426.5	
	Frankfurters	40	Lbs.	9.92		144	
	Bacon	29	Lbs.	6.74		72.5	
	Oleomargarine	32	Lbs.	5.68		192	
1/14/44	Jams, Apricot	1	Can	3.13	256		
	Jelly, Grape	1	Case	2.67	256		
	Peaches, Can	3	Case	9.90	1710		
	Sugar, Powdered	10	Lbs.	.70			10
	Sugar, Granulated	64	Lbs.	3.20			64
	Pineapple	2	Cases	10.48	1440		
	Pears, Can	1	Case	4.44	517		
	Cherries	1	Case	6.58	552		
	Beef	300	Lbs.	46.53		1350	
	Pork	125	Lbs.	20.24		275	
	Bacon	28	Lbs.	6.29		70	
	Oleomargarine	32	Lbs.	5.64		192	
	Lard	48	Lbs.	1.55		96	
	Milk, Evaporated	96	Cans	8.64		96	
	Oil, Salad	4	Gals.	6.32		160	
1/20/44	Apple Butter	1	Case	1.94	168		
	Pears, Can	6	Cans	4.44	516		
	Jams, Cherry 2# Jars	1	Case	3.42	256		
	Peaches, Can	6	Cans	3.30	570		
	Peas, Sugar	6	Cans	3.00	396		
	Prunes, Dry	25	Lbs.	3.00	100		
	Sugar, Brown	5	Lbs.	.30			5
	Sugar, Granulated	65	Lbs.	3.25			65
	Sugar, Powdered	10	Lbs.	.70			10
1/21/44	Beef	150	Lbs.	37.88		675	



DATE	ITEMS	QUANTITY	UNIT	TOTAL	PRO FOOD	MEA	SUG
	Pork Loin	125	Lbs.	32.38		440	
	Frankfurters	50	Lbs.	12.59		180	
	Bologna	25	Lbs.	5.71		90	
	Bacon	28	Lbs.	6.44		70	
	Oleomargarine	65	Lbs.	11.47		390	
	Lard	48	Lbs.	7.56		96	
	Milk, Evaporated	96	Cans	8.64		96	
	Salad Oil	4	Gal.	6.33		160	
1/28/44	Beets, Sliced	12	Can	2.40	240		
	Plums, Purple	6	Can	2.22	324		
	Jam, Grape	1	Case	2.68	256		
	Peas, Sugar	6	Cans	3.01	396		
	Prunes, Dry	25	Lbs.	3.00	100		
	Sugar, Brown	5	Lbs.	.30			5
	Sugar, Granulated	64	Lbs.	3.20			64
	Sugar, Powdered	10	Lbs.	.70			10
	Tomato Juice	2	Case	4.08	168		
	Beef	220	Lbs.	47.19		990	
	Frankfurters	50	Lbs.	14.00		180	
	Bologna	25	Lbs.	5.73		90	
	Bacon	28	Lbs.	6.54		70	
	Oleomargarine	32	Lbs.	5.60		192	
	Lard	36	Lbs.	5.67		72	
	Oil, Salad	4	Gal.	6.33		160	
1/31/44	Beef	323	Lbs.	69.28		1453.5	
TOTAL .....					9971	9478.5	310 Lb
					Pts.Pro.	Pts.Mea.	Sug

SIGNED

Frank Goldammer  
Property & Supply Officer



WAR RELOCATION AUTHORITY  
GRANADA PROJECT  
ANACHE, COLORADO

PROJECT PRODUCED MEAT  
DELIVERED FROM GRANADA PROJECT  
TAKEN TO MESS SECTION DURING  
JANUARY 1944

DATE	ITEMS	QUANTITY	UNIT	PT. VALUES
1/3/44	Pork			
	Heads	229	Lbs.	137.4
	Hocks	129	Lbs.	129
	Liver	71	Lbs.	106.5
	Hearts	15	Lbs.	30
	Jowls	193	Lbs.	193
	Fat	644	Lbs.	1,932
	Dressed Meat	1,643	Lbs.	3,614.6
1/5/44	Beef			
	Liver	104	Lbs.	520
	Hearts	42	Lbs.	126
	Tongues	33	Lbs.	66
	Dressed Meat	5,397	Lbs.	24,286.5
1/10/44	Pork			
	Heads	187	Lbs.	112.2
	Hocks	114	Lbs.	114
	Liver	56	Lbs.	84
	Hearts	12	Lbs.	24
	Jowls	171	Lbs.	171
	Fats	571	Lbs.	1,142
	Dressed Meat	1,481	Lbs.	3,258.2
1/10/44	Beef			
	Liver	112	Lbs.	560
	Hearts	47	Lbs.	141
	Tongues	40	Lbs.	80
	Dressed Meat	6,739	Lbs.	30,325.5
1/14/44	Pork			
	Heads	180	Lbs.	108
	Hocks	99	Lbs.	99
	Livers	47	Lbs.	70.5
	Hearts	9	Lbs.	18
	Jowls	149	Lbs.	149
	Fats	500	Lbs.	1,000
	Dressed Meat	1,286	Lbs.	2,829.2
1/17/44	Beef			
	Livers	52	Lbs.	260
	Hearts	34	Lbs.	102
	Tongues	31	Lbs.	62
	Dressed Meat	3,962	Lbs.	17,829



DATE	ITEMS	QUANTITY	UNIT	PT. VALUES
1/24/44	Beef			
	Livers	158	Lbs.	790
	Hearts	78	Lbs.	234
	Tongues	65	Lbs.	130
	Dressed Meat	10,895	Lbs.	49,027.5
1/21/44	Pork			
	Heads	76	Lbs.	45.6
	Hocks	51	Lbs.	51
	Livers	22	Lbs.	33
	Hearts	5	Lbs.	10
	Jowls	77	Lbs.	77
	Fats	256	Lbs.	512
	Dressed Meat	666	Lbs.	1,465.2
1/25/44	Beef			
	Livers	166	Lbs.	830
	Hearts	61	Lbs.	183
	Tongues	47	Lbs.	94
	Dressed Meat	8,186	Lbs.	36,837
			TOTAL:	179,998.9 pts. Mea.

I certify, that the above is a true and correct statement of Project produced meat delivered to the Mess Section of Grenada, WRA, during the month of January:

Signed \_\_\_\_\_

Frank Goldammer  
Property & Supply Officer



WAR RELOCATION AUTHORITY  
GRANADA PROJECT  
AMACHE, COLORADO

PROJECT CANNED FOOD AND STAPLE  
DELIVERED TO MESS SECTION  
DURING JANUARY, 1944

DATE	ITEMS	QUANTITY	UNIT	PT. VALUE
1/20/44	Beans, Lima	1,840	Lbs.	3,680 pts.Pro.
1/24/44	Beets, Canned #10	1,400	Jars	28,000 pts.Pro.

I certify, that the above is a true and correct  
statement of Project canned food and staple delivered to the  
Mess Section of Granada, WRA, during the month of January.

Signed

Frank Goldammer  
Property & Supply Officer







PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSES

Grenada

Relocation Center

Consolidated

Warehouse Or Storehouse

Rationed FoodsJanuary 31, 1944

Date

DESCRIPTION OF ITEM	QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION
<b>A. Processed Foods</b>			<b>Point</b>	<b>Value</b>
Apples, Canned 6/10	240	Can	60	14,400
Apricots, Canned 6/10	33	Can	108	3,564
Beans, Dry Pink Pinto 100#	3900	Lbs.	2	7,800
Beans, Dry Lima Baby 100#	4340	Lbs.	2	8,680
Beans, Red Kidney 100#	2250	Lbs.	2	4,500
Beets, Canned 6/10	978	Can	13	12,714
Blueberries 6/10	12	Can	68	816
Catsup, Tomato 24/14oz.	2352	Btl.	24	56,448
Corn, Whole Grain 24/2	1421	Can	13	18,473
Corn, Creamed Style 24/2	14443	Can	10	144,430
Cherries 6/10	31	Can	95	2,945
Cranberry Sauce 12/2#	5740	Can	14	20,090
Gerber's Baby Food 48/4-3/4	24120	Can	1	24,120
Jam, Apricot 12/2	24	Jars	12	288
" Apple Butter 12/28oz.	1339	Jars	12	16,068
" Blackberry 12/2#	204	Jars	12	2,448
" Cherry 12/2#	156	Jars	12	1,872
" Grape 12/2#	288	Jars	6	1,728
" Raspberry 12/2#	276	Jars	12	3,312
Jelly, Apple 12/2#	12	Jars	12	144
" " 6/10	72	Jars	25	1,800
" Grape 6/10	336	Jars	25	8,300
Juice, Tomato 24/2	912	Can	4	3,648
" " 6/10	336	Can	14	4,704
Peas, Green 6/10	2070	Can	40	82,800
Peaches, Sliced 6/10	204	Can	108	22,032
Peaches, Canned 24/2	48	Can	25	1,200
Pear, Canned 6/10	291	Can	106	30,846
" Bartlett 48/1#	48	Can	20	960
Plum, Whole 6/10	156	Can	41	6,396
Prunes, Evaporated 25#	175	Lb.	4	700
Pumpkin 24/2 1/2	1200	Can	15	1,800
Raisin 25#	75	Lb.	4	300
" 6/7#	144	Can	28	4,032
Sauce, Chili 24/12	1080	Can	18	19,404
Tomato Puree 6/10	6	Can	33	198
Tomatoes, Solid Packed 24/2	6312	Can	10	63,120
<b>Total Point Valuation of Staples</b>				<b>597,080</b>

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_  
Do not forward totals - prepare summary sheet for all pages in inventory.







PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSES

Granada

Relocation Center

Consolidated

Warehouse Or Storehouse

Jan. 31, 1944

Date

Unrationed Food

DESCRIPTION OF ITEM	QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION
<b>C--STAPLES</b>				
Allspice 48/4 oz.	167	Co.		
Alerdex 12/14	95	Can		
Beans, String 6/10	4,377	Can		
" Soy Dried 100#	300	Lbs.		
" " Arksoy Yellow 120# bag	14,710	Lb.		
" " Ogden Green	38,000	Lb.		
Cereal Bran Flakes, Ralston 24/8 oz.	4,632	Pkg.		
" Corn Flake Post Toasties 24/11	2,640	Pkg.		
" Malted Granule Wheat Nuts 24/12 oz.	384	Pkg.		
" Pettijohn 12/22 oz.	984	Pkg.		
" Rolled Oats 12/48 oz.	9,597	Pkg.		
" " "(Blue Cross) 24/22 oz.	456	Pkg.		
" Wheat Uncooked Type 1 24/32 oz.	1,980	Pkg.		
" " Flakes Ralston 24/8 oz.	888	Pkg.		
" " Medj Uncooked(Farina) 18/28 oz.	1,188	Pkg.		
" Whole Wheat, Uncooked 100#	1,200	Lb.		
Chocolate Plain 104 1/2	579	Pkg.		
Cinnamon, Ground 48/4 oz.	130	Can		
Cloves, Ground 24/4 oz.	32	Can		
Cocoa 8/5 lb.	410	Can		
Coffee 50#	2,400	Lb.		
Cornstarch 24/1#	2,268	Pkg.		
Cracker, Soda 12/2#	6,604	Pkg.		
Cream of Tartar 12/1#	60	Can		
Dressing Mayonnaise 4/1 Gal.	2,050	Gal.		
Extract, Almond 12/16 oz.	21	Btl.		
" Banana 24/8 oz.	30	Btl.		
" Lemon 24/8 oz.	15	Btl.		
" " 48/8 oz.	96	Btl.		
" Peach 12/8 oz.	48	Btl.		
" Pineapple 12/8 oz.	3	Btl.		
" " 24/8 oz.	45	Btl.		
" Strawberry 12/8 oz.	48	Btl.		
Flavor, Vanilla Tablet 192 to container	12	Can		
Flour, Baker 98#	98	Lb.		
" Cake (Pikes Peak) 98#	294	Lb.		
" Swansdown 12/2 3/4	24	Pkg.		
" Pancake, Wheat 100#	2,700	Lb.		

(continued)

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_

Do not forward totals - prepare summary sheet for all pages in inventory.



PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSES

Granada  
Relocation Center

Consolidated  
Warehouse Or Storehouse

Unrationed Food

January 31, 1944  
Date

DESCRIPTION OF ITEM	QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION
C. Staples (continued)				
Flour, Rice 100#	150	Lb.		
Flour, Soft Wheat 100#	1000	Lb.		
Gelatine, Plain Powdered 12/1#	2058	Pkg.		
Ginger, Ground 48/4oz.	95	Can		
Juice, Orange Concentrated (Type III) 12/32oz.	36	Can		
Juice, Grapefruit Concentrated (Type III)	6	Gal.		
Macaroni, Elbow 15#	30	Lb.		
Minced meat 6/10	396	Can		
Miso, Soybean 500# bbl.	17000	Lb.		
Miso, Soybean 400# bbl.	2400	Lb.		
Miso, Soybean Paste 100#	14572	Lb.		
Molasses 12/2#	36	Jars		
" - Sugar Cane 4/1Gal.	576	Btl.		
" - " " 4/8#	176	Jars		
Mustard, Ground 48/4oz.	1118	Can		
" , Prepared 4/1Gal.	539	Gal.		
Noodle, Chop Suey 20#	1290	Lb.		
" , Egg 10#	2185	Lb.		
" " 20#	1120	Lb.		
" , Plain Buckwheat 24/12oz.	36	Pkg.		
Pabulum 6/1Gal.	540	Lb.		
Pea, Dry Split, Yellow 100#	923	Lb.		
" " " , Green 100#	2400	Lb.		
Peanut Butter 12/25oz.	474	Jars		
Pepper, Black 48/4oz.	1035	Can		
Pepper, Cayenne 48/4oz.	40	Can		
Pickle, Sweet (Chow chow) 6/1Gal.	20	Gal.		
" , Cucumber, Whole 6/1Gal.	6	Gal.		
(Dill Imitation)				
" , Sweet 5Gal. Keg	190	Gal.		
" , Sour (Chow chow) 4/1Gal.	52	Gal.		
Powder, Baking 6/5#	471	Can		
" , Chili 24/1#	138	Can		
" , Curry 48/4oz.	897	Can		
" , Dessert, Lemon 4/10#	344	Can		
(continued)				

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_  
Do not forward totals - prepare summary sheet for all pages in inventory.











WAR RELOCATION AUTHORITY  
GRANADA PROJECT  
AMACHE, COLORADO

April 5, 1944

MEAL COUNT FOR MARCH 1944

1. Meals served on basis of Project Strength.

A. Project Population March 31, 1944 6,391

Three meals per day 3

---

19,173

Thirty-one days feeding 31

---

Total ..... 594,363

2. Meals served to visitors 4,160

3. Meals served in Administrative Mess

A. Evacuee meals served 702

B. Caucasian Personnel-  
Charge Account 1,264

C. Caucasian Personnel -  
Cash Account 148

---

Total ..... 2,114

4. Meals served in Hospital

A. Evacuee employee meals served 10,612

B. Patients meals served 9,535

C. Nourishment meals served 6,752

D. Cash Customers (Caucasian) 1

E. Charge Customers (Caucasian) 538

---

Total ..... 27,416

5. Extra meals served evacuees

A. Baby Food Stations 5,420

6. Total Meals Served ..... 633,473

Signed

*Frank Goldammer*  
Frank Goldammer  
Property & Supply Officer



## WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADOSTATEMENT OF RATIONED FOODS  
ISSUED TO HOSPITAL FOR SPECIAL DIETS DURING  
MARCH 1944

DATE	ITEMS	QUANTITY	UNIT	TOTAL	PRO FOOD	MEA	SUG
3/3/44	Jams, Variety	1	Cs.	5.28	144		
	Prunes, Dry	25	Lbs.	3.00	100		
	Sugar, Powdered	5	Lbs.	.35			5
	Sugar, Granulated	93	Lbs.	4.65			93
	Sugar, Brown	5	Lbs.	.30			5
	Plums, #10	6	Cans	2.22	246		
	Liver	60	Lbs.	2.40		90.0	
	Beef Carcass	208	Lbs.	40.85		1352.0	
	Pork Loin	100	Lbs.	16.19		240.0	
	Frankfurters	50	Lbs.	11.60		180.0	
	Bacon	60	Lbs.	13.61		150.0	
	Oleomargarine	32	Lbs.	5.60		192.0	
	Lard	48	Lbs.	7.56		144.0	
3/10/44	Sugar, Powdered	6	Lbs.	.42			6
	Sugar, Granulated	70	Lbs.	3.50			70
	Sugar, Brown	5	Lbs.	.30			5
	Beef Carcass	120	Lbs.	23.54		720	
	Liver	70	Lbs.	2.80		105	
	Frankfurters	50	Lbs.	11.74			
	Bologna	29	Lbs.	6.09		104.4	
	Bacon	57	Lbs.	12.32		57.0	
	Pork	187	Lbs.	30.28		243.1	
	Oleomargarine	64	Lbs.	11.18		384	
	Oil, Salad	1	Cs.	5.86		160	
3/17/44	Beefs	6	Cans	1.20	78		
	Corn, Creamed	48	Cans	4.32	384		
	Jelly, Ass't., 12/2	12	Jars	1.44	150		
	Pears, Sugar	2	Cs.	6.00	156		
	Tomato, Std.	1	Cs.	1.92	120		
	Tomato Juice	2	Cs.	3.90	470		
	Pears	1	Cs.	4.38	876		
	Beef, Carcass	213	Lbs.	41.96		1278	
	Pork	319	Lbs.	51.65		414.7	
	Frankfurters	50	Lbs.	11.74		180	
	Bologna	27	Lbs.	5.67		97.2	
	Bacon	60	Lbs.	13.54		60	
	Oleomargarine	32	Lbs.	5.59		192	
	Oil, Salad	4	Gal.	5.86		160	
3/20/44	Sugar, Powdered	11	Lbs.	.77			77
	Sugar, Granulated	75	Lbs.	3.75			75



DATE	ITEMS	QUANTITY	UNIT	TOTAL	PRO FOOD	MEA	SUG
3/24/44	Beets, Sliced	12	Lbs.	2.40	120		
	Peaches, Can	1	Cs.	3.54	894		
	Peas, Sugar	1	Cs.	3.00	78		
	Sugar, Powdered	9	Lbs.	.65			9
	Sugar, Granulated	70	Lbs.	2.60			70
	Tomato, Std.	1	Cs.	1.92	120		
	Pears	1	Cs.	4.38	876		
	Liver	60	Lbs.	11.90		310	
	Beef, Carcass	268	Lbs.	54.94		1608	
	Frankfurters	50	Lbs.	11.74		180	
	Bologna	25	Lbs.	5.25		90	
	Bacon	60	Lbs.	13.54		60	
	Oleomargarine	32	Lbs.	5.59		192	
	Cheese	25	Lbs.	6.75		290	
	Milk, Evap.	96	Cans	8.64		96	
	Oil, Salad	2	Gal.	2.93		80	
3/31/44	Apples, Sliced	6	Cans	3.00	504		
	Beets, Sliced	12	Cans	3.24	156		
	Peas, Sugar	6	Cans	3.00	78		
	Peaches	6	Cans	3.54	894		
	Tomato, Std.	1	Cs.	1.92	120		
TOTAL .....					6,564.0	9,409.4	415.0
					Pts. Pro	Pts. Mea	Sug

SIGNED

Frank Goldammer  
Property & Supply Officer



## WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADOPROJECT PRODUCED MEAT  
DELIVERED FROM GRANADA PROJECT FARM  
TO MESS SECTION DURING MARCH  
1944

DATE	ITEMS	QUANTITY	UNIT	PT. VALUES
3/7/44	Pork			
	Heads	446	Lbs.	183.8
	Hocks	364	Lbs.	
	Liver	118	Lbs.	177.0
	Hearts	34	Lbs.	34.0
	Jowls	299	Lbs.	
	Fat	1,629	Lbs.	
	Dressed Meat	5,195	Lbs.	6,753.5
3/7/44	Beef			
	Liver	175	Lbs.	875.0
	Hearts	83	Lbs.	166.0
	Tongues	50	Lbs.	100.0
	Dressed Meat	10,227	Lbs.	61,362.0
3/13/44	Pork			
	Heads	576	Lbs.	172.8
	Hocks	436	Lbs.	
	Liver	170	Lbs.	255.0
	Hearts	86	Lbs.	36.0
	Jowls	384	Lbs.	
	Fat	2,213	Lbs.	
	Dressed Meat	6,213	Lbs.	8,076.9
3/13/44	Beef			
	Liver	91	Lbs.	455.0
	Hearts	56	Lbs.	112.0
	Tongues	34	Lbs.	68.0
	Dressed Meat	6,777	Lbs.	40,662.00
3/22/44	Beef			
	Liver	90	Lbs.	450.0
	Hearts	45	Lbs.	90.0
	Tongues	15	Lbs.	30.0
	Dressed Meat	5,883	Lbs.	35,298.0
3/22/44	Pork			
	Heads	638	Lbs.	191.4
	Hocks	503	Lbs.	
	Liver	168	Lbs.	252.0
	Hearts	46	Lbs.	46.0
	Jowls	803	Lbs.	
	Fat	2,242	Lbs.	
	Dressed Meat	7,166	Lbs.	9,315.8



DATE	ITEMS	QUANTITY	UNIT	PT. VALUES
5/28/44	Beef			
	Liver	141	Lbs.	705.0
	Hearts	68	Lbs.	136.0
	Tongues	51	Lbs.	102.0
	Dressed Meat	8,096	Lbs.	48,576.0
3/28/44	Pork			
	Heads	628	Lbs.	188.4
	Hocks	469	Lbs.	
	Hearts	44	Lbs.	44.0
	Liver	162	Lbs.	243.0
	Jowls	769	Lbs.	
	Fat	2,038	Lbs.	
	Dressed Meat	6,695	Lbs.	8,703.5
			TOTAL:	223,810.1
				Pts. Mea

I certify, that the above is a true and correct statement of project produced meat delivered to the Mess Section of Granada, WRA, during the month of March.

Signed

Frank Goldammer  
Property & Supply Officer



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADO

REPORT FOR - MONTH OF MARCH

March 30, 1944

1. Inventory, End of Previous month	60,652.59
2. Receipts	80,125.86
3. Inventory - Stores on Hand End of Current Month	68,917.76
4. Increase in Inventory	8,265.17
5. Stores to Account for	71,860.69
6. Deductions:	
a. Administrative Mess	586.17
b. Army - M.P. Sales	158.38
c. Hospital	2,673.87
d. Special Diet	551.63
e. Education	129.82
f. Tofu Factory #120	16.20
g. Survey	621.09
h. SPECIAL ACTIVITIES	
i. Property Transfer	9.00
	<hr/>
Total Deductions	4,546.16
7. Stores Used	67,314.53

Signed

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Frank Goldammer  
Property & Supply Officer



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
ANACHE, COLORADO

April 5, 1944

RATIONED MEATS, FATS, CANNED FISH, AND OILS

RATION ACCOUNT AS OF MARCH 31, 1944

Unliquidated Obligations.....152,985

Unobligated Allotments..... 60,998

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Cheek Book Balance.....213,983

NOTE: Above includes encumbrance for April  
Meat order from Quartermaster and Salad  
Oil and Canned Milk order for May.

Signed

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Frank Goldammer  
Property & Supply Officer



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADO

April 5, 1944

STATEMENT OF PROCESSED FOOD  
RATION ACCOUNT AS OF MARCH 31, 1944

Unliquidated Obligations .....	436,276
Unobligated Allotments .....	374,994 (red)
<hr/>	
Check Book Balance .....	61,282

NOTE: Above includes encumbrance for May delivery of Processed Foods.

Signed

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Frank Goldammer  
Property & Supply Officer



WAR RELOCATION AUTHORITY

GRANADA PROJECT  
AMACHE, COLORADO

April 5, 1944

STATEMENT OF SUGAR

RATION ACCOUNT AS OF MARCH 31, 1944

Unliquidated Obligations ..... 20,000

Unobligated Allotments ..... 13,620

Check Book Balance ..... 6,380

NOTE: This includes encumbrance of 14,000 lbs. for  
May delivery of Sugar.

Signed

\_\_\_\_\_  
Frank Goldammer  
Property & Supply Officer







## WAR RELOCATION AUTHORITY

PHYSICAL INVENTORY OF MATERIALS & SUPPLIES  
IN PROJECT WAREHOUSE OR DIVISIONAL STOREHOUSESGranada  
Relocation CenterConsolidated  
Warehouse Or StorehouseMarch 31, 1944  
DateRationed Foods

DESCRIPTION OF ITEM	QUANTITY ON HAND	UNIT	UNIT PRICE	EXTENSION	
				PT.	VALUE
<u>MEATS, FATS, ETC.</u>			<u>POINTS</u>		
<u>1. Meats</u>					
Bacon, Packed	2484	Lbs.	1	2484	
Beef Carcass (Farm)	15086	Lbs.	6	90516	
Beef Liver	14	Lbs.	5	70	
Beef Hearts	9	Lbs.	2	18	
Beef Tongue	8	Lbs.	2	16	
Bologna	2638	Lbs.	2.6	6858	8
Frankfurters	5410	Lbs.	2.6	14066	
Pork Carcass (Farm)	8167	Lbs.	1.3	10617	1
" Heads	3225	Lbs.	.3	967	5
" Hearts	169	Lbs.	1	169	
" Liver	346	Lbs.	1.5	519	
" Hocks	596	Lbs.			
" Jowl	918	Lbs.			
<u>2. Cheese</u>					
Cheddar (American)	116	Lbs.	11.6	1345	6
<u>3. Canned Fish</u>					
Shrimp	103	Cans	12	1236	
<u>4. Lard</u>					
Lard Substitute	1096	Lbs.			
Fats	2372	Lbs.			
<u>5. Oleomargarine</u>	3727	Lbs.	6	22362	
<u>6. Canned Milk</u>	20790	Cans	1	20790	
<u>7. Salad Oil</u>	232 3/4	Ctns.	160	37240	
<u>TOTAL VALUATION</u>				209275	

The Items Listed On This Page - Were Called By \_\_\_\_\_ and Listed By \_\_\_\_\_  
Do not forward totals - prepare summary sheet for all pages in inventory.



## PROCUREMENT

"Confusion best describes our situation in the early months of Center procurement. From this we gradually emerged with an orderly procedure. Each purchase, contract or lease was presented to us in those early days as an emergency.,.,.,the matter of personnel was one that received major attention in our office...turnover...no trained persons..trained them but confronted with need of encouraging relocation. 13 evacuee employees largest number at any one time. Evacuees express appreciation of training; "we consider this one of the best pieces of work we have been able to accomplish during the term of our office."