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Central Utah Relocation Project  
Topaz Project  
October 13, 1942

Dr. Carl Hirota, President Topaz Council  
Topaz Project  
Topaz, Utah

My Dear Doctor:

Persuant to our conversation of October 12, regarding members of the Delta Lions Club and their friends being extended an invitation here to Topaz, I beg to offer the following details:

The Secretary's name to which the invitation could be extended to is Homer Peterson, Delta, Utah.

The discussion to date has been with various Lions Club members and with Mr. Ernst, that November 11 Armistice Day for the supper meal would be appreciated for approximately 100 to 120 people. Mr. Ernst has suggested that no charge be made for the meal, and the various members of the Lions Club have stated that they would participate in buying a large American flag in which appropriate raising ceremonies would be offered at that day. I know should you wish to invite them, they would appreciate any kind of entertainment or show that might be offered.

I am sure we could work any details as to menu, Dining Hall number, or other details at your leisure.

Observing that this could be a very fortunate opportunity for your near-by town and residents to obtain a first hand view of Topaz and hoping you see fit to extend an invitation, I remain

Sincerely Your friend,

*Brandon Watson*

Brandon Watson  
Chief Project Steward

BW:AK

## I. DIET KITCHEN SCHEDULE

The total number of residents interviewed on this survey was 119, the names listed having been compiled from present records on file at the Topaz Hospital as well as from records of former diet patients kept on file at the Tanforan Hospital; and from the Baby Food Kitchen, which now takes care of 30 of the more serious diet cases.

Out of 119 interviewed, 8 persons alleged that were no longer in need of a special diet, leaving a total of 111 requesting such a service. All 111 residents having been examined by a doctor either in Tanforan or Topaz; all, except 21, have been given a prescription by a doctor in Topaz.

In answer to Question No. 7 of the Schedule, "In the event that a special diet kitchen is established, which would you prefer:--check one", the following results were obtained:

1.	(To be moved near the kitchen together with family).....	7
2.	(To be moved near the kitchen by self).....	1
3.	(To walk to the kitchen).....	75
	(With reservations, "if not too far").....	6
4.	(Other preferences) "Would like to have food delivered to own dining hall".....	11
	Doubtful (Undecided as to whether they would like to move or not).....	6
	Incomplete (Those unable to contact).....	5
	Total.....	111

With one exception, those desirous of moving near a central kitchen, as can be noted above, did not care to separate from their families but wished to move "en masse." The one exception, an aged, invalid man incapable of ministering to his own needs, seemed certain his family would not care to move in order to accommodate him and expressed a desire to enter the Health Residence when mention was made of its possible establishment.

Classified according to illness, the majority were diabetic and ulcer cases, the remainder being hypertension, cardiac, edentulous, gall bladder, etc. cases, as follows:

Diabetic .....	35	
Ulcer .....	30	
Hypertension .....	13	
Cardiac .....	8	
Edentulous .....	6	
Gall Bladder .....	4	100
Nephritis .....	2	
Arthritis .....	2	
Colitis .....	1	
Pyloric Spasm .....	1	
Asthma .....	1	
Jaundice .....	1	
Acid Stomach .....	1	
Carcinoma .....	1	
Visceroptosis .....	1	
Hyperacidity &		
Bowel Obstruction.....	1	
T.B. ....	1	

These findings, including the fact that the majority, 92 (81 plus 11) persons, preferred not to move in order to be near a central diet kitchen as well as the fact that the reactions of the residents of the blocks in question when informed of such a possibility, were strongly unfavorable, revealed the original plan of using Blocks 4, 5, and 6 for the Diet Kitchen and its patients, as inadvisable at this time.

Several other plans, therefore, have been suggested as to the manner in which the diet patients can be serviced; and for reference, we attach an outline on the various suggestions offered by the Health Service Committee members to date with their advantages and disadvantages.

In view of the disadvantages as set forth in Plan No. I of the referred outline such as the fact that delivery of special food to each patient's dining hall, as requested by 11 persons, is impractical because of lack of sufficient transportation facilities as well as the inconvenience which it will cause to the respective dining halls in heating the food, etc., and in view of the fact that the majority (75) are willing to walk, either in person or by proxy, a central diet kitchen, in <sup>our</sup> opinion, seems to be the most advisable plan.

A central diet kitchen was functioning successfully in Tanforan with all patients walking to and fro for every meal.

As there seems to be strong opposition to moving an already occupied block both from residents of the blocks in question as well as from its block managers as previously pointed out, we recommend that Block One be reserved for this purpose inasmuch as it is now unoccupied and the kitchen there is larger than those of other blocks.

We also wish to make additional suggestions and recommendations, in connection therewith, as follows:

That Block One's barracks be winterized and its kitchen remodeled as soon as possible.

That the eight diet patients (7 with family) who expressed a desire to move into the Diet Kitchen Block be assigned apartments as soon as foregoing arrangements are completed.

That diet patients be given preference in the assignment of apartments in Block One until it is filled; then in Blocks two, three, five, six, eight, and nine respectively, as vacancies occur, so that all diet patients who find the walking distance inconvenient and desire to move, can be eventually located near the Diet Kitchen. (Block four will continue to be used for those needing medical attention and who must be close to the hospital.)

That diet patients be given the choice of being served and eating at the Diet Kitchen, or taking the food home with them.

## II. HEALTH RESIDENCE QUESTIONNAIRE RESULTS

The majority of the residents interviewed for this survey were bachelors or single persons over 65 years of age, the names having been compiled from the Social Date Registration forms (the only available source of information at the time) in the Administration Building. Those listed under 65 years of age were known chronic cases called to the attention of the Community Welfare Section to date.

Results of the survey are as follows:

Total interviewed residents .....	116
Those desirous of becoming a member of the Health Residence (out of 116 interviewed).....	23
Those doubtful or that held back from giving an immediate answer .....	8
Those who had no desire to enter a Health Residence .....	88

Our of 88 "no's," we have noted that 11 really need the services that a Health Residence can render by virtue of their weakness from age, illness or handicap, making the actual number of prospective Health Residence members (23 + 8 + 11), 42.

Other factors revealed were: Four chronics are now confined in the hospital whose discharge cannot be effected because of the fact that there is no one to look after them; they would probably be sent to the Residence by the Hospital as soon as it is established. Two aged, single men, blind, have been in Homes prior to evacuation.

Our original plan was to allot 20 persons to one barrack. With 42 possible members, this would require a minimum reservation of two barracks. However, we recommend that a total of four barracks be reserved for the Central Health Residence, as the general opinion seems to be that there will develop additional cases of chronic and elderly residents as time goes on. One barrack, possibly, can be used for post-operative convalescent patients to relieve overcrowding of the Topaz Hospital.

In order to eliminate the necessity of stepping outdoors in the cold, each apartment in a barrack should be made available and accessible to the other, possibly by having doorways constructed between partitions; washbasins, toilets, and bathtubs should be installed in an A or F apartment, if at all possible; and a living room for recreational and relaxation purposes would be desirable.

If the central diet kitchen should be located in Block One, as suggested, it would then be the most feasible plan to establish the Health Residence in Block One Also.

Additional recommendations offered by the Committee members are:

That each barrack be divided into three sleeping wards, a day room and a bath room; that a long corridor be extended down the length of the barrack; that the oldest and weakest patients be assigned nearest the bath room.

That this plan be referred to an architect for corrections and suggestions.

That the maintenance of the Residence be under the jurisdiction of the Medical Division of the Welfare Section.

We believe that, even if all 42 possible Residence members do not apply from the first, they will shortly do so after the establishment has been set up and they can see the benefits that can be derived from becoming one of its members.

Respectfully submitted,

HEALTH SURVEY COMMITTEE

Mr. Harry Q. Johnson  
Mr. George Lafabregue  
Dr. Carl Hirota  
Mrs. Barbara Takahashi  
Mrs. Masa Obata  
Miss Marguerite Fujita  
Mr. Ernest Miyama  
Mr. Ed Kitow  
Mr. Jun Akagi  
Miss Fumi Takemoto

Miss Junko Hedani  
Miss Kuwa Yoshida

January 8, 1943

## SUGGESTED PLANS FOR SERVICING DIET PATIENTS

I. One central diet kitchen in a designated block, patients to walk back and forth for their meals or move into the block, either by themselves or with family.

A. The advantages of such a set-up are:

1. Special cooking equipments and utensils required for diet food preparations will be centralized;
2. It can function with a minimum crew sufficient for one kitchen--a crew already trained in the Baby Food Kitchen, which has been operating for some time (approximately 3 months);
3. There will be a minimum wastage of food. (It stands to reason that more food will be required in preparing food for several small groups rather than for one large group.);
4. Incurred expenses will be less (for the above reasons);
5. Supervision will be facilitated by centralization;
6. Each patient would receive individual attention.

B. The disadvantages are:

1. Walking of distances, especially in winter weather,
2. Separation from family during mealtime,
3. Deprivation to non-diet residents of the designated diet kitchen block from eating in their own dining hall.

II. Distribution of diet food prepared in a central kitchen to each dining hall.

A. Advantages:

1. Eliminates distant walking.
2. Enables patient to eat together with family.
3. Centralizes cooking equipment.
4. Facilitates supervision of food preparation as compared to Plan Nos. IV and V (IV. Preparation of special diet food in patients' respective kitchens. V. Preparation of special diet food in ward kitchens--one kitchen to be designated as such out of four blocks.).

B. Disadvantages:

1. Raises transportation problem (from shortage of cars, rationing of gasoline, tires, etc.).
2. Causes some inconvenience to dining halls as food must be reheated.
3. Makes supervision more difficult with regards to division and proper distribution of the various diets to the proper blocks and seeing to it that food is re-heated before it is served, etc.
4. Creates time element difficulty (to deliver food on time to 30 different blocks simultaneously at each mealtime).

III. Distribution of prepared diet food to designated ward kitchens (of four blocks each).

A. Advantages:

1. Cooking equipment centralized.
2. Distribution of food facilitated as compared to Plan No. II
3. Distance of walking made shorter.

B. Disadvantages:

1. - 4. (same as Plan No. II, to a lesser degree).
5. Separation from family at mealtime if ward kitchen is not located in patient's own block.
6. Inconvenience to the designated ward kitchen which must handle and serve more than its regular number of block residents.

IV. Preparation of special diet food in patient's respective kitchens.

A. Advantages:

1. Eliminates distant walking.
2. Enables patient to eat together with family.
3. Does not deprive any residents from eating in their own block dining hall.

B. Disadvantages:

1. Additional cooking equipment will be required for preparation of special diets in each dining hall.
2. Supervision will be made more difficult (to assure proper diet preparations in 33 different block kitchens).

3. A larger personnel will be necessary to provide each kitchen with a cook responsible for the diet food preparation.
4. It will be less economical (for the above reasons).
5. There may be possible conflict in preparation of diet food and regular meals because of lack of space.
6. Management of each dining hall will be made more difficult.

Note: In case the above plan is given further consideration, we suggest that a consultation be held with the chief cooks of each block to get their reaction.

V. Preparation of special diet food in ward kitchens (one kitchen to be designated as such out of four blocks).

A. Advantages:

1. Walking distance will not be as far as to one central kitchen.
2. Lessens difficulty of supervision as compared to Plan No. IV, "preparation of food in each block kitchen."
3. Less additional cooking equipment will be required as compared to Plan No. IV.

B. Disadvantages:

1. - 6. (same as Plan No. IV, to a lesser degree).
7. Separation from family at mealtime if ward kitchen is not located in patient's own block.
8. Inconvenience to the designated ward kitchen which must handle more than its regular number of block residents.

VI. Assignment of one type of diet for each kitchen in a ward (i.e. one prepare diabetic food; another soft; etc.).

A. Advantages:

1. Burden of preparation lessened as compared to a ward kitchen.
2. More attention can be given in preparation of one type of diet food.

B. Disadvantages:

1. - 8. (same as Plan No. V).
9. More equipment will be necessary as compared to Plan No. V.
10. Distribution of patients will be uneven as shown by

the listed classification of illnesses on Page 2 of the Survey Report.

VII. Delivery of fresh food to each dining hall for patients to prepare in own apartment.

A. Advantages:

1. Eliminates personnel needed for food preparation.
2. Eliminates inconvenience to different kitchens.
3. Eliminates walking.
4. Food can be cooked to individual's own taste.

B. Disadvantages:

1. Necessitates educating diet patients in preparation of food.
2. Necessitates patients to purchase own cooking equipment.
3. May result in possible increase of fuse blow-outs.
4. Will be less economical to patients for above reasons.
5. Makes management more difficult for the steward in allotting and distributing fresh food.
6. Raises question of facilities for cooking in apartments.

VIII. Preparation of diet food in two block kitchens located at extreme opposite ends of the center; namely Blocks 1 and 41 (Residents to go to the one nearest them).

A. Advantages:

1. - 6. (same as Plan No. I, to a lesser degree).
7. Distance of walking will be less as compared to a centralized kitchen.
8. No inconvenience will be caused already operating kitchens.

B. Disadvantages:

1. Duplicate cooking equipments will be required as compared to one centralized kitchen.
2. Will be separated from family during mealtime.
3. Will deprive non-diet residents of the designated blocks from eating in their own dining halls. (Present residents of Block 41 are demanding the opening of their kitchen in line with Block 8's recent opening).

WAR RELOCATION AUTHORITY  
QUESTIONNAIRE FOR CENTRAL RESIDENCE

Name: \_\_\_\_\_ Address: \_\_\_\_\_ Sex: \_\_\_\_\_ Age: \_\_\_\_\_

Family Status: \_\_\_\_\_ No. in family: \_\_\_\_\_

1. Have you any disabilities? ( ) yes ( ☒ ) no

2. If so, what are they? \_\_\_\_\_

3. Can you take care of your own needs? ( ) yes ( ) no

4. Who assists you? Name: \_\_\_\_\_ Address: \_\_\_\_\_  
How does he assist you? \_\_\_\_\_

5. Are you under a doctor's care? ( ) yes ( ) no

6. When did you last see a doctor? \_\_\_\_\_

7. In the event that a central residence is established for the convenience of the elderly residents and others in need of it, would you be interested in becoming a member? ( ) yes ( ) no

Remarks: \_\_\_\_\_

Interviewer: \_\_\_\_\_ Date: \_\_\_\_\_

WAR RELOCATION AUTHORITY  
SCHEDULE FOR DIET PATIENTS

Name: \_\_\_\_\_ Address: \_\_\_\_\_ Sex: \_\_\_\_\_ Age: \_\_\_\_\_

No. in family: \_\_\_\_\_

1. Are you in need of a special diet? ( ) Yes ( ) No

2. For what illness? \_\_\_\_\_

3. What type of diet? \_\_\_\_\_

4. Have you been given a prescription by a doctor in Topaz? ( ) Yes ( ) No

5. When was your last physical examination? \_\_\_\_\_

6. Which doctor were you examined by? \_\_\_\_\_

7. In the event that a special diet kitchen is established which would you prefer:--  
Check one.

1. To be moved near the kitchen together with your family. \_\_\_\_\_

2. To be moved near that kitchen by yourself. \_\_\_\_\_

3. To walk to the kitchen from your present block. \_\_\_\_\_

4. Any other preference? \_\_\_\_\_

Remarks: \_\_\_\_\_

Interviewer \_\_\_\_\_ Date \_\_\_\_\_

ELDERLY RESIDENTS

<u>ADDRESS</u>	<u>NAME</u>	<u>AGE</u>
4-3-D	Inouye, Keiji	66
4-3-D	Terada, Toyomatsu	69
4-8-A	Kanemori, Tsuneco	68
4-8-A	Yamada, Frank	65
4-11-A	Fujii, Otakichi	68
6-1-E	Taniguchi, Frank Yosuki	72
6-1-E	Murakami, Chikao	66
7-10-B	Kawai	60
7-12-D	Akiyama, Morimi	66
7-4-B	Enomoto, Tsunezo	65
7-8-B	Hamai, Isekichi	68
7-5-B	Isezaki, Toranoshin	75
7-8-B	Itani, Katsuseburo	65
7-3-B	Kawaguchi, Itaro	63
7-2-E	Mochizuki, Tokusaburo	63
7-9-E	Nobusada, Kushihiro	65
7-11-E	Nodomi, Taiichisaki	72
7-3-D	Oda, Katsube	65
7-7-E	Ozaki, Ryusuke	74
7-3-D	Takaki, Buntaro	82
7-11-E	Yamamoto, Chiyojiro	67
7-11-E	Yamasaki, Kimajiro	69
7-11-E	Yoshizawa, Kametaro	72
7-10-B	Sekimura	63

ELDERLY RESIDENTS

<u>ADDRESS</u>	<u>NAME</u>	<u>AGE</u>
8-3-D	Kinugasa, Tadataka	65
9-7-G	Yamaguchi, Kiyokichi	70
10-3-F	Hosokawa, Fumiye	58
10-7-G	Hasegawa, Kisaji	65
10-4-G	Masuda, Manjiro	72
10-7-B	Enomoto, Yonezo	69
11-7-D	Ishii, Zensaburo	65
11-7-B	Kodama, Motokichi	72
12-7-B	Miyake, Toyokichi	78
12-8-F	Ogawa, Fude	70
12-7-E	Shibata, Suyekichi	65
12-12-F	Takeguchi, Shaffery	67
12-7-F	Tomizawa, Jiikichi	68
14-6-E	Yanaga, Itaro	72
14-8-E	Yamanaka, Fukumatsu	69
14-10-A	Iida, Genkichi	66
14-9-E	Miyata, Masami	66
14-4-F	Motoyoshi, Takujiro H.	79
14-10-B	Murata, Minoru	65
14-4-E	Nagata, Yuhei	65
14-11-E	Nakamura, Hideo	69
14-11-E	Nishimura, Otonosuke	67
14-12-E	Nozaki, Shingi	68

ELDERLY RESIDENTS

<u>ADDRESS</u>	<u>NAME</u>	<u>AGE</u>
14-1-E	Okasawa, Shunzo	73
14-6-E	Okura, Sojiro	65
14-6-E	Basaki, Chohei	68
14-1-E	Sudo, Tokuyo	68
14-2-E	Yamamoto, Iwakichi	68
14-4-E	Tonoda, Tokusaburo	72
14-2-B	Uno, Makiko	67
14-12-E	Maki, Asataro	58
14-7-E	Yatagai, Kinzo	66
14-7-E	Yeguchi, Gensuke	77
14-1-E	Sasahara, Koichi	61
14-6-E	Kyogoku, Yukichi	62
14-11-E	Saito, Yoshimitsu	55
14-7-B	Aida, Sadakichi	60
14-9-E	Tanigawa, Gihachi	63
14-12-B	Hika, Seizo	62
14-10-C	Tsukazaki, Matsuno	63
14-6-D	Onoda, Toraichi	40
14-1-E	Takuoka, Sadaemon	54
14-11-E	Yamaguchi, Danbu	64
14-10-B	Nino, Kensaburo	59
19-1-E	Nakamura, Kansuke	67
20-10-C	Kanagaki, Miya	63
10-11-E	Akiyama, Chika	65

ELDERLY RESIDENTS

<u>ADDRESS</u>	<u>NAME</u>	<u>AGE</u>
22-4-A	Hisai, Otajiro	66
23-2-E	Takehara, Tosuhei	79
23-2-E	Tatsumi, Matsutaro	70
26-5-A	Ichikawa, Matsutaro	82
26-12-E	Nabamura, Kazue	67
26-5-A	Yamashita, Yosaku	66
26-9-D	Henmi	63
28-2-C	Joshima, Saichi	65
28-6-B	Naritome, Tsune	69
29-10-B	Nishida, Hatsu	65
29-7-B	Nishikawa, Chojiro	65
30-11-B	Yamane, Matsu	74
33-7-A	Fujiwara, Homer	67
33-7-E	Nagata, Manki	65
33-7-A	Saito, Sueo George	67
33-7-A	Sato, Rinzo	67
34-1-E	Inouye, Yasuhira	72
34-1-A	Tamai, Hichijiro	77
35-3-F	Nagayama, Rika	73
35-1-E	Nabagawa, Tomoichi	65
35-1-B	Yamaguchi, Juetaro	65
36-7-C	Tanaka, Kichinosuki	68
36-7-B	Maruyama, Osataro	65

ELDERLY RESIDENTS

<u>ADDRESS</u>	<u>NAME</u>	<u>AGE</u>
36-7-D	Iwata, Hisaemon	71
36-7-B	Muraki, Senjiro	65
36-7-F	Shigetomi, Gosaburo	65
36-7-B	Torigoe, Tsunesaburo	68
37-7-E	Ihara, Arthur G.	74
37-11-AB	Kihara, Nisaku	65
37-7-E	Kodashiro, Gentaro	77
37-7-E	Ogara, Gensaburo	71
37-10-F	Shirotani, Yasu	76
37-7-E	Tsuda, Jiro	73
37-7-E	Tsuji, Goerge	82
38-7-D	Azumi, Unkichir	75
38-1-A	Baba, Risaburo	65
3804-F	Hagiwara, Tai	75
38-12-F	Hata, Tokumatsu	75
38-1-B	Kajima, Seinosuke	66
38-6-E	Yamane, Rikeimon	67
38-7-C	Fujii, Tobachiba	61
39-11-C	Yamaguchi, Kurazo	66
39-11-B	Akashi, Toshimichi	67
39-7-D	Oyama, Gehachi	65
40-1-C	Matoba, Yataka	65
40-10-D	Honshiro, Hijiro	69
40-6-B	Nemoto, Mine	67
42-7-B	Kushi, Jokoku	68

DIET CASES

<u>NAME</u>	<u>SEX</u>	<u>AGE</u>	<u>ADDRESS</u>	<u>CASE</u>
Suyehiro, Fusa	F	55	3-3-B	Hypertension
Kawamoto, Taki	F	50	3-3-A	Hypertension
Yamada		64	4-8-A	Diabetic
*Sugiyama, Tokuji		59	4-3-A	Diabetic
Takahashi, Yonezo	M	56	4-5-D	Diabetic
Mayeda, Hatsuyo	M	39	4-4-D	Diabetic
*Kaneko, Ray Mrs.	F	30	4-1-C	Milk
*Murata, Togayasu	M	72	4-6-D	Soft
Ishige, Hatsu	F	54	4-6-F	Ulcer
*Sakaguchi, S. Mrs.	F	43	4-12-F	Diabetic
*Takahashi, Hana	F	58	4-5-E	Diabetic
Fujii, Otakichi	M	68	4-11-A	Diabetic
*Matsuura, Saki	F	54	5-7-C	Hypertension
Yoshii, Tsuya		52	5-3-E	Diabetic
Takemoto, Totaro	M	64	5-9-B	Gastrectomy
Kusumi, M.	M	58	5-1-B	Hypertension
Nakano, Hiroshi	M	16	5-4-CD	Ulcer
Sato, Teizo	M	56	5-4-B	Ulcer
Iwata, Aiichi	M	53	5-8-C	Edentulous
Yamauchi, Toru	M	24	6-1-D	Ulcer
Hanamura, Tomokichi	M	69	6-7-F	Diabetic
Fujimoto, Shitsuyo	F	55	6-12-B	Diabetic
Sera, Ume	F	53	6-1-F	Diabetic
Takahashi, Ozawa	M	54	6-1-B	Diabetic
Kyogoku, Itsuya		45	6-2-F	Cardiac

DIET CASES

<u>NAME</u>	<u>SEX</u>	<u>AGE</u>	<u>ADDRESS</u>	<u>CASE</u>
Abe, Saburo	M	53	7-2-E	Hypertension
Adachi, Shigetaro	M	61	7-5-C	Diabetic
Enomoto, Tsunezo	M	64	7-8-B	Edentulous
Akita, Sozabura	M	55	7-8-A	Diabetic
Hamai, Isekichi	M	68	7-8-B	Edentulous
Iriki, Masaichi	M	46	7-12-B	Diabetic
Mitsuyoshi, Tom	M	21	9-8-A	Ulcer
Kono, Itaro & Tatsu	M	55	9-10-F	Diabetic
Kuwamoto, Kyugo	M	60	9-12-C	Ulcer & Hyper- tension
Sakata, Bob	M	16	10-11-E	Ulcer
Kobayashi, Yutaka	M	42	10-10-E	Diabetic
Yamasaki, Iwao	M	33	10-8-C	Gall Bladder disease, ulcer
Tanizawa, Michiko	F	4	10-6-C	Asthma
*Tanigawa, Kazuo	M	34	10-6-C	Ulcer
Yamada, Henry	M	59	11-7-F	Diabetic
Enomoto, Yonezo	M	69	11-7-B	Edentulous
*Uchida	M		11-10-E	Milk
*Hori, Satoru	M		11-9-DEF	Soft
Kashima, Tamakichi	M	47	11-1-E	Cholelithiose
Takenaga			12-3-B	Diabetic
Komatsu, Shinaro	M	62	12-5-A	Diabetic
*Matsukage, R.	M	52	12-10-A	Ulcer
Harada, Takeno	M	49	13-4-A	Diabetic
Akagi, Hisano	F	45	13-10-D	Ulcer

DIET CASES

<u>NAME</u>	<u>SEX</u>	<u>AGE</u>	<u>ADDRESS</u>	<u>CASE</u>
*Uyeda, Kotaro	M	60	13-8-F	Ulcer
Suzuki, Kenji	M	5	13-3-C	Cardiac
Tanji, Kura	M	73	13-8-C	Ulcer
Ishii, Tanio	M	53	14-8-F	Diabetic
Toguchi, T.	F	45	14-7-F	Hyperacidity & Bowel Obstruction
Tatsukawa, Frank	M	24	14-6-B	Ulcer
*Ito, Matsuyoshi	M	53	14-7-B	Nephritis
Fujimoto, Shitsuyo	M	58	16-12-B	Diabetic
*Nakayama, Mrs. C.	F	60	19-11-A	Edentulous
Nakanishi, Nobusaka	M	42	19-2-D	Cardiac
Inouye, Kane	F	71	19-5-D	Hypertension
Nakayama			19-8-E	Ulcer, gastric
Yoshioka, Heizo	M	47	19-7-CD	Carcinoma
Oshida, Miyeko	F	28	19-10-F	Gall Bladder Seseose
*Izumi, Mrs.	F	52	20-1-B	Diabetic
Mori, Yae	F	41	20-8-C	Cholecystitis
*Kido, John	M	27	22-9-B	Ulcer
*Shiozawa, Mitsuo	M	23	23-11-E	Ulcer
Noriye, Dickie	M	11	23-12-B	Cardiac
Yoshimoto, Gentaro	M	66	23-9-B	Ulcer
Toji, Tora Mrs.	F	53	23-6-D	Soft
Yonekura, Mrs.	F	45	23-7-CD	Hypertension
Kiyota, Ine	F	41	26-7-B	Cardiac, Varicose veins injection
Kumekawa, Mrs. Haru	F	54	26-3-B	Ulcer
Morishita, Ine Hosp.		57	26-5-C	Diabetic

<u>NAME</u>	<u>SEX</u>	<u>AGE</u>	<u>ADDRESS</u>	<u>CASE</u>
Hoshii, Ruth	F	8	26-5-E	Ulcer
*Nagai, Kazuma Hosp.	M	24	27-11-AB	Gastrectomy, ulcer
Takahashi, Kamechiyo	F	52	27-4-F	Gall Bladder
Endow, Umakichi	M	42	27-1-D	Ulcer
Sano, Ume		74	27-12-B	Diabetic
Kubohawa, T.	M		27-6-E	Hypertension & Diabetic
Nakai, Seijiro	M	64	27-8-A	Diabetic
*Hoshida, George	M	41	27-9-A	Ulcer
Okawachi, Tsunetaro	M	63	27-10-D	Diabetic
Ouye, S.	M	25	27-7-B	Ulcer
*Yotsuya, Yoshiharu	M	31	27-3-A	Ulcer
Shimanouchi, Yoshinobu	M	65	28-11-B	Hypertension
Suzukawa, Daisy	F	32	28-7-A	Cardiac
Kaihe, Seiji	M	18	28-5-B	Colitis
Aso, Saku	M	72	29-2-F	Diabetic
Togasaki, Kikumatsu	M	75	29-8-D	Pyloric Spasm
Togasaki, Suge	F	54	29-8-D	Cholecystitis
*Minami, T.		62	30-4-CD	Diabetic
Matsuzaki, Sue	F	53	30-8-B	Gastrectomy
Hirota, Hiro	F	69	30-5-B	Cardiac
Honda, Masatsake	M	56	31-3-C	Hypertension
Tsukamoto, Matsunosuke	M	85	31-1-A	Ulcer
Fujii, Kimino	F	46	31-9-A	Ulcer
Kubota, Moichi	M	57	31-11-C	Ulcer
Taketoshi, Hyakugo	M	59	34-6-AB	Diabetic
Nagemoto			34-5-D	Ulcer
Yamamoto, Sakiko	F	40	35-7-CD	Edentulous

DIET CASES

<u>NAME</u>	<u>SEX</u>	<u>AGE</u>	<u>ADDRESS</u>	<u>CASE</u>
Haramaki, M.			36-6-EF	Hypertension
Hosoda, Masa	F	61	36-6-DE	Colitis
*Fujita, Ryoju	M	55	37-8-D	Diabetic
Ichisaka, Yasaku	M	73	37-1-E	Edentulous
*Futashita		43	37-8-B	Hypertension
Mikami, Koshie	F	50	37-6-D	Edentulous
*Starr, Marie	F	52	38-5-A	Ulcer
Yamano, Chokuro	M	38	39-10-B	Carcinoma
Yamamura, Chizu	F	44	40-9-A	Ulcer
Nohira, Sue	F	54	40-10-B	Nephritis
Kihara, Ise		42	42-2-C	Diabetic
Wakai, Kamekichi	M	57	42-11-A	Ulcer

WAR RELOCATION AUTHORITY  
CENTRAL UTAH PROJECT  
TOPAZ, UTAH

Notice

File

December 1, 1942

TO ALL RESIDENTS OF TOPAZ

The following statements and definitions are given to the residents of Topaz to inform the people as to the method of the basis of determining quantities of food-stuffs, the method of procurement, the method of distribution of subsistence, and finally but of equal importance methods by which the Council or any fact finding committee can assure themselves that sufficient food is being obtained with certain ration restrictions for the Project strength, and that distribution of this food is equitably portioned to each dining hall as to its "strength."

By definition: RATION is the allowance for the amount of food for one person for one day. "STRENGTH" of a battalion, company or Project, indicates the number of people involved; namely, Topaz has a strength of 8,324 as of November 24th.

Rations are supplied Topaz by the United States Army Quartermaster in Ogden and Salt Lake City from requisitions sent through the W.R.A. Regional Office in San Francisco 50 days in advance of the month in which the food is to be consumed.

Quantities of foodstuffs are determined by the W.R.A. Standard Menus which have been compiled by Japanese and American dieticians, Japanese doctors and United States Army mess officers. Quantities of foodstuffs are limited by three factors:

1. The W.R.A. Standard Menu which is multiplied by the Project strength.
2. The limitations by the National W.R.A. in Washington and by the Army Quartermaster Corps of a ration cost of not more than 45¢. It is a physical impossibility to exactly approach the 45¢ limitation every month due to fluctuation in market prices; also the mere expenditure of 45¢ daily is no gauge of good cookery without good management of same.
3. The rationing of foodstuffs throughout the United States by the Office of Price Administration, such as:
  - (a) MEAT -  $2\frac{1}{2}$  lbs. per week to an adult  
 $1\frac{1}{2}$  lbs. per week to a child 7-12 years.  
 $\frac{3}{4}$  lbs. per week to infants up to 6 years.  
The above includes bones and fat.
  - (b) COFFEE - 1 lb. per person over 15 years of age shall last five weeks.
  - (c) SUGAR - 2 lbs. allowable per person per month.
  - (d) Such items as milk, dairy products and fresh vegetables are not being rationed at the present time but daily are getting harder to obtain because of the increased demands of the armed forces and the many people engaged in arduous defense work.

Topaz as a community cannot order such items with utter abandon else the residents of nearby towns shall indicate their disapproval, or that Regional officers may look at us askance for not doing our part in the war effort.

The following steps are followed in distribution: meats and perishables by and large come into Topaz the middle of the week, staples come in approximately 10 days prior to a current month. Foodstuffs are equitably proportioned to the various mess halls by the commissary and butcher shop and turned over to a dispatcher who supervises transportation and has his various drivers sign for all items as they are trucked. The driver then has the chef or storeroom man sign when the food is turned over to the several kitchens. A copy of the delivery sheet goes to the chef who signs and returns to commissary for filing; another copy goes to the Block Manager's office. The chef then prepares the food as to a menu that is sent to him the day before; this menu follows the W.R.A. Standard Menu as much as possible with the chef-stewards making any changes due to Quartermaster substituting on requisitions.

At all times there are records of delivery sheets, of requisitions and tally ins, such that information can be given in a manner satisfactory to the Council or other representative bodies of Topaz.

At this time it would be well for all of us to realize that any petty pilferage, undue large portions to any group of people, the opening of any extra kitchens, and lack of good cookery will tend to greatly magnify shortages now that enforced rationing of many items is at hand, for it will be impossible to get quantities of meats and some other foodstuffs in the future as in the past.

Brandon Watson

Brandon E. Watson  
Chief, Project Steward

Mess Operations. for G. Nier. July 18, 1944 <sup>H 5.20</sup>

<u>COMMISSARY</u>	<u>TITLE</u>	<u>WAGE RATE</u>	<u>WORKERS</u>
Hirota, Sus	Sr. Steward	\$19.00	1
Kariya, Saburo	Nutb. Aide Supv.	19.00	1
Nakahara, Tosh	Unit Foreman	19.00	1
Ono, Teiichi	Hd. Butcher	19.00	1
Shinoda, Mihoru	Hd. Warehouseman	19.00	1
Suyetsugu, Genshirp	Warehouse Supv.	19.00	1
Tanabe, Jane	Unit Foreman	19.00	1
Takakuwa, Nobukichi	Procurement Clerk	19.00	1
Takahashi, Shig	Hd. Produce Man	19.00	1
Yamaguchi, Yaho	Hd. Rationer	19.00	1
Yamanaka, Hisako	Unit Foreman	19.00	1
	Laborer	16.00	33
	Butcher	16.00	9
	Clerk-Typist	16.00	2
	Clerk	16.00	1
			<u>56</u>

#### STEWARDS OFFICE

Bunya, Hideshi	Sr. Steward (menu maker)	19.00	1
Matsui, Masaji	Sr. Steward	19.00	1
Nakatani, Yoshio	Traveling Chef	19.00	1
Sato, Jack	Chief Pantry Inspector	19.00	1
Sato, Teizo	Ass't Sr. Steward	19.00	1
	Porter and Messenger	16.00	2
	Clerk Typist	16.00	1
	Clerk Steno	16.00	2
			<u>10</u>

#### INDUSTRY

Konda, Harry	Plant Supv.	19.00	1
Murota, Osami	Foreman Industry	19.00	1
Tamaki, Chosiro	Foreman Bean Sprout	19.00	1
	Bean Sprout (Laborer)	16.00	2
	Industry Workers	16.00	5
			<u>10</u>

#### MESS KITCHEN

Chef	19.00	34	1
Cook	19.00	70	2+
Kitchen Police	16.00	334	10-
Dishwasher	16.00	147	43
Potwasher	16.00	62	108
Store Clerk	16.00	36	1+
Porter	16.00	84	2 1/2
Waitress	16.00	170	5-
		<u>927</u>	27 1/2

TOTAL 1003

# Mess operations.

AS OF JULY 18, 1944

D.H.NO.	SICK LEAVE	MALE	FEMALE	C. TIME		TOTAL	7/17/44 BLOCK STRENGTH	
				MALE	FEMALE			
1	1	8	18			26	25	129
3	1	12	13	1		27	25	176✓
4		12	8	3	2	25	20	188✓
5		12	15			27	27	170✓
6		12	15			27	27	157
7		10	16			26	26	171✓
8	1	8	7	1		17	15	72
9		9	17			26	26	197✓
10		11	16	1		28	27	191✓
11		12	16			28	28	179✓
12	1	13	14			28	27	186✓
13	2	14	11		1	28	25	190✓
14		15	11			26	26	172✓
16		13	15	1		29	28	187✓
19	1	12	13		1	27	25	186✓
20		13	12			25	25	181✓
22		12	16			28	28	181✓
23		10	14			24	24	193✓
26	1	15	13			29	28	184✓
27		10	13	1	2	26	23	197✓
28		10	13		3	26	23	185✓
29		8	18			26	26	198✓
30		12	15	1		28	27	173✓
31		15	10			25	25	195✓
33	1	9	15			25	24	154✓
34	1	14	12		1	28	26	174✓
35		12	14			26	26	179✓
36		9	16	2		27	25	186✓
37		9	19			28	28	188✓
38		16	12			28	28	194✓
39		11	16			27	27	175✓
40		14	12			26	26	149
41		8	11			19	19	80
42		14	13			27	27	177✓
COMMISSARY		49	6			55		
STEWARD		5	4			9		
AGRICULTURE		7	5			12		
SANDWICH KITCHEN 1		4	6			11		
INDUSTRY		8	2			10		
	10	472	500	11	10	1,003		5,901

ACTUAL WORKING 972

865

GENERAL COMMISSARY FOREMAN

And  
7  
Sue Hordy

- a. The over-all supervision of the Commissary office and all employees.
- b. Responsibility of planning work schedules and placement of employees on respective jobs.
- c. Supervising movement of all subsistence from railway head to project Commissary.
- d. Issuance and distribution of all supplies from Commissary to mess halls and hospital.

PERISHABLE FOREMAN

*Aliq Tabakdar*

- a. Responsible for receiving and storing all perishable fruits and vegetables.
- b. Supervising the movement of all perishable vegetables and fruits from railway head to the Commissary.
- c. Works very closely with the menu-maker and head rationer so fresh available fruits and vegetables are used on the menu.

BUTCHER FOREMAN

*Am*

- a. Has the responsibility of storage of meat and the proper cutting and delivering of same to the various mess halls and hospital.
- b. Duties also require keeping proper records and taking of inventories.

ROUTE FOREMAN

*Min Shrivally*

- a. Preparation of all route slips.
- b. Dispatches trucks and determines which trucks delivers the various staples and perishables from Commissary to mess halls and hospital.
- c. Sees that everything on requisitions are delivered and accounted for.
- d. Receives the orders from the agricultural section kitchen, administration, sandwich kitchen, parties, etc., and prepares requisitions for the same.

CHIEF TALLY - IN CLERK

*Torle Wabalan*

- a. Has the responsibility of checking all items brought to the Commissary by trucks or otherwise as to the car count and weight.
- b. Keeps all transaction on freight bills and shipping tickets.

TALLY-IN CLERK'S ASSISTANT

*W. H. H. H. H.*

- a. Prepares all receiving reports and makes all tally-in records.
- b. Keeps all records of requisitions for supplies.
- c. Keeps accurate account of everything received in the Commissary.

POSTING CLERK

*James Lamsbe*

- a. Posts all items from material issuance tickets to 191 form, and works very closely with the Route Foreman.
- b. Has the responsibility of checking all material issuance with the route slips.
- c. Keeps the record of all issuances to the administrative mess, sandwich kitchen, parties, etc.

HEAD STOREKEEPER

*Yale Yarnagudin*

- a. Posts all tally-ins to 105 cards.
- b. Posts all issuances to 105 cards.
- c. Has the responsibility of pricing of 191 form.
- d. Prepares inventories and checks all 105 cards with the various warehouse bin cards.

HEAD STOREKEEPER'S ASSISTANT

*Alice Hamura.*

- a. Prepares all 105 cards from tally-ins.
- b. Has charge of form 111, daily inventory.

ACCOUNTANT

*gmsihers*

- a. Posts and extends all prices and costs.
- b. Prepares cost for each dining hall daily.

*Jonis Kashiwagi*

STENOGRAPHER

- a. Acts as secretary to the junior supply officer.
- b. Takes and transcribes dictation.
- c. Performs other clerical duties.

CLERK TYPIST

*gina Wada*

- a. Types material issuance forms of delivery sheets received from warehouses.
- b. Types monthly requisitions to QMC.
- c. Types monthly inventories, 30 day menus, and other various typing duties as required.

TRUCK SWAMPERS

- a. Loads and unloads trucks carrying supplies from warehouses to mess halls.
- b. It is under the supervision of the Route Foreman.

### WAREHOUSE MEN

- a. Fills orders for daily delivery to kitchens.
- b. Stacks and stores supplies.
- c. Assist in loading and unloading trucks.
- d. Keeps an accurate inventory of all goods stored in our warehouses.

LABORER

- a. Loads and unloads trucks, and other duties pertaining to commissary warehouses and deliveries.

*Mr. Honderich*  
*your copy*

WAR RELOCATION AUTHORITY  
CENTRAL UTAH PROJECT  
TOPAZ, UTAH

*WA*

APD

August 22, 1944

MEMORANDUM TO: Mr. Brandon Watson  
Project Steward

ATTENTION: Mr. Bunya  
Senior Steward

Reference is made to your letter of August 21 concerning the proposed quota for the Mess Operations Unit for the Second Quarter of the 1945 Fiscal Year.

The figure of 967 was presented by the Project Steward to the Manpower Commission at its meeting on August 1 and it represents his suggested number of workers for the Mess Operations Unit. The breakdown of this total is as follows:

A quota of 27 workers in the 28 kitchens now serving more than 170 people. A quota of 26 workers for the three kitchens now serving between 150 and 170 people. A quota of 25 workers in the one kitchen now serving below 150.

Reduce the number of laborers in the Commissary from 33 to 28 with the saving of five workers.

The new quota would then be -

28 mess halls x 27 workers	-	756
3 " " x 26 "	-	78
1 " " x 25 "	-	25
Commissary		51
Steward Office		10
Industry		10
Agricultural Kitchen		12
Sandwich Kitchen		11
Administrative Mess		14
Total:		<u>967</u>

The figure of 947 mentioned in your letter should really be 967. It was originally thought that the twenty workers that will be required for the Diet Kitchen would be included in the quota for the Mess Operations Unit, however, it has now been determined that the Diet Kitchen positions will be included in the Health Section's quota. Therefore, in transferring the twenty positions to the Health Section a deduction of twenty positions was made from the proposed quota of the Mess Operations Unit; since the twenty positions were not included by Mr. Watson in his proposed quota of 967 a deduction of twenty positions should not have been made from his total.

Mr. Watson will be very glad to discuss with you the matter of the proposed quota for the Second Quarter. I am quite sure that your suggestions will be very helpful to him in planning the program for the Mess Operations Unit.

Gilbert L. Niesse  
Assistant Project Director  
Adm. Management Division

GLN:sn

WAR RELOCATION AUTHORITY  
Central Utah Project  
Topaz, Utah

Adm. - Supply

August 1, 1944

MEMORANDUM TO: Mr. G. L. Niesse  
Assistant Project Director

SUBJECT: Tentative proposal for a new  
labor quota in mess halls and  
commissary.

The following are our suggestions:

1. Eliminate kitchens 8 and 41 with the saving of 34 workers.
2. Set a quota of 27 workers in the 28 kitchens now serving more than 170 people. A quota of 26 workers for the three kitchens now serving between 150 and 170 people. A quota of 25 workers in the one kitchen now serving below 150.
3. Reduce the number of laborers in the Commissary from 33 to 28 with the serving of five workers.

The new quota would then be -

28 mess halls	x 27 workers	=	756
3 "	" x 26 "	=	78
1 "	" x 25 "	=	25
	Commissary		51
	Stewards Off.		10
	Industry		10
	Agricultural Kitchen		12
	Sandwich Kitchen		11
	Total		953
	<i>admiral men</i>		<i>14</i>
			<i>767</i>

Walter Honderich  
Acting Supply Officer

WH:MK

WH

WEEKLY FOOD ADVISORY COMMITTEE MEETING

Thursday - July 13, 1944

10:30 A.M.

Office of the Project Steward #106

M I N U T E S

Mr. Nakajima introduced the new temporary chairman of the Food Committee of the Council, Mr. Tsuzuki, and also introduced Mr. Toda, who represents the farm section at this committee.

There was discussion regarding the chefs forcing residents from other sections to work in their kitchens; and also the necessity of having the chefs realize that each worker must be completely processed through the Personnel Department before pay status was started. Mr. Bunya and Mr. Hata will bring these two subjects to the attention of the chefs at their next meeting.

The committee of Mr. Jones, Mr. Bunya, Mr. Hata and Mr. Tsuzuki will meet to promulgate ideas on reduction of manpower in each kitchen. The over-all manpower picture at Topaz will be handled by the Topaz Manpower Commission, but it is hopeful to work toward some reduction in mess operation based on project strength.

The committee on food, as a whole, presented comparisons to Mr. Toda, representing Agriculture, as to promises of food made at the beginning of the week and food actually delivered by the farm. Mr. Toda is now aware of the situation and of the difficulty it presents in the making of menus.

Mr. Frank Takefuji questioned the amount of ice delivered to each mess hall. A breakdown indicates each mess hall should get approximately 200 pounds of ice but actual examination shows somewhat less. It is felt that Motor Pool should use the delivery ticket system, which indicates the amount of ice delivered daily to each mess hall and which can be signed by a responsible party.

Gongs for several of the key dining halls will be placed about the rear wall in the next week so that more uniform opening hours will maintain for meals served.

*Brandon W.*

Brandon E. Watson  
Project Steward

WAR RELOCATION AUTHORITY  
CENTRAL UTAH PROJECT  
TOPAZ, UTAH

June 23, 1944

MEMORANDUM TO: Mr. Walter Honderich, Supply Officer  
FROM: Roy P. Stahl, Acting Project Steward  
SUBJECT: Weekly Food Advisory Committee Meeting  
Thursday - June 22, 1944 10:30 A.M.  
Office of the Project Steward

First matter on the agenda concerned Blocks 19, 20, 26, 27, and 28 where the water will be shut off Monday at 9:00 A.M. for two days. The Chefs' Committee decided that each individual kitchen concerned would handle the problem themselves, probably by obtaining water from some other kitchen.

The differences in food cost in kitchens was brought up and discussed, and several reasons were found. The method of distribution to the kitchens now is such that each kitchen regardless of population receive their eggs, vegetables, oranges, flour, rice, etc., in the same quantities, as these items are not broken down in the Commissary. While the kitchen for instance of 160 people are charged for the same amount of rice, etc., as a kitchen of 200 people, they actually do not have the extra food as the traveling steward makes the necessary adjustments by taking the surplus from a smaller kitchen to a larger one.

Mr. Honderich, Mr. Stahl, and Mr. Barlow are going to work very closely in the future to try and devise some means of a more equal distribution to the kitchens from the Commissary. More costly items will be considered at once, and their distribution made exact as to individuals served.

The matter of Agricultural products was discussed and it was decided that due to the uncertainty of delivery of vegetables on regular schedule dates from the farm, the requisition to the Quartermaster would not be canceled at the present time.

The subject of compensatory time for mess halls was discussed at great length. The fact that ~~only~~ compensatory time could be allowed <sup>only</sup> in the event of emergency was pointed out very

forcefully by Mr. Honderich. Several members of the committee were inclined to think that the chefs who works on Sunday and could not be replaced so has to have his day off during the week, should be classed as an emergency worker. It was felt that the other mess hall workers such as dishwashers, K.P., etc., should take time off during the week for services performed Saturday afternoons or Sundays. The decision of the Committee was that Mr. Honderich contact the Labor Committee and present them with these facts.

The matter of over time at the Commissary relating to the unloading of trucks that arrive late or the delivery of milk on Saturday afternoons or Sundays was not to be classed as emergency work, but that Commissary employees should be made to understand that this was routine and should not be classed as emergency work. The employees who perform these duties on Saturday afternoons and Sundays outside of working hours, should be given time off at a later date.

At the present time there is no labor shortage at the Commissary though it is expected that several will relocate in the near future. Regardless of this, there will still be sufficient personnel to carry on the work satisfactorily.

Mr. Harry Konda brought a sample of tofu-milk ice cream, made with raspberry punch base flavoring, but which contained no sugar. The Committee after sampling this decided that although improvements could be made, it would no doubt be enjoyed by the children, and the cost was practically nothing.

*Roy P. Stahl.*

Roy P. Stahl  
Acting Project Steward

WEEKLY FOOD ADVISORY COMMITTEE MEETING

Thursday - July 20, 1944

10:30 A.M.

Office of the Project Steward #106

M I N U T E S

<sup>were</sup>  
\$11,952.00 of staples <sup>were</sup> cancelled for the month of September as our project strength has gone down from 6350 to 5900 as of today. This letter was transmitted to Major Sheehan at the Ogden Depot and they will take action as stated by phone.

Monday, July 17, the Chefs' Committee, with six representative chefs, met to discuss reduction in labor quota for Mess Operations. Wednesday night, July 19, the chefs and various cooks also met with the senior stewards for discussion of the same purpose. The minutes of these meetings indicate that the chefs would not commit themselves to hire under 28 people for mess hall. At the meeting this morning, however, it was suggested there is a possibility that as block strength goes down below 180 that two or three fewer mess workers might work as a quota. The Topaz Labor Quota Commission will look into these facts.

Mr. Palmer was present at the meeting and verbal promises by the farm will be given to Mess Operations each Thursday for the following week, such commitments to be made by Mr. Toda of the farm in conjunction with the proper appointive staff member.

The subject of fire hazards in the kitchen flues was brought up as of the letter by Dillon S. Myer. The Steward met with Mr. Roreback this afternoon and he will attend the next Food Committee meeting, July 27, to present his views on this hazard.

The Motor Transport Unit will attempt to clarify the delivery of ice to the 25 or 30 containers in the various offices. I understand at present the ice crew is unable to make these rounds.

The gongs are in place at six representative dining halls and should assist proper opening times for the kitchens.

The assistant stewards will attempt next week to make the rounds to inventory food in all kitchens.

*Brandon Watson*

Brandon E. Watson  
Chief Project Steward

WEEKLY FOOD ADVISORY COMMITTEE MEETING

W.H.

Wednesday - August 2, 1944  
10:30 a.m.

Office of the Project Steward #106

M I N U T E S

Mr. Roreback, fire chief, gave a timely talk on fire hazards, indicating air space at the back of the stove where waste should not be accumulated and bringing to our attention the improper storage of kindling.

Mr. Enlow, the farm superintendent, attended the meeting and attention was brought to notice that crates were not being reclaimed back for farm use. (Later in the afternoon a meeting was held by Mr. Palmer, Mr. Enlow, Mr. Gardner, Mr. Purcell to iron this situation out satisfactorily as it has to do more with Motor Transport and M. and O. rather than Commissary).

Mrs. Mitchell, hospital dietician, attended the meeting and after some discussion with Council members and block manager representative, it was thought that the diet kitchen #2 could be staffed in about two weeks with the following personnel:

1. An assistant dietician who is at present being trained at the Home Economics Department at the high school. This young lady, I understand, also has two or three other prospects.
2. Mr. Bunya will attempt to obtain the services of a chef and two cooks to start the diet kitchen.
3. It was then suggested that about 20 diabetic cases near-by block 2 be the nucleus for the start of this kitchen and that they might become interested in helping out the diet kitchen in such functions as K.P., dish-washing, etc. on a half-day basis.
4. Mr. Takafuji will obtain names of diabetic cases as above.
5. It is hoped that the above set-up may lead to inception for the diet kitchen as there is no possibility at present of requisitioning cooks and kitchen workers from other block mess halls.

Brandon Watson.

Brandon E. Watson  
Project Steward

Mr. Hata was elected representative from Mess Operations to the Manpower Commission.

cc: Mr. Niesse  
Mr. Stahl  
Mr. Bankson

WEEKLY FOOD ADVISORY COMMITTEE MEETING

Wednesday - August 9, 1944

10:30 A.M.

Office of the Project Steward #106

MINUTES

PRESENT

Mr. B. Watson, Project Steward  
Mr. R. Stahl, Actg. Asst. Steward  
Mr. L. Jones, Actg. Asst. Steward  
Mr. S. Barlow, Storekeeper  
Mr. Enlow, Farm Superintendent

Mr. Tsuzuki, Council representative  
Mr. Toda, Agriculture representative  
Mr. Takefuji, Block Manager representative  
Mr. Bunya, Senior Steward  
Mr. Hata, Chefs' representative  
Mr. Ono, Butcher Foreman  
Mr. Hirota, Commissary

Mrs. Mitchell, Chief Dietician

Mr. Toda, representative of the farm department, and Mr. Bunya are getting along very well on prognostications of what farm crops will come in from week to week, which is a great assistance to the Steward's Department in making out their menus. It was pointed out that \$20,000 is being requested to be transferred from the farm to Mess Operations, representing that amount which will not be produced for the first quarter of 1945 in truck farming.

Mr. Barlow brought up the subject of supervision of warehousing so that inventories, bin cards and cost records will be in agreement. It was suggested that since one of the storekeepers in one of the warehouses was to relocate; one storekeeper take care of two warehouses which do not have a great deal of movement of foodstuffs.

Mr. Ono, in discussing probable relocation, stated his assistant, Mr. Takagawa, could take over the Butcher Shop when and if he might relocate.

Mrs. Mitchell attended the meeting and stated that due to lack of a stenographer, typewriter and transportation

she was not able to open diet kitchen #2 as yet. Mr. Hata and Mr. Bunya of the Chefs' Committee said they have available two cooks and a chef for the diet kitchen and Mr. Takefuji wished to know the list of diet cases in the several blocks so that all might be in readiness when the diet kitchen does open.

Brandon E. Watson  
Project Steward

cc: Mr. Niesse, Assistant Project Director  
Mr. Stahl, Acting Assistant Steward  
Mr. Bankson, Reports Officer

W.H.

WEEKLY FOOD ADVISORY COMMITTEE MEETING

Wednesday - August 16, 1944  
10:30 A.M.

Office of the Project Steward #106

M I N U T E S

PRESENT

Mr. B. Watson, Project Steward  
Mr. R. Stahl, Actg. Asst. Steward  
Mr. S. Barlow, Storekeeper  
Mr. W. Honderich, Actg. Supply Officer  
Mr. Enlow, Farm Superintendent

Mr. Igarashi, Council representative  
Mr. Tsuzuki, Council representative  
Mr. Toda, Agriculture representative  
Mr. Takefuji, Block Manager representative  
Mr. Bunya, Senior Steward  
Mr. Hata, Chefs' representative  
Mr. Ono, Butcher Foreman

Mr. Narahara  
Mr. Suwada

Due to the hot weather and in some cases shortage of cooks in the kitchen, it was felt that some food standards had gone down in the several kitchens. This was to be brought to the attention of the chefs at the meeting tonight and it is hoped some complaints on food may be warded off before they occur.

It was pointed out to the chairman of the Council, Mr. Narahara, that emergency orders for vegetables had been placed for delivery August 1, 8, 15, 22 and 29 as soon as it was discovered the farm could not produce our requirements for the month of August.

A phone request was made by Mr. Hirano, chairman of the Block Managers, that additional sugar be obtained by permission of Washington, D. C. It was pointed out that the sugar allotment of two pounds every four weeks is being given to the mess halls and that as of letter from Washington signed by Malcom Pitts of July 24, the total allotment of sugar is  $\frac{1}{2}$  pound per week. Since we are an institutional user, type 2, it would seem that no permission for extra sugar would be given by WRA, Washington.

After some lengthy discussion on overtime, it was felt that the Labor Commission meeting Saturday afternoon, together with suggestions of the chefs' committee could decide at some future date the quota to be allowed for mess halls on project strength of 200, 180, 160, 150, etc. Until this quota is decided and understood by all concerned it is very difficult to give overtime in any kitchen from a standpoint either of not knowing in advance for the Project Director's OK; or in having any definite formula to determine at what point the kitchen should be allowed extra manpower. It was pointed out that there have been different rulings in the past five months, some sections determining to allow overtime when the workers in any section fall below 75 per cent and on the other hand Mess Management being given the privilege of hiring up to 50 per cent of their overtime uncompensated for; but the chef being unable to find anybody to work, he desires overtime to be given immediately to the others left in the kitchen. This matter will take some clarification, both from Administrative and resident standpoint to see what can be developed by an understandable, fair method so that all chefs will realize the overtime situation.

The chefs will decide tonight where they wish the 18 or 19 CCC buildings to be placed, by lot, to enable pickling of farm produce this fall.

*Brandon Watson.*

Brandon E. Watson  
Project Steward

cc: Mr. Niesse, Assistant Project Director  
Mr. Stahl, Actg. Assistant Steward  
Mr. Bankson, Reports Officer

WEEKLY FOOD ADVISORY COMMITTEE MEETING WH

Wednesday - August 23, 1944  
10:30 a.m.

Office of the Project Steward #106

MINUTES

PRESENT

Mr. B. Watson, Project Steward  
Mr. R. Stahl, Asst. Asst. Steward  
Mr. S. Barlow, Storekeeper  
Mr. Enlow, Farm Superintendent  
Mr. Igarashi, Council representative  
Mr. Toda, Agriculture representative  
Mr. Takefuji, Block Manager representative  
Mr. Bunya, Senior Steward  
Mr. Hata, Chefs' representative  
Mr. Ono, Butcher Foreman  
Mr. Hirota, Commissary  
Mr. Takahashi, Commissary  
Mr. Sato, Chief Pantry Inspector  
Mr. Takaki, Chef, Dining Hall #38

Mr. Takefuji, Block Manager representative, was assured that there would be no more difficulties in lack of ice for the center, according to the conversations the past week with Mr. Jefferys of the Quality Market, who has our ice contract.

Mr. Jack Sato will contact all chefs to assist H. and O. Department in retrieving crates for the use of the Farm Department.

Most of the discussion had to do with the selection of a Senior Steward who would take the place of Mr. Bunya, incumbent for the past year, who is to relocate. At a chefs' meeting last night presided over by Mr. Hata and with Mr. Igarashi in attendance, it was recommended that a Mr. Ito fill this position. After much discussion of all sides concerned it was felt that Mr. Ito had no experience in the Steward's Department and that it would be best to make a recommendation that Mr. Ito be assistant to Mr. Hata until such time he could fulfill the job and have a definite appointment, which would be after 30 days at least. Mr. Hata stated he would take full responsibility for Mr. Ito and that a meeting will be called for Friday, August 25, 7:00 p.m. at Dining Hall #26 to explain the recommendation of the Food Committee to the chefs.

Original Signed by  
BRANDON WATSON

Brandon E. Watson  
Project Steward

WEEKLY FOOD ADVISORY COMMITTEE MEETING

42H.

Wednesday - August 30, 1944

10:30 a.m.

Office of the Project Steward #106

Togaz.

M I N U T E S

PRESENT

Mr. B. Watson, Project Steward  
Mr. R. Stahl, Actg. Asst. Steward  
Mr. L. Jones, Actg. Asst. Steward  
Mr. S. Barlow, Storekeeper  
Mr. Enlow, Farm Superintendent  
Mr. Igarashi, Council representative  
Mr. Yamane, Agriculture representative  
Mr. Takefuji, Block Manager representative  
Mr. Hata, Senior Steward  
Mr. Hirota, Commissary  
Mr. Takahashi, Commissary  
Mr. Takagawa, Butcher Foreman  
Mr. Takakuwa  
Mr. Ito  
Mr. Bunya  
Mr. Ono

It was decided to order 8,000 lbs. of mochigumi for the New Year festival January 1.

It was approved to issue the high school economics class 20 lbs. of sugar at the beginning of each month for their cooking school with the understanding that they would supplement this with Karo, honey and saccharin whenever possible. Mr. Ono, formally resigned as head of Commissary and Butcher shop due to relocating, introduced the new co-Commissary heads, Shig Takahashi and Sus Hirota, and Carl Takagawa was introduced as head butcher.

It was brought to the attention of the menu maker and Commissary heads that lettuce will be very poor the last few weeks, as will also grapefruits and oranges until about November 15.

Mr. Enlow, together with Mr. Yamane of the farm section, were told of the difficulties of the menu maker when produce was not delivered on time and they assured us of their continued good effort toward this duty. A man at the farm will make out a slip in duplicate in the future as to the number of crates coming in on any certain truck, a copy of which will go to the Commissary and the other copy to the farm section.

The subject of empty crates was brought up again by Mr. Enlow and it was indicated that M. and O. would have to be contacted to assure the farm of available empty crates.

*Brandon Watson*  
Brandon E. Watson

WEEKLY FOOD ADVISORY COMMITTEE MEETING

Wednesday - August 30, 1944

10:30 a.m.

Office of the Project Steward #106

MINUTES

PRESENT

Mr. B. Watson, Project Steward  
Mr. R. Stahl, Actg. Asst. Steward  
Mr. L. Jones, Actg. Asst. Steward  
Mr. S. Barlow, Storekeeper  
Mr. Enlow, Farm Superintendent  
Mr. Igarashi, Council representative  
Mr. Yamane, Agriculture representative  
Mr. Takefuji, Block Manager representative  
Mr. Hata, Senior Steward  
Mr. Hirota, Commissary  
Mr. Takahashi, Commissary  
Mr. Takagawa, Butcher Foreman  
Mr. Takakuwa  
Mr. Ito  
Mr. Bunya  
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Original Signed by  
BRANDON WATSON

Brandon E. Watson

WAR RELOCATION AUTHORITY  
Central Utah Project  
Topaz, Utah

August 3, 1944

MEMORANDUM TO:

Here is the first section of your new Supply Catalog. All pages are to be filled in duplicate. A piece of pencil carbon paper is enclosed for your convenience.

Please enter in the "Quant. Req." column your estimate of your needs for the period September 1, 1944, to December 1, 1944. Enter exactly the quantity you expect to use. Disregard your Physical Inventory of July 30 and any purchases made since then. We will deduct them from the quantities to be purchased.

Each page must be approved by your Division Head before we can act on it. His initials should appear at the top of each page. The catalog should then be sent back to this office.

You will receive the carbon copy of this estimate as soon as the quantities have been approved by the Supply Officer. The last column will indicate the quantity that Property Control will hold on reserve for you. If you wish to keep track of your own withdrawals, a special form will be provided for that purpose by the Supply Office.

In this first section of the catalog prices are not yet available. Please disregard the "Approx. Cost" and "Approx. Amt." columns.

Please call the Supply Office, Telephone 14, if you have any questions.

*Walter Honderich*

Walter Honderich  
Acting Supply Officer

M-800

WAR RELOCATION AUTHORITY  
CENTRAL UTAH PROJECT  
Topaz, Utah

November 21, 1944

MEMORANDUM TO: Mr. Roy P. Stahl, Acting  
Chief Project Steward  
Mess Operations Section

SUBJECT: Re-Allocation of Workers

In order to effect a re-allocation of the number of workers within the various dining halls, the following procedure is considered essential:

1.
  - (a) At the present time there are several dining halls that are below the allocated number of workers. In order to bring these kitchens up to the approved quota, attempts should be made to effect transfer of workers from those dining halls which now have workers in excess of the approved quotas.
  - (b) The Chefs are authorized to recommend to the Chief Project Steward's office the transfer of individuals to those kitchens which are now understaffed. It is anticipated that discussions will be held by the Chefs concerned as to qualifications and experiences of those individuals proposed for transfer, so that they will be placed in positions where they will be best fitted. Upon approval by the Chief Project Steward of the recommendations of the Chefs concerned, transfer papers will be forwarded to the Placement Unit for further handling.
2.
  - (a) When all transfers of workers to those dining halls which are now understaffed have been effected and there are further reductions in the number of workers to be made, the Chefs are authorized to recommend to the Chief Project Steward, the workers available for transfer to other sections. The workers will then be referred to the Placement Unit and that Unit will make every effort to effect transfers to other Sections within the Project that are critically in need of workers. Every consideration will be given by the Placement Unit to place individuals in positions for which they are best suited.
  - (b) If it is determined that workers are not available for transfer to a dining hall which is now understaffed, the Placement Unit will be authorized to effect assignment of

additional workers to the understaffed dining halls, in order to bring the number of workers up to the approved quota.

- (c) It is not anticipated that it will be necessary to effect the termination of any individual now employed in the dining halls. Therefore, no terminations should be made by the Chief Project Steward unless the Placement Unit finds that it is impossible to effect the transfer of the worker to another Section.

3.

- (a) In order that the Chefs who will need to effect a reduction in the number of workers as allocated for their particular dining hall may have full opportunity to readjust the work within the dining halls, the transfers of workers out of the dining halls should be done in a systematic order. In those kitchens where the number of workers to be reduced is, for example, four or five, it may be that the Chef would prefer to transfer two employees within a period of ten days, and then effect the transfer of the remaining workers within the next ten day period. In any event, every assistance should be given by the Chief Project Steward's office to effect transfers from the dining halls in an orderly manner. All adjustments must be completed by December 15, 1944,

I should like you to express my appreciation to the Chefs for their efforts in working out the plan for the re-allocation of workers within the Mess Operations Section. I believe that the Chefs have shown a whole-hearted desire to effect the necessary adjustments and with a continuation of this good spirit of cooperation, I feel confident that we will still be able to maintain good service in the dining halls.

*Gilbert L. Niesse*  
Gilbert L. Niesse  
Assistant Project Director  
Adm. Management Division

就働人面整置に関する件、

食堂就働人面整置に左記の方法が必要だと思はれる。

④現在メスホールに於て就働人が規定の数に足らざる所が数個ある。規定の数に達せざる為めは規定の数を多いメスホールより人員を足らざる所に移動せしめる事。

⑤数に足らざるメスホール宛人員を移動するに就ては其の人員推薦をする権能をシェフに与へる。又移動する人員が最も適當せる場所へ就け得る様其の人の資格、経験等に付きシェフは検討相談をする事。シェフの推薦がチーフスエワードにより承認されて其の後にはプレスクト部に於て手續が行はれる。

⑥人数に足らざるメスホール宛人員の移動が行はれたる時に於て尚ほ又人員の減縮を行ふ。此の時通常他の部門に仕事の移動出来る人の推定をチーフスエワードに對しなす権能をシェフに与へる。センター内では各部門に於て人員が不足して居るから仕事の中へ事務所では出来得る限りの世話をする。其の人が最も適當せる所に就働出来る様思ふことの考へ慮を拂ふ。

⑦若し現在人員の不足して居る食堂に對し就働を得る事が出来ない時に規定の数に達する様仕事事務所から世話をして人員を送る事に努める。

⑧現在食堂に就働して居る人員の停止はしない方針である。故に他のセクションに移動が不可能なる場合を除きチーフスエワードに於ては就働人に對して働停止を指示しない。

⑨人員を減縮するに就き食堂及びその仕事の割當に因りシェフは總べて自分の権限内に於て実行する事がある。人員を食堂より外部に移動するに付ては是非規定に従ふ必要がある。或る割當に於て四人或は五人の人員を減す必要がある場合は全部を一度に減さず最初二人を移動し残り二名の十日間に移動する事が良い様に思はれる。規律正しく事を運び上チーフスエワードの事務所より出来得る限りの援助をする。此の割當に因する整理は十二月十五日までに済ませる必要がある。

今更々就働人員整置に因り各シェフは盡きたる努力に對し心からなる感謝の意を表する者ある事。又貴殿より各シェフに御傳へ下され度く、本問題に對し各シェフは心より誠意ある所を示されたる各シェフ諸君は尚ほ今後とも此の協力の精神を續けられ食堂紅十字の奉仕をなさる者である事を信するものであります。

元四、十一月二十一日

副所長  
管理部長  
ギルバートエル ニーシー

チーフスエワード  
ロイビー ストル殿

WAR RELOCATION AUTHORITY  
CENTRAL UTAH PROJECT  
TOPAZ, UTAH

*Noted Memo*

January 13, 1944

MEMORANDUM TO: All Chefs

In order to establish a system for reporting all types of kitchen and dining hall maintenance and/or repair, we should like to put into effect the following:

The Chef will submit his request for necessary repairs such as water pipe leaks, stove repairs, etc. to Mr. Jack Sato and Mr. Shig Takahashi who will relay the request to the assistant Steward.

The Steward's office will prepare form UPW2 which is the request for maintenance work. Original and one copy of form UPW2 will be immediately forwarded to the M & O (Whse. 103). As soon as the job has been completed, M & O will return one copy of the request.

We believe by following this procedure the important Dining Hall maintenance jobs will be completed with the least possible delay.

Thank you.

*Brandon Watson*

Brandon E. Watson  
Project Steward

Approved:

*[Signature]*  
C.F. Hughes  
Deputy Project Director