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FOOD SURVEY
(July 20 to August 18, 1942)

Conducted by Dr. Toyo Shimizu and Tom Sasaki.

This survey was conducted during the period when there was much discontent in regard to the food situation, and is the direct result of it. We were interested in obtaining information of the general internal set up of the kitchen, the quantity of food received by the kitchen, the quality and variety of food served, the adequacy of the kitchen equipment, etc. However, after beginning the research from the field work angle, we found many other related factors that were of interest to us, e.g. the relationship of the kitchen personnel to the rest of the block.

The period of the survey was between July 20, 1942, to August 18, 1942, during which time there was initiated in Mr. Best's office, a division of the kitchens into large, medium, and small kitchens. Mr. Best is the chief steward, in whom the responsibility of a smooth running kitchen from the administrative side is dependent. It is his duty to see that all of the kitchens are furnished with the necessities that make for a smooth, and efficient running organization. Between the date of the opening of the camp until the week of July 13-18, 1942 all of the kitchens regardless of size were delivered the same amount of food. After the change was instituted the size of the kitchen was determined by the number of individuals eating there; i.e. a large kitchen was one having 300 individuals or over; a medium sized kitchen having an average of 250 people, and a small sized one having 200 or less. Although we did not take a survey prior to this breakdown of the kitchen into the three sizes, we have made a graphic chart to illustrate the amount of food being delivered prior to the breakdown with that period of the survey. Although we have no factual evidence that there were discontent during this pre-breakdown period, we can say with reserve, that there was a possibility due to the fact that there was still a hangover of the forced, voluntary evacuation, and the soured sentiments of the people generally in regards with critical attitude towards food and shelter.

Method: A single observer took one or more meals at a kitchen noting the seating arrangement, the menu, style of service, the kitchen equipment, and any other thing that might be of interest to us. Interviews with the steward, chef, and block members were held if possible. There were seven such observers conducting the field work.

These reports were read by Dr. Spicer who made a brief outline that was to be used as a method of analysis. These reports were read over and over, each time taking note of the things we thought might be important, and compiling them on a sheet of paper. We then listed the important items as follows:

1. REPORTING INSUFFICIENT FOOD
 - a. Vegetables.
 - b. Fresh fruits.
 - c. Butter
 - d. Desserts
 - e. Eggs
 - f. Milk

- g. Baby Food.
- h. Meat
- i. Sugar.
- j. Bread.
- k. Jam

2. FOOD NOT AGREEABLE TO JAPANESE

- a. Sauerkraut
- b. Shredded wheat
- c. Corn Meal.
- d. Beef Hearts.
- e. Figs.
- f. Salted Cod
- g. Mexican Bass
- h. Parsnip
- i. Rutabaga
- j. Hubbard Squash
- k. Hominy

3. I inadequate Kitchen Equipment.

- a. Cooking pots and pans.
- b. Spatula
- c. Enamelware
- d. Plates
- e. Stove Difficulties.

4. DISSATISFACTIONS

- a/ Dining Hall Temperature.
- b. Variety of food served.
- c. Quantity of food served at Breakfast.
- d. Unsatisfactory food condition with children.
- e. Condition of food received. (Spoilage)
- f. Variety of food sent by the warehouse.
- g. Food Delivery system.
- h. Sanitary Condition of the kitchen sink.

5. Miscellaneous items.

- a. Former residence.
- b. Special Children's Diet.
- c. Special diet for sick.
- d. Seating arrangement.

These subjects were then placed on a sheet of paper so as to enable us to make a chart on which was used the checking system to get the numerical report of the surveys. We did this by reading over the surveys, and then checking on this chart, the items reported.

There was also noted, and jotted down, other important items such as:

- 1. The Channels of Complaint
 - a. The types of action resorted to, and the results of those actions.
 - b. The social organization of the kitchens -- chef dictator, Steward-chef relations, and kitchen organizations.
- 2/ Special problems and how they are solved:

- a. The problem of Japanese vs. American dishes.
- b. The problem of Cafeteria vs. family style service.
- c. The problem of child vs. adult food.
- d. Other problems belonging in this category.

3. Quotations of Dissatisfactions, and their Classifications.

- a. Further investigation of kitchens reporting satisfactory food situation.
- b. Correlation of curve of deliveries with curve of volume of complaints for the month.
- c. Analysis of menus actually served, record of which were kept by various chefs.

Thirty kitchens were surveyed in the above manner by seven observers. The blocks were chosen at random; no special guiding signs were taken into consideration in the choice of the kitchens surveyed. Seven kitchen were not surveyed, not because we did not want to, but because of the lack of time, and perhaps, the distance bet. our residence, our office, and the block.s

Dr. Toyo Shimizu in the meantime, with permission from Mr. Best, analyzed the warehouse reports of the deliveries to the various kitchens, and made a graphical chart of these reports. Rather than making out an endless number of these charts for each single food item, he took the staples such as bread, meat, fresh and canned vegetables, rice, butter, and eggs, as representative of the entire food delivery situation. He took the reports from the first week of June, to the week of August 10-15, 1942. As stated in the introduction, the period bet. June 1-7 to the week of July 6-10, the same quantity of food was sent to the kitchen regardless of size. From the week of July 20-26, 1942 to the termination of the survey, Aug. 18, 1942, the food delivered were in accordance with the size of the kitchens.

Channels of Complaint:

1. Steward and, or chef, complaining to Mr. Best.
2. Meeting of women to voice complaint of children's feeding. This resulted in a walk-out by the kitchen staff. Block 14.
3. Complaints brought up at the block meetings. Block 16.
4. Steward to maintenance dept. in regards to ice box. - This brought no action.
5. Boys voicing dissatisfaction on quantity of food served brought about a change of kitchen crew, and more and better food.
6. Committee members of the council complaining to Mr. Best.
7. Several people chosen at the meeting of cooks and chefs of all the kitchens to voice complaints and to demand action from Mr. Best. No action resulted from the procedure.

Social Organization in the Kitchen:

1. Chef dictator.
2. Steward dictator.
3. No definite head of the department.

Problem and Solutions:

1. Inadequacy of kitchen equipment was partially solved by donations by block members for purchase of equipment. Blocks 2, 39.
2. Cold food on table -- Cafeteria style for breakfast assured people of people of hot breakfast. Block 2.
3. High temperature in kitchen lowered by installing cooler donated by block members. Blocks, 13, 31, 36, and 38.
4. Special food for sick prepared by dietician. Block 17.
5. Special food for children prepared by dietician. Block 17.
6. Problem of shortage of utensils solved temporarily by borrowing from adjacent blocks. Block 26.
7. Style of food-- Japanese vs. American dishes -- change from Japanese to American by public demand.
8. Vegetable cellar to keep vegetable fresh.
9. Separate time for children's meals to keep distraction to minimum. Block 37.
10. Home-made high chairs for smaller children.
11. Special consideration for non-Japanese people.

CLASSIFICATION OF QUOTATION OF DISSATISFACTION

Comparison of Poston food with that of assembly center:

1. "Pardon my English, the meals are lousy, we thought the food was poor in Salinas, but here --". This was expressed by a young lady of Block 17.

Condition and quantity of food received:

1. "The food they send to us Japanese isn't good enough-- it is of poor quality. I get sacks of potatoes of which more than half are rotten." Steward of block.
2. "Take a load at these 16 bunches of radishes that we brought in this morning. This is not much for 249 people, as a matter of fact, all of the vegetable that come in are on the wilted side and are thrown away except for about one third of vegetables because they are not fit to be used." Steward of block. 43.
3. "At present we are receiving about 100 pounds of meat a day, and we should be getting about 200 pounds a day." Cook of Block 60.

Expression of Disgust:

1. "I hope these stoves break down.
2. Why don't they call us prisoners."

Other Problems:

Dieticians were another source of interest to us. There were kitchens that had on their staff, dieticians, but because of the lack of cooking utensils, food products, or the lack of the dietician's scope of her duties, she is pushed back in the background. The cooks too, do not thoroughly understand the problems to be assumed by the dieticians, and hence, do not give her due responsibilities.

Table arrangements were of two types, lengthwise, i.e. tables running continuously east-west without a break, and those that were lined up north-south, with all

aisles separating the side section from the center section. What bearing these had with the satisfaction of their dining hall social problems no mention was made.

Although seating and serving arrangements were noted by the observer, no bearing is made on this particular item in its relation to the social organization of the dining hall because many of the kitchens were using one system of seating or the other, not because they believed it to be the best, but because of necessity; i.e. many used the cafeteria style of service instead of the family style because of the shortage of plates and silverware.

(Serving arrangement was noted as follows: family style, cafeteria style, individually served plates. Seating arrangements were noted to be families together, children seated together, cliques, no special arrangement.)

Table 4

QUANTITATIVE STATEMENTS OF RESULTS OF SURVEY

1. Reporting insufficient food -----20.
 - a. Vegetable -----19.
 - b. Milk -----13.
 - c. Meat -----12.
 - d. Butter -----11.
 - e. Fresh Fruit -----10.
 - f. Jam -----7.
 - g. Sugar -----4.
 - h. Eggs -----3.
 - i. Potatoes -----3.
 - j. Desserts -----3.
 - k. Bread -----2/
2. Food not agreeable to Japanese
 - a. Shredded Wheat -----6.
 - b. Beef Heart -----5.
 - c. Sauerkraut -----4.
 - d. Corn Meal -----4.
 - e. Hominy -----2.
 - f. Figs -----1.
 - g/ Salted Cod -----1.
 - h. Mexican Bass -----1.
 - i. Parsnip -----11.
 - j. Rutabaga -----1.
3. Inadequate Kitchen Equipment
 - a. Cooking pans and pots -----15.
 - b. Plates -----11.
 - c. Faulty condition of Stove -----4.
 - d. Silverware -----4.
 - e. Enamelware -----2.
 - f. Spatula -----1.
4. Dissatisfactions (Misc.) Block members and Kitchen Crew
 - a. Variety of food served -----13.
 - b. Quantity of food served for Breakfast ---14.
 - c. Unsatisfactory condition of food with children ----7.
 - d. Food delivery system -----7.
 - e. Dining hall temperature -----5.
 - f. Condition of food received (spoilage) ----5.
 - g. Variety of food received -----3.
5. Miscellaneous Items.
 - a. Former residence -----19 rural; 10 urban.
 - b. Special children's diet -----6.
 - c. Special diet for sick -----5.

General Impressions of Field Workers

We believe that a study should be conducted in regards to the background and qualifications of the cooks who are in charge of the kitchens. It is apparent that there is a definite relationship existing between the complaints regarding the variety of food served, the style of preparation, and the type of cooking the cooks were accustomed to prior to evacuation. ~~Also~~ Also many of the cooks may not have any concept of the problems of nutrition or dietetics of such as vitamin necessity and balanced diet, etc. especially is this true in regards to infant and children feeding. Along with this is the necessity of considering the problem of recommending the placing the use of a dietetic or nutrition expert in the kitchen.

Another question which arises is whether the wishes, desire and opinion of the members of the block were actually reaching the cooking staff? Or were the people reluctant to voice any criticism, suggestions, or opinions fearing that they would hurt the feelings of the kitchen crew or arouse the anger of the crew so that they would quit cooking, thus placing all of them in an uncomfortable position?

We believe that there must be some degree ~~xxx~~ of correlation between the number of infants in a block and the degree and number of complaints regarding baby food. Also in this connection a study of the ratio of number of Issei and Nisei mothers should be conducted, and if possible how many of the mothers had been under the care of the mid-wife, doctor and a pediatrician. In conjunction with the above study, finding out whether they were from a rural or urban district may give some collaborating information.

Menu of Meals Eaten by Field Workers

July 21, 1942
at Block 31

hash
peas, carrots
break, milk
cabbage salad
Sauerkraut.

July 30

Block 60

Stew of sliced
wreners, onions, carrots
beets
macaroni or tomato
sauce.

July 22, 1942
Block 30

Corn flakes
milk
apple
hard boiled egg.

July 30
Block 46

baked ham
carrots
beets
bread

July 28
Block 17

Stew
corn beef
potatoes
carrots, celery
Rice

~~July~~

Aug. 1.

Block 13

Stew
rice
raisin pie

July 29
Block 53

pork + beans
noodles or tomatoes
spinach
bread

Aug. 4

Macaroni or
cheese + tomato
sauce

meat balls
cabbage, lettuce
carrot salad.

SEMINAR NO: _____

Date: September 4, 1942

Time: 8:15 a.m.

Place: Administration Bldg. #3

Subject: FOOD SURVEY

PRESENT: Mr. Sasaki Mr. Yamaguchi
 Dr. Shimizu Mr. Mimura
 Dr. Tsuchiyama Mr. Endo
 Mr. Yatsushiro Dr. Leighton
 Mr. Fukushima Dr. Spicer

Mr. Tom Sasaki
Dr. Toyo Shimizu

QUESTIONS:

MR. YATSUSHIRO: Were the complaints from the Issei group or from the nisei group at large?

MR. SASAKI: They were from both. The stewards that we talked to were mostly niseis.

MR. YATSUSHIRO: The steward gave his opinion as to what the people thought. The nisei are more apt to gripe about the food than the issei. The food in some blocks are more appropriate to the issei.

DR. TSUCHIYAMA: The issei were much more tickled with the food in Santa Anita.

DR. LEIGHTON: I don't think you can tell from the field notes which was which. Could you tell from those notes whether ~~there was more trouble and disharmony in~~ where the the kitchens ~~where~~/cooks were issei or where the cooks were nisei?

MR. SASAKI: It is very difficult to tell in quite a few of the notes since no mention is made whether the cooks were issei or nisei. In some cases the cooks were too much of a dictator.

DR. LEIGHTON: In the future survey it would be worthwhile to keep a record of both in the complaints and the distribution of the workers in the kitchen.

DR. TSUCHIYAMA: I am curious to know whether there are differences in rural and urban districts.

MR. SASAKI: We attempted that by showing the number of dissatisfaction but then again we aren't sure whether they are from the rural or urban districts.

DR. LEIGHTON: In your dissatisfaction here, you don't include food quality or food quantity. Almost all the blocks that are marked urban have some kind of kicks, not enough food, no variety, lack of equipment. There are four of those marked rural have no kicks at all. Six rural who have only one or two of those three.

MR. FUKUSHIMA: It could be that those marked rural could be urban.

DR. LEIGHTON: This group down here in Blocks 45, 53, and 60 are in low economic bracket.

MRL SASAKI: Quite a few of the people have had a rather tough time.

DR. LEIGHTON: As you drive through that territory, you see very little done to the exterior of the buildings. Also there are very few complaints.

DR. SHIMIZU: They were one of the earliest to be settled so they did have opportunity to beautify the place.

DR. LEIGHTON: It is a very marked contrast to 5, 6, 11, 12.

DR. SHIMIZU: They are the volunteer group.

MR. SASAKI: Most of the people are from the Imperial Valley group. When they first came in, they told us not to make any improvements because the administration was going to make them. That was the last quad down there to be levelled off, therefore, there was no effort made to do anything on the outside.

DR. LEIGHTON: Something of interest to that effect. Very young children, zero to 1 year are very evenly distributed throughout the community. Blocks 5, 6, 11, and 12 tends to have very few children. 1½ year to 11 year group--there are very many more children. Again very fairly evenly distributed. Blocks 54, 53, 56, 59, 60 are those that have a very large number of children. Off hand, the problems of children have lead to more worry about food value but there doesn't seem to be any correlation.

MRL SASAKI: I heard this mentioned by one young lady that the issei mothers liked to have their children eat the same food as where the nisei mothers demand different types of food.

DR. SHIMIZU: The issei mothers very seldom complain about the food. Invariably the nisei group complains more about the food. Issei mothers give their children "okai" or some other form of soft food while the nisei mothers are not satisfied so they buy canned foods for their children.

DR. TSUCHIYAMA: Most of the issei mothers have not heard about the canned foods.

DR. LEIGHTON: These things open up questions. I don't believe we can get to solve on any mass scale. Those things will have to be worked on by a few blocks so that we can work on them in more detail. I think in making a final report on surveys, it would be good to reserve for yourself a place to make some generalization of this type concerning impressions in statistics, impressions that need further investigation and clarification, especially about these social relationships and differences of the various groups. Things of that sort are almost impossible to tabulate. In the type of survey you will get a possibility of defining the problems to work with.

DR. SHIMIZU: I have found out that a greater number of the actual preparation is controlled by the issei cooks and assistants. There are a lot of nisei stewards, since the writing and ordering is done mostly in English. Finding out what type of cooking the issei did before they came here, such as main street dining grease joints, chop suey, cafeteria style--I think that it leads up to a lot of information of the type of food that they are preparing here.

MR. YATSUSHIRO: There ought to be some sort of civil service examination for the cooks.

DR. SHIMIZU: There might be some qualifications that the cooks

should meet to keep his standard of chief cook. What method of procedure should be used to set up the standard which has not been discussed had been usually thought that some method should be allowed to find out if the cook is qualified.

MR. FUKUSHIMA: Was the cooking school started to build up such standards?

DR. SHIMIZU: The cooking school does have some standards but Mr. Best has not kicked people out of the kitchen unless it was the desire of the block to remove any of the cooks. To alleviate shortages of help, he has put in other cooks but the chief cook still remains in the same capacity. When they send over cooks from the cooking school, they work under the chief cook. The cooking school people make the specialties.

DR. LEIGHTON: I think you have to administer the set up in these kitchens. The chief steward, who usually has one assistant in the whole camp, has to look after seventy kitchens. Innumerable problems face the Chief Steward, so it is hard to see exactly what the relationships between the cooks and stewards are. He wouldn't know when a person comes in and complains about the cooks and tells him the food is lousy whether it was a personal or a real gripe

MR. YATSUSHIRO: There are mostly issei cooks in the kitchen which probably means that there are hardly any nisei cooks.

DR. LEIGHTON: There are a number of nisei cooks in the assembly centers.

DR. SHIMIZU: Most of the nisei cooks are from the Salinas Assembly Center. Strange as it may sound, the issei seems to be more of a volunteer group than the nisei group. You would hardly find a nisei who would be willing to go into a hot kitchen of about 140 degrees to cook.

DR. LEIGHTON: Would you like to go over the questions and suggestions that you have for us?

MR. SASAKI: In summarizing our analysis, we found that there was at first a trend for the decreasing amount of food in the kitchen. There was an inconsistency of delivery to the kitchens. There were innumerable reports on the inadequacy of kitchen equipment. Certain food stuff is not agreeable to the Japanese people. Certain food stuffs are unfamiliar to the Japanese cooks--they don't know how to prepare sauerkraut, corn meal, etc. Such food as sauerkraut and shredded wheat are not ordinarily eaten by the Japanese people. Special problems of feeding and types of children food to be served comes up--American versus Japanese food. We found out in our first investigation of these kitchens that the kitchens did not report dissatisfaction but they invariably stated that they did have some--they did have a shift of opinion there and we feel that it was due to the recent publicity. The food commit-

tee of the council surveyed thirty kitchens and talked to them and asked some pertinent questions and they changed their opinions when we went back and interviewed them. For further study--quick survey of the food situation would be a good thing as a result of this recent publicity --we want to know what the reaction of the people is, whether the people are going to be happy or more griped.

DR. LEIGHTON: How would you conduct that?

MR. SASAKI: We haven't discussed it yet.

DR. SHIMIZU: We would like to get it complete in as a short a number of days as possible--have more workers and have a spot representation. We thought we could get a present feeling of the camp if we get a rapid survey over a uniform distributed area.

We have at present six research workers.
DR. LEIGHTON: /If you each did different blocks and each took a meal, you could cover eighteen blocks in one day--three meals in three different blocks.

DR. SHIMIZU: We thought that we could get an opinion of the people over a definite period--put it on a more uniform plan of action.

DR. LEIGHTON: Don't you think it would be a good idea to wait for a little more time to pass, let us say, about October.

DR. SPICER: What effect the investigations that you have in the reactions of the people?

DR. SHIMIZU: We should verify the complaints which came due to the so-called shortage. We heard that the food committee

were bringing out various charges and complaints. The people were becoming rather conscious and critical and had different ideas. The food "steam" has blown over--the people have forgotten about it. We want to know whether the people are still dissatisfied or purely an expression of gripe of general policies of the camp, whether it is still existing.

DR. SPICER: Due to suggestions.

DR. LEIGHTON. It is going to be very hard to get that correlation. The amount of food might have increased. As a matter of fact, I have been told that the sum of money allotted each person has increased. My thought is that it would be more profitable to conduct another survey in October and then compare it with the one you already have conducted to see what the survey would show.

DR. SPICER: I don't see how you can tie it down too closely--tie down the results of the survey. At a certain time, another month or six weeks, take a series or samples of tests and reactions of the groups connected with it and after we have a series of such tests, then make a determination to see what they mean.

DR. LEIGHTON: The next time you make a survey, gather the block manager's ideas. It would be a cross check and if it turned out to be a pretty good correlation, we would come to rely more and more on block managers on some of these questions and I know they are, or some of them are interested

along that craft and profession. What is the block manager's relationship with the kitchen?

MR. YATSUSHIRO: How about the council members?

DR. LEIGHTON: I would like to get the council's report on the food survey.

DR. SHIMIZU: Mr. Sasaki has been trying to get it but the council has not finished with the food survey as yet but are willing now to let us use it.

DR. LEIGHTON: When we conduct the survey in October, use a semi-questionnaire style--everybody using sort of a lead. At that time we can separate the reactions of the issei and the nisei.

MR. SASAKI: In our next survey, we should take note as to where the residents came from,--percentage of rural and urban areas. A survey of the social relationships, such as kitchen personnel to the block manager, effect of the various types of seating arrangement, etc.

DR. LEIGHTON: Social relationships are most of the things that cannot be done on a mass scale but should be done on a few select blocks.

MR. SASAKI: A survey of the background of the cooks--likes and dislikes.

DR. LEIGHTON: Then again it cannot be done on a ^{mass scale--} dietary requirements, detailed menus for analysis.

MR. SASAKI: I know that each kitchen has been instructed by the council to keep a record of the daily menu.

DR. LEIGHTON: It is best to see the council and get some unbiased opinions.

MR. SASAKI: Recommendations for practical application: problems there are more involving sufficiency of food, etc. One person has suggested an earlier hour for children's feeding time.

DR. LEIGHTON: Would you run into a clash with the issei mothers to bring their children?

DR. SHIMIZU: We found where the mothers brought their children into the kitchen fifteen or twenty minutes before the regular time, the children were less distracted by the general noise and confusion. The mothers didn't feel rushed since they had fifteen or twenty minutes longer to eat. They found the children had better appetites and were less likely to stand up and see what the rest of the kitchen were doing. In the rest of the kitchens where this system was used, the children were distracted.

MR. SASAKI: I talked to Dr. Spicer about that and he said that we should investigate the matter more thoroughly. Reserving fruit such as oranges for children to satisfy their dietary necessities in giving them Vitamin C and then they would distribute to the adults if there was an excess.

DR. SHIMIZU: We found one kitchen where they absolutely did not give any citrus fruit to the adults. Only twenty oranges or any fruit were given out each day if the kitchen only received one box--in the case that they did receive another box when there was some already on hand, then they would

give it to the adults.

MR. SASAKI: They have on hand lots of food that the cooks do not know how to prepare for the tables.

DR. LEIGHTON: Do you think the cooking school should make menus so that the stewards could have it to go by?

MR. SASAKI: If these menus were made out, the cooks would throw it aside.

DR. LEIGHTON: If the cooks knew they had to initiate the activity, they would not throw the menu aside.

MR. SASAKI: Stagger the work hours of the warehouse people so that deliveries would be more regular. As is the case now, delivery would be made just before the noon meal on Monday so the food does not arrive in time for the cooks to prepare their food so they have to be content with what little stock they have on hand, namely beans. Comments about the survey: there were three bad features which were that the survey took too long. We feel that we might have been able to cover it in a shorter period of time. The second bad feature was that we did not have a coordinator--we just assembled some things. The third feature was the fact that we did not keep the sayings of the issei and the nisei separate.

DR. LEIGHTON: I think in all our field work, everything we do, always keep in mind what our goal is, what the main hope, what are we trying to find out. It is very simple but we shouldn't ever forget it. That is, we are trying to find

what things make for happiness and a sufficient human living and what things make for dissatisfaction and the bearing of all the information you get we first examine in the light of that. The question itself is so simple, so simple that it is easy to forget it. I have a few random comments to make: you have done an excellent job and I think when we do the next survey, we will do it in a more streamlined fashion as we have learned a great deal from this one. What we have been calling a food survey here is merely a survey of food complaints. That is what it boils down to actually and the qualitative analysis of that point. The only factual one we have is the amount ^{of food stuff} which was delivered to the various kitchens. By the only factual data on food is that what comes from the deliveries which have dropped off in quantity and the notes which you have here, you can properly compile data on what the field workers found during the meal and I think that that would be worth compiling. I think that most of the observers made a complete report as to what they ate in the meal, surroundings, etc. A map could be made up in addition to the chart which would show the kitchen who reported complaints and the actual experience of the field worker when he took a meal there. The possibility of getting sample menus sending out to dietary experts and no need in saying more about that. Using this data we have to compile a three-point scale, that is to group your kitchen in accordance to

whether in taking all factors in consideration such as quality of food and quantity of food, all the various factors work out some way in which you can estimate whether the given kitchen belongs to one or the other group--this is rough--whether you can mark a kitchen as satisfactory considering the physical circumstances, or moderately unsatisfactory or very unsatisfactory.

DR. SPICER: Satisfactory to whom, to the cooks or to the people.

DR. LEIGHTON: Satisfactory in a sense of considering the physical set-up--to the people. It would be full of variation in the way the material (work) was carried out. Then have each block in conjunction with to show the features that are deficient, whether this kitchen belongs in which of the three categories. The question of future surveys--do it more quickly. The data which we have tells very little of how people complain but only hinges on the social relationships--those things we will have to work out in certain specified blocks. Through that I hope eventually that we can answer this question as to what extent is food really the basis for the complaint and what extent along which other heading, such as emotion may be discharged there, and if so, what are the other sources that make the people complain about the food. If 90% of the complaints are from the food, maybe the food is bad, but very often, especially if food is on a minimum standard

but adequate, a good many complaints that have nothing to do with food may come back to the food. Reasons people give in wanting to move are often not the real reasons at all.

MR. FUKUSHIMA: Just lately they have been going to investigate when a application is made. They have three or four in the housing department that are classified as investigators who go over the applications to approve or disapprove the request.

DR. LEIGHTON: That may be of value to us.

MR. FUKUSHIMA: I have already looked into it and have asked them to make a copy for us.

DR. LEIGHTON: File this data away for future reference. I would look it over and make sure that the date and the name of the research worker is on each sheet. And it might be best to file each of these reports by blocks in numerical order and group the final report and also the description of these two conferences, one copy in file and one copy for the meeting journal. Group all general and miscellaneous notes together. In considering the practical use and recommendation, I wonder if you could compile a set of remarks for: (1) a summary of remarks which you might turn over to the council members; (2) one for the stewards; and (3) for the administration. I wouldn't make it very long and don't make too many suggestions. I would boil it down to a very conservative point in giving out opinions, there-

by getting the respect from the community. In all the suggestions, document it very carefully giving evidence why you think this is a good idea. State where your information comes from and some idea as to the qualitative and quantitative basis for which the fact is based on. If you want to draw out those recommendations, I would be glad to go over them with you, the three of us together. Before you file these away, I would go through these maps again. For instance, what does dissatisfaction mean and when you study the maps, it doesn't include just one thing. At some time we should make a chart of the "intake period"--you can get the intake people to give you that information. I want you to do the planning but get the secretarial staff to do the rest. Try to figure out a way in breaking your work down so that you can get that assistance.

DR. SPICER: Work up a tentative questionnaire right now while the survey is fresh in your minds.

DR. LEIGHTON: Will you make out a schedule of activities and plan your block as to the time it will take.

DR. SHIMIZU: Get the most vital questions for all of the research workers.

DR. LEIGHTON: From now, meetings will be held regularly on Tuesdays and Fridays at 8:15 A.M.

BLOCK 31 FOOD SURVEY

I was unable to contact the blockmanager or the Councilman because the former was preparing to leave for the sugar beet fields that night while the latter was away attending some sort of a trial in Seattle. In the absence of them both I dropped in to visit Mrs. Masuda, the wife of the Councilman, who happened to be a rather attractive and extremely aggressive woman in her middle thirties. She was quite vociferous in her condemnation of the mess hall. She particularly disliked the great number of starches served in one meal and cited as a typical example last Sunday's dinner menu which consisted of bologna, noodles, mazegohan, potato salad and bread. She admitted there was enough to eat, but not enough of a variety to be healthful. She also believed that the cooks should be more careful in the preparation of meals -- that the same foods could be served in a more attractive manner. She felt that vegetable salads did not have to be drowned in mayonnaise so that it was difficult for one to distinguish tomatoes from cucumbers or lettuce. She further hoped that a well-trained dietitian could be installed in the mess hall to cater to the needs of children and invalids. She also advocated the feeding of children a little earlier than adults to enable mothers to supervise them.

Later in the day I contacted two young girls, former students at the University of California in Los Angeles. Their complaints coincided rather closely with those of Mrs. Masuda. In addition they wished to know whether there was no priority on rubber as the bologna served in the mess hall tasted like rubber tubing. They had liked wieners in Los Angeles, but after eating them almost

every day for the last three weeks they were beginning to develop diarrhea at the sight of them. They also complained that they were suffering from pimples which they attributed to overabundance of starches and to shortage of fresh fruits and vegetables. If the same items had to be served in monotonous succession they suggested that electric stoves be permitted in their rooms so they could take them home and recook them in whichever fashion they desired. For instance, instead of eating boiled wieners seven times a week, they could take them home and reheat them in soy sauce. If electric stoves could not be used in apartments they advocated their use in the ironing rooms for midnight snacks especially since no one used it in our block.

Mrs. O., a middle-aged woman with a ten year old son thought that cocoa should be served at breakfast for school children especially during cold, wintry mornings. "It's too cruel to let them drink cold milk or hot coffee in the mornings." She also believed that children should be served the "right" kind of snack after school so that they wouldn't stuff themselves with Ritz crackers and soda pops.

Mrs. T., an attractive woman in her early thirties informed me that the food was terrible in the mess hall because the cooks knew that people in the block would not dare to complain. They had made an attempt at one time but gave up when the cooks threatened to quit. She hoped that they could have the family style of serving since she detested the idea of having to face "strangers" at meals. Her husband felt that the block should take up a collection to buy adequate kitchen equipment so that we could have "decent" rice for a change".

Two couples over sixty years of age informed me that they would be well-satisfied if they could have more frequent servings of typically Japanese dishes like misohiru, tempura, and tofu. They also recommended the cutting down of meat and the increasing of vegetables.

Shortly after 5:45 the dinner gong sounded so I entered the mess hall through the front entrance and noticed that the tables were arranged in four long rows running east to west. The first impression was one of untidiness and great confusion. There were no curtains on the windows, the tables were damp and greasy, and unsightly spots covered the floors. Strips of fly paper suspended from the ceiling with innumerable flies adhering to them and the stacks of empty paper cartons in one corner of the room added to the general disorderliness.

The menu consisted of boiled cabbage, boiled pork, lettuce and tomato salad with mayonnaise dressing, bread, grape jam, milk and hot tea. Cabbage and pork appeared on individual plates but the others were served in large bowls on the table. I noticed that many of them scarcely touched their plates and confined themselves to bread and jam. For one thing, the cabbage was excessively overcooked and there was so much mayonnaise on the salad that it was difficult to distinguish tomato from lettuce. Also the pork seemed to be mostly fat. Courteous waiters and waitresses moved about constantly to refill our cups with water.

The children ate with their mothers at a separate table at one end of the room. Apparently the mothers could not discipline their offsprings because much confusion and noise emanated from this quarter. I actually saw two boys fighting in one corner

while three other youngsters raced up and down the aisle shouting rather lustily. In the adult section the people ate hurriedly and quietly. The hasty eating might have been prompted by the fact that due to shortage of china people ate in shifts and the first comers were reluctant in letting the others wait too long for their meals. I noticed that frequently the older people would not wait for serving bowls to be passed to them, but reached across for them letting their long sleeves drop into their neighbors' dishes -- much to the disgust of the Nisei.

After supper I contacted the kitchen crew and learned that aside from china and rice pots the kitchen was adequately equipped.

My general impression was that this was the worst mess hall in the quad. Not only was it the dirtiest but it also served the poorest and most unattractive food in the quad. There was also too much noise and confusion which affected my appetite unfavorably. The people instead of enjoying their meal seemed intent on getting through with it quickly so they could rush out as soon as possible.

(TSUCHIYAMA)

BLOCK 32 FOOD SURVEY

I called at the Block Manager's office in Block 32 shortly after 10:30 to secure permission to eat lunch at his mess hall. He notified me that they had sufficient foods and sufficient variety--"as good as can be expected in a 'concentration camp'." The only complaint he had to voice was that he would like to see the wiener supply decreased. His secretary, an extremely attractive woman in her late twenties, mentioned that as far as she was concerned she had enough to eat but the office had received several complaints from young boys concerning insufficiency of food.

On the way to the mess hall I met Mr. E., a former colleague from the University of California, who lived in that block. He claimed that the amount served at lunch was insufficient and felt that the administration workers were depriving the block members of their rightful variety and hoped that the kitchen would be able to keep up their good menus in the face of shortages. He informed me that there was a distinct difference in the quality of food served at lunch and at supper--American foods being served at noon and Japanese dishes in the evening. He heartily disliked sauerkraut, rutabaga, and Japanese foods especially cooked daikon, and wished that something could be done about it. His friend, Mr. T. who had arrived two weeks ago from the Tanforan Assembly Center, interrupted at this point to say that he should be thankful of the food they served here. "You should have seen the slop they fed us at Tanforan!"

After leaving them I proceeded to the mess hall and was received by Mr. Toda, the head chef, and Mrs. Hirata, one of the instructors in the cooking school. They informed me that lately no complaints concerning food reached them but up to several weeks ago a distinctly hostile feeling could be sensed against the administrative workers on the part of block residents who felt that they were being deprived of their share. They admitted that at that time the kitchen did not have sufficient food to give them second helpings. With the coming of Mr. Stults the food supply became more abundant and with a correction being made for the extra load taken at lunchtime complaints have ceased. They mentioned that approximately 600 to 650 people ate lunch there regularly and about 150 late workers had to be fed after supper. They also told me that for the benefit of the Issei they served a Japanese meal at suppertime but many Nisei "crabbed" about it. With reference to kitchen equipment they assured me they were adequately stocked but needed more china and silver. At present they ate in shifts: children and administration workers (in separate wing) at 11:30 and the rest of the block residents at 12:00.

At 11:30 I sat in a corner of the mess hall and watched sixty to seventy pre-school and school children eat their meal with their parents. Tables were arranged family style and I noticed that each table boasted a platter of steak and string beans, a salad bowl consisting of tomatoes, lettuce and cucumber

attractively arranged, two large bowls of baked potatoes, two quarts of milk, a small dish of grape jam and a bottle of tomato ketchup. The empty dinner plates and silver appeared unusually clean. The little children seemed well-behaved and ate quietly beside their parents. While waiting for the adult group to enter I looked about the dining room and noticed there were no curtains on the windows. The room, however, gave the impression of a well-scrubbed look and the tables were clean and freshly varnished.

The tables for adults were set in identical fashion with those of ^{children} ~~adults~~. Due to shortage of china several types of dinner plates were utilized--the extremes ranging from a large platter to a saucer. The block manager stood at the door to prevent outsiders from crashing in and direct seating. Apparently everyone had enough to eat since waitresses kept on replenishing supplies. Those on our table received three servings of steak--probably an exception since the third time it was due to the efforts of Mr. Toda, the head chef, who came around to inquire whether I had enough to eat and adding as a parting shot, "I want you to eat as much as you can so you will give a good write-up of my mess hall." The boys sitting at my table informed me that the food in this mess hall was generally good but today's menu was an exceptionally good one.

General Impression: I was convinced that Block 32 had the best mess hall in the quad. It rivalled Block 17 in cleanliness but the food was definitely much better. It also surpassed ~~passed~~ all others in the attractive way in which food was served.

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Vegetables had the appearing of being cooked just right--the string beans, for instance, still retained their shape and green color and did not exhibit the messy mashed look of other kitchens.

(TT)

BLOCK 17 FOOD SURVEY

Shortly after 10: 00 A.M. I arrived at the block manager's office in Block 17 to secure permission to eat lunch in his mess hall that day. The block manager was not present, but his assistant, a quiet chap in his early thirties, gave me a pass and on invitation proceeded to air his grievances against the food situation in Poston. He informed me that sufficient food was served in his mess hall, but there was scarcely any variation in the menus so that meals were rather tiresome affairs. He particularly desired to have the sausage and bologna supply decreased immediately and the vegetable and fruit supply increased. He also felt that desserts should be served more frequently, especially, jello which could be made without much trouble by the kitchen personnel. He hoped that with the coming of winter the breakfast hour could be changed from 7:00 to 7:30 since it was so difficult to get up in the dark. During the course of the conversation I learned that he also represented his block as councilman.

Since it was still too early for lunch I visited Mrs. K., a Los Angeles acquaintance, who had been transferred here from the Santa Anita Assembly Center only a few weeks ago. She was famous there as "the number one squawker" so whenever an unusual incident occurred I had relied on her to furnish me with the most exaggerated and distorted version. Hence it was not purely an accident that I selected her as one of my middle-aged informants. in the food survey of Block 17. Mrs. K. was especially indignant at the monotonous repetition of menus day after day. If noodles were served at the beginning of the week she

could predict with certainty that noodles would be served at least five times that week, and the same applied to other foods particularly sausage and bologna. The repetition according to her was "not even funny". She admitted that she had more food to eat than at Santa Anita, but it was not filling because "it won't go down my throat. I have to shove it down with a smelly fork." She attributed her bad complexion to shortage of fresh vegetables and fruits. She maintained: "At my age (45) pimples should not be coming out. They must be due to the rotten food they serve here." To support her theory she told me of a girl she had encountered in the shower room covered with plaster on her legs and arms. On inquiry she had learned that the plaster had been placed by the doctor to cover boils which had broken out from insufficiency of fresh fruits and vegetables. She further informed me that she craved desserts which were rarely served. "If other mess halls can have bacon and eggs for breakfast and cakes and pies for dinner, why can't we? I haven't seen an egg for over a week!"

With reference to the kitchen crew Mrs. K. was convinced that the chef had no previous cooking experience. She complained bitterly of his boiling everything. Meat which could be roasted, fried or broiled was according to her invariably boiled. She was contemplating taking her priceless ajinomoto to the table to season her food else she would "starve to death". She also objected vehemently to the individual style of serving feeling that the family style would solve the problem of having to sit with complete strangers, especially in her block where the dominant Salinas group resented people from Santa Anita. The waitresses, however, were more courteous than those at Santa Anita.

Mr. K., a soft-spoken and pleasant man of about sixty-five who had been listening to his wife's tirade with quiet amusement interrupted at this point to inform me that he would be well-satisfied if they would serve Japanese foods, especially miso-shiru, more frequently. In this he received support from Mrs. K's father, aged 75, and her mother, aged 72.

Since it was still too early for lunch I wandered around the block and came upon a Nisei woman in her middle thirties sunning herself on the porch. She told me that she had three children, aged 11, 8, and 4, and was encountering great difficulty in making them eat since they were unaccustomed to the type of food served here. Whenever bologna or sausages were served they stubbornly refused to ^{consume} ~~consume~~ them so she was forced to buy substitutes at the canteen to feed them. She fully realized that there were not adequate substitutes and greatly feared that her children's health might be impaired especially since all of them had lost several pounds since coming here. She also lamented the fact that it was practically impossible for her to inculcate good manners in her children when the surrounding country people from the Salinas Assembly Center evinced no interest in such matters. She hoped that more milk would be served in the mess hall for general consumption. At present she refrained from drinking any for fear of depriving children of their share.

The lunch gong sounded about this time so I accompanied her and her three children who had returned from school to the mess hall. I noticed individual servings on four long tables running east and west. There was no special section for the children so we all ate together. The majority of the block residents

appeared to be young with obly a sprinkling of older Issei. On each plate rested a slice of fried ham and four slices of raw tomatoes, rice, and takuan appeared in large serving bowls from which individuals helped themselves to the amount they desired. The food appeared clean and appetizing--quite a contrast from what I had expected after caversing with Mrs. K. Many of the people around me expressed surprise on seeing ham and takuan on the table. "The first ham in two weeks and the first home-made takuan since coming to camp "they reminded me. Everyone appeared to be enjoying his meal immensely. I was especially interested in watching a middle-aged man sitting across from me who was accompanied by four children, one of them only about a year old. The children stuck their fingers into the plates and seemed quite oblivious to the presence of silver. On my left two children -- approximately three and four years of age -- kept hopping up and down on the bench and then running off to visit their friends at another table. Their parents kept on eating and made no attempt to discipline them. I noticed that many of the older Issei seemed ill at ease in their use of knives and forks--in many cases they preferred to pick up the ham with their fingers. Apparently they had been accustomed to using chopsticks and were not yet quite at home with their new acquisition. Most of them also ate their rice out of cereal bowls which had been placed on the table as a substitute for tea cups. An old woman near me expressed great satisfaction with her ocha-zuke (rice soaked in hot tea eaten with pickled vegetables) and encouraged me to try it. She reminded me that rice always tasted better when eaten out of rice bowls. Most of the children left

their tomatoes untouched and I noticed that some rice and takuan still remained in the serving bowls after the meal was over. Milk and water were served by courteous waitresses who made a round of the tables to replenish the supply. Except for the absence of serving spoons there seemed to be enough silverware in the mess hall. Water, as I mentioned before, was served in cereal bowls due to the shortage of tea cups.

After lunch I cornered the steward and the chef in the dining room and explained my mission to them. They were pathetically eager to tell their woes. The steward appeared to be extremely conscientious Nisei in his late twenties while the chef was a retiring Issei in his middle forties. The latter spoke no English so most of the conversation had to be conducted in Japanese. Their chief worry seemed to be the inadequacy of kitchen equipment. The greatest need at the moment was huge pots for cooking rice, preferably made of heavy aluminum. They claimed that the dish pans now being utilized were rusty at the bottom and they felt it was unsanitary to cook rice in them. They also suffered from shortage of china, especially tea cups. At that point they escorted me into the kitchen and pointed out a stove floor which appeared to be in danger of collapsing at any moment. For the safety of the kitchen personnel they urged that something be done about it. They also expressed a desire for a larger ice box since the present one was too small to take care of all the perishables sent over by the warehouse. At the Salinas Assembly Center from which they had been transferred they contended that 50 cents had been allotted for food for each individual daily. If an assembly center could receive only 37¢. When I told them that I had heard that the allotment had been increased to

to 40 or 42¢, the steward claimed that there were 270 residents in his block and at the rate of 40¢ a head it would amount to \$108 daily, but he was convinced that all of that amount was not being expended on food and that in all probability someone was making a profit somewhere. He maintained that the food situation improved noticeably with the arrival of Stults, especially in the quantity of food sent to his mess hall.

The steward went on bitterly to complain that he made out a requisition daily as a formality, but saw no utility in doing it since the warehouse sent only what they had on hand and not what had been requisitioned. Instead of sending things they did not want like sauerkraut, shredded wheat, corn meal, lamb and beef hearts, he felt that the money should be expended on ham, bacon, eggs, etc. Furthermore, instead of paying \$100 for a barrel of takuan as reported, why not make the tsukemono in the mess halls and spend that amount on more worthwhile articles? When I inquired as to the fate of complaints I was informed that the kitchen personnel either complained directly to Mr. Stults or through the block manager.

With reference to sanitation in the kitchen, the steward suggested that the government furnish gloves and uniforms to the kitchen personnel. He also desired a larger allotment of soap and disinfectant for washing dishes. He maintained that hot water and soap were not sufficient in cleaning china and silverware. Furthermore, in the inspection tour of mess halls made by the Department of Public Health two weeks ago he claimed that Dr. Kawaichi made only a cursory study of the hands and heart. The kitchen personnel, as well as the block residents were convinced that the inspection was not thorough enough.

Toward the end of the interview we were joined by Mr. Shigemi, the block manager, who had dropped in to confer with the steward. He appeared to be a lady's man and made some comment to the effect that if he had known that a beautiful lady was coming to see him he'd have chained himself to his office that morning. Upon learning the nature of my study he informed me that he wished something could be done, to initiate the regular distribution of food from the warehouse to prevent the flooding of mess halls with perishables at times and the sending of none on other occasions. He would also like to see desserts more frequently, especially ice cream. At this point the cook interrupted to say that a great quantity of flour had been accumulating in the warehouse but there was not enough sugar to make desserts.

Impressions:

My general impression was that the kitchen and mess hall were quite satisfactory. There were crisp, flowered curtains on the windows and the floors were spic and span. The tables were freshly varnished and the sink appeared cleanest of the four mess halls in the quad. I sensed a ^{fraternal} ~~fr~~ / ~~small~~ feeling among the kitchen crew and gained the impression that they took great pride in keeping the mess hall clean and attractive. It was also the only block in the quad with a complaint box to receive complaints and suggestions for the improvement of the mess hall.

(TSUCHIYAMA)

10-8-42

BLOCK 18 FOOD SURVEY

I went over to the block manager's office about four in the afternoon and explained the nature of my study to him. He was a sour-looking individual about 35 years of age and it was extremely difficult to establish rapport with him. I could not go beyond getting permission from him to eat in the mess hall and finding out that he had no complaints to make concerning the food situation.

On the way to the mess hall I encountered George Huira, the councilman of the block and an old friend from Northern California. He invited me to his home and introduced me to his wife and a woman friend from Camp 3 who was visiting them. He stated that the food served in the mess hall was satisfactory but did not suit him because he was very fastidious as to the way it was prepared. He strongly felt that something should be done about improving the children's diet. At the moment they were eating with their parents and their food did not differ materially from those of adults. About that time the dinner gong sounded so I accompanied the Huira family to the mess hall. Since meals were served cafeteria style we were forced to wait in line for about ten minutes before we were waited upon. I noticed that there were no curtains on the windows and there were ugly water spots on the floor. The tables were arranged in four long rows from east to west and did not appear so clean as those in Block 17.

Menu:

Each individual plate held two slices of bologna laid in a nest of lettuce leaves, a small slice of roast beef, and boiled cabbage. On the table were placed large bowls of rice, tsukemono and boiled spinach, a small dish of grape jam, a small bowl of dried figs, and an apple for each individual. I noticed that bread

was served in small plates rather than by loaves as in most mess halls. The majority of the people appeared to be adults with a sprinkling of children. Most of the Issei left their bologna untouched but youngsters asked for second helpings to make sandwiches to take home. A young school-age girl sitting across from me made three such sandwiches. When I inquired whether she liked bologna that much she laughingly replied: "No, but I get hungry before bedtime". I noticed that George left his untouched and when I commented on it he claimed that they had been having a deluge of wieners and bologna for the last few days and his stomach became upset at the sight of them. A young woman of twenty-five or so sitting next to me claimed that the food served here was not the stuff she had been accustomed to but it had improved considerably since the middle of July when she was served only rice and boiled Poston spinach with soy sauce or canned pork and beans and nothing else.

Since there was no section for children, they ate with their parents. George informed me that originally a table had been reserved for them with a dietician in constant attendance but since they could not receive the cooperation of the mothers they quit one by one and after the fourth dietician let the plan was abandoned and the children were compelled to eat with their parents. They seemed well-behaved and ate quietly beside their parents. The waitresses who served us milk^k or tea appeared very courteous and were quick to satisfy our needs. Since the kitchen staff looked very busy I decided to return the following day to interview them.

Shortly after nine the next morning I called upon the steward

and chef and explained my mission to them. The steward was a strong aggressive-looking individual in his early thirties while the chef was a shy, pleasant sort of fellow in his late twenties. The steward informed me that the chef had considerable experience as a cook having served as a cook in the Salinas Assembly Center and as chef for the millionaire Jules family of San Francisco in Pre-evacuation days. With reference to complaints the steward maintained that block members had ceased to complain about the food situation after he announced in a block council meeting a month ago that all complaints had to be addressed to him and that he would not tolerate grumbling among themselves. As far as kitchen equipment was concerned they needed more china, tablespoons, teaspoons, rice pots and baking pans. At present the same drip pans were being utilized for roasting and baking but they were not enough so that cooking had to be done in two batches -- and unfortunate waste of oil according to him. He admitted he had ordered a half dozen baking pans from San Francisco with block donations but could not get them. He, however, proudly displayed three butcher knives that he was able to procure with block donations.

With the coming of Mr. Stults the steward claimed that they have had a sufficient food supply. He stated that they attempt to use as much fresh vegetables and fruits as possible to save the canned goods in their warehouse for emergencies. I noticed a large supply of tomato sauce, pickles, hams, etc. on the shelves. He also informed me that the cafeteria style of serving was well-liked by the block residents.

The cook who had remained a silent participant in the interview up to this point interrupted to tell me that he felt ashamed of the fact that the food he was serving his people was not up to standard. He favored the idea of balanced meals very strongly and

attempted to include as many vitamin -- yielding foods as possible. With more adequate kitchen equipment and decent stoves he was certain he could improve the food situation tremendously. Having been a cook for an American family for a number of years he naturally favored American dishes. Japanese meals were served only about three times a week but tsukemono and rice appeared on the table daily. Dessert was served at least once a day, frequently twice. He laughingly remarked that at one time he served doughnuts for breakfast, pudding for lunch, and cake for supper.

General Impression:

The kitchen and dining room did not appear as clean or attractive as in block 17. However, there appeared to be enough food and sufficient variety to satisfy the block residents. The kitchen help were pleasant and friendly.

(T. Tsuchiyama)

KITCHEN REGULATIONS

1. The Chef in all the Kitchens are responsible for keeping harmony between the kitchen crew and the residents of their respective block; by supervising the preparation of a balanced diet to all of the people. He is also responsible for the foodstuff and the equipment in the kitchens. He must see to it that all the foodstuff is served to the people of the block equally, and he also must supervise the upkeep of all the equipment in the kitchen.
2. The storekeeper must be responsible for all foodstuff and equipment that comes into the kitchen. He must take the responsibility of signing for all merchandise received and report any mishandling of food or short weight. It will be his duty to see that the chief cook is adequately supplied with whatever the cooks need to feed a balanced diet consistent with delivery. He must keep inventory on all merchandise on hand in kitchen and record same on regular form. The cooperation of the storekeeper and the Chief cook is very essential.
3. The storeroom must be locked at all times when the kitchen is not in operation.
4. The storeroom is open to the storekeeper, Chief cook and the dietitians only, except to some other authorized person.
5. The kitchen itself must be closed and locked when not in process of preparing regular meals.
6. The Fireman and nightwatch-man's duty will be to make periodical inspection of the mess hall after closing hours and light the stove in the mornings.
7. All foodstuff must be taken out over the counter only.
8. No mess hall equipment shall be taken out of the premises without permission from Chief cook or Storekeeper (responsible party)
9. The dietitian with the cooperation of the storekeeper and the Chef shall prepare meals for people who must have special diet.
10. All memos and notices sent to the kitchens must be put on the Bulletin board in the dining room.

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QUESTIONNAIRE ON FOOD SURVEY *****

I. Persons whose attitude should be determined:

1. Chef or steward
2. Block manager
3. Older man
4. Older woman
5. Younger man
6. Younger woman
7. Councilman

II. Attitudes which should be noted:

1. Quantity of food
2. Variety of food *on a*
3. Style of service
4. Children's food
5. Kitchen and dining room equipment

III. Observations to be made by observer:

1. Menu of meal eaten
2. Style of service
3. Quantity of food
4. Table arrangement
5. Behavior of kitchen staff

- Note: (1) Effort should be made to remember the individual whose attitude is noted i.e., the chef, block manager, older man, etc. in writing the report.
- (2) Give your own general impressions and classify the dining halls, meals, etc. in these groups, good, fair, bad.

Oct. 8, 1942

Food Survey Block 13 (Delano)

Purpose:

A food survey has been conducted about two months ago and various criticisms and suggestions had been presented to the Bureau of Sociological Research. Today a survey of the mess hall and personnel has been conducted to see whether any improvements have been made. A survey of all the mess halls will be conducted in two days. The last survey did not include all the kitchens and the survey was conducted in a months period. The two day survey will serve as a sound bases as to what type of menu will be served within the two days. Will the menu be similar with the rest of the mess hall?

I walked into the Block Manager's office and asked for Mr. Joe Nishimoto, block manager of 13. Mr. Nishimoto was not in so the assistant manager supplied me the information. I asked him for the names of Isseis who I could interview, and he gave me the following: Issei Advisory Board, Mr. Sagara, Mr. Yamaguchi; Issei mothers, Mrs. Yano and Muramoto (Riverside), and the Nisei mothers, Mrs. Miwa and Sakoguchi.

The assistant manager convinced me that the people are satisfied with the food that was served. There are plenty of vegetables, fruits, and milk. There should be no reason for complaints. I asked the secretary and she, also agreed with the assistant manager. I wanted to meet the chef and the steward before the dinner bell rang; so I asked the assistant to introduce me to the party I'm going to interview.

I walked into the kitchen and saw ^a group of Nisei girls working very industriously. Some were making salads and others were setting the tables. The chef was very nice about informing and suggesting improvements of the kitchen. The personnel composed mostly of Niseis. The chef was the only Issei. The chef reminded me that there were 281 people and 60 of them were under 12 years old.

This mess hall may be regarded as one of the larger kitchen in Camp. I have been informed the kitchen are now divided into 3 classes; large, medium, and small.

Chef:

The chef releived me when he said, " The people don't complain and there's ample stock for everybody, but I would like to have a little more cooking utensils. I need a can opener and some scouring pads. The steel wool is expensive and hard on the hands. I would like to have a large sieve, the one I'm using is made out of screen and is very difficult to use. It takes too much time for the cooks to sift the food."

I've been informed that the chef have been cooking for an American home and excels in pastries. The cook told me he tries to balance one Oriental and American dishes. I noticed in between the barracks the people have planted vegetable greens which supplies the kitchen most of the time.

Steward:

"The mothers have been complaining about the shortage of Pet milk, and I wish something could be done about it." The above quotations comes mostly from the Nisei mothers. "The mothers have free usage of the food and stoves after cooking hours. In this way the mother can prepare special diets." The store room clerk happen to pass by the Steward and mentioned that some of the milk was missing from the box. The stock room clerk kept himself busy clearing out the vegetable and we, the Steward and myself, resumed our conversation.

"There is a definite shortage on China ware and some of the children and adult are served with saucers." In the morning, cafeteria style is used and during lunch and supper the family style is used. "The people don't come on time; with the cafeterial style the food remain hot and the people are pleased with the system. There are so many children in this block that 1½ row is reserved for

them."

The waitress wash the dish rags but the cook have to wash his own apron and caps. A janitor was appointed to sweep and mop the floor. The school children that were employed in the kitchen made arrangements to work full time and attend the school. There were few that couldn't make the arrangement, and were taken off the pay roll.

The menu for today's lunch was hash, boiled turnips, lettuce and tomatoes salad, bread, butter, tea, milk, and ice water. There wasn't any special menu for the small children and pregnant mothers. I overheard some comments by young Nisei mothers that the food was too greasy or starchy.

Issei mothers:

I interviewed a lady from Delano and from what I hear she was very active in the women's federation of her block. I've noticed that the mothers were very cooperative and when I entered the kitchen after lunch I saw about 25 women making "manju", Japanese Sweet Cake, for the people of the block. This was to be served at supper. Mrs. Y., the lady I interviewed, was in the kitchen and she said, "The people of this block are pleased with the food that was served, and whatever we receive over this we should show our gratitude and stop complaining. " It was pleasing to hear such good news, and I asked her whether it was her personal feeling or was it the general expression, and she replied without hesitation, "That's the general feeling of the ladies I have contacted with."

I interviewed Mr. and Mrs. M. from Bakersfield and they told me, "There must be some measures taken to improve the sanitation in the kitchen. " The wife, a young Nisei mother, said, "There's ample vegetables for my sick mother, but I have ^a difficult time cooking a special diet for her." Mr. M. related an

example how unsanitary some of the cups were. "I know a case where a boy was about to drink his cup of coffee, and all of a sudden the boy put the cup down and asked for another. After examining the cup there was lipstick mark left on the cup." Just a little carelessness can mean a lot to the community and mainly, it's not sanitary and secondly it doesn't look good.

Impression:

I felt the personnel in 13 was very industrious, but slightly sloppy. It could be a little more sanitary. The method of serving was very good-- quick service and lots to eat. There was a definite shortage of dishes. The large population makes it difficult for the cooks to satisfy each and every one in the mess hall. I conclude this survey with the recommendation that this kitchen be classified under good.

(G. Y.)

10/7/42

BLOCK #6 FOOD SURVEY

I first went into the office of the block manager, Paul Higashi, and introduced myself. He expressed his willingness to help me in my food survey. His first statement was that there was no complaints in that block about the food. He said that he always sits with a group of boys and that there is plenty of food. Sometimes they have five servings a piece. Everyone sits where they please except the children, who have tables reserved for them. Those up to ten years sit with their parents and have milk and dessert; otherwise, the same menu as of the other people. The old people also have a special table and have the same extras as the childrens. He said that the variety is satisfactory and that they have a pretty good cook. The curtains in the mess hall are supplied from the block funds. They collected money from all the people in the block and are using these funds now. With them they bought a cooler for the kitchen and a few nights ago they had a party for the boys, who were leaving for work, serving icecream and cookies. Next I went to the kitchen and asked for the stewardess, who was Miss Kinuko Toke. She is a young girl of about 19. She told me that there had been a man steward but he was so bossy the kids didn't like him. He realized that he was not liked so he quit. She said that the boys, the dish washers, bossed her around and tells her what to do because they really know better than she does, but she can take it because she knows them well and they are all friends. She said that they have plenty of food. Everyone gets enough. Occasionally they don't cook quite enough of one thing but usually there is a lot. They have plenty of silverware and dishes except there are not enough plates. In the evening they fill in with pie plates. The shortage is not on account of breakage because they don't break things much. If someone does break something, he is very much embarrassed. They have Japanese food often such as chow-mein admitting that some were Chinese dishes. I asked if they hadn't had a lot of hot dogs and she

said that they had. If they had many more hot dogs complaints would start coming. She said that they serve family style because there is less waste that way. Also it can be served hotter. She doesn't know why cafeteria style causes waste. People do not eat in family groups. She thinks it works better as it is. She thinks the parents are satisfied with the food for the children. They have plenty of milk. Here they have three tables for children and other places there are more. She said that in this mess hall there are less people at noon than at night. The people who work in the administration eat at Block #32. They have ten in the kitchen crew but not all of them are there at every meal because some are going to school. This causes some difficulty. The chef is a good cook, a good sport, and a lot of fun. On this account things goes well. Yesterday they had creamed cod fish for breakfast and it all came back untouched because people just don't like cod fish. The floor gets mopped twice a day by two janitors and she thinks it's a great improvement over the crew's messy way of doing it. She watched carefully while the girls cleaned off the table.

Miss Kote took me over to Miss Tsukao and asked her to take me to lunch. Miss Tsukao was a welfare worker in Los Angeles for sixteen years. In coming here in June, she started to work with Miss Findley and worked until August 1. She gave up her work at that time because she herself was so upset she did not feel she could do a good job. She had also done court interpreting in Los Angeles. I asked her about food. She said it was good; better than what was expected. Her one criticism is that there is too much starch, but she realizes those who do manual labor need something that will stay with them. She spoke of not drinking milk for a while and then starting again and it became more plentiful. It gave her gas and she wonders if there is something wrong with the milk. In connection with the children, she felt that the food was alright but often the children didn't eat on account of the excitement of many people. She had seen mothers carry things home to feed the children at home. She said

the people like to eat wherever they want to and not in families. What she misses most in the meals are desserts. She keeps a supply of cookies at home. Since school started they have had breakfast at 6:45 to 7:20 so that the kids could get off to go to school. After lunch I caught the councilman on the way to council meeting. (George Ogata) I explained my mission to him and his immediate reaction was that there was no complaints. He said that it was a good block, people are "volunteers" and eat what they get without saying very much. Now there is plenty of food but there wasn't before. They are getting enough varieties but when I mentioned wieners, he made ^a grimace. I asked about the seating. He said that people like to sit wherever they please. That's how people in the block get acquainted with each other. He knows many faces but not the names. When he sits by someone he draws them out in conversation and finds out their name. The people like to be able to do that. He feels that the food is satisfactory for the children but some modern mothers, such as his wife, would like to have vegetables and cook them in the way they please for their babies. This is hard to do but some manage it sometimes. He has heard no complaints from the people on the shortage of kitchen equipment. They are short of plates but fill in with pie tins. He said the breakfast are not too good, but people do not care very much about breakfast anyway. The cook is pretty good. He said on the whole everything has gone well. If any thing comes up, he will come and tell me about it.

The menu at noon was roast beef (which many people said was tougher than usual), boiled potatoes, creamed turnips, tomato-cucumber-lettuce-raddish salad, plenty of bread, butter, and grape jam, and milk. Cabbage was offered by a waitress but few took it. The general impression of the dining room was of quietness and satisfaction. Many seem to linger over their meal. The tables for the children were completely set. For the adults everything was on except

silverware and plates which one had to carry from a table next to the door. They had family service with heaping servings; dishes on the table which were replenished when necessary. The tables were arranged north and south crosswise, two together. Those to the south had to be filled first with eight to a table. The kitchen staff worked quickly and quietly. They were through soon after the meal and seemed to have things efficiently organized. The curtains, the cleanliness, and general feeling of satisfaction together with a good lunch made it a pleasant visit.

(R. B. S.)

BLOCK 2 FOOD SURVEY

Block 2 happens to be the block in which I live and consequently I was able to get quite a scope of opinions. The block-manager said he was getting an abundance of material and the food situation was at the present not a problem. However, his chief concern seems to be the lowering of the classification of his block from B to C. This occurred due to the exodus of workers from the block to work in the fields of Nebraska and Colorado. However, to date it hadn't affected the supply to any great extent due to this drop in classification. Talking to the Councilman he made a very interesting remark, "The food is so good here that I begin to wonder if there's a catch in it. Why I never ate such good meals myself even on the outside." He believes that the food served here was better on the average and more ample than the majority of the people in the blocks were accustomed to having even in their homes. Talking to the younger element of the block, they were as a whole very well satisfied with the food situation at present. There were no complaints whatever either in regards to quality or variety. The younger mothers, however, are somewhat concerned about the food in regards to their infants and younger children. There was no special consideration made for this group. Consequently the food being prepared for adult consumption did not serve the needs of the younger children. They themselves were satisfied, but wished that something could be done for their infants. The older element were also very well satisfied with the food served. It might be appropriate at this time to mention what occurred in the last food shortage of August the first. The block

was so concerned of the food shortage that a special meeting was held. As a result of this the entire free area around the barracks was put under cultivation. The seeds were bought by the block people through an assessment of \$1 per family. The actual labor of preparing the land was done by the help of the entire block. Four men were chosen as gardeners and they took on the task of watering and caring for the farm. As the results of this we had ample supply of green vegetables, in fact, so much that we have given our excess to neighboring blocks. The food in our mess hall is served in family style. Seating arrangements are definite, intending to keep the family unit intact. In talking to the steward and to the chief cook, both of them contended that they were getting ample supplies and enough variety to feed the people adequately. They believed, however, that this was due to a great measure to the vegetables which they had grown in their own block. As far as kitchen equipment and dining room equipment except having a shortage of a few plates and cups. It was fairly satisfactory. Again the lack of certain utensils and silverware had been corrected by purchases of such from donations from the members of the block. The kitchen staff had recently been converted from a large number of younger element to older women and men. This had to take place due to the younger element having to attend school. The block council thought that this was a good move because the older women were more careful in handling of the breakables, especially china-ware. In my opinion and from the impressions I have received from those that I associate with in the block I would consider this block as a very good block and I give as

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an example of a breakfast we had this morning, we were served a slice of casaba as our fruit, a bowl of oat meal, two slices of French toast with butter and syrup, fried potatoes, coffee or water, and milk for the children. I may mention at this point that during the recent week we have been receiving an abundance of meat, in fact, the cook claims that they get so much that it is almost impossible to keep it all in the ice box. The supply of wieners and bologna was so large that the block held two wienie bakes aside from the regular meals in order to consume the meat before it spoiled and you can hear comments of the fact that they were receiving an ample or an over supply of meat by some of the members of the block.

(TS)

BLOCK 44 FOOD SURVEY

I went over to Block 44 for evening meal. I arrived after 5:30 and went directly to the kitchen where I introduced myself to the chef and engaged him in conversation about the conditions. Chef: I never had any experience cooking. Neither did any of the fellows working in here, but we have learned a lot and I guess we are getting along pretty good. The food is sure a lot better than it used to be. We haven't had any shortage of food here for a long time. We have been getting beef here lately. Sometimes it seems like we get more bologna than we need, but I guess that's all right. The chief trouble we have around this kitchen is that we don't have any dishes. It seems like we haven't got any new ones since we started. We don't have any cups. You notice that when people come in they have to take those bowls off the tables and use them to drink tea out of. They sure don't like the tea we are getting now. You just wait. There will hardly be anyone who will take it. They all drink water or milk. That's because it's that black tea that nobody likes. A couple of times we had some green tea. Everybody goes for that. I guess you won't be able to eat this food. It probably won't agree with you. It's Japanese style tonight, but you're welcome to what we got. This napa is from our own garden. You just put it in pans with a little salt on it and make pickles out of it. Just let it stand over night. The people sure go that. They figure that if they have a little pickled stuff some rice, they have a good meal, but I have to serve a lot of rice an style too because the people that were brought up

here have to have their steaks and their potatoes so I just change around and fix it up one way this time and one way the other time. My stoves have been holding up all right. The only thing I need around this kitchen is a couple of egg beaters. Of course there are a lot of things I should have, but I could get along if I had egg beaters.

I asked about the service for the children. He said: No, it seems like the people in this block don't want anything different for the "kids". We just try to make it all so that the "kids" get the same things as the others. Then he introduced me to a young girl standing at the kitchen table calling her "sort of a dietician or something". She explained that she was making up milk formulas for the babies of the block. She added that there is plenty of milk now and plenty of food and she thought that everyone was very happy about how the chef was doing things.

Councilman: Mr. Murakami, the councilman, came up to me as I had eaten and we talked for a time. He said: I don't know much about kitchen conditions; I just never come into the kitchen. Everything is going along fine. We got plenty of things to eat now. The young fellows who are working hard don't have any protests the way they used to. Now we are beginning to use our vegetables and they help some, especially for the old people who like them fixed up Japanese style. I guess the only real trouble we got around this block is the mosquitoes. That's the only sort of complaint I report. We have thirty-five people working in this kitchen and they seem to get along fine with each other.

Menu: The evening meal consisted of chop suey, contain-

ing large pieces of Beef, onions and some other vegetables which I couldn't identify; pickled napa; rice, bread, string beans, quart of milk on each table; black tea; jam, no butter; a hash of ham and diced potatoes, and strawberry jello. There was a shortage of spoons, there being only one or two to a table, no knives, and no cups.

There were no curtains on the windows and no flowers or other ornament about the mess hall. It was moderately clean, but considerably less so than the mess hall of Block 43. The family groups ate at assigned tables and the food was placed on the tables before the came in in large serving bowls. There was an over abundance of food. The dishes of rice and chop suey were heaped high and there was a great deal of everything left over after the meal with the exception of the jello which was pretty well cleaned up.

Impression of the observer: My impression of this mess hall was that it was slightly less pleasant and attractive than Mess Hall 43, but the food was extremely well-cooked and very abundant and the kitchen crew was cooperative and friendly with the people. The people didn't seem to linger as they had at Block 43, but rushed out rather quickly. I would rate the kitchen as moderately satisfactory.

(EHS)

BLOCK 19 FOOD SURVEY

I was drafted into this job of surveying the food situation of my block against my will and consented to do it against my better judgment. Sunday morning about 10:00 A.M. the chief steward came around and requested all mothers without babies or small children to come and help prepare the noon lunch. Mother was busy so I consented to take her place as I thought this was a very good opportunity to start my survey.

Two ladies from the next apartment and I entered the kitchen from the employees entrance on the east side of the mess hall. My first impression was that this was a confusion of orders, noise, and people and the idea that I had no business being there as I would be in the way as the chief cook and his crew hurried back and forth tending to their individual chores. However, he greeted us with a smile and asked us to slice a panful of fish into small pieces to be used in the salad and the "mase-gohan" which we were to have for lunch. After we had completed this he put us to work slicing cucumbers for the salad which was easily accomplished by a mechanical slicer which during the course of my conversation with him I found that he had personally brought from back home to use in the block mess hall. In fact he had brought all his kitchen equipment along and was using them here for the benefit of the block. He was formerly cooking in a private home in Alameda and due to the war had to evacuate. He is here in Boston because he had returned to Bakersfield, his home town and had evacuated with his friends to this relocation center. As far as things are concerned at present he has no complaints to make as we have been getting all the vegetables, meats, and groceries that the block needs. The people are satisfied with his cooking and with him. Now that the weather is getting cool he is not bothered by the heat.

The blockmanager of this block was formerly assistant blockmanager

and took over the job of blockmanager only a month ago. He has made a great many improvements in the last month and in my estimation our block is one of the neatest blocks in this camp. In his opinion there is nothing to complain about in regard to the food situation at the present. They have been getting all the food they want and a great variety. The vegetables in the garden plot of the block have begun to produce and we have an abundance of green vegetables. They have dug a cellar under the store room where they keep all the vegetables and fruits and the pickled vegetables.

In the opinion of an elderly man and woman they having nothing to complain about at present as they are satisfied as long as they can get their rice, tsukemono, and tea at least twice a day.

The younger people are satisfied with the present food condition although they express the feeling that they don't think this will keep. The food have been too good. The younger women are worried about gaining weight, and some are thinking of going on a diet. The younger men on the other hand say, "Eat while you can because this won't keep up."

Nothing special is prepared for the children except for perhaps dessert. They eat a special table with the older men and women, pregnant women, and nursing mothers.

As far as the dining room and kitchen equipment are concerned they are satisfied except that they could do with a rice cooker.

The menu for lunch consisted of "maze-gohan" which contained raw-shredded carrots, peas, and raw fish soaked in vinegar; cucumber salad, Japanese-style, which contained raw fish soaked in vinegar; sliced ham; napa tsukemono; apple, tea, water, and milk.

The food is served sort of cafeteria or buffet style. The tables are arranged east and west in three rows. One table is reserved for the children,

nursing mothers, pregnant women, and older men and women. The tables were set with silverware, cups, apple, milk, pitcher of ice water. Large plates of sliced ham, salad, and a small plate of napa tsukemono were placed on each table. On the east end and west end of the mess hall they had the large pans of maze-gohan with stacks of large dinner plates. As each person came in he helps himself to the maze-gohan and sits down at the table in the order in which they came in, starting at the west end of the first table on the south side. There are about five waiters who keep the water pitchers filled and serve tea to those who wanted it. Our mess hall gives one an impression of haste as each person hurries out as soon as they finish eating, carrying their plates, cups, and silverware to the table at the north-east side entrance where it is taken by some men and put through the washing process.

My impression, I can't help it if I am a little biased, after all I live in this block, is that I enjoy eating in our mess hall. We have curtains on the windows, the floors are washed clean before each meal and the atmosphere is friendly. Although we don't eat family style, we do get the family atmosphere by sitting together with all those we like. All in all I would rate our mess hall as very good.

(HF)

10/9/42

FOOD SURVEY BLOCK 30

As I entered the dining hall from the front entrance at 11:45 there were already seated six elderly men, four elderly women, and about two mothers with one or two infants. These people were about one half through with their noon meal, for they had been allowed in the dining hall at 11:30 in order to avoid the waiting and standing in line for their food. I was not allowed to pick up any hot plate from the cafeteria counter until 12 noon so I sat down and talked with one of the older men. His attitude was one of a pleasant nature, stating that he was very pleased with this arrangement that made it possible for him (76 years of age) to eat easily. He said that he detested having to wait in line for food---a feat that tired him greatly.

His privileged group finished its meal just as the gong rang. No sooner has the meal time been announced than a long line formed on the south side of the dining hall. Everything was in readiness and although I was not in the first 50 served, I received my plate in short order. As I stood in line I could notice the beaming expressions on the faces of the people as they picked up their plates. To me, the menu seemed a magnificent one. The hot plate consisted of boiled beef with spinach sauce and rice (Japanese style). With it was served a salad plate of a greater slice of lettuce, a slice of fresh tomato and a piece of cheese. Hot tea and water were on the table in porcelain pitchers, as were jams, salt, and pepper.

Overheard was this remark made by a young lady across the aisle from my table: "This is certainly a dandy meal. It makes up for all the balony and weiner lunches we 've had. This new steward is O.K." (This reference is of Mr. Akada, who was added on the kitchen staff just recently. He was a former pastry chef at the Pig n' Whistle chain of restaurants in Los Angeles).

Mr. Akada, the new steward, believes that as long as the government promised to feed us it will do so properly, and that there is no need to hoard such niceties as canned peaches and other fruits as the former steward had believed. Mr. Akada's policy is to feed the people as well as possible and as much as possible with the least amount of waste. He believes that to keep the pantry shelves stocked full is an erroneous policy. He says that the warehouse will be apt to cut down on deliveries if the pantries are stocked up, so why not use everything that is given out?

About $\frac{3}{4}$ of the dining hall tables were reserved by family groups while the other $\frac{1}{4}$ was left open to those who did not care to sit at the same place with the same people^{at}/each meal. As each person picked up his plate, he proceeded to either his reserved table or the unreserved section such as the case may have been.

The block manager seemed quite disturbed by the number of ~~new~~ men going out of camp. Today, two boys left the kitchen to work in the beet fields of Idaho. He felt that sooner or later much of the kitchen work will have to be done by means of voluntary labor.

(J. N. F.)

FOOD SURVEY KITCHEN NO. 59

I entered the side door for lunch and found myself seated next to the blockmanager who I had known for about twenty years or so. He asked me the nature of my visit so I told him I was seeing what the kitchens of that quad were eating and faring. We had a cold Dutch lunch which consisted of sliced bologna and sliced cheese, potato salad, lettuce, milk, tea, tsukemono and bread. The lunch was ordinary for a Dutch lunch, however, there was plenty. The blockmanager said that everyone was happy as far as the food situation was concerned and felt that the way that they could improve the kitchen was to give them a few more pots and pans, baking pans, rice cooker, plates and silver ware. The blockmanager said, "We have enough meat, we get enough napa, fresh fruit, all the milk we want, and the cook is good; just like tonight we are going to bake pies, so there are no complaints here. I talked to a young lady of twenty and she told me the same thing. A man of thirty-five said that they had too much bologna and wieners on hand. However, they intended to remedy this by having a wienie bake this coming weekend. The cook verified this and wanted to get rid of the frankfurters so that they could gain a new supply. The cook also said that he did like to have a few more large twenty gallon stainless steel pots and a few other gadgets. The block had contributed money to purchase much of the equipment but he feels that they could still use more. An elderly man of about 50 said that he wished that they could have more Japanese foods rather than the bologna and cheese that they were getting. However, he said that he did not wish to complain too much because he knew that the extent of the Japanese food here. They would need Japanese vegetables, tofu, fish cakes, and etc.

10-9-42

This kitchen in my estimation is good, although there is still the shortage of plates as in the other blocks.

(TS)

BLOCK 43 FOOD SURVEY

I went over to Block 43 about 11:00 o'clock in the morning and introduced myself to the blockmanager and explained the food survey to them. He immediately went over to the kitchen and made arrangements for me to have lunch there.

Blockmanager: Everything is fine in our mess hall. Everybody says that it is good now and if anybody says it isn't, he ought to because we have plenty of food and we have one of the best kitchens around here. Our chef gets along fine with everybody. Yesterday he had a lot of wienies stacked up in the ice box and decides that they wouldn't be able to use them all and the people would get tired of them if he did so he called the kids together and told them to have a wienie bake which they did. You see he knows how to get along that way. The people like him. Our chef used to be a cook in a railroad diner. He knows how to get the most out of the food that comes in. Right now we are getting plenty of meat. We got a lot of beef on Saturday and then we had a roast and then steaks and last night we had hamburger. Now we have become to have fresh vegetables from our own gardens. We got just about the whole block planted in vegetables and we have been making pickled napa. We don't have a thing to complain about. It's a lot better than it was six weeks ago.

The blockmanager introduced me to the chef who said that he had only one complaint that there were not enough dishes to go around; that especially that they lack plates. He said that fresh vegetables are a little scarce, but that there's plenty of fresh meat and he has no kick on that score. He said that this was a bad day for me to have come because there was no dessert; that he usually makes dessert, but he hadn't had time to

do it today, because yesterday they had hamburger and the kitchen crew worked the whole day. He showed me the stoves in the kitchen all of which have coaved in on the tops, two of them actually being broken. He also pointed out that the wooden floor underneath the stoves often catches fire and they have to send men underneath the kitchen with hoses to put the fire out.

I talked with the Councilman Mrs. Tachibana after lunch. She said: Oh, we are very proud of our mess hall. You notice there is a man standing there watching dinner being served. Well, he is going to be the new chef in Block 28 and he is coming over here to observe our kitchen because our kitchen has a reputation as being a very good one.

I ate lunch at a table with the blockmanager, two young fellows and a young woman. One of the Young men in response to a question of mine about the variety of food said: Oh, we don't get an awful lot of variety but it's plenty good and there is nothing you can do about it. Anyway we seem to be getting plenty of food for the last month. When they changed stewards it lookd like everything changed. I asked the young woman how they took care of the children in this mess hall and she merely pointed to the other tables and said that they eat just like anyone.

Menu: The ~~menu~~ for lunch was beef stew containing mostly fat meat, carrots, onions, and a few small pieces of potatoes; salad, consisting of lettuce, cucumbers, and a few bits of tomatoes; bread, butter, and raspberry jam; quart of milk to each table and tea which was brought around in pitchers. There was no dessert. Two men came around with a big cauldron of beef stew giving second helpings to those who wanted it.

Style of service: Everyone ate in family groups at individual

family tables. The food was placed on the tables in large serving dishes and each individual served himself. Food was left over at almost every table so far as I could see. There were five waitresses in constant attendance pouring tea and making sure that none of the tables had run out of food. They called over the men with the cauldron of beef stew to serve tables to have him give second helpings. There were clean curtains on all the windows and bright colored artificial flowers on several of the tables. The floor was clean and the whole atmosphere of the kitchen was cleanly and efficient. The table tops had been freshly varnished at the expense of the people of the block. About half the people lingered for from 10 to 15 minutes after the meal. Only the young people seemed to rush out quickly as soon as they had eaten.

Kitchen organization: The blockmanager told me that the chef was boss; that he had three cooks working under him and a steward who acted mainly as a checker of supplies. The whole kitchen crew consists of 25 persons which is smaller than it should be. It formerly was 30 to 35.

Miscellaneous notes: The blockmanager told me that about half the food is served Japanese style and half American. Very often dinner in the middle of the day is American style and the major supper in the evening is Japanese style. The breakfast he said are very good now often consisting of ham and eggs and hot cakes. All the old people protested about corn meal mush and other cereals that they used to have for breakfast and so now they very rarely have them. He believes that the better conditions now as opposed to a month ago are entirely due to the change of Chief Steward. He believes that Mr. Best pocketed a lot of money at the expense of the residents when he was Chief Steward.

10-7-42

Impressions of Observer: My general impression was that the kitchen and mess hall were very satisfactory. There was plenty of food served pleasingly in an atmosphere of cleanliness. People seemed to enjoy coming into the mess hall and everyone lingered after the meal. The kitchen help were pleasant and friendly.

(EHS)

FOOD SURVEY

A. The time and location of my survey:

Block 35-----	10:30 a.m.----	12:40 p.m.	Oct. 7, 1942
36-----	10:30 a.m.----	12:30 p.m.	Oct. 8, 1942
45-----	5:00 p.m.----	6:45 p.m.	Oct. 7, 1942
46-----	4 :00p.m.----	6:30 p.m.	Oct. 8, 1942

B. My sentiments at the beginning "Hell! That's waste of time. I don't like it. There are more important problems which we should be studying in this camp. I am satisfied with what I am eating here. Others should be satisfied with what they get as I am. Well, somebody needs the data; and that's my assignment. I might as well do a good job of it."

10 A.M. Oct. 7

C. Method of Approach:

1. I walked around each block slowly to determine what were the conditions there.
2. After having fixed in my mind whom I would approach for the interview as the representative type of each group required, I stood at the Block Managers entrance to observe the conditbns in the office.
3. I interviewed the block manager.
4. I walked into the kitchen from the rear door and asked the steward for an interview.
5. Next I returned to the pre-chosen subjects for the interview.
6. With approach of the meal time, I stood in the

vicinity of the mess hall and observed the manner of the people coming in.

7. I usually waited until about 100 persons had gone in.

8. I recorded the first impression as I stepped into the hall.

9. Then I made closer observations.

10. Before I sat down, I looked at the plate served on the table recording the first impressions.

11. I observed the manners of the people eating.

B. Method of Interview

1. As I approached the pre-selected subject, I recorded my first impressions.

2. I opened the conversation thus:

"I am the assistant manager of Block 45. I am asked by the administration to find out what the people are thinking about the food they eat and about their kitchen. Will you tell me your opinion freely."

3. Their answers were recorded in the original order.

4. For the remainder of the questions, which were requested by the Bureau and were not answered, each item was asked specifically.

5. To the municipal councilman the question was put thus: "I am from the Bureau of Sociological Research. I am canvassing the cross-sectional opinion of the camp on the food situation."

10-7-42

My comments at the end of the survey:

"I detested this survey from the beginning to the end. Whoever originated this work ought to be shot. As far as I am concerned, I want to eat in my own mess hall, however, bad it may be. Eating the meals is a part of my daily routine, which I go through mechanically. If a survey of this type is necessary, why don't they hire a "food inspector" on a full-time scale, who shall go around and shall sample in different kitchens.

Only information which may be useful for me later are these:

1. Sharp contrasts between the four councilmen.
2. Different characteristics of the four Block Managers.

To the man who is to use this report, I say, "If you don't like my report, you may chuck it."

The different dining halls and meals are classified as follows in the order of my subjective enjoyments, i.e. cleanliness, comfort, courtesy of the staff, palatable appreciation, etc.

	Dining hall	Meal
Block 35	2	3
36	1	2
45	4	4
46	3	1

(RN)

3. Style--"It (the individual style) is better than the cafeteria style. I'd like to have more American dishes."
4. Children's food--They should have special food prepared for them. The present situation is outrageous."
5. More dishes needed.--don't like to have everything dished up on one plate.

Nisei--Female

General: The dietician in the kitchen. A high school graduate.

Voluntary: "Small cans of milk are needed. An extra refrigerator is needed. The present one is inadequate to store all the things we would like to. Mothers want to have oranges for their children every day. The diabetes people want brown bread. Otherwise the people seem to have no complaints

Solicited:

1. Quantity--enough
2. Variety--"The noon meals are bad"
3. Style--"The individual style is better. We tried the cafeterial style, but we did not like it. It was too much to ask sick persons and children to carry around dishes."
4. Children's food--Need more vegetables. We are substituting eggs for weiners and bolognas for children whenever possible.
5. Equipments--"Need funnels for milk bottles. Need cleaning brushes for baby milk bottles. Should have small pans to cook children's foods separately.

Issei--Male

General: About 60 years of age. Formally owner of a grocery store in Los Angeles.

Voluntary: "We found small pieces of lead in rice. I was informed by the person who washes the rice in the kitchen that she must spend many hours picking out small pebbles of lead from sacks of rice. I hate to swallow the lead pieces, as that's not healthy."

Issei--Female

General: A housewife. About 45 years of age. Mother of three daughters.

Voluntary: "We lack in Vitamin A. There is a child in the next barrack with blood-shot eyes. A doctor diagnosed that it was caused by lack of Vitamin A. We need more milk and more vegetables." Need more butter.

Solicited:

1. Quantity--satisfied
2. Variety--satisfied
3. Style--"Would rather have the family style"
4. Children's food--"Provide us with special diets for our children."
5. Equipments--"We bought many things with our own fund. We bought rubber aprons, muffin pans, honing knives, etc. We need more dishes, morespoons, more forks."

The residents walked into the mess hall from the western entrance in single file slowly. As I stepped into the hall, many familiar faces greeted me. The place was dark and not clean. Impression--ugly The table tops were dusty.

The steward was standing near the door and directed the people coming

in where to sit down. The seats were occupied one by one from the kitchen end as they came. When I sat down, some people who had come in ahead of me were already eating.

MENU

On a plate	On table
2 pieces of yams	Plum jam
1" x 1"x 5" boiled corn beef	Mustard
1/2 cupful of boiled cabbage	Pitcherful of water
Salad chopped up lettuce and tomatoes mixed with mayonaise	

First Thought: "No artistry in dishing up."

General: Too many things were dished up on one plate. It looked ugly. It did not draw for my appetizing desire. I thought that the food was in front of me just to fill up my stomach and not to enjoy eating it.

In about five minutes after I sat down, some were getting up and leaving already. I wondered as to how they could eat so fast.

All the people were busy gobbling down the food. Only a few persons were conversing.

There were about six waiters and waitresses moving about with pitchers of hot tea.

The other staff were standing behind the counter and were watching the people eat.

The quantity was satisfactory.

The food on the plate was well cooked and well seasoned. With a little more artistry in dishing up, I would have enjoyed the meal much better. It

may be that they are short of dishes or that they are too lazy to wash too many dishes.

With many people living the seats and walking in front and back of me, I felt as if I was being rushed to finish.

(RN)

FOOD SURVEY BLOCK 36

General: Open spaces were utilized and were utilized and were planted with vegetables. These small patches were well taken care of. No weeds. They were well irrigated and were growing satisfactorily. There were only few people in the block (11 a.m.) Very quiet. (Everybody must be busy working somewhere.)

Manager's Office: I noticed books lined up on a shelf in the back of the office. Closer observation revealed that they were mostly books for children. Association--The people in this block are very considerate of the children.

General: There were two young men playing the "shogi" game. Two boys were standing around and were watching the progress of the game. A girl was typing a letter.

Block Manager: As soon as I stepped in the office, the manager noticed me and got up from a chair with wide grin.

First thought: "Oh, yes. He was a salesman in a large furniture company in Los Angeles.

General: Pleasing personality. Courteous. Willing to offer information. He is an Issei, about 45 years of age. Well-educated. Intelligent. We conversed in Japanese. My reaction: He sure makes me comfortable and at ease.

Voluntary: Nothing to complain. Everything is satisfactory.

Solicited:

1. Quantity--Satisfied
2. Variety--satisfied
3. Style--We are using the cafeteria style. I like it.
4. Children's food--"Give them more fruits and vegetables.

We need small cans of baby food in order to feed babies.

5. "We need more dishes."

Steward: Opinions of the kitchen. As I walked into the kitchen from the rear entrance, I noticed that the floor was swept clean and was washed. The room was crowded with boxes, sacks, barrels, etc. I had a little difficulty to find room to walk through. No one was in the kitchen and no voice was heard. As I moved into the mess hall, the staff was eating their noon meal, in two groups. One of the groups were entirely of men, sitting around a table in the north-south direction, while the other entirely of women sitting around another table in the east-west direction. The male group was conversing in louder tone than the female one. (11:15 a.m.)

General Impressions of the steward: A nisei. About 30 years of age. He had to ask a few questions before he could express his opinions.

Voluntary answers:

"Everything is satisfactory here. Things we need here are aprons, steel wools to wash dishes, dishes of all kinds."

"I'd like to have linoleum on the floor as soon as possible."

"I don't like the brand of the canned milk we are getting now."

I'd much rather have 'Pet' milk."

Solicited specifically:

1. Quantity--satisfied
2. Variety--"Give us more 'niso'"
3. Style--"We are using the cafeteria style, because there are not enough dishes to adopt the family style."

The children under ten eat among themselves in different section of the hall without their parents attending them."

4. Children's food-satisfactory

5. Equipments--Ans. above

Councilman: One of the men playing "shogi" at the Block Manager's office was the councilman. He was interviewed immediately after I finished conversing with the manager.

First thought: Very obliging. When he was called by the manager, he stood up from the game promptly and walked over to me. That is a very difficult thing to do for anyone especially when one is absorbed in an interesting game.

General: About 25 years of age. Very intelligent. A clear thinker.

I could tell that he had high educational background. Very polite. He expressed his opinions after weighing each word.

Voluntary: "We would like to have dishes for we are anxious to adopt the family style in our mess hall. The children are eating among themselves and are getting out of control. I prefer to have them eat with their own families.." Satisfactory in general otherwise.

Solicited Answers:

1. Quantity--satisfactory
2. Quantity--Satisfactory
3. Variety--more fresh fruits
4. Children's food "Special diet is desired". We have enough milk now.
5. Equipment--more dishes

Nisei Male:

General: About 25 years. High school graduate. quiet.

Voluntary: "What's the use of kicking. We don't get what we want, even if we kick."

Solicited: To every specific question, he answered, "satisfied".

Nisei--female

General--Dull, incoherent in her speech. She jumped from one subject to another in answering the questions. Mother of two girls.

Voluntary: More vegetables and special baby foods needed.

Solicited:

1. Quantity--satisfactory
2. Variety--satisfactory
3. Style--The family style preferred
4. Children's food--special foods needed
5. Equipment--Didn't notice.

Issei Male:

General: A minister of the Baptist denomination. An Issei about 35 years of age. A great lover of classical music.

Voluntary: "The situation has improved greatly in the past two months.

I am satisfied. We prefer the family style serving to the cafeteria style especially for the children. The best place for the parents to give the home training to their children is at a dinner table. The youngsters must learn the table manners. The cafeteria style has a tendency to decrease the unity and cohesion in a family, as the different members eat separately."

Solicited:

1. Quantity--satisfied
2. Variety--If possible, more fruits and vegetables desired
3. Style--ans. above
4. Children's food--satisfactory

5. Equipments: "Decorations are lacking in the mess hall. We should have some flowers on the table.

Issei Female:

General: "Intelligent for an old lady. About 65 years of age. She talked in a good form of Japanese. No trace of dialect.

Voluntary: "The eating time is short. I am always rushed to finish my meal as I have false teeth".

Our cook works hard and is endeavoring to satisfy every resident." "The dining room is too noisy. The children don't have the table manners.

Solicited:

1. Quantity--satisfied
2. Variety--Disatisfied. More fruits and vegetables. One orange a day for adults.
3. Style--"The cafeteria style is no good. I hate to wait in a line.
4. Children's food--"Sausages and balognas are bad for the children. The diet for the children as very poor here. Very often they don't have anything to eat."
5. Equipment-- "When I go in too late I don't have either spoons nor forks.

As soon as the gong was sounded, the people began to stream into the hall. They were walking in with regular gaits. Although the line was formed to the outside of the door, it was moving rapidly

The first impression of the hall--clean

As soon as I took a few steps with the line from the entrance, I was

noticed by the block manager and was called by him. I told him that I wanted to do exactly as the other residents were doing.

It took five minutes to reach the counter from the door. While moving with the people, I heard several persons back of me commenting that they hated to stand in a line. As I reached the counter, Rev. Y. noticed me and came up to help me carry some of the dishes. I carried of beef stew and rice and an empty tall coffee cup a plate/while Y carried a plate of salad. Those plates were placed on the counter in a neat order. The main dishes were placed by themselves separately from the salad dishes. With the empty cup I approached a man standing nearby, who held two cartons of milk. He obligingly poured milk to the rim of the cup and I sat down with Y. I noticed that the people were scattered all over the hall as they received milk and sat down except the children who were seated at the tables facing each other at the northern end. I did not think that they were noisy as I had been informed contrary. I thought that they were well-behaved.

MENU

On a plate

1/2 cupful boiled string beans
1 cupful beef stew
3 cupful rice

On a saucer

3 slices of tomatoes
2 tablespoon tsukemono

In a bowl

Vegetable soup
1 cup milk.

On a table

Jan
Oatsup
Shoyu sauce

General: I enjoyed the meal eating in company with a few friends I knew

for some years. The food was well cooked and was well seasoned.

The staff was working efficiently, some waiting on the people, while the others were preparing for the next meal.

General Impressions--Orderly, clean. Have a nice shade--shelter for children to play. Association--"Things must be going pretty smoothly

Further observations: "People look very intelligent". "There must be a good many of mixed marriages here."

Block Manager: First impression of the office: Young niseis, about 10 in number, were chatting noisily and joyously. "This manager likes young boys and understands them. Things are not placed orderly in the office.

Impressions of the manager--"courteous". Association--"I'll bet the Isseis like him". General--He is a grandfather. He was born in Canada about 60 years ago. Fluent English. Fluent Japanese. Genial. Intelligent. While I was talking with him, several ladies, Isseis, came in. Each time he got up immediately and talked with them very politely with genial smiles.

His answers (in the original order, not prompted)

1. Short of dishes and utensils--the residents collected a fund themselves and bought some pans and dishes.
2. The food is good. "I like it."
3. "Too much weiners".
4. "Short of garbage cans".

Prompted and solicited answers:

1. "Younger men get second helpings, although not always.. I think that they are satisfied with the amount."
2. Variety--good
3. Style--"I like it"
4. Children's Food "I think they are satisfied. There are no complaints.

5. Equipment--Need supply of soap for washing dishes.

The parting impression---"This fellow is intelligent and reasonable"
I like him.

Steward: First impressions of the kitchen: "They are happy"

Association: "things are going smooth here too"

General: All mixed Isseis and one Caucasian lady were very busy preparing meals. They were chatting happily. Many loud laughs.

The average age of the staff must have been around 40.

First impressions of the steward: "Good old Sugi" (I knew him and his elder sister for 12 years. Her sister "lobbied" in Washington, D. C. for the passage of the Cable Act and was successful) A happy-go-lucky nisei. A high school graduate. Flippant, but intelligent. A good organizer.

His voluntary answers:

1. "When do we get linoleum?"
2. "How about fixing these seats"---The nails stick out. People get slivers in their-----"
3. I want dishes. I don't want to use cracked dishes.
4. Better foundation for floor. Especially the floor in the stock room is sagging.
5. Concrete foundation for the stoves needed.
6. "Can't they fix the ventilating duct on the roof? Too much dust comes in. We couldn't see the dining room from one end to the other last night". (Dust storm)
7. Need varieties in the food supply." It's weiners and weiners for a week; then something else continually for another week. We can't serve variety of dishes, when the supply is as it is at present."

The prompted answers:

1. Second helpings for those who requested it.
2. Answered above.
3. Combination of the family and the individual style--The plates are dished up and served. Rice, butter, milk, water are served separately in the middle of the table.
4. Children eat half an hour earlier than the others, accompanied by their fathers or by their mothers.

Reason: Lack of dishes

To relieve congestion. Children under one, get strained foods, especially prepared by the dieticians

5. Need more waiters. Spoons need replacing. They get rusty too easily. Want double walls for the winter time. Stoves need repairs.

Personnel: Twenty-one persons of which about 8 niseis. On Saturdays and Sundays Nisei students work full day.

Councilmen: First Impressions "Not friendly"

General: about 35 years of age. Urban. Born in Hawaii. I was not comfortable while I was conversing with him.

Voluntary:

"The main thing is to get more food, more varieties. We are not getting sugar here in proportion to the rationed quota outside of the camp."

Solicited

1. Quantity --more
2. Variety---more

3. Style--Strict family style desired
4. Children's food--Seasonal fruits for children
5. Equipments--"We chipped in and bought cups, knives, etc."

"What happened to the Japanese provisions in the stores, the assets of which had been frozen by the government. Why can't we buy them?"

Male Nisei: First Impression: Talkative (He was walking)

General: About 25 years of age. A graduate of a high school.

Genial, flippant. Father of a child.

His voluntary answers: "Hell! I want chickens, thick steaks and pies."

The solicited answers:

1. "I always go for a second helping. I don't get it many times."
2. "Weiners and Bolognas too often"
3. I don't like the family style. The present system is o.k.
4. "We get enough milk for our kids".
5. "I don't know what's lacking in the kitchen"

Parting Impression: "A typical Nisei".

Female Nisei:

First Impression: "I bet she wants to talk"

General: About 30 years of age. Urban. Talkative. Mother of two children 4 and 10 years of age.

Voluntary: "It's a cinch that we need more cups, small coffee cups with handles".

2. "How about ice cream on top of pies. Oh boy! mmmmm."
3. "I want more jams".
4. "I want cookies for kids."

Solicited Answers:

1. Have enough to eat.
2. Want fresh corns. More desserts of all kinds.

"We have too much weiners and bolognas. They are bad for kids---That's what Dr. Moody used to say."

3. Satisfactory
4. Want ovaltine . Stewing chicken
5. Have everything

Parting Impression: "She doesn't want anything does she?"

Issei Male-----

First Impression: Tongue tied

General: About 60 years of age. Not very polite at the beginning.

Friendly at the end. Owner of a small grocery store in Los Angeles. Dull

His answers:

1. "I don't like shreaded wheat. I want more corn flakes."
2. Too much weiners and bolognas.
3. Satisfied with the quality and quantity.
4. Hams are too costly. Instead, why don't they buy more varieites of cheaper foods."
5. "I want more vegetables and fruits."
6. "I was thankful when I got pears, oranges, apples and other fruits
7. "I like the noodles very much."

The Prompted Answers:

No opinion as to (3), (4) and (5). The parting impression--The Isseis' sentiments are getting much milder and more conciliatory compared to those of about two months ago.

Issei Female:

First Impression: "Timid"

General--About 50 years of age. An issei of the lower middle class.
Not very intelligent. Her thoughts were not coherent.

The voluntary answers:

1. "Too much weiners"
2. "More fruits and vegetables"
3. Need more eggs
4. More cakes and more pies wanted

To the specific questions:

No opinions

The people walked into the hall in single file. I heard little conversation among them. They walked slowly and lazily.

First Impression: "noisy" My reaction was "They must have something in common to talk about".

General: Blue and white curtains hung on every window. A frame hung on the west wall of the stock-room written in fine Japanese calligraphy, " ", which is translated as "cooperation, Peace, and Happiness." My reaction was, "I wish I could write as well."

The hall was dusty. The table tops were dirty. The residents ate, carrying on conversations loudly. Their main topic was about the man who had been lost in the woods during the dust storm. I was informed by the man sitting around me that they were among the searchers and walked more than five miles in the rough country. They were discussing the fact that the

were hunting for him in the locality east of the highway, where as the man had lost his direction in the dust storm and had spent the night near the Colorado River.

A young man sitting next to me got up and went after a second helping. He brought back the same amount of food as the original. Soon another man who sat in front of me went after his second helping and came back with "single slice of bologna on the empty platter.

A man next to him said mockingly, "Is that all you get?" The man with one slice of bologna answered dryly, "Yeah" They offered me rice but I don't like it. I must have more to eat. What do they think we are after they'd made us walk five miles? The cook is getting lazy.

MENU

on plate
3 slices of bologna

1 cup of Potatoe salad

2 slices of tomatoes

on a saucer

1 cluster of Tokay grapes

On a table
2 cartons of milk

1 pitcher of water

butter, cut lengthwise $\frac{1}{2}$ " thick

$\frac{1}{2}$ loaf of bread

First Impression: "Skimpy" My reaction was "I'll be hungry by 3 p.m.

Second thought: "Balognas again"

" I bet the people will be complaining later."

The potato salad was seasoned deliciously.

The kitchen helps were attentive to the people eating.

No activities in the kitchen beside waiting on the people for the second helpings.

This is the Block where I live. I am fed up with the scenery here and cannot get any idea about describing the block. The people do not quarrel among themselves by forming different cliques, yet they do not tie themselves together and cooperate.

Manager's Office: This is the place where I work everyday. It needs a lot of improvements. It is not attractive. The equipments are not placed orderly. The axes are placed disorderly, this way and that way. A coat of paint and little picture frames here and there might do a wonder.

Manager: That's me. I am the assistant here and must take charge of this office whenever the manager is away. The block manager has been away for the last two hours. "I bet he's taking a nap in his apartment". I thought.

I am giving myself an interview: General: An Issei of 38 years of age
Answers:

1. Quantity--Just right
2. Variety--I need more seasonal fruits. I am getting a cupful of milk once in a while. I want to have a cupful of milk each meal.
3. Style--all right
4. Children's food--They are eating the adults' food. For those who are below ten years of age a special menu should be planned and prepared.
5. Equipments--This kitchen needs just about everything.

I am satisfied in general with what I am fed at present, except that I desire more vegetables, fruits, and milk.

Steward:

Voluntary Answers:

"We are getting balanced diets. They are cooked all right."

Satisfactory.

Solicited Answers:

1. Quantity--"We don't get enough supply to allow a second helping."
2. variety--OK
3. Style--"We are using the individual style, but the foods on the plate gets too cold by the time the people eat. I'd rather adopt the straight cafeterial or the family style."
4. Children's food. "That could improve. The milk we get now is the not the best grade, too watery. Not enough butter content.
"At our mess hall, the children eat samethings as the adults. That is not right. They should be provided with special foods."
5. Equipments--"We are short of knives, spoons, forks, bowls
"Oh, we need everything under the sun."
"We want more sugar. We want better grade of meat."

Number on the staff.--Thirty-two persons of which about 16 are Niseis.

Councilman:

Voluntary:

"We are not getting the equittable distribution of supplies from the warehouse. Our block is classified as Class B, just because the population is two persons under the Class A quota. For in-

stance when class A kitchen is allotted $1\frac{1}{2}$ crates of lettuce, a Class B gets 1 crate. That is to say because we are two persons under the Class A quota, we lose the half crate".

"Of course, we would like to have seasonal fruits and vegetables. I cannot expect very much with this desire, as it is already October."

1. Quantity--enough
2. Variety--answered above
3. Style--"I like the individual style, because I don't have to wait in a line. I should think, however, that the family style is better."
4. Children's Food.--"Terrible" You can't feed them the same thing grown up persons eat. Especially weiners and balognas are bad for them. They should have special food."
5. "I don't think they have enough utensils."

Nisei--Male:

General: A high school graduate. Very intelligent. An active church worker. Serious minded.

Voluntary: The cook has to learn how to cook vegetables better than the way he is doing. Often cabbage and spinach were not cooked enough. The food situation has improved a great deal. It is satisfactory in general."

Solicited:

1. Quantity--enough
2. Variety--Not enough variety. "The variation of diet is not consistent from day to day. For instance, we have weiners about five times in a week, then we have roast beef three or four days in running in the following week."

FOOD SURVEY*BLOCK 46

General: There were numerous signs pointing to the different directions which were nailed on a power pole. One said, "Hollywood" another, "Boyle Height", still another, "Soto St.". That's a kid stuff," I said to myself. There must be a lot of guys with with obtuse sense of humor in this block." Young Niseis between 20 and 30 years of age were conspicuous all over. Many youngmen were busy in constructing a basketball court.

There was a large shade-shelter unfinished in the middle of the court area. It was a two-story type only the frame of which was just completed. Some branches of cottonwood trees were piled high alongside.

In contrast to these Niseis, I failed to see young boys of the teen age, except two or three

The land cultivated for the vegetables growing was much less compared to that of the other blocks, which I had observed in this survey.

Manager's Office:

General: The office was partitioned into three parts breastwise with fire-proof plasterboards. My reaction was this. "Where did they get those boards?" There was about seven boys 20-25 years of age who were loitering in the office.

A counter was constructed in L shape in the office, nearest to the entrance being occupied by the custodian, who was also acting as a receptionist.

Tables, equipments, tools were placed orderly.

My reaction "Very business-like."

All kinds of signs were posted all over the partitioning wall, mostly in English. I did not have any desire to read them any more as I had been fed up with signs posted all over the block.

Manager:

A Nisei of about 23 years of age. Very businesslike. No warmth in his manner. As soon as I obtained the informations I wanted, I got out of the office quickly.

Voluntary Answers: "We are satisfied lately, after we had changed the chef". "We need special baby food."

Solicited:

1. Quantity--plentiful
2. Variety--satisfied
3. Style--satisfied
4. Children food-"Baby foods are needed"
5. Equipments--"We need everything. Dishes, pans, spoons, Oh, everything. The enamel coating of the pans are peeling off. I bet somebody is going to be sick eating those enamel pieces."

"We collected \$15.00 from the residents and bought some utensils".

Steward:

Opinions of the kitchen: Boxes, crates, sacks, barrels were scattered all over. Otherwise, it was kept clean and was free of dust and dirt.

There were several old women moving about busy. (I

was told later that they were temporary helps. I noticed two old men working at the stoves, preparing for the dinner (5:00 p.m.)

I interviewed the steward at his apartment. He seems to me a Nisei of about 27 years of age. A very likeable fellow. Always with smiles. Courteous while answering the questions.

Voluntary: "We have too much shredded wheat. It is better to keep sacks of rice in the warehouse, instead of bringing here. Today they brought in 12 sacks in, although we have many sacks left on hand. They take up too much space in the mess hall." "We need more baby foods."

Solicited:

1. Quantity--satisfied
 2. Variety--"We desire to have vegetables delivered to us and we had to feed the summer squash to the people for three days straight."
 3. Style--The family style. "We like it, because we can take our time to eat our meals."
 4. Children's food.--"We have two dieticians, who prepare special dishes such as boiled vegetables, pudding, jello, etc. However, we should have more foods suitable for children."
- Equipments--needed--big dish pans, knives, meat cutting knives. The crew numbers 32, of which only four are Isseis.

Councilman--General--A Nisei. About 25 years of age. A chubby, good-natured person. Informative.

Voluntary: "The food situation here is pretty good." "We need baby food--such as cans of strained vegetables" I am glad to see that those parsnips are gone from our menu." "We need an extra refrigerator. At present it

is impossible to keep everything stored."

Solicited:

1. Quantity--satisfied
2. Variety--More balanced diet needed--too much starch at present.
3. Style--Very good
4. Children's food--Ans. above
5. Equipments--"We need many things." "We are using rusty pans for cooking rice."

In addition, he said, "I want to eat 'sashimi'. I don't see why we can't bring fresh fish from, say San Diego."

Nisei Male

General: About 25 years old. A junior College graduate.

Voluntary: "I'd like to have mre milk.

"We need dishes.

"More seasonal fruits and vegetables should be served."

"We need soap to wash dishes."

Solicited:

1. Quantity--Plenty
2. Variety--Satisfactory
3. Style--Satisfied
4. Children's food--baby food needed.
5. Equipments--"The stoves and the ovens need repairs".
"We have to have more pans above all."

Issei Male:

General: About 60 years old.

Voluntary: More vegetables are wanted. "We get meats too often. Especially, I hate weiners."

Solicited:

1. Quantity--satisfied
2. Variety-- More vegetables
3. Style--O.K.
4. Children's Food--"The children in the next apartment had has one evening and suffered from diarrhea for two days from the following morning. I think that the meat was stale. "They should prohibit to use stale meats."
5. Equipments.--"We have to take our own dishes from home. They should have more dishes."

Nisei Female

General: As soon as I told her that I was taking a food survey, she began giggling. She said, "Are you one of those sociological research men? I know what you guys write. Don't write about me." My reaction, "Ouch!"

No voluntary answers. All the specified answers were answered "Satisfied."

Issei Female:

General: About 50 years old. She was anxious to give me informations.

Voluntary: "They are cooking rice in tin dish pans. That's a very unhealthy way of cooking." "Two families are eating on

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one table. That is, we must eat with four outsiders together. They are such pigs that unless we watch out, they do not leave anything for us to eat. That's the reason we don't like the family style." When I asked her why she does not go for second helpings, she said, "I don't like to do that, because the people are watching and are catt~~y~~.

Solicited:

1. Quantity--Plentiful
2. Variety--More fruits and vegetables
3. Style--ans. above
4. Children's Food--I don't know much about it, as my boys are grown up.
5. Equipments: "They are using knives, spoons, and forks of poor grade. Did you see those used in Block 2? They are much better than ours."

Mess Hall: The first impression--dark

General: As the gong was sounded at 6 p.m. the residents walked into the mess hall briskly and went to their respective seats without any delay. I did not know where to sit in this hall where the family style was employed. I sought out the steward and sat down at a table nearest to the exit door according to his instructions.

I was impressed with the following characteristics in the hall:

1. Quietness
2. The children were well behaved.
3. The people were eating with slower speed compared to the other dining halls that I had visited.

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The steward brought me a plate which was already dished up with food. He informed me that this was exactly the same as the food the others would receive as to the varieties and as to the quantities, although I was served individually.

Menu

Chisai Kon	1 bowl	on a table
Fuyong ha	4" dia. 1/2" thick	catsup
Cha-shu	1 cupful	Maple syrup
Rice	1 1/2 cupful	Shoyu sauce in bottle
Tea		Tsukemono in bowl

My first impression of the meal: "Oh, boy! This is some treat.

General: This was the best meal that I have had since my arrival here. The quantity was a little more than I could eat; the variation was well balanced. Everything was well cooked and was excellently seasoned. Especially, the soup was deliciously flavored with seaweed papers.

Few Issei ladies went to the counter with "gun boat" dishes for second helpings of rice.

The serene and dignified atmosphere of the mess hall was spoiled by the loud, off-tune singing of young "smart aleck" boys and girls in the dish washing room. I believed that the Isseis would object to this rowdiness.

(RN)

Menu for a monthJuly 7, 1942

Breakfast: hot cakes, syrup, one orange, coffee + cream, butter.
Lunch: roast beef, baked potatoes, spaghetti, bread, tea, water.
Supper: one hamburger, vegetable salad, rice, tea, water.

July 8, 1942

Breakfast: potato, scrambled eggs, toast, coffee, syrup.
Lunch: roast pork, carrot, corn bread, boiled potato, bread, water, tea.
Supper: $\frac{1}{2}$ boiled wiener sausage, ^{boiled} fresh spinach, scalloped potato or melted cheese, takemono, tea, water.

July 9, 1942

Breakfast: Biscuit, 1 boiled egg, coffee, syrup, $\frac{1}{2}$ grapefruit.
Lunch: boiled beef hearts & tomato sauce, rice, beans, lettuce salad, tea, water.
Supper: Red beans with pork, rice, takemono, tea, water.

July 10, 1942

Breakfast: cream of wheat, one orange, coffee, toast.
Lunch: Beef heart pie, boiled potato, corned beef.
Supper: Pork cooked with vegetable, rice, vegetable salad, tea, water.

July 11, 1942

Breakfast: oatmeal mush, toast, coffee.
Lunch: pork steak, corn bread, boiled potato, carrot, tea, water.
Supper: macaroni, rice, takemono, tea, water.

July 12, 1942

Breakfast: oatmeal mush, hot cake, syrup, coffee.

Lunch: Fish, boiled potato, beet & onion salad, tea, water.

Supper: Veal cut let, apple pie, boiled potato, tea, water.

July 13, 1942

Breakfast: Shredded wheat, boiled egg, coffee with sugar, toast.

Lunch: Beef heart hash, baked potato, tea, water.

Supper: Vegetable salad, beans, rice, misoshiru, tea, water, milk for children under 5.
(1)

July 14, 1942

Breakfast: Biscuit, $\frac{1}{2}$ grapefruit, oatmeal mush, coffee, sugar, milk for children under 10.

Lunch: Lamb stew, baked banana squash, boiled potato, bread, tea, water.

Supper: Beef stew, veg. salad, bread, butter, tea, water.

July 15, 1942

Breakfast: one hard boiled egg, shredded wheat, toast, one orange, coffee, sugar, milk.

Lunch: Braised breast of lamb or tomato sauce, fried potato & onion, bread, apple sauce, tuckermoo, tea.

Supper: meat cooked with vegetables, rice, dainon, spaghetti, tea, water, milk, apple pie.

(1) First time milk being served in mess hall.

Food

In notice to Block Managers from Dept. of Public Health dated Aug. 5, 1942 - on subject of Fresh Milk Distribution:

"Fresh milk will be stock to following groups listed in order of their preference:

1. Children $1\frac{1}{2}$ to 11 years of age inclusive.
2. Pregnant mothers.
3. Nursing mothers.
4. Sick persons (those who are under a doctor's care, i.e. those having a medical exam + a written statement by health dept. that he or she requires fresh milk).

In near future it will be possible for every person who desires fresh milk to have it, however, at present + time, the supply is limited because of the fact that the dairies are unable to supply our demand.

Menu For Aug. 3,4,5,6,1943
Ingredient For 100

Tuesday August 3,1943

BREAKFAST

Stewed Fruit #10 5 can
Fried Rice 15 lb.
Toast 12 lb.
Oleo 3 lb.
Coffee 2 1/2 lb.
Milk, Evap #1 1 can
Fresh Milk (Children)

LUNCH

Cucumbers Onion 15 lb.
Baked Lima Beans 7 lb.
Pork Grind 5 lb.
Tomato #10 1 can
Boiled Cabbage 20 lb.
Hot Rolls (Flour) 15 lb.
Jam 5 lb.
Cold Tea 5 lb.
Sliced Honey Dew 100 lb.

SUPPER

Stewed Vegetables (Japanese Style) 25 lb.
Mixed Vegetable 10 lb.
Pork 15 lb.
Sliced Tomato 25 lb.
Steamed Rice 10 lb.
Japanese Pickle 1 lb.
Hot Tea

Wednesday Aug. 4,1943

BREAKFAST

Fresh Fruits 25 lb.
Cooked Cereal 7 lb.
Milk, Evap #10 1 can
Fried Eggs 9 doz.
Fried Potato 20 lb.
Toast 12 lb.
Oleo 3 lb.
Coffee 2 1/2 lb.
Cocoa (Children)

LUNCH

Combination Salad 15 lb.
Baked Southern Hash 25 lb.
Meat Grind 2 can
Tomato #10 5 lb.
Bell Pepper Chopped 15 lb.
Potato Diced 2 lb.
Onion Chopped 25 lb.
Steamed Rice 20 lb.
Buttered String Beans

SUPPER

Cucumber Combu Sunomomo 15 lb.
Chow Mein (Noodle) 10 lb.
Assorted Vegetable 20 lb.
Pork 10 lb.
Steamed Rice 20 lb.
Japanese Pickle 10 lb.
Hot Tea 1 lb.

Fresh Milk (Children)

Thursday Aug, 5,1943

BREAKFAST

Fresh Fruits 25 lb.
Cooked Cereal 7 lb.
Milk, Evap. #10 1 can
Cheese Toast 12 lb.
Bread 3 lb.
Hash Brown 20 lb.
Potato 2 1/2 lb.
Coffee 2 1/2 lb.
Fresh Milk (Children)

LUNCH

Cole Slaw (Cabb) 15 lb.
Beef Steww/Vegetable 20 lb.
Mixed Vegetable 25 lb.
Beef Carcass 10 lb.
Tomato Fresh 20 lb.
Steamed Rice 10 lb.
Bread 5 lb.
Jam 1 lb.
Iced Tea

SUPPER

Vegetable Soup 10 lb.
Suki-Yaki-Rice 20 lb.
Beef Carcass 25 lb.
Assorted Veg. 15 lb.
Steamed Rice 20 lb.
Sliced Tomato 1 lb.
Boiled St. Beans 1 lb.
Hot Tea

Friday Aug. 6,1943

BREAKFAST

Sliced Melon 100 lb.
Cooked Cereal 7 lb.
Milk, Evap. #10 2 can
Hot Cakes (Flour) 12 lb.
Eggs 1 doz
Oleo 3 lb.
Syrup 1 gal.
Coffee 2 1/2 lb.
Cocoa (Children)

LUNCH

Lettuce Tomato Salad 15 lb.
Macaroni Au Gratin 3 lb.
Cheese 10 lb.
Macaroni (Dry) 1 can
Milk, Evap. #10 10 lb.
Boiled Carrot 2 can
Creamed Corn #10 12 lb.
Bread 5 lb.
Jam
Fresh Milk (Children)

SUPPER

Turnip Sunamono 15 lb.
Stewed Banana Squash 25 lb.
Banana Squash 20 lb.
String Beans 25 lb.
Steamed Rice 20 lb.
Boiled Greens 1 lb.
Hot Tea
Jello

Send to Touchyama

WASHO-DAIWA ASSOCIATION CENTER
 -Lifton S. Nelson, Chief Project Steward
 Prepared By Harry S. Kiuchi, Senior Steward
 Menu for Jan. 6-7, 1944 (Ingredients for 100)

Thursday January 6, 1944

BREAKFAST
 Fresh Apples 100 ea.
 Cereal 7 lb.
 Milk -vap. 14 8 cans
 Pork Sausage 20 lb.
 Boiled Potatoes 20 lb.
 Toast (Bread) 12 lb.
 Oleomargarine 2 lb.
 Coffee 3 lb.
 Cocoa (children)

LUNCH
 Lettuce Salad 25 lb.
 Brown Stew 30 lb.
 Mix Vegetables 25 lb.
 Tomato #2 4 cans
 Steamed Rice 20 lb.
 Creamed Corn #2 15 cans
 Bread 5 lb.
 Hot Tea 1 lb.

SUPPER
 Niku Yasai (Beef) 15 lb.
 Celery 10 lb.
 Italian Squash 25 lb.
 Onion, Dry 10 lb.
 Cabbage 10 lb.
 Steamed Rice 25 lb.
 Japanese Pickles 9 lb.
 Hot Tea 1 lb.

Friday January 7, 1944

BREAKFAST
 Oranges 100 ea.
 Bread of Wheat 7 lb.
 Milk -vap. 14 12 cans
 Hot Cakes (flour) 12 lb.
 Eggs 1 doz.
 Oleomargarine 2 lb.
 Pork Sausage #10 1 can
 Coffee 3 lb.
 Cocoa (children)

LUNCH
 Broccoli Salad 25 lb.
 Baked Macaroni 14 lb.
 w/ Cream Sauce (Milk) 4 cans
 Cheese, American 3 lb.
 Buttered Spinach 20 lb.
 Bread 12 lb.
 Peanut Butter 3 lb.
 Hot Tea 1 lb.
 Flavored Gelatin 3 lb.

SUPPER
 Vegetable Soup
 Broiled Fish 35 lb.
 Steamed Rice 25 lb.
 Boiled Greens 30 lb.
 Baked Yams 20 lb.
 Japanese Pickles 9 lb.
 Hot Tea 1 lb.

ATTENTION: ALL CHILDREN

Powdered milk will be sent on special requisition every week. Use Powdered Milk for cooking purposes in place of can milk. Powdered Milk should be used up during the week delivered. It can be used to serve on the table when short of fresh milk.

Clifton A. Jackson, Chief Project Steward
Prepared by Harry A. Muchi, Junior Steward
Menu for Jan. 4-5, 1944 (Ingredients for 100)

Tuesday January 4, 1944

BREAKFAST

Oranges	100 ea.
Oatmeal	7 lb.
Milk Evap. 14½	8 cans
Fried Eggs	9 doz.
Fried Potatoes	20 lb.
Toast (Bread)	12 lb.
Veomargarine	2 lb.
Coffee	3 lb.
Cocoa (children)	

LUNCH

Cabbage Apple Salad	25 lb.
Baked Spare Ribs	35 lb.
w/ Spaghetti	8 lb.
Creamed Peas	30 lb.
Hot Rolls (flour)	15 lb.
Orange Marmalade	5 lb.
Hot Tea	½ lb.

SUPPER

Steamed Nappa	30 lb.
w/ Spare Ribs	15 lb.
Steamed Rice	25 lb.
Tempura Yams	25 lb.
Japanese Pickles	8 lb.
Hot Tea	½ lb.

Wednesday January 5, 1944

BREAKFAST

Fresh Apples	100 ea.
Farina	7 lb.
Milk Evap. 14½	8 cans
French Toast (Bread)	15 lb.
Eggs	4 doz.
Fried Potatoes	20 lb.
Veomargarine	2 lb.
Corn Syrup #10	1 can
Coffee	3 lb.
Cocoa (children)	

LUNCH

Combination Salad	
Baked Beans w/	15 lb.
Salt Pork	5 lb.
Tomato #2	5 cans
Buttered Carrots	10 lb.
And Peas, fresh	15 lb.
Biscuits (flour)	15 lb.
Peanut Butter	5 lb.
Hot Tea	½ lb.

SUPPER

Vegetable Soup	
Fried Fish	35 lb.
Fried Nappa	30 lb.
Steamed Rice	25 lb.
Japanese Pickles	8 lb.
Hot Tea	½ lb.
Bread Pudding	
Sweet Sauce	

SUGGESTION:

Beef Rolls

25 lbs. meat scraps, cooked, left-over
5 lbs. bread crumbs
2 lbs. onions, browned
1 oz. chili pepper
Salt

Pass the meat scraps through a chopper.
Soak the bread crumbs and squeeze out the excess water. Mix well the meat, bread, and seasoning of salt, browned onions, and chili pepper. Make a pie crust or rich biscuit dough rolled into long strips. Spread the meat-and-bread mixture about one-half inch thick over the dough. Roll up in lengths equal to that of the bake pan, brush top with beaten eggs, and bake in a slow oven for 1 hour.

COLORADO RIVER RELOCATION CENTER
Clifton E. Snellson, Chief Project Steward
Prepared By Harry S. Kuchi, Senior Steward
Menu for Jan. 11-12, 1944 (Ingredients for 100)

Tuesday January 11, 1944

BREAKFAST
Oranges 100 ea.
Oatmeal 7 lb.
Milk -vap. or Powder 6 lb.
Scrambled Eggs 9 doz.
Fried Potatoes 20 lb.
Toast (Bread) 12 lb.
Cleo-margarine 2 lb.
Coffee 3 lb.
Cocoa (children)

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

SUPPER
Cabbage Celery Salad 20 lb.
Beef (Carcases) 30 lb.
Mix Vegetables 30 lb.
Tomato #2 5 cans
Steamed Rice 25 lb.
Japanese Pickles 8 lb.
Hot Tea 1 lb.

Wednesday January 12, 1944

BREAKFAST
Oranges 100 ea.
Cream of Wheat 7 lb.
Milk, -vap. of Powder 6 cans
Fried Eggs 9 doz.
Fried Potatoes 20 lb.
Toast (Bread) 12 lb.
Cleo-margarine 2 lb.
Coffee 3 lb.
Cocoa (children)

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

SUPPER
Cabbage Celery Salad 20 lb.
Broiled Fish 30 lb.
Steamed Rice 25 lb.
Boiled Greens 30 lb.
(Cashitashi) 10 lb.
Japanese Pickles 8 lb.
Hot Tea 1 lb.

ATTENTION:

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

COLUMBIA RIVER WAR RELOCATION PROJECT
 Clifton S. Snelson, Chief Project Steward
 Prepared By Harry S. Hucht, Senior Steward
 Menu for Dec. 4-6-6, 1943 (Ingredients for 100)

Saturday December 4, 1943

BREAKFAST

Oranges	100 ea.
Oatmeal	7 lb.
Milk Evap. 14%	8 cans
Fried Egg	9 doz.
Fried Potato	20 lb.
Toast (Bread)	12 lb.
Oleomargarine	2 lb.
Coffee	3 lb.
Cocoa (children)	

LUNCH

Lettuce Salad	25 lb.
Fried Fish	35 lb.
Steamed Rice	25 lb.
Buttered Summer Squash	25 lb.
Japanese Pickles	8 lb.
Hot Tea	$\frac{1}{2}$ lb.

SUPPER

Cabbage-Carrot-Raisin Salad	
	25 lb.
Egg Fooyoung (Eggs)	10 doz.
Bean Sprouts	15 lb.
Onion, Dry	5 lb.
Celery	10 lb.
Steamed Rice	25 lb.
Boiled Greens (oshitashi)	30 lb.
Hot Tea	$\frac{1}{2}$ lb.

Sunday December 5, 1943

BREAKFAST

Fresh Apples	100 ea.
Hot Cakes (flour) w/	12 lb.
Fried Egg	10 doz.
Oleomargarine	2 lb.
Corn Syrup #10	1 can
Coffee	3 lb.
Cocoa (children)	

LUNCH

Cole Slaw (Cabbage)	20 lb.
Pork Chops (Loin)-breaded	35 lb.
Brown Gravy	
Baked Yams	35 lb.
Boiled Brussel Sprouts	25 lb.
Bread	12 lb.
Hot Tea	$\frac{1}{2}$ lb.
Rice Pudding (Rice)	5 lb.
Vanilla Sauce	

SUPPER

Seaweed Soup (Seaweed)	3 lb.
Pork Chop Sney (Pork)	15 lb.
Mix Vegetables	30 lb.
Steamed Rice	25 lb.
Japanese Pickles	8 lb.
Hot Tea	$\frac{1}{2}$ lb.

Monday December 6, 1943

BREAKFAST

Oatmeal	7 lb.
Milk Evap. 14%	8 cans
Scrambled Eggs	9 doz.
Hash Brown Potato	20 lb.
Toast (Bread)	12 lb.
Oleomargarine	2 lb.
Coffee	3 lb.
Cocoa (children)	

LUNCH

Vegetable Salad	25 lb.
Baked Beans w/	10 lb.
Salt Pork	5 lb.
Tomato #2	5 cans
Boiled Turnips	25 lb.
Biscuits (flour)	15 lb.
Peanut Butter	5 lb.
Hot Tea	$\frac{1}{2}$ lb.
Flavored Gelatin	5 lb.

SUPPER

Nikoml-Noodle w/	15 lb.
Vegetables	30 lb.
Steamed Rice	25 lb.
Fried Nappa w/	30 lb.
Salad Oil	$\frac{1}{2}$ qt.
Japanese Pickles	8 lb.
Hot Tea	$\frac{1}{2}$ lb.

MENU FOR POSTON

DATE

BREKFAST.

LUNCH

SUPPER

INGREDIENTS, FOR 100	UNIT	BKFT.	LUNCH	SUPPER	TOTAL	UNIT POINTS	TOTAL POINTS

(3822)