WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

October 2, 1942

General Recommendations by Special Inquiry Committee Investigating Conditions of Mess Halls

One of the chief difficulties in distributin food at the present time is having proper count of people eating at the various mess halls. This has been done on two bases: (1) by taking the Housing Department count and adding to it mess hall workers who live outside of the block: (2) by taking an actual count of people as they enter the mess hall. Neither has proven wholly satisfactory. The block count, corrected, does not figure in people who may be eating some place else, as for instance, the farm crew. The actual physical count has been padded in some instances so that the number of people eating in mess halss showed on one occasion about 2,000 more than the population. The committee suggests that a count be taken either daily or at frequent periods by some person not connected with the mess crew; for example, the timekeeper for the mess. This will probably involve additional timekeepers.

There was one collection of excess eggs from mess halls, and the staff members concerned with mess have felt, at times at least, that excess material should be collected. The committee does not agree with this. If there is a proper block count and an exact distribution according to that count, there should be no taking back of food from mess halls. If the food is collected from mess halls as is suggested, one of several things will happen. Either the chef who has an excess which he believes is about to be collected will hoard it outside the mess hall, or he will distribute it to other messes, or he will cook it all up. None of these makes for economy of food. The committee further feels that if a proper distribution is made some freedom may be given to the mess staff so hat itmes saved will be made into speical dishes. Some initiative should be left to the cooks.

There is a question as to wheter Japanese assistants in certain key positions are willing to take sufficient responsibility. The pressures from friends and relatives are tremendous.

There have been many cases of favoritism to individuals or to groups, both in the food warehouse and the mess halls. The committee is not disposed at all to blame Japanese assistant for this condition. It seems to be inevitable in the circumstances of the project. However, if this is true, it may be necessary to have additional Caucasian assistants in the food warehouse and in inspection of mess halls.

The committee feels that there should be some question as to the making up of menus long in advance and outside the project. Under the present circumstances of supply, this means a great deal of substitution on previously established menus. If menus could be duplicated and distributed, it might even be preferable to have them made up only one day in advance. If this is not possible, it probably would be preferable to have them made up only two or three days in advance so that mess management can be assured that proper supplies are on hand. Mess Management says that menus are not followed by the mess crews as given. It seems to the committee it would be helpful if there were a reasonalbe assurance that the materials needed for a particular menu would be on hand.

There has recently been set up a planning board drawn from the Japanese members of the project, the p urpose of which is to help out with large problems on the project and to help out in anitcipating them and correcting them rather than shooting trouble after a crisis arises. It seems to the committee proper that the planning board should be invited to consider some of the problems in connection with the conservation of food. It may be that they can initiate something along the line of civic education which will convince people that taking food from the warehouse or wasting it in mess halls is an offense against the community. It certainly would be worth a trial to see if publlic opinion could be used as a weapon to conserve food.

Respectfully submitted,

Frank Fagan
Fred L. Conner
Paul Fleming

Exhibit-N

MENU NUMBER ONE (1)

BREAKFAST	Quantity Required for each 100 Men
Orangse, fresh	106 each Oranges, fresh
Asst'd dry Cereal (bowl pack)	35 each Cereal, (bowl pack)
Milk, fresh	12½ quarts Milk, fresh
Scrambled Eggs	13 dozen Eggs
Hashed Browned Potatoes	20 lbs. Potatoes
	1 lb. Lard
Toast	14 lbs. Bread
Butter	3 lbs. Butter
Jam	2 jars Jam (2 lb. Jars)
Coffee	3 lbs. Coffee
	5 lbs. Sugar
	5 cans Milk ev., 14½ oz.
DINNER	
Roast Beef	35 lbs. Beef Boneless, R & S
	1 can Tomatoes #10
	3 lbs. Onions,
Brown Gravy	2 lbs. Flour
Mashed Potatoes	20 lbs. Potatoes
	1 can Milk Ev., 14½ oz.
Rice	10 lbs. Rice
Creamed Peas	3 cans Peas #10
Cole Slaw Salad	12 lbs. Cabbage
	2 lbs. Onions
	1 qt. Vinegar
Chocolate Pudding	5 lbs. Chocolate Pudding (Prep. Mix)
	5 cans Milk Ev., 14½ oz.
Bread	12 lbs. Bread
Butter	2 lbs. Butter
Tea	1 lb. Tea, Black issue
	5 lbs. Sugar
	5 cans Milk Ev., 14½ oz.
SUPPER	
Baked Southern Hash	15 lbs. Beef, Boneless
	15 lbs. Potatoes
	1 can Tomatoes #10
	2 lbs. Onions
Boiled Rice	10 lbs. Rice
Baked Squash	20 lbs. Squash
Pineapple	3 cans Pineapple #10
Cookies	8 lbs. Cookies, Asst'd
Bread	10 lbs. Bread
Butter	2 lbs. Butter
Hot Tea	1 lb. Tea, Black issue
Coffee	1 lb. Coffee
	5 lbs. Sugar
	5 cans Milk Ev., 14½ oz.

Exhibit - 12

Apples, fresh	106 each Apples, fresh
Milk, fresh	12½ qts. Milk, fresh
Apple Celery Salad	40 each Apples, Fresh
	8 stks. Celery
	1 quart Mayonnaise

MENU NUMBER ONE (1)

REQUIREMENTS

PERISHABLE	PER 100 Men	NON-PERISHABLE	PER 100 Men
Apples, fresh	146 each	Chocolate Pudding (Prep)	5 pounds
Beef, boneless R & S	50 pounds	Coffee, ground	4 pounds
Bread, fresh	36 pounds	Cereal (bowl pack)	35 pkgs.
Butter	7 pounds	Flour	2 pounds
Cabbage	12 pounds	Jam (2 lb. jars)	2 jars
Celery	8 stalks	Milk, Ev., 14½ oz.	21 cans
Cookies Asst'd	8 pounds	Peas, #10 can	3 cans
Eggs, fresh	13 dozen	Pineapple #10 can	3 cans
Lard	1 pound	Rice	20 pounds
Mayonnaise	1 quart	Sugar, granulated	15 pounds
Milk, fresh	25 quarts	Tomatoes #10 can	2 cans
Onions, dry	7 pounds	Vinegar, quarts	1 quart
Oranges, fresh	106 each	Tea, black issue	2 pounds
Potatoes, fresh	55 pounds		
Squash, fresh	20 pounds		

Exhibit D

MENU NUMBER TWO (2)

BREAKFAST	Quantity Required for each 100 Men
Apple Sauce	106 each, fresh Apples
Asst'd dry Cereal	35 each, Cereal (bowl pack)
Milk, fresh	12½ quarts Milk, fresh
Bacon Omelette	13 dozen Eggs
	4 lbs. Bacon
American Fried Potatoes	20 lbs. Potatoes
	1 lb. Lard
Toast	14 lbs. Bread
Butter	3 lbs. Butter
Jam	2 jars Jam (2 lb. jars)
Coffee	3 lbs. Coffee
	5 lbs. Sugar
	5 cans Milk, Ev., 14½ oz

DINNER	
Beef Stew	20 lbs. Beef, Boneless
	15 lbs. Potatoes
	3 lbs. Onions
	4 lbs. Carrots
	1 can Peas #10
Rice	10 lbs. Rice
Buttered Cauliflower	18 lbs. Cauliflower
	½ lb. Butter
Lettuce Salad	12 heads Lettuce
	1 quart Mayonnaise
Canned Peaches	3 cans Peaches #10
Bread	8 lbs. Bread
Butter	2 lbs. Butter
Tea	1 lb. Tea, Black issue
	5 lbs. Sugar
	5 cans Milk Ev., 14½ oz.

SUPPER	
Salmon Loaf, & Egg Sauce	24 cans Salmon #1 Tall
	1 dozen Eggs
	1 lb. Flour
SAUCE:	½ lb. Butter
	3 cans Milk
	1 lb. Flour
	1 dozen Eggs (Hard boiled)
Buttered Beets	3 cns. Beets #10
Rice Pudding	4 lbs. Rice
	2 lbs. Sugar
	5 cans Milk, Ev., 14½ oz.
	2 dozen Eggs
	2 pkgs. Raisins, 15 oz.

Bread	10 lbs. Bread
Butter	2 lbs. Butter
Tea	1 lb. Tea, Black issue
Coffee	1 lb. Coffee
	4 lbs. Sugar
	4 cans Milk, Ev., 14½ oz.
Milk, fresh	12½ qts. Milk, fresh

MENU NUMBER TWO (2)

REQUIREMENTS

PERISHABLE	PER 100 Men	NON-PERISHABLE	Per 100 Men
Apples, fresh	106 each	Beets, #10	3 cans
Bacon	4 pounds	Coffee, ground	4 pounds
Bread, fresh	32 pounds	Cereal, dry (bowl pack)	35 pkgs.
Beef, Boneless	20 pounds	Flour	2 pounds
Butter	8½ pounds	Milk, Ev., 14½ oz.	17 cans
Carrots, fresh	4 pounds	Peas, #10 1	1 can
Eggs, fresh	17 dozen	Peaches, #10	3 cans
Lard	1 pound	Raisins (15 oz.)	2 pkgs.
Lettuce	12 heads	Rice	14 pounds
Mayonnaise	1 quart	Salmon #1 Tall	24 cans
Milk, fresh	25 quarts	Sugar, granulated	16 pounds
Onions, dry	3 pounds	Tea, Black issue	2 pounds
Potatoes, fresh	35 pounds	Jam (2 lb. jars)	2 jars
Cauliflower, fresh	18 pounds	Mustard, Prep 8 oz.	1 jar

INSTRUCTIONS FOR USE OF MENU

First meal served will be Dinner on Menu No. 1.

Second meal served will be Supper on Menu No. 1.

Third meal served will be Breakfast on Menu No. 1.

Fourth Meal served will be Dinner on Menu No. 2.

If arrival at destination is so late that evening meal must be served use Supper on Menu No. 2.

Breakfast on Menu No. 2 will be used if further delay is encountered.

WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

October 6, 1942

MEMORANDUM TO: Elmer L. Shirrell
Project Director

FROM: George Kumasawa
Assistant Project Steward

SUBJECT: Analysis of Mess Situation; recommended Corrections and Organization

We believe that the mess situation has not improved and that it stands as it did two weeks ago. Perhaps the scope of year investigation has not touched upon the vital but seemingly unnecessary points. These small points have a direct bearing on the final outcome of the evacuees' discontent concerning the food distribution and preparation.

The continuance of this situation is not the fault of the Mess Management Division but the fault of the Administration. The final blame rests directly upon your shoulders.

We, the evacuees, have not been consulted and our suggestions taken into consideration. Although we have made recommendations in the past, these have not been acted upon.

If we are asked to follow Administrative Instructions, we believe that the Caucasian Staff should also follow them. Merely putting us in as Supervisors is not enough. Our thoughts and recommendations should be given serious consideration as well.

The reason for this is obvious because we, (evacuees in Administrative positions) are or should be, first, the representatives of the people; and the welfare of the people is our first consideration. That is why we have Caucasian Staff members and also evacuees in some branches of the Administration with some responsibility. The failings of both sides should be open to investigation by all mutually concerned. In past Mess conflicts, we do not believe you have been informed of the true situation and that there has been no recommendations made as the correction of such situations.

If we are in Group III as defined in Administrative Instruction #27, Page 5, Section V, Paragraph 3, our recommendations should be taken into serious consideration instead of passed hither and yon as at the present time.

Administrative Instruction #27, Page 1, Section I, Paragraph A, ("It is the policy of the Authority that evacuees shall be employed in all Administrative positions within Relocation Centers except the Principal Staff positions"). Now, if that be true the mess situation can be speedily remedied if you will take into consideration the following plan: Herewith enclosed.

This plan follows closely TM 10-205, Mess Management, issued by the War Department April 1, 1940. Are we not under the Technical Supervision of the War Department? If we are, then with reference to TM 10-205, there is a specific paragraph referring to Mess Management which is not being followed by the Administration. This is in the form of a sub-ledger referring to TM 10-205, Page 12, in reference to Column 18. Also this refers to Administrative Instruction #35, Section II, Paragraph B. Also cost control on Page 2, Section V, Paragraph A, of the above Instructions.

Your order on food rationing dated September 25 was issued contrary to all proper basic instructions by the War Department and also contrary to the basic principles governing subsistence issuances to evacuees as per instructions from WRA Regional Office under date of August 24, 1942. By doing so, you have openly blamed the evacuees when in fact the blame lies among the organization sanctioned by you contrary to Administrative Instruction #35. You should not do a thing until you have a plan organized that will work. You are swayed in the belief that the evacuees are to be blamed when your Caucasian Staff has disregarded all instructions issued by either the War Department or the WRA Regional Offices or both.

When there are instructions to stalemate the evacuees, each section and division is more than willing to shove them down the throats of the evacuees. Again when it comes to instructions to improve our cause, the instructions are handled very carelessly with disregard for our welfare. Especially in regard to the Mess situation.

You must bear in mind that menus issued here are not based on costs per meal, per mess hall. If you do not believe our cost per capita for August amounted to .3539, then kindly consider the following:

There has been issued rations up to or near 7200 rations a week that we have hadto assimilate in the cost of .3539 per capita, which if actually taken into consideration would invariably lower the per capita cost if this analysis is made and could be proven by a government audit.

If you would give your permission to have this audit take, this will either clear or condemn the laxity of the Administrative Staff members with yourself as your superior.

The Mess halls are as directly responsible to WRA offices as Mess Management and yourself are answerable to the Regional Office.

Administrative Instruction #55 bears directly on the Mess halls. These Instruction, should be followed with the co-operation of the mess halls. Until this is corrected, the blame rests upon the shoulders of only yourself. Without proper training, this problem of equal distribution of food cannot be satisfactorily settled. No person alone is capable of handling this situation unless he understands the people of Japanese extraction and the peculiarities of their dietetic requirements.

We believe that our meals do not include the right proportions of the vital elements that should be included in our daily menu. Our breakfast should contain; a substantial meal consisting of an equal proportion of at least some of the following items:

BREAKFAST

Adequate cereal,
Eggs or Meat,
Biscuits or
Muffins or
Griddle Cakes or
French Toast
Potatoes or Combination for bulk
Sweets as Sugar, Syrup, Jelly, Jam, Etc.
Toast or bread
Coffee, Tea, or Milk, Cocoa
Citrus Fruits or Substitute

LUNCH

Soups
Boiled or fresh vegetables
Salads
Meat or Meat substitute
Sweets as fruits, sacuss jelly, jam, pudding,
Cookies, cakes, etc.
Beverage...coffee, tea, etc.

Dinner should include the same as lunch

Or minimun requirements each day should be:

Carbohydrates:	Cereals, flour, corn meal, oatmeal, rice, bread, potatoes, starchy vegetables, sugar, syrups, jelly, jam, honey, etc.
Proteins:	Milk, eggs, fish, meat, cheese, beans, peas,
Vitamins:	Fresh vegetables and fruits
Fats:	Butter, fats, margarine, cottonseed oil, olive oils, drippings, suet, and etc.
Minerals	Fresh Vegetables and Fruits
Bulk	Leafy vegetables and whole wheat cereals or like class.

This can be adequately provided with our allotment of 45 cents per capita.

Can you or anyone in the Caucasian Staff tell us what daily calorie unit per person we are given at the present time. It is our belief this has never taken into consideration.

THE MESS WORKERS' PROBLEMS

The Planning Board interviewed Mr. Taketa and Mr. Ohtani on December 11, 1942, Friday, at 1:30 P.M.

Mr. Yamashita, the chairman, explained the purpose of the interview: He stated:

1. The reason for Mr. Taketa's protest against Mr. Ohtani's attitude that the latter was giving orders issued by the army regarding food in storage.

2. That he wished to bring about a smooth and amicable settlement of the matter.

3. That Mr. Taketa requested an equal proportioning of food and that Mr. Cooke was already complying with this request.

4. That Mr. Shirrell was also of the opinion that there was no need to expend the food that had been painstakingly conserved.

5. That the Planning Board was asking that these requests be complied with.

6. That applicants (possibly 4 or 5) for the position of approximately two more men apply. These two men will hold the similar position to Mr. Otani. That Mr. Cooke choose these applicants.

7. That under these circumstances Mr. Ohtani should be consulted and that both work in cooperation. Furthermore, he was asking that any request or complaints be brought before the Board.

Mr. Taketa made the following statements:

1. That he (Mr. Ohtani) had quieted the protests against himself and Mr. MacDonald by pointing out that people were apt to take action against them.

2. That Mr. Ohtani must be aware that there was growing sentiment against him.

3. That even until that morning of December 11, 1942, there were increasing complaints and there were some who had despaired and who had no intention of following the menu.

4. That this incident was worse than that concerning Pelcher. At that time, the opposite party was a Caucasian while in this case, the trouble is between Japanese and therefore all the worse.

5. That a meeting had been scheduled for the coming Saturday and that the researchmen of the Board be present at that time to hear from the mess workers.

6. That the reasons given, concerning distribution of food, was the cause of the trouble.

7. That he hoped that the matter would not take a turn for the worse and start an incident such as the one that occurred at Manzanar, "Such playing with fire" could be averted by the efforts of the Planning Board.

8. That he wished to hear Mr. Ohtani's side of the story.

Mr. Ohtani's statements were as follows:

1. That at the time of coming to the camp, matters seemed in a pitiful state. Hoping that something could be done to better matters, he accepted this work.

2. On making the rounds of every block, his attention was called to the fact that menus were interpreted in different manners. Some blocks were improving on the menus while others were detracting from the given menu. For example when pie was called for, some blocks were serving fresh apples and not taking the trouble of preparing them as prescribed.

3. If the food served in the mess halls has not improved in recent times, it is necessary to change the method. Mr. Ohtani had been feeling confident that matters had improved.

4. If the former method is thought to have been better, it would be quite satisfactory to return to the old plan.

5. It is Mr. Hoover's policy to use fresh vegetables instead of canned foods.

6. That Mr. Hoover maintained that the regional office may not send if the warehouse were plentifully supplied.

7. That Mr. Ohtani was always working for the best interest of the Japanese.

8. That Mr. Hoover has stated that the regional office has issued orders that it is not wise to have a large stock on hand in the warehouse or in the mess halls.

9. That Messrs. Peck and Smith were also of the opinion that if there were a large supply, it should be consumed gradually.

10. That he had received no orders fro Mr. Shirrell regarding his idea.

Mr. Taketa stated:

1. That Messrs. Sam Nishimoto and Takahashi who go around taking inventory find it necessary to go around more than once.

2. That is because Messrs. Ohtani and MacDonald make their rounds after the former group. Messrs. Nishimoto and Takahashi have complained that they do not know what good they are doing.

3. If the order for using of food on shelves is because food supply is low, every one will comply.

4. If the order is to consume all that is on hand, this can be done in half a day.

5. For instance if the reason for such an order is that food will become infected, everyone will comply.

6. Mr. MacDonald's statement about everything being "Army order" brings about ill feeling.

7. He has stated at one mess hall that the reason Mr. Shirrell has to leave his position at Tule Lake is because he is too good to the Japanese and that Mr. Peck will probably be leaving soon for the same reason.

8. It is not the Mr. Taketa's request for the resignation of Mr. Ohtani; all that is necessary is for Mr. Ohtani to cooperate with the mess hall workers. Especially, since the Planning Board was good enough to hold this interview. All that was asked was that Mr. Ohtani reconsider and work in harmony.

9. That it probably was to Mr. Ohtani's disadvantage to make the rounds with Mr. MacDonald.

Mr. Kuki asked if the menu were formulated in accordance with the food distributed.

Mr. Ohtani replied that that was so.

Mr. Taketa said that there were shortages because the food put away was deducted. The cooks put food away because they plan to use it at another time.

Mr. Ohtani said that he was aware of the fact that there were misunderstandings about his true intentions at the time of his taking the postion. He had been instructed to use the supply that was on hand.

Messrs. Kuki and Ikeda stated that it was necessary for both men to work in unison and the Board would back them.

MESS

SPECIAL MEETING OF ALL COLONY MESS PERSONNEL AT MESS 1120

December 12, 1942

Purpose of the meeting was in regards to complaints of the various menus made by Mr. Otani, Assistant to steward; Mr. McDonald. We, the Planning Board technicians, Mr. Watanabe and myself, were asked to sit in at this meeting as mediators in the discussion between Mr. Otani and the complaintant.

The information that we have gathered about the complaints and Mr. Otani are:

1. Mr. Otani in many cases failed to grasp the primary points of specific questions, such as "Why have hot biscuits and fried potatoes together? It works hardships on cooks."

   Thereupon Mr. Otani went into lengthy explanation that it was the order of the office that home-made bread and other types of hot bread be made by the mess hall. He further explained that bread was very hard to get through the present medium, due to lack of eqipment on the part of the bakeries.

   The specific point was then brought out by the chairman, Mr. Takeda, that the question in particular referred to biscuits and fried potatoes at the same meal, which worked hardships on the cooks because the same tools and utencils had to be used to prepare both foods. It was only then that Mr. Otani realized the point expressed and added hereafter he would be careful about that in particular.

Mr. Otani was prompted time and time again by the chairman throughout the evening due to his inability to grasp the point of issue. It was also noted that Mr. Otani referred problems and complaints made to him upon Mr. Hoover's shoulders.

2. A question was raised about "tempura". When Mr. Otani was asked why more ingredients were not given to the kitchens in preparing this food, he blamed Mr. Hoover, saying that the necessary ingredients would be refused by him. Thereupon, the chairman interrupted Mr. Otani and asked, "Is it not true that Mr. Hoover probably does not know how to make tempura or what the ingredients or how much the ingredients are needed to prepare this food?" He also asked Mr. Otani if Mr. Hoover would not listen to him on the preparation of tempura since he would know the approximate amount of ingredients needed.

3. Another question raised was, "Why can't we have more eggs?" Mr. Otani answered that eggs were hard to get; that orders had been cancelled at San Francisco; that San Francisco

had ordered this camp to procure eggs locally; that eggs locally were impossible to get and that the office has ordered frozen eggs. He remarked that he had complained vigorously to the office, referring to the frozen eggs in particular, that in Portland Samitarium, frozen eggs were served and people were poisoned by them. He felt that the Japanese people should not be fed these frozen eggs.

All through the questioning, Mr. Otani attempted to explain or to evade the issue before the floor. After every question and every issue, Mr. Otani could only submerge and say that he was wrong or that he would do his best or that he would bring it to the attention of the Caucasian stewards.

/s/ Chester Ogi

COPY

BREAK MENUS

January 1, 1943, Friday
½ Grapefruit
Rice Krispe - milk ----10% eating
Toast - Butter
Cocoa - Coffee - Milk
Ohzoni (Rice cake)

January 2, 1943, Saturday
Stewed dry apple (was not served)
Rolled Oats - milk---30% eating
Hot Cake -syrup
Cocoa - Milk

January 3, 1943, Sunday
Corn flakes - milk ---5 to 6% eating
Hot cake-syrup
Cocoa - Coffee - Milk
1 orange

January 5, 1943, Tuesday
½ Grapefruit
Cream of wheat - milk ---30% eating
Hash browned potatoes
Toast - oleo
Cocoa - Coffee - Milk

January 6, 1943, Wednesday
Tomato Juice
Rolled oat - milk-~~p~~--- 30% eating
Hot biscuits - oleo-
Cocoa - Coffee - Milk

January 7, 1943, Thursday
Stewed Prunes
Wheat (Nuts - milk ---4 to 5% eating
Hot cake - syrup
Cocoa - milk

January 8, 1943, Friday
½ Grapefruit
Rice and sweet potato mush ----50% eating
Hot biscuits - oleo
Cocoa - Coffee - Milk

January 4, 1943, Monday
Stewed prunes
Cracked wheat - milk --30% eating
Hot biscuits - jam
Cocoa - milk

January 9, 1943, Saturday
Stewed dry apple
Cracked wheat - milk--30% eating
Toast - jam
Cocoa - milk

January 10, 1943, Sunday
½ Grapefruit
Corn flakes - milk ---30 % eating
Hot cake - syrup
Cocoa, Cofee - milk

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BREAK MENUS

January 1, 1943, Friday
½ Grapefruit
Rice Krispe - milk -----10% eating
Toast - Butter
Cocoa - Coffee - Milk
Ohzoni (Rice cake)

January 2, 1943, Saturday
Stewed dry apple (was not served)
Rolled Oats - milk-----30% eating
Hot Cake - syrup
Cocoa - Milk

January 3, 1943, Sunday
Corn flakes - milk----5 to 6% eating
Hot cake-syrup
Cocoa - Coffee - Milk
1 orange

January 5, 1943, Tuesday
½ Grapefruit
Cream of wheat - milk---30% eating
Hash browned potatoes
Toast - oleo
Cocoa - Coffee - Milk

January 6, 1943, Wednesday
Tomato Juice
Rolled oat - milk----30% eating
Hot biscuits - oleo
Cocoa - Coffee - Milk

January 7, 1943, Thursday
Stewed Prunes
Wheat -o-nuts - milk----4 to 5% eating
Hot cake - syrup
Cocoa - milk

January 8, 1943, Friday
½ grapefruit
Rice and sweet potato mush ----50% eating
Hot biscuits - oleo
Cocoa - Coffee - milk

January 4, 1943, Monday
Stewed prunes
Cracked wheat - milk----30% eating
Hot biscuits - jam
Cocoa - milk

January 9, 1943, Saturday
Stewed dry apple
Cracked wheat - milk----30% eating
Toast - jam
Cocoa - milk

January 10, 1943, Sunday
½ Grapefruit
Corn flakes - milk----30% eating
Hot cake - syrup
Cocoa,- Coffee - Milk

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WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

January 18, 1943

MEMORANDUM TO: Mr. Howard M. Imazeki
Managing Editor, Daily Tulean Dispatch

SUBJECT: Hog Inspection

May I submit the following report on our investigation into the problem of meat inspection as far as this project is concerned, in response to your request of January 14, 1943.

When hogs are purchased for the project, they are inspected by Dr. J. C. Hunt, veterinarian of Klamath Falls. When they are brought to the project, they are vaccinated against cholera. They are then kept separated from other hogs, previously purchased and so treated, for a period of ten days as an isolation precaution.

When the hogs are butchered, they are inspected by Mr. Wilkerson, a butcher of 25 years' experience, who is bonded and licensed. In response to my inquiry regarding his qualifications, Mr. Zimmer, chief of the Agricultural Division, submitted the following:

> "It has come to my attention there are rumors being spread that the meat slaughtered in our slaughter house is not being properly inspected. Mr. Wilkerson who is a bonded and licensed meat inspector for Modoc County, California, personally inspects all meat leaving our slaughter house. I believe Mr. Wilkerson is qualified to make these inspections and that these rumors are unfounded and untrue; they were probably made due to ignorance or misinformation on the part of those who spread them."

As I pointed out to you on the telephone, I feel that your memorandum indicated bias and a tendency to condemn before a chance was given for an investigation. I should therefore like to have the names of those responsible for the origin of the rumor, together with a statement of their qualifications as meat inspectors.

May I additionally point out that a joint statement issued by Mess Management and the Agricultual Division indicates that meat condemned by an untrained group was as follows:

> "1 dressed hog weighing 250 lbs.
> 1 leg of pork weighing approximately 35 lbs.
> Spare ribs - 10 lbs.
> 1 trimmed hog weighing 200 lbs.
> Veal leg (which was dumped in the ditch bank) - 40 lbs.

"Meat loaf was cooked and prepared; later announced ok. If action had not been taken immediately on the morning of January 13 by Mr. Zimmer, Mr. Hudson, Mr. Hoover, Mr. Peck, Mr. McDaniel and Mr. Wilkinson, there would have been 2,000 lbs. of fresh pork destroyed."

I was asked to investigate the meat loaves, as well as the general conditions of the butcher shop, bu Mr. Coverley who, I am sure, will give you access to the contents of my report. I might state that one of these loaves, weighing approximately three pounds, was consumed by me and my family with only wholesome results. This loaf was picked from a supply of several hundred at random.

Signed

A. B. Carson, M. D.
Chief Medical Officer

cc: Mr. Coverley
Mr. Ogi - Planning Board
Mr. Cooke

MEMORANDUM

January 20, 1943

To: Messrs. M. C. Cooke and R. E. Peck

From: Planning Board

Subject: Letter of Mr. Kumasawa

Gentlemen:

This is to advise you that we have in our hands a memorandum from Mr. George Kumasawa, Assistant Project Steward to Mr. Elmer L. Shirrell, our past Project Director, dated October 6, 1942, subject dealing with analysis of mess situation: recommended correction and organization. We have studied the letter of Mr. Kumasawa very carefully, and it has been brought before our Board meeting.

The Planning Board of Directors feel that the contents of Mr. Kumasawa's letter are truthful and worthwhile of consideration by your office. The Board of Directors is sending you the memorandum of Mr. Kumasawa, and we hope to meet with you at your earliest convenience to discuss possibilities of improving the mess and supply department.

We would appreciate it if you would let us know when you would be available at your office for discussing the contents of the letter.

Respectfully yours,

PLANNING BOARD

M. Yamashita, Chairman

mh

MEMORANDUM

February 6, 1943

TO: Mr. Mortimer C. Cooke

FROM: Planning Board

SUBJECT: Family-tables in Mess Halls

Dear Mr. Cooke:

Sometime ago, the chairman and vice-chairman of the Planning Board called on you and were honored with your consent to put the family-table system into practice in the Mess Halls when sufficient utensils would have arrived.

Will you please let us know what progress has been made toward the realization of this plan? We again ask that you send memoranda to the Mess Halls directing them to institute the system when you feel that necessary arrangements have been made.

Let us again assure you that the inception of such a system would be a valuable gain made toward stressing the family unit--a factor so difficult to satisfactorily observe under the existing conditions.

Yours very truly,

PLANNING BOARD

M. Yamashita, Chairman

MY:ln

P.S. It has been pointed out that such a system would contribute toward conservation of food.

WAR RELOCATION AUTHORITY
TULE LAKE PROJECT

O F F I C E M E M O R A N D U M

February 8, 1943

TO: Planning Board
Mr. Yamashita, Chairman

FROM: Ralph E. Peck, Project Steward

SUBJECT: Family Style Service in Mess Halls

Please be referred to your memo of February 6, addressed to Mr. Cooke, Subject: Family style service in mess halls. This plan, while undoubtedly a good one, will have to be adopted slowly and gradually rather than being adopted abruptly. Our new allotment of dishes and silverware has arrived and is being apportioned to the various mess halls as rapidly as possible. It is to be understood that no additional tables can be obtained for this purpose and if the family style is adopted in the mess halls, you will have to go forward with the present equipment on hand rather than be depended upon additional equipment being issued inasmuch as there is no more equipment to be had.

It is hoped that gradual change over to family style service will serve to bind families closer together at meal time and to promote continuation of good will generally throughout the project.

/s/ R. E. Peck

Ralph E. Peck
Project Steward

Yoshikawa

MOUNTAIN AND PLAIN JOBBING CO.
WAZEE MARKET
CH. 8900
DENVER, COLORADO

COPY

VIA AIRMAIL March 19, 1943

Tulelake Relocation Center
Newell, California

AttentionL Mess Division

Gentlemen:

We have been contacting your Co-operative Stores regarding Japanese foodstuffs and have forwarded them samples of "Pink Domestic Azukies" and Green Mung Beans for bean sprouts.

We are supplying Soybeans and Green Mungs to the Granada Relocation Mess Division who are going into tofu and sprout production immediately. Due to the very acute shortage of edible Dried Soybeans and of our Green Mungs, they are stocking their full requirements until the next season. Should you be planning to produce your own sprouts and ~~of~~ tofu, we very strongly urge that supplies be purchased at once.

With vegetables at the current high levels, moyashi (bean sprouts) are a real economy food as well as being a great moral lifter to anyone used to Oriental type foods. Moyashi produced in camp on a base cost of 20¢ per lb. of Beans should not cost you over 5¢ per lb. Our present excellent stock of Beans are sprouting 8 lbs. to 1 lb. of Beans. We cannot, of course, guarantee such results due to the great variation in the weight of the sprouts because of proper or improper handling. There are, no doubt, many men experienced in this sprouting at your camp who would be interested in a chance to work at something that they know and at the same time, perform a service to their community. The reception at the Granada camp has been very enthusiastic both on the part of the residents and officials in charge. In addition to being used for bean sprouts, Mung Beans can be used for a fresh vegetable in the place of string beans. All Japanese are familiar with the very long so-called Chinese string beans. These beans can be grown in any locality where pintos are grown. We are now negotiating with the Agricultural Division of the Granada camp who are interested in buying Green Mung Beans for seed purposes. We will be please to forward you complete information regarding this phase if you are interested.

In addition to Green Mungs, we have a good stock of Red Mungs, which are even better still for eating fresh than the Green Mungs. This Red Mung is the so-called Pink Domestic Azuki, samples of which we have forwarded to your Mess Division. This bean is a very good substitute for Azuki, having the same flavor when cooked. The only noticeable difference being the difference in color. We will be pleased to mail your Division additional samples of any Beans which we quote below:

Large No. 1 Tokios, packed in bags of 100 lbs. net each-- $ 6.00 cwt. fob. Denver
Improved Yellows, packed in bags of 100 lbs. net each-- $ 6.00 cwt. fob. Denver
Green Mungs, packing in bags of 100 lbs. net each-- $20.00 cwt. fob. Denver.
Pink Domestic Azuki, packed in bags of 100 lbs. net each--$20.00 cwt. fob. Denver.

Note: The Soybean market is very strong. We received a wire only this morning from our mills notifying us of a 30¢ per lb. advance. Further advances are expected and the shortage will become increasingly more acute. Today, it is more a matter of supply than price. In car lots, we can quote f.o.b. shipping points.

We would prefer to work directly with your camp Procurement Officials rather than through the Quartermasters due to the 60 and 90 day terms common with Army business. We have found it more satisfactory to deal directly with the Camp especially since the Quartermasters are not too-well-acquanted with Japanese type foodstuffs. For instance, in the case of Soybeans, they are not fully informed on the various varieties, and there are only a comparatively few varieties suitable for making Japanese type food products. As you are no doubt aware, northern type Soybeans with high oil content would not be at all suitable at any price.

We trust that the matters covered in this letter will be of interest and we will hear from you soon.

Yours very truly,

MOUNTAIN AND PLAIN JOBBING CO.

LTN/W.K. Oyama

Copies: Procurement and Agricultural Division

COPY

, March 27, 1943

Mess Division
Tulelake Relocation Center
Newell, California

Gentlemen:

There seems to be a lack of clearness among the trade regarding the position of Soybeans, Mung Beans and Azuki with regards to the point rationing system. We have a ruling directly from Washington in regards to Soybeans. They are definitely not considered as Dried Beans as far as the rationing regulations are concerned. We are further advised today that Mung Beans and Azukis can be considered in the same classification as Soybeans until we are instructed to the contrary.

The handling of these Beans being an important part of our business, we are keeping ourselves very closely informed on this matter and will reply any new developments to you

yours very truly,

MOUNTAIN AND PLAIN JOBBING CO.

LTN/W. K. Oyama
Copies: Agricultural and Procurement Divisions

SOYBEANS

Soybean is, as the name indicates, a leguminous crop and its nutritive food values for human, as well as farm stock, is very high as are all other varieties of the bean family. The soybean is produced extensively in Oriental countries and rcently in the United States. It is used in many ways as a food and chemical source.

Soybean as food

This bean is used ~~in its~~ itself as a food, and also as a source of many products such as tofu, (usually called "bean cake") miso, soy sauce, and flour. The first three products, namely, tofu, miso, and soy sauce are universally used by Japanese.

Tofu

Tofu is a processed food derived from soybeans. It can be used fresh with soy sauce or cooked with other foodstuff. Better dishes are made if any kind of meat is used. Its food value is very high and is easily digested.

There are many experienced men in tofu production in the colony to take care of the manufacturing of this product and they express their desire to offer their services for tofu production since the colonists are greatly desirous for tofu. It can be made easily. I have a sample in a jar to show you what it looks like. This was made in the block 32 mess hall without much extensive equipment. The main thing needed to manufacture tofu is the soybean, as there is no known substitute at present. According to newspaper reports and articles in our Tulean Dispatch, other W. R. A. Centers are producing and enjoying it. We wish that we will be treated as the evacuees in other centers in this respect.

Quantity needed -

One hundred pounds of soybeans produce 150 cubes of tofu. The dimensions of one cube of tofu is four inches square on the surface and about five inches high. One cube can be served with other things as mentioned before to ten persons; therefore one serving in this colony of 15,000 would require 1500 cubes which can be made from

1000 pounds. Serving twice a week, 2000 pounds or one ton of soybeans is needed and yearly on a 52 week requirement, it will take 52 tons or 104,000 pounds, or 1040 sacks of 100 pounds weight.

To manufacture above amount of tofu, man labor needed will be four men working three shifts of 8 hours' work. A crew of 12 men is needed to produce enough tofu to supply the whole center. Required equipment for manufacturing tofu includes one electric motor, a set of stone mill and a belt to connect th4se two, a number of 50-gal. wooden barrels, a large boiling cooker, stove, wooden trough to store the tofu and a few small items, such as buckets, screen, all of which can be easily ~~be~~ obtained from former manufacturers in Sacramento or elsewhere.

Miso

Miso is made of well cooked soybeans, moulded cooked rice, and salt mixed together. This is kept in wooden barrels or earthen jars for several months. Then it is ready to use. It can be used mostly for soup by diluting with water. There are many other uses for this miso. Its use can be left in the hands of the cooks for they know how, when, and how much to use. The miso is also used all year round. The soybean is the only thing that can be used to get the best quality.

Soy Sauce

The soy sauce is another one of the many soybean products and is used by both the Japanese and Chinese daily. It is used as the Caucasians use salt for cooking and for the table use. The main ingredients for manufacturing soy sauce are soybeans, wheat, salt, and water. Soy sauce is a necessary food for the colonists. In case we produce enough soybeans to allow us to make soy sauce, I will locate the party who has had experience and knows the procedure in manufacturing it. However, at the present, I will state that soybean is the main ingredient for the manufacture of the soy sauce.

In the above ~~two~~ three items, except tofu, the amount of soybean needed is not figured out. The ~~the~~ other two products, any amount of soybeans can be used taking into consideration of material on hand.

There are other uses of soybeans but that matter can be settled after we have the soybeans at hand.

GROWING OF THE SOY BEANS

Planting

The soybean can be planted by the regular planters which are used for any bean or pea. We do not need any special planter for this purpose.

Time of Planting

The soybeans is a rather strong plant for ~~and not as immune to~~ frost injury, ~~as other beans~~, so when potato planting time rolls around, which is sometime in May ~~or~~ tenth or a little later in the Tulelake region, it is about the right time for the planting of soybean seeds.

Last year, in Block 47, Mr. C. Taketa planted soybeans in his yard on August tenth, and it had grown to a stage where bean pods formed, but the fall frost injured the plant so the pods did not fill, but it proves that soybeans can be grown here. Mr. Taketa came from San Jose, California, where he was raising seeds and had grown soybeans there and has experience with this crop. He stated that last year he had planted too late but if it can be planted about two months or so earlier, the soybeans will grow and mature without fail. He told me of the production of the soybeans in Manchuria. In a certain place in Manchuria where spring water is very high in a lake and in the summertime with evaporation, and water running off the lake recedes. The natives then prepare the dry ground and plant the soybeans on or around July tenth each year. The Manchurian region has sub zero degree in winter, but the summer is hot with plenty of moisture and this locality produces good soybeans.

Therefore, based on the above facts and according to our last year's agricultural experience, upon choosing early maturing variety, this Tulelake W. R. A. farm will surely produce good soybeans because the farm soil is rich and there is a lot of moisture. Irrigation water can be supplied any time to give required moisture for the best crop and the sunshine here is not scorching hot to injure flowers.

Care of Crop

The care of the crop is the same as for other beans or peas so the farm has enough and proper equipments for cultivation and irrigation. By growing the soybean no special equipment is necessary for the care of the crop.

Harvesting

Bean Cutter - All bean growers have a tool called a bean cutter. It is pulled by any kind of power, horses or tractor, to cut the root of the bean in the ground to make it dry and to make windrows by side delivery rakes for harvesting. The bean cutter can be purchased from any farm equipment dealer.

Side Delivery Rake - This is a special outfit for bean growers. After the bean vines are cut by the root, the vines are piled in windrows so that the "pick-up harvester" can go around the field as windrows are located. In order to make the windrow, six or eight rows are put together so as to facilitate quick harvesting. The process of putting many rows together is done by a side delivery rake, the action of which is to kick the vines side ways to make continuous rows.

It can be done by hand with pitch forks but if a large acreage is planted, one or two side delivery rakes are essential. It can also be used on any dry bean or pea crop.

Harvester - Harvester for bean must be a "pick up" type, as the vines are made in the windrows as stated before. A barley "pick up" harvester can be used, but in that case, according to the harvester crew, the speed of the thrashing cylinder must be slowed down. In order to do that, the cylinder pulley must be changed, also the top screen must be changed with a proper sized mesh.

REASONS WHY SOYBEANS SHOULD BE RAISED HERE

1. To alleviate food shortage to some extent.

2. Can be used all year round.

3. Economy of food expenses.

4. To improve morale of the colonists. A real economy food

4. To improve morale of the colonists. "A real ecnomy food (tofu and bean sprout) as well as morale lifter to anyone used to Oriental type food." This was written in the attached letter from Mountain and Plain Jobbing Co., Denver, Colorado.

5. It is a worthwhile effort to produce soybeans here, where we have enough farm area to produce and according to the attached letter from Mountain and Plain Jobbing Co., planting seed is available.

On the subject of production of food stuff, the W. R. A. mess management and marketing section have very much interest. They are very much in favor of tofu production here in the colony. The first requirement in tofu production is acquiring the soybeans, either buy it or produce it on the farm. To buy anything now is uncertain and becomes harder as the days go by, therefore, all offices such as farm production, mess management, and procurement should seriously consider this subject.amd obtain soybean seeds for the farm. I am sure the farmers will be very glad to put forward their best efforts to produce the soybean crop.

This report is submitted by the Agricultural Technical staff - agronomy division.

Ichiji Yoshikawa

Ichiji Yoshikawa

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APRIL 4 & 10

Portions 1000

ARTICLES	AMOUNT & SIZE	POINTS	PER WEEK
Coffee	12½#		
MEAT			
Beef	145#		
Bologna	25#		
Frankfurters	25#		
Pork	20#		
Total	215#		
CANNED GOODS & BEANS			
Apple	3-#10	480	124
Applesauce	2-#10	480	96
Apricot	1-#10	930	93
Corn	14-#2	140	196
Catsup	8-14oz.	100	80
String Beans	3-#10	700	210
Tomato	2-#10	660	132
Beans (Lima)	10#	40	400
Beans (Kidney)	8#	40	32
		Total	1003
		Allowed	1120

COPY

April 5, 1943
MONDAY

MENU
(Meatless Day)

BREAKFAST

Stewed Dry Pruhes		8# Prunes
Cracked Wheat	Hot Milk	9# Cracked Wheat
1 Fried Eggs		9 Doz. Eggs
Toast	Oleo.	
Cocoa	Milk	

DINNER

Baked Macaroni Tomato		10# Macaroni 1-#10 Can Tomato
Creamed Carrot		15# Carrots
Head Lettuce Salad		2 Doz. Lettuce
Apple Cobbler		3-#10 Apples
Bread	Tea	

SUPPER

Fried Fresh Fish		30# Fish
Fried Potatoes		30# Potatoes
Creamed Cauliflower		20# Cauliflower
Cole Slaw Salad		15# Cabbage
1 Fresh Orange		100 Oranges
Bread	Tea	

Portions 100

COPY

April 6, 1943
TUESDAY

MENU

BREAKFAST

Stewed Dry Figs		8# Figs
Rolled Oat	Hot Milk	9# Rolled Oats
Hot Cake	Syrup	1-#10 Can Syrup
Coffee	Cocoa -Milk	2½# Coffee

DINNER

Braised Beef Stew with Begetables (Beef--Potatoes--Onion--Carrots)	30# Beef 15# Potatoes 5 # Onion 10# Carrots
Steamed Rice	25 # Rice
Tsukemono	
Dill Picles on table	2-#10 Dill Pickle
1 Fresh Apple	100 Apples
Bread Tea	

SuPPER

Grilled Frankfurter (Catsup on table)	25# Frankfurter 6-14 oz. Catsup
Steamed rice	25# Rice
Tsukemono	
Sweet Potatoes pr Squash	25# Squash
Fruit Gelatin	1-#10 Apricot
Bread tea	

Portions 100

COPY

April 7, 1943
WEDNESDAY

MENU
(Meatless Day)

BREAKFAST

Corn Flakes	Milk	100 Pkg. Corn Flakes
French Toast	Syrup	2 Doz. Eggs
		1-#10 Syrup
Coffee-Cocoa-Milk		2½# Coffee

DINNER

Vegetable Foo Young (Sweet and Sour Gravy)		8 Doz. Eggs
Steamed Rice		25# Rice
Tsukemono		
Head Lettuce Salad		2 Doz. Lettuce
Bread	Tea	

SUPPER

Fried Fresh Fish		30# Fish
Stewed Corn		14-#2 Corn
Steamed Rice		25# Rice
Tsukemono		
Cole Slaw Salad		20# Caggage
Spiced Cake	Tea	
		Portions 100

COPY

April 8, 1943
THURSDAY

MENU

BREAKFAST

Stewed Dry Prunes		8# Prunes
Rolled Oat	Hot Milk	9# Oat
Hot Biscuit	Jam	
Cocoa	Milk	

DINNER

Pot Roast of Beef		35# Beef
Browned Potatoes		30# Potatoes
String Beans		3-#10 String Beans
Steamed Rice8		25# Rice
Tsukemono		
1 Fresh Apple	100	100 Apples
Bread	Tea	

SUPPER

Pork Chop Suey (Pork--Celery--Onion--Caggabe)		20# Bork 15# Celery 10$ Onion 15# Caggabe
Steamed Rice		25# Rice
Tsukemono		
Fresh Spinach Salad		30# Spinach
Grapenut Custard		4 Doz. Egg
Bread	Tea	

Portions 100

COPY

April 9, 1943
FRIDAY

MENU
(Meatless Day)

BREAKFAST

½ Grapefruit		50 Grapefruit
Cracked Wheat	Hot Milk	9# Cracked Wheat
1 Fried Eggs		9 Doz. Eggs
Toast	Oleo.	
Cocoa Coffee Milk		2½# Coffee

DINNER

Baked Spaghetti Italian		12# Spaghetti 1-#10 Tomato 2# Cheese
Steamed Rice		25# Rice
Tsukemono		
Pickled Beet Salad		20# Beets
Apple Sauce		2-#10 Applesauce
Bread	Tea	

SUPPER

Fried Fresh Fish		30# Fish
Baked Banana Squash		25# Squash
Steamed Rice		25# Rice
Tsukemono		
Cole Slaw Salad		20# Cabbage
Spiced Cake	Tea	

Portions 100

COPY

April 10, 1943
SATURDAY

MENU

BREAKFAST

Stewed Dry Peaches		8# Peaches
Rolled Oat	Hot Milk	9# Oat
Hot Cake	Syrup	1-#10 Syrup
Cocoa Coffee Milk		2½# Coffee

DINNER

Boiled Fresh Beef-Spanish Sauce		30# Beef
Boiled Potatoes		30# Potatoes
Steamed Rice		25# Rice
Tsukemono		
Fresh Vegetable Salad		20# Vegetable
Fresh Fruit		100 Fruit
Bread	Tea	

SUPPER

Chili & Beans		15# Hamburger 8# Pink Beans
Steamed Rice		25# Rice
Tsukemono		
Fresh Vegetable Salad		20# Vegetable
Lime Jell-O		2# Jell-O
Bread	Tea	

Portions 100

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APRIL 11 to 17

ARTICLES	AMOUNT & SIZE	POINTS	PER WEEK
Coffee	12½#		
MEAT			
Beef	145#	6@	
Frankfurter	45#	6@	
Bologna	25#	6@	
Salt Pork	4#	6@	
Total	219		1314
		(Allowed 1600)	
CANNED GOOD & BEANS			
Tomato	3-#10	83@	249
String Beans	3-#10	70@	210
Apple	3-#10	48@	144
Corn	14-#2	14@	196
Catsup	8-14 oz. Bttl.	10	80
Navy Beans	10#	4@	40
		Total.....	919
		Allowed.....	1120

COPY

APRIL 11, 1943
SUNDAY

MENU

BREAKFAST

Stewed Dry Figs		8#
Corn Flakes		100 Pkg. Corn Flakes
1 Fried Egg		9 Doz. Egg
Toast	Oleo.	
Cocoa Coffee Milk		2½#

DINNER

Potted Swiss Steak		35# Beef
Browned Potatoes		30# Potatoes
Lima Beans & Corn		4-#2 Corn
Steamed Rice		25# Rice
Fresh Vegetable Salad		2 Doz. Lettuce
Fresh Fruits		100 Oranges
Bread	Tea	

SUPPER

Grilled Frankfurter		25# Frankfurter
Fried Cabbage		25# Cabbage
Steamed Rice		25# Rice
Gingerbread	Tea	

Portions 100

COPY

April 12, 1943
MONDAY

MENU
(MEATLESS DAY)

BREAKFAST

½ Grapefruit		50 Grapefruit
Rolled Oat	Hot Milk	9# Rolled Oat
French Toast	Syrup	2 Doz. Eggs
Cocoa	Tea	1-#10 Syrup

DINNER

Spanish Omelet	8 Doz. Egg
	1-#10 Tomato
Steamed Rice	25# Rice
Pickled Beet Salad	20# Beet
Creamed Cauliflower	20# Cauliflower
1 Orange	100 Oranges
Bread	Tea

SUPPER

Fried Fresh Fish	30# Fish
Steamed Rice	25# Rice
Tsukemono	
Head Lettuce Salad	2 Doz. Lettuce
Stewed Dry Peaches	8# Dry Peaches
Tea	

Portions 100

COPY

April 13, 1943
TUESDAY

MENU

BREAKFAST

Stewed Dry Prunes	8# Prunes
Rice Flakes Milk	100 Pkg. Rice Flakes
Hot Cake Syrup	1-#10 Syrup
Cocoa Coffee Milk	2½# Coffee

SUPPER

Braised Beef Stew (Beef--Potatoes--Carrots--Onion)	30# Beef
Steamed Rice	25# Rice
Tsukemono	
1 Fresh Apple	100 Apples
Bread Tea	

SUPPER

Fried Bologna Sausage	25# Bologna
Cole Slaw Salad	20# Cabbage
Steamed Rice	25# Rice
Tsukemono	
Spiced Cake	
Bread Tea	

Portions 100

COPY

April 14, 1943
WEDNESDAY

MENU
(Meatless Day)

BREAKFAST

Stewed Dry Peaches		8# Peaches
Rolled Oat	Hot Milk	9# Oat
Scrambled Eggs		8# Doz. Egg
Toast	Oleo.	
Cocoa Coffee Milk		2½# Coffee

DINNER

Boston Baked Beans	10# Navy Beans 4# Salt Pork 1-#10 Tomato
Steamed Rice	25# Rice
Tsukemono	
Head Lettuce Salad (Japanese style)	2 Doz. Lettuce
1 Orange	100 Oranges
Tea	

SUPPER

Fried Fresh Fish	30# Fish
Steamed Rice	25# Rice
Cole Slaw Salad	20# Cabbage
Tapioca Pudding	2 Doz. Eggs 1-#1 Pkg. Tapioca
Tea	Bread

Portions 100

COPY

April 15, 1943
THURSDAY

MENU
BREAKFAST

½ Grapefruit		50 Grapefruit
Rolled Oat	Hot Milk	9# Oat
Hot Cake	Syrup	1-#10 Syrup
Cocoa	Milk	

DINNER

Fried Small Steak		35# Beef
Browned Potatoes		30# Potatoes
String Beans		3-#10 String Beans
Steamed Rice		25# Rice
Tsukemono		
Graham Cracker		4-2# Pkg. Cracker
Bread	Tea	

SUPPER

Boiled Frankfurter		20# Frankfurter
Boiled Cabbage		20# Cabbage
Stamed Rice		25# Rice
Tsukemono		
1 Fresh Apple		100 Apples
Bread	Tea	

Portions 100

COPY

April 16, 1943
FRIDAY

MENU
(Meatless Day)

BREAKFAST

Stewed Dry Prunes		8# Prunes
Corn Flakes	Milk	100 Pkg. Corn Flakes
1 Fried Egg		9 Doz. Egg
Toast	Jam	
Cocoa Milk	Coffee	2½# Coffee

DINNER

Baked Macaroni---tomato	10# Macaroni 1-#10 Tomato
Stamed Rice	25# Rice
Tsukemono	20# Spinach
Apple Cobbler	3-#10 Apple
Bread	Tea

SUPPER

Fried Fresh Fish	30# Fish
Cole Slaw Salad	20# Cabbage
Steamed Rice	25# Rice
Boiled Carrots	20# Carrot
Gingerbread	
Tea	

Portion 100

COPY

April 17, 1943
SATURDAY

MENU
BREAKFAST

Stewed Dry Figs		8# Figs
Rolled Oat	Hot Milk	9# Oat
Hot Biscuit	Jam	
Cocoa Milk	Coffee	2½# Coffee

DINNER

Braised Beef Stew		25# Beef
Steamed Rice		25# Rice
Tsukemono		
Pickled Beets Salad		15# Beet
1 Fresh Apple		100 Apples
Bread	Tea	

SUPPER

Fried Meat Loaf (Catsup on table)	20# Meat Loaf 8-14 oz. Catsup
Stewed Corn	10-#2 Corn
Steamed Rice	25# Rice
Head Lettuce Salad	2 Doz. Lettuce
Lemon Cornstarch Pudding	3 Doz. Lemon

Tea

Portion 100

Copy made on 5/25/43

C O P Y

MINUTES OF SPECIAL MEETING

Mess 2020
May 12, 1943

Meeting called to order at 1:30 P.M. by Chairman K. Takeda.

Roll call with Mess 620 and 5920 absent.

Further details regarding the removal of foodstuffs from Messes 40, 44, and 47 were given by Mr. Takeda and by Mr. Shimada, ward mess supervisor.

A memorandum from Mr. Cooke and Mr. Peck was then read: All foodstuff hidden or secreted in public service buildings must be returned to the mess halls by the 17th of May. On that date, Internal Security Officers will investigate and any foodstuffs found in such places will be confiscated.

It was stated that Mr. Peck wants supplies enough for two days only on all pantrys and uniform distribution of all foodstuffs. This statement affected after the opinions of the three Caucasian assistant project stewards were received.

Ward V stated that their mess storerooms are small, therefore, they had to find other places to store a few excess foodstuff.

Requests:

1. If foodstuff is returned to mess halls, please do not take away, only to take inventory. Mess steward then to order from supervisor only what he hasn't in stock.

2. What is wrong with bologna lately, very soft and unappetizing.

Mess #24 returned bologna to office stating it was soft and watery. Office management replied, that the mess put the bologna in the water themselves.

3. Regarding cook's help who have worked longer than six months being given a raise in wages?

4. Have swampers exercise more care with foodstuff when delivering.

5. Have all food deliveries made at back door of kitchen.

Report by Mr. Takeda:

Due to the fact that fish arrive in such small quantities, all of the Project messes do not have the same type of fish together. Please explain to all.

Ward mess supervisors stated that their okay be on the paper before releasing foods to mess halls who go personally to see the Mess Management.

There will be no more blanket orders on vegetables, so stated Mess Supervisor Shimada.

Also find out if a statement attributed to Mr. Hoover is true regarding his assertion that he will make deliveries personally to mess halls which run short on essential cooking needs.

Meeting adjourned at 3:15 P.M.

Respectfully submitted,

Harry Iwafuchi

C
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Copy made on 5/25/43

WAR RELOCATION AUTHORITY
Tule Lake Project

May 12, 1943

MEMORANDUM TO: Mess Supervisors

SUBJECT: Foodstuffs

Referring to our conversation this morning, I should like to confirm a few points that you may wish to convey to all mess workers or other members of the community who may be interested.

1. Washington's instructions are strictly to the effect that all foodstuffs will either be held in warehouses or in the storerooms of each kitchen, and that such foodstuffs will be evenly divided within moderate limits among all the storerooms throughout the community.

2. It has been brought to our attention very forcibly that foodstuffs have been hoarded outside of the warehouses or storerooms and all such foodstuffs must be returned during this week to each of the block mess halls where they will be inventoried by the Mess Management Section and returned to the warehouses for future distribution.

3. Members of the community should understand that such hoarding of foodstuffs is seriously interfering with the smooth, efficient and organized feeding of feedstuffs from the warehouses, can we be successful in maintaining a well-balanced distribution of food to all of the kitchens.

4. The return of such foodstuffs to the warehouses, after being accumulated at the mess halls, will enable the Mess Management Section to carry on its distribution of food smoothly and efficiently. The members of the community will be given the rest of this week to return any government foodstuffs, but

on or after Monday, May 17th, an inspection will be made of all public service buildings and any foodstuffs found will be picked up, inventoried and returned to the warehouses. This inspection will be made by the Internal Security Division and it is to be hoped that no foodstuffs will be found in any of these service buildings as it most certainly would reflect against the members of the block wherein the foodstuffs were found.

5. We have instructed the assistant stewards and the mess supervisors to co-operate with the people in returning the foodstuffs to be properly inventoried, and in return, we ask all mess hall workers to assist in the loading of these foodstuffs onto the truck to be returned to the warehouses.

/s/ M. C. Cooke

M. C. Cooke
Chief, Trans. & Supply

/s/ Ralph E. Peck

Ralph E. Peck
Chief Project Steward

C
O
P
Y

WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

DATE: July 5, 1943

MEMORANDUM TO: Mr. Shig Tanaka, Head mess timekeeper

FROM: Ralph E. Peck

SUBJECT:

Please be referred to our copy of a memo which is herewith attached date June 10 to all mess halls. I am also enclosing a copy of a schedule and the number of mess personnel. This is to advise you that starting June 15 as stipulated in our memo no time is to be turned in in excess of the number of employees as shown on the attached memo.

Ralph E. Peck
Project Steward

(Attachment)

WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

June 10, 1943

MEMORANDUM TO: All Mess Halls

SUBJECT: Mess Hall Personnel

It has been decided to reduce the personnel in all mess halls in conformity with the attached schedule. This will become effective on June 15, 1943.

/s/ Ralph E. Peck, Acting Chief
Transportation and Supply Division

Items picked up from mess 47

BLOCK 47

23 Gal Shoyu Sauce	$ 12.88
3 Gal Apple Cider	1.80
18 Cans Peach Jam (10)	15.91
18 Cans Cut Stg Beans (10)	9.54
18 Cans Tomatoes (10)	6.48
12 Cans Karo Syrup	7.84
6 Cans Apple Sauce (10)	3.00
6 Cans Slice Apples (10)	3.00
1 Casr Corn (24/2)	2.40
4 Case Tomatoes Catsup (24/12)	11.52
4 Case Milk (28/14)	11.52
1 Case Apple Butter (12/28)	1.20
1 Box Dry Apple	9.50
2 Sacks Rice	12.00
3 Sacks Hard Wheat Flour	9.18
1 Sack Baby Lima Beans	6.57
2 Sacks Rolled Oats	5.00
1 Sack Small White Beans	5.00
1 Sack Red Kidney	5.00
30 # Salt	.30
	$139.64

(Attachment #2)

MESS PERSONNEL HOURS

1.	CHIEF COOK	6:30 a.m. - 9:30 a.m.; 11 a.m. - 2 p.m.
1.	KITCHEN STEWARD	7:00 a.m. - 1:00 p.m.; 4:00 p.m. - 6 p.m.
2.	COOKS	5:00 a.m. - 1:00 p.m.
2	COOKS	11:00 a.m. - 7:00 p.m.
2	COOK'S HELPER	6:00 a.m. - 2:00 p.m.
2	COOK'S HELPER	11:00 a.m. - 7:00 p.m.
9	WAITERS & WAITRESSES	6:00 a.m. - 9:00 a.m.; 11:00 a.m. - 1:00 p.m.
6	DISHWASHERS	7:00 a.m. - 9:30 a.m.; 12:00 a.m. - 2:30 p.m.
1	JANITOR	4:30 a.m. - 12:30 p.m.
2	LAUNDRESSES	8:00 a.m. - 12:00 a.m.; 1:00 p.m. - 5:00 p.m.

3 TL 74 SF 535 OEM 2-16-44 1256P
315 SF WAR NEW IL RELAY TO TULE LAKE 74
R R BEST WRA TULE LAKE NEWELL CALIF

ATTENTION ---- CHIEF PROJECT STEWARDS

IN COMPLIANCE WITH OPA INSTRUCTIONS, THE ALLOTMENT OF RATION CHECKS FOR A GIVEN TWO-MONTH PERIOD WILL BE BASED UPON MEALS SERVED DURING THE TWO MONTHS IMMEDIATELY PRECEDING THE ALLOTMENT PERIOD. THEREFORE, THE RATION ALLOTMENT FOR THE PERIOD MARCH 1 THROUGH APRIL 30, 1944 WILL BE BASED UPON MEALS SERVED DURING JANUARY AND FEBRUARY 1944. IT IS IMPORTANT YOUR TELE-TYPE FEBRUARY MEAL COUNTS TO THIS OFFICE ON MARCH 1. ALSO INCLUDE IN TELE-TMKK TYPE AMOUNT AND POINT VALUE OF PROJECT PRODUCED MEATS AND PROJECT PROCESSED FO FOODS USED BY MESS SECTION DURING THE MONTH OF FEB. RATION CHECKS FOR THE PERIOD MARCH 1 THROUGH APRIL 30 WILL BE DELAYED UNTIL REPORTS MENTIONED ABOVE ARE RECEIVED.

D S MYER WRA WA

HAYWARD
PROFF 3-00PM

B

WAR RELOCATION AUTHORITY

Tule Lake Center
Newell, California

March 28, 1944

TO: Mr. Raymond B. Hayward, Chief Steward

FROM: Geo. A. Hudson, Supt. of Marketing

SUBJECT: Inspection

The carload of Sunny Sally Brand Spinach, PFE 52332 arrived this morning heavily top-iced and in perfect condition. The crates in the doorway were new but interior of the car in second-hand crates; however the interior of the car was packed with beautiful quality all washed and well iced.

This is the finest car of spinach that has arrived on the project this year. I suggest you recomment this Brand for future shipment.

Geo. A. Hudson
Supt. of Marketing

GAHudson:sf
cc: Subj.
Chron.
Desk
Inspection file

T E L E T Y P E

File

Tule Lake Project
Newell, California
February 20, 1945

Dillon S. Myer
Director
U. S. Dept. of The Interior
War Relocation Authority
Washington, D. C.

Attention: Frank W. Harding
Chief of Mess Operations

Re your letter 2/7/45 scheduled to arrive in Denver for Chief Project Stewards' Convention 3/4/45, 2:00 p.m. To leave Denver 5:05 p.m., 3/8/45.

Raymond B. Hayward

Raymond B. Hayward
Chief Project Steward

RBHayward:ni
cc: Subj.
Chron.
Desk
Black Mess Operations

Mess

Mess Operations

February 19, 1945

AIRMAIL

Mr. R.R. Best
Project Director
Tule Lake Segregation Center
Newell, California

Attention: Raymond B. Hayward

Dear Mr. Best:

In attending the Denver Conference, may I suggest you bring with you all forms which are now in use at your center together with your latest inventories and surplus lists.

Before arriving for the conference, please give your careful attention to the useful purpose of each form with the attention focused toward closing and lack of sufficient employees to maintain all forms now in use. At the conference, it will be important to determine this action and agree in order to maintain efficient control to the very last day.

Sincerely,

Frank W. Harding

Frank W. Harding, Chief
Mess Operations

B

Mess

UNITED STATES
DEPARTMENT OF THE INTERIOR
WAR RELOCATION AUTHORITY

IN REPLY, PLEASE REFER TO:

admin mgmt
mess operations

Air Mail

February 7, 1945

Mr. Raymond B. Hayward
Chief Project Steward
Tule Lake Segregation Center
Newell, California

Dear Mr. Hayward:

The Director of War Relocation Authority has arranged for a conference to be held in Denver March 5 through March 8, 1945 for all Chief Project Stewards.

The purpose of this conference will be to formulate procedures for the final phase of mess operations at the centers. In attending this conference you shall come prepared with your own outline for such procedure and in conference with the Chief Project Stewards from all other centers, you shall discuss the problem as it affects all the centers relative to the liquidation of the War Relocation Authority.

The first conference meeting is scheduled for 1 p.m. Monday, March 5, 1945 and all meetings will be held in the WRA offices located in the Midland Savings Building, 444 Seventeenth Street, Denver, Colorado.

You will please advise this office by teletype the date and time of arrival in Denver and your departure date from Denver. This is important since hotel accommodations in Denver as elsewhere are at a premium. Upon the receipt of this information you shall be advised as to the hotel which shall have the necessary room reservations. It is also advisable you plan your itinerary requesting return Pullman accommodations at the same time as making requests for the space to Denver.

We suggest that a copy of the latest subsistence inventories be available at this meeting and a list of all surplus items.

During the existence of the War Relocation Authority, only on one or two previous occasions have the Chief Project Stewards held a conference and unfortunately, it was not possible to have all in attendance. However, it can be said there resulted from the previous conferences constructive and intelligent thinking. Since this conference will have a complete attendance, it is my hope and desire that again we can demonstrate to our Director, Mr. Myer, a real justification for his confidence in our ability to meet any and all requirements in mess operations now as in the past.

Sincerely,

Frank W. Harding

B

Frank W. Harding, Chief
Mess Operations

Mess Oper

44734

WAR RELOCATION AUTHORITY
Tule Lake Project
O F F I C E M E M O R A N D U M

February 1, 1943

MEMORANDUM TO: Administrative Personnel

SUBJECT: Bones for dogs

It has been brought to my attention in numerous instances, that owners of dogs have been experiencing some difficulty in purchasing bones for their dogs. We will be happy to give anyone desiring bones, all that they want for their dogs if they will apply to Mr. Hoover at Mess Management Warehouse 325.

Our supply of these bones is ample and there is no reason for you to have to purchase them at exorbitant prices outside the Project.

Ralph E. Peck
Chief Steward

WAR RELOCATION AUTHORITY
TULE LAKE PROJECT

February 11, 1943

MEMORANDUM TO: All Mess Halls

FROM: Ralph E. Peck, Project Steward

SUBJECT: Bulletin No. 3 -- Boiled Dressing for Cole Slaw

RECIPE -- BOILED DRESSING FOR COLE SLAW

METHOD:

3 Qts. Water

1 8 oz. Can Evaporated Milk

1 Army cup Prepared Mustard 8 oz.

½ Teaspoon Cayenne Pepper

½ Cup White Karo or Sugar

Salt to taste (approximately 3 oz.)

Thicken by adding:

1 lb. Cornstarch dissolved in 1 qt. Vinegar.
Bring to boil and take off to let cool.

COLE SLAW

20 lbs. Shredded Cabbage

Add shredded Carrots or chopped pickles if desired.

WAR RELOCATION AUTHORITY
TULE LAKE PROJECT

February 11, 1943

MEMORANDUM TO: All Mess Halls

FROM: Ralph E. Peck, Project Steward

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Bring to boil and take off to let cool.

COLE SLAW

20 lbs. Shredded Cabbage
Add shredded Carrots or chopped Pickles if desired.

WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

MEMORANDUM TO: All Mess Halls

SUBJECT: Bulletin No. 4

100 Portions

Swiss Steak

35 lbs. beef including bones and fat

Cut across the grain 4 oz. cuts and pound with cleaver or potato masher until flat. Dip in flour. (and pat flour in until well dredged) Brown on well greased griddle then place in roast pans.

Sprinkle over top: 5 lbs. chopped celery
5 lbs. chopped onions (dry)
1/2 cup chopped garlic

Season to taste with:
1/2 G. S. cup salt (4oz.)
1 oz. black pepper
2 oz. paprika

Place in oven when starts to brown. Add 1/2 No. 10# can tomatoes or puree and 1 gal. meat stock or water to nearly cover. Simmer slowly in oven keeping enough liquid on so as not to dry out. When just tender take from oven and serve. (Do not allow meat to get so well done that it starts to break up.)

WAR RELOCATION AUTHORITY
TULE LAKE PROJECT

OFFICE MEMORANDUM

Date: Feb. 17, 1943

TO: Mr. Zimmer, Supt. of Agriculture

FROM: Ralph E. Peck

SUBJECT: Production of Soy Beans on the Project Farm

We are experimenting at Mess #720 on tofu, product of concentrated soy beans which is very much appreciated by the evacuees. However, soy beans are costing between 11 and 12 cents a pound, whereas lima beans are costing 6¢ and white navy beans 5¢. We are now experimenting with making of tofu from lima beans and white navy beans. We have been cautioned by the Chief of Mess Operations, of Washington to not purchase any more soy beans at these prices than is needed. It is, therefore, requested that you advise us whether or not you can produce soy beans on our farm here at the price that would approach what we are paying for lima beans or white navy beans.

Ralph E. Peck
Project Steward

cc: Mr. M. C. Cooke

WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

February 26, 1943

MEMORANDUM TO: All Appointed Personnel

SUBJECT: Registration for Ration Book No. 2

The office for issuance of Ration Book No. 2 will be open until five o'clock this evening, Friday, February 26 and tomorrow morning, Saturday, February 27, from nine to ten o'clock.

It is hoped that we can complete registration at that time inasmuch as we are asked to make a return to the Tule Lake Ration Board on Saturday morning.

Harvey M. Coverley
Project Director

WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

February 26, 1943

MEMORANDUM TO: All Appointed Personnel

SUBJECT: Registration for Ration Book No. 2

The office for issuance of Ration Book No. 2 will be open until five o'clock this evening, Friday, February 26 and tomorrow morning, Saturday, February 27, from nine to ten o'clock.

It is hoped that we can complete registration at that time inasmuch as we are asked to make a return to the Tule Lake Ration Board on Saturday morning.

Harvey M. Coverley
Project Director

WAR RELOCATION AUTHORITY
TULE LAKE PROJECT
NEWELL, CALIFORNIA

Date: March 3, 1943

TO: All Mess Halls

FROM: Ralph E. Peck

SUBJECT: Tin Cans

Please arrange to have your tin cans ready for Mr. Matsumoto's crew to pick them up every Tuesday.

It is urgently requested that the method of preparing these cans be adhered to per our various memos in this respect.

Ralph E. Peck
Project Steward

WAR RELOCATION AUTHORITY
TULE LAKE PROJECT
NEWELL, CALIFORNIA

Date: March 3, 1943

TO: All Mess Halls

FROM: Ralph E. Peck

SUBJECT: Tin Cans

Please arrange to have your tin cans ready for Mr. Matsumoto's crew to pick them up every Tuesday.

It is urgently requested that the method of preparing these cans be adhered to per our various memos in this respect.

Ralph E. Peck
Project Steward

WAR RELOCATION AUTHORITY
TULE LAKE PROJECT
NEWELL, CALIFORNIA

Date: March 3, 1943

TO: All Mess Halls

FROM: Ralph E. Peck

SUBJECT: Tin Cans

Please arrange to have your tin cans ready for Mr. Matsumoto's crew to pick them up every Tuesday.

It is urgently requested that the method of preparing these cans be adhered to per our various memos in this respect.

Ralph E. Peck
Project Steward

WAR RELOCATION AUTHORITY
Tule Lake Project

OFFICE MEMORANDUM

August 11, 1943

MEMORANDUM TO: All Department, Section and Unit Heads

SUBJECT: Box Lunches

In compliance with a request from Mr. Harkness, I am authorizing all mess halls to prepare box lunches when presented with a written request signed by department, section, or unit heads, reading as follows:

Date: _____

Division (Housing)

Name (Mary Smith)

Inasmuch as you will be required to work on the night crew during this emergency, you will be able to secure a box lunch prepared at your own mess hall by presenting this note to your chief cook.

Signed by _____

Department)
Section) Head
Unit)

Approved:

_____
Ralph E. Peck
Project Steward

It is specifically requested that the division, section on unit head sign these requests personally and not delegate the authority to a subordinate.

Copies of the above mentioned request are available at the Mess Department upon request.

Ralph E. Peck
Project Steward

Office of Price Administration
Tulelake Ration Board
Tulelake, California

Date .....

Gentlemen:

I, the undersigned, residing at .....
Tule Lake Project, Newell, California, hereby submit this application for a shoe ration certificate.

.....
Family No.

.....
Signature or name of applicant

.....
Agent or guardian
(State relationship)

Office of Price Administration
Tulelake Ration Board
Tulelake, California

Date .....

Gentlemen:

I, the undersigned, residing at .....
Tule Lake Project, Newell, California, hereby submit this application for a shoe ration certificate.

.....
Family No.

.....
Signature or name of applicant

.....
Agent or guardian
(State relationship)

Office of Price Administration
Tulelake Ration Board
Tulelake, California

Date .....

Gentlemen:

I, the undersigned, residing at .....
Tule Lake Project, Newell, California, hereby submit this application for a shoe ration certificate.

.....
Family No.

.....
Signature or name of applicant

.....
Agent or guardian
(State relationship)

WAR RELOCATION AUTHORITY
Tule Lake Project
Newell, California

December 20, 1944

MEMORANDUM TO: All Mess Halls

FROM: MESS OPERATIONS WRA Handbook

SUBJECT: Reduction of Workers in Kitchen Crews

"WRA HANDBOOK, Project Employment - Revisions:

This section has been revised to provide mandatory ceilings for the number of evacuee workers who may be em ployed in mess halls and kitchens. The ceilings vary for individual mess halls, depending upon the average number of persons served per day. The schedule of hours included as an exhibit should be adopted to provide a 44 hour week. These figures are based on actual experience and are not arbitrary figures established by the Washington Office.

This section also provides for mandatory closing of mess halls when the average number of persons served per day is 125 or less and a recommendation that mess halls serving 150 persons or less be closed. The provisions of this handbook section must be in effect on or before January 1, 1945. Budget estimates for evacuee personal services for the third quarter of the fiscal year should be prepared on the basis of the standards and ceilings contained in this Handbook Section.

The following standards for position in the Mess Operations Section are based on the requirements of centers having only a single camp as far as the figures for the central supervisory staff is concerned. Centers with two or more camps should adjust these standards accordingly.

Mess Hall and kitchen staff recommendations assume from 130 to 300 servings per meal. These figures constitute maximum employment and may not be exceeded. Schedules for distribution of ceilings and hours of work are given as suggestions as how employees may be utilized. They are not mandatory. Internal adjustments may be made as long as the ceilings set are not exceeded. In order to conserve manpower it is recommended that mess halls be closed when the average number of persons served is 150 or less. It is mandatory that Mess Halls serving 125 people or less be closed."

B.

WAR RELOCATION AUTHORITY
Tule Lake Center
Newell, California

Date: _____

MEMO TO: Residents of the Block and the Manager of Block _____

FROM: Raymond B. Hayward
Chief Project Steward

SUBJECT: Closing of Mess Halls

In accordance with Administrative Notice No. 286, Paragraph 9, provides for the closing of mess halls if the population decreases to 125 persons, or less, or for the convenience of orderly operations.

It will be necessary to close the mess hall in your block promptly. Mess Operations will issue passes to the remaining residents of your block to nearby mess halls, immediately. We will try to cause you as little inconvenience as possible in carrying out this instruction.

We wish to solicit your cooperation in this matter.

_____
Raymond B. Hayward
Chief Project Steward

Closing Date:_____

All meals will be served in mess hall_____ starting_____.