

ACTIVITY: COOK FOR YOUR CREW!

Cooks on Intrepid had to plan to feed 3,000 men every day for months. It took planning to ensure that there were enough ingredients, and enough cooks to make sure the job got done. Look at the bill of fare below to see what recipes would be prepared for a week of feeding the crew.

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BILL OF FARE FOR THE GENERAL MESS

U.S.S. N.A.S. MEMPHIS, TENNESSEE

Week beginning 12 November 1951, 1951

	BREAKFAST	DINNER	SUPPER
MONDAY	Chilled Fresh Fruit Assorted Cereal Fresh Milk-Sugar Grilled Bacon Fried Eggs Bread Butter Coffee	Veg. Soup-Crackers Grilled Choice Rib Steaks Brown Gravy-Mashed Potatoes Buttered FF Lima Beans Braised FF Brussel Sprouts Combination Salad-May. Coconut Cream Pie-Dinner Rolls Bread-Butter-Coffee	Oyster Stew-Crackers Ass't. Cold Cuts of Meat Potato Salad-Slic. Cheese Tuna Fish Salad Cold Baked Beans Cottage Cheese-Pear Sal. Fr.Veg. Tray-Supper Rolls Orange Cake-B.B.J.-Coffee
TUESDAY	Chilled Fresh Fruit Assorted Cereal Fresh Milk-Sugar Navy Baked Beans/W Bacon Strips-Tomato Catsup Iced Cinnamon Rolls Bread Butter Coffee	Split Pea Soup-Crackers Roast Fresh Pork Ham-Brown Gravy-Mashed Potatoes Buttered FF Corn-applesauce Buttered FF Cauliflower Fresh Veg. Salad-May. Peach Pie-Dinner Rolls Bread-Butter Coffee	Hot Soup-Crackers Steamed Frankfurters Parsley Boiled Potatoes Braised Sauerkraut Steamed Spinach-Chopped Onions-Prep. Mustard Fresh Veg. Salad-May. Spice Cake-Frankfurter Rolls-Br. But. Jam-Hot Cocoa
WEDNESDAY	Chilled Fresh Fruit Boiled Hot Cereal Fresh Milk-Sugar Corn Beef Hash Soft Boiled Eggs Fruit Stollen Bread Butter Coffee	Navy Bean Soup-Crackers Pot Roast of Beef-Veg. Gravy Roast Brown Potatoes Braised FF String Beans Buttered asparagus Lettuce Tomato Salad-F.D. Chocolate Cake-Ice Cream Dinner Rolls Bread-Butter-Coffee	Hot Soup-Crackers Grilled Salisbury Steaks Onion Gravy-Mashed Pot. Buttered FF Mixed Veggies. Fresh Veg. Salad-May. Coconut Cake Hamburger Rolls Bread-Butter Jam-Coffee
THURSDAY	Chilled Fresh Fruit (Bans) Assorted Cereal Fresh Milk-Sugar Baked Pork Sausage Home Fried Potatoes Creamed Gravy Iced Coffee Cake Bread Butter-Coffee	Veg. Soup-Crackers Breaded Veal Cutlets Tomato Gravy-Mashed Potatoes Buttered FF Lima Beans Buttered FF Brussel Sprouts Combination Salad-May. Apple Pie Dinner Rolls Bread-Butter-Coffee	Hot Soup-Crackers Pork & Veal Chop Sucey/W Chinese Veggies. Steamed Rice Chow Mein Noodles Braised FF String Beans Fresh Veg. Tray Supper Rolls-FF Peaches Bread-But. Jam-Hot Tea
FRIDAY	Chilled Td. Prunes Assorted Cereal Fresh Milk-Sugar Grilled Bacon-Scrambled Eggs-Streusel Cake Bread Butter Coffee	Cream of Tomato Soup-Crackers Fried Oysters-Tartar Sauce Au-Gratin Potatoes-Tomato Catsup-But. FF Mixed Veggies. Buttered FF Cauliflower Fresh Veg. Salad-May. Dinner Rolls Pound Cake-Ice Cream Bread-Butter-Coffee	Hot Soup-Crackers Grilled Pork Chops Brown Gravy Hash Brown Potatoes Buttered FF Peas Braised Spinach Chef's Salad-May. Supper Rolls-Fruit Jello-Sugar Cookies-Br. But. Jam-Cocoa
SATURDAY	Chilled Fresh Fruit Assorted Cereal Fresh Milk-Sugar Creamed mince meat on Toast Cottage Fried Potatoes French Coffee Cake Bread Butter Coffee	Veg. Soup-Crackers Boiled Fresh Corn Beef Boiled Buttered Potatoes Steamed Cabbage Buttered Fresh Carrots Fresh Veg. Salad-May. Pickle Relish-Prep. Mustard Mixed Fruit Pie-Dinner Rolls Rye Bread-Butter-Coffee	Hot Soup-Crackers Veal Fricassee Mashed Potatoes Buttered FF Mixed Veggies. Harvard Beets Fresh Veg. Tray Supper Rolls Apricot Cobbler Bread-Butter-Jam-Coffee
SUNDAY	Chilled Fresh Fruit Assorted Cereal Fresh Milk-Sugar Grilled Bacon Fried Eggs Bread Butter Coffee	Noodle Soup-Crackers Southern Fried Chicken Giblet Gravy-Candied Sweet Potatoes-Braised FF String Beans-But. FF Cauliflower Quartered Lettuce-F.D. Cherry Pie-Ice Cream Parkerhouse Rolls Bread-Butter-Coffee	Hot Soup-Crackers Baked Salmon Loaf Egg Sauce Hash Brown Potatoes But. FF Lima Beans But. FF Brussel Sprouts Fresh Veg. Tray Supper Rolls-Lemon Cake Bread-Butter-Jam-Coffee

Directions: Today you are going to plan and cook a meal to feed your crew! Use this worksheet to help you. Let's start cooking!

1. Pick what meal you will be serving (breakfast, dinner, supper).



- We are cooking _____.
- We are cooking for _____ people.

2. Look through a cookbook and find recipes to prepare for the meal. Pick recipes for the main course, sides, and dessert. Use this space to create a bill of fare for your meal.

3. As you prepare each recipe, you will need to determine if it needs to be scaled to feed your crew.

- Recipe Name _____
- How many servings does the recipe make? _____
- Do you need to scale the recipe to feed your crew? Use a separate sheet of paper to do any recipe scaling math necessary. See the [Recipe Scaling Math video](#) if you need help!



4. Gather ingredients and materials! List the amount of each ingredient you will need and any other materials you will need to prepare the recipe.

5. Intrepid cooks would work together to prepare the meals. Different people in the galley would have different jobs. As you prepare your recipes, divide up the tasks - gather ingredients, chop, mix, etc. Make sure you have an adult help you if you are using knives or the stove/oven.

- My job is _____.



6. Enjoy your meal! Take a picture of your crew enjoying the meal and share it using #IntrepidLearningLibrary. Answer the following questions as you reflect and get ready to prepare your next meal together!
- What was your favorite part of cooking for your crew?
 - What was the easiest part for you? What was the most challenging?

