

USNS GENERAL EDWIN D PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD

FRIDAY 28 AUGUST 1964

CABIN & CREW

BREAKFAST: CHILLED FRUIT JUICES
CHILLED GRAPEFRUIT HALVES
ASSORTED DRY CEREALS WITH MILK
HOT ROLLED OATS WITH MILK
GRILLED PORK PATTIES
STEAM KIPPERED COD
EGGS TO ORDER: FRIED BOILED SCRAMBLED POACHED
HOME FRIED POTATOES
STROUSSER COFFEE CAKE
FRENCH TOAST
BREAD BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON: GREEN ONIONS CELERY STICKS CHOW CHOW PICKLES
CLAM CHOWDER SUPREME
HUNGARIAN COLD SLAW IN SOUR CREAM DRESSING
GRILLED HALIBUT STEAK W/TARTAR SAUCE & LEMON WEDGES
HUNGARIAN GOULASH WITH EGG NOODLES
CHEF'S SALAD BOWL WITH CHOICE DRESSING
TOASTED CHEESE SANDWICH W/POTATO CHIPS & TOMATO WEDGES
SCALLOPED POTATOES
BUTTERED FRESH SPINACH CORN KERNEL SAUTE
ASSORTED CHEESE TO ORDER: SALINES
LEMON MERINGUE PIE CHERRY JELLO SHERBET
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK

DINNER: SWEET RELISH MIXED OLIVES
MANHATTAN CLAM CHOWDER
MIXED VEGETABLES WITH MAYONNAISE
ROAST LEG OF PORK WITH BOURDELAISE SAUCE
GRILLED FILLET OF SOLE W/ TARTAR SAUCE & LEMON WEDGES
BAKED MACARONI AU GRATIN
HASHED POTATOES
CREAMED CORN BUTTERED CARROTS
ORANGE CAKE CHOCOLATE SUNDAE PRESERVED PEACHES
ASSORTED CHEESE TO ORDER: SALINES
DINNER ROLLS BUTTER
COFFEE TEA COCOA FRESH MILK

DISTRIBUTION:

Master
CO Mil Dept
Medical Officer
Port Files
Chief Steward
Troop Steward
Chief Cook
Chief Butcher
Chief Baker
Chief Storkeeper
Chief Pantryman

APPROVED BY: _____

USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
SATURDAY 20 JUNE 1964

CABIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE
PRESERVED PEERBLE BILBIES
CHILLED FRESH SLICED ORANGES
ASSORTED DRY CEREALS WITH AVOSET
HOT HOMINY GRITS CEREAL WITH AVOSET
GRILLED CANDIAN BACON
EGGS: FRIED BOILED SCRAMBLED POACHED
AMERICAN FRIED POTATOES
BEAR CLAWS
SOUR DOUGH HOT CAKES WITH MAPLE SYRUP
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

CELERY EN BRANCHE ONION RINGS
LENTIL'S SOUP WITH DICED KRAKFULTERS - CRACKERS
LETTUCE & TOMATO SALAD, FRENCH DRESSING
GRILLED HAMBURGER STEAKS WITH MUSHROOMS SAUCE
STEAMED GARLIC SAUSAGE WITH SAUERKRAUT
COTTAGE CHEESE & PEAR SALAD BOWL
PEANUT BUTTER & JELLY SANDWICH W/ POTATO CHIPS
RESOLE POTATOES STEAMED RICE
BUTTERED CARROTS & PEAS CREAM CORN
APRICOT PIE JELLO BUTTERSCOTCH PUDDING
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED FRUIT JUICE PUNCH

DINNER:

ONION RINGS CHILLED CELERY
FRENCH ONION SOUP WITH CHEESE CROUTONS
MACARONI CLUB SALAD - MAYONNAISE
ROAST PRIME RIBS OF BEEF AU JUS
CHILI CON CARNE WITH RED KIDNEY BEANS
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
BAKED IDAHO POTATOES STEAMED RICE
BUTTERED MACEDOINE VEGETABLES BUTTERED YELLOW SQUASH
FILLED SPONGE CAKE ICE CREAM
PRESERVED FRUIT COMPOTE
ASSORTED CHEESE TO ORDER: SALTINES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

APPROVED:

CAPT. C. W. HUTCHESON - MASTER

DISTRIBUTION LIST: Master

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Chief Storekeeper

USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
SUNDAY 21 JUNE 1964

CABIN & CREW MENU

BREAKFAST: CHILLED FRUIT JUICE
STEAMED CALIFORNIA PRUNES
CHILLED FRESH GRAPEFRUIT HALVES
ASSORTED DRY CEREALS WITH MILK
HOT ROLLED OATS CEREAL WITH AVOSET
GRILLED BREAKFAST HAM
EGGS: FRIED BOILED SCRAMBLED POACHED
BREAKFAST POTATOES
SUGAR DOUGHNUTS
FRENCH TOAST WITH SYRUP OR HONEY
TOAST BUTTER JELLY HONEY
COFFEE TEA COCOA FRESH MILK

LUNCHEON: ONION RINGS CARROT STICKS
CREAM OF TOMATO SOUP AUX CROUTONS
FRESH MIXED VEGETABLE & SLICED TOMATOES W/RUSSIAN DRESSING
STUFFED BELL PEPPERS WITH SPANISH SAUCE
GRILLED BREADED PORK CUTLET - COUNTRY GRAVY
CHEF'S SALAD BOWL WITH DRESSING
EGG SALAD SANDWICH WITH POTATO CHIPS
AU GRATIN POTATOES STEAMED RICE
SAVORY GREEN BEANS BUTTERED DICED TURNIPS
TAPIOCA PUDDING JELLO SHERBET
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

DINNER: CHILLED CELERY ONION RINGS
CONSOIUME JULIENNE - CRACKERS
WALDORF SALAD - MAYONNAISE
CHICKEN STEW WITH FRESH VEGETABLES
ITALIAN SPAGHETTI WITH MEAT BALLS & GRATED CHEESE
BOILED BEEF TONGUE WITH LIMA BEANS
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
PARSLEY BUTTERED POTATOES STEAMED RICE
BUTTERED LIMA BEANS CARROTS VICHY
SUGAR COOKIES PEACH SUNDAE
PRESERVED PEAR HALVES IN SYRUP
ASSORTED CHEESE TO ORDER: SALTINES
FRENCH BREAD BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED LEMONADE

APPROVED:

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
TUESDAY, 16 JUNE 1964

CABIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE
PRESERVED PURPLE PLUMS
CHILLED FRESH SLICED ORANGES
ASSORTED DRY CEREALS WITH MILK
HOT FARINA CEREAL WITH AVOCET
FRIED SMOKED BACON
EGGS: FRIED BOILED SCRAMBLED POACHED
AMERICAN FRIED POTATOES
CINNAMON TWISTS
CORNMEAL GRIDDLE CAKES WITH MAPLE SYRUP
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON

GARDEN RADISHES CARROT STICKS
CORN CHOWDER SOUP - CRACKERS
CUCUMBERS & ONION SALAD VINEGARETTE
GRILLED PORK CHOPS WITH BROWN GRAVY
CHEESEBURGER ON BUN
SALMON SALAD WITH POTATO CHIPS
PEANUT BUTTER & JELLY SANDWICH
SCALLOPED POTATOES STEAMED RICE
SAVORY GREEN BEANS BUTTERED CARROTS & PEAS
BREAD PUDDING WITH CUSTARD SAUCE JELLO SHERBET
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED FRUIT JUICE PUNCH

DINNER:

CHILLED CELERY ONION RINGS
CREAM OF CORN SOUP - CRACKERS
TOSSED SALAD GREENS WITH SLICED TOMATOES, FRENCH DRESSING
YANKEE POT ROAST OF BEEF W/BROWN GRAVY & POTATO PANCAKE
GRILLED BEEF LIVER WITH FRIED ONIONS
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
MASHED POTATOES STEAMED RICE
BUTTERED MACEDOINE VEGETABLES SPICED BEETS
COCONUT CAKE ICE CREAM
PRESERVED PEAR HALVES IN SYRUP
ASSORTED CHEESE TO ORDER: SALTINES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

APPROVED:

CAPT. C. W. HUTCHESON * MASTER

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
WEDNESDAY 17 JUNE 1964

CABIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE
STEWED CALIFORNIA PRUNES
CHILLED FRESH GRAPEFRUIT HALVES
ASSORTED DRY CEREALS WITH MILK
HOT HOMINY GRITS CEREAL WITH AVOCADO
BROILED PORK LINK SAUSAGE
EGGS: FRIED BOILED SCRAMBLED POACHED
BREAKFAST POTATOES
CINNAMON COFFEE CAKE
FRENCH TOAST WITH SYRUP OR HONEY
TOAST BUTTER JELLY HONEY
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

CHILLED CELERY GARDEN RADISHES
BEEF NOODLE SOUP - CRACKERS
LETTUCE & TOMATO SALAD 1000 ISLAND DRESSING
GRILLED SWORDFISH WITH LEMON BUTTER SAUCE
BOILED CORNED BEEF & CABBAGE
COTTAGE CHEESE & PEAR SALAD BOWL
MEAT SPREAD SANDWICH WITH POTATO CHIPS
PARSLEY BUTTERED POTATOES STEAMED RICE
STEAMED CABBAGE CARROTS VICHY
APPLE PIE WITH CHEDDAR CHEESE
VANILLA ICE CREAM FRUIT JELLO
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

DINNER:

GARDEN RADISHES CARROT STICKS
BEEF AL'ANGLAISE SOUP - CRACKERS
MIXED FRESH VEGETABLE SALAD, RUSSIAN DRESSING
POTTED SWISS STEAK - JARDINIERE
BAKED MACARONI & CHEESE AU GRATIN
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
SNOWFLAKES POTATOES STEAMED RICE
FRIED EGGPLANT BUTTERED CAULIFLOWER
SPICE CAKE ICE CREAM
PRESERVED FRUIT COMPOTE
ASSORTED CHEESE TO ORDER: SALTINES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED LEMONADE

APPROVED:

CAPT. C. W. HUTCHESON - EASTER

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
TUESDAY 7 JULY 1964

CABIN & CREW MENU

BREAKFAST:

CHILLED BLENDED JUICE
PRESERVED KADOTA FIGS
SLICED FRESH ORANGES
ASSORTED DRY CEREALS WITH MILK
HOT FARINA CEREAL WITH AVOCET
BROILED PORK LINK SAUSAGE
OMELETTE WITH GREEN ONIONS
EGGS TO ORDER: FRIED BOILED OR SCRAMBLED
AMERICAN FRIED POTATOES
ICED BREAKFAST SNAILS
HOT FRENCH TOAST WITH SYRUP OR HONEY
TOAST BUTTER JELLY APPLEBUTTER
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

ONION RINGS GARDEN RADISHES SLICED DILL PICKLES
TOMATO BOUILLON WITH CRACKERS
MARINATED CUCUMBERS & ONIONS ON SHREDDED LETTUCE
CHEESEBURGER SANDWICH ON A DUN WITH POTATO CHIPS
BOILED LOUISIANA SHRIMP, MULLIGAN STYLE WITH COCKTAIL SAUCE
COLD BOILED HAM WITH POTATO SALAD
COLD PICKLED PIGS FEET WITH GARNISH
LYONNAISE POTATOES STEAMED RICE
DICED TURNIPS SAVORY GREEN BEANS
PINEAPPLE RAISIN PIE ICE CREAM JELLO WITH WHIPPED CREAM
ASSORTED CHEESE TO ORDER: SALTINES
RYE OR WHITE BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON WEDGE

DINNER:

CELERY EN BRANCHE GARDEN RADISHES RIPE OLIVES
SPRING VEGETABLE BROTH, JULIENNE
TOSSSED SALAD GREENS, FRENCH DRESSING
GRILLED CORN-FED. PORK CHOPS, CREAM GRAVY, APPLESAUCE
CURRY OF SPRING LAMB OVER STEAMED RICE, MAJOR GREY'S CHUTNEY
ASSORTED COLD MEATS: WITH POTATO SALAD
COLD TUNA FLAKES WITH HARD BOILED EGGS
MASHED SWEET POTATOES STEAMED RICE
BUTTERED MACEDOINE VEGETABLES GOLDEN CORN SAUTE
RED DEVIL'S FOOD CAKE ICE CREAM
PRESERVED FRUIT COMPOTE
ASSORTED CHEESE TO ORDER: SALTINES
RYE OR WHITE BREAD BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK

APPROVED:

CAPT. C. W. HUTCHESON - MASTER

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD

MONDAY 6 JULY 1964

TROOP CLASS MENU

BREAKFAST:

LUNCHEON:

GREEN ONIONS
CHOW CHOW PICKLES
PUREE OF ST. GERMAINE WITH CRACKERS
STEAMED FRANKFURTERS WITH BOSTON BAKED BEANS
BOILED POTATOES
BRAISED CABBAGE
JELLO
ASSORTED COOKIES
BREAD CORNBREAD BUTTER
COFFEE CREAM SUGAR

DINNER:

CELERY EN BRANCHE
GARDEN RADISHES
LETUCE & TOMATO SALAD, FRENCH DRESSING
YANKEE POT ROAST OF BEEF, BROWN GRAVY
SNOWFLAKES POTATOES
STEAMED RICE
BUTTERED CARROTS & PEAS
ICE CREAM
ICED SPONGE CAKE
BREAD BUTTER
FRESH FRUIT
COFFEE CREAM SUGAR

APPROVED:

CAPT. C. W. HUTCHESON - MASTER

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USNS GEN E. D. PATRICK(T AP 124)
OFFICE OF THE CHIEF STEWARD

THURSDAY 20 AUGUST 1964

CABIN MENU:
BREAKFAST: CHILLED FRUIT JUICE
PRESERVED GRAPEFRUIT SECTIONS
PRESERVED PURPLE PLUMS
ASST. DRY CEREALS W/MILK
HOT CEREAL W/ AVOCET
BROILED CANADAIN BACON
EGGS TO ORDER: FRIED SCRAMBLED POACHED BOILED
HOME FRIED POTATOES
ICED BREAKFAST PASTRIES
TOAST BUTTER JELLY HONEY
COFFEE TEA COCOA FRESH MILK

LUNCHEON: GREEN ONIONS CARROT STICKS CHOW CHOW PICKLES
POTAGE IMPERIAL AUX CROUTONS
CUCUMBERS & TOMATOES ON SHR. LETTUCE, FRENCH DRESSING
SOUTHERN FRIED SPRING CHICKEN, COUNTRY GRAVY
CHILI CON CARNE W/RED KIDNEY BEANS
BAKED NOODLES AU GRATIN
CHIEF'S SALAD BOWL W/SHR. SALAMI, FRENCH DRESSING
WHIPPED POTATOES STEAMED RICE
BRAISED CABBAGE BUTTERED F.F. GREEN PEAS
LIMON MERINGUE PIE SHIRBET JELLO W/WHIPPED CR.
PROVOLONE CHEESE TO ORDER, SALTINES
LUNCHEON ROLLS
COFFEE TEA COCOA FRESH MILK

DINNER: CELERY EN BRANCHE GARDEN RADISHES
CREAM OF CELERY SOUP W/ CRACKERS
SPANISH COLD SLAW IN SOUR CREAM DRESSING
GRILLED MILK - FED VEAL CHOPS, ROBERT SAUCE
BAKED TOMALE PIE, ESPANOLE
COLD PATRICK BUFFEE PLATE W/POTATO SALAD
COLD CHUNK SALMON W/HARD BOILED EGGS
COTTAGE FRIED POTATOES STEAMED RICE
BUTTERED MIXED VEG. SAUTE OKRA
F.F. PEACH SUNDAE ENGLISH POUND CAKE
JELLO W/WHIPPED CREAM
ASST. CHEESE TO ORDER, SALTINES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK

SUBMITTED BY
CH. STWD J.R. RHODES

APPROVED BY:
MASTER C.W. HUTCHESON

DISTRIBUTION: MASTER
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CH. BUTCHER
CH. STOREKEEPER
CH. PANTRYMAN

USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD

FRIDAY 21 AUGUST 1964

CABIN MENU:

BREAKFAST:

CHILLED FRUIT JUICE PRESERVED APRICOTS
FRESH GRAPEFRUIT HALVES
ASSORTED DRY CEREALS W/MILK
HOT CEREAL W/AVOSET
BROILED BREAKFAST BACON
CREAMED FINN HADDIE W/BOILED POTATOES
EGGS TO ORDER: FRIED BOILED SCRAMBLED POACHED
HASH BROWNS POTATOES
ICED CINNAMON ROLLS
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

GREEN ONIONS HORSE RADISH GARDEN RADISHES
MIXED SWEET PICKLES
BOSTON CLAM CHOWDER W/CRACKERS
SLICED TOMATOES ON SHREDDED LETTUCE FRENCH DRESSING
GRILLED FILLET OF DOVER SOLE TARTAR SAUCE LEMON WEDGE
BOILED SHOULDER OF BEEF SPANISH SAUCE
CREAMED SALMON AND HARD BOILED EGGS ON TOAST
PINEAPPLE AND COTTAGE CHEESE SALAD TROPICAL DRESSING
PARSLEY BUTTERED POTATOES STEAMED RICE
BUTTERED F.F. GREEN BEANS F.F. BRUSSEL SPROUTS
RED CHERRY PIE VANILLA ICE CREAM JELLO W/WHIPPED CREAM
SWISS NATURAL CHEESE TO ORDER: SALTINES
LUNCHEON ROLLS BUTTER
COFFEE TEA COCOA FRESH MILK

DINNER:

CELERY EN BRANCHE GARDEN RADISHES ASSORTED OLIVES
MANHATTAN FISHERMAN'S CHOWDER W/CRACKERS
COMBINATION VEGETABLE SALAD BLEU CHEESE DRESSING
BAKED FILLET OF ROCKFISH ESPANOLE
GRILLED HAMBURGER STEAK BORDELAISE SAUCE
BAKED MACARONI AU GRATIN
COLD IMPORTED NORWEGIAN SARDINES W/POTATO SALAD
LYONNAISE POTATOES STEAMED RICE
INDIAN SUCCATASH
CHOCOLATE SUNDAE PRESERVED BARTLETT PEARS
JELLO W/WHIPPED CREAM SILVER POUND CAKE
PROVOLONE CHEESE TO ORDER: SALTINES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK

USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD

SUNDAY 23 AUGUST 1964

CABIN MENU:

BREAKFAST:

CHILLED FRUIT JUICE
PRESERVED GRAPEFRUIT SECTIONS STEWED CALIF. PRUNES
ASSORTED DRY CEREALS W/MILK
HOT CEREAL W/AVOSET
BROILED PORK LINK SAUSAGE
EGGS TO ORDER: FRIED BOILED SCRAMBLED POACHED
AMERICAN FRIED POTATOES
TOAST BUTTER JAM HONEY
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

GREEN ONIONS CELERY IN BRANCHE ASSORTED OLIVES
CHICKEN NOODLE SOUP W/CRACKERS
MARINATED CUCUMBERS AND ONIONS ON LETTUCE SPEC. DRESSING
ROAST YOUNG CAPON SAVORY DRESSING GIBLET
GRAVY CRANBERRY SAUCE
SAUTE LOUISIANA PRAWNS ALA CREOLE
COLD BOILED YORKSHIRE HAM W/POTATO SALAD
WHIPPED POTATOES STEAMED RICE
BUTTERED GREEN PEAS SAUTE OKRA
F.F. STRAWBERRY SUNDAE JELLO ASSORTED COOKIES
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK

DINNER:

GREEN ONIONS GARDEN RADISHES ASSORTED PICKLES
CREAM OF CHICKEN SOUP W/NOODLES
TOSSED SALAD GREENS FRENCH DRESSING
GRILLED CHOICE STEAK BUTTERED MUSHROOMS
STEAMED GARLIC SAUSAGE W/SAUERKRAUT
ASSORTED COLD MEATS W/POTATO SALAD
FRENCH FRIED POTATOES STEAMED RICE
SAUTE OKRA AND TOMATOES
F. F. STRAWBERRY OR CHOCOLATE SUNDAE JELLO
PRESERVED APRICOTS FRUIT CAKE
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK

USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD

SATURDAY 22 AUGUST 1964

CABIN MENU:
BREAKFAST: CHILLED FRUIT JUICE
PRESERVED PINEAPPLE TIDBITS OR PURPLE PLUMS
ASSORTED DRY CEREALS W/MILK
HOT CEREAL W/AVOSET
BROILED VIENNA SAUSAGE
EGGS TO ORDER: FRIED BOILED SCRAMBLED POACHED
HOME FRIED POTATOES
TOAST BUTTER JELLY JAM
COFFEE TEA COCOA FRESH MILK

LUNCHEON: GREEN ONIONS CARROT STICKS ASSORTED PICKLES
TOMATO BOUILLON W/CRACKERS
SPANISH COLD SLAW IN SOUR CREAM DRESSING
GRILLED SMOKED HAM STEAK CANDIED PINEAPPLE
HUNGARIAN GOULASH W/BUTTERED EGG NOODLES
CHEF'S SALAD BOWL W/SHRIMP BLEU CHEESE DRESSING
COLD PICKLED PIG'S FEET W/GARNISH
MASHED SWEET POTATOES STEAMED RICE
BUTTERED SPINACH CARROTS VICHY
PRESERVED PEACHES JELLO SHERBET ASSORTED COOKIES
CHEDDAR CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK

DINNER: CELERY EN BRANCHE GARDEN RADISHES ASSORTED OLIVES
FARMHOUSE VEGETABLE SOUP W/CRACKERS
PICKLED BEETS AND ONIONS VINEGARETTE
ROAST SIRLOIN OF BEEF AU JUS
SAUTE CHICKEN LIVERS AND MUSHROOMS ON TOAST
COLD PATRICK BUFFET PLATE W/POTATO SALAD
RISSOLE POTATOES STEAMED RICE
CREAMED CARROTS AND PEAS
ICE CREAM PRESERVED FRUIT COMPOTE
JELLO ASSORTED COOKIES
PROVOLONE CHEESE TO ORDER: SALTINES
BREAD BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK

USNS GEN E. D. PATRICK(T AP 124)
OFFICE OF THE CHIEF STEWARD

WEDNESDAY 19 AUGUST 1964

CABIN MENU:
BREAKFAST

CHILLED BLENDED JUICE
SLICED FRESH ORANGES
PRESERVED PINEAPPLE
ASST. DRY CEREALS W/ MILK
HOT CEREAL W/ AVOSET
GRILLED SMOKED BREAKFAST HAM
EGGS TO ORDER: FRIED BOILED SCRAMBLED POACHED
AMERICAN FRIED POTATOES
QUICK BAKER'S COFFEE CAKE
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

GREEN ONIONS GRADEN RADISHES STUFFED OLIVES
FRENCH ONION BROTH W/CHEESE CROUTONS
TOSSSED GREEN SALAD W/ BLEU CHEESE DRESSING
GRILLED CHOICE LUNCHEON STEAK, BUTTERED MUSHROOMS
BARBECUED SMOKED SAUSAGE IN SPECIAL SAUCE
HAWAIIAN FRUIT & COTTAGE CHEESE SALAD, TROPICAL DRESSING
LUNCHEONMEAT SPREAD SANDWICH W/GARNISH
FRENCH FRIED POTATOES STEAMED RICE
BUTTERED ASPARAGUS SPEARS CARROTS, VICHY
F.F. PEACH SHORTCAKE W/WHIPPED CREAM ICE CREAM
JELLO SWISS NATUREL CHEESE TO ORDER: SALTINES
ASST. COOKIES HARD ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK

DINNER:

CELERY EN BRANCHE GARDEN RADISHES ASST. PICKLES
CREAM OF ONION SOUP W/CROUTON
CUCUMBER & TOMATOES ON SHR. LETTUCE FRENCH DRESSING
RST. LEG OF LAMB, NATUREL GRAVY, MENT JELLY
CREAMED TURKEY ALA KING ON TOAST
ASST. COLD MEATS W/POTATO SALAD
COLD PICKLED PIG'S FEET W/GARNISH
PARSLEY BUTTERED POTATOES STEAMED RICE
SAVORY GREEN BEANS STEAMED TOMATOES
JELLO W/WHIPPED CREAM SHERBET
PRESERVED FRUIT COMPOTE ASST. COOKIES
AMERICAN CHEESE TO ORDER: SALTINES
HARD ROLLS BUTTER
COFFEE TEA COCOA FRESH MILK

SUBMITTED BY:

CH. STWD

J. R. RHODES

APPROVED BY:

MASTER

C. W. HUTCHESON

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
MONDAY 22 JUNE 1964

CABIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE
PRESERVED KADOTA FIGS
CHILLED FRESH SLICED ORANGES
ASSORTED DRY CEREALS WITH MILK
HOT FARINA CEREAL WITH AVOCET
BROILED SMOKED BACON
EGGS: FRIED BOILED SCRAMBLED POACHED
HASHED BROWN POTATOES
CINNAMON ROLLS
HOT GRIDDLE CAKES WITH MAPLE SYRUP
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

CHILLED CELERY CARROT STICKS
OLD FASHIONED NAVY BEAN SOUP - CRACKERS
LETTUCE & TOMATO SALAD, FRENCH DRESSING
GRILLED BEEF LIVER WITH FRIED ONIONS & STRIP BACON
BAKED MEAT POT PIE WITH FRESH VEGETABLES
COTTAGE CHEESE & PEAR SALAD BOWL
HOT DOG ON BUN WITH POTATO CHIPS
COTTAGE FRIED POTATOES STEAMED RICE
BRAISED CABBAGE STEWED TOMATOES
BLUEBERRY PIE FRUIT JELLO SHERBET
ASSORTED CHEESE TO ORDER: SALTIMES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED FRUIT JUICE PUNCH

DINNER:

ONION RINGS CELERY EN BRANCHE
CREAM OF BEAN SOUP - CRACKERS
MIXED FRESH VEGETABLE SALAD W/ SLICED TOMATOES, FRENCH DR
DEEP FRIED LOUISIANA PRAWNS WITH TARTAR SAUCE
BOILED FRESH BEEF WITH HORSERADISH SAUCE
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
SCALLOPED POTATOES STEAMED RICE
BUTTERED SPINACH CORN KERNEL SAUTE
COCONUT CAKE ICE CREAM
PRESERVED SLICED PEACHES IN SYRUP
ASSORTED CHEESE TO ORDER: SALTIMES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

APPROVED:

CAPT. C. W. HUTCHESON - MASTER

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
TUESDAY 23 JUNE 1964

CABIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE
PRESERVED PURPLE PLUMS
CHILLED FRESH GRAPEFRUIT HALVES
ASSORTED DRY CEREALS WITH MILK
HOT WHOLE WHEAT CEREAL WITH AVOCET
GRILLED PORK PATTIES
EGGS: FRIED BOILED SCRAMBLED POACHED
AMERICAN FRIED POTATOES
SMALL SNAILS
SOUR DOUGH HOT CAKES WITH MAPLE SYRUP
TOAST BUTTER JELLY HONEY
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

ONION RINGS CHILLED CELERY
SPLIT PEA SOUP AUX CROUTONS
HEART OF LETTUCE SALAD 1000 ISLAND DRESSING
BOILED CORNED BEEF & CABBAGE
GRILLED VEAL CHOPS ROBERT SAUCE
PEANUT BUTTER & JELLY SANDWICH WITH POTATO CHIPS
PARSLEY BUTTERED POTATOES STEAMED RICE
STEAMED CABBAGE BUTTERED MIXED VEGETABLES
PINEAPPLE PIE VANILLA PUDDING SHERBET
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

DINNER:

CARROT STICKS CHILLED CELERY
PUREE OF MONGOLIAN SOUP - CRACKERS
BEETS & ONIONS SALAD VINEGARETTE
ROAST LEG OF FRESH PORK, GRAVY & APPLE SAUCE
SAUTE NOODLES WITH SHRIMP - PANSIT STYLE
BRAISED RIBS OF BEEF JARDINIÈRE
MASHED POTATOES STEAMED RICE
CREAM CORN BUTTERED CARROTS & PEAS
BROWN SUGAR CAKE PEACH SUNDAE
PRESERVED FRUIT COMPOTE
ASSORTED CHEESE TO ORDER: SALTINES
FRENCH BREAD BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED LEMONADE

APPROVED:

CAPT. C. W. HUTCHESON - MASTER

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USNS GENERAL EDWIN D PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD

FRIDAY 28 AUGUST 1964

TROOP CLASS MENU:

BREAKFAST: FRESH GRAPEFRUIT HALVES
ASSORTED DRY CEREALS WITH MILK
HOT WHOLEWHEAT CEREAL
BROILED BREAKFAST BACON
BOILED EGGS
HASH BROWN POTATOES
STRUSSEL COFFEE CAKE
BREAD BUTTER
COFFEE TEA FRESH MILK

LUNCHEON: CELERY STICKS
FISH CHOWDER SUPREME
TOSSED GREEN SALAD WITH MAYONNAISE
GRILLED FILET OF SOLE WITH TARTAR SAUCE
CHILE CON CARNE
LYONNAISE POTATOES
BUTTERED CARROTS
LEMON JELLO
COFFEE TEA FRESH MILK

DINNER: SWEET RELISH MIXED OLIVES
TOSSED SALAD GREENS WITH FRENCH DRESSINGS
ROAST PORK W/BROWN GRAVY & APPLE SAUCE
MASHED SWEET POTATOES
MACEDOINE POTATOES
ORANGE CAKE ICE CREAM
BREAD BUTTER
COFFEE TEA FRESH MILK

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APPROVED BY: _____

USNS GENERAL EDWIN D PATRICK (T-AP 124)
Office of the Chief Steward

Tuesday 25 August 1964

CABIN MENU:
BREAKFAST

ORANGE GRAPE FRUIT
PRESERVED GRAPEFRUIT SECTIONS OR PINEAPPLE
ASSORTED DRY CEREALS W/MILK
FARINA
PORK LINK SAUSAGE
EGGS TO ORDER: FRIED BOILED SCRAMBLED POACHED
HASH BROWN POTATOES
FILLED SNAILS
HOT GRIDDLE CAKES W/MAPLE SYRUP
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

GREEN ONIONS GARDEN RADISHES ASSORTED PICKLES
VEGETABLE SOUP W/CRACKERS
LETTUCE AND TOMATO SOUP FRENCH DRESSINGS
GRILLED LUNCHEON STEAK
CHICKEN ALA KING
CHIEF'S SALAD BOWL W/SHRIMP OR HAM BLEU CHEESE DRESSING
COLD SMOKED SALMON W/GARNISH
FRENCH FRIED POTATOES
BUTTERED BROCOLLI SPEARS CARROTS VICHY
LEMON MERINGUE PIE PRESERVED FRUIT JELLO W/CREAM
SWISS NATURAL CHEESE TO ORDER: SALTINES
LUNCHEON ROLLS BUTTER
COFFEE TEA COCOA FRESH MILK

DINNER:

CELERY EN BRANCHE GARDEN RADISHES ASSORTED OLIVES
VEGETABLE SOUP W/CRACKERS
CARROT AND RAISIN SALAD MAYONNAISE
BAKED HAM W/RAISIN SAUCE
CHILE CON CARNE W/RED BEANS AND RICE
COLD PATRICK BUFFET PLATE W/POTATO SALAD
LYONNAISE POTATOES STEAMED RICE
BUTTERED MACEDONE VEGETABLES
SHERBET JELLO W/WHIPPED CREAM
PRESERVED SWEET CHERRIES ASSORTED COOKIES
ASSORTED CHEESE TO ORDER: SALTINE
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK

USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
FRIDAY 12 JUNE 1964

CAT N & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE
PRESERVED PURPLE PLUMS
CHILLED SLICED FRESH PINEAPPLE
ASSORTED DRY CEREALS WITH MILK
HOT WHOLE WHEAT CEREALS WITH AVOSET
BROILED PORK LINK SAUSAGE
STEAMED KIPPERD COD WITH BOILED POTATOES
EGGS: FRIED BOILED SCRAMBLED POACHED
BREAKFAST POTATOES
BEAR CLAWS
SOUR DOUGH HOT CAKES WITH MAPLE SYRUP
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

CARROT STICKS GARDEN RADISHES
OYSTER STEW - CRACKERS
MIXED FRESH VEGETABLE SALAD, FRENCH DRESSING
BOILED FRESH BEEF WITH SPANISH SAUCE
BAKED ROCK-COD WITH TOMATO SAUCE
COTTAGE CHEESE & FRESH PINEAPPLE SALAD BOWL
PEANUT BUTTER & JELLY SANDWICH WITH POTATO CHIPS
PARSLEY BUTTERED POTATOES STEAMED RICE
SAUTE ITALIAN SQUASH BUTTERED SPINACH
LEMON MERINGUE PIE SHERBET FRUIT JELLO
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED FRUIT JUICE PUNCH

DINNER:

CHILLED CELERY GREEN ONIONS
MANHATTAN FISH CHOWDER SOUP - CRACKERS
WALDORF SALAD - MAYONNAISE
DEEP-FRIED EASTERN SCALLOPS WITH TARTAR SAUCE
STUFFED BELL PEPPERS WITH TOMATO SAUCE
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
AU GRATIN POTATOES STEAMED RICE
BUTTERED CAULIFLOWER CARROTS VICHY
WELSH FUDGE CAKE PEACH SUNDAE
PRESERVED SWEET CHERRIES
ASSORTED CHEESE TO ORDER: SALTINES
FRENCH BREAD BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

APPROVED:

CAPT. C. W. HUTCHESON - MASTER

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CABIN & CREW MENU

USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
THURSDAY 11 JUNE 1964

BREAKFAST:

CHILLED FRUIT JUICE
PRESERVED KADOTA FIGS
CHILLED FRESH GRAPEFRUIT HALVES
ASSORTED DRY CEREALS WITH MILK
HOT HOMINY GRITS CEREAL WITH AVOSET
CREAMED FRESH BEEF ON TOAST
EGGS: FRIED BOILED SCRZMBLED POACHED
HOME FRIED POTATOES
SMALL SNAILS
HOT GRIDDLE CAKES WITH MAPLE SYRUP
TOAST BUTTER JELLY HONEY
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

GARDEN RADISHES CELERY EN BRANCHE
CHICKEN NOODLE SOUP - CRACKERS
LETTUCE & TOMATO SALAD, FRENCH DRESSING
STIFFED FRANKFURTERS WITH CHEESE
OLD FASHIONED BEEF STEW WITH FRESH VEGETABLES
CHEF'S SALAD BOWL WITH TUNA
EGG SLAD SANDWICH WITH POTATO CHIPS
BOILED BUTTERED POTATOES STEAMED RICE
BRAISED CABBAGE BOILED PINTO BEANS WITH DICED BACON
COCONUT MERINGUE PIE SHERBET VANILLA PUDDING
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

DINNER:

GREEN ONIONS CARROT STICKS
CHICKEN GUMBO SOUP - CRACKERS
AVOCADO & GRAPEFRUIT SALAD, BLEU CHEESE DRESSING
TERIYAKI STEAL, PATRICK STYLE
BAKED MACARONI AU GRATIN
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
RUSSELL POTATOES STEAMED RICE
BUTTERED GREEN PEAS STEVED TOMATOES
ORANGE CAKE ICE CREAM
PRESERVED PEAR HALVES IN SYRUP
ASSORTED CHEESE TO ORDER: SALTINES
SESAMIE SEED ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED LEMONADE

APPROVED:

CAPT. C. W. HUTCHESON - MASTER

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
TUESDAY 9 JUNE 1964

CABIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE
STEWED CALIFORNIA PRUNES
CHILLED FRESH GRAPEFRUIT HALVES
ASSORTED DRY CEREALS WITH MILK
HOT FARINA CEREAL WITH AVOCET
GRILLED PORK PATTIES
EGGS: FRIED BOILED SCRAMBLED POACHED
AMERICAN FRIED POTATOES
FILLED SNAILS
TOAST BUTTER JELLY HONEY
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

GARDEN RADISHES CHILLED CELERY
SPLIT PEA SOUP AUX CROUTONS
SPANISH COLE SLAW SALAD, SOUR CREAM DRESSING
BOILED CORNED BEEF & CABBAGE
HAMBURGER CASSEROLE W/ TOMATOES & BELL PEPPERS
COLD SARDINE W/ SLICED TOMATOES & POTATO SALAD
CHICKEN SPREAD SANDWICH WITH POTATO CHIPS
PARSLEY BUTTERED POTATOES STEAMED RICE
CREOLE EGGPLANT BOILED CABBAGE
PINEAPPLE PIE JELLO SHERBET
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED FRUIT JUICE PUNCH

DINNER:

GARDEN RADISHES CARROT STICKS
PUREE OF MONGOLE SOUP - CRACKERS
SLICED TOMATO SALAD W/ LETTUCE, FRENCH DRESSING
SOUTHERN FRIED CHICKEN - COUNTRY GRAVY
BARBECUED POLISH SAUSAGE
HONEYCOMB TRIPE ALA SPOONIE
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
MASHED POTATOES STEAMED RICE
SAUTE ITALIAN SQUASH CREAM CORN
DEVIL'S FOOD CAKE ICE CREAM
PRESERVED SWEET CHERRIES
ASSORTED CHEESE TO ORDER: SALTINES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

APPROVED:

CAPT. C. W. HUTCHESON - MASTER

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD
WEDNESDAY 10 JUNE 1964

CABIN & CREW MENU

BREAKFAST: CHILLED FRUIT JUICE
PRESERVED GRAPEFRUIT SECTIONS
CHILLED FRESH SLICED ORANGES
ASSORTED DRY CEREALS WITH MILK
HOT ROLLED OATS CEREAL WITH AVOCET
BROILED SMOKED BACON
EGGS: FRIED BOILED SCRAMBLED POACHED
BREAKFAST POTATOES
CINNAMON TWISTS
FRENCH TOAST WITH SYRUP OR HONEY
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON: GREEN ONIONS GARDEN RADISHES
FRENCH ONION SOUP - CRACKERS
CARROTS & RAISIN SALAD - MAYONNAISE
BARBECUED PORK SPARE RIBS WITH BARBECUE SAUCE
BEEF KIDNEY POT PIE WITH FRESH VEGETABLES
COTTAGE CHEESE & FRESH PINEAPPLE SALAD BOWL
PEANUT BUTTER & JELLY SANDWICH WITH POTATO CHIPS
AU GRATIN POTATOES STEAMED RICE
SAUTE SUMMER SQUASH CARROTS VICHY
APPLE PIE WITH CHEDDAR CHEESE JELLO SHERBET
ASSORTED CHEESE TO ORDER: SALTINES
BREAD BUTTER
COFFEE TEA COCOA FRESH MILK
ICED TEA WITH LEMON POINTS

DINNER: GARDEN RADISHES CARROT STICKS
CREAM OF ONION SOUP - CRACKERS
TOSSSED SALAD GREENS WITH SLICED TOMATOES, FRENCH DRESSING
BAKED VIRGINIA HAM PINEAPPLE SAUCE
SHRIMP CURRY WITH STEAMED RICE
ASSORTED COLD MEAT PLATE WITH POTATO SALAD
CANDIED SWEET YAMS STEAMED RICE
BUTTERED MACEDOINE VEGETABLES SPICED BEETS
BROWN SUGAR CAKE ICE CREAM
PRESERVED FRUIT COMPOTE
ASSORTED CHEESE TO ORDER: SALTINES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK
ICED FRUIT JUICE PUNCH

APPROVED: CAPT. C. W. HUTCHESON - MASTER

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USNS GENERAL EDWIN D. PATRICK (T-AP 124)
OFFICE OF THE CHIEF STEWARD

MONDAY 24 AUGUST 1964

CABIN MENU:
BREAKFAST:

CHILLED V-8 JUICE
PRESERVED GRAPEFRUIT SECTIONS OR PINEAPPLE
ASSORTED DRY CEREALS W/MILK
HOT ROLLED OATS W/AVOSET
BROILED BREAKFAST BACON
EGGS TO ORDER: FRIED BOILED SCRAMBLED POACHED
HASH BROWNED POTATOES
CINNAMON TWIST
HOT GRIDDLE CAKES W/MAPLE SYRUP
TOAST BUTTER JAM MARMALADE
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

GREEN ONIONS GARDEN RADISHES ASSORTED PICKLES
OLD-FASHIONED NAVY BEAN SOUP W/CRACKERS
LETTUCE AND TOMATO SALAD 1000 ISLAND DRESSING
ROAST PRIME RIBS OF BLUE RIBBON BEEF AU JUS
AMERICAN CHOP SUEY W/CRISP NOODLES
CHEF'S SALAD BOWL W/SHR. HAM BLEU CHEESE DRESSING
COLD SMOKED SALMON W/GARNISH
BAKED IDAHO POTATOES STEAMED RICE
BUTTERED BROCCOLI SPEARS CARROTS VICHY
F.F. PEACHES ALA MODE POUND CAKE JELLO W/WH. CREAM
SWISS NATURAL CHEESE TO ORDER: SALTINES
LUNCHEON ROLLS BUTTER
COFFEE TEA COCOA FRESH MILK

DINNER:

CELERY EN BRANCHE GARDEN RADISHES ASSORTED OLIVES
PUREE OF NAVY BEAN SOUP W/CROUTONS
CARROT AND RAISIN SALAD MAYONNAISE
BAKED VIENNA MEAT LOAF SPANISH SAUCE
BOILED BABY BEEF LIVER SMOTHERED ONIONS STRIP BACON
COLD PATRICK BUFFET PLATE W/POTATO SALAD
LYONNAISE POTATOES STEAMED RICE
BUTTERED MACEDOINE VEGETABLES
SHERBET JELLO W/WHIPPED CREAM
PRESERVED SWEET CHERRIES ASSORTED COOKIES
ASSORTED CHEESE TO ORDER: SALTINES
DINNER ROLLS BUTTER
FRESH FRUIT
COFFEE TEA COCOA FRESH MILK