

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  
STROUSSEL 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: SALTINES  
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  
MASHED POTATOES  
CREAMED CORN BUTTERED CARROTS  
ORANGE CAKE CHOCOLATE SUNDAE PRESERVED PEACHES  
ASSORTED CHEESE TO ORDER: SALTINES  
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 Storerokeeper  
Chief Pantryman

APPROVED BY: \_\_\_\_\_

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

CADIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE  
PRESERVED PEACHES  
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 MARSHALADE  
COFFEE TEA COCOA FRESH MILK

LUNCHEON:

CELERY EN BRANCHE ONION RINGS  
LENTIL'S SOUP WITH DICED FRANKFURTERS - 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  
RESSOLE 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

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port Filo  
Chief Cook  
Chief Baker  
Chief Dutcher  
Chief Pantryman  
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  
STEWED 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 SHERDET  
ASSORTED CHEESE TO ORDER: SALTINES  
BREAD BUTTER  
COFFEE TEA COCOA FRESH MILK  
ICED TEA WITH LEMON POINTS

DINNER:

CHILLED CELERY ONION RINGS  
CONSOME 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:

CAPT. C. W. HUTCHESON - MASTER

DISTRIBUTION LIST: Master

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Dutcher  
Chief Pantryman  
Chief Storekeeper

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  
BROILED 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

DISTRIBUTION LIST: Master

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Pantryman  
Chief Storekeeper

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 AVOCET  
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 AU'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 - MASTER

DISTRIBUTION LIST: Master

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Pantryman  
Chief Storekeeper

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 AVOSET  
BROILED PORK LINK SAUSAGE  
OMLETTE 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 BUN 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  
TOSSED 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

DISTRIBUTION LIST: Master

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Dutcher  
Chief Pantryman  
Chief Storekeeper

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  
PURÉE 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  
LETTUCE & 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

DISTRIBUTION LIST: Master

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Troop Steward  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Storekeeper

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/ AVISET  
BROILED CANADIAN 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 SHARPET 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 BUTTEE 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  
C.O. MILDEPT  
MED. DEPT  
CH. STWD  
PORT FILE  
TROOP STWD  
CH. COOK  
CH. BAKER  
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 FINIAN HADDIE W/BOILED POTATOES  
EGGS TO ORDER: FRIED    BOILED    SCRAMBLED    POACHED  
HASH BROWNED 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 SUNDAL    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 A LA 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 POTATONS  
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 GARDEN RADISHES STUFFED OLIVES  
FRENCH ONION BROTH W/CHEESE CROUTONS  
TOSSED GREEN SALAD W/BLAU CHEESE DRESSING  
GRILLED CHOICE LUNCHEON STEAK, BUTTERED MUSHROOMS  
BARBECUED SMOKED SAUSAGE IN SPECIAL SAUCE  
HAWAIIAN FRUIT & COTTAGE CHEESE SALAD, TROPICAL DRESSING  
LUNCHEON MEAT 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 STEWED 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

DISTRIBUTION:

MASTER  
C.O. MILDEPT  
MEDDEPT  
CH. STWD  
PORT FILE  
TROOP STWD  
CH. COOK  
CH. BAKER  
CH. BUTCHER  
CH. STOREKEEPER  
CH. PANTRYMAN

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 ERY 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: SALTINES  
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: 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

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Pantryman  
Chief Storekeeper

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 LOOO 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  
PINEAP)LE 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 MONGILE SOUP - CRACKERS  
BEETS & ONIONS SALAD VINEGARETTE  
ROAST LEG OF FRESH PORK, GRAVY & APPLE SAUCE  
SAUTE NOODLES WITH SHRIMP - PANSIT STYLE  
BRAISED RIBS OF BEEF JARDINIERE  
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

DISTRIBUTION LIST: Master

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Pantryman  
Chief Storekeeper

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

DISTRIBUTION:

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

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  
CHICKEN SALAD BOWL W/SHRIMP OR HAM BLEU CHEESE DRESSING  
COLD SMOKED SALMON W/GARNISH  
FRENCH FRIED POTATOES  
BUTTERED BROCOLI 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

CAPTAIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE  
PRESERVED PURPLE PLUMS  
CHILLED SLICED FRESH PINEAPPLE  
ASSORTED DRY CEREALS WITH MILK  
HOT WHOLE WHEAT CEREALS WITH AVOCET  
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  
WELSLEY 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

DISTRIBUTION LIST: Master

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Pantryman  
Chief Storekeeper

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

CABIN & CREW MENU

BREAKFAST:

CHILLED FRUIT JUICE  
PRESERVED KADOTA FIGS  
CHILLED FRESH GRAPEFRUIT HALVES  
ASSORTED DRY CEREALS WITH MILK  
HOT HOMINY GRITS CEREAL WITH AVOCET  
CREAMED FRESH BEEF ON TOAST  
EGGS: FRIED BOILED SCRAMBLED 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 VANILLIA 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 STEWED 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

DISTRIBUTION LIST: Master

C. O. MilDeph.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Pantryman  
Chief Storekeeper

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 SPINOLE  
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

DISTRIBUTION LIST: Master

C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Pantryman  
Chief Storekeeper

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 AVOSET  
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  
TOSSED 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

DISTRIBUTION LIST:

Master  
C. O. MilDept.  
Medical Officer  
Chief Steward  
Port File  
Chief Cook  
Chief Baker  
Chief Butcher  
Chief Pantryman  
Chief Storekeeper

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 BEET 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