1943

New Navy Kitchen Serves

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Available at: http://lib.dr.iastate.edu/homemaker/vol23/iss1/4

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New Navy Kitchen Serves

Helen Hudson describes modern equipment utilized in the Navy's kitchen and food service at Friley Hall

Feeding 750 Navy men three times a day is the task of the staff in the new kitchen and dining room of Friley Hall.

The daily preparation and storage of food involves the utilization of four stacks of gas-heated ranges, large refrigerators in each department of the kitchen and scores of other pieces of equipment. Thirty navy cooks and bakers and thirty civilian workers under the guidance of Mrs. Dean Marshall Hossle, '41, manager of the Friley Hall kitchen, prepare the meals.

After the meals are prepared and ready to be served, they are placed on a steam-controlled counter in the cafeteria where the men march by and are served by members of the Navy Cooks and Bakers School.

In the baking department of the kitchen is one of the two mixing machines which have 30 and 60 gallon bowls and attachments for mixing bread and pie dough, whipping potatoes or mixing a batter. A proof box, an insulated container in which bread dough rises, is used in this department. Loaves enough for 600 men can be placed in the box at one time. In the cooking section of the kitchen, a three-unit range, three deep fat fryers, two four-compartment steamers and two three-compartment steamers are used. A steam kettle is used for cooking large quantities of food such as puddings and white sauce.

A Bain Marie near the range is used for keeping food warm until serving time and for cooking eggs. The kitchen and line counter are equipped with two 20-gallon urns and two 10-gallon urns.

In the meat-cutting department there is an electric band saw cutter to cut chops and an electric grinder for hamburger and other meats. Three hundred and fifty pounds of meat can be put through the grinding machine in one hour.

Fresh vegetables are put through a peeling machine and then sorted according to size. Labor saving equipment is used to slice, shred and chop food.

After the men complete their meal, they carry their trays to a counter outside the serving line where several counter workers empty the trays. The dishes are washed in an electric dish-washer and the glasses are washed separately in a glass-washer where they are cleaned by brushes.

The navy dining room is on the east end of Friley Hall with windows extending along the entire east side that enable the navy men to enjoy the view of Lake La Verne while they eat.

Meals are served to the navy officers in a private room at the northeast corner of the main dining room. The total seating capacity of the new dining room is approximately one thousand.