

Bennington's Appetite Keeps Commissary Department Busy

Did you know that the crew of the Bennington eats from six to eight tons of food daily? That over 7,000 meals are served each day? That about 2,800 pounds of potatoes are just the regular daily consumption?

S-2 Division, under CHPLK H.A. Williams, commissary officer, not only handles these large food amounts but also the problems they entail.

As L.A. Gambino, CSC, put it: "Our job is to feed the men to the best of our ability in spite of the 'at-sea' problems that hit us just as much as they do other departments -- if not more so."

Fresh food must be drawn daily because of its perishable facilities. But due to their bulk, dry goods are broken out weekly for a seven-day period. This job requires a 50-man working party, a personnel problem in itself.

Meats and other frozen goods are kept in either a frozen or thawed state. There are none of the in-between facilities aboard

the Bennington for safely keeping thawed foods cold as there are on shore stations where space limitations are non-existent.

There is a vast difference between shore and ship galley routines. Although there are about 70 men attached to S-2, some 60 per cent are without previous ship experience. As in other departments, difficulties arise while these hands are learning the sea-going ropes.

Consider the mammoth job of preparing some 2,050 lbs. of meat daily, the usual amount when it is served at all three meals. Or the amount of work involved in



Preparing meats for consumption by the Bennington's crew is William McLeod, SA. Working on an old Navy favorite, he wields the knife with the skill of a master.

setting up about 900 pounds of fresh vegetables, the normal daily yield of the salad bar when they are available.

Each day the Bennington uses about 2,500 pounds of cooked vegetables, 1,500 pounds of flour, 1,000 lbs. of sugar for baking and table use. When featured at breakfast and in a day's baking, about 400 dozen eggs is the usual tally. One-hundred gallons of milk are used at one meal and the same amount of milk is consumed each time ice cream is served.

The present vital training period which the Bennington is undergoing subtracts many hours from her normal work routine. Other departments can make up for lost time by working additional hours.

The Commissary must however, give up its men to the call of duty and still perform the miraculous job of having the chow line ready when the bugle sounds mess call -- three times a day -- without fail.



CUTTING THE CAKE - Providing the dessert for a meal aboard the Bennington is a mammoth job in itself. As simple a job as cutting the cake requires four steadily working men. Here (l. to r.) Donald Carson, FA; George Steinmetz, CSSN; Augustus Piazza, CSSN; and Roger Boots, SN, slice up a "baker's special."