

MARCH 2001

FROM THE QUARTERDECK

GREETINGS SHIPMATES:

Looks like another great Reunion is on the horizon. Everything is set to go. I hope you enjoy, as much as I do, getting together with our many shipmates and friends. Please try to get your reservations in as soon as possible. DAYS INN AIRPORT/MALL OF AMERICA/BLOOMINGTON, MN. I had the pleasure of visiting the Hotels in Moline, Ill. for the Surigao Straits reunion, looks real Good with five other Battleships attending. Bob Kronberger promised to attend the Reunion in Bloomington, Mn. He will be able to give details on the Pearl Harbor Reunion.

CALENDAR OF EVENTS

1. Wed. thru Sun., May 16-20, 2001. USS West Virginia annual reunion Minneapolis, Mn. Information enclosed.
2. Tue. thru Fri., Oct. 23-26, 2001 Surigao Straits battleship reunion Moline, Ill. Invitations will follow in later letter.
3. Tue. thru Mon., Dec. 4-10, 2001. 60th Anniversary of Pearl Harbor. Ala Moana Hotel. Honolulu, Hi. More information available in the next letter. Bob Kronberger suggests the whole crew attend.

Some interesting data from the book, The Mountain State battleship U.S.S. West Virginia, by Myron J. Smith Jr. You people who worked the galley, cooks, bakers, stewarts, mess cooks, storekeepers, and working parties, should enjoy this. This relates to feeding 1300 people. Imagine what it took in 1944 & 1945 to feed an additional 1,000.

You can almost double the following figures.

"There are, no doubt, many hungry people within the broad domain of Uncle Sam, but if so, certainly they are not to be found upon his fighting ships. Food, selected and inspected, the finest in the world, is most plentiful. Carefully guarded, refrigerated, cooked hygienically and served under supervision from the cleanest of dishes fresh from electrically operated dishwashers filled with distilled water, boiling hot, the food reaches the men in its most tempting condition.

"One hundred and ninety turkeys; more than 2,000 pounds for only one meal! It sounds like a great deal, but it is only for a holiday, the 4th of July or Christmas, dinner to which must be added all the other good things that go with such feasts. The men, the boys that man the fighting ships are, mostly likely, far from home, but otherwise the holiday meal is just as tempting and complete. Then, to this must be added the novel surroundings of life on board ship and an appetite whetted by regularity, salt air, and wholesome exercise. On the 4th of July, at noon, 2,000 pounds of turkey disappear from the plates of the eager boys as if by magic. The well rounded menu is reproduced here:

INDEPENDENCE DAY

4th of July, 1930

MENU

Sweet Pickles		Green Onions
Queen Olives		Celery Hearts
Pineapple Salad		Sweet Mayonnaise
Cream of Celery Soup		
Roast	Imperial	French Croutons
Celery Stuffing		Turkey
Creole Potatoes		Giblet Gravy
		Buttered Squash
	Sweet corn on the ear	
	Sunshine Cake, frosted	
	Blackberry pie	
	Neapolitan Ice Cream	
Cigarettes		Coffee

"I passed by the metal-screened door of the butcher shop where the head butcher was carefully explaining to a lady visitor (and as many other visitors as could crowd into the doorway) his daily labor in providing the meat portion of the daily ration for 1,300 men. 'Why,' she exclaimed, 'a ham will last us ever so long, even if we are all at home – and every one of us is a hearty eater.'"

"'Yes'm', he patiently explained, 'I guess so, but 50 hams makes just one meal for us. It is boiled, then we cut it up and serve it out; none of it is ever left over. Lots of other stuff goes out from the issue room and the galley up forward. Beef? Oh yes, we use lots of beef. We cut up about 850 pounds of hind quarters into beef steak with this machine for one meal; then it is fried in the galley. Seven hundred and fifty pounds for veal cutlets and only 500 for stew. Six hundred pounds of halibut makes the noon meal on Friday; besides this, just about every sort of meat is served at various times.'"

"Lots of times when I pass the butcher shop, I look in through the large round port holes; usually they are all busy cutting up meat or cleaning and polishing up the shop."

"We have thousands upon thousands of visitors from every state in the Union, no matter what port we may happen to be in. Many men are detailed as guides to show them about the ship and make them feel at home. Sometimes I act as a guide myself, though not so often now, and it seems that all visitors, especially women, invariably ask to be shown the 'dining hall, the kitchen, and the pantry.' So we take them down below and show them the great deck spaces hundreds of feet long and from 30 to 50 or more feet wide; this, they are told, is the 'dining hall,' or more simply, the mess deck. From here, they are shown into the large galley that is lined with huge oil-burning steel ranges and steam-jacketed kettles manned by a dozen white-clad cooks busily preparing the next meal, the savory odors of which invariably bring forth exclamation of delight. This, they are informed, is the kitchen. They leave this attractive place of activity, of pleasing odors, with many a backward glance and exclamation of wonder."

"'Now,' confided one attractive young matron, 'I must see the pantry. They may cook in a galley, but there must be a pantry.' So the party was shown into the compact and abundantly stocked issue room with its snow white tiled deck and glistening shelves, its rows of polished bins, barrels of pickles and vinegar, rows of sacks of sugar and beans, and the untold number of things that go to fill the pantry, or as we call the 'issue room.'"

"'And this,' said the guide to the attractive young matron, 'is the pantry.'"

"After marching forward on one deck and aft on another without having seen anything resembling a dining table, the pantry is sure to ask where the tables are. They are then pointed out, neatly stowed in pairs on iron racks overhead between the beams. Each table is fitted with folding iron legs, as are the little benches that fold up and are stowed on top. When taken down and set up for use, they seat 10 men quite comfortably. One mess consists of 20 men using two tables and served by one mess cook, or a total of 21 men. The number of messes varies somewhat, but averages around 65."

"The mess cook, who does no cooking at all, brings the food from the galley, the bake shop, and the issue room, and the dishes from the scullery. he also washes the knives and forks, besides cleaning up the deck and a considerable portion of the paint work in the immediate vicinity. then once each week, he has to take the tables up on deck and scrub them with sand and bleach them out in the sun."

"If it so happens that a mess cook is good in bringing down 'seconds' from the galley, the boys give him a lift now and then with the work and of course help in stowing the tables overhead. After a period of time, usually three months, the detail is relieved. Sometimes they stay for many months on this duty and seem to like it. When I was a mess cook, food was rather scarce and I was well pleased when I went back on deck.

"The dishes are washed in a scullery where the far famed 'scullery maid' would have found delight, for in their metal racks, like eggs in a carton, the dishes for 1,300 men are washed and stowed in from 14 to 19 minutes with an electronically operated dish washing machine having a crew of four men and one checker. After having been washed, they are stacked, in their own racks, upon shelves, all ready for the next meal.

"Visitors note with satisfaction the 'Spud coxswain' and his gang of a dozen or more men as they busily prepare each day. Two electrically driven peelers make quick work of about 20 sacks, then one is gone over by hand for spots. If required, they are passed through the slicer for french frying, or go into the steam-jacketed kettles to make the well known mashed potatoes. Celery, lettuce, cabbage and, in fact, just about all vegetables are prepared only by the crate.

"In looking over the accounts, I note that the boys have used, in one half month, 10,000 pounds of cantaloupe besides 8,000 pounds of watermelon and 1,500 pounds of various berries. Eight hundred pounds of green onions must have been a lot of onions, but it went along with 10,000 pounds of green corn; 1,500 of lettuce, 2,000 of cabbage and a like amount of celery; 1,400 of ripe tomatoes; and 1,000 of bell peppers and numerous other items that would appear small, being as they are, under 1,000 pounds. fruit is served much more than is commonly believed - practically every day if possible. If fresh fruit is not available, the canned article is used.

"In the preparation of vegetables, 20-gallon steep-tubs are used. In the cooking, either the 40- or 60-gallon steam-jacketed kettles are used. The same kettles then come in handy when cooking macaroni, stew, beans, and numerous other standard articles of diet while the long row of steel, oil-burning ranges is principally used in the preparation of meat. One of the principal troubles encountered with meat is that it has to stand for some time after cooking before it is served: this has never tended to improve the quality of meat.

"Having passed through the wide, white-tiled gallery with its long rows of huge kettles and ranges, the visitor comes to the coffee pot. A shining copper urn of 120-gallon capacity, majestically it stands beside the galley door. Its eager daily visitors are legion, for be it known that 'Jamokey' has ever played a most important role in the daily life, and it might be said, the night life, of both the old-time shellback as well as the sailors of the modern man-of-war.

"Coffee is served out to the crew at 5:30 each morning; then once again for breakfast and at noon. Tea or cocoa is usually served with the evening meal, but coffee drinking is general throughout the ship both day and night, especially by the men on watch. The daily inspection of coffee pots is a pretty sight. The mess cooks are lined up in formation in spotless white uniforms with aprons, each with his shining coffee pot and bright dish pan.

"Once outside the galley, the door of the bake shop standing invitingly open, while from within issue tempting odors of newly baked break mingled with that of spiced pies and delicious pastries. Inside this Aladdin's shop, huge electric bake ovens silently perform their tasks while the electrically driven dough mixer vies in slow rhythm with the lively tune of the cake mixer.

"Stacked in neat array against the steel bulkhead, ready at hand, you observe many tons of flour and sugar besides the ample stock ingredients that go to make up the bread and pastry shop of the ultra-modern man-of-war.

"For the time being, the visitor is apt to think that the navy is simply a place ingeniously equipped for the preparation of food, for hardly has he passed out of this novel bakery when he is confronted with another galley entirely different from anything else seen before. This time the roaring ranges are presided over by men of different races; Filipino cooks, Negro cooks, and sometimes a Japanese. This is the officers' gallery where these mixed races deftly ply their art. from this galley, a sparkling gem of efficiency, go the very choices foods in the world to the officers' mess.

"When necessary to provision the ship, usually once each month, a day is set aside for that purpose. About 100 tons of provisions, consisting of both fresh and dry stores about equally divided, are taken on board that day. About 50 tons are tinned and sacked stores while the rest is all of the fresh or perishable variety. the meats are frozen and go into the refrigerator while most of the fruits go into the chill room with the eggs, the butter, and the cheese.

"Some of the articles loom rather large. Of beef there will be 20,000 pounds and of sugar a little more. Flour soars to 30,000 pounds while potatoes top the list and run between 40,000 and 50,000 pounds. Coffee keeps well about 1,500 pounds; pork loins run about 4,000 pounds while one ton and a half of hams skimp sadly by. Bologna and 'franks' are slightly less and 1,500 to 2,000 pounds of chicken or turkey simply means one meal. Five thousand pounds of butter together with 3,000 dozen eggs friend with 1,500 pounds of bacon finishes a good many breakfasts to the fighters of the nation's first line of defense. Six thousand cans of milk are used each month in cooking and coffee, while 600 pounds of yeast finds its way to the bake shop.

REUNION ACTIVITY REGISTRATION FORM

Listed below are all registration, tour, and meal costs for the reunion. Please enter how many people will be participating in each event and total the amount. Send that amount payable to **ARMED FORCES REUNIONS** in the form of check or money order (no credit cards or phone reservations accepted). Your cancelled check will serve as your confirmation. All registration forms and payments must be received by mail on or before **APRIL 16, 2001**. After that date, reservations will be accepted on a space available basis. We suggest you make a copy of this form before mailing.

Armed Forces Reunions, Inc.
P.O. Box 11327
Norfolk, VA 23517
ATTN: USS WEST VIRGINIA

OFFICE USE ONLY

Check # _____ Date Received _____
 Inputted _____ Nametag Completed _____

CUT- OFF DATE IS APRIL 16, 2001

	Price Per	No. of People	Total
<u>Tours</u>			
Thursday: City Tour	\$19		\$
Friday: Stillwater Tour (lunch included)	\$49		\$
Friday: Chanhassen Dinner Theatre	\$62		\$
Saturday: Mississippi River Cruise/Ft. Snelling (lunch included)	\$41		\$
<u>Meals</u>			
Saturday Banquet (please select your entrée)			
Roast Prime Rib of Beef	\$30		\$
Chicken Bearnaise	\$25		\$
Sunday: Farewell Breakfast Buffet and Business Meeting	\$12		\$
<u>REGISTRATION FEE</u>			
Includes administrative, hospitality room expenses, and entertainment.	\$25		\$
Total Amount Payable to <u>Armed Forces Reunions, Inc.</u> (Please do not staple or tape your payment.)			\$

PLEASE PRINT:

NAME (for nametags) _____

DIVISION _____ YEARS ON BOARD 19 _____ - 19 _____

SPOUSE NAME _____

GUEST NAMES _____

STREET ADDRESS _____

CITY, ST, ZIP _____ PH. NUMBER (____) _____ - _____

DISABILITY/DIETARY RESTRICTIONS _____

EMERGENCY CONTACT _____ PH. NUMBER (____) _____ - _____

ARRIVAL DATE _____ DEPARTURE DATE _____

ARE YOU STAYING AT THE HOTEL? YES ☐ NO ☐ ARE YOU FLYING? ☐ DRIVING? ☐ RV? ☐

Full refunds will be sent for the above-mentioned activities if cancellation is received by **MAY 4, 2001, (DINNER THEATRE MUST BE CANCELLED NO LATER THAN APRIL 20, 2001)** less a \$3 processing fee. After that date, refund amount will depend on vendor policies and/or the resale of tickets. **CANCELLATIONS WILL ONLY BE TAKEN MONDAY-FRIDAY 9am-5pm eastern time (excluding holidays).** CALL (757) 625-6401 to cancel reunion activities and obtain your cancellation code.

USS WEST VIRGINIA REUNION
MAY 16 – MAY 20, 2001
DAYS INN AIRPORT / MALL OF AMERICA, BLOOMINGTON, MN

Wednesday, May 16

1:00pm - 6:00pm **Reunion Registration open**
Hospitality Room open
Evening and dinner on your own.

Thursday, May 17

Hospitality Room open
7:30am - 8:30am **Reunion Registration open.** Additional hours will be posted if necessary.
9:30am - 12:00pm Twin Cities Tour (see description on reverse)
Afternoon and evening on your own. Consider using the hotels
complimentary shuttle to Mall of America for shopping, lunch, or
dinner.

SS

Friday, May 18

Hospitality Room open
9:15am - 3:15pm Stillwater Tour (see description on reverse)
5:30pm - 11:00pm Chanhassen Dinner Theatre (see description on reverse)

Saturday, May 19

Hospitality Room open
11:15am - 4:15pm Mississippi River Cruise / Ft. Snelling (see description on reverse)
6:00pm - 7:00pm Cocktail Hour with cash bar
7:00pm Banquet dinner

Sunday, May 20

8:00am Informal Church Service
8:30am Farewell Breakfast Buffet followed by Business Meeting

"On one day each week, a working party of some 25 men are engaged in bringing up provisions from the well stocked store room to the commissary issue room. This issue room presents a most imposing appearance. It resembles a fully stocked grocery store minus any perishable articles except fruit and is presided over by a specialist in commissary work, who is a diplomat capable of keeping the crew contented and the captain satisfied – a task of no mean proportions. An army is aid to travel on its stomach; a navy, then, might be said to sail on its stomach with the commissary steward as the chief pilot supported by his ample store rooms filled to capacity with practically every known article of food on the market, in the finest conditio, ready to weather the storm.

"Every week a bill of fare is made out for each meal that is to be served; in the case of holidays, a blank is left and a special menu is made out. These bills of fare are posted in all branches of the commissary department. Then the cooks, bakers, butchers, and the men in the issue room can make all preparations to furnish all the items listed, and in the exact quantities required.

"the number of men to be fed each day varies; men are received and transferred; others go on leave or to the hospital, so that a definite number is never possible to count on for any great length of time. yet there must be plenty of food without any additional allotment of money. Great care must be exercised or the ration, usually 50 cents per day, will not be sufficient. It is remarkable that such a bill of fare can be maintained at the price.

"Imagine the great amount of fine detail work necessary to combine the numerous combinations of food in the large quantities required, in order that each man may sit down to his meals on the exact minute, three times each day during the year."

EXPECTING A LOT OF COMPANY FOR EASTER TRY THIS.

ELEPHANT SOUP

Great for bonfire parties or large family gatherings. Serves 50 score.

1 medium Elephant, (African is best)
500 gallons of hot water
2 pecks of onions, finely chopped
1 bushel of potatoes, peeled and sliced
5 shovels salt
3 shovels pepper
1 1/2 cases Worcestershire sauce
10 bottle gin (more if you are expecting more than 8 guests)
Tonic water and ice cubes to taste
5 quarts peanut oil (optional)

*Mix 1 1/2 fluid ounces of gin with some tonic and ice (add a lemon slice if desired.)

* Wash and dry the Elephant (don't use soap as this will spoil the flavor).

* Chop into bite sized chunks.

* In the back of a 1 1/2 ton truck (rented) pour the hot water.

* Have another gin and tonic and add the Elephant, potatoes, and other ingredients.

* Allow to simmer, meanwhile finish the first bottle of gin.

* Stir mixture using a canoe paddle or small outboard motor.

* When guests arrive, start them off with remaining gin.

* The Peanut oil won't really add to the soup, but it's the way the Elephant wanted it.

Enjoy!

Our Next Reunion

Try to have your local paper print this notice as a community service.

USS West Virginia Reunion Minneapolis, Minn. May 16-20, 2000.

Contact: Joe Variot

4564 Cedar River Road

Mancelona, MI 49659

Tel. (231)587-2280

E-mail – Margot@acvi.net

If you could contact your states Amvets, Navy League, Fleet Reserve, VFW, American Legion, or any other concerned group to print this notice in their paper we may get to some who do not know we even exist.

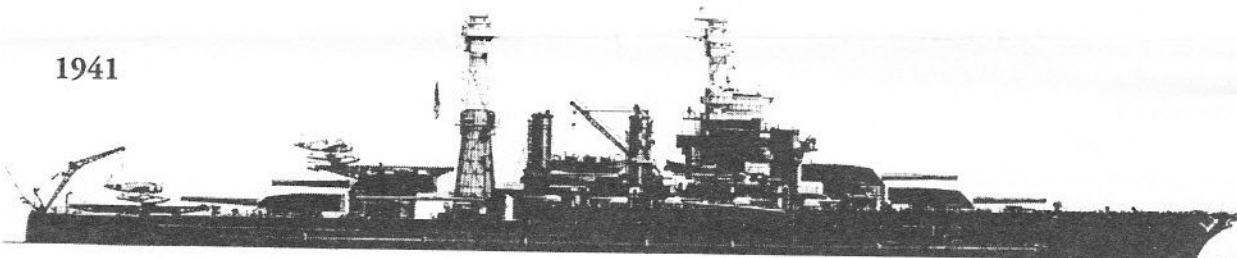
Hope you had a Happy Holiday!

See you in May

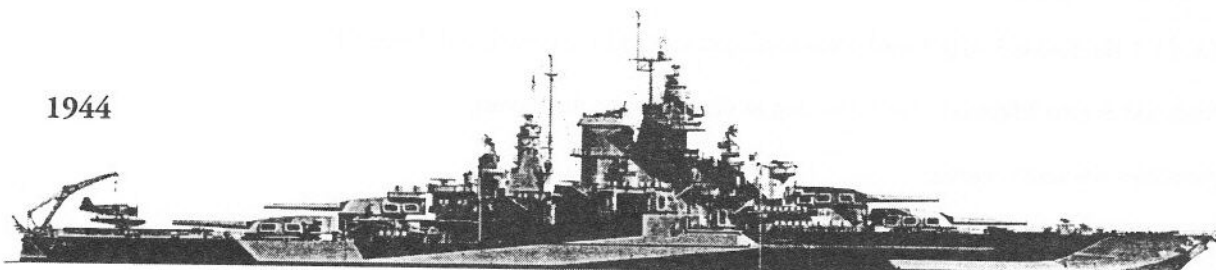
BB-48 Chairman, Joe Variot

COLORADO CLASS BATTLESHIP – USS WEST VIRGINA (BB48)
AS OUTFITTED IN THE WINTER OF 1941

1941



1944



COLORADO CLASS BATTLESHIP – USS WEST VIRGINA (BB48)
AS OUTFITTED IN THE SUMMER OF 1941

USS WEST VIRGINIA REUNION TOUR DESCRIPTIONS

TWIN CITIES TOUR

Thursday, May 17

Board bus for a narrated tour of the Twin Cities: St. Paul, born of whiskey, and Minneapolis, born of waterpower. St. Paul resembles an Eastern city, a mix of old and new buildings along angled, hilly avenues that stop and start. See the State Capitol, Cathedral of St. Paul, Rice Park, and Millionaire's Row where Great Northern Railroad builder James J. Hill and novelist F. Scott Fitzgerald once lived. Then it's on to Minneapolis where you'll see parading sleek towers of glass, stone, and steel along straightforward streets sensibly based on flat land. See the IDS Center, Nicolet Mall, and the many cultural institutions that make Minneapolis such a city on the move.

9:00am board bus, 12:00pm back at hotel.

\$19/Person includes bus and guide. Lunch on your own.

STILLWATER TOUR

Friday, May 18

Board bus and travel back in time to Stillwater, a quaint, historical, lumberjack town on the St. Croix River and the oldest town in Minnesota. Upon arrival your guide will narrate a brief driving tour of this charming town, and you'll tour a traditional home. Enjoy lunch at the Lowell Inn featuring Chicken a la King. After lunch, enjoy free time for shopping and browsing on your own in the antique shops, art galleries, and specialty shops located in restored Victorian houses and lumber mills.

9:15am board bus, 3:15pm back at hotel.

\$49/Person includes bus, guide, admission, and lunch.

CHANHASSEN DINNER THEATRE

Friday, May 18

Board bus for Chanhassen Dinner Theatre. Enjoy a served dinner of your choice from a menu featuring five entrees. Dinner includes coffee and tea, but cash bar items and desserts may be purchased separately. Sit back and enjoy *My Fair Lady*. The beautiful story we all know of a delightful guttersnipe, Eliza Doolittle, who professor Henry Higgins makes into a great lady. An instant American hit at its Broadway opening four decades ago, it is still a favorite today!

5:30pm board bus, 11:00pm back at hotel.

Tuesday through Friday \$62/Person includes bus, escort, and dinner show.

MISSISSIPPI RIVER CRUISE / FT. SNELLING

Saturday, May 19

Board bus for the Padelford Packet Boat Company. Cruise the mighty Mississippi River on board either the "Jonathan Padelford" or "Harriet Bishop." Leave Harriet Island Park in St. Paul and experience a scenic ride past beautiful parks on your way to Fort Snelling, built in 1819 for the purpose of establishing peaceful relations with the Indians and ending British domination of the fur trade. While on board enjoy a box lunch including a turkey sandwich, pasta salad, fruit, cookie, and a beverage. Afterwards, enjoy a self-guided tour of Fort Snelling, once the last United States outpost in the 'northern wilderness' and now restored to its original appearance as it was in 1827. Talk with soldiers, the blacksmith, the carpenter or the surgeon at the post hospital. Enjoy the film in the History Center.

11:15am board bus, 4:15pm back at hotel.

\$41/Person includes bus, escort, cruise, box lunch, and admission.

Driver and guide gratuities are not included in the tour prices.

**DAYS INN AT MALL OF AMERICA
BLOOMINGTON, MN
(800) 558-5051**

HOTEL LOCATION

The Days Inn at Mall of America is located at 1901 Killebrew Drive, Bloomington, MN 55425. The hotel is directly across the street from the Mall of America and just minutes from historic Fort Snelling. Downtown Minneapolis and downtown St. Paul are only 15 minutes away. Please call the hotel directly for accurate driving directions.

HOTEL EXTRAS

The Days Inn has 207 comfortable guest rooms. Room amenities include color remote-controlled TV and in-house movies. The hotel has guest laundry facilities as well as valet service. A beautiful indoor courtyard with an indoor heated pool, sauna, and whirlpool will make your visit with Days Inn an enjoyable one. Coffee makers are in each sleeping room. Handicapped accessible and non-smoking rooms are subject to availability. Please request these special accommodations when making your hotel reservation. Complimentary parking is provided to all overnight guests of the hotel. Check in time is 3pm; check out is 11am.

Hotel dining-

- Davenports Bar & Grille serves breakfast, lunch, and dinner
- Davenports Lounge
- No room service is available.

AIRPORT SHUTTLE

The hotel provides complimentary transportation to and from the Minneapolis/St. Paul International Airport that runs every half an hour. Pickup is on demand. After retrieving your luggage, call from the hotel board, #13 which is located in baggage claim or guest services at (952) 854-8400. You may want to consider other transportation, as space is always limited on complimentary shuttles.

NEARBY RV PARK

Should you desire full hookup service, call the Shakopee Valley RV Park at (952) 445-7313 for information, directions, and reservations. The Park is approximately twenty minutes away from the hotel.

WHEELCHAIRS

The hotel does not provide wheelchairs. Please contact Scootaround at 1-888-441-7575 to rent a wheelchair.

*****CUT HERE AND MAIL TO THE HOTEL*****

USS West Virginia Association - Hotel Reservation Form

NAME _____ PHONE (____) ____-_____

ADDRESS _____ ZIP _____

ARRIVAL DATE _____ APPROX. TIME _____ DEPARTURE DATE _____

Of rooms ____ # of people ____ Smoking ____ Non-smoking ____ Handicap Access ____ King Bed ____ 2 Double Beds ____

If room type requested is not available, nearest room type will be assigned.

RATE: \$71 + tax (currently 12.5%) for Single Queen or \$81 + tax for (2) double beds. Rate will be honored three days before and after reunion dates upon availability

CUT OFF DATE: 4/16/01 Reservations received after this date will be processed on space & rate availability.

CANCELLATION POLICY: Deposit is refundable if reservation is cancelled by 4pm on your arrival day. All reservations must be guaranteed by credit card or first night's deposit, enclosed.

____AMEX ____ DINERS ____ VISA ____ MASTERCARD ____ DISCOVER

CARD NUMBER _____ Exp. Date _____

Signature (regardless of payment method) _____
Mail To: Days Inn Airport by the Mall of America, 1901 Killebrew Dr, Bloomington, MN 55425



Tel. (231) 584-2280
E-mail margot@acvi.net

U.S.S. WEST VIRGINIA REUNION ASSOCIATION



C/O JOSEPH VARIOT
4564 CEDAR RIVER ROAD
MANCERLONA, MI 49659

THE MOUNTAINEER



POSTMASTER:
PLEASE RUSH THIS
NEWSLETTER TO:

