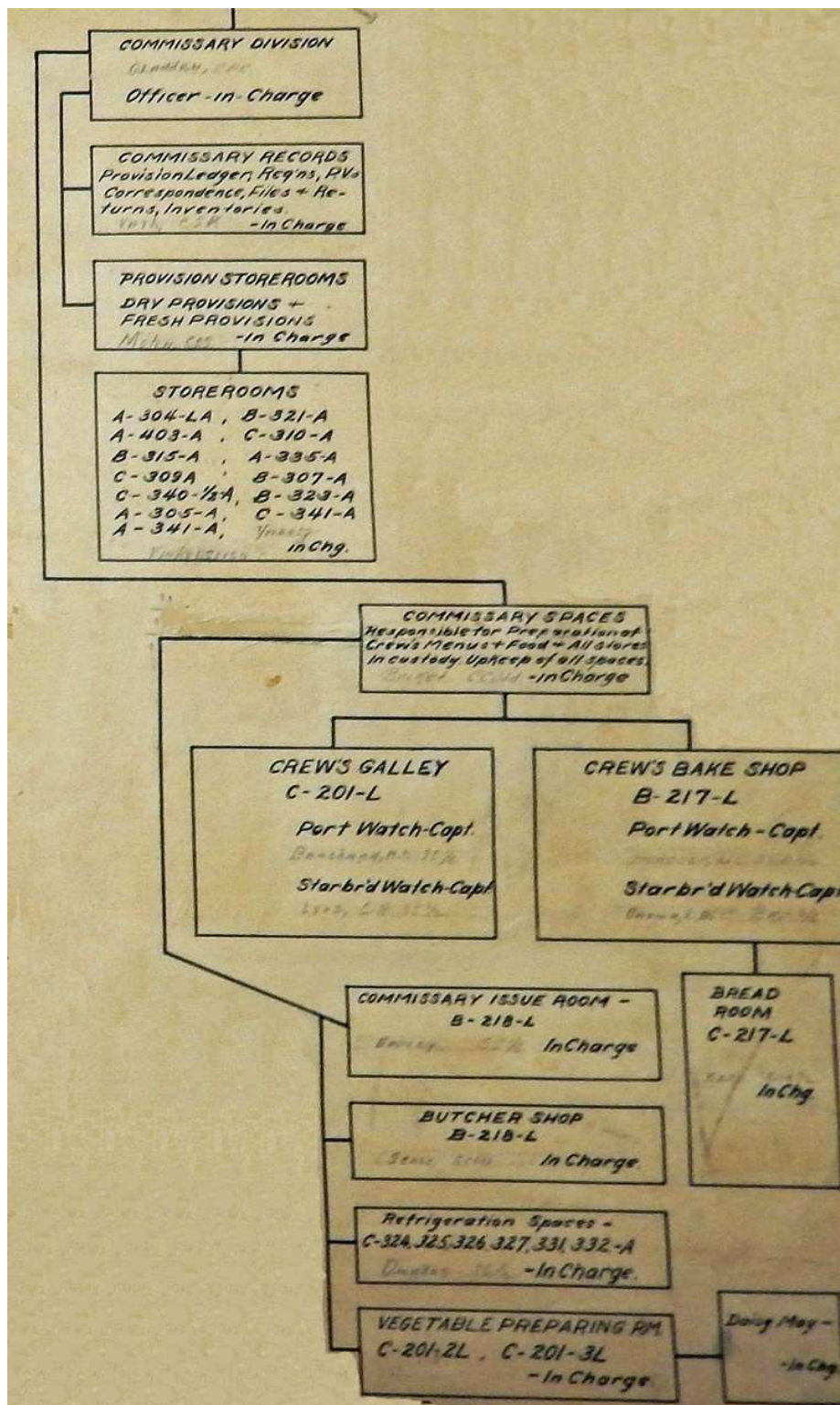


Commissary Division Operations Aboard the North Carolina



1945 Organizational chart of the Commissary Division aboard the USS North Carolina.

Imagine feeding the same 2,000 or so people three meals every day, seven days a week. The provisions required to do this were staggering: between 55,000 – 60,000 pounds per week, pulled from storage areas that held roughly 376 tons of provisions. Those meals had to conform to a broad set of rules, and they had to be appealing, nutritious, and provide enough variety to keep the crew satisfied (no one wants to eat oatmeal every morning!). Add in the need for ship-to-ship resupplying while cruising through the vast Pacific ocean (working in the tropical heat and humidity) and one can begin to understand the challenges of this responsibility.

The USS North Carolina during World War 2 tackled this challenge through its Commissary Division (or Department; those two were used interchangeably) of the Supply Department. Featuring a well-designed organization, a detailed system of paper forms (19 are described in the Chief Commissary Steward training manual), and constant adaptation to changing situations (there never was enough fresh foods available), Commissary over time proved to be successful in its mission.

Crew member interviews post-war almost always point to this success: “The food was good” or “We ate well aboard the ship”. Yes, there were at times complaints, particularly about “raisins in the bread” (they weren’t raisins), but overall it was a remarkable achievement given the limitations and conditions at the time.

It is unknown exactly how commissary performed some tasks. For one, the Bake Shop used a lot of flour (8 – 10,000 pounds a week), and that was stored forward on third deck, yet the Bake Shop was aft on second deck. Flour was packed in 50 or 100 pound bags. Was it hauled from storage directly to the Bake Shop by brute force? Was it brought up through a hatch, wheeled down the main deck, then down to the Bake Shop? Or both ways depending on circumstances? Another was desserts for the CPO, Cabin, and Wardroom Messes; there is evidence that those galleys made their own desserts, but no direct proof. Many questions remain unanswered; we may never know the entire story.

What follows is the Commissary operations interpretation, as best as can be reconstructed from existing records aboard the ship; many records are missing. For instance, there are no inventory transaction records (product received) from the general mess and galley, a curious gap in the data given the scale of those operations - roughly 85% of all food consumed. How did the general mess galley order its provisions needs every day for every meal? There had to be something written down, some sort of order, but none have been found. It is possible that such records were thrown out once the ship was decommissioned. Other common records also are missing, such as tally cards from provisions storage. These cards recorded incoming and outgoing (to the messes or transferred to other ships) inventory. However, tally cards do exist for some items like hardware, tools, toilet paper, spare parts, and many other goods.

Despite these and other limitations there is enough documentation to provide a broad outline of Commissary operations. What follows is the attempt to bring that story to life.

The Chief Commissary Steward (CCS)

A commissary is defined as “A store that sells food and supplies to personnel or workers”; “A dining room or cafeteria”. The latter definition describes the Commissary Division (part of the “S” or Supply Division) aboard the *North Carolina* that fed 2,000 or so crew three solid meals every day for six plus years. The Chief Commissary Steward (a Chief Petty Officer), or CCS, working under the Supply Officer, was responsible for the operations of the general galley, Bake Shop, butcher shop, and vegetable locker/prep room. His job was to ensure that three nutritious, tasty meals – one ration - were served every day for every crew member at or under the allowance cost per ration. For most of the war, that cost was 65¢ per ration.

It is more accurate to state that the CCS and his staff had these responsibilities. It is possible that some duties listed below as being performed by the CCS were actually completed by staff, but it is unknown how the CCS directed his staff. When you see “CCS” it is implied that either the CCS or a staff member completed the work.

The Weekly Menu

The key first step in feeding 2,000 sailors was the creation of a balanced, nutritious weekly menu. The menu for the following week was developed by Wednesday each week, was based on the current provisions inventory on the ship, and had to be approved by the Supply Officer. The CCS used the Navy Ration Law and the Navy Cookbook to develop these menus. The Navy Ration law of 1933 specifies and details the daily allowances, that **may be served**, by weight or liquid measure, of bread, meats, fruits, vegetables, milk, butter, eggs, cheese, sugar, and other foods that every sailor will consume. Note the law is not “must be served”.

Form 333, Front Side (Actual partial menu from the ship)

S. and A. Form No. 333
October 1939

BILL OF FARE FOR THE GENERAL MESS

U.S.S. _____

Week beginning _____, 19__

	BREAKFAST	DINNER	SUPPER
MONDAY	Oatmeal - Milk Scrambled Eggs Fried Potatoes Iced Bear Claws Bread Butter Coffee	Rice Tomato Soup – Crackers Roast Loin of Pork Mashed Sweet Potatoes Brown Gravy Bread Applesauce Butter French Peas Lemonade Cole Slaw – Apricot Pie	Italian Spaghetti with Meat Tomatoe Sauce Spinach & Eggs Combination Salad Brownies Bread – Jam Coffee
TUESDAY	Stewed Prunes Corn Beef Hash Tomato Catsup Hash Brown Potatoes Apple Strouedel Bread – Butter Coffee	Cream of Asparagus Soup Breaded Beef Steak Mashed Potatoes Brown Gravy Asparagus Tips Bread Vegetable Salad Butter Pineapple Layer Cake Coffee	Shrimp Salad Potatoe Salad Oven Baked Lima Beans Bacon Butts Sliced Cheese Chilled Tomatoes Princess Cherry Slices Coffee

The ration law attempted to achieve a balanced diet consisting of proteins (10%), carbohydrates (67%), fats (3%), and “mineral matter” (3%), but not at the expense of taste or nutrition.

The ration law had its limits in wartime. For instance, the daily allowance of meat was 12 ounces of preserved meat (corned beef, corn beef hash), **or** 14 ounces of salt or smoked meat (bacon, ham, Spam, sausage), **or** 20 ounces of fresh meat, fish, or poultry. The ship rarely served the same type of meat for all three meals; it was always a mix of the three types. For this reason it is assumed that each day, sailors received between 12 – 20 ounces of various types of meat. This same assumption applies to the flour ration (8 oz. biscuit or 12 oz. bread or 12 oz. flour); vegetables (44 oz. fresh, 18 oz. canned, or 12 oz. dehydrated, like beans); and fruits (fresh, preserved, canned, powdered, or fruit juice).

The ration law allowed 1.2 eggs per man per day. This illogical amount would have been difficult to calculate since eggs were used in making cakes, pancakes and custards. Fresh eggs as a main breakfast course were served only in the Wardroom; the general mess always had powdered eggs (it may have had fresh eggs prior to and after the war).

Each daily menu roughly provided the amounts stated in the Navy Ration Law; any item issued in excess of the standard was to be offset by a reduction of the same value in some other article or articles. While this appears to be straightforward, in practice it became difficult because of the constantly changing availability of certain provisions, particularly fresh fruits and vegetables, and the fact that many baked goods contained several ingredients that could be difficult to measure.

For example, a cherry pie consisted of sugar, lard or shortening, flour, corn starch, and fruit. Per the Navy Cookbook, one serving of cherry pie provided 4 ounces of canned fruit (based on the recipe). A review of several actual menus show that, on some days, the only fruit served was that contained in fruit pies, and that pie was served only at dinner or supper, thus falling short of the ration law’s daily requirement of 4 oz. dried fruit *or* 10 ounces of canned fruit *or* 6 oz. preserved fruit *or* 16 oz. fresh fruit *or* 6 oz. canned fruit juice.

In practice (based on the actual menus reviewed), the Navy Ration Law was roughly followed. There was, for instance, no allowance in the ration law for oysters, clams, ice cream, cakes, pies, or nuts served, and, for one, the North Carolina served a LOT of ice cream and other desserts at meals, and occasionally all these other non-listed items. Practically every dinner and supper included dessert, particularly pies and cakes (and pie ala mode – pie and ice cream – was very popular). The Navy Ration Law should be considered the *minimum* allowances of foods permitted to be served.

The 1933 Navy Ration Law

The present Navy ration law is authorized by 10 U.S. Code 6082. The navy ration is a quantity allowance of food.

Each person, so entitled, may be served the following quantities of food each day:

- 8 oz. biscuit, or 12 oz. soft bread or 12 oz. flour
- 12 oz. preserved meat, or 14 oz. salt or smoked meat, or 20 oz. fresh meat or fresh fish or poultry
- 12 oz. dried vegetables, or 18 oz. canned vegetables, or 44 oz. fresh vegetables
- 4 oz. dried fruit, or 10 oz. canned fruit, or 6 oz. preserved fruit, or 16 oz. fresh fruit, or 6 oz. canned fruit or vegetable juices or 1 oz. powdered fruit juices or 6/10 oz. concentrated fruit juices
- 2 oz. cocoa, or 2 oz. coffee or ½ oz. tea
- 4 oz. evaporated milk, or 1 oz. powdered milk, or ½ pt. fresh milk
- 1.6 oz. butter
- 1.6 oz. cereal, or rice, or starch foods
- ½ oz. cheese
- 1.2 eggs
- 1.6 oz. lard or lard substitutes
- 2/5 gill oils, or sauces, or vinegar
- 5 oz. sugar

Baking powder, and soda, flavoring extracts, mustard, pepper, pickles, salt, syrup, spices and yeast as required.

What emerges is that the priority seemed to be remaining close to the 65¢ daily ration allowance while attempting to make food that was delicious, varied, nutritious, and supplied the necessary calories (3,500 – 4,500) per man per day, all the while conforming as much as possible to the Navy Ration Law.

What follows is what *generally* happened each week, month, and quarter. General quarters, a battle campaign, a change in procedures – many factors could disrupt this routine any given week. Two things are certain: all crew members were fed three meals per day, every day (even if at times only soup and sandwiches), and the Commissary Division made that happen.

Creating the Weekly Menu

1. The CCS developed the weekly menu by Wednesday, by day by meal, for the following week. The menu items were selected depending on ingredients availability.
 - a. The menu creation is the most important step in the process because it generates a needs list of all provisions required for a week’s worth of meals.
 - b. The messes on the ship:
 - i. General mess (enlisted men).
 - ii. Wardroom Mess (officers).
 - iii. CPO mess for the Chief Petty Officers.
 - iv. Cabin mess for the ship’s Captain. There occasionally was a Flag mess for the few times an Admiral was on board.
 - v. There was a Warrant Officers mess for a brief time (April 1941 – July 1942) that later was merged into the Wardroom Mess.
 - c. All food issued by the Commissary Issue room had to be accounted for. They did this in four ways: by “sales” to the messes OTHER than the general mess, by provisions transferred to other ships, and by write-offs (if any) of damaged or spoiled provisions. The fourth way, provisions issued to the main mess, is somewhat complicated and will be later explained.
2. Step two was to calculate provision needs, by day, from the menu items and an estimate of expected head count. For example, the following was a possible breakfast on the ship:
 - a. Bananas, shredded wheat, fresh milk and sugar, baked pork and beans, cinnamon snails, bread, butter, coffee
 - b. The CCS calculated all ingredients needed for this breakfast (to feed 2,000). The table, below, is color coded to the menu items in “a”:

800 lbs. bananas	25 lbs. lard
200 lbs. shredded wheat	.1562 lb. mace
60 gallons fresh milk	10 lbs. yeast
80 lbs. sugar	5 lbs. lemons
400 lbs. navy beans	400 lbs. flour
40 lbs. canned tomatoes	5 lbs. shortening

5 gallons syrup	3.75 lbs. sugar
.1562 lb. dry mustard	5 lbs. yeast
40 lbs. bacon	60 lbs. butter
180 lbs. flour	80 lbs. coffee
13.3 doz. eggs	60 lbs. milk
10 lbs. cornstarch	80 lbs. sugar
30 lbs. sugar	

The ship may not have prepared this breakfast very often while at sea as bananas, because of availability and a short shelf life, rarely appear on the North Carolina’s inventory sheets

- c. The CCS performed this same calculation for every meal, every day of the week
 - d. The CCS staff had to be familiar with the recipes for prepared meal items! As much, he also had to plan the serving size of items, such as 4 oz. of canned corn, as well as how many servings @ 4 oz. one #10 can of corn provided.
 - i. It logically would be expected that the CCS would calculate a menu item’s provisions requirements (in pounds) and save it for future use. The menu offerings did repeat over time, so creating recipes for 2,000 was then just a matter of adjusting for the current head count.
 - ii. No CCS documents have been found detailing recipes or ingredients needs in pounds by item.
3. Based on the factors in point ‘d’, the CCS determined the total number of pounds of dry vegetables, fresh vegetables and fruits, flour, sugar, coffee, tea, butter, cocoa, spices, milks, and meats or fish needed for each meal each day in each mess.
 4. All provisions were calculated in pounds in order to provide to the Captain the weight of provisions aboard the ship. Even items like “catsup”, inventoried by the gallon, had a weight in pounds calculation.
 5. For canned goods he used a chart that showed number of servings per can, based on can size and item. From that he could calculate the number of cans required.

FOOD PRODUCT	Size of Can	Net Weight	NUMBER OF CANS REQUIRED PER 100 SERVINGS					Servings governed by number of pieces or by average portion
			1 oz. portions	2 oz. portions	3 oz. portions	4 oz. portions	5 oz. portions	
Blueberries	No. 10	6 lbs. 9 oz.	(Principally Used for Pies)					3 (Six 9" pies)
Brussels Sprouts	No. 2	1 lb. 3 oz.	6 (4 pieces per serving)
Cabbage	No. 2½	1 lb. 11 oz.	4	8	11	17*	20
Cabbage	No. 10	6 lbs. 3 oz.	1	2	3	4*	5
Carrots	No. 2	1 lb. 4 oz.	5	10*	17	20	25
Carrots	No. 10	6 lbs. 8 oz.	1	2*	3	4	5
Catsup, Tomato	No. 10	7 lbs. 3 oz.	1 (1 oz. average portion)
Cherries, Red Sour Pitted	No. 10	6 lbs. 11 oz.	(Principally Used for Pies)					3 (Six 9" pies)
Cherries, Sweet	No. 2	1 lb. 4 oz.	11 (5 pieces per serving)
Cherries, Sweet	No. 2½	1 lb. 14 oz.	9 (5 pieces per serving)
Cherries, Sweet	No. 10	6 lbs. 12 oz.	2 (5 pieces per serving)
Chili con Carne	No. 10	6 lbs. 11 oz.	1	2	3	4	5*
Corn, Cream style/whole grain	No. 2	1 lb. 4 oz.	5	10*	17	20	25
Corn, Cream style/whole grain	No. 10	6 lbs. 10 oz.	1	2*	3	4	5
Corned Beef Hash	No. 1	10½ oz.	50 (5 oz. average portion)

6. It is likely that items like bread, with a known ingredients list and served at every meal, was a simple calculation by the head baker for the number of loaves needed based on the headcount, and he planned accordingly. Baking bread daily was a routine operation.
7. The CCS next created provision needs lists, by item and pounds, for the Bake Shop, butcher shop, and vegetable preparation area by day, by meal. He forwarded these to the Senior Baker, the Ship's Cook (Butcher), and the cook in charge of the Vegetable Room. He also created a list for the ship's cook in charge of the Commissary Issue Room.
8. He entered the total weight amounts of provisions, by item, needed for the week on the reverse side of the menu, form 333, Statement of Issues to General Mess and Cost of Ration. A cost later was added for each item, and a rough calculation for cost per ration could then be completed. The actual cost would be calculated once per quarter on form 45, Monthly Ration Record.
9. Form 333 is one of the few forms found that was double sided. The weekly menu was on the front, while the calculations for cost per ration were on the reverse side.

STATEMENT OF ISSUES TO GENERAL MESS AND COST OF RATION DAILY											
(When submitted as a Bill of Fare, this side will also be used to show estimated quantities of ration components, costs, etc.)											
U. S. S. (3056) NORTH CAROLINA				13 March				19 44			
ARTICLES	Quantity	Unit price	Amount	ARTICLES	Quantity	Unit price	Amount	ARTICLES	Quantity	Unit price	Amount
BREAD				VEGETABLES—Continued				FRUITS—Con.			
Discult.....lb.				Fresh:				Fresh—Continued			
Crackers.....lb.	630			Asparagus.....lb.				Plums.....lb.			
TOTALlb.				Beans, lima.....lb.				Tangerines.....lb.			
Bread, fresh:				Beans, string.....lb.			lb.			
Graham.....lb.				Beets.....lb.			lb.			
Rolls.....lb.				Cabbage.....lb.	180			TOTALlb.			
Rye.....lb.				Carrots.....lb.				BEVERAGES			
Wheat.....lb.				Caniflower.....lb.				Cocoa.....lb.	90		
TOTALlb.				Celery.....lb.	53			Coffee.....lb.	1960		
Flour:				Corn (cob).....lb.				Tea.....lb.	30		
Buckwheat.....lb.				Cucumbers.....lb.				TOTALlb.			
Corn meal.....lb.	100			Eggplant.....lb.				MILK			
Graham.....lb.	150			Garlic.....lb.				Dry, whole.....lb.	580		
Wheat.....lb.	8400			Lettuce.....lb.	61			Evaporated.....lb.	2080		
TOTALlb.				Okra.....lb.				Fresh.....qt.	550		
MEATS				Onions, dry.....lb.	600			BUTTER			
Preserved:				Onions, green.....lb.				Fresh.....lb.	550		
Beacon, canned.....lb.				Parsley.....lb.				CEREALS, RICE, ETC.			
Beef, dried, sliced.....lb.	216			Parsnips.....lb.				Barley.....lb.			
Beef, corned, canned.....lb.	648			Peas, green.....lb.				Cereals, ready-to-eat.....lb.	192		
Codfish and haddock.....lb.				Peppers, green.....lb.				Cornstarch.....lb.	72		
Headcheese.....lb.	100			Peppers, red.....lb.				Hominy.....lb.			
Luncheon meat.....lb.	690			Potatoes, Irish.....lb.	4500			Macaroni.....lb.	150		
Salmon.....lb.	404			Potatoes, sweet.....lb.	586			Oats, rolled.....lb.	40		
Sardines.....lb.	180			Pumpkin.....lb.				Rice.....lb.	40		
Sausage, cervelat, and salami.....lb.	60			Radishes.....lb.			lb.			
Sausage, Vienna.....lb.	480			Rhubarb.....lb.			lb.			
Tongue, beef, canned.....lb.			lb.			lb.			
Ham, Tnd.	1080										

Form 333, Reverse Side (partial). This is a menu from the ship. The numbers here are for a week of meals; note almost one ton of coffee.

Daily / Weekly Activities

1. Early each day the ship's Executive Officer submitted to the Supply Officer form 27A (see next page), Daily Ration Memorandum. This was the head count of the total number of personnel currently on board that day. That determined the number of rations that must be prepared for the three meals that day.

2. At the end of every day the CCS entered the head count from form 27A onto form 27, Monthly Ration Memorandum. At the end of the month the head counts were added and a total number of rations issued for the month was recorded; this was the number of rations the Commissary Officer had to account for. This was accumulated for three months or for whatever time period was being used.
3. **Baked Goods:** The Bake Shop each day began baking very early in the morning. Bread was served at every meal, and breakfast items such as bear claws, doughnuts, strudel, cinnamon rolls, or coffee cake often were on the breakfast menu, so those were baked first. Because of the volume needed, bread was baked forward: some of what was baked today was served tomorrow. Baked items were stored on racks in the cooling room of the Bake Shop.
4. Bakers worked in watches 24 hours on, 24 hours off but in reality worked about ten hours per day. They were on call during non-working hours of their 24 hour shift.
5. Bake Shop personnel were divided into two watches: Starboard and Port, meaning half of the bakers (in the starboard watch) alternated with the port watch in working the Bake Shop in successive daily duty periods. This evened out the workday for all.
6. The watches relieved at 1300 hours (1:00 PM) after the dinner meal. This means the next watch cooked supper, then breakfast and dinner the next day, then were relieved by the other watch.
7. A total of 13 men worked in the bake shop:
 - a. One Baker first class (Bkr 1c) was in charge of the bake shop.
 - b. Starboard watch: Bkr 1c - 1, Bkr 2c - 1, Bkr 3c - 1, Seamen-3.
 - c. Port watch; Bkr 2c - 1, Bkr 3c - 2, Seamen - 3.
8. The butcher shop staff (6 men) was led by a Ship's Cook 1c (SC1c).
9. The staff included SC2c-1, SC3c-2, Seamen - 2.
10. **Meats and Fish:** Every morning the required pounds of frozen meats or fish needed for the next day were removed from the freezers and placed into the thawing room.
 - a. Whole sides of beef were processed early in the ship's first year, meaning a lot of scrap (and bones) were produced. The sides also were very heavy and took up a lot of room in the freezer.
 - b. As a result, the Navy in 1941, through its Market Center Program (responsible for the procurement of perishable foods) worked with producers Amour and Swift to develop precut beef that was packed into boxes. This eliminated waste, reduced the time needed to process beef on the ship, reduced the need for training butchers, and saved room in the freezers.

Form 27A Daily Ration Memorandum

NAV. S. AND A. FORM 27A (Revised April 1944)		
DAILY RATION MEMORANDUM		
U. S. S.		
DATE		
FROM: Executive Officer		
TO: Supply (Commissary) Officer		
Total enlisted crew and marines attached to vessel		
Number absent	With leave	
	Without leave	
	Insert on duty	
Total number crew and marines on board		
Total supernumeraries on board	Navy	
	Marine	
Total number of rations to be issued in kind	Navy	
	Marine	
Total number of rations to be commuted	Navy	
	Marine	
Number standing night watches between 8 p. m. and 8 a. m.		
DECK FORCE		
ENGINEER FORCE		

11. That evening, thawed meats or fish were moved to the butcher shop. The meat was trimmed and the scrap weighed, the meat was cut into pieces and weighed, and all was moved back to the coolers, ready for issue to the messes the next day.
12. The trimmed parts and scrap were written off but sometimes were saved to make broth or soup, then discarded.
13. **Fresh Vegetables:** The vegetable locker began operations in late afternoon to chop and prepare tomorrow's fresh fruits and vegetables. After prepping them, they were returned to the refrigerated compartments, or placed on ice for the next day's menu. By far, the vast majority of vegetables went to the general mess. Men on watch overnight would check the vegetables on ice and re-ice if necessary.
14. Commissary Issue Room: a SC2c was in charge, assisted by a SC3c. Additionally, a SC3c was stationed in the vegetable locker, in charge of distributing prepared fresh fruits and vegetables to the messes.
15. All provisions, meats, fresh vegetables and fruits, and bread for the messes were issued daily through the Commissary Issue room. Steward's Mates or Ship Cooks completed Stub Requisition form 307, below, for their mess and presented it to the Commissary Issue room for fulfillment.

Form No. 307
Revised April 1928

Form 307, Stub Requisition

Stub Requisition No. 1554

S. _____, July 1, 1944

To SUPPLY OFFICER: Request following stores be delivered to bearer for use in the _____ Department.

C.P.O. DRY By authority of Head of Department.

STANDARD STOCK CATALOG No. OR CLASS No.	DESCRIPTION OF ARTICLE	QUANTITY REQUIRED	UNIT OF QUANTITY	UNIT PRICE	EXTENSION		
	<u>apples</u>	<u>27 #</u>		<u>.10</u>	<u>2</u>	<u>90</u>	
	<u>tomatoes</u>	<u>20 #</u>		<u>.063</u>	<u>1</u>	<u>26</u>	
	<u>pineapple</u>	<u>6 #</u>		<u>.087</u>		<u>52</u>	
	<u>peas</u>	<u>13 #</u>		<u>.084</u>	<u>1</u>	<u>09</u>	
	<u>corn</u>	<u>5 #</u>		<u>.10</u>		<u>50</u>	
	<u>figs</u>	<u>14 #</u>		<u>.081</u>	<u>1</u>	<u>13</u>	
	<u>eggs</u>	<u>13 1/2 doz</u>		<u>.53</u>	<u>7</u>	<u>16</u>	
					TOTAL	14	36

Received the above material.

BY: R. D. Johnson, SC 2c

Charged on Ledger, MMW
Allotment charged

U. S. N.

- a. Form 307 was used by the non-general messes but it is unknown how the general mess ordered its provisions as no completed form 307s have been found for the general mess. It is possible that mess used form 307; it is also possible that the CCS accounted for everything outside the general mess, thus what was left to account for was assumed used by that mess (See Form 45, below).

- b. Provisions were costed out when issued. The Commissary Issue room “sold” provisions to the non-general messes.
16. A Ship’s Cook first class (SC1c) was in charge of the General Mess galley. As with the Bake Shop, the staff was divided into Starboard and Port watches.
 - a. Starboard: 1-SC1c (watch captain), 3-SC2c, 4-SC3c, 3-Seamen.
 - b. Port: 1-SC1c (watch captain), 3-SC2c, 4-SC3c, 2-Seamen, 1-Marine (23 total men).
 - c. The watches relieved at 1300 (1:00 PM) hours. The incoming watch prepared supper that evening, then breakfast and dinner the next day. They then were relieved by the other watch at 1300. 24 hours on, 24 hours off.
 17. It is believed that general galley’s Ship’s Cooks and Seamen retrieved the provisions from the issue room, Bake Shop, and vegetable locker.
 18. Cooks were assigned to the CPO mess; the Wardroom Mess; the Cabin mess (the Captain’s mess); occasionally a Flag mess when an Admiral was on board; and, for a brief time, a Warrant Officers mess.
 19. **The Wardroom Mess & Stewards Branch.** This mess served the ship’s officers, including Warrant officers after 1943. It has its own galley, on second deck, where hot foods for dinner and supper were prepared and sent up to the wardroom via a dumbwaiter. It also had a large pantry on Main Deck equipped with kitchen equipment. The pantry was used to prepare breakfast each day, plus any cold dishes, such as salads, served at dinner and supper. These were stored in three large refrigerators in the pantry until ready to serve.

The Wardroom aboard the North Carolina. Note the Steward’s Mates in the rear of the picture on right.



- a. The Chief Steward of the Stewards Branch worked with the Chief Commissary Steward to create the weekly menu for the Wardroom. It often was like the general mess menu, but did often feature better meats, fish, and desserts.

- b. Officers paid for meals, and that is why those meals often featured foods like steak, fresh frozen salmon, fresh eggs (general mess always had powdered eggs), and other upgrades.
 - c. The Stewards Branch in 1945: 2 Chief Stewards, 6 Stewards (2 each 1/c, 2/c, 3/c), 6 rated cooks, and 35 Steward's Mates.
 - d. During an interview on July 18, 2022, surviving Steward's Mate John Seagraves, who cooked breakfast in the wardroom, revealed that no more than 40% of officers ate breakfast in the wardroom. Many officers (lieutenant level and above) ate breakfast in their cabins, with their assigned Steward's Mate bringing it to them.
 - e. One benefit for the Steward's Mates in the Wardroom is that they ate what the officers ate.
 - f. John also revealed that most leftovers were "thrown into the ocean".
 - g. Stewards Branch include men from the Philippines and Guam.
20. The Steward's Mates and Ship's Cooks requesting meats, vegetables, or provisions wrote everything on one or more form 307s. This makes sense as the butcher shop was next to the issue room; vegetables would be retrieved from the vegetable prep room.
21. The exception was bread. The smaller messes ordered bread by the pound, and bread was always ordered on a separate form 307.
- a. What is unusual is that these messes often submitted multiple form 307s for bread throughout the day, rather than get all bread needs for the day in one trip. One example shows the Wardroom Mess submitting *twelve* form 307s on April 1, 1944, each with the single word "Bread", and the desired pounds.
 - b. There may have been a few reasons for this:
 - i. It helped the Bake Shop spread out the demand for bread from the messes throughout the day.
 - ii. It could have been a day when only soup and sandwiches were served, perhaps due to the ship being at general quarters most of the day. In fact, on April 1, 1944 the ship, part of task force 58, was engaged in air strikes made against Woleai island, and the Japanese were conducting air attacks against the task force ships. The ship would have been at general quarters most, if not all, that day.
 - c. A loaf of bread weighed 24 ounces. If the order was 5 pounds, that equals 3.33 loaves. It is unknown if the Bake Shop rounded the bread up or down or issued the exact amount ordered.
22. The Ship's Cook in charge of the Commissary Issue room then would assemble the order by pulling dry and canned goods from the issue room, retrieving meats or fish from the adjacent butcher shop, sending crew to the vegetable locker for fresh vegetables, and to the Bake Shop for bread. The Ship's Cook or Steward's Mate would sign the stub

requisitions, the storekeeper initialed them, and the stubs were then forwarded to the supply officer for processing.

23. **The Commissary Issue Room** at least three times a week, early in the day, a 42 man work crew withdrew from storage the number cans of fruits and vegetables, dehydrated foods, can milk, flour, sugar, coffee – everything needed to make the menu entries for the week. All was brought to the provision issue room located near the butcher shop.
24. The exception may have been flour and sugar for the Bake Shop; those likely were taken directly to the Bake Shop and not the issue room, given the usage volume of those items, their weight and size (they were packed in 50 pound sacks), and the difficulty moving such heavy items through the ship from storage.
25. Coffee beans were brought here and ground before distribution to the messes. The grinder is on the counter. Sometimes, ground coffee packed into tins was available, making grinding unnecessary.
26. Commissary storekeeper assistants supervised the moving of provisions from storage to the Commissary Issue room, ensuring it was done quickly and via the proper route through the ship.
27. Interestingly, when the ship was in port (and if the weather was fair), provisions were hoisted from storerooms to the main deck through hatches near the forecandle, then hauled by the crew down to the issue room. It was not permissible (while in port) to carry stores through Officers Country except in foul weather or if the forecandle was in use for other functions.
28. Every item in a storage room had a form 211 (later changed to form 481), Stock Tally Card. Anything added or removed from storage was dated and entered onto these stock cards. A Storekeeper was assigned to each of the storage rooms on the ship, and was responsible for the tally cards. No food or provisions tally cards have been found. Tally card entries were always written in ink.

Form 211 (481) Stock Tally Card

ARTICLE										STOCK NO.				
PAPER: Toilet Roll, 50 1000 Sheets to a roll. 50 Rolls to Carton.										429-P-1020				
DETAILED DESCRIPTION										STOWED IN	CUSTODY NO.	DEPT.	ALLOWANCE OR LOW LIMIT	UNIT
										A-502-A		39	39.000	Roll
RECEIPTS					EXPENDITURES					BALANCE				
DATE	VOUCHER	FROM	QUANTITY	AMOUNT	DATE	VOUCHER	TO	QUANTITY	AMOUNT	QUANTITY	UNIT PRICE	AMOUNT		
Brought Forward December 16, 1943.										22580	.055	1241.90		
DEC 24	870		6000	330.00	DEC 18	692	CoR	600	33.00	21980	"	1202.90		
					DEC 24	879	CoR	1020	59.40	27480	"	1538.90		
					JAN 10	1025	CoR	740	40.70	26160	"	1438.80		
	670-44	ANTHONY'S	6000	330.00	JAN 17	230	CoR	720	39.60	31160	"	1768.80		
					JAN 25	329	CoR	600	33.00	30840	"	1696.80		
					FEB 8	430	CoR	1440	79.20	28400	"	1617.80		

29. The smaller messes ordered only bread from the Bake Shop; they “purchased” flour, baking powder, salt, canned fruit, flavorings, sugar, etc. from the issue room to make their own pies and cakes, cookies, pancakes, and biscuits. Thus, all other flour issued had to be used by the Bake Shop.
 - a. There are no records confirming this, but stub requisition cards for the CPO mess for an entire month were reviewed, and the only baked item purchased from the

Bake Shop was bread. This led to the assumption that they made their own desserts.

- b. The Wardroom, CPO, and Cabin messes did have small ovens to bake cakes and pies and other goodies.

Weekly and Monthly Records and Reports

1. **Statement of Issues to the General Mess form 333.** This form was to be completed daily, pre-war. The ones we have on file, created during the war, were for the week. This form summarized the pounds of provisions issued that week, but it did not include cost factors.
2. **Recapitulation Worksheet** (no form number). This informal, but important form was a simple list of all inventory items.
 - a. The CCS would hand - record amounts sold the non-general messes, one sheet for each mess. On this would be recorded the amounts in pounds, gallons, quarts, etc. sold by item. Some items were received daily, some only a few times per month.
 - b. At the end of the month, these were totaled up, costed out, and the mess was charged for the provisions. Those charges were issued on form 332, Statement of Sales to Messes.
3. **Monthly Ration Memorandum form 27.** At the end of every day the CCS entered the head count from form 27A onto form 27. At the end of the month the daily head counts were added and a total number of rations issued for the month was recorded; this was the number of rations the Commissary Officer had to account for. This was accumulated for three months or for whatever time period was being used.
4. **Stock Ledger form 305 (below).** The dollar amounts of provisions received, transferred to other ships, credits from corrected invoices or the write off of spoiled or damaged foods

were recorded in this monthly ledger. This gave the ship a basic record of dollar transactions for provisions.

S. and A. Form No. 305
Jan. 1, 1923

STOCK LEDGER

U. S. S. _____

Provision Ledger
(Article)

Receipt + Expenditure Vouchers
(Detailed description)

Location *fractional 3rd*

RECEIPTS						EXPENDITURE			
DATE	VOUCHER	FROM-	QUANTITY	UNIT PRICE	VALUE	DATE	VOUCHER	TO-	QUANTITY
12/16/43	Bal.	Bz. For			9244.523	1-20	11-44	KANAKAEE	
12/19/43	12-44	N.C. (NSA)			8800	12/19/44	10-44	CHARRETTE	
12/28	2441B	ALDEBRUN CREDIT			28000	12/24/43	12-44	NSD #156	
12/11	283-44	NSD #156			2553041	12/27/43	13-44	USS BURNS	
11/8/44	233-44	ALDEBRUN			8822549	12/12/43	15-44	USS JAGG	
11/16/44	283-44	NSD #156			2348821	12/31/42		S. also	
11/21/44	289-44	BOREAS			1074446	11/31/43	14-44	BURNS	
11/28/44	19-					11/10/44	16-44	CONNERS	
11/8/44	312-44	NSD #156			455920	11/12/43	17-44	CONNERS	
11/10/44	328-44	NSD #156			23840	11/28/44	19-44	STERRIT	
11/14/44	343-44	NSD #156			125188	12/8/44	18-44	HICKOY	

- Inventory report form 143.** This was used by all departments conducting physical counts. It showed all items on hand, quantity and unit of quantity (pounds, gallons, quarts, etc.), the

S. and A. Form 143
Dec. 1930

Certified Inventory of PROVISIONS

U. S. S. (3055) NORTH CAROLINA at end of 3rd quarter, 1944

Submitted by H. L. FOOTE, Jr. Lieut. Comdr. Supply Corps, U. S. N.

QUANTITY ON HAND	DESCRIPTION OF ARTICLES	UNIT OF QUANTITY	UNIT PRICE	EXTENSION	
6806	APPLES, Canned	lb.	.085	578	51
4758	APPLES, Fresh	"	.08	380	64
6687	APPLESAUCE, Canned	"	.065	434	66
600	APPLESAUCE, Dehy.	"	.44	264	00
10826	APRICOTS, Canned	"	.10	1082	60
329	APRICOTS, Evaporated	"	.23	75	67
397	ARKADY	"	.08	31	76
5827	ASPARAGUS, Canned	"	.18	1048	86
2016	BACON, Smoked, Canned	"	.30	604	80
4174	BACON, Smoked, Fresh	"	.27	1126	98
1660	BAKING POWDER	"	.071	117	86
570	BAKING SODA	"	.046	26	22
270	BARLEY	"	.074	19	98
550	BEANS, Blackeyed	"	.083	45	65
3500	BEANS, Kidney	"	.062	217	00
6657	BEANS, Lima	"	.067	446	02
10600	BEANS, Navy	"	.061	242	00

unit cost, and cost extension. Some inventories were conducted monthly, some (like provisions) quarterly.

6. **Provision Record Book form 331.** This form was to be used as a record of all provisions received into the Commissary Issue room. However, we have not found a single copy of this form, either blank or completed, so it may not have been in use on the ship.
7. **Abstract of (receipt or expenditure) Vouchers form 147 (below).** This was a summary of the forms 332. It is a summary list of the all the expense vouchers issued to each mess during the time period stated. The total amount these sales were entered onto form 45 on the "Sales to messes" line.

S. and A. Form 147
Revised April, 1929

ABSTRACT OF EXPENDITURE VOUCHERS
(Receipt or expenditure)

Character of ~~Receipt~~ ~~Expenditure~~ } SALES TO MESSES Title: X. Account } 13 X 2
~~XXXX~~ B. Department }

~~XXXX~~ Vessel U. S. S. (3055) NORTH CAROLINA for the ~~XXXX~~ Month } ending 31 March 1944
(Beginning 12/16/43) } Quarter }

Voucher No.	Date of Voucher	Appropriation Chargeable	Title and Account Chargeable	Received from or Expended to--	Amount	
	12/31/43	17X1998	20	CABIN MESS	8	65
	12/31/43	"	"	WARDROOM MESS	1593	80
	12/31/43	"	"	CHIEF PETTY OFFICER'S MESS	654	12
	1/31/44	"	"	CABIN MESS	42	58
	1/31/44	"	"	WARDROOM MESS	3883	87
	1/31/44	"	"	CHIEF PETTY OFFICER'S MESS	1239	85
	2/29/44	"	"	CABIN MESS	12	20
	2/29/44	"	"	FLAG MESS	62	37
	2/29/44	"	"	WARDROOM MESS	2433	11
	2/29/44	"	"	CHIEF PETTY OFFICER'S MESS	1117	87
	3/31/44	"	"	CABIN MESS	18	57

Abstract of [Receipt or Expenditure] form 147

S. and A. Form 154
(Jan. 1941)

SURVEY REQUEST, REPORT, AND EXPENDITURE

U. S. S. (3055) (RMS5)
REQUEST
(To be prepared by supply officer, or head of Department)

No. 1-45
Date 22 July 1944

It is requested that the items listed below be surveyed in accordance with Arts. 1906-1918, N. R.

Reason: Unfit for human consumption (Signed) H. L. FOOTE, Jr.
Lieut. Comdr. SC U. S. N.

Account APA Appropriation 1750802.08012 Title 13 X 2

ITEM	QUANTITY	ARTICLE	IDENTIFYING MARKS, ETC.	DATE AND FROM WHOM RECEIVED	PRICE AT WHICH CARRIED
1.	850 Lbs.	HOMINY GRITS		12/18/43	\$32.00
2.	800 Lbs.	FLOUR, Graham	USS ALDERBARAN	12/18/43	24.00
3.	200 Lbs.	FLOUR, Wheat	USS ALDERBARAN	4/10/44	6.80
4.	500 Lbs.	MILK, Powder, Spray Process	COMSERON TEH GOLDEN STATE CO, Ltd., APPLETON, WISCONSIN.	7/9/44	97.50

REPORT
(To be prepared by head of Department, or by surveying officer(s) if so directed below)

ITEM	CONDITION, CAUSE, RESPONSIBILITY, AND RECOMMENDATION	APPRAISED VALUE
1, 2 & 3.	CONDITION: Infested with weevils.	
4.	Milk powder discolored and caked in large lumps so full of dirt as render it unfit for use.	
1, 2 & 3.	CAUSE: Infested in the fields or at sometime while in process, transit or storage.	
4.	This milk is part of a shipment of 10,000 Lbs. ordered through Machinery, Chemical & Supply Co., Ltd., Honolulu, Hawaii, shipped from Naval Overseas Freight Terminal, Pier 48 on 18 November 1943, covered by H.O.F.T. B/L H-3764299. (SEE REVERSE SIDE)	

8. **Survey, Request, Report, and Expenditure form 154 (above).** Multi-purpose form used by the CCS mainly to write off spoiled or damaged goods from inventory. This credit appears on the quarterly form 45 under Expenditures. "Survey" means inspection.

9. **Statement of Sales to Messes form 332 (below).** This was a summary "invoice" for the non-general messes showing the dollar amounts of purchases during the month. It essentially was a detailed invoice, one for each mess, showing item purchases during the period. Before the war, this form included item detail; after the war began, it became a single line item showing total cost of provisions sold to the mess, likely to save time.

S. and A. Form 332
August 1923

STATEMENT OF SALES TO MESSES

*WARRANT OFFICERS
MESS*

U. S. S. (3055) *WARRANT OFFICERS*

To TREASURER *WARRANT OFFICERS* MESS, *31 July*, 19 *42*

The following provisions were drawn from the Supply Department by your mess during the month ending *31 JULY 1942*, as represented by receipted issue slips in custody of the supply officer.

DESCRIPTION OF ARTICLE	QUANTITY DELIVERED	UNIT OF QUANTITY	UNIT PRICE	EXTENSION
<i>CRACKERS, soda</i>	<i>18</i>	<i>lb.</i>	<i>.094</i>	<i>1.73</i>
<i>PLUM, sweet</i>	<i>143</i>	<i>"</i>	<i>.039</i>	<i>5.15</i>
<i>MEAT, dried, sliced</i>	<i>12</i>	<i>"</i>	<i>.65</i>	<i>7.73</i>
<i>MEAT, corned</i>	<i>12</i>	<i>"</i>	<i>.29</i>	<i>3.48</i>
<i>BUTTER STICK</i>	<i>12</i>	<i>"</i>	<i>.34</i>	<i>4.08</i>
<i>SALMON</i>	<i>12</i>	<i>"</i>	<i>.36</i>	<i>4.32</i>

Quarterly Records and Reports

1. **Monthly Ration Record form 45 (page 18).** This form was completed to calculate the actual cost per ration. Initially it was completed monthly; later it became a quarterly report. These are the steps to complete this form (scroll down to see it):
 - a. Form 45 calculated sales to the general mess and the average daily cost of rations for the period reported against the official allowance per ration.
 - b. Commissary "sold" provisions to the wardroom, CPO, and cabin messes, as well small amounts to other ships. These sales appear on form 45.
 - c. The big missing piece was provisions used by the main galley, roughly 85% of all provisions issued. This was a dollar amount calculated on form 45; the steps to get to that dollar amount:
 - i. **Receipts section:**
 - ii. Beginning inventory.
 - iii. Purchases and transfers (to the ship) of provisions.
 - iv. "Other accounts"; unknown what these were.
 - v. All these were added together; that was the total \$\$ to be accounted for.
 - vi. **Expenditures section (credits):**
 - vii. Sales to messes other than the main mess.
 - viii. Spoiled or lost provisions.
 - ix. Transfers to other ships.
 - x. Ending inventory.

- xi. Expenditures were subtracted from receipts to calculate "Value of Stores Actually Consumed". **This was the cost of provisions to the main mess.**
 - xii. **Reconciliation ("Mess Statement"):**
 - xiii. Total number of rations for the period were multiplied by the allowed ration cost, typically 65¢.
 - xiv. That was added to any unused allowance from the previous quarter. Unused allowance was generated by the actual cost per ration calculating to less than 65¢.
 - xv. From that total, the Value of Stores Actually Consumed was subtracted. If the difference was positive, that became Unused Allowance carried forward to the next quarter.
 - xvi. The Value of Stores Actually Consumed was divided by the number of rations. The quarter ending March 1944 showed \$149,039.77 consumed, 210,099 rations were issued, so the cost per ration was .7094¢, greater than the 65¢ allowance.
 - xvii. The cost per ration was the cost to feed the general mess. The cost to feed officers was not factored into this number.
 - xviii. Despite the cost per ration being above allowance, the fact that there still was unused allowance indicates that the ship came in under allowance in past quarters, so that was the offset. It is speculated that, if the ship always came in over allowance, an official audit may have resulted, but there is no indication that ever was the case.
 - xix. There are also a number of factors that might impact the cost per ration. Mistakes counting inventory; clerical errors; excess amounts of leftover foods (rare); mistakes receiving product; even theft was a possibility.
2. This is one of the reports sent back to Washington, DC, upon completion. It is believed that copies of most reports were sent either to DC or to one of the major supply depots; the ship retained copies of everything in the event of an audit.
 3. The Wardroom, Cabin, CPO, and Flag messes did not use this form. Each of those messes had a treasurer responsible for tracking the money paid by officers each month for their meals. These messes then completed their own settlement each month.

Form 45, below, was believed to be the most important form used for calculating the daily ration cost. The ship has numerous completed examples of it but none of the other forms, such as 331 (described below) exist, and the other main ration cost form, 333, has been found to not have been fully completed in almost all of the examples that do survive. A few completed form 333s were dated pre-war.

Form 45. This form was used by the North Carolina despite "Vessels and Shore Stations Not Having Supply Officers"

S. and A. 45
Revised January 1939

MONTHLY RATION RECORD

VESSELS AND SHORE STATIONS NOT HAVING SUPPLY OFFICERS

U. S. S. (3055) NORTH CAROLINA, from 16 December 1943 to 31 March, 19 44

Value of balance of stores from last month \$ 92,445.23

RECEIPTS

By purchase from 1,702.20

By purchase from

By transfer from other Supply Officers 202,044.90

By transfer from other Accounts 204.82

By transfer from

TOTAL \$ 296,397.15

EXPENDITURES

Transferred to Naval Stock Account 232.28

Sales to messes or value of rations furnished officers from general mess \$ 14,907.47

Condemned by survey

Transferred to other Supply Officers 5,179.80

Value of stores on hand (by inventory attached) 127,037.83 \$ 147,357.38

Value of stores actually consumed 149,039.77

TOTAL \$ 296,397.15

MESS STATEMENT

Number of rations allowed 210,099 at \$ 0.65 \$ 136,564.35

Unused allowance from previous quarter month (par. 7 of instructions) 52,381.64 \$ 188,945.99

Value of stores actually consumed 149,039.77

Unused allowance (par. 7 of instructions) 39,906.22

Average daily cost of ration, \$ 0.7094

(Divide value of stores actually consumed by number of rations)

Allowed complement 2152

H. L. FOOTE, Jr. Lieut. Comdr., SC,
Supply Officer U. S. Navy.

4/16/44

Reg. No. 4913

4. **Quarterly Records and reports (continued): Abstract of Vouchers form 147.** The quarterly version of this form gathered together all the monthly vouchers and listed them here, one entry for each voucher. Form 147 thus was completed both monthly and quarterly.
5. **Provision Record Book form 331.** The Navy training course manual for the rating of CCS lists this form as required. It is primarily a record of all stores received into and distributed from the Commissary Issue room. The form had headings that included “Storeroom – Naval Supply Account”; “Issue Room”; and “Distribution of Issues”. The Distribution of Issues column had a sub-column that provided space to enter issues to the general mess and to the other messes combined. The importance of this form is stressed, yet no copies of it, either completed or blank, have been found. This leads to the belief that the form required too much work to maintain so other forms and procedures were used in its place (particularly forms 45 and 333, described above).
6. **Return of Provisions form 36.** This is another “required” form (per the CCS training manual) of which blank copies have been found, but not a single completed form has turned up. This form seems to be another way to calculate the daily ration cost, and it uses the Navy Ration Law allowances to do so. As its revision date is March 1933, it is speculated that forms developed after it, including 45 and 333, took its place.

Resupplying the Ship

With the North Carolina using 25 - 30 tons of food provisions per week she obviously needed to often resupply. There were five main ways this was accomplished:

- Via requisitions, delivered by a supply ship
- From an advance base
- From an unscheduled visit by a supply ship (rare)
- By contract from vendors (normally when at a base in the US or Pearl Harbor)
- By purchase on the open market

By far, the main method was via requisition until the end of the war, when North Carolina spent considerable time in and around Ulithi Atoll, at the time the largest Naval base in the world. Further research is needed to detail provisions orders acquired by all five methods.

Requisition Afloat form 44 (below). Used to pre-order provisions. One mystery remains unsolved: did the North Carolina submit one of these forms (a) every time she needed supplies; (b) when anchored at an advance base; or (c) when she was alerted that a supply ship was in the area?

The answer is believed to be “a” (and possibly “b”). (a) was the case whenever inventory levels triggered a reorder and the NC was not scheduled to anchor at an advance base in the near future. This requisition was radioed or mailed to a US supply depot (such as at Oakland, CA), and the supply depot then built out a supply ship that would travel out to the North Carolina and other ships with their orders. A supply ship could hold up to 9,000 tons of

provisions and materials, so one fully loaded ship could service over 25 vessels the size of North Carolina.

One problem is that not every supply ship was equipped to handle refrigerated and frozen foods, thus an order often had to be split among several supply ships arriving at different days/times. Sometimes a supply ship did not have exactly what was ordered. In these instances, the receiving ship would ask for alternate foods. There was one rule: if a supply ship had something the receiving ship wanted, she got it.

S. and A. Form 44
(Revised Sept. 1941)

Requisition Afloat Form 44

No. 37
36-41

REQUISITION AFLOAT

U. S. S. (3055) NORTH CAROLINA
 Place _____ Date 20 January 1944
 Title 13-X-2 account. Bureau Supplies & Accounts
 B, C, D, or K. F. Account No. _____ Appropriation 1740802 .08012 PSTN, 1944

The following articles or services, which are in excess, are required. Below is stated the necessity for each item.

Delivery is desired at To Rearer by _____, 19____
H. L. FOOTE, Jr., Lieut-Comdr. SC, U. S. N.,
 Supply Officer or Head of Department.

Date _____, 19____ Date _____, 19____
 Approved and forwarded. Approved and forwarded.
 _____, U. S. N., _____, U. S. N.,
 Commanding Officer. Chief of Bureau.

Purchase directed by _____, 19____
 _____, U. S. N., _____
 Senior Officer Present. Paymaster General of the Navy.

ITEM No.	QUAN- TITY ON HAND (OTHER THAN ARTICLE SURVEYED)	FEDERAL STANDARD STOCK CATALOGUE NO., CLASS NO., OR DRAWING AND PIECE NUMBER	DESCRIPTION OF ARTICLE <small>Consult Federal Standard Stock Catalogue, Radio Type Number Book, and Navy Standard (leaflet) and Federal Specifications. To avoid delay describe articles fully, furnish manufacturer's name, trade number, symbol, type number, serial number, size or dimensions, kind of materials, capacity, pressure, voltage, current (AC or DC), R. F. M., etc.</small>	QUAN- TITY RE- QUIRED	UNIT OF QUAN- TITY	ESTIMATED COST
1			Cabbage, Dely	90	Lbs	
2			Coconut, Dried	250	Lbs	

Partial order form showing supplies delivered to the North Carolina from the USS Aldebaran, January 8, 1944. This form originated on the Aldebaran.

SHIP		HATCH # 5 UPPER-TWEEN		Serial No. 48	
U.S.S. ALDEBARAN		PROVISION ISSUE SLIP		DATE 1/8/44	
No. CASES	DESCRIPTION OF ARTICLE	QUANTITY DELIVERED	UNIT PRICE	EXTENSION	
	ALLSPICE @ 12 lbs.		.41	\$	
80	BEEF CORNED @ 36 lbs.	2880	.40	\$ 1152.00	
160	BLUEBERRIES @ 32 lbs.	5120	.13	\$ 665.60	
20	CABBAGE, DEHYD. @ 14 lbs.	280	.56	\$ 156.80	
20	CARROTS, DEHYD. @ 40 lbs.	800	.42	\$ 336.00	
	CELERY-SALT @ 24 lbs.		.21	\$	
	CINN. MON @ 12 lbs.		.92	\$	
	CITRON @ 10 lbs.		.42	\$	
	CLOVES @ 12 lbs.		.35	\$	
40	COCOA @ 30 lbs.	1200	.091	\$ 109.20	

Advance Base. If the NC was ordered to an advance base, the ship's supply officer created an order, sent it to the on shore supply officer, and the provisions were taken out to the anchorage and loaded aboard. It is unknown if a Requisition Afloat was completed for these orders, but is highly likely as such a requisition serves as the starting point for receiving provisions.

Receipt/Expenditure Invoice Form 71 (below). This form was issued to the ship after she received supplies from a supply ship or advance base. This was the invoice for the goods received; it, along with all other deliveries, was the dollar amount the supply officer was accountable for during the current inventory period. This one was issued by the supply officer at Efate advance base on December 16, 1943. Note the 55,040 pounds of flour!

One mention of resupply from an unscheduled supply ship: this may never have occurred (without complete records we will never know), but it is possible that a supply ship may complete deliveries and have product still available (for various reasons). In such a case the ship would try to find a ship that could use the provisions; supply ships always needed to be completely empty before returning to reload.

Form 71, Receipt or Expenditure Invoice.

S. and A. Form No. 71
Revised May 1932

No. 283-PROV. 44

RECEIPT EXPENDITURE **INVOICE** December 16, 1945

From S. O. ADV. NAVAL BASE STATE (30510) To S. O. U.S.S. (3055) NORTH CAROLINA
(Yard or Vessel)

Account from which expended APA To title and account 13 X 2 APA

Authority _____ Appropriation chargeable 1740802 PS&TN 1944

ITEM No.	STANDARD STOCK CATALOGUE No. OR CLASS No.	DESCRIPTION OF ARTICLE	QUANTITY DELIVERED	UNIT OF QUANTITY	UNIT PRICE	EXTENSION	
1		Flour, Wheat	55040	lb	.03	1651	20
2		Beef, Corned, Hash	2914	"	.22	641	08
3		Luncheon Meat, Td.	3000	"	.317	951	00
4		Sausage, V., Td.	2079	"	.41	852	39
5		Ham, Chopped, Td.	1224	"	.41	501	84
6		Beans, Kidney	400	"	.06	24	00
7		" Navy	2900	"	.06	174	00
8		Potatoes, Irish, Dehyd.	5500	"	.35	1925	00
9		Beans, String, Td.	9000	"	.09	810	00

Vendor Contracts. The Navy entered into contracts for goods and services with hundreds of suppliers across their 75 classes of goods. The Navy provided every ship with a list of approved vendors (and what they sold) at every port specific to that port. The advantage to the ship was the ease of ordering needed supplies while anchored stateside. There were times prior to and during the war that the North Carolina was at an American base such as Brooklyn, Bremerton, WA, or Los Angeles. At these ports the ship had access to direct food deliveries from both local and national vendors.

The ship always took advantage of these visits to use and to take on as much fresh fruits and vegetables as possible while there and prior to leaving. One example occurred while she was at Pearl Harbor in late 1942 for repairs from the torpedo hit. During that two month stay she received, in addition to other provisions, 2,000 pounds of fresh pineapple along with over 700 gallons of fresh buttermilk.

There were four steps when ordering from contracted vendors:

- 1) Completion of an Order and Inspection form 48 by the ship
- 2) Delivery, inspection, load product onto ship (if it passed inspection)
- 3) Issue by the ship of a voucher for payment
- 4) Vendor bills the Navy, bill is paid

Vendor delivery ticket from Mergentime Wholesale Fruits and Vegetables

Phone
Walker 5-5300

MERGENTIME NO. B 40324
INC.

Wholesale Fruits and Vegetables
395 Greenwich Street, Cor. Beach Street
NEW YORK

USS No Carolina
Navy yard, N.Y.
6/16/41

✓	No. PKGS.	COMMODITY	WEIGHT	PRICE	AMOUNT
	<i>35</i>	<i>Bananas</i>	<i>2000</i>	<i>0.07</i>	
			<i>2135</i>	<i>2130</i>	

The delivery count was confirmed and corrected if necessary on the Order and Inspection form. The order was placed on June 14, 1941 and arrived on June 16.

Fresh and frozen foods had to be inspected before they could be loaded aboard the ship. The ship's medical officers typically performed the inspections to ensure product quality and safety.

Inspection report. In this instance the US department of agriculture did the inspection for the Navy.

F. P. I.-7

UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF AGRICULTURAL ECONOMICS
FOOD PRODUCTS INSPECTION SERVICE
Report of Fresh Fruit and Vegetable Inspections for U. S. Navy

Mercantime (Contractor) *New York* (Station)
U.S.S. No Carolina (Name of vessel or receiving station) *6/16/41* (Date)
Harbor (Place of inspection)

KIND OF PRODUCT	NUMBER AND KIND OF CONTAINERS	DISPOSITION			CAUSE OF REJECTION OR CUT
		PASSED Lbs.	REJECTED Lbs.	CUT Lbs.	
Apples					
Bananas	35	2,135			
Beets					
Cabbage					
Carrots					
Celery					
Grapefruit					
Lemons					
Lettuce					
Onions					

Inspected by *Herbert Gess*
Food Products Inspector

The inspection section was at the bottom of form 48. The product was inspected, passed or rejected, and, if passed, form 48's inspection section was signed. Note that the order was for 2,000 pounds of bananas but 2,135 pounds were delivered due to weight variation among the boxes of bananas.

The accurate, completed form 48 was returned to the supply records office, which then forwarded it to a Navy office. That office then issued a voucher, a promise for payment.

Voucher issued for the Mergentime banana order. The cost of 2,135 pounds was \$106.33, or 4.98¢ per pound.

Standard Form No. 1034A—Rev. Form approved by Comptroller General, U. S. May 26, 1938 (Gen. Reg. No. 51, Supp. No. 7)

PUBLIC VOUCHER FOR PURCHASES AND SERVICES OTHER THAN PERSONAL

D. O. Vou. No. _____
Bu. Vou. No. _____

U. S. NAVY DEPARTMENT
(Department, bureau, or establishment)

Voucher prepared at _____
(Give place and date)

THE UNITED STATES, Dr., WASH (3052) WASHINGTON GASOLINA
To _____
(Payee) NEW YORK, N.Y. 6/22/41

Address _____
Payee's Account No. _____

GENERAL ACCOUNTING OFFICE PREAUDIT
Certified for payment in the sum of \$ _____
Comptroller General of the United States
By _____

PAID BY
106-41
V P WATTS
WASH (3052) W. S. S.
(For use of Paying Office)

No. and Date of Order	Date of Delivery or Service	Articles or Services (Enter description, item number of contract or general supply schedule, and other information deemed necessary) Terms % Discount Cash _____ days	Quantity	UNIT PRICE		AMOUNT	
				Cost	Per	Dollars	Cts.
		Brought forward from continuation sheet(s) Stock Classification No. _____ <u>NET</u> <u>12 X 1 Class 56.</u>					
<u>7104</u> <u>6/16/41</u>	<u>6/16/41</u>	<u>BANANAS, 85 lb. bunches</u>	<u>2135</u>	<u>.0498</u>	<u>106.</u>	<u>33</u>	
		<u>Delivery made at Navy Yard, NEW YORK</u>					
DISBURSING COPY							
Shipped from _____ to _____		Weight _____	Government B/L No. _____	Total _____			
I certify that the above bill is correct and just; that payment therefor has not been received; and that except as otherwise noted all of the articles, materials, and supplies furnished under purchase order No. _____, if unmanufactured articles, materials, and supplies, have been mined or produced in the United States, and if manufactured articles, materials, and supplies, they have been manufactured in the United States substantially all from articles, materials, or supplies mined, manufactured in the United States, or produced in the United States and that State or Local sales				(Payee must NOT use this space) Differences _____ <u>106 33</u>			

When the Mergentime invoice arrived at the Navy office it was matched to the voucher and paid. Note at the bottom the bananas originated from "Jamaica B.W.I." (British West Indies).

Telephone WALKer 5-5300		Established 1879
MERGENTIME, Inc.		
WHOLESALE FRUITS and VEGETABLES		
395 GREENWICH STREET		
NEW YORK		
Sold to U. S. S. North Carolina	6/16/41	and Owners
Navy Yard		
Brooklyn, N. Y.		
B40334	Cont. No. W140a-89700	

2135 lbs Bananas	.0498	106.32
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"I certify that the above bill is correct and just; that payment therefor has not been received; and that except as otherwise noted all of the articles, materials, and supplies furnished under Purchase Order No., if unmanufactured articles, materials, and supplies, have been mined or produced in the United States, and if manufactured articles, materials, and supplies, they have been manufactured in the United States substantially all from articles, materials, or supplies mined, produced, or manufactured, as the case may be, in the United States. that State or local sales taxes are not included in the amount billed."

MERGENTIME, INC.

John Kender Mgr.

Bananas - origin - Jamaica, B.W.I.

The main disadvantage of vendor contracts was the need to create separate requisitions for many different companies; while berthed in Brooklyn prior to the war, the ship dealt with 95 different vendors for its provisions, company store items, general store keeping items, and all other parts and equipment used on the ship. The supply department also had a larger number of deliveries to deal with.

Open Market Purchases. Below is an interesting invoice for soup, issued October 11, 1944 while the ship was in Los Angeles. The soup was supplied not by Campbell's Soup Company, but by H.J. Heinz. Canned soup was not used by the messes as it was easier and cheaper to make

soup from scratch, so why did the ship purchase this? Research revealed that most, if not all, of this soup was designated for use in sick bay.

The invoice (right) would have been generated from a requisition order (#135-45) sent to Heinz; note the comment, "Telephone bid with Mr. Garren". Note the cost, between \$1.20 - \$1.63 for a dozen cans. Note the delivery instructions; the ship had to have this by October 13, 1944. The ship was anchored at berth 57 in San Pedro, CA, which is essentially the Port of Los Angeles. And the invoice was to be sent to the supply depot there.

All this tells us that this was a special order and that the supply depot likely did not stock canned soup. Supply officers were permitted to occasionally go outside the Navy system to negotiate with suppliers for needed items the Navy has not contracted for, and this is an example of that leeway.

Division Invoices – Intra Ship Billings. The ship's store made all the ice cream consumed aboard the ship. As with all other Divisions, the store had to account for all ice cream mix used, so it billed the messes ordering ice cream.

Heinz Soup Order

INSPECTION REPORT CALL NO. 87

RECEIVERS NO. _____

REQN. NO. 135-45 BU. SEA ORDER NO. 26278P54

SCHEDULE NO. 26178 REQN. DATE _____ CONTRACT NO. _____

MATERIAL FOR (STORES ACCOUNT 3055 TITLE 13-X OR FINAL TITLE 11)

SHIP OR ACCOUNT _____

APPROPRIATION 1750002.0001Z PS&TH 1945

11 OCTOBER 1944 (DATE OF ORDER)

H.J. HEINE COMPANY
2950 SAN FERNANDO RD.
LOS ANGELES 41, CALIFORNIA

TELEPHONE BID WITH MR. GARREN

THE MATERIAL SPECIFIED BELOW IS READY FOR INSPECTION BY THE _____

SUPPLIED BY _____ LOCATED IN BUILDING NO. _____

(ONLY ONE CONTRACT TO BE ENTERED)

ITEM NO.	ARTICLES OR SERVICES	QUANTITY	UNIT	UNIT PRICE	QUANTITY DELIVERED	QUANT PASS
	PRIORITY RATING: AA-1 (FOR PACKING & PACKAGING)		CM			
	DELIVERY: BY 13 OCTOBER 1944 ALL TRANSPORTATION CHARGE PREPAID. INSPECTION AFTER DELIVERY. PAYMENT TO BE MADE BY DISBURSING OFFICER, NAVAL SUPPLY DEPOT, SAN PEDRO, CALIFORNIA. PUBLIC VOUCHER WILL BE PREPARED BY, INVOICE TO: SUPPLY OFFICER IN U.S. NAVAL SUPPLY DEPOT, DOOR 4, BERTH 57, CALIF.					
	MARK EACH CASE AND SHIP TO:					
	SUPPLY OFFICER IN COMMAND U.S. NAVAL SUPPLY DEPOT DOOR 4, BERTH 57 SAN PEDRO, CALIFORNIA FOR: SHIP'S REQ. NO. 135-45 26278P5478					
13	CREAM OF TOMATOES	6	DOZ	1.20		
A	CREAM OF GREEN PEAS SOUP	6	DOZ	1.45		
B	BEAN	6	DOZ	1.45		
C	CHICKEN NOODLE	6	DOZ	1.63		
D	SCOTCH BROTH	6	DOZ	1.45		
E	VEGETARIAN VEGETABLE	6	DOZ	1.45		

NOTE: RATION INVOICES SHALL BE SUBMITTED WITH MONEY IN

Below is an invoice to the Wardroom Mess for ice cream and toppings. This must have been for a special event or party, given that the maximum number of officers ever aboard the ship was about 127, this is dated post-war so fewer officers were on board, and the mess ordered 499 gallons of ice cream. Or, it may have been an accumulation of several purchases of ice cream, but that is unlikely as the Navy would have required a detailed invoice showing dates and amounts purchased.

Invoice from Ship's Store to the Wardroom Mess for ice cream.

File No. U. S. S. NORTH CAROLINA

c/o Fleet Post Office,
New York, New York,
30 September 1945

SOLD TO WARDROOM MESS FROM SHIP'S STORE:

Ice Cream	499 gallons @ \$.90 per gal.	-\$449.10
Strawberry Topping	7 gallons @ 2.45 per gal.	- 17.15
Peanuts		- 9.00
		\$475.25

A. R. Dunn
A. R. DUNN,
Ens., U.S. Navy,
Ass't. Wardroom Mess Treas.

Conclusion

"The mission of the Commissary Department is the efficient administration of the general mess for the health and contentment of the personnel subsisted therein" (From the instruction manual for the rating of Chief Commissary Steward). From this directive a cohesive, coordinated effort, directed by a Chief Commissary Steward, managed to feed the ship's crew three meals per day for over six years. Often short of fresh foods and having to rely too often on canned or dry foods, the department still managed to provide a satisfying variety of meals that boosted the morale of the crew in the tense times of World War 2.

There is much we don't know about the Commissary Department operations. One complicating factor is the degree of adjustment and undocumented changes made to the operations of the department; forms that should have been completed were not; forms required to be completed a certain way were not; it is certain that many completed forms are missing, but we don't know exactly what those were.

Many forms had a revision date prior to the war; some were revised during the war, but there was no rhyme or reason as to what form was used when. The Stub Requisition form is an example. Stub form 307 was revised in 1938 and again in 1943 (it became form 129), yet all the

completed stub cards on file are the 1938 version and many were dated beyond the 1943 version – they apparently never used the new one.

That adds evidence to the assumption that pre-war operations were different than those used after the war began. A good clue that this is true is the Chief Commissary Steward training manual. There are at least six forms in that manual that are described as “must be completed”, yet none of those forms are found on the ship, blank or completed. On third deck one of the storage rooms is lined with small bins. In those bins are the blank forms used on the ship during the war, lying there undisturbed all these years. They include the forms listed in this document, payroll forms, clothing and small stores forms, and many others. And again, some of the required forms described in the CCS training manual are not there.

Records of stores, inventory, and invoices were considered temporary records and thus were not sent to nor saved by the National Archives. What exists is what was found on the *North Carolina* after she was permanently berthed in Wilmington, and it is certain that those records are not complete. Nevertheless, what is outlined here is a good overview of the Commissary Department operations, backed by the records we do have.

The picture below, taken in April, 1942, is of the Commissary Department officers and enlisted men. Chief Commissary Steward Ezra.R. Flowers, red circle, led this crew of officers, butchers, bakers, ship’s cooks, and storekeepers. These are the men who fed the crew and their efforts and story are an important part of the heritage of the Battleship *North Carolina*.



Charlie Baker, Volunteer, Battleship NORTH CAROLINA, August 2022