

Galley Crew Top Notch

Korman Haiman, CSI, cooking good Navy chow since 1946, has the situation well in hand with the words that "Big Benn is doing real well in keeping the word going that she is a great feeder." Haiman states "We just finished an inspection for the KEY Award for the best messing facilities afloat and I think we have a pretty good chance of winning it this time."

Haiman, MAI in charge of the Mess Decks, backs up his words with experience gained while serving on two DD's, three shore commands in the San Diego area, an AR and an APD before coming to the Bennington. He said his best duty prior to boarding Benn was the USS Begor (the APD) where Haiman served during the Korean War.

BULLETIN: For the 2nd year BENN has won the coveted Key Award as having the best Mess of CVS's in PacFlt.

Haiman also said that in giving strength to the fact that Bennington is one of the



KEY AWARD-WINNING CHOW LINE.....The excellent food served every day in Bennington's Galley brought home the Key Award for the Best Messing Facilities Afloat in the CVS category.

best feeders afloat, she will serve approximately 6,000 meals per day with the Air Groups on board.

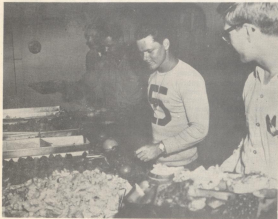
To generalize a bit, when chicken is the main course, it takes about half a ton to feed the crew. Supplementing this is 500 gallons of milk per meal, 500 pounds of bread,

and around 500 pounds of flour that goes into cakes, biscuits and rolls, pies, etc. And for breakfast, when eggs are the main staple, it takes at least eight cases of them, which amounts to 240 dozen per meal.

The most popular meal, after a general review of many favorable comments, always proves to be steak and french fries. This is great, but the crew does not always realize that different meals cost varying amounts of money. Steak is among the more expensive items and stew is nearer the bottom of the list. And although some crew members do not think about it, we have many different types of steak throughout the month.

To serve the entire crew takes the services of 39 cooks and 89 mess cooks. The hours of the crew down below aren't to be envied as the first shift works 0530-1900 and the second shift comes on from 1900-0600 the next morning.

To give truth to an old Navy saying that the fleet operates in coffee, 250 gallons a day are made in the Mess Decks coffee urns alone, not counting the 720 pounds per week of coffee grounds that are passed out to private coffee messes throughout the ship.



SALAD BAR SUPREME.....A great variety of salads are offered with every noon and evening meal aboard Bennington, presenting good appearing food along with great tastes.