



Kansas Army National Guard

14 Day

Food Service Menu

For IDT And AT

25-Aug, 2009

Approved for use by KSARNG

MSG. David C. Raska
KSARNG Food Program Manager / Food Advisor
Food Management Board, Chairperson

(IDT) and (AT) Meal Schedule: Units will use the menu day number that corresponds with the month their (IDT) or (AT) starts and continue in sequence from that point. Example: If the unit drill date is June 2009 their first day menu would be lunch menu day 14 and their second meal would be dinner menu day 14 and so on. Ordering subsistence will be on a 3-2-2 cycle reflected on DA Form 5913 and DA Form 3294. The below cycle will be followed in sequence. After December 2012 start with Menu Day 1 for January 2013 and so on, or until this menu cycle is superseded.

IDT/AT Month	2009 Menu Day	2010 Menu Day	2011 Menu Day	2012 Menu Day
January	9	7	5	3
February	10	8	6	4
March	11	9	7	5
April	12	10	8	6
May	13	11	9	7
June	14	12	10	8
July	1	13	11	9
August	2	14	12	10
September	3	1	13	11
October	4	2	14	12
November	5	3	1	13
December	6	4	2	14

KSARNG units are authorized two Holiday Meals per year to celebrate the Christmas and the Army's Birthday. Deviations to this menu and menu cycles are not authorized except to request one of the following Holiday Meals. The traditional Christmas Meal listed in this menu will be authorized one time during the month of November, December or January. The Holiday Menu to celebrate the Army's Birthday will be offered one time during the month of May, June or July.

Each Menu along with the issue chart list below each menu is designed to feed 100 servings. Required condiments, spices and items with an * must be ordered separately utilizing the condiment calculator in order to reduce unnecessary on hand inventory. Units must utilize DA Form 3234 (Inventory Record) upon requesting their condiments and spices in order to make deletions of un needed items.

The Rapid Preparation Menu's are intended to be utilized with limited food service personnel and or equipment. These menus are heat and serve type entrees that require little preparation. Cooking instructions are posted on the package and must be followed when preparing these products.

The feeding policy for Annual Training is two quality hot meals per day. These meals can be consisted of A-Rations, Rapid Preparation and or Heater Meals. The feeding policy for Inactive Duty Training is A-Rations. Units that do not have attached or assigned cooks and cannot be supported from another unit within their armory or one nearby, may be authorized commercially prepared meals 50% of the time. The remaining 50% will consist of their choice of a box lunch meal kit contained in this menu or operational rations.

* Only qualified food service 92G MOSQ personnel, are authorized to prepare, cook subsistence and operate armory kitchen equipment.

Standing Operating Procedures (SOP)

For Food Preparation and Serving

The Food Operations Sergeant will post a copy of this SOP on the cooks food service bulletin board along with recipe cards for use to prepare food products. The instructions herein will apply IAW DA Form 3034, (Production Schedule). Slight modifications will be acceptable if approved by the Food Operations Sergeant and indicated on DA Form 3034.

SOP 1: Bread, and Assorted Rolls	SOP 24: Hot Soup
SOP 2: Rolls, Hamburger and Hot Dog	SOP 25: Milk, Fresh, 1%
SOP 3: Rolls, Biscuits, Heat-N-Serve	SOP 26: Juice, Canned, Pre-Made
SOP 4: Toast	SOP 27: Juice, Canned, Individual
SOP 5: Fruit, Fresh	SOP 28: Juice, Frozen, Concentrated
SOP 6: Fruit, Canned	SOP 29: Drink, Mix, Dehydrated
SOP 7: Cereal, Dry	SOP 30: Coffee, Field / Other
SOP 8: Cereal, Hot	SOP 31: Soda, Canned
SOP 9: Salad, Mix, Pre-Made	SOP 32: Tea Bags
SOP 10: Potato Salad, Pre-Made	SOP 33: Mix, Cocoa, Hot, Individual
SOP 11: Cole Slaw, Pre-Made	SOP 34: Bacon, Pre-Cooked
SOP 12: Lettuce Leaves	SOP 35: Boil-N-Bag Entrees
SOP 13: Tomatoes, Sliced	SOP 36: Heat-N-Serve Entrees
SOP 14: Onions, Fresh, Chopped	SOP 37: Sandwich Kits, Pre-Made, Frozen
SOP 15: Deserts, Pre-Made	SOP 38: Meal, Pre-Plated, Heat-N-Serve
SOP 16: Deserts, Pre-Made, Individual	SOP 39: Candy, Assorted, Hard
SOP 17: Deserts, Heat-N-Serve	SOP 40: Nuts, Assorted, Shelled
SOP 18: Deserts, Pre Made, Frozen	SOP 41: Nuts, Assorted, Hard
SOP 19: Cheese, Sliced	SOP 42: Whipped Topping
SOP 20: Margarine, Patties	SOP 43: Crackers
SOP 21: Cranberry Sauce	SOP 44: Lemon Wedges
SOP 22: Potato Chips	SOP 45: Special Instructions
SOP 23: Condiments	* Ice

SOP 1: **Bread and Assorted Rolls:** Within 15 minutes prior to serving time, no more than 50% will be removed from bag. Separate and place neatly in a covered pan, or dispenser along with serving utensils. Replenish as needed throughout the serving period.

SOP 2: **Rolls, Hamburger and Hot Dog:** Within 15 minutes prior to serving time, no more than 50% of rolls will be removed from bag, separated and placed neatly in a covered pan along with serving utensils. Replenish as needed throughout the serving period.

SOP 3: **Rolls, Biscuits, Heat And Serve:** Will be prepared according to the instructions on the package. Place prepared items under a heat lamp or in a serving pan on the hot serving line to be served. Use progressive cooking if possible.

SOP 4: **Toast:** Within 20 minutes prior to serving time, no more than 50% will be removed from bag. Place neatly in a covered pan next to toaster with serving utensils. Replenish as needed throughout the serving period.

SOP 5: **Fruit, Fresh:** All fresh fruit will be washed in Food Service Chlorine Disinfectant and placed in a serving pan and chilled until ready for usage. Within 30 minutes prior to serving no more than 50% of fruit will be cut (if appropriate), and arranged in a serving pan. If Melons are used they will be cut into equal portion sized servings IAW fresh fruit guidelines in the recipe index. Fruit will be placed on the cold serving line, or self serving line along with utensils. Replenish throughout the serving period.

SOP 6: **Fruit, Canned:** Will be opened, placed in a covered serving pan and chilled at least (2) hours prior to the serving period. Within 20 minutes prior to the serving period, place 50 % of the fruit on the cold line or self serve line along with utensil. Replenish as needed throughout the serving period.

SOP 7: **Cereal, Dry:** Within 30 minutes prior to serving period, neatly arrange 50% of individual cereal on a serving pan on the self service line. Replenish as needed throughout the serving period.

SOP 8: **Cereals, Hot:** Will be prepared according to the instructions on the box, then placed in a pan on the hot serving line and be prepared using progressive cooking.

SOP 9: **Salad, Mix, Pre-Made:** Pre-made salad mix will be opened, rinsed off and placed in serving pans. If available fresh tomatoes may be used to enhance the salad mix. Tomatoes will be washed and cut into small wedges and tossed into the salad. Within 30 minutes prior to serving period, place 50% of salad in a covered pan on self serve cold line or chilled food container with serving utensil. Replenish as needed throughout the serving period.

SOP 10: **Potato Salad, Pre-Made:** Keep properly refrigerated until use. Within 30 minutes prior to the serving period, place 50% in a covered serving pan and put on the cold food line or in a chilled food container along with serving utensil for self service. Garnish and replenish as needed throughout the serving period.

SOP 11: **Cole Slaw, Pre-Made:** Keep properly refrigerated until use. Within 30 minutes prior to the serving period, place 50% in a covered serving pan and put on the cold food line or in a chilled food container along with serving utensil for self service. Garnish and replenish as needed throughout the serving period.

SOP 12: **Lettuce Leaves:** Keep properly refrigerated until use. Lettuce will be properly washed and peeled apart to be used on sandwiches. Within 30 minutes prior to the serving period, place 50% of prepared lettuce leaves in a covered serving pan. Place pan on the cold food line along with utensil for self service, or in a chilled food container. Replenish as needed throughout the serving period.

SOP 13: **Tomato, Slices:** Keep properly refrigerated until use. Tomatoes will be washed and sliced ¼” thick to be used on sandwiches. Within 30 minutes prior to the serving period, place 50% of sliced tomatoes in a covered serving pan. Garnish and place pan on the cold food line along with utensil for self service, or in a chilled food container. Replenish as needed throughout the serving period.

SOP 14: **Onions, Fresh, Chopped:** Onions will be peeled and washed prior to use. Keep prepared onions chilled until ready for usage. Within 30 minutes prior to the serving period, place chopped onions in a covered serving pan and place on cold food line along with serving utensil for self serve.

SOP 15: **Deserts, Pre-Made:** Pre made cakes, brownies and pies will be cut IAW package directions. Within 60 minutes prior to the serving period, cut product into individual portions and place individual servings on a clear wrapped covered plate. Place 50% of product on self serving line and replenish as needed throughout the serving period, or serve from the serving line during field feeding.

SOP 16: **Deserts, Pre-Made, Individual:** Place 50% of individual self serve type deserts in a serving pan within 30 minutes prior to the serving period and placed on the self serve line for self service. Replenish as needed throughout the serving period. Chilled items will be placed on the cold line or chilled food container for self serve.

SOP 17: **Deserts, Heat And Serve:** Will be prepared according to the instructions on the box. Once prepared they will be allowed to cool to room temperature. Once properly cooled they will be cut according to instructions on container. Place 50% of individual portions on clear wrapped plates on self serve line for use. Replenish as needed throughout the serving period.

SOP 18: **Deserts, Pre-Made, Frozen:** Will be properly thawed and cut into portions according to the instructions on the box. Place 50% of individual portions on clear wrapped plates on self serve line for use. Replenish as needed throughout the serving period.

SOP 19: **Cheese, Sliced:** Keep under refrigeration until use. Within 30 minutes prior to the serving period, open container and place neatly in a covered serving pan. Place pan on cold food line or chilled food container for self service.

SOP 20: **Margarine, Patties:** Within 30 minutes of the serving period, place individual patties in a serving pan on the cold food line for self service. Replenish as needed throughout the serving period.

SOP 21: **Cranberry Sauce:** Within 30 minutes of the serving period, jellied cranberry sauce will be chilled, and sliced into uniform sized portions, arranged neatly in a covered serving pan. Place on the cold food line for self service.

SOP 22: **Potato Chips:** Within 30 minutes of the serving period, Individual self serve potato chips will be placed in a pan or a tray and placed on the self serve line in small quantities and replenished as needed.

SOP 23: **Condiments:** Within 30 minutes of the serving period, place Individual self serve packaged items such as catsup, mustard, salt, pepper, sugar, creamer, relish, salad dressings, syrup, crackers, jelly or jams, etc., will be placed in small line pans and placed on the self serve line. Bottled items such as hot sauce, soy sauce, worcestershire sauce, steak sauce, salad dressings, etc., will be placed on self-serve table for usage. Replenish as needed throughout the serving period.

SOP 24: **Hot Soup:** Will be prepared according to the instructions on the can, then placed in a serving pan on the hot serving line and served according to instructions on can.

SOP 25: **Milk, Fresh,1%:** Individual half-pints of milk will be stored in a refrigerator. Within 15 minutes of the serving period place 50% milk in crushed ice inside a 4" serving pan on the cold food line for self serve use. Replenish as needed throughout the serving period.

SOP 26: **Juice, Canned, Pre-Made:** Refrigerate at least 2 hours prior to the serving period. Within 30 minutes prior to the serving period open and pour 50% of product into a beverage dispenser and placed on the self serve line for use. Replenish as needed throughout the serving period.

SOP 27: **Juice, Canned, Individual:** Refrigerator at least 2 hours prior to the serving period. Within 15 minutes prior to the serving period place 50% of individual cans in crushed ice inside a 4" serving pan on cold food line for self serve use. Replenish as needed throughout the serving period.

SOP 28: **Juice, Frozen, Concentrated:** Will be reconstituted according to the directions on the container. Within 30 minutes prior to the serving period, prepare 50% of product and place in a beverage dispenser on the self service line. Replenish as needed throughout the serving period.

SOP 29: **Drink, Mix, Dehydrated:** Will be prepared according to the instructions on the pack. Within 30 minutes prior to the serving period, prepare 50% of product and place in a beverage dispenser on the self service line. Replenish as needed throughout the serving period.

SOP 30: **Coffee, Field Use / Other:** Within 90 minutes prior to the serving period, place 7.5 gallons of potable water in a clean pot and bring to a rapid boil. Place 2lb. coffee grounds in a clean cloth bag and tie the top of bag. Remove from heat and submerge coffee bag in water. Cover and let sit for 12-15 minutes. Remove bag and place coffee pre heated beverage dispenser on the self serve line for use. Yield = 100 9oz. Cups. Within 60 minutes prior to the serving period, for all other preparation methods follow instructions on container utilizing type of coffee maker on hand. Replenish as needed throughout the serving period.

SOP 31: **Soda, Canned, Individual:** Will be chilled in the refrigerator until use. Within 20 minutes prior to the serving period place 50% pre chilled individual cans in crushed ice inside a 4” serving pan. Place pan on cold food line or self service line for use. Replenish as needed throughout the serving period.

SOP 32: **TEA, BAGS:** Within 60 minutes prior to the serving period, place tea bags in it’s original container next to supply of hot water or in a pre heated beverage dispenser to be utilized for self serve. Replenish as needed throughout the serving period.

SOP 33: **Cocoa Mix, Hot, Individual:** Within 60 minutes prior to the serving period place Individual self-serve hot cocoa mix in it’s original container next to supply of hot water or in a pre heated beverage dispenser to be utilized for self serve. Replenish as needed throughout the serving period.

SOP 34: **Bacon, Pre-Cooked:** Will be prepared according to the instructions on the box in using progressive cooking, then placed in a pan on the hot serving line to be used.

SOP 35: **Boil In The Bag Entrees:** Will be prepared according to the instructions on the box, and then placed in pans on the hot serving line to be used. Use progressive cooking when possible.

SOP 36: **Heat And Serve Entrees:** Will be prepared according to the instructions on the container utilizing progressive cooking when possible. Garnish and place prepared entrée in a serving pan when possible

SOP 37: **Sandwich Kits, Pre-Made, Frozen:** Will be properly thawed under refrigeration 24 hours prior to usage. Within 10 minutes prior to the serving period, place 50% of individual pre made sandwiches on the cold food line for self service. Replenish as needed throughout the serving period.

SOP 38: **Meals, Pre-Plated, Heat and Serve:** Will be prepared according to the instructions on the box, then served in it's container to the diners.

SOP 39: **Candy, Assorted, Hard:** Within 90 minutes prior to the serving period place 3 each pieces in Soufflé cups when used for the Holiday Meal. Place 50% of cups on self serve line for use. Replenish as needed throughout the serving period.

SOP 40: **Nuts, Assorted, Shelled:** Within 90 minutes prior to the serving period place 1 ounce of nuts in Soufflé cups when used for the Holiday Meal. Place 50% of cups on self serve line for use. Replenish as needed throughout the serving period.

SOP 41: **Nuts, Assorted, Hard:** Within 60 minutes prior to the serving period, open bags and place in Soufflé cups when used for the Holiday Meal. Place 50% of cups on self serve line for use. Replenish as needed throughout the serving period.

SOP 42: **Whipped Topping:** Will be kept refrigerated until used. Within 30 minutes prior to the serving period, place 50% of cans in crushed ice inside a 4” serving pan on the cold food line for self service. Replenish as needed throughout the serving period.

SOP 43: **Crackers:** Within 30 minutes prior to the serving period, place open package and neatly place crackers inside a 2” serving pan on the self serve line for self service. Replenish as needed throughout the serving period.

SOP 44: **Lemon Slices:** Within 30 minutes prior to the serving period wash and cut fresh lemons into uniform slices or wedges. Place lemons in a serving pan on the cold food line for self service.

SOP 45: **Special Instructions:** Follow instructions from the Food Operations Sergeant pertaining to the preparation of this item.

* **ICE:** If available, within 5 minutes prior to the serving period, crushed ice will be placed in a 8” serving pan, or food container along with a slotted spoon for usage on the self serve line. Replenish as needed throughout the serving period. During field training the issue factor for ice is 6 lb per person per day. This issue factor is enough ice to be utilized to maintain the required holding temperatures of food items stored in ice chests, to include the usage of chilling cold beverages utilizing beverage dispensers. Additionally, during hot climates block ice may be utilized to place in water trailers and lister bags for individual troop usage.

A-Ration Menu Day 01					
Breakfast		Lunch		Dinner	
Oven Fried Bacon	L-2	Lemon Pepper Catfish	L-845	Creole Macaroni	L-64
Scrambled Eggs	SOP-35	Buttered Noodles	E-4-1	Lima Beans	Q-102-1
Toast	SOP-4	Green Beans	Q-101-1	Tossed Vegetable Salad	SOP-9
Hot Hominy Grits	SOP-8	Cole Slaw	SOP-11	* Asst Salad Dressing	SOP-23
Margarine	SOP-20	Corn Bread	D-15	Assorted Breads	SOP-1
Assorted Dry Cereal	SOP-7	Assorted Fruit Cup	SOP-16	Margarine	SOP-20
* Hot Tea	SOP-32	Lemon Wedges	SOP-44	Chocolate Chip Cookies	SOP-16
* Jelly	SOP-23	Lemonade	SOP-29	Orange Drink	SOP-29
Orange Juice	SOP-28	Margarine	SOP-20	* Hot Tea	SOP-32
* Hot Cocoa	SOP-33	* Coffee	C-5 SOP-30	* Coffee	C-5 SOP-30
* Coffee	C-5 SOP-30	Milk	SOP-25	Milk	SOP-25
Milk	SOP-25				
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment					

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bacon, Sliced 1lb	Each	12.00		
Beef Ground Bulk 5 Lb	Each			2.20
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Coleslaw Pre-Made 9.5 Lb	Each		2.10	
Eggs, Frzn B I B 5 Lb	Each	7.50		
Fish, Cat Frz Fil 4oz Ea	Each		100.00	
Fruit Cup, Ind, Tropical, 4 Oz	Each		100.00	
Juice Orange Froz Con 32oz	Each	3.13		
Lemons, Fresh, Each	Each		12.00	
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each		3.00	1.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100	50.00	50.00
Onions, Frsh Yel Jumbo Ea	Each			4.00
Peppers, Sweet Bell Each	Each			6.00
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Beans, Green #10 Can	Each		4.00	4.00
Beans, Lima, # 10 Can	Each			4.00
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Choc Chip, 14 Oz, Box	Each			11.11
Drink Mix Orange (2gal)	Each			4.00
Drink Mix, Lemonade (2gal)	Each		4.00	
Grits, Quick 2.5 Lb	Each	2.00		
Macaroni, Elbow 1 Lb	Each			5.00
Mix, Cornbread 5 Lb	Each		2.00	
Noodles, Egg, Dehy, 5 Lb, Bag	Bag		2.00	
Tomato Paste 12 Oz	Each			9.34
Tomatoes, Crushed #10 Can	Each			1.00
Spice, Lemon Pepper, Bott	Each		1.00	

A-Ration Menu Day 02					
Breakfast		Lunch		Dinner	
Grilled Sausage Links	SOP-36	Beef Pot Roast	L-10	Roast Turkey	L-162-1
Scrambled Eggs	SOP-35	Franconia Potatoes	Q-50-1	Mashed Potatoes	Q-57
Hash Brown Potatoes	Q-54	Carrots	Q-108-1	Bread Dressing	SOP-36
Toast	SOP-4	Tossed Vegetable Salad	SOP-9	Corn	Q-110-1
* Jelly	SOP-23	* Asst Salad Dressing	SOP-23	Tossed Vegetable Salad	SOP-9
Margarine	SOP-20	Gingerbread Cake	SOP-17	* Asst Salad Dressing	SOP-23
Assorted Dry Cereal	SOP-7	Assorted Breads	SOP-1	Cranberry Sauce	SOP-21
Chilled Grape Juice	SOP-28	Margarine	SOP-20	Heat-N-Serve Rolls	SOP-3
Fresh Bananas	SOP-5	Unsweet Iced Tea	SOP-29	Margarine	SOP-20
* Hot Tea	SOP-32	* Coffee	C-5 SOP-30	Fresh Oranges	SOP-5
* Coffee	C-5 SOP-30	Milk	SOP-25	Chilled Lemonade	SOP-29
Milk	SOP-25			* Coffee	C-5 SOP-30
				Milk	SOP-25

*** Items Marked With A Asterisk (*) Must Be Ordered As A Condiment**

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Beef, Top Rounds Raw 16 Lb Ave	Each		1.50	
Bread, Roll Packaged 12ct	Each			16.80
Bread, Rye Sliced Loaf	Each		2.00	
Bread, Wheat Sliced Loaf	Each		2.00	
Bread, White Sliced Loaf	Each	7.00	3.00	
Bananas, Fresh	Each	100.00		
Eggs, Frzn B 1 B 5 Lb	Each	7.50		
Juice, Grape Con. Frz 32 Oz	Each	3.13		
Lemons, Fresh, Each	Each		4.00	
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each		2.00	2.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Oranges, Fresh	Each			100.00
Pork,Saus Br Link Raw 3lb	Each	4.18		
Potatoes, White Fresh 5lb	Each		7.00	
Salad, Mix 5lb Each	Each		1.40	1.40
Tomatoes, Fresh Each	Each		6.00	6.00
Turkey, Roast Raw 10lb Ave	Each			3.50
Non- Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cranberry Sauce, 16 Ounce	Each			8.00
Drink Mix, Lemonade (2 Gal)	Each			4.00
Drink Mix, Iced Tea, Liquid	Each		1.00	
Mix, Gingerbread 5 Lb Box	Each		2.00	
Mix, Gravy Chicken 16 oz	Each			2.00
Pot, Inst Mash #10 Can	Each			1.00
Pot, White, Sliced, Dehy 5lb	Each	1.60		
Stuffing Mix, 24 Oz	Each			5.18
Vegetables, Corn, Whole Kernel, #10 Can	Each			4.00

A-Ration Menu Day 03					
Breakfast		Lunch		Dinner	
Cream Beef	L-30	Lasagna	SOP-36	Braised Pork Chop	L-85
Biscuits	SOP-36	Peas	Q-116-1	O'Brian Potatoes	SOP- 36
Scrambled Eggs	SOP-25	Tossed Vegetable Salad	SOP-9	Succotash	Q-G-1
Pancakes	SOP-36	* Assorted Salad Dressing	SOP-23	Cole Slaw	SOP-11
Syrup	SOP-23	Grated Cheese	SOP-23	Assorted Breads	SOP-1
Margarine	SOP-20	Toasted Garlic/Butter Bread	SOP-36	Margarine	SOP-20
Fresh Oranges	SOP-5	Pineapple Upside Down Cake	G-29-1	Fresh Apples	SOP-5
* Jelly	SOP-23	Unsweet Iced Tea	SOP-29	* Hot Tea	SOP-32
* Hot Tea	SOP-32	* Coffee	C-5 SOP-30	Unsweet Iced Tea	SOP-29
* Hot Cocoa	SOP-33	Milk	SOP-25	* Coffee	C-5 SOP-30
Assorted Dry Cereal	SOP-7			Milk	SOP-25
Orange Juice	SOP-28				
* Coffee	C-5 SOP-30				
Milk	SOP-25				

*** Items Marked With A Asterisk (*) Must Be Ordered As A Condiment**

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Apples, Fresh	Each			100.00
Beef Ground Bulk 5 Lb	Each	3.60		
Bread, French Loaf Garlic/Butter	Each		12.00	
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each			3.00
Cheese, Parm Grated 16 Oz	Each		2.40	
Coleslaw Pre-Made 9.5 Lb	Each			2.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Juice Orange Froz Con 32oz	Each	3.13		
Lasagna, Pre Made,6 Lb Pk	Pack		8.33	
Margarine, Cups 45 Ct	Each	2.00		2.00
Margarine, Quarters Lb	Each		4.70	
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Biscuits, Pre Made, 1 oz,5 lb box	Each	200.00		
Onions, Fresh Yel Jumbo Ea	Each	3.00		
Oranges, Fresh	Each	100.00		
Pork Chops 5oz Bnls Each	Each			100.00
Salad, Mix 5lb Each	Each		1.40	
Tomatoes, Fresh Each	Each		6.00	
Non-Perishable				
Beans, Lima #10 Can	Each			2.00
Cereal, Assorted Dry Each	Each	75.00		
Cherries, Maris Red 6 Oz	Each		1.60	
Corn, Whole Kernel #10 can	Each			2.00
Drink Mix, Iced Tea, Liquid	Each		1.00	1.00
Flour, Gen Purpose 5 Lb	Each	1.00		
Milk Non Fat Dry, 5 Lb	Box	0.25		
Mix, Dehy, Potato, O'Brian, 2.25 Lb	Bag			2.50
Mix, Cake Yellow 5 Lb Box	Each		2.00	
Mix, Pancake 2 Lb	Each	6.00		
Peas, Green #10 Can	Each		4.00	
Pineapple, Sliced #10 Can	Each		2.00	
Sugar, Brown 2 Lb	Each		1.50	
Syrup, Maple Cups-Each	Each	100.00		
Worcestershire Sauce, 5 Oz, Bott	Bott	0.50		

A-Ration Menu Day 04					
Breakfast		Lunch		Dinner	
Grilled Ham Slices	L-69-1	Grilled Cheeseburgers	N-46-1	Pepper Steak	L-13
Scrambled Eggs	SOP-35	Grilled Hamburgers	N-46	Steamed Rice	E-5
Hash Brown Potatoes	Q-54	Grilled Frankfurters	N-30-4	Carrots	Q-108-1
Assorted Dry Cereal	SOP-7	Baked Beans	Q-2	Assorted Fruit Cup	SOP-6
French Toast	D-22	Potato Salad	SOP-10	Tossed Vegetable Salad	SOP-9
Syrup	SOP-23	Cole Slaw	SOP-11	* Asst Salad Dressing	SOP-23
Margarine	SOP-20	Sugar Cookies	SOP-16	French Bread	SOP-1
Grapefruit Juice	SOP-26	Fruit Punch	SOP-29	Margarine Patties	SOP-20
* Hot Tea	SOP-32	* Hot Tea	SOP-32	Unsweet Ice Tea	SOP-29
* Coffee	C-5 SOP-30	* Coffee	C-5 SOP-30	Milk	SOP-25
Milk	SOP-25	Milk	SOP-25	* Coffee	C-5 SOP-30

*** Items Marked With A Asterisk (*) Must Be Ordered As A Condiment**

Issue Chart Per 50 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Beef Patties 4oz/3lb Each	Each		8.40	
Beef, Swiss Steak 5oz Each	Each			100.00
Bread, French Loaf Sliced	Each			12.00
Bread, White, Texas Toast, Loaf	Each	11.00		
Buns, Hamburger Dozen	Each		8.40	
Buns, Hot Dog Dozen	Each		8.24	
Cheese, Amer Sliced 1 Lb	Each		6.00	
Coleslaw Pre-Made 9.5 Lb	Each		2.00	
Eggs, Frzn B I B 5 Lb	Each	7.50		
Frankfurters, 8 ct Pkg	Each		12.50	
Ham, Buffet 9 Lb	Each	2.76		
Lettuce, Fresh Heads Each	Each		6.00	
Margarine, Cups 45 Ct	Each	2.00		2.00
Margarine, Quarters Lb	Each			1.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Onions, Frsh Yel Jumbo Ea	Each		10.00	6.00
Peppers, Sweet Bell Each	Each			39.00
Salad, Mix 5lb Each	Each			1.40
Salad, Pot. Pre-Made 10lb	Each		2.00	
Tomatoes, Fresh Each	Each		6.00	6.00
Non-Perishable				
Beans, Baked #10 Can	Each		4.00	
Carrots, Sliced, #10 Can	Can			4.00
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Sugar 14 Ounce, Box	Each		11.11	
Cornstarch, 1 Lb	Each			0.30
Drink Mix, Fruit Punch bag	Each		4.00	
Drink Mix, Iced Tea, Liquid	Each			1.00
Fruit Cup, Mix, 4 Oz	Each			100.00
Juice, Grapefruit 46 Oz cn	Each	8.70		
Pot, White, Sliced, Dehy 5lb	Each	1.60		
Rice, Parboiled 24 Oz	Each			6.00
Soup & Gravy Base, Beef 1lb	Each			0.50
Soy Sauce, 5 Oz Bott	Bott			3.20
Syrup, Maple Cups-Each	Each	100.00		
Tomato Paste 12 Oz	Each			2.00

A-Ration Menu Day 05					
Breakfast		Lunch		Dinner	
Grilled Sausage Links	SOP-36	Beef Stew	L-22	Savory Baked Chicken	L-158
Scrambled Eggs	SOP-35	Wax Beans	Q-101-2	Chicken Gravy	O-16-2
Hot Hominy Grits	SOP-8	Steamed Rice	E-5	Mashed Potatoes	Q-57
Toast	SOP-4	Tossed Vegetable Salad	SOP-9	Peas & Carrots	Q-G-1
Margarine	SOP-20	* Asst Salad Dressing	SOP-23	Tossed Vegetable Salad	SOP-9
Assorted Dry Cereal	SOP-7	Chocolate Brownie	SOP-16	* Asst Salad Dressing	SOP-23
Fresh Apples	SOP-5	Hot Biscuits	SOP-36	Assorted Breads	SOP-1
* Jelly	SOP-23	Margarine	SOP-20	Margarine	SOP-20
* Hot Tea	SOP-32	Orange Drink	SOP-28	Chilled Peaches	SOP-5
* Hot Cocoa	SOP-33	* Coffee	C-5 SOP-30	Lemonade	SOP-29
* Coffee	C-5 SOP-30	Milk	SOP-25	* Hot Tea	SOP-32
Chilled Orange Juice	SOP-28			* Coffee	C-5 SOP-30
Milk	SOP-25			Milk	SOP-25

* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Apples, Fresh	Each	100.00		
Beef, Diced For Stew 3lb	Each		10.00	
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Biscuits, Pre Made, 5 Lb Box, 1 Oz	Each		200	
Brownie, Chocolate, Pre Made, Tray	Box		2.00	
Carrots, Fresh 5lb Each	Each		1.95	
Celery, Fresh Stalk	Each		6.00	
Chicken, Quarters 4 Pk	Each			25.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Juice Orange Froz Con 32oz	Each	3.13		
Fruit Cup, Ind, Peach, 4 Oz	Each			100.00
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each	1.00	1.00	2.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Onions, Frsh Yel Jumbo Ea	Each		7.00	
Parsley, Fresh, Bunch	Bunch			0.01
Pork, Saus Br Link Raw 3lb	Each	4.18		
Potatoes, White Fresh 5lb	Each		2.55	
Salad, Mix 5lb Each	Each		1.40	1.40
Soup & Gravy Base, Chic 1 Lb	Each			1.00
Tomatoes, Fresh Each	Each		6.00	6.00
Non-Perishable				
Beans, Wax #10 Can	Each		4.00	
Cereal, Assorted Dry Each	Each	75.00		
Drink Mix Orange (2gal)	Each		4.00	
Drink Mix, Lemonade (2 Gal)	Each			4.00
Flour, Gen Purpose 5 Lb	Each		0.30	
Grits, Quick 2.5 Lb	Each	2.00		
Mix, Gravy, Chicken, 16 Oz Bag	Bag		2.00	
Peas & Carrots Mixed #10	Each			4.00
Pot, Inst Mash #10 Can	Each			1.00
Rice, Parboiled 24 Oz	Each		6.00	
Tomatoes, Crushed #10 Can	Each		1.00	
Soy Sauce, 5 Oz Bott	Bott			4.80
Worcestershire Sauce, 5 Oz, Bott	Bott			4.80

A-Ration Menu Day 06					
Breakfast		Lunch		Dinner	
Oven Fried Bacon	L-2	Meatloaf	L-35	Spaghetti W/	E-4
Scrambled Eggs	SOP-35	Country Style Mashed Potatoes	SOP-36	Meat Sauce	L-38
Hash Brown Potatoes	Q-54	Country Style Gravy	SOP-36	Green Beans	Q-G-1
Assorted Dry Cereal	SOP-7	Corn	Q-G-1	Tossed Vegetable Salad	SOP-9
Grape Juice	SOP-28	Three Bean Salad	M-45	* Asst Salad Dressing	SOP-23
Fresh Oranges	SOP-5	Assorted Rolls	SOP-1	Garlic Bread	SOP-36
Toast	SOP-4	Margarine	SOP-20	Margarine	SOP-20
Margarine	SOP-20	Chocolate Cake	SOP-15	Fresh Apples	SOP-5
* Jelly	SOP-23	Unsweet Ice Tea	SOP-29	Orange Drink	SOP-29
* Hot Tea	SOP-32	* Coffee	C-5 SOP-30	* Hot Tea	SOP-32
* Hot Cocoa	SOP-33	Milk	SOP-25	* Coffee	C-5 SOP-30
* Coffee	C-5 SOP-30			Milk	SOP-25
Milk	SOP-25				
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment					

Issue Chart Per 50 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Apples, Fresh	Each			100.00
Bacon, Sliced 1lb	Each	12.00		
Beef Ground Bulk 5 Lb	Each		6.00	3.60
Bread, Garlic Loaf, Pre Made	Each			12.00
Bread, White Sliced Loaf	Each	7.00		
Cake, Chocolate, Pre Made, Tray	Each		2.00	
Celery, Fresh Stalk	Each		1.36	
Cheese, Parm Grated 16 Oz	Each			2.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Eggs, Shelled Dozen	Each		2.08	
Juice, Grape Con. Frz 32 Oz cn	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each		1.00	1.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Oranges, Fresh, 100 ct	Each	100.00		
Onions, Frsh Yel Jumbo Ea	Each		5.00	4.00
Peppers, Sweet Bell Each	Each			6.00
Potatoe, Mix, Country Style, 5 Lb Bag	Bag		6.25	
Rolls, Asst, White, Wheat, Pmprnckl, 12 Pk	Pack		16.67	
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Corn, Whole, # 10 Can	Can		4.00	
Beans, Green #10 Can	Each			4.00
Bean, Salad Three Bean #10 Can	Each		4.00	
Breadcrumbs, 15 Ounce	Each		0.86	
Cereal, Assorted Dry Each	Each	75.00		
Drink Mix Orange (2 Gal)	Each			4.00
Drink Mix, Iced Tea, Liquid	Each		1.00	
Flour, Gen Purpose 5 Lb	Each			0.20
Juice, Tomato 46 Oz Can	Each		1.00	
Milk, Dry, 5 lb Box	Box		0.05	
Mix, Gravy, Country Style, 11.5 Oz Bag	Bag		3.00	
Pasta, Spaghetti Ndl Lb	Each			12.00
Pot, White, Sliced, Dehy 5lb	Each	1.60		
Tomato Paste 12 Oz	Each			12.44
Tomatoes, Crushed #10 Can	Each			4.00

A-Ration Menu Day 08					
Breakfast		Lunch		Dinner	
Cream Beef	L30	Baked Fish	L-103	Baked Ham	L-69
Biscuits	SOP-36	Paprika Buttered Potatoes	Q-77	Macaroni & Cheese	F-1
Scrambled Eggs	SOP-35	Cream Style Corn	Q-G-1	Butter Beans	Q-G-1
Pancakes	SOP-36	* Chicken Noodle Soup	SOP-24	Cole Slaw	SOP-11
Syrup	SOP-23	* Crackers	SOP-43	Assorted Breads	SOP-1
Assorted Dry Cereal	SOP-7	Tossed Vegetable Salad	SOP-9	Margarine	SOP-20
Grape Juice	SOP-28	* Asst Salad Dressing	SOP-23	Chocolate Brownies	SOP-15
Fresh Bananas	SOP-5	Chilled Pears	SOP-6	Unsweet Iced Tea	SOP-29
Margarine	SOP-20	Assorted Rolls	SOP-1	* Hot Tea	SOP-32
* Jelly	SOP-23	Margarine	SOP-20	* Coffee	C-5 SOP-30
* Hot Tea	SOP-32	Lemon Wedges	SOP-44	Milk	SOP-25
* Hot Cocoa	SOP-33	Unsweet Iced Tea	SOP-29		
* Coffee	C-5 SOP-30	* Coffee	C-5 SOP-30		
Milk	SOP-25	Milk	SOP-25		

*** Items Marked With A Asterisk (*) Must Be Ordered As A Condiment**

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bananas, Fresh Each	Each	100.00		
Beef Ground Bulk 5 Lb	Each	3.60		
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each			3.00
Biscuit, 1 Oz, Pre Made, 5 Lb Box	Each	200.00		
Brownies, Chocolate, Pre Made, Tray	Each			2.00
Cheese, Cheddar Sl 1.5 Lb	Each			5.34
Coleslaw Pre-Made 9.5 Lb	Each			2.62
Eggs, Frzn B I B 5 Lb	Each	7.50		
Fish Portions, Pollock, 4 Oz	Each		100.00	
Ham, Buffet 9lb	Each			4.18
Juice, Grape Con. Frz 31 Oz	Each	3.13		
Lemons, Fresh	Each		12.00	
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each		2.00	2.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Potatoes, White Fresh 5lb	Each		8.60	
Rolls, Assorted, White, Rye, Onion, 12 Oz Pk	Pack		16.67	
Salad, Mix 5lb Each	Each		1.40	
Tomatoes, Fresh Each	Each		6.00	
Non-Perishable				
Beans, Butter #10 Can	Each			4.00
Breadcrumbs, 15 Ounce	Each			2.14
Cereal, Assorted Dry Each	Each	75.00		
Corn, Cream Style #10 Can	Each		4.00	
Drink Mix, Iced Tea, Liquid	Each		1.00	1.00
Pears, Ind, 4 Oz	Each		100	
Macaroni, Elbow 1 Lb	Each			8.00
Milk, Dry, Non Fat, 5 Lb, Box	Box	0.25		
Mix, Pancake 2 Lb	Each	6.00		
Spray, Cooking, Pam, Non Stick, 14 Oz Can	Can		0.01	
Syrup, Maple Cups-Each	Each	100.00		
Worcestershire Sauce, 5 Oz, Bott	Bott	0.50		

A-Ration Menu Day 09					
Breakfast		Lunch		Dinner	
Grilled Ham Slice	L-69-1	Roast Beef	L-5	Chili Con Carne	L-28-1
Scrambled Eggs	SOP-35	Parsley Buttered Potatoes	Q-77	Green Peas	Q-G-1
Hash Brown Potatoes	Q-54	Natural Pan Gravy	O-18	Steamed Rice	E-5
French Toast	D-22	Carrots	Q-G-1	Tossed Vegetable Salad	SOP-9
Syrup	SOP-23	Tossed Vegetable Salad	SOP-9	*Asst Salad Dressing	SOP-23
Orange Juice	SOP-28	*Assorted Salad Dressing	SOP-23	Jalapeno Corn Bread	D-15
Assorted Dry Cereal	SOP-7	Assorted Fresh Fruit	SOP-5	Fresh Apples	SOP-5
Margarine	SOP-20	Assorted Rolls	SOP-1	Fruit Punch	SOP-29
* Coffee	C-5 SOP-30	Margarine	SOP-20	Margarine	SOP-20
* Hot Tea	SOP-32	* Coffee	C-5 SOP-30	* Hot Tea	SOP-32
Milk	SOP-25	Unsweet Iced Tea	SOP-29	* Coffee	C-5 SOP-30
		Milk	SOP-25	Milk	SOP-25
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment					

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Apples, Fresh	Each			100.00
Beef Ground Bulk 5 Lb	Each			4.00
Beef, Top Rounds Raw 16 Lb Ave	Each		1.82	
Bread, White Sliced, Texas Toast, Loaf	Each	200		
Eggs, Frzn B I B 5 Lb	Each	7.50		
Fruit, Fresh Assorted	Each		100.00	
Ham, Buffet 9lb	Each	2.78		
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each		2.00	1.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Onions, Frsh Yel Jumbo Ea	Each			20.00
Parsley, Fresh Bunch Each	Each		2.00	
Potatoes, White Fresh 5lb	Each		8.60	
Salad, Mix 5lb Each	Each			1.40
Rolls, Assorted, Whit, Wheat, Rye, 12 Oz Pk	Pack		16.67	
Tomatoes, Fresh Each	Each		6.00	6.00
Non-Perishable				
Beans, Kidney #10 Can	Each			4.00
Base, Beef, 1 Lb	Can		0.001	
Carrots, Sliced, # 10 Can	Can		4.00	
Cereal, Assorted Dry Each	Each	75.00		
Chili Powder, Dry, 1 Lb Bott	Bott			0.01
Corn Starch, 1 Lb Box	Box		0.001	
Drink Mix, Fruit Punch (2 Gal)	Each			4.00
Drink Mix, Iced Tea, Liquid	Each		1.00	
Jalapeno, Peppers, Sliced	Jar			0.01
Mix, Cornbread 5 Lb	Each			2.50
Peas, Green #10 Can	Each			4.00
Pot, White, Sli, Dehy 5lb	Each	1.60		
Rice, Parboiled 24 Oz	Each			6.68
Sauce, Worcestershire 5oz	Each			2.00
Syrup, Maple Cups-Each	Each	100.00		
Tomato Paste 12 Oz	Each			4.68
Tomatoes, Crushed #10 Can	Each			4.00

A-Ration Menu Day 10					
Breakfast		Lunch		Dinner	
Grilled Sausage Links	SOP-36	Savory Baked Chicken	L-158	Barbecued Beef Cubes	L-18
Scrambled Eggs	SOP-35	Herbed Green Beans	Q-82	Rice Pilaf	E-5
Hot Hominy Grits	SOP-8	Buttered Noodles	E-4-1	Buttered Corn	Q-G-1
Toast	SOP-4	Potato Salad	SOP-11	Cole Slaw	SOP-11
Margarine	SOP-20	Jalapeno Corn Bread	D-15	Assorted Breads	SOP-1
Assorted Dry Cereal	SOP-7	Assorted Fresh Fruit	SOP-5	Margarine	SOP-20
Grape Juice	SOP-28	Margarine	SOP-20	German Chocolate Cake	SOP-15
* Jelly	SOP-23	Lemonade	SOP-29	Grape Drink	SOP-29
* Hot Tea	SOP-32	* Coffee	C-5 SOP-30	* Hot Tea	SOP-32
* Hot Cocoa	SOP-33	Milk	SOP-25	* Coffee	C-5 SOP-30
* Coffee	C-5 SOP-30			Milk	SOP-25
Milk	SOP-25				
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment					

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Beef, Diced For Stew 3lb	Each			10.00
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Cake, German Chocolate, Pre Made, Tray	Each			2.00
Chicken, Fresh, Quarters, 4 Pieces Per Bag	Bag		25.00	
Coleslaw Pre-Made 9.5 Lb	Each			2.10
Eggs, Frzn B I B 5 Lb	Each	7.50		
Fruit, Fresh Assorted	Each		100.00	
Juice, Grape Con. Frz 32 Oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each		1.00	1.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Parsley, Fresh, Bunch	Bunch		0.01	
Pork,Saus Br Link Raw 3lb	Each	4.18		
Potato Salad, Pre Made, 10 LB			2.00	
Non-Perishable				
Beans, Green #10 Can	Each		4.00	
Broth, Chicken, 49 Oz Bott	Bott		0.50	
Cereal, Assorted Dry Each	Each	75.00		
Corn, Whole Kernel #10 can	Each			4.00
Drink Mix, Grape 2gal Bag	Each			4.00
Drink Mix, Lemonade (2 Gal)	Each		4.00	
Jalapeno Peppers, Sliced	Jar		0.01	
Grits, Quick 2.5 Lb	Each	2.00		
Mix, Cornbread 5 Lb	Each		2.50	
Noodles, Egg, Dry, 5 Lb Bag	Bag		2.00	
Rice, Pilaf, Mix, Original, 36 Oz CNT	Cnt			3.50
Sauce, Barbecue Gallon	Each			2.00
Soy Sauce, 5 Oz, Bott	Bott		4.80	
Worcestershire Sauce, 5 Oz, Bott	Bott		4.80	

A-Ration Menu Day 11					
Breakfast		Lunch		Dinner	
Oven Fried Bacon	L-2	Salisbury Steak	L-37	Creole Macaroni	L-64
Scrambled Eggs	SOP-35	Mashed Potatoes	Q-57	Green Beans	Q-G-1
Hot Hominy Grits	SOP-8	Brown Gravy	0-16	Tossed Vegetable Salad	SOP-9
Toast	SOP-4	Tossed Vegetable Salad	SOP-9	* Asst Salad Dressing	SOP-23
Margarine	SOP-20	* Asst Salad Dressing	SOP-23	Assorted Breads	SOP-1
Chilled Orange Juice	SOP-28	Peas	Q-G-1	Margarine	SOP-20
Assorted Dry Cereal	SOP-7	Assorted Fresh Fruit	SOP-5	Gingerbread Cake	SOP-17
* Jelly	SOP 23	Assorted Rolls	SOP-1	Chilled Orange Drink	SOP-29
* Hot Tea	SOP-32	Unsweet Iced Tea	SOP-29	* Hot Tea	SOP-32
* Hot Cocoa	SOP-33	* Coffee	C-5 SOP-30	* Coffee	C-5 SOP-30
* Coffee	C-5 SOP-30	Margarine	SOP-20	Milk	SOP-25
Milk	SOP-25	Milk	SOP-25		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment					

Issue Chart Per100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bacon, Sliced 1lb	Each	12.00		
Beef Ground Bulk 5 Lb	Each		5.60	2.00
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Celery, Fresh Stalk	Each		2.00	
Eggs, Frzn B I B 5 Lb	Each	7.50		
Eggs, Shelled Dozen	Each		1.00	
Fruit, Fresh Assorted	Each		100.00	
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each	1.00	1.00	1.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Onions, Frsh Yel Jumbo Ea	Each		11.20	2.80
Peppers, Sweet Bell Each	Each			6.00
Rolls, Assorted, Whit, Rye, Onion, 12 Oz Pack	Pack		16.67	
Salad, Mix 5lb Bag	Bag		1.40	1.40
Tomatoes, Fresh Each	Each		6.00	6.00
Non-Perishable				
Beans, Green #10 Can	Each			4.00
Cereal, Assorted Dry Each	Each	75.00		
Drink Mix Orange (2 Gal)	Each			4.00
Drink Mix, Iced Tea, Liquid	Each		1.00	
Flour, Gen Purpose 5 Lb	Each			0.04
Gravy, Mix, Brown, 16 Oz	Pack		1.56	
Grits, Quick 2.5 Lb	Each	2.00		
Macaroni, Elbow 1 Lb	Each			6.00
Mix, Gingerbread, 5 Lb Box	Each			2.00
Peas, Green #10 Can	Each		4.00	
Pot, Inst Mash #10 Can	Each		1.00	
Tomato Paste 12 Oz	Each			9.34
Tomatoes, Crushed #10 Can	Each			1.00

A-Ration Menu Day 12					
Breakfast		Lunch		Dinner	
Grilled Sausage Links	SOP-36	Swedish Meatballs	L-41	Roast Turkey	L-162-1
Scrambled Eggs	SOP-35	Seasoned Green Beans	Q-G-1	Mashed Potatoes	Q-57
Hash Brown Potatoes	Q-54	Buttered Pasta	E-4	Bread Dressing	SOP-36
Assorted Dry Cereal	SOP-7	Tossed Vegetable Salad	SOP-9	Mixed Vegetables	Q-G-1
Toast	SOP-4	* Asst Salad Dressing	SOP-23	Tossed Vegetable Salad	SOP-9
Margarine	SOP-20	Assorted Breads	SOP-1	* Assorted Salad Dressing	SOP-23
Chilled Grape Juice	SOP-28	Margarine	SOP-20	Cranberry Sauce	SOP-21
Fresh Apples	SOP-5	Chilled Peaches	SOP-5	Heat- N-Serve Rolls	SOP-3
* Jelly	SOP-23	Grape Drink	SOP-29	Margarine	SOP-20
* Hot Tea	SOP-32	* Hot Tea	SOP-32	Chocolate Brownies	SOP-15
* Hot Cocoa	SOP-33	* Coffee	C-5 SOP-30	Lemonade	SOP-29
* Coffee	C-5 SOP-30	Milk	SOP-25	* Coffee	C-5 SOP-30
Milk	SOP-25			Milk	SOP-25
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment					

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Apples, Fresh	Each	100.00		
Beef Ground Bulk 5 Lb	Each		4.00	
Bread, Roll, Heat-N-Serve, Packaged 12ct	Each			16.80
Bread, Rye Sliced Loaf	Each		2.00	
Bread, Wheat Sliced Loaf	Each		2.00	
Bread, White Sliced Loaf	Each	7.00	3.00	
Brownies, Chocolate, Pre Made, Tray	Each			2.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Eggs, Shelled Dozen	Each		1.00	
Juice, Grape Con. Frz 32 Oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00	2.00	2.00
Margarine, Quarters Lb	Each		2.00	1.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Onions, Frsh Yel Jumbo Ea	Each		2.40	
Peach Cup, Ind, 4 Oz	Each		100.00	
Pork, Saus Br Link Raw 3lb	Each	4.18		
Salad, Mix 5lb Each	Each		1.40	1.40
Tomatoes, Fresh Each	Each		6.00	6.00
Turkey, Roast Raw 10 lb Ave	Each			3.40
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cranberry Sauce, 16 Ounce	Each			8.00
Drink Mix, Grape (2gal)	Each		4.00	
Drink Mix, Lemonade (2 Gal)	Each			4.00
Flour, Gen Purpose 5 Lb	Each		0.25	
Mix, Gravy Chicken 16 oz	Each			2.00
Pasta, Egg Ndl Wide 5 Lb	Each		2.40	
Pot, Inst Mash #10 Can	Each			1.00
Pot, White, Sli, Dehy 5lb	Each	1.60		
Stuffing Mix, 24 Oz	Each			5.18
Vegetables, Mixed #10 Can	Each			4.00
Vegetables, Canned, Green Beans, # 10 Can	Can		4.00	

A-Ration Menu Day 13					
Breakfast		Lunch		Dinner	
Grilled Sausage Links	SOP-36	Oven Fried Chicken	L-156	Braised Pork Chops	L-85-1
Scrambled Eggs	SOP-35	Garlic Mashed Potatoes	SOP-36	Au Gratin Potatoes	SOP-36
Hash Brown Potatoes	Q-54	Chicken Gravy	0-16	Succotash	Q-G-1
Chilled Orange Juice	SOP-28	Mixed Vegetables	Q-G-1	Tossed Vegetable Salad	SOP-9
Pancakes	SOP-36	Assorted Rolls	SOP-1	* Asst Salad Dressing	SOP-23
Syrup	SOP-23	Margarine	SOP-20	Assorted Breads	SOP-1
Assorted Dry Cereal	SOP-7	Assorted Fresh Fruit	SOP-5	Margarine	SOP-20
Fresh Bananas	SOP-5	Tossed Vegetable Salad	SOP-9	Oatmeal Cookies	SOP-16
Toast	SOP-4	* Asst Salad Dressing	SOP-23	* Hot Tea	SOP-32
Margarine	SOP-20	Hot Tea	SOP-32	Unsweet Iced Tea	SOP-29
* Coffee	C-5 SOP-30	* Coffee	C-5 SOP-30	* Coffee	C-5 SOP-30
* Hot Tea	SOP-32	Grape Drink	SOP-29	Milk	SOP-25
*Hot Cocoa	SOP-33	Milk	SOP-25		
* Jelly	SOP-23				
Milk	SOP-25				

* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bananas, Fresh Each	Each	100.00		
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Chicken, Quarters 4 Pk	Each		25.00	
Eggs, Frzn B I B 5 Lb	Each	7.50		
Fruit, Fresh Assorted	Each		75.00	
Juice Orange Froz Con 32oz	Each	3.13		
Lemons, Fresh, Each	Each		4.00	4.00
Margarine, Cups 45 Ct	Each	3.00	2.00	2.00
Margarine, Quarters Lb	Each		1.00	1.00
Milk, Chocolate 2% 1/2pt	Each		25.00	25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00	50.00
Pork Chops 5oz Bnls Each	Each			100.00
Pork,Saus Br Link Raw 3lb	Each	4.18		
Potatoes, Mashed, 5 Lb Bag, Garlic, Pre Made,	Bag		6.25	
Rolls, Assorted, White, Wheat, Rye, 12 Oz	Pack		16.67	
Salad, Mix 5lb Bag	Bag		1.40	1.40
Tomatoes, Fresh Each	Each		6.00	6.00
Non-Perishable				
AuGratin Potatoes, Mix, Pre Made, 2.4 Lb	Bag			2.50
Beans, Lima #10 Can	Each			2.00
Breadcrumbs, 15 Ounce	Each		6.00	
Cereal, Assorted Dry Each	Each	75.00		
Cooking Spray, Pam, Non Stick, 14 Oz	Can		0.01	
Cookies, Oatmeal 14 Oz, Box	Each			11.11
Corn, Whole Kernel #10 can	Each			2.00
Drink Mix, Grape 2gal Bag	Each		4.00	
Drink Mix, Iced Tea, Liquid	Each			1.00
Mix, Gravy, Chicken, 1 Lb	Bag		1.56	
Mix, Pancake 2 Lb	Each	6.00		
Pot, White, Sli, Dehy 5lb	Each	1.60		
Syrup, Maple Cups-Each	Each	100.00		
Vegetables, Mixed #10 Can	Each		4.00	

A-Ration Menu Day 14					
Breakfast		Lunch		Dinner	
Grilled Ham Slices	L-69-1	Grilled Cheeseburgers	N-46-1	Baked Ham	L-69
Scrambled Eggs	SOP-35	Grilled Hamburgers	N-46	Macaroni & Cheese	F-1
Hash Brown Potatoes	Q-54	Grilled Frankfurters	N-30-4	Butter Beans	Q-G-1
French Toast	D-22	Baked Beans	Q-2	Cole Slaw	SOP-11
Syrup	SOP-23	Potato Salad	SOP-10	Assorted Breads	SOP-1
Margarine	SOP-20	Cole Slaw	SOP-11	Margarine	SOP-20
Assorted Dry Cereal	SOP-7	Sugar Cookies	SOP-16	Chocolate Brownies	SOP-15
Fresh Oranges	SOP-5	Fruit Punch	SOP-29	Unsweet Ice Tea	SOP-29
Grape Juice	SOP-28	* Hot Tea	SOP-32	* Hot Tea	SOP-32
* Hot Tea	SOP-32	* Coffee	C-5 SOP-30	* Coffee	C-5 SOP-30
* Coffee	C-5 SOP-30	Milk	SOP-25	Milk	SOP-25
Milk	SOP-25				

*** Items Marked With A Asterisk (*) Must Be Ordered As A Condiment**

Issue Chart Per 100 Personnel					
Description	Issue	Breakfast	Lunch	Dinner	
Perishable					
Beef Patties 4 oz, 3lb Each	Each		8.40		
Bread, Rye Sliced Loaf	Each				2.00
Bread, Wheat Sliced Loaf	Each				2.00
Bread, White Sliced Loaf	Each				3.00
Bread, Texas Toast, Loaf	Each	11.00			
Brownie, Chocolate, Pre Made, Tray	Each				2.00
Buns, Hamburger Dozen	Each		8.40		
Buns, Hot Dog Dozen	Each		8.36		
Cheese, Amer Sliced 1 Lb	Each		6.00		
Coleslaw Pre-Made 9.5 Lb	Each		2.10		
Eggs, Frzn B I B 5 Lb	Each	7.50			
Frankfurters, 8 ct Pkg	Each		12.50		
Ham, Buffet 9 lb	Each	2.78			4.18
Juice, Grape Con. Frz 32 Oz	Each	3.13			
Lettuce, Fresh Heads Each	Each		6.00		
Margarine, Cups 45 Ct	Each	2.00			2.00
Margarine, Quarters Lb	Each				2.00
Milk, Chocolate 2% 1/2pt	Each		25.00		25.00
Milk, White 2% 1/2 Pint	Each	100.00	50.00		50.00
Oranges, Fresh	Each	100.00			
Onions, Fresh Yel Jumbo Ea	Each		10.00		
Salad, Pot. Pre-Made 10lb	Each		2.00		
Tomatoes, Fresh Each	Each		9.00		
Non-Perishable					
Beans, Baked #10 Can	Each		4.00		
Beans, Butter #10 Can	Each				4.00
Breadcrumbs, 15 Ounce	Each				2.14
Cereal, Assorted Dry Each	Each	75.00			
Cheese sauce, #10 Can	Each				2.00
Cookies, Sugar 14 Ounce, Box	Each		11.11		
Drink Mix, Fruit Punch (2 Gal)	Each		4.00		
Drink Mix, Iced Tea, Liquid	Each				1.00
Macaroni, Elbow 1 Lb	Each				8.00
Pot, White, Sli, Dehy 5lb	Each	1.60			
Syrup, Maple Cups-Each	Each	100.00			

A-Ration Menu Army Birthday Holiday Picnic Meal			
Lunch			
	Grilled Bratwurst	SOP-36	
	BBQ Pork Sandwich	SOP-36	
	Baked Beans	Q-2	
	Cole Slaw	SOP-11	
	Potato Salad	SOP-10	
	Assorted Fresh Fruit	SOP-5	
	Assorted Potato Chips	SOP-23	
	Chocolate Chip Cookies	SOP-16	
	Assorted Soda	SOP-31	
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment			

Issue Chart Per 100 Personnel				
Description	Issue		Lunch	
Perishable				
Bratwurst, 4 Oz	Each		100.00	
BBQ Pork, W/BBQ Sauce, Pre Made, 5 Lb	CNT		5.00	
Cole Slaw, Pre Made, 9.5 Lb	CNT		1.00	
Fruit, Fresh, Assorted	Each		100.00	
Potato Salad, Pre Made, 10 Lb	CNT		1.00	
Non-Perishable				
Beans, Baked, # 10 Cn	Can		4.00	
Buns, Hamburger, Dz	Pack		8.33	
Oreo Cookies, Ind Packs	Pack		100.00	
Chips, Potato, Assorted Ind Packs	Each		100.00	
Hot Dog Rolls, Dz	Pack		8.33	
Soda, Assorted, Can, Ind	Each		100.00	
Sauce, Hot	Bott		2.00	

-Ration Menu Christmas Holiday Meal			
Baked Ham W/	L-69	Margarine	SOP-20
Raisin Sauce	O-9-1	Assorted Pies	SOP-17
Roast Turkey	L-162	Garden Salad	M-19
Shrimp Cocktail	B-4	*Assorted Salad Dressings	SOP-23
Cocktail Sauce	O-11	Mixed Nuts	SOP-41
Savory Bread Dressing	SOP-36	Assorted Fresh Fruit	SOP-5
Mashed Potatoes	Q-57	* Coffee	C-5/SOP-30
Natural Pan Gravy	O-18	Assorted Candy	SOP-39
Candied Sweet Potatoes	Q-67	Unsweet Iced Tea	SOP-29
Green Beans W/ Mushrooms	Q-7-2	Chilled Fruit Punch	SOP 29
Cranberry Sauce	SOP-21	Milk	SOP-25
Heat N Serve Rolls	SOP-3		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment			

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Apples, Fresh 100ct Each	Each		30.00	
Bread, Roll Packaged 12ct	Each		16.80	
Celery, Fresh Stalk	Each		4.00	
Grapes, Fresh 9lb	Each		0.25	
Ham, Buffet 9 lb	Each		2.10	
Lemons, Fresh, Each	Each		6.00	
Margarine, Cups 45 Ct	Each		5.00	
Margarine, Quarters Lb	Each		4.00	
Milk, Chocolate 2% 1/2pt	Each		25.00	
Milk, White 2% 1/2 Pint	Each		50.00	
Pears, Fresh 120ct Each	Each		30.00	
Pie, Apple Rts 38oz Each	Each		6.00	
Pie, Cherry Rts 38oz Each	Each		4.00	
Pie, Pumpkin Rts 44oz	Each		4.00	
Salad, Mix 5lb Each	Each		1.40	
Shrimp P&D Rw 31/40 2.5#	Each		4.80	
Tangerines, Fresh Each	Each		16.00	
Tomatoes, Fresh Each	Each		6.00	
Topping, Whipped 14 Ounce	Each		8.00	
Turkey, Roast Raw 10lb Ave	Each		2.50	
Non-Perishable				
Beans, Green # 10 Can	Each		4.00	
Candy, Assorted 4 Lb	Each		2.00	
Cornstarch, 1 Lb	Each		2.00	
Cranberry Sauce, 16 Ounce	Each		8.00	
Drink Mix, Fruit Punch (2 Gal)	Each		4.00	
Drink Mix, Iced Tea, Liquid	Each		1.00	
Flour, Gen Purpose 5 Lb	Each		0.20	
Mushrooms, Sliced 16 Oz	Each		2.00	
Nuts, Mixed Shell 2.375 Lb, Can	Each		3.00	
Pot, Inst Mash #10 Can	Each		1.00	
Raisins, Box 15 Oz	Each		2.14	
Sauce, Cocktail, # 10 Can	Can		1.29	
Stuffing Mix, 24 Oz	Each		5.18	
Sugar, Brown 2 Lb	Each		2.00	
Yams, Cut #10 Can	Each		2.50	

Rapid Prep Menu Day 01				
Breakfast		Lunch	Dinner	
Oven Fried Bacon	SOP-36		Lasagna	SOP-36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit	Green Beans	Q-G-1
Hot Hominy Grits	SOP-8	Or	Tossed Vegetable Salad	SOP-9
Toast	SOP-4	MOR Meal Kits	* Asst Salad Dressing	SOP-23
Margarine	SOP-20	Or	Assorted Breads	SOP-1
Assorted Dry Cereal	SOP-7	Heater Meal Kits	Margarine	SOP-20
Chilled Orange Juice	SOP-28	Or	Chocolate Chip Cookies	SOP-16
* Hot Tea	SOP-32	Frozen Meal Kits	Chilled Orange Drink	SOP-29
* Jelly	SOP-23	Or	* Hot Tea	SOP-32
* Hot Cocoa	SOP-33	TOTM	* Coffee	C-5 SOP-30
* Coffee	C-5 SOP-30	Or	Milk	SOP-25
Milk	SOP-25	MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bacon, Frz Pr-Cooked 150ct	Each	1.33		
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entree, Lasagna 6 Lb	Each			8.32
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00		2.00
Margarine, Quarters, 1 Lb	Each			1.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Beans, Green #10 Can	Each			4.00
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Choc Chip 14 Oz	Each			11.11
Drink Mix Orange (2 Gal)	Each			4.00
Grits, Quick 2.5 Lb	Each	4.00		

Rapid Prep Menu Day 02				
Breakfast		Lunch	Dinner	
Sausage Links	SOP-36		Turkey Tetrizzini	SOP -37
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit	Mixed Vegetables	Q-G-1
Hash Brown Potato	SOP-36	Or	Tossed Vegetable Salad	SOP-9
Assorted Dry Cereal	SOP-7	MOR Meal Kits	* Asst Salad Dressing	SOP-23
Toast	SOP-4	Or	Cranberry Sauce	SOP-21
Margarine	SOP-20	Heater Meal Kits	Heat N Serve Rolls	SOP-3
Chilled Orange Juice	SOP-28	Or	Margarine	SOP-20
* Jelly	SOP-23	Frozen Meal Kits	Chocolate Brownies	SOP-16
* Hot Tea	SOP-33	Or	Chilled Lemonade	SOP-29
* Coffee	C-5 SOP-31	TOTM	* Coffee	C-5 SOP-30
Milk	SOP-26	Or	Milk	SOP-25
		MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bread, Roll Packaged 12ct	Each			16.80
Bread, White Sliced Loaf	Each	7.00		
Brownies, Chocolate, Pre Made, Tray	Each			2.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entree, Turk Tetr 4.75 Lb	Each			8.33
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each			1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pork Saus Pr-Ck Link 10lb	Each	1.26		
Pot, Hash Brown Pty 20ct	Each	5.00		
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cranberry Sauce, 16 Ounce	Each			8.00
Drink Mix, Lemonade (2 Gal)	Each			4.00
Vegetables, Mixed #10 Can	Each			4.00

Rapid Prep Menu Day 03				
Breakfast		Lunch		Dinner
Cream Beef	SOP -36		Beef Stroganoff	SOP- 36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit		Au Gratin Potatoes
Biscuits	SOP-3	Or		Succotash
Pancakes	SOP-36	MOR Meal Kits		Cole Slaw
Syrup	SOP-23	Or		Assorted Breads
Assorted Dry Cereal	SOP-7	Heater Meal Kits		Margarine
Chilled Orange Juice	SOP-28	Or		Oatmeal Cookies
Margarine	SOP-20	Frozen Meal Kits		Unsweet Iced Tea
* Hot Tea	SOP-32	Or		* Coffee
* Hot Cocoa	SOP-33	TOTM		Milk
* Coffee	C-5 SOP-30	Or		
Milk	SOP-25	MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Biscuits, Pre-Made, 1 Oz	Each	200		
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each			3.00
Bread, Rye, Sliced, Loaf	Each			2.00
Coleslaw Pre-Made 9.5 Lb	Each			2.10
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Cream Ch Bf 4.5 Lb	Each	8.33		
Entre, Beef Strog 4.375 Lb	Each			8.33
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each			1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Chocolate, 2%, ½ Pint	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pancakes, Pre-Cooked 12ct	Each	16.68		
Potatoes, Au Gratin 76oz, Heat-N-Serve	Each			6.50
Non-Perishable				
Beans, Lima #10 Can	Each			2.00
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Oatmeal 14 Oz	Each			11.11
Corn, Whole Kernel #10 can	Each			2.00
Drink Mix, Iced Tea, Liquid	Each			1.00
Syrup, Maple Cups-Each	Each	100.00		

Rapid Prep Menu Day 04					
Breakfast		Lunch		Dinner	
Grilled Ham Slices	L-69-1			Green Pepper Steak	SOP- 36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit		Steamed Rice	SOP-36
Hash Brown Potato Patty	SOP-36	Or		Buttered Corn	Q-G-1
French Toast Sticks	SOP-36	MOR Meal Kits		Tossed Vegetable Salad	SOP-9
Syrup	SOP-23	Or		* Asst Salad Dressing	SOP-23
Assorted Dry Cereal	SOP-7	Heater Meal Kits		Heat-N-Serve Rolls	SOP-3
Margarine	SOP-20	Or		Margarine	SOP 20
Chilled Orange Juice	SOP-28	Frozen Meal Kits		Chocolate Brownies	SOP-15
* Hot Tea	SOP-32	Or		* Hot Tea	SOP-32
* Coffee	C-5 SOP-30	TOTM		Unsweet Iced Tea	SOP-29
Milk	SOP-25	Or		* Coffee	C-5 SOP-30
		MRE		Milk	SOP-25
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment					

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bread, Roll Packaged 12ct	Each			16.80
Brownies, Chocolate, Pre Made, Tray	Each			2.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Grn Pep Stk 72 Oz, Pre Made	Each			8.33
French Toast 2 Lb Bag (34 Ct)	Each	11.75		
Ham, Buffet 9 lb	Each	2.25		
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each			1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pot, Hash Brown Pty 20ct	Each	5.00		
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Corn, Whole Kernel #10 can	Each			4.00
Drink Mix, Iced Tea, Liquid	Each			1.00
Rice, Parboiled 24 Oz	Each			6.00
Syrup, Maple Cups-Each	Each	100.00		

Rapid Prep Menu Day 05				
Breakfast		Lunch		Dinner
Sausage Links	SOP- 36		Chicken And Dumplings	SOP -36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit		Mashed Potatoes SOP-36
Hot Hominy Grits	SOP-8	Or		Mix Peas & Carrots Q-G-3
Assorted Dry Cereal	SOP-7	MOR Meal Kits		Tossed Vegetable Salad SOP-9
Toast	SOP-4	Or		* Asst Salad Dressing SOP-23
Margarine	SOP-20	Heater Meal Kits		Assorted Breads SOP-1
* Jelly	SOP-23	Or		Margarine SOP-20
Chilled Orange Juice	SOP-28	Frozen Meal Kits		Chocolate Chip Cookies SOP-16
* Hot Tea	SOP-32	Or		Chilled Lemonade SOP-29
* Hot Cocoa	SOP-33	TOTM		* Hot Tea SOP-32
* Coffee	C-5 SOP-30	Or		* Coffee C-5 SOP-30
Milk	SOP-25	MRE		Milk SOP-25
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Chix & Dumpl 95 Oz, Pre Made	Each			8.33
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00		2.00
Margarine, Quarters Lb	Each	1.00		1.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pork Saus Pr-Ck Link 10lb	Each	1.26		
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Choc Chip 14 Oz	Each			11.11
Drink Mix, Lemonade (2 Gal)	Each			4.00
Grits, Quick 2.5 Lb	Each	2.00		
Peas & Carrots Mixed #10	Each			4.00
Pot, Inst Mash #10 Can	Each			1.00

Rapid Prep Menu Day 06				
Breakfast		Lunch		Dinner
Oven Fried Bacon	SOP -36		Macaroni & Beef W/Sauce	SOP -36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit	Green Beans	Q-G-1
Hash Brown Potatoes	SOP-36	Or	Tossed Vegetable Salad	SOP-9
Fresh Apples	SOP-5	MOR Meal Kits	* Asst Salad Dressing	SOP-23
Assorted Dry Cereal	SOP-7	Or	Garlic Bread	SOP-36
Toast	SOP-4	Heater Meal Kits	Margarine	SOP-20
Margarine	SOP-20	Or	Oatmeal Cookies	SOP-16
Chilled Orange Juice	SOP-28	Frozen Meal Kits	Chilled Orange Drink	SOP-29
* Jelly	SOP-23	Or	* Hot Tea	SOP-32
* Hot Tea	SOP-32	TOTM	* Coffee	C-5 SOP-30
* Hot Cocoa	SOP-33	Or	Milk	SOP-25
* Coffee	C-5 SOP-30	MRE		
Milk	SOP-25			
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Apples, Fresh 100ct Each	Each	75.00		
Bacon, Frz Pr-Cooked 150ct	Each	1.33		
Bread, Garlic Loaf	Each			7.00
Bread, White Sliced Loaf	Each	7.00		
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Mac & Bf 76 Oz, Pre Made	Each			8.33
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00		2.00
Margarine, Quarters Lb	Each			1.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pot, Hash Brown Pty 20ct	Each	5.00		
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Beans, Green #10 Can	Each			4.00
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Oatmeal 14 Oz	Each			11.11
Drink Mix Orange (2 Gal)	Each			4.00

Rapid Prep Menu Day 07					
Breakfast		Lunch		Dinner	
Sausage Links	SOP- 36			Green Pepper Steak	SOP- 36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit		Steamed Rice	SOP-36
Hash Brown Potatoes	SOP-36	Or		Buttered Corn	Q-G-1
Assorted Dry Cereal	SOP-7	MOR Meal Kits		Tossed Vegetable Salad	SOP-9
Toast	SOP-4	Or		* Asst Salad Dressing	SOP-23
Margarine	SOP-20	Heater Meal Kits		Heat-N-Serve Rolls	SOP-3
* Jelly	SOP-23	Or		Margarine	SOP 20
Chilled Orange Juice	SOP-28	Frozen Meal Kits		Chocolate Brownies	SOP-16
* Hot Tea	SOP-32	Or		* Hot Tea	SOP-33
* Hot Cocoa	SOP-33	TOTM		Unsweet Iced Tea	SOP-29
* Coffee	C-5 SOP-30	Or		* Coffee	C-5 SOP-30
Milk	SOP-25	MRE		Milk	SOP-25
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment					

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bread, Roll Packaged 12ct	Each			16.80
Bread, White Sliced Loaf	Each	7.00		
Brownies, Chocolate, Pre Made, Tray	Each			2.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Grn Pep Stk 72 Oz	Each			8.33
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each			1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pork Saus Pr-Ck Link 10lb	Each	1.26		
Pot, Hash Brown Pty 20ct	Each	5.00		
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Corn, Whole Kernel #10 can	Each			4.00
Drink Mix, Iced Tea. Liquid	Each			1.00
Rice, Parboiled 24 Oz	Each			6.00

Rapid Prep Menu Day 08				
Breakfast		Lunch		Dinner
Cream Beef	Sop -36		Beef Stroganoff W/ Noodles	Sop -36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit	Au Gratin Potatoes	SOP-36
Biscuits	SOP-3	Or	Succotash	Q-G-1
Pancakes	SOP-36	MOR Meal Kits	Cole Slaw	SOP-11
Syrup	SOP-23	Or	Assorted Breads	SOP-1
Fresh Bananas	SOP-5	Heater Meal Kits	Margarine	SOP-20
Assorted Dry Cereal	SOP-7	Or	Oatmeal Cookies	SOP-16
Margarine	SOP-20	Frozen Meal Kits	Unsweet Iced Tea	SOP-29
Chilled Orange Juice	SOP-28	Or	* Coffee	C-5 SOP-30
* Hot Tea	SOP-32	TOTM	Milk	SOP-25
* Coffee	C-5 SOP-30	Or		
Milk	SOP-25	MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bananas, Fresh Each	Each	75.00		
Biscuits, Pre-Made 1 Oz	Each	200.00		
Bread, Wheat Sliced Loaf	Each			2.00
Bread, Rye, Sliced, Loaf	Each			2.00
Bread, White Sliced Loaf	Each			3.00
Coleslaw Pre-Made 9.5 Lb	Each			2.10
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entree, Cream Ch Bf 4.5 Lb, Pre Made	Each	8.33		
Entree, Beef Strog 4.375 Lb, Pre Made	Each			8.33
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each			1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Choc 2%, ½ Pint	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pancakes, Pre-Cooked 12ct	Each	16.66		
Potatoes, Au Gratin 76oz, Heat-N-Serve	Each			6.00
Non-Perishable				
Beans, Lima #10 Can	Each			2.00
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Oatmeal 14 Oz	Each			11.11
Corn, Whole Kernel #10 can	Each			2.00
Drink Mix, Iced Tea, Liquid	Each			1.00
Syrup, Maple Cups-Each	Each	100.00		

Rapid Prep Menu Day 09				
Breakfast		Lunch		Dinner
Grilled Ham Slices	L-69-1			Chili Con Carne
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit		Green Peas
Hash Brown Potatoes	SOP-36	Or		Steamed Rice
French Toast Sticks	SOP-36	MOR Meal Kits		Tossed Vegetable Salad
Syrup	SOP-23	Or		* Asst Salad Dressing
Assorted Dry Cereal	SOP-7	Heater Meal Kits		Cornbread Muffins
Margarine	SOP-20	Or		Sugar Cookies
Chilled Orange Juice	SOP-28	Frozen Meal Kits		Chilled Fruit Punch
* Hot Tea	SOP-32	Or		* Hot Tea
* Coffee	C-5 SOP-30	TOTM		* Coffee
Milk	SOP-25	Or		Milk
		MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Chi Con Carne 4 Lb, Mix	Each			9.38
French Toast 2 Lb (34 Ct)	Each	11.75		
Ham, Buffet 9 lb	Each	2.25		
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each			1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Muffin, Cornbread, Each, Pre Made	Each			200
Pot, Hash Brown Pty 20ct	Each	5.00		
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Sugar 14 Ounce	Each			11.11
Drink Mix, Fruit Punch bag	Each			4.00
Peas, Green #10 Can	Each			4.00
Rice, Parboiled 24 Oz	Each			6.00
Syrup, Maple Cups-Each	Each	100.00		

Rapid Prep Menu Day 10				
Breakfast		Lunch		Dinner
Sausage Links	SOP- 36			BBQ Pork Sandwich SOP- 36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit		Scalloped Potatoes SOP-36
Hot Hominy Grits	SOP-8	Or		Buttered Corn Q-G-1
Assorted Dry Cereal	SOP-7	MOR Meal Kits		Cole Slaw SOP-11
Toast	SOP-4	Or		Assorted Breads SOP-1
Margarine	SOP-20	Heater Meal Kits		Margarine SOP-20
* Jelly	SOP-23	Or		Chocolate Chip Cookies SOP-16
Chilled Orange Juice	SOP-28	Frozen Meal Kits		Chilled Grape Drink SOP-29
* Hot Tea	SOP-32	Or		* Hot Tea SOP-32
* Hot Cocoa	SOP-33	TOTM		* Coffee C-5 SOP-30
* Coffee	C-5 SOP-30	Or		Milk SOP-25
Milk	SOP-25	MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Buns, Hamburger, Dz	Pack			16.66
Bread, White Sliced Loaf	Each	7.00		
Coleslaw Pre-Made 9.5 Lb	Each			2.10
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entree, Bbq Pork 5lb, Pre Made	Each			5.00
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00		2.00
Margarine, Quarters Lb	Each	1.00		1.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pork Saus Pr-Ck Link 10 lb	Each	1.26		
Potatoes, Scalloped 72oz, Pre Made	Each			6.50
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Chocolate Chip, 14 Ounce	Each			11.11
Corn, Whole Kernel #10 can	Each			4.00
Drink Mix, Grape 2gal Bag	Each			4.00
Grits, Quick 2.5 Lb	Each	2.00		

Rapid Prep Menu Day 11				
Breakfast		Lunch		Dinner
Oven Fried Bacon	SOP-36			Lasagna
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit		Green Beans
Hot Hominy Grits	E-2	Or		Tossed Vegetable Salad
Assorted Dry Cereal	SOP-7	MOR Meal Kits		* Asst Salad Dressing
Toast	SOP-4	Or		Assorted Breads
Margarine	SOP-20	Heater Meal Kits		Margarine
Chilled Orange Juice	SOP-28	Or		Sugar Cookies
* Hot Tea	SOP-32	Frozen Meal Kits		Chilled Orange Drink
* Jelly	SOP-23	Or		* Hot Tea
* Coffee	C-5 SOP-30	TOTM		* Coffee
Milk	SOP-25	Or		Milk
		MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bacon, Frz Pr-Cooked 150ct	Each	1.33		
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Lasagna 6 Lb, Heat-N-Serve	Each			8.32
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each			1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Beans, Green #10 Can	Each			4.00
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Sugar, 14 Oz	Each			11.11
Drink Mix Orange (2 Gal)	Each			4.00
Grits, Quick 2.5 Lb	Each	2.00		

Rapid Prep Menu Day 12				
Breakfast		Lunch		Dinner
Sausage Links	SOP-36			Turkey Tetrazzini
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit		Mixed Vegetables
Hash Brown Potatoes	SOP-36	Or		Tossed Vegetable Salad
Assorted Dry Cereal	SOP-7	MOR Meal Kits		* Asst Salad Dressing
Toast	SOP-4	Or		Cranberry Sauce
Margarine	SOP-20	Heater Meal Kits		Heat-N-Serve Rolls
* Jelly	SOP-23	Or		Margarine
Chilled Orange Juice	SOP-28	Frozen Meal Kits		Chocolate Brownies
* Hot Tea	SOP-32	Or		Chilled Lemonade
* Hot Cocoa	SOP-33	TOTM		* Coffee
* Coffee	C-5 SOP-30	Or		Milk
Milk	SOP-25	MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bread, Roll Packaged 12ct	Each			16.80
Bread, White Sliced Loaf	Each	7.00		
Brownies, Chocolate, Pre Made, Tray	Each			2.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Turk Tetr 4.75 Lb, Pre Made	Each			8.33
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each			1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pork Saus Pr-Ck Link 10lb	Each	1.26		
Potato, Hash Brown Patty 20ct	Each	5.00		
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cranberry Sauce, 16 Ounce	Each			8.00
Drink Mix, Lemonade (2 Gal)	Each			4.00
Vegetables, Mixed #10 Can	Each			4.00

Rapid Prep Menu Day 13				
Breakfast		Lunch		Dinner
Sausage Links	SOP-36		Chicken And Dumplings	SOP -36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit	Mashed Potatoes	Q-57
Pancakes	SOP-36	Or	Mix Peas & Carrots	Q-G-1
Syrup	SOP-23	MOR Meal Kits	Tossed Vegetable Salad	SOP-9
Fresh Bananas	SOP-5	Or	* Asst Salad Dressing	SOP-23
Assorted Dry Cereal	SOP-7	Heater Meal Kits	Assorted Breads	SOP-1
Toast	SOP-4	Or	Margarine	SOP-20
Margarine	SOP-20	Frozen Meal Kits	Chocolate Chip Cookies	SOP-16
* Jelly	SOP-23	Or	Chilled Lemonade	SOP-29
Chilled Orange Juice	SOP-28	TOTM	* Hot Tea	SOP-32
* Hot Tea	SOP-32	Or	* Coffee	C-5 SOP-30
* Hot Cocoa	SOP-33	MRE	Milk	SOP-25
* Coffee	C-5 SOP-30			
Milk	SOP-25			
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bananas, Fresh Each	Each	75.00		
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each	7.00		3.00
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entre, Chix & Dumpl 95 Oz	Each			8.33
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Quarters, 1 Lb	Each	1.00		1.00
Margarine, Cups 45 Ct	Each	2.00		2.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pancakes, Pre-Cooked 12ct	Each	16.66		
Pork Saus Pr-Ck Link 10lb	Each	1.26		
Salad, Mix 5lb Each	Each			1.40
Tomatoes, Fresh Each	Each			6.00
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Choc Chip 14 Oz	Each			11.11
Drink Mix, Lemonade (2 Gal)	Each			4.00
Peas & Carrots Mixed #10	Each			4.00
Pot, Inst Mash #10 Can	Each			1.00
Syrup, Maple Cups-Each	Each	100.00		

Rapid Prep Menu Day 14				
Breakfast		Lunch	Dinner	
Grilled Ham Slices	L-69-1		Barbecued Pork W/Sauce	SOP-36
Scrambled Eggs	SOP-35	Shelf Stable Meal Kit	Au Gratin Potatoes	SOP-36
Hash Brown Potatoes	SOP-36	Or	Buttered Corn	Q-G-1
French Toast Sticks	SOP-37	MOR Meal Kits	Cole Slaw	SOP-11
Assorted Dry Cereal	SOP-7	Or	Assorted Breads	SOP-1
Syrup	SOP-23	Heater Meal Kits	Margarine	SOP-20
Margarine	SOP-20	Or	Sugar Cookies	SOP-16
Chilled Orange Juice	SOP-28	Frozen Meal Kits	Chilled Grape Drink	SOP-29
* Hot Tea	SOP-32	Or	* Hot Tea	SOP-32
* Coffee	C-5 SOP-30	TOTM	* Coffee	C-5 SOP-30
Milk	SOP-25	Or	Milk	SOP-25
		MRE		
* Items Marked With A Asterisk (*) Must Be Ordered As A Condiment				

Issue Chart Per 100 Personnel				
Description	Issue	Breakfast	Lunch	Dinner
Perishable				
Bread, Rye Sliced Loaf	Each			2.00
Bread, Wheat Sliced Loaf	Each			2.00
Bread, White Sliced Loaf	Each			3.00
Coleslaw Pre-Made 9.5 Lb	Each			2.10
Eggs, Frzn B I B 5 Lb	Each	7.50		
Entree, Bbq Pork 5lb	Each			5.00
French Toast 2 Lb (34 Ct)	Each	11.75		
Ham, Buffet 9 lb	Each	2.25		
Juice Orange Froz Con 32oz	Each	3.13		
Margarine, Cups 45 Ct	Each	2.00		2.00
Margarine, Quarters, 1 Lb	Each			1.00
Milk, Chocolate 2% 1/2pt	Each			25.00
Milk, White 2% 1/2 Pint	Each	100.00		50.00
Pot, Hash Brown Pty 20ct	Each	5.00		
Potatoes, Au Gratin 76oz, Pre Made	Each			6.50
Non-Perishable				
Cereal, Assorted Dry Each	Each	75.00		
Cookies, Sugar 14 Ounce	Each			11.11
Corn, Whole Kernel #10 can	Each			4.00
Drink Mix, Grape 2gal Bag	Each			4.00
Syrup, Maple Cups-Each	Each	100.00		

**Valley Foods Shelf Stable Meal Kits
(These Meals Do Not Require Refrigeration)**



* These meals will be issued as a Variety Pack

Code	Description
Breakfast SSB6	Honey Nut Cheerios, UHT Milk, Peach Bowl, Granola Bar, Apple Juice, Pop Tart, Mint, Cutlery And Towelette
Breakfast SSB7	Rice Krispies, UHT Milk, Granola Bar, Red Hot Sausage, Mixed Fruit, V-8 Juice, Sugar, Mint, Cutlery And Towelette
Lunch/ Dinner SS51	Seafood Salad (2), Ritz Bits, Strawberry Applesauce, Oreo Cookies, Spring Water, Hot Sauce Packet, Mint, Cutlery And Towelette
Lunch/ Dinner SS52	Tuna Salad, Kippered Chicken, Chex Mix, Peach Bowl, Lorna Doones, White Grape Raspberry Drink, Hot Sauce Packet, Mint, Cutlery And Towelette
Lunch/Dinner SS54	Ham Salad, Beef Sticks, Pringles, Chocolate Chip Cookies, Mixed Fruit Bowl, Apple Cranberry Drink, Hot Sauce Packet , Mint, Cutlery And Towelette
Lunch/ Dinner Ss55	BBQ Chicken W/Crackers, Summer Sausage Chub, Rits Bits, Mixed Fruit Bowl, Lorna Doone Cookies, Spring Water, Hot Sauce Packet, Mint, Cutlery And Towelette
Lunch/Dinner SS57	Chicken Salad, Beef Sticks, Mixed Fruit Bowl, Granola Bar, Sour Cream Pringles, Spring Water, Cutlery And Towelette.

Valley Foods Frozen Meal Kits
(These Meals Require Refrigeration And Must Be Properly Thawed Prior To Use)



* These meals will be issued as a Variety Pack

Code	Description
Lunch/Dinner FK01	Ham & Cheese Sub , Potato Chips, Fruit Cup, Cookies, Fruit Punch, Asst Condiments, Cutlery Kit
Lunch/Dinner FK02	Turkey And Swiss Cheese Sub , Potato Chips, Fruit Cup, Cookies, Fruit Punch, Asst Condiments, Cutlery Kit
Lunch/Dinner FK03	Italian Sub , Potato Chips, Fruit Cup, Cookies, Fruit Punch, Asst Condiments, Cutlery Kit
Lunch/Dinner FK04	Turkey, Ham And Swiss Sub , Potato Chips, Fruit Cup, Cookies, Fruit Punch, Asst Condiments, Cutlery Kit
Lunch/Dinner FK06	Ham And Swiss Sub , Potato Chips, Fruit Cup, Cookies, Fruit Punch, Asst Condiments, Cutlery Kit

Heater Meals Plus
(These Meals Do Not Require Refrigeration)



* These meals will be issued as a Variety Pack

Code	Description
Lunch/Dinner HM10	Beef/Mashed Potatoes and Mushroom Gravy, Apple Sauce, Mixed Nuts, Bread Sticks, Cookies, Raisins, Drink
Lunch/Dinner HM21	Vegetarian Lasagna, Apple Sauce, Pudding, Bread Sticks, Raisins, Cookies, Drink
Lunch/Dinner HM30	Chicken & Noodles with Gravy, Apple Sauce, Pudding, Bread Sticks, Cookies, Raisins, Drink
Lunch/Dinner HM40	BBQ Beef & Diced Potatoes, Apple Sauce, Mixed Nuts, Bread Sticks, Cookies, Raisins, Drink
Lunch/Dinner HM50	Green Pepper Steak With Rice, Apple Sauce, Pudding, Bread Sticks, Cookies, Raisins, Drink
Lunch/Dinner HM28	South West Style Chicken With Rice & Beans, Apple Sauce, Bread Sticks, Raisins, Cookies, Peanut Butter, Drink

Condiments/Spices

Condiments/Spices Are Not Automatically Issued and **Must Be Requested As Needed**

A Detailed List Of All Authorized Condiments/Spices Is Located On The G-Drive, G-4 Folder, Food Service Folder. To Order Condiments/Spices, Print Off A Copy Of The Condiment Page, Make Necessary Deletions And Submit With Your Subsistence Request Packet

FOS Must Utilize
DA Form 3234 (Inventory Record)
To Make Necessary Deletions When Requesting Condiments/Spices To Ensure Limited Excess Is On Hand

Contact The USPFO Subsistence Commodities Manager For Additional Assistance, If Needed