



Virginia Army National Guard Food Service Menu

For IDT & AT

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Approved for use by VaARNG

CW5 Ron Saylor
State Food Advisor

08/04/08



Allow me a moment of your time to introduce you to Valley Foods, Inc. We are a family owned business out of Youngstown, Ohio. We have been an Ohio Corporation for over 30 years. In that time our business focus has been geared toward the manufacturing and delivery of foods to institutions such as schools and Senior meal services.

In 1995, we began a pilot program with 13 or so units of the Ohio National Guard. That program was so successful that it was expanded to the entire State. In August of 1998, we began serving the units that train at Fort Indiantown Gap for the Pennsylvania Army National Guard and some Army Reserve units that are located close to Fort Indiantown Gap. In January of 1999, we began delivery of rations to all the units at home station throughout Pennsylvania for the Army National Guard. More recently, we have been fortunate to obtain the contract to serve the units of the Virginia Army National Guard and others at Fort Pickett and throughout the State.

We look forward to serving you. You will find out that we pride ourselves on customer service. Our people are trained to serve you and hence the soldiers with the finest foods, delivered or issued with speed and accuracy. Our objective is to exceed your expectations. If we can assist you in anyway, please feel free to call our General Manager(s), Christa Gholson or Loran Cecil.

The following is a booklet of the revised Food Service Menu for IDT & AT with issue factors specifically designed for the VaARNG. This booklet is a guideline as to what will be issued with each meal ordered.

CONDIMENT LIST

They must be requested as a condiment. Note that all items on the menu that are not automatically issued are marked with an asterisk.

RAPIDLY PREPARED MEALS

These meals are options to be utilized when staff or facilities are not available to produce an A-Ration meal. They can be found under the “special meals” section of the booklet.

FRESH AND SHELF STABLE MEAL KITS

The success and acceptance of the fresh meal kits have led us to recognize a need for a shelf stable meal kit. We have added these to the list of items available to order. These can be used whenever fresh meal kits are desired and there is not adequate refrigeration. These meals have up to a six month shelf life. Heater Meals are also still available.

We are committed to serve you. However, we are not authorized to provide services beyond the scope of our commitment to the VaARNG. Your approving authority must process all ration and/or special requests. As we have in the past, we will continue to work with the menu board and others, to further enhance our services. Any input from you will be appreciated.

We look forward to the challenge and we thank you for giving us the opportunity to serve those who serve for us.

Sincerely,
Jim Stizza
Christa Gholson
Jill Quinn
Valley Foods. Inc.

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A-RATION MENU DAY 01					
BREAKFAST		LUNCH		DINNER	
OVEN FRIED BACON	L-2	BAKED FISH PORTIONS	L-124	CREOLE MACARONI	L-64
SCRAMBLED EGGS	F-10	Au GRATIN POTATOES	Q-51-1	GREEN BEANS	Q-G-1
TOAST	SOP-4	HERBED GREEN BEANS	Q-82	TOSSED VEG SALAD	SOP-9
HOT HOMINY GRITS	E-2 SOP-8	COLESLAW PRE-MADE	SOP-11	*ASST SALAD DRSG	SOP-24
MARGARINE	SOP-21	CORN BREAD	D-15	ASSORTED BREADS	SOP-1
ASST. DRY CEREAL	SOP-7	ASST FRESH FRUIT	SOP-5	MARGARINE	SOP-21
* HOT TEA	SOP-33	LEMON WEDGES	SOP-46	CHOCOLATE CHIP COOKIES	H-2 SOP-17
* JELLY	SOP-24	CHILLED LEMONADE	SOP-30	ORANGE DRINK	SOP-30
ORANGE JUICE	SOP-29	MARGARINE	SOP-21	* HOT TEA	SOP-33
* HOT COCOA	SOP-34	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
COFFEE	C-5 SOP-31	MILK	SOP-26	MILK	SOP-26
MILK	SOP-26				

* Items Marked with a asterisk (*) must be ordered as a condiment

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BACON, SLICED 1LB	EACH	6.00		
BEEF GROUND BULK 5 LB	EACH			1.10
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			1.50
BREAD, WHITE SLICED LOAF	EACH	6.00		3.50
CELERY, FRESH STALK	EACH			1.50
CHEESE, CHEDDAR SL 1.5 LB	EACH		1.00	
CHEESE, MILD SHRED 8 OZ	EACH			2.00
COLESLAW PRE-MADE 7 LB	EACH		1.43	
CUCUMBERS, FRESH EACH	EACH			3.00
EGGS, FRZN B I B 5 LB	EACH	3.00		
FRESH FRUIT, ASST (1/3 OF EACH)	EACH		38.00	
FISH, CAT FRZ FIL 4OZ EA	EACH		50.00	
GRAPES, FRESH 5LB	EACH		0.40	
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
LEMONS, FRESH, EACH	EACH		6.00	
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH		1.75	1.00
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS,FRSH YEL JUMBO EA	EACH			2.00
PEPPERS,SWEET BELL EACH	EACH			3.00
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
BEANS, GREEN #10 CAN	EACH		2.00	2.00
BREADCRUMBS, 15 OUNCE	EACH		0.25	
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, CHOC CHIP 14 OZ	EACH			5.72
DRINK MIX ORANGE (2GAL)	EACH			2.00
DRINK MIX, LEMONADE (2GAL)	EACH		2.00	
FLOUR, GEN PURPOSE 5 LB	EACH			0.10
GRITS, QUICK 2.5 LB	EACH	1.00		
MACARONI, ELBOW 1 LB	EACH			2.50
MIX, CORNBREAD 5 LB	EACH		1.25	
POT, WHITE, SLI, DEHY 5LB	EACH		1.00	
TOMATO PASTE 12 OZ	EACH			4.67
TOMATOES, CRUSHED #10 CAN	EACH			0.50

A-RATION MENU DAY 02					
BREAKFAST		LUNCH		DINNER	
GRILLED SAUSAGE LINKS	L-89-1	BEEF POT ROAST	L-10	ROAST TURKEY	L-162-1
SCRAMBLED EGGS	F-10	FRANCONIA POTATOES	Q-50-1	MASHED POTATOES	Q-57
HASH BROWN POTATOES	Q-54-3	SEASONED CARROTS	Q-G-1	BREAD DRESSING	O-21-1
TOAST	SOP-4	TOSSED VEG SALAD	SOP-9	MIXED VEGS	Q-G-1
* JELLY	SOP-24	* ASST SALAD DRSG	SOP-24	TOSSED VEG SALAD	SOP-9
MARGARINE	SOP-21	GINGERBREAD CAKE	G-17	* ASST SALAD DRSG	SOP-24
ASST DRY CEREAL	SOP-7	ASSORTED BREADS	SOP-1	CRANBERRY SAUCE	SOP-22
CHILLED GRAPE JUICE	SOP-29	MARGARINE	SOP-21	HEAT N SERVE ROLLS	SOP-3
* HOT COCOA	SOP-34	ICED TEA	SOP-30	MARGARINE	SOP-21
* HOT TEA	SOP-33	COFFEE	C-5 SOP-31	BROWNIES	SOP-17
COFFEE	C-5, SOP-31	MILK	SOP-26	CHILLED LEMONADE	SOP-30
MILK	SOP-26			COFFEE	C-5 SOP-31
				MILK	SOP-26
* Items Marked with an asterisk (*) must be ordered as a condiment					

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BEEF, TOP ROUNDS RAW 20 LB AVE	EACH		1.00	
BREAD, ROLL PACKAGED 24CT	EACH			4.20
BREAD, RYE SLICED LOAF	EACH		1.00	
BREAD, WHEAT SLICED LOAF	EACH		1.50	
BREAD, WHITE SLICED LOAF	EACH	6.00	3.50	
CARROTS, FRESH 5LB EACH	EACH		2.04	
CELERY, FRESH STALK	EACH		1.50	1.50
CUCUMBERS, FRESH EACH	EACH		3.00	3.00
EGGS, FRZN B 1 B 5 LB	EACH	3.00		
JUICE, GRAPE CON. FRZ 64OZ	EACH	1.00		
LEMONS, FRESH, EACH	EACH		2.00	
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH		1.00	1.00
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
PORK, SAUS BR LINK RAW 3LB	EACH	2.09		
POTATOES, WHITE FRESH 5LB	EACH		3.50	
SALAD, MIX 5LB EACH	EACH		0.70	0.70
TOMATOES, FRESH EACH	EACH		12.00	12.00
TURKEY, ROAST RAW 10LB AVE	EACH			1.75
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
CRANBERRY SAUCE, 16 OUNCE	EACH			4.00
DRINK MIX, LEMONADE (2 GAL)	EACH			2.00
DRINK MIX, ICED TEA (1 GAL)	EACH		4.00	
MIX, BROWNIE 6 LB BOX	EACH			1.00
MIX, GINGERBREAD 5 LB BOX	EACH		1.00	
POT, INST MASH #10 CAN	EACH			1.00
POT, WHITE, SLI, DEHY 5LB	EACH	0.50	2.00	
STUFFING MIX, 24 OZ	EACH			2.59
VEGETABLES, MIXED #10 CAN	EACH			2.00

A-RATION MENU DAY 03

BREAKFAST		LUNCH		DINNER	
CREAM BEEF	L-30	LASAGNA	L-25	BRAISED PORK CHOP	L-85-1
BISCUITS	D-1-1	SEASONED PEAS	Q-G-1	AU GRATIN POTS	Q-51-1
SCRAMBLED EGGS	F-10	TOSSED VEG SALAD	SOP-9	SUCCOTASH	Q-G-1
PANCAKES	D-25	* ASST SALAD DRSG	SOP-24	COLESLAW	SOP-11
SYRUP	SOP-24	GRATED CHEESE	F-G-1	ASST BREADS	SOP-1
MARGARINE	SOP-21	TOASTED GARLIC BRD	D-7	MARGARINE	SOP-21
* JELLY	SOP-24	PINEAPPLE UPSIDE DOWN CAKE	G-29 SOP-17	OATMEAL COOKIES	SOP-15
* HOT TEA	SOP-33	ICED TEA	SOP-30	* HOT TEA	SOP-33
* HOT COCOA	SOP-34	MILK	SOP-26	ICED TEA	SOP-30
ASST DRY CEREAL	SOP-7			MILK	SOP-26
ORANGE JUICE	SOP-29				
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
MILK	SOP-26				

*** Items Marked with a asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BEEF GROUND BULK 5 LB	EACH	1.80	1.20	
BREAD, FRENCH LOAF SLICED	EACH		6.50	
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			3.50
BREAD, WHITE SLICED LOAF	EACH			1.50
CELERY, FRESH STALK	EACH		1.50	
CHEESE, CHEDDAR SL 1.5 LB	EACH			1.00
CHEESE, COTTAGE SM CURD	EACH		1.10	
CHEESE, MOZZARELLA 1.5 LB	EACH		1.25	
CHEESE, PARM GRATED 16 OZ	EACH		1.20	
COLESLAW PRE-MADE 7 LB	EACH			1.36
CUCUMBERS, FRESH EACH	EACH		3.00	
EGGS, FRZN B I B 5 LB	EACH	3.00		
EGGS, SHELLED DOZEN	EACH		1.25	
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		1.00
MARGARINE, QUARTERS LB	EACH		2.35	
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS,FRSH YEL JUMBO EA	EACH	0.50	4.40	
PORK CHOPS 5OZ BNLS EACH	EACH			50.00
SALAD, MIX 5LB EACH	EACH		0.70	
TOMATOES, FRESH EACH	EACH		6.30	
NON-PERISHABLE				
BEANS, LIMA #10 CAN	EACH			1.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
CHERRIES, MARIS RED 6 OZ	EACH		0.80	
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, OATMEAL 14 OZ	EACH			5.72
CORN, WHOLE KERNAL #10CAN	EACH			1.00
DRINK MIX,ICED TEA (1GAL)	EACH		4.00	4.00
FLOUR, GEN PURPOSE 5 LB	EACH	0.50		
MIX, BISCUIT 5 LB BOX	EACH	2.00		
MIX, CAKE YELLOW 5 LB BOX	EACH		1.00	
MIX, PANCAKE 2 LB	EACH	3.00		
PASTA, LASAGNA NDL 16 OZ	EACH		3.00	
PEAS, GREEN #10 CAN	EACH		2.00	
PINEAPPLE, SLICED #10 CAN	EACH		1.00	
POT, WHITE, SLI, DEHY 5LB	EACH	0.50		1.00
SUGAR, BROWN 2 LB	EACH		0.75	
SYRUP, MAPLE CUPS-EACH	EACH	50.00		
TOMATO PASTE 12 OZ	EACH		4.43	
TOMATOES, WHOLE #10 CANS	EACH		1.00	

A-RATION MENU DAY 04					
BREAKFAST		LUNCH		DINNER	
GRILLED HAM SLICES	L-69-1	PEPPER STEAK	L-13	GRILLED CHEESEBURGERS	N-46-1
SCRAMBLED EGGS	F-10	STEAMED RICE	E-5	HAMBURGERS	N-46
HASH BROWN POTATOES	Q-54	SEASONED CARROTS	Q-G-1	GRILLED FRANKFURTERS	N-30-4
ASST DRY CEREAL	SOP-7	ASST FRESH FRUIT	SOP-5	BAKED BEANS	Q-2
FRENCH TOAST	D-22	TOSSED VEG SALAD	SOP-9	POTATO SALAD	SOP-10
SYRUP	SOP-24	* ASST SALAD DRSG	SOP-24	COLESLAW	SOP-11
TOAST	SOP-4	FRENCH BREAD	SOP-1	FRESH APPLES	SOP-5
MARGARINE	SOP-21	MARGARINE PATTIES	SOP-21	SUGAR COOKIES	SOP-15
* JELLY	SOP-24	ICED TEA	SOP-30	FRUIT PUNCH	SOP-30
* HOT TEA	SOP-33	MILK	SOP-26	* HOT TEA	SOP-33
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
GRAPE JUICE	SOP-27			MILK	SOP-26
GRAPEFRUIT JUICE	SOP-27				
MILK	SOP-26				

* Items Marked with a asterisk (*) must be ordered as a condiment

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
APPLES, FRESH 100CT EACH	EACH			38.00
BEEF PATTIES 4OZ/3LB EACH	EACH			4.20
BEEF, SWISS STEAK 5OZ EACH	EACH		50.00	
BREAD, FRENCH LOAF SLICED	EACH		6.00	
BREAD, WHITE SLICED LOAF	EACH	6.00		
BUNS, HAMBURGER DOZEN	EACH			4.20
BUNS, HOT DOG DOZEN	EACH			4.17
CARROTS, FRESH 5LB EACH	EACH		2.04	
CHEESE, AMER SLICED 1 LB	EACH			3.00
COLESLAW PRE-MADE 7 LB	EACH			1.43
CUCUMBERS, FRESH EACH	EACH		3.00	
EGGS, FRZN B I B 5 LB	EACH	3.75		
FRANKFURTERS, 10CT PKG	EACH			5.00
FRESH FRUIT, ASST (1/3 OF EACH)	EACH		38.00	
GRAPES, FRESH 5LB	EACH		0.40	
HAM, MINI PIT 8.5 LB Ave	EACH	1.18		
JUICE, GRAPE CON. FRZ 64OZ	EACH	1.00		
LETTUCE, FRESH HEADS EACH	EACH			3.00
MARGARINE, CUPS 45 CT	EACH	0.50	1.00	
MARGARINE, QUARTERS LB	EACH		1.00	
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS, FRSH YEL JUMBO EA	EACH		3.00	5.00
PEPPERS, SWEET BELL EACH	EACH		19.50	
SALAD, MIX 5LB EACH	EACH		0.70	
SALAD, POTATO PRE-MADE 8 LB	EACH			1.25
TOMATOES, FRESH EACH	EACH		9.00	20.00
NON-PERISHABLE				
BEANS, BAKED #10 CAN	EACH			2.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, SUGAR 14 OUNCE	EACH			5.72
CORNSTARCH, 1 LB	EACH		0.15	
DRINK MIX, FRUIT PUNCH BAG	EACH			2.00
DRINK MIX, ICED TEA (1GAL)	EACH		4.00	
JUICE, GRAPEFRUIT 46 OZCN	EACH	6.00		
POT, WHITE, SLI, DEHY 5LB	EACH	0.50		
RICE, PARBOILED 24 OZ	EACH		3.00	
SOUP&GRAVY BASE, BEEF 1LB	EACH		0.25	
SYRUP, MAPLE CUPS-EACH	EACH	50.00		
TOMATO PASTE 12 OZ	EACH		1.00	

A-RATION MENU DAY 05					
BREAKFAST		LUNCH		DINNER	
GRILLED SAUSAGE LINKS	L-89-1	BEEF STEW	L-22	SAVORY BAKED CHICKEN	L-158
SCRAMBLED EGGS	F-10	SEASONED WAX BEANS	Q-G-1	CHICKEN GRAVY	O-16-2
HOT HOMINY GRITS	SOP-8 E -2	STEAMED RICE	E-5	MASHED POTATOES	Q-57
TOAST	SOP-4	TOSSED VEGETABLE SALAD	SOP-9	MIX PEAS & CARROTS	Q-G-3
MARGARINE	SOP-21	* ASST SALAD DRSG	SOP-24	TOSS VEG SLD	SOP-9
ASSORTED DRY CEREAL	SOP-7	CHOCOLATE BROWNIE	SOP-17	* ASSORTED SALAD DRESSING	SOP-24
* JELLY	SOP-24	ASSORTED BREAD	SOP-1	ASSORTED BREADS	SOP-1
* HOT TEA	SOP-33	MARGARINE	SOP-21	MARGARINE	SOP-21
* HOT COCOA	SOP-34	ORANGE DRINK	SOP-30	SUGAR COOKIES	SOP-15
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31	LEMONADE	SOP-30
CHILLED ORANGE JUICE	SOP-29	MILK	SOP-26	* HOT TEA	SOP-33
MILK	SOP-26			COFFEE	C-5 SOP-31
				MILK	SOP-26

* Items Marked with a asterisk (*) must be ordered as a condiment

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BEEF, DICED FOR STEW 3LB	EACH		5.00	
BREAD, RYE SLICED LOAF	EACH		1.00	1.00
BREAD, WHEAT SLICED LOAF	EACH		1.50	1.50
BREAD, WHITE SLICED LOAF	EACH	6.00	3.50	3.50
CARROTS, FRESH 5LB EACH	EACH		1.22	
CELERY, FRESH STALK	EACH		4.80	1.50
CHICKEN, QUARTERS 4 PK	EACH			12.50
CUCUMBERS, FRESH EACH	EACH		3.00	3.00
EGGS, FRZN B I B 5 LB	EACH	3.00		
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH	0.25	0.50	1.00
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS, FRSH YEL JUMBO EA	EACH		3.30	
PEPPERS, SWEET BELL EACH	EACH		6.05	
PORK, SAUS BR LINK RAW 3LB	EACH	2.09		
POTATOES, WHITE FRESH 5LB	EACH		1.24	
SALAD, MIX 5LB EACH	EACH		0.70	0.70
SOUP & GRVY BASE, CHIC 1 LB	EACH			1.00
TOMATOES, FRESH EACH	EACH		15.00	15.00
NON-PERISHABLE				
BEANS, WAX #10 CAN	EACH		2.00	
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, SUGAR 14 OUNCE	EACH			5.72
DRINK MIX ORANGE (2GAL)	EACH		2.00	
DRINK MIX, LEMONADE (2 GAL)	EACH			2.00
FLOUR, GEN PURPOSE 5 LB	EACH		0.15	0.50
GRITS, QUICK 2.5 LB	EACH	1.00		
MIX, BROWNIE 6 LB BOX	EACH		1.00	
NUTS, WALNUTS SHELLLED 6OZ	EACH		2.00	
PEAS & CARROTS MIXED #10	EACH			2.00
POT, INST MASH #10 CAN	EACH			1.00
RICE, PARBOILED 24 OZ	EACH		3.00	
TOMATOES, CRUSHED #10 CAN	EACH		0.50	

A-RATION MENU DAY 06					
BREAKFAST		LUNCH		DINNER	
OVEN FRIED BACON	L-2	MEATLOAF	L-35	SPAGHETTI W/	E-4
SCRAMBLED EGGS	F-10	HOME FRIED POTS	Q-47	MEAT SAUCE	L-38
HASH BROWN POTATOES	Q-54	SEASONED CAULIFLOWER	Q-G-3	GREEN BEANS	Q-G-1
ASST DRY CEREAL	SOP-7	THREE BEAN SLD	M-45	TOSS VEG SALAD	SOP-9
GRAPE JUICE	SOP-29	ASST BREADS	SOP-1	* ASST SALAD DRSG	SOP-24
FRESH APPLES	SOP-5	MARGARINE	SOP-21	GARLIC BREAD	D-7
TOAST	SOP-4	APPLESAUCE CAKE	G-3	MARGARINE	SOP-21
MARGARINE	SOP-21	ICE TEA	SOP-30	OATMEAL COOKIES	SOP-15
*JELLY	SOP-24			ORANGE DRINK	SOP-30
* HOT TEA	SOP-33	MILK	SOP-26	* HOT TEA	SOP-33
* HOT COCOA	SOP-34			MILK	SOP-26
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
MILK	SOP-26				

* Items Marked with a asterisk (*) must be ordered as a condiment

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
APPLES, FRESH 100CT EACH	EACH	38.00		
BACON, SLICED 1LB	EACH	6.00		
BEEF GROUND BULK 5 LB	EACH		3.00	1.80
BREAD, GARLIC LOAF	EACH			6.00
BREAD, RYE SLICED LOAF	EACH		1.00	
BREAD, WHEAT SLICED LOAF	EACH		1.50	
BREAD, WHITE SLICED LOAF	EACH	6.00	3.50	
CAULIFLOWER, FRZN 2 LB	EACH		4.00	
CELERY, FRESH STALK	EACH		0.68	1.50
CHEESE, PARM GRATED 16 OZ	EACH			2.00
CUCUMBERS, FRESH EACH	EACH			1.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
EGGS, SHELLED DOZEN	EACH		1.04	
JUICE, GRAPE CON. FRZ 64OZ	EACH	1.00		
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH			2.00
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS, FRSH YEL JUMBO EA	EACH		2.50	2.00
PEPPERS, SWEET BELL EACH	EACH			3.00
POTATOES, WHITE FRESH 5LB	EACH		4.30	
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERSHABLE				
APPLESAUCE, #10 CAN	EACH		0.25	
BEANS, GREEN #10 CAN	EACH			2.00
BEAN, SALAD THREE BEAN #10 CAN	EACH		2.00	
BREADCRUMBS, 15 OUNCE	EACH		0.43	
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, OATMEAL 14 OZ	EACH			5.72
DRINK MIX ORANGE (2 GAL)	EACH			2.00
DRINK MIX, ICED TEA (1GAL)	EACH		4.00	
FLOUR, GEN PURPOSE 5 LB	EACH			0.10
JUICE, TOMATO 46 OZ CAN	EACH		0.50	
MIX, CAKE YELLOW 5 LB BOX	EACH		1.00	
PASTA, SPAGHETTI NDL LB	EACH			6.00
POT, WHITE, SLI, DEHY 5LB	EACH	0.50		
RAISINS, BOX 15 OZ	EACH		1.61	
TOMATO PASTE 12 OZ	EACH			6.22
TOMATOES, CRUSHED #10 CAN	EACH			2.00

A-RATION MENU DAY 07					
BREAKFAST		LUNCH		DINNER	
GRILLED SAUSAGE LINKS	L-89-1	BARBECUED CHICKEN	L-146	GRILLED STEAKS	L-7
SCRAMBLED EGGS	F-10	OVEN BROWNED POTATOES	Q-50	BAKED POTATO	Q-44
HASH BROWN POTATOES	Q-54	SEASONED MIXED VEGETABLES	Q-G-1	BUTTERED CORN	Q-G-1
ORANGE JUICE	SOP-29	ASSORTED BREADS	SOP-1	TOSS VEG SALAD	SOP-9
ASST. DRY CEREAL	SOP-7	MARGARINE	SOP-21	*ASST SALAD DRSG	SOP-24
TOAST	SOP-4	ASST. FRESH FRUIT	SOP-5	HEAT N SERVE ROLLS	SOP-3
MARGARINE	SOP-21	SPRING SALAD	M-44 SOP-9	MARGARINE	SOP-21
* JELLY	SOP-24	*ASST.SALAD DRSG	SOP-24	CHOC. CHIP COOKIES	SOP-15
* HOT TEA	SOP-33	ICED TEA	SOP-30	* HOT TEA	SOP-33
* HOT COCOA	SOP-34	GRAPE DRINK	SOP-30	ICED TEA	SOP-30
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
MILK	SOP-26	MILK	SOP-26	MILK	SOP-26

*** Items Marked with a asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BEEF, STRIP STEAK 8 OZ	EACH			50.00
BREAD, ROLL PACKAGED 24CT	EACH			4.20
BREAD, RYE SLICED LOAF	EACH		1.00	
BREAD, WHEAT SLICED LOAF	EACH		1.50	
BREAD, WHITE SLICED LOAF	EACH	6.00	3.50	
CHICKEN,QUARTERS 4 PK	EACH		12.50	
CUCUMBERS, FRESH EACH	EACH		3.00	3.00
EGGS, FRZN B I B 5 LB	EACH	3.00		
FRUIT, FRESH ASSORTED	EACH		38.00	
GRAPES, FRESH 5LB	EACH		0.40	
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
LEMONS, FRESH, EACH	EACH		2.00	
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	4.00
MARGARINE, QUARTERS LB	EACH		1.00	
MARGARINE, QUARTERS LB	EACH			1.00
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS,FRSH YEL JUMBO EA	EACH		2.00	6.00
PEPPERS,SWEET BELL EACH	EACH		2.00	
PORK,SAUS BR LINK RAW 3LB	EACH	2.09		
POTATOES,BKD FRSH 90CT EA	EACH			52.00
POTATOES,WHITE FRESH 5LB	EACH		4.30	
RADISHES,FRESH 1LB BAG	EACH		0.60	
SALAD, MIX 5LB EACH	EACH		0.50	0.70
SOUR CREAM CUPS	EACH			50.00
TOMATOES, FRESH EACH	EACH		11.25	9.00
NON-PERISHABLE				
BACON BITS, 16 OUNCE	EACH			1.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, CHOC CHIP 14 OZ	EACH			5.72
CORN, WHOLE KERNAL #10CAN	EACH			2.00
DRINK MIX, GRAPE (2GAL)	EACH		2.00	
DRINK MIX,ICED TEA (1GAL)	EACH		4.00	4.00
POT, WHITE, SLI, DEHY 5LB	EACH	0.50		
SAUCE, BARBECUE GALLON	EACH		1.00	
VEGETABLES, MIXED #10 CAN	EACH		2.00	

A-RATION MENU DAY 08

BREAKFAST		LUNCH		DINNER	
CREAM BEEF	L30	VEAL STEAKS	L-103	BAKED HAM	L-69
BISCUITS	D-1-1	PAPRIKA BUTTERED POTATOES	Q-77	MACARONI & CHEESE	F-1
SCRAMBLED EGGS	F-10	SEASONED CREAM STYLE CORN	Q-G-1	BUTTER BEANS	Q-G-1
PANCAKES	D-25	* CHICKEN NOODLE SOUP	SOP-25	COLESLAW	SOP-11
SYRUP	SOP-24	* CRACKERS	SOP-45	ASSORTED BREADS	SOP-1
ASSORTED DRY CEREAL	SOP-7	SPRING SALAD	M-44 SOP-9	MARGARINE	SOP-21
GRAPE JUICE	SOP-29	*ASST SLD DRSG	SOP-24	BROWNIES	SOP-17
BANANAS	SOP-5	ASSORTED FRESH FRUIT	SOP-5	ICED TEA	SOP-30
MARGARINE	SOP-21	ASSORTED BREADS	SOP-1	* HOT TEA	SOP-33
* JELLY	SOP-24	MARGARINE	SOP-21	COFFEE	C-5 SOP-31
* HOT TEA	SOP-33	ICED TEA	SOP-30	MILK	SOP-26
* HOT COCOA	SOP-34	MILK	SOP-26		
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31		
MILK	SOP-26				

* Items Marked with a asterisk (*) must be ordered as a condiment

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BANANAS, FRESH EACH	EACH	38.00		
BEEF GROUND BULK 5 LB	EACH	1.80		
BREAD, RYE SLICED LOAF	EACH		1.00	1.00
BREAD, WHEAT SLICED LOAF	EACH		1.50	1.50
BREAD, WHITE SLICED LOAF	EACH		3.50	3.50
CHEESE, CHEDDAR SL 1.5 LB	EACH			2.67
COLESLAW PRE-MADE 7 LB	EACH			1.78
CUCUMBERS, FRESH EACH	EACH		3.00	
EGGS, FRZN B I B 5 LB	EACH	3.00		
FRUIT, FRESH ASSORTED	EACH		38.00	
GRAPES, FRESH 5LB	EACH		0.40	
HAM, MINI PIT 8.5 LB	EACH			1.47
JUICE, GRAPE CON. FRZ 64OZ	EACH	1.00		
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH		1.00	
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS,FRSH YEL JUMBO EA	EACH		3.50	
PEPPERS,SWEET BELL EACH	EACH		3.80	
POTATOES,WHITE FRESH 5LB	EACH		4.30	
RADISHES,FRESH 1LB BAG	EACH		0.60	
SALAD, MIX 5LB EACH	EACH		0.70	
TOMATOES, FRESH EACH	EACH		7.80	
VEAL STEAK,BRD RAW 28 CT	EACH		1.79	
NON-PERISHABLE				
BEANS, BUTTER #10 CAN	EACH			2.00
BREADCRUMBS, 15 OUNCE	EACH			1.07
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
CORN, CREAM STYLE #10 CAN	EACH		2.00	
DRINK MIX,ICED TEA (1GAL)	EACH		4.00	4.00
MACARONI, ELBOW 1 LB	EACH			4.00
MIX, BISCUIT 5 LB BOX	EACH	2.00		
MIX, BROWNIE 6 LB BOX	EACH			1.00
MIX, PANCAKE 2 LB	EACH	3.00		
SYRUP, MAPLE CUPS-EACH	EACH	50.00		

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	F-10	PARSLEY BUTTERED POTATOES	Q-77	GREEN PEAS	Q-G-1
HASH BROWN POTS	Q-54	NATURAL PAN GRVY	O-18	STEAMED RICE	E-5
FRENCH TOAST	D-22	GLAZED CARROTS	Q-17	TOSS VEG SLD	SOP-9
SYRUP	SOP-24	COUNTRY TOMATO SALAD	M-53-1	* ASSORTED SALAD DRESSING	SOP-24
ORANGE JUICE	SOP-29	ASST FRESH FRUIT	SOP-5	CORN BREAD	D-15
GRAPEFRUIT JUICE	SOP-29	ASSORTED BREADS	SOP-1	OATMEAL COOKIES	SOP-15
ASST DRY CEREAL	SOP-7	MARGARINE	SOP-21	FRUIT PUNCH	SOP-30
TOAST	SOP-4	ICED TEA	SOP-30	* HOT TEA	SOP-33
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
* JELLY	SOP-24	MILK	SOP-26	MILK	SOP-26
* HOT TEA	SOP-33				
MARGARINE	SOP-21				
MILK	SOP-26				

* Items Marked with a asterisk (*) must be ordered as a condiment

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BEEF GROUND BULK 5 LB	EACH			2.00
BEEF, TOP ROUNDS RAW 20 LB AVE	EACH		1.00	
BREAD, RYE SLICED LOAF	EACH		1.00	
BREAD, WHEAT SLICED LOAF	EACH		1.50	
BREAD, WHITE SLICED LOAF	EACH	6.00	3.50	
CARROTS, FRESH 5LB EACH	EACH		2.06	
CELERY, FRESH STALK	EACH		1.40	
CUCUMBERS, FRESH EACH	EACH			3.00
EGGS, FRZN B I B 5 LB	EACH	3.75		
FRUIT, FRESH ASSORTED	EACH		38.00	
GRAPES, FRESH 5LB	EACH		0.40	
HAM, MINI PIT 8.5 LB Ave	EACH	1.18		
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH	1.00	1.00	
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS,FRSH YEL JUMBO EA	EACH		1.20	10.00
PARSLEY, FRESH BUNCH EACH	EACH		2.00	
PEPPERS,SWEET BELL EACH	EACH		3.60	
POTATOES,WHITE FRESH 5LB	EACH		4.30	
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH		18.45	9.00
NON-PERISHABLE				
BEANS, KIDNEY #10 CAN	EACH			2.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, OATMEAL 14 OZ	EACH			5.72
DRINK MIX, FRUIT PUNCH (2 GAL)	EACH			2.00
DRINK MIX,ICED TEA (1GAL)	EACH		4.00	
JUICE, GRAPEFRUIT 46 OZ CAN	EACH	6.00		
MIX, CORNBREAD 5 LB	EACH			1.25
PEAS, GREEN #10 CAN	EACH			2.00
POT, WHITE, SLI, DEHY 5LB	EACH	0.50		
RICE, PARBOILED 24 OZ	EACH			3.34
SAUCE, WORCESTERSHIRE 5OZ	EACH			1.00
SYRUP, MAPLE CUPS-EACH	EACH	50.00		
TOMATO PASTE 12 OZ	EACH			2.34
TOMATOES, CRUSHED #10 CAN	EACH			2.00

A-RATION MENU DAY 10					
BREAKFAST		LUNCH		DINNER	
GRILLED SAUSAGE LINKS	L-89-1	BAKED FISH PORTIONS	SOP-5	BARBECUED BEEF CUBES	L-18
SCRAMBLED EGGS	F-10	HERBED GRN BEANS	Q-82	SCALLOPED POTATOES	Q-53
HOT HOMINY GRITS	E-2 SOP-8	Au GRATIN POTATOES	Q-51-1	BUTTERED CORN	Q-G-1
TOAST	SOP-4	COLE SLAW	SOP-11	COLE SLAW	SOP-11
MARGARINE	SOP-21	CORN BREAD	D-15	ASSORTED BREADS	SOP-11
ASST. DRY CEREAL	SOP-7	ASST FRESH FRUIT	SOP-5	MARGARINE	SOP-21
GRAPE JUICE	SOP-27	MARGARINE	SOP-21	GINGERBREAD CAKE	G-17
* JELLY	SOP-24	LEMON WEDGES	SOP-46	GRAPE DRINK	SOP-30
* HOT TEA	SOP-33	CHILLED LEMONADE	SOP-30	* HOT TEA	SOP-33
* HOT COCOA	SOP-34	MILK	SOP26	MILK	SOP-26
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
MILK	SOP-26				

*** Items Marked with a asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BEEF,DICED FOR STEW 3LB	EACH			5.00
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			1.50
BREAD, WHITE SLICED LOAF	EACH	6.00		3.50
CHEESE, CHEDDAR SL 1.5 LB	EACH		1.00	0.90
COLESLAW PRE-MADE 7 LB	EACH		1.43	1.43
EGGS, FRZN B I B 5 LB	EACH	3.00		
FRUIT, FRESH ASSORTED	EACH		38.00	
FISH, CAT FRZ FIL 4OZ EA	EACH		50.00	
GRAPES, FRESH 5LB	EACH		0.40	
JUICE,GRAPE CON. FRZ 64OZ	EACH	1.00		
LEMONS, FRESH, EACH	EACH		6.00	
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH	1.00	1.75	1.00
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
PORK,SAUS BR LINK RAW 3LB	EACH	2.09		
NON-PERISHABLE				
BEANS, GREEN #10 CAN	EACH		2.00	
BREADCRUMBS, 15 OUNCE	EACH		0.27	
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
CORN, WHOLE KERNAL #10CAN	EACH			2.00
DRINK MIX, GRAPE 2GAL BAG	EACH			2.00
DRINK MIX, LEMONADE (2 GAL)	EACH		2.00	
FLOUR, GEN PURPOSE 5 LB	EACH			0.02
GRITS, QUICK 2.5 LB	EACH	1.00		
MIX, CORNBREAD 5 LB	EACH		1.25	
MIX, GINGERBREAD 5 LB BOX	EACH			1.00
POT, WHITE, SLI, DEHY 5LB	EACH		1.00	2.00
SAUCE, BARBECUE GALLON	EACH			2.00

A-RATION MENU DAY 11

BREAKFAST		LUNCH		DINNER	
OVEN FRIED BACON	L-2	SALISBURY STEAK	L-37	CREOLE MACARONI	L-64
SCRAMBLED EGGS	F-10	MASHED POTATOES	Q-57	GREEN BEANS	Q-G-1
HOT HOMINY GRITS	E-8 SOP-8	SEASONED PEAS	Q-G-1	TOSSED VEGETABLE SALAD	SOP-9
TOAST	SOP-4	TOSSED VEGETABLE SALAD	SOP-9	* ASSORTED SALAD DRESSING	SOP-24
MARGARINE	SOP-21	* ASSORTED SALAD DRESSING	SOP-24	ASSORTED BREADS	SOP-1
CHILLED ORANGE JUICE	SOP-29	ASSORTED FRUITS	SOP-5	MARGARINE	SOP-21
ASSORTED DRY CEREAL	SOP-7	ASSORTED BREADS	SOP-1	CHOCOLATE CHIP COOKIES	SOP-15
* JELLY	SOP 24	MARGARINE	SOP-21	CHILLED ORANGE DRINK	SOP-30
* HOT TEA	SOP-33	ICED TEA	SOP-30	* HOT TEA	SOP-33
* HOT COCOA	SOP-34	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
COFFEE	C-5 SOP-31	MILK	SOP-26	MILK	SOP-26
MILK	SOP-26				

*** Items Marked with a asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BACON, SLICED 1LB	EACH	6.00		
BEEF GROUND BULK 5 LB	EACH		2.80	1.00
BREAD, RYE SLICED LOAF	EACH		1.00	1.00
BREAD, WHEAT SLICED LOAF	EACH		1.50	1.50
BREAD, WHITE SLICED LOAF	EACH	6.00	3.50	3.50
CELERY, FRESH STALK	EACH		2.00	
CHEESE, MILD SHRED 8 OZ	EACH			2.00
CUCUMBERS, FRESH EACH	EACH		3.00	3.00
EGGS, FRZN B I B 5 LB	EACH	3.00		
EGGS, SHELLED DOZEN	EACH		0.50	
FRUIT, FRESH ASSORTED	EACH		38.00	
GRAPES, FRESH 5LB	EACH		0.40	
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH	1.00	1.75	
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS,FRSH YEL JUMBO EA	EACH		5.60	1.40
PEPPERS,SWEET BELL EACH	EACH			3.00
RADISHES,FRESH 1LB BAG	EACH		0.60	
SALAD, MIX 5LB EACH	EACH		0.70	0.70
TOMATOES, FRESH EACH	EACH		9.00	9.00
NON-PERISHABLE				
BEANS, GREEN #10 CAN	EACH			2.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, CHOC CHIP 14 OZ	EACH			5.72
DRINK MIX ORANGE (2 GAL)	EACH			2.00
DRINK MIX,ICED TEA (1GAL)	EACH		4.00	
FLOUR, GEN PURPOSE 5 LB	EACH			0.02
GRITS, QUICK 2.5 LB	EACH	1.00		
MACARONI, ELBOW 1 LB	EACH			3.00
PEAS, GREEN #10 CAN	EACH		2.00	
POT, INST MASH #10 CAN	EACH		1.00	
TOMATO PASTE 12 OZ	EACH			4.67
TOMATOES, CRUSHED #10 CAN	EACH			0.50

A-RATION MENU DAY 12

BREAKFAST		LUNCH		DINNER	
GRILLED SAUSAGE LINKS	L-89-1	SWEDISH MEATBALLS	L-41	ROAST TURKEY	L-162-1
SCRAMBLED EGGS	F-10	SEASONED MIXED VEGETABLES	Q-G-1	MASHED POTATOES	Q-57
HASH BROWN POTATOES	Q-54	BUTTERED PASTA	E-4	BREAD DRESSING	O-21-1
ASSORTED DRY CEREAL	SOP-7	TOSSED VEGETABLE SLD	SOP-9	MIXED VEGETABLES	Q-G-1
TOAST	SOP-4	* ASSORTED SALAD DRESSING	SOP-24	TOSSED VEGETABLE SALAD	SOP-9
MARGARINE	SOP-21	ASSORTED BREADS	SOP-1	* ASST SALAD DRSG	SOP-24
CHILLED GRAPE JUICE	SOP-29	MARGARINE	SOP-21	CRANBERRY SAUCE	SOP-22
* JELLY	SOP-24	SUGAR COOKIES	SOP15	HEAT N SERVE ROLLS	SOP-3
* HOT TEA	SOP-33	GRAPE DRINK	SOP-30	MARGARINE	SOP-21
* HOT COCOA	SOP-34	* HOT TEA	SOP-33	BROWNIES	SOP-17
COFFEE	C-5	COFFEE	C-5	LEMONADE	SOP-30
	SOP-31		SOP-31		
MILK	SOP-26	MILK	SOP-26	COFFEE	C-5
					SOP-31
				MILK	SOP-26

*** Items Marked with an asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BEEF GROUND BULK 5 LB	EACH		2.00	
BREAD, ROLL PACKAGED 24CT	EACH			4.20
BREAD, RYE SLICED LOAF	EACH		1.00	
BREAD, WHEAT SLICED LOAF	EACH		1.50	
BREAD, WHITE SLICED LOAF	EACH	6.00	3.50	
CUCUMBERS, FRESH EACH	EACH		3.00	3.00
EGGS, FRZN B I B 5 LB	EACH	3.00		
EGGS, SHELLED DOZEN	EACH		0.50	
JUICE, GRAPE CON. FRZ 64OZ	EACH	1.00		
LEMONS, FRESH, EACH	EACH		2.00	
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	1.00
MARGARINE, QUARTERS LB	EACH		0.50	1.00
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS, FRSH YEL JUMBO EA	EACH		1.20	2.00
PORK, SAUS BR LINK RAW 3LB	EACH	2.09		
SALAD, MIX 5LB EACH	EACH		0.70	0.70
TOMATOES, FRESH EACH	EACH		9.00	9.00
TURKEY, ROAST RAW 10LB AVE	EACH			1.75
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, SUGAR 14 OUNCE	EACH		5.72	
CRANBERRY SAUCE, 16 OUNCE	EACH			4.00
DRINK MIX, GRAPE (2GAL)	EACH		2.00	
DRINK MIX, LEMONADE (2 GAL)	EACH			2.00
FLOUR, GEN PURPOSE 5 LB	EACH		1.00	
MIX, BROWNIE 6 LB BOX	EACH			1.00
PASTA, EGG NDL WIDE 5 LB	EACH		1.20	
POT, INST MASH #10 CAN	EACH			1.00
POT, WHITE, SLI, DEHY 5LB	EACH	0.50		
SOUP&GRAVY BASE, BEEF 1LB	EACH		0.26	
STUFFING MIX, 24 OZ	EACH			2.59
VEGETABLES, MIXED #10 CAN	EACH		2.00	2.00

A-RATION MENU DAY 13					
BREAKFAST		LUNCH		DINNER	
GRILLED SAUSAGE LINKS	L-89-1	OVEN FRIED CHICKEN	L-156	BRAISED PORK CHOPS	L-85-1
SCRAMBLED EGGS	F-10	OVEN BROWNED POTATOES	Q-50	AU GRATIN POTATOES	Q-51-1
HASH BROWN POTATOES	Q-54-3	SEASONED MIXED VEGETABLES	Q-G-1	SUCCOTASH	Q-G-1
CHILLED ORANGE JUICE	SOP-27	ASSORTED BREADS	SOP-1	TOSSED VEGTABLE SALAD	SOP-9
PANCAKES	D-25	MARGARINE	SOP-21	* ASST SALAD DRSG	SOP-24
SYRUP	SOP-24	ASST FRESH FRUIT	SOP-5	ASSORTED BREADS	SOP-1
ASST DRY CEREAL	SOP-7	SPRING SALAD	SOP-9	MARGARINE	SOP-21
BANANAS	SOP-5	* ASST SALAD DRSG	SOP-24	OATMEAL COOKIES	SOP-15
TOAST	SOP-4	ICED TEA	SOP-30	* HOT TEA	SOP-33
MARGARINE	SOP-21	GRAPE DRINK	SOP-30	ICED TEA	SOP-30
COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31	COFFEE	C-5 SOP-31
* HOT TEA	SOP-33	MILK	SOP-26	MILK	SOP-26
*HOT COCOA	SOP-34				
* JELLY	SOP-24				
MILK	SOP-26				

*** Items Marked with a asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BANANAS, FRESH EACH	EACH	38.00		
BREAD, RYE SLICED LOAF	EACH		1.00	1.00
BREAD, WHEAT SLICED LOAF	EACH		1.50	1.50
BREAD, WHITE SLICED LOAF	EACH	3.00	3.50	3.50
CHICKEN,QUARTERS 4 PK	EACH		12.50	
CUCUMBERS, FRESH EACH	EACH		3.00	3.00
EGGS, FRZN B I B 5 LB	EACH	3.00		
FRUIT, FRESH ASSORTED	EACH		38.00	
GRAPES, FRESH 5LB	EACH		0.40	
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
LEMONS, FRESH, EACH	EACH		2.00	
MARGARINE, CUPS 45 CT	EACH	2.00	1.00	3.00
MARGARINE, QUARTERS LB	EACH		1.00	1.00
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS,FRSH YEL JUMBO EA	EACH		2.00	
PEPPERS,SWEET BELL EACH	EACH		2.00	
PORK CHOPS 5OZ BNLS EACH	EACH			50.00
PORK,SAUS BR LINK RAW 3LB	EACH	2.09		
POTATOES,WHITE FRESH 5LB	EACH		4.30	
RADISHES,FRESH 1LB BAG	EACH		0.60	
SALAD, MIX 5LB EACH	EACH		0.50	0.70
TOMATOES, FRESH EACH	EACH		11.25	9.00
NON-PERISHABLE				
BEANS, LIMA #10 CAN	EACH			1.00
BREADCRUMBS, 15 OUNCE	EACH		3.00	
CEREAL, ASSORTED DRY EACH	EACH	50.00		
CHEESESAUCE #10 CAN	EACH			1.00
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, OATMEAL 14 OZ	EACH			5.72
CORN, WHOLE KERNAL #10CAN	EACH			1.00
DRINK MIX, GRAPE 2GAL BAG	EACH		2.00	
DRINK MIX,ICED TEA (1GAL)	EACH		4.00	4.00
MIX, PANCAKE 2 LB	EACH	3.00		
POT, WHITE, SLI, DEHY 5LB	EACH	0.50		1.00
SYRUP, MAPLE CUPS-EACH	EACH	50.00		
VEGETABLES, MIXED #10 CAN	EACH		2.00	

A-RATION MENU DAY 14					
BREAKFAST		LUNCH		DINNER	
GRILLED HAM SLICES	L-69-1	BAKED HAM	L-69	GRILLED CHEESEBURGERS	N-46-1
SCRAMBLED EGGS	F-10	MACARONI & CHEESE	F-1	GRILLED HAMBURGERS	N-46
HASH BROWN POTATOES	Q-54	BUTTER BEANS	Q-G-1	GRILLED FRANKFURTERS	N-30-4
FRENCH TOAST	D-22	COLESLAW PRE-MADE	SOP-11	BAKED BEANS	Q-2
SYRUP	SOP-24	ASSORTED BREADS	SOP-1	POTATO SALAD	SOP-10
TOAST	SOP-4	MARGARINE	SOP-21	COLESLAW	SOP-11
MARGARINE	SOP-21	BROWNIES	H-2 SOP-17		
ASSORTED DRY CEREAL	SOP-7	ICED TEA	SOP-33	SUGAR COOKIES	SOP-15
GRAPE JUICE	SOP-27	* HOT TEA	SOP-33	FRUIT PUNCH	SOP-30
* JELLY	SOP-24	COFFEE	C-5 SOP-31	* HOT TEA	SOP-33
* HOT TEA	SOP-33	MILK	SOP-26	COFFEE	C-5 SOP-31
COFFEE	C-5 SOP-31			MILK	SOP-26
MILK	SOP-26				

* 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			4.20
BREAD, RYE SLICED LOAF	EACH		1.00	
BREAD, WHEAT SLICED LOAF	EACH		1.50	
BREAD, WHITE SLICED LOAF	EACH	6.00	3.50	
BUNS, HAMBURGER DOZEN	EACH			4.20
BUNS, HOT DOG DOZEN	EACH			4.17
CHEESE, AMER SLICED 1 LB	EACH			3.00
COLESLAW PRE-MADE 7 LB	EACH		1.43	1.43
EGGS, FRZN B I B 5 LB	EACH	3.75		
FRANKFURTERS, 10CT PKG	EACH			5.00
HAM, MINI PIT 8.5 LB	EACH	1.18	1.47	
JUICE, GRAPE CON. FRZ 64OZ	EACH	1.00		
LETTUCE, FRESH HEADS EACH	EACH			3.00
MARGARINE, CUPS 45 CT	EACH	0.50	1.00	
MARGARINE, QUARTERS LB	EACH		1.00	
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00	20.00	40.00
ONIONS, FRSH YEL JUMBO EA	EACH			5.00
SALAD, POTATO PRE-MADE 8 LB	EACH			1.25
TOMATOES, FRESH EACH	EACH			20.00
NON-PERISHABLE				
BEANS, BAKED #10 CAN	EACH			2.00
BEANS, BUTTER #10 CAN	EACH		2.00	
BREADCRUMBS, 15 OUNCE	EACH		1.07	
CEREAL, ASSORTED DRY EACH	EACH	50.00		
CHEESE SAUCE, #10 CAN	EACH		1.00	
COFFEE, GROUND 12 OZ BAG	EACH	1.00	1.00	1.00
COOKIES, SUGAR 14 OUNCE	EACH			5.72
DRINK MIX, FRUIT PUNCH (2 GAL)	EACH			2.00
DRINK MIX, ICED TEA (1 GAL)	EACH		4.00	
MACARONI, ELBOW 1 LB	EACH		4.00	
MIX, BROWNIE 6 LB BOX	EACH		1.00	
POT, WHITE, SLI, DEHY 5LB	EACH	0.50		
SYRUP, MAPLE CUPS-EACH	EACH	50.00		

A-RATION MENU HOLIDAY MEAL			
BAKED HAM W/	L-69	MARGARINE	SOP-21
RAISIN SAUCE	O-9-1	ASSORTED PIES	SOP-17
ROAST TURKEY	L-162	FRUITCAKE	SOP-15
SHRIMP COCTAIL	B-4	GARDEN SALAD	M-19
COCKTAIL SAUCE	O-11	*ASSORTED SALAD DRESSINGS	SOP-24
SAVORY BREAD DRESSING	O-21	MIXED NUTS	SOP-41
MASHED POTATOES	Q-57	ASSORTED FRESH FRUIT	SOP-5
NATURAL PAN GRAVY	O-18	COFFEE	C-5, SOP-31
CANDIED SWEET POTATOES	Q-67	ASSORTED CANDY	SOP-40
GREEN BEANS W/ MUSHROOMS	Q-7-2	ICED TEA	SOP-33
CRANBERRY SAUCE	SOP-22	MILK	SOP-26
HEAT N SERVE ROLLS	SOP-3	CHILLED FRUIT PUNCH	SOP 30
* Items Marked with a asterisk (*) must be ordered as a condiment			

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
APPLES, FRESH 100CT EACH	EACH		15.00	
BREAD, ROLL PACKAGED 24CT	EACH		4.20	
CELERY, FRESH STALK	EACH		2.00	
CUCUMBERS, FRESH EACH	EACH		3.50	
EGGS, SHELLED DOZEN	EACH		0.65	
GRAPES, FRESH 5LB	EACH		0.40	
HAM, MINI PIT 8.5 LB AVE	EACH		1.13	
LEMONS, FRESH, EACH	EACH		2.60	
MARGARINE, CUPS 45 CT	EACH		2.50	
MARGARINE, QUARTERS LB	EACH		2.00	
MILK, CHOCOLATE 1% 1/2PT	EACH		5.00	
MILK, WHITE 1% 1/2 PINT	EACH		45.00	
ONIONS,FRSH YEL JUMBO EA	EACH		3.00	
PEARS, FRESH 120CT EACH	EACH		15.00	
PEPPERS,SWEET BELL EACH	EACH		2.50	
PIE, APPLE RTS 38OZ EACH	EACH		3.00	
PIE,CHERRY RTS 38OZ EACH	EACH		2.00	
PIE,PUMPKIN RTS 44OZ	EACH		2.00	
RADISHES,FRESH 1LB BAG	EACH		0.63	
SALAD, MIX 5LB EACH	EACH		0.70	
SHRIMP P&D RW 31/40 2.5#	EACH		2.40	
TANGERINES, FRESH EACH	EACH		8.00	
TOMATOES, FRESH EACH	EACH		8.25	
TOPPING, WHIPPED 14 OUNCE	EACH		4.00	
TURKEY,ROAST RAW 10LB AVE	EACH		1.43	
NON-PERISHABLE				
BEANS, GREEN #10 CAN	EACH		2.00	
CAKE, FRUIT FRESH 1 LB EA	EACH		2.50	
CANDY, ASSORTED 4 LB	EACH		1.00	
COFFEE, GROUND 12 OZ BAG	EACH		1.00	
CORNSTARCH, 1 LB	EACH		1.00	
CRANBERRY SAUCE, 16 OUNCE	EACH		4.00	
DRINK MIX, FRUIT PUNCH (2 GAL)	EACH		2.00	
DRINK MIX,ICED TEA (1GAL)	EACH		4.00	
FLOUR, GEN PURPOSE 5 LB	EACH		0.10	
MUSHROOMS, SLICED 16 OZ	EACH		1.00	
NUTS, MIXED SHELL 12 OZ	EACH		5.34	
POT, INST MASH #10 CAN	EACH		0.50	
RAISINS, BOX 15 OZ	EACH		1.07	
SAUCE, COCKTAIL 12 OZ	EACH		4.00	
STUFFING MIX, 24 OZ	EACH		2.59	
SUGAR, BROWN 2 LB	EACH		1.00	
YAMS, CUT #10 CAN	EACH		1.25	

RAPID PREP MENU DAY 01					
BREAKFAST		LUNCH		DINNER	
OVEN FRIED BACON	SOP-37	SHELF STABLE MEAL KIT		LASAGNA	SOP-36
SCRAMBLED EGGS	SOP-36	OR		GREEN BEANS	Q-G-1
HOT HOMINY GRITS	E-2 SOP-8			TOSSED VEG SALAD	SOP-9
TOAST	SOP-4	FRESH SANDWICH MEAL KIT		* ASSORTED SALAD DRESSING	SOP-24
MARGARINE	SOP-21	OR		ASSORTED BREADS	SOP-1
ASSORTED DRY CEREAL	SOP-7			MARGARINE	SOP-21
CHILLED ORANGE JUICE	SOP-29	MRE		CHOCOLATE CHIP COOKIES	SOP-15
* HOT TEA	SOP-33	OR		CHILLED ORANGE DRINK	SOP-30
* JELLY	SOP-24	HEATER MEAL WITH SUPPLIMENTS		* HOT TEA	SOP-33
				COFFEE	C-5 SOP-31
* HOT COCOA	SOP-34			MILK	SOP-26
COFFEE	C-5 SOP-31				
MILK	SOP-26				
* Items Marked with a asterisk (*) mu st be ordered as a condiment					

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BACON,FRZ PR-COOKED 100CT	EACH	1.50		
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			1.50
BREAD, WHITE SLICED LOAF	EACH	6.00		3.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, LASAGNA 6 LB	EACH			4.16
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
PEPPERS,SWEET BELL EACH	EACH			3.00
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
BEANS, GREEN #10 CAN	EACH			2.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, CHOC CHIP 14 OZ	EACH			5.72
DRINK MIX ORANGE (2 GAL)	EACH			2.00
GRITS, QUICK 2.5 LB	EACH	2.00		

RAPID PREP MENU DAY 02					
BREAKFAST		LUNCH		DINNER	
SAUSAGE LINKS	SOP-37	SHELF STABLE MEAL KIT		TURKEY TETRAZINI	SOP -37
SCRAMBLED EGGS	SOP-36	OR		MIXED VEGETABLES	Q-G-1
HASH BROWN POTATO PATTY	SOP-37			TOSSED VEGETABLE SALAD	SOP-9
ASSORTED DRY CEREAL	SOP-7	FRESH SANDWICH MEAL KIT		* ASSORTED SALAD DRESSING	SOP-24
TOAST	SOP-4	OR		CRANBERRY SAUCE	SOP-22
MARGARINE	SOP-21			HEAT N SERVE ROLLS	SOP-3
CHILLED ORANGE JUICE	SOP-29	MRE		MARGARINE	SOP-21
* JELLY	SOP-24	OR		BROWNIES, PRE-COOKED	SOP-15
* HOT COCOA	SOP-34	HEATER MEAL WITH SUPPLIMENTS		CHILLED LEMONADE	SOP-30
* HOT TEA	SOP-33			COFFEE	C-5 SOP-31
COFFEE	C-5 SOP-31			MILK	SOP-26
MILK	SOP-26				
* Items Marked with a asterisk (*) must be ordered as a condiment					

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BREAD, ROLL PACKAGED 24CT	EACH			4.20
BREAD, WHITE SLICED LOAF	EACH	6.00		
BROWNIES, PRECOOKED TRAY	EACH			2.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, TURK TETR 4.75 LB	EACH			4.16
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
PORK SAUS PR-CK LINK 10LB	EACH	0.63		
POT,HASH BROWN PTY 20CT	EACH	2.50		
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
CRANBERRY SAUCE, 16 OUNCE	EACH			4.00
DRINK MIX, LEMONADE (2 GAL)	EACH			2.00
VEGETABLES, MIXED #10 CAN	EACH			2.00

RAPID PREP MENU DAY 03					
BREAKFAST		LUNCH		DINNER	
CREAM BEEF	SOP -37	SHELF STABLE MEAL KIT		BEEF STROGANOFF W/ NOODLES	SOP- 36
SCRAMBLED EGGS	SOP-36	OR		AU GRATIN POTATOES	SOP 37
BISCUITS	SOP-3			SUCCOTASH	Q-G-1
PANCAKES	SOP-37	FRESH SANDWICH MEAL KIT		COLESLAW PRE-MADE	SOP-11
SYRUP	SOP-24	OR		ASSORTED BREADS	SOP-1
ASSORTED DRY CEREAL	SOP-7			MARGARINE	SOP-21
CHILLED ORANGE JUICE	SOP-29	MRE		OATMEAL COOKIES	SOP-15
TOAST	SOP-4	OR		ICED TEA	SOP-30
MARGARINE	SOP-21	HEATER MEAL WITH SUPPLIMENTS		COFFEE	C-5 SOP-31
* JELLY	SOP-24			MILK	SOP-26
* HOT TEA	SOP-33				
* HOT COCOA	SOP-34				
COFFEE	C-5 SOP-31				
MILK	SOP-26				
* Items Marked with a asterisk (*) must be ordered as a condiment					

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BISCUITS, PRE-M 1 OZ 12CT	EACH	8.34		
BREAD, WHEAT SLICED LOAF	EACH			2.00
BREAD, WHITE SLICED LOAF	EACH	3.00		3.34
COLESLAW PRE-MADE 7 LB	EACH			1.43
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, CREAM CH BF 4.5 LB	EACH	2.00		
ENTRE,BEEF STROG 4.375 LB	EACH			6.86
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		1.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		25.00
PANCAKES, PRE-COOKED 12CT	EACH	8.34		
POTATOES, AU GRATIN 76OZ	EACH			5.00
NON-PERISHABLE				
BEANS, LIMA #10 CAN	EACH			1.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, OATMEAL 14 OZ	EACH			5.72
CORN, WHOLE KERNAL #10CAN	EACH			1.00
DRINK MIX,ICED TEA (1GAL)	EACH			4.00
SYRUP, MAPLE CUPS-EACH	EACH	50.00		

RAPID PREP MENU DAY 04				
BREAKFAST		LUNCH		DINNER
GRILLED HAM SLICES	L-69-1	SHELF STABLE MEAL KIT		GREEN PEPPER STEAK SOP- 36
SCRAMBLED EGGS	SOP-36	OR		STEAMED RICE E-5
HASH BROWN POTATO PATTY	SOP-37			BUTTERED CORN Q-G-1
FRENCH TOAST STICKS	SOP-37	FRESH SANDWICH MEAL KIT		TOSSED VEGETABLE SALAD SOP-9
SYRUP	SOP-37	OR		* ASSORTED SALAD DRESSING SOP-24
ASSORTED DRY CEREAL	SOP-7			HEAT N SERVE ROLLS SOP-3
TOAST	SOP-4	MRE		MARGARINE SOP 21
MARGARINE	SOP-21	OR		BROWNIES PRE-COOKED SOP-15
* JELLY	SOP-24	HEATER MEAL WITH SUPPLIMENTS		* HOT TEA SOP-33
CHILLED ORANGE JUICE	SOP-29			ICED TEA SOP-30
* HOT TEA	SOP-33			COFFEE C-5 SOP-31
COFFEE	C-5 SOP-31			MILK SOP-26
MILK	SOP-26			
* Items Marked with a asterisk (*) must be ordered as a condiment				

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BREAD, ROLL PACKAGED 24CT	EACH			4.20
BREAD, WHITE SLICED LOAF	EACH	6.00		
BROWNIES, PRECOOKED TRAY	EACH			2.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, GRN PEP STK 72 OZ	EACH			6.00
FRENCH TOAST 2# (40 CT)	EACH	5.00		
HAM, MINI PIT 8.5 LB AVE	EACH	1.18		
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
ONIONS,FRSH YEL JUMBO EA	EACH			6.00
POT,HASH BROWN PTY 20CT	EACH	2.50		
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
CORN, WHOLE KERNAL #10CAN	EACH			2.00
DRINK MIX,ICED TEA (1GAL)	EACH			4.00
RICE, PARBOILED 24 OZ	EACH			3.00
SYRUP, MAPLE CUPS-EACH	EACH	50.00		

RAPID PREP MENU DAY 05				
BREAKFAST		LUNCH		DINNER
SAUSAGE LINKS	SOP- 37	SHELF STABLE MEAL KIT		CHICKEN AND DUMPLINGS SOP -36
SCRAMBLED EGGS	SOP-36	OR		MASHED POTATOES Q-57
HOT HOMINY GRITS	E-2 SOP-8			MIX PEAS & CARROTS Q-G-3
ASSORTED DRY CEREAL	SOP-7	FRESH SANDWICH MEAL KIT		TOSSED VEGETABLE SALAD SOP-9
TOAST	SOP-4	OR		* ASSORTED SALAD DRESSING SOP-24
MARGARINE	SOP-21			ASSORTED BREADS SOP-11
* JELLY	SOP-24	MRE		MARGARINE SOP-21
CHILLED ORANGE JUICE	SOP-27	OR		CHOCOLATE CHIP COOKIES SOP-15
* HOT TEA	SOP-33	HEATER MEAL WITH SUPPLIMENTS		CHILLED LEMONADE SOP-30
* HOT COCOA	SOP-34			* HOT TEA SOP-33
COFFEE	C-5 SOP-31			COFFEE C-5 SOP-30
MILK	SOP-26			MILK SOP-26
* Items Marked with a asterisk (*) must be ordered as a condiment				

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			1.50
BREAD, WHITE SLICED LOAF	EACH	6.00		3.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, CHIX & DUMPL 95 OZ	EACH			4.16
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH			2.00
MARGARINE, QUARTERS LB	EACH	0.25		
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		
MILK, WHITE 1% 1/2 PINT	EACH			40.00
PORK SAUS PR-CK LINK 10LB	EACH	0.63		
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		
COFFEE, GROUND 12 OZ BAG	EACH			1.00
COOKIES, CHOC CHIP 14 OZ	EACH			5.72
DRINK MIX, LEMONADE (2 GAL)	EACH			2.00
GRITS, QUICK 2.5 LB	EACH	1.00		
PEAS & CARROTS MIXED #10	EACH			2.00
POT, INST MASH #10 CAN	EACH			1.00

RAPID PREP MENU DAY 06				
BREAKFAST		LUNCH	DINNER	
OVEN FRIED BACON	SOP -35	SHELF STABLE MEAL KIT	MACARONI & BEEF W/SAUCE	SOP -36
SCRAMBLED EGGS	SOP-36	OR	GREEN BEANS	Q-G-1
HASH BROWN POTATO PATTY	SOP-37		TOSSED VEGETABLE SLD	SOP-9
FRESH APPLES	SOP-5	FRESH SANDWICH MEAL KIT	* ASSORTED SALAD DRESSING	SOP-24
ASSORTED DRY CEREAL	SOP-7	OR	GARLIC BREAD	D-7
TOAST	SOP-4		MARGARINE	SOP-21
MARGARINE	SOP-21	MRE	OATMEAL COOKIES	SOP-15
CHILLED ORANGE JUICE	SOP-29	OR	CHILLED ORANGE DRINK	SOP-30
* JELLY	SOP-24	HEATER MEAL WITH SUPPLIMENTS	* HOT TEA	SOP-33
* HOT TEA	SOP-33		COFFEE	C-5 SOP-31
* HOT COCOA	SOP-34		MILK	SOP-26
COFFEE	C-5 SOP-31			
MILK	SOP-26			
* Items Marked with a asterisk (*) must be ordered as a condiment				

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
APPLES, FRESH 100CT EACH	EACH	38.00		
BACON,FRZ PR-COOKED 100CT	EACH	1.50		
BREAD, GARLIC LOAF	EACH			6.00
BREAD, WHITE SLICED LOAF	EACH	6.00		
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, MAC & BF 76 OZ	EACH			6.00
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MARGARINE, QUARTERS LB	EACH			2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
PEPPERS,SWEET BELL EACH	EACH			3.00
POT,HASH BROWN PTY 20CT	EACH	2.50		
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
BEANS, GREEN #10 CAN	EACH			2.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, OATMEAL 14 OZ	EACH			5.72
DRINK MIX ORANGE (2 GAL)	EACH			2.00

RAPID PREP MENU DAY 07					
BREAKFAST		LUNCH		DINNER	
SAUSAGE LINKS	SOP- 37	SHELF STABLE MEAL KIT		GREEN PEPPER STEAK	SOP- 36
SCRAMBLED EGGS	SOP-36	OR		STEAMED RICE	E-5
HASH BROWN POTATOE PATTY	SOP-37			BUTTERED CORN	Q-G-1
ASSORTED DRY CEREAL	SOP-7	FRESH SANDWICH MEAL KIT		TOSSED VEGETABLE SALAD	SOP-9
TOAST	SOP-4	OR		* ASSORTED SALAD DRESSING	SOP-24
MARGARINE	SOP-21			HEAT N SERVE ROLLS	SOP-3
* JELLY	SOP-24	MRE		MARGARINE	SOP 21
CHILLED ORANGE JUICE	SOP-29	OR		BROWNIES PRE-COOKED	SOP-15
* HOT TEA	SOP-33	HEATER MEAL WITH SUPPLIMENTS		* HOT TEA	SOP-33
* HOT COCOA	SOP-34			ICED TEA	SOP-30
COFFEE	C-5 SOP-31			COFFEE	C-5 SOP-31
MILK	SOP-26			MILK	SOP-26
* Items Marked with a asterisk (*) must be ordered as a condiment					

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BREAD, ROLL PACKAGED 24CT	EACH			4.20
BREAD, WHITE SLICED LOAF	EACH	6.00		
BROWNIES, PRECOOKED TRAY	EACH			2.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, GRN PEP STK 72 OZ	EACH			6.00
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
ONIONS,FRSH YEL JUMBO EA	EACH			6.00
PORK SAUS PR-CK LINK 10LB	EACH	0.63		
POT,HASH BROWN PTY 20CT	EACH	2.50		
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
CORN, WHOLE KERNAL #10CAN	EACH			2.00
DRINK MIX,ICED TEA (1GAL)	EACH			4.00
RICE, PARBOILED 24 OZ	EACH			3.00

RAPID PREP MENU DAY 08					
BREAKFAST		LUNCH		DINNER	
CREAM BEEF	SOP -37	SHELF STABLE MEAL KIT		BEEF STROGANOFF W/ NOODLES	SOP -36
SCRAMBLED EGGS	SOP-36	OR		AU GRATIN POTATOES	SOP-37
BISCUITS	SOP-3			SUCCOTASH	Q-G-1
PANCAKES	SOP-37	FRESH SANDWICH MEAL KIT		COLESLAW PRE-MADE	SOP-11
SYRUP	SOP-24	OR		ASSORTED BREADS	SOP-1
FRESH BANANAS	SOP-5			MARGARINE	SOP-21
ASSORTED DRY CEREAL	SOP-7	MRE		OATMEAL COOKIES	SOP-15
TOAST	SOP-4	OR		ICED TEA	SOP-30
MARGARINE	SOP-21	HEATER MEAL WITH SUPPLIMENTS		COFFEE	C-5 SOP-31
* JELLY	SOP-24			MILK	SOP-26
CHILLED ORANGE JUICE	SOP-29				
* HOT TEA	SOP-33				
* HOT COCOA	SOP-34				
COFFEE	C-5 SOP-31				
MILK	SOP-26				
* Items Marked with a asterisk (*) must be ordered as a condiment					

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BANANAS, FRESH EACH	EACH	38.00		
BISCUITS, PRE-M 1 OZ 12CT	EACH	8.34		
BREAD, WHEAT SLICED LOAF	EACH			2.00
BREAD, WHITE SLICED LOAF	EACH	3.00		3.34
COLESLAW PRE-MADE 7 LB	EACH			1.43
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, CREAM CH BF 4.5 LB	EACH	2.00		
ENTRE,BEEF STROG 4.375 LB	EACH			6.86
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		1.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		25.00
PANCAKES, PRE-COOKED 12CT	EACH	8.34		
POTATOES, AU GRATIN 76OZ	EACH			5.00
NON-PERISHABLE				
BEANS, LIMA #10 CAN	EACH			1.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, OATMEAL 14 OZ	EACH			5.72
CORN, WHOLE KERNAL #10CAN	EACH			1.00
DRINK MIX,ICED TEA (1GAL)	EACH			4.00
SYRUP, MAPLE CUPS-EACH	EACH	50.00		

RAPID PREP MENU DAY 09				
BREAKFAST		LUNCH		DINNER
GRILLED HAM SLICES	L-69-1	SHELF STABLE MEAL KIT		CHILI CON CARNE SOP- 37
SCRAMBLED EGGS	SOP-36	OR		GREEN PEAS Q-G-3
HASH BROWN POTATO PATTY	SOP-37			STEAMED RICE E-5
FRENCH TOAST STICKS	SOP-37	FRESH SANDWICH MEAL KIT		TOSSED VEGETABLE SALAD SOP-9
SYRUP	SOP-24	OR		* ASSORTED SALAD DRESSING SOP-24
ASSORTED DRY CEREAL	SOP-7			CORNBREAD MUFFINS SOP-3
TOAST	SOP-4	MRE		SUGAR COOKIES SOP-15
MARGARINE	SOP-21	OR		CHILLED FRUIT PUNCH SOP-30
*JELLY	SOP-24	HEATER MEAL WITH SUPPLIMENTS		* HOT TEA SOP-33
CHILLED ORANGE JUICE	SOP-29			COFFEE C-5 SOP-31
COFFEE	C-5 SOP-31			MILK SOP-26
* HOT TEA	SOP-33			
MILK	SOP-26			
* Items Marked with a asterisk (*) must be ordered as a condiment				

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BREAD, WHITE SLICED LOAF	EACH	6.00		
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, CHI CON CARNE 4 LB	EACH			6.00
FRENCH TOAST 2# (40 CT)	EACH	5.00		
HAM, MINI PIT 8.5 LB AVE	EACH	1.18		
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
MUFFIN,CORNBREAD 1.25/24	EACH			2.09
ONIONS,FRSH YEL JUMBO EA	EACH			6.00
POT,HASH BROWN PTY 20CT	EACH	2.50		
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, SUGAR 14 OUNCE	EACH			5.72
DRINK MIX, FRUIT PUNCHBAG	EACH			2.00
PEAS, GREEN #10 CAN	EACH			2.00
RICE, PARBOILED 24 OZ	EACH			3.00
SYRUP, MAPLE CUPS-EACH	EACH	50.00		

RAPID PREP MENU DAY 10				
BREAKFAST		LUNCH		DINNER
SAUSAGE LINKS	SOP- 37	SHELF STABLE MEAL KIT		BARBECUED PORK W/SAUCE SOP- 36
SCRAMBLED EGGS	SOP-36	OR		SCALLOPED POTATOES SOP-37
HOT HOMINY GRITS	E-2 SOP-8			BUTTERED CORN Q-G-1
ASSORTED DRY CEREAL	SOP-7	FRESH SANDWICH MEAL KIT		COLE SLAW SOP-11
TOAST	SOP-4	OR		ASSORTED BREADS SOP-1
MARGARINE	SOP-21			MARGARINE SOP-21
* JELLY	SOP-24	MRE		SUGAR COOKIES SOP-15
CHILLED ORANGE JUICE	SOP-29	OR		CHILLED GRAPE DRINK SOP-30
* HOT TEA	SOP-33	HEATER MEAL WITH SUPPLIMENTS		* HOT TEA SOP-33
* HOT COCOA	SOP-34			COFFEE C-5 SOP-31
COFFEE	C-5 SOP-31			MILK SOP-26
MILK	SOP-26			
* Items Marked with a asterisk (*) must be ordered as a condiment				

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			1.50
BREAD, WHITE SLICED LOAF	EACH	6.00		3.50
COLESLAW PRE-MADE 7 LB	EACH			1.43
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, BBQ PORK 5LB	EACH			6.00
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MARGARINE, QUARTERS LB	EACH	1.00		
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
PORK SAUS PR-CK LINK 10LB	EACH	0.63		
POTATOES, SCALLOPED 72OZ	EACH			5.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, SUGAR 14 OUNCE	EACH			5.72
CORN, WHOLE KERNAL #10CAN	EACH			2.00
DRINK MIX, GRAPE 2GAL BAG	EACH			2.00
GRITS, QUICK 2.5 LB	EACH	1.00		

RAPID PREP MENU DAY 11				
BREAKFAST		LUNCH		DINNER
OVEN FRIED BACON	SOP-37	SHELF STABLE MEAL KIT		LASAGNA
SCRAMBLED EGGS	SOP-36	OR		GREEN BEANS
HOT HOMINY GRITS	E-2 SOP-8			TOSSED VEGETABLE SALAD
ASSORTED DRY CEREAL	SOP-7	FRESH SANDWICH MEAL KIT		* ASSORTED SALAD DRESSING
TOAST	SOP-4	OR		ASSORTED BREADS
MARGARINE	SOP-21			MARGARINE
CHILLED ORANGE JUICE	SOP-29	MRE		CHOCOLATE CHIP COOKIES
* HOT TEA	SOP-33	OR		CHILLED ORANGE DRINK
* JELLY	SOP-24	HEATER MEAL WITH SUPPLIMENTS		* HOT TEA
				COFFEE
* HOT COCOA	SOP-34			MILK
COFFEE	C-5 SOP-31			
MILK	SOP-26			

*** Items Marked with a asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BACON,FRZ PR-COOKED 100CT	EACH	1.50		
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			1.50
BREAD, WHITE SLICED LOAF	EACH	6.00		3.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, LASAGNA 6 LB	EACH			4.16
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
PEPPERS,SWEET BELL EACH	EACH			3.00
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
BEANS, GREEN #10 CAN	EACH			2.00
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, CHOC CHIP 14 OZ	EACH			5.72
DRINK MIX ORANGE (2 GAL)	EACH			2.00
GRITS, QUICK 2.5 LB	EACH	1.00		

RAPID PREP MENU DAY 12				
BREAKFAST		LUNCH		DINNER
SAUSAGE LINKS	SOP-37	SHELF STABLE MEAL KIT		TURKEY TETRAZINI
SCRAMBLED EGGS	SOP-36	OR		MIXED VEGETABLES
HASH BROWN POTATO PATTY	SOP-37			TOSSED VEGETABLE SALAD
ASSORTED DRY CEREAL	SOP-7	FRESH SANDWICH MEAL KIT		* ASSORTED SALAD DRESSING
TOAST	SOP-4	OR		CRANBERRY SAUCE
MARGARINE	SOP-21			HEAT N SERVE ROLLS
* JELLY	SOP-24	MRE		MARGARINE
CHILLED ORANGE JUICE	SOP-29	OR		BROWNIES
* HOT TEA	SOP-33	HEATER MEAL WITH SUPPLIMENTS		CHILLED LEMONADE
* HOT COCOA	SOP-34			COFFEE
COFFEE	C-5 SOP-31			MILK
MILK	SOP-26			

*** Items Marked with a asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BREAD, ROLL PACKAGED 24CT	EACH			4.20
BREAD, WHITE SLICED LOAF	EACH	6.00		
BROWNIES, PRECOOKED TRAY	EACH			2.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, TURK TETR 4.75 LB	EACH			4.16
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
PORK SAUS PR-CK LINK 10LB	EACH	0.63		
POT,HASH BROWN PTY 20CT	EACH	2.50		
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
CRANBERRY SAUCE, 16 OUNCE	EACH			4.00
DRINK MIX, LEMONADE (2 GAL)	EACH			2.00
VEGETABLES, MIXED #10 CAN	EACH			2.00

RAPID PREP MENU DAY 13				
BREAKFAST		LUNCH		DINNER
SAUSAGE LINKS	SOP-37	SHELF STABLE MEAL KIT		CHICKEN AND DUMPLINGS SOP -36
SCRAMBLED EGGS	SOP-36	OR		MASHED POTATOES Q-57
PANCAKES PRE-COOKED	SOP-37			MIX PEAS & CARROTS Q-G-3
SYRUP	SOP-24	FRESH SANDWICH MEAL KIT		TOSSED VEGETABLE SLD SOP-9
BANANAS	SOP-5	OR		* ASST SALAD DRSG SOP-24
ASSORTED DRY CEREAL	SOP-7			ASSORTED BREADS SOP-11
TOAST	SOP-4	MRE		MARGARINE SOP-21
MARGARINE	SOP-21	OR		CHOCOLATE CHIP COOKIES SOP-15
* JELLY	SOP-24	HEATER MEAL WITH SUPPLIMENTS		CHILLED LEMONADE SOP-30
CHILLED ORANGE JUICE	SOP-29			* HOT TEA SOP-33
* HOT TEA	SOP-33			COFFEE C-5 SOP-30
* HOT COCOA	SOP-34			MILK SOP-26
COFFEE	C-5 SOP-31			
MILK	SOP-26			
* Items Marked with a asterisk (*) must be or dered as a condiment				

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BANANAS, FRESH EACH	EACH	38.00		
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			1.50
BREAD, WHITE SLICED LOAF	EACH	6.00		3.50
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, CHIX & DUMPL 95 OZ	EACH			4.16
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
PANCAKES, PRE-COOKED 12CT	EACH	8.34		
PORK SAUS PR-CK LINK 10LB	EACH	0.63		
SALAD, MIX 5LB EACH	EACH			0.70
TOMATOES, FRESH EACH	EACH			9.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, CHOC CHIP 14 OZ	EACH			5.72
DRINK MIX, LEMONADE (2 GAL)	EACH			2.00
PEAS & CARROTS MIXED #10	EACH			2.00
POT, INST MASH #10 CAN	EACH			1.00
SYRUP, MAPLE CUPS-EACH	EACH	50.00		

RAPID PREP MENU DAY 14					
BREAKFAST		LUNCH		DINNER	
GRILLED HAM SLICES	L-69-1	SHELF STABLE MEAL KIT		BARBECUED PORK W/SAUCE	SOP-36
SCRAMBLED EGGS	SOP-36	OR		AU GRATIN POTATOES	SOP-37
HASH BROWN POTATO PATTY	SOP-37			BUTTERED CORN	Q-G-1
FRENCH TOAST STICKS	SOP-37	FRESH SANDWICH MEAL KIT		COLE SLAW	SOP-11
ASSORTED DRY CEREAL	SOP-7	OR		ASSORTED BREADS	SOP-11
SYRUP	SOP-24			MARGARINE	SOP-21
TOAST	SOP-4	MRE		SUGAR COOKIES	SOP-15
MARGARINE	SOP-21	OR		CHILLED GRAPE DRINK	SOP-30
* JELLY	SOP-24	HEATER MEAL WITH SUPPLIMENTS		* HOT TEA	SOP-33
CHILLED ORANGE JUICE	SOP-29			COFFEE	C-5 SOP-31
* HOT TEA	SOP-33			MILK	SOP-26
COFFEE	C-5 SOP-31				
MILK	SOP-26				

*** Items Marked with a asterisk (*) must be ordered as a condiment**

Issue Chart Per 50 Personnel				
DESCRIPTION	ISSUE	BREAKFAST	LUNCH	DINNER
PERISHABLE				
BREAD, RYE SLICED LOAF	EACH			1.00
BREAD, WHEAT SLICED LOAF	EACH			1.50
BREAD, WHITE SLICED LOAF	EACH	6.00		3.50
COLESLAW PRE-MADE 7 LB	EACH			1.43
EGGS, FRZN B I B 5 LB	EACH	3.00		
ENTRE, BBQ PORK 5LB	EACH			6.00
FRENCH TOAST 2# (40 CT)	EACH	5.00		
HAM, MINI PIT 8.5 LB AVE	EACH	1.18		
JUICE ORANG FROZ CON 32OZ	EACH	2.00		
MARGARINE, CUPS 45 CT	EACH	2.00		2.00
MILK, CHOCOLATE 1% 1/2PT	EACH			10.00
MILK, WHITE 1% 1/2 PINT	EACH	50.00		40.00
POT,HASH BROWN PTY 20CT	EACH	2.50		
POTATOES, AU GRATIN 76OZ	EACH			5.00
NON-PERISHABLE				
CEREAL, ASSORTED DRY EACH	EACH	50.00		
COFFEE, GROUND 12 OZ BAG	EACH	1.00		1.00
COOKIES, SUGAR 14 OUNCE	EACH			5.72
CORN, WHOLE KERNAL #10CAN	EACH			2.00
DRINK MIX, GRAPE 2GAL BAG	EACH			2.00
SYRUP, MAPLE CUPS-EACH	EACH	50.00		

VALLEY FOODS FRESH MEAL KITS
(These meals require refrigeration)



CODE	DESCRIPTION
BREAKFAST	
MB01	Peanut Butter/Jelly, Assorted Cereal, Fruit Cup, Nutrigrain Bar, Milk (16oz), Condiments, Silverware Kit, Towelette
MB02	Blueberry Muffin, Assorted Cereal, Sausage Chub, Orange Juice, Milk (1/2 pint), Sugar Packet, Whipped Margarine, Silverware Kit, Towelette
LUNCH/DINNER	
MK03	Peanut Butter and Jelly (2), Fruit Cup, Pringles Potato Chips, Lorna Doone Cookies, Water, Silverware Kit, Towelette
MK04	Turkey, Ham, Cheddar Cheese Sub, Fruit Cup, Pringles Potato Chips, M&M's Plain, Condiments, Water, Silverware Kit, Towelette
MK05	Hard Salami and Provolone Cheese on Multigrain Bun, Fruit Cup, Pringles Potato Chips, Chocolate Chip Cookies, Condiments, Water, Silverware Kit, Towelette
MK06	Ham and Swiss on Croissant, Fruit Cup, Pringles Potato Chips, Oreo Cookies, Condiments, Water, Silverware Kit, Towelette
MK07	Roast Beef and Swiss on Marbled Rye Bread, Fruit Cup, Combos Nacho Cheese, Peanut Butter Cookies, Horseradish Sauce, Mustard, Water, Silverware Kit, Towelette
MK08	Turkey and Swiss on Multigrain Bun, Fresh Baby Carrots, Ranch Dressing Cup, Fresh Apple, Trail Mix, Snackwell Cookies, Mustard Packet, Light Mayo Packet, V-8 Tropical Splash, Silverware Kit, Towelette

VALLEY FOODS SHELF STABLE MEAL KITS
(These meals do not require refrigeration)



CODE	DESCRIPTION
BREAKFAST SSB6	Honey Nut Cheerios, UHT Milk, Fruit Cup, Nutrigrain Bar, Orange, Juice, Pop Tart, Mint, Silverware Kit and Towelette
BREAKFAST SSB7	Corn Flakes, UHT Milk, Fruit Cup, Nutrigrain Bar, Apple Juice, Pop Tart, Mint, Silverware Kit and Towelette
LUNCH/ DINNER SS51	Seafood Salad(2), Pringles Potato Chips, Fruit Cup, Cookies, Juice Drink, Mint, Silverware Kit and Towelette
LUNCH/ DINNER SS52	Tuna Salad, Tortilla Shell, Beefsteak, Pringles Potato Chips, Fruit Cup, Cookies, Juice Drink, Mint, Silverware Kit and Towelette
LUNCH/DINNER SS54	Ham Salad, Tortilla Shell, Jack Pack, Pringles Potato Chips, Fruit Cup, Cookies, Juice Drink, Mint, Silverware Kit and Towelette
LUNCH/ DINNER SS55	BBQ Chicken, Tortilla Shell, Beef Sticks(2), Pringles Potato Chips, Fruit Cup, Cookies, Juice Drink, Mint, Silverware Kit and Towelette
LUNCH/DINNER SS57	Chicken Salad, Tortilla Shell, Pepperoni, Pringles Potato Chips, Fruit Cup, Cookies, Juice Drink, Mint, Silverware Kit and Towelette

HEATER MEALS WITH SUPPLIMENTS

CODE	DESCRIPTION
BREAKFAST HB01	PANCAKES W/ BLUEBERRY TOPPING, BACON SLICES, FRESH BANANA, MILK WHITE 1% (2 PER), ASSORTED BREAD, MARGARINE CUPS
LUNCH/DINNER HM02	BEEF/MASHED POTATOES, FRESH APPLE, ASSORTED BREAD, MARGARINE, LORNA DOONE COOKIES, FRUIT DRINK
LUNCH/DINNER HM03	CHICKEN AND NOODLES, FRESH ORANGE, ASSORTED BREAD, MARGARINE, FIG NEWTONS, FRUIT DRINK
LUNCH/DINNER HM04	BBQ BEEF, FRESH ORANGE, ASSORTED BREAD, MARGARINE, SWISS CREAM COOKIES, FRUIT DRINK
LUNCH/DINNER HM05	PEPPER STEAK, FRESH APPLE, ASSORTED BREAD, MARGARINE, OREO COOKIES, FRUIT DRINK
LUNCH/DINNER HM06	LASAGNA, FRESH APPLE, ASSORTED BREAD, MARGARINE, LORNA DOONE COOKIES, FRUIT DRINK

CONTINENTAL BREAKFAST
(MUST BE ASSEMBLED)

MENU

CONTINENTAL BREAKFAST (CB01)
FRESH BANANAS
FRESH ORANGES
ORANGE JUICE
ASSORTED INDIVIDUAL CEREAL
*NON-DAIRY CREAMER
*SUGAR PACKETS
*TEA
COFFEE
*COCOA BEVERAGE
WHITE MILK
FRESH SWEET COFFEE ROLLS
FRESH SWEET DANISH ROLLS

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 50 PERSONNEL

DESCRIPTION	UNIT	CONTINENTAL BREAKFAST
APPLES, RED, FANCY, 100 CT	EA	13.00
BANANAS	EA	25.00
CAKE, CRUMB	EACH	30.00
CEREAL, ASST, INDIV.	EA	50.00
COFFEE, INST, IND PK	EA	50.00
DANISH, ASST.	EA	30.00
JUICE, ORANGE, 6 OZ	EA	50.00
MILK, WHITE, 1%, ½ PT	CO	50.00
ORANGES, FANCY, 113 CT	EA	13.00

USE THE FOLLOWING SECTION AS A GUIDE WHEN ORDERING CONDIMENTS. IT SHOWS WHICH CONTIMENTS ARE REQUIRED FOR EACH MEAL. THERE ARE THREE SECTIONS, BREAKFAST LUNCH AND DINNER. NOTE THAT SOUPS /CRACKERS ARE NOT ISSUED DURING THE WARMER MONTHS OF MAY, JUNE, JULY, AUGUST AND SEPTEMBER.

BREAKFAST CONDIMENTS ISSUE PER 50

ITEM DESCRIPTION	B01	B02	B03	B04	B05	B06	B07	B08	B09	B10	B11	B12	B13	B14
CINNAMON,GR 4.12 OZ				0.1					0.1					0.1
COCOA BEV, 50CT	1	1	1	1	1	1	1	1	1	1	1	1	1	1
CREAM SUB 1M	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03
HOT SAUCE, 6OZ			1.5	2		0.75		1.5	2	1.5	0.75		1.5	2
JELLY,ASSTD IND 200	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
MILK, DRY 3.2 oz			5.625					5.625						
NUTMEG,GR 1.1OZ								0.4						
PAPRIKA,GR 4OZ			0.12											
PEPPER,BLACK, GRND 18 oz	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13
PEPPER,IND 1000 CT	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06
SALAD OIL 1GL	0.25	0.25	0.5	0.25	0.25	0.25	0.25	0.5	0.25	0.25		0.25	0.5	0.25
SALT,IND PG 1000 CT	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06
SALT, TABLE 26 OZ	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13
SHORTENING 1LB	0.5	1	1	0.5	0.5	0.5	1	1	0.5	0.5	0.5	1	1	0.5
SUGAR, IND 3000 CTBG	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02
SUGAR,SUBSTITUTE IND 2000CT	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375
TEA,BLACK IND BG 100CT	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
VINEGAR,WHITE 1QT								1						
WORCESTERSHIRE SAUCE					1		2		0.02					

LUNCH CONDIMENTS ISSUE PER 50

ITEM DESCRIPTION	L01	L02	L03	L04	L05	L06	L07	L08	L09	L10	L11	L12	L13	L14
ALLSPICE,GR.90OZ		0.07												
BAKING POWDER 10OZ						0.032								
BAY LEAVES,WHOLE 10 OZ		0.066												
CINNAMON,GR 4.12 OZ						0.02								
CLOVES,GR .9OZ						0.08								0.05
CRACKERS, IND 500CT	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
CREAM SUBSTITUTE 1000CT	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03
SALAD DRESSINGS ARE ORDERED AS NEEDED ONLY FOR THOSE MEALS THAT REQUIRE THEM														
MEALS THAT NEED DRSG		L02	L03	L04	L05		L07	L08			L11	L12	L13	
DRSG,SAL IND 1000 ISL 84 CT														
DRSG,SAL IND FRENCH 84 CT														
DRSG, FRENCH LO/CAL 84 CT														
DRSG,ITALIAN LO/CAL 84 CT														
DRSG,1000 ISL/LO CAL 84 CT														
DRSG,IND, RANCH 84 CT														
GARLIC,POWDER,5.37 OZ			0.045	0.135	0.07								0.56	
MILK, DRY 3.2 oz						.7812					1.79	.50		
MUSHROOM,SLICED 16OZ														2
NUTMEG,GR 1.1OZ												0.05		
OREGANO, GR .75OZ			0.66											
PAPRIKA,GR 4OZ		0.12					0.12					0.1		
PARSLEY,DEHYD .50 oz		0.18	0.57											
PEPPER, BLACK, GRND 18 oz	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13
PEPPER,IND 1000 CT	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06
PEPPER,RED GR 2.62OZ			0.062											
SALAD OIL 1GL				0.01	0.01	0.26			0.03			0.01	0.25	0.05
SALT,IND PG 1000 CT	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06
SALT, TABLE 26 OZ	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13
SHORTENING 1LB	1	1		1.5	0.5							0.13		
SOUP, DEHY ONION-16/8OZ									3.12					
SOUP, DEHY VEG BF 16/8 OZ	3.12			3.12				3.12						
SOY, SAUCE 5 OZ				0.01										
STEAK SAUCE,A-1 15OZ													0.033	
SUGAR,GRAN 2LB	0.5	0.5		0.03	0.5	0.5	0.5		0.5	0.5		0.5		

LUNCH CONDIMENTS ISSUE PER 50 (CONT)

ITEM DESCRIPTION	L01	L02	L03	L04	L05	L06	L07	L08	L09	L10	L11	L12	L13	L14
SUGAR, IND 3000 CTBG	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02
SUGAR,SUBSTITUTE IND 2M CT	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375
TARTAR SAUCE PKTS 200 CT	0.5									0.5				
TEA,BLACK IND BG 100CT							0.25					0.25		
THYME,GROUND .7OZ		0.2	0.1		0.02									
VINEGAR,WHITE 1QT		0.13				0.75			0.4			1		
WORCESTERSHIRE SAUCE5OZ											0.17		2	

DINNER and HOLIDAY MEAL CONDIMENTS ISSUE PER 50

ITEM DESCRIPTION	D01	D02	D03	D04	D05	D06	D07	D08	D09	D10	D11	D12	D13	D14	H15
BASIL, SWEET LEAVES 5OZ						0.1									
BAY LEAVES,WHOLE 10 OZ						0.02									
CATSUP,TOM, IND,500CT				0.15										0.15	
CHILI POWDER,18OZ									0.45						
CINNAMON,GR 4.12 OZ															0.25
CLOVES,GR .9OZ								0.25							
CLOVES,WHOLE .62OZ															0.8
CRACKERS, IND 500CT	0.2	0.2			0.2	0.2	0.2		0.2		0.2	0.2	0.2		
CREAM SUBSTITUTE 1M	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03	0.03
DRSG SAL IND, MAYO 500				0.2										0.2	
SALAD DRESSINGS ARE ORDERED AS NEEDED ONLY FOR THOSE MEALS THAT REQUIRE THEM															
MEALS THAT NEED DRSG	D01	D02			D05	D06	D07		D09		D11	D12	D13		D14
DRSG,SAL IND 1000 ISL 84 CT															
DRSG,SAL IND FRENCH 84 CT															
DRSG, FRENCH LO/CAL 84 CT															
DRSG,ITALIAN LO/CAL 84 CT															
DRSG,1000 ISL/LOW CAL 84 CT															
DRSG,IND, RANCH 84 CT															
GARLIC,POWDER,5.37 OZ	0.56				0.56	0.56				0.3	0.56				
GINGER,GR .8OZ								0.4375							

DINNER and HOLIDAY MEAL CONDIMENTS ISSUE PER 50 (CONT)

ITEM DESCRIPTION	D01	D02	D03	D04	D05	D06	D07	D08	D09	D10	D11	D12	D13	D14
JUICE, LEMON CONC 8OZ														
MILK, DRY 3.2 oz		.78	3.59		.78					4.06		.78	3.59	
MUSTARD, FLOUR 1.75OZ			0.2										0.2	
MUSTARD, IND 500CT				0.2										0.2
NUTMEG, GR 1.1OZ												0.05		
OREGANO, GR .75OZ						1					1			
PAPRIKA, GR 4OZ		0.25				0.25				0.25		0.25		
PARSLEY, DEHYD .50 oz		1.5			1.5									
PEPPER, BLACK, GRND 18 oz	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13
PEPPER, IND 1000 CT	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06
POULTRY SEASON .65OZ		2.3		2.3										2.3
RELISH, PICKLE, IND 200				0.375										0.375
SALAD OIL 1GL	0.25			0.25	0.25	0.25	0.5		0.25		0.25			0.25
SALT, IND PG 1000 CT	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06
SALT, TABLE 26 OZ	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13	0.13
SHORTENING 1 LB	0.5		2	1	0.5		0.5		0.5	0.5	0.5		2	1
SOUP, DEHY CHIC NOODLE-16 8oz Serv	3.12					3.12							3.12	
SOUP, DEHY VEG BF 16/8oz			3.12				3.12		3.12	3.12	3.12			
SOY, SAUCE 5 OZ					0.03									
STEAK SAUCE, A-1 15OZ							1							
SUGAR, GRAN 2LB	1	1	1	1	1	1	1	1	1	1	1	1	1	1
SUGAR, IND 3000 CT	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02
SUGAR, POWDERED 1 LB														
SUGAR, SUBSITUTE IND 2M	0.038	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375	0.0375
THYME, GROUND .7OZ						1								