



Pennsylvania Army National Guard 14-Day Menu

**VALLEY FOODS, INC.
FORT INDIANTOWN GAP
T.S.S.A. BUILDING 11-89
ANNVILLE, PA 17003-5002**

PHONE: 717-865-7901

TOLL FREE: 877-888-1088

FAX: 717-865-7602

www.valleyfoodsystems.com

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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 provide 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, Donny Ortz.

The following is a booklet of the revised 14-day menu with issue factors, along with a revised condiment list specifically designed for the PAARNG. This booklet is a guideline as to what will be issued with each meal ordered. These are the result of the Food Service Management Board meeting held on 04 April, 2011.

A-RATION MENUS

There are minor changes made to the A-Ration menus to enhance the quality, variety, and/or nutritional value of the meals. In addition some quantities of items like bread and milk were changed to reduce waste.

CONDIMENT LIST

The condiment list was upgraded to include another variety of soup kits and shredded cheese for salads. Other items that were not selling were removed. All items were updated with current pack sizes and prices.

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.

GENERAL CHANGES AND IMPROVEMENTS THROUGHOUT

At the request of the Food Service Management Board, we have made several changes in the meals throughout the menus. These have been done to add variety, eliminate waste and general enhancement to the Soldiers.

We are committed to serve you. However, we are not authorized to provide services beyond the scope of our commitment to the PAARNG. Your approving authority must process all ration and/or special requests. As we have in the past, we will continue to work with the Food Service Management 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,

Donny Ortiz
Sharon Batdorf
Jim Stizza
Valley Foods, Inc.

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A-RATIONS

DAY 1

BREAKFAST		LUNCH		DINNER	
BREAKFAST STEAK	SOP 2	BRAISED BEEF W/ NOODLES	L 17	SAVORY BAKED CHICKEN	L 158
EGGS TO ORDER	F7 F10	ITALIAN MIXED VEGS	Q 126	REDSKIN MASHED POTATOES	SOP 2
POTATOES DICED PEELED	Q 46 4	COLESLAW	SOP 2	CHICKEN GRAVY	O 16 2
ASSORTED CEREAL BOWL	SOP 7	FRENCH BREAD	SOP 6	BUTTERED BROCCOLI	Q 105
TOAST	SOP 5	* MARGARINE CUPS	SOP 24	TOSSED VEGETABLE SALAD	M 48
* ASSORTED JELLY	SOP 12	FRUIT SALAD	SOP 19	* SALAD DRESSINGS	SOP 12
* MARGARINE CUPS	SOP 24	MILK LOW FAT	SOP 18	APPLESAUCE	SOP 19
* PEANUT BUTTER	SOP 13	FRUIT DRINK	SOP 18	ASSORTED BREADS	SOP 6
MILK LOW FAT	SOP 18	COFFEE	C3/C5	* MARGARINE CUPS	SOP 24
CHILLED ORANGE JUICE	SOP 22	* TEA	SOP 11	PREPARED PIES	SOP 25
CHILLED VEGETABLE JUICE	SOP 22	* COCOA	SOP 11	MILK LOW FAT	SOP 18
COFFEE	C3/C5			FRUIT DRINK	SOP 18
* TEA	SOP 11			COFFEE	C3/C5
* COCOA	SOP 11			* TEA	SOP 11
				* COCOA	SOP 11

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
APPLESAUCE	#10 CAN			1.00
BEEF, BREAKFAST STEAK	EACH	100.00		
BEEF DICED	3 LB		10.00	
BREAD, FRENCH LOAVES	EACH		11.00	
BREAD, PULLMAN RYE	LOAF			1.00
BREAD, PULLMAN WHEAT	LOAF			2.00
BREAD, PULLMAN WHITE	LOAF	5.00		2.00
BROCCOLI CUTS, FRZ	2.5 LB			8.00
CABBAGE SHREDDED	5 LB		2.40	
CELERY STALK	EACH			2.50
CEREAL, ASSORTED	EACH	55.00		
CHICKEN QUARTERS	4 PACK			25.00
COFFEE REGULAR 12 OZ	EACH	3.00	1.87	1.87
CUCUMBERS, FRESH	EACH			6.00
DRESSING, SLAW	40 OZ		2.00	
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ICED TEA 8 OZ	EACH		25.00	
DRINK, ORANGE 8 OZ	EACH			25.00
EGGS, LARGE FRESH	DOZEN	16.66		
FLOUR, ALL PURPOSE	5 LB		.55	.25
FRUIT SALAD FRESH	8 LB		3.00	
GRAVY MIX, BEEF	7 OZ		2.63	
JUICE, ORANGE FRZ	32 OZ	2.00		
JUICE, VEGETABLE	46 OZ	3.00		
KETCHUP SQUEEZE BTL	14 OZ		2.29	
LETTUCE, SALAD MIX	5 LB			1.60
MARGARINE SOLIDS	1 LB		1.00	1.50

DAY 1 (CONT)

ISSUE CHART PER 100 PERSONNEL

MILK, CHOC 1% ½ PINTS	EACH		25.00	25.00
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00	50.00	50.00
ONIONS, YELLOW JUMBO	EACH		10.00	6.00
PASTA, EGG NOODLES	5 LB		0.70	
PIE, ASSORTED RTS	EACH			12.5
POTATO, MASHED REDSKIN	5 LB			6.25
POTATOES, DICED PEELED	10 LB	3.00		
RADISHES, CELLO	1 LB			1.00
SAUCE, SOY	10 OZ			2.40
SHORTENING	1 LB	2.50	6.00	
SUGAR, WHITE	2 LB		.50	.50
TOMATOES, FRESH	EACH			12.00
VEGETABLES, ITALIAN MIXED	4 LB		5.00	

DAY 2

BREAKFAST		LUNCH		DINNER	
BAKED SAUSAGE LINKS	L 91 1	OVEN BAKED FISH	L 119	ROAST TURKEY	L 162
EGGS TO ORDER	F7 F10	MACARONI & CHEESE	SOP2	MASHED POTATOES YUKON GOLD	SOP 2
PANCAKES W/SYRUP	SOP 2	STEWED TOMATOES	SOP2	TURKEY GRAVY	O 16 2
ASSORTED CEREAL BOWL	SOP 7	DINNER ROLLS	SOP 6	GREEN BEANS W/ MUSHROOMS	Q 007-2
TOAST	SOP 5	* MARGARINE CUPS	SOP 24	SPRING SALAD	M 44
YOGURT ASSORTED	SOP 22	FRUIT SALAD	SOP 19	* SALAD DRESSINGS	SOP 12
* ASSORTED JELLY	SOP 12	ASSORTED SODA	SOP 18	CRANBERRY APPLE ORANGE SAUCE	SOP 27
* MARGARINE CUPS	SOP 24	COFFEE	C3/C5	ASSORTED BREADS	SOP 6
* PEANUT BUTTER	SOP 13	* TEA	SOP 11	* MARGARINE CUPS	SOP 24
MILK LOW FAT	SOP 18	* COCOA	SOP 11	PINEAPPLE UPSIDE DOWN CAKE	G 29 1
CHILLED GRAPEFRUIT JUICE	SOP 22			MILK LOW FAT	SOP 18
CHILLED APPLE JUICE	SOP 22			FRUIT DRINK	SOP 18
COFFEE	C3/C5			COFFEE	C3/C5
* TEA	SOP 11			* TEA	SOP 11
* COCOA	SOP 11			* COCOA	SOP 11

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ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEANS, GREEN FRZ	2 LB			8.00
BREAD, PULLMAN RYE	LOAF			1.00
BREAD, PULLMAN WHEAT	LOAF			2.00
BREAD, PULLMAN WHITE	LOAF	3.00		2.00
CEREAL, ASSORTED	EACH	55.00		
CHERRIES, MARASCHINO	6 OZ			2.50
COFFEE REGULAR 12 OZ	EACH	3.00	1.87	1.87
CRAN, APPLE, ORANGE SAUCE	5 LB			1.40
CUCUMBERS, FRESH	EACH			6.00
DRINK, LEMONADE 8 OZ	EACH			25.00
DRINK, ORANGE 8 OZ	EACH			25.00
EGGS, LARGE FRESH	DOZEN	16.66		
FISH, UNBREADED RAW 4 OZ	EACH		100.00	
FLOUR, ALL PURPOSE	5 LB			.25
FRUIT SALAD FRESH	8 LB		3.00	
JUICE, APPLE	46 OZ	6.00		
JUICE, GRAPEFRUIT	46 OZ	4.00		
JUICE, LEMON	8 OZ		1.50	
LETTUCE, SALAD MIX	5 LB			1.00
MACARONI AND CHEESE	4.75 LB		5.26	
MARGARINE SOLIDS	1 LB		1.00	1.50
MILK, CHOCOLATE 1% ½ PINTS	EACH			25.00
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00		50.00
MIX, CAKE YELLOW	5 LB			2.00
MUSHROOMS, SLICED	16 OZ			1.50
ONIONS, GREEN FRESH	BUNCH			4.00

DAY 2 (CONT)ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
PANCAKES PRE-MADE	12 CT	16.67		
PEPPERS, BELL	EACH			4.00
PINEAPPLE, SLICED	#10 CAN			2.00
PORK, SAUSAGE LINKS PRE-CKD	10 LB	1.25		
POTATO,MASHED YUKON RTH	5 LB			6.25
RADISHES, CELLO	1 LB			1.00
ROLL, DINNER	16 CT		12.50	
SAUCE, TARTAR	200 CT		1.00	
SHORTENING	1 LB	1.00		
SODA, ASSORTED 12 OZ	EACH		100.00	
SUGAR, BROWN	2 LB			3.00
SUGAR, WHITE	2 LB			.50
SYRUP CUPS	EACH	100.00		
TOMATOES, FRESH	EACH			15.00
TOMATOES, STEWED	#10 CAN		4.68	
TURKEY ROAST	LBS			3.80
YOGURT, ASSORTED	EACH	64.00		

DAY 3

BREAKFAST	
CREAMED GROUND BEEF	L 30
ENGLISH MUFFINS	SOP 6
EGGS TO ORDER	F7 F10
HASH BROWN POTATOES	Q46 4
FRUIT SALAD CITRUS	SOP 19
ASSORTED CEREAL BOWL	SOP 7
TOAST	SOP 5
* ASSORTED JELLY	SOP 12
* MARGARINE CUPS	SOP 24
* PEANUT BUTTER	SOP 13
MILK LOW FAT	SOP 18
CHILLED ORANGE JUICE	SOP 22
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11

LUNCH	
ROTINI AND MEATBALLS	E 04
GARLIC BREAD	SOP 2
SPRING SALAD	M 44
*SALAD DRESSINGS	SOP 12
*MARGARINE CUPS	SOP 24
CHEESECAKE	SOP 2
MILK LOW FAT	SOP 18
FRUIT DRINK	SOP 18
COFFEE	C3/C5
*TEA	SOP 11
*COCOA	SOP 11

DINNER	
SWISS STEAK W/ ONIONS	L 15 1
MASHED POTATOES YUKON GOLD	SOP 2
SEASONED CORN	Q 110
GARDEN VEGETABLE SALAD	M 19
*SALAD DRESSINGS	SOP 12
DINNER ROLLS	SOP 6
*MARGARINE CUPS	SOP 24
FRUIT SALAD	SOP 19
MILK LOW FAT	SOP 18
FRUIT DRINK	SOP 18
COFFEE	C3/C5
*TEA	SOP 11
*COCOA	SOP 11

***ITEM MUST BE ORDERED ON CONDIMENT LIST
ISSUE CHART PER 100 PERSONNEL**

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEEF, GROUND	5 LB	3.60		
BEEF, MEATBALLS PRE-CKD 80 CT	5 LB		3.75	
BEEF, SWISS STEAKS	5 OZ			100.00
BREAD, GARLIC WRAPPED	LOAF		11.00	
BREAD, PULLMAN WHITE	LOAF	3.00		
CELERY, STALK	EACH			1.50
CEREAL, ASSORTED	EACH	55.00		
CHEESECAKE IND	EACH		100.00	
CHEESE PARMESAN GRATED	16 OZ		1.00	
COFFEE, REGULAR	EACH	3.00	1.87	1.87
CORN, WHOLE KERNAL FRZ	2.5 LB			10.80
CUCUMBERS, FRESH	EACH		6.00	
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ICED TEA 8 OZ	EACH		25.00	
DRINK, ORANGE 8 OZ	EACH			25.00
EGGS, LARGE FRESH	DOZEN	16.66		
FLOUR, ALL PURPOSE	5 LB	.30		
FRUIT SALAD FRESH	8 LB			3.00
FRUIT SALAD CITRUS	8 LB	3.00		
JUICE, ORANGE FRZ	32 OZ	4.00		
LETTUCE, SALAD MIX	5 LB		1.00	1.80

DAY 3 (CONT)

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
MARGARINE SOLIDS	1 LB			4.00
MILK, CHOCOLATE 1% ½ PINTS	EACH		25.00	25.00
MILK, DRY	9.6 OZ	3.73		
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00	50.00	50.00
MUFFINS, ENGLISH	8 CT	6.00		
ONIONS, GREEN FRESH	BUNCH		4.00	
ONIONS, YELLOW JUMBO	EACH	2.00		40.00
PASTA, ROTINI	1 LB		12.00	
PEPPERS, BELL	EACH		6.00	8.00
POTATOES, MASHED RTH YUKON GOLD	5 LB			6.25
POTATOES, HASH BROWNS LOGS	20 CT	5.00		
RADISHES, CELLO	1 LB		1.00	
ROLL, DINNER	16 CT			12.50
SAUCE, SPAGHETTI	#10 CAN		5.00	
SAUCE, WORCESTERSHIRE	5 OZ	1.00		
SHORTENING	1 LB	1.00		
SOUP BASE, BEEF	1 LB	.16		
SUGAR, WHITE	2 LB			.50
TOMATOES, FRESH	EACH		15.00	18.00

DAY 4

BREAKFAST		LUNCH		DINNER	
OVEN FRIED BACON	SOP 2	OVEN BAKED CHICKEN	SOP 2	FLAT IRON PORK CHOPS	L 85 1
EGGS TO ORDER	F7 F10	MASHED POTATOES CREAMY	SOP 2	REDSKIN MASHED POTATOES	SOP 2
FRENCH TOAST W/SYRUP	SOP 2	CHICKEN GRAVY	SOP 2	CREAM GRAVY	O 17
FRUIT SALAD	SOP 19	SEASONED PEAS	Q 116	LYONNAISE GREEN BEANS	Q 7
ASSORTED CEREAL BOWL	SOP 7	LETTUCE WEDGE SALAD	M 33 1	TOSSED VEGETABLE SALAD	M 48
TOAST	SOP 5	* SALAD DRESSINGS	SOP 12	* SALAD DRESSINGS	SOP 12
* ASSORTED JELLY	SOP 12	ASSORTED BREADS	SOP 6	ASSORTED BREADS	SOP 6
* MARGARINE CUPS	SOP 24	* MARGARINE CUPS	SOP 24	* MARGARINE CUPS	SOP 24
* PEANUT BUTTER	SOP 13	MILK LOW FAT	SOP 18	COOKIES	SOP 2
MILK LOW FAT	SOP 18	PUDDING	SOP 18	MILK LOW FAT	SOP 18
CHILLED ORANGE JUICE	SOP 22	COFFEE	C3/C5	FRUIT DRINK	SOP 18
CHILLED APPLE JUICE	SOP 22	* TEA	SOP 11	COFFEE	C3/C5
COFFEE	C3/C5	* COCOA	SOP 11	* TEA	SOP 11
* TEA	SOP 11			* COCOA	SOP 11
* COCOA	SOP 11				

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ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BACON, SLICED	1 LB	18.00		
BEANS, GREEN CUT FRZ	2 LB			8.00
BREAD, PULLMAN RYE	LOAF		1.00	1.00
BREAD, PULLMAN WHEAT	LOAF		2.00	2.00
BREAD, PULLMAN WHITE	LOAF	3.00	2.00	2.00
CELERY STALK	EACH			1.50
CEREAL ASSORTED	EACH	55.00		
CHICKEN, BREADED PREPARED	50 CT		4.00	
COFFEE, REGULAR	EACH	3.00	1.87	1.87
COOKIE, DOUGH ASSORTED	EACH			200.00
CUCUMBERS, FRESH	EACH			6.00
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ICED TEA 8 OZ	EACH		25.00	
DRINK, ORANGE 8 OZ	EACH			25.00
EGGS, LARGE FRESH	DOZEN	16.66		
FLOUR, ALL PURPOSE	5LB			.26
FRUIT SALAD CITRUS	8 LB	3.00		
FRENCH TOAST SLICED	8 CT	12.50		
GRAVY MIX, CHICKEN	7 OZ		3.13	
JUICE, APPLE FROZEN	32 OZ	2.66		
JUICE, ORANGE FRZ	32 OZ	2.00		

DAY 4 (CONT)

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
LETTUCE HEADS	EACH		12.50	
LETTUCE, SALAD MIX	5 LB			1.60
MARGARINE, SOLIDS	1LB		1.50	1.50
MILK, CHOCOLATE 1% ½ PINTS	EACH		25.00	25.00
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00	50.00	50.00
ONIONS, YELLOW JUMBO	EACH			10.00
PEAS, FRZ	2.5 LB		10.80	
PORK CHOP, FLAT IRON	EACH			100.00
POTATOES, MASHED RTH CREAMY	5 LB		6.25	
POTATO, MASHED REDSKIN RTH	5 LB			6.25
PUDDING, RTS ASSORTED	5 LB		5.00	
RADISHES, CELLO	1 LB			1.00
SHORTENING	1 LB	1.00		
SUGAR, WHITE	2 LB		.50	.50
SYRUP CUPS	EACH	100.00		
TOMATOES, FRESH	EACH			12.00

DAY 5

BREAKFAST		LUNCH		DINNER	
HAM SLICED 3OZ	L-002-03	YANKEE POT ROAST	L 10 2	BREADED CHICKEN PATTY	SOP 2
EGGS TO ORDER	F7 F10	POTATOES MASHED YUKON	SOP 2	MINI POTATOES	SOP 22
HASHED BROWN POTATOES	Q 46 4	TOSSED VEGETABLE SALAD	M 48	CHICKEN GRAVY	SOP 2
ASSORTED CEREAL BOWL	SOP 7	* SALAD DRESSINGS	SOP 12	SEASONED GREEN BEANS	Q 101
YOGURT, ASSORTED	SOP 22	ASSORTED BREADS	SOP 6	SPRING SALAD	M 44
TOAST	SOP 5	* MARGARINE CUPS	SOP 24	* SALAD DRESSINGS	SOP 12
* ASSORTED JELLY	SOP 12	GINGERBREAD CAKE	G 17 1	ASSORTED BREADS	SOP 6
* MARGARINE CUPS	SOP 24	BUTTER CREAM FROSTING	G 22	* MARGARINE CUPS	SOP 24
* PEANUT BUTTER	SOP 13	MILK LOW FAT	SOP 18	PREPARED PIES	SOP 25
MILK LOW FAT	SOP 18	FRUIT DRINK	SOP 18	MILK LOW FAT	SOP 18
CHILLED ORANGE JUICE	SOP 22	COFFEE	C3/C5	FRUIT DRINK	SOP 18
COFFEE	C3/C5	* TEA	SOP 11	COFFEE	C3/C5
* TEA	SOP 11	* COCOA	SOP 11	* TEA	SOP 11
* COCOA	SOP 11	VEG,PACIFIC BLEND		* COCOA	SOP 11

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEANS, GREEN FRZ	2 LB			12.00
BEEF, FLAT BOTTOM ROUND	13 LB AV		3.08	
BREAD, PULLMAN RYE	LOAF		1.00	1.00
BREAD, PULLMAN WHEAT	LOAF		2.00	2.00
BREAD, PULLMAN WHITE	LOAF	5.00	2.00	2.00
CARROTS, CELLO	1 LB		2.00	
CELERY, STALK	EACH		1.50	
CEREAL , ASSORTED	EACH	55.00		
CHICKEN, PATTY 4 OZ	9 CT			11.11
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
CUCUMBERS, FRESH	EACH		6.00	10.00
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ICED TEA 8 OZ	EACH			25.00
DRINK, ORANGE 8 OZ	EACH		25.00	
EGGS, LARGE FRESH	DOZEN	16.66		
FLOUR, ALL PURPOSE	5 LB		.30	
GRAVY MIX, CHICKEN	7 OZ			3.13
HAM,SLICED 4/3 OZ	12OZ	25.00		
JUICE,ORANGE FRZ	32 OZ	4.00		
LETTUCE, SALAD MIX	5 LB		1.60	1.00
MARGARINE, SOLIDS	1 LB		1.25	1.00
MILK, CHOCOLATE 1% ½ PINTS	EACH		25.00	25.00
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00	50.00	50.00
MIX, GINGERBREAD	5 LB		2.00	

DAY 5 (CONT)ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
ONIONS, GREEN FRESH	BUNCH			4.00
ONIONS, YELLOW JUMBO	EACH		6.00	
PEPPERS, BELL	EACH			6.00
PIE, ASSORTED RTS	EACH			12.5
POTATOES MASHED YUKON RTH	5 LB		6.25	
POTATOES, MINI	2.5 LB			10.00
POTATOES, HASH BROWN LOG	20 CT	5.00		
RADISHES, CELLO	1 LB		1.00	1.00
SHORTENING	1 LB	1.00	1.00	
SPICE, PARSLEY	.075 OZ		3.00	
SUGAR, POWDERED	2 LB		2.00	
SUGAR, WHITE	2 LB		.50	
TOMATOES, DICED	#10 CAN		1.00	
TOMATOES, FRESH	EACH		12.00	15.00
VEGS, PACIFIC BLEND	4 LB		5.00	
VINEGAR, WHITE	16 OZ		.50	
YOGURT, ASSORTED	EACH	64.00		

DAY 6

BREAKFAST		LUNCH		DINNER	
BAKED SAUSAGE LINKS	L 91 1	SALISBURY STEAK	L037	CHEESE STEAK	SOP 1
EGGS TO ORDER	F7 F10	MASHED POTATOES CREAMY	SOP 2	POTATO WEDGES	SOP 2
BELGIAN WAFFLES	SOP 2	MUSHROOM GRAVY	O 16 5	COLESLAW	SOP 2
POTATOES DICED PEELED	Q 46 4	SEASONED BROCCOLI	Q 105	STEAK ROLL	SOP 6
ASSORTED CEREAL BOWL	SOP 7	TOSSED VEGETABLE SALAD	M 48	FRUIT SALAD	SOP 19
TOAST	SOP 5	* SALAD DRESSINGS	SOP 12	MILK LOW FAT	SOP 18
* ASSORTED JELLY	SOP 12	ASSORTED BREADS	SOP 6	FRUIT DRINK	SOP 18
* MARGARINE CUPS	SOP 24	*MARGARINE CUPS	SOP 24	COFFEE	C3/C5
* PEANUT BUTTER	SOP 13	ASSORTED DESSERTS	SOP 2	* TEA	SOP 11
MILK LOW FAT	SOP 18	MILK LOW FAT	SOP 18	* COCOA	SOP 11
CHILLED ORANGE JUICE	SOP 22	FRUIT DRINK	SOP 18		
CHILLED GRAPE JUICE	SOP 22	COFFEE	C3/C5		
COFFEE	C3/C5	* TEA	SOP 11		
* TEA	SOP 11	*COCOA	SOP 11		
* COCOA	SOP 11				

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEEF, GROUND	5LB		5.60	
BEEF STEAK MEAT	10 LB			2.50
BREADCRUMBS	15 OZ		5.06	
BREAD, PULLMAN RYE	LOAF		1.00	
BREAD, PULLMAN WHEAT	LOAF		2.00	
BREAD, PULLMAN WHITE	LOAF	5.00	2.00	
BROCCOLI, FROZEN	2.5 LB		8.00	
CABBAGE SHREDDDED	5 LB			2.40
CELERY, STALK	EACH		1.50	
CEREAL, ASSORTED	EACH	55.00		
CHEESE, MOZZARELLA SHRD	8 OZ			12.50
COFFEE, REGULAR	EACH	3.00	1.87	1.87
CUCUMBERS, FRESH	EACH		6.00	
DESSERTS, ASSORTED	24 CT		4.16	
DRESSING, COLESLAW	40 OZ			2.00
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ORANGE 8 OZ	EACH			25.00
DRINK, ICED TEA 8 OZ	EACH		25.00	
EGGS, LARGE FRESH	DOZEN	16.66	.83	
FRUIT SALAD FRESH	8 LB			3.00
GRAVY MIX, BEEF	7 OZ		2.63	
JUICE, GRAPE FROZEN	32 OZ	2.00		
JUICE, ORANGE FROZEN	32 OZ	2.00		
LETTUCE, SALAD MIX	5 LB		1.60	
MARGARINE, SOLIDS	1 LB		2.00	

DAY 6(CONT)

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
MILK, CHOCOLATE 1% ½ PINTS	EACH		25.00	25.00
MILK DRY 9.6 OZ	9.6 OZ		0.34	
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00	50.00	50.00
MUSHROOMS, SLICED	16 OZ		4.00	
ONIONS, YELLOW JUMBO	EACH		16.00	
PORK, SAUSAGE BR LINK PC	10 LB	1.25		
POTATO WEDGES	5 LB			6.00
POTATOES, MASHED RTH CREAMY	5 LB		6.25	
POTATOES, DICED PEELED	10 LB	3.00		
RADISHES, CELLO	1 LB		1.00	
ROLL, AMOROSO	6 CT			16.67
SAUCE, WORCESTERSHIRE	5 OZ		0.53	
SHORTENING	1 LB	2.50		
SYRUP, MAPLE CUPS	EACH	100.00		
TOMATOES, FRESH	EACH		12.00	
WAFFLE, BELGIAN	EACH	100.00		

* On a 350 degree, pre-heated, lightly oiled grill, heat steak and begin to separate or shred by holding down with the spatula in your left hand and pulling apart with another spatula in your right hand. Separate or shred to desired consistency and be sure to heat thoroughly. As steak heats, blend cheese if desired. To ensure safety heat all steak products to a minimum 165 degrees internal temperature prior to serving.

DAY 7

BREAKFAST		LUNCH		DINNER	
CREAMED GROUND BEEF	L 30	BEEF STEW	L 22	CHILI CON CARNE	L 28
ENGLISH MUFFINS	SOP 6	BUTTERED NOODLES	E 4- 1	STEAMED RICE	E 5
EGGS TO ORDER	F7 F10	GARDEN VEGETABLE SALAD	M 19	SEASONED GREEN BEANS	Q 101
HASHED BROWN POTATOES	Q 46 4	* SALAD DRESSINGS	SOP 12	GARDEN VEGETABLE SALAD	M 19
YOGURT, ASSORTED	SOP 22	ASSORTED BREADS	SOP 6	* SALAD DRESSINGS	SOP 12
ASSORTED CEREAL BOWL	SOP 7	* MARGARINE CUPS	SOP 24	FRENCH BREAD	SOP 6
TOAST	SOP 5	BROWNIES	SOP 2	* MARGARINE CUPS	SOP 24
* ASSORTED JELLY	SOP 12	MILK LOW FAT	SOP 18	APPLE CRUNCH	J 10 1
* MARGARINE CUPS	SOP 24	FRUIT DRINK	SOP 18	MILK LOW FAT	SOP 18
* PEANUT BUTTER	SOP 13	COFFEE	C3/C5	FRUIT DRINK	SOP 18
MILK LOW FAT	SOP 18	* TEA	SOP 11	COFFEE	C3/C5
CHILLED APPLE JUICE	SOP 22	* COCOA	SOP 11	* CRACKERS	SOP 12
CHILLEED ORANGE JUICE	SOP 22			* TEA	SOP 11
COFFEE	C3/C5			* COCOA	SOP 11
* TEA	SOP 11				
* COCOA	SOP 11				

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEANS, GREEN FRZ	2 LB			12.00
BEANS, KIDNEY	#10 CAN			3.00
BEEF, DICED	3 LB		10.00	
BEEF, GROUND	5.0 LB	3.60		4.80
BREAD, FRENCH	LOAF			11.00
BREAD, PULLMAN RYE	LOAF		1.00	
BREAD, PULLMAN WHEAT	LOAF		2.00	
BREAD, PULLMAN WHITE	LOAF	3.00	2.00	
BROWNIES, PREPARED FRZ SHEET	40CT		2.00	
CARROTS, CELLO	1LB		2.00	2.00
CELERY STALK	EACH		1.50	1.50
CEREAL, ASSORTED	EACH	55.00		
COCONUT, SHREDDED	2 LB			.50
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ORANGE 8 OZ	EACH		25.00	25.00
EGGS, LARGE FRESH	DOZEN	16.66		
FLOUR, ALL PURPOSE	5 LB	.30	.20	.20
JUICE, APPLE FRZ	32 OZ	2.66		
JUICE, ORANGE FRZ	32 OZ	2.00		
LETTUCE, SALAD MIX	5 LB		1.40	1.40
MARGARINE, SOLIDS	1 LB		2.00	1.50
MILK, DRY	9.6 OZ	3.73		
MILK, CHOCOLATE 1% ½ PINTS	EACH		25.00	25.00

DAY 7(CONT)ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
MILK, HOMO 2 % ½ PINTS	EACH	75.00	50.00	50.00
MIX, YELLOW CAKE	5 LB			1.00
MUFFIN, ENGLISH	8 CT	6.00		
ONIONS, YELLOW JUMBO	EACH	2.00		4.00
PASTA, EGG NOODLE	5 LB		2.40	
PEPPER, BELL GREEN	EACH		8.00	8.00
PIE FILLING, APPLE	#10 CAN			2.00
POTATOES, HASH BROWNS PATTY	20 CT	5.00		
RICE CONVERTED	10 LB			.90
SAUCE, WORCHESTERSHIRE	5 OZ	1.00		
SHORTENING	1 LB		1.00	
SOUP BASE, BEEF	1 LB	.15		
SPICE, CHILI POWDER	2.5 OZ			2.00
SPICE, GARLIC DEHY	3 OZ			.50
SUGAR, WHITE	2 LB			.50
TOMATOES, CRUSHED	28 OZ		3.71	3.71
TOMATO, PASTE	18 OZ			1.55
VEGETABLES, W/POTATOES	#10 CAN		3.57	
YOGURT, ASSORTED 4 OZ	EACH	64.00		

DAY 8

BREAKFAST		LUNCH		DINNER	
HAM,SLICED 3OZ		GRILLED PORK CHOPS	L 85 1	ROAST BEEF	L 5
EGGS TO ORDER	F7 F10	MASHED POTATOES CREAMY	SOP 2	MASHED POTATOES YUKON GOLD	SOP 2
POTATOES DICED PEELED	Q 46 4	CREAM GRAVY	O 17	NATURAL PAN GRAVY	O 18
ASSORTED CEREAL BOWL	SOP 7	SEASONED PEAS	Q 116	PACIFIC BLEND VEGS	Q 126
TOAST	SOP 5	TOSSED VEGETABLE SALAD	M 48	COUNTRY STYLE TOMATO SALAD	M 53 1
* ASSORTED JELLY	SOP 12	* SALAD DRESSINGS	SOP 12	ASSORTED BREADS	SOP 6
* MARGARINE CUPS	SOP 24	ASSORTED BREADS	SOP 6	* MARGARINE CUPS	SOP 24
* PEANUT BUTTER	SOP 13	* MARGARINE CUPS	SOP 24	ASSORTED DESSERTS	SOP 2
MILK LOW FAT	SOP 18	COOKIES	SOP 2	MILK LOW FAT	SOP 18
CHILLED ORANGE JUICE	SOP 22	MILK LOW FAT	SOP 18	FRUIT DRINK	SOP 18
COFFEE	C3/C5	FRUIT DRINK	SOP 18	COFFEE	C3/C5
* TEA	SOP 11	COFFEE	C3/C5	* TEA	SOP 11
* COCOA	SOP 11	* TEA	SOP 11	* COCOA	SOP 11
		* COCOA	SOP 11		

*ITEM MUST BE ORDERED ON CONDIMENT LIST
ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEEF, TOP ROUNDS	LBS			40.00
BREAD, PULLMAN RYE	LOAF		1.00	1.00
BREAD, PULLMAN WHEAT	LOAF		2.00	2.00
BREAD, PULLMAN WHITE	LOAF	5.00	2.00	2.00
CELERY STALK	EACH		2.00	1.00
CEREAL, ASSORTED	EACH	55.00		
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
COOKIE, DOUGH ASSORTED	EACH		200.00	
CUCUMBERS, FRESH	EACH		6.00	
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ORANGE 8 OZ	EACH		25.00	25.00
EGGS, LARGE FRESH	DOZEN	16.66		
DESSERTS, ASSORTED	24 CT			4.16
FLOUR, ALL PURPOSE	5 LB		.30	1.00
HAM,SLICED 4/ 3 OZ	12 OZ	25.00		
JUICE, ORANGE FRZ	32 OZ	4.00		
LETTUCE, SALAD MIX	5 LB		1.60	
MARGARINE SOLIDS	1LB		1.50	1.75
MILK, CHOCOLATE 1% ½ PINT	EACH		25.00	25.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	75.00	50.00	50.00
OIL VEGETABLE	32 OZ			.25
ONIONS, YELLOW JUMBO	EACH		4.00	2.00
PEAS, FROZEN	2.5 LB		10.8	
PEPPERS, BELL	EACH			6.00
PORK CHOP, BONELESS 5 OZ	EACH		100.00	
POTATO, MASHED RTH CREAMY	5 LB		6.25	
POTATO, MASHED RTH YUKON	5 LB			6.25
POTATOES, DICED PEELED	10 LB	3.00		
RADISHES, CELLO	1 LB		1.00	
SHORTENING	1LB	2.50		.75
SUGAR, WHITE	2 LB			.50
TOMATOES, FRESH	EACH		12.00	36.00
VEGS, PACIFIC BLEND	4 LB			5.00
VINEGAR, WHITE	16 OZ			1.50

DAY 9

BREAKFAST		LUNCH		DINNER	
BREAKFAST STEAK	SOP 2	BOILED PASTA	E 4	ROAST TURKEY	L162
EGGS TO ORDER	F7 F10	W/ MEATSAUCE	SOP 2	MASHED POTATOES CREAMY	SOP 2
HASH BROWN POTATOES	Q 46 4	PARMESAN CHEESE	SOP 21	TURKEY GRAVY	O 16 2
ASSORTED CEREAL BOWL	SOP 7	SPRING SALAD	M 44	MEXICAN CORN	Q 27- 2
TOAST	SOP 5	* SALAD DRESSINGS	SOP 12	GARDEN VEGETABLE SALAD	M 19
* ASSORTED JELLY	SOP 12	GARLIC BREAD	SOP 2	* SALAD DRESSINGS	SOP 12
* MARGARINE CUPS	SOP 24	* MARGARINE CUPS	SOP 24	CRANBERRY APPLE ORANGE SAUCE	SOP 27
* PEANUT BUTTER	SOP 13	FRUIT SALAD	SOP 19	PAN ROLLS	SOP 6
MILK LOW FAT	SOP 18	MILK LOW FAT	SOP 18	* MARGARINE CUPS	SOP 24
CHILLED APPLE JUICE	SOP 22	FRUIT DRINK	SOP 18	YELLOW CAKE	SOP 2
CHILLED ORANGE JUICE	SOP 22	COFFEE	C3/C5	BUTTER CREAM FROSTING	G 22
COFFEE	C3/C5	* TEA	SOP 11	MILK LOW FAT	SOP 18
* TEA	SOP 11	* COCOA	SOP 11	FRUIT DRINK	SOP 18
* COCOA	SOP 11			COFFEE	C3/C5
				* TEA	SOP 11
				* COCOA	SOP 11

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEEF STEAK	EACH	100.00		
BEEF, GROUND	5 LB		3.60	
BREAD, GARLIC WRAPPED	LOAF		11.00	
BREAD, PULLMAN WHITE	LOAF	5.00		
CARROTS, CELLO	1 LB			2.00
CELERY STALK	EACH			1.50
CEREAL, ASSORTED	EACH	55.00		
CHEESE, PARMESAN GRATED	16 OZ		1.00	
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
CORN, FROZEN	2.5 LB			10.80
CRAN, APPLE, ORANGE SAUCE	5 LB			1.40
CUCUMBERS, FRESH	EACH		6.00	
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ICED TEA 8 OZ	EACH		25.00	
DRINK, ORANGE 8 OZ	EACH			25.00
EGGS, LARGE FRESH	DOZEN	16.66		
FRUIT SALAD FRESH	8 LB		3.00	
JUICE, APPLE FRZ	32 OZ	2.66		
JUICE, ORANGE FRZ	32 OZ	2.00		
LETTUCE, SALAD MIX	5 LB		1.00	1.40
MARGARINE SOLIDS	1 LB			2.75

DAY 9(CONT)**ISSUE CHART PER 100 PERSONNEL**

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
MILK, CHOCOLATE 1% ½ PINTS	EACH		25.00	25.00
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00	50.00	50.00
MIX, CAKE YELLOW	5 LB			2.00
ONIONS, GREEN FRESH	BUNCH		8.00	
PASTA, PENNE	1 LB		12.00	
PEPPERS, BELL	EACH		6.00	8.00
PIMENTOS	14 OZ			.50
POTATO, MASHED CREAMY RTH	5 LB			6.25
POTATOES, HASH BROWN PATTY	20 CT	5.00		
RADISHES, CELLO	1 LB		1.00	
ROLLS, DINNER BTR SPLT	16 CT			12.50
SHORTENING	1 LB	1.00		
SAUCE, SPAGHETTI PREPARED	#10 CAN		5.00	
SUGAR, POWDERED	2 LB			2.00
SUGAR, WHITE	2 LB			.50
TOMATOES, FRESH	EACH		15.00	
TURKEY ROAST	10/LBS			3.80

DAY 10

BREAKFAST		LUNCH		DINNER	
BAKED SAUSAGE LINKS	L 91 1	GRILLED HAM STEAK	L 69 1	PEPPER STEAK *(SEE NOTE NEXT PAGE)	L 13
EGGS TO ORDER	F7 F10	POTATOES AU GRATIN	SOP 2	STEAMED RICE	E 5
PANCAKES W/SYRUP	SOP 2	SEASONED GREEN BEANS	Q 101	AUTUMN BLEND VEG	Q 126
ASSORTED CEREAL	SOP 7	GARDEN VEGETABLE SALAD	M 19	SPRING SALAD	M 44
TOAST	SOP 5	* SALAD DRESSINGS	SOP 12	* SALAD DRESSINGS	SOP 12
ASSORTED YOGURT	SOP 22				
* ASSORTED JELLY	SOP 12	ASSORTED BREADS	SOP 6	ASSORTED BREADS	SOP 6
* MARGARINE CUPS	SOP 24	* MARGARINE CUPS	SOP 24	* MARGARINE CUPS	SOP 24
* PEANUT BUTTER	SOP 13	CHEESECAKE	SOP 2	CHOCOLATE BROWNIES	SOP 2
MILK LOW FAT	SOP 18	MILK LOW FAT	SOP 18	MILK LOW FAT	SOP 18
CHILLED APPLE JUICE	SOP 22	FRUIT DRINK	SOP 18	FRUIT DRINK	SOP 18
CHILLED ORANGE JUICE	SOP 22	COFFEE	C3/C5	COFFEE	C3/C5
COFFEE	C3/C5	* TEA	SOP 11	* TEA	SOP 11
* TEA	SOP 11	* COCOA	SOP 11	* COCOA	SOP 11
* COCOA	SOP 11				

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEANS, GREEN FROZEN	2 LB		12.00	
BEEF, SWISS STEAK 5OZ	EACH			100.00
BREAD, PULLMAN RYE	LOAF		1.00	1.00
BREAD, PULLMAN WHEAT	LOAF		2.00	2.00
BREAD, PULLMAN WHITE	LOAF	3.00	2.00	2.00
BROWNIE, PREPARED FRZ SHEET	40 CT			2.00
CARROTS, CELLO	1 LB		2.00	
CHEESECAKE IND	EACH		100.00	
CELERY STALK	EACH		1.50	
CEREAL, ASSORTED	EACH	55.00		
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
CUCUMBERS, FRESH	EACH			6.00
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ICED TEA 8 OZ	EACH		25.00	
DRINK, ORANGE 8 OZ	EACH			25.00
EGGS, LARGE FRESH	DOZEN	16.66		
HAM, STEAK 6 OZ	10 CT		10.00	
HONEY	12 OZ		1.25	
JUICE, APPLE	46 OZ	6.00		

DAY 10 (CONT)

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
JUICE, ORANGE FRZ	32 OZ	2.00		
LETTUCE, SALAD MIX	5 LB		1.40	1.00
MARGARINE, SOLIDS	1 LB		1.25	1.00
MILK, CHOCOLATE 1% ½ PINT	EACH		25.00	25.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	75.00	50.00	50.00
MIX, PANCAKE COMPLETE	2 LB	7.00		
ONIONS, GREEN FRESH	BUNCH			4.00
ONIONS, YELLOW JUMBO	EACH			12.00
PEPPERS, BELL	EACH		8.00	40.00
PORK, SAUSAGE BR LINK PC	10 LB	1.25		
POTATO, AUGRATIN MIX	2.2 LB		4.16	
RADISHES, CELLO	1 LB			1.00
RICE, CONVERTED	10 LB			.90
SAUCE, SOY LOW SODIUM	10 OZ			2.40
SHORTENING	1 LB	1.00		3.00
SOUP BASE, BEEF	1LB			.25
SUGAR, BROWN	2 LB		1.50	
SUGAR, WHITE	2 LB			.50
SYRUP CUPS	EACH	100.00		
TOMATOES, FRESH	EACH			15.00
TOMATO PASTE	18 OZ			1.56
VEGS, AUTUMN BLEND	2 LB			10.00
YOGURT, ASSORTED 4 OZ	EACH	64.00		

Note: Pepper steak is NOT to be cut into strips. It is to be served as a whole portion.

DAY 11

BREAKFAST		LUNCH		DINNER	
OVEN FRIED BACON	L 2	STUFFED CHICKEN BREAST	SOP 2	CHILI MACARONI	L 28 2
EGGS TO ORDER	F7 F10	CHICKEN GRAVY	SOP 2	MEDITERRIAN VEG BLEND	Q 126
FRENCH TOAST W/SYRUP	SOP 2	RICE PILAF	SOP 2	GARDEN VEGETABLE SALAD	M 19
FRUIT SALAD	SOP 19	BUTTERED BROCCOLI	Q 105	* SALAD DRESSINGS	SOP 12
ASSORTED CEREAL BOWL	SOP 7	TOSSED VEGETABLE SALAD	M 48	ASSORTED BREADS	SOP 6
TOAST	SOP 5	* SALAD DRESSINGS	SOP 12	* MARGARINE CUPS	SOP 24
* ASSORTED JELLY	SOP 12	DINNER ROLLS	SOP 6	ASSORTED DESSERTS	SOP 2
* MARGARINE CUPS	SOP 24	* MARGARINE CUPS	SOP 24	MILK LOW FAT	SOP 18
* PEANUT BUTTER	SOP 13	COOKIES	SOP 2	FRUIT DRINK	SOP 18
MILK LOW FAT	SOP 18	MILK LOW FAT	SOP 18	COFFEE	C3/C5
CHILLED APPLE JUICE	SOP 22	FRUIT DRINK	SOP 18	* TEA	SOP 11
CHILLED ORANGE JUICE	SOP 22	COFFEE	C3/C5	* COCOA	SOP 11
COFFEE	C3/C5	* TEA	SOP 11		
* TEA	SOP 11	* COCOA	SOP 11		
* COCOA	SOP 11				

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BACON, SLICED	1 LB	18.00		
BEEF GROUND	5 LB			4.80
BREAD, PULLMAN RYE	LOAF			1.00
BREAD, PULLMAN WHEAT	LOAF			2.00
BREAD, PULLMAN WHITE	LOAF	3.00		2.00
BROCCOLI CUTS FRZ	2.5 LB		8.00	
CELERY STALK	EACH		2.00	1.50
CEREAL, ASSORTED	EACH	55.00		
CHICKEN BREAST, STUFFED	EACH		100.00	
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
COOKIE DOUGH, ASSORTED	EACH		200.00	
CUCUMBERS, FRESH	EACH		6.00	
DESSERTS, ASSORTED	24 CT			4.16
DRINK, ICED TEA 8 OZ	EACH			25.00
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ORANGE 8 OZ	EACH		25.00	
EGGS,LARGE FRESH	DOZEN	16.66		
FRENCH TOAST SLICED	8 CT	12.50		
FRUIT SALAD CITRUS	8 LB	3.00		
GRAVY MIX, CHICKEN	7 OZ		3.13	
JUICE, APPLE FRZ	32 OZ	2.66		
JUICE, ORANGE FRZ	32 OZ	2.00		
LETTUCE, SALAD MIX	5 LB		1.60	1.80
MARGARINE, SOLIDS	1 LB		1.00	1.00
MILK, CHOCOLATE 1% ½ PINT	EACH		25.00	25.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	75.00	50.00	50.00
ONIONS, YELLOW JUMBO	EACH		4.00	4.00
PASTA, ELBOW MACARONI	1 LB			8.00
PEPPERS, BELL	EACH			8.00

DAY 11 (CONT)

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
RADISHES, CELLO	1 LB		1.00	
RICE, PILAF MIX	36 OZ		3.50	
ROLLS, DINNER	16 CT		12.50	
SHORTENING	1 LB	1.00		
SPICE, CHILI POWDER	2.5 OZ			2.00
SPICE, GARLIC DEHY	3 OZ			.50
SPICE, PEPPER RED	2.62 OZ			.20
SUGAR, WHITE	2 LB		.50	
SYRUP CUPS	EACH	100.00		
TOMATO PASTE	18 OZ			1.56
TOMATOES, CRUSHED	28 OZ			3.71
TOMATOES, FRESH	EACH		12.00	
VEGS, MED BLEND	4 LB			5.00

DAY 12

BREAKFAST		LUNCH		DINNER	
CREAMED GROUND BEEF	L 30	VEAL PARMESAN	L 103	GRILLED SAUSAGE SANDWICH	SOP 2
ENGLISH MUFFINS	SOP 6	BOILED PASTA	E 4	STEAK FRIES	SOP 2
EGGS TO ORDER	F7 F10	SPAGHETTI SAUCE	SOP 2	SPRING SALAD	M 44
FRUIT SALAD	SOP 19	SPRING SALAD	M 44	* SALAD DRESSINGS	SOP 12
ASSORTED CEREAL BOWL	SOP 7	* SALAD DRESSINGS	SOP 12	SUB ROLLS	SOP 6
TOAST	SOP 5	GARLIC BREAD	SOP 2	ASSORTED PIES SLICED	SOP 25
* ASSORTED JELLY	SOP 12	* MARGARINE CUPS	SOP 24	ASSORTED SODA	SOP 18
* MARGARINE CUPS	SOP 24	PINEAPPLE UPSIDE DOWN CAKE	G 29 1	COFFEE	C3/C5
* PEANUT BUTTER	SOP 13	MILK LOW FAT	SOP 18	* TEA	SOP 11
MILK LOW FAT	SOP 18	FRUIT DRINK	SOP 18	* COCOA	SOP 11
CHILLED ORANGE JUICE	SOP 22	COFFEE	C3/C5		
COFFEE	C3/C5	* TEA	SOP 11		
* TEA	SOP 11	* COCOA	SOP 11		
* COCOA	SOP 11				

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEEF, GROUND	5 LB	3.60		
BREAD, GARLIC	LOAF		11.00	
BREAD, PULLMAN WHITE	LOAF	3.00		
CEREAL, ASSORTED	EACH	55.00		
CHEESE, PROVOLONE	2 LB		3.10	
CHEESE, PARMESAN GRATED	16 OZ		.50	
CHERRIES, MARASCHINO	6 OZ		2.50	
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
CUCUMBERS, FRESH	EACH		6.00	6.00
DRINK, LEMONADE 8 OZ	EACH		25.00	
DRINK, ORANGE 8 OZ	EACH		25.00	
EGGS, LARGE FRESH	DOZEN	16.66		
FLOUR, ALL PURPOSE	5 LB	.30	.25	
FRUIT SALAD CITRUS	8 LB	3.00		
JUICE, ORANGE FRZ	32 OZ	4.00		
LETTUCE, SALAD MIX	5LB		1.00	1.00
MARGARINE SOLIDS	1 LB		1.50	
MILK, DRY	9.6 OZ	3.73		
MILK, CHOCOLATE 1% ½ PINTS	EACH		25.00	
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00	50.00	
MIX, CAKE YELLOW	5 LB		2.00	
MUFFINS, ENGLISH	8 CT	6.00		
MUSHROOMS, SLICED	16 OZ		1.50	
ONIONS, GREEN	BUNCH		4.00	4.00
ONIONS, YELLOW JUMBO	EACH	2.00	6.00	20.00
PASTA, SPAGHETTI	1 LB		8.00	
PEPPERS, BELL	EACH		7.20	36.00
PIE, ASSORTED RTS	EACH			12.50

DAY 12 (CONT)

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
PINEAPPLE, SLICED	#10 CAN		2.00	
PK, SAUSAGE ITALIAN 4 OZ LINK	2 LB			12.50
POTATO, STEAK FRIES	6 LB			5.00
RADISHES, CELLO	1 LB		1.00	1.00
ROLLS, AMOROSO	6 CT			16.67
SAUCE, SPAGHETTI PREPARED	#10 CAN		5.00	
SAUCE, WORCESTERSHIRE	5 OZ	1.00		
SHORTENING	1 LB	1.00		
SODA, ASSORTED 12 OZ	EACH			100.00
SOUP BASE, BEEF	1LB	.15		
SUGAR, BROWN	2 LB		3.00	
SUGAR, WHITE	2 LB		.50	
TOMATOES, CRUSHED	#10 CAN			2.00
TOMATOES, FRESH	EACH		15.00	15.00
VEAL STEAKS, BRD FRZ	2 CT		50.00	

Slice onions and peppers into ¼ “ strips. In large oven proof skillet or roasting pan, brown sausage and remove from pan. Add oil to pan along with the onions and peppers. Sautee mix until vegetables are limp. Add tomatoes and spices (if desired) and stir until uniformly blended. Place sausage and sauce mixture in roasting pan. Cover and bake in pre-heated oven at 350 degrees for approximately 60 minutes or until sausage is cooked. Internal minimum temperature is to be 165 degrees.

DAY 13

BREAKFAST		LUNCH		DINNER	
OVEN FRIED BACON	L 2	GRILLED STEAK W ONIONS	L 7	SWEDISH MEATBALLS	L 41
EGGS TO ORDER	F7 F10	BAKED POTATOES	Q 44	BUTTERED PASTA	E 4 1
HASH BROWN POTATO	Q 46 4	SOUR CREAM	SOP 16	CALIFORNIA MIXED VEGETABLES	Q 126
ASSORTED CEREAL BOWL	SOP 7	SEASONED CORN	Q 110	SPRING SALAD	M 44
TOAST	SOP 5	GARDEN VEGETABLE SALAD	M 19	* SALAD DRESSINGS	SOP 12
YOGURT, ASSORTED	SOP 22	* SALAD DRESSINGS	SOP 12	ASSORTED BREADS	SOP 6
* ASSORTED JELLY	SOP 12	DINNER ROLLS	SOP 6	* MARGARINE CUPS	SOP 24
* MARGARINE CUPS	SOP 24	* MARGARINE CUPS	SOP 24	CHEESECAKE, IND	SOP 2
* PEANUT BUTTER	SOP 13	FRUIT SALAD	SOP 19	MILK LOW FAT	SOP 18
MILK LOW FAT	SOP 18	MILK LOW FAT	SOP 18	FRUIT DRINK	SOP 18
CHILLED ORANGE JUICE	SOP 22	FRUIT DRINK	SOP 18	COFFEE	C3/C5
CHILLED VEGETABLE JUICE	SOP 22	COFFEE	C3/C5	* TEA	SOP 11
COFFEE	C3/C5				
* TEA	SOP 11	* TEA	SOP 11	* COCOA	SOP 11
* COCOA	SOP 11	* COCOA	SOP 11		

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BACON, SLICED	1 LB	18.00		
BEEF, MEATBALLS Pre-CKD (80ct)	5 LB			3.75
BEEF, STRIP STEAKS 8 OZ	EACH		100.00	
BREAD, PULLMAN RYE	LOAF			1.00
BREAD, PULLMAN WHEAT	LOAF			2.00
BREAD, PULLMAN WHITE	LOAF	5.00		2.00
CARROTS, CELLO	1 LB		2.00	
CELERY STALK	EACH		1.50	
CEREAL, ASSORTED	EACH	55.00		
CHEESECAKE, INDIV	EACH			100.00
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
CORN, FROZEN	2.5 LB		10.80	
CUCUMBERS, FRESH	EACH			6.00
DRINK, LEMONADE 8 OZ	EACH		25.00	25.00
DRINK, ICED TEA 8 OZ	EACH			25.00
DRINK, ORANGE 8 OZ	EACH		25.00	
EGGS, LARGE FRESH	DOZEN	16.66		
FRUIT SALAD FRESH	8 LB		3.00	

DAY 13 (CONT)ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
GRAVY MIX, BEEF	7 OZ			2.63
JUICE, ORANGE FRZ	32 OZ	2.00		
JUICE, VEGETABLE	46 OZ	3.00		
LETTUCE, SALAD MIX	5 LB		1.40	1.20
MARGARINE, SOLIDS	1 LB		1.00	2.00
MILK, CHOCOLATE 1% ½ PINT	EACH		25.00	25.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	75.00	50.00	50.00
ONIONS, GREEN FRESH	BUNCH			4.00
ONIONS, YELLOW JUMBO	EACH		6.00	
PASTA, EGG NOODLE	5 LB			2.40
PEPPERS, BELL	EACH		8.00	4.00
POTATOES, BAKING	EACH		105.00	
POTATOES, HASH BROWN LOGS	20 CT	5.00		
RADISHES, CELLO	1 LB			1.00
ROLLS, DINNER	16 CT		12.50	
SHORTENING	1 LB	1.00		
SOUR CREAM	16 OZ		4.00	
SUGAR, WHITE	2 LB		.50	
TOMATOES, FRESH	EACH		18.00	15.00
YOGURT, ASSORTED 4 OZ	EACH	64.00		
VEGETABLES, CALIFORNIA MIX	2 LB			10.00

DAY 14

BREAKFAST		LUNCH		DINNER	
SAUSAGE GRAVY	SOP 2	HAMBURGER	N 12	SWEET & SOUR PORK CHOPS	L 79
BISCUITS	SOP 6	CHEESEBURGER	N 12 1	VEGETABLE FRIED RICE	E-1
EGGS TO ORDER	F7 F10	BAKED BEANS	SOP 2	BUTTERED GREEN BEANS	Q 101
HASH BROWN POTATOES	Q 46 4	POTATO SALAD	SOP 2	TOSSED VEGETABLE SALAD	M 48
ASSORTED CEREAL	SOP 7	FRUIT SALAD	SOP 2	* SALAD DRESSINGS	SOP 12
YOGURT, ASSORTED	SOP 22	BROWNIES	SOP 2	ASSORTED BREADS	SOP 6
TOAST	SOP 5	FRUIT DRINKS ASST	SOP 18	* MARGARINE CUPS	SOP 24
* ASSORTED JELLY	SOP 12	COFFEE	C3/C5	COOKIES	SOP 2
* MARGARINE CUPS	SOP 24	* TEA	SOP 11	MILK LOW FAT	SOP 18
* PEANUT BUTTER	SOP 13	* COCOA	SOP 11	FRUIT DRINK	SOP 18
MILK LOW FAT	SOP 18			COFFEE	C3/C5
CHILLED ORANGE JUICE	SOP 22			* TEA	SOP 11
COFFEE	C3/C5			* COCOA	SOP 11
* TEA	SOP 11				
* COCOA	SOP 11				

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
BEANS, BAKED	#10 CAN		5.00	
BEANS, GREEN FRZ	2 LB			12.00
BEEF, PATTIES 4 OZ	3 LB		16.67	
BISCUITS, PREPARED FRZ	DOZEN	8.33		
BREAD, PULLMAN RYE	LOAF			1.00
BREAD, PULLMAN WHEAT	LOAF			2.00
BREAD, PULLMAN WHITE	LOAF	5.00		2.00
BROWNIES, PREPARED FRZ SHEET	40CT		2.00	
BUNS, HAMBURGER	DOZEN		16.67	
CELERY STALK	EACH			1.50
CEREAL, ASSORTED	EACH	55.00		
CHEESE, CHEDDAR SLICED	2.0 LB		5.00	
COFFEE, REGULAR 12 OZ	EACH	3.00	1.87	1.87
COOKIE, DOUGH ASSORTED	EACH			200.00
CORNSTARCH	1 LB			.50
CUCUMBERS, FRESH	EACH			6.00
DRINKS, ASSORTED	16 OZ		100.00	
DRINK, LEMONADE 8 OZ	EACH			25.00
DRINK, ORANGE 8 OZ	EACH			25.00
DRSG, MAYO PACKETS	200 CT		.50	
EGGS, LARGE FRESH	DOZEN	16.66		
FRUIT SALAD FRESH	8 LB		3.00	
JUICE, ORANGE FRZ	32 OZ	4.00		
KETCHUP PACKETS	200 CT		1.00	
LETTUCE, SALAD MIX	5 LB			1.60
LETTUCE, SHREDDED	5 LB		1.00	

DAY 14 (CONT)ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST	LUNCH	DINNER
MARGARINE, SOLIDS	1 LB			1.00
MILK, CHOCOLATE 1% ½ PINTS	EACH			25.00
MILK, HOMOGENIZED 2% ½ PINTS	EACH	75.00		50.00
MUSTARD PACKETS	200 CT		.50	
OIL, VEGETABLE	32 OZ			2.00
ONIONS, YELLOW JUMBO	EACH		14.00	
PEPPERS, BELL	EACH			5.00
PINEAPPLE, CHUNKS	#10 CAN			1.00
PORK CHOP, BONELESS 5 OZ	EACH			100.00
POTATOES, HASH BROWN PATTY	20 CT	5.00		
RELISH PACKETS	200 CT		.25	
RICE, VEGETABLE FRIED	3 LB			6.25
SALAD, POTATO REDSKIN	5 LB		4.80	
SAUCE, SOY LOW SODIUM	10 OZ			.40
SAUSAGE GRAVY	#10 CAN	5.20		
SHORTENING	1 LB	1.00		
SUGAR, WHITE	2 LB		.50	1.00
TOMATOES, FRESH	EACH		33.00	12.00
VINEGAR, WHITE	16 OZ			1.63
YOGURT, ASSORTED 4 OZ	EACH	64.00		

BOXED LUNCH MENUS

BOX LUNCH 1	
TUNA SALAD WRAP	SOP 2
ASSORTED CRACKERS	SOP 10
ASSORTED CHIPS	SOP 10
ASSORTED COOKIE	SOP 3
PUDDING CUP	SOP 2
FRUIT CUP	SOP 2
LETTUCE SHREDDED	
FRUIT DRINK	SOP 18
BOTTLED WATER	SOP 18
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11
SPOON KIT	
TOMATOES, FRESH	
*ITEM MUST BE ORDERED ON CONDIMENT LIST	

BOX LUNCH 2	
CHICKEN SALAD WRAP	SOP 2
ASSORTED CRACKERS	SOP 10
ASSORTED CHIPS	SOP 10
ASSORTED COOKIE	SOP 3
PUDDING CUP	SOP 2
FRUIT CUP	SOP 2
LETTUCE SHREDDED	
FRUIT DRINK	SOP 18
BOTTLED WATER	SOP 18
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11
SPOON KIT	
TOMATOES, FRESH	
*ITEM MUST BE ORDERED ON CONDIMENT LIST	

THESE MEALS REQUIRE ASSEMBLY AT THE UNIT LEVEL AND ARE NOT SANDWICH MEAL KITS

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BOXED LUNCH 1	BOXED LUNCH 2
CHEESE, AMER SL 24CT	1 LB		4.16
CHEESE, PROVOLONE SLI	2.0 LB	3.10	
CHIPS, ASSORTED	EACH	100.00	100.00
COFFEE, REGULAR 12 OZ	EACH	2.00	2.00
COOKIE, ASSORTED	EACH	100.00	100.00
CRACKER, VARIETY 6 PK	EACH	100.00	100.00
DINING KIT(NAP, STRAW, S&P)	EACH	100.00	100.00
DRINK, ICED TEA 8 OZ	EACH		50.00
DRINK, ORANGE 8 OZ	EACH	50.00	
DRNK, LEMONDADE 8 OZ	EACH	50.00	50.00
FRUIT CUP 4 OZ EACH	EACH	100.00	100.00
LETTUCE, SHREDDED	5 LB	0.60	0.60
PUDDING, ASSORTED CUP	EACH	100.00	100.00
SALAD, CHICKEN	5 LB		5.00
SALAD, TUNA	5 LB	5.00	
TOMATOES	EACH	16.00	16.00
WATER 16 OZ	EACH	100.00	100.00
WRAP	10 CT	10.00	10.00

BOX LUNCH 3	
CHICKEN STEAK MEAT ON ROLL	SOP 2
ASSORTED CRACKERS	SOP 10
POTATO CHIPS	SOP 10
ASSORTED COOKIE	SOP 3
PUDDING CUP	SOP 2
LETTUCE SHREDDED	
TOMATOES	
FRUIT CUP	SOP 2
GATORADE	SOP 18
BOTTLED WATER	SOP 18
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11
SPOON KIT	
*ITEM MUST BE ORDERED ON CONDIMENT LIST	

BOX LUNCH 4	
BEEF STEAK MEAT ON ROLL	SOP 2
ASSORTED CRACKERS	SOP 10
POTATO CHIPS	SOP 10
ASSORTED COOKIE	SOP 3
PUDDING CUP	SOP 2
LETTUCE SHREDDED	
TOMATOES	
FRUIT CUP	SOP 2
GATORADE	SOP 18
BOTTLED WATER	SOP 18
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11
SPOON KIT	
*ITEM MUST BE ORDERED ON CONDIMENT LIST	

THESE MEALS REQUIRE ASSEMBLY AT THE UNIT LEVEL AND ARE NOT SANDWICH MEAL KITS

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BOXED LUNCH 3	BOXED LUNCH 4
BEEF STEAK MEAT	10LB		2.50
CHICKEN STEAK MEAT	10 LB	2.50	
CHIPS, ASSORTED	EACH	100.00	100.00
COFFEE, REGULAR 12 OZ	EACH	2.00	2.00
COOKIE ASSORTED	EACH	100.00	100.00
CRACKERS, VARIETY 6 PK	EACH	100.00	100.00
DINING KIT(NAP, STRAW, S&P)	EACH	100.00	100.00
DRINK GATORADE ASST	EACH	100.00	100.00
FRUIT CUP 4 OZ	EACH	100.00	100.00
LETTUCE, SHREDDED	5 LB	0.60	0.60
PUDDING, ASSORTED CUP	EACH	100.00	100.00
ROLL, AMOROSO 6 CT	EACH	16.67	16.67
TOMATOES, FRESH	EACH	16.00	16.00
WATER, BOTTLE 16 OZ	EACH	100.00	100.00

SHORT ORDER MENU 1-HAMBURGER/HOT DOG

SHORT ORDER 1 (SO1)	
HAMBURGER/CHEESBURGER	N12 N12 1
GRILLED FRANKFURTERS	N 30 4
HAMBURGER ROLLS	SOP 6
HOT DOG ROLLS	SOP 6
BAKED BEANS	SOP 2
MACARONI SALAD	SOP 2
POTATO CHIPS	SOP 10
FRUIT CUP	SOP 2
SODA	SOP 18
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11
*ITEM MUST BE ORDERED ON CONDIMENT LIST	

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	SHORT ORDER MENU 01
BEANS, BAKED	#10 CAN	5.00
BEEF, PATTIES 4 OZ	3 LB	8.33
BUNS, HAMBURGER	DOZEN	8.33
BUNS, HOT DOG	8 CT	12.50
CHIPS, ASSORTED	EACH	100.00
CHEESE, CHEDDAR SLICED	2.0 LB	1.79
COFFEE, REGULAR 12 OZ	EACH	2.00
DRESSING, MAYO PACKETS	200 CT	.50
FRUIT CUP	EACH	100.00
HOT DOGS	LB	12.50
KETCHUP, PACKETS	200 CT	1.00
LETTUCE, SHREDDED	5 LB	.80
MUSTARD PACKETS	200 CT	1.00
ONIONS, YELLOW JUMBO	EACH	14.00
RELISH PACKETS	200 CT	.50
SALAD, MACARONI	5 LB	4.00
SODA, ASSORTED 12 OZ	EACH	100.00
TOMATOES, FRESH	EACH	17.00

SHORT ORDER MENU 2-PIZZA

SHORT ORDER 2 (SO2)	
PIZZA (2 PER)	SOP 2
GARDEN VEGETABLE SALAD	M 19
* SALAD DRESSINGS	SOP 12
FRUIT CUP	SOP 2
COFFEE	C3/C5
SODA	SOP 18
*ITEM MUST BE ORDERED ON CONDIMENT LIST	

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	SHORT ORDER MENU 02
CARROTS, CELLO	1 LB	2.00
CELERY STALK	EACH	1.50
COFFEE, REGULAR 12 OZ	EACH	2.00
FRUIT CUP	EACH	100.00
LETTUCE, SALAD MIX	5 LB	1.40
ONIONS, YELLOW JUMBO	EACH	4.00
PEPPERS, BELL	EACH	8.00
PIZZA, ROUND	6 CT	33.33
SODA, ASSORTED 12 OZ	EACH	100.00

SHORT ORDER MENU 3-FISH SANDWICH

SHORT ORDER 3 (SO3)	
BREADED FISH	SOP 2
HAMBURGER BUN	SOP 6
POTATO WEDGES	SOP 2
COLE SLAW	SOP 2
PUDDING CUP	SOP 2
ASSORTED DRINKS	SOP 18
LETTUCE, SHREDDED	
TOMATOES, FRESH	
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11
*ITEM MUST BE ORDERED ON CONDIMENT LIST	

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	SHORT ORDER MENU 03
BUNS, HAMBURGER	DOZEN	8.33
CABBAGE SHREDDED	5 LB	2.40
COFFEE, REGULAR 12 OZ	EACH	2.00
DRESSING, SLAW	40 OZ	2.00
DRINKS, ASSORTED	16 OZ	100.00
FISH, BREADED OVEN READY	EACH	100.00
LETTUCE, SHREDDED	5 LB	.80
POTATO WEDGES	5 LB	6.00
PUDDING CUP	EACH	100.00
TARTAR SAUCE PACKETS	200 CT	1.00
TOMATOES, FRESH	EACH	17.00

SHORT ORDER MENU 4-BARBEQUED CHICKEN SANDWICH

SHORT ORDER 4 (SO4)	
BBQ CHICKEN	SOP 2
KAISER BUN	SOP 6
GARDEN VEGETABLE SALAD	M 19
* SALAD DRESSINGS	SOP 12
POTATO CHIPS ASSORTED	SOP 10
MUFFIN BERRY	SOP 2
MILK LOW FAT	SOP 18
FRUIT DRINK	SOP 18
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11
*ITEM MUST BE ORDERED ON CONDIMENT LIST	

DESCRIPTION	UNIT	SHORT ORDER MENU 4
BUNS, KAISER	8 CT	12.50
CELERY STALK	EACH	1.50
CHICKEN PULLED BBQ	5 LB	5.00
COFFEE, REGULAR 12 OZ	EACH	2.00
MUFFIN BERRY MTN	12CT	8.33
DRNK, LEMONADE 8 OZ	EACH	25.00
DRINK, ICED TEA 8 OZ	EACH	25.00
LETTUCE, SALAD MIX	5 LB	1.80
MILK, CHOC 1% 1/2 PINTS	EACH	25.00
MILK, HOMO 2% 1/2 PINTS	EACH	50.00
ONIONS, YELLOW JUMBO	EACH	6.00
PEPPERS, BELL GREEN	EACH	8.00
POTATO CHIPS, ASSORTED	EACH	100.00
TOMATOES, FRESH	EACH	18.00

SHORT ORDER MENU 5-STROMBOLI

SHORT ORDER 5 (SO5)	
STROMBOLI (ASST)	SOP 2
MARINARA SAUCE CUP	SOP 2
TATER TOTS	SOP 2
GARDEN VEGETABLE SALAD	M 19
* SALAD DRESSINGS	SOP 12
MUFFIN CINN CHIP	SOP 2
COFFEE	C3/C5
GATORADE	SOP 18

*ITEM MUST BE ORDERED ON CONDIMENT LIST

DESCRIPTION	UNIT	SHORT ORDER MENU 5
CELERY, STALKS	EACH	1.50
COFFEE, REGULAR 12 OZ	EACH	2.00
CUCUMBERS, FRESH	EACH	6.0
DRINK, GATORADE ASST	EACH	100
LETTUCE, SALAD MIX	5 LB	1.80
MUFFIN CINN CHIP	12CT	8.33
ONIONS, YELLOW JUMBO	EACH	4.0
POTATO, TATER TOTS	5 LB	6.0
RADISHES, CELLO	1 LB	1.0
SAUCE, MARINARA CUP	EACH	100.00
STROMBOLI	EACH	100
TOMATOES, FRESH	EACH	12.0

SHORT ORDER MENU 6- PULLED PORK SANDWICH

SHORT ORDER 6 (SO6)	
PULLED PORK	SOP 2
*BBQ SAUCE PACKETS	SOP 12
POTATO CHIPS ASSORTED	SOP 10
KAISER ROLL	SOP 2
COLESLAW	SOP 12
CHEESECAKE IND	SOP 2
COFFEE	C3/C5
SODA	SOP 18

*ITEM MUST BE ORDERED ON CONDIMENT LIST

DESCRIPTION	UNIT	SHORT ORDER MENU 6
BUNS, KAISER	8 CT	12.50
CABBAGE, SHREDDED	5 LB	2.40
CHEESECAKE, INDIVIDUAL	EACH	100.00
COFFEE, REGULAR 12 OZ	EACH	2.00
DRESSING SLAW	40 OZ	2.00
PORK, PULLED	5 LB	5.00
POTATO CHIPS, ASSORTED	EACH	100.00
SODA, ASST 12 OZ	EACH	100.00

SHORT ORDER MENU 7- CHICKEN TENDERS

SHORT ORDER 7 (S07)	
CHICKEN TENDERS (3 PER)	SOP 2
POTATO PIEROGIES (2 PER)	SOP 2
COLESLAW	SOP 2
COOKIES ASSORTED	SOP 2
ASSORTED SAUCES	SOP 2
COFFEE	C3/C5
GATORADE	SOP 18

DESCRIPTION	UNIT	SHORT ORDER MENU 7
CABBAGED SHREDDED	5 LB	2.40
CHICKEN TENDERS	5 LB	5.88
COOKIES, ASSORTED	EACH	100.00
COFFEE, REGULAR 12 OZ	EACH	2.00
DRESSING, SLAW	40 OZ	2.00
DRINK, GATORADE ASST	EACH	100.00
MARGARINE, SOLIDS	1 LB	1.00
ONIONS, YELLOW JUMBO	EACH	12.00
PIEROGIES, POTATO	6.3 LB	2.77
SAUCE, DIPPING ASSORTED, RANCH & HONEY MUSTARD	EACH	100.00

SHORT ORDER MENU 08- SAUSAGE/ HOT DOG

SHORT ORDER 8 (SO8)	
ITALIAN SAUSAGE PATTY	SOP 2
HOT DOG	SOP 2
BUNS	SOP 2
BAKED BEANS	SOP 2
MACARONI SALAD	SOP 2
FRUIT CUP	SOP 2
LETTUCE, SHREDDED	
TOMATOES, FRESH	
CHIPS ASSORTED	SOP 2
SODA	SOP 2
COFFEE	C3/C5

DESCRIPTION	UNIT	SHORT ORDER MENU 8
BEANS BAKED	#10 CAN	5.00
BUNS, HOT DOG	8 CT	12.50
BUNS, KAISER	8 CT	12.50
CHEESE PROVOLONE SLICED	2 LB	2.50
CHIPS ASSORTED	EACH	100.00
COFFEE, REGULAR 12 OZ	EACH	2.00
DRESSING MAYO PACKETS	200 CT	.50
FRUIT CUP	EACH	100.00
HOT DOG	8 CT	12.50
KETHCUP PACKETS	200 CT	1.00
LETTUCE, SHREDDED	5 LB	.80
MUSTARD PACKETS	200 CT	1.00
ONIONS, YELLOW JUMBO	EACH	14.00
RELISH PACKETS	200 CT	.50
SALAD, MACARONI	5 LB	4.00
SAUSAGE PATTY, ITALIAN	4 LB	6.25
SODA ASSORTED	EACH	100.00
TOMATOES, FRESH	EACH	17.00

SHORT ORDER MENU 09-BBQ PORK RIBS

SHORT ORDER 9 (SO9)	
BBQ RIBS/ SAUCE	SOP 2
CORN ON THE COB	SOP 2
BAKED BEANS	SOP 2
DINNER ROLLS	SOP 2
YELLOW CAKE	SOP 2
GATORADE	SOP 18

DESCRIPTION	UNIT	SHORT ORDER MENU 9
BAKED BEANS	#10 CAN	5.00
CAKE YELLOW SHEET	EACH	5.00
CORN ON THE COB	12 CT	16.66
DRINK, GATORADE ASSORTED	EACH	100.00
PORK RIBS	12 CT	25.00
ROLLS DINNER	16 CT	12.50
SAUCE BBQ	GALLON	1.00

CONTINENTAL BREAKFAST 1

CONTINENTAL BREAKFAST 01	
FRUDEL OR DANISH	SOP 3
ASSORTED CEREAL	SOP 7
FRUIT CUP	SOP 2
MILK LOW FAT WHITE	SOP 18
JUICE(INDIVIDUAL)	SOP 18
DINING KIT	
COFFEE	C3/C5
YOGURT, ASSORTED	SOP 22
* TEA	SOP 11
* COCOA	SOP 11

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	CONTINENTAL BREAKFAST 01
FRUDEL	EACH	50.00
CEREAL, ASSORTED	EACH	100.00
COFFEE, REGULAR 12 OZ	EACH	3.00
DANISH, ASSORTED	EACH	50.00
DINING KIT(NAP,STRAW,S&P)	EACH	100.00
FRUIT CUP 4 OZ	EACH	100.00
JUICE, ORANGE 6 OZ	EACH	100.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	100.00
YOGURT, ASSORTED	EACH	64.00

CONTINENTAL BREAKFAST 2

CONTINENTAL BREAKFAST 02	
MUFFIN	SOP 3
BREAKFAST BUN	SOP 3
ASSORTED CEREAL	SOP 7
DINING KIT	
FRUIT CUP	SOP 2
MILK LOW FAT WHITE	SOP 18
JUICE(INDIVIDUAL)	SOP 18
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11

*ITEM MUST BE ORDERED ON CONDIMENT LIST

DESCRIPTION	UNIT	CONTINENTAL BREAKFAST 02
BREAKFAST BUN	EACH	50.00
CEREAL, ASSORTED	EACH	100.00
COFFEE, REGULAR 12 OZ	EACH	3.00
DINING KIT (NAP, STRAW, S&P)	EACH	100.00
FRUIT CUP	EACH	100.00
JUICE, ASST 5.5 OZ	EACH	100.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	100.00
MUFFIN, ASST 4 OZ	EACH	100.00

HOLIDAY MEAL

HOLIDAY MEAL	
SHRIMP COCKTAIL	B 4
ROAST TURKEY	L 162
BAKED HAM	L 69
SAVORY BREAD DRESSING	SOP 2
MASHED POTATOES CREAMY	SOP 2
TURKEY GRAVY	O 16 2
CANDIED SWEET POTATOES	Q 67
GREEN BEANS W/ MUSHROOMS	Q 7- 2
SPRING SALAD	M 44
* SALAD DRESSINGS	SOP 12
CRANBERRY APPLE ORANGE SAUCE	SOP 27
PAN ROLLS	SOP 6
* MARGARINE CUPS	SOP 24
PREPARED PIES	SOP 25
FRESH FRUIT	SOP 20
MIXED NUTS	SOP 1
MILK LOW FAT	SOP 18
FRUIT DRINK	SOP 18
BEVERAGE BASE DRINK	SOP 17
COFFEE	C3/C5
* TEA	SOP 11
* COCOA	SOP 11

*ITEM MUST BE ORDERED ON CONDIMENT LIST
ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	HOLIDAY MEAL
BEANS, GREEN FRZ	2 LB	8.00
CELERY STALK	EACH	1.00
COFFEE, REGULAR	EACH	2.00
CRANBERRY APPLE ORANGE SAUCE	5 LB	1.40
CUCUMBERS, FRESH	EACH	6.00
DRINK, ICED TEA 8 OZ	EACH	50.00
DRINK, ORANGE 8 OZ	EACH	25.00
FRUIT, FRESH ASSORTED 1/3 EACH	EACH	75.00
HAM, BUFFET	6 LB	1.69
LEMONS, FRESH	EACH	4.00
LETTUCE, SALAD MIX	5 LB	1.00
MARGARINE, SOLIDS	1 LB	3.00
MILK, CHOCOLATE 1% ½ PINTS	EACH	25.00
MILK, HOMOGENIZED 2% ½ PINTS	EACH	25.00
MUSHROOMS, SLICED	16 OZ	.63
NUTS, MIXED	2.37 LB	.50
ONIONS, GREEN FRESH	BUNCH	4.00
PEPPERS, BELL	EACH	4.00
PIE, PECAN 10" RTS	EACH	6.25
PIE, PUMPKIN 10" RTS	EACH	6.25
POTATOES, MASHED RTH CREAMY	5 LB	6.25
POTATOES, SWEET	#10 CAN	2.00
RADISHES, CELLO	1LB	1.00

HOLIDAY MEAL (CONT)

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	HOLIDAY MEAL
ROLL, DINNER	16 CT	12.50
SAUCE, SEAFOOD	12 OZ	10.67
SHRIMP, RAW PEELED (21-25)	2.5 LB	4.80
STUFFING MIX	3 LB	2.25
SUGAR, BROWN	2 LB	1.00
TOMATOES, FRESH	EACH	15.00
TOPPING, WHIPPED	16 OZ	7.00
TURKEY ROAST	10/LBS.	3.5

FRESH SANDWICH MEAL KITS

Fresh Military Meal Kits



MB01 - Breakfast
NAPA# 8940-01-E60-8176

Assorted Cereal
2% Milk, 16oz.
Peach Cup
Blueberry Breakfast Bar
Peanut Butter and Jelly Sandwich
Sugar Packet
Cutlery Kit
Moist Towelette



MB02 - Breakfast
NAPA# 8940-01-E61-1301

Assorted Cereal
2% MILK, 1/2 Pint
Sausage Chub
Orange Juice
Blueberry Muffin
Whipped Margarine Cup
Sugar Packet
Cutlery Kit
Moist Towelette



MK03 - Lunch/Dinner
NAPA# 8940-01-E60-8172

Peanut Butter and Jelly Sandwiches (2)
Potato Chips - Sour Cream & Onion
Peach Cup
Shortbread Cookies
Bottled Water
Cutlery Kit
Moist Towelette



MK04 - Lunch/Dinner
NAPA# 8940-01-E60-8173

Turkey, Ham and Cheddar on Sub Bun
Potato Chips - Plain
Applesauce Cup
M&M's - Plain
Bottled Water
Mayo Packet - Fat Free
Mustard Packet
Cutlery Kit
Moist Towelette



MK05 - Lunch/Dinner
NAPA# 8940-01-E60-8174

Salami & Provolone on Multi-Grain Bun
Potato Chips - Sour Cream & Onion
Strawberry Applesauce Cup
Chocolate Chip Cookies
Bottled Water
Mayo Packet - Fat Free
Mustard Packet
Cutlery Kit
Moist Towelette



MK06 - Lunch/Dinner
NAPA# 8940-01-E60-8175

Ham & Swiss on Croissant
Potato Chips - Sour Cream & Onion
Mixed Fruit Cup
Oreo Cookies
Bottled Water
Mayo Packet - Fat Free
Mustard Packet
Cutlery Kit
Moist Towelette



MK07 - Lunch/Dinner
NAPA# 8940-01-E61-1302

Roast Beef and Swiss on Marbled Rye Bread
Combos - Nacho Cheese
Mixed Fruit Cup
Oatmeal Raisin Cookies
Bottled Water
Horseradish Sauce Packet
Mustard Packet
Cutlery Kit
Moist Towelette



MK08 - Lunch/Dinner
NAPA# 8940-01-E61-1303

Turkey & Swiss on Multi-Grain Bun
Trail Mix
Fresh Apple
Low-Fat Vanilla Cookies
Baby Carrots
Ranch Dressing Cup
V-8 Tropical Splash
Mayo Packet - Fat Free
Mustard Packet
Cutlery Kit
Moist Towelette

SHELF STABLE MEAL KITS

We stock variety packed shelf stable breakfast meals. They are packed 16 meals to a case which contain 8 of each HSSB6 and HSSB7

Military Meal Kits – Shelf-Stable



HSSB6 - Breakfast
Cereal Mini Wheats
UHT Milk
Mixed Fruit Cup
Apple Juice
Peanut Butter Cup, Squeezers
Grape Jelly Cup, Squeezers
Cinnamon Bagel
Rice Krispies apple cinnamon
Raisin
Mint
NAPA #: 8970-01-E82-0823



HSSB7 - BREAKFAST
Cereal Heart to Heart Honey Oat
UHT Milk
Applesauce Strawberry
Orange Juice
Plain Bagel
Cocoa Krispies Cereal Bar
Peanut Butter Cup, Squeezers
Grape Jelly Cup, Squeezers
Raisin
Mint
NAPA #: 8970-01-E82-0822

Also Available - Variety Packs!

HVPSB10 - Breakfast
NAPA #: 8970-01-E82-0779



HSSB6 - BREAKFAST



HSSB7 - BREAKFAST

50 years of service to America!

Shelf-Stable Meal Kits *Variety Packs*

	Napa #	Description	
<p style="text-align: center;">HVPSS60 Variety Pack: Lunch / Dinner</p> 	8970-01-E62-0780	<p>HSS55 BBQ Chicken Wheat Tortilla Keetler Chips Delux Cookies Kar's Nut Mango Pineapple Trail Mix Potato Skins Cheddar & Sour Cream M&M Plain Fun Size 1 per Strawberry Punch Fruit Roll Up Honey Almond Flax Kashi Bar Juice Fruit Punch Mint</p> <p>HSS61 Chicken Salad Wheat Tortilla Potato Skins Cheddar & Sour Cream Kar's Nut Trail Mix Original Keetler's Sandies Short Bread Cookies Peanut Butter Kashi Bar Crazy Color Fruit Roll Up Juice Grape Mint</p>	<p>HSS60 Tuna Salad Wheat Tortilla Kar's Nut Trail Mix Original Peanut Butter Kashi Bar M&M Plain Fun Size 2 per Fruit Gusher Juice Grape Mint</p> <p>HSS59 BBQ Beef Wheat Tortilla Kar's Nut Trail Mix Original M&M Plain Fun Size 2 per Fruit Gusher Honey Almond Flax Kashi Bar Juice Fruit Punch Mint</p>
<p style="text-align: center;">HVPSS62 Variety Pack: Lunch / Dinner</p> 	8970-01-E62-1438	<p>HSS52 Tuna Albacore Wheat Tortilla Mayo Packet Low-Fat 2 per Relish Packet 1 per Peanut Butter Kashi Bar M&M Plain Fun Size 2 per Kar's Nut Trail Mix Original Juice Grape Fruit Gusher Mint</p> <p>HSS55 BBQ Chicken Wheat Tortilla Keetler Chips Delux Cookies Kar's Nut Mango Pineapple Trail Mix Potato Skins Cheddar & Sour Cream M&M Plain Fun Size 1 per Strawberry Punch Fruit Roll Up Honey Almond Flax Kashi Bar Juice Fruit Punch Mint</p>	<p>HSS58 Southwest Pork Wheat Tortilla Potato Skins Cheddar & Sour Cream Kar's Nut Trail Mix Original Crazy Color Roll Up Honey Almond Flax Kashi Bar Juice Fruit Punch Mint</p> <p>HSS59 BBQ Beef Wheat Tortilla Kar's Nut Trail Mix Original M&M Plain Fun Size 2 per Fruit Gusher Honey Almond Flax Kashi Bar Juice Fruit Punch Mint</p>
<p style="text-align: center;">HVPSS63 Variety Pack: Lunch / Dinner</p> 	8970-01-E62-1439	<p>HSS55 BBQ Chicken Wheat Tortilla Keetler Chips Delux Cookies Kar's Nut Mango Pineapple Trail Mix Potato Skins Cheddar & Sour Cream M&M Plain Fun Size 1 per Strawberry Punch Fruit Roll Up Honey Almond Flax Kashi Bar Juice Fruit Punch Mint</p> <p>HSS57 Southwest Chicken Wheat Tortilla Potato Skins Cheddar & Sour Cream Kar's Nut Mango Pineapple Trail Mix Crazy Color Roll Up Peanut Butter Kashi Bar Keetler Sandies Cookies Shortbread Juice Grape Mint</p>	<p>HSS58 Southwest Pork Wheat Tortilla Potato Skins Cheddar & Sour Cream Kar's Nut Trail Mix Original Crazy Color Roll Up Honey Almond Flax Kashi Bar Juice Fruit Punch Mint</p> <p>HSS59 BBQ Beef Wheat Tortilla Kar's Nut Trail Mix Original M&M Plain Fun Size 2 per Fruit Gusher Honey Almond Flax Kashi Bar Juice Fruit Punch Mint</p>



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FROZEN SANDWICH MEAL KITS

Military Meal Kits – FROZEN



FK01 - Lunch / Dinner
 Ham and Provolone on Sub Bun
 Potato Skins – Bacon & Cheddar
 Mixed Fruit Cup
 Chocolate Chip Cookies
 Fruit Drink (2)
 Mayo Packet (1)
 Mustard Packet (2)
 Mint
 Cutlery Kit
 Moist Towelette
 NAPA #: 8940-01-E61-9559



FK02 - Lunch / Dinner
 Turkey and Swiss on Sub Bun
 Potato Skins – Bacon & Cheddar
 Applesauce Cup
 Oatmeal Raisin Cookies
 Fruit Drink (2)
 Mayo Packet (1)
 Mustard Packet (2)
 Mint
 Cutlery Kit
 Moist Towelette
 NAPA #: 8940-01-E61-9563



FK03 - Lunch / Dinner
 Pepperoni, Salami & Provolone Cheese
 on Sub Bun
 Potato Skins – Sour Cream & Cheddar
 Peach Cup
 Chocolate Chip Cookies
 Fruit Drink (2)
 Mayo Packet (1)
 Mustard Packet (2)
 Mint
 Cutlery Kit
 Moist Towelette
 NAPA #: 8940-01-E61-9561



FK04 - Lunch / Dinner
 Turkey, Ham and Swiss on Sub Bun
 Potato Skins – Sour Cream & Cheddar
 Strawberry Applesauce Cup
 Oatmeal Raisin Cookies
 Fruit Drink (2)
 Mayo Packet (1)
 Mustard Packet (2)
 Mint
 Cutlery Kit
 Moist Towelette
 NAPA #: 8940-01-E61-9562



FK05 - Lunch / Dinner
 Roast Beef and Swiss on Sub Bun
 Potato Skins – Bacon & Cheddar
 Applesauce Cup
 Oatmeal Raisin Cookies
 Fruit Drink (2)
 Mayo Packet (1)
 Mustard Packet (2)
 Mint
 Cutlery Kit
 Moist Towelette



FK06 - Lunch / Dinner
 Ham & Swiss on Sub Bun
 Potato Skins – Bacon & Cheddar
 Peach Cup
 Chocolate Chip Cookies
 Fruit Drink (2)
 Mayo Packet (1)
 Mustard Packet (2)
 Mint
 Cutlery Kit
 Moist Towelette
 NAPA #: 8940-01-E61-9560

RAPID PREP BREAKFAST MEALS

MENU

BREAKFAST 1 (RB20) CREAMED CHIPPED BEEF	BREAKFAST 2 (RB21) SAUSAGE/PANCAKES
ORANGE JUICE	APPLE JUICE
FRUIT SALAD	GRAPEFRUIT JUICE
ASSORTED CEREAL	ASSORTED CEREAL
SCRAMBLED EGGS	SCRAMBLED EGGS
CREAMED CHIPPED BEEF	SAUSAGE LINKS
ENGLISH MUFFINS ½ PER	MINI PANCAKES
YOGURT, ASSORTED	TOAST
*MARGARINE CUPS	*MARGARINE CUPS
*JELLY	*JELLY
MILK, LOWFAT 2%	MILK LOWFAT 2%
COFFEE (C3/C5)	COFFEE (C3/C5)
*TEA	*TEA
	YOGURT, ASSOTRED

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST MENU 1 (RB20)	BREAKFAST MENU 2 (RB21)
BEEF, CREAMED CHIPPED	72 OZ	8.33	
BREAD, PULLMAN WHITE	LOAF		5.00
CEREAL, ASSORTED	EACH	55.00	55.00
COFFEE, REGULAR 12 OZ	EACH	3.00	3.00
EGGS, BOIL IN THE BAG	5 LB	6.00	6.00
FRUIT SALAD CITRUS	8 LB	3.00	
JUICE, APPLE	46 OZ		6.00
JUICE, GRAPEFRUIT	46 OZ		4.00
JUICE, ORANGE FROZEN	32 OZ	4.00	
MILK HOMOGENIZED 2% ½ PINTS	EACH	75.00	75.00
MUFFINS, ENGLISH	8 CT	6.25	
PANCAKES, PRE-MADE MINI	EACH		100.00
PORK SAUSAGE BR LINK- CKD	10 LB		1.25
SHORTENING	1 LB		1.00
SYRUP, CUP	EACH		100.00
YOGURT, ASSORTED	EACH	64.00	64.00

RAPID PREP BREAKFAST MEALS

MENU

BREAKFAST 4 (RB23) SCRAMBLED EGGS/SAUSAGE	BREAKFAST 5 (RB24) BACON/SAUSAGE MUFFINS	BREAKFAST 6 (RB25) SAUSAGE GRAVY
ORANGE JUICE	JUICE, ASSORTED IND	JUICE, ASSORTED IND
GRAPE JUICE	ASSORTED CEREAL	SCRAMBLED EGGS
ASSORTED CEREAL	BACON, EGG, CHEESE MUFFIN	ASSORTED CEREAL
SCRAMBLED EGGS	SAUSAGE MUFFIN	SAUSAGE GRAVY
SAUSAGE PATTY	HASH BROWN LOG	BACON
HASH BROWN POTATOES	*MARGARINE CUPS	HASH BROWN POTATOES
FRENCH TOAST	*JELLY	TOAST
TOAST	MILK, LOWFAT 2%	ENGLISH MUFFIN
*MARGARINE CUPS	COFFEE (C3/C5)	*MARGARINE CUPS
YOGURT ASSORTED	*TEA	*JELLY
*JELLY		MILK LOWFAT 2%
MILK, LOWFAT 2%		COFFEE (C3/C5)
COFFEE (C3/C5)		*TEA
*TEA		

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	BREAKFAST MENU 4 (RB23)	BREAKFAST MENU 5 (RB24)	BREAKFAST MENU 6 (RB25)
BACON, SLICED PRE-COOKED RD	90 CT		2.22	2.22
BREAD, PULLMAN WHITE	LOAF	5.00		3.00
CEREAL, ASSORTED	EACH	55.00	55.00	55.00
CHEESE, AMERICAN SLICED	24 CT		8.33	
COFFEE, REGULAR 12 OZ	EACH	3.00	3.00	3.00
EGG, PATTY FROZEN	20 CT		10.00	
EGGS, BOIL IN BAG	5 LB	6.00		6.00
JUICE, ASSORTED INDIV	EACH		100.00	100.00
JUICE, GRAPE FRZ	32 OZ	2.00		
JUICE, ORANGE FROZEN	32 OZ	2.00		
MILK HOMOGENIZED 2% ½ PINTS	EACH	75.00	75.00	75.00
MUFFINS, ENGLISH	8 CT			6.00
MUFFINS, ENGLISH 2 OZ	12 CT		16.66	
PORK SAUSAGE PATTY	106 CT	1.88	1.00	
POTATOES, HASH BROWN PATTY	20 CT	5.00		5.00
POTATOES. HASH BROWN LOG	20 CT		5.00	
SAUSAGE GRAVY	#10 CAN			5.20
SHORTENING	1 LB	1.00		
SYRUP, CUPS 1.5 OZ	EACH	100.00		
TOAST, FRENCH SLICED	8 CT	12.50		
YOGURT, ASSORTED	EACH	64.00		

RAPIDLY PREPARED LUNCH/DINNER MEALS

MENU 1 (RP20)-LASAGNA	MENU 2 (RP21)-BBQ BEEF	MENU 3 (RP22)-PUB BURGER
LASAGNA 3 MEAT/SCE	BBQ BEEF	HAMBURGER, PRE-COOKED
GRATED CHEESE	FRENCH FRIED POTATOES	TATER TOTS
SPRING SALAD	SEASONED PEAS	PASTA SALAD
*ASSORTED DRESSING	TOSSED VEGETABLE SALAD	KAISER BUN
GARLIC BREAD-LOAF	*ASSORTED DRESSING	LETTUCE/TOMATO
FRUIT SALAD	BUNS, HAMBURGER	CONDIMENTS
MILK LOWFAT 2%	FRUDEL	BROWNIES
COFFEE (C3/C5)	COFFEE (C3/C5)	COFFEE (C3/C5)
FRUIT DRINK	FRUIT DRINKS ASSORTED	ASSORTED SODA

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	MENU 1 (RP20)	MENU 2 (RP21)	MENU 3 (RP22)
BEEF, BBQ	5 LB		7.50	
BEEF, PUB BURGERS PRE-CKD	12 CT			8.33
BREAD, GARLIC WRAPPED	LOAF	11.00		
BROWNIES, PREPARED FRZ	40 CT			2.00
BUNS, HAMBURGER	DOZEN		16.67	
BUNS, KAISER	8 CT			12.50
CELERY STALK	EACH		2.50	
CHEESE, CHEDDAR	2.00 LB			1.80
CHEESE, PARMESAN GRATED	16 OZ	1.00		
COFFEE REGULAR 12 OZ	EACH	1.87	1.87	1.87
CUCUMBERS, FRESH	EACH	6.00	6.00	
DRESSING, MAYO PACKETS	200 CT			.50
DRINKS, ASSORTED	16 OZ		100.00	
DRINK, LEMONADE 8 OZ	EACH	25.00		
DRINK, ICED TEA 8 OZ	EACH	25.00		
FRUDEL	EACH		100.00	
FRUIT SALAD FRESH	8 LB	3.00		
KETCHUP , PACKETS	200 CT			1.00
LASAGNA 3 MEAT W/SAUCE	6 LB	12.50		
LETTUCE, SALAD MIX	5LB	1.00	1.60	
LETTUCE, SHREDDED	5 LB			.80
MARGARINE, SOLIDS	1 LB		1.00	
MILK, CHOCOLATE 1% ½ PINTS	EACH	25.00		
MILK, HOMOGENIZED 2% ½ PINTS	EACH	50.00		
MUSTARD, PACKETS	200 CT			.50
ONIONS, YELLOW JUMBO	EACH	6.00	6.00	14.00
PEAS, FROZEN	2.5 LB		10.80	
PEPPERS, BELL	EACH	4.00		
POTATOES, FRENCH FRIED	5 LB		7.00	
POTATOES, TATER TOTS	5 LB			6.00
RADISHES, CELLO	1 LB	1.00	1.00	
RELISH, PACKETS	200 CT			.25
SALAD, PASTA	4 LB			6.25
SODA, ASSORTED CANS	EACH			100.00
TOMATOES, FRESH	EACH	15.00	12.00	16.00

RAPIDLY PREPARED LUNCH/DINNER MEALS

MENU

MENU 4 (RP23) SALISBURY STEAK	MENU 5 (RP24) ROAST BEEF	MENU 6 (RP25) BAKED CHICKEN
SALISBURY STEAK/GRAVY	POT ROAST/ GRAVY	BAKED CHICKEN
MASHED POTATOES	STEW VEGETABLES	MASHED POTATOES
CORN	WINTER BLEND VEGS	CORN
GARDEN SALAD	GARDEN SALAD	GARDEN SALAD
*ASSORTED DRESSING	*ASSORTED DRESSING	*ASSORTED DRESSING
DINNER ROLLS	DINNER ROLLS	DINNER ROLLS
*MARGARINE CUPS	*MARGARINE CUPS	*MARGARINE CUPS
PUDDING	FRUIT SALAD	BROWNIES
MILK LOWFAT 2%	MILK LOWFAT 2%	MILK LOWFAT 2%
COFFEE (C3/C5)	COFFEE (C3/C5)	COFFEE (C3/C5)
FRUIT DRINK	FRUIT DRINK	FRUIT DRINK

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	MENU 4 (RP23)	MENU 5 (RP24)	MENU 6 (RP25)
BEEF, SALISBURY STEAK/GRAVY	12 CT	8.34		
BEEF, ROAST YANKEE POT	12 LB		3.33	
BROWNIES, PREPARED FRZ SHEET	40CT			2.00
CELERY STALK	EACH	2.00	2.00	2.00
CHICKEN, BOIL IN BAG	4 CT			25.00
COFFEE, REGULAR 12 OZ	EACH	1.87	1.87	1.87
CORN, WHOLE KERNAL FRZ	2.5 LB	10.80		
DRINK, LEMONADE 8 OZ	EACH	25.00	25.00	25.00
DRINK, ORANGE 8 OZ	EACH	25.00	25.00	25.00
FRUIT SALAD FRESH	8 LB		3.00	
LETTUCE, SALAD MIX	5 LB	1.80	1.80	1.80
MARGARINE, SOLIDS	1 LB	1.00	1.00	1.00
MILK, CHOCOLATE 1% ½ PINT	EACH	25.00	25.00	25.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	50.00	50.00	50.00
ONIONS, YELLOW JUMBO	EACH	4.00	4.00	4.00
PEPPERS, BELL	EACH	8.00	8.00	8.00
POTATOES, MASHED REDSKIN RTH	5 LB	6.25		
POTATOES, MASHED YUKON RTH				6.25
PUDDING, RTS ASSORTED	5 LB	5.00		
ROLLS, DINNER	16 CT	12.50	12.50	12.50
SUGAR, WHITE	2 LB	.50	.50	.50
VEGETABLES, WINTER BLEND	2 LB		10.00	
VEGETABLES W/POTATOES FRZ	4 LB		11.25	

RAPIDLY PREPARED LUNCH/DINNER MEALS

MENU

MENU 7 (RP26) STUFFED PEPPERS	MENU 8 (RP27) TURKEY TETRAZINI	MENU 9 (RP28) STUFFED CABBAGE
STUFFED PEPPERS	TURKEY TETRAZINI	STUFFED CABBAGE/SCE
MASHED POTATOES	BUTTERED NOODLES	MASHED POTATOES
BROCCOLI	GREEN BEANS	SEASONED CORN
GARDEN SALAD	SPRING SALAD	TOSSED VEGETABLE SALAD
*ASSORTED DRESSING	*ASSORTED DRESSING	*ASSORTED DRESSING
ASSORTED BREADS	ASSORTED BREAD	ASSORTED BREAD
*MARGARINE CUP	*MARGARINE CUPS	*MARGARINE CUPS
FRUDEL	MILK LOWFAT 2%	FRUDEL
MILK LOWFAT 2%	ASSORTED DESSERTS	MILK LOWFAT 2%
COFFEE (C3/C5)	COFFEE (C3/C5)	COFFEE (C3/C5)
FRUIT DRINK	FRUIT DRINK	FRUIT DRINK

*ITEM MUST BE ORDERED ON CONDIMENT LIST ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	MENU 7 (RP26)	MENU 8 (RP27)	MENU 9 (RP28)
BEANS, GREEN FROZEN	2 LB		12.00	
BREAD, RYE PULLMAN	LOAF	1.00	1.00	1.00
BREAD, WHEAT PULLMAN	LOAF	2.00	2.00	2.00
BREAD, WHITE PULLMAN	LOAF	2.00	2.00	2.00
BROCCOLI CUTS, FRZ	2.5 LB	8.00		
CELERY STALK	EACH	2.50		2.50
COFFEE, REGULAR 12 OZ	EACH	1.87	1.87	1.87
CORN, WHOLE KERNAL FROZEN	2.5 LB			10.80
CUCUMBERS, FRESH	EACH	6.00	6.00	6.00
DESSERTS ASSORTED	24 CT		4.16	
DRINK, LEMONADE 8 OZ	EACH	25.00	25.00	25.00
DRINK, ICED TEA 8 OZ	EACH	25.00		
DRINK, ORANGE 8 OZ	EACH		25.00	25.00
FRUDEL	EACH	100.00		100.00
LETTUCE, SALAD MIX	5 LB	1.80	1.00	1.60
MARGARINE, SOLIDS	1 LB	1.00	1.00	1.00
MILK, CHOCOLATE 1% ½ PINT	EACH	25.00	25.00	25.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	50.00	50.00	50.00
ONIONS, GREEN BUNCH	EACH		4.00	
ONIONS, YELLOW JUMBO	EACH	6.00		6.00
PASTA, EGG NOODLES	5 LB		2.40	
PEPPERS, BELL	EACH		4.00	
POTATOES, MASHED CREAMY RTH	5 LB	6.25		
POTATOES, MASHED REDSKIN RTH	5 LB			6.25
RADISHES, CELLO	1 LB	1.00	1.00	1.00
STUFFED CABBAGE/SAUCE	12 CT			8.34
STUFFED PEPPERS/SAUCE	12 CT	8.34		
TOMATOES, FRESH	EACH	12.00	15.00	12.00
TURKEY TETRAZINI	4.75 LB		10.00	

RAPIDLY PREPARED LUNCH/DINNER MEALS

MENU

MENU 10 (RP29) MEATLOAF	MENU 11 (RP30) SHRIMP CREOLE OVER RICE	MENU 12 (RP31) COUNTRY FRIED STEAK
MEATLOAF W/GRAVY	SHRIMP, CREOLE	COUNTRY FRIED STEAK
MASHED POTATOES	AUTUMN BLEND VEGETABLES	MASHED POTATOES
SLICED CARROTS	MUFFIN CHOCOLATE CHIP	BROCCOLI CUTS
		GRAVY MIX COUNTRY
BROCCOLI SALAD	GARDEN SALAD	GARDEN SALAD
ASSORTED BREADS	*ASSORTED DRESSING	*ASSORTED DRESSING
*MARGARINE CUPS	DINNER ROLLS	DINNER ROLLS
YELLOW CAKE W/FROSTING	*MARGARINE CUPS	*MARGARINE CUPS
MILK LOWFAT 2%	RICE, CONVERTED	CHOCOLATE CAKE
COFFEE (C3/C5)	MILK LOWFAT 2%	MILK LOWFAT 2%
FRUIT DRINK	COFFEE (C3/C5)	COFFEE (C3/C5)
	FRUIT DRINK	FRUIT DRINK

*ITEM MUST BE ORDERED ON CONDIMENT LIST
ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	MENU 10 (RP29)	MENU 11 (RP30)	MENU 12 (RP31)
BEEF, MEATLOAF/ GRAVY	10 CT	10.00		
BREAD, RYE PULLMAN	LOAF	1.00		
BREAD, WHEAT PULLMAN	LOAF	2.00		
BREAD, WHITE PULLMAN	LOAF	2.00		
BROCCOLI CUTS, FRZ	2.5 LB			8.00
CAKE, CHOC FROSTED	SHEET			5.00
CAKE, YELLOW W/FROSTING	SHEET	5.00		
CARROTS, SLICED FRZ	2LB	10.00		
CELERY STALK	EACH		2.50	2.50
COFFEE, REGULAR 12 OZ	EACH	1.87	1.87	1.87
COUNTRY FRIED STEAK 4.5 OZ	100			100.00
CUCUMBERS, FRESH	EACH		6.00	6.00
DRINK, LEMONADE 8OZ	EACH	25.00	25.00	25.00
DRINK, ICED TEA 8 OZ	EACH		25.00	
DRINK , ORANGE 8 OZ	EACH	25.00		25.00
GRAVY MIX COUNTRY 24 OZ	EACH			3.13
LETTUCE, SALAD MIX	5LB		1.60	1.60
MARGARINE, SOLIDS	1 LB	1.00	1.00	1.00
MILK, CHOCOLATE 1% ½ PINT	EACH	25.00	25.00	25.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	50.00	50.00	50.00
MUFFIN, CHOCOLATE CHIP	12 CT		8.33	
ONIONS, YELLOW JUMBO	EACH		6.00	6.00
POTATOES, MASHED CREAMY RTH	5 LB			6.25
POTATOES, MASHED YUKON RTH	5 LB	6.25		
RADISHES, CELLO	1 LB		1.00	1.00
RICE, CONVERTED	10 LB		0.90	
ROLLS, DINNER	16 CT		12.50	12.50
SALAD, BROCCOLI	5 LB	5.00		
TOMATOES, FRESH	EACH		12.00	12.00
SHRIMP, CREOLE	7 LB		3.75	
VEGETABLES, AUTUMN BLEND	2 LB		10.00	

RAPIDLY PREPARED LUNCH/DINNER MEALS

MENU

MENU 13 (RP32) OVEN BAKED CHICKEN	MENU 14 (RP33) TALAPIA FILET
OVEN BAKED CHICKEN	TALAPIA FILET
MASHED POTATOES CREAMY	MINI POTATOES
CHICKEN GRAVY	CALIFORNIA MIXED VEGS
SEASONED PEAS	GARDEN SALAD
LETTUCE WEDGE SALAD	*ASSORTED DRESSING
* SALAD DRESSINGS	DINNER ROLLS
ASSORTED BREADS	*MARGARINE CUPS
* MARGARINE CUPS	DANISH
MILK LOW FAT	MILK LOWFAT 2%
PUDDING	COFFEE (C3/C5)
COFFEE	FRUIT DRINK
* TEA	
* COCOA	

*ITEM MUST BE ORDERED ON CONDIMENT LIST

ISSUE CHART PER 100 PERSONNEL

DESCRIPTION	UNIT	MENU 13 (RP32)	MENU 14 (RP33)
BREAD PULLMAN RYE	LOAF	1.00	
BREAD PULLMAN WHEAT	LOAF	2.00	
BREAD PULLMAN WHITE	LOAF	2.00	
CALIFORNIA MIXED VEGETABLES	2 LB		10.00
CELERY STALK	EACH		2.00
CHICKEN BREADED PREPARED	50 CT	4.00	
COFFEE, REGULAR 12 OZ	EACH	1.87	1.87
DANISH, ASSORTED	EACH		100.00
DRINK, ICED TEA 8 OZ	EACH	25.00	25.00
DRINK, LEMONADE 8 OZ	EACH	25.00	25.00
FISH, TILAPIA FILETS	EACH		100.00
GRAVY MIX CHICKEN	7 OZ	3.13	
LETTUCE HEADS	EACH	12.50	
LETTUCE, SALAD MIX	5 LB		1.80
MARGARINE SOLIDS	1 B	1.50	1.00
MILK, CHOCOLATE 1% ½ PINT	EACH	25.00	25.00
MILK, HOMOGENIZED 2% ½ PINT	EACH	50.00	50.00
ONIONS, YELLOW JUMBO	EACH		4.00
PEAS, FROZEN	2.5 LB	10.80	
PPEPPER, BELL	EACH		8.00
POTATOES, MASHED CREAMY	5 LB	6.25	
POTATOES, MINI	2.5 LB		10.00
PUDDING RTS ASSORTED	5 LB	5.00	
ROLLS DINNER	16 CT		12.50
SUGAR WHITE 2 LB	EACH	.50	

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UNIT _____ DRILL DATE _____

QUANTITY	DESCRIPTION	CODES	PACK SIZE	COST
	BAKING POWDER	BAKINGPOW 10	10 OZ	2.18
	BAKING SODA	BAKINGSODA24	24 OZ	1.40
	CEREAL, OATMEAL INSTANT VARIETY	CEROATVAR	120 CT	37.70
	CHEESE, CHEDDAR	CHSECHEDSH5	5LB	16.19
	COCOA, PACKETS INSTANT	COCOAPKT50	50 CT	9.16
	COFFEE, DECAF PACKETS	COFFEESAN100	100 CT	15.22
	CORNSTARCH	CORNSTARCH1	1 LB	.98
	CRACKERS, SALTINE 2 PACK INDIV	CRXSALT2PKCS	500 2 PK	17.78
	CREAMER, PACKETS NON- DAIRY	CREAMPKT1M	1000 CT	24.59
	DRINK, MIX GRAPE (MAKES 2 GALLON)	DRNKGRAPE24	24 OZ	2.41
	DRINK, MIX LEMONADE (MAKES 2 GALLON)	DRNKLEMON24	24 OZ	2.41
	DRINK, MIX ORANGE (MAKES 2 GALLON)	DRNKORANGE24	24 OZ	2.41
	DRINK, MIX ICED TEA (MAKES 1 GALLON)	DRNKTEA.5	0.5 OZ	.87
	DRSG, PKT THOUSAND ISLAND	DRSGPKT1M84	84 CT	18.70
	DRSG, PKT THOUSAND ISLAND LOW CALORIE	DRSGPKT1MLC	84 CT	18.03
	DRSG, PKT FRENCH	DRSGPKTFR84	84 CT	18.09
	DRSG, PKT FRENCH LOW CALORIE	DRSGPKTFRLC	84 CT	17.36
	DRSG, PKT ITALIAN	DRSGPKTIT84	84 CT	17.74
	DRSG, PKT ITALIAN LOW CALORIE	DRSGPKTITLC	84 CT	16.54
	DRSG, PKT BUTTERMILK	DRSGPKTRN84	84 CT	21.26
	DRSG, PKT BUTTERMILK LOW CALORIE	DRSGPKTRNLC	84 CT	19.23
	DRSG, MAYO PACKETS	DRSGSALAD200	200 CT	14.61
	FRESH FRUIT ASSORTED	FRUITFRSH48	48 CT	14.17
	GRAVY MIX, BEEF	GRVYMIXBF7	6.5 OZ	2.38
	GRAVY MIX, CHICKEN	GRVYMIXCH7	7.0 OZ	2.66
	HONEY	HONEY12	12 OZ	3.31
	ICE CREAM MIX, CHOCOLATE	ICMIXCHOC	½ GALLON	4.74
	ICE CREAM MIX, VANILLA	ICMIXVAN	½ GALLON	4.73
	JELLY, ASST CUP .5 OZ	JELLYASSTCP	200 CT	15.25
	JUICE, LEMON 8OZ	JUICELEMON8	EACH	2.20
	KETCHUP, SQUEEZE BTL 14OZ	KETCHUP14	EACH	1.71
	KETCHUP, PACKETS	KETCHUP200	200 CT	10.23
	MARGARINE CUPS	MARGCUP600	600 CT	28.68
	MARGARINE SOLIDS	MARGSOLID1	1 LB	.92
	MILK, DRY	MILKDRY	9.6 OZ	3.33
	MUSTARD, PREPARED squeeze *	MUSTARD14	14 OZ	1.60
	MUSTARD, PACKETS	MUSTARD200	200 CT	7.73
	OIL CANOLA	OILVEGGAL	GALLON	8.92
	OLIVES, PITTED BLACK	OLIVESP	10.5 OZ	1.18
	OLIVES, GREEN	OLIVESGR	QUART	4.05
	PAN SPRAY	PANSPRAY14	14 OZ	4.45
	PEANUT BUTTER 18OZ	PB18	18 OZ	3.09
	POTATOES, MASHED INSTANT	POTMASH10	#10 CAN	9.31
	RELISH, PACKETS	RELISH200	200 CT	15.04
	SAUCE, BBQ PACKETS 100/1 OZ	SCEBBQPKT	100 CT	20.04
	SAUCE, HOT BOTTLES	SCEHOTBTL	5 OZ	1.03
	SAUCE, HOT PACKETS	SCEHOTPKT200	200 CT	12.00
	SAUCE, STEAK A-1	SCESTEAK15	15 OZ	5.53
	SOUP, BASE BEEF	SOUPBASEBF1	1 LB	2.25
	SOUP, BASE CHICKEN	SOUPBASECH1	1 LB	2.17
	SOUP, DEHYDRATED CHICKEN NOODLE	SOUPDEHCH	15.4 OZ	11.01

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UNIT	DRILL DATE			
QUANTITY	DESCRIPTION	CODES	PACK SIZE	COST
	SOUP, DEHYDRATED VEGETABLE	SOUPDEHVEG	19 OZ	10.29
	SOUP KIT, CHICKEN NOODLE	SOUPKCH	3 GALLON	30.01
	SOUP KIT, CRAWFISH BISQUE	SOUPKCRAW	3GALLON	38.13
	SOUP KIT, HAM AND BEAN	SOUPKHAM	3 GALLON	40.76
	SOUP KIT, VEGETABLE	SOUPKVEG	3 GALLON	32.98
	SOUP, MIX FRENCH ONION (3 GAL OR 48 SERV)	SOUPDEHON	21 OZ	14.04
	SPICE, ALLSPICE	SPALLSPICE	.90 OZ	4.40
	SPICE, BASIL	SPBASIL1.25	1.25 OZ	3.14
	SPICE, BAY LEAVES	SPBAY.12	.12 OZ	2.94
	SPICE, CHILI POWDER	SPCHILIPOW4	2.50 oz *	2.91
	SPICE, CINNAMON	SPCINN4	4.12 OZ	3.90
	SPICE, CLOVES	SPCLOVES.90	.62 OZ *	7.15
	SPICE, CUMIN	SPCUMIN.90	2.0 OZ	2.82
	SPICE, GARLIC DEHY MINCED	SPGARDEHY3	3 OZ	4.61
	SPICE, GARLIC POWDER	SPGARPOW19	19 OZ	10.76
	SPICE, GARLIC SALT	SPGARSALT40	41.25 OZ *	8.98
	SPICE, GINGER	SPGINGER	80 OZ	4.47
	SPICE, MARJORAM GROUND	SPMARGGRND	.65 OZ	4.48
	SPICE, NUTMEG	SPNUTMEG1	1.10 OZ	5.66
	SPICE, ONION CHOPPED DEHY	SPONIONCHDEH	3.00 OZ	3.39
	SPICE, ONION POWDER	SPONIONPOW4	4.5 OZ	3.71
	SPICE, OREGANO Leaves *	SPOREGANOF	.75 OZ	2.30
	SPICE, PAPRIKA	SPPAPRIKA4	2.12 OZ	3.23
	SPICE, PARSLEY	SPPARSLEY	.5 OZ	2.34
	SPICE, PEPPER BLACK	SPPEPBLK8	4 OZ	3.75
	SPICE, PEPPER CAYENNE	SPPEPCAY1	1 OZ	3.57
	SPICE, PEPPER RED CRUSHED	SPPEPRED	2.62 OZ	2.98
	SPICE, PEPPER PACKETS	SPPEPPKT1M	1000 CT	3.42
	SPICE, PEPPER SHAKERS	SPPEPSHAK	1.5 OZ EACH	.87
	SPICE, POULTRY SEASONING	SPPOULTRY	.65 OZ	5.00
	SPICE, ROSEMARY	SPROSEMARY	.35 OZ	4.13
	SPICE, SAGE	SPSAGE	.60 OZ	4.92
	SPICE, SALT	SPSALT26	26 OZ	.55
	SPICE, SEASON SALT	SPSALTSEAS	4 OZ	3.36
	SPICE, SALT PACKETS	SPSALTPKTS	1000 CT	2.05
	SPICE, SALT SHAKERS	SPSALTSHAK	4.0 OZ EACH	.28
	SPICE, SALT SUBSTITUTE	SPSALTSUB1M	1000 CT	10.98
	SPICE, THYME GROUND	SPTHYME	.37 oz	3.69
	SUGAR, WHITE BULK	SUGARWHITE2	2 LB	1.91
	SUGAR, WHITE PACKETS	SUGARWHITE3M	3000 CT	24.20
	SUGAR, SUB PACKETS	SUGARSLPKT	2000 CT	21.45
	TEA BAGS	TEABAGS	100 CT	3.52
	VANILLA, FLAVORING	VANILLA16	16 OZ	3.40
	VINEGAR, WHITE	VINEWHITEGAL	GALLON	2.95

PENNSYLVANIA NATIONAL GUARD CONDIMENT LIST

(January 01, 2012)

UNIT _____		DRILL DATE _____		
QUANTITY	DESCRIPTION	CODES	PACK SIZE	COST
	ICE, CUBES	ICE40LB	40 LB	3.46
	ICE, BLOCK	ICEBL20	20 LB	1.68
	BOWLS, FOAM 10 OZ (SOUP)	BOWLSFOAM10	1000 CT	35.84
	CUPS, FOAM 8 OZ	CUPSFOAM8CS	40/25 CT	19.11
	CUTLERY KIT (K-F-S, NAPKIN) HEAVY WEIGHT	CUTLERY500	500 CT	46.46
	FILM 18" X 2000'	FILM18X2000	EACH	15.16
	FOIL 18" X 1000'	FOIL18X1000	EACH	64.21
	GLOVES, DISPOSABLE LATEX	GLOVES100L	100 CT	9.15
	GLOVES, RUBBER, HD - PAIR	GLOVESRUBEA	EACH	16.93
	GRILL CLEANER - 1 GALLON	GRILLCLEAN1	1 GALLON	7.22
	HANDI WIPES	HANDIWIPE120	120 CT	15.24
	LINERS, TRASH 40 - 46 GAL	LINERS100	100 CT	31.58
	NAPKINS	NAPKINS500	500 CT	4.87
	PADS, SCOUR MEDIUM WEIGHT	PADSMED20	20 CT	9.23
	PAN GRABBERS	PANGRABEA	EACH	4.01
	DETERGENT LIQUID	SOAPGAL	1 GALLON	9.94
	TOWELS, C-FOLD PAPER	TOWELCFOLDCS	12/200 CT	27.39
	5 COMPARTMENT TRAY FOAM	TRAYFOAM5CS	4/125 CT	30.81