

## ORGANIZATION OF FOOD

A relatively new type of organization was used in planning the food for the expedition. After studying methods used by other expeditions the following plans were drawn up and carried through for the packaging and dividing up of food,

I. Inter-Camp Food:-- This was planned for use between base camp and the point where weight became a deciding factor. There were three different menus, ten five-gallon cans of each menu. A five-gallon can of Inter-camp food weighed about 23 pounds net and contained food for the most part in store packages. Each can was designed for eight man-days; however, in practice they lasted only six.

II. High-Altitude Food-- High-Altitude food was designed for use where weight was a major factor. This food was re-packaged into polyethylene bags, each containing two man-meals. All the re-packaging was done in Seattle. A five-gallon can of high-altitude food weighed about 17 pounds net and was designed to last for six man-days; in practice they lasted only four.

III. Replenisher Food-- Replenisher food was simply food in bulk (case and half-case quantities) as bought from the grocery store. It was for use at base camp and Yakutat headquarters.

### Comments on the Three Types of Food

#### Inter-Camp Food--

We had not anticipated that almost all the food was to be dropped to us by plane. We had been depending on the plane to land most of our food supplies. When the plane was unable to operate off of the glacier it meant that all the food would have to be dropped from the plane while in flight. It is fortunate that we had taken steps to package the food in such good containers (the five-gallon tin cans). They were dropped with fair success. Occasionally their seven-inch lids would pop off but outside of that the cans were perfect. The cans weigh  $2\frac{1}{2}$  pounds and cost 40¢ each.

When weight became important the cans were discarded in place of duffle bags. It would be desirable to package part of this food in polyethylene containers. Often some valuable food was lost because the cardboard store containers got wet or broke open in the air drop (sugar, etc.). Some of the heavier types of food, mainly beef stew, could be taken out, depending upon the amount of back-packing.

The Inter-Camp food supplied a wide variety, although there was a slight tendency to have excessive amounts of some items and not enough of others. Something new in the way of a meal was always to be found.

The following changes are suggested in Inter-Camp Food:

- a. Eliminate some of the dried fruit, especially apricots. Figs and dates were never in excess.
- b. Increase the protein to 3 ounces per man meal. Spam, etc. was not nearly as good as beef.
- c. Increase the dinner starch slightly. Potatoes, etc.
- d. Increase the sugar to one-third pound per man day.