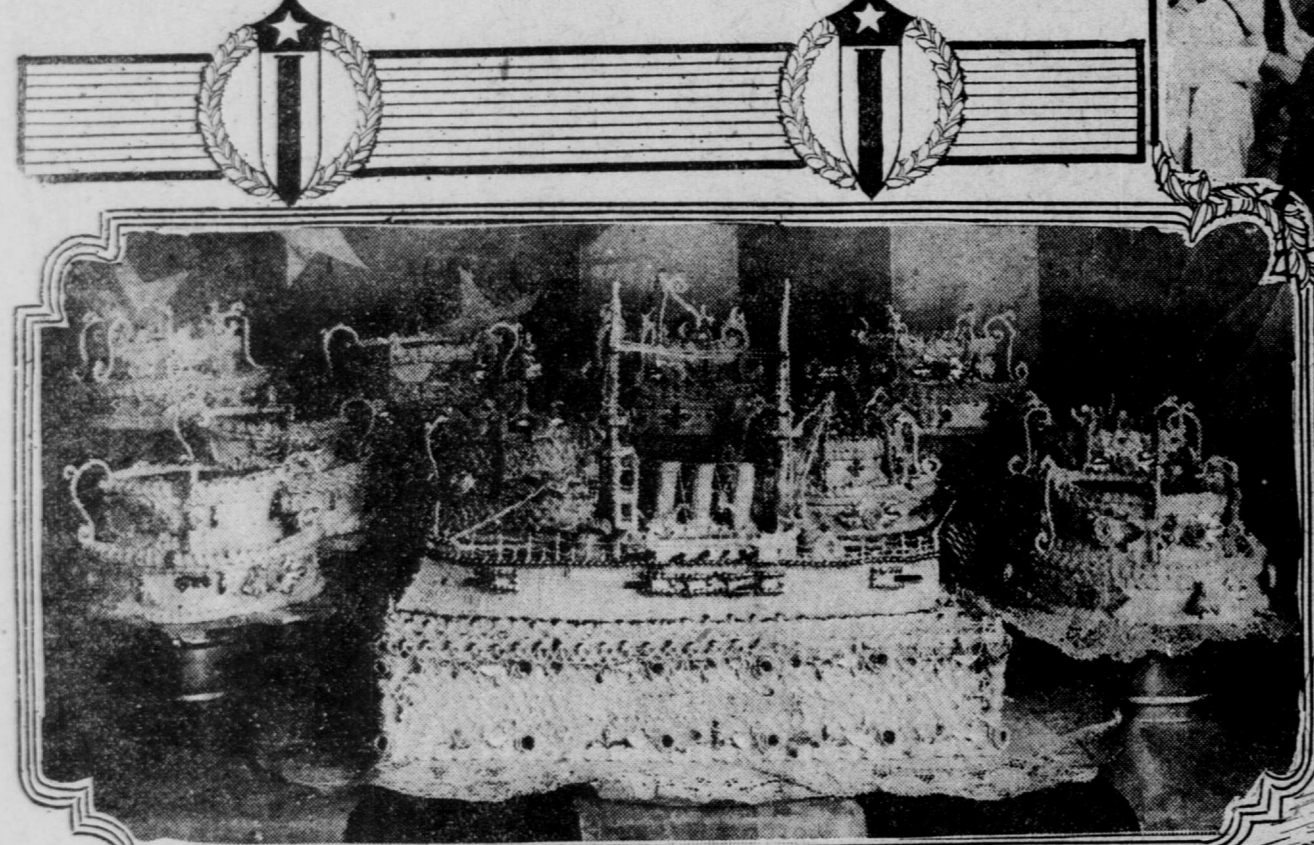


The Bluejackets' Cooking School on Goat Island

In San Francisco Bay One of the Navy Department's Two Commissary Schools Trains Cooks, Bakers and Stewards for the Fighting Ships Of the Pacific and Asiatic Fleets



A FINE BUNCH OF COOKS, GRADUATED FROM THE COOKING SCHOOL ON YERBA BUENA ISLAND
PHOTO COPYRIGHT BY C. E. WATERMAN



CAKES PREPARED FOR CHRISTMAS DINNER FOR THE BLUEJACKETS AT YERBA BUENA TRAINING STATION.

By Ralph B. Campbell

IN THE good old days of the cutlass and the boarding pike the cook on board a man of war was a very unimportant person. If he could shine pots and slice "salt horse" he could fill his billet. Usually he was unfit for the fighting; personnel of the ship. Fiction presents the naval cook of colonial days as a timorous man, in striking contrast to the fierce fighters of the deck. When a captain referred to his fighting crew during that period he said "All hands," but when he wished to include every man he stated, "All hands and the cook."

With the transformation of the ship of line into the battleship, and the muzzle loading smooth bore cannon into the modern breech loading high power rifles, the cooks and bakers of Uncle Sam have undergone a decided change. The chef of a battleship of today must be an artist in his profession. He must be a bit of a chemist, know something of hygiene and have a thorough understanding of the nutritive values of foods. He is also trained to take a station during battle and then is an important adjunct to the fighting force.

The navy department has established two commissary schools to bring the cooks, bakers and stewards who enter to the palates of the bluejackets up to a required efficiency. One of these schools is located at the naval training station, Yerba Buena Island, San Francisco. In this school are trained the future members of the commissariat of the Pacific and Asiatic fleets. The students are given a rigid six months' course and then, if found qualified, are sent to the various ships.

Stewards, Cooks and Bakers

The commissary school is divided into three classes, the steward's class, the cooking class and the baking class. Stewards receive an initial pay of \$66 per month, cooks \$27.50 per month and bakers \$28.50 per month. In each line a man may better his condition until he draws monthly from \$50 to \$125. This pay is in addition to food and sleeping quarters. The different classes of the school prepare men for special work in the cuisine of the man of war. The steward does the marketing, the cooks prepare the foods and so on. Each man has his allotted task aboard ship and the object of the commissary school is to have this man understand thoroughly both the practical and theoretical sides of his work. The efficiency of the navy's cooks and bakers is attested to by San Francisco's organizations of chefs and bakers. A man who has served one "cruise," four years, in the navy is in demand in civil life on account of the varied experience a man necessarily gathers while serving as a cook aboard a warship. Not the least in this line is the necessity of the seafaring chef knowing the effect of different climates on different foodstuffs.

On entering the commissary school at Yerba Buena Island the recruit is taught first the value of personal cleanliness. He must study this lesson until he masters it, for a dirty cook is shipboard above all things aboard a ship. Then, what is probably a more pressing need for cleanliness, the captain, or "old man" as he is familiarly known among sailors, pays periodical as well as regular calls to the galley, as the ship's kitchen is called. On the occasion of these visits it behooves each man and pot to be spotless.

A story is told on a rear admiral,

lately in command of one of the divisions of the Pacific fleet, that illustrates the efficiency of the naval cook. This admiral, then a captain, paid an unexpected visit to the galley. He was noted as a fault finder, and the cooking force waited anxiously for his judgment. The head cook glanced at his men and their appurtenances. All were shining with cleanliness. Veal chops were on the menu for that meal and a large number were being kept warm over steam coppers. The captain spied them and ordered one set before him as a sample. He tasted it. The cooks tiptoed in their anxiety. "Ugh," the captain said, and then ordered the cook's crew to furnish the cabin mess, as the captain's table is called, with chops from the general galley.

When the student cook has learned how to keep his person and his surroundings clean he is started to school. He is taught practical and theoretical work on alternate days. Today, for instance, he is placed on a "shift" in the galley. An experienced cook has charge. Men who have been studying for one, two and three months work near him. His first work possibly would be peeling potatoes—"scrapping spuds," in naval parlance. Next he would clean pots and kettles and learn never to use soap or "sard and canvas," the famous navy cleaner, on frying pans and such galley "gear." Pans may be shined spotlessly in this way, but should the smallest particle of soap or sand remain the next food cooked in that pan would taste bad and the head cook would be called to "mast" before the captain and made to explain. The man in charge of a galley "shift" at the commissary school makes a written report each day of the men working. That report states what work each man did and shows his proficiency for the day. The next day the apprentice attends a lecture given by a competent steward, and takes notes. Quizzes are held at intervals and the student's knowledge of food values, proper seasonings and climatic conditions tested. Sometimes the cooking or baking class goes ashore to hear some well known authority on foodstuffs lecture. At different times men attend meetings of the bakers' association and listen to the lectures at the agricultural department of the University of California.

A regular routine of study has been established. A man must learn to make coffee and tea before he officiates over frying pans and boiling pots. He is told that 120 gallons of coffee will serve 1,200 men one day. He is given the proper heat required to brew good coffee and under the watchfulness of the head cook makes the day's supply. He must

also know how to cream the huge coppers. After a man can make coffee and tea he is instructed in the art of making soups. Then vegetables are studied. The theoretical lectures are given on the same subjects a man is given practical work on in the galley. The cooks explain the temperature and time necessary to cook vegetables. The steward lectures on the values of the different vegetables as foods. The apprentice is told that one garlic contains the nutritive value of 14 onions, etc.

Meats Follow Vegetables

Following vegetables the apprentices are put through courses in preparing meats, in mixing sauces and in making puddings. Before he leaves the school he knows how to cook dozens of little "trills" to set off and garnish the blue-jacket's meal. These dishes are not restricted to any set form, but each cook prepares what delights his crew. The navy department issues a cook book which shows the various plain and fancy dishes it is possible to make in different climates. The ordinary cook book would be misleading to the naval cook, for foods must be prepared differently in Panama than they would be in Alaska.

The total amount of food stuffs that pass through the hands of the commissary department of the Yerba Buena training station are far in excess of what persons not familiar might suppose. It might be mentioned that there is very little additional waste in the naval galley than in the kitchen of other organizations. Give the expert cook the number of men he has to feed and he will prepare just about the proper amount of food to satisfy those men. Should any be left over it is used in preparing side dishes for the next meal.

Not only large quantities of plain foods, but all sorts of delicate viands are purchased by Uncle Sam for his sailors. For instance during October 91 gallons of clams were issued. During the same time 725 pounds of chicken, 335 pounds of fresh tomatoes, 2,850 pounds of oranges, 100 gallons of salad oil, 200 pounds of currents, 643 pounds of celery and 75 pounds of citron were used in feeding Uncle Sam's bluejackets that are quartered in San Francisco. The issue of beef that month was 10,421 pounds. Beef moreover is but one of about 20 different kinds of meat used in the navy. Quantities of veal, mutton, pork loin, liver, pork sausage, hamburger, chicken, ham, frankfurters, bologna, compressed ham, corned beef, beef hearts, fresh fish, salt pork, bacon and canned meats, varying from 443 pounds of salt pork to 2,863 pounds of veal, were used.

170 pounds of lima beans and 253 gallons of navy beans. These appear like large quantities, but when compared with 39,830 pounds of potatoes, 5,989 pounds of onions and 1,020 pounds of carrots they dwindle. Various other foods in large quantities were used during October. The issue sheet, which the steward keeps daily account for what is used, shows sauerkraut, butter, 2,640 dozens of eggs, cheese, more than 300 gallons of fresh milk, yeast, apples, rolled oats, saratoga chips, buckwheat, graham flour, catsup, jam, pickles, mustard, canned salmon, lard, salt, vinegar, syrup and at least 25 other foods.

In the baking line the commissary department at Yerba Buena has established its superiority in the navy. A fruit cake, modeled after the cruiser California, which the commissary department presented to Paymaster Walter A. Greer at his marriage, was the acme of the baker's art. The masts, spars, funnels, turrets, guns, lifeboats, cranes and all the equipment of a man-of-war were made of sugar frosting. The cake was viewed by a delegation of master bakers of San Francisco and they complimented Paul Woods, ship's cook, first class, U. S. N., on the excellence of his designing.

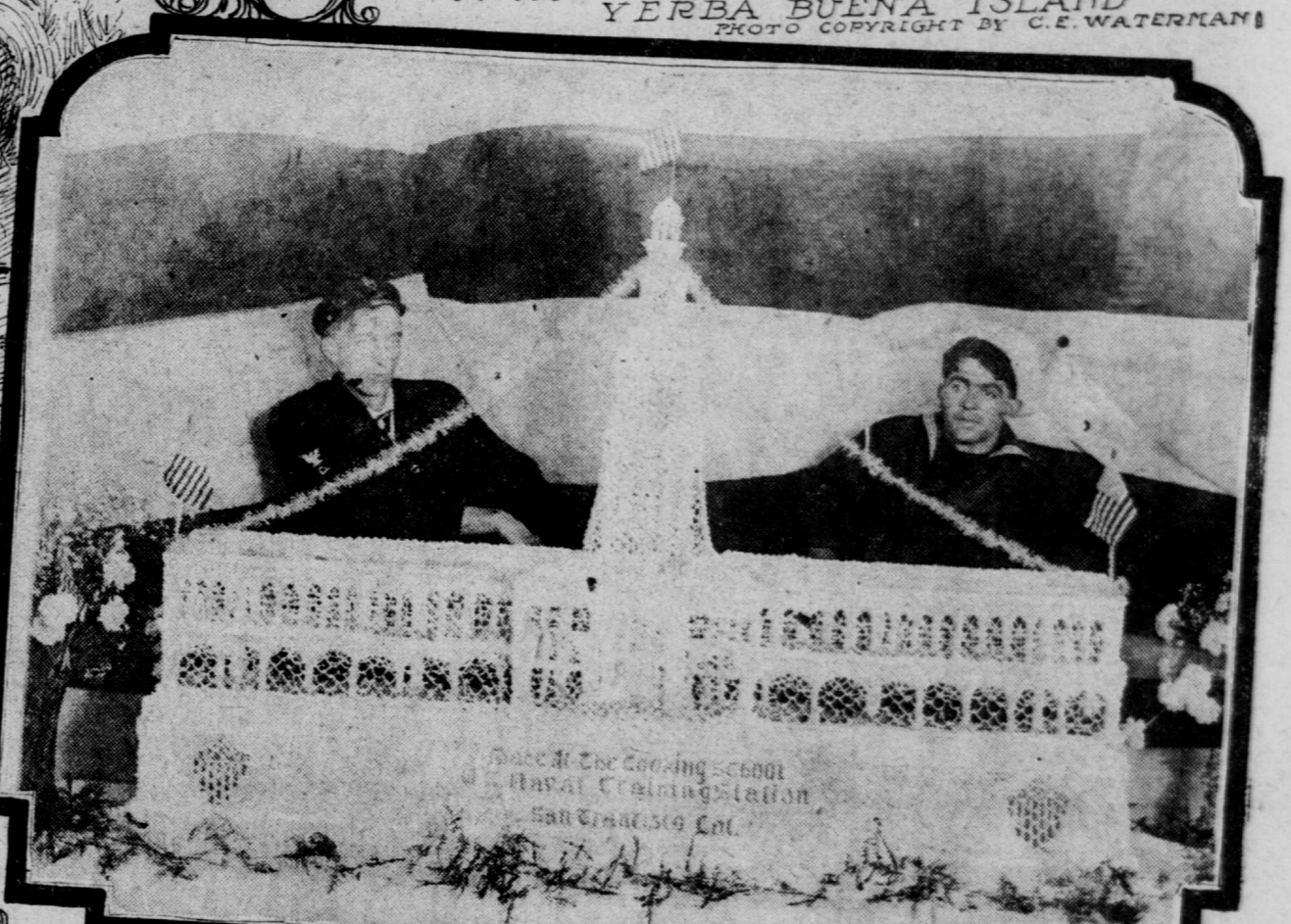
Battleships in Pastry

Ship's Cook Woods is now working on a second cake model of the U. S. S. California, which will eclipse all other efforts of the commissary departments of the navy. It will be exhibited at a cooking, bakery and confectionery exposition to be held in San Francisco during March, 1910, and the navy hopes, through it, to land the coveted blue ribbon. The cake will also show the skill in cooking and baking it is possible to gather while an enlisted man in the naval service. Woods enlisted as an ordinary seaman and his art has been learned during two enlistments in the commissary branch of the navy. This cake when complete will be 5 feet long, 6 1/2 feet high and 2 1/2 feet wide. There will be used in baking it 108 pounds of fruit, 108 pounds of flour, and 150 pounds of powdered sugar. The sugar frosting work will be the replica of the U. S. S. California. Two arches will be placed on either side of the ship surmounted by a bell. The arches will be decorated with poppies and roses. The center of each rose will be a minute electric light. On top of the bell will be a bear to represent California and the bear flag and the United States seal will be worked in sugar frosting on the sides of the bell. The commissary schools of the navy have been the cause of increased content in the enlisted personnel. The graduate cooks have started with the experience of older men at their elbows. This was the intent of the navy department when the schools were established, and their value has been amply demonstrated. The breakfasts prepared last week at the naval training

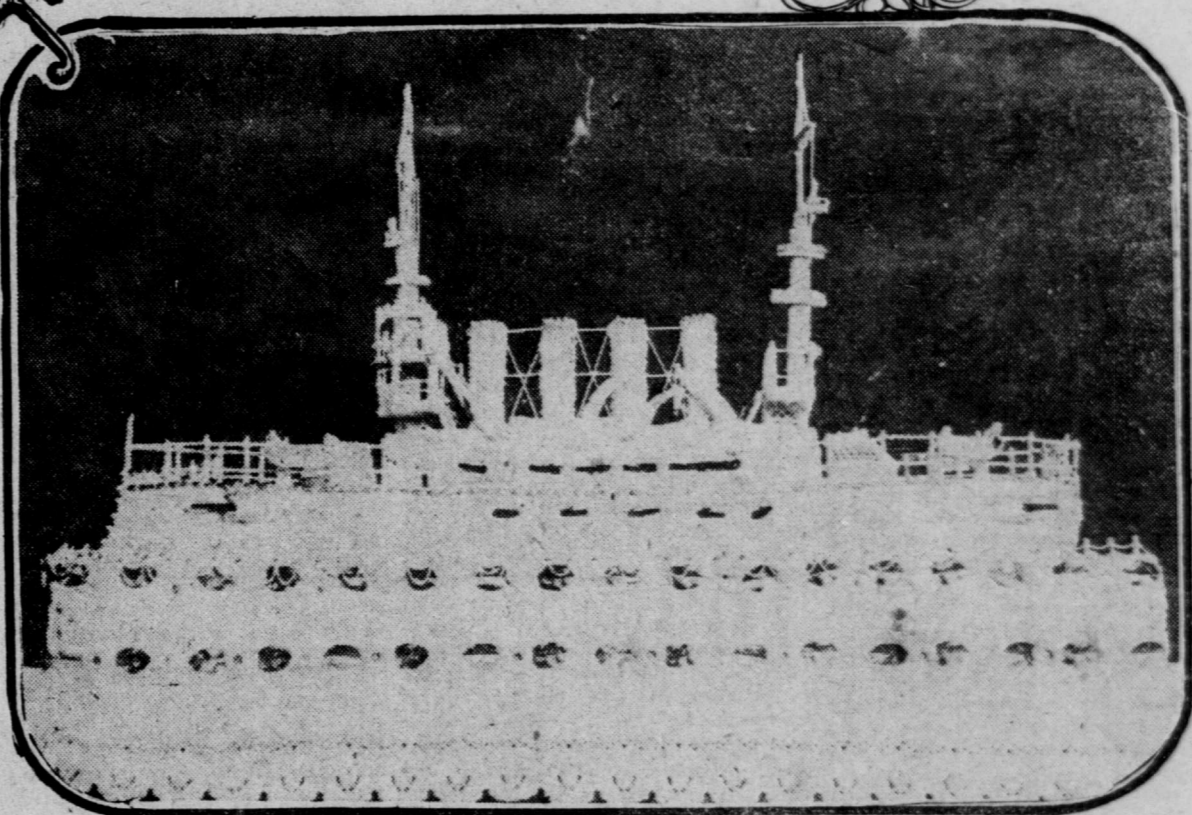
station will show the variety of food the cook must prepare. For Monday the crew of the U. S. S. Pensacola had hot cakes and syrup and corned beef hash; Tuesday, hamburger patties, onion gravy and German fried potatoes; Wednesday, baked pork and beans, catsup and corn bread; Thursday, fried liver and onions and French fried potatoes; Friday, buckwheat cakes and syrup, force and milk and oranges; Saturday, fresh beef stew and dumplings; Sunday, baked pork and beans, catsup and Boston brown bread.

Coffee, wheat bread and butter are allotted on the bill of fare. This necessitated the boning of 1,400 pounds of turkey, because it was impossible to buy that amount already boned. A record of one turkey boned in ten minutes was made by one of the apprentice cooks.

The commissary school is only one of the various schools Uncle Sam has established to enable the enlisted men of the navy to become more proficient in their duties, but it is blessed oftener and more frequently by the mass of men than any other.



CAKE MODEL OF THE FERRY BUILDING BY PAUL WOODS, SHIP'S COOK, U.S.N.



CAKE MODELED AFTER U.S.S. CALIFORNIA AND PRESENTED BY YERBA BUENA COMMISSARY DEPARTMENT TO PAYMASTER WALTER A. GREER ON THE OCCASION OF HIS MARRIAGE

Interesting Stories of King Edward

KING EDWARD of England since 1898 has been an enthusiastic and inveterate bridge player. Here is a little anecdote that they are telling in London:

It seems that the king had gone to the country to visit the duke of Devonshire for the weekend. One of the guests was Lord G. (a rather vulgar bounder), whom the king had, a short while before, raised to the peerage—presumably for value received. Another "creation" of the same sort was also of the house party. In the evening a rubber was made up of the king, the late duchess, Mrs. K. and Lord G. One of the onlookers was Mr. N., a well known wit and diner out, who had that morning been outrageously snubbed by the vulgar Lord G. Mr. N. could find no words in which to characterize "these boudiers" who had been, he thought, so shamefully ennobled. On the last hand of the rubber Mrs. K. dealt and left it to the king, who, after hesitation, declared no trumps, a make which

was promptly doubled by Lord G., the leader. When the king's dummy went down there was a gasp from Mrs. K., his partner. The hand consisted of the ace, king, knave of clubs, four hearts to the knave, four diamonds to the knave and the knave and ten of spades. The king looked at Mrs. K. in amused surprise at her apparent disapproval of the make. "Sir," she answered, "I know perfectly well that the king can do no wrong, but there is a limit even to the divine rights of monarchs; and, besides, sir, my heart is, as you know, affected."

Lord G. had soon cleaned up four by cards on the hand and started to add up the rubber. A few moments later he turned to Mr. N., with whom he had made a side bet on the match, and asked him in a whisper what he thought of the king's declaration. "Hardly sound," murmured N., "but easily explained. You see, his majesty is so used to raising knaves to power that he sometimes fancies that they can be made the equals of kings and queens."

"Bridge stories about King Edward seem to have no end. Here is another one:

Mrs. T., a very charming American widow, went to England last year for her first visit. She was asked to a country house where the king was also a guest. His Majesty, who is a great admirer of feminine pulchritude, asked to play at the table of the young American widow. They cut against each other and the matter of stakes was soon under review. "What, sir, would you like to lose, as I warn you that I am an extremely lucky player?"

The king's reply was to the point. "Not a penny, if I can help it—and how much do you want to win?" "A sovereign, sir," looking straight at the king. "I can assure you, Mrs. T.," said the king, "that you won a sovereign the moment that I first beheld you."