



Cooks and Bakers in the CCC



Kitchen Staff from Camp SCS-26-A,
Patagonia, AZ. *Courtesy Ernie Bruss.*

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Menu

*May 27, 1941
Camp SCS-26-A
Patagonia, AZ*

Breakfast

Stewed fruits
Dry Cereal
Milk
Pork sausage
Gravy & Biscuits
Fried Potatoes
Coffee

Dinner (in field)

Meat spread sandwich
Fruit spread
Cheese spread
Fresh fruit
Coffee

Supper

Beef soup
Vegetable salad
Boiled beef and dumplings
Iced cocoa
Boiled potatoes
Buns & butter
Beans
Raisin pie





CCC Cook Merle Timblin (bottom left),
Walker Canyon, AZ, prepares coffee for
work crew out in the field. *Courtesy Merle
Timblin.*





Cover of Kellogg's recipe book
produced for the CCC.

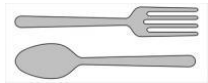
CCC Food Facts

 The U.S. Army trained the cooks and bakers, developed menus and recipes, and bought the food

 The food allowance was \$0.42/day per enrollee

 The cooks and bakers provided food for special events and for dinners by local groups at the camps as well as for the enrollees

 Cooks and Bakers were paid \$45/month (other enrollees were paid \$30/month)



You don't have to be crazy to be a good cook, but it helps — *Walker Canyon Reporter*, camp newspaper, Nogales


We will save on rations for awhile since the dentist pulled Campus's teeth. It will also give some of us fellows a chance to eat — *3840 News*, camp newspaper, Patagonia

Kitchen Jobs

 **U.S. Army**

Camp Commander – approved menus and oversaw food service

Camp Surgeon – approved menus

 **Enrollees**

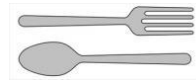
Mess Steward/Mess Sergeant – oversaw daily kitchen operation

First Cook – In charge of preparing food

Second Cook – Assistants to First Cooks

Baker – Prepared baked goods

KPs – Cleaned up after meals



Oh, why did we dirty our mess kits? We can't eat the stuff we put in them. We're nearer starvation each day. Oh, bring back our ice cream and cake" — *What Will We Name It?* camp newspaper, Tucson

Supplies

Food came from the CCC district quartermaster and from local markets. Food scraps were given to local ranchers for their pigs.

*Perishable Food Consumed, May 1941,
Camp SCS-26-A, Patagonia, AZ
(180 enrollees)*

Fresh Beef: 1,402 lbs.

Bread: 2,350 slices

Potatoes: 4,000

Ice Cream: 30 gallons

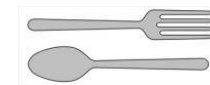
Butter: 320 lbs.

Cheese: 389 lbs.

Eggs: 480 dozen

Milk: 5,033 quarts

Frankfurters: 302



We have plenty of fried chicken every Sunday and plenty of ice cream also. We're the best camp in the park so you see we are bound to have the best eats. I eat a lot but the job that I have keeps the fat worked off — *Harold Patterson, Camp SP-6-A enrollee, Tucson Mountain Park, letter home to family*