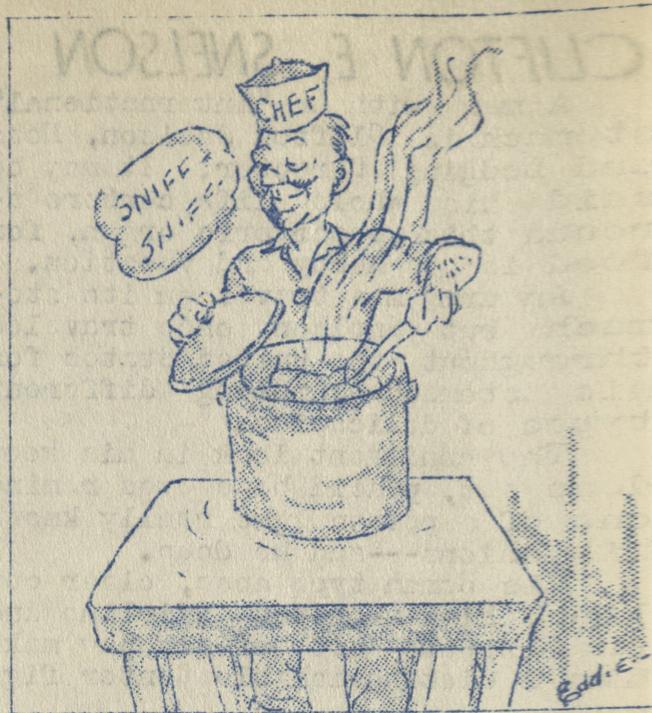


CHIEF STEWARD

MAX ARMSTRONG

A jovial "fightin' Irish" is Chief Steward Max F. Armstrong who hails from Earlimart. As the name implies, he answers to the name of "Jack Armstrong", the All-American boy. He is armed with a generous understanding of dietetics and many years of practical experience as instructor in the Cooking and Baking School at Fort Riley, Kansas, and more recently served as Chief Steward at the now-vacant Tulare Assembly Center.

The highlights of his many duties are to plan the menus, supervise the mess halls and chefs, make out food orders, and assist the Director.



VEGETABLE CREW

Vegetable Center:

M. Masuda
K. Matsui
Y. Hageta
O. Maekawa
K. Yagi
S. Iwamura
H. Nomura
T. Ego
T. Kodama
A. Matsumoto

C. Okimoto
S. Takamura
M. Yamaguchi
M. Kakiuchi
M. Horita
Y. Inouye
F. Ochiai
H. Yamasaki
A. Ando
K. Matsuo

S. Nitta
J. Ota
A. Watarida
T. Yamamoto

Pickle Crew:

H. Nakagawa
S. Nakagawa
T. Miyasaki
C. Yamao
M. Yamasaki

MESS AND LODGING PERSONNEL

Staying until the last day, "Mac" Meiji Nakatsuma (Los Angeles), head of the Accounting Department, kept records of incoming food, all broken cups and saucers, and expendables charged and credited to this division. He was aided by Hiroko Fujita (Hanford), senior clerk. Conscientious Masajiro Takata (Los Angeles), senior clerk, computed the average daily and monthly cost of meal per person as well as daily and monthly cost of children's snacks.

If you used to see a short but

energetic person riding around in a milk wagon from mess hall to mess hall, that was George Kaku (Lindsay), field supervisor, checking your milk deliveries and supply. Nursery helpers received office instruction through him as he and smiling Sam Haramoto (Auburn), his assistant, daily inspected mess hall pantries and supervised the pantry clerks. They picked up daily pantry reports showing amount of food used by each mess hall, and prepared monthly pantry and hospital mess and lodging equipment inventories.

MESS AND LODGING PERSONNEL

Two of the busiest secretaries in the Center were "Pat" Shizuko Urushima (San Luis Obispo) and Ann Mariko Chono (Corcoran) of Mess and Lodging. They typed outgoing and inter-office correspondence and weekly and monthly orders for staples and perishable foods, typed menus prepared by Chief Steward Armstrong, and typed mess hall and apartment inventory reports, as well as answering phone calls.

"Can I have a blue card?" a seven-year old youngster would grin at Shumpo Takagi (Fresno), head of Mess Card Department. "Didn't I give you a white card just last week?" Takagi would smile. He and Juichi Mikami (Fresno), field supervisor ably kept daily count of meals served each mess shift. Mikami supervised the monthly inventory clerks who counted beds, ticks (but not bugs), and other government equipment.

Working together with the Personnel Department, file supervisor Robert T. Ono (Fresno), janitors, Paul H. Sumida, (Sierra Madre), coal, laundry and salvage crews, Marshall Hirose (Delano),

ice delivery check-up, Ryuichi Murakami (Los Angeles), moppers, Jimmy Chikara Yoshimano, contact officer, James Imahara (Florin), and James Takahashi (Delano), mattress crew, and Mrs. Nobuko Kunishige (Fresno), waitresses, would trek up and down the Center in the blistering heat capably doing their duty.

Mopping their perspiring faces, they would turn in their reports to the Personnel Department, which were then routed through various channels under supervision of Office Manager "Tillie" Tosato Kawai (Los Angeles). Assisting her were stenographer Marge Sadako Fujisawa (Fresno), her flying fingers on typing requisitions, special mess permits, daily personnel reports and correspondence; George Mutsuyasu Oyo (Florin), in charge of files and El Okada, (Palo Alto), senior clerk. George and El wore the doctors out with mess employoo exams; they typed curfew exemption cards and posted records daily of approximately 750 mess and lodging employees as active, transfers, or placed on sick list.

THEY FED 5000 PEOPLE DAILY

Above everything else, in order to sustain health and bolster the morale of the Center, the people had to be fed regularly and adequately.

This meant a never ending process of obtaining, storing, preparing, and serving of sufficient food for over 5,000 people.

The busiest building in each section was the mess hall where the preparation and serving of this food kept over 60 people "on the go" at all hours daily.

At 3 o'clock each morning when most of the section residents were probably turning over for their second 40 winks, the fireman first

cleaned the stoves thoroughly and then fired them for the chef and cooks who arrived an hour later.

Busy activity by chef and cooks preceded the arrival at 6 a.m. of the kitchen helpers, waitresses, dish and potwashers, and pantry clerk. These 6 o'clock arrivals made the final preparations before the bugler announced the first call to breakfast at 6:30.

The exit of the last breakfast-or found the staff cleaning up and preparing the noonday meal.

The same routine was carried out for lunch and dinner and on through the evening until the moppers took over.

(Turn to page 38 for list of Mess Hall employoos)