

Best Chow in the Navy

To a man, ERIE crewmembers interviewed by the webmaster recollected that the "chow" served in the enlisted men's mess on the ERIE was the best they encountered aboard US Navy surface vessels prior to and during WW II. In part, they ate well, because the ship often was a flag vessel that hosted Central American and South American military officials and other dignitaries. Apparently, if the "brass" ate well, they saw that the enlisted men did, as well.

The stores taken aboard the vessel in early 1941 demonstrate this. The smooth Deck Log for January 10, 1941 records that the following general stores were received from the Commissioning Division, Panama Railroad, while the vessel was moored at the U.S. Navy Submarine Base, Coco Solo, Canal Zone, at 1216 hours:

Beef Hindquarters	1203	Lbs.	Apples	750	Lbs.
Beef Ribs	724	Lbs.	Tomatoes (fresh)	315	Lbs.
Pork Loins	103	Lbs.	Coconuts (dry)	20	
Veal Hind Saddle	90	Lbs.	Bamboo Shoots	24	Cans
Ham Pressed	52	Lbs.	Watercress	24	Cans
Ham Spread	54	Lbs.	Grapefruit	320	
Meat Pickle Loaf	55	Lbs.	Lemons	1800	
Meat Loaf	50	Lbs.	Oranges	1008	
Meat Loaf (tomato)	52	Lbs.	Beans (navy)	400	Lbs.
Sausage Salami	41	Lbs.	Butter (creamery)	180	Lbs.
Sausage Pork	48	Lbs.	American Cheese	48¹/₄	Lbs.
Bacon (fancy)	211	Lbs.	Pimento Cheese	50	Lbs.
Ham (cooked halves)	291	Lbs.	Eggs (fresh)	150	Dozen
Cabbage	197	Lbs.	Ice Cream	5	Gal.
Carrots	160	Lbs.			
Celery	80	Lbs.			
Cauliflower	60	Lbs.			
Lettuce (heads)	140	Lbs.			
Onions	153	Lbs.			
Potatoes (sweet)	98	Lbs.			