Dr. Thornton - your cope U.S. Government Lyndon B. Johnson Space Center REFER TO: CB/WEThornton: lmc: 3/18/77:2421 CB March 21 To: SE5/Rita Rapp SD6/Carter Alexander LTN/Pat Cowings (ARC) LTC/Bill Williams (ARC) FROM: CB/William Thornton SIGNATURE It, i nom William E. Thornton

SUBJ: Menu Selection on SMD III

There was a surprisingly unanimous decision amongst all the crew on request for changes in the revised menu. For breakfast, we would like items more appropriate to the meal. This does not mean, for example, that we don't like beef jerky which we indeed do, but is is a bit strong for breakfast. Going through the meal in detail: On meal A; day 1 and 7 - the Payload Specialist 1 did not like bacon squares, day 2 and 8 - no one wanted beef jerky for breakfast, and on day 3 no one wanted beef hash (or on any other meal), no one wanted scrambled eggs on day 4, and on day 5 neither the Payload Specialist 2 nor the Mission Specialist wanted sausage. Day 6 has already been commented upon regarding beef jerky.

Generally speaking, we would like items more appropriate to a lunch which could be consumed quickly without much fuss and bother. For example, no one wanted beef stored on day 4 nor did anyone want veal and barbeque on day 5. Looking at meal B; Mission Specialist and Payload Specialist 2 did not want chicken and rice on days 1 and 7 nor chicken ala king on day 3, nor at any other time.

For meal C, the Payload Specialist 2 and Mission Specialist did not want the potato pattie on day 1 and 7; no one wanted mashed potatoes at any time and the same is true of stewed tomatoes, and pork and scalloped potatoes. Generally speaking, we would like the evening meal to be the major meal with more time for preparation available at that time. I doubt that you have 3,000 calories a day in these menus, but please do not make them up with carbohydrate items.

Coming now to the pantry, there were no changes in the beverages although 40 coffees are probably excessive particularly without any form of cream.

On the rehydratables, we wanted the following items totally eliminated: beef stew, turkey rice soup, beef hash, veal and barbeque, sausage, chicken and rice, pork and potatoes with increases in granola, natural cereal, beef pettie, peach ambrosia, spagetti and meat, and salmon salad.

Under snacks, we wanted graham crackers and bacon squares deleted with increases in peanuts, almonds, dried peaches and apricots, beef jerky, granola bars, flake bars, rye bread, and sliced cheese.

ISC Form 1180 (Rev lan 76)

INCREASED PRODUCTIVITY = LOWER COST

PAGE 1 OF

Under thermo-stabilized foods, we wanted the following eliminated: beef and gravy with increases in cheese spread, cheese and barbeque, major increase in beef steak and increases in corned beef, ham, frankfuters, tuna salad spread, peanut butter, applesauce, peaches, pears, pineapple, vanilla and chocolate pudding. Why can't we have grape jelly to go with the peanut butter?

This question is simply not going to go away, "Why can we not have fresh fruits and vegetables aboard especially when the animals are being fed such?" There is little justification for feeding monkeys better than humans.

Appropos the meal trays. It was presented to us that the meal trays were those that had been selected by the professional crew as regards the spring hold down. After talking to a small sample of the crew, I could find no one that was in favor of the spring hold downs over the magnetic hold downs. This is something that should be pursued further but there are certainly much stronger reasons for using some sort of ferrous material with a magentic hold down than for using a coil spring. This and other items will be pursued separately but I feel that for SMD III we should follow the same thinking. We certainly prefer the magnetic/ferrous utensil combination.

Sorry for the delay in this, but today was the first opportunity to get together with the crew.