# NASA Technical Memorandum 100 469

# Space Shuttle Food-System Summary 1981 - 1986

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## CONTENTS

Section	Page
INTRODUCTION	1
ORBITAL FLIGHT TESTS	1
SPACE SHUTTLE FOOD AND PACKAGING	2
Development Concepts	2
Sensory Evaluation	2
Food Types	3
Package Types	3
<u>Rehydratable Foods</u>	3
Beverages	3
Foods	4
Freeze Drying	4
Rehydratable-food Packages	4
Skylab Beverage Container	4
Apollo Spoonbowl	5
Square Space Shuttle Package	5
<u>Natural-form (NF) Foods</u>	6
Thermostabilized (T) Foods	6
<u>Intermediate-moisture (IM) Foods</u>	6
<u>Fresh Foods</u>	7
Irradiated (I) Meat and Bread Products	7
<u>Condiments</u>	7
<u>Insuit Fruit Bars</u>	7
Launch Snacks	8
Foreign Foods	8

.

-

Section	age
Frozen and Chilled Foods	8
FOOD SYSTEM DESIGN AND STOWAGE	9
<u>Menu Design</u>	9
Pantry	9
Food Lockers	10
FOOD SYSTEM ACCESSORIES	10
Space Shuttle Galley	10
<u>Water Dispensers</u>	11
Galley	11
Operational Water-dispensing Assembly (OWDA)	12
Contingency Water Dispenser	13
Food Heaters	13
Galley Oven	13
Portable Food Warmer	14
Meal Trays and Eating Utensils	14
OFT Meal Tray	14
OPS Meal Tray	15
Eating Utensils	15
PREFLIGHT FOOD SERVICE	15
IN-FLIGHT NUTRIENT INTAKE	16
SUMMARY	18
<b>REFERENCES</b>	19

## TABLES

Table		Page
I	SPACE SHUTTLE FLIGHT CREWS (1981-1984)	22
II	SPACE SHUTTLE FLIGHT CREWS (1985-1986)	23
III	SOURCES OF CONSTRAINTS ON SPACE FOOD SYSTEMS	24
IV	MICROBIOLOGICAL SPECIFICATIONS FOR NON- THERMOSTABILIZED FOOD	24
ν	WEIGHT OF SPACE SHUTTLE FOOD SYSTEM (CONSUMABLES)	25
VI	SENSORY EVALUATION OF SPACE SHUTTLE FOOD	26
VII	FOOD ITEMS USED DURING THE FIRST 25 SPACE SHUTTLE FLIGHTS	29
VIII	BEVERAGES AND CONDIMENTS USED DURING THE FIRST 25 SPACE SHUTTLE FLIGHTS	30
IX	TYPES OF FOOD USED IN THE SPACE SHUTTLE FOOD SYSTEM	31
X	ENTRY KITS FLOWN ON SPACE SHUTTLE FLIGHTS STS-3 THROUGH STS 61-C	32
XI	STANDARD 4-DAY MENU CYCLE FOR THE SPACE SHUTTLE	33
XII	MINIMUM DAILY NUTRIENT LEVELS SUPPLIED BY SPACE SHUTTLE MENUS	34
XIII	SUMMARY OF REHYDRATABLE BEVERAGES SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C	35
VIV	SUMMARY OF REHYDRATABLE FOOD SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C	37
XV	SUMMARY OF THERMOSTABILIZED FOOD SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C	38
XVI	SUMMARY OF NATURAL-FORM FOOD SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C	39
XVII	SUMMARY OF INTERMEDIATE-MOISTURE AND IRRADIATED FOODS SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C	40
XVIII	SUMMARY OF FRESH FOOD SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-6 THROUGH STS 61-C	41

-

3

1 **i** 

-

.

-

•

XIX	ESTIMATED MEAN DAILY IN-FLIGHT NUTRIENT CONSUMPTION	:
	PER PERSON DURING SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C	42

.

# FIGURES

Figure		Page
1	The Space Shuttle Orbiter launches as a rocket	43
2	The Space Shuttle Orbiter lands as a glider aircraft	44
3	Types of food used on the first 25 Space Shuttle missions included thermostabilized food in flex pouches or cans, rehydratable foods and beverages in square packages, and IM and NF foods in transparent plastic pouches	45
4	In order to freeze-dry food for the Space Shuttle, the food was frozen in trays and placed inside a freeze dryer. After a vacuum was drawn, heat was applied to the product through the shelves to increase the rate of sublimation of the ice; but the pressure was held low enough so water could not exist in liquid form, i.e., below the triple point of water, so the frozen food did not melt. The final freeze-dried product retained its original shape and was easier to recon- stitute than products dehydrated by most other methods	46
5	The Skylab beverage container was used on Space Shuttle OFT flights. It was a collapsible, plastic, bellows bottle that expanded accordian-style when water was added to the package through a one-way, spring-loaded valve	47
6	The Apollo Spoonbowl package was used for rehydratable foods during Space Shuttle OFT flights. Food was rehydrated by inserting water through the spring-loaded valve with a gun-type water dispenser. Rehydrated food was consumed by using a spoon after the top was cut open with scissors	48
7	<b>Re</b> hydratable food and beverages were packaged in a square, nestable container. The package consisted of a rigid, opaque base designed to serve as a bowl with a clear, flexible, film lid which provided visibility while mixing food and water. Dry food was placed within the white bowl and the lid was heat sealed to the base in a vacuum	49
8	Astronaut Robert Crippen is shown removing the package lid with scissors so food could be consumed directly from the container with a spoon during STS 41-G	50
		50

# Figure

•

9	Beverages were consumed by inserting a polyethylene straw into the package through the septum after the beverage was rehydrated. On STS-5, Astronaut Robert Overmyer demonstrated that fluid can independently flow out of the package through the straw in micro- gravity. A clamp on the straw was used to prevent any unexpected fluid flow	51
10	Astronaut Joe Allen is shown with a sphere of orange drink on STS-5. Astronaut Allen forced the orange drink out of the container through the straw. Liquids form solid, spherical shapes when allowed to float freely in microgravity because surface ten- sion forces the liquid to make the most compact shape possible	52
11	Each astronaut had his own set of color-coded eating utensils which were stowed in a reusable plastic pouch. Eating utensils consisted of a knife, a fork, two spoons, and a pair of scissors for cutting open the packages. Insuit fruit bars for use during EVA were inserted into elastic, nylon, food dispensers which attached to the neck ring of the pressure suit. The accessory food kit contained commercial packages of gum and Life Savers <sup>®</sup> for each crewmember. Straws for drinking the beverages were color coded for each astronaut so they could identify their own beverage. Polyethylene, dropper bottles contained bulk supplies of liquid pepper, liquid salt, and toothpicks for flight use. Empty drink containers were provided so the astronauts could fill them during flight when they wanted a drink of water	53
12	Meals used for OPS included rehydratable foods and beverages packaged in square packages, irradiated foods in laminated-foil pouches, and thermostabilized foods in both aluminum cans and laminated-foil pouches. Food packages comprising a meal were over- wrapped together for spacecraft stowage during OFT missions. The practice of overwrapping meals was discontinued during OPS	54
13	Food locker-tray stowed for STS-1 is shown. Overwrapped meals were stowed in locker trays arranged in three rows across the tray. For OFT missions, each row was restrained by an elastic strap which extended across the locker tray	55

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14	Meals were stowed onboard the Orbiter in locker trays with food packages arranged in the order in which they would be used. Labels on the front of the locker tray listed the locker contents and identi- fied each crewmember's menu by color-coded dots. A three-section net restraint covered the top of the locker tray to keep food packages from floating out of the locker in microgravity while allowing high visibility of individual food items. Sections of the net were secured by Velcro <sup>©</sup> so the net could be easily opened, making each food item readily accessible to the astronauts	56
15	Astronaut George "Pinky" Nelson uses the modular galley on STS 41-C to prepare a meal for the five crewmembers. Meal trays containing rehydrated orange drink and other packages were attached to the galley doors. Premoistened towelettes, condiment packages, and a polyethylene dropper bottle of liquid pepper were stowed in the midsection of the galley. The galley flew for the first time in November 1983 on STS-9	57
16	An electric galley provided a centralized location for one crewmember to handle all food preparation activ- ities for a meal. It contained a personal hygiene station, a water dispenser, an oven, condiment and tray stowage areas, and a food-preparation area	58
17	Astronaut Rhea Seddon is shown demonstrating the personal hygiene station which was a galley com- ponent. The plastic bubble was designed to prevent water from escaping into the spacecraft atmosphere while washing hands or utensils or taking a sponge bath in microgravity	59
18	The water-dispensing unit in the galley was designed to operate in conjunction with the square, rehy- dratable-food and beverage package. The package was inserted into a metal package holder and pushed forward so the needle-type water dispenser was in- serted into the package through the septum. The appropriate volume of water was selected on the water-volume dial and either the hot or cold button was pushed to release water into the package. A thermometer monitored the temperature of the hot water. The maximum hot water temperature was 160°F (71°C)	60

Page

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19

19	An OWDA provided the crew with either ambient or chilled water for food and beverage rehydration and drinking when the galley was not flown. Com- ponents of the OWDA included the ambient/chilled water selection valve in the upper right-hand corner of the unit, a 4-position, rotary dial that provided for 2-, 3-, 4-, or 8-oz water quantity selections, a power button which turned the unit on, a fill button which activated the electronic filling mechanism, and a bypass toggle switch which bypassed the automatic fill mechanism and supplied water to the package in unmeasured amounts as long as it was activated	61
20	The OWDA was an electronic system for dispensing 2, 3, 4, or 8 oz of water into the square, rehydrata- ble-food and beverage containers through a replace- able needle. Water was dispensed by a pressure regulator and solenoid valve arrangement. Inlet water with a normal system pressure range of 12.0 to 22.0 psi was reduced to a constant pressure of 12.0 psi by the regulator. An electronic controller governed the time of flow. The timed shutoff with constant flow rates provided specific water quantities for accurate food and beverage rehydration. A mechanical bypass line with a continuous-flow capability was also provided in the event a failure occurred in the solenoid valve or the pressure regulator. On the left side of the dispenser, there was a personal-hygiene, quick-disconnect fitting where the 12-ft, personal-hygiene hose and water-dispensing valve could be attached. A microbial check valve in the hygiene-dispenser line prevented back contamination of the water system	62
21	The contingency water dispenser was a manually oper- ated toggle valve with a needle attached which was designed to supply water for food and water rehydra- tion in the event of a galley or an OWDA failure. The contingency water dispenser could be attached directly to the Orbiter water supply port through a contingency water hose. Both the contingency water dispenser and hose were a part of the in-flight maintenance kit stowed in the middeck lockers	63
22	Food in a retort pouch was inserted into the upper compartment of the forced-air convection oven located in the Space Shuttle galley. Rehydrated vegetables and soups in plastic containers were heated in the lower portion of the oven	64

# Figure

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23	A side view of galley oven shows the path of circu- lated air over the finned heat sink at the top of the oven and down over the square containers of rehydrated food. Flex pouches were held against the heat sink by spring-loaded aluminum plates	65
24	During launch and reentry, a strap with a snap was used to secure the galley oven door in the closed position	66
25	A portable, suitcase-type food and beverage warmer was used on Space Shuttle flights when the galley was not available. Food packages were placed adja- cent to a heater in a central plate and held in position by insulating foam. The food warmer heated food to a desirable serving temperature in 15 to 20 minutes	67
26	The food and beverage warmer was attached to either the outside of a stowage locker or the spacecraft wall during the orbital phase of flight	68
27	The power cable was stowed inside the food and beverage warmer for launch and entry	69
28	Astronaut Francis Scobee eats from a meal tray strapped to his lap on STS 41-C	70
29	The meal tray used during OFT missions consisted of 1-insquare Velcro <sup>®</sup> patches affixed to a sheet of anodized aluminum which had springs attached to the edges. Food packages were attached to the Velcro <sup>®</sup> patches on the tray	71
30	This top view shows that the OPS meal tray had two cutouts: one designed to hold a maximum of three rehydratable-food containers and the other designed with rubber tabs to adapt to various-sized food packages and cans	72
31	Plastic, metal, and pouch food containers were held in the OPS meal tray by a friction fit in either the rubber tabs or the cutouts. Stainless steel eating utensils were retained on the tray by a magnet	73
32	Two Velcro® straps attached to the bottom of the OPS meal tray provided the capability of restraining the food tray to the crewmemper's leg while dining	74

# Figure

33	Astronaut Sally Ride eats from a meal tray attached to the ceiling of the Orbiter during STS-7. Astronaut Ride floated unrestrained near her meal tray while she ate	75
34	Meal trays were stowed in a middeck locker with the food warmer on nongalley flights. In this illustra- tion, Astronaut Sally Ride demonstrates that the food warmer has already been removed from the stow- age locker and attached to the ceiling where it was used during the mission	76
35	Wash 'n Dri <sup>©</sup> wipes are shown in their flight dispenser	77
36	Following a meal, food containers were discarded into large, plastic, trash bags and placed in the trash compartment located below the middeck floor. Astro- naut Jack Lousma is shown with the filled trash bags	78
37	Meals were prepared and served for each crew in a mobile home at JSC beginning 1 week before their scheduled launch when the isolation period for the health stabilization program went into effect	7 <b>9</b>
38	The kitchen in the HSP mobile home used for preflight food service was equipped with a larger-size refrig- erator than the standard mobile-home refrigerator and portable dishwasher plus two long tables for extra counter space	80
39	The crew dining area was located adjacent to the kitchen in the HSP, food-service, mobile home at JSC and could comfortably accommodate eight people for a meal. Eventually, the rear wall of the dining room was removed, expanding the dining area to include the adjoining bedroom so larger groups	81
	could be accommodated	91

### APPENDIXES

Section		Page
APPENDIX 1 -	HIGHLIGHTS OF SPACE SHUTTLE FLIGHTS	1-1
APPENDIX 2 -	SPACE SHUTTLE FOOD VENDORS AND PRODUCTS	2-1
APPENDIX 3 -	REHYDRATABLE         BEVERAGES         FLOWN         IN         SPACE         SHUTTLE           MENUS         STS-1         THROUGH         STS         51-L	3-1
APPENDIX 4 -	REHYDRATABLEBEVERAGESFLOWNINSPACESHUTTLEPANTRIESSTS-1THROUGHSTS51-L	4-1
APPENDIX 5 -	REHYDRATABLE FOOD FLOWN IN SPACE SHUTTLE MENUSSTS-1 THROUGH STS 51-L	5-1
APPENDIX 6 -	REHYDRATABLE FOOD FLOWN IN SPACE SHUTTLE PANTRIESSTS-1 THROUGH STS 51-L	6-1
APPENDIX 7 -	SQUARE REHYDRATABLE-FOOD AND BEVERAGE PACKAGES FLOWN ON SPACE SHUTTLE STS-1 THROUGH STS 51-L	7-1
APPENDIX 8 -	NATURAL-FORM FOOD FLOWN IN SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L	8-1
APPENDIX 9 -	NATURAL-FORM FOOD FLOWN IN SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L	9-1
APPENDIX 10 -	THERMOSTABILIZED FOOD FLOWN IN SPACE SHUTTLE         MENUS STS-1 THROUGH STS 51-L	10-1
APPENDIX 11 -	THERMOSTABILIZED FOOD FLOWN IN SPACE SHUTTLE         PANTRIES STS-1 THROUGH STS 51-L	11-1
APPENDIX 12 -	RETORT POUCHES FLOWN IN SPACE SHUTTLE MENUS AND PANTRIES STS-1 THROUGH STS 51-L	12-1
APPENDIX 13 -	INTERMEDIATE-MOISTURE FOOD FLOWN IN SPACE SHUTTLE MENUS AND PANTRIES STS-1 THROUGH STS 51-L	13-1
APPENDIX 14 -	FRESH FOOD FLOWN IN SPACE SHUTTLE PANTRIES         STS-6 THROUGH STS 51-L	14-1
APPENDIX 15 -	IRRADIATED FOOD FLOWN IN SPACE SHUTTLE MENUS AND PANTRIES STS-1 THROUGH STS 51-C	15-1
APPENDIX 16 -	CONDIMENTS       FLOWN       ON       SPACE       SHUTTLE       STS-1       THROUGH         STS       51-L	16-1
APPENDIX 17 -	LAUNCH SNACKS FLOWN WITH CREW ON SPACE SHUTTLE STS-1 THROUGH STS 51-L	17-1

Section

APPENDIX 18 - FOREIGN FOOD FLOWN AND RETURNED ON SPACE SHUTTLE         STS-1 THROUGH STS 51-L	18-1
APPENDIX 19 - <u>MENUS USED ON EACH OF THE FIRST 25 STS FLIGHTS</u> <u>STS-1 THROUGH STS 51-L</u>	19-1
APPENDIX 20 - <u>PANTRIES USED ON EACH OF THE FIRST 25 STS FLIGHTS</u> <u>STS-1 THROUGH STS 51-L</u>	20-1
APPENDIX 21 - <u>REHYDRATABLE BEVERAGES RETURNED FROM SPACE SHUTTLE</u> <u>MENUS STS-1 THROUGH STS 51-L</u>	21-1
APPENDIX 22 - <u>REHYDRATABLE BEVERAGES RETURNED FROM SPACE SHUTTLE</u> <u>PANTRIES STS-1 THROUGH STS 51-L</u>	22-1
APPENDIX 23 - <u>REHYDRATABLE FOOD RETURNED FROM SPACE SHUTTLE</u> <u>MENUS STS-1 THROUGH STS 51-L</u>	23-1
APPENDIX 24 - <u>REHYDRATABLE FOOD RETURNED FROM SPACE SHUTTLE</u> PANTRIES STS-1 THROUGH STS 51-L	24-1
APPENDIX 25 - THERMOSTABILIZED FOOD RETURNED FROM SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L	25-1
APPENDIX 26 - THERMOSTABILIZED FOOD RETURNED FROM SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L	26-1
APPENDIX 27 - THE NATURAL-FORM FOOD RETURNED FROM SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L	27-1
APPENDIX 28 - THE NATURAL-FORM FOOD RETURNED FROM SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L	28-1
APPENDIX 29 - THE INTERMEDIATE-MOISTURE FOOD RETURNED FROM SPACE SHUTTLE MENUS AND PANTRIES STS-1 THROUGH STS 51-L	29-1
APPENDIX 30 - <u>FRESH FOOD RETURNED FROM SPACE SHUTTLE PANTRIES</u> STS-6 THROUGH STS 51-L	30-1
APPENDIX 31 - <u>IRRADIATED FOOD RETURNED FROM SPACE SHUTTLE MENUS</u> AND PANTRIES STS-1 THROUGH STS 51-L	31-1
APPENDIX 32 - NUTRITIVE VALUE OF SPACE SHUTTLE FOOD	32-1
APPENDIX 33 - NUTRITIVE VALUE OF SPACE SHUTTLE BEVERAGES	33-1
APPENDIX 34 - FOOD HIGHLIGHTS, SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 51-L	34-1

### ACRONYMS

ASTP	Apollo-Soyuz Test Project
CDR	commander
DC DOD	direct current Department of Defense
EVA	extravehicular activity
HSP	health stabilization program
IM	intermediate moisture
JSC	Lyndon B. Johnson Space Center
KSC	John F. Kennedy Space Center
MS	mission specialist
NF	natural form
OFT OPS OV OWDA	orbital flight test operational missions Orbiter vehicle operational water-dispensing a <b>ssembly</b>
PLT PS psi	pilot payload specialist pounds per square inch
RDA	recommended dietary allowance
SST SSV	Space Transportation System Space Shuttle vehicle
VAFB	Vandenberg Air Force Base

#### INTRODUCTION

The launch of the Space Shuttle Columbia (OV-102) on April 12, 1981 marked the beginning of an era in the history of manned space flight. It was the first time the United States had put a man in space since the joint United States/Soviet Union flight in 1975 (the Apollo-Soyuz Test Project (ASTP)). More importantly, Columbia was the first vehicle in the history of space flight to perform as both a spacecraft and an aircraft. The Space Shuttle Orbiter vehicle (OV) launches as a rocket (fig. 1), orbits the Earth as a spacecraft, and lands as a glider aircraft (fig. 2). The first four flights of the Space Shuttle (table I) comprised the manned orbital flight test (OFT) program of the Space Shuttle vehicle (SSV). The OFT program's primary objective was to evaluate and demonstrate safe ascent, on-orbit operation, and return of the Orbiter and its crew under progressively more demanding conditions (ref. 1). With the advent of operational missions (OPS) and the STS-5 mission in November 1982, the primary focus of Space Shuttle flights shifted from exploring SSV flight characteristics and maneuverability to conducting scientific experiments and ferrying payloads and materials into space for commercial use. The size of Space Shuttle crews doubled, tripled, and eventually quadrupled to meet this objective and included mission specialist astronauts (MS) and payload specialists (PS) from private industry and foreign countries in addition to the two pilot (PLT) astronauts who had previously formed the crew on all OFT missions (tables I and II). The MS's and PS's were responsible for scientific experiments and payloads on the OPS. The purpose of this paper is to describe the food system and associated hardware used on Space Shuttle missions from 1981 to 1986.

#### **ORBITAL FLIGHT TESTS**

Since the Space Shuttle was the first U.S. spacecraft to be placed into orbit without previous unmanned, orbital, flight testing, the first flight of the Space Transportation System (STS-1) was conservatively planned in the interest of safety. The primary purpose of STS-1 was to demonstrate the safe ascent and return of the Orbiter and its 2-man crew (ref. 2). Two days after lift-off from the NASA/John F. Kennedy Space Center (KSC), Florida, <u>Columbia</u> became the first vehicle in the history of space flight to complete a wheels-down, airplane-like landing from Earth orbit, touching down on the dry, lake bed at Edwards Air Force Base, California, on April 14, 1981.

Seven months later, the STS-2 flight was successfully completed on November 14, 1981 (table I). Although this flight was shorter than anticipated due to a malfunctioning fuel cell, STS-2 demonstrated the SSV's reusable capabilities for the first time. The moving and grappling capabilities of the Canadian-built, remote manipulator (Canadarm) were also evaluated during STS-2. Thermal response testing of the Orbiter was conducted during STS-3; the Canadarm grappled its first payload in orbit, and the first Space Shuttle student experiment was flown. The STS-4 carried the first commercial and military payloads into orbit. The successful fourth landing of OV-102 on July 4, 1982 completed the OFT program and opened the way for OPS to begin. Highlights from the first six flights (STS-1 through STS-6) are summarized in appendix 1.

#### Development Concepts

Development concepts and constraints for the Space Shuttle food system were basically the same as those for the Apollo and ASTP food systems and are summarized in table III. Food safety must be addressed during the design, manufacture, and use of any aerospace food system (ref. 3) and, thus, was an essential aspect of the Space Shuttle food system. Food used onboard the Space Shuttle was processed in a manner that significantly reduced the probability of pathogenic and food-spoilage bacteria, yeasts, and molds being present. The microbiological specifications for non-thermostabilized foods are indicated in table IV.

Weight and volume have always been primary design factors for not only the food system but for every system or hardware item launched into space, and the Space Shuttle was no exception. For example, although the Space Shuttle Orbiter had the capacity to transport a crew of 7 and a payload of 30 tons into Earth orbit for up to 30 days, no refrigerator or freezer was onboard, and the total food allowance was limited to 3.4 lbs per person per day plus a contingency food supply of 3.4 lbs per person per day for 3 extra days. This total included the packaging, which accounted for 1 lb per person per day. Table V shows the weight of the food system for each Space Shuttle flight.

#### Sensory Evaluation

The sensory qualities of potential foods were evaluated both by a technical, sensory-evaluation panel and by the Space Shuttle astronauts during the process of selecting items for the Space Shuttle food system. Parameters evaluated included appearance, color, odor, flavor, and texture plus an overall rating which was a general-acceptability score. A 9-point, hedonic scale was used in which a rating of "1" meant "dislike extremely", "9" meant "like extremely", and "5" was a neutral rating meaning "neither like nor dislike". A mean overall score of 6 or higher was required on technical panels before an item was either offered to the astronauts for evaluation or considered as a candidate for the Space Shuttle food system. Since it was uncertain whether or not food-warming capabilities would be available for the first few Space Shuttle flights, astronauts evaluated food items which would normally be consumed hot at both elevated and ambient temperatures. The mean overall scores from these evaluations are summarized in table VI.

#### Food Types

In addition to fresh foods, five food types were flown on the Space Shuttle. These included rehydratable food and beverages, natural-form (NF) foods, thermostabilized foods, intermediate-moisture (IM) foods, and some irradiated meat and bread items. Since the Space Shuttle food system relied heavily on commercially available food products, the items available for flight changed from time to time as old products were discontinued or modified by their manufacturers and new products were marketed that were requested for flight by the astronauts. Foods that were available for flight during the first 25 Space Shuttle missions are listed in table VII; beverages and condiments which also were flown are itemized in table VIII. Appendix 2 lists the Space Shuttle food vendors and the products each vendor supplied.

#### Package Types

Packages employed in the Space Shuttle OFT food system included the Apollo Spoonbowl for rehydratable foods and the Skylab beverage container for rehydratable beverages. Beginning with STS-5, a square package was used for both rehydratable food and beverages. Transparent plastic pouches, flexible foil-retort pouches, and aluminum and bimetallic cans were used throughout the first 25 Space Shuttle program missions (ref. 4). The types of space food in their flight packages are illustrated in figure 3.

#### Rehydratable Foods

#### Beverages

Over half of the total food items launched onboard the Space Shuttle were rehydratable food and beverage products (table IX). One way to conserve weight in the food system was to launch dehydrated foods. Water was restored to the food during flight just prior to consumption. Water for rehydration came from the Orbiter fuel cells which produced electricity by combining hydrogen and oxygen (ref. 5). Since ample water was produced by the fuel cells during flight to rehydrate all of the food, it was advantageous to launch the food in a dry form when possible and use the water produced during flight for rehydration (ref. 6). Beverages constituted the largest category of consumables in the Space Shuttle food system, accounting for 33 percent of the total food items flown (table IX). Beverages were launched as dry, beverage-powder mixes packed in rehydratable-food containers. The beverages flown on each Space Shuttle mission are listed in appendix 3 for the menus and in appendix 4 for the pantries. The concept of Space Shuttle menus and pantries is explained in the "Food System Design and Stowage" section beginning on page 9 of this document. Salt tablets and

beverages were assembled into entry kits to support a medical study beginning with STS-3. The contents of the entry kits are listed in table X.

#### Foods

Rehydratable foods made up the second-largest category of consumables in the Space Shuttle food system, constituting 22 percent of the total food items flown (table IX). Rehydratable foods included soups (cream of mushroom and chicken consomme), casseroles (Chili Mac and chicken and rice), appetizers (shrimp cocktail), and breakfast items (scrambled eggs and breakfast cereals). Breakfast cereals were prepackaged with nonfat dry milk and sugar if needed. Milk was reconstituted by adding water to the package just before consuming the cereal. Freeze-dried bananas and pears were used on OFT flights as snack items, but peach ambrosia and strawberries were the only freeze-dried fruit items included in the Space Shuttle OPS food system except for blueberries in one granola product.

#### Freeze Drying

Foods were prepared for freeze drying by processing them to the ready-to-eat stage and quick freezing them. The quick-frozen product was placed in a commercial freeze-dehydration unit on shelves that could be heated (fig. 4) and subjected to a vacuum in the closed chamber. While under vacuum, heat was slowly applied to the frozen product. Application of heat at this reduced pressure caused sublimation of the ice in the product. The moisture in the food was thus vaporized and condensed on cold plates at the bottom and along the sides of the vacuum chamber. The final freeze-dried product retained its original shape but was lighter and more easily reconstituted than were products dehydrated by most other methods (ref. 7). The rehydratable food items flown on each Space Shuttle mission are listed in appendix 5 for the menus and in appendix 6 for the pantries.

#### Rehydratable-food Packages

#### Skylab Beverage Container

Beverages for OFT were packaged in the Skylab beverage container which consisted of a collapsible, plastic, bellows bottle that expanded accordianstyle when water was added to the package through a one-way, spring-loaded valve (fig. 5). The container was designed as a non-spill device for microgravity. Fluid was removed from it by inserting a plastic mouthpiece into the valve to depress the spring. Fluid was then forced through the valve into the mouth by compressing the collapsible, bellows package (refs. 8 and 9).

#### Apollo Spoonbowl

During OFT, rehydratable foods were packaged in transparent, plastic pouches called Apollo Spoonbowl packages (fig. 6). The Spoonbowl was designed for convenient food preparation and consumption in microgravity. Water was injected from the spacecraft water dispenser into the pouch through a one-way, spring-loaded valve. After the food was completely rehydrated, the astronaut opened the pouch by cutting along the black line at the top of the package, inserted his fingers through the finger loops, and ate the food in a conventional manner with a spoon (refs. 8, 10, 11, and 12). For OFT flights, a gun-type, water-dispensing device was used to rehydrate the products. This dispenser interfaced with the one-way water valves in the Spoonbowl and beverage packages; however, water volume was not measured, so the astronauts had to develop a method of visually determining the amount of water to add to the packages.

#### Square Space Shuttle Package

New packaging was developed for rehydratable foods and beverages to replace both the Apollo Spoonbowl and the Skylab beverage containers (fig. 7). This packaging's square, nestable shape was designed for maximum stowage efficiency and minimum cost. The new package consisted of an injection-molded. rigid, opaque base designed to serve as a bowl with a clear, flexible, thermoformed film lid which provided visibility during mixing. Food was placed in the bowl and the lid was heat sealed to the base in a vacuum chamber. Water was introduced without breaking the package seal via a hollow needle inserted through a silicone-rubber septum in the base of the cup. The food could be heated after it was completely rehydrated. At meal times, the package lid was removed with a knife or scissors and the food was consumed directly from the container with conventional eating utensils (fig. 8). Beverages were consumed by inserting a polyethylene straw into the package through the septum after the beverage was rehydrated (ref. 8). Rehydratable foods and beverages were first packaged in the new container for dinner on day 3 for STS-3, and for dinner on days 3, 4, and 5 for STS-4.

In general, the square, rehydratable-food package functioned very well. No problems were encountered during flight with the needle-septum rehydration concept, and the package design facilitated eating by allowing consumption from an open container with normal utensils. The STS-3 crew found that a clamp on the straw was necessary for some beverages in order to prevent fluid from flowing out of the package (fig. 9). When liquids are allowed to float freely in microgravity, they form spherical shapes since surface tension forces the liquid to make the most compact shape possible (fig. 10). The only disadvantage reported with the square, food package was that it generated a larger volume of trash than did the Spoonbowls. All rehydratable foods and beverages were packaged in the square container for STS-5 and subsequent missions. The square units on each Space Shuttle flight are enumerated in appendix 7.

#### Natural-form (NF) Foods

Foods such as nuts, granola bars, and cookies were classified as NF foods and comprised 15 percent of the Space Shuttle food system (table IX). The NF foods were ready-to-eat items packaged in flexible pouches which required no further preparation for in-flight consumption. These foods were vacuumpackaged in transparent, flexible pouches following a nitrogen flush. The pouches were opened with scissors to access the food. The NF foods flown on each Space Shuttle mission are listed in appendix 8 for the menu and in appendix 9 for the pantry.

### Thermostabilized (T) Foods

Thermostabilized foods are heat processed to destroy deleterious microorganisms and enzymes (ref. 13). Individual servings of thermostabilized foods are commercially available in aluminum or bimetallic cans or in flexible, laminated-foil, retort pouches. The cans open either with easy-open, full-panel, pull-out lids or with can openers. Most of the fruits used on the Space Shuttle, all of the puddings, and fish such as tuna fish and salmon were thermostabilized in cans. Food was eaten directly from the cans with a spoon or fork.

Most Space Shuttle entree items were packaged in flexible, laminated-foil, retort pouches. These included products such as beef and gravy, sliced beef with barbecue sauce, turkey and gravy, frankfurters, and ham. After the pouches were heated, they were opened with scissors and the food was eaten directly from the containers using conventional eating utensils. Thermostabilized foods made up 14 percent of the total Space Shuttle food system (table IX). The number of thermostabilized food items flown on each Space Shuttle mission are listed in appendix 10 for the menu and in appendix 11 for the pantry. The retort pouches flown on the Space Shuttle are listed for each flight in appendix 12.

### Intermediate-moisture (IM) Foods

Intermediate-moisture (IM) foods are preserved by restricting the amount of water available for microbial growth while retaining sufficient water so the food has a soft texture and can be eaten without further preparation. This is accomplished by removing and/or restricting the water in the product with a water-binding substance such as sugar, as in dried apricots and peaches, or salt, as in dried beef. The IM foods usually range from 15 to 30 percent moisture, but the water present is chemically bound and is not available to support microbial growth (refs. 9, 14, and 15). The IM foods were packaged in the same pouches as the NF foods; however, the fruit products were not flushed with nitrogen. The IM foods comprised 8 percent of the Space Shuttle food system (table IX). The IM food items flown on the Space Shuttle are enumerated in appendix 13 for each flight.

#### Fresh Foods

A fresh food locker was introduced into the Space Shuttle food system on STS-6. This locker contained loaves of fresh bread, fruit, and vegetables such as apples, bananas, oranges, carrots, and celery sticks. Items flown in the fresh food lockers for each Space Shuttle mission are listed in appendix 14.

#### Irradiated (I) Meat and Bread Products

Irradiated food comprised 3 percent of the food flown on the Space Shuttle (table IX). The items flown are listed for each mission in appendix 15. Meat items were cooked, packaged in flexible laminated-foil pouches, and sterilized by exposure to ionizing radiation so they were stable at ambient temperature. Individual bread slices were packaged in clear, flexible pouches following a nitrogen flush and frozen prior to irradiation to inhibit mold growth. Frozen breakfast rolls without icing were purchased individually packaged in clear, flexible pouches and irradiated. When the fresh food locker was introduced into the Space Shuttle food system, bread and breakfast rolls were no longer irradiated. Loaves of bread were purchased in Florida and placed in the fresh food locker in their original commercial packages. Individually packaged, iced, breakfast rolls were kept frozen until they were stowed in the fresh food locker.

#### <u>Condiments</u>

Commercial, individual portion packets of catsup, mustard, mayonnaise, taco sauce, and hot pepper sauce were supplied on all Space Shuttle flights (fig. 3) (app. 16). Polyethylene dropper bottles contained bulk supplies of liquid pepper, liquid salt, and toothpicks for flight use (fig. 11). Since granular salt and pepper could not be dispensed in microgravity, salt was dissolved in water and pepper extract was suspended in vegetable oil. The toothpick container had an enlarged opening so individual toothpicks could be dispensed with a gentle, shaking motion.

#### Insuit Fruit Bars

Fruit bars were designed for consumption within the pressure suit during extravehicular activity (EVA) since an astronaut could be without access to food for up to 8 hours during EVA procedures. The bars were made by compressing sheets of fruit leather together and cutting  $2.5 \times 22.9 \times 0.6$  cm bars out of the compressed material. Fruit leather is a thin, flat product made from fruit pulp, corn syrup solids, and pectin. Each formed bar weighed approximately 50 g and provided 170 kcal. The bars were covered with an edible starch film to reduce stickiness and inserted into an elastic, nylon food dispenser. Velcro<sup>©</sup> patches were attached to the nylon for anchoring the dispenser and bar to the neck ring of the pressure suit. The fruit bar was consumed by grasping it with the teeth and withdrawing it from the dispenser before biting off a piece (ref. 16). A typical bar is shown in figure 11. Insuit fruit bars flown on each Space Shuttle flight are listed in appendix 16.

#### Launch Snacks

Frozen sandwiches were prepared in the Food Facility at the NASA/Lyndon B. Johnson Space Center (JSC) in Houston and shipped to KSC for STS-1, -2, and -3. Flight beverage packages were filled with water the night before launch and refrigerated. On launch morning, the water and frozen sandwiches were placed in a mesh bag brought onboard by the astronauts and later used for on-orbit helmet storage. These sandwiches constituted the astronauts' first in-flight snack; however, they had to be consumed within 6 hours of launch or discarded.

Beginning with STS-4, sandwiches were prepared at KSC the evening prior to launch, sealed in polyethylene bags, and refrigerated until they were placed into the astronaut's helmet bag. A fresh apple for each astronaut was also included on STS-4. Launch snacks are enumerated in appendix 17 for each flight.

#### Foreign Foods

When the French PS, Patrick Baudry, and the Saudi Arabian PS, Sultan Salman Abdul Azize Al Saud, flew on STS 51-G, their menus and the pantry included some Lypes of French food which had been used when the French Cosmonaut-Investigator, Jean-Loup Chretien, flew on Soyuz T-6. Twenty-nine French food packages and 9 packages of Saudi Arabian dates stuffed with whole almonds were flown on STS 51-G. On STS 61-A, individually packaged bread from Germany and Edam cheese from the Netherlands were flown. Several Amaranth products from Mexico were flown on STS 61-B. Foreign food items flown on the Space Shuttle are listed in appendix 18.

#### Frozen and Chilled Foods

A very small, experimental freezer was placed onboard for the STS-4 mission to bring biological samples back from orbit. At launch, the freezer was filled to capacity with three servings of vanilla ice cream, hand-packed in the new square rehydratable packages, and one filet mignon which had been broiled, packaged in a laminated-foil pouch, and quick frozen in the JSC Food Facility. These frozen items were scheduled for consumption during the first 2 days of flight since, on the second day, the freezer was to be turned off for test and evaluation purposes. After the tests were completed, the freezer was reactivated at a refrigerator temperature and used to chill beverages, fruits, and puddings. According to the crew, this foodchilling capability greatly enhanced food palatability. They found that beverages, especially, were much more appealing when chilled.

#### Menu Design

In order to support and sustain the Orbiter crews, the food system was designed to be safe and nutritious, convenient for busy astronauts to prepare and manipulate in microgravity, appeal to the palate, and facilitate cleanup chores. The Space Shuttle food system was designed to provide 28 man-days of food to support a crew of 4 for 7 days, and had the additional flexibility of accommodating changes in the number of crewmembers from 2 to 7 and a preplanned flight duration of up to 30 days. Personal-preference menus had been designed and flown for each astronaut on all previous U.S. manned programs. However, this is an extremely cumbersome procedure due to the logistics involved in supplying food to the spacecraft (refs. 17 and 18). To simplify this task, a standard 4-day menu cycle, which included 3 meals and supplied a total of 3000 kcal per person per day, was designed for Space Shuttle OFT flights. The standard OFT menu is shown in table XI. Beginning with STS-9, however, the standard menu was changed to a 7-day cycle (app. 19) and the daily caloric level was reduced to 2800 kcal since crewmembers were not using 3000 kcal of food per day and both the weight and volume of the food system were critical issues.

To maintain good nutritional levels, the standard menu also provided the recommended dietary allowance (RDA) of vitamins and minerals for adults (table XII) (refs. 4, 6, 19, and 20). At first, only the standard menu was available during flight; but, beginning with STS 41-D, the astronauts could use the standard menu, could make substitutions in the standard menu to accommodate their own food preferences, or could design their own menu for flight if so desired. Astronaut-designed menus were checked to ensure that they provided the RDA. If any nutrient was found to be in short supply, suggestions were made to the astronaut for menu adjustments to bring the nutrient level up to the recommended RDA amount. Beginning with STS 41-D when individual menus were available, each astronaut's food allotment was identified by a color code affixed to each food package. Appendix 19 contains the menus that were flown on each of the first 25 Space Shuttle flights.

#### Pantry

In addition to the nominal menu, a supplementary food supply, which provided approximately 2100 kcal per person for 3 extra days during OFT and for 2 extra days during OPS, was stowed onboard the Space Shuttle for each flight. The pantry was used to accommodate individual food preferences prior to STS 41-D and also functioned as a contingency food supply in case the flight was unexpectedly extended. During flight, this food supply was used as a pantry providing extra beverages and snacks. Pantry items could also be exchanged for menu items during flight, but all unused food packages were retained in the pantry so they would be available in case they were needed later. Appendix 20 lists the pantries that were flown on each of the first 25 Space Shuttle flights. Empty beverage containers were provided for drinking water containers. Color-coded straws were supplied so crewmembers could identify their pantry beverages after rehydration (fig. 11).

#### Food Lockers

Food was stowed onboard the Orbiter in locker trays with individual meal components packaged in single-meal overwraps and labeled according to day and meal for OFT (fig. 12). Similar items were overwrapped together in trays containing the pantry items. Overwrapping was later discontinued and food packages were simply arranged in the order in which they appeared in the menu for locker trays containing meals or were grouped with like items in trays containing the pantry. Overwrapped meals and pantry items were arranged in their respective locker trays in three rows. Initially, each row was restrained by an elastic strap extending across the locker tray (fig. 13), but, as the tray was emptied, food packages shifted and floated out of the tray between the straps in microgravity. Later, a net restraint which covered the top of the locker tray was used, but food packages floated out of the locker when the net was opened to remove the contents. Finally, a three-section net restraint was developed which kept food packages from floating out of the locker in microgravity while still allowing for highvisibility of individual food items (fig. 14). Sections of the net were secured to each other by Velcro<sup>®</sup> for ease of opening, making each food item readily accessible.

Food was packaged and stowed in the locker trays at JSC about 1 month before launch. Food lockers and shipping containers were refrigerated at JSC until approximately 2 weeks prior to launch. The food lockers were then shipped to KSC where they were refrigerated until 2 days before launch when they were installed in the forward modular lockers of the Orbiter middeck. In addition to the meal and pantry food lockers, one fresh food locker was packed at KSC and installed on the Space Shuttle 18 hours prior to launch beginning with STS-6.

FOOD SYSTEM ACCESSORIES

#### Space Shuttle Galley

An electric galley connected to the Orbiter ambient and chilled water system was developed for use on Space Shuttle missions to facilitate meal preparation by providing a centralized location for one individual to handle all food preparation activities for a given meal (fig. 15) (refs. 4, 6, and 7). The galley weighed 164 lbs and was mounted to the middeck floor and wall at the portside of the vehicle forward of the side hatch. It was a modular unit that could be removed for special missions that were weight-critical or that required extra middeck space (fig. 16).

The galley contained a personal hygiene station, a water dispenser, an oven, condiments, wet wipe and meal tray stowage space, and a food preparation area. The personal hygiene station was designed to provide an area for

washing hands, cleaning small items, and sponge bathing in microgravity without allowing water to escape into the spacecraft atmosphere (fig. 17). It consisted of a plastic bubble with two cylindrical ports on each side for hand insertion. A lever located inside the left arm port could be depressed by the forearm to release water from a spigot inside the top of the bubble. A vacuum-activated drain was located at the bottom of the bubble. The personal hygiene station was used only one or two times during flight, however, because crewmembers found that some water escaped through the arm ports and tended to run up their arms. They recommended that water spigots and vacuum drains could be located around the inside circumference of the bubble, but the arm-access ports needed to fit more snugly to prevent water from running up their arms.

The galley doors initially were lined with metallic strips. Individual crewmember aluminum meal trays were fitted with magnets on their undersides for attachment to the galley doors, thus providing meal assembly areas. In microgravity, however, people and objects could float into the galley doors, and even a slight jar would send the meal trays and food packages flying. Subsequently, the metallic strips and magnets were replaced with Velcro<sup>®</sup> strips which held the trays more securely.

#### Water Dispensers

#### Galley

The galley water-dispensing unit was designed to operate in conjunction with the square, rehydratable-food package. The square package was inserted into a metal package holder and pushed forward so the stainless steel, needle-type water dispenser penetrated the package through the silicone-rubber septum in the base of the package (fig. 18). The appropriate water volume was dial-selected, and button activation released measured quantities of either hot  $(160^{\circ}\pm5^{\circ}F, 70^{\circ}C)$  or cold  $(50^{\circ}\pm5^{\circ}F, 10^{\circ}C)$  water into the package. The package holder was basically a drawer with a cutout that automatically aligned the food container with the needle. The holder was attached to the rehydration station on sliding, parallel rods so it could be moved away from the needle for installation or removal of containers or moved toward the needle for rehydration.

A transparent, Lexan<sup>©</sup> shield encircled the needle area and was of sufficient diameter to accommodate the package holder, thus protecting the needle while simultaneously providing user observation of the food package during filling. Water could be dispensed only when a package was connected to the needle. A flowmeter, valves, and plumbing related to dispensing water were located behind the panel. Dispensing system controls consisted of 1 rotary switch for volume selection of 0.5 to 8 oz of water in 0.5-oz increments and 2 pushbutton switches for hot and cold water, respectively. The switches were located on the control panel above the rehydration station (ref. 21). Operational Water-dispensing Assembly (OWDA)

An OWDA which operated in a similar manner to the galley was used when a galley was not onboard (fig. 19). The OWDA was a compact system which weighed 13.5 lbs, was mounted on the middeck wall prior to launch, and was connected to the Orbiter ambient and chilled potable water systems via quick disconnects. Quick disconnects were located on the Orbiter middeck forward of the side hatch. The water dispenser provided the crew with either ambient water of  $65^{\circ}$ F to  $75^{\circ}$ F ( $18^{\circ}$ C to  $24^{\circ}$ C) or chilled water of  $45^{\circ}$ F to  $55^{\circ}$ F ( $7^{\circ}$ C to  $13^{\circ}$ C) for food rehydration and drinking. Hot water was not available when the galley was not flown.

The OWDA consisted of a rehydration unit and housing assembly. The rehydration unit consisted of an electronic system for dispensing measured quantities of water into the square, rehydratable-food and beverage containers through a replaceable needle. A spare needle was stowed at the rear of the rehydration unit. Either needle could be removed or installed with a 3/8in., open-end wrench. The housing assembly measured 12.75 × 8.6 × 3.75 in. (32.4 × 21.8 × 9.53 cm) and encased the water-dispenser components (ref. 21).

The OWDA rehydration-unit components included a power switch, rotary switch, fill switch, bypass valve, waterlines, microbial check valve, and an ambient/chilled water-selection valve (figs. 19 and 20). Power was supplied to the water dispenser through a power cable provided with the unit.

The operational water dispenser required 28 V DC power from the middeck utility power panel. The power switch on the OWDA (fig. 19) provided power to the electronic, food-rehydration system. The ambient/chilled waterselection valve was a 3-position, manual valve on the upper, right-hand corner of the OWDA (fig. 19) that controlled water flow to the rehydration unit.

The rotary switch (fig. 19) was a 4-position, rotary dial that provided for a 2-, 3-, 4- or 8-oz water-quantity selection. After selection, the fill switch activated the electronic filling mechanism, and water was dispensed by a pressure regulator and solenoid valve arrangement (fig. 20). Inlet water with a normal system pressure range of 12.0 to 22.0 pounds per square inch (psi) was reduced to a constant pressure of 12.0 psi by the regulator. Downstream of the solenoid valve, an electronic controller governed the time of flow. The timed shutoff coupled with constant flow rates provided specific water quantities for accurate food and beverage rehydration. During filling, the fill switch was lighted (fig. 19). When filling was completed, the light switched off automatically and the system deactivated (ref. 21).

A mechanical bypass line with a continuous-flow capability was also provided in the event a failure occurred in the solenoid value or the pressure regulator. This line was regulated by a bypass toggle value (figs. 19 and 20) that could be activated by either depressing or lifting the toggle. The toggle value could be used in place of the automatic fill mechanism described above to supply varying amounts of water to food or beverage packages in unmeasured amounts as long as it was activated. It was sometimes used to dispense small additional amounts of water into the food packages when individuals preferred additional dilution, or it could be used to fill empty beverage containers with drinking water.

A personal hygiene, quick-disconnect fitting was located on the side of the dispenser where the 12-ft, personal-hygiene hose and water-dispensing valve could be attached. The OWDA contained one microbial check valve for the hygiene dispenser line (fig. 20). The microbial check valve prevented back contamination of the water system. It was contained in the assembly housing of the OWDA and held in place by a set of clips. After approximately four or five flights, the microbial check valve was refurbished (ref. 21).

#### Contingency Water Dispenser

The contingency water dispenser (fig. 21) was a simple, manually-actuated toggle valve with a rehydration needle attached. It was designed to supply water in the event of either a galley or an OWDA failure. It could be attached to a contingency water hose which supplied water to the Orbiter. The dispenser consisted of a toggle valve, male coupling, and needle assembly. Water was delivered by activating the toggle valve lever which permitted water to flow through the replaceable needle (ref. 21).

#### Food Heaters

#### Galley Oven

A forced-air convection oven for warming foods in the square, rehydratablefood packages and in flexible, laminated-foil pouches was contained within the upper midsection of the galley. The oven was divided into two principal compartments: a lower compartment designed for use with the square, rehydratable-food package and an upper compartment for the thermostabilized flex pouches (fig. 22). In the lower compartment, square containers were retained by seven pairs of tracks. Two containers fit in each pair of tracks so the maximum capacity of the oven was 14 square packages. In the upper compartment, flex pouches were retained against the lower surface of the heat sink by four spring-loaded aluminum plates. Spring loading was required to ensure adequate contact with the heat sink since flex pouches were heated mainly by conduction.

The oven heaters were connected with the water heaters and were always powered. The oven was thermostatically controlled to operate at approximately 150°F to 180°F (66°C to 82°C). Since all of the food was precooked before it was packaged, the oven did not have to cook food, only warm it to serving temperatures. Heating of the square, rehydratable-food packages was accomplished by forced-air convection provided by three fans that circulated air over a finned heat sink at the top of the oven and down over the food containers (fig. 23). The fans were operated by an on/off switch located directly below the oven (fig. 22). The oven door was hinged at the top and could be stowed in a recessed compartment above the oven (fig. 22). The door was kept closed during heating by a special latch that could be operated by squeezing it with one hand. For launch and entry, a snap strap was used to further secure the oven door in the closed position (fig. 24) (ref. 21).

#### Portable Food Warmer

A portable, aluminum, suitcase-type food and beverage warmer was developed for use during Space Shuttle flights (fig. 25) when the galley was not flown (ref. 13). The conductive food warmer, which was attached to either the outside of a stowage locker or the spacecraft wall during the orbital phase of flight (fig. 26), contained a thermostatically-controlled electric heater in a central plate. Food packages were held in place by urethane-foam insulation with recessed cutouts to retain the rehydratable-food and beverage packages by friction fit. The upper surface of the rehydratable-food package was inserted into the recessed cutouts with the base of the package facing the heating element. A maximum of 14 rehydratable-food packages could be installed in the food warmer. A maximum of 6 flexible, laminated-foil pouches could be heated in conjunction with 12 rehydratable-food packages. The flex pouches could be stacked 3-deep. The food warmer simultaneously heated meals for up to 4 crewmembers to a desirable serving temperature (170°F, 76°C) in 15 to 20 minutes. The packaged food became too hot to handle or eat in 30 minutes.

A power cable was provided with the unit to supply power to the food warmer. On later flights when no galley was available, two food warmers were flown to accommodate larger crews and provide redundancy. A special "Y" cable permitted their use with one outlet. The food warmer required two phases of alternating current power provided by vehicle utility outlets. The power cable was stowed within the food warmer (fig. 27) which was placed in a middeck, forward modular locker for launch and entry (ref. 21).

#### Meal Trays and Eating Utensils

Meal trays provided each crewmember with a dining surface containing restraints for food packages and associated dining accessories. They enabled the astronaut to consume food from several open containers in meal fashion (fig. 28) as opposed to opening the containers one at a time and completely consuming the contents of one container before opening another.

#### OFT Meal Tray

At meal time, food containers were held on an anodized aluminum meal tray that could be restrained on the lap by a Velcro<sup>®</sup> strap. During OFT flights, the tray consisted of a flat sheet of aluminum with upturned edges. Twelve 1-in. squares of Velcro<sup>®</sup> were attached to the tray to restrain the food packages (fig. 29). Eating utensils could be restrained by springs which were secured along the edge of the meal tray (fig. 30).

#### OPS Meal Tray

The OFT meal tray worked well with the Spoonbowl packages used for rehydratable food during OFT missions. However, the square, rehydratable-food and beverage packages were somewhat cumbersome to handle on the flat OFT tray, so the meal tray was redesigned for OPS (fig. 31). The OPS tray had two cutouts: one designed to hold a maximum of three rehydratable-food containers, the other designed with rubber strips to accommodate food packages and cans of assorted sizes (fig. 32). The tray included a number of spring clips and two 3/4-in.-wide binder clips for retaining condiment packets, wet-wipes, etc. Two magnetic strips held the stainless steel eating utensils to the tray. Velcro<sup>©</sup> strips on the tray bottom held it against the galley or locker doors during meal preparation. Velcro<sup>©</sup> straps were also attached to the bottom of the tray, allowing crewmembers to secure the tray to their leg while dining (fig. 33) or permitting attachment to a wall during flight (fig. 34). The OPS trays were color coded for each crewmember to facilitate meal setup and preparation procedures. Since each astronaut's food was identified by a colored dot, meals for each crewmember could be quickly sorted out by matching colors.

Meal trays were stowed for launch and landing in a galley storage compartment above the oven (fig. 16). A strap restrained the trays in the compartment. For non-galley flights, meal trays were stowed in the middeck storage locker with the food warmer.

#### Eating Utensils

Eating utensils consisted of a knife, a fork, two spoons (a teaspoon and a soup spoon), and a pair of scissors for opening packages. Eating utensils were color coded for each crewmember, and each set was stowed within a soft, reusable, plastic, color-coded pouch with a Velcro<sup>©</sup>-snap cover. Wash-'n-Dri<sup>©</sup> wipes were used to clean the eating utensils after use. When the galley was not flown, 21 wipes were packed in a cloth dispenser. The galley dispenser held 115 wipes (fig. 35). Following a meal, food containers were discarded into large plastic bags (fig. 36) and placed in the trash compartment below the middeck floor. Eating utensils and food trays were cleaned with premoistened towelettes.

#### PREFLIGHT FOOD SERVICE

Preflight food service was provided for each crew beginning 1 week prior to their scheduled launch when the isolation period of the health stabilization program (HSP) went into effect. The health stabilization program was designed to minimize infectious disease exposure for all flight crews. Two prime factors in minimizing crew exposure to infectious agents were a reduction of the number of direct crew contacts and medical health certification of these contacts (ref. 22). During the isolation period, crewmembers lived and worked in specific areas designated as primary areas and only individuals identified as "primary contacts" were allowed access to these areas when the crew was present. Housing and food service were provided for crewmembers at JSC, KSC, and Vandenberg Air Force Base (VAFB), California, throughout the isolation period until launch. Meals were prepared and served to the crew and their guests in a mobile home at JSC (fig. 37). Three days prior to launch, the flight crew transferred to their quarters in the Operations and Checkout Building at KSC and the food service program was transferred with them. On the occasions when the commander (CDR) and pilot flew to VAFB to practice landings, food was sent with them.

The JSC mobile home kitchen (fig. 38) was equipped with a larger than usual refrigerator, a portable dishwasher, and two long tables for extra counter space (fig. 39) in addition to the standard mobile home stove and sink. A microwave oven, chest freezer, and standard mobile home refrigerator were located in the rear bedroom. The dining area was adjacent to the kitchen and could comfortably accommodate eight people. The rear wall of the diningroom was eventually removed, expanding the dining area to include the adjoining bedroom so larger groups could be accommodated. Selective menus were provided during the preflight isolation period. The crews chose their menus for the next day following the dinner meal. Meat for the preflight food service was obtained from a meat supplier in Houston. The remainder of the food was obtained from grocery stores in either Texas or Florida. Frozen foods were obtained from a Houston source in case-lot quantities.

Meal service schedules varied with each flight as crewmembers shifted their own schedules during the preflight period to coincide with their in-flight schedules. Usually meals were served at normal meal times, but, for flights that either required crews to work in shifts to maintain a 24-hour operation or provided satellite launches that demanded a marked shift in daily work schedules, the meal service was adjusted to comply with these requirements.

### IN-FLIGHT NUTRIENT INTAKE

There were no requirements to determine nutritional intake during preflight or in-flight phases of any Space Shuttle missions except during STS-4. On STS-4, two student experiments required nutritional-intake data both preflight and in-flight. For STS-4, the nutrient intake of each crewmember was estimated during the 7 days immediately preceding launch and throughout the flight. During the STS-4 preflight period, all food was weighed for each crewmember and nutrient intakes were determined using a computerized United States Department of Agriculture data base. During the STS-4 flight, the crew kept a log of their food intake.

Although measurements of in-flight nutrient intake were not required for any other flights, food consumption was estimated for all other flights from an inventory of unused food packages returned in locker trays and used containers returned in the trash. This was a fairly effective procedure when trash was available since missing food packages could be determined, were assumed not to have been used, and, therefore, were not included in the nutrient calculations. On some flights, the number of missing food packages was quite substantial. In addition, visual estimates could be made of any food residues. The residual food also could be quite substantial. On several flights, the commander was actively interested in maintaining adequate nutritional intakes for each crewmember. Accordingly, on these flights it was mandatory that the entire planned meal for each crewmember would be consumed insofar as possible. On other flights, the cook-for-the-day would confirm which items were actually desired for any given meal with each crewmember. In such cases, the amount of food returned in the trash was usually less. Trash, however, was returned to Houston and available for examination on only about 50 percent of the flights. The remainder of the time it was sent either to Ames Research Center for various trash management studies or to the United States Air Force following Department of Defense (DOD) flights.

The food-package inventory from STS-4 was compared with the crew's onboard food log to maximize accuracy in assessing in-flight nutrient intake. On missions prior to STS 41-D, when each astronaut's food was not identified by color coding and the returned packages were not labeled in any way to indicate crew usage, it was impossible to estimate individual nutrient intake. Tables XIII through XVIII summarize the number of Space Shuttle food items provided and returned from STS-1 through STS 51-L. The tables are categorized according to food type. Appendixes 21 through 31 list the number of food items returned from Space Shuttle flights STS-1 through STS 51-L.

The nutritional composition of Space Shuttle food and beverages was analyzed in the Medical Sciences Laboratory at JSC and is listed in appendixes 32 and 33. The mean daily in-flight nutrient intake was estimated for each Space Shuttle crew and is listed in table XIX. The difficulties in trying to estimate nutrient intake for flight crews when the crews do not keep foodintake logs and when used and unused food packages are not available for inventory are apparent.

The mean caloric intake per person for the 5-man crew of STS 51-C was estimated in excess of 3800 kcal per day. The STS 51-C mission was planned and food was stowed for a 7-day flight. However, the STS 51-C mission was a DOD mission and the exact landing time was not revealed until a few hours prior to touchdown. The mission actually lasted 3 days, but so much food was not returned from flight that the crew's intake levels appear to be grossly over estimated. Without access to the trash, it was impossible to determine what packages were used and what packages were missing, so all food items that were not returned were calculated as food eaten.

The mean daily caloric intake on STS 61-C was estimated in excess of 3300 kcal per person, but appendixes 5 and 21 show that only 7 of the 187 rehydratable foods flown (3.7 percent) were returned. An average of 28 percent of the rehydratable food provided for all Space Shuttle flights, STS-1 through STS 61-C, was returned (table XIV). This would seem to imply that, on STS 61-C, all of the food was probably prepared for all of the meals, but this does not necessarily mean that all of it was actually consumed.

Food consumption was lowest during STS-2 due to the impact of a fuel-cell failure. The STS-2 crew experienced several problems which affected their in-flight health and well-being and which resulted in a lower than optimum food intake. Neither crewmember slept for more than 2.5 uninterrupted hours during the mission due to the many alarms and warnings that were continually

activated, and neither crewmember consumed adequate fluids because the potable water supply did not function properly as a result of the fuel cell failure. This fuel-cell failure produced water that was filled with gas bubbles and reduced the flow rate to the degree that approximately 5 minutes were required to fill an 8-oz beverage container (ref. 23). As a result of the time involved in obtaining water, the crew's fluid intake was inadequate. In microgravity, gas bubbles do not rise to the surface of a liquid and escape. Instead, they remain suspended and are consumed with the fluids. In addition, because crewmembers were busily working spacecraftrelated problems and performing test procedures, they did not have sufficient time to consume a full meal during the flight and subsisted primarily on snacks as time permitted (refs. 24 and 25).

Similarly, although adequate food was included on STS-3 to support a 4000kcal intake for one of the two crewmembers based on previous flight history, food consumption was somewhat lower than anticipated because both crewmembers reported symptoms of space or motion sickness during the first 3 days of flight. The STS-4 mission was the only flight where any attempt was made in-flight to record food intake; however, during a postflight debriefing, the crew indicated that they felt some reluctance to get food from the pantry because they often did not have time and/or it was not convenient to record it.

#### SUMMARY

All rood in the Space Shuttle food system was precooked and processed so no refrigeration was required and meals were either ready-to-eat or could be prepared for consumption by simply adding water and/or heating. A gun-type water dispenser and a portable, suitcase-type heater were used to support this food system during OFT. When square, rehydratable food packages were introduced on STS-5, the gun-type water dispenser was replaced with a needle-injection water dispenser compatible with the new packages. The needle-injection dispenser measured water as it entered the packages. A modular galley was developed to facilitate the meal preparation process on-board the Space Shuttle. This galley initially flew on STS-9. A personal hygiene station, a hot/cold water dispenser, a convection oven, and meal assembly areas were included in the galley.

Crews reported that the Space Shuttle food system functioned well in space. The food system consisted of familiar, appetizing, well-accepted food items which could be quickly and easily prepared for consumption. A full meal for a crew of four could be set up by one person in about 5 minutes. Reconstituting and heating the food took an additional 20 to 30 minutes. Food was assembled on meal trays in its primary package and eaten directly from the package with conventional eating utensils. All food packages were disposable, so the meal tray and eating utensils were the only items that required cleaning after a meal. Food service onboard the Space Shuttle was convenient and easy for busy astronauts to handle in the microgravity environment. Highlights of the food system during the first 25 Space Shuttle flights are summarized in appendix 34. The Space Shuttle missions provided an opportunity to evaluate a new concept in menu design for U.S. manned space missions. All previous space food systems provided personal-preference menus for each astronaut. Due to the complex logistics involved in providing personal-preference menus, a standard menu providing the RDA for adults was substituted on all Space Shuttle flights from STS-1 through STS 41-C. The menu was supplemented with a crewapproved pantry that accommodated personal food preferences and also served as a contingency food supply. After sufficient experience was gained in supplying food for Space Shuttle missions and crews became more diversified in their food preferences, the option of personal-preference menus was reintroduced beginning with STS 41-D.

Mean daily nutrient intake was estimated for each mission from an inventory of food packages returned unused in locker trays, and, when available, used containers in the trash were examined and inventoried. Difficulties in accurately estimating crew nutrient intake in the absence of food-intake logs were apparent in the results.

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TABLE I.- SPACE SHUTTLE FLIGHT CREWS (1981-1984)

STS-1 Columbia April 12-14, 1981 John Young, CDR Robert L. Crippen, PLT

STS-2 Columbia November 12-14, 1981 Joe Engle, CDR Richard Truly, PLT

- <u>STS-3 Columbia</u> March 22-29, 1982 Jack Lousma, CDR Gordon Fullerton, PLT
- STS-4 Columbia June 27-July 4, 1982(DOD) Ken Mattingly, CDR Henry W. Hartsfield, PLT
- STS-5 Columbia November 11-16, 1982 Vance D. Brand, CDR Robert Overmyer, PLT (Col. USMC) Joseph P. Allen, Ph.D., MS William Lenoir, Ph.D., MS
- STS-6 Challenger (EVA) April 4-9, 1983 (1:30 pm Launch) Paul J. Weitz, CDR (USN, Ret) Karol J. Bobko, PLT (Col., USAF) Donald Peterson, MS (USAF, Ret) Story Musgrave, MD, MS
- STS 7 Challenger June 18-24, 1983 (7:30 am Launch) Robert L. Crippen, CDR (Capt. USN) Fredrick H. Hauck, PLT (Capt. USN) John M. Fabian, MS (Col., USAF) Sally K. Ride, Ph.D., MS Norman Thagard, M.D., MS
- STS-8 Challenger August 30-September 5, 1983 (2:30 am) Richard Truly, CDR (Cdr., USN) Dan Brandenstein, PLT (Lt Cdr, US Guion Bluford, Jr., MS (Maj, USAF) Dale Gardner, MS (Lt. Cdr. USN) William Thornton, M.D., MS

- STS-9 Spacelab I Columbia
   November 28-December 8, 1983 (11:00am)
   John Young, CDR
   Brewster Shaw, PLT (Capt. USAF)
   Owen K. Garriott, Ph.D., MS
   Robert Parker, Ph.D., MS
   Byron Lichtenberg, Ph.D, PS (M.I.T)
   Ulf Merbold, ESA, PS
- <u>41-B Challenger</u> (STS-11)(EVA-MMU) KSC Landing February 3-11, 1984 (8:00 AM Launch) Vance D. Brand, CDR Robert (Hoot) Gibson, PLT (Lt. Cdr., USN) Bruce McCandless, MS (Capt., USN) Robert (Bob) Stewart, MS (Maj., USAF) Ronald (Ron) McNair, Ph.D., MS
- 41-C Challenger (STS-13) (EVA-MMU Solar Max) April 6-13, 1984 Robert L. (Bob) Crippen, CDR (Capt., USN) Francis (Dick) Scobee, PLT (Maj USAF, Ret) George D. (Pinkie) Nelson, Ph.D., MS Terry J. (T.J.) Hart, MS James D. (Ox) Van Hoften, Ph.D., MS
- 41-D Discovery (STS-14)
  - August 30-September 5, 1984 (8:45 AM Launch) Henry (Hank) Hartsfield, CDR (USAF, Ret) Michael (Mike) Coats, PLT (Lt. Cdr., USN) Richard M. (Mike) Mullane, MS-1 (Maj.USAF) Steven A. (Steve) Hawley, Ph.D., MS-2 Judith A. (J.R.) Resnik, Ph.D., MS-3 Charles D. (Charlie) Walker PS (McDonnell Douglas, St. Louis)
- 41-G Challenger (STS-17) (EVA) October 5-13, 1984 7:00 AM Launch; KSC Land Robert L. Crippen, CDR (Capt., USN) Jon A. McBride, PLT (Cdr, USN) Kathryn D. Sullivan, Ph.D., MS-1 Sally K. Ride, Ph.D., MS-2 David C. Leestma, MS-3 (Lt. Cdr., USN)
- Marc Garneau, PS (Canada) 5, 1983 (2:30 am) Paul D. Scully-Power, PS(Navy, New London) (Cdr., USN) PLT (Lt Cdr, US <u>STS 51-A Discovery</u> (STS-19) launch 7:17 am EST November 8-16, 1984 KSC landing w/ 2 satalite (Lt. Cdr. USN) M.D., MS M.D., MS David M. Walker, PLT, (Cdr. USN) Joseph P. Allen, Ph.D., MS-1 Anna L. Fisher, MD.D, MS-2 Dale A. Gardner, MS-3 (Lt. Col., USN)

January 31, 1986

TABLE II.- SPACE SHUTTLE FLIGHT CREWS (1985-1986)

STS 51-C Discovery (STS-20)(DOD) January 24-27, 1985 (launch 2:50 pm EST) Ken Mattingly, II, CDR (Capt., USN) Loren Shriver, PLT (Lt. Col., USMC) Ellison Onizuka, MS-1 (Maj., USAF) James Buchli, MS-2 (Lt. Col., USMC) Gary Payton, PS-1 (USAF) STS 51-D Discovery (STS-23) April 12-19, 1985 (Launch 8:59 am EST) Karol (Bo) Bobko, CDR (Col. USAF) Donald (Don) Williams, PLT (Cdr USN) Jeffrey Hoffman, Ph.D., MS-1 S. David Griggs, MS-2 Rhea Seddon, M.D., MS-3 Charles D. Walker, PS-1 (MDAC, St.Louis) Senator Jake Garn, PS-2 STS 51-B Challenger Spacelab 3 (STS-24) April 29-May 6, 1985 (Launch 12:04 PM EDT) STS 61-B Atlantis (STS-31)(Launch 7:28 pm EST) Robert F. Overmyer, CDR (Col., USMC)

Fredrick D. Gregory, PLT (Col., USAF) Don L. Lind, Ph.D., MS-1 Norman E. Thagard, M.D., MS-2 William E. Thornton, M.D., MS-3 Taylor G. Wang, Ph.D., PS-1 (Jet Propulsion Lab, CA) Lodewijk van den Berg, PS-2 (EG&G, Inc., Goleta, CA)

STS 51-G Discovery (STS-25) June 17-24, 1985 Daniel C. Brandenstein, CDR (Capt., USN) John (J.O.) Creighton, PLT (Cdr., USN) John M. Fabian, MS-1 (Col., USAF) Steven R. Nagel, MS-2 (Lt. Col., USAF) Shannon W. Lucid, Ph. D., MS-3 Patrick Baudry, French PS Sultan Salman Abdul Azize Al-Saud, Saudi PS

STS 51-F Challenger Spacelab 2 (STS-26) July 29-Aug 6, 1985 3:00 PM EDT Launch Charles (Gordo) Fullerton, CDR (Col. USAF) Roy D. Bridges, Jr., PLT (Col. USAF) Karl G. Henize, Ph. D., MS-1 F. Story Musgrave, M.D., MS-2 Anthony W. (Tony) England, MS-3 Loren W. Acton, PS-1 John-David Bartoe, PS-2

STS 51-I Discovery (STS-27) August 27-Sept 3, 1985 6:57 AM EDT Launch Joe Henry Engle, CDR (Col., USAF) Richard O. Covey, PLT (Lt. Col., USAF) James D. Van Hoften, Ph.D., MS-1 John M. (Mike) Lounge, MS-2 William F. (Bill) Fisher, M.D., MS-3

STS 51-J Atlantis (DOD) (STS-28) October 3-7, 1985 (Launch 11:40 am EST) Karol J. (Bo) Bobko, CDR (Col. USAF) Ronald J. Grabe, PLT (Lt. Col., USAF) David C. Hilmers, MS-1 (Maj., USMC) Robert L. Stewart, MS-2 (Col. USAF) William Pails, PS (Maj., USAF)

STS 61-A Challenger Spacelab D-1 (STS-30) October 30-November 6, 1985 (Launch Noon) Henry (Hank) Hartsfield, CDR (USAF, Ret.) Steven R. Nagel, PLT (Lt. Col., USAF) Bonnie S. Dunbar, Ph.D., MS-1 James F. Buchli, MS-2 (Lt.Col. USAF) Guion Bluford, Jr., MS-3 (Col., USAF) Ernst Messerschmid, PS-1 (West Germany) Reinhard Furrer, PS-2 (West Germany) Wubbo Ockels, Ph.D., PS-3 (ESA, Holland)

November 26-December 3, 1985 Brewster H. Shaw, CDR (Lt. Col., USAF) Bryan D. O'Connor, PLT (Lt. Col., USMC) Sherwood (Woody) Spring, MS-1(Lt.Col.USAF) Mary Cleave, Ph.D., MS-2 Jerry L. Ross, MS-3 (Maj., USAF) Charles D. Walker, PS-1 (MDAC, St. Louis) Rudolfo Neri Vela, PS-2 (Mexico)(Morelos)

STS 61-C Columbia (STS 32)(Launch 6:55 am EST) January 12-18, 1986 Robert (Hoot) Gibson, CDR (Cdr., USN) Charles F. Bolden, Jr., PLT (Lt.Col.USMC) George D. (Pinky) Nelson, Ph.D., MS-1 Steven A. Hawley, Ph. D., MS-2 Franklin R. Chang-Dias, Ph.D., MS-3 Robert J. Cenker, PS-1 (RCA, New Jersey) Bill Nelson, PS-2 (FL Congressman)

STS 51-L Challenger (STS-33) January 28, 1986 (Launch 11:36 am EST)

Francis R. (Dick) Scobee, CDR Michael J. Smith, PLT (Cdr. USN) Ellison S. Onizuka, MS-1 (Maj. USAF) Judith A. Resnik, Ph.D., MS-2 Ronald E. McNair, PhD, MS-3 Sharon Christa (Chris) Mc Auliffe, PS-1 Gregory Jarvis, PS-2 (Hughes Aircraft)

Biological	Operational	Engineering
Safety	Vehicle Interface	Weight
Nutrition	Stability	Volume
Sensory Qualities	Packaging	Water for Rehydration
Personal Hygiene	Storage	Pressure
Ingestion	Preparation	Temperature
Digestion	Servicing	Relative Humidity
Absorption	Waste Disposal	Acceleration
Gastroenterology	Schedules	Vibration
Crew Idiosyncracies	Crew Time Cost	Power

TABLE III.- SOURCES OF CONSTRAINTS ON SPACE FOOD SYSTEMS

### TABLE IV.- MICROBIOLOGICAL SPECIFICATIONS FOR NON-THERMOSTABILIZED FOOD

Organism	Limits
Total Aerobic Count	Not greater than 10,000
Fecal Coliform/Escherichia Coli	None in 1 gm
Coagulase Positive Staphylococci	None in 5 gm
Salmonellae	None in 25 gm
Clostridium Perfringens	Not greater than 100/gm
Yeast and mold	not greater than 100/gm

STS	Food System	Crew	Length	Length
Flight	w/o Fresh Food	Size	Planned	Flown
#	lbs	#	# Days	# Days
1 2 3 4 5 6 7 8 9 41-B 41-C 41-D 41-C 41-D 41-G 51-A 51-A 51-C 51-F 51-J 61-A 61-B 61-C	72.68 <sup>a</sup> 116.3 <sup>a</sup> 118.5 <sup>b</sup> 151.11 <sup>b</sup> 106.1 <sup>b</sup> 199.98 <sup>b</sup> 160.2 <sup>b</sup> 125.1 <sup>b</sup> 157.47 <sup>b</sup> 191.55 <sup>c</sup> 162.6 <sup>b</sup> 216.41 <sup>b</sup> 115.14 <sup>b</sup> 180.17 <sup>b</sup> 226.28 <sup>b</sup> 184.06 <sup>b</sup> 176.01 <sup>b</sup> 148.27 <sup>b</sup> 201.41 <sup>b</sup> 191.56 <sup>b</sup> 142.16 <sup>c</sup> 154.6 <sup>b</sup>	2 2 2 2 4 4 5 5 6 5 5 6 7 5 5 7 7 7 7 5 5 8 7 7 7 7 5 5 8 7 7	2 5 7 7 5 6 6 6 8 8 6 7 8 8 7 7 5 6 7 7 7 7 7 5 5 5 7 7 5 5 6 7 7 5 6 6 6 8 8 6 7 8 8 7 7 5 6 6 7 7 5 6 6 6 7 7 5 5 7 7 5 6 6 6 6	2 2 8 7 5 5 6 6 9 8 7 6 8 8 3 7 7 7 7 7 4 7 7 5

## TABLE V.- WEIGHT OF SPACE SHUTTLE FOOD SYSTEM (CONSUMABLES)

<sup>a</sup>No fresh food locker <sup>b</sup>Fresh food locker was sent but not included in the food system weight <sup>C</sup>Two fresh food lockers were sent but not included in the food system weight

FOOD ITEM	SHUT ASTROM		TECHNICAL EVALUATION	ASTRONAUT RATINGS FROM PRIO
	Hot mean±S.D.	Ambient mean±S.D.	mean	PROGRAMS mean
		7 2 4 1 2	7.4	7.5
Applesauce(T)		$7.3 \pm 1.2$ $7.4 \pm 1.3$	8.0	7.6
Apricots(IM)	6.9 ± 0.9	$6.7 \pm 1.2$	7.0	7.3
Asparagus(R)	0.9 ± 0.9	$7.1 \pm 1.3$	7.5	
Bananas(FD)	6.3 ± 2.0	$5.5 \pm 1.6$	6.9	6.6
Beef Almondine(R) Beef, Corned(I)	7.2 ± 0.8	$7.3 \pm 0.8$	0.0	
Beef & Gravy(T)	$6.0 \pm 1.6$	4.1 ± 1.7	6.8	6.8
Beef, Ground w/Pickle Sauce(T)	$7.1 \pm 0.8$	$6.7 \pm 1.2$		6.4
Beef, Ground w/Fickle Sauce(1) Beef Jerky(IM)	/.1 = 0.0	$7.2 \pm 1.3$		6.8
Beef, Patties(R)	7.2 ± 0.9	$6.5 \pm 1.0$		6.7
Beef, Sliced w/BBQ Sauce(T)	$8.0 \pm 0.0$	7.7 ± 0.6	6.4	8.2
Beef Steak(I)	$8.3 \pm 0.7$	7.5 ± 0.9	7.0	8.1
Beef Stew(T)	$7.3 \pm 0.8$	5.8 ± 1.2		4.2
Beef Stew(R)	$6.5 \pm 0.6$	$5.3 \pm 1.8$		5.9
Beef Stroganoff w/Noodles(R)	$7.7 \pm 0.4$	$6.9 \pm 1.2$	7.4	
Bread, Seedless Rye(I)		7.4 ± 0.5	7.2	7.2
Broccoli au Gratin(R)	7.1 ± 1.0	6.2 ± 1.2	7.3	
Breakfast Roll(I)			7.7	8.0
Carrots(R)	5.3 ± 1.3	5.8 ± 1.6	6.6/4.4	
Cauliflower w/Cheese(Baked)(R)	7.7 ± 0.7	5.7 ± 1.7	6.6	
Cauliflower w/Cheese(Boiled)(R)	6.3 ± 0.7	5.2 ± 1.5	7.1	
Cereal, Bran Flakes(R)				6.7
Cereal, Cornflakes(R)			6.2	7.4
Cereal, Granola(R)		$5.9 \pm 1.6$	8.1	8.0
Cereal, Granola w/Blueberries(R)		$6.5 \pm 1.4$	8.3	6 1
Cereal, Rice Krispies(R)			7 6	6.4 6.4
Cereal, Oatmeal w/Raisins(R)		7 1 4 0 7	7.6	7.7
Cheddar Cheese Spread(T)		$7.1 \pm 0.7$	0 0	6.3
Chicken ala King(T)	$6.2 \pm 0.8$	$4.7 \pm 1.0$	8.0 7.4	0.5
Chicken Chop Suey(R)	$6.7 \pm 1.3$	$5.3 \pm 1.7$	7.9	
Chicken & Noodles(R)	$6.4 \pm 1.1$	$6.0 \pm 1.2$ $6.0 \pm 0.0$	7.8	7.2
Chicken & Rice(R)		$5.6 \pm 0.9$	7.3	6.8
Chili Mac w/Beef(R)		$4.5 \pm 1.9$	7.2	0.0
Chinese Vegetables(R)		$8.0 \pm 0.0$	7.9	7.5
Cookies, Pecan(NF)		$7.4 \pm 1.1$	7.6	7.2
Cookies, Shortbread(NF) Corn(R)		$4.7 \pm 1.0$	6.4	6.8
Crackers, Graham(NF)		$6.4 \pm 1.1$	7.8	7.5
Eggs, Scrambled(R)	4.5 ± 2.8	4.0 ± 2.6	8.1	6.5
Food Bar, Almond Crunch(NF)		$5.8 \pm 1.9$	6.0	
Food Bar, Annold Crutch(Nr) Food Bar, Chocolate Chip(NF)		$6.5 \pm 1.3$	6.9	
Food Bar, Chocolate Crunch(NF)		$6.7 \pm 0.7$	7.5	
Food Bar, Chocorace Crunch(N) Food Bar, Granola(NF)		$6.5 \pm 1.0$	7.7	

### TABLE VI.- SENSORY EVALUATION OF SPACE SHUTTLE FOOD

TABLE VI.- Continued

Food Bar, Peanut Butter/Granola(NF)       6.5 ± 0.9       7.2/7.6         Frankfurters(Viena Sausage)(T)       7.7 ± 0.4       7.0 ± 0.8       6.8         Fruit Cocktail(R)       7.2 ± 0.4       7.6         Fruit Cocktail(T)       7.8 ± 1.1       7.6         Green Beans, French w/Mushrooms(R)       7.5 ± 0.9       7.0 ± 1.7       7.5       7.3         Green Beans & Broccoli(R)       7.1 ± 1.1       7.3 ± 1.2       7.2       8.0         Green Beans & Broccoli(R)       7.1 ± 1.1       7.3 ± 1.2       7.2       8.0         Macaroni & Cheese(R)       6.2 ± 2.8       5.4 ± 2.5       7.1       6.8       8.0         Jam/Jelly(T)       7.5 ± 1.3       7.6       7.3       7.5       7.3         Macaroni & Cheese(R)       7.7 ± 0.7       8.0       8.2       7.5       7.3       7.5       6.7         Nuts, Cashews(NF)       7.5 ± 1.3       7.6       7.3       7.5       7.3       7.6       7.3         Peach Ambrosia(R)       7.5 ± 1.3       7.6       7.3       7.2       7.7       7.4       7.7       7.7       7.7       7.7       7.7       7.7       7.7       7.7       7.2       7.7       7.7       7.7       7.7       7.2       7.7<	FOOD ITEM	SHUT ASTRO Hot mean±S.D.		TECHNICAL EVALUATION mean	ASTRONAUT RATINGS FROM PRIOR PROGRAMS mean	
Frankfurters(Vienna Sausage)(T)7.7 $\pm$ 0.47.0 $\pm$ 0.86.8Fruit Cacktail(R)7.2 $\pm$ 0.47.6Fruit Cocktail(R)7.8 $\pm$ 1.17.6Green Beans(R)7.5 $\pm$ 0.97.0 $\pm$ 1.77.5Green Beans(R)5.5 $\pm$ 1.55.1 $\pm$ 1.44.0Green Beans(R)7.1 $\pm$ 1.17.3 $\pm$ 1.27.2Ham(I)7.1 $\pm$ 1.16.9 $\pm$ 0.78.0Ham(I)7.1 $\pm$ 1.16.2 $\pm$ 0.8Jam/Jelly(T)Macaroni & Cheese(R)6.2 $\pm$ 2.85.4 $\pm$ 2.57.1Mats, Almonds(NF)Nuts, Cashews(NF)8.0 $\pm$ 1.27.9Nuts, Cashews(NF)7.5 $\pm$ 1.37.6Nuts, Peanuts(NF)7.5 $\pm$ 1.37.67.3Peaches(R)7.7 $\pm$ 0.97.88.2Peaches(R)7.7 $\pm$ 0.78.27.7Peaches(R)7.7 $\pm$ 0.78.27.7Peaches(R)7.0 $\pm$ 1.77.06.8Peaches(R)7.0 $\pm$ 1.43.2 $\pm$ 0.46.7Peaches(R)7.4 $\pm$ 0.96.3 $\pm$ 1.07.06.8Peaches(R)7.4 $\pm$ 0.96.3 $\pm$ 1.07.66.2Peaches(R)7.4 $\pm$ 0.96.3 $\pm$ 1.07.66.2Peaches(R)7.4 $\pm$ 0.96.3 $\pm$ 1.07.66.2 <td c<="" td=""><td>Food Bar, Peanut Butter/Granola(NE)</td><td><b> </b></td><td>65+09</td><td>7 2/7 6</td><td></td></td>	<td>Food Bar, Peanut Butter/Granola(NE)</td> <td><b> </b></td> <td>65+09</td> <td>7 2/7 6</td> <td></td>	Food Bar, Peanut Butter/Granola(NE)	<b> </b>	65+09	7 2/7 6	
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Green Beans, French w/Mushrooms(R)7.5 ± 0.97.0 ± 1.77.57.3Green Beans(R)5.5 ± 1.55.1 ± 1.44.0Green Beans & Broccoli(R)7.1 ± 1.17.3 ± 1.27.2Ham(I)7.1 ± 0.96.9 ± 0.78.0Jam/Jelly(T)7.36.4 ± 1.16.2 ± 0.8Macaroni & Cheese(R)6.2 ± 2.85.4 ± 2.57.1Macaroni & Cheese(R)6.2 ± 2.85.4 ± 2.57.1Matheands(NF)7.5 ± 1.08.4Nuts, Almonds(NF)7.5 ± 1.37.6Nuts, Cashews(NF)8.0 ± 1.27.9Peach Ambrosia(R)7.5 ± 1.37.6Peaches(IM)7.2 ± 0.97.8Peaches(IM)7.2 ± 0.97.8Peaches(R)7.7 ± 0.78.2Peaches(R)7.7 ± 0.78.2Pears(FD)7.0 ± 1.76.9Pears(T)7.49Pears(FD)7.0 ± 1.76.9Pears(T)8.0Pears(R)7.4 ± 0.96.3 ± 1.0Potatoes au Gratin(R)7.0 ± 1.45.0 ± 1.8Potatoes au Gratin(R)7.0 ± 1.45.0 ± 1.8Potatoes au Gratin(R)7.2 ± 0.46.7Potatoes Aushed(R)7.2 ± 0.46.9Pudding, Chocolate(R)6.8 ± 1.96.9Pudding, Chocolate(R)6.8 ± 1.96.9Pudding, Chocolate(R)7.2 ± 0.87.0Salad Spreads, Ham(T)5.5 ± 1.95.6Salad Spreads, Ham(T)5.5 ± 1.96.5Salad Spreads, Ham(T)5.5 ± 1.9 <td></td> <td></td> <td></td> <td></td> <td></td>						
$ \begin{array}{c} Green Beans (R) & 5.5 \pm 1.5 & 5.1 \pm 1.4 \\ Green Beans & Broccoli(R) & 7.1 \pm 1.1 & 7.3 \pm 1.2 & 7.2 \\ Ham(T) & 7.1 \pm 0.9 & 7.3 \pm 0.7 \\ Ham(T) & 6.4 \pm 1.1 & 6.2 \pm 0.8 \\ Jam/Jelly(T) & 7.3 \pm 0.4 & 6.2 \pm 1.5 \\ Macaroni & Cheese(R) & 6.2 \pm 2.8 & 5.4 \pm 2.5 & 7.1 & 6.8 \\ Meatballs w/BBQ Sauce(T) & 7.3 \pm 0.4 & 6.2 \pm 1.5 & 7.5 \\ Nuts, Almonds(NF) & 7.5 \pm 1.0 & 8.4 & 8.2 \\ Nuts, Cashews(NF) & 8.0 \pm 1.2 & 7.9 & 6.7 \\ Nuts, Peanuts(NF) & 7.5 \pm 1.3 & 7.6 & 7.3 \\ Peach Ambrosi(R) & 7.2 \pm 0.9 & 7.8 & 8.2 \\ Peaches(R) & 7.7 \pm 0.7 & 8.2 & 7.7 \\ Peaches(R) & 7.7 \pm 0.7 & 8.2 & 7.7 \\ Peant Butter(IM) & 7.4 \pm 0.9 & 6.3 \pm 1.0 & 7.0 & 6.8 \\ Pineapple, Crushed(T) & 7.0 \pm 1.4 & 5.0 \pm 1.8 & 6.4 \\ Potatoes au Gratin(R) & 7.0 \pm 1.4 & 3.2 \pm 0.4 & 6.7 \\ Potatoes, Mashed(R) & 7.2 \pm 0.4 & 6.7 \\ Pudding, Butterscotch(R) & 7.2 \pm 1.3 & 7.0 & 7.0 \\ Pudding, Chocolate(R) & 7.2 \pm 1.3 & 7.0 & 7.2 \\ Pudding, Chocolate(R) & 7.2 \pm 1.3 & 7.0 & 7.2 \\ Pudding, Chocolate(R) & 7.2 \pm 1.3 & 7.0 & 7.2 \\ Pudding, Chocolate(R) & 7.2 \pm 1.3 & 7.0 & 7.2 \\ Pudding, Vanilla(R) & 7.2 \pm 0.8 \\ Rice Pilaf(R) & 7.2 \pm 1.3 & 5.7 \pm 1.3 & 7.0 \\ Salad Spreads, Ham(T) & 5.5 \pm 1.9 & 5.6 \\ Salad Spreads, Ham(T) & 5.5 \pm 1.9 & 5.6 \\ Shrimp Cocolate(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shrimp Cocolati(R) & 7.3 \pm 0.8 & 5.8 \pm 1.2 & 6.0 & 6.8 \\ Shr$		7.5 ± 0.9		7.5		
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$\begin{array}{c ccccccccccccccccccccccccccccccccccc$	Ham(I)	7.1 ± 0.9	6.9 ± 0.7		8.0	
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Potatoes, Mashed(R)       7.7       6.9         Potato Patties(R)       5.7 ± 1.4       3.2 ± 0.4       6.7         Potatoes, Scalloped(R)       5.4 ± 1.5       4.2 ± 1.9       7.2         Pudding, Butterscotch(R)       7.0       7.0         Pudding, Chocolate(R)       6.8 ± 1.9       6.9         Pudding, Lemon(R)       7.2       7.0         Pudding, Vanilla(R)       7.2 ± 0.8       7.2         Rice Pilaf(R)       7.2 ± 1.3       5.7 ± 1.3       7.0         Salad Spreads, Chicken(T)       5.5 ± 1.9       5.6         Salad Spreads, Ham(T)       5.5 ± 1.9       6.5         Salad Spreads, Tuna(T)       5.5 ± 1.9       6.5         Salad Spreads, Tuna(T)       6.5 ± 0.6       6.8         Shrimp Creole(R)       7.7 ± 0.7       7.3 ± 1.0       7.9         Shrimp Cocktail(R)       6.7 ± 0.6       6.8         Shrimp Cocktail(R)       7.3 ± 1.5       7.7		7.0 ± 1.4	5.0 ± 1.8	6.4	0.2	
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Potatoes, Scalloped(R)       5.4 ± 1.5       4.2 ± 1.9       7.2         Pudding, Butterscotch(R)       6.8 ± 1.9       6.9         Pudding, Chocolate(R)       7.2 ± 0.8       7.2         Pudding, Vanilla(R)       7.2 ± 0.8       7.0         Salad Spreads, Chicken(T)       5.5 ± 1.9       5.6         Salad Spreads, Chicken(T)       5.5 ± 1.9       5.6         Salad Spreads, Tuna(T)       5.5 ± 1.9       6.5         Salad Spreads, Tuna(T)       5.5 ± 0.6       6.8         Salad Spreads, Tuna(T)       6.5 ± 0.6       6.8         Salad Spreads, Tuna(T)       6.5 ± 0.6       6.8         Salad Spreads, Tuna(T)       6.5 ± 0.6       6.8         Shrimp Creole(R)       7.7 ± 0.7       7.3 ± 1.0       7.9         Shrimp Cocktail(R)       6.7 ± 0.6       6.8         Shrimp Cocktail(R)       7.3 ± 1.5       7.7	Potato Patties(R)	5.7 ± 1.4	$3.2 \pm 0.4$			
Pudding, Chocolate(R) $6.8 \pm 1.9$ $6.9$ Pudding, Lemon(R) $7.2 \pm 0.8$ Pudding, Vanilla(R) $7.2 \pm 0.8$ Rice Pilaf(R) $7.2 \pm 1.3$ Salad Spreads, Chicken(T) $5.5 \pm 1.9$ Salad Spreads, Ham(T) $5.5 \pm 1.9$ Salad Spreads, Tuna(T) $5.5 \pm 0.6$ Salad Spreads, Tuna(T) $6.5 \pm 0.6$ Salad Spreads, Tuna(T) $6.7 \pm 0.6$ Shrimp Creole(R) $7.7 \pm 0.7$ Shrimp Cocktail(R) $6.7 \pm 0.6$ Shrimp Cocktail(R) $7.3 \pm 1.5$ Shrimp Cocktail(R) $7.3 \pm 1.5$ Shrimp Cocktail(R) $7.4 \pm 0.5$		5.4 ± 1.5	4.2 ± 1.9	7.2		
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Rice Pilaf(R) $7.2 \pm 1.3$ $5.7 \pm 1.3$ $7.0$ Salad Spreads, Chicken(T) $5.5 \pm 1.9$ $5.6$ Salad Spreads, Ham(T) $5.5 \pm 1.9$ $5.6$ Salad Spreads, Tuna(T) $5.5 \pm 1.9$ $6.5$ Salad Spreads, Tuna(T) $6.5 \pm 0.6$ $6.8$ Salmon(T) $6.5 \pm 0.6$ $6.8$ Sausage Patties(R) $7.3 \pm 0.8$ $5.8 \pm 1.2$ Shrimp Creole(R) $7.7 \pm 0.7$ $7.3 \pm 1.0$ $7.9$ Shrimp Cocktail(R) $6.7 \pm 0.6$ $6.8$ Shrimp Cocktail(R) $7.3 \pm 1.5$ $7.7$				7.2		
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Salad Spreads, Ham(T)       5.6         Salad Spreads, Tuna(T)       5.5 ± 1.9       6.5         Salmon(T)       6.5 ± 0.6       6.8       7.7         Sausage Patties(R)       7.3 ± 0.8       5.8 ± 1.2       6.0       6.8         Shrimp Creole(R)       7.7 ± 0.7       7.3 ± 1.0       7.9         Shrimp Cocktail(R)       6.7 ± 0.6       6.8         Shrimp Cocktail(R)       7.3 ± 1.5       7.7		7.2 ± 1.3		7.0		
Salad Spreads, Tuna(T) $5.5 \pm 1.9$ $6.5$ Salmon(T) $6.5 \pm 0.6$ $6.8$ Sausage Patties(R) $7.3 \pm 0.8$ $5.8 \pm 1.2$ $6.0$ Shrimp Creole(R) $7.7 \pm 0.7$ $7.3 \pm 1.0$ $7.9$ Shrimp Cocktail(R) $6.7 \pm 0.6$ $6.8$ Shrimp Cocktail(R) $7.3 \pm 1.5$ $7.7$			$5.5 \pm 1.9$			
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Shrimp Cocktail(R) $6.7 \pm 0.6$ $6.8$ Shrimp Cocktail(R) $7.3 \pm 1.5$ $7.7$					6.8	
Shrimp Cocktail(R) $7.3 \pm 1.5$ 7.7		/./ = 0./		/.9	6.0	
Cours Deef Needle(D) C.A				7 7	0.8	
$5000, 50010001000, 5.7 \pm 1.0 5.1 \pm 1.6 5.2$		64.16				
	Jour, Deer House(K)	0.T I 1.0	$2.1 \pm 1.0$	5.2		

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TABLE VI.- Concluded

FOOD ITEM	SHUT ASTROI	TLE NAUTS	TECHNICAL EVALUATION	ASTRONAUT RATINGS FROM PRIO
	Hot mean±S.D.	Ambient mean±S.D.	mean	PROGRAMS mean
Soup, Chicken Noodle(R)	5.1 ± 1.9	4.5 ± 2.1	6.9	
Soup, Cream of Mushroom(R)	$6.8 \pm 1.9$	5.4 ± 2.8	6.6/7.1	6.8
Soup, cream of hush com(R) Soup, Pea(R)	$6.4 \pm 1.2$	4.2 ± 1.9	6.4	6.3
Soup, Potato(R)				7.5
Soup, Chowder(R)	5.5 ± 1.0	5.0 ± 0.7	7.0	
Soup, Tomato(R)	6.2 ± 1.5	5.2 ± 1.8	7.0	6.5
Spaghetti w/Meat Sauce(R)	6.7 ± 0.6	$5.7 \pm 1.2$	6.8	7.0
Spaghetti w/Meatless Sauce(R)	$6.3 \pm 1.5$	$6.2 \pm 1.3$	6.9	<b>C</b> 1
Spinach w/Sauce(R)	$2.2 \pm 1.3$	$2.8 \pm 2.5$	7.0	6.1
Strawberries(R)		$8.4 \pm 0.5$	7.0	7.7 7.2
Tomatoes, Stewed(T)	$6.0 \pm 2.8$	$5.5 \pm 2.4$		7.8
Tuna(T)		6.7 ± 1.2 5.4 ± 1.8	6.6/7.5	7.0
Tuna ala Neptune(R)	$6.6 \pm 0.5$	$4.3 \pm 1.6$	0.077.5	6.9
Turkey & Gravy(T)	6.2 ± 2.3 6.9 ± 1.7	$4.3 \pm 1.0$ $6.4 \pm 1.7$		0.5
Turkey, Smoked Sliced(I)	$7.8 \pm 0.8$	$6.6 \pm 1.1$	7.7	
Turkey Tetrazzini(R) Veal w/BBQ Sauce(R)	7.0 - 0.0	0.0 - 1.1	6.8	6.8
Vegetables, Mixed Italian(R)	7.7 ± 0.7	7.0 ± 1.6	7.5	
Vegetable Stew(R)		4.5 ± 1.0	6.7	
BEVERAGES	, ,			
Apple Cider		7.8 ± 0.4	6.9	
Apple Cruer Apple Drink		$7.9 \pm 0.5$	7.3	7.9
Cocoa(A)		$6.4 \pm 2.3$	7.6	
Cocoa(B)		6.9 ± 1.6		7.7
Coffee, Black				7.7
Coffee w/Sugar				7.6
Coffee w/Cream & Sugar				8.8
Grape Drink		6.0 ± 2.9	6.8	7.5
Grapefruit Drink		7.2 ± 0.6	7.6	7.3
Instant Breakfast, Chocolate			6.7	6.4
Instant Breakfast, Chocolate Malt	$6.5 \pm 1.1$	$6.1 \pm 1.5$	6.2 7.0	
Instant Breakfast, Vanilla		7.2 ± 0.9 7.6 ± 0.8	7.0	
		$5.9 \pm 1.4$	7.0	
Milk Orange Drink		$7.3 \pm 0.7$	7.9	7.5
Orange-Grapefruit Drink	с. 7	$6.6 \pm 1.1$	7.6	7.0
Orange-Graperruit Drink Orange-Pineapple Drink		$6.2 \pm 0.8$	5.9	7.0
Strawberry Drink	(	$6.5 \pm 1.5$	7.0	7.9
Tea				6.9
Tea w/Lemon & Sugar(A)		5.0 ± 2.4		7.5
Tea w/Lemon & Sugar(B)	)	$5.5 \pm 1.8$		
Tropical Punch		6.0 ± 1.3	7.1	

TABLE VII.- FOOD ITEMS USED DURING THE FIRST 25 SPACE SHUTTLE FLIGHTS

Eggs, Scrambled(R) Almond Crunch Bar(NF) Almonds(NF) Applesauce(T) Apricots, Dried(IM) Asparagus(R) Bananas, Dried Sliced(FD) Beef Almondine(R) Beef w/BBQ Sauce(T) Beef & Gravy(T) Beef, Ground w/Spice Sauce(T) Beef Patty(R) Beef Steak(I) Beef Stroganoff w/Noodles(R) Bran Flakes(R) Bread(NF) Breakfast Roll(NF) Broccoli au Gratin(R) Brownies(NF) Butter Cookies(NF) Candy Coated Chocolates(NF) Candy Coated Mints(NF) Candy Coated Peanuts(NF) Cashews(NF) Cauliflower w/Cheese(R) Cheddar Cheese Spread(T) Chicken a la King(T) Chicken Consomme(R) Chicken Salad Spread(T) Chicken, Sweet'n Sour(R) Chicken Teriyaki(R) Chili Mac w/Beef(R) Chocolate Chip Bar(NF) Chocolate Covered Cookie(NF) Corn Beef(I) Cornflakes(R) Corn, Green Beans & Pasta(R) Dried Beef(IM)

Eggs, Seasoned Scrambled(R) Eggs, Mexican Scrambled(R) Frankfurters(T) Fruit Bars, Insuit(IM) Fruitcake(T) Fruit Cocktail(T) Graham Crackers(NF) Granola Cereal(R) Granola w/Blueberries(R) Granola w/Raisins(R) Granola Bar(NF) Granola/Raisin Bar(NF) Green Beans & Broccoli(R) Green Beans w/Mushrooms(R) Grits w/Butter(R) Gum(NF)

Ham, Sliced(T) Ham Salad Spread(T)

Italian Vegetables(R)

Jam/Jelly(T)

Life Savers(NF)

Macadamia Nuts(NF) Macaroni & Cheese(R) Meatballs w/BBQ Sauce(T) Mushroom Soup(R)

Noodles & Chicken(R)

Oatmeal w/Brown Sugar(R) Oatmeal w/Raisins(R)

Peach Ambrosia w/Pecans(R) Peaches, Diced(T)

Peaches, Dried(IM) Peanut Butter, Creamy(IM) Peanut Butter, Crunchy(IM) Peanuts, Dry Roasted(NF) Pears, Diced(T) Pears, Dried(IM) Pears, Dried Sliced(FD) Peas w/Butter(R) Pecan Cookies(NF) Pineapple(T)Potatoes au Gratin(R) Potato Patty(R) Pudding, Banana(T) Pudding, Butterscotch(T) Pudding, Chocolate(T) Pudding, Lemon(T)Pudding, Tapioca(T) Pudding, Vanilla(T) Rice & Chicken(Soup)(R) Rice Krispies(R) Rice Pilaf(R)Salmon(T) Sausage Patty(R) Shortbread Cookies(NF) Shrimp Cocktail(R) Shrimp Creole(R) Soda Crackers(NF) Spaghetti w/Meat Sauce(R) Spinach, Creamed(R)

Tomatoes, Stewed(T) Trail Mix(IM) Tuna in Water(T) Tuna Salad Spread(T) Turkey & Gravy(T) Turkey Salad Spread(T) Turkey, Sliced Smoked(I) Turkey Tetrazzini(R)

Strawberries(R)

- (NF) Natural Form (T) Thermostabilized
- (IM) Intermediate Moisture
- (R) Rehydratable
- (FD) Freeze Dried, not rehydrated for consumption
- (I) Irradiated

TABLE VIII.- BEVERAGES AND CONDIMENTS USED DURING THE FIRST 25 SPACE SHUTTLE FLIGHTS

Apple Cider Apple Cider w/A/S Apple Drink Cherry Drink w/A/S Citrus Drink Cocoa Coffee, Black Coffee w/A/S Coffee w/Cream Coffee w/Cream & A/S Coffee w/Cream & Sugar Coffee w/Sugar Coffee, Kona Black Coffee, Kona w/A/S Coffee, Kona w/Cream Coffee, Kona w/Cream & A/S Coffee, Kona w/Cream & Sugar Coffee, Kona w/Sugar Decaffeinated Coffee, Black Decaffeinated Coffee w/A/S Decaffeinated Coffee w/Cream Decaffeinated Coffee w/Cream & A/S Decaffeinated Coffee w/Cream & Sugar Decaffeinated Coffee w/Sugar Grape Drink Grape Drink w/A/S Grapefruit Drink Instant Breakfast, Chocolate Instant Breakfast, Strawberry Instant Breakfast, Vanilla Lemonade Lemonade w/A/S Lemon-Lime Drink

Orange Drink Orange Drink w/A/S Orange Drink Mix Orange Juice Orange-Grapefruit Drink Orange-Mango Drink Orange-Pineapple Drink Peach Drink Peach-Apricot Drink Pineapple Drink Strawberry Drink Tea Tea w/A/S Tea w/Cream Tea w/Lemon Tea w/Lemon & A/S Tea w/Lemon & Sugar Tea w/Sugar Tropical Punch Tropical Punch w/A/S

#### CONDIMENTS

Catsup(T) Liquid Pepper Liquid Salt Mayonnaise(T) Mexican Pepper Sauce(T) Mustard(T) Tabasco Sauce(T)

A/S Artificial Sweetner

(T) Thermostabilized

FOOD TYPE		FOOD SYSTEM COMPOSITION %
Irradiated Food	609	3
Fresh Food	1333	6
Intermediate Moisture Food	1894	8
Thermostabilized Food	3385	14
Natural Form Food	3532	15
Rehydratable Food	5289	22
Rehydratable Beverages	7677	33

## TABLE IX .- TYPES OF FOOD USED IN THE SPACE SHUTTLE FOOD SYSTEM

	TABLE X ENTRY	×	EN.		KITS	FLOI	io N	N SP/	VCE S	SHUTI	KITS FLOWN ON SPACE SHUTTLE FLIGHTS STS-3 THROUGH STS 61-C	:LIGH	1S S	1S-3	THR	OUGH	SIS	91-1						
FOOD ITEM 1	SIS         SIS <td>TS S</td> <td>TS S</td> <td></td> <td>STS STS 6 7</td> <td>TS S</td> <td>STS S 8</td> <td>STS S 9 4</td> <td>STS STS 41B 41C</td> <td>TS S IC 4</td> <td>STS S1 41D 41</td> <td>STS STS STS 41G 51A 51B</td> <td>TS S LA 5</td> <td>TS S 18 5</td> <td>STS STS STS 510 510 51F</td> <td>LS S1</td> <td>F 51</td> <td>S ST G 51</td> <td>STS STS STS 516 511 51J</td> <td>S ST J 61.</td> <td>STS STS STS 61A 61B 61C</td> <td>S ST5 3 610</td> <td>5 51L</td> <td>NUN</td>	TS S	TS S		STS STS 6 7	TS S	STS S 8	STS S 9 4	STS STS 41B 41C	TS S IC 4	STS S1 41D 41	STS STS STS 41G 51A 51B	TS S LA 5	TS S 18 5	STS STS STS 510 510 51F	LS S1	F 51	S ST G 51	STS STS STS 516 511 51J	S ST J 61.	STS STS STS 61A 61B 61C	S ST5 3 610	5 51L	NUN
Salt Tablets			16 32	32		40	40	48	40	40	48	56 4	40	56 4	40	56 5	565	56 4	40 40		64 56	6 56	56	976
BEVERAGES Grapefruit Drink Lemonade Lemonade w/A/S Lemon-Lime Drink		∞	8 14	14	16												4 2	2 9 2	12 4	4	4	4		4 C 4 2 5
Orange-Grapefruit Drink Orange Drink Orange Juice Mix Orange-Mango Drink		,	,	1	1									4			~ ~	2	4	I	4 400			80840
Strawberry Drink Tea w/Lemon Water Containers w/Long Straws	traws	I.	ŀ	16	1	20	20	24	50	20	24	28	50	24	50	58	18	~ 0	 	16	100 v	24 28	8	395
Beverage Container Total	Total	œ	ω	30	16	20	20	24	20	20	24	28	20	28	20	28	28	26 2	20 2	20 3	32 2	28 28	8 28	524

ENTRY KITS FLOWN ON SPACE SHUTTLE FLIGHTS STS-3 THROUGH STS 61-C

-

Apricots, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(I) Vanilla Inst Breakfst(B) Grapefruit Drink(B)	ård Beef w/Pickle Sce(T) Voodles & Chicken(R) Stewed Tomatoes(T) Sters(FD) (lmonds(NF) Strawberry Drink(B)	<pre>'una(T) facaroni &amp; Cheese(R) eas w/Butter Sauce(R) each Ambrosia(R) hocolate Pudding(T) emonade(B)</pre>	Irradiated Freeze-Dried, not rehydrated for consumption Natural Form
rink(B)	<pre>Ham(T) Cheddar Cheese Spread(T) Rye Bread(2X)(I) Green Beans &amp; Broccoli(R) Crushed Pineapple(T) Shortbread Cookies(NF) Cashews(NF) Tea w/Lemon &amp; Sugar(2X)(B)</pre>	Mushroom Soup(R) Smoked Turkey(I) Italian Vegetables(R) Vanilla Pudding(T) Strawberries(R) Tropical Punch(B)	I - Irradiated FD - Freeze-Dried, not rehy NF - Natural Form
Applesauce(T) Dried Beef(IM) Granola(R) Breakfast Roll(I) Choc Instant Breakfst(B) Orange-Grapefruit Drk(B)	Corned Beef(I) Asparagus(R) Rye Bread(2X)(I) Pears, Diced(T) Peanuts, Dry Roasted(NF) Lemonade(2X)(B)	<pre>Beef w/BBQ Sauce(T) Cauliflower w/Cheese(R) Grn Beans w/Mushrooms(R) Lemon Pudding(T) Pecan Cookies(NF) Cocoa(B)</pre>	ts of Meals B and C only
<pre>A Peaches, Diced(T) Beef Patty(R) Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Drink(B)</pre>	<pre>B Frankfurters(T) Turkey Tetrazzini(R) Rye Bread(2X)(I) Bananas(FD) Almond Crunch Bar(NF) Apple Drink(2X)(B)</pre>	C Shrimp Cocktail(R) Beef Steak(I) Rice Pilaf(R) Broccoli w/Cheese(R) Fruit Cocktail(T) Buttersch Pudding(T) Grape Drink(B)	*Day 1 (launch day) consists of T - Thermostabilized Food R - Rehydratable Food
	Peaches, Diced(T)Applesauce(T)Peaches, Dried(IM)Beef Patty(R)Dried Beef(IM)Sausage(R)Scrambled Eggs(R)Granola(R)Scrambled Eggs(R)Scrambled Eggs(R)Breakfast Roll(I)Cornflakes(R)Bran Flakes(R)Choc Instant Breakfst(B)Cocoa(B)Orange Drink(B)Orange-Grapefruit Drk(B)Orange-Pineapple Drink(B)	Peaches, Diced(T)Applesauce(T)Peaches, Dried(IM)Beef Patty(R)Dried Beef(IM)Scrambled Eggs(R)Beef Patty(R)Dried Beef(IM)Scrambled Eggs(R)Scrambled Eggs(R)Granola(R)Scrambled Eggs(R)Bran Flakes(R)Granola(R)Scrambled Eggs(R)Bran Flakes(R)Cocoa(B)Cornflakes(R)Cocoa(B)Choc Instant Breakfst(B)Cornflakes(R)Cocoa(B)Cocoa(B)Orange-Grapefruit Drk(B)Drange-Pineapple Drink(B)Frankfurters(T)Turkey Tetrazzini(R)Asparagus(R)Ham(T)Rye Bread(2X)(I)Rye Bread(2X)(I)Rye Bread(2X)(I)Bananas(FD)Peanuts, Dry Roasted(NF)Crushed Pineapple(T)Apple Drink(2X)(B)Lemonade(2X)(B)Shortbread Cookies(NF)Cashews(NF)Crushed Pineapple(T)Cond Crunch Bar(NF)Crushed Pineapple(T)Apple Drink(2X)(B)Crushed Pineapple(T)Costews(NF)Crushed Pineapple(T)Costews(NF)Crushed Pineapple(T)Costews(NF)Crushed Pineapple(T)Cond Crunch Bar(NF)Crushed Pineapple(T)Costews(NF)Crushed Pineapple(T)Costews(NF)Costews(NF)	Image beachesDiced(T)Applesauce(T)PeachesDried(IM)Beef Patty(R)Granola(R)Granola(R)Susage(R)Susage(R)Scrambled Eggs(R)Bran Flakes(R)Granola(R)Susage(R)Bran Flakes(R)Granola(R)Brankfats(B)Cornflakes(R)Bran Flakes(R)Cocoa(B)Cornflakes(R)Cornflakes(R)Cocoa(B)Orange-Grapefruit Drk(B)Cornflakes(R)Cocoa(B)Cocoa(B)Orange-Grapefruit Drk(B)Orange-Pineapple Drink(B)Frankfurters(T)Corned Beef(I)Ham(T)Rye Bread(2x)(I)Rye Bread(2x)(I)Rye Bread(2x)(I)Rye Bread(2x)(I)Rye Bread(2x)(I)Rye Bread(2x)(I)Rye Bread(2x)(B)Corned Beef(I)Crushed Pineapple (T)Rye Bread(2x)(B)Corned Cocoa(B)Crushed Pineapple(T)Rye Bread(2x)(B)Panuts, Dry Roasted(NF)Crushed Pineapple(T)Rye Bread(2x)(B)Crushed Pineapple(T)Rye Bread(2x)(B)Rye Bread(2x)(B)Crushed VIDCrushed Pineapple(T)Rye Bread(2x)(B)Crushed VIDCrushed Pineapple(T)Rye Bread(2x)(B)Crushed VIDCrushed Pinea

TABLE XI.- STANDARD 4-DAY MENU CYCLE FOR THE SPACE SHUTTLE

33

k - kenyuratable rood
8 - Rehydratable Beverage

NF - Natural Form IM - Intermediate Moisture

TABLE XII.- MINIMUM DAILY NUTRIENT LEVELS SUPPLIED BY SPACE SHUTTLE MENUS

Nutrient	Amount	Nutrient	Amount
Kilocalories Protein Calcium Phosphorus Sodium Potassium Iron	2800 56 gm 800 mg 800 mg 150 mEq 70 mEq 18 mg	Vitamin A Vitamin D Vitamin E Ascorbic Acid Folacin Niacin Riboflavin	5000 IU 400 IU 15 IU 45 mg 400 ug 18 mg 1.6 mg
Magnesium Zinc	350 mg 15 mg	Thiamin Vitamin B <sub>6</sub> Vitamin B <sub>12</sub>	1.4 mg 2.0 mg 3.0 ug

TABLE XIII SUMMARY OF REHYDRATABLE BEVERAGES SENT AND RETURNED FROM SPACE	SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C

	Σ	л П	n	Ч	N V	ткч	ы В С	L N E	R Y	1	F	A L
FOOD ITEM	Total	Total	Returned	Total	Total	Returned	Sent	Retu	turned	Sent	Returned	ned
	; ;==₩= ;}	*	%	ר בי# ר	*	<b>3</b> 2	*	***	28	-#1:	**	26
Apple Drink	435	179	41	76	41	54				511	220	43
Cherry Drink w/A/S	24	10	42	17	თ	53				41	19	46
Citrus Drink	34	2	9	31	S	16				65	~	:
Cocoa	366	155	42	95	71	75				461	226	40
Coffee	102	28	27	487	174	36				589	202	46
Coffee w/A/S	1	0	0	60	19	32				67	10	000
Coffee w/Cream	33	7	21	65	31	48				86	88	3 č
Coffee w/Cream & A/S	8	2	25	8	0	0				16	, ~	32
Coffee w/Cream & Sugar	44	9	14	220	75	34				264	81	35
Coffee w/Sugar	16	0	0	78	44	56				94	44	47
Coffee, Kona, Black	60	19	32	100	52	52				160	11	44
Coffee, Kona w/Cream				10	10	100				10	10	100
ee, Kona w/Cream & A/S	7	4	57	15	13	87				22	17	11
≥e, Kona w/Cream & Sug	16	6	56	60	30	50				76	39	51
Decaffeinated Coffee	2	2	100							2	2	100
<pre>f Coffee w/Cream &amp; A/S</pre>	7	2	29	11	2	45				18	7	39
<pre>Coffee w/Cream &amp; Sug</pre>	6		11							б	-	11
Decaf Coffee w/Sugar	14	6	64	15	7	47				29	16	55
Grape Drink	129	54	42	16	9	38				145	60	41
Grape Drink w/A/S	21	10	48	m	0	0				24	10	42
Grapefruit Drink	199	50	25	244	83	34	4	0	0	447	133	30
t Breakfast, Chocolate	129	59	46	40	29	72				169	88	52
Instant Breakfast, Strawberry	4	m	75	6	4	44				13	2	54
Instant Brkfast, Vanilla	112	44	39	20	15	75				132	59	45
Lemonade	541	153	28	246	55	22	33	0	0	820	208	25
Lemonade w/A/S	85	13	15	136	46	34	4	0	0	225	59	26
Lemon-Lime Drink	2	0	0	40	11	28	52	0	0	94	11	12
Milk	2		50	10	ω	80				12	6	75
Orange Drink	149	18	12	63	26	41	2	0	0	214	44	21
Orange Drink w/A/S	35	7	20	28	0	0				63	2	1
Orange Drink Mix	24	0	0	13	0	0				37	0	0
Orange Juice Mix	176	23	13	149	36	24	ω	0	0	333	59	18
Orange-Grapefruit Drink	214	34	16	45	0	0	ω	0	0	267	34	13

	Σ	х ш	)	PA	T N 1	RΥ	R E	ENT	RY	Т 0	T /	A L
FOOD ITEM	Total	Total	Returned	Total	Total f	Returned	Sent	Returned	ned	Sent	Returned	hed
	5 #=	*	۶٤		*	3°	-41:	#	3-R	#	#	<b>2</b> 4
Orange-Mango Drink	115	12	10	142	19	13	14	0	0	271	43	16
Orange-Pineapple Drink	198	34	17	22	œ	36				220	42	19
Peach Drink	4	1	25	10	0	0				14		~
Peach-Apricot Drink	7	7	100	39	6	23				46	16	35
Pineapple Drink		2	15							13	2	15
Strawberry Drink		60	49	35	14	40	2	0	0	159	74	47
Tea Bag (Earl Gray)				7	0	0				2	0	0
Tea Bag (Earl Gray) w/A/S				10	ნ	06				10	ნ	60
Tea Bag (Early Riser)				10	2	20				10	2	20
Tea Bag (Formosa Oolong)				ഹ	2	40				S	2	40
Tea Bag (Lapsang Souchong)				12	11	92				12	11	92
Tea		23	29	167	104	62				245	127	52
Tea w/A/S		21	44	11	49	69				119	70	59
Tea w/Cream	12	9	50							12	9	50
Tea w/Lemon	79	28	35	63	38	60	2	0	0	144	66	46
~	162	39	24	92	34	37				254	73	29
~8	313	164	52	82	49	60				395	213	54
÷	ი	ഹ	56	36	15	42				45	20	44
F	~		50							2	1	50
č	6	4	44							თ	4	44
Tropical Punch	102	29	28	2	ო	60				107	32	30
Tropical Punch w/A/S	24	10	42	13	5	38		I	•	ا۲	5	41
Total	4303	1350	31	3231	1276	39	129	0		7663	2638	34

TABLE XIII.- Concluded

36

31% of the Rehydratable Beverages Flown in Shuttle Menus was Returned. 39% of the Rehydratable Beverages Flown in Shuttle Pantries was Returned. 34% of all the Rehydratable Beverages Flown on Shuttle was Returned.

	M	EN		P P	N T	RY	Τ Ο	T A	L
FOOD ITEM	Total	Total	Returned	Total	Total	Returned	Sent	Retur	ned
	Sent #	#	%	Sent #	#	%	#	#	%
	π	т 							
			45	r	F	100	180	83	46
Asparagus	175	78	45	5	5 0	0	12	1	8
Beef Almondine	10	1	10	2		80	279	83	30
Beef Patty	249	59	24	30	24	94	46	22	48
Beef Stroganoff	30	7	23	16	15 11	92	104	49	47
Bran Flakes	92	38	41	12		58	177	60	34
Broccoli au Gratin	146	42	29	31	18 6	75	8	6	75
Brown Rice			0.0	8	0	15	143	37	26
Cauliflower w/Cheese	143	37	26	00	<b>C</b> 1	57	108	57	53
Chicken Consomme	18	6	33	90	51	60	45	20	44
Chicken, Sweet'n Sour	20	5	25	25	15	55	51	23	45
Chicken, Teriyaki	29	11	38	22	12	55	2	1	50
Chili Mac w/Beef	2	1	50	r	c	83	129	53	41
Cornflakes	123	48	39	6	5	77	57	29	51
Corn, Green Beans & Pasta	26	5	19	31	24	58	213	60	28
Eggs, Scrambled	201	53	26	12	7	00	181	23	13
Eggs, Seasoned Scrambled	181	23	13				134	31	23
Eggs, Mexican Scrambled	134	31	23					57	38
Granola Cereal	151	57	38		•	0	151	57	38
Granola w/Blueberries	135	52	39	3	0	0	138	52 31	3
Granola w/Raisins	84	31	37		_	100	84		44
Green Beans & Broccoli	141	59	42	5	5	100	146	64	3
Green Beans w/Mushrooms	229	48	21	74	53	72	303	101 7	2
Grits w/Butter	20	7	35	8	0	0	28	57	3
Italian Vegetables	144	45	31	17	12	71	161		3
Macaroni & Cheese	91	32	35			<i>.</i>	91	32	5
Mushroom Soup		17	46	89	57	64	126	74	3
Noodles & Chicker		14	33		-		43	14	2
Oatmeal w/Brown Sugar		2	29		_		7	2	
Oatmeal w/Raising	13	3	23	7	7	100	20	10	
Peach Ambrosia		50	36	36	28	78	174	78	4 6
Peas w/Butter		6	55	4	4	100	15	10	
Potatoes au Gratin		19	14	14	9	64	147	28	1 2
Potato Patty		44	23	17	11	65	205	55	
Rice & Chicker		44	34	96	51	53	226	95	4
Rice Krispie			0				4	0	~
Rice Pila	-		25	21		38	211		2
Sausage Patt				16		94	270		2
Sausuge Pues Shrimp Cocktai			20	115	23	20	367		2
Shrimp Creol				4	. 4	100	16		Ę
Spaghetti w/Meat Sauc				46		67	68		,
Spagnetti W/Meat Sauc Spinach, Creame				2	2	100	21		
Spinach, creame Strawberrie				68		38	240		1
Turkey Tetrazzin				_ 27		96	158	372	
-	1 4330	1219	28	959	9 565	59	5289	9 1784	

# TABLE XIV.- SUMMARY OF REHYDRATABLE FOOD SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C

28% of the Rehydratable Food Flown in Shuttle Menus was Returned. 59% of the Rehydratable Food Flown in Shuttle Pantries was Returned. 34% of all the Rehydratable Food Flown on Shuttle was Returned.

	м	E	N U	Р	A N	TRY	T 0	Т	A L
FOOD ITEM	Total Sent	Total	Returned	Total Sent	Total	Returne	d Sent	Ret	urned
	#	#	%	#	#	7	#	#	1%
App]	101	0.0							_
Applesauce		82	51	17	12	71	178	94	53
Beef w/BBQ Sauce		38	26				148	38	26
Beef & Gravy		28	35	4	4	100	84	32	38
Beef, Grd w/Spice Sce		32	34	3	3	100	<b>9</b> 8	35	36
Cheddar Cheese Spread	113	69	61				113	69	61
Chicken ala King	115	36	31		_		115	36	31
Chicken Salad Spread	69	38	55	23	8	35	92	46	50
Frankfurters	107	42	39	58	35	60	165	77	47
Fruitcake	67	33	49	21	4	19	88	37	42
Fruit Cocktail	166	64	39				166	64	39
Ham, Sliced	225	133	59	47	43	91	272	176	65
Ham Salad Spread	18	3	17	32	17	53	50	20	40
Meatballs w/BBQ Sauce	90	26	29	23	20	87	113	46	41
Peaches, Diced	160	74	46	7	6	86	167	80	48
Pears, Diced	200	81	40				<b>20</b> 0	81	40
Pineapple	122	67	55				122	67	55
Pudding, Banana	11	0	0				11	0	0
Pudding, Butterscotch	152	51	34	10	7	70	162	58	36
Pudding, Chocolate	216	70	32	13	5	38	229	75	33
Pudding, Lemon	119	55	46	15	5	33	134	60	45
Pudding, Tapioca	4	0	0				4	0	Ō
Pudding, Vanilla	193	95	49	23	11	48	216	106	49
Salmon	89	39	44	23	17	74	112	56	50
Tomatoes, Stewed	18	11	61				18	ii	61
Tuna, Water Pack	87	52	60	4	1	25	91	53	58
Tuna Salad Spread	33	10	30	34	13	38	67	23	34
Turkey & Gravy	112	36	32	35	23	66	147	59	40
Turkey Salad Spread	15	5	33	8	6	75	23	11	48
Total	2985	1270	42	400	240	61	3385 1	510	45

# TABLE XV. SUMMARY OF THERMOSTABILIZED FOOD SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C

42% of the Thermostabilized Food Flown in Shuttle Menus was Returned. 61% of the Thermostabilized Food Flown in Shuttle Pantries was Returned. 45% of all the Thermostabilized Food Flown on Shuttle was Returned.

	м	Ε	N U	Р	A N	TRY	Τ 0	T	A L
FOOD ITEM	Total Sent	Total	Returned	Total Sent	Total	Returne	ed Sent	Ret	urned
	#	#	%	#	#	%	#	#	%
				••••••••••••••••••••••••••••••••••••••	+			<b>!</b>	
Almond Crunch Bar	30	24	80				30	24	80
Almonds	124	53	43	228	86	38	352	143	41
Bananas(FD)	22	17	77	2	2	100	24	19	79
Brownies	82	20	24	7	2	29	89	49	55
Butter Cookies	148	36	24	192	83	43	340	115	34
Candy Coated Chocolate	8	1	12	197	62	31	205	57	28
Candy Coated Mints	10	1	10	120	40	33	130	53	41
Candy Coated Peanuts	18	3	17	170	33	19	188	41	22
Cashews	164	65	40	262	100	38	426	158	37
Chocolate Chip Bar				11	9	82	11	9	82
Choc Covered Cookies	90	34	38	57	17	30	147	51	35
Graham Crackers	3	1	33	48	27	56	51	18	35
Granola Bar	78	33	42	155	82	53	233	114	49
Granola/Raisin Bar				27	23	85	27	23	85
Macadamia Nuts	39	9	23	141	17	12	180	26	14
Peanut Butter Granola Bar				8	8	100	8	8	100
Peanuts, Dry Roasted	147	73	50	176	101	57		171	53
Pears(FD)	14	7	50	2	2	100	16	9	56
Pecan Cookies	149	67	45	81	37	46		104	45
Shortbread Cookies	150	56	37	123	73	59		129	45
Soda Crackers	13	2	15	236	<u>154</u>	65		148	47 59
	1289	502	39	2243	958	43	3532 1	469	42

## TABLE XVI. SUMMARY OF NATURAL-FORM FOOD SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STABLE STS -1 THROUGH STS 61-C

FD - Freeze dried, not rehydrated for consumption.

39% of the Natural Form Food Flown in Shuttle Menus was Returned. 43% of the Natural Form Food Flown in Shuttle Pantries was Returned. 42% of all the Natural Form Food Flown on Shuttle was Returned.

	M	E	N U	Р	A N T	r r y	τ Ο	Τŀ	L
500D ITEM	Total	Total	Returned	Total Sent	Total	Returned	Sent	Retu	rned
	Sent #	#	%	#	#	×	#	#	%
	<u> </u>								
INTERMEDIATE MOISTURE FO Apricots, Dried	216	74	34	160	95	59	376	169	45
Beef, Dried	144	50	35	215	97	45	359	147	42
Deer, Dred Lally Apple (Individual)	66	40	61	47	44	94	113	84	74
Jelly, Apple (Individual) Jelly, Grape (Jar)	00		••	2	2	100	2	2	100
Jelly, Strawberry (Jar)				6	2 5	83	6	5	83
Peaches, Dried	293	119	41	142	91	65	435	210	48
Peanut Butter, Creamy	69	42	61	58	49	84	127.		72
Peanut Butter, Crunchy (Jar)	•••			13	8	62	13	8	62
Pears, Dried	166	81	49	18	13	72	184	94	51
Trail Mix	102	26	25	<u>177</u>	48	27	279	74	27
Total		432	41	838	452	54	1894	884	47
IRRADIATED FOOD		47	00	107	40	37	231	67	.29
Beef Steak		27	22	107	40 16	67	152	108	71
Bread, Seedless Rye	128	92	72	24	10	100	81	24	30
Breakfast Rolls		21	27	3 12	12	100	41	30	73
Corned Beef		18	62	74	37	50	104	51	49
Turkey, Smoked	30	_14	47	_/4		50	104		
Total	389	172	44	220	108	49	609	280	46

### TABLE XVII.- SUMMARY OF INTERMEDIATE-MOISTURE AND IRRADIATED FOODS SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C

41% of the Intermediate Moisture Food Flown in Shuttle Menus was Returned. 54% of the Intermediate Moisture Food Flown in Shuttle Pantries was Returned. 47% of all the Intermediate Moisture Food Flown on Shuttle was Returned.

44% of the Irradiated Food Flown in Shuttle Menus was Returned. 49% of the Irradiated Food Flown in Shuttle Pantries was Returned. 46% of all the Irradiated Food Flown on Shuttle was Returned.

FOOD ITEM	Total Sent	Total	Returned
	#	#	ž
Apples, Granny Smith	82	5	6
Apples, Red Delicious	127	12	9
Bananas	118	2	2
Beef Jerky, pkg	2	ō	0
Beef Sticks (Frenches)	42	0	0
BREAD:			
Cracked Wheat	1	1	100
Cocktail Pumpernickle	2	1	50
Cocktail Rye	2	1.5	75
Raisin Pumpernickel Indiv Pkg	19	16	84
Rye, Individual Pkgs	39	0	0
Seedless Rye	9	1	11
White	8	0	0
Whole Wheat, Indiv Pkg	72	23	32
Whole Wheat, Loaves	30	3.5	12
Breakfast Rolls(Z)	234	14	6
Butter Thins, Box	1	0	0
Cake, Chocolate	1	0 7/8	0 88
Cake, Pumpkin	1 8	0	0
Carbonated Beverages	49	11	22
Carrot Sticks (Ziplock Bag)	33	2	6
Celery Sticks (Ziplock Bag) Cheese, Cracker Barrel (2oz)	150	28	19
Chocolate Chip Dipps	36	13	36
Cranberry Juice (Brik Paks)	1	0	0
Cran Orange Sauce (Packets)	7	õ	Õ
Fiber Crackers	15	9	60
Goldfish Crackers, Plain, 45gm		38	28
Grapefruit	9	0	0
Halloween Candy, 2 1/2 lbs	1	0	0
Hearty Wheat, box	1	0	0
Malted Milk Balls, 5 oz	1	2/5	40
Marshmallows, pkg	1	0	0
Mint Chocolate Chip Dipps	6	2	33
Nectarines	4	0	0
Oranges	54	6	11
Pears	1	0	0
Raisins	7	3	43
Pickles, Candied Dill Strips (jar)	1	0	0
Pickles, Kosher Dill (pkg)	6	6	100
Tortillas, pkg		0	0
Tostitos Chips, Ziplock Bag		0	0
Wheat Thins, Ziplock Bag	10	5.5	55
Total	1333	204.8	8 15

-

### TABLE XVIII.- SUMMARY OF FRESH FOOD SENT AND RETURNED FROM SPACE SHUTTLE FLIGHTS STS-6 THROUGH STS 61-C

TABLE XIX.- ESTIMATED MEAN DAILY IN-FLIGHT NUTRIENT CONSUMPTION PER PERSON DURING SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 61-C

		1	ght
Zn	72535356451715112286688 7253353655555121212586655688 725535555555555555555555555555555555555	13 12 15	Force and not of included.
ກ ວິຍ	00000000000000000000000000000000000000	2.5	Force tot inc
с Б Е	100140147000000000000000000000000000000	3.5	co Air Fo iches not 10Mean or
б Ш	1158 1158 1158 1158 1158 1158 1158 1158	346 316 350	
Iron mg	27 27 28 28 28 20 27 20 20 20 20 20 20 20 20 20 20 20 20 20	18 17 18	ive san /s.
х б	3238 1362 2554 25558 2445 25558 25567 25567 3532 3532 3532 3532 3533 3532 3533 3512 2653 3517 3387 3517 3517 3517 3517 3517	3132 2913 2737	es • Trash gi 7Launch s 99 man day
na mg	4506 1782 3010 3506 33333 3505 3333 3505 33565 33565 4379 35655 4379 35655 4379 35655 35654 4547 35654 4547 55589 55589	4037 3673 3450	<pre>F = Female nventoried. ly 3 days. 2 days. included 79</pre>
phos mg	1706 1210 1474 1474 1474 1227 1227 1227 1729 1766 1568 1658 1560 1761 1779 1671 1671 1671 1671 1671 1671	1715 1606 800	s F = inven only 3 ed 2 d s incl
ng mg	1210 687 954 954 955 995 9954 974 974 974 974 974 974 974 974 974 97	957 911 800	<pre>I = Males F and not inve after only extended 2 flights inc</pre>
gm GHO	358.6 152.0 280.2 319.2 3339.2 3339.4 3339.4 339.4 339.4 339.4 339.4 339.4 339.4 339.4 339.4 339.4 339.4 339.4 339.6 339.6 339.6 339.6 337.6 347	346.2 327.1	3M Amesa urned ssion rall
Fat gm	83.1 283.1 283.0 735.5 559.7 559.7 559.7 559.7 559.7 81.1 81.1 833.3 63.0 92.1 73.4 73.4 73.4 73.4 73.4 73.4 73.4 73.4	87.8 78.0 .4% CHO	in f ren rey
Prot gm	106.8 58.5 58.5 85.5 73.2 75.7 75.7 75.6 90.3 91.5 91.4 91.4 91.4 91.4 91.4 91.4 91.4 91.4	92.8 85.7 56 at 54.	bu stu
KCa l	2656 19100 19100 25446 25446 2535 2535 2535 2659 3387 2219 2862 2862 2862 2862 2833 2783 2783 2783 2783 22839 22839 3367 2659 3367 2659	2692 2476 31.0% F	0 = Mc ily. 7 ~ 7 day ~ not i STS 51
9m gm	88 353 378 378 378 378 378 378 378 378 411 411 411 411 413 367 288 282 367 282 282 367 282 411 487 411 487 301 882 431 487 882 487 882 487 882 882 882 882 882 882 882 882 882 8	374 355 Prot	<sup>2</sup> NH food o ced fo locke t with
RН201 gm	1134 1711 1711 1711 1711 1324 1983 1687 1687 1687 1687 1687 1687 1687 1687	1589 1491 vels 14.6%	Water rned s pac food s sen
	00004440000004000000000000000000000000	ghts) <sup>9</sup> Days) <sup>10</sup> inimum Le lories:	lydration W from retur food was ed. Fresh sandwiches
Days #	ちくしょくしょうのののうののののでららるででした。 して 81111100000000000000000000000000000000	Fli Man ed M F Ca	H20 = Rehydrat stimated from 0D flight, foo nventoried. F o launch sandw
STS F1 ight	00000000000000000000000000000000000000	Mean (All Mean (588 Recommende Percent of	1kH20 = Rer 4Estimated 5D0D flight inventorie 8No launch

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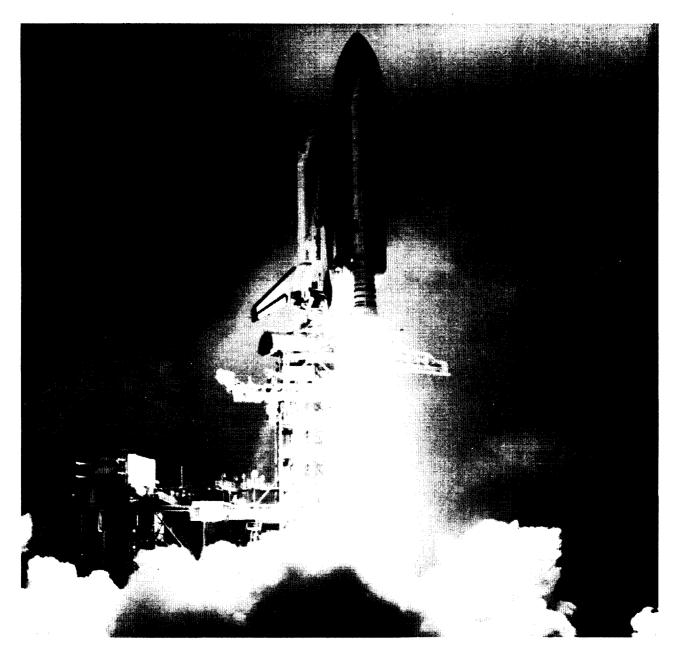


Figure 1.- The Space Shuttle Orbiter launches as a rocket.

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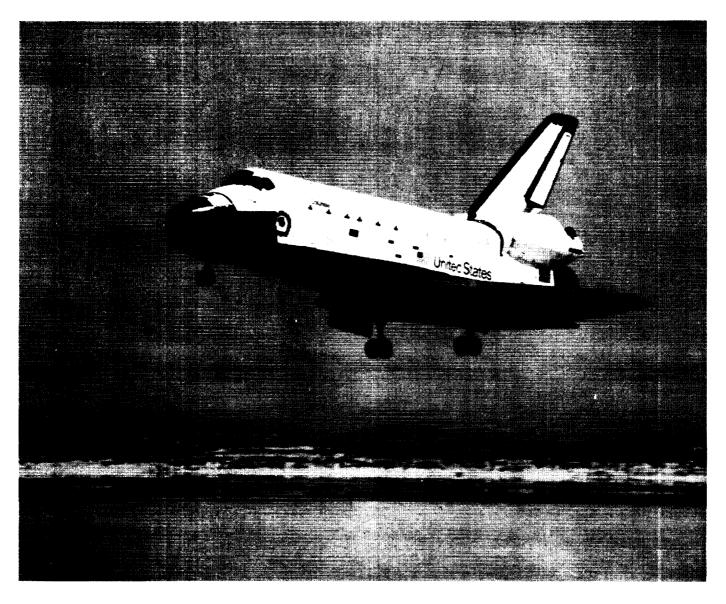


Figure 2.- The Space Shuttle Orbiter lands as a glider aircraft.

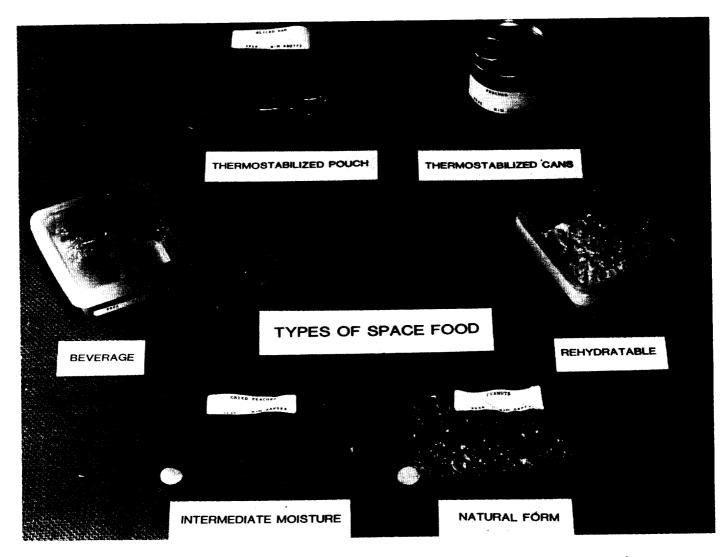


Figure 3.- Types of food used on the first 25 Space Shuttle missions included thermostabilized foods in flex pouches or cans, rehydratable foods and beverages in square packages, and IM and NF foods in transparent plastic pouches.

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Figure 4.- In order to freeze-dry food for the Space Shuttle, the food was frozen in trays and placed inside a freeze dryer. After a vacuum was drawn, heat was applied to the product through the shelves to increase the rate of sublimation of the ice; but the pressure was held low enough so water could exist in liquid form, i.e., below the triple point of water, so the frozen food did not melt. The final freeze-dried product retained its original shape and was easier to reconstitute than products dehydrated by most other methods.

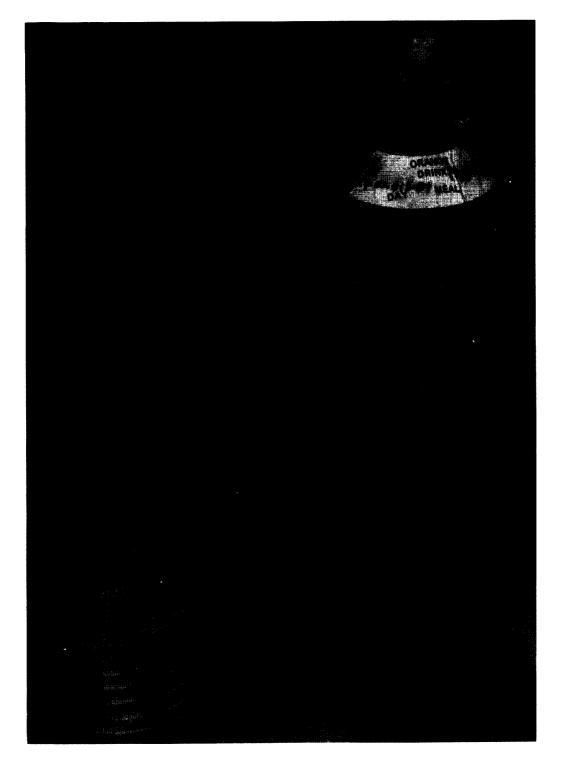


Figure 5.- The Skylab beverage container was used on Space Shuttle OFT flights. It was a collapsible, plastic, bellows bottle that expanded accordian-style when water was added to the package through a one-way, spring-loaded valve.



Figure 6.- The Apollo Spoonbowl package was used for rehydratable foods during Space Shuttle OFT flights. Food was rehydrated by inserting water through the spring-loaded valve with a gun-type water dispenser. Rehydrated food was consumed by using a spoon after the top was cut open with scissors.



Figure 7.- Rehydratable food and beverages were packaged in a square, nestable container. The package consisted of a rigid, opaque base designed to serve as a bowl with a clear, flexible, film lid which provided visibility while mixing food and water. Dry food was placed within the white bowl and the lid was heat sealed to the base in a vacuum.

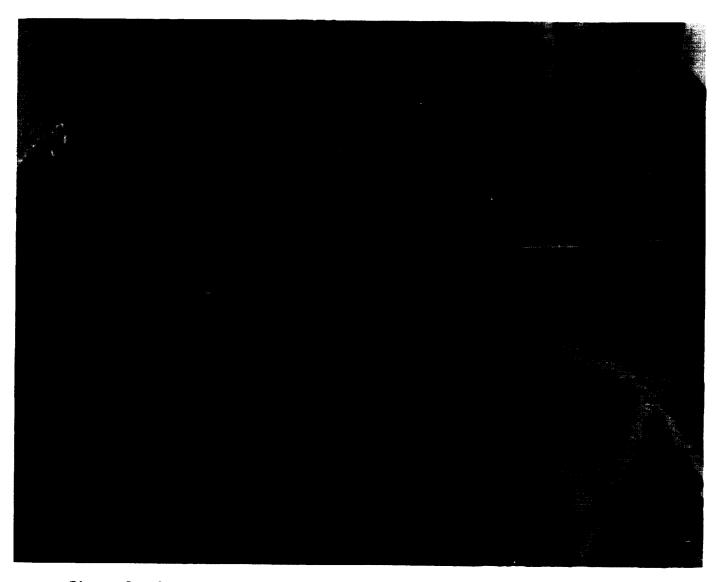


Figure 8.- Astronaut Robert Crippen is shown removing the package lid with scissors so food could be consumed directly from the container with a spoon during STS 41-G.



Figure 9.- Beverages were consumed by inserting a polyethylene straw into the package through the septum after the beverage was rehydrated. On STS-5, Astronaut Robert Overmyer demonstrated that fluid can independently flow out of the package through the straw in microgravity. A clamp on the straw was used to prevent any unexpected fluid flow.



Figure 10.- Astronaut Joe Allen is shown with a sphere of orange drink on STS-5. Astronaut Allen forced the orange drink out of the container through the straw. Liquids form solid, spherical shapes when allowed to float freely in microgravity because surface tension forces the liquid to make the most compact shape possible.



Figure 11.- Each astronaut had his own set of color-coded eating utensils which were stowed in a reusable plastic pouch. Eating utensils consisted of a knife, a fork, two spoons, and a pair of scissors for cutting open the packages. Insuit fruit bars for use during EVA were inserted into elastic, nylon, food dispensers which attached to the neck ring of the pressure suit. The accessory food kit contained commercial packages of gum and Life Savers<sup>®</sup> for each crewmember. Straws for drinking the beverages were color coded for each astronaut so they could identify their own beverage. Polyethylene, dropper bottles contained bulk supplies of liquid pepper, liquid salt, and toothpicks for flight use. Empty drink containers were provided so the astronauts could fill them during flight when they wanted a drink of water.

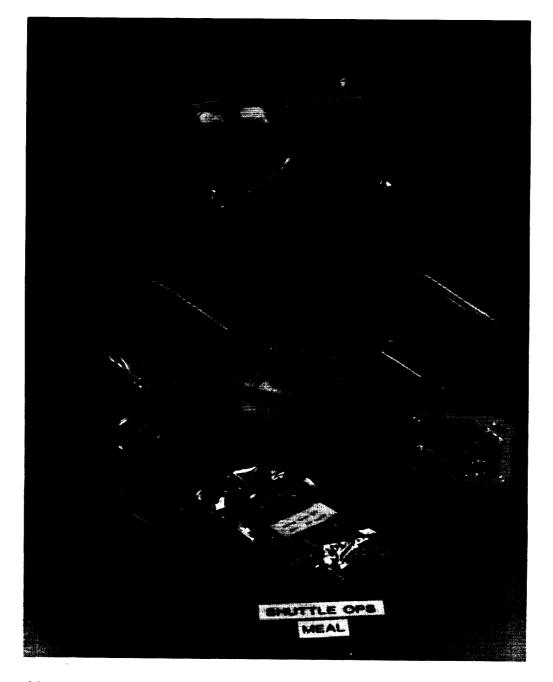


Figure 12.- Meals used for OPS included rehydratable foods and beverages packaged in square packages, irradiated foods in laminated-foil pouches, and thermostabilized foods in both aluminum cans and laminated-foil pouches. Food packages comprising a meal were overwrapped together for spacecraft stowage during OFT missions. The practice of overwrapping meals was discontinued during OPS.

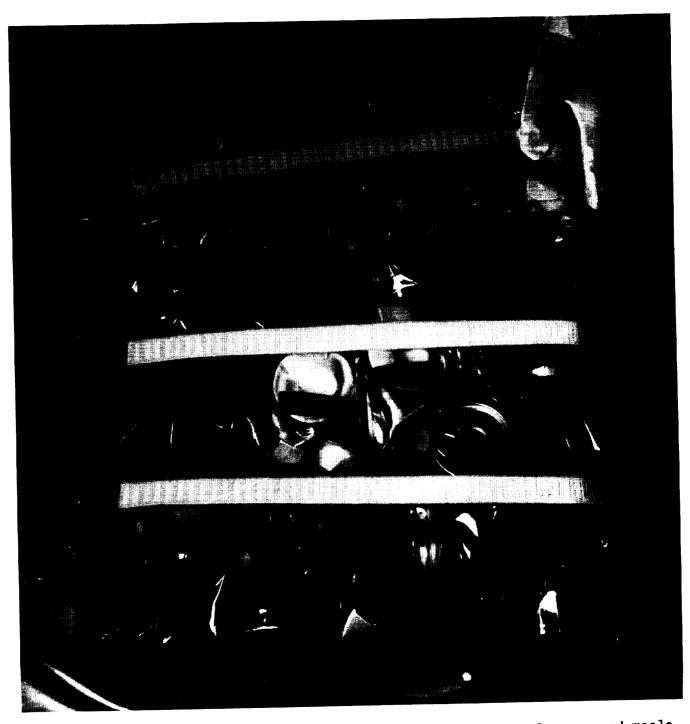


Figure 13.- A food-locker tray stowed for STS-1 is shown. Overwrapped meals were stowed in locker trays arranged in three rows across the tray. For OFT missions, each row was restrained by an elastic strap which extended across the locker tray.

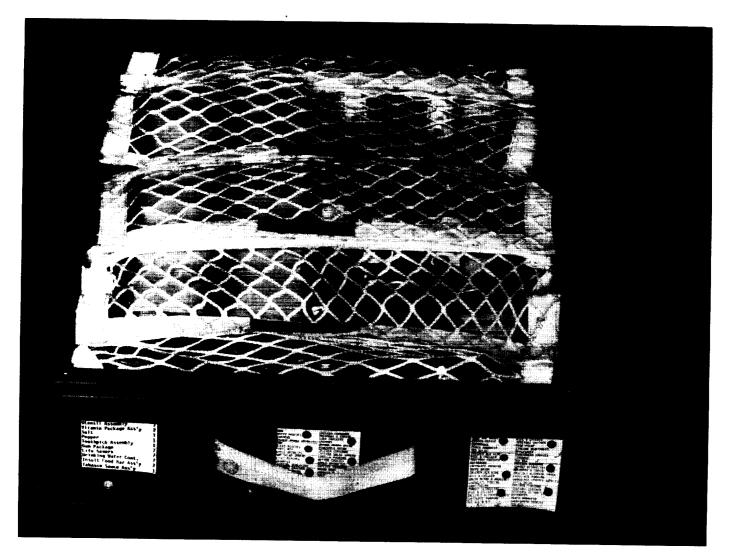


Figure 14.- Meals were stowed onboard the Orbiter in locker trays with food packages arranged in the order in which they would be used. Labels on the front of the locker tray listed the locker contents and identified each crewmember's menu by color-coded dots. A three-section net restraint covered the top of the locker tray to keep food packages from floating out of the locker in microgravity while allowing high visibility of individual food items. Sections of the net were secured by Velcro<sup>©</sup> so the net could be easily opened, making each food item readily accessible to the astronauts.



Figure 15.- Astronaut George "Pinky" Nelson uses the modular galley on STS 41-C to prepare a meal for the five crewmembers. Meal trays containing rehydrated orange drink and other packages were attached to the galley doors. Premoistened towelettes, condiment packages, and a polyethylene dropper bottle of liquid pepper were stowed in the midsection of the galley. The galley flew for the first time in November 1983 on STS-9.

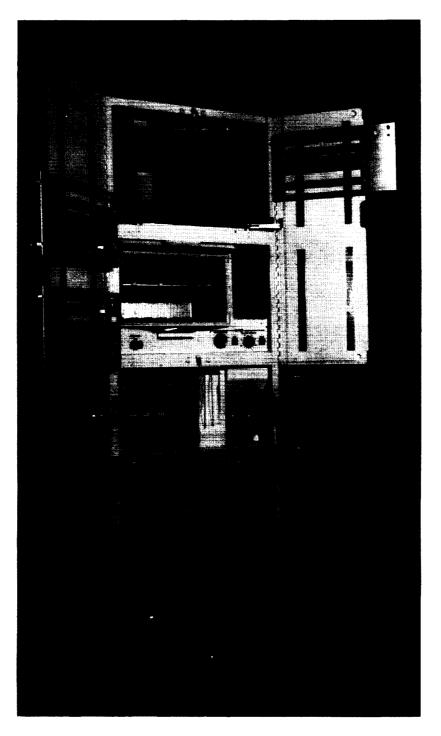


Figure 16.- An electric galley provided a centralized location for one crewmember to handle all food preparation activities for a meal. It contained a personal hygiene station, a water dispenser, an oven, condiment and tray stowage areas, and a food preparation area.



Figure 17.- Astronaut Rhea Seddon is shown demonstrating the personal hygiene station which was a galley component. The plastic bubble was designed to prevent water from escaping into the spacecraft atmosphere while washing hands or utensils or taking a sponge bath in microgravity.

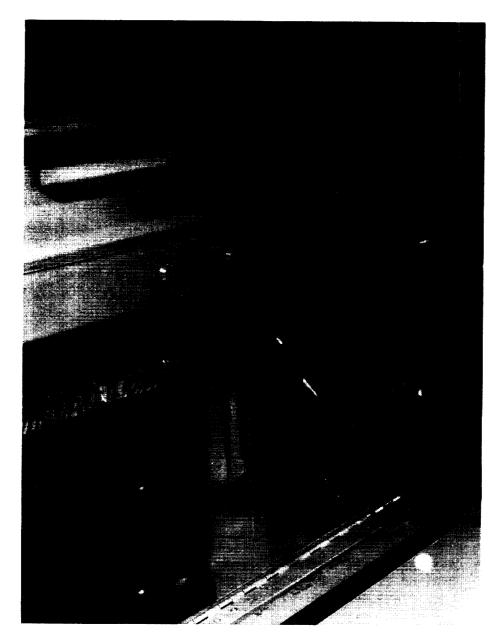


Figure 18.- The water-dispensing unit in the galley was designed to operate in conjunction with the square, rehydratable-food and beverage package. The package was inserted into a metal package holder and pushed forward so the needle-type water dispenser was inserted into the package through the septum. The appropriate volume of water was selected on the water-volume dial and either the hot or cold button was pushed to release water into the package. A thermometer monitored the temperature of the hot water. The maximum hot water temperature was 160°F (71°C).

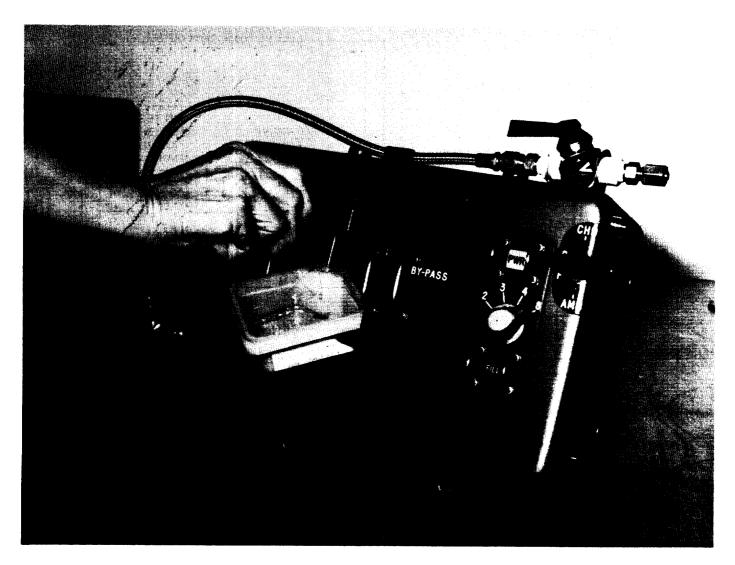


Figure 19.- An OWDA provided the crew with either ambient or chilled water for food and beverage rehydration and drinking when the galley was not flown. Components of the OWDA included the ambient/ chilled water selection valve in the upper right-hand corner of the unit, a 4-position, rotary dial that provided for 2-, 3-, 4-, or 8-oz water quantity selections, a power button which turned the unit on, a fill button which activated the electronic filling mechanism, and a bypass toggle switch which bypassed the automatic fill mechanism and supplied water to the package in unmeasured amounts as long as it was activated.

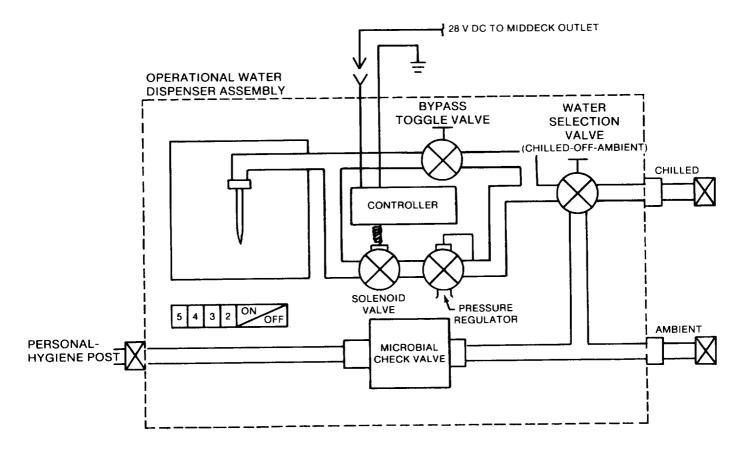


Figure 20.- The OWDA was an electronic system for dispensing 2, 3, 4, or 8 oz of water into the square, rehydratable-food and beverage containers through a replaceable needle. Water was dispensed by a pressure regulator and solenoid valve arrangement. Inlet water with a normal system pressure range of 12.0 to 22.0 psi was reduced to a constant pressure of 12.0 psi by the regulator. An electronic controller governed the time of flow. The timed shutoff with constant flow rates provided specific water quantities for accurate food and beverage rehydration. A mechanical bypass line with a continuous-flow capability was also provided in the event a failure occurred in the solenoid valve or the pressure regulator.

On the left side of the dispenser, there was a personalhygiene, quick-disconnect fitting where the 12-ft, personalhygiene hose and water-dispensing valve could be attached. A microbial check valve in the hygiene-dispenser line prevented back contamination of the water system.

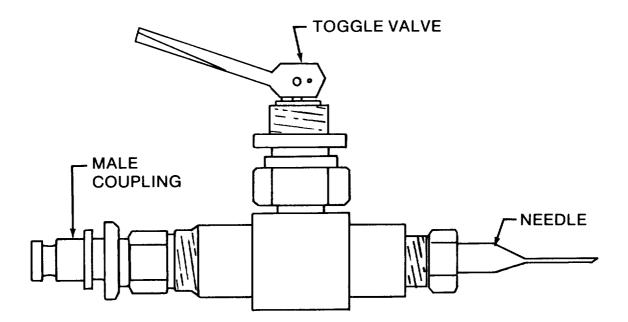


Figure 21.- The contingency water dispenser was a manually operated toggle valve with a needle attached which was designed to supply water for food and water rehydration in the event of a galley or an OWDA failure. The contingency water dispenser could be attached directly to the Orbiter water supply port through a contingency water hose. Both the contingency water dispenser and hose were a part of the in-flight maintenance kit stowed in the middeck lockers.



Figure 22.- Food in a retort pouch was inserted into the upper compartment of the forced-air convection oven located in the Space Shuttle galley. Rehydrated vegetables and soups in plastic containers were heated in the lower portion of the oven.

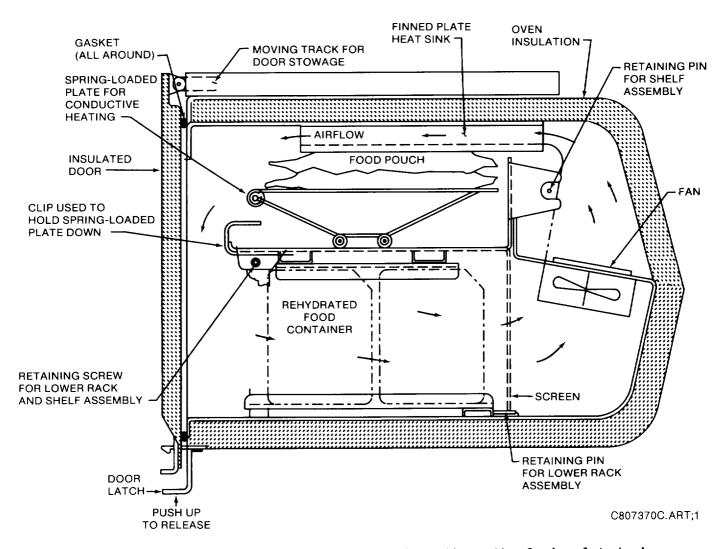


Figure 23.- A side view of the galley oven shows the path of circulated air over the finned heat sink at the top of the oven and down over the square containers of rehydrated food. Flex pouches were held against the heat sink by spring-loaded aluminum plates.

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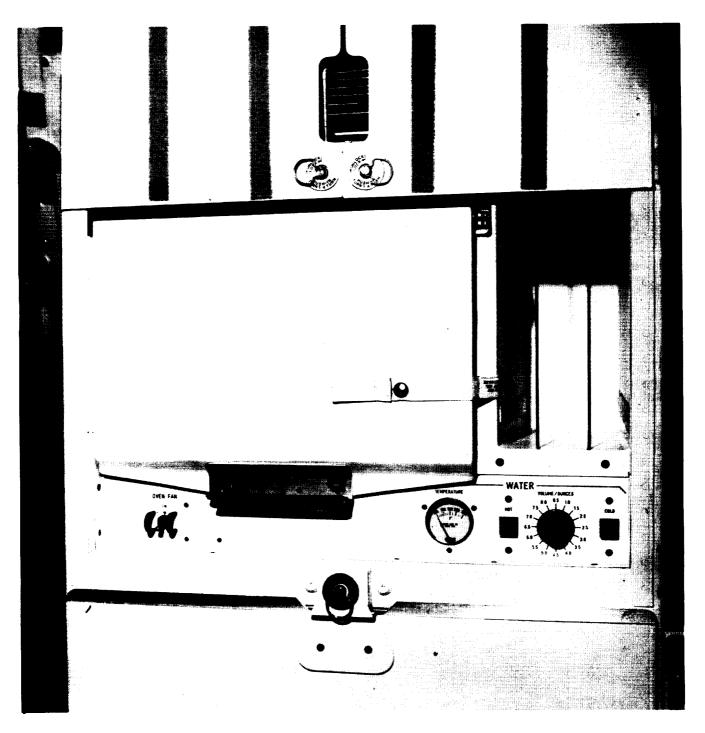


Figure 24.- During launch and reentry, a strap with a snap was used to secure the galley oven door in the closed position.

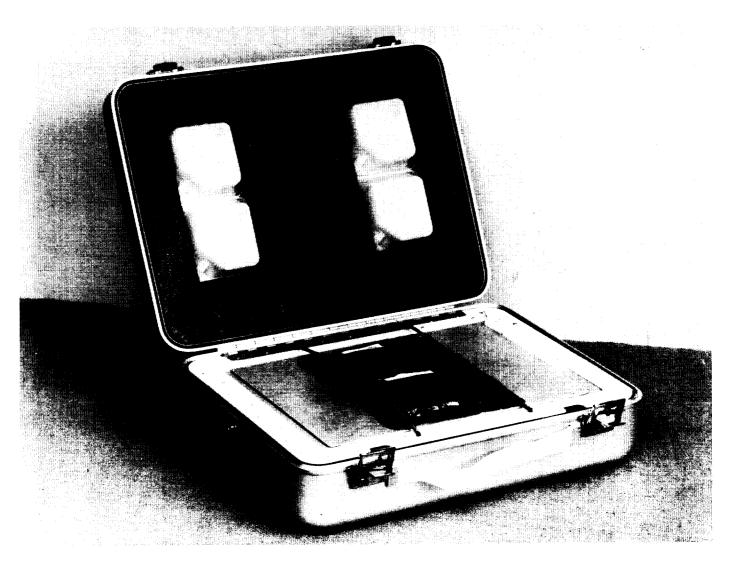


Figure 25.- A portable, suitcase-type food and beverage warmer was used on Space Shuttle flights when the galley was not available. Food packages were placed adjacent to a heater in a central plate and held in position by insulating foam. The food warmer heated food to desirable serving temperature in 15 to 20 minutes.

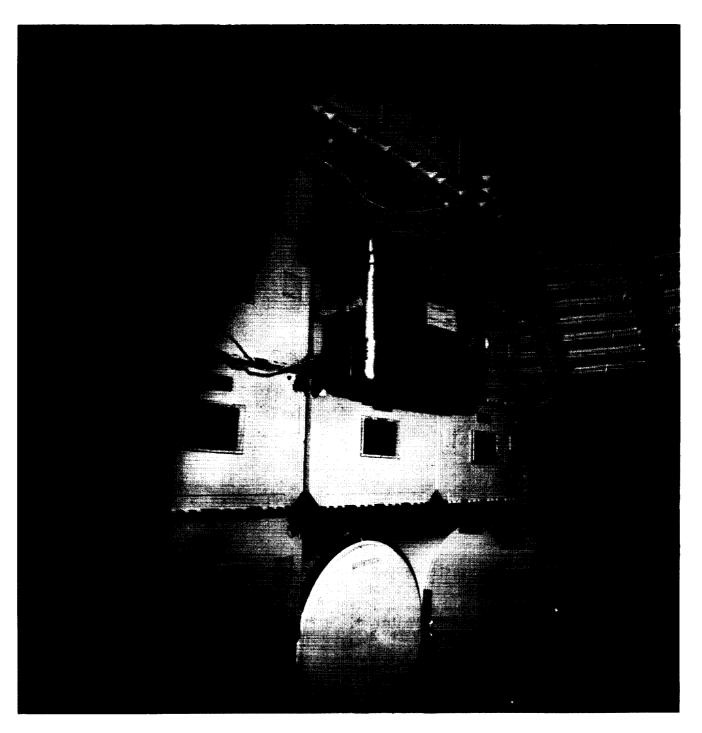


Figure 26.- The food and beverage warmer was attached to either the outside of a stowage locker or the spacecraft wall during the orbital phase of flight.

ORIGINAL FAGE BLACK AND VUNTE PHOTOPAPH



Figure 27.- The power cable was stowed inside the food and beverage warmer for launch and entry.



Figure 28.- Astronaut Francis Scobee eats from a meal tray strapped to his lap on STS 41-C.

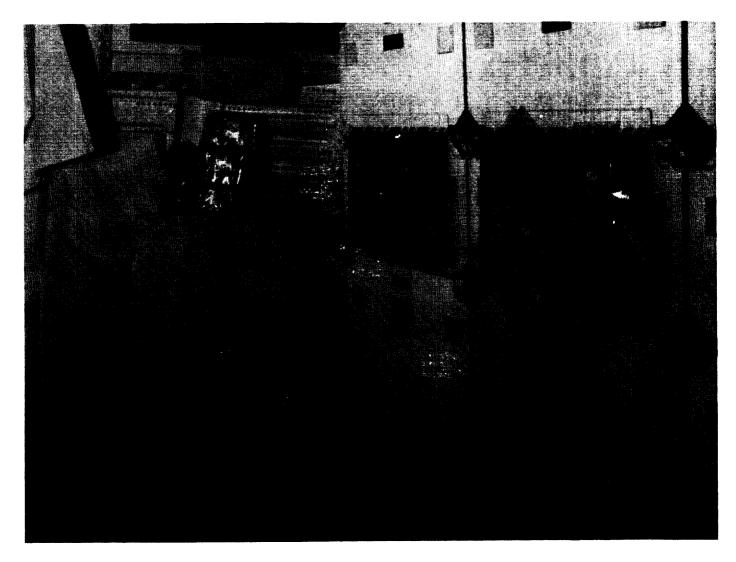


Figure 29.- The meal tray used during OFT missions consisted of 1-in.-square Velcro<sup>©</sup> patches affixed to a sheet of anodized aluminum which had springs attached to the edges. Food packages were attached to the Velcro<sup>©</sup> patches on the tray.

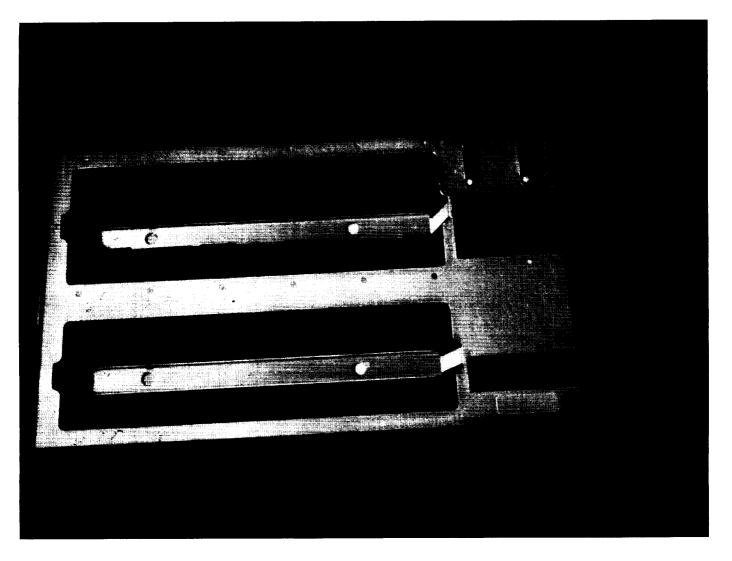


Figure 30.- This top view shows that the OPS meal tray had two cutouts: one designed to hold a maximum of three rehydratable-food containers and the other designed with rubber tabs to adapt to various-sized food packages and cans.



Figure 31.- Plastic, metal, and pouch food containers were held in the OPS meal tray by a friction fit in either the rubber tabs or the cutouts. Stainless steel eating utensils were retained on the tray by a magnet.



Figure 32.- Two Velcro<sup>©</sup> straps attached to the bottom of the OPS meal tray provided the capability of restraining the food tray to the crewmember's leg while dining.

URBGINAL PACE RUACK AND WHITE PHOTOGRAPH



Figure 33.- Astronaut Sally Ride eats from a meal tray attached to the ceiling of the Orbiter during STS-7. Astronaut Ride floated unrestrained near her meal tray while she ate.



Figure 34.- Meal trays were stowed in a middeck locker with the food warmer on nongalley flights. In this illustration, Astronaut Sally Ride demonstrates that the food warmer has already been removed from the stowage locker and attached to the ceiling where it was used during the mission.

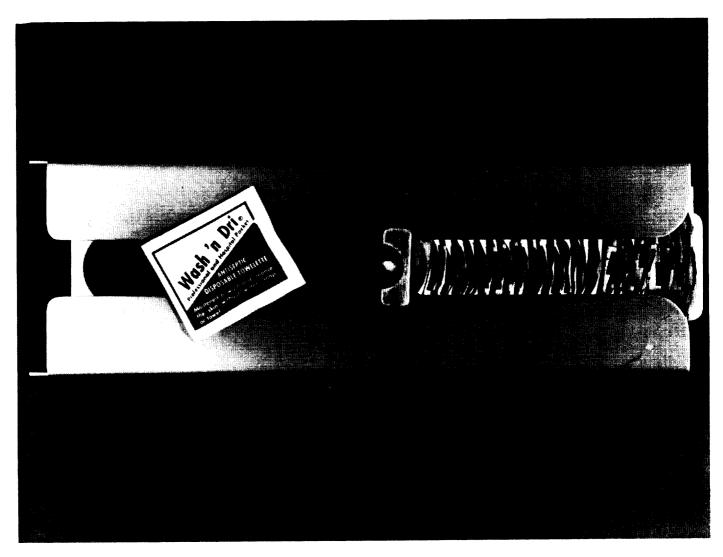


Figure 35.- Wash 'n Dri<sup>©</sup> wipes are shown in their flight dispenser.



Figure 36.- Following a meal, food containers were discarded into large, plastic, trash bags and placed in the trash compartment located below the middeck floor. Astronaut Jack Lousma is shown with the filled trash bags.

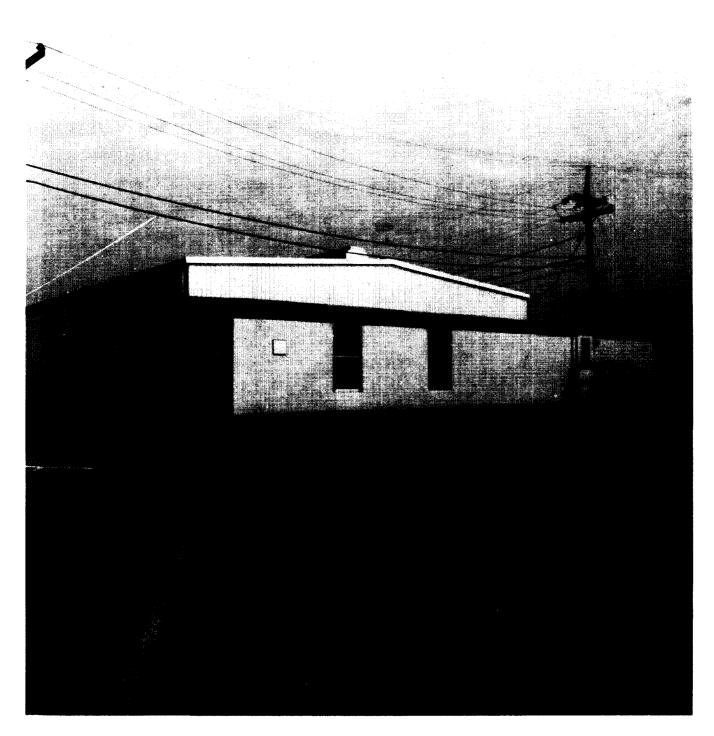


Figure 37.- Meals were prepared and served for each crew in a mobile home at JSC beginning 1 week before their scheduled launch when the isolation period for the health stabilization program went into effect.

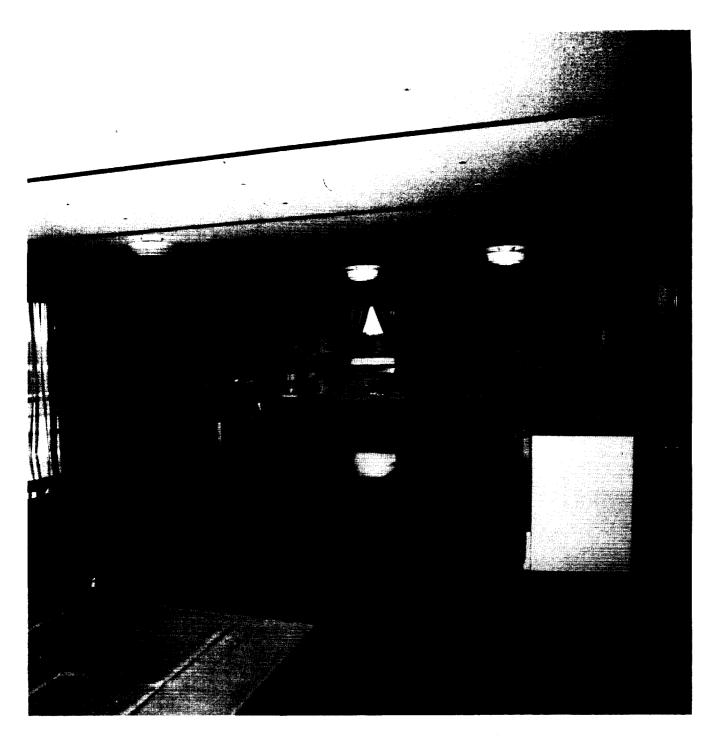


Figure 38.- The kitchen in the HSP mobile home used for preflight food service was equipped with a larger-size refrigerator than the standard mobile-home refrigerator and a portable dishwasher plus two long tables for extra counter space.



Figure 39.- The crew dining area was located adjacent to the kitchen in the HSP, food-service, mobile home at JSC and could comfortably accommodate eight people for a meal. Eventually, the rear wall of the dining room was removed, expanding the dining area to include the adjoining bedroom so larger groups could be accommodated.

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# APPENDIX 1 HIGHLIGHTS OF SPACE SHUTTLE FLIGHTS

Flight	Mission Highlights
	First use of solid rockets on a manned vehicle
Columbia	Safe ascent into orbit Changed orbit during flight
April 12 <b>-14,</b> 1981	Checked out all systems Opened and closed cargo bay doors Carried the DFI (DFI) package which contained strain sensors and measuring devices to report on spacecraft performance and the stresses encountered during launch, flight and landing First airplane-like landing of a craft from orbit at Edwards Air Force Base(EAFB)
STS-2 Columbia November 12-14, 1981	<ul> <li>First space vehicle to be used more than once</li> <li>One of three fuel cells that convert hydrogen and oxygen into electrical power for the spacecraft and drinking water for the crew malfunctioned shortening the mission from 5 to 2 days</li> <li>First test in space of a Canadian-built Remote Manipulator Arm (Canadarm)</li> <li>Carried the DFI package of special sensors to report on the performance of the spacecraft and its various systems</li> <li>Payload from the Office of Space and Terrestrial Applications (OSTA-1) at NASA</li> </ul>
STS-3 Columbia March 22-29, 1981	Thermal tested Columbia Used the Canadarm to grasp and move the Plasma Diagnostics Package Experiment around outside and inside the cargo bay Carried the first Shuttle Student Involvement Project (SSIP) to find out how flying insects behave in a nearly gravity-free environment Flew a Spacelab pallet-mounted set of experiments called OSS-1 for the Office of Space Science and Applications at NASA Carried a Continuous Flow Electrophoresis System to investigate (CFES) to investigate separation of biological components Monodisperse Latex Reactor experiment to produce micron-sized latex particles of uniform diameter The DFI package was flown for the third time Landed at alternate landing site, Northrup Air Strip at White Sands, New Mexico
STS-4 Columbia June 27- July 4 <b>, 1982</b>	Classified Air Force payload in the cargo bay First Getaway Special, a series of nine experiments prepared by students from Utah State University Carried the frist experiment by a commercial firm, an engineer- ing test of a second and larger Continuous Flow Electrophore- sis System (CFES) designed by McDonnell Douglas Astronautics Co., St. Louis, Missouri Monodisperse Latex Reactor experiment

Flight	Mission Highlights
STS-4 (con't)	Cloud-top lightning survey using hand-held cameras. Collected medical data on themselves for two student experiments Operated the Canadarm to move an Induced Environmental Contamination Monitor around the orbiter in space to gather data on any gases or particles being released by the orbiter Space Transportation System (STS) certified as a fully opera tional carrier
STS-5	First operational flight Four astronaut crew
Columbia	Deployed two commercial communications satellites, Telesat-E and SBS-C Three SSIP experiments were conducted for student experimenters Monodisperse Latex Reactor test West German Getaway Special
STS-6	First Challenger flight Tracking and Data Relay (TDRS-1) satellite Two Mission Specialists completed planned spacewalks using new spacesuits Three Getaway Specials

C-D

September 30, 1987

# APPENDIX 2 SPACE SHUTTLE FOOD VENDORS AND PRODUCTS

#### VENDOR

#### PRODUCT

Armanino Marketing CorporationSan Francisco Seasoning (R)1945 Carroll Avenue(ingredient in Seasoned Scrambled Eggs)San Francisco, CA 94124Verdura Mexicana Mix (R)(ingredient in Mexican Scrambled Eggs)

Pepper, Liquid Black (NF)

Lemon Pudding(T)

Baltimore Spice Company P. O. Box 5858 Baltimore, MD 21208

Beatrice Hunt-Wesson Foods, Inc. 1225 North Loop West Houston, TX 77008

Borden, Inc. Industrial Products P.O. Box 5858 Baltimore, MD 21208

California Almond Growers Exchange P. O. Box 1768 Sacramento, CA 95808

Calreco, Inc. Research and Development 8015 Van Nuys Boulevard Van Nuys, CA 95808

Carnation Company 5045 Wilshire Blvd. Los Angeles, CA 90036

Continental Mills Inc. Kent, WA 98032

Crystals International Inc. 1111 W. Haines Street Plant City, FL 33566

Del Monte Corporation Research Center 205 North Wiget Lane Walnut Creek, CA 94598 Lemonade w/Nutra Sweet(B) Tropical Punch w/Nutra Sweet(B) Wild Cherry w/Nutra Sweet(B) Wild Grape w/Nutra Sweet(B)

Almonds, Smokehouse (NF)

Apple Lrink(B)

Chocolate Instant Breakfast (B) Non-fat Dry Milk (B) Strawberry Instant Breakfast (B) Vanilla Instant Breakfast (B)

Apple Cider (B) Apple Cider w/A/S (B)

Orange Juice (B)

Applesauce (T) Banana Pudding (T) Butterscotch Pudding (T) Chocolate Pudding (T) Diced Pineapple (T) Diced Peaches (T) Diced Pears (T) Mixed Fruit (T) Tapioca Pudding (T) Vanilla Pudding (T)

(R) Rehydratable (NF) Natural Form (B) Rehydratable Beverage

(T) Thermostabilized

#### VENDOR

### PRODUCT

Del Monte Corporation P.O. Box 3573 San Francisco, CA 94119

Flavorite Laboratories, Inc. P. O. Box 1315 Memphis, TN 38101

General Foods Corporation Beverage & Breakfast Food Division 250 North Street White Plains, NY 10625

General Foods Corporation Birds Eye Division 250 North Street White Plains, NY 10625

General Foods Corporation Technical Center Cranbury, NJ 08512

General Mills 9200 Wayzata Minneapolis, MN 55440

The Gordon Company, Inc. 4800 W. 34th, Suite B-3 Houston, TX 77092

Kahn's & Company 3241 Spring Grove Cincinnati, OH 45225

(IM) Intermediate Moisture
(R) Rehydratable

Dried Apricots (IM) Dried Peaches (IM) Dried Pears (IM) Sweet n' Sour Sauce (R) (ingredient in Sweet-n-Sour Chicken) Teriyaki Sauce (R) (ingredient in Teriyaki Chicken) Citrus Blend Drink (B) Grape Drink (B) Grapefruit Drink (B) Orange Drink (B) Orange-Mango Drink (B) Orange-Pineapple Drink (B) Peach Drink (B) Peach-Apricot Drink (B) Pineapple Drink (B) Strawberry Drink (B) Sugar Free Orange Drink (B) Tropical Punch (B) Sanka (B)

Green Beans & Broccoli(Z)
Mixed Italian Vegetables(Z)

Green Beans w/Mushrooms(Z)

Granola Bar, Oats 'n Honey(NF)

Tuna (T)

Dried Beef (IM)

(B) Rehydratable Beverage (NF) Natural Form(Z) Frozen (T) Thermostabilized

# VENDOR

#### PRODUCT

Kitchens of Sara Lee Breakfast Roll (Z) 500 Waukegan Road (Cinnamon-Raisin Danish) Deerfield, IL 60015 Macadamia Nuts (NF) Kona Farmers Cooperative P.O. Box 309 Captain Cook, HA 96704 Mayonnaise (NF) Kraft Foods Service 10 S. Trade Center Parkway Mustard (NF) Conroe, TX 77302 Mexican Pepper Sauce (NF) Tomato Ketchup (NF) Tabasco Sauce (T) McIlhenny Company Avery Island, LA 70513 M & M Peanuts (NF) M & M Mars M & M Plain (NF) Division of Mars, Inc. Hackettstown, NJ 07840 M & M Royals (NF) Mid-America Farms Dehvdrated Cheddar Sauce (R) Dehydrated Cheese Product (R) P. O. Box 1837 S.S.S. (ingredients in Scrambled Eggs) Springfield, MO 65805 Chicken Style Consomme(R) L. J. Minor Corporation Cleveland, OH 44115 Mushroom Base(R) Vegetarian Consomme(R) Morrow's Nut House Trail Mix (IM) 1112 Baybrook Mall Friendswood, TX 77546 Granam Crackers(NF) Nabisco Inc. Shortbread Cookies(NF) 6803 Almeda Road Houston, TX 77001 Dry Roasted Peanuts(NF) Nabisco Inc. Whole Cashews(NF) Planters Division 200 Johnson Avenue Suffolk, Virginia 23434 Nestles Company, Inc. Coffee (B) 100 Bloomingdale Road Tea (B) White Plains, NY 10605 Tea w/Artificial Sweetener (B) (R) Rehydratable (IM) Intermediate Moisture (NF) Natural Form (T) Thermostabilized (Z) Frozen

VENDOR	

# PRODUCT

Nestles Company, Inc. 100 Bloomingdale Road White Plains, NY 10605	Tea w/Lemon (B) Tea w/Lemon & Artifical Sweetener(B) Tea w/Lemon & Sugar (B)
Oregon Freeze Dry Foods, Inc. 770 W. 29th Street P. O. Box 1048 Albany, OR 97321	Beef Almondine (R) Beef Stroganoff w/Noodles (R) Chili Mac w/Beef (R) Granola w/Blueberries (R) Gulf Shrimp (R) Macaroni & Cheese (R) Noodles & Chicken (R) Rice & Chicken (R) Shrimp Cocktail (R) Shrimp Cocktail Sauce (R) Shrimp Creole (R) Spaghetti & Meat w/Sauce (R) Strawberries (R) Turkey Tetrazzini (R)
Pecan Producers International P.O. Box 1301 Corsicana, TX 75110	Shelled Pecans (NF) (ingredient in Peach Ambrosia)
Rubschlager Baking Corporation 3220 West Grand Avenue Chicago, IL 60651	Pumpernickle Bread, Cocktail Loaf(NF) Raisin Pumpernickle Bread, Individual Packages(NF) Rye Bread, Cocktail Loaf(NF) Rye Bread, Individual Packages(NF) Whole Wheat Bread, Individual Package
Superior Coffee Company 99-910 Iwaena Street Aiea, Hawaii 96701	Royal Kona Freeze Dried Coffee (B)
U.S. Army Natick Research, Development and Engineering Center Natick, MA 01760	Beef & Gravy (T) Beef, Ground w/Spiced Sauce(T) Beef Pattie (R) Beef Slices w/BBQ Sauce (T) Brownie (NF) Cheddar Cheese Spread (T) Chicken a la King (T) Chocolate Covered Cookie (NF) Cocoa (B) Frankfurters (T) Fruitcake (T)
(B) Rehydratable Beverage (	R) Rehydratable Food (NF) Natural Form

VENDOR PRODUCT U.S. Army Natick (Con't) Ham (T) Research, Development Jelly (T) and Engineering Center Meatballs w/BBQ Sauce (T) Natick, MA 01760 Peanut Butter (T) Potato Patties (R) Sausage Pattie (R) Soda Cracker (NF) Strawberries (R) Turkey & Gravy (T) Washington Fish and Oyster Company Salmon (T) P. 0. Box 70739 Seattle, WA 98107 Local Stores, Miscellaneous Apples, Red Delicious (NF) Apples, Granny Smith (NF) \*Asparagus, Fresh (NF) Bananas (NF) \*\*Beef Steak (Blue Ribbon) (NF)(I) Beef Sticks (Frenches) (NF) Bran Flakes (Kellogg's) (R) Bread, Cracked Wheat (Pepperidge Farm)(NF) Bread, Seedless Rye (Pepperidge Farm)(NF) Bread, White (NF)(Pepperidge Farm) Bread, Whole Wheat (Pepperidge Farm)(NF) \*Broccoli au Gratin (Stouffer) (Z) Butter (Land O Lakes)(NF) Butter Cookies (Pepperidge Farm) (NF) Butterbuds (Cumberland Packing Corp.) (NF) Candy, Life Savers (Life Savers) (NF) Carrots, Fresh (NF) \*Cauliflower w/Cheese (Stouffer) (Z) Celery, Fresh (NF) Cheddar Cheese, Cracker Barrel (NF) Chewing Gum (Trident) (NF) Chewing Gum (Dentyne) (NF) Chicken Salad Spread (Carnation) (T) Coffee Creamer (Carnation) (NF) \*Corn, Green Beans & Pasta (Birds Eye) (Z) Cornflakes, Sugar Coated (Kellogg's) (R) Dipps, Chocolate Chip, Mint Choc Chip(NF) (Quaker Oats Co.) Fruit Rolls, Assorted Flavors(Flavor Tree(IM)

(T) Thermostabilized (R) Rehydratable (NF) Natural Form \*Frozen items processed and freeze dried for flight by FEPC/Boeing, Houston, TX \*\*Government Furnished Product

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APPENDIX 3 REHYDRATABLE BEVERAGES FLOWN IN SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L

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SIS SIS SIS SIS SIS SIS SIS FOOD ITEM 1 2 3 4 5 6	Arros Crassefenit Dark 2	ranye-oraperturu brink Oranne-Mangn Drink	Orange-Pineapole Drink 2	Peach Drink	Peach-Apricot Drink	Pineapole Drink	Strawberry Drink	Teal	Tea W/A/S	Tea L/Cream	Tea w/iemon	Tea w/lemon & A/S	Tea w/lemon & Sugar	Tea w/Sugar	Tea, Lapsang Souchong w/Cream & A/S	Tea. Silver Jasmine	Tropical Punch 2	Tropical Punch w/A/S	Total

A/S - Artificial Sweetener

3-2

IS STS STS STS STS II 51J 61A 61B 61C	10	32 <u>16</u> 25	12 8	8 16 5 10 10			10 30		10 20 24 14 7			10 12 12 14 7	10 10 14 5	5	u u	
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FOOD ITEM	Apple Drink Cherry Drink w/A/S	CICTUS UTINK COCOA Coffee Coffee w/A/S	Coffee w/Cream Coffee w/Cream & A/S	Coffee w/Cream & Sugar Coffee w/Sugar	Coffee, Kona W/A/S Coffee, Kona, Black Coffee, Kona W/Cream	Coffee, Kona w/Cream & A/S Coffee, Kona w/Cream & Suga	Decaffeinated Coffee w/C&Ă/S Decaffeinated Coffee w/Sugar	Grape Drink Grape Drink w/A/S	Grapefruit Drink	Instant Breakfast, Straw	Instant Brkfast, Vanilla	Lemonade w/A/S	Lemon-Lime Drink	Milk Arange Drink	Orange Drink w/A/S	Orange Drink Mix

## APPENDIX 4 REHYDRATABLE BEVERAGES FLOWN IN SPACE SHUTTLE PANTRIES <u>STS-1 THROUGH STS 51-1</u>

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STS STS STS STS STS STS F00D ITEM 1 2 3 4 5	Orange Juice Mix Orange-Mango Drink Orange-Pineapple Drink	Peach Drink Peach-Apricot Drink Strawberry Drink Toa Par (Earl Grav)	a Bag (Early Riser) Tea Bag (Early Riser)	lea bag (rormosa volong) Tea Bag (Lapsang Souchong) Tea w/A/S	Tea w/Lemon & A/S Tea w/Lemon & A/S Tea w/Lemon & Sugar	Tea w/Sugar Tropical Punch Tropical Punch w/A/S	Total 60 60 60 80 116

A/S - Artificial Sweetener C - Cream

APPENDIX 5 REHYDRATABLE FOOD FLOWN IN SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L

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S STS C 51L	NUNUAN4014 MU8000 4000000000000000000000000000000000
S ST B 61	a 1 08991 1187440744 06104 4
A 61	1 1230001200372033 F4F70300138
5 ST J 61	v 1 mv 10v4448 1 v 2 44m12 4
S ST I 51	
S ST G 51	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
S ST F 51	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
IS ST 10 51	10 1 2 30 10 22 1 7 7 10 7
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STS STS STS STS STS STS F00D ITEM 1 2 3 4	Asparagus 2 Beef Almondine Beef Stroganoff Beef Stroganoff Bran Flakes Bran Flakes Bran Flakes 2 Cauliflower w/Cheese 2 Chicken, Sweet'n Sour Chicken, Sweet'n Sour Chicken, Sweet'n Sour Chicken, Sweet'n Sour Chicken, Sweet'n Sour Cornflakes 2 Cornflakes 2 Borcola w/Beef Granola w/Raisins Granola w/Rushrooms 2 Green Beans & Broccoli 2 Green Beans & Broccoli 2 Green Beans & Wushrooms 2 Green Beans & Wushrooms 2 Green Beans & Mushrooms 2 Mushroom Soup 2 Noodles and Chicken Oatmeal w/Brown Sugar Peach Ambrosia
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FOOD ITEM		2 2	1 2 3 4 5	4 2	51S 5	51S 6	STS 7	8 8	5TS 9 2	STS 5418 4	8TS S 41C 4	STS S 410 4	STS S 416 5	STS S 51A 5	STS S1 518 51	STS STS 51C 51D	S STS D 51F	S STS F 51G	S STS G 511	STS 51J	STS 61A	STS 618	STS 61C	STS 51L	SUM
Potatoes au Gratin Dotato Date:			ſ					1	12				f _		1		1	1				1		=	
Rice & Chicken Rice & Chicken			n				10	10	12	10	10 5	5 N	101	10	12 1	10 7 4 7	7 7 6	7 7 6 15		12	13	121	0 4	100	138 138 130
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Shrimp Cocktail Shrimp Creole	2	4	2	4	œ	ŝ	10	10				325	10	2 S	12 8 15		1 72 1 72			ഹയ	33.20			14 15	254 252
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Total	30 58	58	95	95 80 116		[ 32 ]		170 2	222 1		115 19			175 225		9 137			•	•	307	228		6	4321

APPENDIX 6 REHYDRATABLE FOOD FLOWN IN SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L

962 16 46 2 27 27 4 14 21 SUM 44 ŝ  $\sim$  $\sim$ ~ ŝ Þ STS 51L ŝ 35 m ~ STS 61C 0 2 20 m NP 2 STS 61B 68 4 œ ω STS 61A 4 00 ∞ ∞ <del>4</del> -47 ŝ ഹ ŝ ഹ ŝ  $\sim$ 513 51J **666** ŝ ĉ 47 ŝ ഹ ഹ  $\sim$ ഹ STS 511 300 10 56 ~ STS 516 + m 56 ĉ ~ STS 51F 52 ~ 3 510 510 < + m 36  $\sim$ ഹ ŝ STS 51C **666** ◄ 49 ŝ STS 51B 35 ഹ ഹ ഹ ŝ STS 51A ഗഗ 10 5 45 STS 416 m  $\sim$ 9 ŝ 34 ŝ യ 9 STS 410 ഗഗ ഹ 30 ~ 0 ഹ STS 41C NO 25 ഹ ഹ ഹ ഹ ŝ STS 41B 30  $\mathbf{c}$ و œ STS 9 2  $\sim$ 25 ഹ ŝ  $\sim$ c  $\sim$ STS 8 e 32 d 4  $\sim$ STS 7 36 4 4 STS Q 40 39  $\sim$ 4 4 4 STS 5 22 4 N 2 2 40 2  $\sim$ STS 4 2  $\sim$ 16  $\sim \sim$  $\sim$ 2 đ STS 3  $\sim$ 18  $\sim$  $\sim$ 2  $\sim$ 20  $\sim$ STS 2 2 2 15 2 m n N STS 3 2 Total ---Corn, Green Beans & Pasta Sausage Patty Shrimp Creole Spaghetti w/Meat Sauce Spinach Creamed Potatoes au Gratin Potato Patty Strawberries Eggs, Scrambled Granola w/Blueberries Peach Ambrosia Peas w/Butter Sauce Rice Pilaf Turkey Tetrazzini Beef Patty Stroganoff Green Beans w/Mushrooms Italian Vegetables Oatmeal w/Raisins Shrimp Cocktail Mushroom Soup Green Beans w/Broccoli Bran Flakes Broccoli au Gratin Brown Rice Chicken Consomme Chicken & Rice Soup Chicken, Sweet 'n Sour Chicken Teriyaki Cornflakes Grits w/Butter Beef Almondine Asparagus FOOD ITEM Beef

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	SUM	4101 3001 4091 888 426 508 13015
	STS 51L	208 197 44 28 28 648
	5TS 61C	172 124 187 35 28 28 28 574
	5TS 618	241 124 228 28 28 28 719 719
	5TS 61A	258 24 68 24 32 849 849
ILE	5TS 51J	159 133 146 20 20 525 525
SHUT	515 511	201 150 188 47 47 15 20 621 621
ACE	STS 51G	236 136 56 280 280 280 280 280 280 280 2755
APPENDIX 7 RATABLE-FOOD AND BEVERAGE PACKAGES FLOWN ON THE SPACE SHUTTLE STS-1 THROUGH STS 51-L	STS 51F	233 146 563 21 28 21 28 747
N TH	515 510	180 143 137 52 14 28 554 554
O NMO	STS 51C	188 170 183 36 10 20 607
- FLO	STS 518	241 154 225 21 28 21 28 718
S 51	STS 51A	185 145 175 32 175 20 572
PACI PACI H ST	5TS 41G	285 166 285 166 45 14 28 280 280 28 28 28 28 28 28 28 28 28 28 28 28 28
APPENDIX 7 EVERAGE PACKAGES THROUGH STS 51-1	STS 41D	5 200 162 5 196 5 12 24 5 628
AF BEVE	\$ STS 3 41C	5 155 5 120 5 120 5 120 5 465 5 465
AND BE STS-1	5 STS 41B	1 185 5 145 5 145 2 170 2 20 2 20 2 20 1 20 1 565
000	5 STS 9	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
BLE-F	S ST 8	0 160 0 158 0 170 0 25 0 25 6 558 6 558
RATAE	S ST	2 160 0 154 6 32 6 32 6 20 2 566 2 566
НХОВ	S ST 6	41 13
SQUARE REHYD	\$ ST * 5	$\begin{array}{c} 6 & 100 \\ 16 & 116 \\ 18 & 116 \\ 39 \\ 40 \\ 40 \\ 405 \end{array}$
SQUAL	STS STS STS STS STS STS 3* 4* 5 6 7 8	
	33 3	8 1 00 0 8 1 00 0
		Beverages Menu Beverages Pantry Rehydratable Food Menu Rehydratable Food Pantry Water Containers Re-Entry Beverages Re-Entry Beverages

Beverage & Water Containers 61.7% Food Containers 38.3\*

\*Test Meals

APPENDIX 8 NATURAL-FORM FOOD FLOWN IN SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L

SUM	20	128	777	22	82	148	œ	2	18	164	6	m	78	39	147	14	149	150	13		1289
STS 51L		Y	D			2		-		പ	œ	7	~	4	ഹ			1	~		52
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STS 511		Ľ	n		4	ഹ	2			ഹ	2		4		ഹ		œ	ഹ	-		46
STS 51G					14	15					~		2	~			14		:		54
STS 51F		V L	t		m	12				18	9	~	12	-	4		12	10	-		95
STS 51D					œ	~				~			ഹ		2		9	20			60
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STS 41G		٢	-		~	7		~		18	Q		-		19		13	9	2		88
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STS 41C		u	n		ഹ	ഹ				Ś					ഹ		ഹ	ഹ			35
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5TS 9		v	Þ		9	12				9	9				9		12	9		ļ	60
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STS 1	~	J	•	2						~					~		~	~			12
FOOD ITEM	Almond Crunch Bar	Almonde		Bananas(FD)	Brownies	Butter Cookies	Candy Coated Chocolates	Candy Coated Mints	Candy Coated Peanuts	Cashews	Choc Covered Cookies	<b>Graham Crackers</b>	Granola Bar	Macadamia Nuts	Peanuts, Dry Roasted	Pears(FD)	Pecan Cookies	Shortbread Cookies	Soda Crackers		Total 12 22
							Candy Co	Can	Candy	•	Choc				Peanu			Sho			

FD - Freeze dried, not rehydrated for consumption

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APPENDIX 9 MATURAL-FORM FOOD FLOWN IN SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L

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STS 511	10		2	10		2	10				2		10		10			10	의	100
STS 51G	14		33	25		14	26		23		14		14				21	14	7	212
STS 51F	21			14		14	21				14		14				14	14	4	140
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515 518	10		14	10	2	14	20				14		10		10				5	120
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STS 41G	10		10	17	14	17	13				~				13				8	129
STS 41D	15		16		9	15	15		9		9				15				12	106
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FOOD ITEM	Almonds	Bananas(FD) Brownies	Butter Cookies	Candy Coated Chocolates	Candy Coated Choc Mints	Candy Coated Peanuts	Cashews	Chocolate Chip Bar	Chocolate Covered Cookies	Graham Crackers	Granola Bar	Granola/Raisin Bar	Macadamia Nuts	Peanut Butter Granola Bar	Peanuts, Dry Roasted	Pears(FD)	Pecan Cookies	Shortbread Cookies	Soda Crackers	Total 24 24 30 29 54
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FD - Freeze dried, not rehydrated for consumption

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	Applesauce	Sauce	Beef & Gravy	e Sce	read	King	read	Frankfurters	Fruitcake	ctail	Ham, Sliced	read	sauce	Diced	Pears, Diced	Pineapple	Inana	:otch	olate	emon	ioca	Vanilla	Salmon	Stewed	Pack	read	iravy	read	
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FOOD ITEM	Ap	Beef w/BBQ Sauce	Beef	Beef, Grd w/Spice Sce	Cheddar Cheese Spread	Chicken ala King	Chicken Salad Spread	Fran	L	Fruit Cocktail	Ham	Ham Salad Spread	Meatballs w/BBQ Sauce	Peaches, Diced	Pear	۵.	Pudding, Banana	Pudding, Butterscotch	Pudding, Chocolate	Pudding, Lemon	Pudding, Tapioca	Pudding,		Tomatoes,	Tuna, Water Pack	Tuna Salad Spread	Turkey & Gravy	Turkey Salad Spread	
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APPENDIX 10 THERMOSTABILIZED FOOD FLOWN IN SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L . . APPENDIX 11 THERMOSTABILIZED FOOD FLOWN IN SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L  

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	Applesauce Beef & Gravy	Beef, Grd w/Spice Sce Chicken Salad Spread Frankfurters	Fruitcake	Ham Salau Spicau Ham, Sliced	Meatballs w/BBQ Sauce	Peaches, Diced	udding, Butterscotch	Pudding, Chocolate	Pudding, Lemon	Pudding, Vanilla Salmon	Tuna, Water Pack	Tuna Salad Spread	Turkey & Gravy	Turkey Salad Spread	Total 10

APPENDIX 12 RETORT POUCHES FLOWN IN SPACE SHUTTLE MENUS AND PANTRIES STS-1 THROUGH STS 51-L

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SUM	231 152 80 80 98 98 115 113 115 113 115 113 1147 1147	1719	132	160	148
STS 51L	1 10000 04400004	59	2	9	0
STS 61C	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	54	7	ŝ	S
STS 61B	201114 001203	83	2	7	7
STS 61A	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	64	œ	7	٢
STS 51J	<b>000440 440400</b>	57	2	7	4
STS 511	000464 466000	57	ъ	٢	7
515 516	112 12 13 15 15 16 16 12	86	7	7	٢
STS 51F	13445 13445 13445 13445 13445 13445 13445 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 13455 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 1345555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 134555 1345555 1345555 1345555 1345555 1345555 1345555 13455555 13455555555 1345555555555	97	7	9	7
STS 51D	80 209 804001	76	7	S	7
STS 51C	040804 04480	67	S	٢	с
STS 518	12 110 110 120 120 120 120 120 120 120 1	88	2	7	7
STS 51A	155 10 10 20 20 20 20 20 20 20 20 20 20 20 20 20	78	ŝ	80	8
STS 41G	17 5 5 5 5 5 7 7 7 10 10 11 8 11 8	96	7	80	80
STS 41D	10 10 11 11 11 11	64	9	7	9
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STS 7	10 10 10 15 15 10	82	S	9	9
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STS 3	∞4 44N40N∞4⊶0	53	2	7	œ
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STS 1	0 0 50 5 50	30	~	~	~
_	k(1) auce ravy f(1) f(1) d(1) d(1)	[e	bers	ned	own
FOOD ITEM	Beef Steak(I) Beef w/BBQ Sauce Beef and Gravy Grd w/Spice Sce ar Cheese Spread Chicken ala King Corned Beef(I) Frankfurters Fruitcake Ham, Sliced alls w/BBQ Sauce Turkey and Gravy urkey, Smoked(I)	Total	# Crew Members	# Days Planned	# Days Flown
00	eef ev/B ken ken ken ken ken kan fran v. S v S v S v S		Crew	Days	₩ Da
ш.	Beef Steak(I) Beef Steak(I) Beef and Gravy Grd w/Spice Sce dar Cheese Spread Chicken ala King Corned Beef(I) Frankfurters Fruitcake Ham, Sliced Dalls w/BBQ Save Turkey, Smoked(I)		*	*	-
	Beef Steak(I) Beef w/BBQ Sauce Beef and Gravy Beef, Grd w/Spice Sce Cheddar Cheese Spread Chicken ala King Corned Beef(I) Frankfurters Fruitcake Ham, Sliced Meatballs w/BBQ Sauce Turkey, Smoked(I)				

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 APPENDIX 13 INTERMEIDATE-MOISTURE FOOD FLOWN IN SPACE SHUTTLE MENUS AND PANTRIES STS-1 THROUGH STS 51-L	
<u>INTERMEIDATE</u>	

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12 13 18 14 57	10 23 23 2 2 2 2 2 2 2 2 2 5 5 55
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7 5 115 51 51	10 5 5 5 5 5 5 35
40 10 10 10 40	5 5 1 1 1 2 3 0 30
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10 55 10 55	51 10 10 110 51
14 55 51 61 61	25   1 / 3 /
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MENU Apricots, Dried Dried Beef Jam/Jelly Peaches, Dried Pears, Dried Trail Mix Total	PANTRY PANTRY Apricots, Dried 4 4 2 Dried Beef 4 4 4 2 Insuit Food Bar Jelly (Individual) Jelly, Grape (Jar) Jelly, Strawberry (Jar) Jelly, Strawberry (Jar) Peanut Butter, Creamy 4 4 2 Peanut Butter, Cronchy (Jar) Peanut Butter, Crunchy (Jar) Peanut Butter, Crunchy (Jar)

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NNS	0 82 123 118 42	233228 8 3 3 3 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	• .
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5TS 618	n n	131 1	
STS 61A	4 4 7 7	1 24 46 13	215
STS 51J	ຍດບອ	81 1	2
STS 511	10 10 10	1 12	4 4 2
515 516	11 6	1 21	24 <del>4</del> 4 1
STS 51F	10	1 119 115 115 28	101338
STS 510	400	1 14 14	1022
STS 51C	<b>4 3 1</b>	101	205
STS 51B	13 12 12	2 18	1052
STS 51A	3 1	104	10
STS 41G	14 9	24	1052
STS 410	<b>4</b> 12 12	30 11	8 1 5
STS 41C	64	1 10	
STS 41B	പറ	101 <b>1</b>	897
STS 9	18	1 I23 1	3 12 12
5TS 8	n 4	5 <b>h</b>	8 1 2
STS 7	4	с с С	8 1 2
STS 6	8 10	<b>⊢</b> ෆ	8 1 2
FOOD ITEM	Apples, Granny Smith Apples, Red Delicious Bananas Beef Jerky, pkg Beef Sticks (Frenches)	BREAD: Cocktail Pumpernickle Cocktail Pumpernickle Cocktail Rye Cocktail Rye Rye, Individual Pkgs Rye, Individual Pkgs Seedless Rye White Whole Wheat, Indiv Pkg Breakfast Rolls(Z)	Butter Thins, Box Cake, Chocolate Cake, Pumpkin Carbonated Beverages Carrot Sticks (Ziplock Bag) Celery Sticks (Ziplock Bag) Cheese, Cracker Barrel (20z) Cheese, Cracker Barrel (20z) Cranberry Juice (Brik Paks) Cran Orange Sauce (Packets)

APPENDIX 14 FRESH FOOD FLOWN IN SPACE SHUTTLE PANTRIES STS-6 THROUGH STS 51-L

14-1

			1
SUM		1207	
STS 51L		84	
STS 61C	4 4 6	76	
STS 61B	<b>3</b> 3 3 2 7 1 7 4	49	
51S 61A	4 4 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	154	
STS 51J	ا <mark>ہے گ</mark> ری ک	43	
STS 511	(85	50	
STS 51G	4 m	81	
STS 51F		116	
STS 51D	•	63	
STS 51C	agg 1	31	
STS 51B	7 1 6 Ziplock Bags	78	
515 51A	Ziple	38	
STS 416	7 × 10"	68	
STS 41D	×	42	
STS 41C	a 10 a	39	
5TS 41B	2 5 M&M's in	40	
515 9		11	
STS STS STS 6 7 8	3 Pkg)	26	
5 STS	1 2(8oz s & 2	23	
515 6	Jows 2	35	
FOOD ITEM	Goldfish Crackers, Plain, 45gm Grapefruit Halloween Candy, 2 1/2 lbs Hearty Wheats, Box Jelly Beans (bag) Malted Milk Balls, 5 oz Marshmallows, pkg Mint Chocolate Chip Dipps Pears Pears Pears Pickles, Candied Dill Strips (jar) Pickles, Kosher Dill (pkg) Tostitos Chips, Ziplock Bag Wheat Thins, Ziplock Bag Wheat Thins, Ziplock Bag Teacher Experiment: 10 Marshmallows &	Total	

14-2

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APPENDIX 15 IRRADIATED FOOD FLOWN IN SPACE SHUTTLE MENUS AND PANTRIES STS-1 THROUGH STS 51-C

SUM	124 128 29 29	389	107 24 33 74	220
STS 51L	ا ى	S	~ -	2
STS 5 61C 5	<b>σ</b>	6	~ !	7
STS 5 618 6	15	21	~ -	2
STS S 61A 6	പ	ഹ	α α	16
STS S 51J 6		8	2 2	10
STS S 511 5	പ്	2	2 2	10
STS S 51G 5	1 13	14	~	7
STS S 51F 5	12	12	~	7
510 5	1	2	~ -	7
STS S 51C 5	4	4	ا v	2
5TS 5 518 5	ا ى	S		ω
STS S 51A 5			ا ى	S
STS S 41G 5	10	11	~ -	7
STS S 41D 4	8 1	6		
STS S 41C 4			2 2	10
STS S 41B 4			2 2	10
STS S 9 4			او	9
5TS S 8	15	15	m 4	7
STS S 7	15	15	4 m m	10
5TS S 6	8 7 4	31	4	4
ļ	4 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	80	8 44	16
STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS         STS <td>44844</td> <td>44</td> <td>4 01</td> <td>9</td>	44844	44	4 01	9
3 3	44844	44	4 ~1	9
2 STS	<b>204</b> <b>204</b>	36	88 40	22
TS S	000120	20	48 44	20
- N	Rye Rye Kef	Total 20	ANTRY Beef Steak Rye Slices fast Rolls orned Beef ey, Smoked	Total 20
ITEN	Smc F St ess f Br Smc F St	Ĕ	PANTRY Beef Steak Rye Slices kfast Rolls Corned Beef key, Smoked	Ŧ
FOOD ITEM	MENU MENU Beef Steak , Seedless Rye reakfast Rolls Corned Beef Turkey, Smoked		PANTRY PANTRY Beef Steak ead, Rye Slices Breakfast Rolls Corned Beef Turkey, Smoked	
	MENU Beef Steak 2 Bread, Seedless Rye 12 Breakfast Rolls 2 Corned Beef 2 Turkey, Smoked 2		PANTRY PANTRY Beef Steak Bread, Rye Slices Breakfast Rolls Corned Beef Turkey, Smoked	
1	Breë		Ē	

NUS	445 445 448 448 448 64 156 3356 510 510 226 2252	2252
STS 51L	25 25 20 20 20 20 20 20 20 20 20 20 20 20 20	123 2
STS 61C	0047000118	62 1
STS 61B	0,6440,80118	69
STS 61A	25 25 30 30 30 30 20 20 20 20 20 20 20 20 20 20 20 20 20	125
STS 51J	25 25 20 20 20 20 20 20 20 20 20 20 20 20 20	124 1
STS 511	25 25 20 20 20 20 20 20 20 20 20 20 20 20 20	124 1
516 516	25 25 20 20 20 20 20 20 20 20 20 20 20 20 20	123 1
STS 51F	25 25 20 20 20 30 30 30 30 30 30 30 30 30 30 30 30 30	123 1
STS 51D	25 55 30 30 20 20 20 20 20 20 20 20 20 20 20 20 20	121 ]
STS 51C	25 25 20 20 20 20 20 20 20 20 20 20 20 20 20	119 ]
STS 51B	25 20 20 20 20 20 20 20 20 20 20 20 20 20	125 ]
STS 51A	8 0 8 1 0 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	58 ]
STS 416	25 33 30 30 30 30 30 30 30 30 30 30 30 30	123
STS 41D	10 10 10 10 8 1 10 8 10 8 10 8	57 ]
STS 41C	25 25 20 20 20 20 20 20 20 20 20 20 25	117
STS 41B	25 20 20 20 20 20 20 20 20 21 12	118
9 9	25 25 20 20 20 20 21 11 12	123
87S 8	8110885110	53
STS 7	8 1 1 0 8 8 5 1 1 0	53
1	0114880118	52
5 STS	0114880148	52
44		52
332		52
2 2	01148801168	52
	1 1 4 8 8 9 1 1 9	52
FOOD ITEM 1 2 3 4 5 6	Catsup 10 Gum, Dentyne 1 Gum, Trident 1 Life Savers 4 Mayonnaise 8 Mexican Pepper Sce 8 Mustard 10 Pepper, 0il Base 1 Salt, Aqueous 1 Tabasco Sauce <u>8</u>	Total 52

APPENDIX 16 CONDIMENTS FLOWN ON SPACE SHUTTLE STS-1 THROUGH STS 51-L APPENDIX 17 LAUNCH SNACKS FLOWN WITH CREW ON SPACE SHUTTLE STS-1 THROUGH STS 51-L

SUM	4 0 0 0 0 0 0 0 4	4 4 12 12 15 10 12 12 12 272 272
S STS C 51L	~~	10 1 1 1 2 5
STS STS 618 61C		~ ~
STS S1 61A 61		18 18 29 00 1
515 5 51J 6		יט  ט
STS S 511 5		10 22
515 516	20	1 5 1 1 21 21
STS 51F		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
515 510		
51S 51C		$\begin{array}{cccccccccccccccccccccccccccccccccccc$
515 518		10 1 1 5 1 1 5 1 1 1 5 1 1 1 1 5 1 1 1 1
5 STS 5 51A		3 3 3
S STS D 41G		15 0 55 5
STS STS 41C 41D		10 22 10
STS ST 418 41	ى	10 22 1 1 1 1
STS S 9 4		14 0 2 3 3 3 1 4 1 4 1 4 1 4 1 4 1 4 1 4 1 4 1
STS S 8		7 3 17
STS S		<b>11</b> 2 5 6
5TS : 6	4	a 1 3
STS 5	4 M	6 15 4 4 15 4
STS 4	2	4  0 1 I <b>0</b>
STS 3		N N 4
STS STS STS STS 1 2 3 4		v v  4
STS 1	ch Bar Apple Sticks Sticks eppers il Mix	
FOOD ITEM	2 <u>2</u> 2	SANDWICHES American Cheese American Cheese Ham & American Cheese Ham & Sandwich(Z) Ham & Swiss Cheese Peanut Butter & Jeily Swiss Cheese Turkey & Swiss Cheese Turkey & Swiss Cheese Turkey & Swiss Cheese

Z - Frozen sandwiches used during OFT flights only (STS 1-3).

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	FO	0 D	FLO	) W N	F	00D R	ETURNE	D
FOOD ITEM	STS 51G	STS 61A	STS 61B	SUM	STS 51G	STS 61A	STS 61B	SUM
Amaranth Cake(NF)(Mexico)			1	1				
Amaranth Cookies(NF)(Mexico)			6	6			5	5
Amaranth Cookies w/Nuts(NF)(Mex	ico)		4	4			2	2
Amaranth Flakes(NF)(Mexico)			3	3			1	1
Bread, German Katenbrot(NF)		16		16		8		8
Bread, Rye(NF)(France)	1			1				
Cheese, Cantel(T)(France)	8			6				
Cheese, Gouda(NF)(Netherlands)		42		42				
Chocolate Pudding(T)(France)	3				1			1
Cocoa w/Amaranth(NF)(Mexico)			3	3			3	3
Crab Mousse(T)(France)	2							
Dates w/Almonds(NF)(Saudia Arab	ia) 9			9	4			4
Green Pepper Pie(T)(France)	1							
Jugged Hare A'lsacienne(T)(Franc								
Lobster in Amorican Sce(T)(Franc	<b>:e)</b> 3							
Pates De Fruit(NF)(France)	7			7	4			4
Sausage <b>Sticks(NF)(Germany)</b>		_3		3	-	-		—
Total	<b>3</b> 8	61	17	101	9	8	11	28

APPENDIX 18 FOREIGN FOOD FLOWN AND RETURNED ON SPACE SHUTTLE STS-1 THROUGH STS 51-L

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## APPENDIX 19

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## MENUS USED ON EACH OF THE FIRST 25 STS FLIGHTS STS-1\_THROUGH\_STS\_51-L

TABLES

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Table		Page
19-I	SPACE SHUTTLE OFT MENU - STS-1, STS-2, STS-3+,	-
	AND STS-4	. 19-5
<b>19</b> -11	SPACE SHUTTLE OFT MENU - STS-3, CDR	. 19-6
<b>19</b> -III	SPACE SHUTTLE MENU - STS-5	. 19-7
19-IV	SPACE SHUTTLE MENU - STS-6	19-8
19-V	SPACE SHUTTLE MENU - STS-7 AND STS-8	19-9
19-VI	SPACE SHUTTLE STANDARD MENU - STS-9	19-10
<b>19-VII</b>	SPACE SHUTTLE MENU - STS 41-B* AND 41-C**	19-12
<b>19</b> -VIII	<pre>SPACE SHUTTLE MENU - STS 41-D (a) Henry Hartsfield, CDR (Red) (b) Michael Coats, PLT (Yellow) (c) Richard M. Mullane, MS-1 (Blue) (d) Steven A. Hawley, MS-2 (Green) (e) Judith A. Resnik, MS-3 (Orange) (f) Charles D. Walker (McDonnell Douglas, St. Louis,</pre>	19-16 19-18 19-20 19-22
19-IX	<pre>SPACE SHUTTLE MENU - STS 41-G (a) Robert L. Crippen, CDR (Red) (b) Jon A. McBride, PLT (Yellow) (c) Kathryn D. Sullivan, MS-1 (Blue) (d) Sally K. Ride, MS-2 (Green) (e) David C. Leestma, MS-3 (Orange) (f) Mark Garneau (Canada), PS-1 (Brown) (g) Paul D. Scully-Power (U.S. Navy, New London, CT), PS-2 (Purple)</pre>	19-30 19-32 19-34 19-36
19-X	SPACE SHUTTLE MENU - STS 51-A	19-40
19-XI	<pre>SPACE SHUTTLE MENU - STS 51-B (a) Robert Overmyer, CDR (Red) (Gold Team) (b) Fredrick D. Gregory, PLT (Yellow) (Silver Team) (c) Don Lind, MS-1 (Blue) (Gold Team) (d) Norman E. Thagard, M.D., MS-2 (Green)   (Silver Team) (e) William E. Thornton, M.D., MS-3 (Orange)   (Gold Team) (f) Taylor G. Wang (Jet Propulsion Laboratory, CA),   PS-1 (Brown) (Gold Team) (g) Lodewijk Van Den Berg (EG&amp;G Inc., Goleta, CA),   PS-2 (Purple) (Silver Team)</pre>	19-42 19-44 19-46 19-48 19-50 19-52
		19-54

Table

19-XII	<ul> <li>(a) Kent Mattingly, CDR (Red)</li> <li>(b) Loren Shriver, PLT (Yellow)</li> <li>(c) Ellison Onizuka, MS-1 (Blue)</li> <li>(d) Loren Buchlight MS 2 (Green)</li> </ul>	19-56 19-58 19-60 19-62 19-64
19-XIII	(c) Jeffrey A. Hoffman, MS-1 (Dive)	19-66 19-67 19-68 19-69 19-70 19-71 19-72
19-XIV	<ul> <li>(a) Gordon Fullerton, CDR (Red)</li> <li>(b) Roy D. Bridges, PLT (Yellow)</li> <li>(c) Karl G. Heinze, MS-1 (Blue)</li> <li>(d) Story Musgrave, MS-2 (Green)</li> <li>(c) Karl G. Heinze, MS-2 (Green)</li> </ul>	19-73 19-75 19-77 19-79 19-80 19-82 19-84
19-XV	<pre>SPACE SHUTTLE MENU - STS 51-G (a) General (b) Patrick Baudry (France), PS-1 (Brown) (c) Sultan Salman Abdel Azize Al-Saud (Saudi Arabia),</pre>	19-96 19-88 19-90
19-XVI	SPACE SHUTTLE MENU - STS 51-I(a) Joe H. Engle, CDR (Red)(b) Richard Covey, PLT (Yellow)(c) James Van Hoften, MS-1 (Blue)(d) Mike Lounge, MS-2 (Green)(e) William Fisher, M.D., MS-3 (Orange)	19-92 19-94 19-96 19-98 19-100
19-XVII	SPACE SHUTTLE MENU - STS 51-J (a) Karol J. Bobko, CDR (Red) (b) Ronald J. Grabe, PLT (Yellow) (c) David C. Hilmers, MS-1 (Blue) (d) Robert L. Stewart, MS-2 (Green) (e) William Pails (USAF), PS (Orange)	19-102 19-104 19-106 19-108 19-110
19-XVIII	[ SPACE SHUTTLE MENU - STS 61-A (a) Henry Hartsfield, CDR (Red) (Blue Team) (b) Steven R. Nagel, PLT (Yellow) (Blue Team) (c) Bonnie S. Dunbar, MS-1 (Blue) (Blue Team)	19-112 19-114 19-116

## Table

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	<ul> <li>(d) James F. Buchli, MS-2 (Green) (Red Team)</li> <li>(e) Guion Bluford, Jr., MS-3 (Orange) (Red Team)</li> <li>(f) Ernst Messerschmid (West Germany), PS-1 (Brown) (Red Team)</li> <li>(g) Reinhard Furrer (West Germany), PS-2 (Purple) (Blue Team)</li> <li>(h) Wubbo Ockels (ESA, Holland), PS-3 (Tan)</li> </ul>	19-120 19-122
19-XIX	<pre>SPACE SHUTTLE MENU - STS 61-B (a) Brewster Shaw, CDR (Red) (b) Bryan O'Connor, PLT (Yellow) (c) Woody Spring, MS-1 (Blue) (d) Mary Cleave, MS-2 (Green) (e) Jerry Ross, MS-3 (Orange) (f) Charles Walker (McDonnell Douglas, St. Louis, MO),</pre>	19-128 19-129 19-130 19-131 19-132 19-133 19-135
19-XX	SPACE SHUTTLE MENU - STS 61-C (a) Robert (Hoot) Gibson, CDR (Red) (b) Charles F. Bolden, PLT (Yellow) (c) George D. (Pinky) Nelson, MS-1 (Blue) (d) Steven A. Hawley, MS-2 (Green) (e) Franklin R. Chang-Diaz, MS-3 (Orange) (f) Robert J. Cenker (RCA, NJ), PS-1 (Brown) (g) Congressman Bill Nelson (FL), PS-2 (Purple)	19-137 19-138 19-139 19-140 19-141
19-XXI	<pre>SPACE SHUTTLE MENU - STS 51-L (a) Francis R. (Dick) Scobee, CDR (Red) (b) Michael J. Smith, PLT (Yellow) (c) Ellison Onizuka, MS-1 (Blue) (d) Judith A. Resnik, MS-2 (Green) (e) Ronald E. McNair, MS-3 (Orange) (f) Sharon Christa (Chris) McAuliffe (Teacher, NH),</pre>	19-144 19-146 19-148 19-150 19-152 19-154 19-156

TABLE 19-1.- SPACE SHUTTLE OFT MENU - STS-1, STS-2, STS-3+, AND STS-4

\*Menu for PLT on STS-3
\*Day 1 (launch day) consists of Meals B and C only
\*\*STS-2 included Meals 1B through 6B only
\*\*\*STS-1 included Meals 1B through 3C only
\*\*\*Day B included Meals A and B only for STS-3 and STS-4

- T Thermostabilized
  R Rehydratable
  B Rehydratable Beverage
  I Irradiated
  F Freeze-Dried, not rehydrated for consumption
  NF Natural Form
  IM Intermediate Moisture

ام	Peaches, Diced(2X)(T) Beef Patty(2X)(R) Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Drink(B)	Frankfurters(T) Turkey Tetrazzini(2X)(R) Rye Bread(2X)(I) Pears, Diced(T) Bananas(FD) Almond Crunch Bar(NF) Cashews(NF) Apple Drink(2X)(B)	Shrimp Cocktail(2X)(R) Beef Steak(I) Rice Pilaf(2X)(R) Broccoli w/Cheese(R) Fruit Cocktail(T) Buttersch Pudding(T) Butter Cookies(NF) Grape Drink(B)
DAY 5			N B R B F B B G F B F F F B B G F B F F F F F B B G
DAY 4,8**	Apricots, Dried(2X)(IM) Scrambled Eggs(R) Granola w/Blueberries(R) Breakfast Roll(2X)(I) Vanilla Inst Breakfst(B) Grapefruit Drink(B)	Grd Beef w/Pickle Sce(T) Noodles & Chicken(R) Stewed Tomatoes(T) Pears(FD) Almonds(NF) Strawberry Drink(B)	Tuna(T) Turkey & Gravy(T) Macaroni & Cheese(R) Potato Patty(R) Peas w/Butter(2X)(R) Peach Ambrosia(R) Chocolate Pudding(T) Lemonade(B)
DAY 3,7	Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Drk(B)	<pre>Ham(T) Cheddar Cheese Spread(T) Cheddar Cheese Spread(T) Rye Bread(2X)(I) Grn Beans &amp; Broccoli(R) Crushed Pineapple(T) Shortbread Cookies(NF) Cashews(2X)(NF) Tea w/Lemon &amp; Sug(2X)(B)</pre>	Mushroom Soup(R) Smoked Turkey(I) Chicken ala King(T) Rice Pilaf(R) Italian Vegetables(R) Vanilla Pudding(T) Strawberries(2X)(R) Fruitcake(NF) Tropical Punch(B)
DAY 2,6	Applesauce(T) Dried Beef(IM) Scrambled Eggs(R) Granola(R) Breakfast Roll(I) Choc Instant Brkfst(B) Orange-Grapefrt Drk(B)	Corned Beef(I) Meatballs w/BBQ Sce(T) Asparagus(R) Rye Bread(2X)(I) Pears, Diced(T) Pecan Cookies(NF) Peanuts, Dry Roast(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potato Patty(R) Cauliflower/Cheese(R) Grn Beans w/Mushrms(R) Lemon Pudding(T) Pecan Cookies(NF) Cocoa(B)
MEAL DAY 1*	A Peaches, Diced(T) Beef Patty(R) Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Drange Drink(B)	<pre>B Frankfurters(T) Turkey Tetrazzini(R) Rye Bread(2X)(I) Bananas(FD) Almond Crunch Bar(NF) Apple Drink(2X)(B)</pre>	<pre>C Shrimp Cocktail(R) Beef Steak(I) Rice Pilaf(R) Broccoli w/Cheese(R) Fruit Cocktail(T) Buttersch Pudding(T) Grape Drink(B)</pre>
	-	ß	υ U

\*Day 1 (launch day) consists of Meals B and C only \*\*Day 8 included Meals A and B only

T - Thermostabilized
R - Rehydratable
B - Rehydratable
B - Rehydratable
B - Irradiated
FD - Freeze-Dried, not rehydrated for consumption
NF - Natural Form
IM - Intermediate Moisture

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TABLE 19-II.- SPACE SHUTTLE OFT MENU - STS-3, CDR

TABLE 19-III.- SPACE SHUTTLE MENU - STS-5

.

MEAI	MEAL DAY 1*,5	DAY 2,6**	DAY 3	DAY 4
A	Peaches, Diced(T) Beef Patty(R) Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Drink(B)	Applesauce(T) Dried Beef(IM) Granola(R) Breakfast Roll(I) Choc Instant Breakfst(R) Orange-Grapefruit Drk(R)	Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Drink(B)	Apricots, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(I) Vanilla Inst Breakfst(B) Grapefruit Drink(B)
æ	Frankfurters(T) Turkey Tetrazzini(R) Rye Bread(2X)(I) Bananas(FD) Almond Crunch Bar(NF) Apple Drink(2X)(B)	Corned Reef(I) Asparagus(R) Rye Bread(2X)(I) Pears, Diced(T) Peanuts, Dry Roasted(NF) Lemonade(2X)(B)	<pre>Ham(T) Cheddar Cheese Spread(T) Rye Bread(2X)(I) Green Beans &amp; Broccoli(R) Crushed Pineapple(T) Shortbread Cookies(NF) Cashews(NF) Tea w/Lemon &amp; Sugar(2X)(B)</pre>	Grd Beef w/Pickle Sce(T) Noodles & Chicken(R) Stewed Tomatoes(T) Pears(FD) Almonds(NF) Strawberry Drink(2X)(B)
υ	Shrimp Cocktail(R) Beef Steak(I) Rice Pilaf(R) Broccoli w/Cheese(R) Fruit Cocktail(T) Buttersch Pudding(T) Grape Drink(B)	<pre>Beef w/BBQ Sauce(T) Cauliflower w/Cheese(R) Grn Beans w/Mushrooms(R) Lemon Pudding(T) Pecan Cookies(NF) Cocoa(B)</pre>	Mushroom Soup(R) Smoked Turkey(I) Italian Vegetables(R) Vanilla Pudding(T) Strawberries(R) Tropical Punch(B)	Tuna(T) Macaroni & Cheese(R) Peas w/Butter Sauce(R) Peach Ambrosia(R) Chocolate Pudding(T) Lemonade(B)
*0° **D∂	1y 1 (launch day) consis 1y 6 consists of Meals A	*Day 1 (launch day) consists of Meals B and C only **Day 6 consists of Meals A and B only		

CONSISTS OF MEALS A AND & ONLY Udy

- T Thermostabilized
  R Rehydratable
  B Beverage
  I Irradiated
  Freeze-Dried, not rehydrated for consumption
  NF Natural Form
  IM Intermediate Moisture

DAY 4	Apricots, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(I) Vanilla Inst Breakfst(B) Grapefruit Drink(B)	Tuna(T) Noodles & Chicken(R) Stewed Tomatoes(T) Bread(NF) Almonds(NF) Strawberry Drink(2X)(B)	Grd Beef w/Pickle Sce(T) Macaroni & Cheese(R) Peas w/Butter Sauce(R) Peach Ambrosia(R) Chocolate Pudding(T) Lemonade(B)	Tatta in the second is the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second sec
DAY 3,7**	Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Drink(B)	<pre>Ham(T) Cheddar Cheese Spread(T) Bread(NF) Green Beans &amp; Broccoli(R) Crushed Pineapple(T) Shortbread Cookies(NF) Cashews(NF) Tea w/Lemon &amp; Sugar(2X)(B)</pre>	Mushroom Soup(R) Smoked Turkey(I) Italian Vegetables(R) Vanilla Pudding(T) Strawberries(R) Tropical Punch(R)	dav) consists of Moals B and C only - Eond for Moals 10 through 20 was stowed in convertial
DAY 2,6	Applesauce(T) Dried Beef(IM) Granola(R) Breakfast Roll(I) Choc Instant Breakfst(B) Orange-Grapefruit Drk(B)	Corned Beef(I) Asparagus(R) Bread(NF) Pears, Diced(T) Peanuts, Dry Roasted(NF) Lemonade(2X)(B)	<pre>Beef w/BBQ Sauce(T) Cauliflower w/Cheese(R) Grn Beans w/Mushrooms(R) Lemon Pudding(T) Pecan Cookies(NF) Cocoa(B)</pre>	tte of Meale B and C only
MEAL DAY 1*,5	Peaches, Diced(T) Beef Patty(R) Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Drink(B)	Frankfurters(T) Turkey Tetrazzini(R) Bread(NF) Fruit Cocktail(T) Almond Crunch Bar(NF) Apple Drink(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Rice Pilaf(R) Broccoli w/Cheese(R) Buttersch Pudding(T) Grape Drink(B)	*Dav ] (Jaunch dav) ronsis
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TABLE 19-IV.- SPACE SHUTTLE MENU - STS-6

\*Day 1 (launch day) consists of Meals B and C only. Food for Meals 1B through 3B was stowed in sequential order in 2 trays. Food for Meals 3C through 7A was stowed pantry style with breakfast, lunch and dinner items each stowed in separate trays. \*\*Day 7 includes Meal A only

- T Thermostabilized
  R Rehydratable
  B Beverage
  NF Natural Form
  Freeze-Dried, not rehydrated for consumption
  I Irradiated
  IM Intermediate Moisture

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February 1983

TABLE 19-V.- SPACE SHUTTLE MENU - STS-7 AND STS-8

DAY 4 Apricots, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(I) Vanilla Inst Breakfst(B) Grapefruit Drink(B)	Tuna(T) Noodles & Chicken(R) Bread(NF) Almonds(NF) Strawberry Drink(2X)(B)	Grd Beef w/Pickle Sce(T) Macaroni & Cheese(R) Asparagus(R) Peach Ambrosia(R) Shortbread Cookies(NF) Lemonade(B)
DAY 3.7 Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Cocoa(B) Orange-Pineapple Drink(B)	<pre>Ham(T) Cheddar Cheese Spread(T) Bread(NF) Green Beans &amp; Broccoli(R) Pineapple(T) Cashews(NF) Tea w/Lemon &amp; Sugar(2X)(B)</pre>	Frankfurters(T) Potato Patty(R) Italian Vegetables(R) Vanilla Pudding(T) Tropical Punch(B)
DAY 2,6 Applesauce(T) Dried Beef(IM) Granola(R) Breakfast Roll(I) Choc Instant Breakfst(B) Orange-Grapefruit Drk(B)		Turkey & Gravy(T) Cauliflower w/Cheese(R) Grn Beans w/Mushrooms(R) Lemon Pudding(T) Granola Bar(NF) Cocoa(B)
MEAL DAY 1*,5 A Pears, Dried(IM) Beef Patty(R) Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Drange Drink(B)	B Turkey Tetrazzini(R) Bread(NF) Fruit Cocktail(T) Pecan Cookies(NF) Apple Drink(2X)(B)	C Shrimp Cocktail(R) Beef & Gravy(T) Rice Pilaf(R) Broccoli w/Cheese(R) Buttersch Pudding(T) Grape Drink(B)

\*Day 1 (launch day) consists of Meals B and C only

## IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized I - Irradiated

	DAY 4 Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B) Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
TABLE 19-VI SPACE SHUTTLE STANDARD MENU - STS-9	DAY 3 Apricots, Dried(IM) Seasoned Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sugar(2X)(B) Frankfurters(T) Potato Patty(R) Green Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
TABLE 19-VI SPACE SHUTT	DAY 2.9 Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Breakfst(B) Orange-Grapefruit Drk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B) Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Orange Drink(C)
	MEAL DAY 1*.8 A Pears, Dried(IM) Sausage Patty(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Dk(B)	<pre>B Ham(T) Bread(NF) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(8) C Chicken ala King(T) Rice &amp; Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)</pre>

\*Day 1 consists of Meals B and C only

IM - Intermediate Moisture R - Rehydratable B - Beverages T - Thermostabilized NF - Natural Form

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8/15/83

TABLE 19-VI.- Concluded

DAV 7 Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scrambled Eggs(R) Choc Instant Breakfast(B) Choc Instant Breakfast(B) Orange-Grapefruit Drink(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sauce(T) Potato Patty(R) Pears, Diced(T) Orange Drink(B)
<pre>mEAL DAY 5 A Peaches, Dried(IM) A Peaches, Dried(IM) Bexican Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Drange-Pineapple Drink(B)</pre>	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sugar(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)
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IM - Intermediate Moisture R - Rehydratable B - Beverages NF - Natural Form T - Thermostabilized

	DAY 4	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)	
MENU - STS 41-B* AND 41-C**	DAY 3	Apricots, Dried(IM) Seasoned Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sugar(2X)(B)	Frankfurters(T) Potato Patty(R) Green Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	
TABLE 19-VII SPACE SHUTTLE MENU - STS 41-B* AND 41-C**	DAY 2,9	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Breakfst(B) Orange-Grapefruit Drk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Orange Drink(B)	uded Meals 18 through 9A uded Meals 18 through 7A
	MEAL DAY 1,8	A Pears, Dried(IM) Sausage Patty(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Dk(B)	<pre>B Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)</pre>	C Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)	*STS 41-B included Meals **STS 41-C included Meals 1

. \*a F 010 TABLE 19-VII.- SPACE SHUTTLE MENU

19-12

included Meals 1B through 7A

IM - Intermediate Moisture R - Rehydratable B - Beverages T - Thermostabilized NF - Natural Form

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TABLE 19-VII.- Concluded

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DAY 7	<b>Peaches, Dried(IM)</b> <b>Reef Patty(R)</b> Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
<u>DAY 6</u>	Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Inst Breakfast(B) Orange-Grapefruit Dk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Pears, Diced(T) Orange Drink(B)
MEAL DAY 5	<pre>Peaches, Dried(IM) Sausage Patty(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drink(B)</pre>	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sugar(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)
MEAL	۲	æ	U

IM - Intermediate Moisture R - Rehydratable B - Beverages NF - Natural Form T - Thermostabilized

6/04/84		DAY 4	Sausage(R) Scrambled Eggs(R) Grapefruit Drink(2X)(B)	Turkey Salad Spread(T) Bread(NF) Pineapple(T) Almonds(2X)(NF) Butter Cookies(NF) Lemonade w/A/S(2X)(B)	Shrimp Cocktail(R) Chicken ala King(T) Rice Pilaf(R) Grn Beans w/Mushrooms(R) Lemon Pudding(T) Tea w/A/S(B)
TTLE MENU - STS 41-D	ld. CDR (Red)	DAY 3	Sausage(R) Scrambled Eggs(R) Grapefruit Drink(2X)(B)	Ham Salad Spread(T) Bread(NF) Pears, Diced(T) Peanuts(2X)(NF) Butter Cookies(NF) Cherry Drk w/A/S(2X)(B)	Shrimp Cocktail(R) Beef w/BB() Sauce(T) Turkey Tetrazzini(R) Grn Beans & Broccoli(R) Strawberries(R) Grape Drink w/A/S(B)
TABLE 19-VIII SPACE SHUTTLE MENU - STS 41-D	(a) Henry Hartsfield, CDR (Red)	<u>DAY 2</u>	Sausage(R) Scrambled Eggs(R) Or-Pineapple Drk(2X)(B)	Tuna Salad Spread(T) Rread(NF) Pears, Diced(T) Almonds(2X)(NF) Lemonade w/A/S(2X)(B)	Shrimp Cocktail(R) Grd Beef w/Spice Sce(T) Potatoes au Gratin(R) Cauliflower w/Cheese(R) Lemon Pudding(T) Tropical Punch w/A/S(R)
		MEAL DAY 1,8*	Sausage(R) Scrambled Eggs(R) Or-Pineapple Dk(2X)(B)	Chicken Sld Spread(T) Bread(NF) Pineapple(T) Peanuts(2X)(NF) Candy Ctd Peanuts(NF) Cherry Dk w/A/S(2X)(B)	Turkey & Gravy(T) Rice Pilaf(R) Italian Vegetables(R) Strawberries(R) Chocolate Pudding(T) Tea w/A/S(R)
		MEAL	A	ß	U

\*Day 1 consists of Meals B and C, Day 8 consists of Meal A only

R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form A/S - Artificial Sweetener

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6/04/84

## TABLE 19-VIII.- Continued

#### (a) Concluded

MEAL	MEAL DAY 5	<u>DAY 6</u>	DAY 7
A	Sausage(R) Scrambled Eggs(R) Grapefruit Drink(2X)(B)	Sausage(R) Scrambled Eggs(R) Grapefruit Drink(2X)(B)	Sausage(R) Scrambled Eggs(R) Orange Juice Mix(2X)(B)
8	Ham Salad Spread(T) Bread(NF) Fruit Cocktail(T) Peanuts, Dry Rst(2X)(NF) Butter Cookies(NF) Grape Drink w/A/S(2X)(B)	Chicken Sld Spread(T) Bread(NF) Applesauce(T) Almonds(NF) Candy Coated Peanuts(NF) Cherry Drnk w/A/S(2X)(B)	Tuna Salad Spread(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Butter Cookies(NF) Almonds(2X)(NF) Grape Drk w/A/S(2X)(B)
U	Shrimp Cocktail(R) Beef & Gravy(T) Rice Pilaf(R) Cauliflower w/Cheese(R) Lemon Pudding(T) Tea w/A/S(B)	Shrimp Cocktail(R) Grd Beef w/Spice Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Tea w/À/S(B)	Shrimp Cocktail(R) Beef Steak(I) Rice Pilaf(R) Grn Beans w/Mshrooms(R) Strawberries(R) Tea w/A/S(B)
A N N N N N N N N N N N N N N N N N N N	R - Rehydratable B - Beverage I - Thermostabilized NF - Natural Form A/S - Artificial Sweetener I - Irradiated		

TABLE 19-VIII.- Continued

## (b) Michael Coats, PLT (Yellow)

DAY 4 Apricots, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Orange-Pineapple Dk(B)	Turkey Salad Spread(T) Bread(NF) Pineapple(T) Cashews(NF) Shortbread Cookies(NF) Lemonade(2X)(B)	Beef Steak(I) Potatoes au Gratin(R) Grn Beans & Mushrms(R) Peach Ambrosia(R) Grape Drink(B)
<u>DAY 3</u> Pears, Dried(IM) Mexican Scramb Eggs(R) Cornflakes(R) Orange Juice Mix(B)	Ham(T) Bread(NF) Fruit Cocktail(T) Peanuts, Dry Roastd(NF) Lemon Pudding(T) Grape Drink(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Rice Pilaf(R) Grn Beans & Broccoli(R) Strawberries(R) Lemonade(B)
<u>DAY 2</u> Peaches, Dried(IM) Bran Flakes(R) Breakfast Roll(NF) Grapefruit Drink(B)	Tuna(T) Bread(NF) Pears, Diced(T) Almonds(NF) Fruitcake(T) Lemonade(2X)(B)	Meatballs w/BBQ Sce(T) Potato Patty(R) Cauliflower w/Cheese(R) Peach Ambrosia(R) Apple Drink(B)
MEAL DAY 1,8* A Peaches, Dried(IM) Beef Patty(R) Mexican Scr Eggs(R) Cornflakes(R) Grapefruit Drink(B)	<pre>Ham(T) Bread(NF) Peaches, D1ced(T) Cashews(NF) Cashews(NF) Chocolate Pudding(T) Lemonade(2X)(B)</pre>	Shrimp Cocktail(R) Chicken ala King(T) Potatoes au Gratin(R) Asparagus(R) Strawberries(R) Orange Drink(B)
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\*Day 1 consists of Meals B and C, Day B consists of Meal A only

- IM Intermediate Moisture R Rehydratable B Beverage T Thermostabilized NF Natural Form I Irradiated

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## TABLE 19-VIII.- Continued

#### (b) Concluded

DAY 7	Apricots, Dried(IM) Beef Patty(R) Seasoned Scr Eggs(R) Bran Flakes(R) Or-Pineapple Drnk(B)	Ham(T) Bread(NF) Fruit Cocktail(T) Cashews(NF) Chocolate Pudding(T) Lemonade(2X)(B)	Shrimp Cocktail(R) Chicken ala King(T) Shrimp Creole(R) Asparagus(R) Strawberries(R) Apple Drink(B)
DAY 6	Pears, Dried(IM) Sausage(R) Mexican Scr Eggs(R) Or-Grapefruit Dk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Peanuts, Dry Rst(NF) Fruitcake(T) Grape Drink(2X)(B)	Beef w/Gravy)(T) Macaroni & Cheese(R) Broccoli au Gratin(R) Peach Ambrosia(R) Apple Drink(B)
MEAL DAY 5	Peaches, Dried(IM) Beef Patty(R) Seasoned Scr Eggs(R) Cornflakes(R) Orange Juice Mix(B)	<pre>Ham(T) Bread(NF) Peaches, Diced(T) Almonds(NF) Vanilla Pudding(T) Apple Drink(2X)(B)</pre>	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Shrimp Creole(R) Italian Vegetables(R) Strawberries(R) Lemonade(B)
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IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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4/25/84			DAY 4	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Apple Drink(B) Cocoa(B)	Chicken Sld Spread(T) Bread(NF) Pineapple(T) Cashews(NF) Orange Drink(B) Strawberry Drink(B)	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Chocolate Pudding(T) Tea w/Lemon & Sugar(B)	
	ont inued	, MS-1 (Blue)	DAY 3	Apricots, Dried(IM) Bran Flakes(R) Orange Juice Mix(B) Tea w/Sugar(B)	Tuna(T) Bread(NF) Fruit Cocktail(T) Peanuts, Dry Roastd(NF) Apple Drink(B) Grape Drink(B)	Shrimp Cocktail(R) Smoked Turkey(I) Potatoes au Gratin(R) Grn Beans & Broccoli(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)	
	TABLE 19-VIII Continued	(c) Richard M. Mullane, MS-1 (Blue)	DAY 2	Peaches, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(NF) Apple Drink(B) Cocoa(B)	Salmon(T) Bread(NF) Pears, Diced(T) Almonds(NF) Grape Drink(B) Strawberry Drink(B)	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Rice Pilaf(R) Cauliflower w/Cheese(R) Chocolate Pudding(T) Tea w/Lemon & Sugar(B)	Af Mosle Darie Control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the contro
			MEAL DAY 1,8*	Peaches, Dried(IM) Beef Patty(R) Granola w/Blueberries(R) Apple Drink(B) Cocoa(B)	Ham(T) Bread(NF) Peaches, Diced(T) Cashews(NF) Apple Drink(B) Orange Drink(B)	Shrimp Cocktail(R) Grd Beef w/Spice Sce(T) Potato Patty(R) Asparagus(R) Chocolate Pudding(T) Tea w/Lemon & Sugar(B)	*Dav ] consists of Meals B and
			MEA	4	£	ပ	*Dav

\*Day 1 consists of Meals B and C. Day 8 consists of Meal A only

- IM Intermediate Moisture R Rehydratable B Beverage T Thermostabilized NF Natural Form I Irradiated

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4/25/84

## TABLE 19-VIII.- Continued

#### (c) Concluded

	DAY 7	Pears, Dried(IM) Beef Patty(R) Bran Flakes(R) Orange Juice Mix(B) Tea w/Sugar(B)	Turkey Salad Spread(T) Bread(NF) Chocolate Pudding(T) Cashews(NF) Apple Drink(B) Grape Drink(B)	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Cauliflower w/Cheese(R) Chocolate Pudding(T) Tea w/Lemon & Sugar(B)
•	DAY 6	Apricots, Dried(IM) Beef Patty(R) Apple Drink(B) Cocoa(B)	Tuna Salad Spread(T) Bread(NF) Chocolate Pudding(T) Peanuts, Dry Roast(NF) Grape Drink(B) Tropical Punch(B)	Shrimp Cocktail(R) Turkey & Gravy(T) Potatoes au Gratin(R) Asparagus(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
	MEAL DAY 5	Peaches, Dried(IM) Beef Patty(R) Granola w/Raisins(R) Orange Juice Mix(B) Tea w/Sugar(B)	Ham Salad Spread(T) Bread(NF) Appiesauce(T) Almonds(NF) Apple Drink(B) Peach Drink(B)	Shrimp Cocktail(R) Chicken ala King(T) Rice Pilaf(R) Broccoli au Gratin(R) Chocolate Pudding(T) Tea w/Lemon & Sugar(B)
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- IM Intermediate Moisture
  R Rehydratable
  B Beverage
  T Thermostabilized
  NF Natural Form
  I Irradiated

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		DAY 4	Pears, Dried(IM) Sausage(R) Breakfast Roll(NF) Grapefruit Drink(B) Choc Inst Brkfst(B)	Ham(T) Cheddar Cheese Spd(T) Bread(NF) Fruit Cocktail(T) Cashews(NF) Tea(2X)(B)	Mtballs w/BBQ Sce(T) Macaroni & Cheese(R) Asparagus(R) Chocolate Pudding(T) Lemonade(B)
continued	MS-2 (Green)	DAY 3	Pears, Dried(IM) Scrambled Eggs(R) Bran Flakes(R) Orange Juice Mix(B) Cocoa(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Applesauce(T) Shortbread Cookies(NF) Tea(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Vanilla Pudding(T) Tropical Punch(B)
TABLE 19-VIII Continued	(d) Steven A. Hawley, MS-2 (Green)	DAY 2	Pears, Dried(IM) Granola(R) Breakfast Roll(NF) Orange-Grapefruit Drk(B) Choc Instant Breakfst(B)	Salmon(T) Bread(NF) Fruit Cocktail(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Rice Pilaf(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Orange Drink(B)
		MEAL DAY 1,8*	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Bran Flakes(R) Grapefruit Drink(B) Choc Inst Brkfst(B)	B Ham (T) Bread(NF) Applesauce(T) Pecan Cookies(NF) Tea(2X)(B)	C Shrimp Cocktail(R) Chicken ala King(T) Chicken & Rice(R) Asparagus(R) Chocolate Pudding(T) Apple Drink(B)
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\*Day 1 consists of Meals B and C, Day 8 consists of Meal A only

Intermediate Moisture
R - Rehydratable
B - Beverage
T - Thermostabilized
NF - Natural Form
I - Irradiated

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4/25/84

4/25/84

## TABLE 19-VIII.- Continued

#### (d) Concluded

DAY 7 Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Bran Flakes(R) Grapefruit Drink(B) Grapefruit Drink(B) Choc Inst Breakfst(B)	Chicken Sld Spread(T) Bread(NF) Chocolate Pudding(T) Shrtbread Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Broccoli au Gratin(R) Chocolate Cookies(NF) Tea(B)
DAY 6 Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Grapefruit Drink(B) Choc Instant Breakfst(B)	Tuna(T) Bread(NF) Chocolate Pudding(T) Rutter Cookies(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Varill: Pudding(T) Orange Drink(B)
MEAL DAY 5 A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Grapefruit Drink(B) Choc Inst Breakfst(B)	<pre>B Dried Beef(IM) Bread(NF) Applesauce(T) Almonds(NF) Tea(2X)(B)</pre>	C Shrimp Cocktail(R) Turkey & Gravy(T) Rice Pilaf(R) Cauliflower w/Cheese(R) Butter Cookies(NF) Lemonade(B)

IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized

5/01/84

## TABLE 19-VIII.- Continued

# (e) Judith A. Resnik, MS-3 (Orange)

	DAY 4	Sausage(R) Granola w/Raisins(R) Vanilla Inst Brkfst(B) Orange Drink w/A/S(R)	Peanut Butter(IM) Jelly(IM) Bread(NF) Applesauce(T) Buttersch Pudding(T) Lemonade WAX(27)(D)	Meatballs w/BBQ Sce(B) Rice Pilaf(R) Grn Beans w/Mushrms(R) Strawberries(R) Cherry Drink w/A/S(B)
(afuguation) c-cu the	DAY 3	Sausage(R) Granola w/Blueberries(R) Choc Instant Breakfst(B) Orange Drink w/A/S(B)	Tuna(T) Bread(NF) Peaches, Diced(T) Lemon Pudding(T) Cashews(NF) Trop Punch w/A/S(2X)(B)	Grd Beef w/Spice Sce(T) Rice Pilaf(R) Grn Beans & Broccoli(R) Peach Ambrosia(R) Lemonade w/A/S(B)
(alande the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second seco	DAY 2	Sausage(R) Granola w/Raisins(R) Vanilla Inst Brkfast(B) Orange Drink w/A/S(B)	Salmon(T) Bread(NF) Fruit Cocktail(T) Chocolate Pudding(T) Cherry Dk w/A/S(2X)(B)	Beef Steak(I) Potatoes au Gratin(R) Italian Vegetables(R) Butterscotch Pudding(T) Lemonade w/A/S(B)
	HEAL DAY 1,8*	<pre>A Sausage(R) Granola w/Raisins(R) Vanilla Inst Brkfast(B) Orange Drink w/A/S(B)</pre>	<pre>Peanut Butter(IM) Jelly(IM) Bread(NF) Applesauce(T) Vanilla Pudding(T) Trop Punch w/A/S(2X)(B)</pre>	Beef w/BBQ Sauce(T) Rice Pilaf(R) Grn Beans w/Mshrooms(R) Peach Ambrosia(R) Lemonade w/A/S(B)
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\*Day 1 consists of Meals B and C. Day 8 consists of Meal A only

- R Rehydratable B Beverage A/S Artificial Sweetener IM Intermediate Moisture NF Natural Form T Thermostabilized I Irradiated

5/01/84

## TABLE 19-VIII.- Continued

#### (e) Concluded

5 DAY 6 DAY 7	Sausage(R) Sausage(R) Sausage(R) Sausage(R) Granola w/Blueberries(R) Granola w/Blueberries(R) Granola w/Blueberries(R) Choc Instant Breakfst(B) Vanilla Inst Brkfast(B) Choc Instant Breakfst(B) Orange Drink w/A/S(B) Orange Drink w/A/S(B)	Salmon(T)Tuna(T)Peanut Butter(IM)Bread(NF)Bread(NF)Jelly(IM)Bruit Cocktail(T)Bread(NF)Jelly(IM)Fruit Cocktail(T)Peaches, Diced(T)Bread(NF)Lemon Pudding(T)Chocolate Pudding(T)Applesauce(T)Trop Punch w/A/S(2X)(B)Cashews(NF)Vanilla Pudding(T)	Beef w/BBQ Sauce(T) Grd Beef w/Spice Sce(T) Beef Steak(I) Potatoes au Gratin(R) Rice Pilaf(R) Shrimp Creole(R) Grn Beans & Broccoli(R) Grn Beans w/Mshrooms(R) Italian Vegetables(R) Chocolate Pudding(T) Strawberries(R) Peach Ambrosia(R) Lemonade w/A/S(B) Lemonade w/A/S(B) Lemonade w/A/S(B)	<ul> <li>Rehydratable</li> <li>Beverage</li> <li>Artificial Sweetener</li> <li>Thermostabilized</li> <li>Natural Form</li> <li>Intermediate Moisture</li> </ul>
MEAL DAY 5	A Sausage(R) Granola w/ Choc Insta Orange Dri	B Salmon(T) Bread(NF) Fruit Cock Lemon Pudo Trop Punch	C Beef w/BBC Potatoes d Grn Beans Chocolate Lemonade v	R - Rehydrato B - Beverage A/S - Artifici T - Thermosto NF - Natural F IM - Intermed

4/25/84

## TABLE 19-VIII.- Continued

# (f) Charles D. Walker (McDonnell Douglas, St. Louis, MO), PS (Brown)

DAY 4	Pears, Dried(IM) Beef Patty(R) Rreakfast Roll(NF) Orange Juice Mix(2X)(B)	Ham Salad Spread(T) Bread(NF) Fruit Cocktail(T) Chocolate Pudding(T) Cashews(NF) Grape Drnk w/A/S(2X)(B)	Grd Beef w/Spice Sce(T) Chicken & Rice(R) Broccoli au Gratin(R) Lemon Pudding(T) Tea w/Lemon(B)	
DAY 3	Peaches, Dried(IM) Pe Seasoned Scr Eggs(R) Be Granola w/Raisins(R) Rr Or-Pineapple Drink(2X)(B) Or	Tuna(T) Bread(NF) Pineapple(T) Choc Covered Cookies(NF) Peanuts(NF) Lemonade w/A/S(2X)(B) Gr	Chicken ala King(T) Gr Rice Pilaf(R) Ch Italian Vegetables(R) Br Strawberries(R) Ler Tea w/Lemon(B) Te	
DAY 2	Apricots, Dried(IM) Bran Flakes(R) Breakfast Roll(NF) Or-Grapefruit Dk(2X)(B)	Turkey Salad Spread(T) Bread(NF) Pears, Diced(T) Cashews(NF) Brownies(NF) Tea w/Lemon(2X)(B)	Turkey & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mshrooms(R) Fruitcake(T) Grape Drink w/A/S(R)	
MEAL DAY 1,8*	A Peaches, Dried(IM) Beef Patty(R) Bran Flakes(R) Orange Jce Mix(2X)(B)	<pre>B Chicken Sld Spread(T) Bread(NF) Fruit Cocktail(T) Almonds(NF) Candy Coated Mints(NF) Grape Drk w/A/S(2X)(B)</pre>	C Beef Steak(I) Potatoes au Gratin(R) Asparagus(R) Chocolate Pudding(T) Tea w/Lemon(B)	
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\*Day 1 consists of Meals B and C, Day B consists of Meal A only

IM - Intermediate Moisture
R - Rehydratable
B - Reverage
I - Thermostabilized
NF - Natural Form
A/S - Artificial Sweetener
I - Irradiated

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4/25/84

## TABLE 19-VIII.- Concluded

#### (f) Concluded

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G B B A	<pre>MEAL DAY 5 A Peaches, Dried(IM) Scrambled Eggs(R) Granola w/Blueberries(R) Grapefruit Drink(2X)(B) B Salmon(T) B Salmon(T) B Salmon(T) B Salmon(T) C Turkey &amp; Gravy(T) C Turkey &amp; Gravy(T) C Turkey &amp; Gravy(T)</pre>	DAY 6Apricots, Dried(IM)Sausage(R)Sausage(R)Seasoned Scramb Eggs(R)Orange Juice Mix(2X)(B)Orange Juice Mix(2X)(B)Chicken Salad Spread(T)Bread(NF)Lemon Pudding(T)Almonds(NF)Choc Covered Cookies(NF)Grape Drink w/A/S(2X)(B)Chicken ala King(T)Macaroni & Cheese(R)Macaroni & Cheese(R)	DAY 7 Pears, Dried(IM) Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Tuna Salad Spread(T) Bread(NF) Fruit Cocktail(T) Pecan Cookies(NF) Candy Ctd Chocolate(NF) Tea w/Lemon(2X)(B) Beef & Gravy(T) Potatoes au Gratin(R) Grans & Broccoli(R)
Σα	Asparagus(R) Chocolate Pudding(T) Tea w/Lemon(B) IM - Intermediate Moisture R - Rehvdratable	Icalian vegecaules(K) Pecan Cookies(NF) Tropical Punch w/A/S(R)	Chocolate Pudding(T) Tea w/Lemon(B)

- R Rehydratable B Beverage T Thermostabilized NF Natural Form A/S Artificial Sweetener

# TABLE 19-IX.- SPACE SHUTTLE MENU - STS 41-G

(a) Robert L. Crippen, CDR (Red)

A A	MEAL UAY 1.9"	DAY 2	DAY 3	DAY 4
A	Peaches, Dried(IM) Sausage(R) Seasoned Scram Eggs(R) Orange Juice Mix(B) Coffee(B)	Apricots, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(NF) Orange Juice Mix(B) Coffee(B)	Peaches, Dried(IM) Sausage(R) Mexican Scram Eggs(R) Cocoa(B) Coffee(B)	Apricots, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Orange Juice Mix(B) Coffee(B)
۵	Shrimp Cocktail(R) Frankfurters(T) Bread(NF) Broccoli au Gratin(R) Tea(2X)(B)	Beef w/BBQ Sauce(T) Asparagus(R) Shortbread Cookies(NF) Tea w/Lemon(2X)(B)	Beef w/Gravy(T) Cauliflower w/Cheese(R) Granola Bar(NF) Butter Cookies(NF) Tea w/Lemon(2X)(B)	Meatballs w/BBQ Sce(T) Grn Beans w/Mushrms(R) Trail Mix(NF) Strawberries(R) Tea(2X)(B)
U	Beef Steak(I) Potatoes au Gratin(R) Grn Beans & Broccoli(R) Peach Ambrosia(R) Tea w/Lemon(2X)(B)	Grd Beef w/Pickle Sce(T) Rice Pilaf(R) Broccoli au Gratin(R) Strawberries(R) Tea(2X)(B)	Chicken ala King(T) Potato Patty(R) Italian Vegetables(R) Brownie(NF) Tea(2X)(B)	Beef Steak(I) Potatoes au Gratin(R) Asparagus(R) Peach Ambrosia(R) Tea w/Lemon(2X)(B)
*Day	l consists of Meals B an	*Day 1 consists of Meals B and C, Day 9 consists of Meal A only	l A only	
жар Кар	IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized VF - Natural Form I - Irradiated			

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#### TABLE 19-IX.- Continued

#### (a) Concluded

MEAL	MEAL DAY 5	DAY 6	DAY 7	DAY 8
4	Peaches, Dried(IM) Beef Patty(R) Mexican Scramb Eggs(R) Grapefruit Drink(B) Coffee(B)	Apricots, Dried(IM) Sausage(R) Seasoned Scramb Eggs(R) Orange Juice Mix(B) Coffee(B)	Peaches, Dried(IM) Beef Patty(R) Mexican Scrambld Eggs(R) Cocoa(B) Coffee(B)	Apricots, uried(im) Sausage(R) Seasoned Scrm Eggs(R) Granola w/Raisins(R) Orange Juice Mix(B) Coffee(B)
æ	Mushroom Soup(R) Ham Salad Spread(T) Soda Crackers(NF) Bread(NF) Pecan Cookies(NF) Tea(2X)(B)	Dried Beef(IM) Turkey Salad Spread(T) Bread(NF) Italian Vegetables(R) Trail Mix(IM) Tea w/Lemon(2X)(B)	Mushroom Soup(R) Shrimp Cocktail(R) Tuna Salad Spread(T) Soda Crackers(NF) Bread(NF) Tea w/Lemon(2X)(B)	Ham(T) Potato Patty(R) Asparagus(R) Almonds(NF) Tea(2X)(B)
υ	Beef w/BBQ Sauce(T) Rice Pilaf(R) Cauliflower w/Cheese(R) Strawberries(R) Tea w/Lemon(2X)(B)	Meatballs w/BBQ Sce(R) Potato Patty(R) Grn Beans w/Mshrooms(R) Butterscotch Pudding(T) Tea(2X)(B)	Grd Beef w/Spiced Sce(T) Rice Pilaf(R) Grn Beans & Broccoli(R) Pecan Cookies(NF) Tea(2X)(B)	Beef Steak(I) Potatoes au Gratin(R) Italian Vegetables(R) Lemon Pudding(T) Tea w/Lemon(2X)(B)
E	IM - Intermediate Moisture	х ,		

- A contractable
  R e Rehydratable
  B Beverage
  T Thermostabilized
  NF Natural Form
  I Irradiated

## TABLE 19-IX.- Continued

# (b) Jon A. McBride, PLT (Yellow)

A HA	MEAL DAY 1,9*	DAY 2	DAY 3	DAY 4
×	Apricots Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Orange Juice Mix(B) Coffee w/Crm & Sugr(B)	Peaches, Dried(IM) Cornflakes(R) Breakfast Roll(NF) Orange-Grapefruit Dk(R) Coffee w/Crm & Sugar(B)	Apricots, Dried(IM) Scrambled Eggs(R) Bran Flakes(R) Orange Juice Mix(B) Coffee w/Crm & Sugar(B)	Peaches, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee w/Crm & Sugr(B)
ß	Ham(T) Bread(NF) Peaches, Diced(T) Cashews(NF) Orange-Mango Dk(2X)(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Orange-Mango Dk(2X)(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Peanuts, Dry Roast(NF) Orange-Mango Drk(2X)(B)	Tuna Salad Spread(T) Bread(NF) Peaches, Dried(T) Cashews(NF) Orange-Mango Dk(2X)(B)
υ	Smoked Turkey(I) Potato Patty(R) Asparagus(R) Strawberries(R) Tea w/Lemon & Sugar(B)	Beef w/BB() Sauce(T) Macaroni & Cheese(R) Grn Beans & Mushrms(R) Strawberries(R) Tea w/Lemon & Sugar(B)	Beef Steak(I) Potatoes au Gratin(R) Grn Beans & Broccoli(R) Strawberries(R) Tea w/Lemon & Sugar(B)	Meatballs w/BBQ Sce(T) Macaroni & Cheese(R) Italian Vegetables(R) Strawberries(R) Tea w/Lemon & Sugar(B)
*Da	y 1 consists of Meals B ¿	*Day 1 consists of Meals B and C, Day 9 consists of Meal A only	Meal A conjv	

C. Day 9 consists of Meal A only

- IM Intermediate Moisture R Rehydratable B Beverage T Thermostabilized NF Natural Form I Irradiated

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### TABLE 19-IX.- Continued

#### (b) Concluded

	Peanut Butter(IM) Jelly(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Orange-Mango Dk(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) R) Italian Vegetables(R) Strawberries(R) B) Tea w/Lemon & Sugar(B)	
DAY 7 Peaches, Dried(IM) Beef Patty(R) Mexican Scramb Eggs(R) Cornflakes(R) Orange-Mango Drink(B) Coffee w/Crm & Sugr(B)	Tuna Salad Spread(T) Bread(NF) Peaches, Diced(T) Cashews(NF) Orange Drink(2X)(B)	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Grn Beans w/Mushrms(R) Strawberries(R) Tea w/Lemon & Sugar(B)	
DAY 6 Apricots, Dried(IM) Beef Patty(R) Mexican Scramb Eggs(R) Grapefruit Drink(B) Coffee w/Crm & Sugr(B)	Ham(T) Bread(NF) Fruit Cocktail(T) Cashews(NF) Orange Drink(2X)(B)	Beef Steak(I) Potato Patty(R) Asparagus(R) Strawberries(R) Tea w/Lemon & Sugar(B)	
<pre>MEAL DAY 5 A Peaches, Dried(IM) A Sausage(R) Mexicn Scrambld Eggs(R) Granola w/Raisins(R) Orange Juice Mix(B) Coffee w/Crm &amp; Sugar(B)</pre>	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Orange-Grpfrt Dk(2X)(B)	Turkey & Gravy(T) Chicken & Rice(R) Cauliflower w/Cheese(R) Strawberries(R) Tea w/Lemon & Sugar(B)	treesendista Mnisture
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- IM Intermediate Moisture R Rehydratable B Beverage NF Natural Form T Thermostabilized I Jrradiated

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## TABLE 19-IX.- Continued

# (c) Kathryn D. Sullivan, MS-1 (Blue)

DAY 2 DAY 3	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) unk(B) Drange-Pineapple Drnk(B) ugr(B) Coffee w/Cream & Sugr(B)	Tuna(T)Chicken Salad Spread(T)Bread(NF)Chicken Salad Spread(T)Bread(NF)Bread(NF)Trail Mix(IM)Strawberries(R)Butter Cookies(NF)Peanuts, Dry Roasted(NF)(B)Tea w/Lemon & A/S(2X)(B)	Beef w/BBQ Sauce(T) Beef Steak(I) Potatoes au Gratin(R) Grn Beans & Broccoli(R) Grn Beans w/Mushrooms(R) Strawberries(R) Ir(B) Coffee w/Cream & Sugr(B) Coffee w/Cream & Sugr(B)	*Dav 1 consists of Moult of States
MEAL DAY 1,9*	A Pears, Drfed(IM) Scrambled Eggs(R) Cornflakes(R) Orange-Pineapple D Coffee w/Cream & S	<pre>B Ham(T) Bread(NF) Chocolate Pudding(T) Pecan Cookies(NF) Tea w/Lemon &amp; A/S(2X)</pre>	C Chicken ala King(T) Chicken & Rice(R) Asparagus(R) Coffee w/Cream & Sug	"Day 1 consists of Mo.

visus of Meal A only 5

IM - Intermediate Moisture
R - Rehydratable
B - Beverage
T - Thermostabilized
NF - Natural Form
A/S - Artificial Sweetener
I - Irradiated

#### TABLE 19-IX.- Continued

#### (c) Concluded

MEAL	MEAL DAY 5	<u>DAY 6</u>	DAY 7	DAY 8
A	Peaches, Dried(IM) Mexican Scrambld Eggs(R) Granola w/Raisins(R) Orange-Mango Drink(B) Coffee w/Cream & Sugr(B)	Apricots, Dried(IM) Seasond Scrambld Eggs(R) Orange-Pineapple Drnk(B) Coffee w/Cream & Sugr(B)	Peaches, Dried(IM) Mexican Scrambld Eggs(R) Granola w/Blueberries(R) Orange-Pineapple Drnk(B) Coffee w/Cream & Sugr(B)	Pears, Dried(IM) Seasond Scrambld Eggs(R) Cornflakes(R) Orange-Pineapple Drnk(B) Coffee w/Cream & Sugr(B)
B	Turkey Salad Spread(T) Bread(NF) Peanuts, Dry Roasted(NF) Tea w/Lemon & A/S(2X)(B)	Tuna(T) Bread(NF) Trail Mix(IM) Shortbread Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Chicken Salad Spread(T) Bread(NF)(2X) Peanuts, Dry Roasted(NF) Choc Covered Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Ham(T) Bread(NF)(2X) Cashews(NF) Pecan Cookies(NF) Tea w/Lemon & A/S(2X)(B)
U	Beef Steak(1) Cauliflower w/Cheese(R) Coffee w/Cream & Sugr(B)	Shrimp Cocktail(R) Broccoli au Gratin(R) Coffee w/Cream & Sugr(B)	Shrimp Cocktail(R) Grn Beans w/Mushrooms(R) Coffee w/Cream & Sugr(B)	Chicken a la King(T) Chicken w/Rice(R) Asparagus(R) Coffee w/Cream & Sugr(B)
AN ABAR	<pre>IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form A/S - Artificial Sweetener I - Irradiated</pre>			

## TABLE 19-IX.- Continued

# (d) Sally K. Ride, MS-2 (Green)

DAY 4	Breakfast Roll(NF) Grapefruit Drink(B) Coffee(B)	Tuna Salad Spread(T) Bread(NF) Butter Cookies(NF) Cashews(NF) Lemonade(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Peach Ambrosia(R) Tea w/Lemon & A/S(B)
<u>DAY 3</u>	Scrambled Eggs(R) B Bran Flakes(R) G Orange Juice Mix(B) C Cocoa(B)	Peanut Butter(IM) T Jelly(IM) B Bread(NF) B Peanuts, Dry Roasted(NF) C Cashews(NF) L Tea w/Lemon & A/S(2X)(B)	Beef Steak(I) M Macaroni & Cheese(R) R Grn Beans & Broccoli(R) I Strawberries(R) P Tea w/Lemon & A/S(B) T
DAY 2	Cornflakes(R) Breakfast Roll(NF) Orange-Grapefruit Dk(B) Coffee(B)	Salmon(T) Bread(NF) Peanuts, Dry Roastd(NF) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Brownies(NF) Tea w/Lemon & A/S(B)
MEAL DAY 1,9*	Scrambled Eggs(R) Cornflakes(R) Orange Juice Mix(B) Coffee(B)	Chicken Salad Spread(T) Bread(NF) Cashews(NF) Pecan Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Cauliflower w/Cheese(R) Strawberries(R) Tea w/Lemon & A/S(B)
MEAL	K	æ	U

\*Day 1 consists of Meals B and C, Day 9 consists of Meal A only

- R Rehydratable B Beverage T Thermostabilized NF Natural Form A/S Artificial Sweetener IM Intermediate Moisture I Irradiated

#### TABLE 19-IX.- Continued

#### (d) Concluded

MEAL	MEAL DAY 5	DAY 6	DAY 7	DAY 8
A	Scrambled Eggs(R) Cornflakes(R) Orange-Pineapple Drnk(B) Coffee(B)	<b>Scrambled Eggs(R)</b> Orange-Grapefruit Dk(B) Coffee(B)	Scrambled Eggs(R) Cornflakes(R) Orange Juice Mix(B) Coffee(B)	Scrambled Eggs(R) Cornflakes(R) Orange-Pineapple Drnk(B) Cocoa(B)
ß	Dried Beef(IM) Bread(NF) Applesauce(T) Pecan Cookies(NF) Peanuts, Dry Roasted(NF) Tea w/Lemon & A/S(2X)(B)	Tuna(T) Bread(NF) Almonds(NF) Shortbread Cookies(NF) Lemonade(2X)(B)	Chicken Salad Sprd(T) Bread(NF) Shortbread Cookies(NF) Cashews(NF) Lemonade(2X)(B)	Chicken Salad Spread(T) Bread(NF) Peanuts, Dry Roasted(NF) Pecan Cookies(NF) Tea w/Lemon & A/S(2X)(B)
U	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Coffee(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Peach Ambrosia(R) Tea w/Lemon & A/S(B)	Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrms(R) Peach Ambrosia(R) Tea w/Lemon & A/S(R)	Chicken ala King(T) Chicken & Rice(R) Cauliflower w/Cheese(R) Strawberries(R) Tea w/Lemon & A/S(B)
CC 63	R - Rehydratable <b>B - Beverage</b>			

- B Beverage IM Intermediate Moisture NF Natural Form T Thermostabilized A/S Artificial Sweetener

8/11/84

#### TABLE 19-IX.- Continued

# (e) David C. Leestma, MS-3 (Orange)

<b>MEAL</b> Day 1.9*Day 2Day 3ASausage(R)Granola(R)Granola(R)Mexican Scrambled Eggs(R)Crambled Eggs(R)Granola w/Blueberries(R)Orange-Pineapple Drnk(B)Mexican Scrambled Eggs(R)Granola w/Blueberries(R)Orange-Pineapple Drnk(B)Orange-Unice Mix(B)Granola w/Blueberries(R)Orange-Pineapple Drnk(B)Cocoa(B)Mexican Scrambled Eggs(R)BHam(T)Breakfast Roll(NF)Orange-Unice Mix(B)Orange Unice Mix(B)Cocoa(B)Cocoa(B)Cocoa(B)Cocoa(B)Cocoa(B)BHam(T)Salmon(T)Bread(NF)Drange Unice Mix(B)BHam(T)Bread(NF)Bread(NF)Drange Unice Mix(B)BHam(T)Bread(NF)Bread(NF)Drandy Coated Mints(NF)Pears, Diced(T)Butter Cookies(NF)Drandy Coated Mints(NF)Peanuts, Dry Roasted(NF)Candy Coated Mints(NF)Drange-Mango Drink(2X)(B)Orange-Mango Drink(2X)(B)Drande(2X)(B)Drange-Mango Drink(2X)(B)CChicken ala King(T)Beef w/BBQ Sauce(T)Beef Steak(1)Broccoli au Gratin(R)Butterscotch Pudding(T)Drato Patty(R)Broccoli au Gratin(R)Butterscotch Pudding(T)Strawberries(R)CChicken RBaans w/Mshrooms(R)Cauliflower w/Cheese(R)
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Day 1 consists of Meals B and C, Day 9 consists of Meal A only

- R Rehydratable B Beverage T Thermostabilized MF Natural Form I Irradiated

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8/11/84

#### TABLE 19-IX.- Continued

#### (e) Concluded

MEAL	MEAL DAY 5	DAY 6	DAY 7	DAY 8
A	Sausage(R) Scrambled Eggs(R) Granola w/Blueberries(R) Orange-Pineapple Drnk(B) Cocoa(B)	Beef Patty(R) Seasoned Scramb Eggs(R) Orange-Mango Drink(B) Cocoa(B)	<pre>Sausage(R) Mexican Scrambld Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B) Cocoa(B)</pre>	Sausage(R) Scrambled Eggs(R) Granola w/Raisins(R) Orange-Pineapple Dk(B) Cocoa(B)
۵	Chicken Salad Spread(T) Bread(NF) Applesauce(T) Choc Covered Cookies(NF) Peanuts, Dry Roasted(NF) Or-Pineapple Drnk(2X)(B)	Turkey Salad Spread(T) Bread(NF) Butterscotch Pudding(T) Pecan Cookies(NF) Almonds(NF) Orange-Mango Drk(2X)(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Cashews(NF) Or-Pineapple Drnk(2X)(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Candy Coated Mints(NF) Peanuts, Dry Roast(NF) Orange-Mango Drink(B)
U	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cherse(R) Vanilla Pudding(T) Tea w/Lemon & Sugar(B)	Shrimp Cocktail(R) Beef Stroganoff(R) Broccoli au Gratin(R) Strawberries(R) Tea w/Lemon & Sugar(B)	Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)	Shrimp Cocktail(R) Turkey Tetrazzini(R) Broccoli au Gratin(R) Brownies(NF) Tea w/Lemon & Sugar(B)

- R Rehydratable B Beverage T Thermostabilized NF Natural Form

TABLE 19-IX.- Continued

(f) Mark Garneau (Canada), PS-1 (Brown)

MEA	MEAL DAY 1*,8	DAY 2,9**	DAY 3	DAY 4
×	Pears, Dried(IM) Sausage Patty(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Dk(B)	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Breakfst(B) Orange-Grapefruit Drk(B)	Apricots, Dried(IM) Seasoned Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	
B	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sugar(2X)(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B)
J	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Orange Drink(B)	Frankfurters(T) Potato Patty(R) Green Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
*Da *Da	*Day 1 consists of Meals B and C **Day 9 consists of Meal A only	ind C		
יייי אמש∑	Intermediate Moisture Rehydratable Beverages Thermostabilized			

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TABLE 19-IX.- Continued

#### (f) Concluded

DAV 7 Peaches, Dried(IM) Reef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Instant Brkfast(B) Orange-Grapefruit Dk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Pears, Diced(T) Orange Drink(B)
MEAL DAY 5 A Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drink(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sugar(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)
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- IM Intermediate Moisture R Rehydratable B Beverages NF Natural Form T Thermostabilized

8/23/84

## TABLE 19-IX.- Continued

(g) Paul D. Scully-Power (U.S. Navy, New London, CT), PS-2 (Purple)

DAY 4 DAY 4 Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Cottee w/Sugar(B) Ham(T) Cheddar Cheese Spread(T) Bread(NF) Pineapple(T) Cashews(NF) Strawherry Driov/201101	Apple Drink(B)	
DAY 3     DAY 3     DAY 4       IM)     Apricots, Dried(IM)     Pears       NF)     Bran Flakes(R)     Beef       B)     Coffee w/Sugar(B)     Grape	(2X)(B)		
DAY 2,9** Peaches, Dried( Granola(R) Breakfast Roll( Coffee w/Sugar( Orange Grapefrt		Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Peanuts, Dry Roast(NF) Orange Drink(B)	B and C only
<pre>MEAL DAY 1*,8 A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Coffee w/Sugar(B)</pre>	Or-Pineapple Drnk(B) B Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	C Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Cashews(NF) Grape Drink(B)	*Day 1 consists of Meals B and C **Day 9 consists of Meal A only

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IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form 8/23/84

## TABLE 19-IX.- Concluded

#### (g) Concluded

DAY 7 Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)	
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Coffee w/Sugar(B) Orange-Grapefruit Dk(B)	Tuna(T) Bread(NF) Shortbread Cookies(NF) Almonds(2X)(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B)	
MEAL DAY 5 A Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Coffee w/Sugar(B) Orange-Pineapple Drink(B)	<pre>B Dried Beef(IM) B read(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon &amp; Sugar(2X)(B)</pre>	C Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)	

- IM Intermediate Moisture R Rehydratable B Beverage NF Natural Form T Thermostabilized

TABLE 19-X.- SPACE SHUTTLE MENU - STS 51-A

DAY 4	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Orange Juice Mix(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Citrus Drink(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Orange-Grapefrt Drk(B)		
DAY 3	Apricots, Dried(IM) Seasoned Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sugar(2X)(B)	Frankfurters(T) Potato Patty(R) Green Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)		
DAY 2,9**	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfst(B) Orange-Grapefrt Drk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Rutter Cookies(NF) Lemonade(2X)(R)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Buttersch Pudding(T) Citrus Drink(B)	B and C only	
MEAL DAY 1*,8	A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocca(B) Or-Pineapple Drnk(B)	<pre>B Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Grapefruit Dk(2X)(B)</pre>	C Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Orange-Mango Drnk(B)	*Day 1 consists of Meals B and C **Day 9 consists of Meal A only	IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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TABLE 19-X.- Concluded

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		TABLE 19-X Concluded	
MEAL	MEAL DAY 5	DAY 6	DAY 7
4	Peactes. Drfed(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drink(B)	Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Inst Breakfast(B) Orange-Grapefruit Dk(B)	Peaches, Dried(IM) Beef Patty(R) Mexican Scrambld Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)
ß	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sugar(2X)(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Lemonade(2X)(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)
J	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange-Mango Drink(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
2. K B F F	IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized	·	

19-41

11/16/84

TABLE 19-XI.- SPACE SHUTTLE MENU - STS 51-B

(a) Robert Overmyer, CDR (Red) (Gold Team)

Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drnk(B) Coffee w/Cream(B) B Ham(T) B Ham(T) B Ham(T) B Ham(T) B Ham(T) B Ham(T) Coffee w/Cream(B) Coffee w/Cream(B)	DAY 1.8* Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Coroa(B) Or-Pineapple Drnk(B) Coffee w/Cream(B) Ham(T) Bread(NF) Peaches, Diced(T) Cashews(NF) Strawberry Drink(B) Coffee w/Cream(B)	DAY 2 Peaches, Dried(IM) Scrambled Eggs(R) Breakfast Roll(NF) Orange-Grapefrt Drk(B) Coffee w/Cream(B) Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Peanuts, Dry Roast(NF) Lemonade(B) Coffee w/Cream(B)	DAY 3 Apricots, Dried(IM) Scrambled Eggs(R) Beef Patty(R) Orange Juice Mix(B) Coffee w/Cream(B) Coffee w/Cream(B) Fruit Cocktail(T) Cashews(NF)(T) Butterscotch Pudding(T) Coffee w/Cream(2X)(B)	DAY 4 Apricots, Dried(IM) Beef Patty(R) Scrambled Eggs(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee w/Cream(B) Turkey Salad Spread(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drink(B) Coffee w/Cream(B)
<pre>C Chicken ala King(T) Rice &amp; Chicken(R) Asparagus(R) Chocolate Pudding(T) Grapefruit Drink(B) Coffee w/Cream(B)</pre>	ing(T) n(R) ding(T) ink(B) m(B)	Reef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Rutterscoch Pudding(T) Orange Drink(B) Coffee w/Cream(B)	Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Strawberry Drink(B) Coffee w/Cream(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Orange Drink(B) Coffee w/Cream(B)

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IM - Intermediate Moisture R - Reĥydratable B - Beverage T - Thermostabilized NF - Natural Form I - Irradiated

11/16/84

#### TABLE 19-XI.- Continued

#### (a) Concluded

DAY 7 Peaches, Dried(IM) Beef Patty(R) Scrambled Eggs(R) Breakfast Roli(NF) Orange Juice Mix(B) Coffee w/Cream(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(B) Coffee w/Cream(B)	Shrimp Cocktail(R) Reef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B) Coffee w/Cream(B)	
DAY 6 Apricots, Dried(IM) Beef Patty(R) Scrambled Eggs(R) Breakfast Roll(NF) Orange-Grapefrt Dk(B) Coffee w/Cream(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbrd Cookies(NF) Almonds(NF) Apple Drink(B) Coffee w/Cream(R)	Beef Steak(I) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B) Coffee w/Cream(B)	· · · ·
MEAL DAY 5 A Peaches Dried(IM) Sausage(R) Scrambled Eggs(R) Cashews(NF) Orange-Pineapple Drk(B) Coffee w/Cream(B)	Salmon(T) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Lemon-Lime Drink(B) Coffee w/Cream(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Orange-Pineapple Drk(B) Coffee w/Cream(B)	<ul> <li>Intermediate Moisture</li> <li>Rehydratable</li> <li>Natural Form</li> <li>Beverage</li> <li>Thermostabilized</li> <li>Irradiated</li> </ul>
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#### TABLE 19-XI.- Continued

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# (b) Fredrick D. Gregory, PLT (Yellow) (Silver Team)

<u>DAY 4</u> Pears, Drfed(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Trail Mix(IM) Strawberry Drk(2X)(B)	Meatballs W/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
DAY 3 Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Trail Mix(IM) Fruitcake(T) Orange-Mango Drk(2X)(B)	<pre>Frankfurters(T) Potato Patty(R) Grn Beans &amp; Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)</pre>
DAY 2 Peaches, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(NF) Strawberry Inst Bkfst(B) Orange-Grapefruit Drk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Trail Mix(IM) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Orange Drink(R)
MEAL DAY 1.8* A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(R) Or-Pineapple Drnk(R)	<pre>B Ham(T) Bread(NF) Peaches, Diced(T) Trail Mix(IM) Pecan Cookies(NF) Apple Drink(2X)(B)</pre>	C Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)

\*Day 1 consists of Meal C only, Day 8 consists Meals R and C for the Silver Team

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IM - Intermediate Moisture R - Rehydratable R - Beverage T - Thermostabilized NF - Natural Form

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#### TABLE 19-X1.- Continued

#### (b) Concluded

	Peaches。Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Trail Mix(IM) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)	
	Apricots Dried(IM) Beef Patty(R) Seasoned Scrambled Eggs(R) Strawberry Inst Brkfast(B) Orange-Grapefruit Drink(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Trail Mix(IM) Almonds(NF) Apple Drink(2X)(B)	Ground Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B)	•
LAL DAT 3	A Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola W/Raisins(R) Cocoa(B) Orange-Pineapple Drink(B)	R Dried Beef(IM) Bread(NF) Applesauce(T) Trail Mix(IM) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sugar(2X)(B)	<pre>C Turkey &amp; Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)</pre>	IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized
		es Dried(1M) Apricots Dried(1M) ge(R) Apricots Dried(1M) Beef Patty(R) an Scrambled Eggs(R) Seasoned Scrambled Eggs(R) 1a w/Raisins(R) Strawberry Inst Brkfast(B) (R) Orange-Grapefruit Drink(B) e-Pineapple Drink(B)	es. Dried(IM) es. Dried(IM) ge(R) an Scrambled Eggs(R) an Scrambled Eggs(R) Reef Patty(R) Beef Patty(R) Seasoned Scrambled Eggs(R) Strawberry Inst Brkfast(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Drange-Grapefruit Drink(B) Reef(IM) Beef(IM) Beef(IM) Reef(IM) Reef(IM) Beed(NF) NrF) Lemon Pudding(T) Shortbread Cookies(NF) ts, Dry Roasted(NF) Apple Drink(2X)(B) Apple Drink(2X)(R)	<pre>s. Dried(IM) Beef Patty(R) Beef Patty(R) Beef Patty(R) Beef Patty(R) Seasoned Scrambled Eggs(R) B Strawberry Inst Brkfast(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(B) Orange-Grapefruit Drink(C) Orange-Grapefruit Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange Drink(B) Orange</pre>

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3/18/85

#### TABLE 19-XI.- Continued

# (c) Don Lind, MS-1 (Blue) (Gold Team)

DAY 4 Pears, Dried(IM) Beef Patty(R) Breakfast Roll(MF) Trail Mix(IM) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Trail Mix(IM) Orange-Mango Dk(2X)(B)	Teriyaki Chicken(R) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
DAY 3 Apricots, Dried(IM) Scrambled Eggs(R) Bran Flakes(R) Trail Mix(IM) Cocoa(B) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Trail Mix(IM) Peach-Apricot Drink(B) Lemonade(B)	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Orange-Mango Drink(R)
DAY 2 Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Trail Mix(IM) Vanilla Inst Brkfst(B) Orange-Mango Drink(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Trail Mix(IM) Lemonade(2X)(B)	Turkey Tetrazzini(R) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Lemon Pudding(T) Orange Drink(B)
MEAL DAY 1.8* A Pears, Dried(IM) Sausage (R) Scrambled Eggs(R) Cornflakes(R) Trail Mix(IM) Cocoa(B) Orange-Mango Drink(B)	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Trail Mix(IM) Apple Drink(2X)(B)	Teriyaki Chicken(R) Cauliflower w/Cheese(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)
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\*Day 1 consists of Meals B and C, Day 8 consists of Meal A only for the Gold Team

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IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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3/18/85

#### TABLE 19-X1.- Continued

#### (c) Concluded

	DAY 7	<pre>IM) Peaches. Dried(IM) Beef Patty(R) Is(R) Scrambled Eggs(R) Granola w/Blueberries(R) 'st(B) Trail Mix(IM) nk(B) Orange Juice Mix(B)</pre>	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) s(NF) Choc Covered Cookies(NF) Trail Mix(IM) Lemonade(2X)(B)	n(R) Shrimp Cocktail(R) Sweet'n Sour Chicken(R) tin(R) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) R) Peach Ambrosia(R) <b>Drange-Mango Drink(B)</b>
ر 	DAY 6	Apricots. Dried(IM) Reef Patty(R) Seasoned Scr Eggs(R) Trail Mix(IM) Choc Inst Breakfst(B) Orange-Mango Drink(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbrd Cookies(NF) Almonds(NF) Trail Mix(IM) Apple Drink(2X)(B)	Teriyaki Chicken(R) Potato Patty(R) Broccoli au Gratin(R) Peach Ambrosia(R) Orange Drink(B)
	MEAL DAY 5	Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Granola w/Raisins(R) Trail Mix(IM) Cocoa(B) Orange-Mango Drink(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Trail Mix(IM) Peach-Apricot Drink(B) Lemonade(R)	Beef Steak(I) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)
	<b>EAL</b>	4	æ	U

# IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized I - Irradiated

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## TABLE 19-XI.- Continued

# (d) Norman E. Thagard, M.D., MS-2 (Green) (Silver Team)

	DAY 4		Ham(T) Cheddar Cheese Sprd(R) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
	DAY 3	Apricots, Dried(IM) Seasoned Scrambled Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sugar(2X)(B)	Frankfurters(T) Potato Patty(R) Green Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
•	DAY 2	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfast(B) Orange-Grapefruit Dk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Butterscotch Pudding(T) Orange Drink(B)
	MEAL DAY 1,8*	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drink(B)	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)
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\*Day 1 consists of Meal C only, Day 8 consists Meals B and C for the Silver Team

- IM Intermediate Moisture R Rehydratable B Beverage T Thermostabilized NF Natural Form

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#### TABLE 19-X1.- Continued

#### (d) Concluded

DAY 7 Peaches。Dried(1M) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Inst Breakfast(B) Orange-Grapefruit Dk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B)
MEAL DAY 5 A Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drink(B)	<pre>B Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon &amp; Sugar(2X)(B)</pre>	C Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)

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- IM Intermediate Moisture
  R Rehydratable
  B Beverage
  NF Natural Form
  T Thermostabilized

### TABLE 19-XI.- Continued

# (e) William E. Thornton, M.D., MS-3 (Orange) (Gold Team)

DAY 4 Pears, Dried(IM) Beef Patty(R) Peach Ambrosia(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Or-Grapefruit Dk(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Tea/Lpsg Schng/C&A/S(B)
DAY 3 Apricots, Dried(2X)(IM) Beef, Dried(IM) Bran Flakes(R) Orange Juice Mix(B) Tea/Lpsg Schng/C&A/S(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Orange-Mango Drk(2X)(B)	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Lemonade(B)
DAY 2 Peaches, Dried(IM) Sausage(R) Granola(R) Breakfast Roll(NF) Orange-Grapeft Drk(B)	Tuna Salad Spread(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Orange Drink(B)
MEAL DAY 1,8* A Pears, Dried(IM) Sausage(R) Cornflakes(R) Or-Pineapple Dk(2X)(B)	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Orange Jce Mix(2X)(B)	Beef Steak(I) Rice Pilaf(R) Asparagus(R) Chocolate Pudding(T) Citrus Drink(B)
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\*Day 1 consists of Meals B and C, Day 8 consists of Meal A only for the Gold Team

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IM - Intermediate Moisture
R - Rehydratable
B - Beverage
T - Thermostabilized
NF - Natural Form
I - Irradiated
Lpsng Schng - Lpsng Souchong Tea Bag
C&A/S - Cream & Artificial Sweetener

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#### TABLE 19-X1.- Continued

#### (e) Concluded

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DAY 7	Peaches, Dried(2X)(IM) Beef Patty(R) Granola Bar(NF) Granola w/Blueberries(R) Orange Juice Mix(B)	Dried Beef(2X)(IM) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Macadamia Nuts(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef w/BRQ Sauce(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Drange-Mango Drink(B)
DAY 6	Apricots, Dried(2X)(IM) Beef Patty(R) Cornflakes(R) Trail Mix(IM) Or-Grapefruit Dk(2X)(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Or-Pineapple Drk(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B)
MEAL DAY 5	Peaches, Dried(IM) Sausage(R) Breakfast Roll(NF) Granola w/Raisins(R) Peach Ambrosia(R) Orange-Pineapple Drk(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Potato au Gratin(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)
MEAL	4	ß	J

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- In Intermediate Moisture
  R Rehydratable
  NF Natural Form
  B Beverage
  T Thermostabilized
  I Irradiated

#### TABLE 19-XI.- Continued

(f) Taylor G. Wang (Jet Propulsion Laboratory, CA), PS-1 (Brown) (Gold Team)

MFA	MFAI DAV 1 8±			(moid redm)
		DAY 2	DAY 3	DAY 4
≺	Pears, Drfed(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drk(B)	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Cornflakes(R) Orange-Grapefrt Drk(8)	Apricots, Dried(IM) Sausage(R) Seasoned Scram Eggs(R) Cocoa(B) Orange Juice Mix(B)	Pears, Dried(IM) Beef Patty(R) Scrambled Eggs(R) Breakfast Roll(NF) Grapefruit Drink(B)
ß	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(B) Tea, Silver Jsmn(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(B) Tea, Silver Jasmine(B)	Tuna(T) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sugar(B) Orange-Mango Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drink(B)
S	Chicken ala King(T) Tuna(T) Asparagus(R) Trail Mix(IM) Grape Drink(B) Tea, Silver Jsmn(B)	Beef w/BBQ Sauce(T) Chicken å Rice(R) Grn Beans w/Mushrms(R) Butter Cookies(NF) Orange Drink(B) Tea, Instant(B)	Frankfurters(T) Spaghetti w/Meat Sce(R) Grn Beans & Broccoli(R) Strawberries(R) Trail Mix(IM) Tropical Punch(B) Tea. Silver Jasmine(B)	Meatballs w/BBQ Sce(T) Meatballs w/BBQ Sce(T) Noodles & Chicken(R) Italian Vegetables(R) Peaches, Diced(T) Apple Drink(B) Tea, Silver Jasmine(B)
*Day	*Day l consists of Meals 8	and C, Day 8 consists c	*Day 1 consists of Meals 8 and C, Day 8 consists of Meal A only for the Gold Team	d Team

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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#### TABLE 19-XI.- Continued

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#### (f) Concluded

DAY 7 Peaches. Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(B) Tea, Instant(B)	Shrimp Cocktail(R) Beef & Gravy(T) Spaghetti w/Meat Sauce(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea, Instant(B) Tea w/Lemon & Sugar(B)
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Breakfast Roll(NF) Orange-Grapefruit Dk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(B) Tea, Silver Jasmine(B)	Grd Beef w/Spice Sce(T) Salmon(T) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B) Tea, Silver Jasmine(B)
MEAL DAY 5 A Peaches Dried(IM) Sausage(R) Mexican Scramb Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drk(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Tea w/Lemon & Sugar(B) Orange-Mango Drink(B)	Turkey & Gravy(T) Teriyaki Chicken(R) Cauliflower w/Cheese(R) Trail Mix(NF) Lemonade(B) Tea, Silver Jasmine(B)
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IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized

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# TABLE 19-XI.- Continued

(g) Lodewijk Van Den Berg (EG&G Inc., Goleta, CA). PS-2 (Purnla) (Silvar Taam)

<b>MEA</b>	MEAL DAY 1,8*	DAY 2	DAY 3	DAY 4
≪	Pears, Diced(T) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Trail Mix(IM) Cncoa(B)	Peaches, Diced(T) Scrambled Eggs(R) Breakfast Roll(NF) Trail Mix(IM) Cocoa(B) Orange-Mango Drink(B)	Apricots, Dried(IM) Seasoned Scrambled Eggs(R <sup>.</sup> ) Bran Flakes(R) Trail Mix(IM) Cocoa(B) Orange Juice Mix(R)	Pears, Diced(T) Beef.Patty(R) Scrambled Eggs(R)) Breakfast Roll(NF) Trail Mix(IM) Cocoa(B)
β	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Trail Mix(IM) Apple Drink(2X)(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Trail Mix(IM) Lemonade(2X)(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Trail Mix(IM) Tea w/Lemon & Sugar(2X)(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Trail Mix(IM) Strawberry Drnk(2X)(B)
U	Chicken ala King(T) Rice Pilaf(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(R)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Reans w/MShrooms(R) Butterscotch Pudding(T) Orange Drink(B)	<pre>Frankfurters(T) Potato Patty(R) Green Beans &amp; Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(R)</pre>	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
*Nay T -	<pre>flay 1 consists of Meal C d T = Thermodelike115</pre>	only, Day 8 consists Meal	*Day 1 consists of Meal C only, Day 8 consists Meals B and C for the Silver Team T - Thermotists	-

T - Thermošťábilized R - Rehydratable IM - Intermediate Moisture B - Beverage NF - Natural Form

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Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Trail Mix(IM) Cocoa(B) Shrimp Cocktail{R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Choc Covered Cookies(NF) Trail Mix(IN) Chicken Salad Spread(T) Tea w/Lemon & Sugar(B) Vanilla Pudding(T) Peaches, Diced(T) Lemonade(2X)(B) Beef Patty(R) Bread(NF) DAV 7 Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) (g) Concluded Beef Patty(R) Seasoned Scramb Eggs(R) Shortbread Cookies(NF) Almonds(NF) Orange-Mango Drink(B) Apricots, Bried(IM) Trail Mix(IM) Apple Drink(2X)(B) Lemon Pudding(T) Pears, Diced(T) Orange Drink(B) Trail Mix(IM) Cocoa(B) Bread(NF) Tuna(T) DAY 6 Mexican Scrambled Eggs(R) Granola w/Raisins(R) Trail Mix(IM) Cocoa(B) fee w/Lemon & Sugar(2X)(B) turkey & Gravy(T) turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Applesauce(f) Peanuts, Dry Roasted(NF) Trail Mix(IM) Peaches, Diced(T) Sausage(R) Dried Beef(IM) Bread(NF) Lemonade(8) MEAL DAY 5

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TABLE 19-X1.- Concluded

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- Thermostabilized

Thermostabilized
Rehydratable
Intermediate Moisture
B \* Beverage
NF - Natural Form

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# TABLE 19-XII.- SPACE SHUTTLE MEMU - STS 51-C

# (a) Kent Mattingly. CDR (Red)

DAY 4 Pears Dried(IM)		Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drink(B) Kona Coffee(B)	Meatballs W/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B) Kona Coffee(B)
DAY 3 Apricots. Dried(IM)	Seasoned Scramb Eggs(R) Bran Flakes(R) Cncoa(B) Orange Juice Mix(B) Kona Coffee(B)	Peanut Rutter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sugar(B) Kona Coffee(B)	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B) Kona Coffee(B)
<u>DAY 2</u> Peaches, Dried(IM)	Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfst(B) Orange-Grapefrt Drk(B) Kona Coffee(R)	Salmon(T) Bread(NF) Pears, Diced(T) Rutter Conkies(NF) Lemonade(B) Kona Coffee(B)	Reef w/BBO Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Buttersch Pudding(T) Orange Drink(B) Kona Coffee(B)
MEAL DAY 1,8* A Pears, Dried(IM)	Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(R) Or-Pineapple Drink(R) Kona Coffee(R)	<pre>B Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(R) Kona Coffee(B)</pre>	C Chicken ala King(T) Chicken & Rice(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(R) Kona Coffee(B)

\*Day 1 consists of Meals 8 and C, Day 8 consists of Meal A only

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IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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### TABLE 19-XII.- Continued

#### (a) Concluded

DAY 7	<pre>Peaches, Dried(IM) Reef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B) Kona Coffee(B)</pre>	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(B) Kona Coffee(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B) Kona Coffee(B)
DAY 6	Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Instant Brkfast(B) Orange-Grapefruit Dk(B) Kona Coffee(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(B) Kona Coffee(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B) Kona Coffee(B)
MEAL DAY 5	<b>Peaches, Dried(IM)</b> Sausage(R) Mexican Scramb Eggs(R) Granola w/Raisins(R) Cocoa(R) Orange-Pineapple Drk(B) Kona Coffee(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Tea w/Lemon & Sugar(B) Kona Coffee(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B) Kona Coffee(B)
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IM - Intermediate Moisture R - Rehydratable R - Beverage NF - Natural Form T - Thermostabilized

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## TABLE 19-XII.- Continued

(b) Loren Shriver, PLT (Yellow)

MEAL	HEAL DAY 1.8+	DAY 2	<b>DAY 3</b>	DAY 4
A	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Apricot-Peach Drink(B) Decaf Coffee w/Sugar(B)	Peaches, Diced(T) Breakfast Roll(NF) Granola Bar(NF) Cherry Drink w/A/S(B) Decaf Coffee w/Sugar(B)	Pears, Diced(T) Reef Patty(R) Seasoned Scramb Eggs(R) Apricot-Peach Drink(B) Decaf Coffee w/Sugar(B)	Pears, Diced(T) Beef Patty(R) Breakfast Roll(NF) <sup>-</sup> Granola Bar(NF) Grape Drink(B) Decaf Coffee w/Sugar(B)
ß	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	Chicken Salad Sprd(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Grape Drink(B) Decaf Coffee w/Sugar(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Cherry Drink w/A/S Decaf Coffee w/Sugar(B)	Ham(T) Cheddar Cheese Spread(T) Bread(NF) Fruit Cocktail(T) Cashews(NF) Tropical Punch(2X)(B)
υ	Rice & Chicken Soup(R) Chicken ala King(T) Grn Reans w/Mshrooms(R) Vanilla Pudding(T) Grape Drink(R) Decaf Coffee w/Sugar(B)	Shrimp Cocktail(R) Beef Steak(I) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Butterscotch Pudding(T) Apple Drink(B)	Mushroom Soup(R) Sweet'n Sour Chicken(R) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Yanilla Pudding(T) Tropical Punch(B)	Shrimp Cocktail(R) Beef & Gravy(T) Rice Pilaf(R) Italian Vegetables(R) Butterscotch Pudding(T) Apple Drink(B)
*Day IM	*Day l consists of Meals B an IM - Intermediate Moisture	of Meals B and C, Day B consists of Meal A only ite Moisture	al A only	

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- R Rehydratable B Beverage T Thermostabilized NF Natural Form A/S Artificial Sweetener I Irradiated

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### TABLE 19-X11.- Continued

#### (b) Concluded

DAY 7	Applesauce(T) Beef Patty(R) Scrambled Eggs(R) Granola Bar(NF) Cherry Drink w/A/S(B) Decaf Coffee w/Sugar(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Pecan Cookies(NF) Grape Drink(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Decaf Coffee w/Sugar(B)	
DAY 6	<pre>Pears, Diced(T) Beef Patty(R) Seasoned Scramb Eggs(R) Breakfast Roll(NF) Grape Drink(R) Decaf Coffee w/Sugar(B)</pre>	Tuna Salad Spread(T) Bread(NF) Butterscotch Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Rice & Chicken Soup(R) Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Cherry Drink w/A/S(B)	
MEAL DAY 5	es, Diced(T) ge(R) bled Eggs(R) la Bar(NF) Drink(B) Coffee w/Sugar(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Cherry Drink w/A/S(B) Decaf Coffee w/Sugar(B)	Mushroom Soup(R) Turkey & Gravy(T) Turkey Tetrazzini(R) Butter Cookies(NF) Decaf Coffee w/Sugar(B)	T - Thermostabilized R - Rehydratable NF - Natural Form B - Beverage IM - Intermediate Moisture A/S - Artificial Sweetener
<b>TEAL</b>	4	£	U	K K K K K K K K K K K K K K K K K K K

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## TABLE 19-XII.- Continued

# (c) Ellison Onizuka, MS-1 (Blue)

DAY 4 Peaches, Diced(T) Beef Patty(R) Granola w/Blueberries(R) Breakfast Roll(NF) Grapefruit Drink(B) Kona Coffee(B)	Ham(T) Potatoes au Gratin(R) Pineapple(T) Cashews(NF) Trail Mix(IM) Tea w/Lemon(2X)(B)	Teriyaki Chicken(R) Rice Pilaf(R) Asparagus(R) Chocolate Pudding(T) Apple Drink(B)
DAY 3 Pineapple(T) Frankfurters(T) Granola Bar(NF) Cocoa(B) Orange Juice Mix(B) Kona Coffee(B)	Dried Beef(IM) Rice & Chicken(R) Fruit Cocktail(T) Fruitcake(T) Macadamia Nuts(NF) Tea w/Lemon(2X)(B)	Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
DAY 2 Applesauce(T) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfst(B) Orange-Grapefrt Drk(B) Kona Coffee(B)	Salmon(T) Rice & Chicken(R) Pears, Diced(T) Butter Cookies(NF) Lemonade(B) Coffee(B)	Beef & Gravy(T) Potatoes au Gratin(R) Grn Beans w/Mushrmc(R) Buttersch Pudding(T) Tea w/Lemon(2X)(B)
MEAL DAY 1.8* A Fruit Cocktail(T) Ham(T) Seasoned Scrambled Eggs(R) Granola w/Blueberries(R) Orange-Pineapple Drink(B) Kona Coffee(B)	Beef Stroganoff(R) Peaches, Diced(T) Pecan Cookies(NF) Macadamia Nuts(NF) Apple Drink(2X)(B)	Shrimp Cocktail(R) Teriyaki Chicken(R) Rice Pilaf(R) Asparagus(R) Chocolate Pudding(T) Tea w/Lemon(2X)(B)
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\*Day 1 consists of Meals B and C, Day B consists of Meal A only

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- T Thermostabilized R Rehydratable B Beverage NF Natural Form IM Intermediate Moisture I Irradiated

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### TABLE 19-XII.- Continued

#### (c) Concluded

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Applesauce(T) DAY 6

Orange-Grapefruit Drink(B) Beef Patty(R) Seasoned Scrambled Eggs(R) Choc Instant Breakfast(B) Beef Almondine(R)
Beef Stroganoff(R) Kona Coffee(B) Orange-Pineapple Drk(B) Mexican Scramb Eggs(R) Granola w/Raisins(R) Fruit Cocktail(T) Sausage(R) Cocoa(B) æ ~

Mexican Scrambled Eggs(R) Granola w/Blueberries(R)

Peaches, Diced(T)

DA 7

Beef Patty(R)

Orange Juice Mix(B)

Kona Coffee(B)

Applesauce(T) Peanuts, Dry Roastd(NF) Potatoes au Gratin(R) Tea w/Lémon(2X)(B) Dried Beef(IM)

Shortbread Cookies(NF)

Lemon Pudding(T)

Apple Drink(2X)(B)

Almonds(NF)

Macaroni & Cheese(R) Noodles & Chicken(R) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)

Shrimp Cocktail(R) Beef w/BBQ Sauce(R) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) ſea w∕Lemon(B) Cauliflower w/Cheese(R) Brownies(NF) Shrimp Cocktail(R) Turkey & Gravy(T) Turkey Tetrazzini(R) Lemonade(B) ပ

Green Beans w/Mushrooms(R)

Peach Ambrosia(R) Tea w/Lemon(B)

Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R)

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- **T Thermostabilized** R Rehydratable B Beverage IM Intermediate Moisture NF Natural Form

## TABLE 19-XII.- Continued

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# (d) James Buchli, MS-2 (Green)

MEAL	MEAL DAY 1,8*	DAY 2	DAY 3	18 V 4
۲	Peaches, Diced(T) Sausage(R) Scrambled Eggs(R) Choc Inst Breakfast(B) Kona Coffee w/C&A/S(B)	Peaches, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(NF) Vanilla Inst Breakfst(B) Kona Coffee w/C&A/S(B)	Apricots, Dried(IM) Ham(T) Seasoned Scramb Eggs(R) Milk(B) Kona Coffee w/C&A/S(B)	Peaches, Diced(T) Peaches, Diced(T) Beef Patty(R) Scrambled Eggs(R) Breakfast Roll(NF) Choc Inst Breakfast(B) Kona Coffee w/C&A/S(B)
ھ	Ham(T) Macaroni & Cheese(R) Peach Ambrosia(R) Macadamia Nuts(NF) Tea w/A/S(2X)(B)	Mushroom Soup(R) Salmon(T) Soda Crackers(NF) Butter Cookies(NF) Candy Coated Peanuts(NF) Macadamia Nuts(NF) Tea w/A/S(2X)(B)	Frankfurters(T) Macaroni & Cheese(R) Trail Mix(NF) Macadamia Nuts(NF) Tea w/A/S(2X)(R)	<pre>Ham(T) Cheddar Cheese Sprd(T) Soda Crackers(NF) Macadamia Nuts(NF) Trail Mix(NF) Fruit Cocktail(T) Tea w/A/S(2X)(B)</pre>
U	Shrimp Cocktail(R) Chicken ala King(T) Rice & Chicken(R) Broccoli au Gratin(R) Chocolate Pudding(T) Tea w/A/S(2X)(B)	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Tea w/A/S(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Grn Beans & Broccoli(R) Vanilla Pudding(T) Tea w/A/S(2X)(B)	Shrimp Cocktail(R) Meatballs w/BBQ Sce(T) Potatoes au Gratin(R) Italian Vegetables(R) Chocolate Pudding(T) Tea w/A/S(2X)(B)
*Dav	- 1 consists of Meals R ar	*Dav ] consists of Meals B and C. Dav B consists of Meals B and C. Dav		

\*Day 1 consists of Meals B and C, Day B consists of Meal A only

- T Thermostabilized R Rehydratable B Beverage C&A/S Cream & Artificial Sweetener NF Natural Form IM Intermediate Moisture I Irradiated

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### TABLE 19-XII.- Continued

#### (d) Concluded

DAY 7 Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Kona Coffee w/Crm & A/S(B)	Teriyaki Chicken(R) Potato Patty(R) Vanilla Pudding(T) Macadamia Nuts(NF) Tea w/A/S(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/A/S(2X)(B)
DAV 6 Pears, Dried(IM) Ham(T) Seasoned Scrambled Eggs(R) Choc Inst Breakfast(R) Kona Coffee w/Crm & A/S(B)	Rice & Chicken Soup(R) Noodles & Chicken(R) Cheddar Cheese Spread(T) Soda Crackers(NF) Tea w/A/S(2X)(B)	Beef Steak(I) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Tea w/A/S(2X)(B)
<pre>MEAL DAY 5 A Apricots, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola Bar(NF) Milk(B) Kona Coffee w/Crm &amp; A/S(B)</pre>	Turkey Tetrazzini(R) Green Beans w/Mushrooms(R) Butterscotch Pudding(T) Cashews(NF) Macadamia Nuts(NF) Tea w/A/S(2X)(B)	Shrimp Cocktail(R) Beef Stroganoff(R) Creamed Spinach(R) Candy Coated Peanuts(NF) Tea w/A/S(2X)(B)
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- IM Intermediate Moisture R Rehydratable NF Natural Form R Beverage A/S Artificial Sweetener T Thermostabilized I Irradiated

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# TABLE 19-XII.- Continued

# (e) Gary Payton (USAF), PS-1 (Orange)

DAY 4	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Granola Bar(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Lemonade w/A/S(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Trail Mix(IM) Apple Drink (B)	
DAY 3	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Granola Bar(NF) Cocoa(B) Orange Juice Mix(B)	Chicken Salad Spread(T) H Bread(NF) Fruit Cocktail(T) Fruitcake(T) Apple Drink(2X)(B)	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) I Strawberries(R) T Trail Mix(IM) Tropical Punch w/A/S(B)	
DAY 2	<pre>Peaches, Dried(IM) Granola(R) Granola Rar(NF) Vanilla Inst Brkfst(R) Orange-Grapefrt Drk(B)</pre>	Ham Salad Spread(T) Bread(NF) Applesauce(T) Trail Mix(IM) Lemonade w/A/S(2X)(B)	Beef w/BRQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Fruit Cocktail(T) Orange Drink w/A/S(B)	
MEAL DAY 1,8*	Pears, Drfed(IM) Sausage(R) Scrambled Eggs(R) Granola w/Raisins(R) Orange-Pineapple Drk(R)	Turkey Salad Spread(T) Bread(NF) Peaches, Diced(T) Trail Mix(IM) Apple Drink(2X)(B)	Chicken ala King(T) Chicken & Rice(R) Cauliflower w/Cheese(R) Chocolate Pudding(T) Cherry Drink w/A/S(B)	
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\*Day 1 consists of Meals B and C. Day 8 consists of Meal A only

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IM - Intermediate Moisture
R - Rehydratable
B - Reverage
T - Thermostabilized
NF - Natural Form
A/S - Artificial Sweetener

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### TABLE 19-XII.- Concluded

#### (e) Concluded

DAY 7	Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Trail Mix(IM) Lemonade w/A/S(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tropical Punch w/A/S(B)
DAY 6	Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Granola Bar(NF) Orange-Grapefruit Dk(B)	Chicken Salad Spread(T) Bread(NF) Lemon Pudding(T) Almonds(NF) Trail Mix(IM) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink w/A/S(B)
MEAL DAY 5	<pre>Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drink(B)</pre>	Ham Salad Spread(T) Bread(NF) Applesauce(T) Macadamia Nuts(NF) Tropical Punch w/A/S(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Trail Mix(IM) Lemonade w/A/S(B)
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IM = Intermediate Moisture
 R = Rehydratable
 B = Beverage
 T = Thermostabilized
 NF = Natural Form
 A/S = Artificial Sweetener

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	DAY 5	Pears, Uried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Drnk(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sug(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownie(NF) Lemonade(B)
STS 51-D	DAY 4	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
TABLE 19-XIII SPACE SHUTTLE MENU - STS 51-D (a) Karol J. Bobko, CDR (Red)	DAY 3	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Turkey, Smoked(I) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sug(2X)(B)	Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
TABLE 19-XII (מ)	DAY 2,6**	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfst(B) Orange-Grapefrt Drk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Buttersctch Pudding(T) Orange Drink(B)
	MEAL DAY 1*	Dried(IM) e(R) led Eggs(R) akes(R) B) eapple Drnk(B)		C Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)
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\*Day I consists of Meals B and C only \*\*Day 6 consists of Meal A only

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form I - Irradiated

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DAV A Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B) Ham(T) Cheddar Cheese Sprd(T) Pineapple(T) Cashews(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B) Meatballs w/BQ Sce(T) Rice Pilaf(R) Chocolate Pudding(T) Apple Drink(B)			7. (b) Don	TABLE 19-KIII Continued (b) Donald E. Williams, PLT (Yellow)	lor)	
A Pears. Dried(IM)Peaches. Dried(IM)Pears. Dried(IM)Pears. Dried(IM)Sausage(R)Granola(R)Granola(R)Seasoned Scramb Eggs(R)Beef Patty(R)Scrambed Eggs(R)Breakfast Roll(NF)Seasoned Scramb Eggs(R)Beef Patty(R)Scrambed Eggs(R)Breakfast Roll(NF)Vanilla Inst Brkfst(B)Cocoa(B)Breakfast Roll(NF)Cornflakes(R)Orange-Grapefrt Drk(B)Orange-Grapefrt Drk(B)Drapefruit Drink(B)Or-Pineapple Drnk(B)Dr-Pineapple Drnk(B)Drange-Grapefrt Drk(B)Ham(T)Bread(NF)Salmon(T)Peanut Butter(IM)Ham(T)Bread(NF)Bread(NF)Peanut Butter(IM)Ham(T)Bread(NF)Bread(NF)Peanut Butter(IM)Bread(NF)Portbrd Cookies(NF)Butter Cookies(NF)Fruit Cocktail(T)Cashews(NF)Shortbrd Cookies(NF)Bruit Cocktail(T)Dineapple(T)Enaberry Drnk(2X)(B)Apple Drink(ZX)(B)Beef w/BBQ Sauce(T)FruitCake(T)Retaballs w/BBQ Sce(T)Chicken ala King(T)Beef w/BBQ Sauce(T)Frankfurters(T)Retaballs w/Mushms(R)	EA.	L DAY 1*	DAY 2.6**	DAY 3	DAY 4	DAY 5
Ham(T)Salmon(T)Peanut Butter(IM)Ham(T)Bread(NF)Bread(NF)Jelly(IM)Jelly(IM)Ham(T)Bread(NF)Butter Cookies(NF)Jelly(IM)Cheddar Cheese Sprd(T)Pears, Diced(T)Butter Cookies(NF)Jelly(IM)Cheddar Cheese Sprd(T)Shortbrd Cookies(NF)Butter Cookies(NF)Fruit Cocktail(T)Pineapple(T)Apple Drink(ZX)(B)Lemonade(ZX)(B)Fruitcake(T)Pineapple(T)Chicken ala King(T)Beef w/BBQ Sauce(T)Frankfurters(T)Pineapalls(T)Rice & Chicken(R)Potatoes au Gratin(R)Potato Patty(R)Meatballs w/BBQ Sce(T)Asparagus(R)Grn Beans w/Mushrms(R)Grn Beans & Mushrms(R)Chocolate Pilaf(R)Chocolate Pudding(T)Butterscoch Pudding(T)Vanilla Pudding(T)Apple Drink(B)Grape Drink(B)Orange Drink(B)Vanilla Pudding(T)Apple Drink(B)	<	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drnk(B)	-	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R)
Chicken ala King(T)Beef w/BBQ Sauce(T)Frankfurters(T)Meatballs w/BBQ Sce(T)Rice & Chicken(R)Potatoes au Gratin(R)Potato Patty(R)Meatballs w/BQ Sce(T)Asparagus(R)Grn Beans w/Mushrms(R)Grn Beans w/Mushrms(R)Grn Beans w/Mushrms(R)Chocolate Pudding(T)Butterscoch Pudding(T)Strawberries(R)Chocolate Pudding(T)Grape Drink(B)Orange Drink(B)Vanilla Pudding(T)Apple Drink(B)	ß	Ham(T) Bread(NF) Peaches, Diced(T) Shortbrd Cookies(NF) Apple Drink(2X)(B)		Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea(2X)(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF)	<pre>Urange-Pineapple Drk(B) Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Tea(2X)(B)</pre>
		Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)	~~	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)		Turkey å Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownie(NF) Lemonade(B)

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\*\*Day 6 consists of Meal A only

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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	DAY 5 Dated (IM)	rear, pred to the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of	Grd Beef w/Spice Sce(T) Spaghetti w/Meat Sce(R) Applesauce(T) Peanuts, Dry Roast(NF) Tea w/Cream(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownie(NF) Lemonade(B)
ue)		Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B) Tea w/Cream(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drink(B) Tea w/Cream(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Applesauce(T) Strawberries(R) Apple Drink(B)
TABLE 19-XIII Continued (c) Jeffrey A. Hoffman. MS-1 (Blue)	DAY 3	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B) Tea w/Cream(B)	Mushroom Soup(R) Tuna(T) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Cream(2X)(B)	Beef Stroganoff(R) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Applesauce(T) Peach Drink(B)
TAE (c) Jeft	DAY 2,6**	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfst(B) Orange-Grapefrt Drk(B) Tea w/Cream(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(B) Tea w/Cream(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Peach Ambrosia(R) Citrus Drink(B)
	MEAL DAY 1*	Pears, Dried (IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Drange-Pineapple Dk(B) Tea W(Cream(B)	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(B) Tea w/Cream(B)	Swt'n Sour Chicken(R) Rice & Chicken(R) Asparagus(R) Strawberries(R) Grape Drink(B)
	MEAL	A	£	U

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\*Day 1 consists of Meals B and C only \*\*Day 6 consists of Meal A only IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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		TABL (d) Da	TABLE 19-XIII Continued (d) David Griggs. MS-2 (Green)		3/12/85
MEAL	DAY 1.	DAY 2.6**	DAY 3	DAY 4	DAY 5
4	<b>Pears, Dried(IM)</b> Granola Bar(NF) Granola w/Blueberries(R) Orange-Pineapple Drnk(B) Coffee(B)	<b>Peaches, Dried(IM)</b> Granola Bar(NF) Breakfast Roll(NF) Orange-Grapefruit Dk(B) Coffee(B)	Apricots, Dried(IM) Granola Bar(NF) Bran Flakes(R) Orange Juice Mix(B) Coffee(B)	Pears, Dried(IM) Granola Bar(NF) Breakfast Roll(NF) Grapefruit Drink(B) Coffee(B)	Pears, Dried(IM) Granola Bar(NF) Granola w/Blueberries(R) Orange-Pineapple Drnk(B) Coffee(B)
£	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea(2X)(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea(2X)(B)
C	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Butterscotch Pudding(T) Orange Drink(B)	<pre>Frankfurters(T) Potato Patty(R) Grn Beans &amp; Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)</pre>	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownie(NF) Lemonade(B)
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\*Day 1 consists of Meals B and C only
\*\*Day 6 consists of Meal A only

IM - Intermediate Moisture NF - Natural Form R - Rehydratable B - Beverage T - Thermostabilized

			TABLE 19-XIII Continued		3/12/85
		e	(e) Rhea Seddon, MS-3 (Orange)	e)	
MEAL DAY 1* DAY 2.6**	DAY 2,6**		DAY 3	DAY 4	DAY 5
Pears, Dried(IM)Peaches, Dried(IM)Sausage(R)Granola(R)Sausage(R)Breakfast Roll(NF)Scrambled Eggs(R)Vanilla Inst Brkfast(R)Cornflakes(R)Orange-Grapefruit Dk(B)Cocoa(B)Orange-Grapefruit Dk(B)	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfast(R Orange-Grapefruit Dk(B		Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Drnk(B)
Ham(T) Bread(NF) Bread(NF) Peaches, Diced(T) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B) Lemonade(2X)(B)	Grd Beef w/Spice Sce(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	_	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & A/S(2X)(B)	Ham(T) Cheddar Cheese Spread(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drink(2X)(B)	Dried Beef(IM) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & A/S(2X)(B)
Chicken ala King(T) Beef w/BBQ Sauce(T) Rice & Chicken(R) Potatoes au Gratin(R) Asparagus(R) Grn Beans w/Mshrooms(R) Chocolate Pudding(T) Strawberries(R) Grape Drink(B) Orange Drink(B)			Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	Meatballs w/BBQ Sauce(T) Rice Pilaf(R) Corn, Grn Beans & Pasta(R) Chocolate Pudding(T) Apple Drink(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Corn, Grn Bns & Pasta(R) Brownie(NF) Lemonade w/A/S(B)
*Day 1 consists of Meals 8 and C only **Day 6 consists of Meal A only	; B and C only A only				

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form A/S - Artificial Sweetener

	DAY 5	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Drnk(B) Coffee (B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & A/S(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownie(NF) Lemonade(B)
. MO). PS-1 (Brown)	DAY 4	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee(B)	Ham(T) Cheddar Cheese Sprd(R) Bread(NF) PineapPle(T) Cashews(NF) Strawberry Drink(B) Coffee(B)	Meatballs w/BBN Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
TABLE 19-XIII Continued (f) Charles Walker (McDonnell Douglas, St. Louis, MO), PS-1 (Brown)	DAY 3	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B) Coffee(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sugar(B) Coffee(B)	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) <b>Tropical Punch(B)</b>
TAB (f) Charles Walker (McDo	<u>DAY 2,6</u> **	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfast(B) Orange-Grapefruit Dk(B) Coffee(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(B) Coffee(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Butterscotch Pudding(T) Orange Drink(B)
	MEAL DAY 1*	A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drnk(B) Coffee (B)		<pre>C Unicken ala King(T) Rice &amp; Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)</pre>

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3/12/85

\*Day 1 consists of Meals B and C only
\*\*Day 6 consists of Meal A only

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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MEAL	MEAL DAY 1*	DAY 2.6**	DAY 3	DAY 4	DAY 5
A	Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Dk(B)	Peaches, Dried(IM) Oatmeal W/Brwn Sugar(R) Breakfast Roll(NF) Vanilla Inst Brkfast(B) Orange Drink(B)	Apricots, Dried(IM) Seasoned Scram Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Peaches, Drfed(IM) Beef Patty(R) Breakfast Roll(NF) Orange Juice Mix(B)	Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Drk(B)
Δ	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	Salmon(T) Bread(NF) Applesauce(T) Butter Cookies(NF) Lemonade(2X)(B)	Chicken Sld Spread(T) Bread(NF) Fruit Cocktail(T) Shortbread Cookies(NF) Apple Drink(2X)(B)	Ham(T) Cheddar Cheese Spread(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drink(2X)(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Apple Drink(2X)(B)
ပ	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Strawberries(R) Pineapple Drink(B)	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Butterscotch Pudding(T) Orange Drink(B)	Frankfurters(T) Potato Patty(R) Grn Beans w/Mushrms(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	Meatballs w/BBQ Sauce(T) Rice Pilaf(R) Italian Vegetables(R) Brownies(NF) Apple Drink(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownie(NF) Lemonade(B)

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IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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# TABLE 19-KIV.- SPACE SHUTTLE MENU - STS 51-F

	AAV &	Peaches, Diced(T) Peaches, Diced(T) Beef Patty(R) Granola w/Blueberries(B) Breakfast Roll(NF) Grapefruit Drink(B)		Apple Drink(ZX)(B) Meatballs w/BBQ Sauce(T) Rice Pilaf(R) Italian Vegetables(R) Shortbread Cookies(NF)	
rton. CDR (Red)	DAY 3	<b>Apricots, Dried(IM)</b> Seasoned Scramb Eggs(R) Sausage Patty(R) Cocoa(B) Orange Juice Mix(B)	Beef Stroganoff(R) Italian Vegetables(R) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sug(2X)(B)	Beef Steak(I) Potato Patty(R) Grn Reans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	
(a) Gordon Fullerton. CDR (Red)	DAY 2	<b>Peaches. Dried(IM)</b> Granola w/Blueberries(R) Breakfast Roll(NF) Vanilla Inst Breakfst(B) Orange-Grapefruit Drk(B)	Chili Mac w/Beef(R) Rice Pilaf(R) Pears, Diced(T) Butter Cookies(NF) Trail Mix(IM) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrooms(R) Pecan Cookies(NF) Orange Drink(B)	
	MEAL DAY 1	A Pears, Diced(T) Sausage(R) Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Grapefruit Drink(B)	<pre>B Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Trail Mix(IM) Apple Drink(2X)(B)</pre>	C Chicken ala King(T) Rice & Chicken(R) Broccoli au Gratin(R) Chocolate Pudding(T) Orange Drink(B)	<b>T - Thermostabilized</b> <b>R - Rehydratable</b> <b>B - Reverage</b> NF - Natural Form IM - Intermediate Moisture I - Irradiated

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12/03/84

### TABLE 19-XIV.- Continued

#### (a) Concluded

DAY 7 Peaches, Dried(IM) Reef Patty(R) s(R) Mexican Scrambld Eggs(R) st(B) Granola w/Blueberries(R)		<pre>ce(T) Shrimp Cocktail(R) Beef &amp; Gravy(T) Beef &amp; Gravy(T) Macaroni &amp; Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon &amp; Sugar(B)</pre>	
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Instant Breakfst(B)	Drange-Grapefruit Drk(B) Teriyaki Chicken(R) Corn, Grn Bns & Pasta(R) Fruit Cocktail(T) Shortbread Cookies(NF) Almonds(NF) Annle Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B)	
MEAL DAY 5 A Peaches, Dried(IM) Sausage(R) Mexican Scrambld Eggs(R)	Cocoa(B) Cocoa(B) Orange-Pineapple Drnk(B) Shrimp Cocktail(R) Tuna Salad Spread(T) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF)	<pre>lea w/Lemon @ Jug(Lay)uy Turkey &amp; Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Strawberries(R) Brownies(NF) Lemonade(B)</pre>	IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized
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# TABLE 19-XIV.- Continued

# (b) Roy D. Bridges. PLT (Yellow)

DAY 4Beef Patty(R)Beef Patty(R)Seasoned Scram Eggs(R)Breakfast Roll(NF)Orange Juice Mix(B)Ham(T)Cheddar Cheese Sprd(T)Rice & Chicken(R)Bread(NF)Butter Cookies(NF)Butter Cookies(NF)Butter Cookies(NF)Butter Cookies(NF)Butter Cookies(NF)Butter Cookies(NF)Butter Cookies(NF)Italian Vegetables(R)Seef & Gravy(T)Rice Pilaf(R)Italian Vegetables(R)Vanilla Pudding(T)Pecan Cookies(NF)Grape Drink w/A/S(B)	
DAY 3Sausage(R)Sausage(R)Scrambled Eggs(R)Breakfast Roll(NF)Vanilla Inst Brkfast(B)Vanilla Inst Brkfast(B)Orange-Grapefruit Dk(B)Salmon(T)Beef Stroganoff(R)Beef Stroganoff(R)Butter Cookies(NF)Cashews(NF)Lemonade w/A/S(B)Tea(R)Potato Patty(R)Potato Patty(R)Peach Ambrosia(R)Peach Ambrosia(R)Tropical Punch w/A/S(B)	
DAY 2 Applesauce(T) Breakfast Roll(NF) Datmeal w/Raisins(R) Vanilla Inst Brkfst(B) Orange-Pineapple Dk(R) Ham(T) Cheddar Cheese Sprd(T) Macaroni & Cheese(R) Bread(NF) Cheddar Cheese Sprd(T) Macaroni & Cheese(R) Bread(NF) Peanuts, Dry Roast(NF) Peanuts, Dry Roast(NF) Pecan Cookies(NF) Tea(B) Tea(B) Tea(B) Beef w/BBO Sauce(T) Noodles & Chicken(R) Potatoes au Gratin(R) Strawberries(R) Strawberries(R) Strawberries(R) Strawberries(R)	
MEAL DAY 1 A Beef Patty(R) Mexican Scr Eggs(R) Orange Juice Mix(B) Drange Juice Mix(B) Mem(T) Cheddar Cheese Sp(T) Beef Stroganoff(R) Bread(NF) Peach Ambrosia(R) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Cashews(NF) Ca	•

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R - Rehydratable B - Beverage I - Thermostabilized NF - Natural Form A/S - Artificial Sweetener I - Irradiated 6/21/85

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### TABLE 19-XIV.- Continued

#### (b) Concluded

DAY 7	Sausage(R) Scrambled Eggs(R) Breakfast Roll(NF) Orange Juice Mix(B)	Tuna(T) Noodles & Chicken(R) Bread(NF) Butter Cookies(NF) Cashews(NF) Grape Drink w/A/S(B) Tea(B)	Shrimp Cocktail(R) Beef Steak(I) Rice Pilaf(R) Grn Beans w/Mshrms(R) Peach Ambrosia(R) Shrtbread Cookies(NF) Tea(B)
DAY 6	Sausage(R) Mexican Scramb Eggs(R) Rreakfast Roll(NF) Orange Juice Mix(B)	Frankfurters(T) Rice & Chicken(R) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Grape Drink w/A/S(B) Tea(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pecan Cookies(NF) Orange Drink w/A/S(B)
MEAL DAY 5	Beef Patty(R) Scrambled Eggs(R) Breakfast Roll(NF) Grapefruit Drink(B)	Tuna(T) Turkey Tetrazzini(R) Bread(NF) Cashews(NF) Lemonade w/A/S(B) Tea(B)	Turkey & Gravy(T) Potato Patty(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade w/A/S(B)
MEAL	A	æ	U

R - Rehydratable NF - Natural Form R - Beverage T - Thermostabilized A/S - Artificial Sweetener I - Irradiated

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11/20/84

### TABLE 19-XIV.- Continued

# (c) Karl G. Henize, MS-1 (Blue)

DAY 4	Scrambled Eggs(R) Sausage(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee(B)	Cheddar Cheese Spread(T) Bread, Rye(NF) Granola Bar(NF) Lemonade(B) Coffee(B)	Mushroom Soup(R) Teriyaki Chicken(R) Potatoes au Gratin(R) Peach Ambrosia(R) Fruitcake(T) Cocoa(B)	
DAY 3	<b>Ham(T)</b> Scrambled Eggs(R) Breakfast Roll(NF) Orange-Mango Dk(B) Coffee(B)	Tuna(T) Bread, Rye(NF) Cashews(NF) Cocoa(B) Coffee(B)	Shrimp Cocktail(R) Shrimp Creole(R) Rice Pilaf(R) Chocolate Puding(T) Pecan Cookies(NF) Cocoa(B)	
DAY 2	Ham(T) Scrambled Eggs(R) Breakfast Roll(NF) Orange-Grapefrt Drk(B) Coffee(B)	Cheddar Cheese Sprd(T) Tuna(T) Bread, Rye(NF) Bread, R Peach Ambrosia(R) Cashews A1monds(NF) Cocoa(B) Lemonade(B) Coffee(B	Shrimp Cocktail(R) Turkey Tetrazzini(R) Rice Pilaf(R) Broccoli w/Cheese(R) Peach Ambrosia(R) Pecan Cookies(NF) Cocoa(B)	
MEAL DAY 1	Scrambled Eggs(R) Cheddar Cheese Spread(T) Bread, Rye(NF) Breakfast Roll(NF) Orange-Pineapple Drnk(B) Coffee(B)	Ham(T) Bread, Rye(NF) Cashews(NF) Cocoa(R) Coffee(B)	Chicken Consomme(R) Spag w/Meat Sauce(2X)(R) Chocolate Pudding(T) Choc Covered Cookies(NF) Cocoa(B)	
MEAL	×	3	U	

R - Rehydratable T - Thermostabilized NF - Natural Form B - Beverage 11/20/84

### TABLE 19-XIV.- Continued

#### (c) Concluded

DAY 7	Ham(T) Scrambled Eggs(R) Breakfast Roll(NF) Orange-Grapefruit Drk(B) Coffee(B)	Tuna(T) Bread, Rye(NF) Granola Bar(NF) Cocoa(B) Coffee(B)	Shrimp Cocktail(R) Meatballs w/BBQ Sce(T) Potato Patty(R) Lemon Pudding(T) Choc Covered Cookies(NF) Cocoa(B)
DAY 6	Sausage(R) Scrambled Eggs(R) Breakfast Roll(NF) Orange-Mango Drink(B) Coffee(B)	Ham(T) Bread, Rye(NF) Cashews(NF) Lemonade(2X)(B)	Rice & Chicken(R) Sweet'n Sour Chicken(R) Rice Pilaf(R) Peach Ambrosia(R) Pecan Cookies(NF) Cocoa(B)
MEAL DAY 5	Scrambled Eggs(R) Ham(T) Breakfast Roll(NF) Orange-Grapefruit Drk(B) Coffee(B)	Salmon(T) Bread, Rye(NF) Trail Mix(IM) Orange-Mango Drink(B) Cocoa(B)	Shrimp Cocktail(R) Beef w/BBO Sauce(T) Potato Patty(R) Broccoli w/Cheese(R) Lemon Pudding(T) Choc Covered Cookies(NF) Cocoa(B)
MEAL	A	æ	U

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R - Rehydratable T - Thermostabilized NF - Natural Form B - Beverage IM - Intermediate Moisture

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#### TABLE 19-XIV.- Continued

(d) Story Musgrave, MS-2 (Green)

#### MEAL DAYS 1-7

- Peaches, Dried(IM) Pears, Dried(IM) Dried\_Beef(IM) A Ham(T) Bread, Wheat(NF) Granola Bar(NF) Orange Juice Mix(B) Coffee w/Cream(B)
- Turkey & Gravy(T) Broccoli au Gratin(R) B Peach Ambrosia(R) Apricots, Dried(IM) Almonds(NF) Cashews(NF) Lemonade(2X)(B)
- С Shrimp Cocktail(R) Beef Steak(I) Spaghetti w/Meat Sauce(R) Dried Beef(IM) Asparagus(R) Strawberries(R) Apple Drink(B)
- IM Intermediate Moisture
- T Thermostabilized
- NF Natural Form
- B Beverage
- R Rehydratable I Irradiated

12/10/84

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### TABLE 19-XIV.- Continued

## (e) Tony England, MS-3 (Orange)

DAY 4	Pears, Dried(IM) Breakfast Roll(NF) Granola w/Blueberries(R) Orange Juice Mix(B) Coffee(B)	Salmon(T) Bread, Whole Wheat(NF) Applesauce(T) Trail Mix(NF) Graham Crackers(NF) Tea w/Lemon & A/S(2X)(B)	Shrimp Cocktall(R) Sweet'n Sour Chicken(R) Italian Vegetables(R) Butterscotch Pudding(T) Shortbread Cookies(NF) Tropical Punch w/A/S(B)	•
<u>DAY 3</u>	Peaches, Diced(T) Pe Breakfast Roll(NF) Br Oatmeal w/Raisins(R) Gr Orange Juice Mix(B). Cr Coffee(B) Cr	Peanut Butter(IM) Sa Jelly(IM) Br Bread, Whole Wheat(NF) Ar Lemon Pudding(T) Tr Granola Bar(NF) Gr Granola Bar(NF) Gr Butter Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Shrimp Cocktail(R) Sh Beef Almondine(R) Sw Broccoli au Gratin(R) It Chocolate Pudding(T) Ru Butter Cookies(NF) Sh Cherry Drink w/A/S Tr	
DAY 2	Apricots, Dried(IM) Breakfast Roll(NF) Granola w/Blueberries(R) Orange Juice Mix(B) Coffee(R)	Dried Beef(IM) Bread, Whole Wheat(NF) Applesauce(T) Cashews(NF) Butter Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Shrimp Cocktail(R) Turkey & Gravy(T) Potatoes au Gratin(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Shortbread Cookies(NF) Tropical Punch w/A/S(B)	
MEAL DAY 1	Peaches, Diced(T) Breakfast Roll(NF) Granola w/Raisins(R) Orange Juice Mix(B) Coffee(B)	Ham(T) Bread, Whole Wheat(NF) Butterscotch Pudding(T) Granola Bar(NF) Shortbread Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Shrimp Cocktail(R) Beef Stroganoff(R) Cauliflower w/Cheese(R) Chocolate Pudding(T) Pecan Cookies(NF) Orange Drink w/A/S(B)	<ul> <li>Thermostabilized</li> <li>Natural Form</li> <li>Rehydratable</li> <li>Beverage</li> <li>Artificial Sweetener</li> <li>Intermediate Moisture</li> </ul>
¥	4	8	U	NF NF A/B IM

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12/10/84

#### TABLE 19-XIV.- Continued

#### (e) Concluded

비	MEAL DAY 5	DAY 6	DAY 7
	Peaches, Diced(T) Breakfast Roll(NF) Granola w/Raisins(R) Orange Juice Mix(B) Coffee(B)	Pears, Diced(T) Breakfast Roll(NF) Granola w/Blueberries(R) Orange Juice Mix(B) Coffee(B)	Applesauce(T) Breakfast Roll(NF) Granola w/Blueberries(R) Orange Juice Mix(B) Coffee(B)
	<pre>Ham(T) Bread, Whole Wheat(NF) Butterscotch Pudding(T) Butter Cookies(NF) Almonds(NF) Tea w/Lemon &amp; A/S(2X)(B)</pre>	Dried Beef(IM) Bread, Whole Wheat(NF) Vanilla Pudding(T) Trail Mix(NF) Graham Crackers(NF) Tea w/Lemon & A/S(2X)(B)	Ham(T) Bread, Whole Wheat(NF) Butterscotch Pudding(T) Almonds(NF) Shortbread Cookies(NF) Tea w/Lemon & A/S(2X)(B)
· — ·	Shrimp Cocktail(R) Chili Mac w/Beef(R) Corn. Grn Rns & Pasta(R) Applesauce(T) Fruitcake(T) Tropical Punch w/A/S(R)	Shrimp Cocktail(R) Turkey Tetrazzini(R) Broccoli au Gratin(R) Peach Ambrosia(R) Pecan Cookies(NF) Cherry Drink w/A/S(B)	Mushroom Soup(R) Shrimp Creole(R) Corn, Grn Bns & Pasta(R) Strawberries(R) Butter Cookies(NF) Tropical Punch(B)
A B I M S S I M I	<ul> <li>Thermostabilized</li> <li>Natural Form</li> <li>Rehydratable</li> <li>Beverage</li> <li>Artificial Sweetener</li> <li>Intermodiate Modetener</li> </ul>		

2/25/85

TABLE 19-XIV.- Continued

(f) Loren Acton, PS-1 (Brown)

DAV 4 Pears, Dried(IM) Beef Patty(R) Scrambled Eggs(R) Breakfast Roll(NF) Grapefruit Drink(B) Kona Coffee(B)	Shrimp Cocktail(K) Grd Beef w/Spice Sce(T) Bread(NF) Strawberries(R) Cashews(NF) Tea w/Lemon(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Peach Ambrosia(R) Kona Coffee(B)	
DAY 3 Apricots, Dried(IM) Seasoned Scramb Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B) Kona Coffee(B)	Mushroom Soup(R) Soda Crackers(NF) Fruit Cocktail(T) Macadamia Nuts(NF) Tea w/Lemon & Sug(2X)(B)	Turkey Tetrazzini(R) Whole Wheat Bread(NF) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Kona Coffee(B)	
DAY 2 Peaches, Dried(IM) Scrambled Eggs(R) Granola(R) Breakfast Roll(NF) Orange-Grapefrt Drk(B) Kona Coffee(B)	Turkey Salad Spread(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Or-Mango Drink(2X)(B)	Beef & Gravy(T) Potatoes au Gratin(R) Grn Reans w/Mushrms(R) Peach Ambrosia(R) Kona Coffee(B)	٩
MEAL DAY 1 A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Breakfast Roll(NF) Orange-Mango Dk(B) Kona Coffee(B)	<pre>B Beef Steak(1) Bread(NF) Peaches, Diced(1) Pecan Cookies(NF) Apple Drink(2X)(B)</pre>	C Teriyaki Chicken(R) Rice Pilaf(R) Asparagus(P) Strawberries(R) Kona Coffee(B)	IM - Intermediate Moisture R - Rehydratable NF - Natural Form B - Beverage I - Irradiated T - Thermostabilized

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#### TABLE 19-XIV.- Continued

#### (f) Concluded

DAY 5
MEAL

Mexican Scrambled Eggs(R) Granola w/Raisins(R) Orange-Pineapple Drink(B) Kona Coffee(B) Peaches, Dried(IM) Sausage(R) 4

Mexican Scrambled Eggs(R) Granola w/Blueberries(R)

Peaches, Dried(IM)

DAY 7

Beef Patty(R)

Beef Patty(R) Seasoned Scramb Eggs(R) Breakfast Roll(NF)

Apricots. Dried(IM)

DAY 6

Orange-Grapefruit Dk(B) Kona Coffee(B)

Orange Juice Mix(B)

Kona Coffee(B)

- Orange-Mango Drnk(2X)(B) Granola Bar(NF) Dried Beef(IM) Applesauce(T) Bread(NF) æ
- Turkey & Gravy(T) Corn, Grn Reans & Pasta(R) Cauliflower w/Cheese(R) Brownies(NF) Kona Coffee(B) ပ
- Grd Beef w/Spice Sce(T)
  Rice & Chicken(R) Broccoli au Gratin(R) Apple Drink(2X)(B) Pears, Diced(T) Kona Coffee(B)
- Corn, Grn Beans & Pasta(R) Bread(NF) Tea w/Lemon(2X)(B) Shrimp Cocktail(R) Reef & Gravy(T) Peach Ambrosia(R)

<ona Coffee(8)</pre>

Vanilla Pudding(T) Choc Covered Cookies(NF)

Shortbread Cookies(NF) Almonds(NF)

Lemon Pudding(T)

Beef Steak(I) Bread(NF)

Chicken Salad Spread(T)

Bread(NF)

- 1M Intermediate Moisture
- - R Rehydratable B Beverage NF Natural Form T Thermostabilized

    - I Irradiated

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### TABLE 19-XIV.- Continued

# (g) John-David Bartoe, PS-2 (Purple)

DAY 4 Apricots, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Orange-Mango Drink(B)	Turkey Salad Spread(!) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Pineapple Drink(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Peach Ambrosia(R) Apple Drink(B)	
DAY 3 Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange-Mango Drink(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Apple Drink(2X)(B)	Shrimp Cocktail(R) Sweet'n Sour Chicken(R) Creamed Spinach(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	•
<u>DAY 2</u> Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfst(B) Orange-Mango Drink(B)	Turkey Salad Spread(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/RBO Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Strawberries(R) Orange Drink(B)	ų
MEAL DAY 1 A Apricots, Dried(IM) Beef Patty(R) Seasond Scr Eggs(R) Cornflakes(R) Cocoa(B) Orange-Mango Drk(B)	Chicken Sld Sprd(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	Shrimp Creole(R) Turkey & Gravy(T) Creamed Spinach(R) Peach Ambrosia(R) Peach-Apricot Dk(B)	IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form
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#### TABLE 19-XIV.- Concluded

(g) Concluded

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DAT 2DatePeachesDried(1M)PeachesDried(1M)Beef Patty(R)Beef Patty(R)Seasoned Scram Eggs(R)Seasoned Scram Eggs(R)Granola w/Raisins(R)Granola w/Raisins(R)Gocoa(B)Cocoa(B)Cocoa(B)Chicken Sld Spread(T)Bread(NF)Chicken Sld Spread(T)Read(NF)Chicken Sld Spread(T)Peanuts, Dry Roast(NF)Applesauce(T)Citrus Drink(2X)(B)Apple Sauce(T)Turkey & Gravy(T)Girn Beans w/Mshrooms(R)Circkey Tetrazzini(R)Circkey Tetrazzini(R)Circkey Tetrazzini(R)Circkey Tetrazzini(R)Circkey Tetrazzini(R)Circkey Tetrazzini(R)Circkey Tetrazzini(R)Circkey TetrasCini(R)Circkey
MEAL DAY 5 Reef Patty(R) Reef Patty(R) Seasoned Scram Eggs Granola w/Raisins(R Cocoa(B) Orange-Mango Drink( Orange-Mango Drink( Cocoa(B) Orange-Mango Drink( Cocoa(B) Read(NF) Applesauce(T) Peanuts, Dry Roast( Citrus Drink(2X)(B) Curkey & Gravy(T) Turkey Tetrazzini(U Grn Beans w/Mshroo Butter Cookies(NF)

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

5/22/85	DAY 4	Apricots, Dried(IM) Seasoned Scrambled Eggs(R) Granola w/Blueberries(R) Cocoa(B) Orange Juice Mix(B)	Beef Stroganoff(R) Fruit Cocktail(T) Brownies(NF) Macadamia Nuts(NF) Tea w/Lemon & A/S(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Green Beans w/Mushrooms(R) Butterscotch Pudding(T) Lemonade(B)	
TLE MENU - STS 51-G ral	DAY 3	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Choc Instant Breakfast(B) Orange-Grapefruit Drnk(B)	<pre>Spaghett1 w/Meat Sauce(R) 1 Pears, Diced(T) Butter Cookies(NF) Trail Mix(IM) Lemonade(2X)(B)</pre>	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Green Beans & Broccoli(R) E Strawberries(R) Vanilla Pudding(T) Tea w/Lemon & A/S(B)	
TABLE 19-XV SPACE SHUTTLE MENU - STS 51-G (a) General	DAY 2	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Cornge-Pineapple Drink(B)	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Tea w/Lemon & A/S(2X)(8)	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Orange-Grapefruit Drk(B)	
	MEAL DAY 1,8*	Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola W/Raisins(R) Cocoa(B) Orange-Pineapple Drink(B)		Sweet'n Sour Chicken(R) Rice Pilaf(R) Cauliflower w/Cheese(R) Peach Ambrosia(R) Butter Cookies(NF) Tea w/Lemon & A/S(B) Orange-Grapefruit Drnk(B)	•
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\*Day 1 consists of Meal C. Day 8 consists of Meal A only

- IM Intermediate Moisture
  R Rehydratable
  B Beverage
  NF Natural Form
  A/S Artificial Sweetener
  T Thermostabilized
  I Irradiated

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TABLE 19-XV.- Continued

(a) Concluded

DAY 7 Apricots, Dried(IM) Seasoned Scrambled Eggs(R) Granola w/Blueberries(R) Cocoa(B) Orange Juice Mix(B)	Beef Stroganoff(R) Fruit Cocktail(T) Brownies(NF) Trail Mix(IM) Tea w/Lemon & A/S(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Green Beans w/Mushrooms(R) Butterscotch Pudding(T) Lemonade(B)
DAY 6 Pears, Dried(IM) Beef Patty(R) Granola w/Blueberries(R) Breakfast Roll(NF) Grapefruit Drink(B)	Meatballs w/BBQ Sauce(T) Rice Pilaf(R) Italian Vegetables(R) Lemon Pudding(T) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Broccoli au Gratin(R) Asparagus(R) Peach Ambrosia(R) Vanilla Pudding(T) Tea w/Lemon & A/S(B)
MEAL DAY 5 A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange-Pineapple Drnk(B)	<pre>B Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Tea w/Lemon &amp; A/S(2X)(B)</pre>	C Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Orange-Grapefruit Drk(B)

5/22/85

IM - Intermediate Moisture
R - Rehydratable
B - Beverage
T - Thermostabilized
NF - Natural Form
A/S - Artificial Sweetener
I - Irradiated Foods

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TABLE 19-XV.- Continued

5/22/85

(b) Patrick Baudry (France), PS-1 (Brown)

DAY 3Dried(IM)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)ge(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genck(R)genc	Lemonade W/A/S(B)	<pre>Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Green Beans w/Mushrooms(R) #Chocolate Pudding(T) Lemonade w/A/S(B)</pre>	#Jugged Hare a l'Alsacienne(T) Fruit Cocktail(T) Brownies(NF) Macadamia Nuts(NF) Tea w/Lemon & A/S(2X)(B)	Apricots, Dried(IM) #Cantal Cheese(T) Scrambled Eggs(R) Granola w/Blueberries(R) Cocoa(B) Orange Drink w/A/S(B)	DAY 4
<pre>XY 2 ears, Dried(IM) ausage(R) crambled Eggs(R) ornflakes(R) offee(R) offee(R) am(T) eaches, Diced(T) eaches, Diced(T) eaches, Diced(T) eaches, Diced(T) eaches, Diced(T) eaches, Diced(T) eaches, Diced(T) ice &amp; Chicken(R) ice re>	Strawberries(R) Vanilla Pudding(T) Tea w/Lemon & A/S(B)	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Green Beans & Broccoli(R) Strawberries(R)	<pre>#Lobster in Armoricain Sce(T) Pears, Diced(T) Butter Cookies(NF) Trail Mix(IM) Lemonade w/A/S(2X)(B)</pre>	Brkfast(B)	DAY 3
D ZUNUUU IMAAH UMAUH	Tropical Punch W/Å/Ś(B) av 8 consists of Meal A onl	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Tronical Punch w/A/S(B)	Ham(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Pears, Dried(1M) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Coffee(R)	DAY 2
MEAL DAY 1.8" A Peaches, Dried(IM) Sausage(R) Mexican Scramb Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange Drink w/A/S(B) B C Turkey Tetrazzini(R) Rice Pilaf(R) Rice Pilaf(R) Rice Pilaf(R) Rice Pilaf(R) Reach Ambrosia(R) Peach Ambrosia(R) Butter Cookies(NF) Tea w/Lemon & A/S(B) Lemonade w/A/S(B)	Butter Cookies(NF) Tropical Punch w/A/S(B) S Tea w/Lemon & A/S(B) Lemonade w/A/S(B)		m	<pre>Peaches, Dried(IM) Sausage(R) Mexican Scramb Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange Drink w/A/S(B)</pre>	AL DAY 1.8*

\*Day 1 consists of Meal C, Day 8 consists of Meal A only

IM - Intermediate Moisture
R - Rehydratable
B - Beverage
A/S - Artificial Sweetener
NF - Natural Form
T - Thermostabilized
# - French Food
I - Irradiated

5/22/85

#### TABLE 19-XV.- Continued

#### (b) Concluded

	DAY 7	Apricots, Dried(IM) Seasoned Scrambled Eggs(R) Granola w/Blueberries(R) Cocoa(B) Tropical Punch w/A/S(B)	#Jugged Hare a l'Alsactenne(T) Fruit Cocktail(T) Brownies(NF) Trail Mix(IM) Tea w/Lemon & A/S(2X)(B)	<pre>Beef w/BBQ Sauce(T) #Crab Mousse(T) Potatoes au Gratin(R) Green Beans w/Mushrooms(R) Lemonade w/A/S(B)</pre>
	DAY 6	Pears, Dried(IM) #Lobster in Armoricain Sauce(T) Granola w/Blueberries(R) Breakfast Roll(NF) Cherry Drink w/A/S(B)	Meatballs w/BBQ Sauce(T) Rice Pilaf(R) Italian Vegetables(R) #Chocolate Pudding(T) Lemonade w/A/S(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) #Green Pepper Pie(T) Broccoli au Gratin(R) Asparagus(R) Peach Ambrosia(R) Tea w/Lemon & A/S(B)
•	MEAL DAY 5	Peaches, Dried(IM) #Crab Mousse(T) Sausage(R) Scrambled Eggs(R) Cocoa(B) Grape Drink w/A/S(B)	Turkey & Gravy(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Tea w/Lemon & A/S(2X)(B)	#Jugged Hare a l'Alsacienne(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Lemonade w/A/S(B)
	MEA	4	8	J

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IM - Intermediate Moisture
# - French Food
T - Thermostabilized
R - Rehydratable
B - Beverage
A/S - Artificial Sweetener
NF - Natural Form
1 - Irradiated

ple)	DAY 4	<pre>Beef Patty(R) Granola(R) Strawberry Inst Breakfast(B) Orange Drink w/A/S(B) Tea w/A/S(B)</pre>	<pre>#Lobster in Armoricain Sce(T) Fruit Cocktail(T) Brownies(NF) Macadamia Nuts(NF) Tea w/Lemon &amp; A/S(2X)(B)</pre>	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Creamed Spinach(R) #Chocolate Pudding(T) Decaf Coffee w/Cream &A/S(B)
Sultan Salman Abdel Azize Al-Saud (Saudi Arabia). PS-2 (Purple)	DAY 3	<pre>Beef Patty(R) Granola(R) Choc Instant Breakfast(B) Orange-Grapefruit Drink(B) Tea w/A/S(B)</pre>	<pre>Spaghetti w/Meat Sauce(R) Pears, Diced(T) Butter Cookies(NF) Trail Mix(IM) Lemonade w/A/S(2X)(B)</pre>	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Green Beans & Broccoli(R) Strawberries(R) Decaf Coffee w/Crm &A/S(B)
n Salman Abdel Azize Al-Sa	DAY 2	<b>Strawberries(R)</b> Cornflakes(R) Granola Bar(NF) Orange Drink w/A/S(B) Tea w/A/S(B)	Tuna Salad Spread(T) Bread(NF) Peaches, Diced(T) Pecen Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Creamed Spinach(R) Peach Ambrosia(R) Decaf Coffee w/C& A/S(B)
(c) Sulta	MEAL DAY 1.8*	Beef Patty(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drink(B) Tea w/A/S(B)		<pre>Sweet'n Sour Chicken(R) Corn, Grn Beans &amp; Pasta(R) Cauliflower w/Cheese(R) Peach Ambrosia(R) Butter Cookies(NF) Decaf Coffee w/Crm &amp;A/S(B)</pre>
	MEAL	۲	£	ပ

\*Day 1 consists of Meal C, Day 8 consists of Meal A only

- R Rehydratable B Beverage A/S Artificial Sweetener NF Natural Form C Cream T Thermostabilized IM Intermediate Moisture I Irradiated # French Food

5/22/85

TABLE 19-XV.- Continued

5/22/85

#### TABLE 19-KV .- Concluded

#### (c) Concluded

MEAL	MEAL DAY 5	DAY 6	DAY 7
A	<pre>Pears, Dried(IM) #Crab Mousse(T) Cornflakes(R) Strawberry Instant Brkfast(B) Orange-Pineapple Drink(B) Tea w/A/S(B)</pre>	Strawberries(R) Beef Patty(R) Granola(R) Choc Instant Breakfast(B) Orange Drink w/A/S(B) Tea w/A/S(B)	Beef Patty(R) Granola(R) Granola Bar(NF) Orange Drink w/A/S(B) Tea w/A/S(B)
ъ	Tuna(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Tea w/Lemon & A/S(2X)(B)	Salmon(T) Rice & Chicken(R) Italian Vegetables(R) #Cantel Cheese(T) Lemonade w/A/S(2X)(B)	Chicken Salad Spread(T) Bread(NF) Fruit Cocktail(T) Brownies(NF) Trail Mix(IM) Tea w/Lemon & A/S(2X)(B)
U	#Jugged Hare a l'Alsacienne(T) Rice & Chicken(R) Broccoli au Gratin(R) Peach Ambrosia(R) Decaf Coffee w/Cream & A/S(B)	Shrimp Cocktail(R) Teriyaki Chicken(R) Corn, Grn Beans & Pasta(R) Creamed Spinach(R) Peach Ambrosia(R) Decaf Coffee w/Crm &A/S(B)	Smoked Turkey(I) Potatoes au Gratin(R) Green Beans & Broccoli(R) Candy Coated Peanuts(NF) Butter Cookies(NF) Decaf Coffee w/Cream &A/S(B)
₩₩₩888 ₩₩888	<pre>IM - Intermediate Moisture # - French Food I - Thermostabilized R - Rehydratable B - Beverage S - Artificial Sweetener VF - Natural Form I - Irradiated</pre>		

7/09/85

# TABLE 19-XVI.- SPACE SHUTTLE MENU - STS 51-I

(a) Joe H. Engle, CDR (Red)

DAY 3 Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Cocoa(B)	â	Tea w/Lemon & Sug(2X)(B) Tea w/Lemon(2X)(B) Beef Steak(I) Meatballs w/BBQ Sce(T) Potato Patty(R) Rice Pilaf(R) Grn Beans & Broccoli(R) Italian Vegetables(R) Strawberries(R) Chocolate Pudding(T) Vanilla Pudding(T) Apple Drink(B) Tea w/Lemon(B)
DAY 3 Apricots, Dried(IM) Seasoned Scramb Egg Bran Flakes(R) Cocoa(B)	Orange Juice Mix(B) Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Granola Bar(NF)	Tea w/Lemon & Beef Steak(I) Potato Patty(R Grn Beans & Brr Strawberries(R Vanilla Puddin Tea w/Lemon(B)
<u>DAY 2,9</u> ** Peaches, Dried(IM) Granola(R) Bread(NF) Vanilla Inst Bkfst(B)	Orange-Grapefrt Dk(B) Salmon(T) Bread(NF) Pears, Diced(T) Soda Crackers(NF) Lemonade(2X)(B)	NQ Sauce(T) au Gratin(R) s w/Mshrms(R) oudding(T) rink(B)
<pre>MEAL DAY 1*.8 A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R)</pre>	Cocoa(B) Or-Pineapple Dk(B) Tuna Sld Spread(T) Bread(NF) Peaches, Diced(T) Cranola Bar(NF) Apple Drink(2X)(B) Lemonade(	C Beef Steak(I) Beef w/BF Rice & Chicken(R) Potatoes Asparagus(R) Grn Bean Vanilla Pudding(T) Vanilla F Lemonade(R) Orange Dr
MEAL	<b>ب</b>	U !

\*\*Day 9 consists of Meal A only

IM - Intermediate Moisture R - Rehydratable B - Reverage T - Thermostabilized NF - Natural Form I - Irradiated

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7/09/85

#### TABLE 19-XVI.- Continued

#### (a) Concluded

DAY 7	Peaches, Dried(IM) Beef Patty(R) Mexican Scrambld Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef Steak(l) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
	Apricots, Dried(IM) Pe. Beef Patty(R) Be Seasoned Scramb Eggs(R) Me Choc Instant Breakfst(B) Gr Orange-Grapefruit Drk(B) Or	Tuna(T) Bread(NF) Lemon Pudding(T) Granola Bar(NF) Almonds(NF) Apple Drink(2X)(B)	Beef Steak(I) Sh Potato Patty(R) Be Broccoli w/Cheese Sce(R) Ma Pears, Diced(T) Gr Orange Drink(B) Te
MEAL DAY 5 DAY 6	Peaches Dried(IM) Apri Sausage(R) Reef Mexican Scrambld Eggs(R) Seas Granola w/Raisins(R) Choc Cocoa(B) Oran Orange-Pineapple Drnk(B)	Dried Reef(IM) Tuna Bread(NF) Brea Applesauce(T) Lemc Peanuts, Dry Roasted(NF) Grar Tea w/Lemon & Sug(2X)(B) Almc	Turkey & Gravy(T) Beel Turkey Tetrazzini(R) Pota Cauliflower w/Cheese(R) Brod Brownies(NF) Pear Lemonade(B) Orar
MEAL	٩	£	U

Im - Intermediate Moisture
R - Rehydratable
B - Beverage
NF - Natural Form
T - Thermostabilized
I - Irradiated

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#### TABLE 19-XVI.- Continued

### (b) Richard Covey, PLT (Yellow)

DAY 4	Pears, Diced(T) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham Salad Spread(T) Bread(NF) Pineapple(T) Cashews(NF) Lemonade(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Tea(B)	
LT (Yeilow) DAY 3	Apricots, Dried(IM) Seasoned Scr Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Butter Cookies(NF) Lemonade(2X)(B)	Teriyaki Chicken(R) Potato Patty(R) Creamed Spinach(R) Strawberries(R) Vanilla Pudding(T) Tea(R)	
(b) Richard Covey, PLI (Yeilow) DAY 2,9** DAY 3	Peaches, Diced(T) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfast(B) Orange-Grapefrt Drnk(B)	Shrimp Creole(R) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Butterscotch Pudding(T) Tea(B)	and C nly
MEAL DAY 1*,8	A Pears, Diced(T) Sausage(R) Seasoned Scram Eggs(R) Cornflakes(R) Cocoa(B) Orange-Mango Drink(B)	<pre>B Ham Salad Spread(T) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Lemonade(2X)(B)</pre>	C Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Tea(B)	*Day 1 consists of Meals B and C **Day 9 consists of Meal A only

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T - Thermostabilized R - Rehydratable B - Beverage NF - Natural Form IM - Intermediate Moisture

#### TABLE 19-XVI.- Continued

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#### (b) Concluded

DAY 7	Peaches, Diced(T) Beef Patty(R) Seasoned Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Butterscotch Pudding(T) Tea (B)
<u>DAY 6</u>	Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Instant Brkfast(B) Orange-Grapefruit Dk(B)	Tuna Salad Spread(T) Bread(NF) Butterscotch Pudding(T) Shortbread Cookies(NF) Almonds(NF) Lemonade(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Tea(B)
HEAL DAY 5	Peaches, Diced(T) Sausage(R) Seasoned Scramb Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Mango Drnk(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Lemonade(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)
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- T Thermostabilized R Rehydratable B Beverage IM Intermediate Moisture NF Natural Form

7/16/85

### TABLE 19-XVI.- Continued

## (c) James Van Hoften, MS-1 (Blue)

DAY 4	Mexican Scramb Eggs(R) Beef Patty(R) Breakfast Roll(2X)(NF) Grapefruit Drink(B)	Turkey Salad Spread(T) Bread(NF) Pineapple(T) Cashews(NF) S) Lemonade(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
DAY 3	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Breakfast Roll(NF) Cocoa(B) Orange Juice Mix(B)	Tuna Salad Spread(T) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sug(2X)(B)	Shrimp Cocktail(R) Sweet'n Sour Chicken(R) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
DAY 2,9**	Peaches, Dried(IM) Sausage(R) Breakfast Roll(NF) Orange-Grapefrt Drk(B) Cocoa(B)	Chicken Sld Spread(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BRQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrms(R) Rutterscoch Pudding(T) Orange Drink(B)
MEAL DAY 1*,8	Apricots, Dried(IM) Sausage(R) Seasoned Scr Eggs(R) Cocoa(R) Or-Pineapple Drnk(R)	Peanut Butter(IM) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	Shrimp Cocktail(R) Beef Almondine(R) Teriyaki Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)
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\*Day I consists of Meals B and C \*\*Day 9 consists of Meal A only

IM - Intermediate Moisture R - Rehydratable B - Beverage VF - Natural Form \* - Thermostabilized

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TABLE 19-XVI.- Continued

7/16/85

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(c) Concluded

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_		- 20	Peach Ambrosia(R) Lemonada(2X)(B)
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Chor Toctact Parl 6	Orange-Grapefruit Dk(B) Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF)	Almonds(NF) Apple Drink(2X)(B) Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Prears, Diced(T)	
	Orange-Pineapple Drk(B) Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF)	-	
A	æ	S	

- IM Intermediate Moisture R Rehydratable B Beverage NF Natural Form T Thermostabilized

TABLE 19-XVI.- Continued

(d) Mike Lounge, MS-2 (Green)

DAY 4 Fruit Cocktail(T) Beef Patty(R) Oatmeal w/Raisins(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Lemonade w/A/S(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
() 995(R) 3)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & A/S(2X)(B)	Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch w/A/S(B)
DAY 2.9** Peaches, Dried(IM) Granola w/Blueberries(R) Breakfast Roll(NF) Vanilla Inst Breakfst(B) Grapefruit Drink(B)	Tuna Salad Spread(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade w/A/S(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Orange Drink(B)
MEAL DAY 1*.8 A Pears, Dried(1M) Beef Patty(R) Seasoned Scram Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Mango Drink(B)	Peanut Butter(IM) Bread(NF) Peaches, Diced(T) Pecan Cookies(NF) Apple Drink(2X)(B)	Meatballs w/BBQ Sce(T) E Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)
MEAL	£	U

\*Day I consists of Meals B and C \*\*Day 9 consists of Meal A only

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IM - Intermediate Moisture
R - Rehydratable
B - Beverage
NF - Natural Form
T - Thermostabilized
A/S - Artificial Sweetener
I - Irradiated

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#### TABLE 19-XVI.- Continued

#### (d) Concluded

HEAL .	TEAL DAY 5	<u>DAV 6</u>	DAY 7
4	Peaches, Urled(im) Sausage(R) Mexican Scrambld Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Mango Drink(B)	Apricots, Uried(im) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Instant Brkfast(B) Grapefruit Drink(B)	reaches, uried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)
æ	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & A/S(2X)(R)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Tuna Salad Spread(T) Bread(NF) Vanilla Pudding(T) Candy Coated Chocolate(NF) Lemonade w/A/S(2X)(B)
U	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade w/A/S(R)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Tea w/Lemon & A/S(B)	Shrimp Cocktail(R) Beef w/BRQ Sauce(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & A/S(B)
MI	1M - Intermediate Moisture		

- IM Intermediate Moisture
  R Rehydratable
  B Beverage
  NF Natural Form
  T Thermostabilized
  A/S Artificial Sweetener

### TABLE 19-XVI.- Continued

# (e) William Fisher, M.D., MS-3 (Orange)

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TABLE 19-XVI.- Concluded

(e) Concluded

DAY 7 Peaches, Dried(IM) Beef Patty(R) Mexican Scrambld Eggs(R) Oatmeal w/Brown Sugar(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(2X)(T) Candy Ctd Chocolate(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Reef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mshrooms(R) Vanilla Pudding(2X)(T) Tea w/Lemon & Sugar(B)
DAY 6 Apricots, Dried(IM) Reef Patty(R) Seasoned Scramb Eggs(R) Oatmeal w/Raisins(R) Choc Instant Breakfst(B) Tea w/Lemon & Sug(2X)(B)	Tuna(T) Bread(NF) Vanilla Pudding(2X)(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Chocolate Pudding(2X)(T) Orange Drink(B)
MEAL DAY 5 A Peaches, Dried(IM) Sausage(R) Mexican Scramb Eggs(R) Oatmeal w/Brwn Sugar(R) Granola w/Brwins(R) Cocoa(R)	Orange-Pineapple Drink(B) B Dried Beef(IM) Bread(NF) Applesauce(T) Vanilla Pudding(2X)(T) Peanuts, Dry Roasted(NF) Tea w/Lemon A Sug(2X)(B)	C Shrimp Cocktail(R) Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Butterscotch Pud(2X)(T) Lemonade(2X)(B)

- IM Intermediate Moisture R Rehydratable B Beverage NF Natural Form T Thermostabilized

7/15/85

TABLE 19-XVII.- SPACE SHUTTLE MENU - STS 51-J

(a) Karol J. Bobko, CDR (Red)

DAY 4 Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	<pre>Ham(T) Cheese Spread(T) Cheese Spread(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drk(2X)(B)</pre>	Meatballs w/BBQ(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)	
<u>DAY 3</u> Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	<pre>Smoked Turkey(1) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon &amp; Sug(2X)(B)</pre>	Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	
DAY 2 Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brfst(B) Orange-Grapefrt Dk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Butterscotch Puddg(T) Orange Drink(B)	
MEAL DAY 1.84 A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drk(B)	Ham(T) Bread(NF) Peaches, Diced(T) Shrtbrd Cookies(NF) Apple Drink(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Puddng(T) Grape Drink(B)	
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\*Day I consists of Meals B and C. Day B consists of Meal A only

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form I - Irradiated

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### TABLE 19-XVII.- Continued

#### (a) Concluded

	Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(B)(2X)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
DAY 7	Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled E Granola W/Blueberri Grange Juice Mix(B)	Chicken Salad Spre Bread(NF) Vanilla Pudding(T) Choc Covered Cooki Lemonade(B)(2X)	
DAY 6	Apricots, Dried(IM) Beef Patty(R) Seasond Scramb Eggs(R) Choc Instant Brkfst(B) Orange-Grapefrt Drk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B)
MEAL DAY 5	Peaches, Dried(IM) Sausage(R) Mexican Scrambld Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drnk(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sug(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Choc Covered Cookies(NF) Lemonade(B)
MEAL	K	æ	U

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IM - Intermediate Moisture
R - Rehydratable
B - Beverage
NF - Natural Form
T - Thermostabilized

### TABLE 19-XVII.- Continued

## (b) Ronald J. Grabe, PLT (Yellow)

<u>DAY 4</u> Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
DAY 3 Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Cocoa(B) Orange Juice Mix(B)	Chicken Salad Spread(T) Ham(T) Bread(NF) Cheddar Fruit Cocktail(T) Bread( Fruitcake(T) Pineap Tea w/Lemon & Sg(2X)(B) Cashewi	Turkey & Gravy(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
DAY 2 Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Brkfst(B) Orange-Grapefrt Drk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Butterscotch Pudng(T) Urange Drink(B)
MEAL DAY 1.8* A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drk(B)	Turkey Sld Sprd(T) Bread(NF) Peaches, Diced(T) Shrtbrd Cookies(NF) Apple Drink(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Puddng(T) Grape Drink(B)
MEAL	£	U

\*Day I consists of Meals B and C. Day B consists of Meal A only

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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#### TABLE 19-XVII.- Continued

#### (b) Concluded

DAY 7 Peaches, Dried(IM) Reef Patty(R) R) Mexican Scrambled Eggs(R) B) Granola w/Blueberries(R) B) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Lemonade(2X)(B)	<pre>(T) Shrimp Cocktail(R) Beef &amp; Gravy(T) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon &amp; Sugar(B)</pre>	:
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Instant Brkfast(B) Orange-Grapefruit Dk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B)	
MEAL DAY 5 A Peaches, Dried(IM) Sausage(R) Mexican Scrambld Eggs(R) Granola w/Raisins(R) Cocoa(B) Drange-Pineapple Drnk(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sug(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Choc Covered Cookies(NF) Lemonade(B)	
MEAL	æ	J	

## IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized

### TABLE 19-XVII.- Continued

## (c) David C. Hilmers, MS-1 (Blue)

<u>DAY 4</u> Pears, Dried(IM) Granola Bar(NF) Grapefruit Drink(B)	Cheddar Cheese Sprd(T) Bread(NF) Applesauce(T) Granola Bar(NF) Strawberry Drnk(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Grapefruit Drink(B)
<u>DAY 3</u> Apricots, Dried(IM) Granola Bar(NF) Orange Juice Mix(B)	Turkey Salad Spread(T) Bread(NF) Fruit Cocktail(T) Shortbread Cookies(NF) Grapefruit Drink(2X)(B)	Teriyaki Chicken(R) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Grapefruit Drink(B)
DAY 2 Peaches, Dried(IM) Granola(R) Orange-Grapefrt Dk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Grapefruit Drk(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Orange Drink(B)
MEAL DAY 1,8* A Pears, Dried(IM) Granola Bar(NF) Or-Pineapple Drk(B)	Tuna Sld Spread(T) Bread(NF) Peaches, Diced(T) Shrtbrd Cookies(NF) Grapefrt Drk(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Puddng(T) Grape Drink(B)
A	8	U

\*Day I consists of Meals B and C. Day B consists of Meal A only

IM - Intermediate Moisture NF - Natural Form B - Beverage T - Thermostabilized R - Rehydratable

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### TABLE 19-XVII.- Continued

#### (c) Concluded

Urange Juice Mix(B)	<pre>(R) Potato Patty(R) see(R) Broccoli au Gratin(R) ies(NF) Pears, Diced(T) Orange Drink(B)</pre>	
		AL DAY 5DAY 6AL DAY 5DAY 6Peaches, Dried(IM) Granola w/Raisins(R) Orange-Pineapple Drink(B)Apricots, Dried(IM) Granola Bar(NF) Drange-Grapefruit Dk(B)Dried Beef(IM) Bread(NF)Apricots, Dried(IM) Granola Bar(NF)Dried Beef(IM) Bread(NF)Tuna(T) Bread(NF)Dried Beef(IM) Bread(NF)Tuna(T) 
Turkey & Gravy(T) Grd Beef w/Spice Sce(T) Turkey Tetrazzini(R) Potato Patty(R) Cauliflower w/Cheese(R) Broccoli au Gratin(R) Choc Covered Cookies(NF) Pears, Diced(T) Grape Drink(B) Orange Drink(B)	Grd Beef w/Snire Sra/I)	<pre>DAY 6 DAY 6 ss. Dried(IM) Apricots. Dried(IM) a W/Raisins(R) Granola Bar(NF) -Pineapple Drink(B) Orange-Grapefruit Dk(B)</pre>
Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Grapefruit Drink(2X)(B) Grapefruit Drink(2X)(B) Turkey & Gravy(T) Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Grape Drink(B) Choc Covered Cookies(NF) Grape Drink(B) Drange Drink(B)	Dried Beef(IM) Tuna(T) Bread(NF) Rread(NF) Applesauce(T) Lemon Pudding(T) Peanuts, Dry Roast(NF) Shortbread Cookies(NF) Grapefruit Drink(2X)(B) Almonds(NF) Grapefruit Drink(2X)(B) Grd Beef w/Soiro Scolt)	

IM - Intermediate Moisture R - Rehydratable B - Beverage MF - Natural Form T - Thermostabilized

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### TABLE 19-XVII.- Continued

(d) Robert L. Stewart, MS-2 (Green)

DAY 4 Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)		Noodles & Chicken(R) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Grapefruit Drink(B)	
DAY 3 Apricots, Dried(IM) Seasoned Scramb Eggs(R) Cornflakes(R) Cocoa(B) Cocoa(B) Orange Juice Mix(B)	Peanut Rutter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sug(2X)(8)	Teriyaki Chicken(R) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	sts of Meal A only
DAY 2 Peaches, Dried(IM) Breakfast Roll(NF) Or-Grapefrt Drk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Shrtbd Cookies(NF) Lemonade(2X)(B)	Beef Stroganoff(R) Potato Patty(R) Applesauce(T) Pears, Diced(T) Lemon-Lime Drnk(B)	8 roneists of Meal A Only
MEAL DAY 1,8* A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Or-Pineapple Drnk(B)	Ham(T) Bread(NF) Peaches, Diced(T) Shortbrd Cookies(NF) Grapefruit Dk(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Chocolate Pudding(T) Grape Drink(B)	
MEAL	£	J	

\*Day 1 consists of Meals B and C. Day 8 consists of Meal A only

IM - Intermediate Moisture R.- Rehydratable B - Beverage T - Thermostabilized vF - Natural Form

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#### TABLE 19-XVII.- Continued

#### (d) Concluded

DAY 7 Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Rice Pilaf(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
DAY 6 Apricots, Dried(IM) Beef Patty(R) Seasoned Scr Eggs(R) Choc Inst Breakfst(B) Orange-Grapefrt Dk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shrtbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Beef w/BBQ Sauce(T) Potato Patty(R) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Orange-Grapefrt Dk(B)
MEAL DAY 5 A Peaches, Dried(IM) Sausage(R) Mexican Scrambld Eggs(R) Cocoa(B) Orange-Pineapple Drnk(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sug(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Potato Patty(R) Choc Covered Cookies(NF) Lemonade(B)
A	8	J

IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized

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### TABLE 19-XVII.- Continued

(e) William Pails (USAF), PS (Orange)

DAY 4	Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	<pre>Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Cashews(NF) Tea w/Lemon(2X)(B)</pre>	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
DAY 3	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Cocoa(B) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon(2X)(B)	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
DAY 2	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Bkfst(B) Orange-Grapefrt Dk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Tea w/Lemon(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Butterscotch Pudng(T) Orange Drink(B)
MEAL DAY 1,8*	Pears, Drfed(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drink(B)	Ham(T) Bread(NF) Peaches, Diced(T) Shrtbread Cookies(NF) Apple Drink(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Tea w/Lemon(B)
MEAL	≪	£	U

\*Day I consists of Meals B and C, Day B consists of Meal A only

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized "F - Natural Form

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### TABLE 19-XVII.- Concluded

#### (e) Concluded

DAY 7	<b>Peaches. Dried(IM)</b> Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Juice Mix(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon(B)
DAY 6	Apricots, Dried(IM) Beef Patty(R) Seasoned Scram Eggs(R) Choc Inst Breakfast(R) Orange-Grapefrt Drnk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink(B)
MEAL DAY 5	<pre>Peaches, Dried(IM) Sausage(R) Mexican Scrambld Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drnk(B)</pre>	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Choc Covered Cookies(NF) Lemonade(B)
MEA	4	£	U

### IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized

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9/26/85

TABLE 19-XVIII.- SPACE SHUTTLE MENU - STS 61-A

(a) Henry Hartsfield, CDR (Red) (Blue Team)

DAY 4 Beef Patty(R) Grits w/Butter(R) Scrambled Eggs(R) Orange-Mango Drink(B) Coffee w/A/S(B)	Ham Salad Spread(T) Pineapple(T) Cashews(NF) Strawberry Drk(2X)(B)	Shrimp Cocktail(R) Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Banana Pudding(T) Orange-Mango Drink(B)
DAY 3 Seasoned Scramb Eggs(R) F Grits w/Butter(R) Orange Juice Mix(B) Coffee w/A/S(B)	Tuna Salad Spread(T) Fruit Cocktail(T) Fruitcake(T) Tea w/Lemon & Sug(2X)(B) S	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Lemon Pudding(T) Tropical Punch(B)
DAY 2 Grits w/Butter(R) Seasoned Scr Eggs(R) Pineapple Drink(B) Coffee w/A/S(B)	Salmon(T) Pears, Diced(T) Butter Cookies(NF) Or-Mango Drink(2X)(B)	Shrimp Cocktail(R) Beef w/BB() Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Lemon Pudding(T) Orange Drink(B)
MEAL DAY 1.8* A Sausage(R) Scrambled Eggs(R) Grits w/Butter(R) Or-Pineapple Drink(B) Coffee w/A/S(B)		Shrimp Cocktail(R) Chicken ala King(T) Rice & Chicken(R) Grn Beans w/Mshrms(R) Banana Pudding(T) Grape Drink(B)
MEAL	ස	ပ ပ

\*STS 61-A is a Spacelab Mission with a 24-hour work schedule so meals for the Blue Team consist of Meal C on Day 1 and Meal A only on Day 8.

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- R Rehydratable B Beverage A/S Artificial Sweetener T Thermostabilized NF Natural Form I Irradiated

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### TABLE 19-XVIII.- Continued

#### (a) Concluded

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R - Rehydratable B - Beverage A/S - Artificial Sweetener I - Thermostabilized NF - Natural Form

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### TABLE 19-XVIII.- Continued

# (b) Steven R. Nagel, PLT (Yellow) (Blue Team)

	DAY 4 Seasoned Scr Eggs(R) Grits w/Butter(R) Granola(R) Orange Juice Mix(B) Coffee w/Sugar(B)	Beef Stroganoff(R) Macaroni & Cheese(R) Fruit Cocktail(T) Shrtbread Cookies(NF) Macadamia Nuts(NF) Coffee w/Sugar(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Banana Pudding(T) Lemonade(B)
	DAY 3 Pears, Diced(T) Breakfast Roll(NF) Orange-Grapefruit Dk(B) Coffee w/Sugar(B)	Dried Beef(IM) Spaghetti w/Meat Sce(R) Peaches, Diced(T) Butter Cookies(NF) Trail Mix(IM) Lemonade(2X)(B)	Beef Steak(I) Potato Patty(R) Grn Beans & Broccoli(R) Shortbread Cookies(NF) Coffee W/Sugar(B)
	DAY 2 Beef Patty(R) Seasoned Scramb Eggs(R) Grits w/Butter(R) Orange-Pineapple Drnk(B) Coffee w/Sugar(B)	Noodles & Chicken(R) Peaches, Diced(T) Shortbread Cookies(NF) Almonds(NF) Lemonade(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Choc Covered Cookies(NF) Orange-Grapefruit Drk(B)
•	MEAL DAY 1.8* A Beef Patty(R) Mexican Scramb Eggs(R) Orange-Pineapple Drk(B) Coffee w/Sugar(B)		Noodles & Chicken(R) Rice Pilaf(R) Cauliflower w/Cheese(R) Peaches, Diced(T) Candy Ctd Chocolate(NF) Lemonade(B)
	A	£	J

\*STS 61-A is a Spacelab Mission with a 24-hour work schedule so meals for the Blue Team consist of Meal C on Day 1 and Meal A only on Day 8.

- R Rehydratable B Beverage T Thermostabilized NF Natural Form IM Intermediate Moisture I Irradiated

9/25/85

### TABLE 19-XVIII.- Continued

#### (b) Concluded

DAY 7	Pears, Diced(T) Seasoned Scr Eggs(R) Grits w/Butter(R) Orange Juice Mix(B) Coffee w/Sugar(B)	Dried Beef(IM) Beef Stroganoff(R) Applesauce(T) Trail Mix(IM) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Butter Cookies(NF) Lemonade(B)
DAY 6	Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee w/Sugar(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Banana Pudding(T) Cashews(NF) Lemonade(2X)(B)	Beef Steak(I) Broccoli au Gratin(R) Peach Ambrosia(R) Candy Ctd Chocolate(NF) Coffee w/Sugar(B)
MEAL DAY 5	Sausage(R) Seasoned Scr Eggs(R) Or-Pineapple Drnk(B) Coffee w/Sugar(B)	Salmon(T) Peaches, Diced(T) Butter Cookies(NF) Almonds(NF) Lemonade(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Butter Cookies(NF) Or-Grapefruit Drk(R)
MEAI	A	8	C C

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- R Rehydratable B Beverage T Thermostabilized NF Natural Form I Irradiated IM Intermediate Moisture

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9/17/85

### TABLE 19-XVIII.- Continued

# (c) Bonnie S. Dunbar, MS-1 (Blue) (Blue Team)

DAY 4	Beef Patty(R) Grits w/Butter(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee(B)	Turkey Salad Spread(T) Whole Wheat Bread(NF) Pineapple(T) Trail Mix(IM) Lemonade(2X)(B)	Shrimp Creole(R) Meatballs w/BBQ Sce(T) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
DAY 3	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Granola Bar(NF) Orange Juice Mix(B) Coffee(B)	Peanut Butter(IM) Jelly(IM) Whole Wheat Bread(NF) Trail Mix(IM) Candy Ctd Chocolates(NF) Tea w/Lemon & A/S(2X)(B)	Shrimp Cocktail(R) Frankfurters(T) Grn Beans & Broccoli(R) Strawberries(R) Chocolate Pudding(T) Apple Drink(B)
DAY 2	Peaches, Dried(IM) Grits w/Butter(R) Breakfast Roll(NF) Orange-Grapefrt Dk(B) Coffee(B)	Salmon(T) Whole Wheat Bread(NF) Trail Mix(IM) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Lemonade(B)
MEAL DAY 1,8*	Apricots, Dried(IM) Sausage(R) Scrambled Eggs(R) Granola Bar(NF) Orange Drink(B) Coffee(B)		Shrimp Cocktail(R) Chicken ala King(T) Asparagus(R) Chocolate Pudding(T) Lemonade(B)
MEA	4	æ	U

\*STS 61-A is a Spacelab Mission with a 24-hour work schedule so meals for the Blue Team consist of Meal C on Day 1 and Meal A only on Day 8.

- IM Intermediate Moisture
  R Rehydratable
  MF Matural Form
  R Beverage
  T Thermostabilized

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9/11/85

## TABLE '19-XVIII.- Continued

#### (c) Concluded

<pre>DAY 7 Peaches, Dried(IM) Beef Patty(R) Mexican Scram Eggs(R) Grits w/Butter(R) Orange Juice Mix(B) Coffee(B)</pre>	Chicken Sld Spread(T) Whole Wheat Bread(NF) Banana Pudding(T) Trail Mix(IM) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Potato Patty(R) Grn Beans w/Mshrms(R) Peach Ambrosia(R) Tea w/Lemon & A/S(B)
DAY 6 Apricots, Dried(1M) Beef Patty(R) Seasoned Scram Eggs(R) Orange-Grapefrt Drk(B) Coffee(B)	Turkey Salad Spread(T) Whole Wheat Bread(NF) Chocolate Pudding(T) Trail Mix(IM) Apple Drink(2X)(B)	Swt'n Sour Chicken(R) Potato Patty(R) Broccoli au Gratin(R) Strawberries(R) Lemonade(B)
MEAL DAY 5 A Apricots, Dried(IM) Sausage(R) Mexican Scrambld Eggs(R) Granola Bar(NF) Orange-Pineapple Drnk(B) Coffee(B)	Dried Beef(IM) Whole Wheat Bread(NF) Applesauce(T) Trail Mix(IM) Tea w/Lemon & A/S(2X)(B)	Shrimp Cocktail(R) Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Peach Ambrosia(R) Lemonade(B)
A	£	U

## IM • Intermediate Moisture R • Rehydratable NF - Natural Form B • Beverage T • Thermostabilized

- 19-117

TABLE 19-XVIII.- Continued

(d) James F. Buchli, MS-2 (Green) (Red Team)

DAY 4	Peaches, Diced(T) Sausage(R) Seasoned Scramb Eggs(R) Datmeal w/Raisins(R) Vanilla Inst Brkfast(B) Coffee w/Cream & A/S(B)	Turkey Tetrazzini(R) Broccoli au Gratin(R) Macadamia Nuts(NF) Candy Coatd Peanuts(NF) Tea w/A/S(2X)(B)	Shrimp Cocktail(R) Chicken ala King(T) Noodles & Chicken(R) Asparagus(R) Tapioca Pudding(T) Tea w/A/S(B)	
DAY 3	Peach Ambrosia(R) Sausage(R) Seasoned Scramb Eggs(R) Grits w/Butter(R) Cocoa(B) Coffee w/Cream & A/S(B)	Mushroom Soup(R) Turkey Tetrazzini(R) Macaroni & Cheese(R) Broccoli au Gratin(R) Macadamia Nuts(NF) Macadamia Nuts(NF) Candy Coated Peanuts(NF) Tea w/A/S(2X)(B) Tea w/A/S(B) Tea w/A/S(2X)(B)	Shrimp Cocktail(R) Shrimp Cocktail(R) Beef Almondine(R) Chicken ala King(T Potatoes au Gratin(R) Noodles & Chicken( Asparagus(R) Asparagus(R) Choc Covered Cookies(NF) Tapioca Pudding(T) Tea w/A/S(B) Tea w/A/S(B)	
DAY 2	Pears, Diced(T) Sausage(R) Seasoned Scrambld Eggs(R) Grits w/Butter(R) Orange-Mango Drink(B) Vanilla Inst Breakfast(B) Coffee w/Cream & A/S(B)	Beef Stroganoff(R) Broccoli au Gratin(R) Fruit Cocktail(T) Macadamia Nuts(NF) Candy Coated Peanuts(NF) Tea w/A/S(2X)(R)	Shrimp Cocktail(R) Teriyaki Chicken(R) Cauliflower w/Cheese(R) Peach Ambrosia(R) Choc Covered Cookies(NF) Tea w/A/S(B)	
MEAL DAY 1*	4	£	υ	

\*STS 61-A is a Spacelab Mission with a 24-hour work schedule so meals for the Red Team begin with Meal A on Day 2.

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T - Thermostabilized R - Rehydratable B - Beverage A/S - Artificial Sweetener NF - Natural Form - Irradiated

## TABLE 19-XVIII.- Continued

#### (d) Concluded

Day B	<pre>R) Peaches, Diced(T) Sausage(R) Eggs(R) Seasoned Scramb Eggs(R) fst(B) Choc Instant Brkfast(B) &amp; A/S(B) Coffee w/Cream &amp; A/S(B)</pre>	es(R) Mushroom Soup(R) icken(R) Sweet'n Sour Chicken(R) NF) Macadamia Nuts(NF) (T) Candy Coatd Peanuts(NF) B) Coffee w/Cream & A/S(B) Tea w/A/S(B)	(R) okie(NF)	
DAY 7	<pre>Peach Ambrosia(R) Sausage(R) Seasoned Scramb Eggs(R) Choc Inst Breakfst(B) Coffee w/Cream &amp; A/S(B)</pre>	Chicken & Noodles(R) Sweet'n Sour Chicken(R) Macadamia Nuts(NF) Tapioca Pudding(T) Tropical Punch(B) Tea w/A/S(B)	Shrimp Cocktail(R) Beef Steak(I) Asparagus(R) Choc Covered Cookie(NF) Tea w/A/S(B)	
DAY 6	<pre>Peaches, Diced(T) Sausage(R) Seasoned Scramb Eggs(R) Orange-Mango Drink(B) Cocoa(R) Cocoa(R) Coffee w/Cream &amp; A/S(B)</pre>	Mushroom Soup(R) Shrimp Creole(R) Macadamia Nuts(NF) Candy Coatd Peanuts(NF) Vanilla Inst Brkfast(B) Tea w/A/S(B)	Shrimp Cocktail(R) Reef Steak(I) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Tapioca Pudding(T) Tea w/A/S(B)	
MEAL DAY 5	Peach Ambroisia(R) Sausage(R) Seasoned Scramb Eggs(R) Choc Instant Brkfast(B) Coffee w/Cream & A/S(B)	Chicken Noodle Soup(R) Sweet'n Sour Chicken(R) Macadamia Nuts(NF) Cndy Ctd Chocolates(NF) Tropical Punch(R) Tea w/A/S(B)	Shrimp Cocktail(R) Beef Stroganoff(R) Broccoli au Gratin(R) Tapioca Pudding(T) Tea w/A/S(B)	<ul> <li>Rehydratable</li> <li>Reverage</li> <li>Artificial Sweetener</li> <li>Natural Form</li> <li>Thermostabilized</li> <li>Irradiated</li> </ul>
MEAL	4	£	U	А ИР 1 Т

#### TABLE 19-XVIII.- Continued

# (e) Guion Bluford, Jr., MS-3 (Orange) (Red Team)

DAY 4 Pears, Dried(IM) Beef Patty(R) Mexican Scram Eggs(R) Granola w/Raisins(R) Breakfast Roll(NF) Orange Juice Mix(B)	Shrimp Creole(R) Grn Beans w/Mshrms(R) Pineapple(T) Cashews(NF) Strawberry Drk(2X)(B)	Meatballs w/BBQ(T) Rice Pilaf(R) Italian Vegetables(R) Peach Ambrosia(R) Apple Drink(B)
DAY 3 Apricots, Dried(IM) Sausage(R) Seasoned Scramb Eggs(R) Granola w/Blueberries(R) Cocoa(B) Cocoa(B)	Beef Stroganoff(R) Italian Vegetables(R) Fruit Cocktail(T) Fruitcake(T) Strawberries(R) Orange-Mango Drnk(2X)(8)	Grd Beef w/Spice Sce(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Peach Ambrosia(R) Tropical Punch(B)
DAY 2 Peaches, Dried(IM) Beef Patty(R) Seasoned Scr Eggs(R) Granola w/Raisins(R) Breakfast Roll(NF) Orange-Mango Drink(B)	Shrimp Cocktail(R) Macaroni & Cheese(R) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Strawberries(R) Orange Drink(B)
AAA DAY 1*	£	υ

\*STS 61-A is a Spacelab Mission with a 24-hour work schedule so meals for the Red Team begin with Meal A on Day 2.

IM - Intermediate Moisture R - Rehydratable NF - Natural Form B - Beverage T - Thermostabilized

## TABLE 19-XVIII.- Continued

#### (e) Concluded

	(IM) gs(R) ueberries(R) pple Drnk(B)	a i 1 ( R ) ne ( R ) ed ( T ) es ( NF ) 2 X ) ( B )		
DAY 8	<pre>Pears, Drfed(IM) Sausage(R) Scrambled Eggs(R) Granola w/Blueberries(R) Orange-Pineapple Drnk(B)</pre>	Shrimp Cocktail(R) Beef Almondine(R) Peaches, Diced(T) Butter Cookies(NF) Apple Drink(2X)(B)		
DAV 7	Apricots, Dried(IM)Peaches, Dried(IM)Beef Patty(R)Beef Patty(R)Seasoned Scramb Eggs(R)Mexican Scrambled Eggs(R)Granola w/Blueberries(R)Granola w/Blueberries(R)Orange-Mango Drink(B)Orange Juice Mix(B)	Beef Almondine(R) Green Beans & Broccoli(R) Strawberries(R) Butter Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Peach Drink(B)	
DAY 6	Apricots, Dried(1M) Beef Patty(R) Seasoned Scramb Eggs(R) Granola w/Blueberries(R) Orange-Mango Drink(B)	Shrimp Cocktail(R) Macaroni & Cheese(R) Butter Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Strawberries(R) Orange Drink(B)	
MEAL DAY 5	<b>Peaches, Dried(1M)</b> Sausage(R) Mexican Scramb Eggs(R) Granola w/Raisins(R) Orange-Pineapple Drk(B)	Beef Stroganoff(R) Grn Beans w/Mshrooms(R) Applesauce(T) Peanuts, Dry Roastd(NF) Strawberry Drink(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Strawberries(R) Lemonade(B)	IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized vF - Natural Form
MEAL	4	£	U	¥rarř

## TABLE 19-XVIII.- Continued

# (f) Ernst Messerschmid (West Germany), PS-1 (Brown) (Red Team)

<u>DAY 4</u> Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
<u>DAY 3</u> Apricots, Dried(IM) Bran Flakes(R) Trail Mix(IM) Cocoa(R) Orange Juice Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Or-Mango Drk(2X)(B)	Frankfurters(T) Potato Patty(R) Asparagus(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
DAY 2 Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Van Inst Breakfst(B) Or-Grapefruit Drk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Orange Jce Mx(2X)(B)	Shrimp Creole(R) Potatoes au Gratn(R) Creamed Spinach(R) Butterscotch Pudg(T) Orange Drink(B)
MEAL DAY 1* A	£	U

\*STS 61-A is a Spacelab Mission with a 24-hour work schedule so meals for the Red Team begin with Meal A on Day 2.

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- IM Intermediate Moisture R Rehydratable NF Natural Form B Beverage r Thermostabilized

## TABLE 19-XVIII.- Continued

#### (f) Concluded

DAY 8	Pears, Dried(IM) Sausage(R) Cornflakes(R) Trail Mix(IM) Cocoa(B) Or-Pineapple Drink(B)	Ham(T) Bread(NF) Peaches, Diced(T) Butter Cookies(NF) Apple Drink(2X)(B)		•
DAY 7	Peaches, Dried(IM) Beef Patty(R) Granola w/Blueberries(R) Bread(NF) Jelly(IM) Orange Juice Mix(B)	Meatballs w/BBQ Sauce(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Orange Juice Mix(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Corn, Grn Bns & Pasta(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)	
<u>DAY 6</u>	Apricots, Dried(1M) Beef Patty(R) Trail Mix(1M) Choc Inst Breakfast(B) Orange-Grapefrt Drk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Meatballs w/BBQ Sce(T) Potato Patty(R) Creamed Spinach(R) Pears, Diced(T) Orange Drink(B)	•
MEAL DAY 5.	Peaches, Dried(1M) Sausage(R) Granola w/Raisins(R) Breakfast Roll(NF) Cocoa(B) Orange Juice Mix(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roastd(NF) Orange-Mango Drk(2X)(B)	Ham Salad Spread(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Trail Mix(IM) Lemonade(B)	<pre>IM - Intermediate Moisture R - Rehydratable NF - Natural Form B - Beverage T - Thermostabilized</pre>
MEAL	4	ß	υ	₹ 8 5 8 F • • • 1 / 1 1

#### TABLE 19-XVIII.- Continued

# (g) Reinhard Furrer (West Germany), PS-2 (Purple) (Blue Team)

DAY 4 Pears, Dried(IM) Beef Patty(R) White Bread(NF) Grapefruit Drink(B) Ham(T) Bread(NF) Cashews(NF) Strawberry Drink(B)	Tea(B) Shrimp Cocktail(R) Chicken Consomme(R) Rice Pilaf(R) Chocolate Pudding(T) Tea(B)
DAY 3 Apricots, Dried(IM) Seasoned Scram Eggs(R) Orange Juice Mix(B) Coffee(B) Tuna(T) Fruit Cocktail(T) Trail Mix(IM)	Tea(B) Spaghetti w/Meat Sce(R) Potato Patty(R) Grn Beans & Broccoli(R) Vanilla Pudding(T) Tea w/Lemon & Sugar(B)
r Eggs(R) : Bread(NF) brink(B) M)	lea(zk)(b) Shrimp Cocktail(R) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Tea(B)
MEAL DAY 1.8* A Pears, Dried(IM) Cornflakes(R) Drange-Mango Drnk(B) Coffee(B) B	Shrimp Cocktail(R) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Tea w/Lemon & Sug(R)
B A REAL	Q

\*STS 61-A is a Spacelab Mission with a 24-hour work schedule so meals for the Blue Team consist of Meal C on Day 1 and Meal A only on Day 8.

- IM Intermediate Moisture R Rehydratable B Beverage T Thermostabilized YF Natural Form

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### TABLE 19-XVIII.- Continued

#### (g) Concluded

DAV 7 Peaches, Dried(IM) Seasoned Scramb Eggs(R) Orange Juice Mix(B) Coffee(B)	Salmon(T) Bread(NF) Trail Mix(IM) Choc Covered Cookies(NF) Tea w/Lemon & Sug(2X)(B)	Shrimp Cocktail(R) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Tea w/Lemon & Sugar(B)
DAY 6 Apricots, Dried(IM) Cornflakes(R) Orange-Mango Drnk(B) Coffee(B)	Tuna(T) Bread(NF) Trail Mix(IM) Tea w/Lemon & Sug(B) Tea(B)	Tuna Salad Spread(T) Potato Patty(R) Broccoli au Gratn(R) Tea(B)
THE AL DAY 5 A Seasoned Scramb Eggs(R) Granola w/Raisins(R) Pineapple Drink(B) Coffee(B)	Dried Beef(IM) Applesauce(T) Trail Mix(2X)(IM) Butter Cookies(NF) Tea w/Lemon & Sugar(B) Tea(B)	Turkey Salad Spread(T) Bread(NF) Grn Beans & Broccoli(R) Tea w/Lemon & Sugar(B)
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R - Rehydratable B - Beverage IM - Intermediate Moisture T - Thermostabilized .F - Natural Form

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### TABLE 19-XVIII.- Continued

(h) Wubbo Ockels (ESA, Holland), PS-3 (Tan)

DAY 4	Pears, Dried(IM) Scrambled Eggs(R) Bread(NF) Grapefruit Drink(B) Coffee(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Trail Mix(IM) Cocoa(B) Tea(B)	Shrimp Cocktail(R) Rice Pilaf(R) Corn, Grn Bns & Pasta(R) Chocolate Pudding(T) Coffee(B)
DAY 3	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Bran Flakes(R) Grapefruit Drink(B) Coffee(B)	Salmon(T) Bread(NF) Trail Mix(IM) Tea(2X)(B)	Shrimp Cocktail(R) Potato Patty(R) Corn, Grn Bns & Pasta(R) Strawberries(R) Vanilla Pudding(T) Coffee(B)
<u>DAY 2</u>	Scrambled Eggs(R) Granola(R) Grapefruit Drink(B) Coffee(B)	Salmon(T) Bread(NF) Trail Mix(IM) Tea(2X)(B)	Shrimp Cocktail(R) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Chocolate Pudding(T) Coffee(B)
MEAL DAY 1,8*	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Grapefruit Drink(B) Coffee(B)	ı	Shrimp Cocktail(R) Chicken ala King(T) Asparagus(R) Chocolate Pudding(T) Coffee(B)
MEAI	A	£	сı U

\*STS 61-A was a Spacelab Mission with a 24-hour work schedule so Ockels ate his meals with the Blue Team which consisted of Meal C only on Day 1 and Meal A only on Day 8.

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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## TABLE 19-XVIII.- Concluded

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#### (h) Concluded

R	TEAL DAY 5	DAY 6	DAY 7
A	<b>Sausage(R)</b> Scrambled Eggs(R) Granola w/Raisins(R) Grapefruit Drink(B) Coffee(B)	Apricots, Dried(IM) Seasoned Scr Eggs(R) Granola Bar(NF) Drange-Grapefrt Dk(B) Coffee(B)	<b>Sausage(R)</b> Seasoned Scramb Eggs(R) Granola w/Blueberries(R) Grapefruit Drink(B)
8	Salmon(T) Bread(NF) Trail Mix(IM) Tea(2X)(B)	Tuna(T) Bread(NF) Almonds(NF) Tea(2X)(B)	Chicken Salad Spread(T) Bread(NF) Trail Mix(IM) Tea(2X)(B)
J	Shrimp Cocktail(R) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Chocolate Pudding(T) Coffee(B)	Shrimp Cocktail(R) Potato Patty(R) Broccoli au Gratin(R) Chocolate Pudding(T) Coffee(B)	Shrimp Cocktail(R) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Chocolate Pudding(T) Coffee(B)
∝∞⊢ឝΣ + + + + +	<ul> <li>Rehydratable</li> <li>Beverage</li> <li>Thermostabilized</li> <li>Natural Form</li> <li>Intermediate Moisture</li> </ul>		

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TABLE 19-XIX.- SPACE SHUTTLE MENU - STS 61-8

(a) Brewster Shaw, CDR (Red)

DAY 5 Apricots, Dried(IM) Sausage(R) Seasoned Scramb Eggs(R) Granola w/Raisins(R) Orange Drink(B) Cocoa(B) Cocoa(B)	Dried Beef(IM) Bread, Rye(NF) Applesauce(T) Peanuts, Dry Roast(NF) Apple Drink(2X)(B)	Turkey & Gravy(!) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)	
<pre>DAY 4 Pears, Dried(IM) Ham(T) Breakfast Roll(NF) Grapefruit Drink(B) Choc Inst Breakfast(B) Coffee w/Cream &amp; Sug(B)</pre>	Rice & Chicken Soup(R) Dried Beef(IM) Soda Crackers(NF) Fruit Cocktail(T) Macadamia Nuts(NF) Apple Drink(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Rice Pilaf(R) Corn, Grn Bns & Psta(R) Butterscotch Pudding(T) Choc Covered Cookie(NF) Apple Drink(B)	
DAV 3.8** Apricots, Dried(IM) Beef Patty(R) Scrambled Eggs(R) Orange Drink(B) Cocoa(B) Coffee W/Cream & Sug(B)	Chicken Consomme(R) Smoked Turkey(I) Corn, Grn Bns & Psta(R) Cranberry Sauce(T) Butter Cookies(NF) Lemonade(B)	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Choc Covered Cookie(NF) Grapefruit Drink(B)	
DAY 2,7 Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Orange-Grapefrt Dk(B) Coffee w/Crm & Sug(B)	Salmon(T) Bread, Wheat(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Potatoes au Gratin(R) Broccoli w/Cheese(R) Butterscotch Pudng(T) ++Brownie(NF) Grapefruit Drink(B)	
MEAL DAY 1*.6 A Apricots, Dried(IM) Sausage(R) Seasoned Scram Eggs(R) Choc Inst Breakfast(B) Grapefruit Drink(B)	Corree w/crm a Jug/U/ Bread, Rye(NF) Choc Cover Cookies(NF) Apple Drink(2X)(8)	C Rice & Chicken Soup(R) S <sup>H</sup> Chicken ala King(T) <sup>BH</sup> Asparagus(R) P +Lemon Pudding(T) <sup>BH</sup> Butter Cookies(NF) ++B Cocoa(R) ++6 G G	

\*Day 1 consists of Meals B and C \*\*Day 8 consists of Meal A only

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IM - Intermediate Moisture
R - Rehydratable
B - Beverage
T - Thermostabilized
NF - Natural Form
NF - Natural Form
+Delete Lemon Pudding for Day 1
1 - Irradiated
++Prownie Day 2, Chocolate Covered Cookies Day 7

#### TABLE 19-XIX.- Continued

## (b) Bryan O'Connor, PLT (Yellow)

DAY 4.8**	Apricots, Dried(IM) Breakfast Roll(NF) Oatmeal w/Raisins(R) Grapefruit Drink(B) Coffee, Black(B)	Peanut Butter(IM) Jelly(IM) Bread, Rye(NF) Macadamia Nuts(NF)	Orange Urink(ZX)(B) Beef Patty(R) Potatoes au Gratin(R) Creamed Spinach(R) Butterscotch Pudding(T)	Brownies(NF) Grapefruit Drink(B) Decaf Coffee w/Crm&S(B)		
DAY 3.7	Peaches, Dried(IM) Beef Patty(R) E Scrambled Eggs(R) Breakfast Roll(NF) G Citrus Drink(B) Coffee, Black(B) G	Chicken Consomme(R) Smoked Turkey(I) Corn, Grn Bns & Pasta(R) Cranberry Sauce(T) Butter Cookies(NF)	R)	Vanilla Pudding(T) Orange Drink(B) Decaf Coffee w/Crm&S(B)		
DAY 2.6	Apricots, Dried(IM) Datmeal w/Raisins(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee w/Crm & Sugar(B)	Ham Salad Spread(T) Bread, Rye(NF) Raisins(IM) Macadamia Nuts(NF) Orange-Mango Drink(B)	Coffee, Black(B) Rice & Chicken Soup(R) Beef Steak(I) Potato Patty(R) Grn Reans & Broccoli(R)	Chocolate Pudding(T) Shortbread Cookies(NF) Orange Drink(B) Decaf Coffee w/Crm&S(B)	and C	Asparagus Day 7
MEAL DAY 1*.5	A Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Breakfast Roll(NF) Orange-Mango Drink(B) Coffee, Black(B)	<pre>B Cheddar Cheese Sprd(T) Soda Crackers(NF) Vanilla Pudding(T) Cashews(NF) Orange Drink(B)</pre>	Coffee w/Crm & Sugr(B) C Noodles & Chicken(R) Rice Pilaf(R) Creamed Spinach(R) Strawberries(R)	Butter Cookies(NF) Or-Pineapple Drink(B) Decaf Coffee, Black(B)	*Day 1 consists of Meals B and C **Day 8 consists of Meal A only	<ul> <li>IM - Intermediate Moisture</li> <li>R - Rehydratable</li> <li>NF - Natural Form</li> <li>B - Beverage</li> <li>T - Thermostabilized</li> <li>I - Irradiated</li> <li>I - Irradiated</li> <li>Hroccoli w/Cheese Day 3, Asparagus Day 7</li> </ul>

11/19/85 DAY 5	Apricots, Dried(IM) Granola(R) Brownie(NF) Grapefruit Drink(B) Cocoa(B)		Snrimp COCKEATI(R) Beef Steak(I) Grn Beans w/Broccoli(R) Cauliflower w/Cheese(R) Almonds(NF) Grapefruit Drink(B)	
DAY 4	Peaches, Dried(IM) Beef Patty(R) Seasoned Scr Eggs(R) Breakfast Roll(NF) Cocoa(B)	Shrimp Cocktail(R) Dried Beef(IM) Italian Vegetables(R) Applesauce(T) Choc Cvrd Cookies(NF) Grapefruit Drk(2X)(B)	Beef & Gravy(T) Potatoes au Gratin(R) Broccoli w/Cheese(R) Strawberries(R) Macadamia Nuts(NF) Grapefruit Drink(B)	
TABLE 19-XIX Continued (c) Woody Spring, MS-1 (Blue) <u>DAY 3,8**</u>	Apricots, Dried(IM) Beef Patty(R) Granola w/Raisins(R) Cocoa(B) Kona Coffee w/C&S(B)	Chicken Consomme(R) Smoked Turkey(I) Corn, Grn Bns & Psta(R) Cranberry Sauce(T) Butter Cookies(NF) Tea w/Lemon & A/S(B)	Beef Steak(I) Grn Beans w/Mshrooms(R) Strawberries(R) Brownie(NF) Grapefruit Drink(B)	
TAB (c) W	Strawberries(R) Beef Patty(R) Granola w/Raisins(R) Breakfast Roll(NF) Grapefruit Drink(B) Cocoa(B)	Rice & Chicken Soup(R) Butter Cookies(NF) Broccoli w/Cheese(R) Orange-Mango Drk(B)(2X)	Shrimp Cocktail(R) Beef Steak(I) Grn Beans & Mshrooms(R) Cauliflower w/Cheese(R) ++Brownie(NF) Grapefruit Drink(B)	and C Dnly is for Day 1, Meal C Covered Cookies Day 7
MEAL DAY 1*,6	Strawberries(R) Beef Patty(R) Granola w/Raisins(R) Grapefruit Drink(B) Cocoa(B)	Dried Beef(IM) Grn Beans w/Mshrms(R) Apricots, Dried(IM) Candy Ctd Peanuts(NF) Grapefruit Drk(2X)(B)	Turkey & Gravy(T) Broccoli w/Cheese(R) Choc Cvrd Cookies(NF) +Candy Ctd Peanuts(NF) +Candy Ctd Peanuts(NF) Grapefruit Drink(B) ++	*Day 1 consists of Meals B and C **Day B consists of Meal A only R - Rehydratable B - Beverage IM - Intermediate Moisture NF - Natural Form T - Thermostabilized +Delete Candy Coated Peanuts for Day 1, Meal C +Delete Candy Coated Peanuts for Day 1, Meal C +Brownie Day 2, Chocolate Covered Cookies Day 7 CAS - Cream & Sugar A/S - Artificial Sweetener
HEAL	K	ß	τ υ	**Day **Day B - T H - T + T + T - T S S S S S S S S S S S S S S S S S S S

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#### TABLE 19-XIX.- Continued

## (d) Mary Cleave, MS-2 (Green)

DAY 4.8**	<b>Pears, Dried(IM)</b> Breakfast Roll(NF) Granola Bar(NF) Kona Coffee(B)	Sweet'n Sour Chicken(R) Bread, Rye(NF) Strawberries(R) Trail Mix(IM) Cashews(NF) Citrus Drink(B) Kona Coffee w/C&S(B)	Shrimp Cocktail(R) Turkey & Gravy(T) Corn, Grn Bns & Psta(R) Cashews(NF) Brownie(NF) Kona Coffee w/C&S(B)	*	
DAY 3.7	<b>Apricots, Dried(IM)</b> Breakfast Roll(NF) Granola Bar(NF) Kona Coffee(B)	Chicken Consomme(R) Smoked Turkey(I) Corn, Grn Bns & Psta(R) Cranberry Sauce(T) Butter Cookies(NF) Tea w/Lemon & A/S(B)	Chicken Consomme(R) Beef Steak(I) Italian Vegetables(R) Candy Coated Mints(NF) Kona Coffee w/C&S(B)		··.
DAY 2.6	<b>Pears, Dried(IM)</b> Breakfast Roll(NF) Granola Bar(NF) Kona Coffee(B)	Rice & Chicken Soup(R) Peanut Butter(IM) Jelly(IM) Bread, Whole Wheat(NF) ++Butter Cookies(NF) Macadamia Nuts(NF) Lemonade(B) Kona Coffee w/C&S(B)	Chicken ala King(T) Rice Pilaf(R) ) Grn Beans & Mushrms(R) ) Choc Covrd Peanuts(NF) ++Shortbread Cookies(NF) kona Coffee w/C&S(B)	B and C only	۵ – م
MEAL DAV 1*5	A Apricots, Dried(IM) Breakfast Roll(NF) Granola Bar(NF) Kona Coffee(B)	Sp(R) ) C&S(B)	C Beef Steak(I) Rice Pilaf(R) Grn Beans w/Mshrms(R) Candy Coatd Mints(NF) Kona Coffee w/C&S(B)	*Day 1 consists of Meals 8 and C **Day 8 consists of Meal A only	IM - Intermediate Moisture NF - Natural Form B - Beverage R - Rehydratable T - Thermostabilized +Delete Brownies for Day 1 2&S - Cream & Sugar I - Irradiated +1Delete Cookies for Day 2

Shrtbread Cookies(NF) Grn Beans w/Mshrms(R) Orange-Mango Drink(B) Tuna Salad Spread(T) Rice & Chicken(R) Butter Cookies(NF) Vanilla Pudding(T) Scrambled Eggs(R) Bread, Wheat(NF) Orange Drink(B) Potato Patty(R) Granola Bar(NF) Lemonade(2X)(B) Applesauce(1) Beef Steak(I) DAY 4.8\*\* 11/19/85 Ham(T) ۰<u>،</u> . Smoked Turkey(I) Corn. Grn Bns & Psta(R) Cranberry Sauce(T) Corn, Grn Brs & Psta(R) Choc Coverd Cookies(NF) Tea w/Lemon & Sugar(B) ++Citrus Drink(2X)(B) Orange-Mango Drink(B) Chicken Consomme(R) Breakfast Roll(NF) Butter Cookies(NF) Citrus Drink(NF) Beef & Gravy(T) Potato Patty(R) Applesauce(T) (e) Jerry Ross, MS-3 (Orange) Sausage(R) TABLE 19-XIX.- Continued Cocoa(B) DAY 3.7 į Choc Covered Cookies(NF) Lemonade(2X)(B) Cauliflower w/Cheese(R) Tea w/Lemon & Sugar(B) Potatoes au Gratin(R) Macaroni & Cheese(R) Breakfast Roli(NF) Vanilla Pudding(T) Peaches, Diced(T) Frankfurters(T) Citrus Drink(B) Dried Beef(IM) Beef Steak(I) Ĩ +Delete Candy Coated Peanuts for Day 1 Cocoa(B) DAY 2.6 \*Day I consists of Meals B and C \*\*Day B consists of Meal A only Orange-Mango Drink(B) +Candy Ctd Peanúts(NF) Potatoes au Gratin(R) Tea w/Lemon & Sugr(B) Ham Salad Spread(T) Chicken Consomme(R) Beef w/BBQ Sauce(T) Vanilla Pudding(T) Breakfast Roll(NF) Pineapple Drink(B) T - Thermostabilized Bread, Wheat(NF) Beef Patty(R) R - Rehydratable NF - Natural Form Pineapple(T) Brownies(NF) -emonade(B) 8 - Beverage MEAL DAY 1\*,5 Cocoa(B) < æ ں

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++<sup>n</sup>elete Citrus Drink for Day 1M - Intermediate Moisture

I - Irradiated

#### ORIGINAL PAGE -15 POOR QUALITY OF

#### TABLE 19-XIX.- Continued

# (f) Charles Walker (McDonnell Douglas. St. Louis. MO). PS-1 (Brown)

DAY 4 Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee w/Cream(B)	Ham Salad Spread(T) Rye Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lem & A/S(2X)(B)	Teriyaki Chicken(R) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Orange-Mango Drink(B)
<pre>DAY 3 Apricots, Dried(IM) Seasoned Scramb Eggs(R) Rice Krispies(R) Cocoa(B) Orange-Pineapple Drk(B) Coffee w/Cream(B)</pre>	Chicken Consomme(R) Smoked Turkey(I) Corn, Grn Bns & Psta(R) Cranberry Sauce(T) Butter Cookies(NF) Tea w/Lemon & A/S(B)	Frankfurters(T) Potato Patty(R) Creamed Spinach(R) Strawberries(2X)(R) Tropical Punch w/A/S(B)
DAY 2 Breakfast Roll(NF) Choc Inst Breakfst(B) Orange-Grapefrt Dk(B) Coffee w/Cream(B)	Mushroom Soup(R) Pears, Diced(T) Lemonade w/A/S(2X)(B)	Turkey and Gravy(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Lemon Pudding(T) Orange Drink w/A/S(B)
MEAL DAY 1.8* A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cocoa(B) Orange-Pineapple Drnk(B)	Chicken Consomme(R) Peaches, Diced(T) Tea w/Lemon & A/S(2X)(B)	Chicken ala King(T) Asparagus(R) Grape Drink w/A/S(B)
MEAL	æ	J

\*Day 1 consists of Meals B and C, Day 8 consists of Meal A only

IM - Intermediate Moisture
R - Rehydratable
B - Reverage
T - Thermostabilized
A/S - Artificial Sweetener
NF - Natural Form
I - Irradiated

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#### TABLE 19-XIX.- Continued

#### (f) Concluded

DAY 7	<pre>Pears, Dried(IM) Beef Patty(R) R) Mexican Scrambld Eggs(R) (B) Granola w/Blueberries(R) (B) Orange Drink w/A/S(B) (B) Coffee w/Cream(B)</pre>	Chicken Salad Spread(T) Rye Bread(NF) Chocolate Pudding(T) Choc Covered Cookies(NF) Lemonade w/A/S(2X)(B) 2X)	<pre>T) Shrimp Cocktail(R) Beef &amp; Gravy(T) Macaroni &amp; Cheese(R) Grn Reans w/Mushrooms(R) Trail Mix(NF) Tea w/Lemon &amp; A/S(B)</pre>	
NAV 6	Apricots, Dried(IM) Reef Patty(R) Seasoned Scramb Eggs(R) Choc Instant Breakfst(B) Orange-Grapefruit Drk(B) Coffee w/Cream(B)	Tuna(T) Rye Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Grape Drink w/A/S(B)(2X)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Orange Drink w/A/S(B)	•
MEAL DAY 5	<pre>Peaches, Dried(IM) Sausage(R) Mexican Scrambld Eggs(R) Granola w/Blueberries(R) Cocoa(B) Orange-Pineapple Drnk(B)</pre>	Dried Beef(IM) Rye Bread(NF) Fruit Cocktail(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & A/S(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade w/A/S(B)	IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized A/S - Artificial Sweetener
¥	4	8	υ U	IM R NF NF S/S

## TABLE 19-XIX.- Continued

## (g) Rudolfo Neri (Mexico). PS-2 (Purple)

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MEAL	MEAL DAY 1.8°	DAY 2	DAY 3	DAY 4
۲	Peaches, Dried(IM) Sausage(R) Seasoned Scr Eggs(R) Cornflakes(R) Or-Pineapple Drnk(B)	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Cocoa w/Amaranth(B) Orange-Grapefrt Drk(B)	Peaches, Dried(IM) Seasoned Scramb Eggs(R) Amaranth Flakes(R) Cocoa(B) Orange-Mango Drink(B)	Peaches, Dried(IM) Sausage(R) Breakfast Roll(NF) Grapefruit Drink(B)
B	Tuna(T) Bread(NF) Peaches, Diced(T) Apple Drink(2X)(B)	Salmon(T) Bread(NF) Fruit Cocktail(T) Butter Cookies(NF) Lemonade(2X)(B)	Chicken Consomme(R) Smoked Turkey(I) Corn, Gn Bns & Psta(B) Cranberry Sauce(T) Butter Cookies(NF) Tea w/Sugar(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Amaranth Cookies(NF) Tea w/Lem & Sug(2X)(B)
ပ	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)	Turkey & Gravy(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Orange Drink(B)	Frankfurters(T) Potato Patty(R) Broccoli au Gratin(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	Meatbails w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
*Day	*Day 1 consists of Meals B	*Day 1 consists of Meals B and C. Day B consists of Meal A only	f Meal A only	

- IM Intermediate Molsture R Rehydratable B Beverage I Thermostabilized NF Natural Form I Irradiated

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19-135

#### TABLE 19-XIX.- Concluded

#### (a) Concluded

	DAY 7	Peach Ambrosia(R) Sausage(R) Seasoned Scr Eggs(R) Choc Inst Brkfst(B) Or-Grapefruit Dk(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shrtbrd Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Chicken ala King(T) Potato Patty(R) Asparagus(R) Peaches, Diced(T) Orange Drink(B)	
(g) Concluded	DAY 6	Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange-Mango Drink(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Amaranth Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)	
	MEAL DAY 5	Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drnk(B)	Tuna(T) Bread(NF) Applesauce(T) Peanuts, Dry Roasted(NF) Tea w/Lemon & Sug(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Brownies(NF) Lemonade(B)	
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IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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12/02/85

TABLE 19-XX.- SPACE SHUTTLE MENU - STS 61-C

(a) Robert (Hoot) Gibson. CDR (Red)

DAY 4 Pineapple(T) Sausage(R) Mexican Scrambld Eggs(R) Breakfast Roll(NF) Orange Drink(B) Coffee(B)	Beer Almonuture(T) Chicken Salad Spread(T) Whole Wheat Bread(NF) Peaches, Diced(T) Trail Mix(NF) Orange-Mango Drink(B) Coffee(B)	Shrimp Cocktall(K) Beef Steak(I) Beef Stroganoff(R) Grn Beans & Broccoli(R) Strawberries(R) Choc Coverd Cookies(NF) Apple Drink(B)	
	E 0/2 4 -	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Potato Patty(R) Corn, Grn Bns & Psta(R) Conc, Coverd Cookies(NF) Choc Coverd Cookies(NF) Shortbread Cookies(NF) Peach-Apricot Drink(B)	
DAY 2.6** Peaches, Diced(T) Sausage(R) Mexican Scramb Eggs(R) Breakfast Roll(NF) Orange Drink Mix(B) Coffee(B)	Turkey Tetrazzini(R) Turkey Salad Spread(T) Whole Wheat Bread(NF) Chocolate Pudding(T) Candy Coatd Peanuts(NF) Peach Drink(B) Coffee(B)	Shrimp Cocktail(R) Meatballs w/BBQ Sce(T) Rice Pilaf(R) Grn Beans & Broccoli(R) Strawberries(R) Choc Coverd Cookies(NF) Lemonade(B)	م عمر ل
<pre>MEAL DAY 1*.5 A Applesauce(T) Beef Patty(R) Seasoned Scr Eggs(R) Breakfast Roll(NF) Orange-Mango Drink(B) Coffee(B)</pre>	Noodles & Chicken(R) Chicken Sld Spread(T) Whole Wheat Bread(NF) Fruit Cocktail(T) Candy Ctd Peanuts(NF) Strawberry Drink(B) Coffee(B)	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Italian Vegetables(R) Strawberries(R) Shrtbread Cookies(NF) Orange-Mango Drink(B)	Charles and Charles and C
AA	ß	J	

\*Day 1 consists of Meals B and C \*\*Day 6 consists of Meal A only

T - Thermostabilized R - Rehydratable NF - Natural Form B - Beverage I - Irradiated IM - Intermediate Moisture

		(P) C+	TABLE 19-XX Continued (b) Charles F. Bolden. PLT (Yellow)	(264)	12/02/85
뛷	MEAL DAY 1.6*	DAY 2	DAY 3		
A	Strawherries/p)			UAT 4	DAY 5
	s(R) k(B)	reaches, Dried(IM) Breakfast Roll(NF) Trail Mix(IM) Orange-Grapefrt Dk(B)	Apricots, Dried(IM) Seasoned Scramb Eggs(R) Rice Krispies(R) Orange Drink Mix(B)	Apricots, Dried(IM) Sausage(R) Breakfast Roll(NF) Grapefruit Drink(B)	Peaches, Dried(IM) Sausage(R) Mexican Scram Eggs(R) Granola w/Raisins(R) Cocoa(R)
8	Chicken Consomme(R)	Salmon(T)			Or-Pineapple Drink(B)
	Tuna(T) Peaches, Diced(T) Shrtbrd Cookies(NF) Apple Drink(2X)(B)	Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Chicken Salad Spread(T) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea(2X)(R)	Ham(T) Pineapple(T) Cashews(NF) Strawberry Dk(2X)(B)	Salmon(T) Applesauce(T) Peanuts, Dry Rstd(NF) Tea(2X)(B)
ပ	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Banana Pudding(T) Grape Drink(B)	Shrimp Cocktail(R) Beef w/Spice Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Strawberries(R) Orange Drink(B)	Shrimp Creole(R) Beef Steak(I) Rice Pilaf(R) Grn Beans & Broccoli(R) Strawberries(R) Tropical Punch(R)	Shrimp Cocktail(R) Teriyaki Chicken(R) Rice Pilaf(R) Italian Vegtables(R) Apple Drink(B)	Shrimp Cocktail(R) Turkey & Gravy(T) Turkey Tetrazzini(R) Grn Beans w/Mshrms(B) Choc Cvrd Cookies(NF) Lemonade(B)
*Day R -	'Day 1 consists of Meals B R - Rehydratable	*Day 1 consists of Meals B and C. Day 6 consists of Meal A only R - Rehydratable	of Meal A only		

- R Rehydratable IM Intermediate Moisture B Beverage T Thermostabilized NF Natural Form T Irradiated

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DAY 5	Pineapple(T) Sausage(R) Mexican Scramb Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drk(B)	Bread(NF) Applesauce(T) Peanuts, Dry Roastd(NF) Tea w/Lem & Sugr(2X)(B)	Grd Beef w/Spice Sce(T) Cauliflower w/Cheese(R) Choc Coverd Cookies(NF) Lemonade(B)
DAY 4	Fruit Cocktail(T) Beef Patty(R) Mexican Scramb Eggs(R) Breakfast Roll(NF) Grapefruit Drink(B) Coffee w/Crm & Sugr(B)	Frankfurters(T) Bread(NF) Pineapple(T) Cashews(NF) Apple Drink(2X)(B)	Shrimp Cocktail(R) Meatballs w/BBQ Sce(T) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B) Coffee w/Crm & Sugr(B)
DAY 3	Pfneapple(T) Sausage(R) Seasoned Scr Eggs(R) Breakfast Roll(R) Cocoa(B) Orange Drink Mix(B) Coffee w/Crm & Sug(B)	Chicken Sld Spread(T) Bread(NF) Fruit Cocktail(T) Choc Cvrd Cookies(NF) Coffee w/Crm & Sug(B)	Beef Steak(I) Potato Patty(R) Grn Bns & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B) Coffee w/Crm & Sug(B)
DAY 2	Fruit Cocktail(T) Sausage(R) Mexican Scr Eggs(R) Breakfast Roll(NF) Or-Grapefrt Drink(B) Coffee w/Crm & S(B)	Frankfurters(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Orange Drink(B) Coffee w/Crm & S(B)
AL DAY 1.6*	Applesauce(T) Sausage(R) Mexican Scr Eggs(R) Breakfast Roll(NF) Cocoa(B) Or-Pineapple Dk(B) Coffee w/Crm & S(B)		C Shrimp Cocktail(R) Beef Steak(I) Asparagus(R) Chocolate Puddng(B) Grape Drink(B) Coffee w/Crm & S(B)
	<u>DAY 2</u> DAY 3 DAY 4	MY 2DAY 4ce(T)Fruit Cocktail(T)Pineapple(T)Fruit Cocktail(T)R)Sausage(R)Sausage(R)Beef Patty(R)Scr Eggs(R)Mexican Scr Eggs(R)Beef Patty(R)Scr Eggs(R)Mexican Scr Eggs(R)Breakfast Roll(R)Breakfast Roll(NF)Breakfast Roll(R)Breakfast Roll(R)Dple Dk(B)Coffee w/Crm & S(B)Coffee w/Crm & Sug(B)Ccm & S(B)Coffee w/Crm & Sug(B)Coffee w/Crm & Sug(B)	<b>MY 2DAY 3DAY 4</b> ce(T)Fruit Cocktail(T)Pineapple(T)Fruit Cocktail(T)R)Sausage(R)Sausage(R)Sausage(R)Scr Eggs(R)Mexican Scr Eggs(R)Beef Patty(R)Scr Eggs(R)Mexican Scr Eggs(R)Breakfast Roll(NF)Scr Eggs(R)Breakfast Roll(NF)Seasoned Scr Eggs(R)Dple Dk(B)Or-Grapefrt Drink(B)Cocoa(B)Coffee w/Crm & S(B)Orange Drink Mix(B)Coffee w/Crm & S(B)Coffee w/Crm & Sug(B)Coffee w/Crm & S(B)Coffee w/Crm & Sug(B)Diced(T)Frankfurters(T)Bread(NF)Bread(NF)Diced(T)Fruit Cocktail(T)Diced(T)Butter Cookies(NF)Dokies(NF)Butter Cookies(NF)Dokies(NF)Lemonade(ZX)(B)Coffee w/Crm & Sug(B)Apple Drink(ZX)(B)

12/02/85

\*Day 1 consists of Meals B and C. Day 6 consists of Meal A only

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T - Thermostabilized R - Rehydratable NF - Natural Form B - Beverage S - Sugar I - Irradiated

	DAY 5	Sausage(K) Scrambled Eggs(R) Cornflakes(R) Grapefruit Drink(B) Choc Instant Brkfast(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Butter Cookies(NF) Almonds(NF) Tea(2X)(B)	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Rice Pilaf(R) Cauliflower & Cheese(R) Butter Cookles(NF) Lemonade(B)
cen)	DAY 4	Sausage(R) Scrambled Eggs(R) Grapefruit Drink(B) Choc Inst Breakfast(B)	<pre>Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Fruit Cocktail(T) Cashews(NF) Tropical Punch(2X)(B)</pre>	Meatballs w/BBQ Sce(T) Macaroni & Cheese(R) Creamed Spinach(R) Chocolate Pudding(T) Lemonade(B)
TABLE 19-XX Continued (d) Steven A. Mawley, MS-2 (Green)	DAY 3	Sausage(R) Scrambled Eggs(R) Bran Flakes(R) Orange Drink Mix(B) Cocoa(B)	Salmon(T) Bread(NF) Applesauce(T) Shortbrd Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Potato Patty(R) Grn Beans & Broc(R) Chocolate Pudding(T) Tropical Punch(B)
TAE (d) Stev	DAV 2	Sausage(R) Scrambled Eggs(R) Granola(R) Orange-Grapefrt Dk(B) Choc Inst Breakfst(B)	Salmon(T) Fruit Cocktail(T) Almonds(NF) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Rice Pilaf(R) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Orange Drink(B)
	MEAL DAY 1.6*	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Bran Flakes(R) Grapefruit Drink(B) Choc Inst Brkfast(B)	Ham (T) Bread(NF) Applesauce(T) Shortbrd Cookies(NF) Tea(2X)(B)	Shrimp Cocktail(R) Beef Steak(I) Macaroni & Cheese(R) Chocolate Pudding(T) Lemonade(B)
	ÆAL	A	£	U

\*Day 1 consists of Meals B and C. Day 6 consists of Meal A only

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IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form I - Irradiated

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#### TABLE 19-XX.- Continued

# (e) Franklin R. Chang-Diaz. MS-3 (Orange)

DAV 5 Peaches, Dried(IM) Sausage(R)	Mexican Scramb Eggs(K) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Drk(B) Coffee(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Rstd(NF) Tea w/Lem & Sug(B)(2X)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Choc Coverd Cookies(NF) Lemonade(B)
DAY 4 Pears, Dried(IM) Beef Pattv(R)	Breakfast Roll(NF) Grapefruit Drink(B) Coffee(B)	Meatballs W/BBQ Sce(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2X)(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)
DAY 3 Apricots, Dried(IM)	Deaponed Journe 1990 Bran Flakes(R) Cocoa(B) Orange Drink Mix(B) Coffee(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lem & Sugr(2X)(B)	Frankfurters(T) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)
DAY 2 Peaches, Dried(IM)	Granola(R) Breakfast Roll(NF) Vanilla Inst Bkfst(B) Orange-Grapefrt Dk(B) Coffee(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Butterscotch Pudng(T) Orange Drink(B)
MEAL <u>DAY 1,6</u> * A Pears, Dried(IM)	Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drk(B) Coffee(B)	B Beef Steak(I) Bread(NF) Peaches, Diced(T) Shrtbrd Cookies(NF) Apple Drink(2X)(B)	C Chicken ala King(T) <sup>B</sup> Rice & Chicken(R) <sup>P</sup> Asparagus(R) <sup>G</sup> Chocolate Puddng(T) <sup>B</sup> Grape Drink(B) <sup>0</sup>

\*Day 1 consists of Meals B and C. Day 6 consists of Meal A only •

IM - Intermediate Moisture R - Rehydratable B - Beverage I - Irradiated NF - Natural Form T - Thermostabilized

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		(f) Robert	TABLE 19-XX Continued (f) Robert J. Cenker (RCA, MJ), PS-1 (Brown)	(Brown)	12/02/85
Ŷ	MEAL DAY 1,6*	DAY 2	DAY 3	2	
×	Pears, Drfed(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Coffee(B) Or-Pineapple Drink(B)	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Bkfst(B) Orange-Grapefrt Dk(B)	Apricots, Dried(IM) Seasoned Scram Eggs(R) Bran Flakes(R) Coffee(B) Orange Drink Mix(B)	Pears, Dried(IM) Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	DAY 5 Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Granola w/Raisins(R)
ß	Tuna Salad Spread(T) Bread(NF) Peaches, Diced(T) Shrtbread Cookies(NF) Apple Drink(2X)(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T)	Tuna Salad Spread(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF)	Orange-Pineapple Dk(B) Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Tea w/Lem & c(20/00/10)
C	Grd Beef w/BBQ Sce(T) Potato Patty(R) Asparagus(R) Chocolate Pudding(T) Grape Drink(B)	Shrimp Cocktail(R) Beef & Gravy(T) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Orange Drink(B)	Frankfurters(T) Frankfurters(T) Potato Patty(R) Grn Bns & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	Strawberry Drnk(2X)(B) Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Apple Drink(B)	Turkey & Gravy(T) Turkey & Gravy(T) Turkey Tetrazzini(R) Grn Bns & Broccoli(R) Brownies(NF) Lemonade(B)
*Day 1 e	*Day 1 consists of Meals B and C.	and C. Day 6 consists of Meal A only	f Meal A only		

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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12/02/85

# (g) Congressman Bill Melson (FL). 05-2 (Purple)

MEAL	MEAL DAY 1.6*	DAY 2	DAY 3	DAY 4	DAY 5
×	Peaches, Diced(T) Grits w/Butter(R) Granola Cereal(R) Whole Wheat Bread(NF) Orange Drink Mix(B) Decaf Coffee w/C&S(B)	<pre>Peaches, Diced(T) Grits w/Butter(R) Granola(R) Rye Bread(NF) Orange Drink Mix(B) Decaf Coffee w/C&amp;S(R)</pre>	<pre>Pears, Diced(T) Peach Ambrosia(R) Oatmeal w/Brn Sugr(R) Grits w/Butter(R) Orange Drink Mix(B) Decaf Coffee w/CAS(B)</pre>	<pre>Pineapple(T) Granola(R) Grits w/Butter(R) Orange Drink Mix(B) Decaf Coffee w/C&amp;S(B)</pre>	Applesauce(T) Oatmeal w/Raisins(R) Grits w/Butter(R) Orange Drink Mix(B) Decaf Coffee w/C&S(B)
æ	Italian Vegetables(R) Whole Wheat Bread(NF) Soda Crackers(NF) Chocolate Pudding(T) Tea w/Sugar(2X)(B)	Mushroom Soup(R) Rice Pilaf(R) Grn Beans w/Mshrms(R) Whole Wheat Bread(NF) Butter Cookies(NF) Butter Cookies(NF) Chocolate Pudding(T) Apple Drink(2X)(B)	Tuna(T) Macaroni & Cheese(R) Asparagus(R) Rye Bread(NF) Butter Cookies(NF) Chocolate Pudding(T) Lemonade(B) Tea w/Sugar(B)	Peanut Butter(IM) Jelly(IM) Whole Wheat Bread(NF) Corn, Grn Bns & Psta(R) Fruit Cocktail(T) Trail Mix(IM) Apple Drink(B) Tea w/Sugar(B)	Beef Almondine(R) Cheddar Cheese Sprd(T) Rye Bread(NF) Peach Ambrosia(R) Choc Coverd Cookies(NF) Peanuts, Dry Roast(NF) Lemonade(B) Tea w/Sugar(B)
U	Chicken Consomme(R) Teriyaki Chicken(R) Rice Pilaf(R) Broccoli au Gratin(R) Granola Bar(NF) Butter Cookies(NF) Apple Drink(B)	Rice & Chicken Sp(R) Teriyaki Chicken(R) Broccoli w/Cheese(R) Shrtbread Cookies(NF) Apple Drink(B)	Mushroom Soup(R) Swt'n Sour Chicken(R) Creamed Spinach(R) Strawberries(R) Granola Bar(NF) Apple Drink(B)	Chicken ala King(T) Rice Pilaf(R) Grn Beans & Broccoli(R) Butter Cookies(NF) Chocolate Pudding(T) Apple Drink(B)	Mushroom Soup(R) Teriyaki Chicken(R) Potatoes Au Gratin(R) Cauliflower w/Cheese(R) Butter Cookies(NF) Chocolate Pudding(T) Apple Drink(B)
*Day NFT C&B R C&S C	*Day 1 consists of Meals B T - Thermostabilized NF - Natural Form R - Rehydratable B - Beverage C&S - Cream & Sugar iM - Intermediate Moisture	and C, Day 6 co	nsists of Meal A only		

19-143

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# TABLE 19-XX1.- SPACE SHUTTLE MEMU - STS 51-L

## (a) Francis R. (Dick) Scobee. CDR (Red)

DAY 4	Peaches, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grape Drink w/A/S(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Lemonade w/A/S(2X)(B)	Meatballs w/BBO Sce(T) Rice Piaf(R) Italian Vegetables(R) Chocolate Pudding(T) Cherry Drink w/A/S(B)	•	
DAY 3	Apricots, Dried(IM) Seasoned Scr Eggs(R) Granola Bar(NF) Cocoa(B) Orange Drink w/A/S(B)	Peanut Butter(IM) Cheddar Cheese Sprd(T) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lem & A/S(2X)(B)	Frankfurters(T) Potato Patty(R) Grn Bns & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch w/A/S(B)	•	•
DAY 2	Peaches, Dried(IM) Granola(R) Breakfast Roll(NF) Vanilla Inst Bkfst(B) Cherry Drink w/A/S(B)	Chicken Sld Spread(T) Bread(NF) Pineapple(T) Butter Cookies(NF) Lemonade w/A/S(2X)(B)	Beef w/BBO Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Butterscoh Pudding(T) Orange Drink w/A/S(B)	3	· · · · · · · · · · · · · · · · · · ·
DAY 1*	Peaches, Dried(IM) Sausage(R) Scrambled Eggs(R) Granola Bar(NF) Cocoa(B) Grape Drink w/A/S(B)	Ham(T) Bread(NF) Peaches, Diced(T) Shortbread Cookies(NF) Lemonade w/A/S(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Grn Beans w/Mushrms(R) Chocolate Pudding(T) Grape Drink w/A/S(B)	*Meals begin with Day 1 Meal B	IM - Intermediate Moisture R - Rehydratable NF - Natural Form B - Beverage /S - Artificial Sweetener T - Thermostabilized
MEAL	¥	£	U	*Meals	IM - R - A - A - T -

#### TABLE 19-XX1.- Continued

#### (a) Concluded

DAY 7ª	Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Drink w/A/S(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade w/A/S(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & A/S(B)		
DAY 6	Apricots, Dried(1M) Beef Patty(R) Seasoned Scramb Eggs(R) Choc Instant Brkfast(B) Orange Drink w/A/S(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Cherry Drk w/A/S(2X)(B)	Shrimp Cocktail(R) Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Orange Drink w/A/S(B)		
TEAL DAY 5	Peaches, Dried(IM) Sausage(R) Mexican Scramb Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange Drink w/A/S(B)	Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Tea w/Lem & A/S(2X)(B)	Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Choc Coverd Cookies(NF) Lemonade w/A/S(B)	*Day 7 includes Meal A only	JM - Intermediate Moisture R - Rehydratable B - Beverage
TEAL	۲	æ	U	*Da)	M R 8

A/S - Artificial Sweetener NF - Natural Form T - Thermostabilized

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#### TABLE 19-XXI.- Continued

## (b) Michael J. Smith. PLT (Yellow)

<b>T</b>	HEAL DAY 1.	DAY 2	DAY 3	DAY 4
A	Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Orange Drink Mix(B)	Peaches, Drfed(IM) Granola(R) Breakfast Roll(NF) Choc Inst Breakfast(B) Orange Drink Mix(B)	Apricots, Dried(IM) Seasoned Scram Eggs(R) Bran Flakes(R) Cocoa(B) Orange Drink Mix(B)	
£	Ham(T) Bread(NF) Peaches, Diced(T) Shrtbread Cookies(NF) Lemonade w/A/S(2X)(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Shortbread Cookies(NF) Tea w/Lem & A/S(2X)(B)	Salmon(T) Bread(NF) Pears, Diced(T) Shrtbread Cookies(NF) Lemonade w/A/S(2X)(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Lemonade w/A/S(2X)(B)
U	Chicken ala King(T) Rice & Chicken(R) Asparagus(R) Chocolate Pudding(T) Tea w/Lemon & A/S(B)	Beef w/BRQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrooms(R) Butterscotch Pudding(T) Tea w/Lemon & A/S(B)	Teriyaki Chicken(R) Potato Patty(R) Grn Beans & Broccoli(R) Strawberries(R) Peanuts, Dry Roastd(NF) Tea w/Lemon & A/S(B)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Chocolate Pudding(T) Tea w/Lemon & A/S(B)
*Mea	*Meals begin with Day 1 Meal	1 8	1.	
A/S	<pre>IM - Intermediate Moisture R - Rehydratable B - Beverage I - Thermostabilized NF - Natural Form A/S - Artificial Sweetener</pre>			•

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#### TABLE 19-XX1.- Continued

#### (b) Concluded

	<pre>i(IM) Peaches, Dried(IM) Mexican Scrambled Eggs(R) Mexican Scrambled Eggs(R) Eggs(R) Granola w/Blueberries(R) kfast(B) Orange Drink Mix(B) ix(B)</pre>	Chicken Salad Spread(T) Bread(NF) Banana Pudding(T) cies(NF) Shortbread Cookies(NF) Lemonade w/A/S(2X)(B) (2X)(B)	<pre>ce Sce(T) Shrimp Cocktail(R)     Beef &amp; Gravy(T)     Beef &amp; Gravy(T)     Macaroni &amp; Cheese(R)     Green Beans w/Mushrooms(R)     Peach Ambrosia(R)     Tea w/Lemon &amp; A/S(B)</pre>		
DAV 6	Apricots, Dried(IM) Sausage(R) Seasoned Scramb Eggs(R) Choc Instant Brkfast(B) Orange Drink Mix(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookfes(NF) Almonds(NF) Lemonade W/A/S(2X)(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Tea w/Lemon & A/S(B)		
뢰	A Peaches, Dried(IM) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange Drink Mix(B)	<pre>B Dried Beef(IM) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Tea w/Lem &amp; A/S(2X)(B)</pre>	<pre>C Turkey &amp; Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Choc Covered Cookies(NF) Lemonade w/A/S(B)</pre>	*Day 7 includes Meal A only	IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized A/S - Artificial Sweetener

#### TABLE 19-XXI.- Continued

## (c) Ellison Onizuka, MS-1 (Blue)

AV 4	Peaches, Diced(T) Beef Patty(R) Granola w/Blueberries(R) Breakfast Roll(NF) Grapefruit Drink(B) Kona Coffee(B)	Ham(T) Potatoes au Gratin(R) Pineapple(T) Cashews(NF) Trail Mix(IM) Tea W/Lemon(2X)(B)	Chicken ala King(T) Rice Pilaf(R) Asparagus(R) Banana Pudding(T) Apple Drink(B)	
DAY 3	Pfneapple(T) Seasoned Scr Eggs(R) Granola Bar(NF) Cocoa(B) Orange Drink Mix(B) Kona Coffee(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Macadamia Nuts(NF) Tea w/Lemon(2X)(B)	Beef Steak(I) Potato Patty(R) Grn Bns & Broccoli(R) Strawberries(R) Vanilla Pudding(T) Tropical Punch(B)	*
DAV 2	Applesauce(T) Granola(R) Breakfast Roll(NF) Vanilla Inst Bkfst(B) Orange-Grapefrt Dk(B) Kona Coffee(B)	Salmon(T) Rice & Chicken(R) Pears, Diced(T) Butter Cookies(NF) Lemonade(B) Kona Coffee(B)	Beef & Gravy(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Buttersch Pudding(T) Tea w/Lemon(B)	
HEAL DAY 1.	<pre>Fruit Cocktail(T) Ham(T) Seasoned Scramb Eggs(R) Granola w/Blueberries(R) Orange-Pineapple Drnk(B) Kona Coffee(B)</pre>	Beef Stroganoff(R) Peaches, Diced(T) Choc Covered Cookies(NF) Macadamia Nuts(NF) Apple Drink(2X)(B)	Shrimp Cocktail(R) Teriyaki Chicken(R) Rice Pilaf(R) Asparagus(R) Chocolate Pudding(T) Tea w/Lemon(B)	<pre>*Meals begin with Day 1 Meal B T - Thermostabilized R - Rehydratable B - Beverage NF - Natural Form IM - Intermediate Moisture I - Irradiated</pre>
MEAL	×	ස	U	A Meal NF - T Meal

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#### TABLE 19-XXI.- Continued

#### (c) Concluded

DAY 7*	Peaches, Diced(T) Ham(T) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Drink Mix(B) Kona Coffee(B)	Macaroni & Cheese(R) Noodles & Chicken(R) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Green Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon(B)		
DAY 6	Applesauce(T) Beef Patty(R) Seasoned Scram Eggs(R) Choc Instant Brkfst(B) Or-Grapefruit Drink(B) Kona Coffee(B)	Beef Stroganoff(R) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Shrimp Cocktail(R) Beef w/BBQ Sauce(R) Potato Patty(R) Broccoli au Gratin(R) Pears, Diced(T) Tea w/Lemon(B)		
MEAL DAY 5	A Fruit Cocktail(T) Sausage(R) Mexican Scrambled Eggs(R) Granola w/Raisins(R) Kona Coffee(B) Orange-Pineapple Drink(B)	<pre>Beef Almondine(R) Applesauce(T) Graham Crackers(NF) Trail Mix(IM) Peanuts, Dry Roasted(NF) Tea w/Lemon(2X)(B)</pre>	C Shrimp Cocktail(R) Turkey & Gravy(T) Turkey Tetrazzini(R) Cauliflower w/Cheese(R) Choc Covered Cookies(NF) Lemonade(B)	*Day 7 includes Meal A only	T - Thermostabilized R - Rehydratable B - Beverage NF - Natural Form IM - Intermediate Moisture

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## TABLE 19-KKI.- Continued

## (d) Judith A. Resnik, MS-2 (Green)

<mark>DAY 4</mark> Sausage(R) Choc Instant Brkfast(B) Orange Drink w/A/S(B)	Salmon(T) Butterscotch Pudding(T) Lemonade w/A/S(2X1/R)	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Potatoes Au Gratin(R) Grn Beans w/Mshrooms(R) Lemonade w/A/S(B)		
DAY 3 Sausage(R) Choc Instant Brkfast(B) Orange Drink w/A/S(B)	Salmon(T) Chocolate Pudding(T) Lemonade w/A/S(2X)(B)	Shrimp Cocktail(R) Grd Beef w/Spice Sce(T) Rice Pilaf(R) Broccoli au Gratin(R) Lemonade w/A/S(B)		•
DAY 2 Sausage(R) Choc Inst Breakfst(B) Orange Drink w/A/S(B)	Salmon(T) Banana Pudding(T) Lemonade w/A/S(2X)(B)	Shrimp Cocktail(R) Teriyaki Chicken(R) Potatoes Au Gratin(R) Italian Vegetables(R) Lemonade w/A/S(B)		
MEAL DAY 1* A Sausage(R) Choc Instant Brkfast(B) Orange Drink W/A/S(B)	Lemonade w/A/S(2X)(B)	Shrimp Cocktail(R) Rice Pilaf(R) Grn Bns w/Mshrms(2X)(R) Lemonade w/A/S(B)	*Menus begin with Day 1 Meal B	R - Rehydratable B - Beverage A/S - Artificial Sweetener T - Thermostabilized
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# TABLE 19-XXI.- Continued

## (d) Concluded

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而且	MEAL DAY 5	DAY 6	DAY 7*
≺	Sausage(R)	Sausage(R)	Sausage(R)
	Choc Inst Breakfst(B)	Choc Inst Breakfst(B)	Choc Instant Brkfast(B)
	Orange Drink w/A/S(B)	Orange Drink w/A/S(B)	Orange Drink w/A/S(B)
æ	Salmon(T)	Salmon(T)	Salmon(T)
	Banana Pudding(T)	Chocolate Pudding(T)	Butterscotch Pudding(T)
	Lemonade w/A/S(2X)(B)	Lemonade w/A/S(2X)(B)	Lemonade w/A/S(2X)(B)
υ	Shrimp Cocktail(R)	Shrimp Cocktail(R)	Shrimp Cocktail(R)
	Teriyaki Chicken(R)	Beef Steak(l)	Grd Beef w/Spice Sce(T)
	Rice Pilaf(R)	Potatoes Au Gratin(R)	Rice Pilaf(R)
	Broccoli au Gratin(R)	Italian Vegetables(R)	Grn Beans w/Mshrooms(R)
	Lemonade w/A/S(B)	Lemonade w/A/S(B)	Lemonade w/A/S(B)
*Da)	*Day 7 includes Meal A only		

- R Rehydratable B Beverage A/S Artificial Sweetener T Thermostabilized I Irradiated .
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# TABLE 19-XXI.- Continued

# (e) Ronald E. McHair, MS-3 (Orange)

DAY 4 Pears, Dried(IM) Beef Patty(R) Breakfast Roll(NF) Grapefruit Drink(B)	Ham(T) Cheddar Cheese Sprd(T) Bread(NF) Pineapple(T) Cashews(NF) Strawberry Drnk(2Y)(A)	Meatballs w/BBQ Sce(T) Rice Pilaf(R) Italian Vegetables(R) Vanilla Pudding(T) Apple Drink(B)	
DAY 3 Apricots, Dried(IM) Seasoned Scram Eggs(R) Bran Flakes(R) Cocoa(B) Orange Drink Mix(B)	Peanut Butter(IM) Jelly(IM) Bread(NF) Fruit Cocktail(T) Fruitcake(T) Tea w/Lem & Sug(2X)(B)		-
DAY 2 Peaches, Dried(IM) Granola(R) Rice Krispies(R) Breakfast Roll(NF) Drange-Grapefrt Dk(B)	Salmon(T) Bread(NF) Pears, Diced(T) Butter Cookies(NF) Lemonade(2X)(B)	Beef w/BBQ Sauce(T) Potatoes au Gratin(R) Grn Beans w/Mshrms(R) Lemon Pudding(T) Orange Drink(B)	
<b>MEAL DAY 1</b> A Pears, Dried(IM) Sausage(R) Scrambled Eggs(R) Cornflakes(R) Cocoa(B) Or-Pineapple Drink(B)	Ham(T) Bread(NF) Peaches, Diced(T) Choc Cvrd Cookies(NF) Apple Drink(2X)(B)	Chicken ala King(T) Rice & Chicken(R) Grn Beans w/Mshrms(R) Chocolate Pudding(T) Grape Drink(B)	the let a set a set a
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\*Meals begin with Day 1 Meal B

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized NF - Natural Form

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# TABLE 19-XXI.- Continued

### (e) Concluded

			(e) Concluded	7
	MEAL	MEAL DAY 5	DAY 6	DAY 7*
	A	Peaches, Dried(IM) Sausage(R) Mexican Scramb Eggs(R) Granola w/Raisins(R) Cocoa(B) Orange-Pineapple Dk(B)	Apricots, Dried(IM) Applesauce(T) Beef Patty(R) Seasoned Scramb Eggs(R) Orange-Grapefruit Dk(B)	Peaches, Dried(IM) Beef Patty(R) Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Orange Drink Mix(B)
	8	Teriyaki Chicken(R) Bread(NF) Applesauce(T) Peanuts, Dry Roast(NF) Tea w/Lem & Sug(2X)(B)	Tuna(T) Bread(NF) Lemon Pudding(T) Shortbread Cookies(NF) Almonds(NF) Apple Drink(2X)(B)	Chicken Salad Spread(T) Bread(NF) Vanilla Pudding(T) Choc Covered Cookies(NF) Lemonade(2X)(B)
•	U L	Turkey & Gravy(T) Turkey Tetrazzini(R) Corn, Grn Bns & Psta(R) Banana Pudding(T) Lemonade(B)	Grd Beef w/Spice Sce(T) Potato Patty(R) Italian Vegetables(R) Pears, Diced(T) Orange Drink(B)	Shrimp Cocktail(R) Beef & Gravy(T) Macaroni & Cheese(R) Grn Beans w/Mushrooms(R) Peach Ambrosia(R) Tea w/Lemon & Sugar(B)
	*Day	*Day 7 includes Meal A only	uly second second second second second second second second second second second second second second second se	
	ĩ∽∞⊬≻	IM - Intermediate Moisture R - Rehydratable B - Beverage NF - Natural Form T - Thermostabilized		

# TABLE 19-XXI.- Continued

# (f) Sharon Christa (Chris) McAulliffe (Teacher, MH), PS-1 (Brown)

DAV 4 Apricots, Dried(IM) Breakfast Roll(NF) Granola w/Raisins(R) Peach-Apricot Drink(B) Cocoa(B)	Chicken Salad Spread(T) Whole Wheat Bread(NF) Applesauce(T) Macadamia Nuts(NF) Lemonade(2X)(B)	Mushroom Soup(R) Teriyaki Chicken(R) Creamed Spinach(R) Choc Covered Cookies(NF) Tea w/Lemon(B)
DAY 3 Peaches, Dried(IM) Breakfast Roll(NF) Granola w/Blueberries(R) Orange-Mango Drink(B) Cocoa(B)	Ham Salad Spread(T) Whole Wheat Bread(NF) Pineapple(T) Cashews(NF) Orange Drink Mix(2X)(B)	Shrimp Cocktail(R) Beef w/BBQ Sauce(T) Potatoes Au Gratin(R) Grn Beans w/Mushrooms(R) Choc Covered Cookies(NF) Tea w/Lemon(B)
DAY 2 Apricots, Dried(IM) Breakfast Roll(NF) Granola w/Blueberries(R) Cocoa(B) Tea w/Lemon(B)	Rice & Chicken Soup(R) Turkey Salad Spread(T) Whole Wheat Bread(NF) Soda Crackers(NF) Almonds(NF) Lemonade(2X)(B)	Chicken Consomme(R) Macaroni & Cheese(R) Grn Beans & Broccoli(R) Butter Cookies(NF) Tea w/Lemon(B)
<pre>field Day 1* A Peaches, Dried(IM) Breakfast Roll(NF) Oatmeal w/Brown Sugar(R) Cocoa(B) Tea w/Lemon(B)</pre>	Rice & Chicken Soup(R) Peanut Butter(IM) Jelly(IM) Bread(NF) Orange(FF) Soda Crackers(NF) Grape Drink(2X)(B)	Chicken Consomme(R) Rice & Chicken(R) Corn, Grn Bns & Pasta(R) Shortbread Cookies(NF) Tea w/Lemon(R)
<u>tre Al</u>	ε	U

\*Meals begin with Day 1 Meal B

IM - Intermediate Moisture NF - Natural Form R - Rehydratable B - Beverage FF - Fresh Food Locker T - Thermostabilized

# TABLE 19-XXI. - Continued

# (f) Concluded

<b>EA</b>	MEAL DAY 5	DAY 6	DAY 7*	
<	<b>Pears, Diced(IM)</b> Breakfast Roll(NF) Granola w/Blueberries(R) Orange Drink Mix(B) Cocoa(B)	Apricots, Dried(IM) Breakfast Roll(NF) Granola w/Raisins(R) Grapefruit Drink(B) Cocoa(B)	<b>Peaches, Dried(IM)</b> Breakfast Roll(NF) Rice Krispies(R) Orange-Mango Drink(B) Cocoa(B)	
£	Peanut Butter(IM) Jelly(IM) White Bread(NF) Chocolate Pudding(T) Almonds(NF) Orange-Mango Drink(2X)(B)	Turkey Salad Spread(T) Whole Wheat Bread(NF) Macadamia Nuts(NF) Candy Coated Mints(NF) Grape Drink(2X)(B)	Tuna Salad Spread(T) Macaroni & Chesse(R) Whole Wheat Bread(NF) Vanilla Pudding(T) Granola Bar(2X)(B) Lemonade(2X)(B)	
U	Beef Stroganoff(R) Broccoli w/Cheese(R) Peach Ambrosia(R) Tea w/Lemon(B)	Shrimp Cocktail(R) Meatballs w/BBQ Sauce(T) Cauliflower w/Cheese(R) Butter Cookies(NF) Tea w/Lemon(B)	Chicken Consomme(R) Chicken ala King(T) Potatoes au Gratin(R) Creamed Spinach(R) Shortbread Cookies(NF) Tea w/Lemon(B)	
*ĥay	*Ďay 7 includes Meal A only			
ΗΝ Σματοι ΙΙΙΙΙΙΙ	Intermediate Moisture Natural Form Rehydratable Beverage Thermostabilized			

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Granola w/Blueberries(R) Meatballs w/BBQ Sce(T) Italian Vegetables(R) Lemon Pudding(T) Lemonade(2X)(B) Creamed Spinach(R) Vanilla Pudding(T) Shrimp Cocktail(R) Breakfast Roll(NF) Peach Ambrosia(R) Pears, Dried(IM) Apple Drink(B) Kona Coffee(B) Rice Pilaf(R) Beef Steak(I) Sausage(R) DAY 4 Mexican Scrambled Eggs(R) Granola w/Blueberries(R) Grn Beans w/Mushrooms(R) Butterscotch Pudding(T) Choc Covered Cookies(NF) (g) Gregory Jarvis (Hughes Aircraft). PS-2 (Purple) Potatoes au Gratin(R) Beef w/BBQ Sauce(T) Apricots, Dried(IM) Beef Stroganoff(R) Tea w/Lemon(2X)(B) Fruit Cocktail(T) Apple Drink(8) Kona Coffee(8) Bread(NF) DAY 3.7\*\* Cocoa(B) Spaghetti w/Meat Sauce(R) Potato Patiy(R) Green Beans & Broccoli(R) Peaches, Dried(IM) Mexican Scrambled Eggs(R) Diced Pears(T) Butter Cookies(NF) Lemonade(2X)(B) Shrimp Cocktail(R) Granola(R) Breakfast Roll(NF) Apple Drink(B) Kona Coffee(B) Beef Steak(I) DAY 2.6 Shortbread Cookies(NF) Tea w/Lemon(2X)(B) Mexican Scram Eggs(R) Broccoli w/Cheese(R) Chocolate Pudding(T) Granola w/Raisins(R) Chicken ala King(T) Peaches, Dried(IM) Peaches, Diced(T) Rice & Chicken(R) Apple Drink(B) Kona Coffee(B) Sausage(R) Ham(T) Bread(NF) MEAL DAY 1\* 5 Cocoa(B) ပ ~ æ

æ \*Meals begin with Day 1 Meal \*\*Day 7 includes Meal A only

Tea w/Lemon & A/S(B)

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Tea w/Lemon & A/S(B)

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Vanilla Pudding(T)

Strawberries(R)

Lemonade(B)

Lemonade(B)

IM - Intermediate Moisture R - Rehydratable B - Beverage T - Thermostabilized MF - Natural Form I - Irradiated

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- Irradiated

12/16/85

TABLE 19-XXI .- Concluded

19-156

### APPENDIX 20

### PANTRIES USED ON EACH OF THE FIRST 25 STS FLIGHTS STS-1 THROUGH STS 51-L

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### TABLES

Table		Page
20-I	STS-1 CONTINGENCY/PANTRY	20-4
20-II	STS-2 CONTINGENCY/PANTRY	20-5
20-111	STS-3 CONTINGENCY/PANTRY	<b>20-6</b>
20-IV	STS-4 CONTINGENCY/PANTRY	20-7
20-V	STS-5 CONTINGENCY/PANTRY	20-8
20-VI	STS-6 CONTINGENCY/PANTRY	20-9
20-VII	STS-7 CONTINGENCY/PANTRY	20-10
20-VIII	STS-8 CONTINGENCY/PANTRY	20-11
20-IX	STS-9 CONTINGENCY/PANTRY	20-12
20-X	STS 41-B CONTINGENCY/PANTRY	20-13
20-XI	STS 41-C CONTINGENCY/PANTRY	20-14
<b>2</b> 0-XII	STS 41-D CONTINGENCY/PANTRY	20-15
20-XIII	STS 41-G CONTINGENCY/PANTRY	20-1 <b>6</b>
20-XIV	STS 51-A CONTINGENCY/PANTRY	20-17
20-XV	STS 51-B CONTINGENCY/PANTRY	20-18
20-XVI	STS 51-C CONTINGENCY/PANTRY	20-1 <b>9</b>
20-XVII	STS 51-D CONTINGENCY/PANTRY	20-20
20-XVIII	STS 51-F CONTINGENCY/PANTRY	20-21
20-XIX	STS 51-G CONTINGENCY/PANTRY	20-23
20-XX	STS 51-I CONTINGENCY/PANTRY	20-24
20-XXI	STS 51-J CONTINGENCY/PANTRY	20-25
20-XXII	STS 61-A CONTINGENCY/PANTRY	20 <b>-26</b>
20-XXII <b>I</b>	STS 61-B CONTINGENCY/PANTRY	20-27
20-XXIV	STS 61-C CONTINGENCY/PANTRY	20-28

7.41.														Page
Tab <b>le</b>														20-29
20- <b>XXV</b>	STS 51-L CONTINGENCY/PANTRY	• •	• •	•	• •	٠	•	•	•	•	•	•	• •	

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20-3

### TABLE 20-I.- STS-1 CONTINGENCY/PANTRY

<u>Rehydratable Beverages</u>	Qty	Snacks	Qty
Apple Drink Coffee, Black Coffee w/Cream & Sugar Grapefruit Drink Lemonade Orange Drink Tea Total	8 12 8 6 8 8 10 50	Almonds(NF) Apricots, Dried(IM) Bananas(FD) Bread, Seedless Rye(I) Cashews(NF) Dried Beef(IM) Granola/Raisin Bar(NF) Peaches, Dried(IM) Peanut Butter(IM) Peanuts, Dry Roasted(NF) Pears(FD) Shortbread Cookies(NF) Soda Crackers(NF)	2 4 2 4 2 4 2 4 2 4 2 4 2 4 4

### Total 42

•.

### Rehydratable Food Thermostabilized Asparagus 3 Beef Steak(I) Beef Patty 4 2 Corned Beef(I) 4 Green Beans & Broccoli 3 Ham, Sliced Green Beans w/Mushrooms 4 2 Pudding, Butterscotch Pudding, Lemon 2 Peach Ambrosia 3 2 Sausage Patty 2 Salmon 2 Turkey, Smoked(I) 4 Total 15 Total 22

NF - Natural Form IM - Intermediate Moisture FD - Freeze Dried

I - Irradiated .

20-4

### TABLE 20-II.- STS-2 CONTINGENCY/PANTRY

Rehydratable Beverages Qty

Apple Drink Coffee, Black	8 10
Coffee w/Cream & Sugar	
Grapefruit Drink Lemonade	8
Orange Drink Tea	8 10
Total	60

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Entrees	, J	<u>Qty</u>
Beef Steak(I) Corned Beef(I) Ham, Sliced(T) Salmon(T) Turkey, Smoked(I)		8 4 2 2
	Total	20

Rehydratable Food

### <u>Snacks</u>

Asparagus 2 Beef Patty 2 Green Beans & Broccoli 2 Green Beans w/Mushrooms 2 Italian Vegetables 2 Peach Ambrosia 2 Potato Patty 2 Sausage Patty 2 Strawberries 2 Total 18	Almonds(NF) Apricots, Dried(IM) Bread, Seedless Rye(I) Cashews(NF) Dried Beef(IM) Granola/Raisin Bar(NF) Peaches, Dried(IM) Peanut Butter(IM) Peanuts, Dry Roasted(NF) Shortbread Cookies(NF) Soda Crackers(NF)	4 4 4 4 4 4 4 4 4 4 4 4 4
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------

Total 42

		Taradiated
		Irradiated
T	-	Thermostabilized
		Natural Form
IM	-	Intermediate Moisture

2

2

3

4

2

5 4

4

### TABLE 20-III.- STS-3 CONTINGENCY/PANTRY

### Rehydratable Beverages Qty

Apple Drink	10
Grapefruit Drink	10
Lemonade	10
Orange Drink	10
Strawberry Drink	10
Tea w/Lemon & Sugar	<u>10</u>

Total 60

### Rehydratable Food

Beef Patty

Entrees	Qty
Beef Steak(I) Frankfurters(T) Ham, Sliced(T) Meatballs w/BBQ Sauce Turkey, Smoked(I)	4 2 4 (T) 2 2
Tot	al 14

2 4 2 2	Almonds(NF) Apricots, Dried(IM) Butter Cookies(NF)
2 2 2	Candy Coated Chocolate(N Cashews(NF) Chocolate Chip Bar(NF) Dried Beef(IM)
<u>2</u> 18	Granola/Raisin Bar{NF) Peaches, Dried(IM) Peanut Butter(IM) Peanuts, Dry Roasted(NF)
	2 2 2 2 2 2 2 2 2

 $f_{\rm class} = 1$ 

Snacks

•1 s(NF) s, Dried(IM) Cookies(NF) Coated Chocolate(NF) (NF) te Chip Bar(NF) Beef(IM) (Raisin Bar(NF) 5 , Dried(IM) 2 Butter(IM) 2 2 3

Pecan Cookies(NF) Soda Crackers(NF)

Total 40

I - Irradiated

T - Thermostabilized

NF - Natural Form

IM - Intermediate Moisture

### TABLE 20-IV .- STS-4 CONTINGENCY/PANTRY

Rehydratable Beverages	Qty	Snacks	<u>Qty</u>
Coffee, Black Coffee w/Sugar Grape Drink Instant Breakfast Chocolate Instant Breakfast, Vanilla Lemonade Orange Drink Strawberry Drink Tea w/Sugar Tea w/Lemon & Sugar	30 20 3 10 2 2 3 2 3 3 2 80	Almonds(NF) Apricots, Dried(IM) Butter Cookies(NF) Candy Coated Chocolate(NF) Cashews(NF) Chocolate Chip Bar(NF) Dried Beef(IM) Graham Crackers(NF) Jelly(IM) Peaches, Dried(IM) Peanut Butter, Creamy(IM) Peanuts, Dry Roasted(NF) Pecan Cookies(NF)	3 2 3 3 2 2 3 2 2 3 2 2 3 7 2 3
		Soda Crackers(NF)	<u> </u>

Total 40

Rehydratable Food

Beef Patty	2
Chicken & Rice Soup	2
Chicken a kice Joup	2
Eggs, Scrambled	2
Italian Vegetables	
Peach Ambrosia	4
Peas w/Butter	2
Peas W/Buller	2
Potato Patty	4
Strawberries	-
Turkey Tetrazzini	_2
Tot	tal 22
101	

\_ \_ \_ \_

Thermostabilized

Beef Steak(I)	4
Frankfurters	2
Ham, Sliced	4
Meatballs w/BBQ Sauce	2
Pudding, Lemon	2
Pudding, Lemon Turkey, Smoked(I)	2

i.

Total 16

NF - Natural Form IM - Intermediate Moisture
I - Irradiated

### TABLE 20-V.- STS-5 CONTINGENCY/PANTRY

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Rehydratable Beverages	Qty	Snacks	Qty
Apple Drink Coffee, Black Coffee w/Cream & Sugar Grapefruit Drink Instant Breakfast, Chocola Instant Breakfast, Strawbe Instant Breakfast, Vanilla Lemonade Orange Drink Orange-Pineapple Drink Strawberry Drink Tea w/Lemon & Sugar Total	10 24 12 15 <b>te</b> 2 <b>rry</b> 4 2 6 11 4 10 <u>4</u> 116	Almonds(NF) Apricots, Dried(IM) Bread, Seedless, Rye(I) Butter Cookies(NF) Candy Coated Chocolate(Nf Cashews(NF) Dried Beef(IM) Graham Crackers(NF) Granola Bar(NF) Granola Bar(NF) Jelly(IM) Peaches, Dried(IM) Peanut Butter, Creamy(IM) Peanuts, Dry Roasted(NF) Pears, Dried(IM) Pecan Cookies(NF) Shortbread Cookies(NF)	7 4 5 5 4 6 4 4 4 4 4
Rehydratable Food		Soda Crackers(NF) Total	<u>4</u> 84
Beef Patty Bran Flakes Chicken & Rice Soup Eggs, Scrambled Green Beans w/Mushrooms Peach Ambrosia Potato Patty Shrimp Creole Shrimp Cocktail Strawberries Turkey Tetrazzini	4 4 4 3 4 3 4 3 3 39	Applesauce Corned Beef(I) Frankfurters Ham, Sliced Meatballs w/BBQ Sauce Pudding, Butterscotch Pudding, Chocolate Pudding, Lemon Pudding, Vanilla Salmon Tuna Turkey, Smoked(I)	2424222242424
		Total	32

NF - Natural Form IM - Intermediate Moisture I - Irradiated

### TABLE 20-VI.- STS-6 CONTINGENCY/PANTRY

Rehydratable Beverages	Qty	Fresh Food	Qty
Apple Drink Cocoa Coffee w/Cream & Sugar Coffee w/Sugar Grape Drink Grapefruit Drink Instant Breakfast, Chocolat Instant Breakfast, Strawber Instant Breakfast, Vanilla Lemonade Lemon-Lime Drink	ry 2 2 6 16	Apples, Red Bananas Bread, Cracked Whe Bread, Whole Wheat Carrot Sticks Celery Sticks Cheddar Cheese, 20 Raisins (802 pkgs)	2 1 5 2 8
Orange Drink Orange-Grapefruit Drink Orange-Pineapple Drink Strawberry Drink Tea Tea w/Lemon & Sugar Tea w/Sugar Tropical Punch Total	8 2 4 4 6 2 116	Rehydratable Food Beef Patty Beef Stroganoff Chicken & Rice So Cornflakes Eggs, Scrambled Peach Ambrosia Potato Patty Shrimp Cocktail Strawberries	4
<u>Snacks</u> Almonds(NF) Apricots, Dried(IM) Butter Cookies(NF) Candy Coated Chocolate(NF) Cashews(NF) Chocolate Chip Bar(NF) Dried Beef(IM) Graham Crackers(NF) Jelly(IM) Peaches, Dried(IM) Peanut Butter, Creamy(IM) Peanut Butter/Granola Bar( Pears, Dried(IM) Pecan Cookies(NF) Shortbread Cookies(NF) Soda Crackers(NF)	8 4 4 4 4 4 5 8 7 4 4 4 4 4 4 4	To <u>Thermostabilized</u> Applesauce Beef & Gravy Ham, Sliced Meatballs w/BBQ Salmon Turkey, Smoked(I Turkey & Gravy	otal 36 4 2 Sauce 4 4
Το	tal 70		

IM - Intermediate Moisture
NF - Natural Form
I - Irradiated

### TABLE 20-VII.- STS-7 CONTINGENCY/PANTRY

Rehydratable Beverages	Qty	Fresh Food Qty
Apple Drink	5	
Coffee, Black	-	Apples, Red 4
Grapefruit Drink	70	Bread, Whole Wheat 3
Lemonade	5	Carrot Sticks 2
Lemon-Lime Drink	5	Celery Sticks 1
Milk	5	Cheddar Cheese, 2oz 8
	8	Oranges 2
Orange Juice Mix Tea	16	
	10	Total 20
Tea w/Lemon & A/S	15	
Tea w/A/S	15	
Total	154	Rehydratable Food
		Beef Patty 2
<b>•</b> .		Beef Stroganoff 4
<u>Snacks</u>	Qty	Chicken & Rice Soup 4
		Cornflakes 2
Almonds(NF)	15	Mushroom Soup 4
Apricots, Dried(IM)	10	Potatoes au Gratin 4
Breakfast Roll(I)	3	Shrimp Cocktail 4
Butter Cookies(NF)	5	Spaghetti w/Meat Sauce 4
Candy Coated Chocolate(NF)	10	Strawberries 4
Candy Coated Mints(NF)	10	
Cashews(NF)	15	Total 32
Dried Beef(IM)	10	
Graham Crackers(NF)	5	
Granola Bar(NF)	5	<u>Thermostabilized</u>
Granola/Raisin Bar(NF)	5	- All and a capital second
Jelly(IM)	5	Applesauce 4
Peaches, Dried(IM)	5	Beef Steak(I) 4
Peanut Butter, Creamy(IM)	5	Ham, Sliced 5
Peanuts, Dry Roasted(NF)	15	Meatballs w/BBQ Sauce 5
Pears, Dried(IM)	5	
Pecan Cookies(NF)	5	Pudding, Butterscotch 2 Pudding, Vanilla 2 Salmon 5
Shortbread Cookies(NF)	5	Salmon 5
Soda Crackers(NF)	15	Turkey, Smoked(I) 3
		idikey, Shoked(1) _3
Total	153	Total 30
Drinking Water Containers	30	
A/S - Artificial Sweetener IM - Intermediate Moisture NF - Natural Form		

₩ - Natural Form 【 - Irradiated

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Rehydratable Beverages	Qty	Fresh Food	Qty
Apple Drink	5	Apples, Red	5
Сосоа	10	Bananas	4
Coffee, Black	20	Bread, White	1
Grapefruit Drink	15	Bread, Whole Wheat	2
	15	Carrot Sticks	2
Lemonade	10	Celery Sticks	1
Lemon-Lime Drink	8	Cheddar Cheese, 2oz	16
Orange Drink	15	Oranges	3
Orange Juice Mix	8		
Strawberry Drink	10	Total	34
Tea	20		
Tea w/Lemon & A/S	20		
Tea w/A/S	20	Rehydratable Food	
·	156	Kenydracabre 1000	
Total	156	Beef Stroganoff	3
		Chicken & Rice Soup	3
		Mushroom Soup	3
Snacks	Qty	Potatoes au Gratin	3
	••	Potatoes au bratin	3 3 3 5 5 9 5
Almonds(NF)	10	Shrimp Cocktail	م ؟
Apricots, Dried(IM)	5	Spaghetti w/Meat Sauc	.е. 5 Б
Butter Cookies(NF)	5	Strawberries	<u> </u>
Candy Coated Chocolate(NF)	10	Total	25
Candy Coated Mints(NF)	10	IOLAI	25
Cashews(NF)	10		
Chocolate Covered Cookies(NF	;) 5		
Dried Beef(IM)	10	Thermostabilized	
Graham Crackers(NF)	5		٨
Granola Bar(NF)	5	Beef Steak(I)	4
Granola/Raisin Bar(NF)	5	Chicken Salad Spread	1
Jelly(IM)	5	Frankfurters	5 1
Peaches, Dried(IM)	5	Ham Salad Spread	1
Peanut Butter, Creamy(IM)	5	Ham, Sliced	5
Peanuts, Dry Roasted(NF)	10	Meatballs w/BBQ Sauc	e 5
Peace Dried(IM)	5	Salmon	4
Pears, Dried(IM) Pecan Cookies(NF)	5	Tuna Salad Spread	1
Shortbread Cookies(NF)	5	Turkey, Smoked(I)	_3
Snortbread tookles(M/)	10	-	
Soda Crackers(NF)	<u> </u>	Tota	1 29
Tota	1 130		
IUCa	1 100		

### TABLE 20-VIII.- STS-8 CONTINGENCY/PANTRY

Drinking Water Containers

25

A/S - Artificial Sweetener

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NF - Natural Form
IM - Intermediate Moisture
I - Irradiated

### TABLE 20-IX.- STS-9 CONTINGENCY/PANTRY

Rehydratable Beverages	<u>Qty</u>	Fresh Food	Qty
Apple Drink	4	Apples, Red	10
Cocoa	6	Bananas	18
Coffee, Black	14		4
Coffee w/Cream & Sugar	26	Bread, White	1
Grapefruit Drink	10	Bread, Whole Wheat	3
Instant Breakfast, Chocolat		Carrot Sticks	3 3 1
Lemonade	12	Celery Sticks	
Lemon-Lime Drink	14	Cheddar Cheese, 2oz	12
Orange Drink	8	Oranges	_2
Orange Juice Mix	8	<b>T</b> / <b>N</b>	
Tea	14	Total	44
Tea w/Sugar	10		
Tota)	136	<u>Rehydratable Food</u>	
		Beef Patty	3
		Bran Flakes	10
<u>Snacks</u>	Qty	Brown Rice	
		Mushroom Soup	8 6 3
Almonds(NF)	8	Sausage Patty	3
Apricots, Dried(IM)	12		
Butter Cookies(NF)	6	Total	30
Candy Coated Chocolate(NF)	8		
Candy Coated Mints(NF)	8		
Cashews(NF)	8	Thermostabilized	
Dried Beef(IM)	10		
Fiber Crackers(NF)	15	Chicken Salad Spread	3
Graham Crackers(NF)	6	Ham Salad Spread	3 3 3
Granola Bar(NF)	10	Tuna Salad Spread	3
Jelly(IM)	3	Turkey, Smoked(I)	6
Peaches, Dried(IM)	12		<u> </u>
Peanut Butter, Creamy(IM)	10	Total	15
Peanuts, Dry Roasted(NF)	8	.0281	1.5
Shortbread Cookies(NF)	6		
Soda Crackers(NF)	12		

Drinking Water Containers 35

NF - Natural Form IM - Intermediate Moisture I - Irradiated

### TABLE 20-X.- STS 41-B CONTINGENCY/PANTRY

Rehydratable Beverages	Qty	Fresh Food	Qty
Citrus Drink Cocoa Coffee, Black Coffee w/A/S Coffee w/Cream & Sugar Grapefruit Drink Instant Breakfast, Vanilla Lemonade Orange Juice Mix	5 5 15 15 7 3 5 5	Apples, Red Bananas Bread, Seedless Ryd Bread, White Bread, Whole Wheat Carrot Sticks Celery Sticks Cheddar Cheese, 20: Oranges	1 1 2 2
Orange-Mango Drink Orange-Pineapple Drink Peach Drink Tea	5 5 5 5		otal 30
Tea w/Lemon & Sugar Tea w/Sugar <b>Total</b> <u>Snacks</u>	15 <u>5</u> 145	Rehydratable Food Green Beans w/Mushr Mushroom Soup Shrimp Cocktail Spaghetti w/Meat Sa Strawberries	5 5
Almonds(NF) Apricots, Dried(IM) Butter Cookies(NF) Candy Coated Chocolate(NF)	6 6 7 4	Thermostabilized	otal 25
Candy Coated Mints(NF) Candy Coated Peanuts(NF) Cashews(NF) Chocolate Covered Cookies(NF) Dried Beef(IM) Graham Crackers(NF) Jelly(IM) Peaches, Dried(IM) Peanut Butter, Chunky(Jar)(IM) Peanut Butter, Creamy(IM) Peanut Butter, Creamy(IM) Peanut Butter/Granola Bar(NF) Peanuts, Dry Roasted(NF) Pecan Cookies(NF) Shortbread Cookies(NF) Soda Crackers(NF) Trail Mix(IM)	4 10 6 3 7 5 3 6 1 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Beef Steak(I) Ham Salad Spread Pudding, Vanilla Salmon Tuna Tuna Salad Spread Turkey, Smoked(I) Tu	5 2 2 2 5 0tal 20
Total	126		
Drinking Water Containers A/S - Artificial Sweetener NF - Natural Form IM - Intermediate Moisture I - Irradiated	35		

20-13

### TABLE 20-XI.- STS 41-C CONTINGENCY/PANTRY

Qty Rehydratable Beverages Fresh Food 5 5 Apples, Red Apple Drink 4 5 Citrus Drink Bananas 20 1 Bread, Seedless Rye Coffee, Black Bread, Whole Wheat 1 10 Coffee w/A/S 2 10 Carrot Sticks Coffee w/Cream **Celery Sticks** 2 Coffee w/Cream & Sugar 10 Cheddar Cheese, 2oz 8 Grapefruit Drink 7 Cranberry Juice Cocktail, Brik Pak Instant Breakfast, Vanilla 3 1 5 Oranges 3 Lemonade 5 Orange Juice Mix 5 Total 27 Orange-Mango Drink Orange-Pineapple Drink 5 5 Peach Drink 15 Rehydratable Food Tea Tea w/A/S 5 2 Tea w/Sugar 5 Beef Patty 3 Beef Stroganoff 5 Total 120 Mushroom Soup 10 Shrimp Cocktail 3 Spaghetti w/Meat Sauce 5 Strawberries Snacks 2 Sausage Patty 10 Almonds(NF) Total 30 Apricots, Dried(IM) 7 7 Butter Cookies(NF) 5 Candy Coated Chocolate(NF) 4 Candy Coated Mints(NF) Thermostabilized 8 Candy Coated Peanuts(NF) Beef Steak(I) 5 Cashews(NF) 10 22 Frankfurters Chocolate Covered Cookies(NF) 3 Dried Beef(IM) 5 Ham Salad Spread Pudding, Chocolate Pudding, Vanilla 2 Graham Crackers(NF) 3 2 4 Granola Bars(NF) Tuna Salad Spread 2 Jelly, Apple(IM) 3 5 Peaches, Dried(IM) 7 Turkey, Smoked(I) Peanut Butter, Crunchy(Jar)(IM) 1 Peanut Butter, Creamy(IM) Total 20 5 Peanut Butter/Granola Bar(NF) 3 Peanuts, Dry Roasted(NF) 5 2 Pecan Cookies(NF) Shortbread Cookies(NF) 4 5 Soda Crackers(NF) , \*i Trail Mix(IM) 10 Total 111 Drinking Water Containers 25 A/S - Artificial Sweetener NF - Natural Form IM - Intermediate Moisture

I - Irradiated

### TABLE 20-XII.- STS 41-D CONTINGENCY/PANTRY

Rehydratable Beverages Qty Fresh Food Qty Cherry Drink w/A/S 6 Apples, Granny Smith 4 Citrus Drink 3 Apples, Red 8 Cocoa 12 Bananas 12 Coffee, Black 15 Bread, Seedless Rye 1 Coffee w/A/S 15 Bread, White 1 Coffee w/Cream 12 Bread, Whole Wheat 2 Coffee w/Cream & Sugar 12 Carrot Sticks 2 Grape Drink 3 Celery Sticks 1 Grape Drink w/A/S 3 Cheddar Cheese, 2oz \_\_\_\_8 Grapefruit Drink 6 Instant Breakfast, Chocolate 6 Total 39 Lemonade 15 Lemonade w/A/S 15 Orange Juice Mix 6 Rehydratable Food Orange-Mango Drink 3 Tea 12 Chicken Consomme 6 Tea w/A/S 12 Chicken & Rice Soup 5 **T**ropical Punch 3 Green Beans w/Mushrooms 6 Tropical Punch w/A/S Italian Vegetables 3 6 Mushroom Soup 6 Total 162 Turkey Tetrazzini \_5 Total 34 <u>Snacks</u> Almonds(NF) 15 Thermostabilized Butter Cookies(NF) 16 Candy Coated Mints(NF) 6 Ground Beef w/Spice Sauce 3 Candy Coated Peanuts(NF) 15 Ham Salad Spread 2 Cashews(NF) 15

Chocolate Covered Cookies(NF) 6 Dried Beef(IM) 4 Granola Bars(NF) 6 Jelly, Apple(IM) 6 Peanut Butter, Crunchy(Jar)(IM) 1 Peanuts, Dry Roasted(NF) 15 Soda Crackers(NF) 12

Meatballs w/BBQ Sauce 3 Tuna Salad Spread 2 Turkey & Gravy 6 Total 16

### Total 117

Drinking Water Containers 12

- A/S Artificial Sweetener
- NF Natural Form
- IM Intermediate Moisture

10

4

6

2

2

7

10

41

3

7

7

4 3

7

7

7

7

1

4

2

2

7

1

### TABLE 20-XIII.- STS 41-G CONTINGENCY/PANTRY

Fresh Food 4 Qty Rehydratable Beverages Qty 7 Apples, Granny Smith Citrus Drink Apples, Red 10 Cocoa Bread, Whole Wheat 16 - 1 Coffee, Black Carrot Sticks . • 20 Coffee w/Cream & Sugar Celery Sticks 8 Coffee w/Sugar 7 Cheddar Cheese, 20z Grapefruit Drink 2 Oranges Instant Breakfast, Chocolate 2 Instant Breakfast, Vanilla Total 21 Lemonade 20 Orange Juice Mix 25 Orange-Mango Drink 7 Rehydratable Food Peach-Apricot Drink 7 Tea Broccoli au Gratin 14 Tea w/Lemon & A/S Chicken Consomme Chicken & Rice Soup Total 166 Green Beans w/Mushrooms Italian Vegetables Mushroom Soup Snacks Shrimp Cocktail 10 Turkey Tetrazzini Almonds(NF) 7 Apricots, Dried(IM) Total 45 10 Butter Cookies(NF) Candy Coated Chocolates(NF) 17 14 Candy Coated Mints(NF) Thermostabilized Candy Coated Peanuts(NF) 17 13 Cashews(NF) Beef Steak(I) 7 Dried Beef(IM) Chicken Salad Spread 7 Granola Bars(NF) 3 Frankfurters Jelly, Apple(IM) Ham Salad Spread 7 Peaches, Dried(IM) Tuna Salad Spread Peanut Butter, Crunchy(Jar)(IM) 1 Peanuts, Dry Roasted(NF) Turkey & Gravy 13 Turkey Salad Spread 28 Soda Crackers(NF) Total 24 Total 154 14 Drinking Water Containers

- A/S Artificial Sweetener
- NF Natural Form
- IM Intermediate Moisture
- I Irradiated

### TABLE 20-XIV.- STS 51-A CONTINGENCY/PANTRY

Rehydratable Beverages	<u>Qty</u>	Fresh Food	(
Cocoa	5	Apples, Red	
Coffee, Black	32	Bananas	
Coffee w/Cream & Sugar	32	Bread, Whole Wheat	
Grapefruit Drink	5	Carrot Sticks	
Instant Breakfast, Chocolate	5	Celery Sticks	
Lemonade	10	Cheddar Cheese, 2oz	
Lemonade w/A/S	12	onecular onecular, Lor	
Orange-Grapefruit Drink	5	Tota	1
Orange Juice Mix	5		••
Orange-Mango Drink	9		
Peach-Apricot Drink	5	Rehydratable Food	
Tea w/Lemon	5		
Tea w/Lemon & Sugar	5	Broccoli au Gratin	
Tea w/Lemon & A/S	15	Chicken Consomme	
		Chicken & Rice Soup	
Total	150	Green Beans w/Mushroo	ms
		Mushroom Soup	
		Shrimp Cocktail	
Snacks		Turkey Tetrazzini	
Almonds(NF)	10	Tota	1
Apricots, Dried(IM)	5	1000	
Butter Cookies(NF)	Š		
Candy Coated Chocolates(NF)	10	Thermostabilized	
Candy Coated Mints(NF)	20		
Candy Coated Peanuts(NF)	10	Beef Steak(I)	
Cashews(NF)	10	Chicken Salad Spread	
Dried Beef(IM)	16	Frankfurters	
Granola Bars(NF)	5	Ham Salad Spread	
Jelly, Apple(IM)	4	Tuna Salad Spread	
Peaches, Dried(IM)	10	Turkey & Gravy	
Peanut Butter, Crunchy(Jar)(II		·····	
Peanuts, Dry Roasted(NF)	10	Tota	1
Soda Crackers(NF)	20		
Trail Mix(IM)	10		
Total	146		
Drinking Water Containers	15		
In-Suit Food Bars	4		
- Artificial Sweetener			

- NF Natural Form
  IM Intermediate Moisture
  I Irradiated

Broccoli au Gratin	5
Chicken Consomme	5
Chicken & Rice Soup	5
Green Beans w/Mushrooms	5
Mushroom Soup	5
Shrimp Cocktail	5
Turkey Tetrazzini	5

Beef Steak(I)	5
Chicken Salad Spread	2
Frankfurters	3
Ham Salad Sp <b>rea</b> d	2
Tuna Salad Spread	2
Turkey & Gravy	5

### TABLE 20-XV.- STS 51-B CONTINGENCY/PANTRY

Rehydratable Beverages	<u>Qty</u>	Fresh Food	ty
Citrus Drink	7	Apples, Granny Smith	4
Сосоа	7	Apples, Red	13
Coffee, Black	14	Bananas	12
Coffee w/Cream	7	Bread, White	2
Coffee w/Cream & Sugar	7.	Bread, Whole Wheat	1
Grapefruit Drink	14	Candied Dill Strips(Jar)	1
Instant Breakfast, Chocolate	4	Carrot Sticks	2
Instant Breakfast, Vanilla	3	Celery Sticks	2
Lemonade	21	Cheddar Cheese, 2oz	10
Orange Juice Mix	14	Kosher Dill Pickles	6
Orange-Mango Drink	21	Oranges	7
Peach-Apricot Drink	7	5	
Tea	7	Total	60
Tea, Bag Lapsang Souchong	7		
Tea, Earl Gray	7		
Tea w/Lemon & Sugar	7	Rehydratable Food	
Total	154	Chicken Consomme	7
		Chicken & Rice Soup	5
		Green Beans w/Mushrooms	7
Snacks		Mushroom Soup	7
		Peach Ambrosia	7
Almonds(NF)	10	Shrimp Cocktail	7
Apricots, Dried(IM)	10	Spaghetti w/Meat Sauce	4
Butter Cookies(NF)	14	Turkey Tetrazzini	3
Candy Coated Chocolates(NF)	10	5	
Candy Coated Mints(NF)	7	Total	47
Candy Coated Peanuts(NF)	14		
Cashews(NF)	10		
Dried Beef(IM)	14	Thermostabilized	
Granola Bars(NF)	14		
Jelly, Strawberry(Jar)(IM)	1	Beef Steak(I)	7
Macadamia Nuts(NF)	10	Chicken Salad Spread	1
Peaches, Dried(IM)	10	Frankfurters	4
Peanut Butter, Chunky(Jar)(IM)	1	Ham, Sliced	4
Peanuts, Dry Roasted(NF)	10	Ham Salad Spread	2
Soda Crackers(NF)	21	Tuna Salad Spread	2
Trail Mix(IM)	20	Turkey & Gravy	3
	176	Turkey Salad Spread	1
Total	170	Total	24
5 - Artificial Sweetener		Drinking Water Containers	
- Natural Form		In-Suit Food Bars	۷
1 - Intermediate Moisture		Reentry Kit	
[ - Irradiated		56 Salt Tablets	
		28 Longer Straws 24 Drinking Water Conta	ince

### TABLE 20-XVI.- STS 51-C CONTINGENCY/PANTRY

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	0tv	Fresh Food	У
Rehydratable Beverages	Qty		1
Cherry Drink w/A/S	3	Apples, Granny Smith	3
	4	Apples, Reu	4
Cocoa Decaffeinated Coffee w/Sugar	15	Rananas	i
Grape Drink	3	Bread, Seedless Rye	ī
Connofruit Drink	3	Bread, White Bread, Whole Wheat	1
Instant Breakfast, Chocolate	4	Carrot Sticks	1
Kona Coffee, Black	40	Celery Sticks	1
Kona Coffee w/Cream & A/S	15	Cheddar Cheese, 2oz	5
Lemonade	4	Pears -	1
Lemonade W/A/S	4	Pears -	
Orange-Grapefruit Drink	4	Total	19
Orange Juice Mix	5		
Orange-Mango Drink	10		
Orange-Pineapple Drink	3	Rehydratable Food	
Peach-Apricot Drink	3 5	Religit accore	
Теа		Broccoli au Gratin	4
Tropical Punch w/A/S	5	Chicken Consomme	5
	130	chicken & Rice SOUP	5
Total	130	Green Beans w/Mushrooms	4
		Mushroom Soup	5
		Rice Pilaf	5 2 5 3 3
Snacks		Shrimp Cocktail	5
	10	Sweet 'n Sour Chicken	3
Almonds(NF)	10	Teriyaki Chicken	_3
Apricots, Dried(IM)	10	(c) (juli)	
putton Cookies(NF)	10	Total	36
Candy Coated Chocolates(NF)	5		
Candy Coated Mints(NF)	9 9		
Candy Coated Peanuts(Nr)	15	Thermostabilized	
Cashews(NF)	15 6		-
Dried Beef(IM)	5	Beef Steak(I)	5
Granola Bars(NE)	1	Chicken Salad Spread	2 3 2 2 3
Jelly, Grape(Jar)(IM)	20	Frankfurters	3
Macadamia Nuts(Nr)	<b>2</b> 0	Ham, Sliced	3
Peaches, Dried(IM)	-	Ham Salad Spread	2
Peanut Butter, Crunchy(Jar)	3	Tuna Salad Spread	2
Peanuts, Dry Roasteutin /	5	Turkey & Gravy	
Pecan Cookies(NF)	10		20
Soda Crackers(NF)	10	Total	20
Trail Mix(IM)	<u> </u>		
Tot	al 130		

A/S - Artificial Sweetener NF - Natural Form IM - Intermediate Moisture I - Irradiated	Drinking Water Containers 10 In-Suit Food Bars 2
	Reentry Kit 40 Salt Tablets 20 Long Straws 20 Drinking Water Containers

### TABLE 20-XVII.- STS 51-D CONTINGENCY/PANTRY

Rehydratable Beverages	<u>Qty</u>	Fresh Food	Qty
Apple Drink	5	A	- <b></b>
Citrus Drink	4	Apples, Granny Smith	4
Cocoa	3	Apples, Red	5
Coffee, Black	18	Bananas	6
Coffee w/Cream	10	Bread, Seedless Rye	1
Coffee w/Cream & Sugar	10	Bread, Whole Wheat	1
Coffee w/Sugar	-	Carrot Sticks	2
Grape Drink	10	Celery Sticks	1
Grapefruit Drink	3 5	Cheddar Cheese, 2oz	10
Instant Breakfast, Chocolate	3	Chocolate Chip Granola Dipps	12
Instant Breakfast, Strawberry	ა ე	MINT CNOCOlate Chin Dinns	6
Instant Breakfast, Vanilla	3 3	Oranges	2
Lemonade	3 7		
Lemonade w/A/S		Total	50
Orange-Grapefruit Drink	14		
Orange Juice Mix	5		
Orange-Mango Drink	7	Rehydratable Food	
Orange-Pineapple Drink	7		
Peach-Apricot Drink	3	Broccoli au Gratin	7
Tea	4	Chicken Consomme	7
Tea Bag, Earl Gray w/A/S	5	Chicken & Rice Soup	7
Tea Bag, Formosa Oolong	14	Granola w/Blueberries	3
Tea Bag, Lapsang Souchong	5	Mushroom Soup	7
Tea w/Lemon & A/S	5	Rice Pilaf	3 7 7
Tropical Punch w/A/S	7	Shrimp Cocktail	7
aparter runch w/ A/ S	5	Sweet 'n Sour Chicken	Å
Total	160	Teriyaki Chicken	4
	100	Total	52
Snacks			52
Almonds(NF)	10	Thermostabilized	
Apricots, Dried(IM)	10		
Butter Cookies(NF)	10	Beef Steak(I)	7
Candy Coated Chocolates(NF)	10	Chicken Salad Spread	2
Candy Coated Mints(NF)	7	Frankfurters	3
Candy Coated Peanuts(NF)	. 7	Fruitcake	3 3 2
Cashews(NF)	7	Ham Salad Spread	2
Dried Beef(IM)	10	funa Salad Spread	2
Graham Crackers(NF)	3	-	<u> </u>
Granola Bars(NF)	3	Total	19
Jelly(IM)	7		
Macadamia Nuts(NF)	5		
Peaches, Dried(IM)	10	Drinking Water Containers 1	4
Peanut Butter, Creamy(Jar)(IM)	10	In-Suit Food Bars	2
Peanuts, Dry Roasted(NF)	5	Reentry Kit	L.
Pecan Cookies(NF)	10	56 Salt Tablets	
Soda Crackers(NF)	10	28 Long Straws	
or worker sinf /	14	28 Drinking Water Contain	erc
<b>_</b>			- 1 <b>3</b>

### Total 138

A/S - Artificial Sweetener NF - Natural Form IM - Intermediate Moisture I - Irradiated

Qty

10 5

14

1

7

7

4

4

3

56

2

4 4 3

### TABLE 20-XVIII.- STS 51-F CONTINGENCY/PANTRY

Fresh Food

Bananas

Apples, Granny Smith Apples, Red

Bread, Cocktail Pumpernickel

<u>Rehydratable Beverages</u>		Qty
Cherry Drink w/A/S Cocoa Coffee, Black Coffee w/Cream Coffee w/Cream & Sugar Grapefruit Drink Kona Coffee, Black Lemonade Lemonade w/A/S Orange Drink w/A/S Orange-Grapefruit Drink Orange Juice Mix		4 7 18 14 21 10 7 11 10 7 7 7 7
Orange-Mango Drink		6
Tea	-	7
Tea w/Lemon & Sugar		10
	Total	146
Snacks		
Almonds(NF) Apricots, Dried(IM) Button Cocking(NG)		21 14
Butter Cookies(NF) Candy Coated Chocolates(		14
Candy Coated Peanuts(NF)	nr)	14
Cashews(NF)		14 21
Dried Beef(IM)		14

Coffee w/Cream & Sugar	21	Broad Cocktail Pumpernicke	
Grapefruit Drink	10	Bread, Cocktail Rye	
Kona Coffee, Black	7	Bread, Raisin/Pumpernickel	]
Lemonade	11	Bread, Seedless Rye	
Lemonade w/A/S	10	Bread, Whole Wheat	
Orange Drink w/A/S		Breakfast Rolls	2
Orange-Grapefruit Drink	7	Carrot Sticks	
Orange Juice Mix	7	Celery Sticks	
Orange-Mango Drink	7	Cheddar Cheese, 2oz	1
Tea	6	Oranges	
Tea w/Lemon & Sugar	7		-
rea wy Lemon a Sugar	_10	Total	9
Total	146		
		Rehydratable Food	
Snacks		Chicken Consomme	
		Chicken & Rice Soup	
Almonds(NF)	21	Corn, Green Beans & Pasta	
Apricots, Dried(IM)	14	Green Boand W/Muchanana	
Butter Cookies(NF)	14	Green Beans w/Mushrooms Peach Ambrosia	
Candy Coated Chocolates(NF)	14		
Candy Coated Peanuts(NF)	14	Shrimp Cocktail	
Cashews(NF)	21	Spaghetti w/Meat Sauce	
Dried Beef(IM)	14	Strawberries	4
Granola Bars(NF)	14	Sweet 'n Sour Chicken	4
Jelly, Strawberry(Jar)(IM)	14	Teriyaki Chicken	3
Macadamia Nuts(NF)	-		
Peaches, Dried(IM)	14	Total	56
Peanut Butter, Crunchy(Jar)(IM	14		
Pecan Cookies(NF)			
Shortbread Cookies(NF)	14	Thermostabilized	
Soda Crackers(NF)	14		
Trail Mix(IM)	14	Chicken Salad Spread	2
	28	Frankfurters	- 4
		Fruitcake	4
Total	226	Ham Salad Spread	2
		Ham, Sliced	3 4
Drinking Water Containers	21	Tuna Salad Spread	2
In-Suit Food Bars	2	Turkey Salad Spread	3 2
Reentry Kit		Turkey, Smoked(I)	7
56 Salt Tablets		- J J Smoned(I)	
28 Long Straws		Total	29
18 Drinking Water Conta	iners	local	29
2 Grapefruit Drink	-	A/S - Artificial Sweetener	
4 Lemonade		NF - Natural Form	
2 Orange Drink		IM - Intermediate Moisture	
2 Orange-Grapefruit Dr	<b>t</b> nk	I - Irradiated	

Salt Tablets

28 Long Straws

28 Beverages or Water Containers (4 per person)

CDR (Red) 2 Orange Drink Gordon Fullerton 2 Grapefruit Drink

- PLT (Yellow) 4 Water Containers Roy Bridges
- MS1 (Blue) 2 Orange-Grapefruit Drink Karl Henize 2 Water Containers
- MS3 (Orange) 4 Water Containers Tony England
- PS1 (Brown) 4 Water Containers Loren Acton
- PS2 (Purple) 4 Water Containers John-David Bartoe

### TABLE 20-XIX.- STS 51-G CONTINGENCY/PANTRY

Rehydratable Beverages	Qty	Fresh Food	Qty
Cherry Drink w/A/S Cocoa Coffee, Black Coffee w/Sugar Decaffeinated Coffee w/Cream & A/S Grapefruit Drink Lemonade Lemonade w/A/S Lemon-Lime Drink Orange Drink w/A/S Orange-Grapefruit Drink Orange Juice Mix Tea w/A/S Tea Bag, Early Riser Tea w/Lemon	10 11 10 6 7 7 7 7 10 10	Apples, Granny Smith Apples, Red Bananas *Bread, Rye Bread, White Bread, Whole Wheat Breakfast Rolls Cake *Cantal Cheese Carrot Sticks Celery Sticks Chocolate Chip Dipps **Dates w/Almonds Nectarines Oranges Tostito Chips	11 6 1 1 2 14 1 6 2 2 4 9 4 3 1
Total	136	Total	93

21 14 14

7 10 286

### Snacks

Almonds(NF)
Apricots, Dried(IM)
Butter Cookies(NF) Candy Coated Chocolates(NF)
Candy Coated Peanuts(NF)
Cashews(NF)
Chocolate Covered Cookies(NF)
Dried Beef(IM)
Granola Bars(NF)
Macadamia Nuts(NF)
Peaches, Dried(IM)
Pecan Cookies(NF)
Shortbread Cookies(NF)
Soda Crackers(NF)
*Pates De Fruit(IM)
Trail Mix(IM)

Total

Drinking Water Containers 21 In-Suit Food Bars 2 Reentry Kit 56 Salt Tablets 26 Long Straws 9 Drinking Water Containers 2 Grapefruit Drink 9 Lemonade 2 Lemon-Lime Drink 2 Orange-Grapefruit Drink 2 Tea w/Lemon Rehydratable Food

Green Beans w/Mushrooms 7 Rice Pilaf 7 Shrimp Cocktail 7 Strawbornies 7	, , , ,
Shrimp Locktain Strawberries	1
Sweet 'n Sour Chicken 4	Ļ
Teriyaki Chicken	3

Total 56

### Thermostabilized

Chicken Salad Spread	2
Frankfurters	4
Ham, Sliced	4
Pudding, Vanilla	6
Tuna Salad Spread	2
Turkey, Smoked(I)	7
TUIKCy, SMORCE(-)	

### Total 25

A/S - Artificial Sweetener NF - Natural Form IM - Intermediate Moisture \*French Food \*\*Saudi Arabian Food I - Irradiated

\_\_\_

### TABLE 20-XX.- STS 51-I CONTINGENCY/PANTRY

,

Rehydratable Beverages	<u>Qty</u>	Fresh Food	<u>∘Qty</u>
Coffee, Black Grapefruit Drink	32 10	Apples, Granny Smith Apples, Red	3 10
Kona Coffee, Black	32	Bananas	9
Kona Coffee w/Cream & Sugar	16	Bread, Seedless Rye	í
Lemonade	10	Bread, Whole Wheat	ī
Lemonade w/A/S	10	Breakfast Rolls	12
Orange Drink w/A/S Orange-Grapefruit Drink	5	Carrot Sticks	2
Orange Juice Mix	5	Cheddar Cheese, 2oz	5
Orange-Mango Drink	5 10	Crackers	5
Tea	5	Oranges	_4
Tea w/Lemon	5	<b>*</b> - 4 - 1	
Tea w/Lemon & Sugar	5	Tota	1 52
-			
Total	150	Rehydratable Food	
<b>C</b> ecolo -	•	Chicken Consomme	5
Snacks		Chicken & Rice Soup	5
Almonds(NF)	10	Corn, Green Beans & Past	a 5
Apricots, Dried(IM)	10	Green Beans w/Mushrooms	5 5 3 5 3 3 3 2
Butter Cookies(NF)	5	Mushroom Soup	5
Candy Coated Chocolates(NF)	10 10	Peach Ambrosia	3
Candy Coated Peanuts(NF)	10	Shrimp Cocktail	5
Cashews(NF)	10	Spaghetti w/Meat Sauce Strawberries	5
Dried Beef(IM)	10	Sweet 'n Sour Chicken	3
Granola Bars(NF)	10	Teriyaki Chicken	3
Jelly, Strawberry(Jar)(IM)	1	i an ijakt officken	
Macadamia Nuts(NF)	10	Total	47
Peaches, Dried(IM)	5		• /
Peanut Butter, Crunchy(Jar)(IM	•		
Peanuts, Dry Roasted(NF) Shortbread Cookies(NF)	10	Thermostabilized	
Soda Crackers(NF)	10		
Trail Mix(IM)	5	Beef Steak(I)	5
	12	Chicken Salad Spread	1
Total	129	Frankfurters	3
		Ham Salad Spread Pudding, Butterscotch	1
Drinking Water Containers	20	Pudding, Chocolate	4 4
In-Suit Food Bars	2	Pudding, Vanilla	4
Reentry Kit		Tuna Salad Spread	1
40 Salt Tablets		Turkey Salad Spread	1
20 Long Straws		Turkey, Smoked(I)	5
12 Lemonade			<u> </u>
4 Lemon-Lime Drink		Total	29
4 Orange-Mango Drink	,		
		A/S - Artificial Sweetene	r
		NF - Natural Form IM - Intermediate Moistu	~~
		I - Irradiated	18

I - Irradiated

### TABLE 20-XXI.- STS 51-J CONTINGENCY/PANTRY

Tea

Rehydratable Beverages Qty Fresh Food Qty Coffee w/A/S 12 Apples, Granny Smith 5 Coffee w/Sugar 10 Apples, Red 5 Grapefruit Drink 20 Bananas 6 Lemonade 12 Bread, Seedless Rye 1 Lemonade w/A/S 10 Bread, Whole Wheat 1 Lemon-Lime Drink 5 Breakfast Rolls 8 Orange Drink w/A/S 5 Carrot Sticks 2 Orange-Grapefruit Drink 10 Celery Sticks 1 Orange Juice Mix Cheddar Cheese, 2oz 12 5 Orange-Mango Drink 12 Crackers, Goldfish(bag) 5 Peach-Apricot Drink 5 Oranges 3 5 Tostitos 1 Tea w/A/S 5 Tea w/Lemon 5 Total 43 Tea w/Lemon & Sugar 5 Total 133 Rehydratable Food Chicken Consomme 5 Snacks Chicken & Rice Soup 5 Corn, Green Beans & Pasta 5 Almonds(NF) 10 Green Beans w/Mushrooms 5 Apricots, Dried(IM) 5 Mushroom Soup 5 Butter Cookies(NF) 10 Peach Ambrosia 3 Candy Coated Chocolates(NF) 10 Shrimp Cocktail 5 Candy Coated Peanuts(NF) 10 Spaghetti w/Meat Sauce 5 Cashews(NF) Strawberries 15 3 Dried Beef(IM) 10 Sweet 'n Sour Chicken 3 Granola Bars(NF) 10 Teriyaki Chicken 3 Macadamia Nuts(NF) 10 Peaches, Dried(IM) 5 47 Total Peanuts, Dry Roasted(NF) 10 Shortbread Cookies(NF) 24 Soda Crackers(NF) 5 Thermostabilized Trail Mix(IM) 10 Beef Steak(I) 5 Total 144 Chicken Salad Spread 2 Ham Salad Spread 2 Drinking Water Containers 20 Tuna Salad Spread 2 In-Suit Food Bars 2 Turkey Salad Spread 2 Reentry Kit Turkey, Smoked(I) \_5 40 Salt Tablets 20 Long Straws Total 18 4 Lemonade 16 Water Containers A/S - Artificial Sweetener NF - Natural Form IM - Intermediate Moisture I - Irradiated

### TABLE 20-XXII.- STS 61-A CONTINGENCY/PANTRY

Rehydratable Beverages Cocoa Coffee w/A/S Coffee, Black Coffee w/Cream & A/S Coffee w/Cream & Sugar Grapefruit Drink Lemonade Lemonade w/A/S Orange Juice Mix Orange-Mango Drink Peach-Apricot Drink	8 8 16 8 16 24 12 10	Apples, Granny Smith Apples, Red Bananas Beef Sticks Bread Cocktail Rye *Bread, German Katenbrot *Bread, Rubschlager, Rye	7 4 9 42 1
Coffee w/A/S Coffee, Black Coffee w/Cream & A/S Coffee w/Cream & Sugar Grapefruit Drink Lemonade Lemonade w/A/S Orange Juice Mix Orange-Mango Drink	8 16 8 16 24 12	Apples, Red Bananas Beef Sticks Bread Cocktail Rye *Bread, German Katenbrot	9 42
Coffee, Black Coffee w/Cream & A/S Coffee w/Cream & Sugar Grapefruit Drink Lemonade Lemonade w/A/S Orange Juice Mix Orange-Mango Drink	16 8 16 24 12	Bananas Beef Sticks Bread Cocktail Rye *Bread, German Katenbrot	42
Coffee w/Cream & A/S Coffee w/Cream & Sugar Grapefruit Drink Lemonade Lemonade w/A/S Orange Juice Mix Orange-Mango Drink	8 16 24 12	Bread Cocktail Rye *Bread, German Katenbrot	
Coffee w/Cream & Sugar Grapefruit Drink Lemonade Lemonade w/A/S Orange Juice Mix Orange-Mango Drink	24 12	*Bread, German Katenbrot	1
Grapefruit Drink Lemonade Lemonade w/A/S Orange Juice Mix Orange-Mango Drink	12	*Bread, German Katenbrot *Bread Rubschlager Rve	
Lemonade Lemonade w/A/S Orange Juice Mix Orange-Mango Drink		*Broad Bubschlager Rve	16
Orange Juice Mix Orange-Mango Drink	10	Dread, Rabbelliager, ile	24
Orange-Mango Drink		*Bread, Whole Wheat Rubsch+	46
	12	Breakfast Rolls	13
Posch-Apricot Drink	12	Carrot Sticks	2
reach-Aprilloc bi the	8	Celery Sticks	1
Tea	8	Cheddar Cheese, 20z	5 4 3
Tea w/Lemon	10	Crackers, Goldfish(pkg)	7
Tea w/Lemon & Sugar	8	German Sausage Sticks	42
T ]	160	Gouda Cheese Halloween Candy(2.51bs)	1
Total	160	Oranges	4
Snacks		Total	224
Almonds(NF)	12		
Apricots, Dried(IM)	4	Rehydratable Food	
Butter Cookies(NF)	8		0
Candy Coated Chocolates(NF)	8	Chicken Consomme	8
Candy Coated Peanuts(NF)	8	Chicken & Rice Soup	8 4
Cashews(NF)	12	Corn, Green Beans & Pasta Green Beans w/Mushrooms	4
Dried Beef(IM)	16	Grits w/Butter	8
Granola Bars(NF)	8 8	Mushroom Soup	8
Macadamia Nuts(NF)	4	Peach Ambrosia	4
Peaches, Dried(IM) Peanuts, Dry Roasted(NF)	4 8	Shrimp Cocktail	8
Shortbread Cookies(NF)	8	Spaghetti w/Meat Sauce	4
Soda Crackers(NF)	16	Strawberries	4
Trail Mix(IM)	16	Sweet 'n Sour Chicken	4
		Teriyaki Chicken	4
Total	136	Total	<b>6</b> 8
Drinking Water Containers	\$ 24		
In-Suit Food Bars	2	Thermostabilized	
Reentry Kit			~
64 Salt Tablets		<pre>Beef Steak(I)</pre>	8
32 Long Straws		Chicken Salad Spread	2
8 Drinking Water Cont	tainers	Frankfurters	4
4 Lemonade		Ham Salad Spread	2
4 Orange-Grapefruit	Drink	Tuna Salad Spread	2
4 Orange Juice Mix		Turkey Salad Spread	2 8
10 Orange-Mango Drink 2 Strawberry Drink		Turkey, Smoked(I)	
-		Total	28
A/S - Artificial Sweeten	er		
NF - Natural Form IM - Intermediate Moist	ura		
*Single Slices	016		
*Rubschlager			
I - Irradiated			

### TABLE 20-XXIII.- STS 61-B CONTINGENCY/PANTRY

Fresh Food Rehydratable Beverages Qty Qty 14 Amaranth Cake 1 Cocoa 14 Amaranth Flakes 2 Grapefruit Drink 10 Amaranth Cookies 4 Kona Coffee w/Cream 30 Amaranth Cookies w/Nuts 4 Kona Coffee w/Cream & Sugar 3 Lemonade 14 Apples, Granny Smith Apples, Red 3 Lemonade w/A/S 14 7 Bread, Seedless Rye 1 Tea Bread, Whole Wheat Tea w/Lemon 7 1 Tea w/Lemon & A/S 7 Breakfast Rolls 13 2 Carrot Sticks 7 Tea w/Lemon & Sugar 1 Celery Sticks Total 124 Cheddar Cheese, 2oz 5 Cocoa w/Amaranth 3 Crackers, Goldfish(bag) Crackers, Wheat Thins(bag) 4 3 Snacks Cran-Orange Sauce 7 7 Almonds(NF) Malted Milk Balls, 5oz 1 1 Apricots, Dried(IM) 14 Oranges Pumpkin Cake 7 1 Browines 2 Butter Cookies(NF) 7 Raisins, 85g 10 Tortillas(pkg) 1 Candy Coated Chocolates(NF) Candy Coated Mints(NF) 7 10 Total 63 Candy Coated Peanuts(NF) Cashews(NF) 10 Chocolate Covered Cookies(NF) 7 14 Dried Beef(IM) Rehydratable Food Graham Crackers(NF) 3 14 Beef Patty 7 Granola Bars(NF) 7 Broccoli au Gratin Macadamia Nuts(NF) 10 7 Chicken Consomme 7 Peanuts, Dry Roasted(NF) 7 7 Soda Crackers(NF) Chicken & Rice Soup 7 3 Trail Mix(IM) Corn, Green Beans & Pasta 2 Creamed Spinach Green Beans w/Mushrooms 2 Total 141 Oatmeal w/Raisins 7 4 Potatoes au Gratin 3 Potato Patty Thermostabilized Sausage Patty 7 7 7 Shrimp Cocktail Applesauce 7 7 Strawberries Beef Steak(I) 7 Frankfurters Total 70 7 Peaches, Diced Pudding, Vanilla 7 Drinking Water Containers 7 28 Turkey & Gravy In-Suit Food Bars 2 Total 42 Reentry Kit 56 Salt Tablets A/S - Artificial Sweetener 28 Long Straws 24 Drinking Water Containers NF - Natural Form 4 Lemonade w/A/S IM - Intermediate Moisture I - Irradiated

Qty

### TABLE 20-XXIV.- STS 61-C CONTINGENCY/PANTRY

Fresh Food

Qty

Rehydratable Beverages

5	Apples, Granny Smith	7
25	Bananas	7
5	*Bread, Rubschlager Whole Wheat	16
10	Bread, Seedless Rye	1
5	Bread, Whole Wheat	1
7	Breakfast Rolls	16
7	Carrot Sticks	1
7	Celery Sticks	1
6	Cheddar Cheese, 2oz	5
7	Crackers, Wheat Thins 11b (pkg)	7
14	Grapefruit	4
7	Oranges	4
7	Raisins, box	6
7	Tortillas	1
	25 5 10 5 7 7 7 6 7	25 Bananas 5 *Bread, Rubschlager Whole Wheat 10 Bread, Seedless Rye 5 Bread, Whole Wheat 7 Breakfast Rolls 7 Carrot Sticks 7 Celery Sticks 6 Cheddar Cheese, 2oz 7 Crackers, Wheat Thins 11b (pkg) 14 Grapefruit 7 Oranges 7 Raisins, box

Total 119

7

4

7

7 4

7

7

3

7

6

27

4

2 7

4

7

92

2

Total

Drinking Water Containers 28

28 Drinking Water Containers

In-Suit Food Bars

56 Salt Tablets

28 Long Straws

Reentry Kit

Total 77

### Snacks

Almonds(NF) Apricots, Dried(IM) Butter Cookies(NF) Candy Coated Chocolates(NF) Candy Coated Mints(NF) Candy Coated Peanuts(NF) Cashews(NF) Chocolate Covered Cookies(NF) Dried Beef(IM) Granola Bars(NF) Jelly, Strawberry(Jar)(IM) Macadamia Nuts(NF) Peaches, Dried(IM) Peanut Butter, Crunchy(Jar)(IM) Peanuts, Dry Roasted(NF) Shortbread Cookies(NF) Trail Mix(IM)

Rehydratable Food

Beef Almondine	2
Beef Stroganoff	2
Chicken Consomme	7
Mushroom Soup	7
Shrimp Cocktail	7
Spaghetti w/Meat Sauce	3
Strawberries	_7

Total 35

### Thermostabilized

Beef Steak(I)	7
Frankfurters	3
Ham Salad Spread	2
Pudding, Chocolate	3
Pudding, Vanilla	3
Tuna Salad Spread	2

Total 20

A/S - Artificial Sweetener NF - Natural Form IM - Intermediate Moisture \* - Single Slices I - Irradiated

1/26/86

### TABLE 20-XXV.- STS 51-L CONTINGENCY/PANTRY

Qty Rehydratable Beverages 10 Grapefruit Drink 21 Kona Coffee, Black 14 Kona Coffee w/A/S 14 Kona Coffee w/Cream & Sugar 8 Lemonade 20 Lemonade w/A/S 4 Orange Drink w/A/S 7 Orange Juice 10 Orange-Mango Drink 7 Tea 14 Tea w/Lemon Tea w/Lemon & A/S 14 Total 143

### Snacks

Almonds(NF)	7
Apricots, Dried(IM)	7
Butter Cookies(NF)	7
Candy Coated Chocolates(NF)	7
Candy Coated Mints(NF)	14
Candy Coated Peanuts(NF)	7
Cashews(NF)	14
Chocolate Covered Cookies(NF)	7
	7
Dried Beef(IM)	7
Graham Crackers(NF)	7
Granola Bars(NF)	1
Jelly, Strawberry(Jar)(IM)	1
Macadamia Nuts(NF)	28
Peaches, Dried(IM)	7
Peanut Butter, Crunchy(Jar)(IM)	3
Peanuts, Dry Roasted(NF)	7
Shortbread Cookies(NF)	7
Soda Crackers(NF)	7
Trail Mix(IM)	7
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### Total 158

Drinking Water Containers 28	Beef
In-Suit Food Bars 2	Chic
Reentry Kit	Fran
56 Salt Tablets	Ham
28 Long Straws	Pudd
28 Drinking Water Containers	Pudd
20 bi fikting water to the start	Pudd
A/S - Artificial Sweetener	Tuna
NF - Natural Form	
IM - Intermediate Moisture	
* - Single Slices	

I - Irradiated

Fresh Food	<u>Qty</u>
Apples, Granny Smith Bananas Beef Jerky, pkg *Bread, Rubschlager Whole Wheat Bread, Whole Wheat Breakfast Rolls Carrot Sticks Celery Sticks Cheddar Cheese, 20z Crackers, Butter Thins, pkg Crackers, Hearty Wheats, pkg Grapefruit Marshmallows, pkg (Large) Oranges Teacher Experiment Marshmallows, ea M&Ms, pkg 10"x10" ziplock bag Tortillas, pkg	9 12 2 10 1 16 2 1 10 1 1 5 1 6 1 10 2 2 3
Total	93
Rehydratable Food Broccoli au Gratin Chicken Consomme Green Beans w/Mushrooms Italian Vegetables Mushroom Soup Potatoes au Gratin Rice Pilaf Shrimp Cocktail Spaghetti w/Meat Sauce	5 7 5 4 7 3 3 7 3

Total 44

### Thermostabilized

Beef Steak(I)	7
Chicken Salad Spread	2
Frankfurters	3
Ham Salad Spread	2
Pudding, Chocolate	2
Pudding, Lemon	2
Pudding, Lemon	2
Pudding, Vanilla	2
Tuna Salad Spread	<u> </u>

Total 22

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Coffee w/Crm & A/S																				~			•••
Coffee w/Cream & Sugar																				-	4		-
Coffee w/Sugar																							-
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Coffee. Kona w/Cream & Sug																					6		-
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Decaf Coffee w/Cream & A/S																	~						
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Decaffeinated Coffee w/Sug														σ									
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Lemonade w/A/S											<b>ლ</b>			7				2			-1		-
Lemon-Lime Drink																							
Milk														-					۰.				
Orange Drink	~							ო	2		2		m	-					4	-1			
Orange Drink w/A/S														٦			-	4					
Orange Drink Mix																							
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APPENDIX 21 REHYDRATABLE BEVERAGES RETURNED FROM SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L

STS 51L SUM	23 23 23 23 23 23 23 23 23 23 23 23 23 2	1350
STS 61C	10 <b>*</b>	35
575 61B	60 4	68
575 61A	NA <b>MM</b> AAA	35
STS 51J	5 4 2 8 Q	113
515 511	40 0 -0	68
515 516	<b>1 23 5 1</b>	62
STS 51F	<b>375 5 1</b> 5	53
515 510	M4 6 5 4 M	43
STS 51C	1 10 2 6 6 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	131
515 518		54
STS 51A	5 2 2 6	64
STS 41G	~ ~~	12
STS 41D	2 2	68
STS 41C	<u>م</u> م	25
STS 41B	2 1 1 1 1 1 1	87
STS 9	1 10 11	95
575 8	9 3 9	83
5TS 7	1 10	25
STS 6	m ∞ ∞ 4	68
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STS STS STS STS STS STS F00D ITEM 1 2 3 4	Orange-Grapefruit Drink 1 2 1 Orange-Pineapple Drink 2 Orange-Pineapple Drink 2 Peach-Apricot Drink 2 Pineapple Drink 2 2 Tea W/A/S Tea W/Lemon 4 A/S Tea W/Lemon 4 A/S Tea W/Lemon 5 Sugar 4 4 8 Tea W/Lemon 6 Sugar 4 4 8 Tea W/Lemon 6 Sugar 4 4 8 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 6 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2 Tea W/Lemon 8 Sugar 4 2	Total 7 47 30 25

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8728											c
Orange Drink w/A/S											30

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APPENDIX 22 REHYDRATABLE BEVERAGES RETURNED FROM SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L

22-1

Orange-Grapefruit Drink Orange-Mango Drink Orange-Pineapple Drink Peach-Apricot Drink Strawberry Drink Tea Bag (Earl Gray) Tea Bag (Earl Gray) Taa Man (Formosa Oolond)			~		e s	-	4	-	4		J.		-	1 10 2 3	80 6		6 N	~	<b>-</b>	<b>6</b> , <b>6</b> , <b>6</b> , <b>6</b> , <b>6</b> , <b>6</b> , <b>6</b> , <b>6</b> ,				280880640670 280
ag (Lapsang Souchong) ag (Lapsang Souchong) Tea w/A/S		9				e	<b>6</b> 4	9 J	13	1	3 1	8 12		8	6 1	<b>e</b> t	<b>4</b> ~	20	u u	ഗവഗ	5 10	~ ~	14 7 6	104 49 38
Tea w/Lemon & Sugar Tea w/Lemon & Sugar Tea w/Sugar Tropical Punch			S	m	4	4 1		14	6	2	4 0	e.	-	10	4	ب س	Q		Г	4	æ	<b>4</b> W	m	944
Tropical Punch W/A/S Total 49 45 19	49	45	19	90	56	27	09	26	1 3	4	33 -	16	1 0	63 7	73 87	7 67	7 32	2 24	56	95	59	94	88	1298

A/S - Artificial Sweetener C - Cream

**y** e e e :

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# APPENDIX 23 PEHYDRATABLE FOOD RETURNED FROM SPACE SHUTTLE MENUS STS-1 THROUGH STS 51-L

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	Potatoes au Gratin	. R	ά.	SHS	Shrimp Creole Spachetti w/Meat	Spinach, Creamed	Jurkey Tetrazzini	
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APPENDIX 24 REHYDRATABLE FOOD RETURNED FROM SPACE SHUTTLE PANTRIES SIS-1 THROUGH STS 51-L

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FOOD ITEM	Asparagus Beef Almondine Beef Patty Beef Stroganoff Beef Stroganoff Beer Flakes	Chicken & Rice Sour Chicken Consomme Chicken & Rice Sour Cken, Sweet 'n Sour	Chicken Teriyaki Cornflakes	en beans & Pasta Eggs, Scrambled	Granola w/Blueberries Feen Beans w/Broccoli	Crits W/Mushrooms	Italian Vegetables	Mushroom Soup Oatmeal w/Raisins	Peach Ambrosia	Peas w/Butter Potatoes au Grafin	Potato Patty	Sausage Patty	Shrimp Cocktail Shrimp Creale	ti w/Meat Sauce Spinach Creamed	Strawberries Turkev Tetrazzioi		Total
	8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	Chicken & Rice Chicken & Rice Chicken & Rice	Chic	curn, ureen beans & Eggs, Scram	Green Beans w/Broccoli	Green Beans w/Mushrooms	Italiar	M <sub>I</sub> Oatmeë	Pec	Pe Potatoe		Sa	Shri	Spaghetti w/Meat Sauce Spinach Creamed	Turkev		

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THERMOSTABILIZED FOOD RETURNED FROM SPACE SHUTTLE MENUS SIS-1 THROUGH STS 51-L

APPENDIX 26 THERMOSTABILIZED FOOD RETURNED FROM SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L

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Applesauce Reef & Gravy					-	4	4															-	12
Beef, Grd w/Spice Sce Chicken Salad Spread Frankfurters			2	2	2			5 1				ت س	33		<u>0</u> .00	~ ~ ~	~ 4 (	1	5			N	
Fruitcake Ham Salad Spread usm Slinad	<b>v</b>	~	4	4	~	~	L.	Ś	2	1		5	-	~~4	<u>س</u>		200	4	1	8		2	4174
Meatballs w/880 Sauce	r	2	r	• • •	101	14	4	ى س				e										9	20 20
Pudding, Butterscotch Dudding, Chocolate	~				1		2												<b>€</b> ₪				<b>~</b> 5 1
Pudding, Lemon Pudding, Vanilla	~				20		2											1	e			e	° I I
Salmon	2	~				e	ഹ	4															
Tuna, water Pack Tuna Salad Spread					-	~		1	2	1		~ 9		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	ო ა ა	~~	1	1		1		5	13 23
Turkey Salad Spread	1	I	ł	I	ļ	- I	1	ł	ł	t	1	1 	 	1	1	1	~	1	-1	I	 	ł	9
Total	10	S	9	6	14	15	22	21	4	2	1	16 1	10 11	1 12	2 11	2	15	6	15	с	2	22	240

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APPENDIX 2 THE NF FOOD RETURNED FROM SPACE SHUTTL
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		2 4 5 6 7 6 7 9 9 9 9 9 9 9 9 9 5 1 5 5 5 5 5 7 5 5 5 5 5 5 5 5 5 5 5 5	
S STC CI		رب 4	
STS ST		7	
	FOOD ITEM		

	SUM	24	20 20 36	1 I 92 1 I	34 34 33 1 34	9 73 7	67 56	503
STS STS	1C 51		-	•			I	2
STS S	lB 6]		- m			~	1	ŝ
STS S					- 40		~	13
STS S	1	9		~				4
STS S			2	0		ŝ	∞	34
STS S			24	~ ~			1	9
STS 5 51F 5	1	80	1 6 1	~ 4		~		27
STS S 510 5			4	~	N (1)	4 0		48
STS 5 51C 5		4		~ ~ ~ ~	ഗന	~ <del>~</del>		-
STS S 518 5		m	<b>ო</b> ო	2 2		N9 101		5
STS S				4		ი თ		
STS :				m		ഹ		
STS 410		13		5 S SZ	I	~ ~ ~ ~		
STS 41C			-			<i>с</i> с	2   v 2 - v	
STS 418		4	m	4	ſ	n 0.m	2   81 81	
5TS 9		4	4	4		9 m	21 1	
8 8		r)		6	en v	e No	26 2	
	•	-		ŝ	r 4		18	
	80			4	9	~ 4	23	
20	6	9 10		m	ъ	0 ~ 4	1 62	
4	m 6	3 m		e	-	1	1 2	
~	۳ –	ŝ	7	~	4	<b>w</b> v 4		
~	40	4		~	4	~ ~ ~	52	1
~		7		-		~~~	1 5	
F UOD ITEM	Almond Crunch Bar Almonds	Bananas(FD) Brownies	Butter Cookies Candy Coated Chocolates Candy Coated Mints Candy Coated Mints	Choc Covered Cookies Graham Crackers Granols pse	Macadamia Nuts Peanuts, Dry Roasted	Pecan Cookies Shortbread Cookies Soda Crackers	Total	
	-		Candy ( Ca Cand	Choc	Pean	Shc		1

FD - Freeze Dried, not rehydrated for consumption

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APPENDIX 28 THE NF FOOD RETURNED FROM SPACE SHUTTLE PANTRIES STS-1 THROUGH STS 51-L

958 SUM STS 51L 4 STS 61C Ł 2 -9 e ~ STS 618 21 3 m 2 ωI σ STS 61A 15 68 STS 51J σ σ ~ 5 **m** 0 ∞ **4** 37 10 515 511 4 2 6 œ 130 55 51G 51G 10 ŝ 2  $\sim$ 1312 81 STS 51F 80 4 23 ~ σ 40 510 510 ഹ U) 2 2 5 2  $\sim$ **~~~** 28 2 의 STS 51C  $\sim$ ŝ ---m ø 57 STS STS 51A 51B ഹ ഹ 1 12 Q 4 58 긔 4 4 2 4 ഹ Ś 58 STS 416 4  $\infty$ 긔 3 ~ 8 90 815 410 13 4 17 Q  $\mathbf{c}$  $\sim$ ဆ 2 23 STS 41C **~** ~ 303 2 3  $\sim$ Ξ STS 418 ĉ 2 57 ယစ 5TS 9 ωr Q ŝ 4 ~ 50 145 5TS 8 Q 2 00 1 σ 50 64 ഹ <u>ഗ</u> ഗ ഗ STS 7 13 37 ∞ ◄ 2 40. STS • m 44 Q 4 24 2 STS Q ഗ ഹ 23 c ć e ~ STS **~** ~ 4 28 ഹ  $\sim$ 4 STS 25 2 ŝ 24 STS 4 4 4 4 2 24 4 2 4 4 STS 2 20 ----Chocolate Covered Cookies Peanut Butter Granola Bar Total Almonds Bananas(FD) Granola/Raisin Bar Macadamia Nuts Shorthread Cookies Peanuts, Dry Roasted Pecan Cookies Candy Coated Chocolates Candy Coated Choc Mints Candy Coated Peanuts Chocolate Chip Bar Graham Crackers Pears(FD) Soda Crackers Butter Cookies Cashews Granola Bar Brownies FOOD ITEM

FD - Freeze dried, not rehydrated for consumption

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'HE IM FOOD RETURNED F <u>STS-</u>
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33 8628243
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5 1 2 4 6 37 37
13 1-1 5 4 5 3
33   12 <b>44</b> 5 33   33
5 5 2
19 65 53
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0 N N N N
2 N N N N N N N N N N N N N N N N N N N
Apricots, Dried 2 5 Dried Beef 1 3 2 3 Jelly, Apple 3 2 3 Jelly, Apple 1 2 2 Peaches, Dried 1 2 2 Pears, Dried T 2 7 9 3 Trail Mix

PANTRY

95 97	13 13	9.5 0	5 <b>6</b> 8	13	465
2 5		~ ~ ~	1/2		9.5
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44	ç	, 4 (	•	1 7	
44	_ ^	, 4 Ç ∕	•	14	
Apricots, Dried 4 Dried Beef 4 Insuit Food Bar Jelly (Individual)	Jelly, Strawberry (Jar) Peaches. Dried 2 2	Peanut Butter, Creamy Peanut Butter, Crunchy	Pears, Dried Trail Mix	Total 14 14 7	

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FOOD ITEM	STS 5	5 5 5 7 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	STS 8	STS 9	STS 41B	STS 41C	STS 41D	STS 41G	STS 51A	515 518	STS 51C	STS 510	515 51F	515 516	STS 511	STS 51J	5TS 61A	STS 5 618 6	575 61C	NNS
Apples, Granny Smith Apples, Red Delicious Bananas Beef Jerky, pkg Beef Sticks (Frenches)		2	-						~~						<b>с</b> с с с с с с с с с с с с с с с с с с		~		1	5 2 2 2
BREAD: Cracked Wheat Cocktail Pumpernickle Cocktail Rye	v 9ka V	I											1 1/2 16				-		1 1.5 16	20°1
Rye, Individual Pkgs Seedless Rye White	n : -				1												01		13 2	oñ
Whole Wheat, Indiv.Pkg Whole Wheat, Loaves Breakfast Rolls(2) Butter Thins, Box		5			4 7			<b>,</b>					e		1/2 3		2	e		
Cake, Chocolate Cake, Pumpkin Carrot Sticks (Ziplock Bag)	ag)			1	1		1		- 2						2		2	7/8 1		2/8 2/8
Celery Sticks (Ziplock Bag) Cheese, Cracker Barrel (202 Chocolate Chip Dipps	ag) 202) 4s)	Q	<b>1</b>	1	9	8	4		-	ব		5		œ	5					8 2 0
Cranueriy outce (ut house for Cran Orange Sauce (Packets) Fiber Crackers, Plain, 4	ts) . 45gm	Ē		6												4	••		-	<b>.</b>
Grapefruit Halloween Candy, 2 1/2 lbs	្ត្រ																			0

APPENDIX 30 RETURNED FROM SPACE SHUTTLE PANTRIES STS-6 THROUGH STS 51-L

SUM	2/5 5.5 60 00 00 00 00 00 00 00 00 00 00 00 00		71.75
STS 61C	6 4 v		8.5
STS 61B	2/5		8.25 8.5
STS 61A	4 4		19
STS 51J	4 (85gm bags)1	ł	4
STS 511	8		16.5
515 516		I	∞
STS 51F			20.5
STS 510	N	1	~
STS 51C	s <u>6</u>		
STS 518	ck Ba	I	2
STS 51A	Ziplo	I	=
STS 41G	10	1	-
STS 410	10" ×	l	s
STS 41C	6 & 2 pkg M&M's in 10" x 10" Ziplock Bags	Į	2
STS 41B	. M&M	Į	13
5TS 9	5 ¥d 2	ł	=
5TS 8		1	~
515 515 515 6 7 8	2 1(802 Pkg r) shmallows	1	~
575 6	2 1802 Pkg pkg) 10 Marshmallows	:	12
FOOD ITEM	Hearty Wheats, Box Malted Milk Balls, 5 oz Marshmallows, pkg Mint Chocolate Chip Dipps Nectarines Oranges Pears Pickles, Candied Dill Strips (jar) Pickles, Kosher Dill (pkg) Tostitos Chips, Ziplock Bag Wheat Thins, Ziplock Bag Wheat Thins, Ziplock Bag		Total

30-2

tor to fair P

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APPENDIX 31 IRRADIATED FOOD RETURNED FROM SPACE SHUTTLE MENUS AND PANTRIES STS-1 THROUGH STS 51-L

N		27 92 21	14	-	40	16 37 108
STS STS 610 511		1	, <del>-</del>	•		, –
STS STS S 61A 61B 6		m	1 ო		ñ	1 m
STS 51J			- 1-		4	<u>م</u> اب
STS STS 516 511		N	- ~		1	۲   و او
TS STS 10 51F		4	4		0	ی <mark>ای</mark> ۱
STS STS 510 510 510 510 510 510 510 510 510 510		-			4	
STS STS 51A 51B		-			-	-
STS 41G		-			m	m
5 575 575 575 418 41C 41D			4			m  m
STS STS 9 41E						4 4
STS STS STS STS 6 7 8 9		ব	4			~ ~
TS ST 5 7	~	· ••	I		4 (	n m 01
	ç	، ۲4 - ۲5 - ۲				<u>7</u> 7 7 8
STS STS STS STS STS 1 2 3 4 5		12 31 12 31 1 5	<u> </u>		4	0 10
5 STS 3		6 0 4 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	33 1		ñ	- m
S STS 2	<b>m</b>	، ۳۰۳ س	33		7 8	21
S1	a k	e se e se	Total 8 33 33 16		vak See4	I Beef 4 4 moked 4 2 Total 20 21
FOOD ITEM	MENU Beef Steak	Bread, Seedless Rye Breakfast Rolls Corned Beef Turkev, Smoked 2	Tota	PANTRY	Bread, Seef Steak Bread, Seedless Rye Breakfast Rolls	Curned Beef 4 Turkey, Smoked 4 Total 20

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APPENDIX 32 NUTRITIVE VALUE OF SPACE SHUTTLE FOOD

							044				-SOH		4	2		AN-		
FOOD ITEM	SERVING DRA- SIZE TION	REHY- DRA- TION	MOIS- TURE	KILO- CAL-	PROT- EIN	FAT	BOHY- DRATE	F I BER	ASH C	CAL- P CIUM	PHOR- S	- dos	TAS- I SIUM	IRON N	NES- (	GAN- C	COP- Z PER	ZINC
	ШŐ	WATER oz	шб	ORIES	ШŐ	Б	шб	шŐ	шб	ົຍ	ົຍ	ົຍ	бш	Бш	6Ľ	6 E	6 ш	Бш
	( ,		0 F	026	с г	121	21.8	7.0		73			25				6.0	e
Almond Crunch Bar(NF)	0°04			215	10 10 10	24.0				140			156				0.5	2
Almonds(NF)							30.05						06				1	
Applesauce(1)	140.0		0.011	160	2 - C	0.1	35.5	1.6	2.5	35	70	15	006	2.0	30	0.1	0.2	
Apricous, Urieu(100) Asparaqus(R)	8.4	2	0.3	35	3.0	0.2	3.9			20			245				0.1	1
			Ċ	77			11 2	1-0	0.2	ę			115	0.4	11			
Bananas, Sliced(FD)	12.0	•		, t	+ ~	4 F	18.7	1	1.6	23			129	1.6	23		0.2	2
Beef Almondine(R)		t		1/1	22.7		0		8	22	181	995	645	2.5	41	0.4	0.2	4
Beef w/Barbeque Sauce(1)	140.0		74°	081	000		) «	•	2.8	14			533	3 <b>.</b> 8	35		0.4	9
Beef & Gravy(1)				170	20 A		10.9		3.2	39			587	2.9	35	_	0.4	2
Beef, Grd w/Spice Sceli/	140.0	ç		148	0	9 9	2.4		2.1	12			264	2.5	24	-	0.4	m '
Beet Patty(K)		J		200	34.0	12.7	0.7		1.5	٦			390	3.3	29		0.2	9
Beef Steak(I)		<		200		11.6	14.0		1.8	41			163	1.1	11		0.1	
Beef Stroganorr(K)	0.40	, c	9.0 1	180	5	0.5	32.8		2.0	122			335	11.0	65	1.6	0.3	4
Bran Flakes(K)		L		8	0	0.4	14.1	0.2	0.7	21			7	1.9	10	0.3		
Bread, Seedless Kye(1)			23 3	404	6.2	16.5	53.2		1.3	32			89	1.8	14	4.0	0.1	4
Breaktast KUII(NF)		~	0.0	110	5.6	5.4	6.8	0.6	1.7	129			197	0.6	18	0.2		-• '
Broccoll au Gratin(K)		L		212	2 2	17.2	25.7		0.6	62			98	1.3	32			9
Brownies(NF)	0.06		•••		2		0 1		0	~			29	0.2	4	0.1		
Butter Cookies(NF)	30.0		1.1	001	- <b>-</b>	0.0	1.12		•	-			1					
								-	و - -					c	. 1.)	(I) Irradiated	diate	T
(NF) Natural Form	(IM) Intermediat	ermedi	0.	Moisture	(FD)		Freeze Dried, not renyarated tor	led, no	t reny	drate	0 10L		consumprion	=	2			,

(IM) Intermediate Moisture
(R) Rehydratable

(NF) Natural Form (T) Thermostabilized

FOOD ITEM	SERVING SIZE	REHY- DRA- TION WATER	MOIS- TURE	KILO- CAL- ORIFS	PROT- EIN	FAT	CAR- BOHY- DRATE	FIBER	ASH	CAL- CIUM	PHOS- PHOR- OUS	SOD-	PO- TAS- SIUM	IRON	MAG- NES- IUM	MAN- GAN- ESE	COP-	ZINC
	5	20	5		۴,	5	дш	шб	<b>E</b> 5	Бш	бш	ຄົພ	бш	ຣ໌ພ	ົຍ	5 E	6w	бш
Landy Poteni vhuel	VE 120 0		с с	c L														
Candy Coated Unocolate(NE)30.0 Candy Frated Despite(NE) 30 0	NF /30.0			153	2.1 2	6°2	20.6		0.5	54			106	0.5		0.1	0.1	
				101	າ ເ	8.2	1/.2		0.5	42			126	0.6		0.2	0.2	ŝ
Cauliflower W/Cheese(P)		~		313 06		23.4	10.2		1.6	20			313	2.4		0.6	6.0	m
Cheddar Cheese Spread(T)	36.0	'n		001	0 r V 4	2°2	D r 2 c		1. 4	62			200	0.4		0.2		
Chicken a la Kino(T)	130.0		105 5	140	 	1 <b>*</b> • •		-	\. 	184			16	0.2	ഹ			
Chicken Consomme(R)	5.0	9	0.1	; :	7.01		ο. ο	1.0		2 9	242	792	515	0.3	<u>ه</u> ،		0.4	-
Chicken Salad Spread(T)	212.0	ı	140.8	461	22.2	27.4	18.8		, r	с д С			13	с -			0	
Chicken, Sweet/Sour(R)	36.0	m	1.1	184	21.4	2.0	10.3			ۍ م						<b>N.</b> 2	2.0	2
Chicken Teriyaki(R)	36.0	m	1.5	174	22.0	2.6	7.0		2.9	29			245				-	-1
Chili Mac w/Beef(R)	36.0	4	0.4	178	8.6	4.1	20.8		2.2	25			255			1 4		
_ `			6.0	255	7.4	11.7	23.2	1.6	1.0	67			- 99	5.6				
Chocolate Covered Cookie			0.8	284	3.6	16.1	33.8		0.8	84			116	1.1				t .c
COLA BEET(1)			48.1	146	25.7	4.1	0.5		1.6	10			86	2.2	13			>
Constrates W/Ury Mitk(R)		~ ~	1.2	151	4.2	0.1	33.2	0.1	1.4	118			119	4.0	12			
CUTH/ Green beans/ Pasta(K)	1 30 <b>.</b> U	<b>n</b>	1.4	149	3.7	5.7	17.6		1.6	52			172	0.4		0.3	0.1	
Dried Beef(IM)	30.0		17.4	68	10.0	0.5	1.0		1.1	e	68	321 1	134	1.6	10	2	0.1	2
Eggs, Scrambled(R)	34.5	m	6.0	221	12.3	12.7	с У		с с С	140			0	•	, ,			,
Eggs, Seasoned Scrambled	35.0	m	0.6	216	11.7	12.4	7.6		, .				202		2 5			
Eggs, Mexican Scrambled(R)36.0	R)36.0	m	0.7	223	13.7	12.2	6.8		2.6	140	314	618	262	1.9	21		0.1	-
Frankfurters(T)	107.0		62.1	300	15.6	25.8	0.3		3.2	24			513	1	a			ç
Fruit Bars, Insuit(IM)	50°0		5.5	168	1.0		42.8		0.8	22	5.	38	282	1.7	15		1.0	n
rrurcake()/ Fruit Cocktail/T)	140.0		111.0	336	0°0	15.0	44.5	2.8	1.4 	114			06	1.4		1.8	4.0	1
	0.014		7•111	111	c. D		6.12		<b>7•</b> 0	ഹ			02		9	U		
			,															•
(Nr) Natural Form	(R) Rehydratable	ydratat	ole	E)	Thermostabilized	stabil	ized		(I) Ir	Irradiated	ted		(WI)	Intermediate	media		Moisture	e

		DEUV																
FOOD ITEM	SERVING SIZE	DRA- DRA- TION WATER	MOIS- TURE	KILO- CAL- ORIFS	PROT- EIN	FAT	CAR- BOHY- DRATE	FIBER	ASH	CAL- CIUM	PHOS- PHOR- OUS	SOD-	PO- TAS- SIUM	IRON	MAG- NES- IUM	MAN- GAN- ESF	COP-	ZINC
	Б	02	шő		Ē	ш	Б	шб	шb	шđ	бш	бш Ш	бш	бш		БШ БШ	i B	D E
Graham Crackers(NF)	14.8		7.0	Ϋ́	-	ہ -											•	,
Granola w/Nonfat Dry Milk Granola w/R100bornio.co	<u>×</u>	2		388 388	10.6	- 6 5 4	54.9 54.9	0.1	° °	2 21			22					
Granola w/Raisins & Milk	0°08	2 1/2		284 370	8°0	8.0	36.2	0.7	1.6	133			4 33 332				۳. م	~ ~
Granola Bar(Honey/Oats)		l	1.2	123	V C	4 V 7 V	2.50	0 0	2•3	164			470					~~
Granola/Raisin Bar(NF)	45.0		2.8	239	7.6	10.4	10.4 23-1	2 0 0 0	0.5	81			70					7
Green Beans & Broccol1(R) 19.0 Green Beans w/Mushrooms(P)15.0	) 19.0	ოი	0.8 0	102	2.1	5.5	9°0	0.4	1.8	9 %			231				0.1	e
Grits w/Butter(R)	50.0	იო	4.5 2.5	89 190	1.3 3.7	6.0 0.5	6.5 38.9		0.8 0	300	523	185		0.7	12	0.2 0.2	0.1	
	115.0		84.4	116	37 E					07			65					
	212.0	-	143.3	418	23.7	21.0	0.5 19.6		4 4 • 5	18 37	239 1 280 1	1371	384 412	0.1	25 25		0.6 2.6	<b>ന</b>
Italian Vegetables(R)	18.0	e	0.6	97	1.6	5.2	0		с -							0.2.0	2.	m
Jam/Jellv(IM)	0 11					•			1.6	87	5	4/9	121	0.6	15 0	0.2 0	0.1	
	7 • • •		<b>4</b> .8	36			9.4			1		7	60	0.1	-			
LITE SAVETS (NF )	28.5		0.2	109			28.2		0.1	4		5						
Macadamia Nuts(NF) Macaroni & Cheese(P)	45.0		0.4	370		33.1	6.0		6.0								· 1	
e(T)	130.0	n	0.6	174 267	9 9	6.9 15.0	15.6 16.6	ç	2.0							1.3 0.1 0	0.2	
musnroom soup(R)	27.0	9	1.1	157		0.8	8.8	<b>.</b>	2.9 2	64	162 1( 65 1(	1099 5 1017 1	551 102	1.3	36		¦ -	• 4
Noodles & Chicken(R)	28.0	ŝ	<b>v</b>	156	0	r	( (										1.1	
		•		001	<b>•</b>	٠./	13.8	0.1	1.7	6	57 6	601	54 ]	.2	7 0.1		0.1	
(NF) Natural Form	<u> </u>	(R) Rehydra	<b>dratab</b> ]e	a		1	(T) Thermostabilized	nostab.	ilized				I (WI)	nterm	Intermediate	e Mot	Moisture	
																	•	

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6.4 $1.9$ $37.0$ $1.8$ $211$ $188$ $248$ $210$ $3.9$ $51$ $1.2$ $4.6$ $2.0$ $36.0$ $1.2$ $1.8$ $211$ $128$ $184$ $159$ $3.2$ $40$ $1.2$ $1.1$ $0.1$ $32.4$ $0.5$ $0.7$ $1.7$ $24$ $9$ $307$ $1.0$ $21$ $0.6$ $2.1$ $0.2$ $36.9$ $0.7$ $1.8$ $20$ $59$ $187$ $701$ $1.8$ $26$ $0.2$ $2.1$ $0.2$ $36.9$ $0.7$ $1.3$ $211$ $196$ $0.8$ $72$ $0.8$ $2.1$ $0.2$ $36.9$ $0.7$ $1.3$ $211$ $196$ $0.8$ $72$ $0.8$ $12.6$ $22.6$ $7.1$ $0.2$ $30.3$ $177$ $196$ $0.8$ $72$ $0.8$ $12.6$ $22.6$ $7.1$ $0.2$ $0.3$ $204$ $177$ $196$ $0.8$ $72$ $0.4$ $22.6$ $0.3$ $0.1$ $3.3$ $177$ $196$ $0.8$ $72$ $0.8$ $12.6$ $22.6$ $7.1$ $0.2$ $0.3$ $0.1$ $3.3$ $1.2$ $1.2$ $0.8$ $11.6$ $22.6$ $0.1$ $0.2$ $0.2$ $0.3$ $177$ $196$ $0.6$ $0.2$ $0.4$ $7.2$ $0.8$ $1.7$ $6.7$ $22.4$ $47$ $1.6$ $22.6$ $0.1$ $11.6$ $1.6$ $0.8$ $1.7$ $0.8$ $1.7$ $0.8$ $224$ $4.7$ $1.6$ <td< td=""><td>un me</td><td>un me</td><td></td><td>0R1</td><td>ES</td><td>шб</td><td>шб</td><td>шб</td><td>шб</td><td>шб</td><td></td><td></td><td></td><td> </td><td></td><td></td><td>бш ш</td></td<>	un me	un me		0R1	ES	шб	шб	шб	шб	шб							бш ш
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2.8 2.1 32.1 1.2 101 70 200 101	144.0 102.0 1 135.0 95.7 1 142.0 100.9 1				74	0.1				0.3	118		147		13		
	94.9				.76	2.8				7.1	101		5				

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(NF) Natural Form

(IM) Intermediate Moisture

(R) Rehydratable
 (T) Thermostabilized
 (FD) Freeze Dried, not rehydrated for consumption

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FOOD ITEM	SERVING	REHY- DRA- Trow	-SIOM	KILO-	PROT-	EAT	CAR- BOHY- DRATF	FIRFR	ASH	CAL- F	PHOS- PHOR- OUS	- dos I UM	PO- TAS- I SIUM	M IRON N	MAG- M NES- 0	MAN- GAN- C ESE P	COP- Z PER	ZINC
	<b>317E</b>	UN I UN	IUKE	OR LES		č												
	шő		<b>8</b> 6		ę	5	Ē	шő	шŋ	бш	бш	б <b>ш</b>	бш	Бш	Ê	БШ Ш	Ê	Бщ
	0 00	ç	0.6	150	5	4.9	20.6		1.7	œ	54	640	64	1.1				
Rice & Unicken(K)		, v	<b>A</b> .	160	4.8		32.2		1.5	127	126	279	190	1.3	18	0.3 0.3	0.1	4
KICE Krispies(K) Rice Pilaf(R)	25.0	<b>ں ا</b>	1.0	104	2.2	1.7	18.9	0.1	1.2	6	36	430	36	1.0				
									•			- 0 -	000	, ,		C	-	-
Salmon(T)	110.0		78.3	185	23.4	5.2			3.1	282	404	22	330	<b>.</b>	200	50		-
Saucado Dattv(R)	33.0	2	0.5	176	16.6	10.8		0.4	1.9	10	129	489	524	) • 0 • 1			· ·	J
shorthread footies (NF)	30.0	I	1.6	155	2.0	6.7	19.3		0.4	ഹ	26	134	29	6.0			,	
Shurimo Cocktail(R)	35.0	m	1.4	150	13.0	0.7	16.7		3.3	76	153	921	322	0.1	4 v V v		ۍ. د	-
Stritter Crosle(0)	30.0	~	0.6	150	5.5	4.3	17.4		2.3	34	72	161	190	0 0			1.1	
SAFTMP CLEOLE(A)		>	0.5	213	4.3	5.4	32.7	0.2	1.1	<b>б</b>	48	320	52	2.7				
Soda Urackers(Nr)		~		144	6.5	3.2	17.3		2.1	31	102	640	323	1.6			)•2	-4
Spagnetti W/ Meat Sauce(K)				58	0	3.5	8.9		2.1	105	74	491	324	0.4			0.1	
Spinach, Creamed(K)		<i>.</i> , .	- c 	88	1.6	•	20.1	1.0	0.6	27	47		216	0.8				
Strawberries(K)	0.03	J		3	•		•											
			121 2	47	1.3	0.1		0.6	1.8	65	28	411	281	6.0	13	0.1	<b>0.2</b>	
Tomatoes, Stewed(1)				289	4.0	12.6	38.5		0.8	36	97	20	248	1.2	48	0.6	0.4	
Trall MIX(IM)	010		73.3	106	19.6	0.2			1.8	S	372	497	261	1.2	25		0.1	•
T - C - T - C - T - C - C - C - C - C -	0100		144.4	427	24.0	23.7			3.5	35	175	968	282	1.3	38	0.2	2.2	(
Tura Salad Spread(1)	1310		9.8	133	27.4	1.9			2.8	15	142	893	203	0°3	21		۰ <b>،</b>	2
TULKEY & GLAVY(I)	212 U		143.5	452	23.4	26.8			2.8	30	152	813	240	1.1	5e	0.2	2•0	2.
Turkey Salau Spicauli/			7.17	144	23.0	0.8			3.4	ഹ	310	1060	278	4.0	25		0.1	
Turkey Tetrazzini(R)	27.0	e	0.8	138	7.8	4.6	11.6	0.1	2.2	57	111	686	170	0.1	14	0.1		-
			c r	-	с С		с 8		5.0	~	Ś	142	53	0.1	e			
Catsup(T)			0 4	216	200	0			0.2	•	4	59	m					
Mayonnaise(T)			- 0	7					0.4	2	4	120	80	0.1	~			
Mexican Pepper Sauce(1)	_		7.6	* <		0.0			0.2	ι <b>က</b>	ŝ	61	6	0.1	~			
Mustard(T)	4°C		<b>†</b>	•	3													
					111	-			141	(IV) Intermediate Mnisture	e i homa	to Mo	icture		5	(I) Irradiated	adiat	ed
(R) Rehydratable	(T) Thermostabi	ermosta	bilized		(NF)	Natura	(NF) Natural Form		141	דוו רבי		2	222		-			

	BEVERAGES
33	SHUTTLE
APPENDIX 33	OF SPACE SHUTTI
a	ALUE
	NUTRITIVE V

FOOD ITEM	SERVING	REHY- DRA- TION	MOIS- TURE	KILO- CAL-	PROT- EIN	FAT	CAR- BOHY- DRATE I	FIBER	ASH	CAL- P	PHOS- PHOR- OUS	sop-	PO- TAS- SIUM	IRON	MAG- NES- IUM	MAN- GAN- ESE	PER	ZINC
	Ę,	WATER oz	шð	ORIES	шб	ШŐ	ę,	E5	Ē	БШ Ш	бщ	5 E	бш	бш	Ĕ	бЕ Е	5 E	бш
Apple Cider Apple Cider W/A/S Apple Drink	28.7 3.9 32.0	<b>∞</b> ∞ ∞	0.2	124			31.3		0.4	58	92	64	7	0.2	-1			
Cherry Drink w/A/S	1.0	æ (	·	0	0.1		3 10		0.1		10	21	66		Ś			
Citrus Drink	31.9	e va	0.8	233	4.1	7.3	36.4	0.7	1.8	153	205	194	458	0.7	42			IJ
cucua Coffee Black	2.4	<b>`</b>	0.1	10	0.5		1.6		0.2	ŝ	11	<b>m</b> (	81	0.1	~ '			
Coffee w/A/S	2.9	8	0.1	10	1.0		1.6		0.2	ۍ د	12	m L	181	1.0	<b>-</b> u			
Coffee w/Cream	5.9	œ	0.1	20	0.5	0.1	4.6		0.2	ւ Մ	12	ר ח		2.0	04			
Coffee w/Cream & A/S	6.4	8	0.1	20	1.0	0.1	4.6		0.2	<u>م</u>	12	ດ		200	0 4			
w/ Cream & Suga		œ	0.2	74	1.0	0.1	15.3		m 0	<u>.</u>	80	'nα	011	2.0	o 4			
w/Sugar	13.4	œ	0.1	54	0.4		12./			<u>,</u>	שת	° -	0 10		o va			
Coffee, Kona Black	1.5		0.2	¢.	1				1.0	<b>っ</b> ი	n u		יים מיני		o u			
Kona w/A/S	2.0		0.2	9	0.5					<b>γ</b> ι	n 5	- r		2.0	o v			
Kona w/Cream	5.0		0.2	16	0.4	0.1				<b>n</b> (	52	n r	<b>*</b> t		o u			
Kona w/Cream	& A/S 5.5		0.2	16	6.0	0.1			2.0	ο c	72	<b>^</b> (	> t 7 /		s u			
Kona w/Crm &	Sugr 16.0		0.2	60	0.4	0.1			2.0	γ	17	ο-	ע ד ע י	•••	o ve			
Kona w/Sugar	12.5		0.2	50			1.21		1.0	n	n	-	n n	1.0	5			
ردووين		α	с U	10	0.4		1.8		0.2	9	17		137	0.2	14			
Decarteinated Coffee w/A/S	V/A/S 3.0	0 00	0.2	29	0.9		1.8		0.2	9	17		137	0.2	14	0.1		
Coffee	w/Crm 6.0	8	0.2	20	0.8	0.1			0.2	9	ee	~ ~	156	0.2	4	1.0		
//Cream	& A/S 6.5	8	0.2	20	1.3	0.1			، ہ 0	ю ч	ŝ	2 0	150	2.0	4 5			
Coffee w/Crm &	Sugr 17.0	æ (	0.2	64	8 - 0 (	0.1				0 4	2 2 2	Z	137	200	4			
Decaf Coffee w/Sugar	13.5	x	7*0	<del>1</del> 0	<b>†</b>		0.21			>	-		5	•		•		

FOOD ITEM	SERVING SIZE	REHY- DRA- TION WATER	MOIS- TURE	KILO- CAL- ORIFS	PROT- EIN	FAT	CAR- BOHY- DRATE F	FIBER	ASH (	CAL- F	PHOS- PHOR- OUS	SOD-	PO- TAS- STUM	IRON	MAG- N NES- (	MAN- GAN- ( ESE I	COP-	ZINC
	£	20	шŐ		шб	Ē	щб	шб	шБ	Бш	Бш Ш	бш	Бш	ອ ພ	бш	бш	6 <b>m</b>	бш
Grape Drink Grane Drink W/A/S	32.2	∞ α	0.1	121	-		31.7	_	0.4	142	203	2	-	0.3			0.1	
Grapefruit Drink	32.2	o∞	0.1	120			31.7	-	0.5	149	186	01		0.3				
Instant Breakfast, Choc Instant Breakfast. Straw	55.8 55.8	ωu	2.0 1.8	231 229	14.6 14.6	0.6	35.0 36.0		3.6 2.6	450 521	515	237	749			0.2	8.0	4.
Breakfast,		o vo	2.1	230	14.6		35.2			453	416		708	5.6	101		0.6	n 4
Lemonade Lemonade w/A/S	32.0	<b>6</b> 0 a	0.3	121	0.1		31.3		0.3	76 2	39	6	35	0.1	e			
Lemon-Lime Drink	16.0	0 00	0.5	58	1•0		15.2		0.3	n	22	94 94	13	0.1				
Orange Drink	28.1	8	0.1	108			27.9	-	0.2	32	13		27					
Urange Urink w/A/S Orange Drink Mix	2.3	∞ ∞	0.1	87 87	0.1		1.9		م	4 <u>9</u> 25	42 18	~ ~	- °	1.0	-		ç	
Orange Juice	30.0	00	0.1	114	1.5		27.4		.0.1	31	31	•	475	1.1	29 ()		0.1	
Orange-Grapefruit Drink Orange-Manno Drink	30.6 33.6	∞∞	0.1	116			30.1			101 84	65 35		13					
Orange-Pineapple Drink	31.9	80	0.1	119			31.5	-	0.3	68	38	46		0.2				
Peach Drink	33.6	ø	0.1	132			33.2	0	<b>).</b> 2	64	32	14		0.1				
Peach-Apricot Drink Pineapple Drink	33.6 33.6	ထထ	0.1	129 129			33.2 33.2		0.2 0.3	53 64	22 26	36 74		0.1				
Strawberry Drink	33.6	80	0.1	126			32,9	-	0.6	60	147	66 ]	110	0.1				
Tea Tea w/A/S	1.0 1.5	ဆဆ	0.1	ю <b>4</b>	0.2 0.1		0.6 1.3		0.2	1	90	~ N	77 22	0.1	- 7			

CAR- CAR- KILO- PROT- BOHY- CAL- PHOR- SOD- TAS- IRON NES- GAN- C CAL- PHOR- SOD- TAS- IRON NES- GAN- C CAL- PHOR- SOD- TAS- IRON NES- GAN- C	ORIES gm gm gm gm mg	$ \begin{array}{cccccccccccccccccccccccccccccccccccc$
	Бш	
		0.2 0.1 0.1 0.1 0.2 0.3
CAR- BOHY- DRATE	Б	2.1 1.5 1.0 20.7 13.0 24.6 1.2
FAT	Ę	0.1
PROT-	E E	0.2 0.1 0.2 0.2 0.2
KILO-	ORIES	55 53 53 53 53 54 5 53 55 53 55 55 55 55 55 55 55 55 55 5
MOIS-	u mo	0.1 0.1 1.0 1.0
REHY- DRA-	WATER	αααααααα
SERVING	S 1 ZE	510
FOOD ITEM		Tea w/Cream Tea w/Lemon & A/S Tea w/Lemon & A/S Tea w/Lemon & Sugar Tea w/Sugar Tropical Punch w/A/S Tropical Punch w/A/S

A/S Artificial Sweetner

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### APPENDIX 34 FOOD HIGHLIGHTS, SPACE SHUTTLE FLIGHTS STS-1 THROUGH STS 51-L

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FL IGHT		DAYS PLANNED	DAYS Flown	COMMENTS
STS-1	2	2	2	Standard 4-day menu cycle Single meal overwraps Frozen sandwiches and water for launch snacks Irradiated bread and breakfast rolls Apollo spoonbowl and beverage packages used for rehydratables Gun-type water dispenser Meal tray was a flat aluminum tray with 12 one-inch squares of Velcro attached to restrain food packages
STS-2	2	5	2	<ul> <li>Fuel cell failure inflight resulted in a malfunctioning water supply.</li> <li>Water supply was filled with gas bubbles</li> <li>Water flow rate was reduced from 1 oz/sec to 1 oz/38 sec so it took approximately 5 minutes to fill one 8 oz beverage container.</li> <li>Crew subsisted primarily on snacks because they did not have time to prepare and eat a full meal.</li> </ul>
5TS-3	2	7	8	New square packages were used for rehydratable food and beverages for dinner on Day 3. Supplemental food was provided to increase the caloric provisions for the CDR.
STS-4	2	7	7	<ul> <li>Fresh sandwiches and water for launch snacks</li> <li>Fresh apples included for launch snacks. This was the first fresh fruit flown.</li> <li>New square packages were used for rehydratable food and beverages for dinner on Days 3-5.</li> <li>An experimental freezer was filled with three servings of vanilla ice cream and one frozen filet.</li> <li>Freezer was changed to a chiller inflight and was used to chill fruits, puddings and beverages inflight.</li> <li>The crewmembers maintained food intake records for a student experiment.</li> </ul>
rs <b>-</b> 5	4	5		Multimeal overwraps Three fresh jalapeno peppers New square packages were used for all rehydratables. Needle-type water dispenser replaced the gun-type dispenser. Aluminum meal tray with cutouts and rubber strips replaced the flat tray.

1<sub>M=Males</sub> F=Females

FLIGHT NUMBER	CREW	DAYS PLANNED	DAYS FLOWN	COMMENTS
STS-6	4	6	5	<ul> <li>Meals 1B-3B stowed in order of use without overwraps</li> <li>Meals 3C-7A stowed pantry style with all breakfasts</li> <li>together, lunches together and dinners together.</li> <li>Fresh food locker flew for the first time.</li> <li>Carrot sticks, celery sticks, cheddar cheese and bananas were flown for the first time.</li> <li>Loaf of bread replaced individually packaged slices of irradiated bread.</li> </ul>
STS-7	4 1	6	6	Meal overwraps were discontinued. All meals stowed in order of use without overwraps. Jelly beans from the White House Oranges included in fresh food locker. Frozen breakfast rolls replaced irradiated ones.
s <b>ts-8</b>	5	6	6	
STS-9	6	8	9	Standard menu was revised from a 4-day to a 7-day cycle. Galley flew for the first time.
STS 418	3 5	8	8	First glass jar wrapped with tape was flown contain- ing crunchy peanut butter. Trail mix flew for the first time. Galley Salad sprout experiment Artificial sweetener used in coffee for first time.
STS 41	C 5	6	7	Started flying toothpicks in a polyethylene bottle. Galley One bric pack container of cranberry juice was flown as a test.
STS 41	D 5	1 7	6	No galley The option of individual menus for each crewmember was initiated. Food packages were coded with colored dots to indi- cate which menu they belonged to. Artificially sweetened fruit flavored beverages flew for the first time.
STS 4	1G 5	28	8	Galley Taste perception test, Roberta Bondar, M.D., Canada

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<sup>1</sup>M=Males F=Females

FLIGHT NUMBER	CREW	DAYS PLANNED	DAYS FLOWN	COMMENTS
STS 51A	41	8	8	Galley
STS 51B	7	7	7	Galley
STS 51C	5	7	3	DOD Flight Galley Fresh pear flew for the first time.
STS 51D	61	5	7	No galley
STS 51F	7	6	7	Galley Coca Cola and Pep <mark>si Cola were flown</mark> as an experiment
STS 51G	61	7	7	Galley First foreign food flew (France and Saudia Arabia). Cake baked in the Crew Quarters at KSC was flown. Tostitos flew in a ziplock bag for the first time.
STS 511	51	7	7	Galley No launch snacks.
STS 51J	5	7	4	DOD Flight Galley Launch sandwiches resumed.
STS 61A	71	7	7	Galley Bread from Germany Cheese from the Netherlands
STS 61B	61	7	7	No galley No launch snacks. Amaranth products from Mexico Tortillas flew for the first time.
STS 61C	7	5	5	Galley Launch <b>sandwiches resumed.</b>
STS 51L	52	6	0	Galley

<sup>1</sup>M=Males F**=**F**emales** 

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	REPORT DOCU	JMENTATION PAGE	E	
1. Report No. NASA TM 100 469	2. Government A	accession No.	3. Recipient's C	atalog No.
4. Title and Subtitle Space Shuttle Food Syst 1981-1986	em Summary		5. Report Date December	1988
7. Author(s)				Organization Code
Connie R. Stadler, R.D., Charles T. Bourland, Ph. Performing Organization Name and	D.; Michael F. Fol	p; hey	8. Performing O S-584	organization Report N
Lyndon B. Johnson Space Houston, Texas 77058			10. Work Unit No	0.
			11. Contract or G	rant No.
Sponsoring Agency Name and Addr National Aeronautics and Washington, D.C. 20546		ion		rt and Period Covere Memorandum
20546			14. Sponsoring Ag	ency Code
Abstract			e Center	
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## NASA TECHNICAL MEMORANDUM 100,469

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SP4/Charles T. Bourland, Ph.D 255
TOTAL 300