

Galley Crew

Galley Crew Responsibilities

The Galley Crew is responsible for cooking and will be serving a snack, dinner and breakfast. Except for the snack which must be made ahead of time and brought aboard, the Captain will supply all the food and cooking equipment. The Galley Crew will be cooking on a wood-burning stove and therefore responsible for maintaining the fire in the stove. The Galley Crew may also be called on deck to work with other crews, including raising the staysail. The Galley Crew does not stand night watch, but will rise early at 0400 to cook breakfast.

What the Galley Crew should know:

Information from the All Crew Packet

How to tie a bowline, cleat hitch and square knot

How to read directions and ingredients on a recipe for the meals they will prepare and to prepare a snack ahead of time to be served on the day of the program

The **vital importance** of handling kitchen knives safely, and being **very careful** around hot pots, stoves, and liquids

Snack

The Captain expects a snack to be served in the late afternoon to the entire crew, including the officers of the ship. It is preferable that the snack is homemade and baked (cookies, brownies, or breads). Preparation of a snack prior to the voyage will also help the crew practice reading recipes, measuring quantities, timing of the cooking, baking and figuring out rations (portions). **THIS WILL BE DONE BY THE CREW AND NOT BY THE TALL SAILORS.** If items are purchased (like granola bars) for the snack, please make sure they are removed from any individual wrappings. If you bring fruit, please use fruits that don't require peeling and larger fruits like apples and oranges must be pre-cut into quarters.

Types of food like Trail mix, Goldfish, popcorn, etc. are too messy and difficult to eat as a snack and will not be allowed aboard.

MEALS

Dinner

Dinner consists of Lobsouse (beef) stew, cornbread, applesauce cake, and water. Vegetarian stew is easily made if you know how many vegetarians to cook for.

Breakfast

Breakfast consists of oatmeal, coffee cake and hot chocolate.

RECIPES

Snack: Joe Froggers (Cookies)

These cookies are excellent because of their “keeping qualities” when stored in an airtight tin.

You will need:

1/2 c. shortening
1 c. sugar
1 c. dark molasses
1/2 c. water
4 c. all-purpose flour
1 1/2 teaspoons salt
1 teaspoon baking soda
1 1/2 teaspoons ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon grated nutmeg
1/4 teaspoon ground allspice

Stir the flour and the spices (dry ingredients) together in a bowl and set aside. Cream the shortening and sugar in a large bowl, mixing well. Stir in the molasses and water. Add the dry ingredients to the shortening mixture. Chill dough in refrigerator for a few hours or overnight. Pre-heat oven to 375 degrees F. and roll to 1/4 or 1/2 -inch thickness on a floured board. Cut with 3-inch round cutter (the top of a glass works well) and place on greased baking sheet. Sprinkle with sugar. Bake for 10 to 12 minutes in a 375° F. oven. Let the cookies stand on cookie sheet for a minute or two before removing to prevent breaking. Store cookies in airtight containers.

This recipe makes about 3 dozen cookies.

Things to think about:

Dinner must be ready to be served at 1900 hours (7 PM).

Stew:

What is the latest time that the vegetables should be added to the pots?

What vegetables cook the fastest and the slowest?

What do you do if the stew is not spicy enough?

What do you do if the stew is too spicy?

Corn bread:

What is the latest time the bread can go in the oven?

How many bowls will you need?

Which bowl needs to be the biggest?

What is the difference between: “1 1/2”, “1”, and “1/2”? (you must know fractions and how to double them!)

What do "C", "tsp." and "Tbs." mean? Which is largest? Which is the smallest?

How will you melt the margarine?

Does it matter what order you put the ingredients together?

Applesauce Cake:

What is the latest time the cake can go in the oven?

How many bowls will you need?

What size bowl will you mix the cake in: small, medium or large? Why?

What happens to the cake if you don't keep the fire burning well in the stove (the heat from a wood-burning stove can fluctuate; depending on how much wood you put in the firebox and how well you keep the fire)

How will you know when the cake is done?

How many pieces of cornbread and applesauce cake will you need?

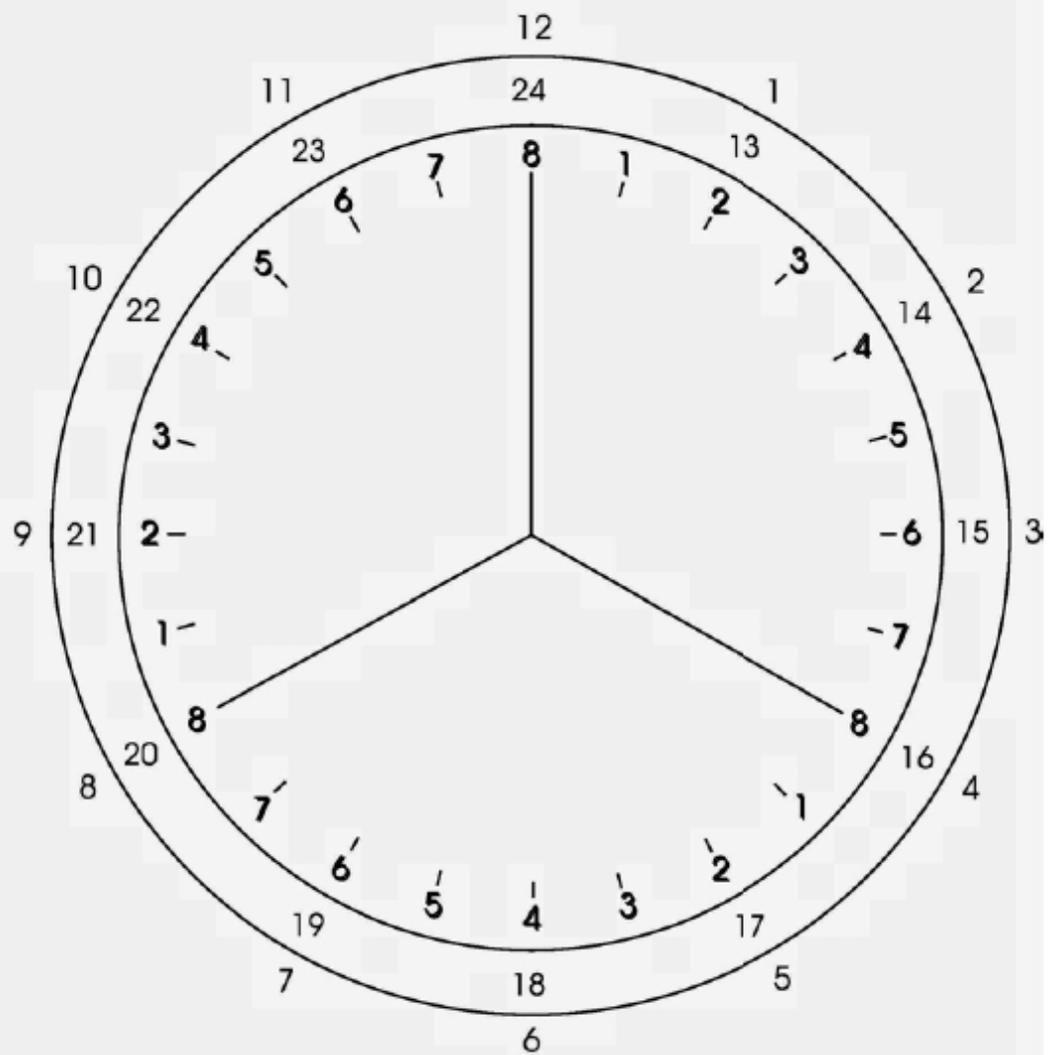
How are you going to make sure everyone gets an equal-sized piece?

WASHING DISHES and CLEANING UP

The Galley Crew must clean up after the food is cooking on the stove and baking in the oven. Sweeping the “sole” (floor), wiping shelves, and washing dishes must be done well to avoid inviting “critters” like roaches and rats to the galley and pantry.

Mucking the dishes helps get the batter and extra food off the dishes prior to washing, which helps keep the wash water clean. Dishes are first mucked, then washed in hot, soapy water and rinsed in two separate tubs of clean water. “Scrubbies” are never placed in the rinse water. Clean dishes are taken to the galley to dry on the stove.

24 Hour and Bell-Time Coin



The inner most circle is bell-time:
notice how there are an even number of bells on the hour
and an odd number of bells on the half hour.
The middle circle is 24 hour time.

Bell Time and 24-Hour Chart

12 midnight	(2400 hours)	⌚⌚	⌚⌚	⌚⌚	⌚⌚
12:30 am	(0030 hours)		⌚		
1 am	(0100 hours)		⌚⌚		
1:30 am	(0130 hours)		⌚⌚	⌚	
2 am	(0200 hours)		⌚⌚	⌚⌚	
2:30 am	(0230 hours)		⌚⌚	⌚⌚	⌚
3 am	(0300 hours)		⌚⌚	⌚⌚	⌚⌚
3:30 am	(0330 hours)		⌚⌚	⌚⌚	⌚⌚
4 am	(0400 hours)		⌚⌚	⌚⌚	⌚⌚
4:30 am	(0430 hours)		⌚		
5 am	(0500 hours)		⌚⌚		
5:30 am	(0530 hours)		⌚⌚	⌚	
6 am	(0600 hours)		⌚⌚	⌚⌚	
6:30 am	(0630 hours)		⌚⌚	⌚⌚	⌚
7 am	(0700 hours)		⌚⌚	⌚⌚	⌚⌚
7:30 am	(0730 hours)		⌚⌚	⌚⌚	⌚⌚
8 am	(0800 hours)		⌚⌚	⌚⌚	⌚⌚
8:30 am	(0830 hours)		⌚		
9 am	(0900 hours)		⌚⌚		
9:30 am	(0930 hours)		⌚⌚	⌚	
10 am	(1000 hours)		⌚⌚	⌚⌚	
10:30 am	(1030 hours)		⌚⌚	⌚⌚	⌚
11 am	(1100 hours)		⌚⌚	⌚⌚	⌚⌚
11:30 am	(1130 hours)		⌚⌚	⌚⌚	⌚⌚
12 noon	(1200 hours)		⌚⌚	⌚⌚	⌚⌚
12:30 pm	(1230 hours)		⌚		
1 pm	(1300 hours)		⌚⌚		
1:30 pm	(1330 hours)		⌚⌚	⌚	
2 pm	(1400 hours)		⌚⌚	⌚⌚	
2:30 pm	(1430 hours)		⌚⌚	⌚⌚	⌚
3 pm	(1500 hours)		⌚⌚	⌚⌚	⌚⌚
3:30 pm	(1530 hours)		⌚⌚	⌚⌚	⌚⌚
4 pm	(1600 hours)		⌚⌚	⌚⌚	⌚⌚
4:30 pm	(1630 hours)		⌚		
5 pm	(1700 hours)		⌚⌚		
5:30 pm	(1730 hours)		⌚⌚	⌚	
6 pm	(1800 hours)		⌚⌚	⌚⌚	
6:30 pm	(1830 hours)		⌚⌚	⌚⌚	⌚
7 pm	(1900 hours)		⌚⌚	⌚⌚	⌚⌚
7:30 pm	(1930 hours)		⌚⌚	⌚⌚	⌚⌚
8 pm	(2000 hours)		⌚⌚	⌚⌚	⌚⌚
8:30 pm	(2030 hours)		⌚		
9 pm	(2100 hours)		⌚⌚		
9:30 pm	(2130 hours)		⌚⌚	⌚	
10 pm	(2200 hours)		⌚⌚	⌚⌚	
10:30 pm	(2230 hours)		⌚⌚	⌚⌚	⌚
11 pm	(2300 hours)		⌚⌚	⌚⌚	⌚⌚
11:30 pm	(2330 hours)		⌚⌚	⌚⌚	⌚⌚

Work Sheet for 24-Hour and Bell Time

Convert the following times into 24-hour time:

1. 7:30 a.m. = _____ 5. 5:24 p.m. = _____

2. 7:30 p.m. = _____ 6. 12 noon = _____

3. 10:00 a.m. = _____ 7. 12 mid. = _____

4. 5:24 a.m. = _____ 8. 3:49 a.m. = _____

Convert the following into 12-hour time:

1. 1534 = _____ 5. 0205 = _____

2. 1645 = _____ 6. 0133 = _____

3. 2330 = _____ 7. 2400 = _____

4. 1945 = _____ 8. 1725 = _____

Convert these times into bell time:

1. 0900 = _____ 5. 1630 = _____

2. 2200 = _____ 6. 1930 = _____

3. 1430 = _____ 7. 1400 = _____

4. 0600 = _____ 8. 2400 = _____

Vocabulary

Aft -the direction towards the stern of a vessel

Bell time -time kept by ringing a series of bells every half hour

Bitter end -the inboard end of a line

Bollard -single or double steel posts secured to the pier and used for mooring vessels

Bow -the forward end of the vessel

Cleat -a piece of wood or metal with 2 horns used for belaying (tying) lines

Cutting board - a wooden board used for chopping food on

Ensign -a national, maritime, or nautical flag

Foredeck -the raised deck at the bow of the vessel

Forward - direction towards the bow of a ship

Galley - kitchen on board a vessel

Recipe markings of “c”- cup measurement

Recipe markings of “t” or “tsp.” - teaspoon measurement

Recipe markings of “T”“tbs.” - tablespoon measurement

Measuring cup - a special cup with measurement marks

Measuring spoon - a special spoon with measuring marks

Recipe - a list of ingredients and how to put them together for a cooking or baking

Stern -the back end, of a vessel

Wood-burning stove - a stove which requires wood as its heat source