

Provisioning for Vic-Maui

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Introduction

- ▶ Topics
 - Boat Facilities and Equipment
 - Menu Planning and Preparation
 - Provisioning in Victoria and Lahaina



Crew Preferences

- ▶ Allergies
- ▶ Gluten Free
- ▶ Vegetarian
- ▶ Other dietary restrictions



Equipment and Facilities

- ▶ Meal Planning is dependent on the facilities and equipment available.
- ▶ Stove – Number of burners
- ▶ Oven Dimensions
- ▶ Freezer, Fridge, and/or Ice Box
- ▶ Plates and Bowls



Anduril's galley



Pots and Pans

- ▶ Is the oven large enough for a full casserole for X number of crew?
- ▶ Does the stove top fit 2 large pots?
- ▶ 6 Liter Pressure Cooker – rice and soups
- ▶ Large Pot– boil in a bag



Dry Ice Considerations

- ▶ 3@ 48QT coolers with 2 extra-insulated.
- ▶ Food is pre-frozen.

- ▶ Cooler 1: 10 kg dry ice
- ▶ Cooler 2: 15 kg dry ice
- ▶ Cooler 3: 20 kg dry ice



- ▶ Last cooler should stay frozen for 8 days.
- ▶ Each day, move the day's frozen food to ice box to thaw and also keeps ice box cool.

Dry Ice Considerations – 2

- ▶ *Simply Pure Ice and Water, Victoria.*
- ▶ Huge demand, order and pick-up early!
- ▶ Dry Ice lasts best if set in middle of cooler.
- ▶ Dry ice sublimates +3kg every 24 hrs.

- ▶ Leave the coolers tightly closed but not 100% tape-sealed (to allow CO₂ to vent).
- ▶ Area must be well ventilated.

- ▶ Handle ice with gloves.



Stowage

- ▶ Stow in dry locker or labelled bins near galley.
 - ▶ Several crew to know where things are.
 - ▶ Avoid wet locations: soft drink cans will corrode.
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- ▶ Remove all cardboard or bulky packaging.
 - ▶ Repackage in plastic zip locks.



Environmental

- ▶ Environmentally friendly cleaning products.
- ▶ Separate storage spots for recycling and garbage.
- ▶ Rinse with salt water to reduce yuck and odor.
- ▶ Only organics go overboard.



Meal Planning

- ▶ Early days: comfort non-spicy foods
- ▶ Middle days: frozen dinners
- ▶ Final days: dried and canned food

- ▶ Breakfast/Lunch bin.
- ▶ Snack and Drinks bin.
- ▶ Frozen coolers contain dinners organized in order by day.

- ▶ Breakfast & lunches more free-for-all.
- ▶ Dinners typically with whole crew eating together.

Master Provisions List

| Provisioning List | | | | | | | | | | |
|-------------------|---------------------------|-------|-------|-------|-------|-------|-------|-------|-------|---|
| | What | Where | Day 1 | Day 2 | Day 3 | Day 4 | Day 5 | Day 6 | Day 7 | D |
| Breakfast | Oatmeal - packs | | | 20 | 20 | 20 | | 20 | 20 | |
| | Oatmeal - Quaker Oats | | | | | | | | | |
| | Apples - Assorted | | | | | | | | | |
| | Bananas | | | | | | | | | |
| | Oranges | | | | | | | | | |
| | Hard nectarines | | | | | | | | | |
| | Kiwi Fruit | | | | | | | | | |
| | Pancake mix | | | | | | 0.5 | | | |
| | English Muffins | | | | 8 | | | | | |
| | Vector Cereal | | | 4 | 4 | 4 | | 4 | 4 | |
| | Canned Fruit large | | | | | | 1 | | | |
| | Carton of Eggs | | | | | | | 2 | | |
| | Keilbasa sausage ring | | | | | | | 1 | | |
| | Apple Turnovers | | | 1 | | 1 | | 1 | | |
| Lunch | | | | | | | | | | |
| | Deli Sandwiches (premade) | | 8 | | | | | | | |
| | Noodles | | | 7 | 7 | 7 | 7 | 7 | 7 | |
| | Buns | | | 8 | 8 | 8 | | 8 | | |
| | Pumpnickel bread | | | | | | 1 | | | |
| | WASA Bread | | | | | | 1 | | 1 | |

Menu

▶ Breakfast

- ▶ Instant oatmeal packets
- ▶ Bagels and cream cheese
- ▶ Terra granola
- ▶ Yogurt
- ▶ Fruit – apples, oranges, or dried

▶ Lunch

- ▶ Bagels, german rye bread, crackers
- ▶ Cheeses, cold cuts, salami
- ▶ Canned tuna, salmon
- ▶ Carrot, snap peas, celery bites
- ▶ Noodle soups



Menu – Dinner

▶ Dinners

- ▶ Rice, noodles, couscous, quinoa, instant potatoes
- ▶ Black bean chili
- ▶ Turkey stroganoff
- ▶ Lasagna
- ▶ Chicken curry
- ▶ Meatballs



- ▶ Depending upon expected passage time plan for:
 - ▶ 10 frozen meals
 - ▶ 4 dried or canned meals
 - ▶ 2 emergency meals (e.g.. Kraft dinner, ichiban soup)

Menu – Dinner

- ▶ M&M Meats
- ▶ Costco
- ▶ Catered
- ▶ Home-Made
- ▶ Frozen
- ▶ Vacuum Packed

2014 Vic-Maui – Menu
FROZEN DINNERS (10)

Day 1. Chicken Casserole (2 bags) & Mash Potatoes
Instant Potatoes (1 box w. powdered milk & margarine), Hot Sauce.
Dessert: Pound Cake

Day 2. Turkey Stroganoff (2 bags) & Noodles
Egg Noodles (2 bags), HP Sauce.
Dessert: 1 Bite Brownies

Day 3. Lasagna Rollups (4 bags) & Coleslaw
Bake rollups ½ hr. **Coleslaw** w/bacon bits & ½ btl Cedar Creek dressing.
Dessert: Double Choc Cookies

Snacks / Sweets

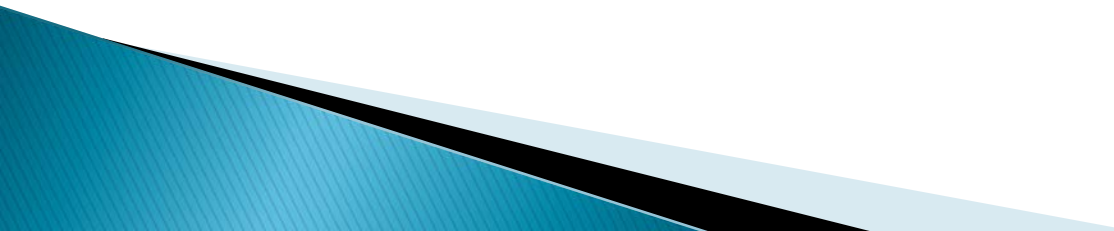
- ▶ Grab bags with a mix of snacks:
 - ▶ Chocolate covered espresso beans
 - ▶ Nuts
 - ▶ Cookies
 - ▶ Pepperoni sticks
 - ▶ Snack bars
 - ▶ Fruit and veggies
 - ▶ Chocolate bars
 - ▶ Cheese and salami

Staples

- ▶ Hot sauce
- ▶ Mayo
- ▶ HP sauce
- ▶ Sambal
- ▶ Margarine
- ▶ Salt and Pepper
- ▶ Peanut Butter
- ▶ Jam
- ▶ Powdered milk
- ▶ Sugar
- ▶ Mustard
- ▶ Ketchup



Other Consumables

- ▶ Toilet paper
 - ▶ Paper towels
 - ▶ Dish detergent
 - ▶ Bathroom cleanser
 - ▶ Soap
 - ▶ Shampoo
 - ▶ Sun screen
 - ▶ Zip locks – many sizes
 - ▶ Garbage bags
 - ▶ Tin foil
 - ▶ Saran wrap
 - ▶ Wet wipes
 - ▶ J cloths
 - ▶ Air freshener
 - ▶ Matches
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Drinks

- ▶ San Pellegrino
- ▶ Gatorade or other electrolyte powder
- ▶ Rum, beer, or not?
- ▶ Water (see Offshore regulations)
- ▶ Ginger Ale
- ▶ Juices
- ▶ Coffee, Tea, Hot chocolate



Celebrations

- ▶ Birthdays
- ▶ Half way party



Provisioning in Victoria

- ▶ Thrifty Foods – James Bay location
 - ▶ Open 24 hours.
 - ▶ Order lunch sandwiches from deli ahead of time.
 - ▶ Ice will be in short supply.
 - ▶ Walk there. Take taxi back.
- ▶ Dry Ice
 - ▶ Simply Pure Ice and Water

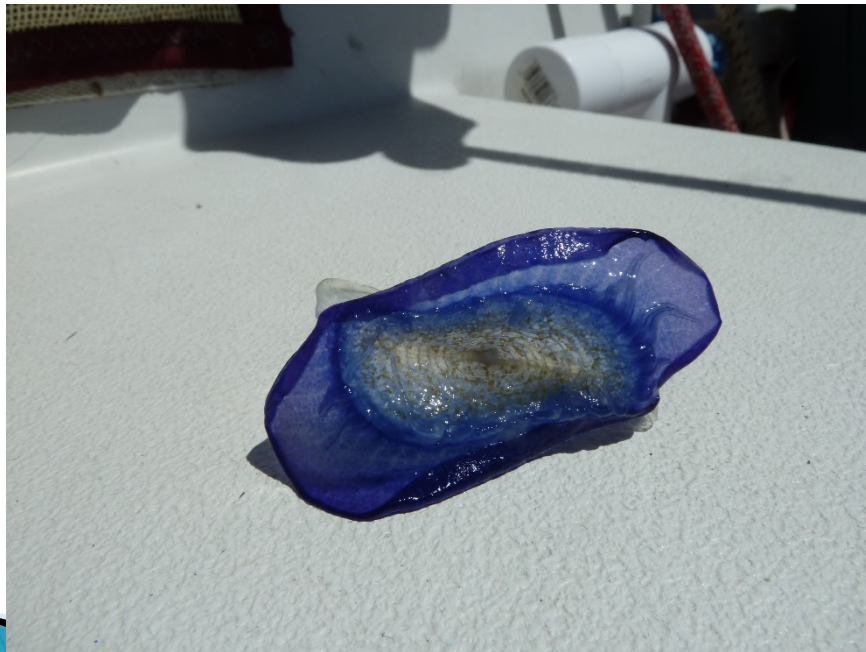


Provisioning in Lahaina

- ▶ Costco near airport
- ▶ Lahaina Safeway
- ▶ Dry Ice
 - Airgas, 365 Hanakai St., Kahului
 - No ordering is required; just show up.
 - I would recommend calling the day before just to ensure supply.
 - 808 877 0056.

Conclusion

- ▶ Don't worry!
- ▶ If you run out of food there is always the tasty delicacy *Verella*!



Questions ???