

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



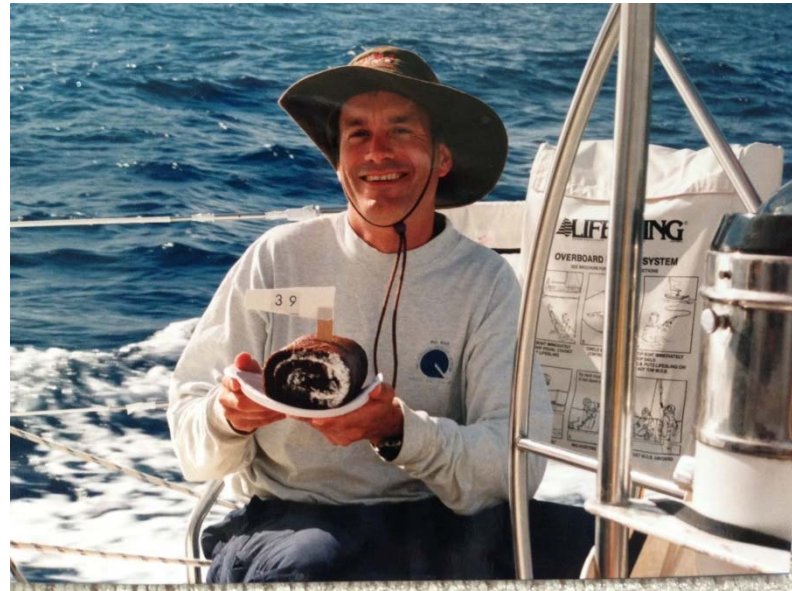
Drinks

- ▶ 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 *Velella*!



Questions ???