

# Short Rounds

## Messhall

PHU BAI — The importance of timeliness in operating a messhall without refrigeration can be best measured in the success of its results.

The messhall serving the 3rd battalion, Twenty-Sixth Regiment, has been largely responsible for the high morale of the unit, despite the dampening effects of monsoon rains and lack of refrigeration.

"Since Christmas, we've prepared hot coffee and soup, hard-boiled eggs and hot meals for the troops," Master Sergeant S. P. Sienski, mess chief said. "Each company receives a hot meal — every fifth day or so," he said, "and in addition, bread and fresh fruit whenever we could get a hold of it."

Last month, the messhall began serving two hot meals a day. About 500 Marines and soldiers are fed at the 8-10 a.m. breakfast and 3-5 p.m. meal.

The messhall's equipment includes eight field ranges and immersion burners, but no refrigerators since there is no electricity.

Mess officer is First Lieutenant Marty A. King Jr., Sienski's assistant is Gunnery Sergeant T. C. Middlebrooks.

Chief cooks include: Sergeants K. L. Stockbridge; W. Thacker; and Charles A. Barnett.

Sgt. Lester Carroll bakes the doughnuts, cakes, pies and biscuits.

Resupply to the messhall must be made daily by truck from Phu Bai, a 25-mile journey.