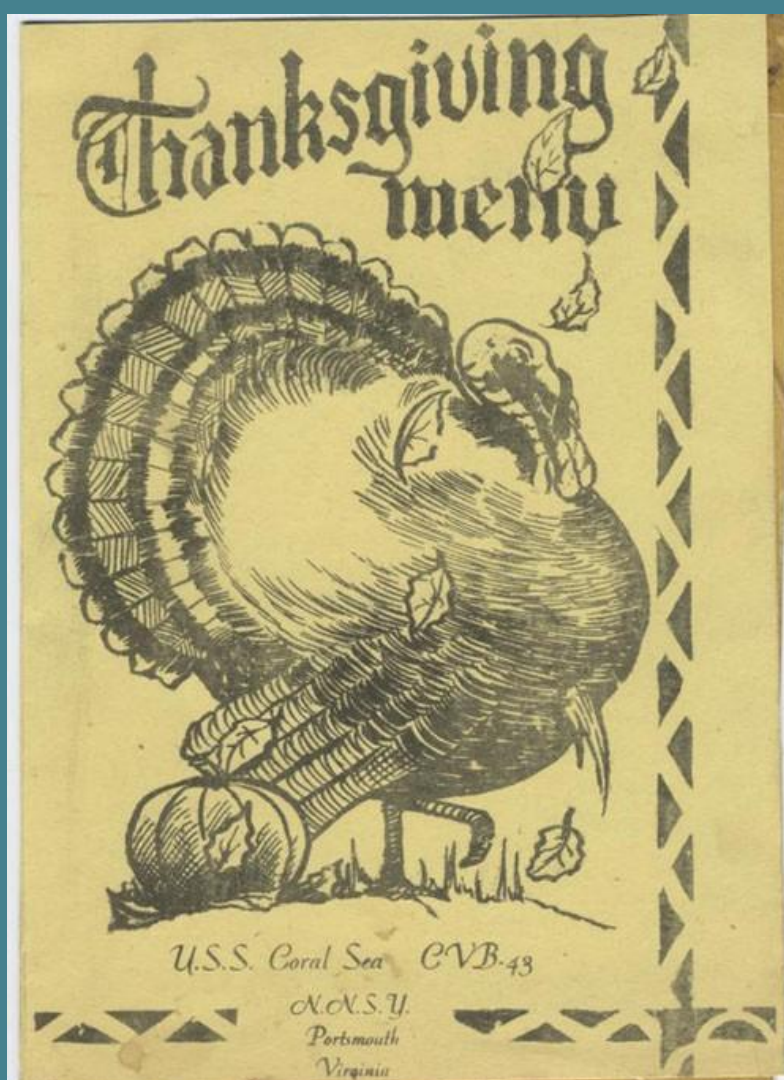


**Twelve  
Historic Navy  
Thanksgiving  
Menus**

Images from the Naval  
History and Heritage  
Command

Decades Represented:  
1900, 1910, 1920, 1930,  
1940, 1950



THANKSGIVING DAY  
1903

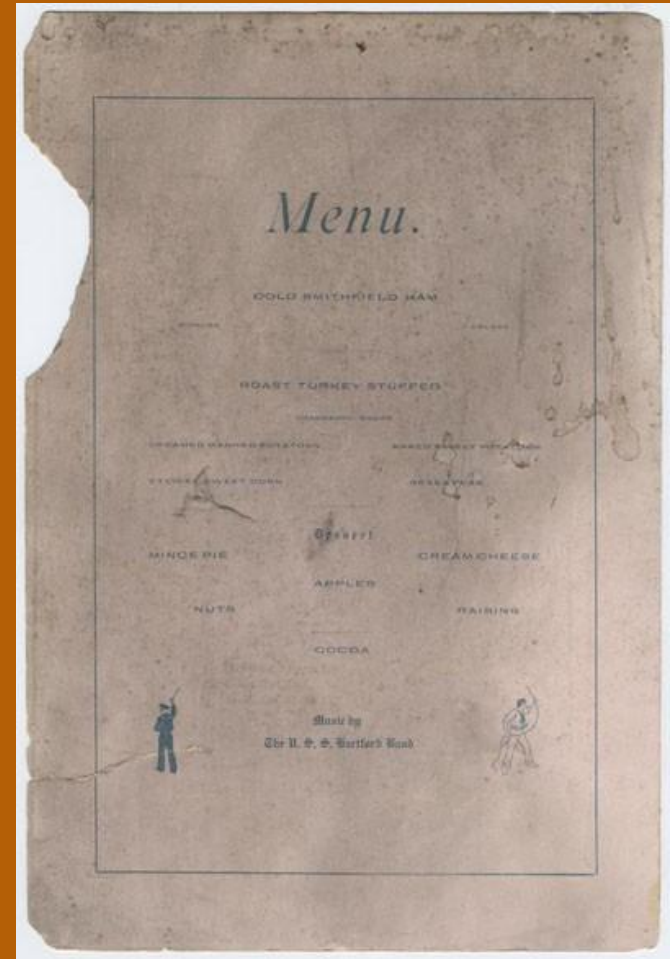


U. S. S. HARTFORD.

**Thanksgiving Day 1903,**

**U.S.S. *Hartford***

**Menu: Cold Smithfield Ham, Pickles, Celery,  
Roast Turkey Stuffed, Cranberry Sauce, Creamed  
Mashed Potatoes, Baked Sweet Potatoes, Stewed  
Sweet Corn, Green Peas, Dessert, Mince Pie,  
Cream Cheese, Apples, Nuts, Raisins, Cocoa,  
Music by the U.S.S. *Hartford* Band.**





U. S. S. Kentucky.

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U. S. S. ARIZONA



THANKSGIVING DINNER  
November 29, 1917



U. S. S. CASE



1929

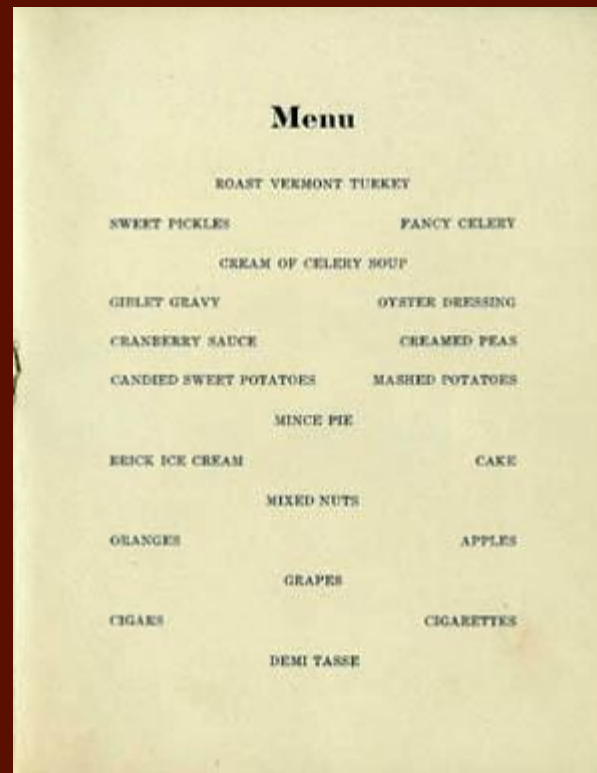
THANKSGIVING DINNER

Mary Todd, Philadelphia, Pa.





**Menu - Thanksgiving Dinner Menu,  
U.S.S. Case,  
Navy Yard, Philadelphia, Pa., 1929.**



H. S. S. Altair

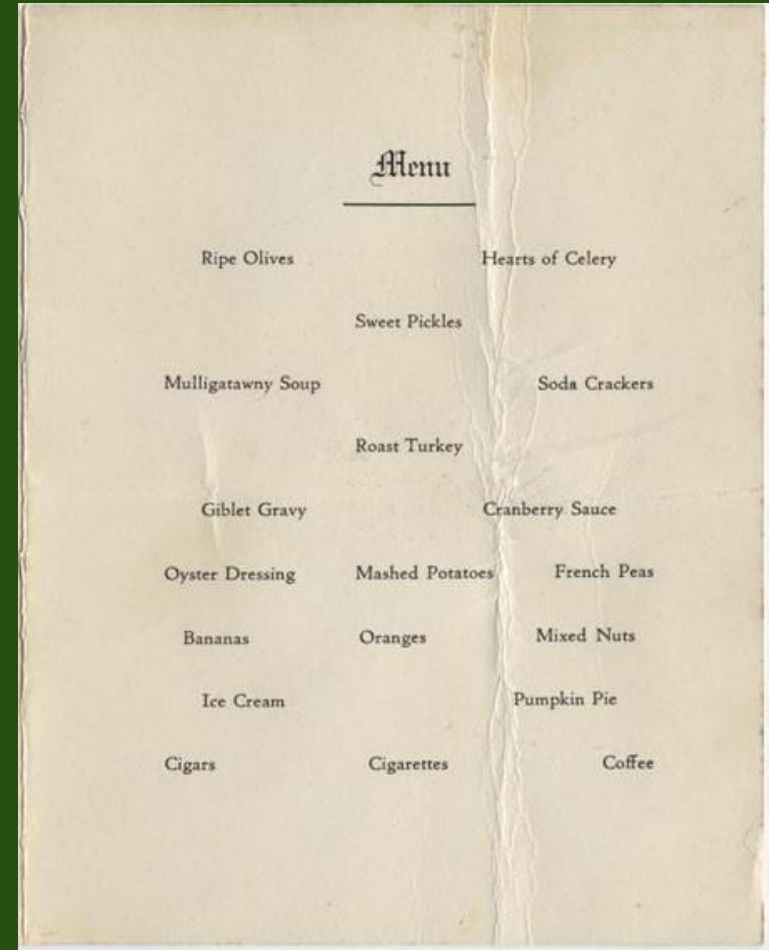


Thanksgiving Dinner

1932

**Thanksgiving Dinner, 1932.**  
**U.S.S. *Altair***

**Menu: Ripe Olives, Hearts of Celery,  
Sweet Pickles, Mulligatawny Soup,  
Soda Crackers, Roast Turkey, Giblet  
Gravy, Cranberry Sauce, Oyster  
Dressing, Mashed Potatoes, French  
Peas, Bananas, Oranges, Mixed Nuts,  
Ice Cream, Pumpkin Pie, Cigars,  
Cigarettes, Coffee.**



THANKSGIVING MENU

1935



CREW'S MESS

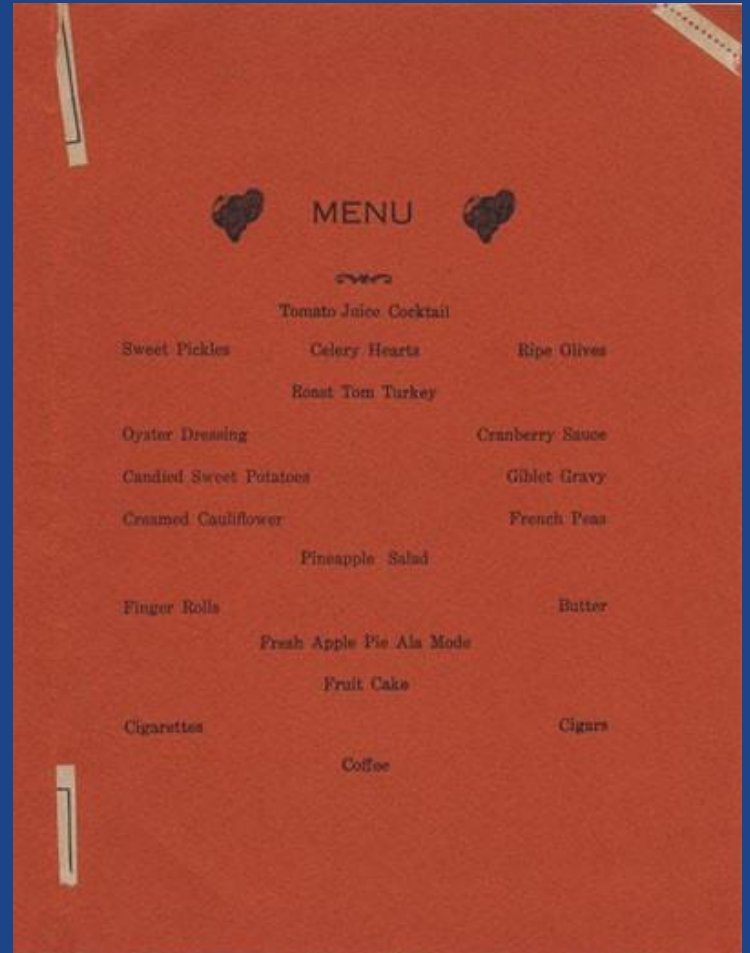
U. S. S. HOLLAND

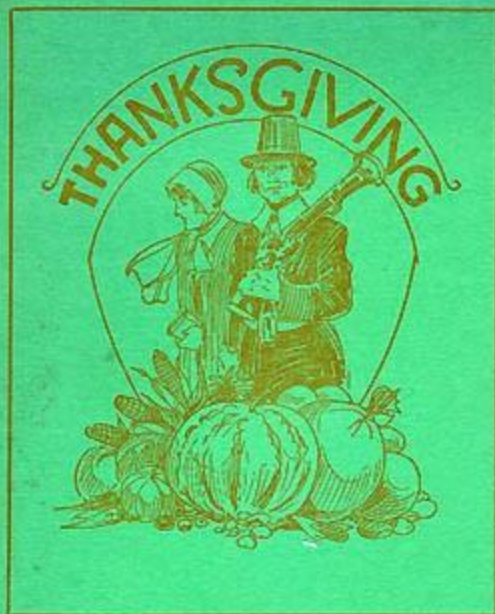
SAN DIEGO, CALIF.

**Thanksgiving Menu 1935,  
Crew's Mess**

**U.S.S. *Holland*,  
San Diego, Calif.**

**Menu: Tomato Juice Cocktail, Sweet Pickles, Celery Hearts, Ripe Olives, Roast Tom Turkey, Oyster Dressing, Cranberry Sauce, Candied Sweet Potatoes, Giblet Gravy, Creamed Cauliflower, French Peas, Pineapple Salad, Finger Rolls, Butter, Fresh Apple Pie Ala Mode, Fruit Cake, Cigarettes, Cigars, Coffee.**





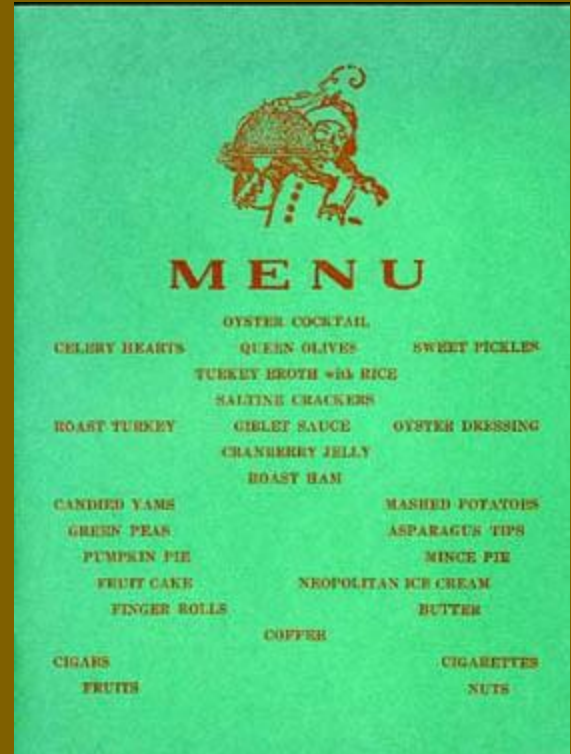
1935

U. S. S. Oklahoma  
Bremerton, Washington

1935

Thanksgiving Menu,

U.S.S. *Oklahoma*,  
Bremerton, Washington, 1935



**THANKSGIVING DAY**

**1938**



**U. S. S. CRAVEN**

**382**



#### OFFICERS

WATSON G. BAILEY, Commander  
Commanding

ARLEIGH A. BURKE, Lieutenant Commander  
Executive Officer

WILLIAM F. CHILTON, Lieutenant  
Supply Officer

FREDERICK C. HARGREAV, Jr., Lieutenant  
Engineer Officer

HARRY L. KEITZ, Jr., Lieutenant (jg)  
Prop. Lieutenant

NORMAN E. BLAUDELL, Lieutenant (jg)  
Communication Officer

AMOS T. WATKINS, Lieutenant (jg)  
Communications Officer

DAVID M. BRIGHT, Lieutenant (jg) (IC)  
Deck U. Drilling Officer



# Thanksgiving

**Thanksgiving Day 1938**  
**U.S.S. Craven 382**

**24 November 1938**

**Stuffed Olives, Sweet Pickles,  
Sweet Relish, Cream of Tomato  
Soup, Crackers, Roast Tom  
Turkey, Sage Dressing, Giblet  
Gravy, Cranberry Sauce,  
Candied Sweet Potatoes,  
Mashed Potatoes, Creamed  
Peas, Buttered Asparagus,  
Lettuce Tomato Salad, Ice  
Cream, Fruit Cake, Cigarettes,  
Mixed Nuts, Cigars, Coffee**



# THANKSGIVING DAY

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November 26, 1942

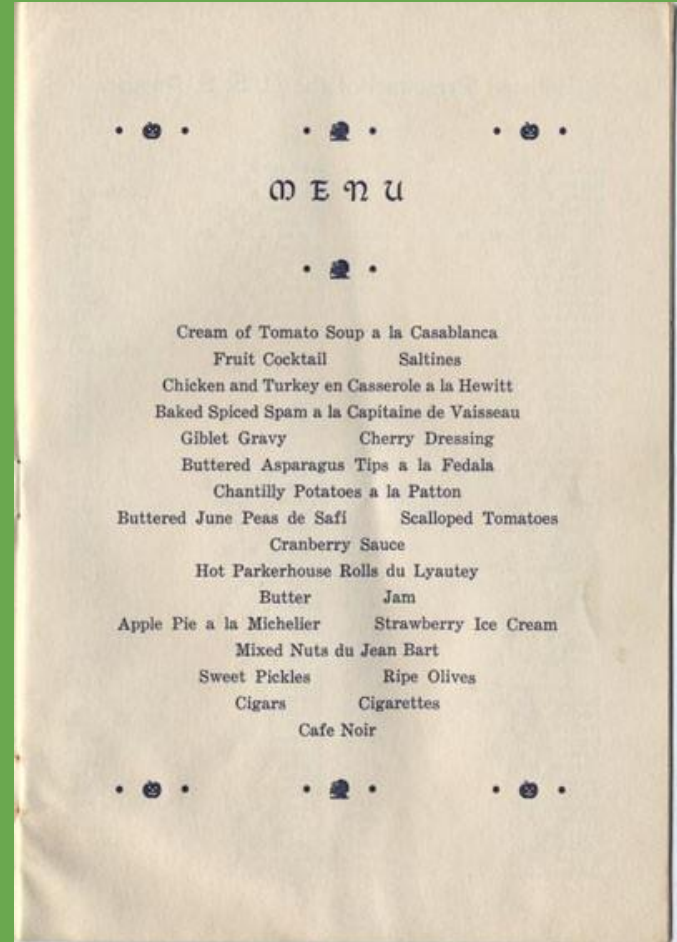
On Board The



U. S. S. AUGUSTA

[Flagship, Commander Amphibious Force]

Menu: Cream of Tomato Soup a la Casablanca, Fruit  
Cocktail, Saltines, Chicken and Turkey en Casserole  
a la Hewitt, Baked Spiced Spam a la Capitaine de  
Vaisseau, Giblet Gravy, Cherry Dressing, Buttered  
Asparagus Tips a la Fedala, Chantilly Potatoes a la  
Patton, Buttered June Peas de Safi, Scalloped  
Tomatoes, Cranberry Sauce, Hot Parkerhouse Rolls  
du Lyautey, Butter, Jam, Apple Pie a la Michelier,  
Strawberry Ice Cream, Mixed Nuts du Jean Bart,  
Sweet Pickles, Ripe Olives, Cigars, Cigarettes, Cafe  
Noir.



Thanksgiving Day that the officers and crew of the Augusta join in this traditional celebration.

Message: [opposite menu page]

It is fitting that this Thanksgiving Day should come at the conclusion of a series of hard fought naval engagements and a victorious return to port. To every officer and man on the Augusta this holiday means more than "good chow" and a day off.

In its five engagements, one against a shore battery and four against enemy naval forces, the ship rendered a good account of itself and contributed in a large degree to the final defeat of the opposing forces and the establishing of a second front in North Africa. In the course of each engagement the ship was subjected to accurate and heavy fire by the opposing forces. And yet, although bracketed many times by the projectiles of the enemy, the ship miraculously escaped without damage in herself or injury to the crew. It should be apparent to all that consistent escape from harm was due not alone to skill, or to good luck, but unquestionably to the intervention of divine providence. Therefore it is with especial gratitude this Thanksgiving Day that the officers and crew of the Augusta join in this traditional celebration.

**Description:**

Left side: Drawing - Japanese figure in a stew pot with native tribesman in grass skirt standing beside the pot. Right side: Thanksgiving Bill of Fare, 23 November 1944



**Amphibious Training  
Center, Navy 152,**

**c/o Fleet Post Office,  
San Francisco, Calif.**

**Tulagi, Solomon  
Islands - 1944**

**Thanksgiving Dinner**

Commanding Officer  
A. L. HUTSON, Commander, USN  
Executive Officer  
C. F. ESHIOL, Lt. Condr., USNR  
Supply Officer  
DAVID SACHS, Lt., USNR  
Commissary Steward  
J. M. ROBERTS, CCS, USN

COOKS

Chenoweth, A.J.	Roberts, C.
Dunn, F.L.	Rock, F.O.
Knapp, R.G.	Rollo, R.E.
Konocheck, R.D.	Scott, J.M.
Phillips, W.J.	Scott, S.E.
Pizzurro, F., Jr.	Steele, G.E.
Randall, S.L.	Wilburn, E.
Revea, A.L.	Williams, L.E.
Rivera, S.S.	Yates, T.D.

BAKERS

Greenwood, B.C.	Stallings, R.L.
Jennings, R.T.	Vrabel, G.M.
Plummer, J.R.	Withers, F.H.
Prince, L.M.	Woodhull, G.W.

Butchers

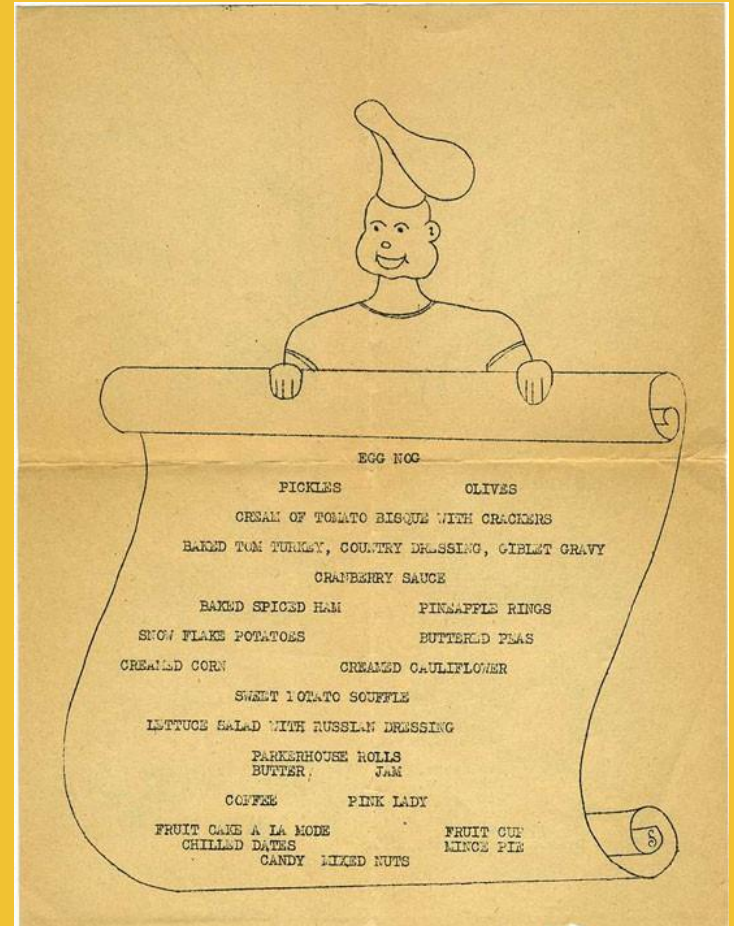
Russel, W.D.	Sobel, C.	Zorn, J.O.
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AMPHIBIOUS TRAINING CENTER  
NAVY 152  
1/2 FLEET POST OFFICE  
SAN FRANCISCO, CALIF.

## Menu:

Egg Nog, Pickles, Olives, Cream of Tomato Bisque with Crackers, Baked Tom Turkey, Country Dressing, Giblet Gravy, Cranberry Sauce, Baked Spice Ham, Pineapple Rings, Snow Flake Potatoes, Buttered Peas, Creamed Corn, Creamed Cauliflower, Sweet Potato Souffl, Lettuce Salad with Russian Dressing, Parkerhouse Rolls, Butter, Jam, Coffee, Pink Lady, Fruit Cake a la Mode, Fruit cup, Chilled Dates, Mince Pie, Candy, Mixed Nuts





# Thanksgiving

DAY



FLEET SERVICE SCHOOLS

Menu

NOVEMBER 23, 1944



FLEET SERVICE SCHOOLS

CAPT. R. G. PENNOYER, U. S. N.

*Commanding*

COMDR. J. P. MONCURE, U. S. N.

*Executive Officer*

LT. J. L. MILLER, JR., (SC) U. S. N. R.

*Supply Officer*

LT. (JG) B. P. MALLOY, (SC) U. S. N. (RET)

*Assistant for Commissary*

R. G. FRANCIS, C. C. S. U. S. N.

*Chief Commissary Steward*

## Menu:

Tomato Cocktail, Ripe Olives, Stuffed Celery, Roast Young Turkey, Cranberry Sauce, Giblet Gravy, French Peas, Buttered Asparagus, Baked Fresh Ham, Candied Sweet Potatoes, Creamed Mashed Potatoes, Creamed Cauliflower, Hearts of Lettuce Salad, Thousand Island Dressing, Parkerhouse Rolls, Butter, Apple Pie, Ice Cream, Bread, Coffee, Cigars, Cigarettes.

Approved J. L. Miller, Jr., Supply Officer  
- Submitted R. G. Francis, Chief  
Commissary Steward.

FLEET SERVICE SCHOOLS  
NAVAL OPERATING BASE  
NORFOLK, VIRGINIA.  
THANKSGIVING DAY, NOVEMBER 23, 1944

## Menu

### TOMATO COCKTAIL

RIPE OLIVES	STUFFED CELERY	
ROAST YOUNG TURKEY		
CRANBERRY SAUCE	GIBLET GRAVY	
FRENCH PEAS	BUTTERED ASPARAGUS	
BAKED FRESH HAM		
CANDIED SWEET POTATOES - CREAMED MASHED POTATOES		
CREAMED CAULIFLOWER		
HEARTS OF LETTUCE SALAD	THOUSAND ISLAND DRESSING	
PARKERHOUSE ROLLS		
APPLE PIE	BUTTER	ICE CREAM
BREAD		COFFEE
CIGARS		CIGARETTES

Approved  
*J. L. Miller Jr.*  
SUPPLY OFFICER

Submitted  
*R. G. Francis*  
CHIEF COMMISSARY STEWARD

U.S.S. SPERRY

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1950

# Chief Petty Officers' Mess

THANKSGIVING DAY      23 NOVEMBER 1950

## MENU

fresh shrimp cocktail  
waldorf salad      mayonnaise  
turkey soup      crackers  
roast young tom turkey  
oyster dressing  
candied yams      mashed irish potatoes  
cranberry sauce      giblet gravy  
buttered peas      creamed cauliflower  
parker house rolls      butter  
ice cream  
fruit cake      pumpkin pie  
coffee      fresh milk  
candy      mixed nuts  
cigars      cigarettes

- **Notes, where provided, were created by the Naval History and Heritage Command.**
- **Through the decades, the menus did not vary too much although, amusingly, the descriptions for the same foods, did.**
- **Green peas, creamed peas, French peas, Buttered June peas, or Buttered peas!**
- **Cigars and cigarettes were included on eight of the menus.**

**L. M.**