

## *Who Did The Cooking?*

Over 5,000 meals are prepared for you each day by the galley personnel. The staff of 85 under the direction of our Kitchen magician, Mike Mahn Executive Chef, proudly call themselves the KITCHEN BRIGADE. Our Executive Chef is assisted by an Executive Sous Chef and two Sous Chefs who supervise different sections of the kitchen. Many referred to in French terms, these sections include:

GARDEMANGER	(cold appetizers as well as ice sculptures)
ENTREMETIER	(vegetables and starches)
BUTCHERS	(all meat cutting)
ROTISSSEUR	(meat preparation)
POISSONIER	(fish and seafood preparation)
SAUCIER	(sauce preparation)
POTAGIER	(soup preparation)
SALADIER	(salad preparation)
BAKERS	(bread, donuts, sweet rolls)
PATISSIER	(pastry preparation)
PANTRY	(fruit, cheese and sandwich preparation)

There are 12 Chef's de Partie (Department Heads), 12 Aides de Cuisine, 4 Demi Chefs, 26 Assistant cooks, 11 Pantry Personnel, and 18 workers in charge of cleaning the kitchen and processing the garbage.

Our chefs hope, that the food and desserts they have prepared for you this cruise, although a moment on the lips, will not mean a lifetime on the hips!!!!

### *Consumption of Food and Beverages this Cruise*

Here's just a few items of interest:

Beef .....	6,000 lbs
Veal .....	600 lbs
Pork .....	2,400 lbs
Lamb .....	600 lbs
Chicken/poultry .....	4,000 lbs
Caviar .....	24 lbs
Fish .....	5,000 lbs
Eggs .....	18,000 pcs
Cheese .....	450 lbs
Milk & other dairy products .....	1,100 gal
Ice cream .....	360 gal
Fresh vegetables .....	15,000 lbs
Fresh fruit .....	16,000 lbs
Rice .....	3,500 lbs
Beer .....	4,500 btl
Wine .....	1,200 btl

### *Recipe of the Cruise: The Famous Holland America Bread and Butter Pudding*

Serves four

9oz. (240ml) milk,  
9oz (240 ml) double cream,  
3 fresh Vanilla beans (sticks) open face,  
Salt to taste,  
5 Eggs,  
5oz. (150gr.) sugar,  
1 White loaf of bread (no crust),  
3 oz. (75gr.) butter,  
1 oz. (25gr.) raisins soaked in water,  
1 teaspoon cinnamon.

Bring the milk, cream, 2/3 butter, salt and vanilla beans to a boil. Mix eggs and sugar together, add simmering milk mixture and pass it through a sieve. Cut the bread into thin slices. Arrange bread layers in a buttered oven proof dish. Put the soaked raisins between the bread layers and cover with the milk mixture.

Place the oven proof dish with the raw pudding in a roasting pan filled with 1/3 of water to prevent the pudding burning and giving the pudding some moisture. Bake at a moderate heat for 40-45 minutes, till golden brown. Sprinkle with cinnamon sugar. Serve with Vanilla Sauce.

For the Newly Weds, try:

#### **The Honeymoon Salad**

Lett-uce Alone,  
No Dressing,  
Serves 2!

#### *Breakfast Hours*

Lido Restaurant, Prom. Deck.  
6:30 a.m. - 8:30 a.m.  
Amsterdam Dining Room  
6:45 a.m. - 8:00 a.m.

