



# JETS & JAMMIES

A Distance Learning Evening Adventure!  
*A Ready Room Time!* Education Program  
aboard the USS Hornet Sea, Air & Space Museum







## PROGRAM DESCRIPTION

Let the USS Hornet Sea, Air & Space Museum entertain you in the comfort of your own home, as we bring our renowned Hornet Overnight adventures to you! During a two-hour Zoom session, broadcast from our historic pilots' Ready Room, your group will take a live **Virtual Tour of the ship** with a Hornet educator and then dive deeper with one of our **Ready Room Time!** programs, which include:

- **Permission to Come Aboard** (following the life of a WWII Hornet sailor)
- **Kick the Tires and Light the Fires** (exploring the science behind aviation)
- **Food Fight** (looking into the history of WWII food innovations)

Your evening will end with a crew member telling you some of our famous Hornet **Ghost Stories!**

We will also provide your group with suggested **pre- and post- activities** you can utilize during your evening along with authentic Navy menu recommendations for meals for that full Navy experience!

### Your Virtual Tour includes:

- Navigation & Captain's Bridge
- Pilots' Ready Room
- Fo'c'sle (Anchor Room)
- Sickbay
- Radio Central
- Engine Room
- Combat Information Center
- NASA's Apollo Missions & Apollo 11 and 12 Splashdowns



*Overnight Lead Supervisor Bill Fee gives an in-person tour of the Pilot House*



Combat Information Center

## PROGRAM LENGTH

Official programming for Jets & Jammies will **start at 6:30 PM and end at 8:30 PM**. The duration of the guided program is 2 hours, though other optional activities may be done on your own during the evening or the following morning!

## COST

**\$50.00 per household**/log-in. We encourage entire families to participate!

## AVAILABILITY

Jets & Jammies is scheduled for sign-ups **twice a month**. For special date requests or to reserve a program for a private group such as a classroom or youth group, please email [edu@uss-hornet.org](mailto:edu@uss-hornet.org).

## RECOMMENDED TIMELINE

### Pre-Program

5:00 - 6:00 PM Recommended Dinner Time  
(see our suggestions below!)

### Program Start

6:30 - 6:35 PM Zoom Program Begins; Introduction  
 6:35 - 7:10 PM Virtual Ship Tour with Hornet Educator  
 7:10 - 7:20 PM Q & A/Intermission  
 7:20 - 8:00 PM *Ready Room Time!* Program  
 8:00 - 8:10 PM Intermission  
 8:10 - 8:30 PM Ghost Stories  
 8:30 PM Zoom Session Concludes

### Post-Program

8:30 - 9:00 pm Recommended Activity Time

## PARTICIPATING AS A GROUP?

If you have multiple households participating on the same night, create your own video chat session during Recommended Activity Time to collaborate and share the experience!



# NAVY DINNER RECOMMENDATIONS

## Eat like a WWII Sailor!

To make your overnight experience more authentic, we recommend trying one of these Navy menus for your dinner! Looking at the menus in the Museum's collection, the Navy followed a simple formula for their meals:

**Protein**

**Vegetable**

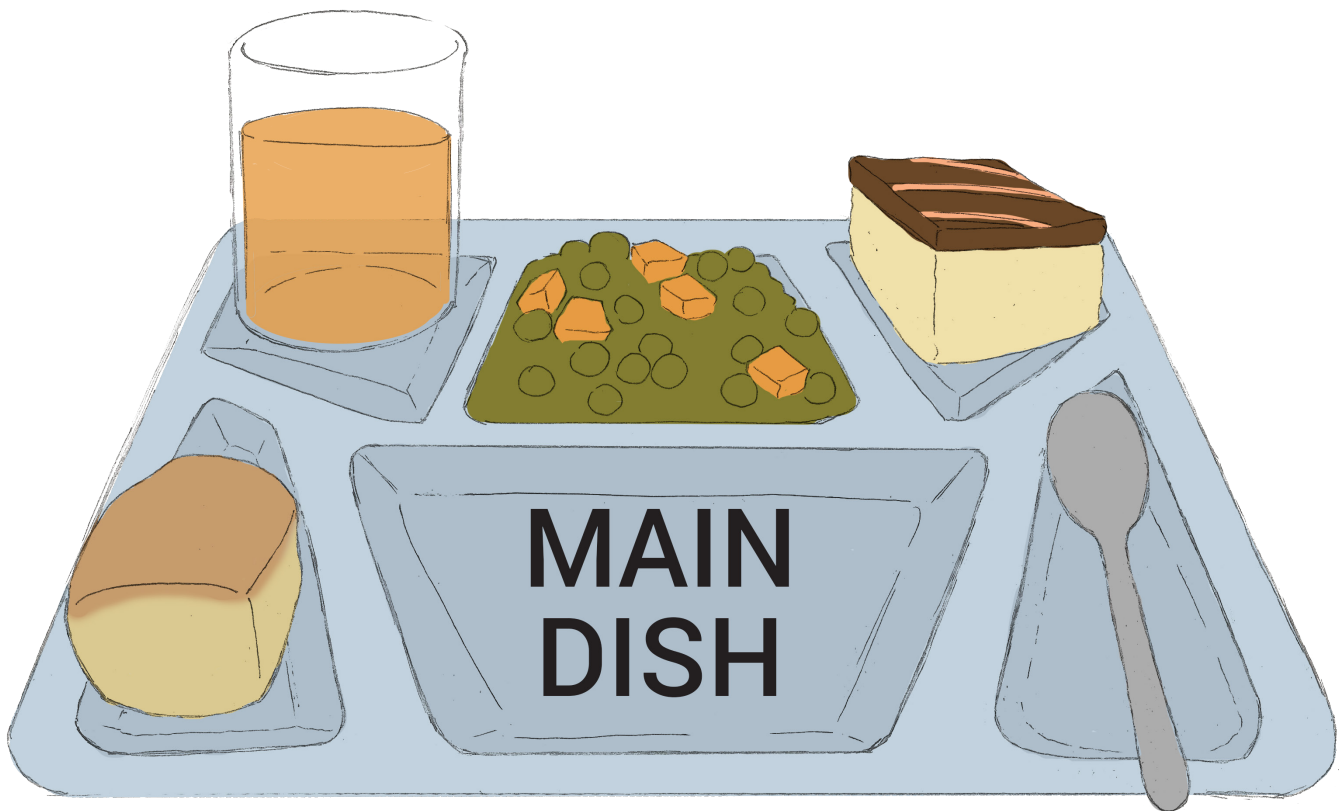
**Starch**

**Desert**

They usually had more than one option in each category for variety and to make sure all of the 3,500 men had something good to eat.



*Admiral Halsey joins in a WWII thanksgiving meal*



Below are **3 classic main dish recipes**. We're sharing them both in their original format (in case you want to make enough for 100 people!) and scaled down to feed a family of four. These entrees would usually be served with sides of steamed vegetables, bread rolls, and a desert. (For pickier eaters, hot dogs or hamburgers were also popular menu options onboard!)



## BARBECUED BEEF SANDWICH (SLOPPY JOE)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
352 cal	36 g	24 g	12 g	66 mg	881 mg	82 mg

### Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN  
 ONIONS,FRESH,CHOPPED  
 CATSUP  
 MUSTARD,DRY  
 SALT  
 SUGAR,BROWN,PACKED  
 VINEGAR,DISTILLED  
 WATER  
 ROLL,SANDWICH BUNS,SPLIT

### Weight

18-3/4 lbs  
 5-1/4 lbs  
 9-1/2 lbs  
 2-1/4 oz  
 3/4 oz  
 1-1/4 oz  
 1 lbs  
 2 lbs  
 9-1/2 lbs

### Measure

3 qts 3 cup  
 1 gal 1/2 qts  
 1/4 cup 2 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp  
 2 cup  
 3-3/4 cup  
 100 each

### Issue

5-7/8 lbs

### Method

- 1 Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Combine onions, catsup, mustard, salt, brown sugar, vinegar, and water. Add to beef.
- 3 Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 4 Place 1/2 cup, or a No. 8 scoop of hot mixture on bottom half of bun. Top with second half.
- 5 CCP: Hold for service at 140 F. or higher.

## NAVY SLOPPY JOES (for 4 servings)

3/4 lbs Ground Beef  
 Half an Onion, chopped  
 2 cups Ketchup  
 2 tbs Mustard Powder  
 2 tbs Brown Sugar  
 2 tbs Distilled Vinegar  
 2 tbs Water  
 Pinch Salt  
 Hamburger Buns

1. Brown beef. Drain excess fat.
2. Add onions, ketchup, mustard, salt, brown sugar, vinegar, and water.
3. Cover, let simmer for 35 minutes, stirring occasionally.
4. Serve on hamburger buns.



Sloppy Joes

## NAVY BEAN SOUP

Yield: Approx. 6 gallons.

Portion: 1 cup (approx. 8 ounces).

INGREDIENTS	100 PORTIONS		.....PORTIONS	
	WEIGHTS			AMOUNTS (approx.)
	Pounds	Ounces		
Beans, Navy, dried .....	5	8	3¼ quarts .....	
Water, cold .....	...	...	To cover .....	
Ham Stock (page 218).....	...	...	5 gallons .....	
Onions, chopped .....	1	...	1½ pints .....	
Ham bones .....	...	...	8 .....	
Cloves, whole .....	...	...	1 teaspoon .....	
Flour .....	...	8	1 pint .....	
Water, cold .....	...	...	1 quart .....	
Pepper .....	...	...	2 teaspoons .....	
Salt, if needed .....	...	4	½ cup .....	

Pick over, wash and soak beans, in water to cover, 2 to 3 hours.

Add ham stock, onions, bones and cloves. Heat to boiling temperature. Let simmer 2 to 3 hours. Remove bones.

Blend together flour and water to a smooth paste. Stir into soup. Add pepper, and salt if needed. Reheat to boiling temperature.

- NOTE.—1. Ham bones may be omitted.  
2. Flour may be omitted. If omitted, the

soup must be stirred while serving, as beans will settle to bottom of the container upon standing.

### Variation

#### *Bean Soup with Tomatoes*

Follow recipe for Bean Soup and add 2 No. 2 cans (approx. 1½ quarts) tomatoes to ham stock before simmering.



## NAVY BEAN SOUP (for 4 servings)

- |        |  |
|--------|--|
| ½ cup  | Navy Beans, dried  |
| 4 cups | Ham Stock  |
| 1      | Half an Onion, chopped                                     |
| ½ tsp  | Ham Bone (can be omitted if can't be found)                |
| 4 tbs  | Cloves   |
| ½ cup  | Flour (can be omitted but beans will settle to the bottom) |
| ¼ tsp  | Cold water   |
| 2 tbs  | Pepper   |
|        | Salt   |

1. Wash beans then soak them in enough water to cover for 2-3 hours.
2. Add ham stock, onions, bone, and cloves. Heat to boiling. Simmer 2-3 hours.
3. Blend flour and water and stir into soup. Add salt and pepper as needed.



## CREAMED SLICED DRIED BEEF

Portion: 8 ounces (approx. 1 cup).

INGREDIENTS	100 PORTIONS		.....PORTIONS
	WEIGHTS		
	Pounds	Ounces	
Beef, dried, sliced.....	7	....	1¾ gallons .....
Milk, liquid .....	....	....	5 gallons .....
Fat, melted .....	2	....	1 quart .....
Flour .....	2	8	2½ quarts .....
Pepper .....	....	½	1¾ tablespoons .....
Bread, toasted .....	....	....	100 slices .....

Cut beef into small pieces. Heat milk to boiling temperature.

Blend together fat and flour to a smooth paste. Stir into milk.

Cook, stirring constantly, until thickened.

Add pepper. Stir in beef.

Let simmer about 10 minutes. Serve over toast.

NOTE.—Soak meat in warm water 15 to 20 minutes if too salty.



Dried Beef on Toast

## CREAM SLICED BEEF ON TOAST

(also known as "SOS", for 4 servings)

2 cups (16 oz)	Dried, Sliced Beef*
4 cups	Milk
½ cup	Fat (lard or Crisco)
½ cup	Flour
½ tsp	Pepper
8	Bread Slices

1. Cut beef into small pieces.
2. Heat milk to boiling.
3. Blend flour and fat to a smooth paste, stir into milk. Cook until thickened.
4. Add pepper. Stir in beef. Simmer for 10 minutes.
5. Serve over toast.

*\*Dried beef is the classic "SOS," but a tasty substitute is canned tuna and frozen peas!*

# NAVY BREAKFAST RECOMMENDATIONS

The Mess Hall usually offered multiple breakfast options all at once, but since you're probably not feeding hundreds at a time, you may just want to pick a few:

**Eggs** (fried, scrambled, or boiled)  
**Grilled meat** (bacon, ham, sausage, or assorted lunch meat)  
**Potatoes** (home fried, cottage style, or hash browns)  
**Hotcakes** (with varied fruit and syrups)  
**Pastries** (doughnuts, hot cross buns, pecan rolls, etc)  
**Oatmeal or Grits**  
**Dry Cereal**  
**Hot Toast**  
**Fresh Fruit**

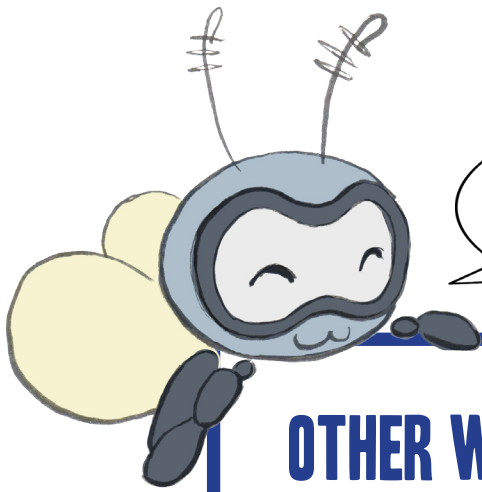
They would also have multiple kinds of **Fruit Juices**, **Milk**, **Chocolate Milk**, and **Coffee** available to drink so that everyone aboard could start their days off right!



## WARDROOM PANTRY

*The Wardroom was the main mess for the officers. Unlike the cafeteria-style chow line that the enlisted crew had down on the 3<sup>rd</sup> Deck, food here was served as in a restaurant, with stewards acting as cooks, waiters, and bussers. Officers also had to pay for their meals whereas food from the enlisted mess was given for free. The tables in the Wardroom were set with tablecloths, silverware, and china and officers were expected to dress in the uniform of the day.*





*These remind me of my old days at sea!*

## **OTHER WAYS TO ENHANCE THE SHIP EXPERIENCE**

*If you really want to feel like a sailor—try some of the following at home!*

1. Have everyone in the house sleep in the same room, ideally laying sleeping bags head to toe.
2. Tape a light to the bottom of your coffee table and lie under it to read a book.
3. Lock the bathroom for a random four-hour period.
4. Make your family qualify to operate the appliances in your home (i.e. Dishwasher Operator, Blender Technician, etc.). They're the only ones who can touch those appliances for the next 24 hours.
5. Have your parents write down everything they're going to do the next day, then stand in the back yard at 6 AM and have them read it to you.
6. When you take a shower, turn off the water while soaping.
7. Set your alarm clock to go off at a random time during the night. When it goes off, jump out of bed, get dressed as fast as you can, then run into your backyard and turn on the garden hose.
8. Clean your room until there's not a speck of dust anywhere. Call on your parent to come inspect your room. Your parent cannot leave until they find an irrational fault with your room/belongings.
9. Monitor all home appliances hourly, recording all vital information (ie: plugged in, lights come on when doors open, etc.)
10. Buy 50 rolls of toilet paper and lock up all but two rolls. Ensure one of these two rolls is wet.
11. Submit a written request form to your parents any time you want to leave your house.
12. Empty all the garbage bins in your house, and sweep your driveway 3 times a day, whether they need it or not.