Welcome to “Operations and Facilities News”!

Operations & Facilities Goal
- Provide well-maintained, attractive, clean, efficient learning and working environments.
- Be a service-oriented team, adding value to a diverse number of situations/projects in the daily operations of the Institute.
- Provide timely and courteous service to our customers.
- Support the Mission and Core Values of the Institute.

We Would Like to Share Some Recent Team Accomplishments!
- Participated in the Building 2CC project.
- As part of our on-going “Go Green” efforts Operations contracted with SHRED-IT to manage and recycle our paper. In using this service the Institute Community will help make a difference:
  - in reducing the number of trees needed to make new paper
  - less water will be needed for paper production
  - cut down on landfill and pollution!
- Boston Bean Coffee Service now available to employees in Bldgs 36 & 39!
- Purchased new furniture for Classrooms 315 and 322.
- New Institute exterior signage for Buildings 34 and 39.
- New Operations Help Desk work order ticket system is working well!
- Operations Help Desk has a new phone number: 643-0869
- Employee Ergonomic Work Area Check-Up resumes this month.
- Managed Bldg 39 work area retrofits.

Office Supply Recycling Center
Get in on the Budget $aving$!
The inventory is growing! So, Before going to Ebury and Staples Catalog... visit the “I” drive, IHPCOMM, Recyc. Let’s make a difference!

Did You Know?
Building 36, the Joiners Shop, is significant as the last granite building constructed in the Navy Yard. From 1942 to 1974 Bldg 36 was the Shipyard Cafeteria serving the food needs of Shipyard employees...

Pudding & Jell-O was 15¢!
See: Feeding Shipyard Workers, p 2

LINKS
Office Assignment Policy and Procedures:

Earth Hour 2012 – Saturday, March 31
Switch off non-essential lights from 8:30 p.m. – 9:30 p.m.
Join others around the world in this global celebration of our planet!
www.earthhour.org

IHP Operations Email: ihpoperations@mghihp.edu
Institute Hours of Operations: M-Th 7:00 a.m. – 10:00 p.m. / Fridays 7:00 a.m. -7:00 p.m. / Sat 9:00 a.m. – 4:00 p.m / Sun 11:00 a.m. – 4:00 p.m.
Building 2CC Hours of Operations: M-Th 7:00 a.m. – 8:00 p.m. / Fridays 7:00 a.m. – 7:00p.m. / Sat 9:00 a.m. – 4:00 p.m. / Sunday Closed
Emergencies Contact MGH Police and Security 726-5400
Feeding Shipyard Workers: Building 36 Cafeteria

IN 1941 the Navy Yard awarded a concession contract to Crotty Brothers to establish a cafeteria for yard workers on the first floor of Building 36. This supplemented the existing Crowley’s Restaurant in Building 28 until 1945, when Crowley took over the Building 36 operation and closed its older facility. In November 1947 the yard took over the cafeteria operation under the auspices of a Civilian Cafeteria Board made up of representatives of employee organizations. Ten years later, that board’s role in the facility’s management was assumed by the new Boston Naval Shipyard Employee Cooperative Association.

By the early 1950s the 640-seat facility was becoming overcrowded. Thus, in October 1952 the cafeteria expanded into a 460-seat facility on the second floor of Building 36. By 1955 the cafeteria was serving 4,000 meals daily. It also supplied several lunchstands located throughout the Navy Yard.

As the workforce declined throughout the 1960s the cafeteria began to suffer financial problems. As a result, in September 1971 its operation was again turned over to a concessionaire. The chosen firm, Servend Inc. of Waltham, Mass., had been operating vending machines within the yard since 1958.

Cafeteria Menu

Week of June 28, 1971

MONDAY
Chicken Gumbo Soup .20 .35
Braised Veal Steaks, Brown Gravy, Spiced Apple Ring .40
Family Style Chicken Pot Pie with Savory Gravy .75
Pile on Special: American Chop Suey with Peruvian Cheese
Pudding or Gelatis & 1 1/2 Bev. .79
TUESDAY
Cream of Mushroom Soup .28 .31
Swiss Steak with Jardineras Sauce .90
Baked Quartered Chicken, Cranberry Sauce .76
Bammy Special: Frankfurters & Baked Beans
Pudding or Gelatis & 1 1/2 Bev. .79
WEDNESDAY
Beef Noodle Soup .20 .35
Beefaroni with Spaghetti Sauce .85
Tomato Meat Loaf, Brown Gravy .75
Joe’s Special: Creamed Chipped Beef on Toast Points
Pudding or Gelatis & 1 1/2 Bev. .99
THURSDAY
Pepper Pot Soup .20 .35
Roast Leg of Lamb, Brown Gravy .90
Barbecued Pork Sandwiches .85
Payday Special: Chicken or Veal Cutlet over Biscuits
Pudding or Gelatis & 1 1/2 Bev. .99
FRIDAY
Corn Chowder with Oyster Man. .40 .60
Old Fashioned Beef Shep with Baked Powder Biscuits .80
Fried Filet of Sole with Tartar Sauce .75
Hamburger Plate: Two Grilled Hamburgers, Corn on the Cob, Fr. Fries
Pudding or Gelatis & 1 1/2 Bev. .99

Week of July 13, 1971

MONDAY
Pilgrim Holiday
TUESDAY
Vegetable Soup .20 .35
Yankee Pot Roast with Jardineras Sauce .85
Knabsworth and Sauerkraut .85
Pile on Special: Chinese Chow Mien over Rice
Pudding or Gelatis & 1 1/2 Bev. .99
WEDNESDAY
Soup .20 .35
New England Boiled Dinner: Corned Beef over Cabbage, Potatoes & Carrot .99
Baked Mancotti with Tomato Sauce .85
Franks Creole over Rice, Pudding or Gelatis & 1 1/2 Bev. .99
THURSDAY
Chicken Gumbo Soup .20 .35
Fried Chicken with Corn Fritters .99
Baked Meat Loaf with Brown Gravy .80
Joe’s Special: Corned Beef Hash with Peas & Rice
Pudding or Gelatis & 1 1/2 Bev. .99
FRIDAY
Seller’s Fish Chowder with Oyster Stew .40 .60
New England Fried Clams with Tartar Sauce .85
Braised Chopped Sirloin with Onion Gravy .75
Pudding or Gelatis & 1 1/2 Bev. .99

The weekly menu for the Shipyard Civilian Cafeteria was a regular feature of the Boston Naval Shipyard News. This menu appeared on June 25, 1971, covering the following two weeks since by this time the newspaper was published biweekly rather than weekly. Note that the facility was closed on weekends and the Independence Day holiday.

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