

FOUNDED BY
JAN AND HERB CONN

NEWS OF THE P.A.T.C. MOUNTAINEERING COMMITTEE
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COMING EVENTS

- September 2-4 Camping at Spruce Knob West Virginia and climbing at Seneca Rocks. There will be a possibility of spending one day caving so bring cave equipment. Individual car loads will be responsible for their own food.
- 10 Carderock, Md., belay practice with Oscar.
- 17 Meet at Howard Johnson's at 8:00 am to plan the day's activities.
- 24 Corkscrew area, Va.
- October 1 Carderock, Md., belay practice with Oscar.

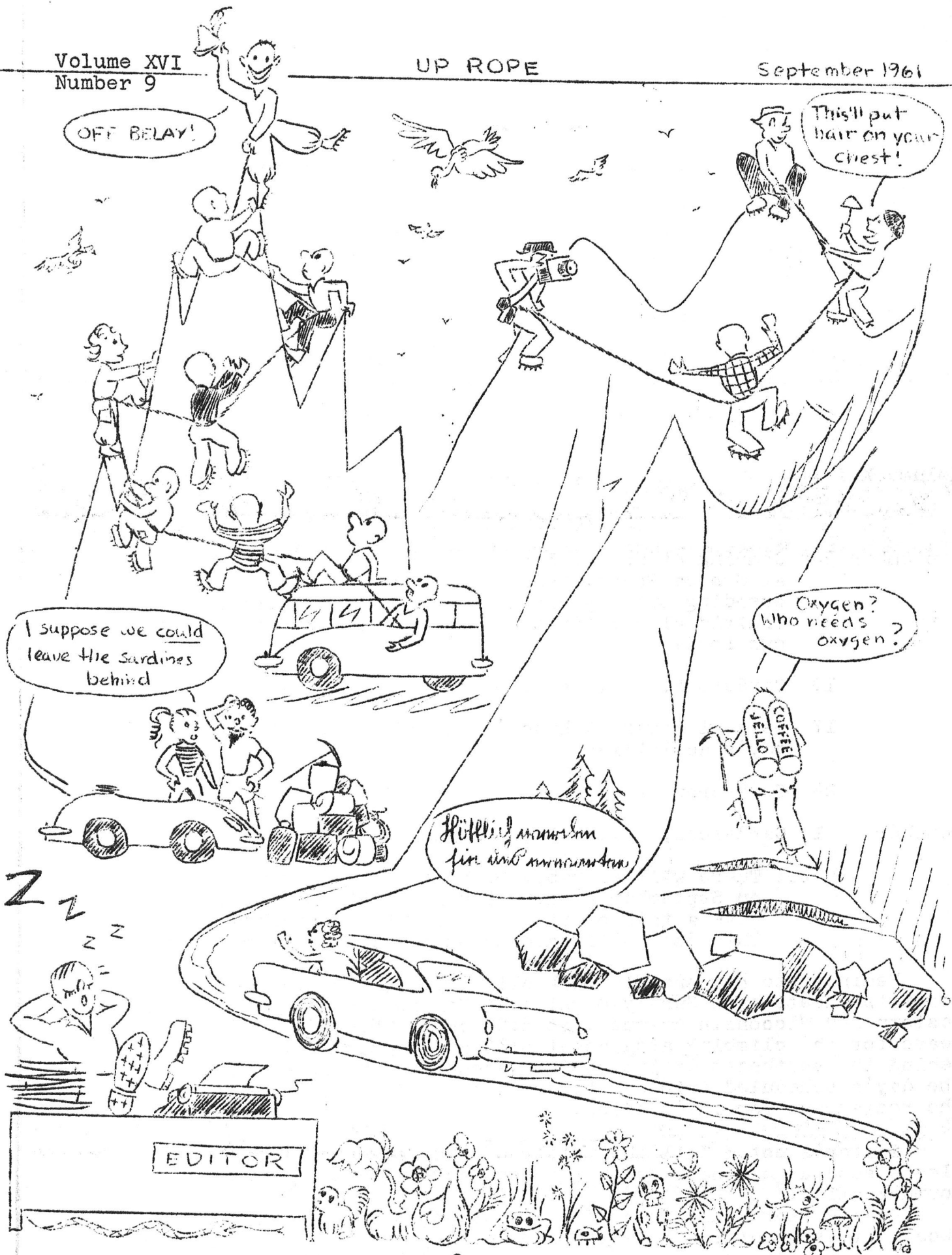
Note: There will probably be an evening program on September 24 at which Dr. Wilkerson will give a talk on first aid in the mountains. This date will have to be confirmed later.

Reminder to new and old rock climbers: The Mountaineering Committee meets each Sunday morning at Howard Johnson's restaurant, Western and Wisconsin Avenues, at 8:00 am for breakfast. They leave for the climbing area about 8:30 and a note will be left behind the southeast drainpipe for latecomers in the event that the day's scheduled trip has to be changed. Please do not phone the restaurant for information.

Editor's note: Will the writer of the following letter please send us his name so that we can acknowledge receipt of his Communication.

Dear Editor: Chuck's coffee is not something to write home about, it is something to write home with.

Sincerely,



OFF BELAY!

This'll put hair on your chest!

I suppose we could leave the Sardines behind

Oxygen? Who needs oxygen?

Hitting mountains for an hour

EDITOR

A TASTE TEST EXPERIMENT :

Twenty-two members of the PATC Mountaineering and Equipment Committees met at the Karl Edler Sr. home for an informal food testing program on Sunday, 22 July 1960.

Three types of dehydrated "one-pot" meals were selected for the comparison test. One packet each of beef and potato, Spanish rice, and chicken dishes were secured from four well known suppliers of dehydrated foods: Drillite, Chuck Wagon, Seidel, and Bernard. The four brands in three categories thus gave twelve samples to be evaluated.

Camp stoves were set up on the lawn and twelve pots were used to prepare the samples as nearly as possible according to the directions supplied on the food containers. Samples were then placed together in their categories unlabeled except for code letters. Participants were asked to rank each dish with the other three in its category for taste and consistency. In order to establish the group preferences, the rating of the four samples in each category was expressed by factors from Fisher-Yates Conversion Tables for Rank Analysis. The following summaries were made from ranking chart totals and comments from individual rating cards:

BEEF AND POTATO DISHES: Bernard was selected as the best in this category with a total of 11.30 points. Tasters' comments indicated a high rating for the tasty gravy and moist consistency. In second place with 3.06 points was Seidel. Good seasoning and moist consistency were favorably mentioned. Chuck Wagon placed third with 2.06 points. The dry consistency and lack of gravy were noted. Comments indicated a too high potato to beef ratio. Drillite placed fourth with 1.30 points. Most individuals considered the dish sticky in consistency and flat in taste, with more meat needed. As a matter of note, list prices for beef-potato dishes ranked Chuck Wagon as the highest, with Bernard, Drillite, and Seidel in order of decreasing cost.

SPANISH RICE DISHES: 13.48 points placed Seidel in first place in this group. Comments noted "rich flavor and tasty seasoning" as well as a moist consistency. Chuck Wagon ranked second with 7.24 points. A pleasant but mild flavor and a dry consistency were noted. Bernard had a rating of 4.18 points to place third. Most individuals seemed to feel that the dish bordered on the "too spicy side." Drillite placed fourth with 13.54 points. Again, bland taste seemed to detract from the popularity of the dish. List prices of the Spanish rice dishes ranked Seidel as the highest, with Chuck Wagon, Drillite, and Bernard following in order of decreasing cost.

CHICKEN DISHES: It was noted that each brand tested differed somewhat from the others as to noodles, rice or other ingredients. Seidel placed first with a total of 11.45 points. Flavor ranked this item high in spite of the soupy nature of the dish. The "Chicken a la King" was obviously intended for use over rice, bread, or other base. It was remarked that a man with only a fork would be frustrated on this dish unless he had a "filler." 5.27 was the rating earned by second place Chuck Wagon. This dish was ranked high for consistency. Taste was good, but not as well liked as that of Seidel. Drillite ranked third with 8.27

Taste Test Continued:

points. Most comments indicated that the taste was bland and that consistency was too dry. Bernard ranked fourth with 8.45 points. The yellow color of the food seemed to detract from this dish for many people. Most felt that the dish was too spicy. List prices ranked Chuck Wagon as highest, with Drilite, Seidel, and Bernard in order of decreasing cost.

The results of these tests have some meaning for the PATC because they reflect the preference of a representative group of backpackers. The findings of the test will probably be incorporated in some degree in future stocking of Headquarters food shelves. It should be noted, however, that wide ranges existed in individual preferences. Many people present at the testing asked for the return of their rating cards after tabulation because their individual card held more meaning for them than the group average. As long as individual tastes differ in this degree it is safe to say that all brands tested here are preferred by some. Certainly, all were quite suitable for camp or trail use.

A final word should be said concerning prices and packaging. The items tested here were evaluated for taste and consistency only. Other obvious considerations for the backpacker would be durability and suitability of packaging, cost per serving, and ease of preparation. These aspects may be the subject of another investigation at a later date. In the meantime readers may rest assured that ALL of the items are less exotic but considerably tastier than the survival foods advertized by the "good ole" Nolte Supply Co. in previous issues of UP ROPE!

Karl Edler.

UP ROPE is pleased to note the marriage of Cermen Torrey to John Malcolm on August 25. They will be making their home at 4113 Russell Avenue, Mount Rainier, Maryland after September 1.

EDITOR: Hardy Hargreaves, Art by Alice Lane, Production, Chuck Wettling. A one-year's subscription to UP ROPE may be obtained by sending one dollar to the Editor at the PATC Clubhouse.