

Menu on Le Bon Papa

Charter Agreement of Le Bon Papa between the Consular of Spain and Mr. Pelletier Dudoyer ,

Shipowner of the said vessel

6 May (Brittany Record of Charter of the vessel Le Bon Papa between the Consular of Spain

1785 Seal) and Mr. Pelletier Dudoyer, Shipowner of the said vessel.

Note: The possessions of the Acadians consisting of bedding and a trunk per person; and in the between-decks there will only be the beds and a trunk per family and the remainder in the hold.

Quantities and distribution of daily rations that the shipowners will provide for the feeding of the Acadians for the voyage from Nantes to New Orleans, Louisiana.

biscuit bread -18 ounces each day (6 ounces for breakfast) (6 ounces for lunch) (6 ounces for supper)

beverages:

wine: 3/4 pint each day -1/4 at each of the meals.

Note: red wine each 40 days; white wine for each of the other 40 days.

brandy: 3 bougarrons [a tin container of 6 centiliters] each day for 10 days.

raw salted bacon..... 6 ounces during 40 days

raw salted beef8 ounces during 20 days

raw cod4 ounces during 15 days

Lunch:

cheese3 ounces

broad beans4 ounces during 5 days

dry beans4 ounces during 5 days

rice3 ounces during 5 days

Supper:

broad beans.....4 ounces during 30 days

dry beans.....4 ounces during 30 days

rice.....3 ounces during 30 days

90 days

Seasonings:

olive oil.....for the cod: 14 pints 8 ounces per 100 kilograms

...for the vegetables: as much for the lunches as for the suppers 5 pints per 100 kilograms

...for the rice: 10 pints per 100 kilograms vinegar

...for the cod: 15 pints per 100 kilograms

...for the vegetables: as much for the lunches as for the suppers 2-1/2 pints per 100 kilograms

...for the rice: 5 pints per 100 kilograms

Ration for the sick

fresh bread.....20 ounces per day

beverages.....Bordeaux wine 3/4 pint per day

lunches &.....fresh sheep meat 12 ounces per day

*suppers.....coarse rice -3 ounces cooked in broth, if there is some, if
unavailable, the rice will be*

seasoned with sugar .

prunes -4 ounces seasoned in a half ounce of sugar