

tomato products, then canned and packaged vegetables, then fruits} then milk products, and finally treats (cake mixes, candy} dried fruits).

On the starboard side} from aft to forward} are packaged beverages (tea, coffee} cocoa), soups, beans, main-course items} toiletries, flashlight batteries.

When I stock up, I put six of each item in the quarter-berth lockers. The others, along with the large supply of rice} sugar, and flour, go in the big forward bunk locker.

Once every week I try to check the quarter-berth lockers} making sure no packages are split. If any cans are showing signs of rust} I try to use them as soon as possible. I note what items are in short supply and go shopping in the big bin forward.

I prefer to plan my meals the same way once we run out of fresh food. I look over the cans and packages in the locker until something catches my eye.

Many people prefer a stores list} and that would probably be a good idea with a larger boat and larger crew for extended cruising. When a boat has 2S or 30 possible storage lockers in which items can be hiding} many will be forgotten. If you do use a stores list, only one person should be in charge of taking items from lockers and crossing them off the list. And a systematic schedule has to be arranged to make sure each storage locker is checked at least every two weeks. It doesn't take more than that for a slow drip from condensation to create havoc with a case of packaged noodles or for a rusty can to stain the paintwork..

One final warning if you use a stores list: Don't start preparing a meal until you have all your ingredients out of their various lockers. Zillah, who worked as cook on the magnificent charter schooner *Carina*, told me of one near-disaster when she planned an elaborate Cordon Bleu dinner for the discerning pair of charterers who were paying the equivalent of US\$7}000 a week for their cruise. Because of 60-foot *Carina's* multitude of lockers and exotic supply of stores, a stores book is used religiously. Unfortunately, however, when it came time to put the wine-filled casserole in the oven, topped with a special cheese, Zillah checked her book to find that the cheese was in the locker under the charterers' bunk. The female charterer was in her bunk sound asleep. Dinner was two hours late that evening- the time fortunately filled by an unusually good sunset and a prolonged cocktail hour.

On most cruising boats, this wouldn't be a problem, but you might plan a meal only to find the one can that you need has already been used and not crossed off the list, or it has been ruined by rust.