

# Afloat on the Sunshine Route—

impressions gained during his voyage by Mr. C. F. W. Dyer

There are many facilities on board passenger ships which contribute to the welfare and comfort of those who sail in them, and among the most important of these are the kitchens.



Above: 2nd Cook Mr. G. Baker (centre) and assistants preparing for the next meal



Above: Mr. W. Nelias (front), 2nd Baker, with Baker's Assistant Mr. B. Ryan

Those on the *Windsor Castle* are extensive and can cater for nearly 4,000 meals a day.



Above: The Chef (second from right) supervises the press service



Above: 3rd Asst. Cooks B. White and W. Parton serve passengers' requirements to the Dining Room Stewards

Passengers are conducted in parties through the kitchens to see the many aspects entailed in the preparation of meals.

Most of the intricate questions asked by passengers are dealt with by the Purser's staff. Here are the First and Tourist Class Bureaux.

Below: Miss Brown obviously knows the answer to that one!



Above: Mr. W. Miller (right), Head Waiter, has a word with Mr. M. Welstead, Larder Cook

Below (left to right): Mr. J. Loubser, Junior Engineer, poses a question to Mr. G. Barber, P/C., Mr. K. Donald, 2nd P., Miss M. Hamilton, P/C., and Mr. C. Lloyd, A/P.



Above: Mr. S. Tibbed, Chief Baker, pours ingredients into his mixing bowl



Above: Mr. D. Duell (left), Grill Cook, with Mr. N. Meadows, Chef



Above: A scene of demand and supply

Below (left to right): Mr. E. Clegg, A/P., Miss R. Brown, P/C., Mr. P. Crowther, 2nd P., and Mr. M. Gibson, P/C., are ready to help with queries

