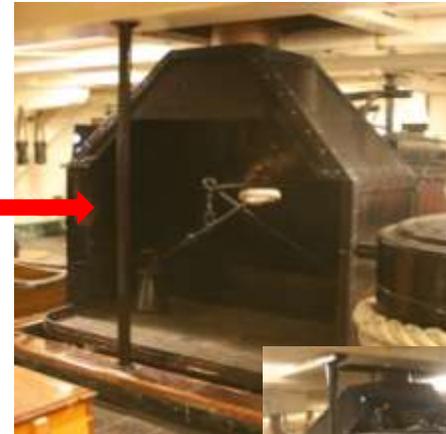


Gun Deck

Galley Stove, Food & Drink

Constitution's wood-fired stove (also known as a “caboose”) has an open “hearth” for cooking & roasting (top right) & pots set into the “back” of the stove for boiling foods (right). Salted meat was soaked, “steeped”, in tubs of water for hours before it was boiled in the pots. *“The salt meats...are to be... well washed and soaked, by changing water in steep tubs every four hours.”* – Commodore Preble’s rules for *Constitution*, 1803-04. The daily drinking water was available to the crew in the scuttlebutt (left, below) and grog – a whisky & water drink doled out twice a day - was mixed in the grog tub (center). Later in the 19th century, the salted meat might have been steeped in harness casks (right, below). The crew ate in groups of 8-10 called “messes” on the berth deck and kept their eating utensils in “mess chests”, also on the berth deck (lower right)



All photos, NHHC Detachment Boston, 2010.