

Manifold Menu

Railroad Locomotive Cooking

By Eugene Hansen ©2006



Some of the Locomotives cooked on (I have tried most of the recipes on different locomotives to "practice" cooking on).

Caution Locomotives have moving parts and generate a lot of HEAT.
Author is not responsible for injury from the use of this cookbook.

Manifold Menu

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First let me say you CAN Cook on most motors, anything you can heat up in a microwave can be heated up on the motor. Time and distance vary from type of food and location placed and position of throttle, also if under load or dynamic braking. The first couple of pages will be pictures of cook ware and locations – types of motors etc. Then we will have menus and preparations with pictures of some of the foods prepared. You are limited only by your imagination. Other heating apparatus may be used if you wish, hot pot (for coffee, soups, water, tea, pasta, etc), indoor grill for (hamburgers, steaks, potatoes, sandwiches, etc) most of these foods you can also cook on the motor but will take more time and preparations. (DO NOT USE TUPPERWARE) Not only will some of it melt but it will make your spouse very upset to have you bring home ruined – expensive dishes. Most of the dishes I use are a Glad-ware™ type of container or a heavy plastic zip-lock baggie (Jack Links – Jerky bag or seal-a-meal type bag), also aluminum foil wrapping.



Container A Glad ware



Container B Glad ware



Container C –Small Zip-lock



Container D -Jerky Bag or seal-a-meal type bag



Saran Wrap “Quick Covers” can be used to warm foods up (wouldn’t want to cook in them tho).



There are various locations on the motors to cook. (GEs) Engineer’s side on the water tank small door on the compartment near the shutters, on the manifold, on top of the cylinders, in front of the turbocharger, on top of the turbocharger you just need to find them on the motor you are on and govern yourself accordingly. Each Unit (GEs, EMDs, EMD Macs) has its own “Sweet Hot Spot” experience will show you where they are and the length of time to cook on them, experiment a little until you find the best location on the unit you are on. Here are a few locations that I have found that work for me, depending on the territory and throttle position expected for that run. Most Seal a meal type of bags are thin and are designed to reheat only not cook in. Tin Foil will allow more versatility and you can carry a package of tin foil fairly easy. The Containers vary from make and manufacture as to size and sealing capability. What works for me may not work for all depending on what you like and your territory for time of cooking. If cooking near the manifold it may cook one side and not the other because of the HIGH heat will burn one side and leave the other almost frozen. I find slow cooking is the easiest, you can also check various cook books for crock-pot type meals or just experiment to your hearts content. Good Luck and Eat Hearty (try to make it healthy too)☺

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General Electric (GE's) (sometimes called "Toasters")



GE Conductor side view



Engineers side water tank



Water Tank door open



View of cooking area



Manifold Engineers side



Front of turbocharger



Top of turbocharger



Exhaust manifold



Top of cylinders and exhaust



Second Style GE



Engineers side tank door



Top of Tank small space



Engineers' side pipes



can be used for heating water in the plastic drinking bottles





Center of unit (Engineers side)



near turbocharger



Water tank on Conductors side.



Alternate cooking on GEs this is from the conductors side have not had good luck with these locations due to the vibration but if you have a couple of magnets you can cook a personal pan pizza on the flat spot on the canister (keep it covered due to the oil and junk in the air) (blue arrow). Heat water bottles on the piping (green arrow). A burrito in the wrapper can be cooked on the pump (yellow arrow).

PS: (by not having good luck, after it drops into the oil on the floor, I don't take a chance on eating it. Nasty mess) ☹



Another place on the New GE's is down by the oil tank on the conductor's side. (works nice)

Electric Motor Division (EMD's) General Motors (GM) Makers of Automobiles



Three styles of EMDS will compare each as we go, so you can see the little differences on each.



Conductor side door location is right at the steps on each of these series



For heating up Pasta or soups in the containers note the piping is different on each series



Location for heating up TV dinners or cooking the steaks, chicken, pork-chops.



Engineer's slot for cooking & heating TV dinners or small bag/pouches (works for burritos in the wrap)



Or you can put the cans near the base of the manifold.



Engineers side across from the Conductors side. Note small spot for heating up precooked foods.



You can put bottles of water or cans of food to heat up on the piping

**(This IS HOT!! Be careful not to burn yourself.)
It does not cook evenly (hot on 1 side not from under but beside) but will cook a can fairly fast.**



Older Style "Mac"



Conductor side walkway



**Oil cooler notice the bolt pattern
Would be great for Burritos.**



Main cooking area Condr Side



Engineer's Side



Close up of Engineer's Side



Baked Potato on Turbocharger



**Headlight heat sink from a "9200" locomotive it heats up only
when the headlight is on works good for burritos, hot pockets, pot
pies (have not tried to cook on it just reheat things)**



**New Style SD70Ace Locomotives Engineers Side they are set up differently then the older models of
an SD70MAC the oil cooler is on the Engineers side and do not have as much room to cook (the sloped
radiator is not present it uses a double tube style to transfer the heat and you do not have access to put
anything on top of it so you have a limited space and heating available.**



Oil cooler (Green Arrow)



Rack fits a container (yellow arrow)



Manifold shield



Some other options: but they are limited on heat, you could place water bottles or foil wrapped food



I have only been on this style of unit 1 time so do not have much experience cooking on it at the time of this printing. As You experiment you may find other and better places to cook, remember to share.



Mini Grill (110 VAC but will work on 74 VDC) Just takes longer

Soups;

Most soups can be heated in the can (if you pop a small hole in the top) or pour in a container like those in Container A or B cover and heat (The Safest way is in a container but you have to have one available for use) because even with the hole opened up it can boil up a chunk of food and plug the hole (back to square one)



Oyster Stew (doesn't come in a can)

Ingredients: pint of milk, can of oysters (or fresh), and ¼ stick of butter or margarine, salt and pepper. You can add onions, cooked potato, celery, or your favorite vegetable.



- Heating instructions; place all ingredients in container (Container A) set back on Motor. When Milk is hot enough to melt the butter about 30 mins to 1 hr at high throttle (Soups ON!) remove and enjoy. Don't forget your crackers.

Noodles;

Top Raman –

- first heat your water in container (Container B) set back on Motor after water is hot 30-45 mins at high throttle add your noodles (preferably at the bottom of a grade) if the water is hot enough the noodles will be done in about 10 mins under load.
- Reheating Pasta – set back on Motor until hot the heavier the pull the faster it heats up.

Lo Mien –



Package of Lipton Lo Mein, contents Poured into Hot Water Heated and Tender Noodles
Heat 12 oz of water on Unit (1 and ½ drinking water bottles) until hot (1 – 2 hours)

In a location where you will be putting the motor under heavy load (Anselmo – Linscott) or (Seneca – Mullen) Add your noodles to the preheated water, put back on the motor to cook and tenderize the noodles, Remove in about 10-20 mins (top of the grade). Stir and let set for 1-2 mins. Do NOT leave on the motor more than 20 mins or it will turn to mush!!! Enjoy!



Pre heating the water (conductor side EMD)



if you put it too far back and the lid doesn't seal you will lose some of your water.



Chow Mien Noodles



Beef Teriyaki from package



Heated mixed ready for eating



Hong Kong Chow Mien (reheat)

Reheat Spaghetti



Place on motor to heat until cheese is melted (oil cooler on EMD or Tank Compartment on GE)

Lasagna (reheat)



Just call me “Garfield” I Love Lasagna!

Have not tried to make from scratch but the slow cooking should work.

Put in container or seal – a – meal type bag and put on motor heat until hot 3-4 hours (I sometimes add extra cheese to use as a heat gauge when melted its Hot!)

Did I mention I LOVE Lasagna??

Meats: (raw)

Chicken:



Package of 3 chicken breasts
Uncooked meat (needs to cook to 170 degrees minimum)



Seasoned and in the Jerky Bag ready for cooking. I cook in a bag instead of tin foil to keep the moisture so it helps to cook the fats and marinates the meat for better flavor.
(Recommended cooking time 4-6 hours medium to high throttle){*Alliance to Linscott – or Ravenna to Mullen*}

Hot Chicken-breast Sandwiches are a real treat after about 6 hours on duty (serve with cheese, lettuce, mayo, mustard or your favorite toppings)

Garlic Chicken;



Fresh Chicken (or thawed)



slice the chicken into chunks season



Chop some Garlic (3 pieces)

Cook for 2-3 hours medium to high throttle (Ravenna to Seneca) add a side or too makes a great meal



Cooked in a Bag it comes out in a lump



Separate Add some corn or other sides and enjoy

HOT WINGS;

Put in tinfoil and let heat 3-5 hours or until cooked depending on throttle position and work load



Pork Chops: (raw)

You can cook the pork chops just like you did the chicken but if you would like a different type of meal you can cook the pork chops ahead of time.

Pork Chops: (precooked)

For 2

4 pork chops

1 pint milk

2 large potatoes

1 can cream of mushroom soup (16 oz- 20 oz)

Seasoning to taste

At home or away terminal (brown them in a skillet, brown some sliced potatoes) then using a crock pot or roaster place the pork chops and potatoes in the cooker, add 1 to .5 mix of canned Cream of Mushroom soup and milk until covered, season and let simmer most of the day the meat will fall off the bone. Or you can partially cook your mixture then place it in the containers A or B to finish cooking (heating) on the motors.



Browning the Pork chops



Frying the potatoes



place the chops in a dish



Cover the chops with potatoes



A second layer of chops



More potatoes and seasoning



Cover everything with a mixture of Milk and Cream of Mushroom Soup at a ratio of 1 milk :2 soup Let simmer most of the day (the longer the better) I made a mistake on this batch – by making the big batch it was too large to cook all the way thru (unit was not capable of heating it up properly) so recommend 1 layer of chops to 1 layer of potatoes in a smaller dish for more flexibility in placement cooking. Cooking time 6-8 hours or as much time as you can get before getting too hungry.

Pork Loin Roast



Pork Loin fresh from the Meat Section (note this is already seasoned) Leave in the plastic to keep the meat marinating while it is cooking wrap the foil around the plastic this will keep the juices in and make it cook throughout (4-5 hours medium to high throttle) Ravenna to Hyannis (2 motors) if you have 3 motors it make take until Lakeside. I cooked this one on a GE but an EMD may cook it quicker.



You can add some side dishes to make it into a meal or slice it up to make it into sandwiches. When you slow cook things it comes out like it was cooked in a crock-pot you can also shred the meat and use it in a wrap or taco.

Beef: (raw)



Unopened package of steaks with seasoning and cooking bag, season the meat then insert into the bag (recommended cooking time 4-6 hours medium to high throttle){*Alliance to Linscott – or Ravenna to Mullen*} the longer it cooks the more tender it gets.



Steak in the bag “on the Barbie”



I like Cheese and Mayo on my steak sandwiches you may add whatever you brought cheese, mayo, lettuce, onions, mushrooms, steak sauce etc.

Or if you prefer to have steak instead of a sandwich you can also eat it that way. Cook your steak as above and set a can of mushrooms to heat also, (if you plan ahead of time you can have a “Baked Potato” or “Corn on the Cob” also by wrapping them in tin foil and setting near the Manifold to cook at a higher temp.



Notice the Steak is cut in Half (its nice to share) besides if you don't the Engineer may be eating your lunch while you are changing the “Knuckle” – (He didn't want it to get cold)☺



Another Steak off the “Barbie”



Asparagus & Baked Potato



Engineer did not want any Mushrooms so I ate His share ☺☺

Hamburger;



Cooked up like the steaks it is basically boiled meat (you need to drain occasionally)

Ingredients; 1-2 pounds of Hamburger, seasoning, 1 8oz can Mushrooms

I add my sauces ahead of time for a better flavor and less mess type of cooking, A-1, Whorchesershire sauce, Heinz 57, liquid smoke, barbeque sauce (I don't use Ketchup on these because it makes it taste funny) it comes out of the bag almost like a meat loaf.

Finger Food



Grilled steak fingers (cut to size then grilled, takes less time and the flavor is all the way around the meat instead of only on 2 sides.)



Steak on the mini Grill just starting to cook



Grilled Potato Slices on mini grill. They do not brown up when on the manifold I am not saying you can't cook them there but it is hard to keep an eye on them to keep from overcooking.

Meats (Precooked)

Smokies;



Ingredients; Makes 2 Servings (if you share) 1 - 16 oz package Smokies, 1 partial bottle BBQ sauce. Place Smokies in Container (A) add your BBQ sauce, place on motor to heat (2-3 hours light to medium throttle or 1 Hour at Heavy load) In most cases Idle will **not** get these warm enough. Remove and get your tooth picks for spears – enjoy.

Hot Pockets



3 options (leave in box)

Leave in plastic

or crispy place On tin foil

If in the box or in plastic the dough will be a little chewy if on foil (open to the air) it will dry out the crust and make it a little crispy

Hot Pockets on sidewall you can cook these on the Headlight of a 9200 also or in engine compartment



Steak off the Grill to be reheated on the Locomotive
Grilling the steak gives it a nice flavor.

Smothered Burritos;



Ingredients; Makes 2 servings – 1 - 8 oz package of cheese (your choice), 1- can Hormel chili no beans (I like the flavor of the Hormel chili best of those that I have tried) small 8 oz or medium 12 oz, 4 Little Juan Burritos (I use 1 of each Red Hot {red} and Hot & Spicy {yellow} but you can use whatever you like best)



Place the burritos in the container (B works best) Add ½ can of the chili, add ½ package of cheese, Cover and place on Motor when the cheese is melted (2-4 hours) (depending on if you have 2 or 3 units in consist.)



Remove and Eat. If I put them on at Alliance they are ready at Ashby, if put on at Ravenna they are ready by Anselmo. Cooking times vary for territory traveled.

Beef Wraps:

Here is another meal you can prepare ahead of time:

Ingredients:

1 lb hamburger

1 package soft tortilla shells

1 can mushrooms

1 medium sized jar of salsa your choice of degree of spiciness

1 8oz package of cheese

Options; onions, potatoes, peppers, bacon, steak, chicken, pork chili, refried beans, pork sausage, etc.

Fry up the hamburger, add mushrooms, and salsa then warm up the shells (individually on a flat griddle) as they get warm add your cheese and a spoonful of mixture, roll up the ends and then roll the shell over to seal both ends, eat while hot or let cool and place in baggies to take for heating up on the motors later.



Precooked mixture

Tortilla shells in plastic

When hot dish up on the shells



Add cheese and then roll them up, make sure you share with your crew. If you want the cheese to be melted then place them in a bag or on the plate to heat up more, or use the baggie for heating up later in the trip.

Pot Pies:



Pot Pies are easy and vary in flavors (Beef, Chicken, Turkey and Pork are a few). Peel a corner back so you can make sure which side is up and place on the motor to heat, depending on Load 1-3 hours.

TV dinners:



Dinner on Oil Cooler (EMD)

Chicken Noodle meal

Swedish Meatballs and Noodles



After opening stir the noodles, meat and sauce together and enjoy

Heat for 2-3 Hours depending on throttle medium position or 1-2 on High Throttle

Pizza:



Pizza is another one (the crust does not get crisp but kind of chewy – unless you leave it on for a long time. Open the box and remove the plastic add extra toppings if you like (keep in mind you will be placing it back in the box to keep it clean while it is cooking. (option 1)



Cut open the box to serve

(option 2) fold the pizza like a taco and wrap in tinfoil to cook you have more places to cook it this way and don't taste as much like cardboard, but comes out a little soggy if you are not careful. Practice makes perfect – I use the totinos because of the cost and the style of packaging (box) but if you want to use other brands that is up to you. Cooking time 1-3 hours depending on load.

Stuffed Potatoes

Precook your potato either in oven or in microwave (it takes too long to cook the potato and then heat up the toppings). Add your favorite toppings: chicken (precooked) Beef (precooked) Pork chops (precooked) Ham, Bacon bits, Mushrooms, Broccoli, Cauliflower, Onions, Seasoning, Butter, Sour Cream and Cheese of your choice place back on Unit to heat when the butter and cheese are melted it is time to enjoy your meal. (3-4 Hours)



Some of the options



Steak & Baked Potato



Cubed steak on Potatoes



Broccoli Frozen out of box



Chopped



put on steak and potato



Add Mushrooms



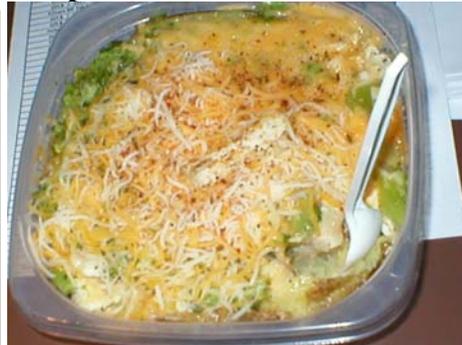
Add Butter and Spices



Add Cheese



Covered dish ready for cooking



Enjoy

Deviled Eggs



Eggs cooked on motors turn out kind of rubbery but edible (I didn't add water just the eggs)



I used spicy Mustard (did not have yellow mustard). They turned out ok (will make again with regular mustard next time I will plan ahead.)



Steak, Green Beans, and potatoes precooked and reheated

Polish Kielbasa and Sour Kraut



Ring Polish Kielbasa

Slice the Sausage to allow quicker heating

add your Kraut



After adding your Kraut Cover and place in Engine compartment to Heat until nice and hot (3-4 Hours). Enjoy

Chili Cheese Dog

Use Hot Dog Buns instead of Hogie Buns because the buns are not cut all the way thru so the chili and cheese will stay put. The hogie buns will allow the chili to fall out and make a mess.



Heat until chili and hotdog are hot 2-3 hours medium throttle.

Polish Sausage (Brats / Cheddar)



Place back on motor to heat (you can also put them in tin foil) wrap in Bread / Buns add a little mayo and enjoy (if you want other condiments you need to plan accordingly).

Oatmeal Breakfast (instant)



Heat your water first then add your packets (it takes 4 for each bottle of water) or (2 for a half bottle) there are many flavors so you have a lot of choices.

Corn on the Cob (sweet corn)

Leave husks on the ear place on the motor to heat (the husk will keep it moist while cooking, you can peel it back and add butter if you wish however I like to put my butter on after it is cooked) takes 3-4 hours medium throttle or 1-2 heavy throttle.



In the husk ,after cooking husk and de-hair add butter and seasoning



– enjoy nice for a change of pace.
Option 2 tin foil



Add Butter and seasoning before wrapping

MRE (Meal Ready-to-Eat) Military style

You can also purchase a Camper version from an Outdoor Outfitter store. This one was given to me.



Thai Chicken MRE Menu #4



Contents of plastic bag



Crackers and Peanut Butter



Cappuccino, Trail mix



Condiment pack



Heater unit for heating up main course



Chicken in Thai Style Sauce



Yellow and Wild Rice Pilaf



Plastic Spoon included



Cooked Rice



Beef Stew Meal

Food was fairly tasty but I would not want to have to live on it. I am very grateful for the People in the Military Services that willingly volunteer; to subject themselves to Danger, Poor Food, Hardship and Deprivation to Protect and Enforce Our Countries Policies Thank You Troopers

Burritos (frozen style or from convenience store)



Large size burritos (not the “bomb”) you can cook the “Bomb” the same way it just takes a little longer to heat



Heating options are varied (emd oil tank)



if the slope area is dirty wrap with paper towels



If not just put them on the slope to heat



or on a “9200” you can use the Headlight transformer (this only heats when the head light is on) use 1-2 paper towels under the plastic, takes 3-4 hours in cool weather less time in hot weather.

Salads:

Chef;

Ingredients

1 bag lettuce

2 hard boiled egg (sliced or diced)

1 medium cucumber

¼ lb turkey (deli style sliced or chunks)

¼ lb Beef (deli style sliced or chunks) (roast beef / grilled steak whatever)

¼ lb Ham (deli style sliced or chunks)

¼ lb chicken (deli style sliced or chunks)

Or any other favorite meats (I put on 3 – 4 different meats)

¼ lb co-jack (marble cheese sliced / chunks / or crumbles)

¼ lb Swiss cheese (sliced / chunks / or crumbles)

¼ lb Cheddar cheese (sliced / chunks / or crumbles)

¼ lb Pepper Jack cheese (sliced / chunks / or crumbles)

Or any other favorite cheeses (I put on 3 – 4 different cheeses)

Bacon Bits, sunflower seeds, crotons

1 small onion diced

1 medium tomato slices or diced (or some cherry tomatoes)

1 pack carrots (baby sliced or chopped)

1 pack radishes (sliced or chopped)

Or any other favorite toppings

Your choice of dressings; Blue cheese, Ranch, 1000 island, etc.



You don't have to cook everything some things are good cold.

Foil wrapped meal

You can cook up a lot of stuff at a time (potatoes take longer to cook) here we have 2 roasting ears, one potato and a steak



Hero Sandwich (steak and cheese)



Side Dishes

Cheddar Mashed Potatoes (also comes in Garlic Potatoes)



You can heat in the bowl
Mixed Vegetables



Stir after heating



Add seasoning



Place in container



Veggies Heating up (I added cheese)



Veggies Heated up ready.

Enchiladas



Fixings for enchiladas Tortillas refried beans enchilada sauce hamburger/pork cheese or what ever you wish to put in them (extra sauces, chicken, pork chili, etc.) (I added taco seasoning to the beef)



Tortillas come in various sizes and flavors here we use flour (I don't like the corn ones very much)
Put the shells on the motor to preheat (this lets you roll and fold them easier) 30-45 min low throttle or 10-15 min medium , 3-5 min high

Spread out some enchilada sauce then add your topping meat, bean, cheese or all three



Roll up the shell placed in container and more sauce and cheese added
Cook for about 1-2 hours medium throttle (Ravenna to Anselmo) until cheese is melted
Soft shell Tacos



Using the same process to heat up the shells as enchiladas then add your seasoned meat, cheese, onions, tomatoes, hot sauce and whatever else you want to fold and enjoy (meat should be preheated also 1-2 hours unless you like cold meat in your tacos)



Sea Food

Baked Fish {Ocean Perch} (foil wrapped or plastic bagged)



Ocean Perch from Freezer Section (lemon and seasoning)



Sliced Lemon seasoned and bagged



Sliced Lemon seasoned wrapped in Tin foil



This was cooked inside the plastic bag with tin foil protecting from dirt



Double layer of Tin Foil note the shrinkage on both ways of cooking the fish. The one on the left was with Mesquite Seasoning and the one on the right was with Cajun Seasoning (we liked the Cajun spice best of the 2 used). Both sets of fish were moist and tender. Both cooked for the same time about 1 hour and 15 min (Mason to Anselmo) High Throttle Medium Load (3 engines)

Baked Fish (Whiting) Baked in Butter and Garlic (plastic container)



Frozen Whiting in bag fresh from freezer, fish on EMD cooking Cooked Whiting note small pieces of Garlic and the seasoning cooked in plastic container for (Ravenna to Linscott) 2 hours medium to high throttle (2 motors) {first time we stopped} Note second container with mixed Vegetables to complete the meal.

Baked Fish {Cod Fillets} (plastic bagged)



Frozen Bag of Cod (it has an inside packet with the fish in it) Inside packet opened and butter added



Seasoning and Garlic added then cooked in bag for (Ravenna to Anselmo) 1 ½ - 2 hours medium to high throttle (3 motors) it does not take long for fish to cook.

Jumbo Coconut Shrimp (reheat)

Crab Meat (either cold or cooked) can be used in a lot of different meals.



You can put the bag directly on the oil cooler but I recommend a layer of tinfoil, open the bag add a little butter for a “Crab-fest” or use in salads, potatoes, stir fry, or even sandwiches very versatile meat but needs to be refrigerated not refrozen. Heat 1-2 hours medium throttle until butter is melted

Cold Sandwiches:

Tuna w/cheese;

2 cans (drained) Tuna fish, 1 8oz package of Cheese (I like the mixed style – Mexican 4 cheese blend, Colby-Jack, Pizza Cheese), Loaf of Bread, Mayo

Instructions – mix in bowl; tuna, cheese and small amount of mayo so it is not “runny” if you like relish, onions, pickles, peppers, spices, Tabasco sauce, Garlic. Blend together to make a “paste” and then spread on the bread slices. Makes 4-5 sandwiches (no pictures for this entrée)

Shrimp Scampi (shrimp {frozen} then cooked in Butter and Garlic)



Small Package of Shrimp (have to experiment first) veined the tails were still on) this package cost about \$4.00 feeds 1-2 depending on if you have other sides – corn, potatoes, veggies, or whatever.

Open Package (note shrimp is precooked and



Place shrimp in container add butter and Garlic set on motor to heat (I put it on at Ravenna and it was ready by Anselmo [3 units on train] so about 2 hours

Desserts:

Peaches and Cream



Fresh Peaches

If you want pieces for your cereal cut smaller chunks, cover with sweet whipping cream and enjoy.



Sliced add a little sugar or Honey for glaze

Strawberry Short Cake



Fresh Strawberries (washed)



Sliced and honey glazed



Short bread cups



Add your Strawberries



Add whipped cream



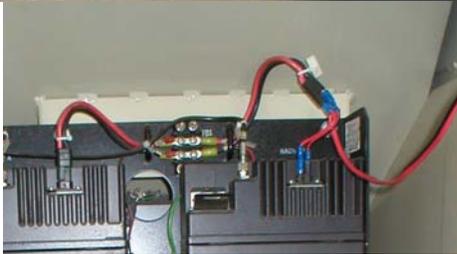
Decorate ☺ Enjoy ☺

You may also use any fruit filling that does not need to be cooked in place of the strawberries (your choice of filling –except Pumpkin ☺)

Power Supply Options

There are various ways to hook up chargers for radio batteries or cell phones etc. Each group of Locomotives pose their own problems and solutions I have not checked on all Locomotives (different Railroads had different hookups). Here are a few I have been on and how I hook up to charge my portable en-route.

Connection Conversion 1.



The wire harness is designed to allow the current to flow thru the adaptor and continue to power the radio while plugged in. Then use an inverter to generate 140W of power to run the radio charger. The Radio runs on 13.6 Volts of DC power (your car Alternator generates between 12 and 18 vdc.)

9684

9684 was converted to operate DPs



These units were converted to operate DP radios using a different power supply that operates on 7.5 or 15 volts DC there is a transformer on the backside of this cabinet with the radios and connections on the bottom of the rack. In order to hook up to this system you have to get down on the floor to plug in.



It plugs in as a "flow-thru". Make sure you get good contact thru the jumper or you will be getting a "CONN" error on the DP radio.



The 9722 has the DP connections installed at the factory not as a "MOD" and connect with the Jumper system as above.

Some GE units also use this style of radio hookup and use the same jumper as a lot of the EMD type radios.



Or you can use the 74vdc outlet in the back cabinet of the locomotive.

Or you can use the 74vdc outlet on the control stand.

8949

This series does not have the same style of radio hookup or even the same style of radios.



This system does not use the regular style of radios so you can't use the Jumper on this series.



Radio Control "Fire Cabinet" does not use the same type of system for the DP controlling radios.



You can use the 74vdc outlet in the back cabinet of the locomotive.



Inside of "Fire Cabinet"



GE Locomotive



Again some GE units have the style of radios to use the Jumper style adaptor You will have to check each locomotive for the type of radios used (it depends on where the Locomotive was built).



You can make another style of adaptor that uses a "Twist-

loc" style Jumper that will interface with the refrigerators plug in some of these are 110vdc but most still use a 74vdc plug-in and "twist-loc" these plugs are normally used on 240v equipment not 110v equipment also some of the "Frig" plugs are hard to reach to plug and unplug the adaptors (cost is another consideration they run about \$40 for a set of 2 male and female) and you will need a pigtail for your 110 plug for the adaptor to operate.



Or you can use the 74vdc outlet on the control stand.

Connection Conversion 2.



Another GE Style System



GE style "Fire Cabinet"



Inside the "Fire Cabinet"



Inside of the "Fire Cabinet" is an inverter that converts 74vdc to 110vac.



Extreme caution should be used account of HIGH voltage



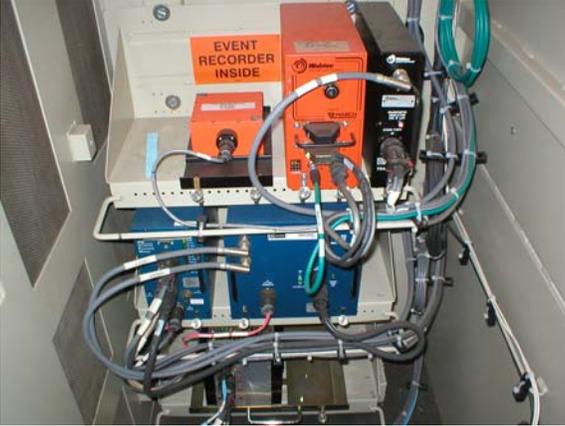
I made an Alligator clip adaptor to hookup to this inverter to access 110vac.



Or you can use the 74vdc outlet on the control stand.



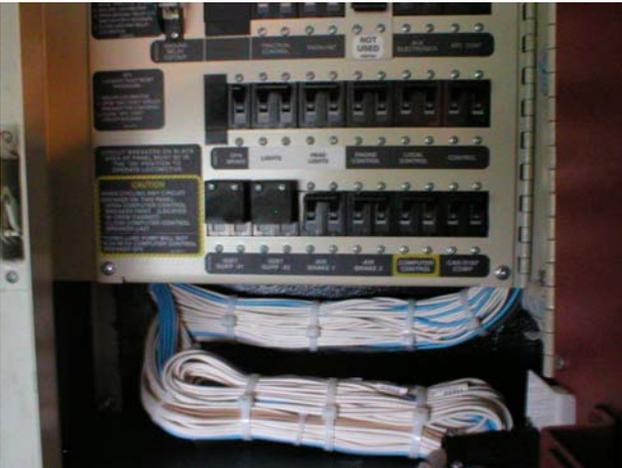
EMD 9380 Mac



Radios in nose of unit
this unit does not have
the "jumper" style radios
or the inverter.



It does have a plug in
under the Engineer's
console



Back Panel of the
locomotive does not have
the 74vdc outlet either.



You can make an adaptor
for the "frig" (easy
access)

LOCOVERTER

However the safest way of changing the 74vdc to 110vac is to use a Locoverter. There are different types of locoverters and vary in cost and features.



Locoverters are available from Locoverter.com. This model is one of several styles of converter that converts 74vdc to 12vdc.



It has a nice long cord to plug in the outlet in the back panel or on the control stands and a pigtail for the 12vdc connection



IF you only want 12vdc this model will work for you. (it is a little on the heavy side tho.)



You have to be careful not to overheat the inverter because this model does not have a cooling fan but keeps cool by convection.



Here is a picture of the CI-150 with 12vdc and 110vac @ 150 watts which is enough to power a laptop or various charging systems with "clean" power



It has 1 110vdc outlet that powers up to 150 watts and an on/off switch in a nice case that is protected instead of screw in terminals at the back of the inverter.



It also has a recessed 12vdc connection that is mounted into the case so it is self contained.



This unit is equipped with a Fuse and a cooling fan to keep from overheating the unit and causing other problems.

I did not list prices because I do not have a pricelist available at the time of writing this article.

Radio Shack makes a small inverter that will change 110vac to 12vdc and will work on some phone chargers but will not work on All phones. It is not heavy enough to covert down and then power a converter from 12vdc to 110vac.



The inverter does not give you a true 12vdc but a percentage of the input voltage. When I tested mine it was putting out 8.6vdc which was not enough to charge my phone or palm pilot.

The Author is NOT responsible for any damages or injury for information used from this article. As Always Use your better judgment if in Doubt, Don't Do IT!