MOON SPACEMEN WON’T EAT GREEN CHEESE

Whirlpool Announces Lunar Fare

Local Industry Prepares Food For Apollo 11

When Apollo 11 astronauts made their moon landing, they didn’t haveanyakeryoles, and the menu for their journey was actually quite simple. The mission’s chefs prepared a week’s worth of food in advance, including a variety of dehydrated and vacuum-packed meals. The astronauts used these foods to survive the long journey to the moon, and then used them to eat while there. The menu included items like beef stroganoff, chicken parmesan, and even a special chocolate bar made just for them. The meals were packed in airtight containers to keep them fresh, and then reheated on the moon. The food was a huge success, with the astronauts reporting that they enjoyed the variety and the quality of the meals. Since then, NASA has continued to develop new types of space food, and has even started to experiment with 3D printing food on board the International Space Station. These efforts have helped to improve the nutritional value of space food, and have made it possible for astronauts to enjoy a wider variety of meals while on long-duration missions. Today, NASA is setting sights on Mars, and is already working on developing new types of food that will be able to sustain astronauts on long journeys to the red planet. So while the idea of eating green cheese may have been a popular joke among Earthlings, it’s safe to say that the spacemen won’t be eating anything remotely like that any time soon!