

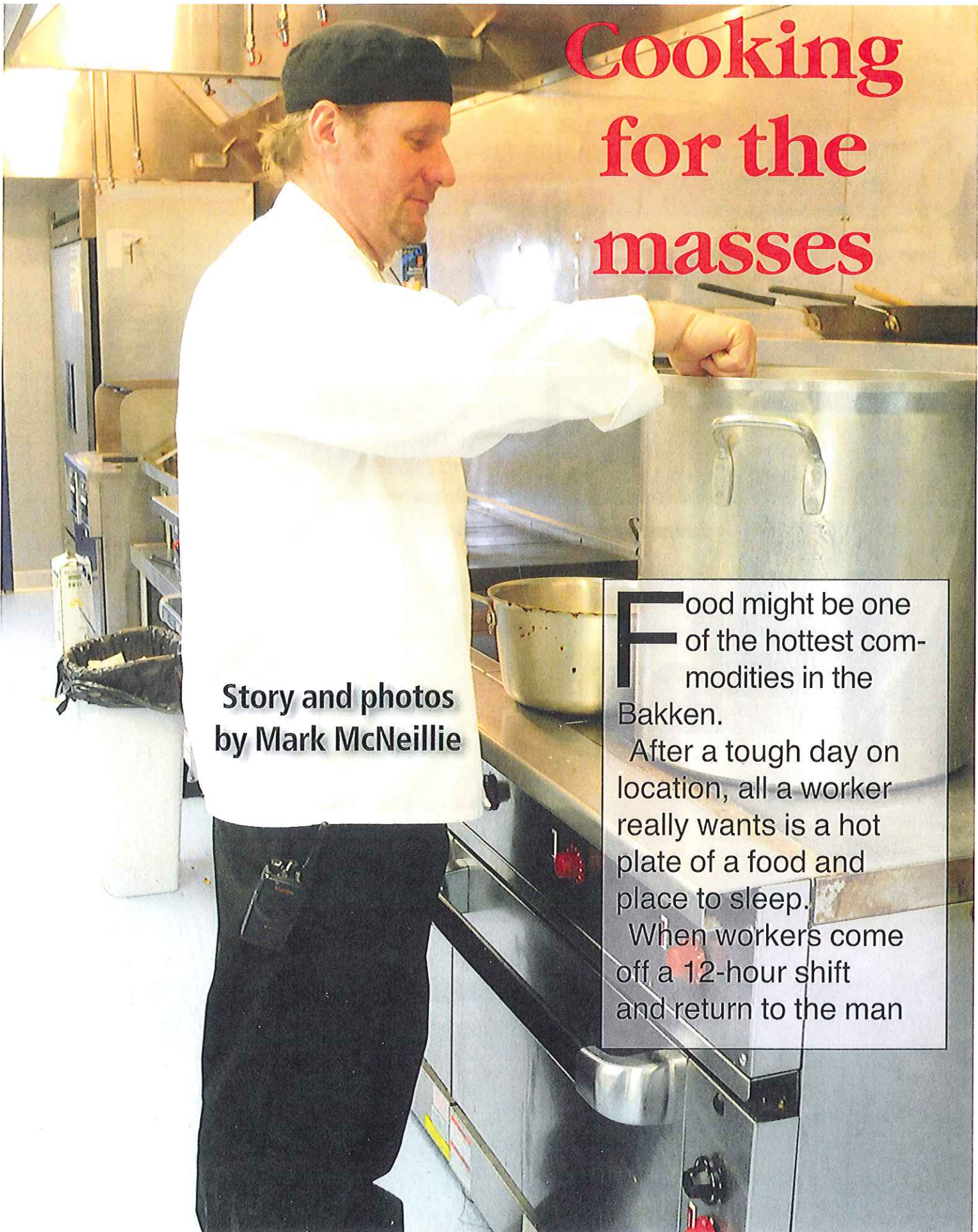
Cooking for the masses

Story and photos
by Mark McNeillie

Food might be one of the hottest commodities in the Bakken.

After a tough day on location, all a worker really wants is a hot plate of a food and place to sleep.

When workers come off a 12-hour shift and return to the man



camps, The duty of feeding the tired masses falls to the kitchen staff, and most importantly, the head chef.

"It gets pretty hectic," said Jason Freeman, who is the head chef of Target Logistics Williams County Lodge. "These people eat more than your average people do because their nutrition requirements are quite high due to the exposure to the elements and the physical nature of the jobs they do. So you're feeding higher appetites, so they go through quite the quantities of food and you need to be on top of that."

Freeman has been working for Target Logistics since Oct. 2011. He originally came from St. Paul, Minn. but came out west when the economy took a turn for the worse.

"Basically, the economy brought me out here," said Freeman. "I still own my own business back home. I own and operate a catering company, but I now do it on my time off and it's more side jobs like that. When the economy hit, my business was especially hit hard.

"I had half my business cancel overnight and was basically forced to do something to maintain my family."

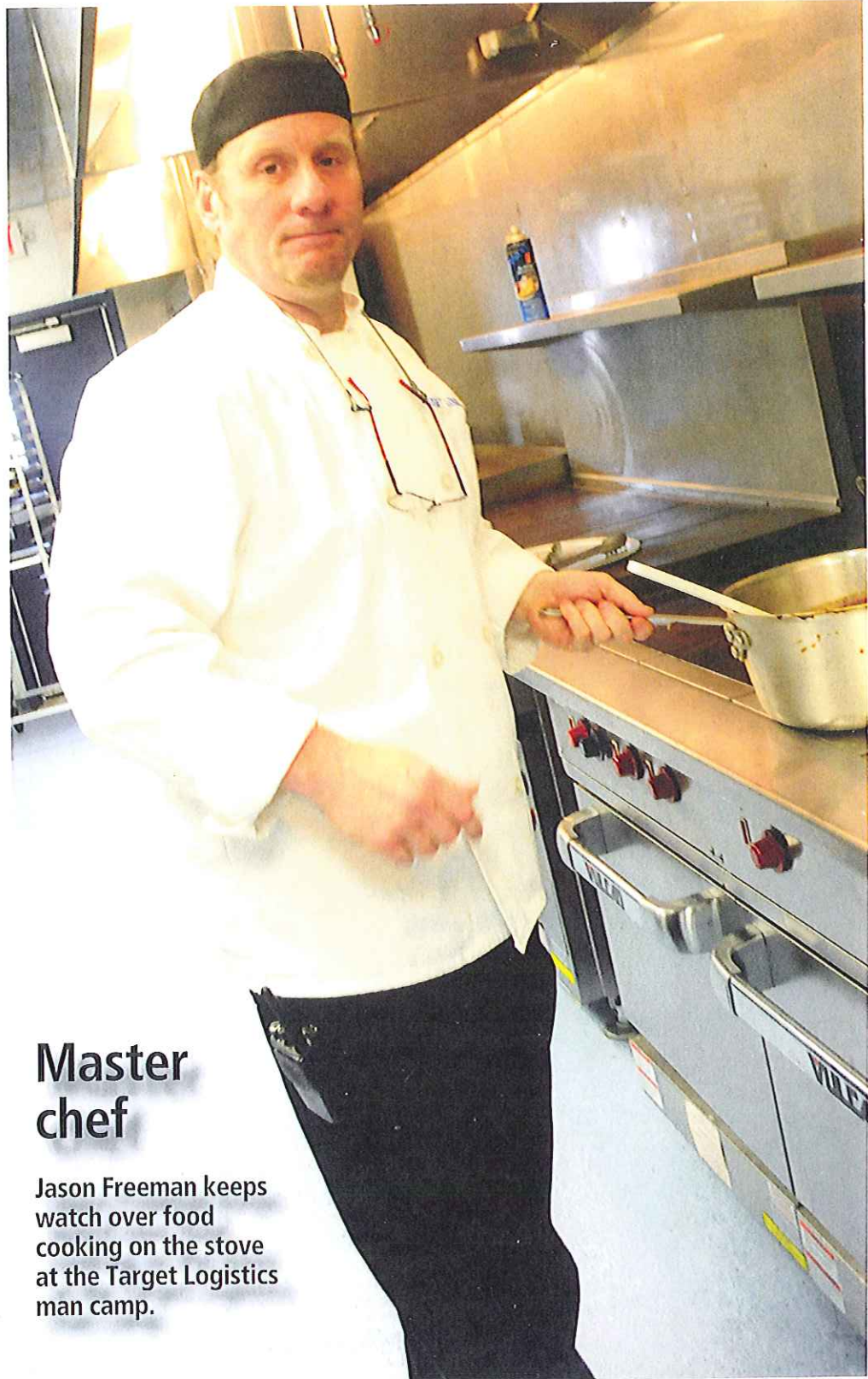
Freeman has a wife and two sons back in St. Cloud, and spends as much time with them as he can when he gets time off. His sons both play hockey, which Freeman said he devotes almost all of his time at home to.

"We are a hockey family," said Freeman. "My kids are 12 and 14, and (hockey) basically consumes all of my time and my money. Once you see hockey there's no time for anything else."

The food business has always been a big part of Freeman's life. He grew up in the restaurant business and went to the Culinary Institute of America in New York. He also holds a bachelor's degree in finance from St. Cloud State.

Working in any kitchen doesn't give people a lot of free time, but working at a man camp kitchen offers even less. Freeman said he uses the little free time he has to going to the gym.

"I have adopted a workout regimen that takes up most of my free time," said Freeman. "As you can imagine being in the kitchen and this kind of food all the time, you can go all the way. It can be a positive or a negative. If you work 12 hours a day, you've only got two to three hours that your not sleeping or working, so there's not much to figure out. Some



Master chef

Jason Freeman keeps watch over food cooking on the stove at the Target Logistics man camp.

people may watch a movie. Some might go to town and do this or that. Some might got the bar to have a beer. I work out."

Target Logistics is known not only for being a man camp operator, but also for also being very active in the community. Being out among the people is one of the favorite things about his job, Freeman said.

"The interesting part of the job is the off-premise, charitable catering we do," said Freeman. "We're able to go out and meet the community and do charitable things, whether it's feeding the homeless for Christmas or the upcoming athletic banquet we're doing for Williston State College. We get to go out and meet all of the people in really a short time out here.