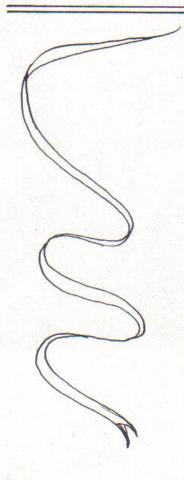


Program



NATIONAL ANTHEM U. S. NAVAL BASE BAND

WELCOME

REAR ADMIRAL S. N. PYNE, USN COMMANDER, NEW YORK NAVAL SHIPYARD

ADDRESS

HON. DONALD A. QUARLES DEPUTY SECRETARY OF DEFENSE

INVOCATION

CAPTAIN DONALD F. KELLY (CHC) USN

INTRODUCTION OF SPONSOR

REAR ADMIRAL S. N. PYNE, USN

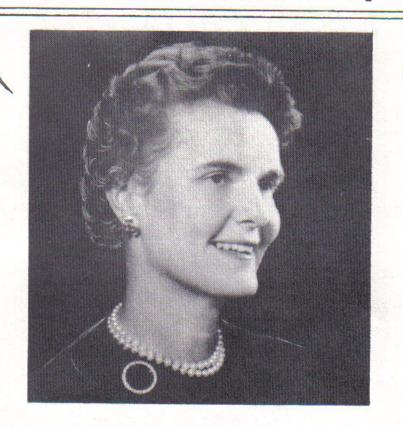
CHRISTENING OF THE INDEPENDENCE (CVA 62)

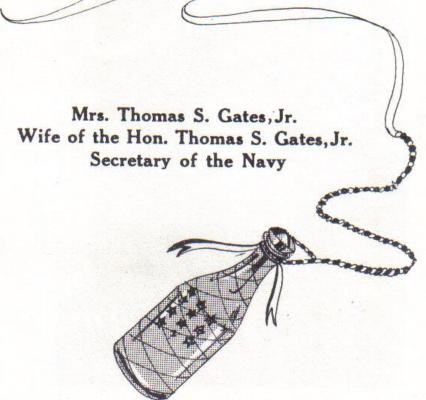
MRS. THOMAS S. GATES, JR.

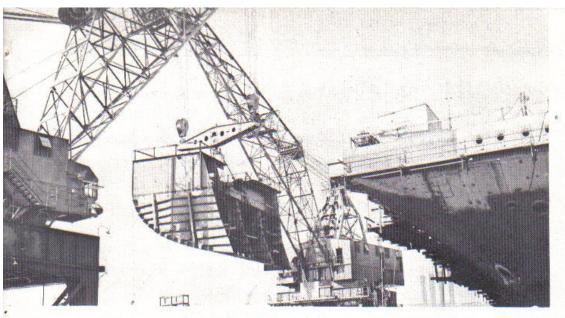
BENEDICTION

CAPT. JOSHUA L. GOLDBERG (CHC) USN

Sponsor



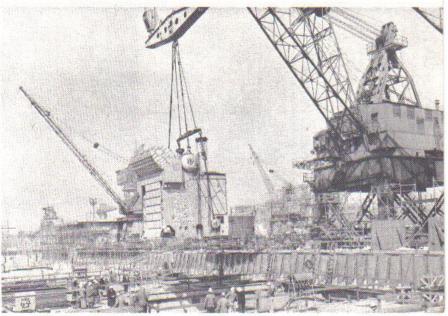




Construction Details

Forward starboard gun sponson being lifted for installation.

One of the 8 boilers being lowered into the Independence.



Construction Details =



Completed rudders awaiting installation.

The flight deck of the INDEPEN-DENCE has an area of four acres. The hangar deck, where aircraft are stowed, serviced, and repaired, has an area of approximately two acres. The island, which houses the bridge and flight controls, has the height of a ten-story building. It is airconditioned and insulated against external noises. The ship's single mast, which is mounted in the island structure, extends to a height of 187 feet above the water line. It is hinged so that it can be lowered onto the flight deck. This arrangement permits the ship to pass under the Brooklyn Bridge without removal of top hamper.

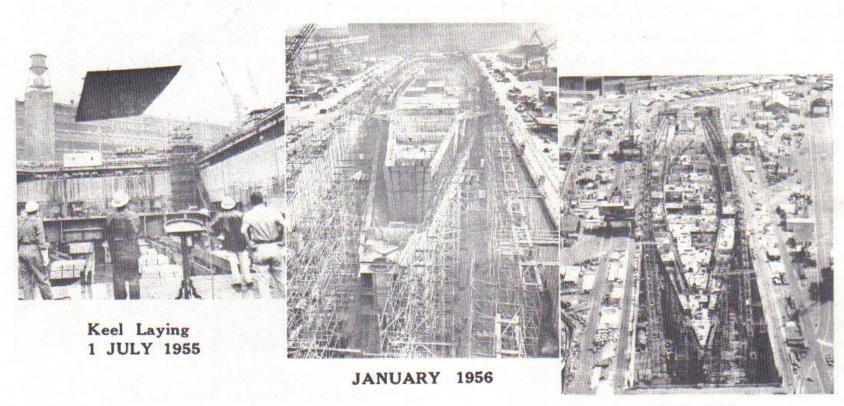
Each of the ship's four propellers measures more than 22 feet in diameter. The ship carries two anchors, each weighing thirty tons. Each of the two anchor chains is 1080 feet long, with links measuring 28-1/2 inches by 17-1/4 inches and weighing 360 pounds. Two rudders weigh 45 tons each.



View showing INDEPENDENCE (CVA62) under construction in drydock with USS SARATOGA (CVA60) and a CV9 Class carrier in the background. The mast on the SARATOGA has been tilted to permit passage under the Brooklyn Bridge.

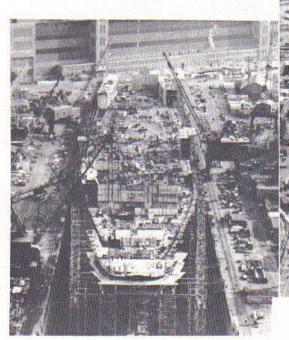
The most careful planning and design have gone into the arrangements for food service and food stowage. The INDEPENDENCE is equipped to carry the tons of refrigerated meats, chilled vegetables, dairy products, and dry stores required to feed the ship's personnel at sea over long periods of time. The most modern equipment has been provided in galleys, pantries, and food service rooms, all arranged to achieve the utmost in efficient and sanitary preparation and service of more than ten thousand meals daily. Food service facilities include two bakeries, two butcher shops, six galleys, three soda fountains, an ice cream plant, and a special diet kitchen.

Building



JULY 1956

Progress







JANUARY 1958

JULY 1957

JANUARY 1957