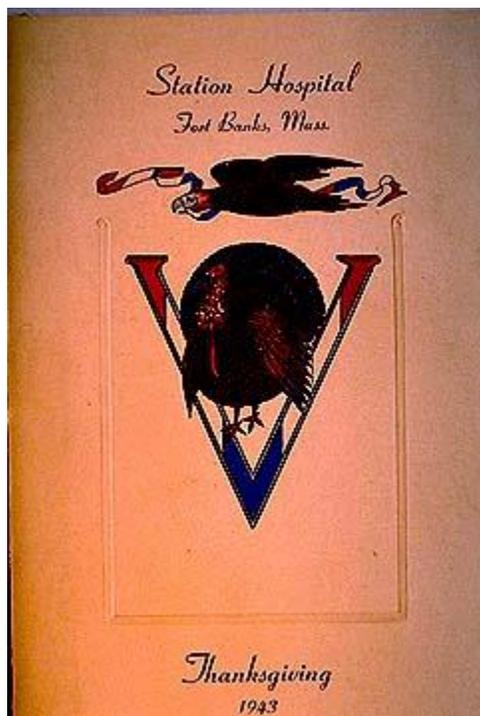


WORLD WAR II

Germany invaded Poland in 1939. Great Britain and France declared war on Germany, a war which soon widened as military operations spread through Europe, Asia, Africa and Russia. America entered the war on December 8, 1941. American forces invaded North Africa in 1942, eventually sweeping into Italy through Sicily. In 1944, American troops landed on the beaches of France. Germany surrendered on May 8, 1945. The Japanese offensive in the Pacific was brought to a halt in 1942. American forces advanced slowly and painfully, reentering the Philippines in late 1944. Japan surrendered on September 2, 1945.

Over 12,000,000 Americans (including over 250,000 women) served in the armed forces during World War II.

The scope of the war and the number and diversity of overseas operations presented an enormous challenge for food supply, transport and distribution. The logistics of food supply could not be allowed to dictate military strategy. Additional planning and coordination were essential.



Both at home and overseas, the military attempted not only to feed the troops, but to feed them well. As Bill Mauldin noted, however, the food got worse the closer you got to the front. Overseas units still depended largely on canned food, dehydrated fruits, and "powdered" eggs. The

exceptions were Thanksgiving Day and Christmas Day, when extraordinary efforts were made to get holiday food to combat areas.

On the home front, food rationing was instituted. Once again, American families curtailed their holiday celebrations for the sake of their troops overseas.

THANKSGIVING DAY, 1943
By the President of the United States: a Proclamation

God's help to us has been great in this year of march towards world-wide liberty. In brotherhood with warriors of other United Nations our gallant men have won victories, have freed our homes from fear, have made tyranny tremble, and have laid the foundation for freedom of life in a world which will be free. Our forges and hearths and mills have wrought well; and our weapons have not failed. Our farmers, Victory gardeners, and crop volunteers have gathered and stored a heavy harvest in the barns and bins and cellars. Our total food production for the year is the greatest in the annals of our country...

FRANKLIN D. ROOSEVELT

WORLD WAR II THANKSGIVING ON THE HOME FRONT
NUT-SWEET POTATO CASSEROLE

4 to 6 sweet potatoes
2/3 cup dark corn or maple syrup
1 orange, sliced
1/2 teaspoon grated orange rind
2 tablespoons butter or margarine
1/3 cup chopped nut meats

Peel sweet potatoes; then slice into a buttered casserole, arranging them in layers with orange slices and chopped nut meats. Dot each layer with butter and season with salt and pepper. Pour syrup over them. Bake in moderate oven for 1 hour. A little water or orange juice may be added if needed. Serves 4 to 6.

**From: *Cooking on a Ration*,
by Marjorie Mills.
Houghton Mifflin, 1943.**

MILITARY COOKING 1941
TURKEY, ROAST

70 pounds turkey, undrawn or 50 pounds dressed and drawn
4 pounds onions, minced, browned
2 pounds fat, butter preferred
15 pounds bread crumbs
2 pounds flour

Singe, then clean the turkey well, saving heart, liver, and gizzard, which should be cooked and then minced for use in gravy or dressing. To make the dressing, moisten the bread crumbs with

water, mix with onions and giblets, and season with pepper and salt, sage, thyme, or other spices. The bread may be soaked in oyster liquor and oysters added to the dressing. Celery, currants, or raisins may be used instead of onions. Lemon juice or nuts may be added. Stuff the turkey well with dressing. Sew up with strong thread and tie wings down to the body. Make a batter with the flour and fat, season with salt and pepper and rub the turkey with it before placing in oven. Roast in a slow oven (200-250 F. -- 18 to 20 counts). After the turkey has been in the oven about 20 minutes, add a little hot water and baste every 15 minutes until done. This generally requires about 2 1/2 hours, depending upon the quality of the fowl. Last few minutes of cooking should be at high heat to brown the outside of the turkey. Carve and serve hot with gravy.

**From: *Manual of Mess Management*,
Military Service Publishing Co., 1941.**