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**Description of contents**

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MINISTRY OF EDUCATION, JAPAN  
(MOMBU-SHO)

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*lc*

OPERATION POLICY  
COMPLETE SCHOOL LUNCH PROGRAM

9 February 1951

1. Area of operation:  
Districts where the municipal system of government was established prior to 30 September 1950.
2. Minimum standard of the complete school lunch:
  - a. The average meal will consist of 600 calories and 25 grams of protein per capita per feeding.
  - b. Five meals will be served each week, on school days.
3. Schools eligible to participate in the complete school lunch program must meet all of the following conditions:
  - a. Be an elementary school in the designated operation area (included are the blind, deaf and correction schools).
  - b. Be a school which has the facilities to prepare and serve a complete lunch to the entire student body at the minimum standard (reference paragraph 2 above).
  - c. Be a school approved by the prefectural Board of Education to participate in the complete school lunch program as defined above and within the quantity of wheat flour allocated by the Ministry of Education.
4. Period of operation:  
The operation will begin on 1 March 1951.
5. Method of operation:
  - a. As a principle, the lunch will consist of bread, milk and other foods sufficient to meet the minimum standard requirement.
  - b. The Superintendent of the Prefectural Board of Education, with the approval of the Prefectural Board of Education, will be responsible for the:
    - (1) Purchase of allocated foodstuffs from designated agencies.
    - (2) Purchase of subsidiary foods required in the processing of allocated foods. The subsidiary foods will be sold at cost to the processors.
    - (3) Processing of essential foodstuffs by agencies which meet established and acceptable standards.
    - (4) Transportation of foodstuffs to processors, to schools and from processors to schools at reasonable cost and under acceptable sanitary standards.



(5) Storage of foodstuffs which will achieve the maximum safety from loss, damage, fire, theft, contamination, etc:.

(6) Compliance with all price and distribution laws. Close cooperation will be maintained with the local Economic Investigation Agency.

6. Expenses:

a. The schools will collect from each pupil participating, the expenses for the complete lunch for each month with the exception of those pupils who are authorized holidays or absence from school or for medical reasons (a physicians statement will be required).

b. Each school will petition the Board of Education or the local educational authorities their desire to continue the complete school lunch program each year.

7. Responsibility for school lunch management:

The local school authority will be responsible for the provision and the maintenance of facilities and the operation of the local school lunch program in compliance with:

a. Instructions of the Ministry of Education and the Prefectural Board of Education.

b. The existing health and sanitary laws and ordinances, with the cooperation of the local Health Center in maintaining these standards.

8. Reports:

Reports will be submitted as requested by the Ministry of Education.

9. Information:

Dissemination of information will be the responsibility of the educational authorities concerned to adequately inform the parents and the general public of the operational expenses and funds collected and used by the schools in the school lunch program and with due recognition of the contribution of the people of the United States.

10. Selection of Agents:

The educational authorities will be responsible for the selection of those necessary agents capable of providing satisfactory service in compliance with laws and regulations, at lowest possible cost.

11. Attached tables:

a. Minimum standard for the complete school lunch.  
b. List of allocated food sources, official prices and method of purchase,

c. List of reports to be submitted by the Superintendent of the Prefectural Board of Education.

d. Detailed method of selecting bakeries and other agents.

e. Type of inspection to be conducted by the Ministry of Education and the Superintendent of the Prefectural Board of Education.

f. Accounting responsibility.



775013

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO.

学校給食製パン工場

地区	住所	工場名	代表者名	電話番号
高 私 地 区	高松市東浜町	旅田工場	旅田隆	4043
	" 桜町	鎌田 <small>(富士)</small> 工場	鎌田正光	3457
	" 兵庫町	玉津 <small>(木村屋)</small> 工場	玉津金荒一	3227
	" 今新町	川西 <small>(中央)</small> 工場	川西為義	3582
	" 花宮町	深井 <small>(平和)</small> 工場	深井 実	3588
	" 花園町	氏家工場	氏家考夫	3573
	" 西浜町	岡崎 <small>(常盤)</small> 工場	岡崎時則	
坂 出 地 区	坂出市坂出町	吉田工場	吉田仁市	425
	" 江尻町	田村工場	田村秀一	841
	" 坂出町	川上 <small>(小富士堂)</small> 工場	川上好雄	770
丸 亀 地 区	丸亀市富屋町	松木工場	松木清一	787
	" 南條町	野藤工場	野藤金一	50
	" 地方町	山西工場	山西為吉	621

School Lunch  
Vagant



地区名	学校名	給食人員		
		教員数	児童数	計
高松市	西浜小学校	16	364	380
"	花園	37	1,403	1,440
"	栗林	36	1,382	1,418
"	鶴尾	26	1,019	1,045
"	亀阜	30	940	970
"	太田	20	560	580
"	二番丁	33	1,220	1,253
"	四番丁	26	1,194	1,220
"	新堀屋町	31	1,284	1,315
"	私島	32	918	950
"	附属	21	669	690
"	古高松	22	728	750
"	屋岳	25	765	790
"	木太	17	550	570
"	盲聾学校	30	90	120
"	聾学校	42	174	216
計	16校	444	13,263	13,707
丸亀市	城北小学校	33	1,280	1,313
"	城西	25	920	945
"	城乾	33	1,362	1,395
"	城坤	29	1,002	1,031
計	4校	120	4,564	4,684
坂出市	中興小学校	30	1,152	1,182
"	東部	25	1,000	1,025
"	西部	29	1,232	1,261
"	西庄	11	310	321
"	林田	25	980	1,005
"	金山	17	396	413
"	附属	23	480	503
計	7校	160	5,550	5,710
總計	27校	724	23,377	24,101



How to eat imported food and of its knowledge  
A - corn flour  
B - green peas

# 輸入食糧の知識と食べ方(二)

## 玉蜀黍

玉蜀黍は米及び小麦に次いで人類に大切な穀物で、アメリカの外南ヨーロッパ、地中海沿岸、アフリカにかけて

生産せられ、五、六千萬の人々がこれを主要食としています。生のものを焼いて熱いうちに食べる美味しさは皆標榜承知の通りであります。生ものが、栄養、嗜好、経済などの點から利用率を高めるには、これを粉にしたものの方が遙かによいので、玉蜀黍も一般に粒食より粉食の形に移つて行く傾向にあります。輸入玉蜀黍は日本でコーンミールに製粉して配給されています。製粉の方法はローラーによるものと磨粉法によるもの二種があり、共に三〇乃至四〇メッシュの粗い粉にしてあります。ローラー法のものには外皮と胚芽を出来るだけ除いてあります。磨粉法のものには全粒粉ですから、油分の含有量などが多くなり易いのですから、配給されたならば早く食べるように注意して欲しいのです。兩者の分析表は次の通りです。

水分	蛋白質	脂肪	含水浸出物	カルシウム
二二・〇	九・一	三・七	七三・五	一・八
二二・〇	八・三	一・二	七八・〇	一・〇
二・七	二七・六	A	TU	B
一・〇	一四・〇	三・〇	四五・〇	一七・〇
		三・〇	一五・〇	六・〇

### この玉蜀黍粉の調理法

(A) 單獨に食用する場合、スープ、だんご、すいとん、コーンミールマッシュなどがおもしろいですが、スープやコーンミールマッシュをつくる場合には、熱湯中に鹽を玉蜀黍粉とともに加えて、粘り氣の出るまでトコ火で煮ます。コーンミールマッシュは、これに野菜、魚、肉の切りこんだものを加えたり油でいためたりしますと、一層美味しく食べられます。だんご、すいとんをつくる場合は、先づ熱湯でこねることが必要で、それから煮たり煮るなり焼くようになります。

(B) 小麦粉と混ぜあわせの場合には、うどん、パン、平焼、ホットケーキ、ビスケット、カスターマフィンなどにするとよいです。小麦粉は三割から五割位まぜられます。何れの場合でも、玉蜀黍粉をあらかじめ水につけて十分水を吸わせておくか、熱湯でこねたものを一度冷まして小麦粉とまぜることが必要です。

くねつて團子に丸めておく。根菜、魚粉、芋などを入れた味汁に、沸騰して来たら團子を少しずつ入れ、十分間煮て再び沸騰して来たとき、粟栄を入れた火からおろします。

### 團子餅

(玉蜀黍粉 一〇〇グラム 鹽 一グラム 糖 四、五勺) 鹽を入れた熱湯の中に粉を加え、よくねり、適宜の形にまとめて蒸す。蒸したものを金網の上で焼いてもよい。

### 硬マッシュ

(玉蜀黍粉 一〇〇グラム 鹽 一グラム 糖 一合) 糖湯に鹽を入れ、玉蜀黍粉を

備いこみ、よくねり、火を消します。このまゝ食べてもよいが、餅箱などに流しこみ、固まつたものを適宜に切つて醤油、山椒味や野菜あんなどをつければ更に美味しい。又フライパンで両面をいためるのもよい。

### 野菜入おやき

(玉蜀黍粉 一〇〇グラム 鹽 一グラム 水 一合勺 魚 野菜 油)

玉蜀黍粉と鹽をよく混ぜたものに水を加えて軽く混ぜ、これにあらかじめ魚、野菜を油でいためおいたものを入れて混ぜ合わせ、これを平たい小形のものに丸め、フライパンで両面を焼きます。玉蜀黍粉の押ししたものを入れる場合は油でいためなくてもよい。

### グリーンピース

この豆を美味しく消化よく燃料を少く調理するには、豆を軽く炒

芽させること、皮を除き去ること及び水煮の加熱に硬軟あらしきを得ることが大切です。それには先づ水に浸けて芽を出させ、六、七粒位に伸びるのを待って水をきり、押し入れに入れて皮が離れやすから水を加えてかきませ、上の方に浮いて来る皮は摘み取り、底の方に沈んでいる皮は掃除を斜めにしゆり動かしながら水を流せば流れ出て行きますから、水をもとに戻してこれをくり返せば全部の皮を除くことが出来ます。この時使った水はすてないで豆の水煮に使います。こうして皮を除いた豆は二つ割になつて煮え易く、又消化し易い形になつていますから、これを御飯に炊き込んで粒状で食べるか、潰して餡状にして使用するか等の調理によつて、硬軟適宜に水煮をします。この水煮に使用した汁は、鹽味をつけると美味しいスープになります。

御飯に炊き込んだ豆は少し硬目に煮たものを使い



分類	単位	換算	A	TU	B	タ	1	B	2
調製法の ミール法	二・七	二七六	五二〇	四五〇	一七〇				
のミール	一・〇	一四〇	三〇〇	一五〇	六〇				

この玉蜀黍粉の調理法

(A) 單獨に食用する場合、スープ、だんご、すいとん、コーンミールマッシュなどかよろしいですが、スープやコーンミールマッシュをつくる場合には、熱湯中に鹽を玉蜀黍粉とともに加えて、粘り気が出るまでトコ火で煮ます。コーンミールマッシュは、これに野菜、魚、肉の切りこんだものを加えたり油でいためたりしますと、一層美味しく食べられます。だんごやすいとんをつくる場合は、先づ熱湯でこねることが必要で、それから蒸すなり煮るなり焼くようになります。

(B) 小麦粉と大ききあわせの場合には、うどん、パン、平焼、ホットケーキ、ビスケット、カスターマンなどにするといえます。小麦粉は三割から五割位まぜられます。何れの場合でも、玉蜀黍粉をあらかじめ水につけて十分水を吸わせておくか、熱湯でこねたものを一度冷まして小麦粉とまぜることが必要です。

(C) 米と併用する時、御飯に炊き込みの場合には、玉蜀黍粉をあらかじめ湯でといて沸騰して来た米に加えるようにします。二割位までまぜられます。餅つきこむならば、湯で餅目にこねたものをもぎつて糯米の上のせ二割に蒸してつきます。

(D) 諸類と混用するには、玉蜀黍粉に糖をまぜたものはよく合いますから、以上の場合でも適當に混用して下さい。諸類に野菜を加え玉蜀黍粉でつくった雑炊などは美味しいものです。味噌や醤油で味をつけ、ゴマを入れたり、キナコを加えたりするとなかなか美味しく食べられます。

(E) この他竹輪、玉蜀黍粉ガキ(ツバガキに似たもの)、ふりかけ(いり玉蜀黍に青海苔やゴマを入れたもの)、コーンカレー、炊き込み、フリカケ粉、テンブラの衣、パン粉など種々まぜられます。

又この粉の調理上注意すべきことは、食味の方からは油を使つたお焼きのやうなものが最も美味しく、又一般に温いうちに食べる方がよろしく、冷めると硬くなり味が落ちます。營養的の方からは魚粉、味噌、野菜などを出来るだけそえるやうにするのが望ましいです。これは玉蜀黍粉の一種の臭味を消す上にも役立ちます。

蒸パン

玉蜀黍粉 一〇〇グラム 重曹一グラム 鹽一グラム 熱湯 一合 鹽を入れた熱湯に玉蜀黍粉の半量を入れ、よくねりネバリが出て来たら火からおろします。よくさめた後残りの粉に重曹をよくまぜたものを篩ひ込み、ザツトませて適宜の形に丸めて約十分間蒸します。フライパンで両面焼にしてもよい。

すいとん

玉蜀黍粉 一〇〇グラム 鹽 一グラム 熱湯 六勺 鹽を入れた熱湯に粉を篩ひこみ、よ

グリーンピース

この豆を美味しく消化よく燃料を少く調理するには、豆を軽く浸

芽させること、皮を除き去ること及び水煮の加減に硬軟をよしきを得ることが大切です。それには先づ水に浸けて芽を出させ、六七粒位に伸びるのを待って水をきり、熱湯に入れてすれ皮が離れますから水を加えてかきまぜ、上の方に浮いて来る皮を摘んで取り去り、底の方に沈んでいる皮は湯鉢を斜めにしてゆり動かしながら水をこぼせば流れ出て行きますから、水をもとに戻してこれをくり返せば全部の皮を除くことが出来ます。この時使った水はすてないで豆の水煮に使います。こうして皮を除いた豆は二割位になって煮え易く、又消化し易い形になっていますから、これを御飯に炊き込んで粒状で食べるか、潰して餡状にして使用するかの調理によつて、硬軟適宜に水煮をします。この水煮に使用した汁は、鹽味をつけると美味しいスープになります。

豆飯

御飯に炊き込むには豆は少し硬目に煮たものを使い、又煮豆の底に沈んでいるドロドロしたものを炊き込みますと焦げますから、別にスープのようなものにでもして食べるのが望ましいです。

餡

豆をこめて軟かに煮たものを、よく水きりして糖練ですり潰します。これに白糖と甘味料を加えて餡に仕上げます。

寄せもの

豆は少し硬めに煮たものを、コップ一杯糖練で軽く潰します。コップ四杯の水を煮立たせ、少量の食鹽を加えておき、これにコップ一杯の玉蜀黍粉をかきまぜながら沸かす。ネバリの出るまでトコ火にかけます。これにつぶした豆を加えてよくまぜ、鮮菓箱の類に注ぎ込みます。冷めると固まりますから薄く切つて食べます。切つたものの断面をフライパンの上などでいためれば更に美味しくなります。

豆パン

すりつぶし又はすりつぶさないでパン生地に使って焼く方法もありますが、パン食としての確固では、豆は餅又はペーストのようなものに調理して、これを適當にパンにつけて食べるのがよいです。

スープ

煮た豆をすりつぶして煮汁を加え、適宜に味つけをしてポタージュ・スープにします。スープの台に、煮干のダシや骨スープなどが使えれば更に美味しいものになります。

【注意】 こまに示したような方法で調理したものは酸敗しやすく、殊にこれからの暑い気温では保存上注意を要します。

分析表

水分	蛋白質	脂肪	炭水化物	カルシウム	鐵	燐	ビタミン
一〇・六	三・三	九・一	四一・六	一・八	〇・七	八四五	BI B2

食糧管理局輸入食糧課編



F  
Schmidt  
29/11  
- Checked Kagawa pref. Food control Cooperation, and learned the following information:

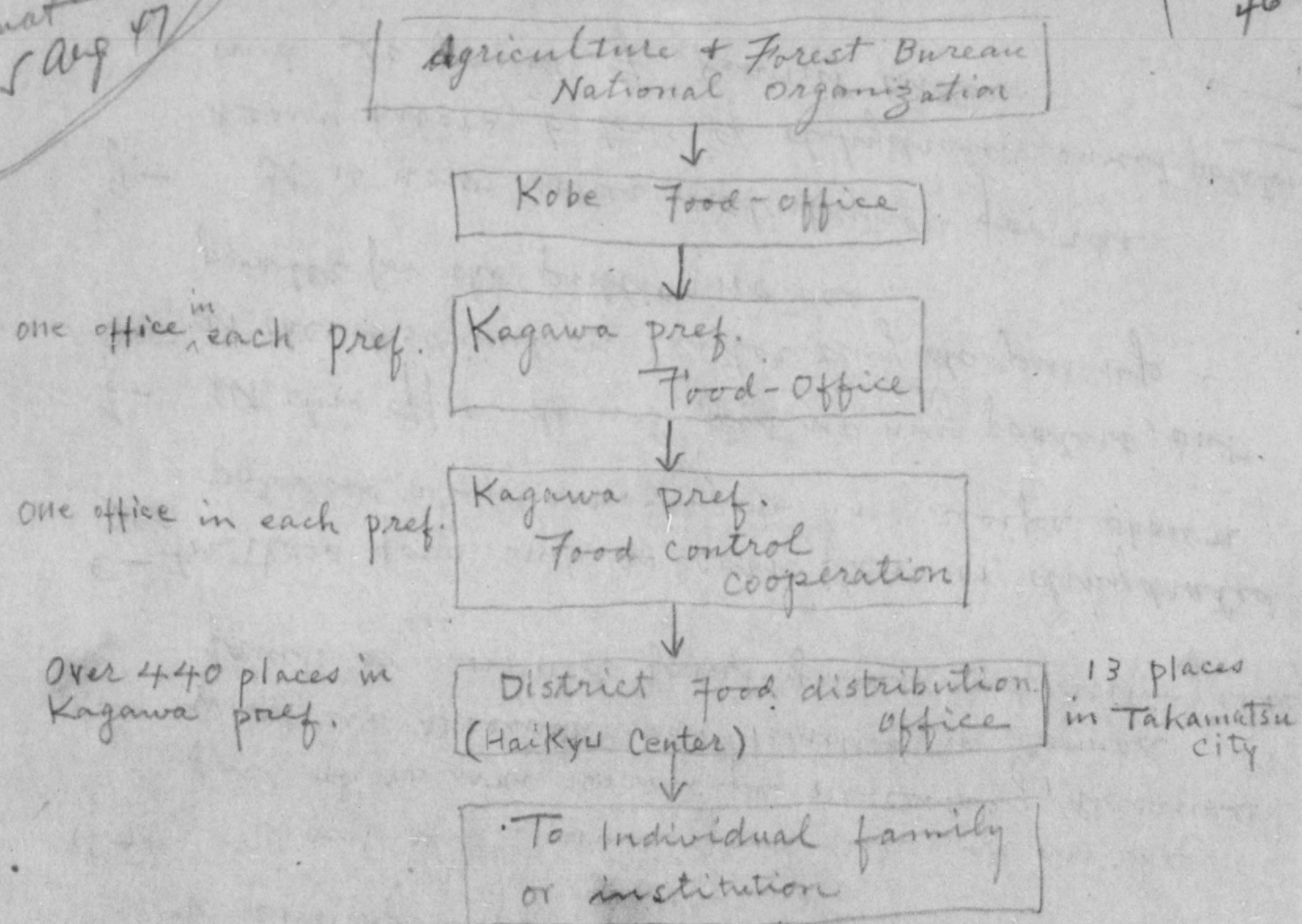
- a- Necessary recipe will be published in the newspaper at an occasion of distribution.
- b- District food distribution office <sup>on Haikyū Center</sup> will put up a necessary posters at the office for public notice
- c- There was one case they received 100 copies of recipes and distributed among the people; at the distribution center they are supposed to put up a poster of recipe to that effect.
- d- About the canned food received in the past there was no recipe necessary, because what we received was limited to Canned fruits or canned fruit juice and nothing else.
- e- For those food such as corn flour or dehydrated potatoes are necessary to have recipe shown.
- f- At this office do not put up any posters, but at the distribution center they do put up a poster for the public notice.
- g- It is now under distribution for the heavy labors, 6 tons of dehydrated sweet-potatoes and 20 pounds of peanut butter.



Investigat  
 RECIPE  
 situation  
 4-5 Aug 47

How imported-food is distributed

(P. 1)  
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1- Checked Kagawa pref. Food-office, and learned about recipe and others as follows:

a- <sup>In this office</sup> No posters ever posted, or no pamphlet ever published, excepting received one copy of recipe pamphlet that shows what it is like.

b- They said that whenever recipe is necessary Pref. office concerned would publish it in the newspaper for the people to be noticed.



3.— Checking up one of the distribution Center office — Tenjinmae Takamatsu — we learned the following:

- a— At the time when corn-flour came in for general distribution, only three copies of recipe pamphlets were received, of course it was not enough for every person <sup>to receive</sup> 50, let the people to read it keeping it at the office, and at the same time posted a poster in the office.
- b— according to the opinion of a woman in the office the recipe is impractical, because in order to follow the recipe direction, one must prepare some sugar, milk or butter which we can not get nowadays. Therefore, women are naturally do not pay much attention to the recipe.

4.— (A) house wife's opinion regarding the recipe as follows: (in Takamatsu)

- a— She notice the recipe in a news-paper as to how <sup>to</sup> cook corn flour which says, "mix the flour with some hot-water, and then make a flour-ball to boil it in soup to eat, or steam it to make heavy bread etc."



(P. 4)

③ Women group at Ritsurin, Takamatsu Haikeiyu Center stated as follows regarding recipe:

So far we have never been informed or noticed on any recipe excepting at the occasion we got a ration of yellow corn-flour. We followed the recipe direction to cook the yellow corn-flour and ate them all up fairly satisfactory.

④ Four women on the street at Enza, outside the city of Takamatsu stated as follows:

When we got a ration of yellow-corn-flour, we didn't know how to cook, because the ration center man didn't tell me anything about it, or gave us no recipe printed or noticed no posters in the office, but we got information somehow through our friends and neighbors.

⑤ Two women in Ichinomiya Village mentioned that they noticed a poster about the recipe in the office, therefore, had no trouble about cooking the corn-flour.

⑥ At Būshozan town housewives had no trouble about cooking corn-flour, because they noticed the recipe at the ration center. What they learned about the recipe, however, only direction to use hot water in mixing, and add some salt to bake small bread.



P. 6.

6- Visited the Shikoku News to assure the article published sometime in May, this year.

a- The attached clipped article was published just for a day on 24th May. — How to eat corn-flour.

7- Checked Ritsurin Haikyū Center in Takamatsu

a- The office received 3 copy of notice regarding corn-flour recipe, but it was rather too late to notify all the people, because they distributed the flour before the recipe was arrived.

b- After the recipe gotten in hand, it was hung on the wall; about a half of the people looked at it with interest

8- Checked Enza Haikyū Center, out in the <sup>country</sup>

a- The office did not receive any recipe or any such information regarding imparted food

b- The office man and a few women on the street said, they got information from friends and neighbours as to the recipe.



P. 5

5- Information obtained from the pref. Government officials, Food Sect. and Health Sect.

- a- Since they received a directive from the Central Government Agriculture and Forest Bureau regarding the notification of imported food recipe which instructs that the recipe should be publicly known through radio broadcasting, newspapers and magazines etc, they put the article in the Shikoku news, and also gave out the notice to the Food-control-cooperation telling them to put up a poster at every Haikyū center.
- b- Food Sect. also cooperating with the Health-sect. of the pref. government, and from the Health section sent out a man in charge of nutrition to Tokyo conference to learn how to cook imported foods in the most efficient way, and then intending to have a lecture on the recipe. Also they have been in practice whenever school lunch ration arrives, to have a class for teachers as to the direction of how to prepare imported food.



P. 7.

- 9- Checked Ichinomiya Ration Center,  
out in a country
- a- At the office a poster of the recipe was posted, the house wives seemed to be well satisfied.
- b- The printed recipe, however, arrived late from the control office, therefore, they did not have chance to distribute them among the people.
- 10- Checked Būshozan Ration Center (out side town)
- a- The <sup>printed</sup> recipe arrived late, so at the time of distribution of the flour, they posted a recipe to be noticed. Later printed recipe arrived about 30 copies — a sample is attached.
- 11- Takamatsu Broad-casting Station (J.O.H.P.)
- a- They broadcasted on the recipe 5th and 10th of May, 1947.
- b- At present, since they have set up a program for "Ration News Hour" they have been sending out the news regarding recipe for imported food quite often — this is however, directed by the Central Broadcasting



P. 8.

Office in Tokyo, and naturally the content of the news does not fit exactly to this locality.

---

### Summarizing the Report —

- 1- So far as imported food is concerned in this district have not been supplied very much amount or different kind. The yellow-corn-flour is the only kind they wanted recipe. Of course, for farmers some imported canned food were distributed, but these were limited to canned fruit or juice or jelly.
- 2- Neither Food office officials nor Ken government officials are very much interested in teaching people about the recipe because of the above reason.
- 3- Housewives seemed well contented of knowing simple recipe, because they know that even though they learned good recipe as long as the needed materials are short, they can do nothing.



Aki-gun

Aki-machi	Aki The 1st Primary School	1,401	30
	Yasuda	708	17
	Nakayama	162	8
Wajiki-mura	Wajiki	351	14
Iogi-mura	Shimoyama	151	7
	Iogi Junior High School	190	4
Muroto-Misaki	Shiina Primary School	151	7
Umanoe-mura	Umanoe	127	5
Sakihama-mura	Sakihama	532	15
Higashigawa-mura	Higashigawa	100	3
	Nahiga	76	3
Hatayama-mura	Higashigawa Junior High School	113	8
	The 1st Junior High School	67	5
	The 2nd	55	5
	The 2nd Primary School	115	8
Umaji-mura	Umaji Junior High School	146	10
Hane-mura	Hane Junior High School	202	9
Tano-machi	Tano	365	10
Kawakita-mura	Kawakita Primary School	316	8
Umaji-mura	Umaji	235	7
Iogi-mura	Iogi	340	10
Tano-mura	Tano	657	20
Nahari-machi	Karyogo	90	5
	Sub-total 23	6,550	218
	Grand Total 206 schools	61,115	2,142



REC'D C.E.

DATE 7 Mar 49

March 1, 1949

To: Commanding Officer of Kochi M.G.T.  
 From: School Superintend, Kochi Pref.  
 Subject: Monthly Report on School Lunch

1. No. of schools and persons who received school lunch.  
 See attached sheet.

2. Materials accepted and distributed in Feb.  
 None

3. Events

(1) Conference on business concerning school lunch.

a. Date: Feb. 3  
 b. Place: Kami Educational Office, Noichi-machi  
 c. Attendants: Muramushi Chikamori, professional  
 Shozaburo Okabayashi, secretary  
 Haruko Kojima, non-regular official  
 10 teachers of Southern District of  
 Kami-gun.

(2) Conference on business concerning school lunch.

a. Date: Feb. 7  
 b. Place: Usa Primary School, Takaoka-gun  
 c. Attendants: Shozo Okabayashi, secretary  
 Haruko Kojima, non-regular official  
 20 teachers of central district of  
 Takaoka-gun.

(3) Short course of school lunch cooking

a. Date: Feb 14, 15  
 b. Place: Motoyama and Tai Primary School,  
 Nagaoka-gun  
 c. Attendants: Takemi Higaki, non-regular official



Paper attached

City, town and village	Name of school	Number of school children	Number of teachers
<u>Kochi City</u>	Shinbori Primary School	849	24
	Showa	1,387	32
	The 4th	750	18
	Otemae	730	14
	The 6th	513	19
	Hata	376	13
	Enokuchi	1,085	30
	Kodakasa	711	19
	Ushioe	1,236	32
	Asahi	1,860	53
	Mikazuki	255	10
	Nagahama	1,170	29
	Yokohama	136	4
	Urado	261	9
	Mimase	240	18
	Godaisan	356	13
	Takasu	216	8
	Nunoshida	139	8
	Ikku	438	16
	Hisashige	106	6
	Misato	723	23
	Asakura	1,009	25
	Namekawa	133	6
	Kamoda	404	16
	Primary School attached to Men		
	Normal School	331	15
	Primary School attached to Women		
	Normal School	266	13
	Kagamigawa Gakuen (Educational Institute)	47	9
	School for the blind and the deaf	131	32
	Johoku Junior High School	1,529	59
	Junior High School attached to Normal School	256	19
	Asakura Junior High School	346	16
	Josei Junior High School	972	36
	Ikku Junior High School	316	14
	Takayanagi Junior High School	232	14
	<u>Sub-total 34 school</u>	19,499	662
<u>Hata-gun</u>			
Tomiyama-mura	The 1st. Primary School	158	7
	The 2nd	130	7
Yatsuka-mura	Yatsuka	418	13
Showa-mura	Urakoshi	81	3
	Showa	297	9
Taisho-machi	Tanono	255	10
	Onaro	131	6
	Nakatsugawa	40	3
Tsudai-mura	Kuchiyauchi Primary School	68	3
Shimodaemachi	Takeshima	118	3
Egawasaki-mura	Kawasaki	102	7



Okawasuji-mura	The 1st Primary School	281	7
	The 2nd " "	73	2
Nakamura-machi	Nakamura " "	1,014	27
Ushirogawa-mura	Tanogawa " "	108	5
	Kamogawa " "	89	3
Shimizu-machi	Isa " "	174	9
	Shimizu " "	747	22
	Banyo " "	270	9
	Matsuo " "	114	7
	Kubotsu " "	217	7
	Shimizu Junior High School	303	12
Shimo-Kawaguchi-Mura,	Shuro Primary School	168	7
Shimo-Kawaguchi-Mura	Otsu Primary School	98	6
Sukumo-machi	Sukumo " "	665	21
	Wada " "	203	8
Izata-mura	Nuno " "	226	7
Okuuchi-mura	Hiroai Junior High School	229	12
<u>Sub-total</u>	27 schools	6,777	242
<u>Takaoka-gun</u>			
Kure-machi	Kure Primary School	880	24
Sakawa-machi	Sakawa " "	857	25
Shin-usa-machi	Usa " "	1,020	24
	Nii " "	268	7
	Nii Junior High School	128	6
	Usa " "	375	15
Hake-mura	Hake Primary School	296	7
Susaki-machi	Susaki " "	1,519	40
Kusaka-mura	Kusaka " "	670	22
Kubokawa-mura	Kubokawa " "	699	16
Takaishi-mura	Takaishi " "	155	7
<u>Sub-total</u>	11 schools	6,867	193
<u>Agawa-gun</u>			
Nisai-mura	Saibata Primary School	72	5
	Nisai " "	110	8
Akiyama-mura	Akiyama " "	223	10
	Kodono " "	98	4
Moriyama-mura	Moriyama " "	159	8
Hirooka-mura	Kamino-mura " "	190	10
	Nakano-mura " "	292	11
	Shimonoo-mura " "	146	6
Ino-machi	Ino " "	1,229	32
Ikegawa-machi	Ikegawa " "	301	9
Konotani-mura	Konotani " "	529	18
Kamiyakawa-mura	Kamihigashi " "	73	4
Nishibun-mura	Nishibun " "	170	8
Hata-mura	Hata " "	166	8
	Hata Junior High School	68	7
Meiji-mura	Kataoka Primary School	150	6
Shimizu-mura	The 2nd " "	33	2
Mitsuse-mura	The 1st " "	201	7
Morogi-mura	Naiyo " "	56	2
<u>Sub-total</u>	19 schools	4,266	165



Nagaoka-gun

Motoyama-machi	Motoyama Primary School	560	16
	Kizen	189	7
	" Shiraga Branch	31	2
	Kinotsu Primary School	118	3
Osugi-mura	Osugi	345	12
	Ananai	253	8
Amatsubo-mura	The 1st	217	8
	The 2nd	105	5
	Amatsubo Junior High School	99	6
	" Shigefuji Branch	48	6
	" Kusunoki Branch	42	4
Kera-mura	Kera Primary School	332	10
	Kera Junior High School	120	10
Inabu-mura	Inabu Primary School	290	11
	Inabu Junior High School	118	6
Gomen-machi	Gomen Noda Kumiai Primary School	284	8
Nagaoka-mura	Nagaoka	875	20
	Tobigaikie Junior High School	432	20
Oshino-mura	Oshino Primary School	320	14
Tai-mura	The 1st	195	7
	The 2nd	41	3
Otsu-mura	Otsu	258	9
	Otsu Junior High School	85	6
Yoshino-mura	Chuo Primary School	151	7
	Yoshino Hokubu	137	7
	Yoshino Seibu	140	6
	Yoshino Junior High School	136	9
Nishi-Toyonaga-Mura	Otaguchi Primary School	416	13
Amatsubo-mura	Shigefuji	118	6
	Ananai Branch of Shigefuji	40	2
	Nishi-Toyonaga	359	11
	Nishi-Toyonaga Junior High School	176	10
	" Otaguchi Branch	175	9
	Osunago Primary School	111	5
Miwa-mura	Miwa	480	16
	Miwa Junior High School	184	11
Tochi-mura	Tochi Primary School	335	12
	Tochi Junior High School	112	8
Agekura-mura	The 1st Primary School	121	5
	The 2nd	59	2
Higashi-Toyonagae mura	Chuo Junior High School	231	10
Agekura-mura	Agekura	56	6
Shinkai-mura	Kacho Primary School	272	7
Kokubu-mura	Kokubu	198	7
	Oko	400	10
	Oko Junior High School	170	6
Kameiwa-mura	Kameiwa Primary School	143	7
Tai-mura	Tai Junior High School	108	7
Oshino-mura	Oshino Junior High School	221	11
Agekura-mura	The 3rd Primary School	93	5
"	Inozawa	29	4
	Sub-total 51 Schools	10,509	420



<u>Tosa-gun</u>			
Uji-mura	Edagawa Primary School	183	8
	Uji Junior High School	98	6
Kagami-mura	The 1st Primary School	240	9
	The 3rd " "	68	2
	The 4th " "	60	2
Mori-mura	Minami-kawa " "	138	4
	Minami-kawa Junior High School	48	6
	Akiwa Primary School	132	6
Tosayama-mura	Nakakiri " "	68	2
	Tosayama Junior High School	123	4
	Hirose Primary School	50	2
	Nishikawa " "	78	3
	Kuwao " "	140	7
Okawa-mura	Oyabu " "	46	2
	Kawaguchi " "	133	7
	Funato " "	107	5
	Shirataki Junior High School	85	6
	Shirataki Primary School	285	11
Hongawa-mura	Koshiura " "	35	2
	Koshiura Junior High School	52	5
Jozoji-mura	Jizoji Primary School	114	4
	Ishihara " "	228	9
	Sub-total 22 schools	2,509	112
<u>Kami-gun</u>			
Yamada-machi	Yamada Primary School	937	22
Iwa-mura	Iwa-mura " "	253	7
Akaoka-machi	Akaoka " "	772	20
Makiyama-mura	Odochi " "	416	14
	Okano-uchi " "	156	6
	Kawaguchi " "	137	4
	Meikai " "	43	2
	Betshaku " "	104	3
	Befu " "	53	2
	Hiraku " "	60	3
Nishikawa-mura	Nishikawa " "	101	4
Yamakita-mura	Yamakita " "	183	7
Sako-mura	Sako " "	264	9
Meiji-mura	Meiji " "	138	7
Kami-Nire-mura	Kubo " "	133	5
Zaisho-mura	The 3rd " "	76	3
Maehama-mura	Maehama " "	252	10
Mirabu-machi	Gankai " "	60	2
	Sub-total 18 schools	4,138	130



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QUESTIONS - SCHOOL LUNCHKencho

- Procurement : Source of Supply. Local, LARA, US, or Japanese Govt.
- Storage : Facilities, Rodent and Insect free, clean and dry.
- Distribution : Who handles it? Are complete records kept? By whom?  
(Are all rations accounted for?)
- Allocation : Who is responsible? On what basis is allocation made?
- Administration: Complete outline of channels. (Shikoku & Prefectures)

Schools

- Responsibility: Who receives it? Storage and issue to kitchens Records.
- Kitchens : Are kitchens adequate? Sponsored by whom? How funds were obtained. Utencils, etc. (Fuel, how is it obtained?)
- Preparation : Qualified personnel. Are menus prepared in advance, and followed. When was last check by MGT, local PH and PW Sections.
- Serving : How served, by whom? Equal portions to all, etc.
- Students : Their reactions, what they like, etc. Do they have to pay if so, how much? Who do they pay?
- Check for the following items: Dry Milk, Fruit Juice, Tomato Juice, Meats of all types. Stews, etc. LARA: Soy Flour, Rice, Milk Sugar Dried grapes and Salt.
- Empty Containers : How are they disposed of? They may be sold and money used for lunch fund.
- Opinions : Get opinion of officials and students. Also that of teachers and parents.

How many students are absent from school? Are the same ones absent consistently? For what reasons? Has any action been taken to eliminate the courses? If so what.

The same for teachers. Percentage overall.



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- Distribution : Who handles it? Are complete records kept? By whom?  
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HEADQUARTERS I CORPS  
APO 301 (Kyoto, Honshu)

AA/mo

AG 000.8 - BA

14 January 1949

SUBJECT: School Lunch Program

TO : See Distribution

1. The results of a recent survey by this headquarters in the use of supplies allocated to the school lunch program are forwarded for your information and guidance.
2. Problems confronting the schools.
  - a. Irregular deliveries of supplies to the schools by the government section responsible for the school lunch program.
  - b. Lack of guidance in the use of imported foods. This need has been particularly acute in the last three months with the distribution of a wide range of western-type foods.
  - c. Lack of replacement equipment and impossibility of maintaining minimum sanitation without a soap allocation or a ration allotment of cotton material for aprons or towels. Inability to carry on an effective and systematic physical examination of all food handlers.
  - d. Tendency to allocate foodstuffs to schools by the easiest method - shipment of whole cases, irrespective of the contents, instead of breaking down cases and sending reasonable amounts of special items.
  - e. Some staple items disliked by children - need for instruction in alternate uses.
3. The following recommendations have been forwarded:
  - a. Clarification by SCAP for both the Ministry of Education and Military Government of the present situation and of future plans for the school lunch program.
  - b. Requisition by SCAP of imported items for the program keeping in mind the following points:
    - (1) Need of adequate instructions to the Japanese in the preparation of western foods.
    - (2) Equipment for preparation now available in the schools.
    - (3) Resistance to spoilage and deterioration.

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Ltr, Hq I Corps, AG 000.8 - BA, subj: "School Lunch Program", dtd 14 Jan 49, cont'd.

c. Conversion at SCAP level of raw materials into a finished product more readily usable by the schools (i.e. IARA production of noodles).

d. Clarification by SCAP to the Japanese on procedures for replacement of spoiled supplies.

e. Forwarding to Civil Education of directives of SCAP Public Health and Welfare pertinent to the school lunch program.

4. The recommendations for Military Government Teams listed below are for your information and necessary action.

a. Prefectural authorities should be encouraged to assume greater responsibility for the program, particularly in the following fields:

- (1) Payment of cooks' salaries.
- (2) Gradually increased rations of indigenous foods to increase caloric issue to the goal of 600 calories a day per pupil.
- (3) Education in proper preparation of imported foods.
- (4) Allocation of sanitation supplies and replacement equipment.
- (5) Cooperation between prefectural sections: i.e. Public Health, Food and Nutrition, Physical Education.

b. Greater cooperation should take place between the interested sections of military government teams: Economics, which receives the lists of imported food items to be released to prefectural authorities; Public Health, which is concerned with sanitation standards and with the improvement in training and professional usage of public health nurses; Public Welfare, which receives the policy directives pertinent to the Program; Civil Information, which stimulates publicity on the purposes of the School Lunch Program; and Civil Education, which is responsible for the program in the schools.

c. Additional and continuing education of the public should emphasize the fact that a "school lunch" is supplementary food and not a main meal. Requests have been received from prefectural officials, school authorities, and parents for increased ration allocations, so that children may receive a "complete" meal. Such requests show a misconception of the purpose of the program.

d. Increased surveillance of sanitary conditions should take place with specific suggestions for improvement as well as encouragement of prefectural authorities to make budget allowances to cover the maintenance of minimum standards. To be effective, education in those standards must be continuous in the schools themselves.



Ltr, Hq I Corps, AG 000.8 - BA, subj: "School Lunch Program", dtd 14 Jan 49, cont'd.

e. The following recommendation is contingent upon the continued receipt of such varied supplies as have been received during the last three months. It is suggested that military government recruit and orient a group of three or four American women in each prefecture, to include, wherever possible, the dietician and/or the Home Economics teacher of the American Dependent School, to act as a consultant committee, under the chairmanship of the Civil Education Officer, or the Assistant Civil Education Officer. This committee together with the city and prefectural dieticians, should form a joint committee. The joint committee should receive each month from the Physical Education Section of the prefecture, or the Economics section of Military Government, the list of imported foods on hand, prior to allocation to the schools. This list should include the quantity of each item, broken down by sizes in tins or in pounds. Clarification as to preparation and suggestions as to alternate means of usage could be made by the American committee. The joint committee should also decide on the number of pupils a given quantity of any one food item can serve, so that allocations can be made to schools on the basis of attendance. Food shipments to each school should be made on the basis of the suggestions of the joint committee. Breakdown should be according to need, not ease of handling.

BY COMMAND OF MAJOR GENERAL SWING:



C. C. CARTER  
Colonel, AGD  
Adjutant General

DISTRIBUTION:

2 ea MG Region & Team  
I Corps Z/R  
2 AG Rec, I Corps



18 Jan 49

To: SM 60

Public Welfare &amp;

Public Health - Can't Read <sup>2003</sup>  
Wintery!

Economics

Civil Information *By*

1. Something like this should be done but it may be difficult for train officers to give this the time it needs. Suggest that non-com assistants in sections be given this job - under supervision, of course, of section heads. Also suggest that Sgt. Denny exercise jurisdiction over the whole program and help those trainees that have difficulty in doing this by going to the prefectures and working on them.

OVER



program. He has already started  
 this work, but due to priorities  
 and other urgencies was forced  
 to drop it in Oct-Nov.  
 period.

2. Request comment before  
 sending to trans.

JW

What is status of school  
 lunch program in Shikoko  
 now? Is there one school  
 operation?  
 RW



LIAISON SECTION  
EHIME KEN

Sch Ed/ Kubo  
7 Feb., 1950

EL-230 (CE-11)

TO : Chief, Shikoku Civil Affairs Region  
Attn: Civil Education Section

FROM : Superintendent, School Board, Ehime Ken

SUBJECT: School Lunch System

I beg to inform you of the subject above for the month of Jan., 1950 as follows.

1. Storage .....Mitsuhamu Warehouse of the National Agr. Coop. Assn.

Item	Amount as of 1 Jan.	Amount rec'd in Jan.	Loss by accident	Amount released in Jan.	Amount as of 1 Feb.
G class	200 lbs	0	0	0	200 lbs.
C "	20,880 lbs	0	0	20,880 lbs	0
B <sup>3</sup> "	3,937.50 "	0	0	3,937.50	0
-----					
TOTAL	24,817.50 lbs	0	0	24,817.50	200 lbs

Remarks: (1) One barrel of G class containing 200 lbs is rotten.

2. Date released:

B<sup>3</sup> & C classes ..... during 4-- 15 Jan., 1950.

*Tameto Sugino*  
T. Sugino  
Superintendent, School Board, Ehime Ken



LIAISON SECTION  
EHIME KEN

Athletic Health

EL-124 (CE-4)

Kubo

3 Dec., 1949

TO : Chief, Shikoku Civil Affairs Region  
(Attn: Civil Education Section)

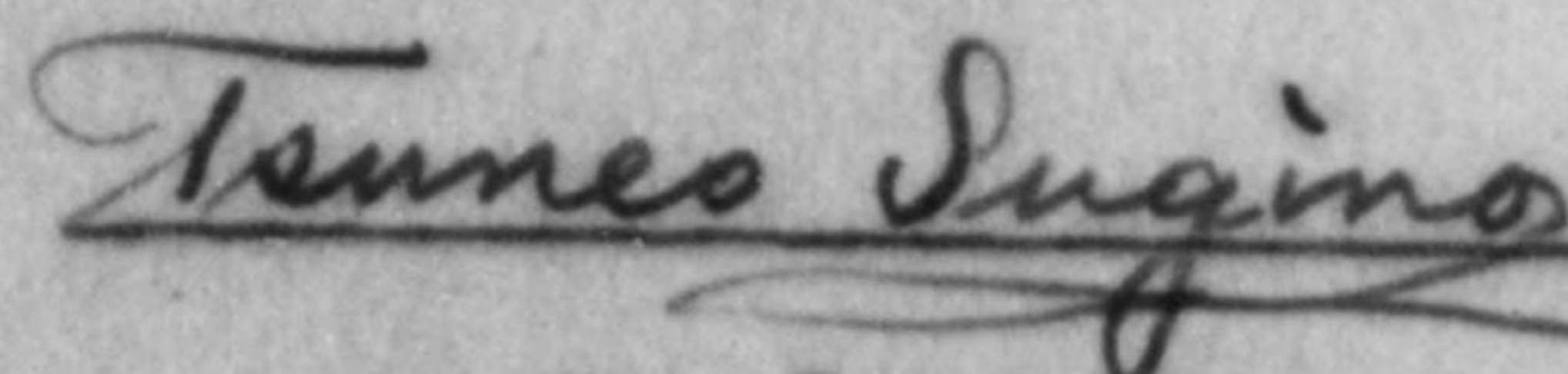
FROM : Superintendent, School Board, Ehime Ken

SUBJECT: School Lunch System

I beg to inform you of the subject above for the month of November as follows.

Storage ..... Ehime Ken Selling Agr. Coop.

ITEM	AMOUNT AS OF 1 NOV.	AMOUNT RECEIVED IN NOV.	LOSS BY ACCIDENT	AMOUNT RELEASED IN NOV.	AMOUNT AS OF 1 DEC.
None	0	0	0	0	0



T. Sugino  
Superintendent, School  
Board Ehime Ken.

Fr:K

Rec'd  
6 Dec. 49



Ruff  
cej  
D

## Investigation of School Lunch in Tokushima Prefecture

12 December 1950  
S. Matsuura

Date: December 11, 1950

Place: Shinmachi Primary School, Tokushima city  
Tokushima City Police Station

## Interview with Assistant chief of Tokushima City Police Station:

I met with Mr. I. Katsumo, assistant chief of the City Police Station and asked if there happened some illegal cases about school lunch in Tokushima City. He answered: "We have had no illegal or blackmarketing case with school lunch material to date. I have never heard of such a case. I will pay further careful attention to it in secret and let you know about it later if I find any illegal cases.

## School lunch at the Shinmachi Primary School:

School lunch is being given to 994 pupils every day (5 days a week) in this school. On November 11, 1950, eleven barrels of milk were distributed for the use of October, November and December 1950. In this week, milk will be given to children on Monday, Tuesday and Thursday. Miso-soup will be given to them on Wednesday and doughnuts on Friday in this week. Complete school lunch is not being given yet, because the materials are not arrived yet. There is a full-time cook, a janitor and a messenger boy who prepare school lunch and give it to children during 1030 to 1100. The school lunch fee is ¥ 20 a month per one child, except these whose families are poor and receiving public help. These 32 children are getting school lunch supply from the city office and other poor 19 children get school lunch supply from PTA. Upon consultation with parents, 8 children do not get school lunch in this school.

School lunch facilities are good, and clean. A new school lunch room is being constructed with the budget ¥ 150,000 from the city and ¥ 60,000 from PTA.

They are getting school lunch tools, cups, and dishes, etc. with the budget, ¥ 140,000. The school lunch store-house for milk is located at the next room of the kitchen. The teacher in charge of school lunch keep the key of the store-house. He measures milk and hand it to the cook. The account of school lunch is strictly supervised and it seems to have no illegality.



RESTRICTEDSHIKOKU CIVIL AFFAIRS REGION  
APO 1050

ANNEX B-1

November 1950

## PUBLIC HEALTH ACTIVITIES

By Waldo G. A. Edelman, M.D.

## 1. General Administration.

## a. Resume of Civil Affairs Field Trips.

<u>Activity</u>	<u>No. Conf. or visits</u>	<u>Prefs.</u>	<u>Did Pref. PHD Repr. Accompany?</u>	<u>Purpose</u>
Public Health Administration and Medical Affairs	43	Ehime Kagawa Kochi Tokushima	Yes	Conferences, interviews, and meetings concerning hospitals, health centers, laboratories, and public health programs, involving governors, chiefs of sections, chiefs of depart- ments, and other personnel. Consultations and discus- sions with independent technical and professional groups. Surveillance, inspections, on-the-spot criticisms, and guidance.
Veterinary Affairs	41	Ehime Kagawa Kochi Tokushima	Yes	Surveillance of fish markets, public institu- tion kitchens, milk plant, canning factory, noodle factory, slaughter houses, fish, food, and meat processing plants.
Sanitary Engineering Affairs	17	Ehime Kagawa Tokushima	Yes	Discussions with city officials regarding winter sanitary teams, garbage collection and disposal, DDT usage and application, with emphasis on typhus control as per SCAPIN #2011. Surveillance of Waterworks Refresher Course. Visits to health center districts, water treatment plants, garbage dumps, and inciner- ation plants.

RESTRICTED



## 徳島縣學校給食状況調査

12. Dec. 1950.

by S. Matsumura

日時 Dec. 11. 1950.

場所 徳島縣徳島市新町小学校, 徳島市警察署.

## 新町小学校, 給食状況

當校, 給食. 全校児童 994人 = 対し毎日 (週5日) 実施して.

材料. 11月11日 才3回半期分 (10月~12月) ト脱脂乳 11樽, 配給が完了.

今週. 月. 火. 木. 13日. 此等ヲ飲也. 水曜日. 味噌汁. 金曜日. ドウ  
トワトワ給食予定.

パン = 20完全給食. 材料が未到着, 爲実施して.

専任炊事小使, 給仕各1人ヲ準備し毎日10時30分ヨリ11時迄,  
1回給食して.

給食費. 1人1ヶ月20円トシ 生活扶助受ける家庭貧困, 生徒  
32名. 市助, 又此ニ準ル貧困家庭, 児童19名ニ PTAカ給  
食費ヲ支給して.

又全校ヲ8名. 又母ト相談上給食して.

給食設備. 今場沸場ト兼用ヲ約6坪, 所テ行ワテルカ  
米生の施設及清潔, 状態. 普通ナル.

今回完全給食トシトシテ17機舎. 市助15万円, PTAカ36万  
円ヲ支出シ給食室17坪ヲ新築中ナル.

又この四. 等給食用器具 1200人分ヲ14万円, 予算ヲ



## RESTRICTED

Annex A, Cont'd

Reports Control Symbol QGS-01

## d. Other Political, Government or Legal Matters and Comments.

- (1) The following changes of staff has been made in the respective Prefectural Departments.

Chief of Marine Products Section	Kenkichi Fujihara	June 5, 1947
Chief of Forest affairs Section	Shukichi Tatsumi	June 19, 1947
Chief of Commerce & Industry Section	Naomi Yamasaki	June 21, 1947
In Charge of Mul- berry Production Sericultural Section	Hiromi Tsuzuki	June 30, 1947
Work Planning Forest Affairs Section	Yoshihiro Miyaji	June 20, 1947
Wood, Fuel and Charcoal Forest Section	Osamu Nishimura	June 20, 1947
Forest Affairs Section	Morrichi Imai	June 20, 1947

- (2) The Village Master of Nissho Village, Kami-gun, Kochi Prefecture was re-elected on the 25th of June, 1947, due to the former village master being applicable to purge directives. Shiro Nishiuchi took the office by popular vote. The former master Yoshiyasu Irimajri has filed a petition for re-examination. He was purged for being an ex-councillor of Kakoku Jidosha Kaisha (The North China Auto Company.)



購入汗化。

結倉用ハ等保管、倉庫ハ結倉準備官、隣ハ27133坪、右ハ77  
鍵ハ結倉係 邪知保管ハ出納ハ嚴格ニ行リテ居リ、不正使用ハ  
ナシトナリ。

(毎日結倉係教習ハ行量、上始夫ニ依リテハナシ)

徳島市警察署ノ意見

徳島市警察署ヲ訪問シ次長勝野伊左五氏ニ全市ノ結倉状況  
五心ニシテ聞ル不正事件、有無ヲ尋テ  
同氏ハ、徳島市内ノ結倉用物資、横流シトシ、今迄未ダ一件モナ  
カシ、又カ、ルウリサモ聞テハナシトナシ。  
今後、注意ニ秘密裡ニ内偵シ、若シ該倉事項カアルハ報告ニ  
テリル様ニ結ル。



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Annex B-1, Cont'd

Reports Control Symbol QPH-01

- (2) Kochi Prison was inspected on 12 June. Sanitation in the Mess Hall has improved considerably and the diet of inmates has improved. Hospital facilities are better and arrangements were made for chest X-ray examinations of patients with questionable illnesses. Patients suffering from tuberculosis were being quartered in the dispensary without an attempt at isolation. This was discussed with prison officials and corrective action was taken.

Scabies and malnutrition were fairly common among inmates, but measures have been taken to improve these conditions. A physician now visits the prison daily. The general diet has increased in its caloric content. Formerly the inmates were not getting all the food the daily diet called for.

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EHIME

HEADQUARTERS  
SHIKOKU CIVIL AFFAIRS REGION  
APO 1050

FNK/my

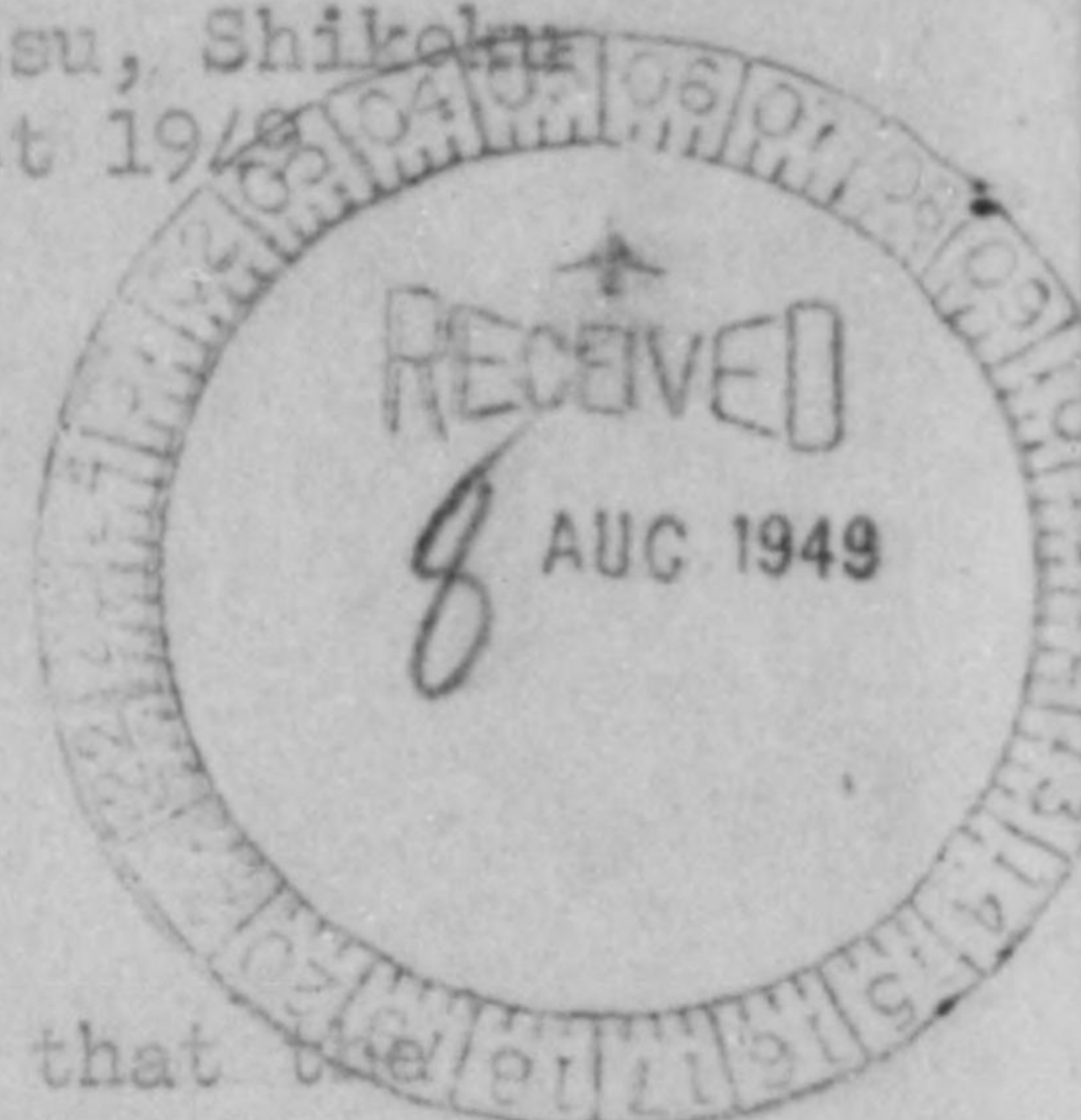
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Takamatsu, Shikoku  
5 August 1949

AG 000.8

SUBJECT: Report on School Lunch Program

TO : Commanding Officer  
Ehime Civil Affairs Team  
APO 1050  
ATTN: CE Officer



It has come to the attention of this headquarters that the School Lunch Program has declined seriously in the last six months and it has become necessary to inquire into the situation in detail to determine to what extent the program has declined. Therefore, it is desired that a report be submitted to this headquarters by 11 August 1949 along the following lines:

- a. Amounts and kinds of food received by the month for the period January-July 1949.
- b. Amounts and kinds of food received by the month for the period October-December 1948.
- c. Amounts and kinds of indigenous food used in the School Lunch Program during the period January-July 1949.
- d. Amounts and kinds of indigenous food used in the School Lunch Program during the period October-December 1948.
- e. If the above figures show a decline, a statement as to the reasons why, according to the responsible Board of Education officials.
- f. A brief analysis of the situation by the CE Officer containing any pertinent facts not covered by the above points and/or including the above points.

BY ORDER OF CHIEF, SHIKOKU CIVIL AFFAIRS REGION:

*Henry L. Chisolm*  
HENRY L. CHISOLM  
WOJ USA  
Adjutant



Rec'd: 15 Aug 49.

Situation of School Lunch Program  
in Ehime Prefecture

In answer to SCAR letter, dated 5 August 1949, following materials have <sup>been</sup> gathered through Mr. Inouye, member of Physical Education Section of the School Board Secretariat.

I. Survey of imported foods received and distributed.

Date Received	Type	Class No.	Pieces	(lbs) Wt. Per Piece	Date Distributed	No. of Persons Receiving
October 6	Corned Mutton	C	16,272	0.75	18-23 December	130,190
"	6 Melon Jam	F	3,319	15	20-23	"
"	6 M & M Candy	F	70,132	0.25	19-23	"
"	6 Hard Candy	F	4,529	1	19-23	"
"	6 Tootsie Rolls	F	61,025	0.125	19-23	"
"	6 Tropical Chocolate	F	4,320	0.125	19-23	"
"	6 Chocolate Bar	F	22	3	19-23	"
"	12 Snap Beans	E	1,272	1.2	23	"
"	12 Spinach	E	2,027	6.1	8-23	"
"	12 Grapefruit Juice	E	257	1.1	20	"
"	12 Peas	E	154	1.2	23	"
"	12 Peas	E	579	6.6	19-23	"
"	14 Corned Mutton	C	3,586	6	18-23	"
"	20 Processed Cheese	A	1,630	6	19-23	"
"	20 Spread Butter	A	2,823	6.5	19-23	"
"	20 Spread Butter	A	2	6.3	23	"
"	20 Bacon	A	9,671	1	19-23	"



November	26	Marmalade	E	75.00	1.5	18-23	December	"
		Potatoes						
December	13	Dehydrated	B	198	11	10-18	February	150757
"	13	Homing	B	791	6.6	10-18	"	"
		Pork &						
"	13	Gravy	C	1,830	1.9	10-18	"	"
		Vienna						
"	13	Sausage	C	3,264	1.5	10-18	"	"
		Boned						
"	13	Turkey	C	2,064	2.2	10-18	"	"
		Deby drated						
"	13	Apple	D	227	14	10-18	"	"
		Dehydrated						
"	13	Cabbage	D	78	14	10-18	"	"
			F					
January	1	Apple Butter	F	682	1.8	10.18	"	"
"	1	Apple Butter	F	24	7.5	15	"	"
"	1	Jam	F	3,049	1.5	10-18	"	"
"	1	Jam	F	24	8.4	15	"	"
"	1	Jam	F	474	8.3	10-18	"	"
		Dried						
March	1	Eggs	A	1,008	3	15-16	March	151,675
		Pork &						
"	1	Beans	D	1,414	1.9	15	"	151,678
"	7	Raisin	D	8,968	0.9	26	"	"
"	7	Raisin	D	57	7	26	"	"
May	23	Chocolate Ice Cream	F	1,770	8	21-28	June	"
		Grapefruit						
June	3	Juice	E	15,659	1.3	21	"	"
		Assorted						
"	4	Cookies	B	9,503	1	21-28	"	"
"	6	Peach	E	1,477	6.8	21-28	"	"
		Powdered						
"	6	milk	G	279	200	6-9	"	"
"	11	Chopped Ham	C	599	6	21-28	"	"
		Tongue						
"	11	Luncheon	C	12	6	21-28	"	"



June	11	Luncheon meat	C	6	6	21-28 June	151,678
"	11	Ham & eggs	C	17	2.1	21-28 June	"
"	11	Ham & eggs	C	50	0.2	21-28	"
"	14	Corned Beef Hash	C	744	6.6	21-28	"
July	11	Powdered milk	C	3	225		

II. Foodstuff made possible by Monbusho through Ministry of Forestry and Agriculture.

Date Received	Type	Amount	Date Distributed
October 13	Butter Substitute	4,368 kg 9609.6 <sup>lbs</sup>	16 October
" 20	Flour from Lara	1,114 kg 2450.8 <sup>lbs</sup>	26-27 October
" 25	Imported Sugar	19,846 kin 25,142.0 <sup>lbs</sup>	24 November
JANUary 5	Imported Sugar	19,606 kin 25,487.8 <sup>lbs</sup>	1 February
" 30	Butter Substitute	2,685 kg 5907.0 <sup>lbs</sup>	8 February
" 31	Miso	3,794 kan 31,300.5 <sup>lbs</sup>	19 January -25 February
" 31	Shoyu	28.1 koku 11,130.0 <sup>lbs</sup>	26 January-25 February
March 20	Miso	3,396 kan 28,017.0 <sup>lbs</sup>	22 March
" 20	Shoyu	24.4 koku 9670.0 <sup>lbs</sup>	22 March
May 7	Miso	3807 kan 31,407.75 <sup>lbs</sup>	20 May
" 7	Shoyu	28.5 koku 11,286.0 <sup>lbs</sup>	20 May
June 1	Butter Substitute	3,080 kg 6,776.0 <sup>lbs</sup>	2 June
June 2	Miso	4,446 kan 36,679.5 <sup>lbs</sup>	6 June
" 2	Shoyu	34.6 koku 13,701.6 <sup>lbs</sup>	6 June
" 29	Shoyu	112 kan 924.0 <sup>lbs</sup>	29 June



July	2	Miso	1,529 kan	12,614.25 <sup>lbs.</sup>	2 July
"	14	Powdered milk for Summer Use	1,465 kg	3,223.0 <sup>lbs.</sup>	14 July

III Besides above mentioned food stuff the prefecture provided

28-30 October-125 kan of whole meat through the courtesy of Prefectural Marine Section

2 November-2,780 loaves of "fu" (pastry) through the courtesy of Prefectural Food Section

18 May-390 kans of dried bonito shaving through the courtesy of Bonito Shaving Commercial and Manufacturing Association.

14-31 May 132 kans of dried seaweed through the courtesy of Matsuyama Marine Processing Company.

IV. Each locality supplemented the above with vegetables and dried fish soup stock in varying quantities.

V. Conclusion: As is plainly obvious, the school lunch program's chief and probably the only attraction is the availability of imported foods. With good backing the school lunch program had a flying start. Although there were some individual objections, contributions were readily made to construct a good kitchen. PTA aided in preparation of foods; great interest was taken by school nurses; students and parents alike were enthusiastic. But imported foods decreased considerably. Originally enough imported foods were distributed to account for about sixteen meals per month. Now only enough foods are distributed for four meals per month.

Both prefectural officials and this office have realized that imported foods would not continue indefinitely. Therefore emphasis has always been to:

- orient teachers, students, and parents on value of school lunch from nutritious angle.
- Encourage school to rely more and more on indigenous food product
- Promote understanding of true value of school lunch.

But as anyone familiar with Japan's economic and agricultural conditions knows, availability of foodstuff is limited. To obtain meat and such the cost soars enormously. To conduct the program on few simple vegetables and such draws bitter criticism from parents because then there is no difference between such program and foods consumed at home.



There is no doubt that the prefectural office has provided good guidance. Its work has been quite systematic. They have kept accurate records. They have made appropriate reports. They have made various arrangements to facilitate the program by obtaining building materials, etc. They have conducted cooking classes. They have plans to continue such program. And above all they have increased the number of schools taking advantage of this program systematically. Since first of this year, two increases were made. First increase added 3 kindergarten, 32 elementary schools, and 16 lower secondary schools. Second increase added 30 elementary schools and 15 lower secondary schools. Number has been frozen at this level because of decrease in imported food stuff.

With hope that there will be an increase in imported foodstuff, schools are continuing school lunch program relying on indigenous foods. It can be said that desire for school lunch program is plainly evident. But at the same time continued aid of imported food is necessary for its continuance.



19 August 1949

As a follow-up on the information in last month's report on the school lunch program, detailed information was furnished by the education section about Ehime Prefecture which further illustrates serious deterioration in the school lunch program. Imported food supplied in Ehime during October, November and December, totalled 307,000 lbs. Imported food supplied during the first seven months of 1949 totalled 143,000 lbs.

Food supplied by the Agriculture and Forestry Ministry, mostly bean paste, shoyu sauce and imported sugar, for the same periods, were 37,000 lbs. and 228,000 lbs., making a total of 344,000 lbs. and 372,000 lbs., for the two periods, respectively. The prefecture supplied 1000 lbs. of protein food during the first period, and 4300 lbs. during the second. Each locality also supplied vegetables and dried fish soup stock in varying quantities.

The decline in the volume of foreign food supplied has resulted in reduction in the number of meals that could be furnished from 16 per month to four. The number of schools serving lunches was increased in December, and again in January, but has been frozen because of the decrease in imported foods. The number of children served was increased from 130,200 to 150,800 in December and to 151,700 in January. Information from Ehime indicated that schools are continuing the program with the hope that imported foodstuff will increase, that the desire for the program is strong, and that continued aid in the form of imported food is necessary to the life of the program.

Extension of the program to nursery schools is moving slowly in Ehime. With the exception of four nursery schools which regularly receive LARA supplies none have started to provide the lunch. An increase is expected during September, but few have kitchen facilities or the space for such facilities, or the money to build them. The problem of kitchen facilities was similarly reported for Kagawa Prefecture, as the factor holding up the program.

For PW Monthly report for August  
RS



HEADQUARTERS  
KAGAWA MILITARY GOVERNMENT TEAM  
APO 1050


106

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(3-6)  
ej

INFORMAL CHECK SLIP

SUBJECT:

Informal Report

NO.	DATE	FROM	TO	REMARKS
	22 July 1949	OE Section KCAT	OE Section SCAR	<p>1. In reply to phone message concerning distribution of food for school lunch programs to following information is submitted:</p> <ul style="list-style-type: none"> <li>a. The last shipment of food was received <u>15 June 1949</u>.</li> <li>b. Distribution of this food was completed at <u>the end of June</u>.</li> <li>c. This was food allocated for May and June.</li> </ul> <p style="text-align: right;">                       Charles R. Pfeifer                      1st Lt FA                      Civil Education Officer                 </p>



*Report on the School Lunch Program*  
*KAGPWA - August 1949*

1. Is imported food for the school lunch program coming into the prefecture increasing or decreasing?

Decreasing.

2. If so, by about what amount?

There are two groups consisting of milk and canned foods in the imported foods. After the School Board received the foods of September 48 in December 48 and of October 48 in March, 49, there were no further foods were received until the board received the ones of May and June, 49. on 10 June, 49. A comparison between the amounts of imported foods of September, 48 and the ones of June, 49 is given below. October amount was very small and no milk was received therefore September is shown for comparison.

Milk

Month	Amount	Difference
September, 1948	29,741 lbs	
June 1949	12,075 lbs	decrease 17,666.6 lbs

Canned food

September 1948	61,992 lbs	
June 1949	12,408 lbs	decrease 49,584.5 lbs

The Education Ministry gave instructions to the School Board to give imported foods to the schools if the equipment of school lunch program of the school is completed.

As the number of schools which are given imported food by the board, is increasing therefore, the amount of imported foods being distributed to each school becomes less.

3. How much food was received in March, April and May 1949 and kinds received?

As described in #2, the board received the foods of October, 48 in March, 49. The kinds of foods and the amount are as follows:

Type of food	Received March 49
Boiled Beef <del>Carrot</del>	370 lbs
Stew Meat Vegetables	4,676
Peach	42
Stew Meat Vegetable	6,075
Salmon	3,792
Total	14,955 lbs



Received the following for May and June on the 10th of June

Chocolate Icecream	5,664 lbs	(amounts of less than one pound have been rounded off)
Pork and Gravy	2,610	
Ham <del>Pork</del>	7	
Ham Chopped	4,680	
Pear	2,160	
Sour Kraut	1,813	
Peas	1,765	
Peas	282	
Snap Beans	819	
Spinach	1,948	
String Beans	180	
Tomato Puree	2,061	
Diced Carrot	223	
Carrot	90	
Asparagus	79	
Spinach	78	
Spinach	2	
Spinach	29	
Grape Fruit Juice	147	
Dill Pickles	41	
Dill Pickles	41	
Apple Sauce	37	
Orange Juice	23	
Beet	26	
Sweet Potato	14	
Milk	24,150	
Total	<u>48,969</u>	



4. In your opinion is the school lunch program losing interest or falling. If so, why?

The interest for school lunch program is growing.

At first many children were not accustomed with imported foods but owing to ~~the~~ adequate cooking, the right understanding of parents toward the school lunch program, the guidance of ~~the~~ teachers and personnel concerned, the interest of the school lunch program has been increasing.

5. What is the percentage of imported foods and indigenous food used in the school lunch program at this time?

July	Imported Food 30%	Indigenous Food 70%
------	----------------------	------------------------

6. How does #5 compare to the percentage, say about 6 months ago.

Last January (6 months ago) the school could not get milk and it was hard to get vegetables as it was in winter. The school used mainly imported canned foods, though the school tried to get vegetables as much as possible.

The percentages of the imported foods and indigenous foods used last January is as shown below.

January (1949)	Imported Food 50%	Indigenous Food 50%
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*CPB*



HEADQUARTERS  
KOCHI CIVIL AFFAIRS TEAM  
APO 1050

CE

2 August 1949

TO : CE Officer, Shikoku C.A.R.

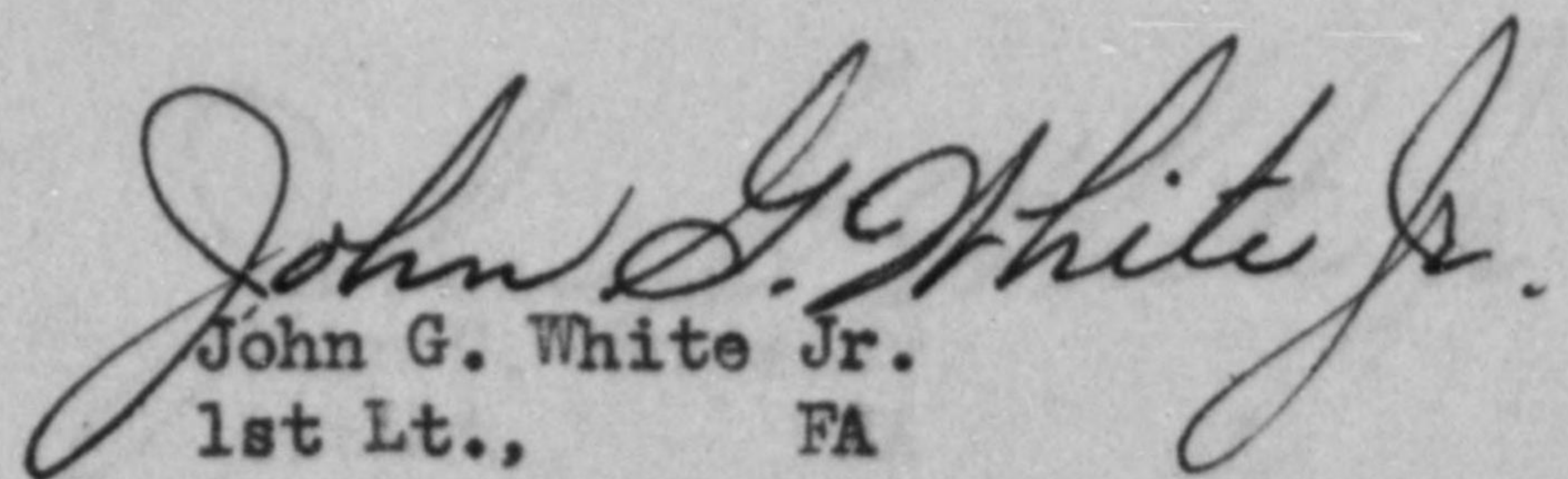
SUBJECT: School Lunch Program

In regard to information requested in Informal Memo #38 the following facts were noted:

There are at present 207 schools participating in the "School Lunch Program". Receipt of food and distribution from Dec. '48 to Aug. '49 is as follows:

<u>Received.</u>	<u>Articles.</u>	<u>Delivered.</u>
1 dec. '48.	Canned goods.	10 Jan. '49.
31 Jan. '49.	Edible oils & sugar.	22-25 Feb. '49.
Jan.-Apr. '49.	None received.	
	Supplemented by indigenous food.	
7 June '49.	Chocolate cream, fruit juice & catsup.	7 June '49.
16 June '49.	Powdered milk, peas, cabbages & apples.	16 June '49.
For July '49.	None received.	

Words has been received that a certain amount of powdered milk will be forthcoming for summer school students.

  
 John G. White Jr.  
 1st Lt., FA  
 Civil Education Officer



HEADQUARTERS  
 TOKUSHIMA CIVIL AFFAIRS TEAM  
 APO 1050

26 July 1949

*F*  
*(School lunch)*  
*(526)*

MEMORANDUM FOR: Civil Education Officer,  
 Shikoku Civil Affairs Region, APO 1050

SUBJECT : Informal Report on School Lunch Program

1. In answer to your request of July 21, the following information is submitted. In order to give a general all around picture we asked questions and received the following answers:

- 2. Number of schools participating at present: 68
- 3. Amount of foodstuff received during April-May-June:

*44 lbs  
 per month  
 per school*

<u>Date</u>	<u>Item</u>	<u>Quantity</u>	<u>Details</u>
10 April	Canned provisions E class	10,200 lbs	Sauerkraut Peas Green peas Tomatoes Tomato Juice Tomato puree Grapefruit juice
24 May	Canned provisions F class	4,944 lbs	Chocolate ice cream mix Pork and Gravy
4 June	Canned provisions C class	6,390 lbs	
12 June	Powdered milk	20,200 lbs	
28 June	Imported sugar	6,192 kg	

4. Has number of schools participating or decreased?

As of March 1949	As of July 1949
69 schools	68 schools

The two schools attached to the Normal School were combined into one. One school dropped out, another one was added.

*How many meals per week?*



MEMO FOR: CE Off Shikoku CA Region, APO 1050, dtd 26 Jul 49, subj:  
"Informal Report on School Lunch Program"

5. How many have been operating on Japanese foodstuffs only? None

They have been combining imported and indigenous foodstuffs.  
Main indigenous foods used; bean paste, soy, salt, artificial butter,  
vegetables.

6. Plans and prospects for the future:

More effective use of combined imported and indigenous foods will  
be attempted. Plans are in the making for increased use of home canned or  
bottled goods to further supplement imported foods. Better and more sanitary  
serving should be the case in the future.

7. How much money was allotted for the program?

¥100,000 for the school year.

\* Remarks: Of course more imported foodstuffs can be used if available and  
more schools can be added to the program but no such situation as you  
described exists in this prefecture.

*Leland J. Daly*  
LELAND J. DALY  
1st Lt, FA  
Civil Education Chief



EHIME CIVIL AFFAIRS TEAM  
CIVIL EDUCATION SECTION  
APO 1650

TO: CE Officer, SCAR

FROM: CE Officer; Ehime CAT

SUBJECT: School Lunch Program Information

In regards to your Informal Memorandum #38, dated 21 July 49, this office would like to direct your attention to paragraph 7b of Ehime MG Team Monthly Activities Report for May, 1949, Annex E-1.

This office has pointed out the fact that there has been a decrease in imported food at that time. Field study shows that indigenous products are being used more and more. In spite of that students are being served at least every other day. School Board Secretariat is aware of the situation, and is trying to solve the problem within its scope.

*gives us no info. other than that the food has decreased. We need some information on this.*

*gls*



Rec'd. from Gpt. Coon, Kagawa Field Trip, 14 Feb 49

Information on School Lunch

1. Each month new school lunch programs are starting in schools throughout Japan. New kitchens are being constructed others are being rehabilitated. In Kagawa Prefecture there are approximately 60 schools taking part in the school lunch program. All of these school lunch kitchens have been inspected by a Representative of the Physical Education Section of the Secretariat and the Education Section of Kagawa Military Government Team.

PTA mothers are in many schools assisting in preparing & serving the food and are to be congratulated for their unselfish interest they are taking in the school lunch program in their school. This is a fine example of the PTA at work in that one of the purposes of the PTA is the Welfare & Health of the child.

The school lunch should be prepared under the guidance of qualified personnel and the entire school lunch program in the school should be supervised by qualified personnel. This is usually done by a member of the faculty who has been trained in this field. Preparation of foreign food is new to many Japanese. The Physical Education Section should be consulted on matters relating to this.

The issue of Lara food to the school was intended to supplement the food required for a school lunch and is not intended to be used as a complete meal in itself. Japanese vegetables, meats & fish should go to make up the balance of the meal as available.

The planning of the menu should be a primary concern of the principal and the menu should include such nutrients, proteins, and vitamins B, C, D and K to meet the dietary (requirements) of the children. The menu should be prepared at least a week in advance by qualified personnel. If your school is serving a supplementary lunch 5 times a week for every school day of the year with a caloric content of 600 calories per lunch day, you have reached the goal.

Sanitation is as important as the food itself. This is where many schools are behind. Lack of understanding the importance of cleanliness around the kitchen is one of the chief problems hindering the progress of a satisfactory school lunch program. The Principal is at fault in many cases for neglecting to instruct the faculty and school janitors in proper methods of sanitation. The pupils learn a lot in what they see, especially young children, such as in a primary school.

The janitors in many schools know less about proper sanitary and clean habits than any one else in the school.

It is the responsibility of the Principal to see that instructions on proper sanitary habits and techniques are given to all personnel and competent personnel should be delegated to see that these instructions are carried out.

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Food is



✓ The best school lunch kitchens are usually found in schools that use the kitchen solely for school lunch and nothing more. It is unfortunate that all schools cannot do this but it is all the more reason that where a kitchen is used jointly by the Janitor and Faculty, and school lunch, closer supervision by the person in charge of the school lunch program is necessary to see that proper sanitary rules are enforced. Some of these sanitary rules include:

1. Requirement of Health certificates by all persons working with food.
2. Clean appearance of persons serving food. (white apron if possible)
3. Screening of kitchen and always keeping food covered.
4. Use of Fly paper in kitchen.
5. Clean kitchen, (floor & fire place), as soon as possible after food has been served. (never allow garbage to remain in kitchen over night) Garbage should not be thrown on the ground around the school.
6. Supervisor check cooking utensils for cleanliness both before cooking and after washing, also check eating utensils (this could be done by class room teachers).
7. Classroom teacher should check pupils face & hands for cleanliness before they eat lunch.
8. Person in charge of kitchen should adopt a system and see that it is followed, such as proper storing of food, (empty cans stored separately) allowing only food to be stored in store room, having a definite place for everything used in cooking, and removing excess articles from kitchen that are not used for school lunch program. Kitchen floor should be cleaned daily and every inch of floor should be cleaned by moving tables and boxes. Hot soapy water is recommended for scrubbing and clear hot water for rinsing.
9. All drains leading from kitchen should be cleaned & checked while kitchen is being cleaned.
10. Shelves should be kept clean at all times and Walls kept clean from dust & spider webs. (Painted white if possible)
11. Minor repairs should be made while the Cost is low, such as rain washing away foundation, broken tile, etc. (Check with P.E. for allocation of cement to repair broken places in floor)
12. Outside area of kitchen should be clean and free from debris (firewood stored along side of kitchen is good breeding place for rats.)
13. Constant check for signs of rats and use of rat poison.
14. Fresh vegetable should be stored in a rodent proof storeroom.

Some Principals have made little or no attempt to improve the sanitary conditions around the school, most of which costs little or no money. Other Principals are very earnest to conquer the sanitary problems in their school.

Unit → Yobancho Primary School Takamatsu City has been selected by Kagawa Military Government Team as a model school lunch program. Other school



lunch programs worth mentioning are the Joken Primary School Marugame City, Tobu Primary School at Wada mura, Yasuda Primary School, Shodo Shima (dining room & clinic). There are many other fine kitchens but many schools lack in proper sanitation and storage of food.