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nomemakers' chat

MONDAY, APRIL 3, 1944.

ubject: "NEVS NOTES ON FOOD." Information from specialists of War Food Administration, Office of Price Administration, and U. S. Department of Labor.

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Today let's look over some of the recent news on that always-interesting subject of food...with special attention to what homemakers are doing on the food front. But first let me read you a recent statement made by Marvin Jones, the War Food Administrator. Mr. Jones said, "We are now facing another year of food production at a very critical time in our Nation's history."

That's a reminder that the battle of food is far from being won. It's a reminder that we still need to do everything possible to make the most of the food... and to produce food.

Now for our news notes: First of all, here's an item reporting that more city and town women will be working on farms this year. Farmers say they were very well satisfied with the women who helped them produce last year's record-breeking food crops; and this year it looks as though even more feminine farm hands will be pitching in to "grow more in '44." You know, many of the 600,000 women who worked on farms for the first time last year came from towns and cities...they were homemakers, students, teachers, and business and professional women. And this year many more women will be going out, during vacations and spare time ...ar as full-time farm hands...to help produce the food for war.

Speaking of women on the producing end of food: Perhaps you're one of the many who "got out and dug in the sunshine" in a victory garden last year. If so, step right up and claim your share of the glory for the recent cut in the point values of canned vegetables. Chester Bowles, the Price Administrator, says that victory gardeners can take the credit for that cut, because of the fine contribution they made to the food supply of the nation.



Of course you want to remember these cuts in point values are only temporary—whether we'll keep them, or get more of them in the future, depends a lot on how well the victory gardens produce this year.

If you didn't have a victory garden last year, perhaps the very concrete example of what gardens can do, as shown by these recent reductions in point values, will inspire you to help grow more in '44. Garden experts of the U. S. Department of Agriculture say that most of the two million new victory gardens this year will be in towns and cities...and most of the new gardeners will be women and girls. Community gardens will be especially popular.

By the way-- many communities are hanging out a "help wanted" sign for garden leaders...so if you'd like to volunteer, see your local victory garden committee... your help will be very welcome.

Tell, even if you aren't able to grow a victory garden, you can still do a lot to help spread the food supply. One way to help is to stop wasting food. Tar Food Administrator Jones reported recently that we have actually been wasting at least 20 percent of all the food produced in this country. Think of it -- 20 percent—one-fifth of all our food-- going to waste. And much of that waste occurs after the food comes into the kitchen. So one of the big food jobs is cutting out the waste of every bit of edible food in your home.

Besides cutting down waste, there's another way to stretch our food supply -by eating the foods that are the most plentiful. In most communities at this time,
that means cabbage...Irish potatoes...fresh eggs...citrus fruits...canned snap
beans...frozen vegetables...peanut butter...citrus marmalade...and the cereal
products such as flour, bread, macaroni, and breakfast cereals.



If you'll just look for the displays of <u>no-point</u> and <u>low-point</u> foods when you're at the store...and plan your meals around these foods...you can help our national food supply do the best possible job...and at the same time you can give your family good nourishing meals without any strain on your ration points.

Our farmers and victory gardeners will continue to do all they can to grow the food we need—but the way that food is used, in the kitchens of the nation, depends on the homemakers of the country. That's why it's important always to remember: plan your meals around the plentiful foods...and see that your home isn't guilty of wasting precious food that's needed to win the war.

