

Homemakers' chat

FOR USE IN NON-COMMERCIAL BROADCASTS ONLY

U. S. DEPARTMENT
OF AGRICULTURE

Wednesday, April 12, 1944

1.9
In 3 Hh A

Subject: "ABOUT THE MEAT SUPPLY" Information from distribution officials of the War Food Administration.

One of the most difficult jobs all homemakers have had during these war years, is stretching those red points to cover the amount of meat needed by the family. The slight difficulty you have had in getting meat might have given you the idea that the nation's meat supply was inadequate...or at any rate less than it was during pre-war years.

As a matter of fact, each member of the average family ate eight pounds more meat during the first three months of this year, than they did in the first quarters of the five years before the war. The nation's farmers have done a bang-up job of meat production during these war years. The reason you and your family have not had as much meat as you like, is that everyone has had more money to spend for meat...more people are buying more meat than during the years before the war. That means that although even meat supplies are larger, they must stretch to cover the buying power of a greater number of people.

This year there is a record number of cattle on farms and ranches...about eight million head more than before the war, so you homemaker will probably have more beef than you had last summer. Exacty how much depends upon war, weather, feed, and the attitude of the producers. But you will not have as much as you would like to buy...and you will have less during the next three months than you had during the first quarter—that is, January through March. But, since April point values remain the same for all cuts of beef as they were in March, you will know how to plan. And you can safely assume that beef will be slightly harder to find than in the first three months of this year, but a good deal easier to find than last summer, when a good porterhouse steak was something to celebrate about.

Now, even though you can't have fat beef steaks and juicy prime rib roasts as often as you like...you will still have pork. Pork will be your standby. As a matter of fact, thirteen billion pounds of pork will be produced this year... and civilians will get nine billion pounds of that amount...and that is a lot of pork. Gargantuan as that figure may seem, you homemakers will actually have about twenty percent less pork during this quarter than you had during the first quarter of this year. Actually the average for each civilian will be four and one-half pounds less of pork during the next three months. Now, you must remember that we are producing more pork than we ever have before, so while figures tell you that there won't be quite as much at present, you will still be able to buy about as much pork as you would like to.

Spring makes every good cook think about a nice tender leg of lamb. Well, we are glad to say there is no change in the lamb picture, and that you will have exactly as much lamb as you had in January, February and March. During those months your family each ate about a pound and a quarter of lamb. And, after July first, you're going to get more lamb, in a slightly increasing amount until the first of next year. Exactly how much remains to be seen.

Then, at last we come to veal...good old standby. Veal roast hot is delicious...sliced cold it is a great favorite...diced in salad it tastes like chicken. The veal picture is about the same for the next three months as it was for the last. But, by the end of the year it is expected you and your family will be able to buy about one-third more veal than you've been getting.

Now, that's not such a bad picture, is it? Especially for these war days when lots of us are probably more troubled by the food picture than we need be. If you've been extravagant with your points, now and then, there are lots of ways to stretch meat. You might borrow ideas from some of our foreign cousins, who have had to cope with meat scarcity for generations. Irish stew from Ireland, Scotch broth (a member of the stew family) from Scotland, chili con carne from Mexico, spaghetti and meat balls from Italy and ground meat wrapped in cabbage and

baked -- from Russia...these are only a few of the ways in which to make a very adequate national supply of meat stretch even further.

The Russians have a way of stretching veal that's delicious. They call it "Bitochky Smetana", but you can give it a name of your own, for, once you've tasted it, you'll serve it often. This is the recipe:

1 pound ground veal	1/8 teaspoon pepper
4 medium potatoes, cooked and chopped	1 beaten egg
1 medium onion, chopped	1/4 cup fat
1 teaspoon salt	1 1/4 cups sour cream

Mix together veal, potatoes, onions, seasoning and eggs; shape in round balls, and fry until well browned. Add 3/4 cup sour cream and simmer, covered, for fifteen minutes. Just before serving add remaining cream and bring rapidly to a boil. This makes twelve balls...serves six.

#

