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The Date is Today

Dear Friend:

Soldiers are fed and clothed by the government. Officers buy their own clothing and pay for their own food. During the fiscal year ended June 30, 1918, the food for the army cost \$425,000,000.00.

Feeding the soldier from the time he leaves home until he embarks for Europe is a subject by itself, Feeding him on shipboard and overseas, both in camp and on the firing line, is another.

A soldier's food for one day is called a ration. This ration consists of twenty-seven different articles, which must be ready daily, and they are ready. General Pershing reports that no man in France has had to wait for a meal when that meal was due, and the same is true on this side.

The materials in the soldier's ration will stand the acid test. Nothing second in grade is bought. Only the best of meat is procured and it is handled in a central place in each camp by butchers; the cuts are thus used to the best advantage and waste of bones and surplus fat avoided.

Packers are required to can the best variety of fruits and vegetables and the Department has gone into those states where the finest grade of tomatoes, corn, onions, peas and beans are grown and has taken such portions of the crop as were needed for army use. Last August 27,527,500 pounds of potatoes and onions were furnished camps and cantonments in this country; and during the eight months prior to June 5, 1918, about 75,000,000 cans of tomatoes were used, enough to reach from the battle front on the Marne to Linda, California, if they were lined up end to end.

Dried and evaporated fruits form an important part of the army ration. Approximately 80,000,000 pounds of prunes, dried apples and peaches, mostly from California, will be purchased from this year's crop, and California will also supply about 70,000,000 cans of apricots, peaches, cherries and pears. The cherry seeds will be saved for use in the manufacture of gas masks. Prunes have an honorable place on the soldier's bill of fare. It has been proven that the prune has food value, fruit value, tonic value, and value as a confection. Moreover it has been recommended by the Surgeon General of the army.

Lemon drops are the soldiers favorite candy and are made of pure granulated sugar flavored with an emulsion from lemon rind. About 200,000 pounds have been furnished the army up to last August; this constitutes fifteen per cent of the army candy supply.

At present the army is using 1,250,000 pounds of butter and 700,000 pounds of oleomargarine. As the season advances and butter becomes scarce the amount of oleomargarine will be increased until the quantities are about even. From the first of January until the first of August, 1918, more than 500,000,000 pounds of flour has been furnished for army use. There has never been a meal where the soldiers did not have bread. Our

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men in service here have used a greater amount of substitutes than the Food Administration has asked of the civilian trade.

Our soldiers in France have bread - plenty of it - made from one hundred per cent wheat.

Soldiers love coffee and want it strong. Sixteen schools are in operation here and in France teaching them how to roast it and it is served fresh each day. By this method there is a saving to Uncle Sam of two cents on each pound. During the first seven months of the war 1,612,383 cans of condensed milk were used, and to August 10, 1918, 225,000,000 pounds of sugar have been supplied.

It costs the government about forty-five cents a day to feed a soldier. The officers pay about \$1.00 a day for their meals. The difference between the table of the soldier and the officer lies mostly in linen, china and service.

Here is a day's ration taken at random from Camp Grant, Illinois:
Breakfast - Cornflakes with milk, coffee with sugar and milk, scrambled eggs, fried potatoes and a sauce.

Dinner - Coffee with milk and sugar, beef tongue, baked potatoes, peas, bread and butter, raisin sauce and pineapple cobbler.

Supper - Iced tea, bread and butter, cold roast beef, fried potatoes, radishes, onions, and corn.

Yours sincerely,

Antoinette L. Hull

Director Speakers' Department.