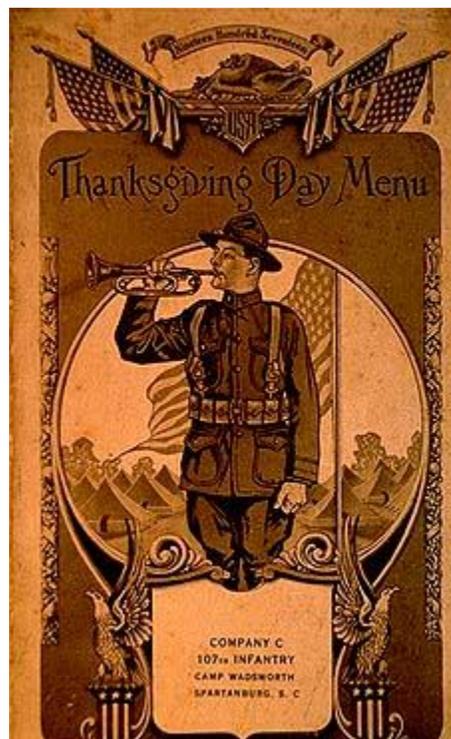


## WORLD WAR I

**Large-scale war broke out in Europe** in 1914, but America maintained its neutrality for several years. After six American ships were sunk by German submarines, President Woodrow Wilson asked Congress to declare war on Germany. The first American troops reached France in June 1917. Over 2,000,000 American soldiers were sent to France before the end of the war in 1918 and nearly 2,000,000 more were in training at home for service abroad if needed.

**During the First World War**, special efforts were needed to feed five distinct groups: American troops stationed in the U.S., American troops abroad, the U.S. civilian "home front," European allied troops, and European civilians. Herbert Hoover was given sweeping power to set prices and to take measures against hoarding and profiteering. Americans were urged to save on sugar, wheat, fat, and meat. Civilian Thanksgiving recipes reflected this patriotic austerity, as pumpkin pies were sweetened with molasses and served with sugarless ice cream.

**There was an appreciable upgrading** of the standard overseas ration.



The "doughboy" diet now included a greater variety of food and a wider use of fresh foods, even in the field. The military's ability to produce food and send it to the troops overseas was greatly improved.

**American troops celebrated Thanksgiving at camps** in the United States and overseas during the First World War. Soldiers and sailors from every region of America, men who often had little in common, gathered together to celebrate a unifying and patriotic holiday, a day that was uniquely American. This unifying theme was emphasized by the military Thanksgiving menu, a menu that centered almost entirely on "traditional" New England food.

## **THANKSGIVING 1917**

### **By the President of the United States: a Proclamation**

**It has long been the honored custom of our people** to turn in the fruitful autumn of the year in praise and thanksgiving to Almighty God for His many blessings and mercies to us as a nation. That custom we can follow now even in the midst of the tragedy of a world shaken by war and immeasurable disaster, in the midst of sorrow and great peril, because even amidst the darkness that has gathered about us we can see the great blessings God has bestowed upon us, blessings that are better than mere peace of mind and prosperity of enterprise.

**WOODROW WILSON**

## **WORLD WAR I THANKSGIVING ON THE HOMEFRONT**

**"What are you giving** so that others may live? Eat less wheat, meat, fats, sugar. Send more to Europe or they will starve."

## **SUGAR-SAVING MOCK MINCEMEAT FILLING FOR PIE**

1 cup cranberries, chopped  
1 cup raisins  
1 cup corn syrup  
2 tablespoons flour mixed with 1/4 cup cold water  
2 tablespoons fat

Mix all. Bring to boiling point and place in double crust pastry.

**From: *Foods That Will Win the War & How to Cook Them,*  
by C. Houston & Alberta M. Goudiss.  
World Syndicate Company, 1918**

## **ARMY COOKING 1916 PIE CRUST FOR 12 DOUBLE-CRUST 9" PIES**

4 1/2 pounds of flour  
2 1/2 pounds of lard  
1 oz salt

Rub lard and flour together in the hands and mix well; add sufficient water to make a moist dough. Have everything cool and work as little as possible.

### **PUMPKIN PIE FILLING FOR 12-15 PIES**

25 pounds pumpkin  
6 pounds sugar  
20 eggs  
1 nutmeg  
1/8 ounce cloves  
1/8 ounce ginger  
1 ounce salt  
2 cans evaporated milk.

Peel and clean the pumpkin; cut into pieces about 2 ounces each; pour 1 inch of water into a boiler, then put in the pumpkin. One inch of water will be sufficient, even though the boiler be filled with pumpkin, as pumpkin contains much water. Boil slowly until done, about 40 minutes. Then mash well, add the beaten eggs, sugar, milk, and spices, and mix well; make the pies without a top crust, and bake slowly. This recipe may be improved by the addition of a small amount of cream.

**From: *Manual for Army Cooks.*  
Government Printing Office, 1916.**