

Chapter 1 : What was the process of controlling distribution of scarce goods during wartime

War time control of distribution of foods: a short history of the Distribution Division of the United States Food Administration, its personnel and achievements.

Blog Price Controls From time immemorial, governments have tried to set minimum or maximum prices on goods. Recent history indicates that governments have fixed the price of gasoline, rent, and the minimum wage, to name a few, with war usually the reason for general price controls. A price ceiling will prevent prices from exceeding a certain maximum and will cause shortages. Price floors, on the other hand, will prohibit prices falling below a minimum, thus creating surpluses. Controls hold out the promise of protecting groups of consumers, especially those having difficulty adjusting to price changes. While controls on prices normally distort allocation of resources, economists usually know how to produce a surplus or a shortage in order to fight inflation and eventually establish a stable economy. On January 6, 1942, President Franklin D. Roosevelt announced some ambitious production goals to support the war. While economists usually oppose price controls, it was a state of emergency. The government then sought the cooperation of those who controlled the resources needed to conduct the war successfully. It took many agencies to resolve disputes between workers and management, set price controls, and impose rationing on scarce commodities as part of the war effort. Wage and price control measures, as well as regulating the hiring and firing of workers, was also initiated by the government. The board was responsible for determining the correct procedures for settling disputes that could possibly affect any war production. It was also authorized to approve wage increases and quickly adopted the Little Steel formula for wartime changes based on the rising cost of living. The Emergency Stabilization Act was passed in October 1942, which placed wages and agricultural prices under control. There were immediate wage restrictions, and in order to attract labor, the employers offered a range of such fringe benefits as pensions, medical insurance, paid holidays, and vacations. Because the foregoing were not paid out in cash, they did not violate the wage ceiling. Controlling output proved easier than controlling wages. In order to convert to military production, resources for the production of consumer goods had to be diverted. The great surge in munitions production reached its peak in 1943, after such motives as patriotism and financial incentives drew the necessary resources to war production centers. The manufacture of such consumer items as refrigerators, automobiles and even housing materials was forbidden at that time. During World War II, many inflationary pressures were created by shortages of both goods and labor. Strict limits were set on the manufacture of numerous consumer goods. The public supported price controls, and businesses supported them even before they were implemented. Most labor leaders cooperated with President Roosevelt by pledging not to strike. With their cooperation came an increase in union membership, which resulted in a general decrease in labor militancy. Congress passed the War Labor Disputes Smith-Connally Act on June 25, 1943, which authorized the president to take over plants needed for the war effort, thereby preventing further war production disruption because of labor disputes. Although strikes were prohibited, they still occurred. Social Security also was affected by the price controls. During the wartime crisis, Congress refused to raise the benefit levels with the exception of veterans; however, it did increase the number of beneficiaries and contributors taxpayers. With the war there was a revolution within government finances: Revenue demands led directly to a large increase in income tax rates and withholding on individuals. During the war, a positive measure began for some when the federal government stimulated and controlled the course of private industry by offering low-interest loans, generous tax credits and guaranteed purchase contracts for business ventures. In some cases the government went to great lengths to construct factories, then hand them over to private interests to operate. Rent control was another factor. In order to have an effect, the rent level must be below that which would otherwise prevail, because controls prevent rents that attain market clearing levels and shortages result. Many economists agree that rent controls are destructive. With war came the rationing of food and more price controls. For example, in the food situation had improved slightly and the statutory price of rice was reduced. In 1945, however, harvest difficulties and inflationary conditions created a widespread demand for an increase in prices. When there was no longer a shortage of food grains, there was no further need for

price controls. Unfortunately in some cases, that created artificial scarcity and people under the system suffered substantially. With the adoption of the Employment Act of 1946, the federal government for the first time acknowledged an ongoing responsibility for formulating budgets that would help maintain high levels of employment. Fringe benefits became more common during the late 1940s as part of the settlements reached in collective bargaining. By the fall of 1946, most federal price controls had been lifted. Price and production controls may have accomplished many things toward the end of the war, but they did not account for the speed and magnitude of their initial impact. With the onset of war, the American people made various adjustments to price controls that may still indirectly affect people today. On August 15, 1971, President Richard M. Nixon announced that the United States was abandoning the gold standard and imposed a day freeze on prices and wages. Off-site search results for "Price Controls" The area was originally a part of Sanpete County, and then was included in Emery County when it was created in

*War Time Control of Distribution of Foods: A Short History of the Distribution Division of the United States [Albert Newton Merritt] on blog.quintoapp.com *FREE* shipping on qualifying offers. This is a pre historical reproduction that was curated for quality.*

This order delegates authorities and addresses national defense resource policies and programs under the Defense Production Act of 1942, as amended the "Act". The United States must have an industrial and technological base capable of meeting national defense requirements and capable of contributing to the technological superiority of its national defense equipment in peacetime and in times of national emergency. The domestic industrial and technological base is the foundation for national defense preparedness. The authorities provided in the Act shall be used to strengthen this base and to ensure it is capable of responding to the national defense needs of the United States. Executive departments and agencies responsible for plans and programs relating to national defense as defined in section j of this order, or for resources and services needed to support such plans and programs, shall: Priorities and Allocations Authorities. Each Secretary shall authorize the heads of other agencies, as appropriate, to place priority ratings on contracts and orders for materials, services, and facilities needed in support of programs approved under section of this order. In situations where there are competing program requirements for limited resources, the resource department shall consult with the Secretary who made the required determination under section of this order. Such Secretary shall coordinate with and identify for the resource department which program requirements to prioritize on the basis of operational urgency. In situations involving more than one Secretary making such a required determination under section of this order, the Secretaries shall coordinate with and identify for the resource department which program requirements should receive priority on the basis of operational urgency. Upon such approval, the Secretary of the resource department that made the finding may use the authority of section a of the Act, 50 U.S.C. Except as provided in section e of this order, the authority delegated by section of this order may be used only to support programs that have been determined in writing as necessary or appropriate to promote the national defense: Maximizing Domestic Energy Supplies. The authority of the President under section c 1 2 of the Act, 50 U.S.C. Chemical and Biological Warfare. The authority of the President conferred by section b of the Act, 50 U.S.C. This authority may not be further delegated by the Secretary. The guaranteeing agency is authorized, following such consultation, to prescribe: To reduce current or projected shortfalls of resources, critical technology items, or materials essential for the national defense, the head of each agency engaged in procurement for the national defense is delegated the authority of the President under section of the Act, 50 U.S.C. Terms and conditions of loans under this authority shall be determined in consultation with the Secretary of the Treasury and the Director of OMB. To ensure the supply of raw or nonprocessed materials from high cost sources, or to ensure maximum production or supply in any area at stable prices of any materials in light of a temporary increase in transportation cost, the head of each agency engaged in procurement for the national defense is delegated the authority of the President under section c of the Act, 50 U.S.C. Strategic and Critical Materials. The head of each agency engaged in procurement for the national defense is delegated the authority of the President under section g of the Act, 50 U.S.C. The head of each agency engaged in procurement for the national defense is delegated the authority of the President under section e of the Act, 50 U.S.C. Defense Production Act Fund. The head of each agency engaged in procurement for the national defense is delegated the authority of the President under section b 1 of the Act, 50 U.S.C. Appropriate action may include restricting contract solicitations to reliable sources, restricting contract solicitations to domestic sources pursuant to statutory authority, stockpiling critical components, and developing substitutes for critical components or critical technology items. The head of each agency engaged in procurement for the national defense is delegated the authority of the President under section a of the Act, 50 U.S.C. The head of each agency engaged in procurement for the national defense, in accordance with section b of the Act, 50 U.S.C. In considering title III projects, the head of each agency engaged in procurement for the national defense shall provide a strong preference for proposals submitted by a small business supplier or

subcontractor in accordance with section b 2 of the Act, 50 U. The authority of the President under sections c and d of the Act, 50 U. The status of the use of such delegations shall be furnished to the Secretary of Homeland Security. The authority of the President under section d of the Act, 50 U. The Secretary of Homeland Security, after approval of the Attorney General, and after consultation by the Attorney General with the Chairman of the Federal Trade Commission, shall promulgate rules pursuant to section e of the Act, 50 U. Such rules may be adopted by other agencies to fulfill the rulemaking requirement of section e of the Act, 50 U. National Defense Executive Reserve. The authority of the President under section e of the Act, 50 U. The exercise of this authority shall be subject to the provisions of sections e and f of this order and shall not be redelegated. The head of each agency otherwise delegated functions under this order is delegated the authority of the President under sections b and c of the Act, 50 U. The authority delegated by this section may not be redelegated. The Defense Production Act Committee. The Chairperson, as designated by the President pursuant to section of the Act, 50 U. The Secretary of Commerce shall prepare and submit to the Congress the annual report required by section of the Act, 50 U. The heads of agencies shall provide the Secretary of Commerce with such information as may be necessary for the effective performance of this function. In addition to the definitions in section of the Act, 50 U. Such term includes emergency preparedness activities conducted pursuant to title VI of the Robert T. All other previously issued orders, regulations, rulings, certificates, directives, and other actions relating to any function affected by this order shall remain in effect except as they are inconsistent with this order or are subsequently amended or revoked under proper authority. Nothing in this order shall affect the validity or force of anything done under previous delegations or other assignment of authority under the Act.

Chapter 3 : Food and Fuel Control Act - Wikipedia

War time control of distribution of foods, a short history of the Distribution Division of the United States Food Administration, its personnel and achievements by Merritt, Albert N. (Albert Newton), b. ; United States Food Administration.

Hernandez Each day, millions of cases of product are delivered to restaurants, hospitals, universities and other food-away-from-home destinations. Moving these food products safely and efficiently from farm to fork requires an elaborate, highly coordinated series of links in a long chain of trading partners. Distributors serve as the intermediary between manufacturers and foodservice operators, procuring palletized and bulk inventory items from manufacturers, then breaking them down to case and unit quantities for foodservice operators. A typical broadline foodservice distributor may serve anywhere from 1, to 6, accounts from a single distribution center, and offer customers more than 10, food and non-food items. Other types include specialty distributors that focus on specific product categories or customer segments; distribution systems that serve large restaurant chains; and other businesses such as terminal markets and warehouse clubs. The largest distribution companies are Sysco Corp. Several federal agencies oversee food regulation and safety in America, including the U. The common thread among best practices can be summed up in four words: There may be additional engineering complications in designing and maintaining such a mobile storage facility, but the food science considerations are much the same. Maintaining the cold chain from farm to fork is challenging. The average shipment—both inbound, from supplier to distribution center, and especially outbound to customers—consists of less-than-truckload quantities of food products. The number of products delivered to a customer can be in the hundreds. Each of these products must be loaded correctly to prevent cross-contamination with raw product and damage by heavier items at the bottom of a stack. And they must be stored at the correct temperatures frozen, refrigerated or dry in the truck to maintain quality and safety. In other words, there is plenty of opportunity for error. Although food distribution companies must adhere to government regulations calling for greater food protection scrutiny e. On the supplier front, over-extended government food inspections run by FDA, USDA and state regulatory agencies continue to lag in both coverage and accuracy, as evidenced by the recent foodborne illness outbreak traced back to one less-than-scrupulous peanut processing company. At the warehouse, food safety hot-spots include damaged goods and will-call. Maintaining control of the cold chain is one of the biggest challenges for food distributors. Take mixed loads, for example, in which a trailer carries frozen, refrigerated and dry items in sections ideally separated by moveable bulkheads. There should also be chutes blowing the appropriately tempered air into the chilled compartments. Quality also takes a hit when refrigerated items are stored at the wrong temperature, as with delicate leafy greens that will freeze or wilt. Certain foods—particularly seafood, sensitive pre-cut produce and ready-to-eat products—can become unsafe if not held at appropriate temperatures. Safety-conscious companies require time and temperature recorders for shipment of these foods. If the time-to-result indicates the temperature has exceeded safe limits, the best practice is to refuse the shipment and discard the product. In this case, the product should be rejected as unacceptable. The system was developed by retailers that ship dry foods or consumer goods as a way to speed deliveries while reducing warehouse and handling costs. Companies using merge-in-transit should have refrigerated distribution docks and undergo a rigorous inspection process before such a program is implemented. Foodservice recently launched a pilot cross-docking program at two facilities in Chicago and one in Atlanta, with plans to expand the program to eight facilities throughout the country by next summer. Returns and Will-Call Returns and will-call areas, where customers can pick up product directly from the warehouse to meet last-minute needs, is an area where both food safety and food defense can be compromised if the cold chain is not maintained. Reputable distributors will have a designated returns area, where all products are held for evaluation. Depending on the results of the investigation, products will either be returned to the vendor, returned to shelves, donated to a food bank or destroyed. Food Defense Vulnerabilities Protecting food from intentional contamination, a form of bioterrorism, is an issue that is sometimes overlooked. In the Distribution Center

What are some food safety aspects built into your distribution facility? Food safety works best when it is built into the overall design of both the facility and the trucks. This includes having sufficient capacity for dry and refrigerated food products chilled and frozen , providing easy access to all areas for cleaning, adequate insulation and temperature-control capacity. For facilities, it is important to restrict unauthorized access through use of fences and locks and, of course, to have programs to prevent environmental contamination and infestation by insects or vermin. How many temperature zones are in the distribution facility? How are they monitored? A foodservice distribution warehouse typically has three temperature zones—ambient, cooler and frozen. Temperature ranges in the cooler area should properly protect meat, dairy and produce. Larger facilities will have both an ambient and a refrigerated receiving dock area. Best-in-class facilities are equipped with monitoring systems that track temperatures within each zone around the clock. Should a temperature go above or below the target range, the system sends a message via email, text, fax or phone to the warehouse manager so the situation can be corrected. How do you ensure proper first-in, first-out product rotation at the warehouse? Product rotation at distribution facilities is tracked and carefully managed. The product is then taken to the aisle and slot in which it will be stored, and the location number is entered into the system. How is food safety addressed in the picking process? The slotting system at the warehouse is laid out in a manner that lets pickers assemble orders as they pass through the warehouse. As pickers move through aisles to fill food orders, they put the heaviest items on the bottom of the pallet for stability and to prevent damage. Typically, ambient products are placed with other ambient products, cooler with cooler and frozen with frozen to protect product integrity. Chemicals and cleaning products are segregated and placed separately on the delivery truck. Who inspects incoming product for quality? Distributors should have trained personnel inspecting the quality, condition and temperature of inbound products—especially perishable items. An in-house quality assurance program should include daily in-slot inspections of perishable products. Products close to their expiration date or damaged while at the facility should be logged, segregated from other products for further inspection and returned to the supplier or dumped, if necessary. Who inspects the facility? How often, and is it on a pre-determined schedule or by surprise? Warehouse sanitation requires continuous effort at multiple levels. Supervisors should ensure floor and in-slot cleanliness on an ongoing basis. Audits should be regularly conducted by management. Many distributors contract with independent, third-party audit companies that conduct inspections at least once a year. Best-in-class companies hold inspections twice a year to identify and correct any food safety and sanitation issues. Distributors should be able to show you recent audit records. On the Trucks What are basic requirements for trucks to meet food safety standards? Delivery vehicles should be of sturdy construction so as to permit easy rear- and side-door locking and sealing. Trucks should be sufficiently insulated and refrigerated so as to protect cargo against damage. Interior walls and floors should be clean and free of cracks or holes that could allow the entry of pests, vermin or dust, or negatively impact temperature control. As with the facility, the truck design should permit effective inspection, cleaning, disinfection and temperature control. Ideally, interior surfaces should be made of materials suitable for direct food contact, such as stainless steel or food-grade epoxy resins. Regular cleaning programs are needed to keep the container interior free of dirt and debris. Equal attention to cleanliness is required for cargo pallets, load-securing devices and loading equipment such as hand trucks, forklifts and conveyors. What are your pre-loading procedures? The pre-loading check should make sure that any residues from previous cargo have been removed. Portable bulkheads should be in good condition, free from tears or holes, and form a tight seal when in use. Air chutes if present should be properly in place for effective air circulation. Trailers should be pre-cooled at least an hour before loading to chill insulation and air. How does a distributor handle loads that include both frozen and refrigerated products? The optimum transport method for mixed loads is to use trailers with compartments set at different temperatures, created through the use of portable, insulated bulkheads. The practice of transporting frozen and refrigerated mixed loads in one compartment set at an intermediate temperature is not advisable for times longer than a few hours. Cold Chain Assurance How is the cold chain maintained during loading? Product is typically brought to the dock in a sequence that minimizes the amount of time spent on the dock during loading and unloading. Most larger distributors do their loading and unloading from refrigerated docks. How is the product integrity maintained while in transit? Leading

companies have in-transit checks on temperature and refrigeration units. Many also require warehouses to maintain log books documenting product condition upon arrival and during storage. A few companies have outfitted trucks with onboard computers and GPS systems so as to track location of product at all times. What about unloading procedures? How is food safety ensured? Product should be inspected for quality, damage and temperature if appropriate before being accepted at any point during the delivery process. Proper documentation is crucial to maintain records of product condition and packaging upon receipt. The documentation should also record temperature readings and note whether there was any sign of spillage, damage or pests. Perishable product should be moved immediately from the loading dock into the appropriate temperature zone in the warehouse or at the foodservice operation. How are contaminated products handled? The distributor should have procedures for contaminated products to ensure they are separated from safe product. The procedures should cover products returned by drivers to the warehouse. A monitoring plan and record-keeping system should document all steps taken. A Matter of Balance All of the food safety measures recommended by regulatory agencies and industry organizationsâ€”from a well-maintained refrigerated fleet to staff and driver training to inbound and outbound shipping standardsâ€”cost distributors both money and time.

Chapter 4 : Library Resource Finder: More Details for: War time control of distribution of food

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The government found it necessary to ration food, gas, and even clothing during that time. Americans were asked to conserve on everything. With not a single person unaffected by the war, rationing meant sacrifices for all. In the spring of 1942, the Food Rationing Program was set into motion. Rationing would deeply affect the American way of life for most. The federal government needed to control supply and demand. Rationing was introduced to avoid public anger with shortages and not to allow only the wealthy to purchase commodities. While industry and commerce were affected, individuals felt the effects more intensely. People were often required to give up many material goods, but there also was an increase in employment. Individual efforts evolved into clubs and organizations coming to terms with the immediate circumstances. Joining together to support and maintain supply levels for the troops abroad meant making daily adjustments. Their efforts also included scrap drives, taking factory jobs, goods donations and other similar projects to assist those on the front. Government-sponsored ads, radio shows, posters and pamphlet campaigns urged the American people to comply. With a sense of urgency, the campaigns appealed to America to contribute by whatever means they had, without complaint. The propaganda was a highly effective tool in reaching the masses. Rationing regulated the amount of commodities that consumers could obtain. Sugar rationing took effect in May with the distribution of "Sugar Buying Cards. Each family was asked to send only one member for registration and be prepared to describe all other family members. Coupons were distributed based on family size, and the coupon book allowed the holder to buy a specified amount. Possession of a coupon book did not guarantee that sugar would be available. Americans learned to utilize what they had during rationing time. While some food items were scarce, others did not require rationing, and Americans adjusted accordingly. Each person was allowed a certain amount of points weekly with expiration dates to consider. Ration stamps became a kind of currency with each family being issued a "War Ration Book. Rationing also was determined by a point system. Some grew weary of trying to figure out what coupon went with which item, or how many points they needed to purchase them, while some coupons did not require points at all. In addition to food, rationing encompassed clothing, shoes, coffee, gasoline, tires, and fuel oil. With each coupon book came specifications and deadlines. Rationing locations were posted in public view. If one was fortunate enough to own an automobile and drive at the then specified speed of 35 mph, one might have a small amount of gas remaining at the end of the month to visit nearby relatives. Rationing resulted in one serious side effect: For the most part, black marketeers dealt in clothing and liquor in Britain, and meat, sugar and gasoline in the United States. While life during the war meant daily sacrifice, few complained because they knew it was the men and women in uniform who were making the greater sacrifice. Saving aluminum cans meant more ammunition for the soldiers. Economizing initiatives seemed endless as Americans were urged to conserve and recycle metal, paper and rubber. War bonds and stamps were sold to provide war funds, and the American people also united through volunteerism. Communities joined together to hold scrap-iron drives, and schoolchildren pasted saving stamps into bond books. Others planted "Victory Gardens" to conserve food. For a small investment in soil, seed and time, families could enjoy fresh vegetables for months. Training sessions were held to teach women to shop wisely, conserve food and plan nutritious meals, as well as teach them how to can food items. The homemaker planned family meals within the set limits. The government also printed a monthly meal-planning guide with recipes and a daily menu. Good Housekeeping magazine printed a special section for rationed foods in its cookbook. Numerous national publications also featured articles explaining what rationing meant to America. Then there were the food manufacturers who took advantage of the wartime shortages to flaunt their patriotism to their profit. The familiar blue box of Kraft Macaroni and Cheese Dinner gained great popularity as a substitute for meat and dairy products. Two boxes required only one rationing coupon, which resulted in 80 million boxes sold in 1942. Food substitutions became evident with real butter being replaced with Oleo margarine. Cottage cheese took on a new significance as a substitute for meat, with sales

exploding from million pounds in to million pounds in After three years of rationing, World War II came to a welcome end. Rationing, however, did not end until Life resumed as normal and the consumption of meat, butter, and sugar inevitably rose.

Chapter 5 : Rationing and Food Shortages During the First World War | Imperial War Museums

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Legislative history[edit] The act was a very controversial piece of legislation. The act was sponsored by Rep. Lever , a Democrat from South Carolina. President Wilson urged its passage as a wartime emergency measure. Some opposed the authority that would rest in the person of the "Food Administrator. Senators proposed alternatives, including a prohibition on the production of whiskey alone for the duration of the war. Republican Senator Henry Cabot Lodge objected to the language that authorized the president to "use any agency or agencies, to accept the services of any person without compensation, to cooperate with any person or persons in relation to the processes, methods, activities of and for the production manufacture, procurement, storage, distribution, sale, marketing, pledging, financing, and consumption of necessities which are declared to be affected with a public interest. Weeks to establish instead a Joint Committee on the Conduct of the War. It banned the production of "distilled spirits" from any produce that was used for food. He requested amendments to include clothing and to set increased penalties for profiteering. Opponents delayed passage for months while berating the administration for its failure to control prices and then granted the authority the President requested in October. It created two agencies, the Food Administration and the Fuel Administration. He encouraged American households to consume less meat and bread. There were voluntary "meatless Tuesdays" and "sweetless Saturdays. His agency asked households to pledge their support and some 13 million of 18 million did so. In the last analysis, the success or failure of any plan such as that here outlined rests with the people. We are dependent upon the cooperation of the trades. Part of the rules will be enforced under the Lever Food act; other parts are voluntary, and will depend for their success upon public sentiment. Our experience hitherto has shown a willingness of the vast majority of consumers, and a full co-operation of the trades, to undergo the self-sacrifice necessary to render such measures effective. Slogans like "By all means, save the beans" became popular. One of its posters said: January editorial cartoon by Oscar Cesare showing the U. Capitol boarded up and signs reading, "Closed; no fuel; all business conducted at White House. Nonessential factories were closed, and the Federal government had complete control over all aspects of the coal industry including production, pricing, sale, shipment, and distribution. Although the Act also included oil and natural gas, it gave the government less authority over those energy sources and no ability to control the price of oil and gas. Copying the methods of the Food Administration, citizens were encouraged to save fuel with "gasless Sundays," "heatless Mondays," and "lightless nights. On January 17, , he order the closing of all factories east of the Mississippi. Mitchell Palmer sought and won an injunction against a strike in the coal industry under the Act. He claimed the President authorized the action, following a meeting with the severely ill President Wilson in the presence of his doctor. He provided detailed accounts of his negotiations with representatives of the administration, especially Secretary of Labor William B. The activities of the Food Administration declined quickly after the Armistice of 11 November and all but disappeared by July Constitution, on August 1, Columbia University Press, ,

Chapter 6 : World War II Rationing

Loading War time control of distribution of foods, a short history of the Distribution Division of the United States Food Administration, its personnel and achievements, by Albert N. Merritt.

Civilian rationing[edit] Rationing has been instituted during wartime for civilians. For example, each person may be given "ration coupons" allowing him or her to purchase a certain amount of a product each month. Rationing often includes food and other necessities for which there is a shortage, including materials needed for the war effort such as rubber tires , leather shoes , clothing and fuel. Rationing of food and water may also become necessary during an emergency, such as a natural disaster or terror attack. In such circumstances, the rations allocated to an individual are often determined based on age, sex, race or social standing. During the Siege of Lucknow part of the Indian Rebellion of a woman received three quarters the food ration a man received and children received only half. Food rations for Indian people and black people were significantly smaller. In Germany , suffering from the effects of the British blockade , a rationing system was introduced in and was steadily expanded over the following years as the situation worsened. During the war, average calories intake decreased only three percent, but protein intake six percent. Second World War[edit] See also: Ration stamps were often used. These were redeemable stamps or coupons, and every family was issued a set number of each kind of stamp based on the size of the family, ages of children and income. The British Ministry of Food refined the rationing process in the early s to ensure the population did not starve when food imports were severely restricted and local production limited due to the large number of men fighting the war. They worked on the chemical composition of the human body, and on the nutritional value of different flours used to make bread. Widdowson also studied the impact of infant diet on human growth. They studied the differing effects from deficiencies of salt and of water and produced the first tables to compare the different nutritional content of foods before and after cooking. Using food-production data, they fed themselves and other volunteers a limited diet, while simulating the strenuous wartime physical work Britons would likely have to perform. They also headed the first ever mandated addition of vitamins and mineral to food, beginning with adding calcium to bread. Their work became the basis of the wartime austerity diet promoted by the Minister of Food Lord Woolton. This was because it ensured that everyone had access to a varied diet with enough vitamins. On 8 January , bacon, butter and sugar were rationed. This was followed by successive ration schemes for meat, tea, jam, biscuits, breakfast cereals , cheese, eggs, lard, milk and canned and dried fruit. Fresh vegetables and fruit were not rationed but supplies were limited. The Office of Price Administration warned Americans of potential gasoline, steel, aluminum and electricity shortages. It established a rationing system after the attack on Pearl Harbor. With many parents engaged in war work, children are being taught the facts of point rationing for helping out in family marketing. As a result of the gasoline rationing, all forms of automobile racing, including the Indianapolis , were banned. The last three notes say "Savichevs died", "Everyone died" and "Only Tanya is left. In the Soviet Union food was rationed from to In particular, daily bread rations in sieged Leningrad were initially set at grams. By the end of the bread rations were reduced to grams for workers and for everyone else, which resulted in surge of deaths caused by starvation. Starting from daily bread rations were increased to grams for workers and grams for everyone else. One of the documents of the period is the diary of Tanya Savicheva , who recorded the deaths of each member of her family during the siege. Rationing was also introduced to a number of British dominions, and colonies, with rationing of clothing imposed in Australia, from 12th June , and certain foodstuffs from Canada rationed tea, coffee, sugar, butter and mechanical spares, between and Cochin, Travancore and Madras states, of British India, elected to ration grain between the fall of , and Spring Peacetime rationing[edit] Polish milk ration stamp from 1950 Food was often rationed in Communist countries due to food shortages. Civilian peacetime rationing of food has also occurred in history, especially after natural disasters, during contingencies, or after failed governmental economic policies regarding production or distribution, the latter happening especially in highly centralized planned economies. In the United Kingdom , the rationing system remained in place for many years after the end of the War. In some respects it was more

strict after the war than during it—two major foodstuffs that were never rationed during the war, bread and potatoes, went on ration after it bread from to , and potatoes for a time from Tea was still on ration until In rationing of sugar and eggs ended, and in , all rationing finally ended when cheese and meats came off ration. North Korea and China did so in the s and s, Communist Romania during the s, the Soviet Union in —, and from present in Cuba. In the immediate post-war period, rationing was in place until Shortages of food products were common in Poland at that time, but food rations also served another purpose. Cards were unevenly distributed by the Communist authorities—leading udarniks , known in Poland as przodownicy pracy, were entitled to as much as calories daily, while some white-collar workers received as little as calories a day. Rationing covered more than food products. From April to January and from August to November ration stamps were introduced for shoes, cigarettes, sugar, sweets, liquor, soap, baby diapers, tires, and cars. At first, only staple foods such as oil , sugar , and margarine were rationed, but it was later expanded, and eventually included furniture and footwear. Every month, each citizen would get food coupons worth 6 Israeli pounds , and every family would be allotted a given amount of food. The average Israeli diet was 2, calories a day, with additional calories for children, the elderly, and pregnant women. In , the list of rationed goods was narrowed to just eleven, and in , it was narrowed to only jam , sugar, and coffee. United States gasoline ration stamps printed, but not used, as a result of the oil crisis. Petroleum products were rationed in many countries following the oil crisis. Refugee aid rations[edit] See also: Every registered refugee is given a ration card upon registration which is used for collecting the rations from food distribution centres. The amount of 2, kcal allocated per person per day is based on minimal standards and frequently not achieved, such as in Kenya.

Chapter 7 : Foodservice Distribution: Maintaining the Cold Chain - Food Safety Magazine

War Time Control of Distribution of Foods: A Short History of the Distribution Division of the United States Average rating: 0 out of 5 stars, based on 0 reviews Write a review This button opens a dialog that displays additional images for this product with the option to zoom in or out.

Public information leaflet no. You may need it. Your food in war-time: You know that our country is dependent to a very large extent on supplies of food from overseas. More than 20 million tons are brought into our ports from all parts of the world in the course of a year. Our defence plans must therefore provide for the protection of our trade routes by which these supplies reach us, for reserves of food here and for the fair distribution of supplies, both home and imported, as they become available. What the government has done: During the last eighteen months the government has purchased considerable reserves of essential foodstuffs which are additional to the commercial stocks normally carried. This is one of the precautionary measures which has been taken to build up our resources to meet the conditions of war. How can you help? There are certain ways in which traders and households can help to strengthen our food position at the present time. In the ordinary way, the stocks of food in any area are based on the extent of local demand, or the size of the local population. In wartime, the amount of stocks in any area might be affected by air raid damage, or the flow of supplies might be reduced temporarily by transport difficulties. As an additional precaution against difficulties of this kind, traders will be doing a good service now by maintaining, and if possible increasing, their stocks, so far as they can. You, too, as an ordinary householder, will be doing a good service if you can manage to get in some extra stores of food that will keep. These will be a stand-by against an emergency. Of course, there are many of us who cannot do this, but those who can will find, if a strain is put at any time on local supplies, that such reserves will not only be a convenience to themselves but will help their neighbours. By drawing on these reserves instead of making demands on the shops at such a time, they would leave the stocks available for the use of those who have not been able to put anything by. For those who have the means, a suitable amount of foodstuffs to lay by would be the quantity that they ordinarily use in one week. Meat and fish in cans or in glass jars; flour; suet; canned or dried milk; sugar; tea; cocoa; plain biscuits. When you have laid in your store, you should draw on it regularly for day-to-day use, replacing what you use by new purchases, so that the stock in your cupboard is constantly being changed. Flour and suet in particular should be replaced frequently. You may find it helpful to label the articles with the date of purchase. Any such reserves should be brought before an emergency arises. To try to buy extra quantities when an emergency is upon us, would be unfair to others. Food supplies for evacuation: The government evacuation scheme, of which you have already been told, will mean a considerable shift of population from the more vulnerable areas to safer areas. This will lead to additional demands on shops in the reception areas. Traders have been asked to have plans in readiness for increasing the supplies in shops in reception areas to meet the needs of the increased population. It would, however, take a day or two for these plans to be put into full operation. The government are, therefore, providing emergency supplies for the children and others travelling under the official evacuation scheme. These supplies would be issued to them on their arrival in their new areas and would be sufficient for two days. Those who receive them will be asked not to make purchases, other than small ones, in the local shops during these two days. Those making their own arrangements to travel, should take food with them sufficient for two days, and should buy in advance, as part of their arrangements, the non-perishable food which they would require. As already said, anyone who, in times of emergency, buys more than normal quantities, would be doing harm, as such buying must draw on stocks, which should be available to others. National house keeping in war-time: Should war come, the government would take over responsibility for maintaining the main food supplies for the country, and for distributing them through all the stages down to the consumer. This would ensure that every precaution could be taken against wartime risks. The prices of food would be controlled and supplies directed wherever they were needed. For this purpose, the existing organisation of the food trades would be used so far as possible, and all food traders – importers, manufacturers, wholesalers and retailers – would work under the direction of the Ministry of Food. The

Ministry would act for the benefit of the country as a whole and be assisted by representatives of the various trades. In each area food control would be in the hands of a local committee, which would be set up at the outbreak of war. The membership of these committees would be chosen to represent the general body of consumers in the area. It would include a few retail traders who possess a first-hand working knowledge of trading conditions. The principal duty of these local Food Control Committees would be to look after the interests of the consumers. They will also be responsible for supervising retail distribution. Shopkeepers would be licensed to trade by these committees. Ordinarily, all existing shops would receive these licenses. New shops would not be opened unless there was a need for them. Shopkeepers would be instructed that they must not supply excessive quantities to any of their customers, and powers would be taken to prevent people from buying more than their responsible share. Maximum prices would be fixed by the Ministry for each controlled food, and would be shown clearly in shop windows. Certain foods, soon after the outbreak of war, would be brought under a rationing scheme similar to that, which was introduced during the latter part of the Great War. Later, it might be necessary to add other articles. The object of this scheme is to make certain foodstuffs are distributed fairly and equally and that everyone is sure of his or her proper share. Before rationing begins application forms would be sent through the post to every householder, who would be asked to give particulars of everyone living in his home. These forms, when filled in, would be returned to the local food office set up by the local Food Control Committee, which would issue the ration books, one for each person. You would then register at a retail shop of your own choice for each rationed food. This registration is necessary to enable the local committee to know the quantities of rationed foods, which each shop would require. There is no need to register with a shop in peacetime. It is not advisable to do so. The ration books would have coupons, a certain number for each week. The Ministry would decide how much food each coupon represented, and you would be entitled to but that amount. In the case of meat, the amount would be expressed in money. Thus, you could choose between buying a larger amount of a cheaper cut, or a smaller one of a more expensive cut. In the case of other foods, the amount would be by weight. On the other hand, the allowance for a heavy worker will give him a larger quantity of meat. For catering and other institutions, special arrangements will be made. These are the plans for our national housekeeping in wartime. Like all plans for our civil defence they need your help. In wartime, there would be no food to waste, but with your care and co-operation we shall have enough.

Chapter 8 : World War 2 - food facts - History cookbook - Cookit!

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For many people rationing, synthetic foods, strange food combinations and the restrictions of the daily diet were among the most vivid memories of life in WW2. More The rationing system was seen as complicated but fair and was popular for this reason. People registered at their local shops. The ration book was handed over to the shopkeeper, who removed the coupons as well as taking the appropriate sum of money. Food rationing was introduced in stages, beginning in January Foods that were rationed included bacon, butter, sugar, meat, tea, cooking fat, jam, cheese, eggs and milk. More Rationing started on January 8th, when bacon, butter and sugar were rationed by weight, followed by meat in March by price rather than weight. In July, tea, cooking fat, jam and cheese were also rationed by weight. Eggs and milk were rationed by allocating supplies to shops in proportion to the number of customers registered there. People were permitted one egg per fortnight but this was not guaranteed, as with other foods. Rations varied considerably; the cheese ration, for example, varied from 1oz 30g per person per week to 8oz g. The meat ration worked out at approximately 1lb grams per week. Each food product had a value and you could buy up to the points ration for the family. More The points system was introduced on 1st December on a range of goods. Everyone was given 16 points a month, later this was raised to 20 points. The points system gave people a degree of choice; for example, a tin of soup was 6 points, a tin of fruit 24 points, condensed milk 10 points. His job was to sell the benefits of rationing to the public and educate people into better eating habits. More The government went to great lengths to ensure people had enough to eat, so they were fit to face wartime challenges and contribute to the fight. Plans for rationing and distribution were drawn up with this in mind. Lord Woolton ran a very successful campaign and his famous Woolton pie became legendary! The resulting food policy promoted both adequate nourishment and economical use of available foods. More The girls of the Land Army looked after animals, ploughed the fields, dug up potatoes, harvested the crops, killed the rats, dug and hoed for 48 hours a week in the winter and 50 hours a week in the summer. As there was not enough machinery to go round, they often had to work with old fashioned equipment, such as horse drawn hand ploughs, and to harvest crops by hand. The aim was to make Britain as self sufficient in food as possible. Chickens, rabbits and even pigs were reared in town gardens. More The Dig for Victory campaign was so successful that plenty of vegetables were produced. Office workers even dug vegetable patches in town parks. They even had their own cartoon characters and songs. Even traditional nursery rhymes were adapted to the theme! More Increased potato production provided necessary vitamin C in the diet. Coffee was not such a popular drink as it is now. There were no fast food outlets other than the chip shop, which opened at weekends. This was considered a treat, not an everyday meal. More Other foods were not rationed but were not obtainable at all. This included fruits such as bananas. As less wheat could be imported, more flour was extracted from what grain there was. This method provided a wholemeal loaf, high in vitamin B1, but different from the white bread people were used to. More Many found the greyish colour off-putting but it was very nutritious. The energy levels of home-grown food was still not high enough, despite the increase in agricultural production, to make up for the loss of imports, Some merchant ships were sunk by the U-boats, so it was important that those which did get through carried the foods most needed. More Foods such as oilseeds, oils, fats, canned meat, cheese, processed milk, boneless compressed meat, canned fish and pulses were major imports. Imports of perishable goods like fresh fruit, however, were reduced. The Ministry managed to get spam, dried eggs and dried milk in large quantities from the USA. More From, one packet per person of dried egg equivalent to 12 eggs was distributed every other month. The slaughtering of many dairy herds to grow food also meant that dried milk was important. To help people cook with these, there were leaflets, books, posters and radio broadcasts. This was because many housewives were struggling to make the family ration stretch and to make meal times more interesting. Some really bizarre recipes were put forward. There were leaflets on pickling onions, bottling fruit and preserving tomatoes. The idea was to preserve food when available for use in the winter. More People were given

instructions on how to seal and store the jars to make sure the vitamins were not destroyed and the food stayed fresh. Housewives were also advised to make chutneys and pickles to make food taste better. Apple peel was boiled to make a lemon substitute in jams or drinks; bacon rinds provided fats for cooking meat or were used for flavouring soups; stale bread went into puddings or to make stuffing. Other scraps fed the animals. More The Ministry of Food recommended scrubbing potatoes rather than peeling them. Prior to the war, some families stock-piled food. This became an offence in wartime, even punishable by imprisonment. As the war went on, people had to make the little they had go further. They could also get access to eggs, butter and some meat off-ration. There were also hour rations packets for troops in active combat. The food was not exciting but contained everything necessary to maintain health. More Each crate of compo rations had to be partially prepared from tinned and packaged goods. Food was usually prepared over petrol cookers. The men obtained fresh dairy and vegetables where they could.

Chapter 9 : Rationing - Wikipedia

War Time Control of Distribution of Foods: A Short History of the Distribution Division of the United States Food Administration, Its Personnel and Achievements.