Food for a Year

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SPRING means it's time for the Memorial Union foods staff to order canned foods and staples for the coming year. Although planning the year's orders was a problem a year ago, it's a challenge in 1942, according to Col. Harold Pride, director of the Union.

An estimate must be made on the size of next year's order, for packers must have all large orders before starting canning operations, buying cans and contracting for crops. This order must be placed according to the estimated college enrollment, the amount of money available to students and their parents back home and the probable effect of rising retail food prices.

Changes in food buying are expected for the next year. Although the Union has received no direct indication that there will be restrictions on large quantity buying of food commodities, Colonel Pride feels that curtailment is likely. The Army and Navy have first priority on food and have the authority to take over large orders. The Union tries to keep on hand canned fruit from California was delivered directly to the Union for the first time.

To meet the problems created by storage of a year's supply of many items of food, the staff transformed several rooms into storage space. The “Nook,” previously used for food service, is stacked with stored food. In the office adjoining the Grill are stacks of canned vegetables. The room behind the “Bomb Shelter,” as well as several basement rooms, is devoted to storage.

Certain precautions must be taken regularly to assure proper keeping of the great quantities of stored food. As nearly as possible the rooms are held at ideal storage temperature, in spite of the fact that they were transformed from rooms of other uses. The storekeeper checks the cases thoroughly for possible deterioration and counts the supplies monthly.

About 100 tons of canned and dry foods were stored in the rooms since the summer of 1941, many tons more than ever before. Vegetables filled the most cans, nearly 10,000. Fruit was a close second, and dried foods comprised about 16 tons. A miscellaneous group of canned food totaled 1500 pounds.