

1943

Graduate Feeds Fliers

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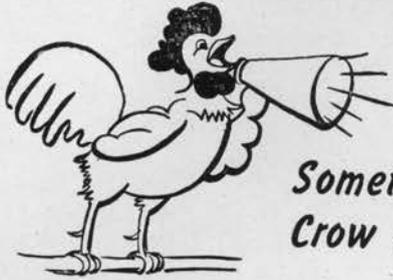
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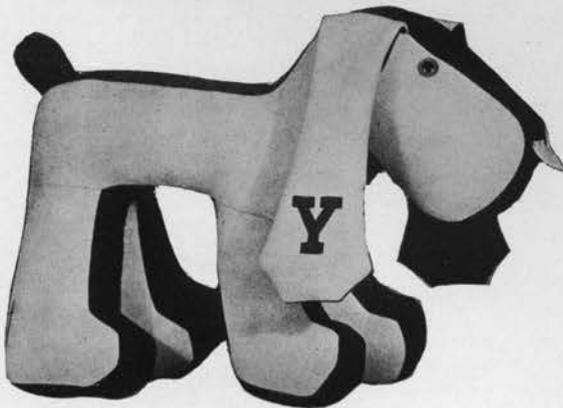
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Graduate Feeds Fliers

FOR the first time in the history of the United States Army, dietitians are being placed in G.I. kitchens and officers' mess. A graduate of Iowa State, Eleanor Peregoy Wallace, is the first woman to be offered such a position. Her task is to teach and train the army cooks in three large convalescent centers recently acquired by the Army Air Forces and placed under the management of Major Gordon Stouffer.

These centers, located at Miami, Santa Monica and Atlantic City, were formerly three of the largest and most exclusive hotels in the United States. Officers who have been in combat duty are sent back to this country for a three-weeks period of complete relaxation during which they receive the food they missed while on overseas duty.

Women food directors in rehabilitation centers are a relatively new development, but the opportunities in the field are increasing. Major Gordon Stouffer says, "If we should be successful in acquiring graduate dietitians who have the ability to handle men, we could place them in strategic places throughout the United States where they could travel from one convalescent center to another, teaching and training cooks in better methods of food preparation."

Mrs. Wallace trains the employees, plans the menus and checks the actual food preparation in all three of these convalescent centers. She spends a period of 1 month at each center and keeps traveling from one to the other.

Following her graduation from Iowa State in 1927, Mrs. Wallace was employed by General Foods in New York City for 2 years. Her first assignment was demonstrating Certo and her employer was James Wallace, whom she later married.

For 13 years preceding 1942, Mrs. Wallace was employed by the Stouffer Restaurant Company in Cleveland. She worked in the experimental kitchen testing new recipes and improving old ones for 2 years and planned the menus for the entire chain of restaurants for 1 year. She also travelled for the company for 2 years checking the restaurants located in Cleveland, Chicago, Pittsburgh, Detroit, Philadelphia and New York City, for organization, production and quality of food. She has been food production manager in a Cleveland and in a New York restaurant.

Mrs. Wallace has spent the past 2 years in Washington, D. C., where her husband was employed by the War Production Board. Following his recent death Mrs. Wallace assumed her new work as food manager of the three convalescent centers.—*Marian Hoppe*



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