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Home Economists Feed the WAAC

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The home economist who has already proved her value on the home front is now having an opportunity to apply her skills to army life. The Woman's Auxiliary Army Corps is finding that dietitians, cafeteria managers, home demonstration agents and home economics teachers have previously received the training necessary to fit them for many WAAC positions.

As in the army, a mess officer and a mess leader are provided for every company of 150, while there is a cook, a dining room orderly and a kitchen policeman for each group of 50.

The cooks, who take a 2-month course, learn army cooking and kitchen procedure. Their practical training includes the setting up of bivouacs and the preparing of nutritious, attractive meals in a minimum of time.

Mess leaders have the responsibility of drawing and storing supplies, taking care of garbage disposal, supervising the preparation and serving of meals while the WAACs are in the field.

Because the duty of a mess officer may be assigned to a WAAC officer at any time, all officer candidates must complete a course in mess management. The classroom work includes 22 hours on foods, nutrition and meal planning; mess organization, mess personnel and their duties, army ration systems, mess supply and storage of foods; and mess accounting and record keeping.

The practical work in the field is the most challenging and appealing to the students, according to their instructors. The officer candidates learn how to select camp sites, camouflage the bivouacs, direct and control the troops and make inspections. The instructors for these groups have graduated in home economics.

Last fall WAACs who were admitted to the Cooks and Bakers School for the Army at Fort Riley, Kansas, were the first women ever to have attended and graduated from an army service school.

Their practical and classroom work included kitchen management and administration, the principles of nutrition and the practices of cookery, inspection and storage of foods, army fresh meat cuts and their proper uses, pastries and desserts, sandwich making, field cooking and the study of field expedients and army ration systems.

Under the supervision of army instructors in the kitchens, the WAACs perform all the duties required of the men officer students. One full day is devoted to teaching the WAACs the skills of meat cutting.

On four mornings during the month of training the WAACs report to the kitchen at 4 o'clock and assume the responsibility of preparing the breakfast and the noon meal for the camp.

The WAAC members chosen for this course are volunteers who, like those at Fort Des Moines, have had experience as home economists. Upon finishing the course they become mess officers of WAAC camps or instructors in the Cooks and Bakers School at Fort Des Moines.

"The WAACs insist on knowing why things are done certain ways," according to Colonel Earle F. Brown of the Seventh Service Command at Fort Riley, Kansas. "They have caused some embarrassment to the instructor personnel by refusing to accept statements without a convincing explanation. The school personnel has accepted the challenge, however, in defense of the realm that has been man's for so many years, and are supplying answers with considerable success."

"There is a definite place and need for these women in the war effort. They give every indication of being able to do exceedingly well many of the tasks now performed by men. In many tasks they will prove far superior to men."