



ANCC
FOUNDATION
Do You
Know?



Post War Dining at ANCC

Last Month's Do You Know featured ANCC member General Louis Hugh Wilson Jr., who was presented the medal of Honor by President Harry Truman on 5 October, 1945.

Interestingly, the ANCC Foundation has a Club restaurant menu for that date. Wilson didn't join ANCC until 1975, so he didn't dine from the menu. But it does offer insight to dining at the Club at the end of the 2nd World War.

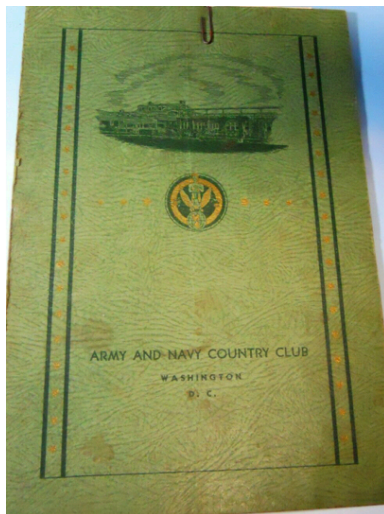
The menu (pictured below) featured 3 entrees, boiled salmon with hollandaise, roast mutton with guava jelly, and spring chicken on toast. Wines were from California and Chile, nothing from Europe, but you could get "champagne" bottled in St. Louis, New York, and California. A sparkling burgundy was also available, bottled in New York.

Members may have appreciated the meals, as the Club's restaurant had only been released from most restrictions of World War II rationing for about 2 months. Throughout 1945, club minutes documented the struggle with rationing.

- At its January 1945 meeting, the House Committee directed a governor to visit the Ration Board to "clarify the entire situation" as regards the Club's ration points, noting that the Club needed 40,000 ration points every 60 days, but had been issued only 8,214.
- The Club likely struggled to supply the restaurants in February 1945, when the Chairman reported to the House Committee that the Ration Board had advised that the ration points of "all institutional users" (non household entities) had been reduced 20%, and in addition the Club's ration points had been reduced 25% to repay points that had been over-issued. In response, the House Committee directed Mr. Pierce (probably a Club employee) to stop serving butter and consider jams, jellies, marmalade, etc., instead.
- Club leadership put a positive face on the situation. At the Club's annual meeting in February 1945, Club President General Harry P. Kutz praised Club staff in remarks to 300 members in attendance "...Another year of operation of the Club under war conditions is now behind us. It has been, as you all know, a busy and difficult twelve-month period. The Club management, constantly faced with the recurring difficulties of manpower shortage, food rationing, wage restrictions, and rising costs, is deserving of your commendation. In view of the increased volume of business of the Club, it can readily be realized that its successful operations are a substantial business enterprise requiring hard work, responsibility, and resourcefulness...."

- But members were not silent about the conditions. In an April 18, 1945 letter, from Mrs. Leland W. Miller (Likely the spouse of Brigadier General Leland Miller, previously Chief of Staff of the Eighth Air Force in Europe) exhorted to the House Committee, “We have belonged to the Club for many years but never have I had such a terrible dinner served to my guests as it happens - The one guest that got the worst looking plate was a member of the cabinet of the President - his plate had two backs (small ends) turned upside down with only the bones showing and the vegetables were smeared over the plate so that it looked as if someone had scraped the leavings from a Sunday dinner - in other words garbage. I was so humiliated; I took it off the table as soon as I could grab and send it back. The other plates were not a thing of beauty. There is no need to ruin food - as hard as it is to get. As my husband has been overseas, we have had no occasion to use the Club for some time - Need I tell you how it has deteriorated.
- At the March 1945 House Committee meeting it was noted that the Manager would begin turning in approximately 200 cases of waste fat each month, giving the Club 400 additional ration points, and had begun using butter substitutes, giving the Club another 2,000 ration points per month. Three House Committee representatives were scheduled to appear before the Office of Price Administration.
- At its April 1945 House Committee meeting a critical ration point situation was reported: Meats and Fats overdrawn 15,877 Points, Processed Foods overdrawn 91,277 points, sugar overdrawn 4,959 points.... Since 1 January 1945...our points have been drastically reduced, and...we have been compelled to go into debt another 4,689 points in order to be able to carry on. We have not been extravagant and have only ordered the bare necessities such as lard, shortening, Crisco, oleomargarine (a substance extracted from beef fat used to make margarine), and stewing meats.
- Shortages also complicated the problem. In April 1945, despite the release of coupons for poultry and turkey none were available at the wholesalers, and it was directed that no rationed foods be served during the month. The Club would have to serve and charge higher prices for “lobster, shad roe, frog legs, and so forth,” the House Committee authorized a maximum charge of \$2.00 “on special dinners of this type.”
- Things had begun to improve by July 1945, when the financial statement for June showed that the club had a 6,679 **ration-point** credit for meats and fats, a 200 ration-point credit for processed foods, and had “plenty of sugar points” available. (This report also showed “a most successful month’s business,” as the restaurant had a \$886.39 profit, the buffet a \$739.80 profit, and dances a \$668.52 profit, for a total profit of \$2,283.71.)

Thanks to Dan Kuntz, who authored portions of the ANCC Centennial history included in the March Do You Know. You can read the Centennial history on the ANCC Foundation web page at anccfoundation.org.



DINNER
6:00-8:00 P. M.

| | | |
|---------------------------------------|-----------------------|-----------|
| Grapefruit Juice | Tomato Juice | |
| Clam Chowder | Grapefruit Maraschino | |
| Boiled Salmon, Hollandaise ----- | \$1.50 | |
| Roast Mutton, Guava Jelly ----- | \$1.65 | |
| Grilled Spring Chicken on Toast ----- | \$1.75 | |
| Mashed Potatoes | New Green Peas | |
| Cole Slaw and Tomato Salad | | |
| Hot Rolls | | |
| Apple Pie | Sherbet | Ice Cream |
| Chocolate Nut Sundae | | |
| Coffee | Tea | Milk |

Friday October 5, 1945

BY-LAWS of the Club prohibit the tipping of employees

| | Pts. | Qts. |
|---|------|------|
| <u>CHAMPAGNE</u> | | |
| Korbel's Brut 1937 Extra Dry California | 4.40 | |
| Cook's Imperial " " Missouri | | 4.90 |
| Great Western New York | | 4.80 |
| <u>BURGUNDY</u> | | |
| Great Western Sparkling New York | | 4.80 |
| <u>SAUTERNE</u> | | |
| **Park and Tilford Dry California | | 2.25 |
| Chateau Lejon " | | 2.20 |

| | | |
|--|-----------------------|------|
| <u>MISCELLANEOUS</u> | | |
| *Simi del Monte Cabernet Red California | | 1.65 |
| * " " " Zinfandel " | | 1.65 |
| " " " Sonoma Carignan " | | 1.65 |
| Gran Vino White Still Wine Republic of Chili | | 2.90 |
| Santa Rita " " " " " " | | 2.90 |
| Reservado " " " " " " | | 2.50 |
| Gran Vino Red Still Wine " " " | | 2.90 |
| " " San Jose Rhine Wine " " " | | 2.90 |
| | * Served by the glass | .25¢ |
| | ** " " " " " | .35¢ |