

1944

ANNUAL NARRATIVE REPORT OF  
EMERGENCY WAR FOOD WORK IN  
PRINCE EDWARD AND CUMBERLAND COUNTIES  
APRIL 5, 1944 TO NOVEMBER 30, 1944

Eleanor L. Rice -- Emergency War Food Assistant

1944

*L. G. Jenkins  
District Agent  
Jan 25, 1945*

The Emergency Food program has done much towards the improvement in living conditions of both rural and urban families in Prince Edward and Cumberland counties. The Emergency worker has worked diligently with such purposes as the placing of special emphasis on critical food needs, production and conservation of the family food supply, and problems of War Food Production and preservation. Other purposes have been to work intensively to effect immediate increase and conservation of food to expand good production and conservation activities to nearby villages, and to give special attention to communities not reached formerly by extension workers.

To achieve these objectives the Emergency worker found it necessary and important that home visits be made to get acquainted with the people, study their needs, problems and resources so that planning would work effectively for the majority of the people served. Professional leaders and other county workers assisted the Emergency worker greatly with many things. Conferences were held with the District Agent, Emergency War Food Specialist and other county workers. Neighborhood meetings were held, demonstrations were given and printed matter was distributed among the people in the two counties to teach the application of new and improved practices. The Emergency worker gave individual assistance in a good many instances. Speeches were made at other meetings not sponsored by the Emergency Food Workers.

Through the Emergency Worker's program three hundred ninety one different families have been reached by the work. These were reached through home visits. Pamphlets and other printed matter has reached nine hundred and eighty three different families, and three hundred have been reached through meetings.

Three pressure canners have been secured through the influence of the Emergency worker and the Emergency program. Housewives have taken their non-acid vegetables and meats to the community canneries since they have not been able to secure pressure cookers. The Emergency Worker influenced many of these housewives to take their non-acid vegetables and meats to these community canneries.

Assistance was given to many families in securing small pieces of home equipment, two large pieces of kitchen linoleum, one stove grate, three pressure canners and storage places. Many families have reported that they have canned and conserved more foods this year than any previous year. This fact caused much interest in adequate storage for these foods. The Emergency worker has helped one hundred fifty families to improve inside storage spaces, eighty seven families have been with storages outside.

Fifteen families were helped with the digging of basements or cellars under smoke houses as an excellent place of storage of the family foods.

One of the most outstanding accomplishments of an individual family through the suggestions and help of the Emergency worker was done by a young farmer, Haywood Wilson and his family. Enough storage space, and adequate storage had been a problem unsolved by this family for many years. This farmer was preparing to build an ordinary smokehouse. It was located on a high spot and would not easily become flooded. The worker suggested this family that they dig a basement and build this smokehouse over it and use the basement for storage. The idea and the suggestions were heeded. The worker helped with the arrangement of food in the basement. All of the points of good storage were considered and now the Wilson family is enjoying more space in the home, and their foods are much safer.

#### PRODUCTION AND PRESERVATION

Along the line of Food Production and preservation the Emergency worker would like to relate her work with Mrs. Thelma Brown as being one case of the most outstanding work done with any individual family. During the early spring Mrs. Brown was asked about the progress of her garden. She replied that the garden seemed to be too much trouble. She had not bothered with one. The Emergency worker finally succeeded in getting Mrs. Brown to plant a garden. Advantages of a garden to the home were pointed out to her by the Emergency worker and a few home visits were made to Mrs. Brown. This was done to render all service possible to her. All available information on gardening was given Mrs. Brown by the Emergency Worker. Pamphlet E-263, which deals with gardening in Virginia was found to be particularly helpful to her. Her garden turned out to be a wonderful success. She canned enough vegetables from it to last her through the winter. Mrs. Brown reported that she has canned more vegetables this year than any previous year. Her name is on the Emergency Worker's list of names of housewives wanting pressure canners.

#### Food Use

Mrs. Susie Allen of Green Creek #13 did some interesting work along the line of food use. The most disliked vegetable grown in her garden was carrots. She had a nice supply of them and was determined to get her people to eat them. Through the help of the Emergency Worker recipes for two different kinds of carrot pies were made. These the family enjoyed very much. Some of the other methods suggested by the Emergency worker were, grated raw carrot salad with orange juice, pickled carrots, and baked carrots with onion. Mrs. Allen found that most of these ways of using the food were successful and the children were happy to know when they were going to have carrots.

#### Food Waste

In order to help families to cut down on food waste the Emergency worker has tried to help the housewives gain a basic knowledge of nutrition. A small well balanced meal might be much more nourishing than a large one with few nutritive values. This basic knowledge, the Emergency worker hopes, will save food, health and money. With the belief that food waste occurs on the farm through insect and rodent damage, plant diseases, improper harvesting and inadequate storage and for other reasons, the emergency worker had secured all available information on these factors and has distributed literature to as many families as possible.

#### Other Activities

Aside from the regular routine duties of the Emergency worker assistance was rendered in soliciting money for the National War Fund Drive. The Emergency worker is now giving some time to the Sixth War Loan Drive.

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