Christmas Dinner 1944

NC SCOS (Mathematics):
5th grade: 1.02, 1.03
6th grade: 1.03, 1.04, 1.05, 1.07, 2.01
7th grade: 1.01, 1.02, 1.03
8th grade: 1.02, 2.01

Christmas on the Ship:

- Begin by making sure students understand that the sailors did not get to see their families on holidays, including Christmas, so they had to make the best of their time here.
- Talk about what they did for holidays on the ship.
- Have students make predictions about what the sailors ate for their Christmas dinner.
- Reveal the actual menu for the ship from 1944.
- Ask them were their predictions true?
- How is this menu similar to yours at home?
- How is this menu different to yours at home?
  (Students will point out smoking on the menu. Describe to them the culture of smoking in the 1940s)

Preparing Food on the Ship:

- Provide students copies of the worksheets. The recipes they need are also on them.
- Students can work in groups, or individually.
Christmas Dinner 1944 (5th and 6th grade)  

Name: ______________________________

The Battleship North Carolina is providing Christmas dinner for 2,200 enlisted sailors. You work in the mess hall and are in charge of coordinating the baked ham, cranberry sauce, and Thousand Island dressing of the meal.

**Baked Ham:**

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<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>100 PORTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hams, commercial</td>
<td>Pounds</td>
</tr>
<tr>
<td></td>
<td>Ounces</td>
</tr>
</tbody>
</table>

Prepare commercial hams for cooking (page 185).

Place hams, fat side up, in roasting pans. Fill pans but do not stack or crowd hams.

Roast, uncovered and without water, at constant temperature in slow oven (325°F) according to the cooking schedule.

*Note.*—If ham is to be served cold, let stand until cool enough to handle. Place in refrigerator until ready to be served.

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1. How many pounds of ham will we need for 2,200 men?

2. If all of our hams weigh 12 pounds each, how many total hams would we need?

3. The crew’s galley had a total of three 3-deck roasting ovens. Each roasting deck oven holds 9 hams. How many hams could be cooked at once? If our hams took the minimum amount of time to cook, how much time would it take to cook all of the hams?
4. How many pounds is 1 pint of cranberries?

5. How many cups of water does the recipe use?

6. How many total pints of cranberries would we use?
7. How much dressing (in gallons) would each man receive in their individual serving?

8. How many gallons of mayonnaise would you need to make dressing for all of the sailors?

9. How much mayonnaise (in pounds) would each sailor receive in their individual serving if the dressing was spread evenly? Can you convert this to ounces? (16 ounces = 1 pound)
Answers to 5th and 6th grade Christmas Dinner:

1. 60 times 22 = 1,320
2. 1,320 divided by 12 = 110
3. 9 times 3 decks times 3 ovens = 81 hams
   81 first round, 29 second round, 3.5 times 2 rounds = 7 hours total
4. 1 pounds divided by $\frac{3}{4} = 4/15$ or .267 pounds
5. 1 ¼ gallons = 5 quarts, 5 quarts times 4 cups = 20 total cups
6. 3 ¾ times 22 = 82 ½ pints
7. ½ divided by 100 = 1/200 of a gallon
8. 4 pounds times 22 = 88 pounds, or ½ times 22 = 11 gallons
9. 4 pounds divided by 100 men = 1/25 pounds, 1/25 times 16 ounces = .64 ounces
The Battleship North Carolina is providing Christmas dinner for 2,200 enlisted sailors. You work in the mess hall and are in charge of coordinating the baked ham, oyster dressing, and Thousand Island dressing of the meal.

**Baked Ham:**

1. If all of our hams weigh 12 pounds each, how many total hams would we need for our entire crew?

2. The crew's galley had a total of three 3-deck roasting ovens. Each ham needs an 8 in by 12 in space to be roasted properly. Each deck measures 3 feet by 2.5 feet. Below is an overhead view of one of the decks. Come up with your own way to place the hams in order to maximize the amount of hams on each deck.

How many total hams do you think could fit on one of the roasting decks?
3. How many cups of celery do we need for 100 people? (Hint: 4 quarts = 1 gallon, 4 cups = 1 quart)
4. The cooks decided that all of the sailors need to go on a diet, and that in order to help, the cooks going to cut the amount of butter in the recipe in half. How many pints of butter would be in the entire recipe for all 2,200 men?

5. How many pounds of bread would each man receive in their individual serving?

**Thousand Island Dressing:**

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<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Weights</th>
<th>Amounts (approx.)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pounds</td>
<td>Ounces</td>
</tr>
<tr>
<td>Chili sauce</td>
<td></td>
<td>1/2 pint</td>
</tr>
<tr>
<td>Mayonnaise (page 204)</td>
<td>4</td>
<td>1/2 gallon</td>
</tr>
<tr>
<td>Peppers, green, chopped fine.</td>
<td>4</td>
<td>1 cup</td>
</tr>
<tr>
<td>Onion, minced</td>
<td>1</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Worcestershire sauce</td>
<td></td>
<td>1/4 teaspoon</td>
</tr>
<tr>
<td>Eggs, hard-cooked, chopped fine.</td>
<td>3</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Salt</td>
<td></td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Pickles, sweet, chopped fine.</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>
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Stir chili sauce into mayonnaise.
Add peppers, onions, Worcestershire sauce, eggs, salt and pickles.
Mix together thoroughly.

**Variation**

**Russian Dressing**

Omit hard-cooked eggs from Thousand Island Dressing.
6. How much dressing (in gallons) would each man receive in their individual serving?

7. How many cups of pickles would you need for all 2,200 men? How many quarts is this? (Hint: 1 quart = 4 cups)

8. How much mayonnaise (in pounds) would each sailor receive in their individual serving if the dressing was spread evenly? Can you convert this to ounces? (16 ounces = 1 pound)

9. How many gallons of peppers would you need for the entire crew? (Hint: Find the amount of cups, then convert this to gallons)
Answers to 7th and 8th grade Christmas Dinner:

1. 60 times 22 = 1,320, 1,320 divided by 12 = 110 hams
2. Answers may vary, 9 max
3. 1 and ¼ gallons, 5 total quarts, 5 quarts times 4 cups = 20 cups
4. 1 ½ pints is 3/2 pints, 3/2 times 22 = 66/2, which is 33, half of 33 is 16 ½ pints
5. 20 pounds divided by 100 = 1/5 pound
6. ½ divided by 100 = 1/200 of a gallon
7. ½ times 22 = 11 cups, 11 divided by 4 = 2 ¾ quarts
8. 4 pounds divided by 100 men = 1/25 pounds, .64 ounces
9. 1 cup times 22 = 22 cups, 22 cups divided by 16 (cups in a gallon) = 1 3/8 gallons
Front of the menu from Christmas 1944
Inside of the menu
Close up on the menu items

Menu

25 December 1944

MIXED SWEET PICKLES
CRISP CELERY STALKS
TURKEY CONSOMME
QUARTERED LETTUCE
ROAST YOUNG CALIFORNIA TURKEY
OYSTER DRESSING
BAKED VIRGINIA HAM
FRESH CRANBERRY SAUCE
SNOW FLAKED POTATOES
PARKER HOUSE ROLLS
ICE CREAM
FRUIT CAKE
ASSORTED CANDIES

RIPE and GREEN OLIVES
SALT ED SODA CRACKERS
THOUSAND ISLAND DRESSING
GIBLET GRAVY
BUTTERED ENGLISH PEAS
CANDIED YAMS
BUTTER and COFFEE
MINCE MEAT PIE
ORANGES and APPLES
MIXED NUTS

PUMPKIN PIE
CIGARETTES