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:

BAKED HAM
(Commercial)

Portion: 4 to 5 ounces.

Ingredients	100 Portions: Weights		Amounts (approx.)	.....Portions
	Pounds	*Ounces*		
Hams, commercial	60	----	.....	.....

Prepare commercial hams for cooking (page 135).

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.

Cooking Schedule

Weight of Ham	Cooking Time
Pounds	*Hours*
16 to 18.....	4½ to 5
12 to 15.....	3½ to 4½
10 to 12.....	3 to 3½
8 to 10.....	3

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?

Cranberry Sauce:

CRANBERRY SAUCE

(Using sliced, dehydrated cranberries)

Yield: Approx. 2 gallons. Portion: Approx. ¼ cup.

INGREDIENTS	100 PORTIONS			.....PORTIONS
	WEIGHTS		AMOUNTS (approx.)	
	Pounds	*Ounces*		
Cranberries, sliced, dehydrated.	1	----	3¾ pints	
Water, hot	----	----	1¼ gallons	
Sugar	7	----	3½ quarts	

Soak cranberries in water 45 minutes. Add sugar. Cover.

Heat, slowly, to boiling temperature, stirring occasionally.

Let simmer about 15 minutes or until tender.

Serve hot or cold.

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?

Thousand Island Dressing:

THOUSAND ISLAND DRESSING

Yield: Approx. ½ gallon.

Ingredients	100 Portions			Portions
	Weights		Amounts (approx.)	
	Pounds	*Ounces*		
Chili sauce	---	---	½ pint	
Mayonnaise (page 204)	4	---	½ gallon	
Peppers, green, chopped fine	---	4	1 cup	
Onion, minced	---	1	2 tablespoons	
Worcestershire sauce	---	---	¼ teaspoon	
Eggs, hard-cooked, chopped fine.	---	---	3	
Salt	---	---	1 teaspoon	
Pickles, sweet, chopped fine	---	3	½ cup	

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.

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 3 ¾ = 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

Christmas Dinner 1944 (7th and 8th 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, oyster dressing, and Thousand Island dressing of the meal.

Baked Ham:

BAKED HAM
(Commercial)

Portion: 4 to 5 ounces.

Ingredients	100 Portions: Weights		100 Portions: Amounts (approx.)	..... Portions
	Pounds	*Ounces*		
Hams, commercial	60	----		

Prepare commercial hams for cooking (page 135).

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.

Cooking Schedule

Weight of Ham	Cooking Time
Pounds	*Hours*
16 to 18	4½ to 5
12 to 15	3½ to 4½
10 to 12	3 to 3½
8 to 10	3

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 8in by 12in 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?

Oyster Dressing:

BREAD DRESSING OR STUFFING

Yield: Approx. 25 pounds. Portion: Approx. 4 ounces.

Ingredients	100 Portions			....Portions
	Weights		Amounts (approx.)	
	Pounds	*Ounces*		
Bread, day-old, cubed	20	....	10 gallons	
Thyme	....	....	1 tablespoon	
Sage	....	1	½ cup	
Salt	....	2	¼ cup	
Pepper	....	½	1¾ tablespoons	
Onions, chopped	1	....	1½ pints	
Celery and celery tops, chopped.	5	....	1¼ gallons	
Butter or other fat, melted	1	8	1½ pints	

Combine bread cubes, thyme, sage, salt and pepper.

Fry onions and celery in fat until clear. Add to bread. Mix lightly but thoroughly.

Place in greased baking pan. Brush with remaining fat.

Bake in moderate oven (350°F.) 1 hour.

NOTE.—1. 4 pounds (1 gallon) dressing will stuff 1 (20-pound) turkey.

2. 1 pound (1 quart) dressing will stuff 1 (4 to 4½-pound) roasting chicken.

3. 8 ounces parsley, minced, may be added.

Variations

Cornbread Dressing

Use an equivalent amount of crumbled cornbread for the bread in Bread Dressing or Stuffing.

Nut Dressing

Use any kind of nut, chopped or whole, in Bread Dressing or Stuffing.

Mushroom Dressing

Use 2 pounds mushrooms, chopped or whole, in Bread Dressing or Stuffing. If mushrooms are fresh, cook in fat with celery and onions.

Oyster Dressing

Cook oysters over low heat in oyster liquor until edges begin to curl. Drain. Add to Bread Dressing or Stuffing. Mix carefully.

Fruit Dressing

2 pounds cooked dried prunes or apricots, chopped, or 2 pounds raisins or apples, diced, may be added to Bread Dressing or Stuffing.

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:

THOUSAND ISLAND DRESSING

Yield: Approx. ½ gallon.

Ingredients	100 Portions			Portions
	Weights		Amounts (approx.)	
	Pounds	*Ounces*		
Chili sauce	----	----	½ pint	
Mayonnaise (page 204)	4	----	½ gallon	
Peppers, green, chopped fine	----	4	1 cup	
Onion, minced	----	1	2 tablespoons	
Worcestershire sauce	----	----	¼ teaspoon	
Eggs, hard-cooked, chopped fine.	----	----	3	
Salt	----	----	1 teaspoon	
Pickles, sweet, chopped fine	----	3	½ cup	

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

GREETINGS

May the true spirit of Christmas fill the hearts of all of us today, and may we by our unrelenting devotion to duty speed the time when we may enjoy a future Christmas season with our loved ones in the happiness of a victorious and secure peace.

W. F. BOONE
Commodore, U.S.N.

★ OFFICERS ★

COMMODORE **WALTER F. BOONE,** U.S.N.
Commanding Officer

COMMANDER **PATRICK HENRY,** U.S.N.
Executive Officer

CAPTAIN **HAROLD C. GWYNNE,** (SC) U.S.N.
Supply Officer

LT. COMMANDER **OLIN E. DARBY,** SC-V(S), U.S.N.R.
Commissary Officer

ENSIGN **PAUL R. LEITELL** SC-V(S), U.S.N.R.
Assistant Commissary Officer

ACTING PAY CLERK **JAMES F. LaGREGS,** U.S.N.
Main Galley

ACTING PAY CLERK **JAMES O. BISHOP,** U.S.N.
Receiving Unit Galley

ENNIS W. McGEE
Chief Commissary Steward

★ Menu ★

25 DECEMBER 1944

MIXED SWEET PICKLES
CRISP CELERY STALKS — RIPE and GREEN OLIVES
TURKEY CONSOMME — SALTED SODA CRACKERS
QUARTERED LETTUCE — THOUSAND ISLAND DRESSING

ROAST YOUNG CALIFORNIA TURKEY
OYSTER DRESSING — GIBLET GRAVY

BAKED VIRGINIA HAM
FRESH CRANBERRY SAUCE — BUTTERED ENGLISH PEAS
SNOW FLAKED POTATOES — CANDIED YAMS
PARKER HOUSE ROLLS — BUTTER and COFFEE

ICE CREAM — MINCE MEAT PIE — PUMPKIN PIE
FRUIT CAKE — ORANGES and APPLES — MIXED NUTS
ASSORTED CANDIES — CIGARETTES

Close up on the menu items

Menu

25 DECEMBER 1944

MIXED SWEET PICKLES

CRISP CELERY STALKS

RIPE and GREEN OLIVES

TURKEY CONSOMME

SALTED SODA CRACKERS

QUARTERED LETTUCE

THOUSAND ISLAND DRESSING

ROAST YOUNG CALIFORNIA TURKEY

OYSTER DRESSING

GIBLET GRAVY

BAKED VIRGINIA HAM

FRESH CRANBERRY SAUCE

BUTTERED ENGLISH PEAS

SNOW FLAKED POTATOES

CANDIED YAMS

PARKER HOUSE ROLLS

BUTTER and COFFEE

ICE CREAM

MINCE MEAT PIE

PUMPKIN PIE

FRUIT CAKE

ORANGES and APPLES

MIXED NUTS

ASSORTED CANDIES

CIGARETTES