

# CAPTAINS COOK FOR PRIVATES IN ARMY SCHOOL

Specialists at U. S. Kitchen College Teach  
Officer-Students to Feed Fighting  
Men Scientifically

By Joseph U. Dugan

**C**HOPPY notes of an army bugle sounding "soupy, soupy, soupy." Rasping voice of a barrel-chested mess sergeant shouting the most welcome order of the day: "Come and get it!" Clatter of tin cups, pannikins, and other mess gear as the members of the outfit scramble into a snakelike single file leading to steaming pots and tanks of the field soup kitchen. The soldier's immemorial query, "When do we eat?" is about to be answered. The question, "What do we eat?" does not for the moment concern him. He may grumble about that later on, but he doesn't ask the question often. In 1918 he usually knew beforehand what "it" was going to be. No matter what variation of ingredients were used, slum went on forever. Did someone mention beans? Yes, there were beans. And hunks of beef and dabs of jam and sometimes even pie. They came and got it three times a day. They grumbled and made jokes and jingles such as:

*The chow is fine—  
It only killed nine;  
The reason for this  
It is hard to define.*

But no soldier, unless he was stretched out in a hospital or otherwise bodily detained, ever disobeyed "Come and get it!" and no soldier ever will. That pearl of wisdom, "An army moves on its stomach," accredited to Napoleon, has been well remembered as one of the cornerstones upholding the pillar of military science.

Feeding the troops of a modern army has come to be as scientific and technical as any of the problems of ordnance and battle strategy of modern warfare. Invaluable lessons learned by the quartermaster corps of the United States army during the World war are being applied today for the more efficient feeding of the peace-time regular army, and the whole subject of subsistence is receiving study of primary scope and importance in the current plans for national defense. In 1920 the general staff caused to be established in Chicago the quartermaster subsistence school, which in its thirteen years of existence has become an institution of higher education unlike any other in the world.

To this school, located at the headquarters of the Sixth army corps area, is assigned each year a group of hand-picked officers of the army, navy, and marine corps. For twelve months these men study under a faculty of highly qualified army food specialists,

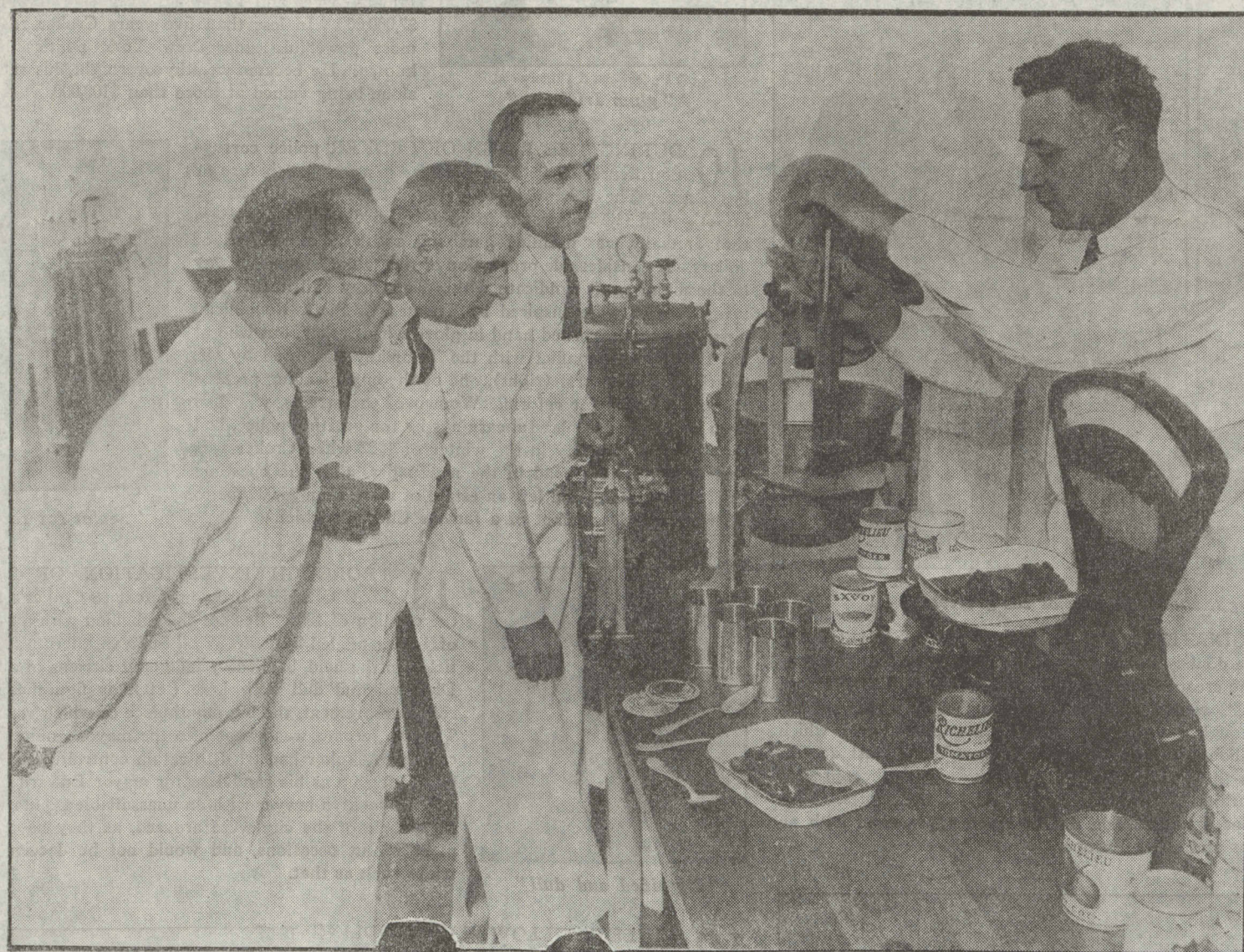
having taken oral and written examinations at frequent intervals, each officer-student must have completed a 10,000-word thesis on an assigned subject dealing with the address of one hour's duration. Graduates of the school are assigned to the practical supervision of buying and preparing the food supplies of an army, navy, or marine base. They also are qualified to fill important positions in the service of supply in the event of war.

Chicago was chosen as the location for the school because of its position as a national center for the packing, manufacturing, and distribution of food supplies. Every subject in the general course of the school is allotted a generous amount of time for practical observations and study at the

Below: These officer-students are learning about "all the tea in China" and elsewhere from Capt. Muri Corbett.



Cow anatomy is the introduction to the beef course, taught by Maj. J. H. White, at the army food school. Later on the officer-students learn all about the eating parts of the animal.



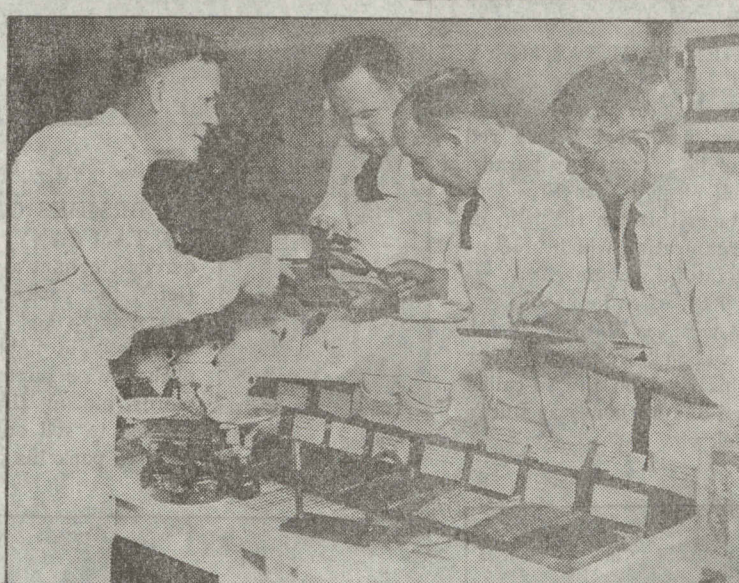
Capt. Paul Logan, canned food expert, shows Lieut. F. L. Hatter of the navy, Capt. W. F. Brown of the marine corps, and Maj. J. C. McGovern of the army, all students, how to judge the multitude of eatables which are packed in cans and jars.

At right: Captains cooking for privates! Captain Logan (in uniform) oversees the culinary efforts of a group of officer-students preparing a meal for enlisted men as part of the course of training at the quartermaster subsistence school. And they have to eat what they cook, too.

At left: Faculty of the food college. Standing (left to right), Maj. J. H. White, Lieut. J. J. Powers, Sergt. Albert Tague; seated, Capt. Muri Corbett, Capt. P. P. Logan, and Lieut. E. K. Pettibone. Each of these men is a subsistence specialist; together they are the guiding force of an important division of national defense.



Milk is more than a lacteal fluid at the army food school; it's a college course!



packing plants, canneries, bakeries, dairies, and other food factories of the city and vicinity. As an illustration of the thoroughness of each course taught, the subject of beef may be cited. As one of the accompanying illustrations reveals, this course begins with a study of the anatomy of a cow. The officer-students then learn, from class lectures and observation at packing plants, the various cuts of beef, their qualities and methods of preservation.

Toward the end of the course the officers study the subjects of nutrition and diet, and then for a period of weeks they take over the enlisted men's mess and do all of the cooking for the privates and non-commissioned officers at corps area headquarters.



The course includes literally every single item used by the commissary, and the subjects are treated exhaustively. The course begins with a preliminary study of botany, chemistry, physics, and zoology as these sciences relate to foodstuffs, and the physiology of digestion. The officer students then attack the classified subjects. At the end of the year, after

