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# NATIONAL WARTIME NUTRITION GUIDE

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U. S. DEPARTMENT OF AGRICULTURE



UNITED STATES DEPARTMENT OF AGRICULTURE

*War Food Administration*

*Nutrition and Food Conservation Branch*

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NFC-4



## **GREEN AND YELLOW VEGETABLES**

*Raw, cooked, frozen, or canned*

### **Green vegetables**

<i>Artichokes</i>	<i>Green peas</i>
<i>Asparagus</i>	<i>Green peppers</i>
<i>Beet greens</i>	<i>Kale</i>
<i>Broccoli</i>	<i>Lamb's-quarters</i>
<i>Brussels sprouts</i>	<i>Leaf lettuce</i>
<i>Cabbage</i>	<i>Mustard greens</i>
<i>Chard</i>	<i>Okra</i>
<i>Chicory</i>	<i>Parsley</i>
<i>Collards</i>	<i>Snap or string beans</i>
<i>Dandelion greens</i>	<i>Spinach</i>
<i>Endive</i>	<i>Turnip greens</i>
<i>Escarole</i>	<i>Water cress</i>
	<i>Other greens</i>

### **Yellow vegetables**

<i>Carrots</i>	<i>Sweetpotatoes</i>
<i>Pumpkin</i>	<i>Wax beans</i>
<i>Rutabagas</i>	<i>Yams</i>
<i>Winter or hubbard squash</i>	<i>Yellow summer squash</i>



## **ORANGES, TOMATOES, GRAPEFRUIT,**

*or raw cabbage or salad greens*

### **Oranges, tomatoes, grapefruit**

*Citrus juices*  
*Grapefruit*  
*Kumquats*  
*Lemons*  
*Limes*  
*Oranges*  
*Tomatoes*  
*Tomato juice*  
*Tangerines*

### **Raw salad greens**

*Cabbage*  
*Chicory*  
*Dandelion greens*  
*Escarole*  
*Green and red peppers*  
*Lamb's quarters*  
*Leaf lettuce*  
*Parsley*  
*Water cress*  
*Other raw greens*

*If foods in Group 2 are scarce, use more from  
Groups 1 and 3, especially those that are  
starred in Group 3.*



## POTATOES AND OTHER VEGETABLES AND FRUITS

*Raw, dried, cooked, frozen, or canned*

### Other vegetables

Artichokes, Jerusalem	Onions
Beets	Parsnips
Cauliflower	Potatoes
Celery	Radishes
Corn	Salsify—oyster plant
Cucumbers	Sauerkraut
Eggplant	Summer squash
Fresh lima beans	Turnips
Kohlrabi	All vegetables not listed elsewhere
Leeks	
Mushrooms	

### Other fruits

Apples	Mangoes
Apricots	Nectarines
Avocados	Papayas*
Bananas	Peaches
Blackberries	Pears
Blueberries	Persimmons
Cantaloup*	Pineapple*
Cherries	Plums
Cranberries	Pomegranates
Currants	Prunes
Dates	Quince
Figs	Raisins
Gooseberries*	Rhubarb
Grape juice	Strawberries*
Huckleberries	Watermelon
Loganberries*	Youngberries
Muskmelon	All fruits not listed elsewhere

\*Seasonal alternates for Group 2.



## MILK AND MILK PRODUCTS

*Fluid, evaporated, dried milk, or cheese*

Buttermilk	Dried skim milk
Cheese—all kinds	Dried whole milk
Condensed milk	Evaporated milk
Cream	Fluid skim milk
Cultured milk	Fluid whole milk
	Ice cream

*If foods in Group 4 are scarce, use more from Groups 1, 5, and 6.*



## GROUP FIVE

### MEAT, POULTRY, FISH, OR EGGS

or dried beans, peas, nuts, or peanut butter

#### Meat, poultry, fish

Fresh, canned, or cured

Meat—Beef

Lamb

Miscellaneous meats—bologna, etc.

Mutton

Pork (except bacon and fat back)

Variety meats—liver, heart, etc.

Veal

Poultry—chicken, duck, goose, guinea, squab, turkey

Fish—fresh or salt water, shellfish, other sea food

Game—Rabbit

#### Eggs

Fresh, dried, or frozen

#### Dried beans, peas

Great northern beans

Kidney beans

Lima beans

Navy beans

Pinto beans

Soybeans

Black-eyed peas

Cowpeas

Field peas

Split peas

Other dried beans and peas

Lentils

#### Nuts, peanut butter

If meats are scarce, use more poultry, fish, eggs, dried beans or peas, nuts, and foods from Group 4.



## GROUP SIX

### BREAD, FLOUR, AND CEREALS

Natural whole-grain—or enriched or restored

#### Breads

Enriched-white

Oatmeal bread

Pumpernickel (whole-rye).

Rolls or biscuits made with whole-wheat or enriched flour

Whole-wheat

#### Crackers

#### Flour and meal

Enriched-white

Whole corn meal

Whole-wheat

Other whole grains

#### Cereals

Brown rice

Mixed whole-grain

Prepared cereals—whole-grain, restored

Rolled oats

Whole-wheat



## GROUP SEVEN

### BUTTER AND FORTIFIED MARGARINE

Butter, Margarine (with vitamin A added)

If foods in Group 7 are scarce, use more from Groups 1 and 4.

## **Foods commonly used but not included in the seven food groups**

*In buying foods from this list,  
remember that they furnish mostly  
calories and few minerals, vitamins,  
or good quality proteins.*

### **FATS AND OILS**

*(Other than butter and fortified margarine)*

*Bacon*

*Lard*

*Mutton tallow*

*Salad oils, French dressing, mayonnaise,  
other salad dressings*

*Salt pork or fat back*

*Suet*

*Other fats and oils not listed*

### **MILLED CEREALS AND PRODUCTS MADE FROM THEM**

*Cornstarch*

*Crackers (white flour not enriched)*

*Macaroni, spaghetti, and other pastes*

*White bread or rolls (not enriched)*

*White corn meal, hominy grits*

*White flour (not enriched)*

*White rice*

### **SUGARS, SIRUPS**

*Candy*

*Honey*

*Preserves, jams, jellies*

*Sirups—*

*cane sirup*

*corn sirup*

*maple sirup*

*molasses\**

*sorghum \**

*Sugar*

*\*Contains iron.*

### **OTHER SWEETS**

*Cakes*

*Cookies*

*Doughnuts*

*Pastries*

*Sherbets*





# WHEN MARKETING IN WARTIME

Plan menus so that some foods from each MAIN group are served daily.  
If certain foods are not available, or if you cannot afford them in cash or ration points, choose other foods from the SAME group which serve similar needs in food value and in menu planning.



In addition to the basic 7 . . . eat any other food you want.

# A DOZEN HINTS ON CONSERVATION!

1. Plan meals for the week with alternate choices to use foods available.
2. Try new foods when usual foods are scarce.
3. Buy fresh fruits and vegetables before spending ration points on canned foods.
4. Plan on a weekly basis to meet just your family needs in all perishable products.
5. Cover fresh meat loosely. Wipe with damp cloth just before cooking. If ground, store in extra cool place and cook soon.
6. Store each food where it will keep in best condition until ready for use.
7. Serve some fruits and vegetables raw; cook others in their skins, jackets, or natural covering.
8. Cook vegetables in small amounts of water and only until tender.
9. Serve vegetables in water in which they were cooked or use this water in soups, gravies, and sauces. Use left-over juice from canned or cooked fruit for cold drinks.
10. Use every scrap—bread crumbs in stuffing; meat bones and remnants for soup stock; vegetables in pies and hash; cooking water for soups.
11. Don't take more food on your plate than you will eat.
12. Waste no fats. Store butter and other table fats in tightly covered dishes in a cold dark place away from strong odors. To keep fats, strain fat drippings and store in clean, covered jars in a cool, dark place until used.

