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Regional Files 470, Wash. DC
Miyamoto

CONFIDENTIAL

Memo from Fryer to E. R. Smith
July 25, 1942

You perhaps know that we have been consistently embarrassed in the past in connection with the receiving of Quartermaster property on the projects. Projects have complained of shortages in Quartermaster property supplies which have been disproven by their own acknowledged receipts. In other cases they have distributed Quartermaster supply without regard to the unit bases for which it was intended. Uniformly throughout the existing projects the Quartermaster Division has complained that they cannot receive properly executed shipping receipts.

In other cases the projects have suggested drawing upon the Quartermaster in amounts in excess of the quanitities established for shipment. As you know the Quartermaster supplies only the minimum amount of blankets, cots, matress ticks, and mess gear with which to provide beds and open kitchens. These items are considered to be the minimum equipment requirements. If and when WRA finds it necessary to secure these items in additional quantities or equivalent items of this design then it is the responsibility of WRA to procure them.

We have learned that the Quartermaster Division is somewhat concerned about the Quartermaster property situation at Gila. It has been stated, for example, that certain personnel are attempting to unload shipments without the aid of tally-ins or shipping tickets which have found their way to some other individual; that items are being warehoused apparently without accounting, etc.

It would certainly be unfair of us to make any criticism in this regard since actually no specific complaint has been received from any headquarters but we felt that certainly you would be interested.

We are so anxious to get one project under way without the irritation surrounding these few items of equipment that if we can be of assistance in any manner will you please write us fully.

Wash. Files 51.100
General Planning for Agricultural Production

August 4, 1942

To: E. J. Utz, Chief, Agricultural Division

From: Donal R. Sabin, In Charge, Agricultural Division

Subject: Report of field trip July 6-28, 1942

The following is an outline of some of the more important problems which were discussed with WRA staff members and others on my recent field trip.

Denver Regional Office

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Tule Lake

Mr. Clarence E. Zimmer, of the regional office, accompanied me on my trip to Tule Lake.

Barley

The 1,157 acres of barley seeded on the Tule Lake project should produce at least 65,000 bushels of grain. The variety seeded is Henschel which normally produces an excellent type of brewing barley and commands a premium on the market above the ordinary feed types. The question was raised, but not settled, as to whether the barley should be sold on the market and replaced with other varieties for feed on the area or whether this barley should be cracked and used on the Tule Lake and other projects. In general, I took the attitude that first consideration should be given to feeding it and that sale for comercial purposes should be a secondary consideration. Next year we should give consideration to producing the type of barley that would give the maximum results for feed purposes. Our policy as to the utilization and disposal of this year's crop needs further consideration and clarification.

Potatoes

Potato planting was delayed on account of wet seed bed so that unless killing frosts are later than usual, this fall's yeilds will be light. However, even with light yields, considerable storage space will be needed. I was shown a potato warehouse by Mr. Kallam, Farm Superintendent, which Mr. Zimmer said we had leased for a 9 month period. The warehouse seemed of sufficient size and of satisfactory construction to probably meet our needs for potato and vegetable storage this winter. However, later on during my visit to the Arizona relocation areas, I received word that the agreement had not been consummatedand the leasing offer by the owner had been withdrawn. I am a little concerned about this, and hope that the regional and project directors make some arrangements for adequate storage without further delay.

Consideration should also be given to the problem of shipments. I found that commissaary provisions are determined and orders placed six to eight weeks ahead of the time goods are needed on the areas and, therefore, it seems essential that the shipping schedules oto other relocation areas be correlated through the regional offices at an early date. For example, it would be confusing and wasteful to have potatoes shipped from Tule Lake to Gila on October and, at the same time, Gila receive shipments of potatoes purchased on the open market. I am sure that full coordination of this item has not been achieved, particularly where areas outside the San Francisco region are involved.

Vegetable Seeds

There is a real opportunity for vegetables seed production at Tule Lake that should be exploited to the full in 1943. If we are unable to secure root stock of approved strains of biennial vegetables from commercial seed houses for seed production in 1943, then I think we should endeavor to save root stock out of our commerical plantings for producing our own seed next year. I believe we have enough experienced seedsmen at Tule Lake to assure our producing seed of accepted quality for the one year. After that we should use only the preferred seed stocks. Prdocution of dry peas and Austrian seed peas should also be carefully considered for this area.

Hog Production

Five to six tons of garbage are collected daily at Tule Lake and this is sufficient to feed approximately 400 hogs without supplemental grain rations or a greatly increased number when a grain supplement is used. At the present time garbage is being disposed of at a net loss to the area. Tentative plans developed by the regional office called for the erection of a farrowing plant capable of caring for 300 brood sows and their offspring. It seemed to me that much more efficient use of the garbage and grain could be achieved if, instead of starting with breeding stock, we purchased feeder pigs. Assuming that the hogs would be slaughtered at weights which would result in dressed carcasses of about 150 pounds and that we attempt to supply 50 pounds of pork per person on the area, then 5,000 hogs would be required. It does not seem practical to attempt to acquire this many hogs to start with because of the difficulty in building adequate facilities and of securing feeder pigs in sufficient quantities. Of course, in no case would facilities be required for that number of hogs atany one time as there would be a continual slaguhter and purchase of feeder pigs. Probably as the program develops certain choice gilts might be saved for breeding purposes and we could supply part of our own pigs for feeding.

It was susggested that the regional office would also want to give careful consideration to the development of a slaughter house in connection with the feeding operations that will meet all sanitary requirements for slaughter. If a slaughter house is not developed considerable trucking of live and dressed meat, probably to Klamath Falls and back, would be required. The local slaughter house idea seems preferable if the details can be worked out.

Poultry

Some difficulty has been experience in developing adequate poulty plans. At the time I was on the area no detailed blue prints were availbalble but the plans were being developed in the regional office for broaderand laying houses. All attention seemed to be directed toward starting with baby chicks this winter. I raised a question as to whether it might not be better to build at leas a part of the laying unit this fall and investigate the possibility of buying some pullets in order that egg production could be started this winter and not be delayed until a year from now. They seemed to be interested in this idea. The regional office folks indicated that they would check into the possibility of buying such poultry stocks in the San Francisco Petaluma area. Difficulty is anticipated in the development of both the hog and poultry units because of the shortage of building material and this may alter both the type of structure built and the production plans themselves.

Agricultural labor

Some of the Japanese indicated a desire to have the women work in the fields with the men. So far, this has not been permitted as there seems to be considerable resistance to the proposal, particularly by Mr. Kallam, Farm Superintendent. It would seem, however, that if suitable field sanitation facilities could be provided that policies should be formulated to permit such field work by the women as they were accustomed to perform in their previous occupations. I didn't discuss this problem with Mr. Shirrell, Project Director, but simply listened to Mr. Kallam and Mr. Zimmer talk about it.

Irrigation

Relationships between the Reclamation Bureau and the relocation area were not entirely satisfactory as Mr. Kallam complained because of certain policies of the Bureau. There was, according to him, a ten-day delay in final dewatering of some of the fields which resulted in late planting of much of the crops. I am not sure just where the responsiblitjes in this matter lay. However, I believe that there should be a clear understanding as to the detailed responsibilities in this matter in the future. Mr. Kallam also reported that he had asked for water for certain field of barley and was told that he could not have it until he had demossed the ditches. This he did four times before the watering finally arrived and when he complained about it he was told that the farmers up the ditch were dependent upon the water for their livelihood and that the War Relocation Authority had no such vital interest in it. However, the water arrived before serious damage was done to the crop.

Machinery care

There seemed to be confusion between the farm superintendent and other project staff members as to whose responsibility it was to care for the farm machinery. That is, whether the farm group should service their own machinery in the field and rely on the motor pool for major repair jobs of whether the motor pool group should take care of all items of equipment and service. Mr. Shirrell seemed aware of the situ-

ation as it was discussed thoroughly during staff conference while I was there and, I believe, resulted in a better understanding. The decision was that the farm group should carry out ordinary maintentance and servicing operations and should rely upon the motor pool for only the more technical overhauling jobs.

I feel that the farming operations at Tule Lake were being carried out in a very satisfactory manner and that both the Caucasian and Japanese personnel were cooperating to produce a maximum supply of good quality products.

.....

Gila

1942

Some of the tractors and plows purchased from Tapp were being used at Gila to plow a portion of the 7,000 acres of alfalfa growing on the area. This alfalfa has been pastured all summer by beef cattle. There was only a small growth of alfalfa being turned under. Approximately 500 acres now being plowed will be available for planting to winter crops before September 30.

1943

Tentative plans for 1943 production call for the plowing of only about half of the acreage in alfalfa and for utilization of some 1,500 acres of new land. Mr. Dvaid A. Rogers, Farm Superintendent, felt that 1,500 acres of long staple cotton should be included in the '43 production plan. However, Mr. O. M. Lassen, Chairman of the Arizona State War Board and the Triple-A Committee, who accompanied us on the trip to the area felt that, both in the interests of the war effort and because of the production facilities available, long staple cotton production should be increased to at least 3,000 acres. We met Mr. Henness, County Agent of Pinal County. His suggestion was that we devote most of the land in excess of that needed for vegetables to SxP cotton. A final decision on the 1943 acreage should be delayed until a census of farm workers is available. A rule of thumb for adjusting acreage to labor supply was suggested at five acres of long staple cotton to one picker.

Flax

One suggestion was that flax should be grown on the new land in 1943, also, as alfalfa is needed, to help condition the soil it might be needed as a nurse crop with the alfalfa -- a common practice in northern irrigated flax-producing areas and one that has been tried in Yuma County, Arizona. How successful the practie was in that area no one seemed to know, but this and certain other practices were to be checked by Mr. Rogers with the experiment station authorities at the college.

WAR RELOCATION AUTHORITY

WASHINGTON

June 24, 1943

To: All Project Directors

Attention: Chief of Agriculture and Project Steward

Dear Sir:

Enclosed is a mimeographed circular prepared by our Agricultural Section on the subject of "Preservation of Vegetables by Salting, Brining and Pickling," and also some mimeographed information prepared by the U. S. Department of Agriculture.

We believe that salting and brining have a very important place in the food preservation program of the War Relocation Authority and hope you will find this information helpful.

Sincerely,

E. H. Reed, Acting Chief
Agricultural and Engineering
Division

Enclosures

B

Preservation of Vegetables by Salting, Brining, and Pickling

Salting, brining and pickling are among the oldest known methods of preserving fruits and vegetables. Most people are somewhat familiar with sauer kraut made from cabbage and the production of pickles from cucumbers but do not realize that many other vegetables such as lettuce, snap beans, lima beans, cauliflower, onions, turnips, beets and others, can also be preserved in this manner. Preservation by the use of salt and vinegar is especially useful when other methods such as canning or dehydration cannot be employed due to lack of facilities.

Place of Salting, Brining and Pickling in the WRA Program

Preservation by salting, brining or pickling has a definite place in the WRA program: (1) Large quantities of produce can be preserved quickly with but little labor; (2) Little or no equipment is needed other than barrels or kegs; (3) Produce can be preserved temporarily, being desalted for regular use, or can be preserved for an extended period of time; (4) Produce can be used in a variety of ways.

It is not believed that salting and brining should be the only method of food preservation or storage. Where climatic conditions permit root cellars have a definite place in the program for storing cabbage, carrots, onions, etc., which are harvested in the fall. Without artificial refrigeration, however, these cannot be used for conserving summer surpluses of these vegetables. Such summer production can be conserved either temporarily or semi-permanently by salting or brining.

The quality of leafy vegetables, green beans, peas, etc., when canned may be superior to those preserved by salting, however, salted vegetables may be just as desirable as canned vegetables for use in salads or soups. They may also be desalted and used in various ways such as for mixed vegetable dishes, baked lima beans, creamed or buttered dishes, etc. It is therefore believed that salting, brining and pickling has a place in the food conservation program of WRA as well as has canning or storage in root cellars.

Equipment and Labor Required

Very little equipment is needed other than wooden barrels. Therefore, equipment is not a problem as is the case in canning. While the produce must be washed and in some cases cut before putting it in the barrel, it does not require extensive operations such as blanching, filling cans, exhausting, sealing, processing, cooling, etc., which are required in canning. The labor required in salting or brining is therefore much less than that required in canning. Thus, if a supply of salt and barrels is kept on hand, salting may be resorted to when products mature more rapidly than they can be canned.

Literature Available

The Bureau of Agricultural and Industrial Chemistry of the U. S. Department of Agriculture has recently conducted considerable research on this method of food preservation. A copy of a mimeographed leaflet prepared in the light of this experimental work is attached. Several of the State Colleges or Extension Services have also published information on salting, brining, and pickling which will be found helpful. Farmers' Bulletin 1438, entitled, "Making Fermented Pickles," will be found especially helpful in making pickles. It is understood that the Japanese are fond of pickled vegetables and normally pickled large quantities. Doubtless much valuable information can be obtained from many of the evacuees.

Attachment


RECEIVED
JUN 28 1943
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AUTHORITY
CANADA, COLO.

PRESERVATION OF VEGETABLES BY SALTING AND BRINING

by

John L. Etchells, Bureau of Agricultural and Industrial Chemistry, Agricultural Research Administration, U. S. Department of Agriculture, Raleigh, N. C.

and

Ivan D. Jones, Department of Horticulture, N. C. Agricultural Experiment Station, Raleigh, N. C.

INTRODUCTION

Many people are familiar with the production of sauer kraut from cabbage and the production of salt-stock and dill pickles from cucumbers. In these cases, salt is used as the principal agent in bringing about preservation. Preservation by the use of salt can be applied to other vegetables as well and should be especially useful when the usual methods of preservation, such as canning and freezing, cannot be employed due to lack of facilities, labor, or essential materials. It is a simple and inexpensive emergency method which may be used to prevent the waste of certain vegetables. Due to the nature of preservation by salt, the final product does not necessarily compare in general quality with that of similar canned products.

Methods of Salt Preservation

(Dry Salting)

There are but two basic methods of preservation depending upon the use of salt. In the dry salting method, dry salt is added directly to the vegetable material as it is packed. This brings water out of the vegetable material, dissolving the salt and thereby forming brine. If a small amount of salt is used, an active acid fermentation takes place. This process is brought about by microscopic plants called bacteria---in this case, beneficial bacteria---which use the sugars from the vegetables as food and produce acid. These tiny organisms are similar to those responsible for the souring of milk. Dry salting, using a small amount of salt (2-1/2 to 5 percent by weight), is usually employed for vegetables that are readily cut or shredded and that are high in water content, yet contain enough sugar to develop a vigorous acid fermentation. A preserving effect is obtained by the combined action of salt and the acid produced by the fermentation. Cabbage and lettuce are typical examples of materials that are salted in this manner. Blanched snap beans is another. Products preserved by this treatment have a tart flavor which is relished by many.

If a large amount of dry salt is used, little or no acid is produced since the acid-forming bacteria are unable to grow to any extent under this condition. Certain vegetables are best preserved when a large amount of salt (15 percent by weight) is used. Corn, lima beans, and green peas are examples of vegetables considered to be in this group. When a large amount of salt is used, the preserving effect is due principally to the action of salt alone.

(Brining)

The other basic method of preservation by the use of salt is called brining. In this case the salt (brine) solution is poured on the vegetables. Water is thereby withdrawn and the brine becomes diluted. When weak brines---those containing a small amount of salt---are used, an active acid fermentation takes place similar to that described for dry salting. If strong brines---those containing a large amount of salt---are used, little or no acid is produced. In general, brining is used for bulky or whole vegetables and those that may be low in water content. Also, brining may be used to advantage where the effect of shrinkage on the shape and structure of the vegetable material, caused by the use of dry salt, would be unduly severe. For some vegetables, a weak brine plus a small amount of vinegar is used. The addition of vinegar to the brine insures a desirable fermentation and aids in avoiding possible spoilage.

Precautions

The detailed directions given in the attached sheets outline two different methods of dry salting and two of brining. Each method is best adapted for use with particular vegetables. Study the methods and directions carefully and pick out the method best suited for the vegetable or vegetables that are to be preserved.

The directions must be carefully carried out if a satisfactory product is to be obtained. The vegetables must be carefully weighed out; the salt likewise must be weighed or measured as the directions call for. Pure, granulated salt should be used. It should not be coarse, nor should it contain any ingredients such as is commonly used for table salt to prevent caking. The following grades of pure salt are suggested for use: "Granulated"; "Preferred"; or "Evaporated Fine Flake".

When the dry salting procedure is used, the salt must be distributed uniformly throughout the entire mass of vegetable. Do not use too much salt at first.

Keep the brine surface free from insects and heavy scum growth.

Brined vegetables should be repacked shortly after the active fermentation for the purpose of reducing the attention required and to assure the keeping of the product over a period of several months.

Peas, beans, corn, and greens preserved by brining should be cooked before tasted and eaten. Discard material which is soft or has an objectionable odor. These recommendations are made for home-canned products and apply to salt-preserved products also.

Brine or salt preserved vegetables, such as peas, lima beans, and snap beans, when prepared for table use, may require considerably more cooking than similar fresh vegetables. This is particularly true for the vegetables that are unblanched (not scalded) prior to salting or brining.

Equipment and Supplies

For containers use sound, clean jars, crocks, kegs, or barrels. If possible use wooden containers that are paraffined inside. Do not use wooden containers made of yellow or pitch pine. Covers will be required to cover the packed vegetables; plates, crock tops, or circular pieces of wood will do satisfactorily. Other necessary items: Kitchen scales; measuring cup; pint, quart, and one gallon jars; clean, white cheesecloth; sharp knives; cabbage cutter; pure salt (see grades listed above); and weights such as paraffined bricks or clean stones other than limestone.

Note: The directions for salting and brining vegetable material contained herein are based chiefly on the joint, U. S. Department of Agriculture--N. C. Agricultural Experiment Station investigational work on food preservation. However, the following additional sources of information on the subject have been consulted and acknowledgment is hereby made for the valuable suggestions used:-

(1) "Preservation of Vegetables by Fermentation and Salting", Farmers' Bulletin No. 881, U. S. Dept. of Agric., Washington, D. C. (1917).
(2) "Making Fermented Pickles", Farmers' Bulletin No. 1438, U. S. Dept. of Agric., Washington, D. C. (1927).
(3) "Pickles and Relishes", Bulletin No. 294, N. Y. State College of Agric., Ithaca, New York. (1937).
(4) "Brining, Salting and Krauting", Circular No. 293, Georgia Agric. Extension Service, Athens, Georgia. (1942).
(5) "Preservation of Vegetables by Salting or Brining", Circular No. 119, Montana Agric. Extension Service, Bozeman, Montana. (1942).
(6) "Salting and Brining Vegetables", Circular No. 478, Missouri Agric. Extension Service, Columbia, Missouri. (1942).
(7) "Preserving Vegetables by Salting", Circular No. 538, Extension Service in Agric. and Home Economics, Urbana, Illinois. (1942).
(8) "Preservation of Vegetables by Salting and Brining", Publication No. D-32, Extension Service, Colorado State College, Fort Collins, Colo. (1942).

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PRESERVATION BY DRY SALTING

A. Using a Small Amount of Salt (2-1/2 to 5 Percent by Weight).

Dry salt preservation of vegetables by use of a small amount of salt is practiced extensively by commercial concerns and in the home for the production of sauer kraut from cabbage. This process results in the production of acid and gives a distinct tart flavor to the final product.

Vegetables

Cabbage	Rutabagas
Lettuce	Snap beans
Turnips	Beets

Preparation of Vegetables

Select fresh, sound material.

Trim off outside leaves of cabbage and lettuce heads, remove cores and quarter.

Wash root vegetables and trim off tops.

Blanch (scald) snap beans about 5 minutes in boiling water or steamer and cool promptly. Snip the beans and cut into short lengths.

Salting Procedure

After the vegetables have been prepared, proceed as follows:

1. Cabbage, lettuce, turnips, and rutabagas: Shred with a sharp knife or cutter and pack into sound, clean jars, crocks, kegs, or barrels, allowing one-fourth pound (4-oz.) for each 10 pounds of vegetable. Distribute the salt evenly during the filling of the container.

2. For sliced beets and snap beans, distribute evenly one-half pound of salt (8-oz.) with each 10 pounds of material packed. Add 8-oz. of household vinegar for each 10 pounds of snap beans.

3. After the salt-vegetable mixture has been packed into the container, place several layers of clean, white cheesecloth on top of the material and tuck down the sides. On the cloth place a cover that fits loosely inside the container. A plate, crock top, or circular wooden top will do. Weight the cover well so the brine that is formed will reach the cover within 24 hours.

4. Store the containers in a cool place (70 to 75° F.). An acid fermentation starts shortly after the material is salted and will continue for 2 to 3 weeks.

Removal of Scum

A white surface scum will appear on the brine surface within a few days. Keep this scum removed. If allowed to grow unrestricted, it will not only use up the acid produced from the fermentation, but will give off a bad odor and may result in an inferior fermented product.

Scum and insects may be easily removed by the following procedure: Remove the weight and cover, being careful to avoid mixing the scum with the brine. Lift the cloth carefully so that the surface material (scum) is held on the cloth and the brine surface is thereby cleaned. Wash cloth, cover, and weight and replace them. If scum development is rapid, the cleaning operation should be carried out at about two day intervals.

Storage of Preserved Material

After a fermentation period of about 2 weeks it is desirable to repack the fermented material into smaller containers for storage purposes. Pack clean glass jars tightly with the material and fill to within one-fourth to one-half inch of the top with brine from the original container. If there is not enough of this brine, make more brine by adding 1 ounce of salt and 2 ounces of vinegar to each quart of water. Partially seal the jars and heat in a boiling water bath, allowing 25 minutes for pints and 30 minutes for quarts. After removing from the bath, seal jars tightly. This process is not intended to take the place of cooking, but it does help prevent undesirable changes in the material that may occur when it is left in the larger container, exposed to the air, for long periods of time.

Uses of the Preserved Material

Vegetables preserved by this method may be served alone or according to recipes for sauer kraut.

PRESERVATION BY DRY SALTING

B. Using a Large Amount of Salt (15 Percent by Weight).

Some vegetables are best prepserved when a considerable amount of dry salt is used. The legumes, such as shelled green peas, and shelled lima beans, may be placed in this group. Little or no acid is produced during the fermentation at this salt concentration.

Vegetables

Corn	Lima beans
Peas	Snap beans

Preparation of Vegetables

Select fresh, tender, carefully graded material.

Husk corn, remove silk, and boil 10 minutes to set the milk; then cut from the cob.

Shell lima beans and peas.

Select a canning variety of snap beans, wash thoroughly, snip off ends, and cut or break into short lengths.

For best results, peas, lima beans, and snap beans should be blanched (scalded) in boiling water or in a steamer about 5 minutes prior to salting. This treatment results in a better product.

Salting Procedure

After the vegetables have been prepared, proceed as follows:

1. Choose sound, clean containers such as glass jars, crocks, kegs, or barrels; clean thoroughly. If possible, use wooden containers that are paraffined inside. Avoid using containers that are made of yellow or pitch pine.

2. Weigh out vegetables and allow 1-1/2 pounds (about 2-1/2 cups) of salt for each 10 pounds of material. Then put a layer of vegetable and cover with an evenly distributed layer of salt. Continue in this manner until the container is almost full. Do not add too much salt at first.

3. After filling, place on top of the salted vegetables several layers of clean, white, cheesecloth. Place on the cloth a cover that fits loosely inside the container. A plate, crock top, or circular wooden top will do. Weight the cover down well with paraffined bricks or clean stones so that the material will be pressed down firmly and the brine formed will rise to the cover within 24 hours.

4. If sufficient brine is not formed, prepare a strong brine by dissolving 1-1/2 pounds (2-1/2 cups) of salt per gallon of water and add enough of this brine so as to come up over the cover about 2 to 3 inches.

5. Store the containers in a cool place (70 to 75° F.) and keep the brine level up if necessary by adding brine from time to time (prepare brine as described in 4).

6. Keep the brine surface free from insects and any surface growth.

Storage of Preserved Material

After the bubbling has ceased, (this may take several weeks), it is desirable to repack the material into smaller containers for prolonged storage. Pack containers tightly with the preserved material, then add brine from the original container up to the top of the jar. Seal tightly. Do not heat. Rubberized jar caps are not required; caps lined with cardboard and having an oiled paper surface will do. If there is not enough of the original brine to complete the repacking, then prepare new brine as described in 4.

Removing Salt

Vegetable material preserved in this manner requires removal of salt prior to cooking and serving. This can be done by covering with fresh water at the rate of one gallon to each pound of salted material and allow to soak overnight (at least 8 to 12 hours). For one-half pound of salted material use one-half gallon of water.

Uses of Desalted Material

The vegetable material, after the salt has been removed, can be served in various ways, such as in mixed vegetable dishes, creamed style, or in soup mixtures.

Uses of Material without removing the Salt

If vegetable soups are served frequently and in considerable amounts, it is possible to add the salted material directly to the soup stock. Here the salt content of the vegetables is used to season the soup. For two quarts of soup add about one-fourth pound of salted vegetables. For 1 gallon of soup, about one-half pound of salted vegetables can be used directly. Using salted vegetables in this way avoids the losses in food value accompanying desalting or soaking overnight.

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PRESERVATION BY BRINING

A. Using a Weak Brine (5 Percent Solution) Plus Vinegar.

Some vegetables can be preserved in a weak brine (5 per cent) in combination with vinegar. This results in a final product having a decidedly acid taste but rather low in salt content.

Vegetables

Carrots
Cauliflower
Snap beans
Green tomatoes
Beets
Kale
Turnip greens
Mustard greens
Beet tops

Preparation of Vegetables

Select fresh, tender, carefully graded material.

In general, prepare the vegetables as for table use by trimming and cleaning.

Wash leafy vegetables several times to remove all traces of grit.

The snap beans (a canning variety) should be washed thoroughly and may be used whole or cut into pieces. They should be blanched (scalded) 5 minutes in a boiling water bath or a steamer and cooled promptly. Blanching in steam is the preferred method.

Wash carrots, beets, and tomatoes, but do not slice.

Brining Procedure

After the vegetables have been properly prepared, proceed as follows:

1. Select sound containers such as large glass jars, crocks, kegs, or barrels and clean thoroughly. If possible, use wooden containers that are paraffined inside. Avoid using wooden containers made of yellow or pitch pine.

2. Pack the vegetable material firmly into the container until nearly full. On top of the packed vegetables place several layers of clean, white cheesecloth and tuck down the sides. On the cloth place a cover that fits loosely inside the container. A plate, crock top, or circular wooden top will do. Weight the cover down well, using paraffined bricks or clean stones, so that the vegetable material will be pressed down firmly.

3. Prepare the brine for adding to the packed vegetables as follows: Dissolve one-half pound (about 3/4 cup) of salt in 1 gallon of water to which has been added one-half pint (8-oz.) of household vinegar (4 to 5 percent strength acetic acid). The amount of brine necessary to prepare will be equal to about one-half of the volume of vegetable material packed. For example, if a 10 gallon crock of material has been packed, about 5 gallons of brine will be required.

4. Pour the brine over the vegetables until it comes up over the weighted cover. In this treatment, no further salt is required. Store containers in a cool place.

Removal of Scum

A white surface scum will appear on the brine surface in a few days. Keep this scum removed. If allowed to grow unrestricted the material may spoil.

Scum and insects may be easily removed by the following procedure: Remove the weight and cover, being careful to avoid mixing the scum with the brine. Lift the cloth carefully so that the surface scum is held on the cloth and the brine surface is thereby cleaned. Wash cover, cloth, and weight and replace them. If scum development is rapid, the cleaning operation should be carried out at about two day intervals.

Storage of Preserved Material

After a fermentation period of about two weeks, it is desirable, for prolonged storage purposes, to repack the fermented material into smaller containers. Pack clean glass jars tightly with the fermented vegetables and fill to within one-fourth to one-half inch of the top with brine from the original container. If necessary make new brine as described in 3. Place the partially sealed jars in a boiling water bath, allowing 25 minutes for pints and 30 minutes for quarts. After removing from the water bath, complete the sealing. This process is not intended to take the place of cooking, but it does help prevent undesirable changes in the material and losses in nutritive value when the material is left in the larger containers and exposed to the air for long periods of time.

Preparation for Cooking

Material preserved by the weak brine method does not ordinarily require desalting prior to cooking for table use. Rinsing well in water, then covering with fresh water and cooking should reduce the salt content enough for the averave taste. However, the vegetables as removed from the brine will have a definitely acid taste. A portion of the acid will be boiled off during cooking; also, some will go into the cooking water. Even so, the final cooked product may be noticeably acid. Many people relish this acid flavor in certain cooked vegetables. If it is not desired in the cooked products, it will be necessary to soak the material (using one or two changes of water) for a short time prior to cooking. This procedure reduces the food value of the material and should be avoided, if possible, or reduced to a minimum.

Uses of the Preserved Material

As indicated above, the preserved vegetables should be first rinsed well with water. They can then be served in various ways to suit the individual taste, such as in mixed vegetable dishes, creamed style, or in soups.

PRESERVATION BY BRINING

B. Using a Strong Brine Solution (15 Percent Solution).

Some vegetables that are to be preserved in the whole state (uncut) or without shelling, such as peas or lima beans in the pod, are best handled by covering with a strong brine solution (15 percent).

Vegetables

Green peas (in the pod)	Pepper hulls
Lima beans (in the pod)	Corn on the cob
Onions (silver skin type)	Snap beans
Whole cauliflower	Carrots

Preparation of Vegetables

Select fresh, tender, carefully graded material.

Do not use peas or lima beans that are too old.

Remove outer skin of the onions (dry).

Trim cauliflower free of stalk and outer leaves.

Cut peppers in half, remove core and seeds.

Husk corn, remove silk, and boil ears 10 minutes to set the milk.

Blanch (scald) snap beans 5 minutes in a boiling water bath or steamer; cool promptly.

Brining Procedure

After the vegetables have been properly prepared, proceed as follows:

1. Select sound containers such as jars, crocks, kegs, or barrels and clean thoroughly. If possible use wooden containers that are paraffined inside. Be sure that they are not made of yellow or pitch pine.

2. Pack the vegetables firmly into the container until nearly full. Keep a record of the weight of the material packed. Place on top of the vegetables several layers of clean, white cheesecloth. Place on the cloth a cover that fits loosely inside the container. Weight the cover down well, using paraffined bricks or clean stones, so that the vegetable material will be pressed down firmly.

3. Prepare a strong brine as follows: Dissolve 1-1/2 pounds of salt (2-1/2 cups) in 1 gallon of water (use 3/4 pound of salt or 1-1/4 cups per 2 quarts of water). The amount of brine necessary to prepare will be equal to about one-half the volume of material packed. For example, if a 10 gallon crock of vegetables has been packed, about 5 gallons of brine will be required.

4. Pour the brine over the vegetables until it comes up over the weighted cover about 2 to 3 inches. Be sure that enough weight has been put on the cover to keep the vegetables under the brine.

5. In order to maintain the original brine strength, salt must be added on the cover, otherwise the brine will become diluted.

6. For every 10 pounds of material packed and brined weigh out 1-1/2 pounds (about 2-1/2 cups) of salt. Place the correct amount of salt carefully on the cover of the container. Avoid letting the salt go down the sides since this will result in a strong layer of brine on the bottom.

7. Store containers in a cool place (70 to 75° F.) and keep the brine level above the cover by adding brine from time to time, (prepared as described in 3).

Storage of Preserved Material

Keep the brine surface free from insects and any surface growth that may form. After the bubbling has stopped (this may take several weeks) it is desirable to repack into smaller containers for prolonged storage. Pack containers tightly with the preserved material, (first removing the lima beans and peas from their pods) and then add brine from the original container up to the top of the jar. Seal tightly. Rubber or rubberized types of seals are not necessary. Caps lined with cardboard and having an oiled surface will do. If there is not enough of the original brine to complete the repacking, then prepare new brine as described in 3.

Removing Salt

Vegetable material preserved in this manner requires removal of salt prior to cooking and serving. This can be done by covering with fresh water at the rate of 1 gallon for each pound of salted material and allowing to soak overnight (at least 8 to 12 hours). For one-half pound of material, use one-half gallon of water (2 quarts).

Uses of Desalted Material

The vegetables, after removing the salt, may be served in various ways such as for mixed vegetable dishes, baked lima beans, creamed style, buttered, and for soups.

Uses of Preserved Material Without Removing the Salt

If vegetable soups are served frequently and in considerable amounts, it is possible to add the rinsed and drained salted vegetables directly to the soup stock. Here the salt content of the preserved material would go to seasoning the soup. Add one-fourth pound of salted material for two quarts of soup. For 1 gallon of soup, about one-half pound of salted vegetables can be used.

Using salted vegetables in this way avoids the losses in food value accompanying desalting or soaking.

MEMORANDUM

Item (6) over

July 2, 1943

TO: Mr. James G. Lindley
FROM: John A. Rademaker
RE: Farm Program

The suggestion of the evacuee farm leaders that only those blocks which provide a stated minimum of workers for the project farm shall be furnished with produce from the farm has reached my attention. Since evacuee attitudes are critically concerned, I conferred with Mr. Spencer, and with several leading evacuees who hold positions of responsibility and authority. Upon the request of Mr. Spencer and the suggestion of the other persons with whom I conferred, I am submitting my observations and findings, and a few suggestions which I hope will prove helpful.

(1) The success of any plan in actually getting people out on the farm will depend upon (a) its intrinsic qualities, and (b) how it is presented to the community. However good it may be, much will depend upon how it is presented. This is partly due to the fact that anyone who has had an active share in making any plan will be more energetic and enthusiastic in carrying it out, and partly a result of the habitual ways of thinking and acting of the Japanese Americans. After sounding out the ground rather carefully, I must report that an order from the top incorporating the plan mentioned above will not meet with much success. If one the other hand, the community governing body is called into action and given authority as well as responsibility, some plan--possibly this one--which will work has fairly good likelihood of being put into successful operation. If Mr. Spencer and Mr. Inouye appear before the Community Council, present the problem and the facts concerning how many workers are needed, what kind of work must be done, and the lack of available workers to do it, and ask for suggestions to meet the problem, making it plain that the solution is the responsibility of the whole community, and not of the administration alone, someone is bound to come forward with a usable plan. If not, Mr. Inouye should ask whether the Council might be able to use this idea to distribute the burden equitably and invite the Council to take the necessary steps to formulate and carry out some plan. Such an appeal, carried to the block managers also, will have much more likelihood of getting people out than will an order from the top directing

each block to supply a given amount of enforced labor. If the community governing body initiates and directs such a policy, the community will cooperate, particularly where excellent leadership such as that of Mr. Spencer has already been made evident. I have listened to eloquent and effective appeals by block managers, block leaders, and councilmen, to which they were inspired by the example set by Mr. Spencer: "If Mr. Spencer really thinks the situation is so bad that he will himself jump on a tractor and drag the wheels around, the least we can do is to cooperate and do all we can to get the work done." Several of the persons who had volunteered for farm work cited this example to me as the reasons for their volunteering.

On the other hand, if it appears to the evacuees that they are being shoved around again, they will "fail to cooperate" once more. It is imperative that facts rather than threats be used. The issei in particular react very strongly to any suggestions that they will be made to work on the farm or not be fed. They may say with pretty forceful determination, "The government has put us in here and it is the responsibility of the government to see that we are fed. The men in prison who are serving sentences for crimes they have committed are always fed. We have not committed any crime. How can the government avoid its responsibility to feed us? That is not justice, but tyranny. We will appeal to the Spanish Consul, and do everything we can if they try to force us." Whether they are justified or not is not the main consideration. The main thing to note is that we can make a lot more progress through the methods of leadership than through coercion. If we try the latter, we'll have the sort of situation on our hands that we, both appointed personnel and the constructive community evacuee leaders, have been working hard to avoid. I take it that our objective is to get workers out on the farm while habituating people to live under a democratic system. If we want to accomplish that objective, our best opportunity will be by means of a democratic approach such as suggested above. I do not say that that approach will succeed, because several previous efforts have failed, and the Council and community may take the point of view that we come to them to solve pfoblems that we find we're licked on, and that in other cases we just tell them, "Well, it's going to be this way, whatever you think about it." I might add that there are several intrinsic difficulties about the plan proposed, which will have to be overcome. (a) Such questions as the number of able-bodied persons who can work at far labor in each block will have to be ascertained; their essentiality in their present jobs will have to be evaluated--a task which Mr. Knodel is now doing; and the number of workers who can be transferred to farm labor determined, not on the basis

of a prior assumptions, but on the basis of the facts relating to each block. (A case in point is the discharge of one stoker from a block to make him available for farm work; this man was 67 years old, retired from active labor for ten years, and unable to stand the physical strain of farm labor. He stayed at home for a week, then heard of an opening as janitor, and secured the position. He has been doing this light but useful work ever since. He suggested that if they had wanted to lay off a stoker to get a farm worker, they should have laid off someone who could do farm work--or if all three could do it, perhaps alternate on the farm work and stoking until fall, when they will all be needed on the stoking job again.) Before the Council or any other intelligent authority decided that a certain number of workers will have to be forthcoming from each block, it will have to be convinced that they are actually existent, or resentment against an impossible program will arise. The basic data must be secured before anyone can be convinced. (b) The right of any authority to punish children and old people and others because those members of the block who could work on the farm will not do so, or the justice of such a procedure, is open to some question. This is another instance where persuasion and reason would seem to be superior to force. (c) There is at least some likelihood that the government of the United States, under the Geneva protocol, is responsible for feeding the evacuees whether they work or not. If the evacuees are held not to be covered by the Geneva protocol, then certain laws against enforced labor might be applicable to them. Again, authority may be present to carry out such a program, but some plan worked out through voluntary cooperation would sidestep this question and avoid confusion, difficulty, and delay.

For these reasons I doubt greatly the advisability of any order from the top putting this plan into operation. If it is to be presented, with some hope of achieving our objective, or if some plan is to be worked out with hope of success, I should like to suggest that some procedure such as that outlined below be followed: It should be noted that if a thorough discussion of this and other plans is held, under the circumstances outlined below, that we will not only secure more enthusiastic and wholehearted cooperation, but we will also be able to discover and straighten out difficulties which seem important to the people, but which may have been overlooked or not sufficiently considered by our administrators, whether evacuee or appointed personnel.

(1) As Project Director, you can perform the indispensable function of going before the Council, and presenting to it the key facts of the situation, many of which are not yet grasped accurately by the members or even the leaders of the community, as unavoidable aspects of a wartime economy, namely:

(a) It will not be possible for WRA to buy on the market all the foods necessary for adequate feeding of the community, because:

(1) WRA has no priority over civilians in buying.

(2) Not enough food is being produced in the U.S. to care for the needs of the armed forces, our allies, and over civilian population, including us.

(3) Public sentiment is such that it will be impossible for us of WRA to get adequate amounts of foods of which inadequate supplies are being produced, because we will be put last on the list, rather than first. So far as public opinion and politics are concerned, if any American civilians go without certain types of food, it will be us. It is true that there will be enough food provided, but it will be almost entirely bulky, starchy, high-calory, low-vitamin types of food, with little variety, and inadequate to meet many needs of our bodies. Therefore

(b) If we want to have enough of the foods we can grow here, such as vegetables, butter, eggs, beef, pork, we will have to grow them ourselves. We cannot get enough of them any other way. We can get bread, rice, and macaroni, on the market in sufficient quantities to fill our stomachs, but they are not enough to keep us healthy, and certainly far from a good diet for our growing children.

(2) Mr. Spencer should introduce Mr. Inouye to the Council with the statement that he is doing a good job in managing the farm; that he has knowledge and skill in supervising the growing of crops, the production of hogs, cattle, and poultry, and that he has a capable staff of assistants who are also skilled in their respective fields; that they have administered the farm well, impartially and for the good of the whole community, without favoring people from any area or in any particular field; that he is doing this voluntarily, as a service to the community because he has plenty of income to live without doing a thing, and a good farm in Iowa to retire to if he doesn't want to work; that about forty men and women are now working day and night on the farm, because they realize that what the people in the center eat next fall, winter and spring, in the way of vegetables, meat , eggs, poultry, and butter will depend upon their efforts right now; that it is not just nor reasonable to expect these forty men and women to continue their devotion

and sacrifice to the community if the rest of the people will not even come out to work from 8 to 11:45 and from 12:45 to 4:30 six days a week to help harvest and produce the food that we will all depend upon for the rest of the year and next winter and spring.

(3) Mr. Inouye should present to the Council the key facts about the farm situation--the kind of crops being grown, those which need immediate attention, the livestock on hand or coming, the work needed to care for it, and the number and kinds of workers needed to do the work. He should then ask the Council to undertake the task of finding some way to get enough workers out on the farm to plant, cultivate and harvest the crops and care for the livestock, expressing his willingness to cooperate in whatever plan they work out, which is feasible in view of the needs on the farm. If the plan mentioned above is to be presented, he should present it, but it would be preferable to have the Council work out its own plan. Doubtless some member of the Council will ask him for suggestions. In that case, he will have a good opening to submit the plan to them for their consideration, approval, and execution. Doubtless too (in fact, certainly) the Council will want considerable information concerning the number of workers available in each block, their present employment, the essentiality of that employment, and the number unemployed but able to work. On the basis of this information, the Council will do a pretty earnest and conscientious job in trying to solve the whole problem, if it responds as several of the members seem inclined to do at present. To provide this information it would be well to have Mr. Knodel present and supplied with the type of information described.

The fact that competent evacuee leaders have formulated some plan is encouraging, and challenges our support and assistance in seeing that such efforts arrive at a successful conclusion. I submit these suggestions in the belief that they will be most conducive to that success.

John A. Rademaker
Community Analyst

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MEMORANDUM

June 30, 1943

TO: Mr. James G. Lindley

FROM: John A. Rademaker

RE: Farm Program

Mr. Spencer's suggestion that only those blocks which provided a stated minimum of workers for the project farm shall be furnished with vegetables from the farm has reached my attention. The justice of such an arrangement is obvious, at least if each block has manpower sufficient to meet the required minimum, and if it does not cause some workers to drop out where the block is unable to muster the required number. However, the success of this plan in actually getting workers out on the farm depends largely upon how it is broached to the community. If Mr. Spencer appears before the Community Council, presents the need for workers and asks for suggestions to meet the problem, making it plain that the solution is the responsibility of the community and not of the administration, someone is bound to put forward some such suggestion in the ensuing discussion. If some councilman does not suggest it, Mr. Spencer should ask whether the Council might be able to use this idea to distribute the burden equitably and to see that the work gets done, and invite the Council to take the necessary steps to formulate and carry out such aplan.

Such an appeal, carried to the block managers also, will have much more likelihood of getting people out than will an order from the top directing each block to supply a given amount of enforced labor. If the community governing body initiates and directs such a policy, the community will cooperate, particularly where excellent leadership such as that of Mr. Spencer has already been made evident. I have listened to eloquent and effective appeals by block managers, block leaders, and councilmen, to which they were inspired by the example set by Mr. Spencer: "If Mr. Spencer really thinks the situation is so bad that he will himself jump on a tractor and drag the wheels around, the least we can do is to cooperate and do all we can to get the work done." Several of the persons who had volunteered for farm work cited this example to me as the reasons for their volunteering.

On the other hand, if it appears to the evacuees that they are being shoved around again, they will "fail to cooperate" once

more, not because the program is not sound, but because the method of appraoch is unsound. I take it that our objective is to get workers out on the farm, and respectfully suggest that some such democractic approach be used.

/s/ John A. Rademaker
John A. Rademaker
Community Analyst