

STATE OF CONNECTICUT

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CONNECTICUT WAR COUNCIL
STATE ARMORY
BROAD STREET, HARTFORD

July 26, 1943

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THOMAS E. MARSTON
DEPUTY ADMINISTRATOR
PROTECTIVE DIVISION

THOMAS W. RUSSELL
DEPUTY ADMINISTRATOR
CIVILIAN WAR ACTIVITIES

Mr. Lewis Webster Jones, President
Bennington College
Bennington, Vermont

Dear Lewis:

I read with much interest several months ago your quarterly bulletin, the farm project, not thinking at the time that we should want your advice, but here it is. I enclose a copy of a letter from the wife of the Headmaster of the Litchfield School for Boys. In a nutshell, they are able to produce all the food that they need, but the point system will not permit them to can it legally for their own use. What arrangement have you made at Bennington to preserve all the produce that you grow and to eat such produce with the blessing of the point system?

This office should not concern itself too deeply in the point rationing system except in a case like this where the regulations themselves have a restrictive effect upon production. I am not going to try to explain this particular situation in greater detail because Mrs. Sarcka's letter speaks for itself. Don't let me down on this because it will interfere with my nostalgia for Bennington, the home office of much wisdom.

Very cordially yours,

Austin Purves, Jr., Assistant
Food Conservation Section

AP:1

Lots of love to Barbara
Paul telephoned me yesterday that
he was off the Army.

THE LITCHFIELD SCHOOL

LITCHFIELD, CONNECTICUT

July 20, 1943

Mr. Austin Purves, Jr.
 Connecticut State War Council
 State Armory
 Hartford, Connecticut

Dear Austin:

Our situation in regard to home canning is this -- Our aim and actual need in processed foods to feed the School for the school year is ... 2004 quarts. We have never yet reached this goal because of the uncertainties of farming. Sandy has planted more acreage this year than ever before. I hope we may come near to the necessary quantity of home-canned goods. The following list gives you the quantities of individual items needed to provide our School with one or two meals of each item per week. By this I mean that we use tomatoes and corn not only as vegetables, but in soups, chowders, sauces and supper dishes. We use canned fruits at breakfast, at supper and in the making of puddings and salads.

Tomatoes	450	quarts
Tomato juice	200	"
Corn	450	"
Beans.....	180	"
Spinach	180	"
Pears	300	"
Blueberries & raspberries.....	180	"
Rhubarb.....	28	"
Asparagus.....	17	"
Rhubarb & strawberries.....	19	"
	2004	"

If we surrender 8 points per quart for the above canning schedule we would need 16,032. If I were to use all of the blue points in all the ration books allowed me from our household under Group I, I would have only 8,640 to cover the entire period when the boys are with us. Of these points I need a thousand or two for the citrus fruit juices which we do not put up ourselves, for the few canned soups I must keep on hand, beans and split peas, etc.

At present there seems nothing for me to do but to go ahead and run up a large excess point value, which I see no way of paying off, if I am to continue to provide the necessary vegetables, fruits and fruit juices for the growing children in our care.

Faithfully yours,

Elizabeth Brusie Sarcka (signed)

EBS/s