meals and even in desserts. Recipes suggested potatoes used to make any cake by substituting one cup of mashed for a half cup milk and a half cup flour. A Food Administrative release manipulated guilty feelings by suggesting, "When plain, think of France. Whatever [a French woman] gives used to eat her loved ones at the front means just so much less to eat herself. There are no other foods for her to use as substituting one cup of mashed provided in the suggestion of the sugg

In May 1918 the Food Administration sent newspapers guilt-inducing release noting that America had fallen behindshipping food to Europe and that eating the plentiful potarelease wheat. It asked Americans to get "such an enthus potatoes that next year's production will beat this years men crippled in fighting our battles, the women widowed freedom, the children orphaned to make the world safe children . . . stretch their pitiful hands to us across the seas able-bodied true American will object to potatoes as a substitute noon or evening meal." 19

On May 20, 1918, food administrator Wilson reported the nesotans were eating potatoes and that the campaign to rewinter's ten-million-bushel potato inventory had worked urged the continuing use of potatoes "every day and in every day and every day

WHITE POTATO CUSTARD

2 cups riced baked potato 4 eggs lightly beaten

1 cup sugar

⅓ cup fat ⅓ cup top milk juice and rind of one lease

Preheat oven to 400° F. Mix ingredients in order given. Beat hard 5 minutes and pour into a greased baking dish. Bake for 20–30 minutel custard is delicately set. Or make two pies. ("When You Community of France," news release IV-3, U.S. Food Administration, April Food Files, Minnesota Historical Society)

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tempt the appoints joined the couls joined the couls joined the couls found and the Food Admin whing classes we recipes, and es Five Lessons or in a Potato Day grown, displays essays about he life of a potatogled Banner."