

Document Analysis

Examining Primary Sources

U.S. Food Administration: Federal Orders for Public Eating Places, 1918

Document analysis plays a pivotal role in understanding and working with primary sources. As a scholar, it is your job to think through primary source documents to deduce contextual understanding and extract crucial details to make informed judgments.

Directions:

Follow the best practices of document analysis below:

Step 1: Preview the document

Step 2: Observe its components

Step 3: Dissect its parts

Step 4: Conceptualize its importance

Step 5: Use it as historical evidence

After familiarizing yourself with the document, complete the following questions:

1. Identify the document type (check all that apply):

- | | | | |
|--|---------------------------------|--|---|
| <input type="checkbox"/> Advertisement | <input type="checkbox"/> Chart | <input type="checkbox"/> Congressional document | <input type="checkbox"/> Court document |
| <input type="checkbox"/> Email | <input type="checkbox"/> Letter | <input type="checkbox"/> Identification document | <input type="checkbox"/> Memorandum |
| <input type="checkbox"/> Newspaper | <input type="checkbox"/> Patent | <input type="checkbox"/> Presidential document | <input type="checkbox"/> Press Release |
| <input type="checkbox"/> Report | <input type="checkbox"/> Speech | <input type="checkbox"/> Telegram | <input type="checkbox"/> Other |

2. Describe the document as if you were explaining it to someone who cannot see it.

Notice: Is it handwritten or typed? Is it all written or created by the same person? Are there stamps, embedded images, or other marks? Does it have a title? What else do you see?

3. Dissect the documents parts by answering:

- Who wrote it?

- Who read or received it?

- When is it from?

- Where is it from?

- Is there anything missing or obscured?

4. Conceptualize the documents importance by making sense of its contents by answering:

- What is it talking about?

- Write one sentence summarizing this document.

- Why did the author write it?

- Quote evidence from the document that justifies this.

- What was happening at the time in history when this document was created?

5. Use the document as historical evidence by answering:

- What did you find out from this document that you might not learn elsewhere?

- What other documents or historical evidence are you going to use to help you understand this event or topic?

Document

NO KINDS OF MEAT—
MADE LEGAL AGAIN.

Supplies Don't take away

THIS WHERE YOUR PATRONS CAN SEE IT

United States Food Administration

GENERAL ORDERS FOR PUBLIC EATING-PLACES

Notice No. 3

Superseding All Previous Notices. October 21, 1918

For the purpose of the following general orders public eating-places shall be defined to include all hotels, restaurants, boarding houses, clubs, dining cars, and steamships, and all places where cooked food is sold to be consumed on the premises.

A FAILURE TO CONFORM TO ANY OF THE FOLLOWING ORDERS WILL BE REGARDED AS A WASTEFUL PRACTICE FORBIDDEN BY SECTION FOUR OF THE FOOD CONTROL ACT OF AUGUST 10, 1917.

GENERAL ORDER 1. No public eating-place shall serve or permit to be served any bread or other bakery product which does not contain at least 20 per cent of wheat flour substitutes, nor shall it serve or permit to be served to any one person at any one meal more than 2 ounces of this bread, known as Victory Bread, or if no Victory Bread is served, more than 4 ounces of other breads (such as corn bread, muffins, Boston brown bread, etc.). Sandwiches or bread served at boarding camps, and rye bread containing 50 per cent or more of pure rye flour are excepted.

NOTE:—The exception of SANDWICHES from the limited portion rule is general and not confined to sandwiches served in boarding camps.

NOTE:—No public eating-house shall serve any bread product whatsoever at any time except upon the special order of the customer.

GENERAL ORDER 2. No public eating-place shall serve or permit to be served bread or toast as a garniture or under meat.

GENERAL ORDER 3. No public eating-place shall allow any bread to be brought to the table until after the first course is served.

NOTE:—When a meal consists of ONLY ONE COURSE the bread may be served concurrently with the meal.

GENERAL ORDER 4. No public eating-place shall serve or permit to be served to one patron at any one meal more than one kind of meat. For the purpose of this rule meat shall be considered as including beef, mutton, pork, poultry and any by-products thereof.

GENERAL ORDER 5. No public eating-place shall serve or permit to be served any bacon as a garniture.

GENERAL ORDER 6. No public eating-place shall serve or permit to be served to any one person at any one meal more than one-half ounce of butter.

NOTE:—No public eating-place shall serve or permit to be served any butter at any time except upon the special order of the customer.

GENERAL ORDER 7. No public eating-place shall serve or permit to be served to any one person at any one meal more than one-half ounce of Cheddar, commonly called American, Cheese.

NOTE:—The service of cheese with salads and the use of cheese with cooked dishes, such as macaroni, Welsh rarebits, etc., should be avoided.

GENERAL ORDER 8. No public eating-place shall use or permit the use of the sugar bowl on the table or lunch counter. Nor shall any public eating-places serve sugar or permit it to be served unless the guest so requests, and in no event shall the amount served to any one person at any one meal exceed one teaspoonful or its equivalent.

GENERAL ORDER 9. No public eating-place shall use or permit the use of an amount of sugar in excess of two pounds for every ninety meals served, including all uses of sugar on the table and in cooking, excepting such sugar as may be allotted by the Federal Food Administrator to hotels or public eating-places holding a bakery license. No sugar allotted for this special baking purpose shall be used for any other purpose.

GENERAL ORDER 10. No public eating-place shall burn any food or permit any food to be burned, and all waste shall be saved to feed animals or reduced to obtain fats.

GENERAL ORDER 11. No public eating-place shall display or permit to be displayed food on its premises in any such manner as may cause its deterioration so that it can not be used for human consumption.

GENERAL ORDER 12. No public eating-place shall serve or permit to be served what is known as double cream or cream de luxe; and in any event, no cream containing over 20 per cent of butter fat shall be served.

NOTE:—Patrons are not permitted to bring to restaurants or any public dining-place bread, rolls, sugar or other food for consumption in such place, and the proprietor or manager must refuse to serve people violating this rule.

BE PATRIOTIC, observe the rules of the Government, report those who do not. Any violation of these rules will be prosecuted.

Changes in these regulations of which the Food Administration will endeavor to keep you informed may be expected at any time.

JOHN F. LAMBERT,
Chairman Hotel and Restaurant Committee.

LOUIS M. COLE,
Food Administrator for Los Angeles City.

THIS PLACE APPROVES THE ABOVE AND WILL COMPLY

National Archives

*original copy

WikiCommons

*larger text available

Document Analysis- KEY

Examining Primary Sources

United States Food Administration: Federal Orders for Public Eating Places, 1918

1. Identify the document type (check all that apply):

- | | | | |
|---|---------------------------------|--|--|
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The document is a typed formal notice from the United States of America Food Administration issuing federal orders for public eating places with directions for the poster to be displayed where patrons can see it to become aware of the general orders which supersede all previous notices. The title is "United States Food Administration General Orders For Public Eating Places, Notice No. 3" dated October 21, 1918.

3. Dissect the documents parts by answering:

- Who wrote it?

John F. Lambert, Chairman Hotel and Restaurant Committee and Louis M. Cole, Food Administrator for Los Angeles City.

- Who read or received it?

Patrons who ate at any public eating places where the document was posted, specifically, hotels, restaurants, boarding houses, clubs, dining cars, steamships, and all places where cooked food was sold to be consumed on the premises.

- When is it from?

October 21, 1918, during America's involvement in World War I.

- Where is it from?

The United States Food Administration

- Is there anything missing or obscured?

The top left corner of the document is obscured by a newspaper article clipping titled "Two Kinds of Meat Made Legal Again."

4. Conceptualize the documents importance by making sense of its contents by answering:

- What is it talking about?

The document outlines twelve general orders detailing wasteful practices that are forbidden by Section 4 of the Food Control Act of August, 10, 1917.

- Write one sentence summarizing this document.

The document is encouraging citizens to be patriotic by not producing, wasting, or consuming excess food products made with or from sugar, wheat, meat, and dairy.

- Why did the author write it?

To notify the public of the federal mandates concerning food waste and to warn citizens that violations of the orders is a crime that would be prosecuted.

- Quote evidence from the document that justifies this.

"BE PATRIOTIC, observe the rules of the Government, report those who do not. Any violation of these rules will be prosecuted."

- What was happening at the time in history when this document was created?

America was involved in World War I and the economy was being streamlined with conservation efforts including food rationing programs, victory / war gardens, daylight savings initiatives and other reduced consumption efforts throughout the country.

5. Use the document as historical evidence by answering:

- What did you find out from this document that you might not learn elsewhere?

I learned that food rationing programs in the United States during World War I were very detailed and were actually enforced by the federal government.

- What other documents or historical evidence are you going to use to help you understand this event or topic?

I will research the United States Food Administration public Notices No. 1 and 2 to see how the restrictions on food consumption changed throughout the course of the war.