



## Christmas Dinner 1944

The Battleship Iowa is providing Christmas dinner for 2,637 enlisted sailors. You work in the mess hall and are in charge of coordinating the baked ham, cranberry sauce, and Thousand Island dressing of the meal.

Grades: 5, 6  
Disciplines: Math

### Christmas on the Ship

Begin by making sure students understand that the sailors did not get to see their families on holidays, including Christmas, so they had to make the best of their time here.

Talk about what they did for holidays on the ship.

Have students make predictions about what the sailors ate for their Christmas dinner.

Reveal the actual menu for the ship from 1944.

Ask them were their predictions true? How is this menu similar to yours at home? How is this menu different to yours at home?

(Students will point out smoking on the menu. Describe to them the culture of smoking in the 1940s)

### Preparing Food on the Ship

Provide students copies of the worksheets. The recipes they need are also on them.

Students can work in groups, or individually.

The Battleship North Carolina is providing Christmas dinner for 2,200 enlisted sailors. You work in the mess hall and are in charge of coordinating the baked ham, cranberry sauce, and Thousand Island dressing of the meal.

**BAKED HAM**  
(Commercial)

Portion: 4 to 5 ounces.

INGREDIENTS	100 PORTIONS		PORTIONS
	WEIGHTS	AMOUNTS (approx.)	
Hams, commercial .....	<i>Pounds</i> 60	<i>Ounces</i> ....	.....

  

Prepare commercial hams for cooking (page 135).

Place hams, fat side up, in roasting pans. Fill pans but do not stack or crowd hams.

Roast, uncovered and without water, at constant temperature in slow oven (325° F.) according to the cooking schedule.

NOTE.—If ham is to be served cold, let stand until cool enough to handle. Place in refrigerator until ready to be served.

**Cooking Schedule**

WEIGHT OF HAM	COOKING TIME
<i>Pounds</i>	<i>Hours</i>
16 to 18.....	4½ to 5
12 to 15.....	3½ to 4½
10 to 12.....	3 to 3½
8 to 10.....	3

1. How many pounds of ham will we need for 2,200 men?

2. If all of our hams weigh 12 pounds each, how many total hams would we need?

3. The crew's galley had a total of three 3-deck roasting ovens. Each roasting deck oven holds 9 hams. How many hams could be cooked at once? If our hams took the minimum amount of time to cook, how much time would it take to cook all of the hams?

## CRANBERRY SAUCE

(Using sliced, dehydrated cranberries)

Yield: Approx. 2 gallons.

Portion: Approx.  $\frac{1}{4}$  cup.

INGREDIENTS	100 PORTIONS		.....PORTIONS	
	WEIGHTS			AMOUNTS (approx.)
	<i>Pounds</i>	<i>Ounces</i>		
Cranberries, sliced, dehydrated.	1	---	3 $\frac{3}{4}$ pints .....	
Water, hot .....	---	---	1 $\frac{1}{4}$ gallons .....	
Sugar .....	7 .	---	3 $\frac{1}{2}$ quarts .....	

Soak cranberries in water 45 minutes. Add sugar. Cover. Heat, slowly, to boiling temperature, stir-  
 ring occasionally. Let simmer about 15 minutes or until tender. Serve hot or cold.

1. How many pounds is 1 pint of cranberries?
  
2. How many cups of water does the recipe use?
  
3. How many total pints of cranberries would we use?

## THOUSAND ISLAND DRESSING

Yield: Approx.  $\frac{1}{2}$  gallon.

INGREDIENTS	100 PORTIONS		.....PORTIONS	
	WEIGHTS			AMOUNTS (approx.)
	<i>Pounds</i>	<i>Ounces</i>		
Chili sauce .....	---	---	$\frac{1}{2}$ pint .....	
Mayonnaise (page 204) .....	4	---	$\frac{1}{2}$ gallon .....	
Peppers, green, chopped fine.....	---	4	1 cup .....	
Onion, minced .....	---	1	2 tablespoons .....	
Worcestershire sauce .....	---	---	$\frac{1}{4}$ teaspoon .....	
Eggs, hard-cooked, chopped fine.....	---	---	3 .....	
Salt .....	---	---	1 teaspoon .....	
Pickles, sweet, chopped fine.....	---	3	$\frac{1}{2}$ cup .....	

Stir chili sauce into mayonnaise.

Add peppers, onions, Worcestershire sauce, eggs, salt and pickles.

Mix together thoroughly.

### Variation

#### *Russian Dressing*

Omit hard-cooked eggs from Thousand Island Dressing.

1. How much dressing (in gallons) would each man receive in their individual serving?
2. How many gallons of mayonnaise would you need to make dressing for all of the sailors?
3. How much mayonnaise (in pounds) would each sailor receive in their individual serving if the dressing was spread evenly? Can you convert this to ounces? (16 ounces = 1 pound)

## Answers to 5th and 6th grade Christmas Dinner

1.  $60 \times 22 = 1,320$
2.  $1,320 \div 12 = 110$
3.  $9 \times 3 \text{ decks} \times 3 \text{ ovens} = 81 \text{ hams}$  81 first round, 29 second round,  $3.5 \times 2 \text{ rounds} = 7$  hours total
4. 1 pounds divided by  $3 \frac{3}{4} = \frac{4}{15}$  or .267 pounds
5.  $1 \frac{1}{4}$  gallons = 5 quarts, 5 quarts times 4 cups = 20 total cups
6.  $3 \frac{3}{4} \times 22 = 82 \frac{1}{2}$  pints
7.  $\frac{1}{2}$  divided by 100 =  $\frac{1}{200}$  of a gallon
8. 4 pounds times 22 = 88 pounds, or  $\frac{1}{2}$  times 22 = 11 gallons
9. 4 pounds divided by 100 men =  $\frac{1}{25}$  pounds,  $\frac{1}{25}$  times 16 ounces = .64 ounces

*Adapted from Battleship North Carolina Lesson Plans "Christmas Dinner"*