

3rd Floor

Sixteen hundred people dine together in the new Boeing Aircraft cafeteria, in ~~EMPIRE~~ Seattle.

Enormous kitchens cook the meals of the men and women who make the flying fortress. A pie machine, making four hundred pies <sup>an hour</sup> ~~a minute~~ is one of the gadgets assisting mass-production on the food front. After pie comes coffee from 50-gallon urns.

~~Forty travelling food trains take snacks to bench and assembly line.~~ <sup>by 40 travelling food trains.</sup> Good feeding means war winning out-put.

Having driven the Germans over the river Arno, General Mark Clark entered the historic town of Pisa, which the Allies refrained from bombing in the campaign against the Gothic Line. Chief object of interest here was the world famous leaning tower. Dating from 1174 the Tower is built of marble and is 180 feet high. It began to lean even before it was finished. The last survey revealed that it was 17 feet out of the perpendicular.

August 4, 1944

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1. TITLE: FOOD FOR FORTRESSES
2. Behind the production of our Flying Fortresses, another battle. Food on the grand scale at Seattle, where Boeing Aircraft opens the largest cafeteria on the Pacific Coast. It's a fortress itself -- a fortress for big appetites, with streamlined service and room for one thousand, six hundred diners. The food center cost over half a million dollars and is probably the most modernly equipped in the nation. Pork chops by the hundreds, and a pie machine with everything but an a la mode attachment. The machine turns out six pies every minute, easy as pie; and with a little encouragement it could probably bake a cake or dust the livingroom.
12. After pie, naturally, coffee. Each one of these urns holds 150 gallons. Yes, the home front army also travels on its stomach; and the plant has 40 new mobile food units that take lunch direct to the workers. Production line methods that keep 'em flying.