

BIOGRAPHY

A DOCUMENTED ORIGINAL TUSKEGEE AIRMAN

TUSKEGEE AIRMEN INC. PUBLIC RELATIONS,
P.O. Box 830060, TUSKEGEE, AL 36083

ELSIE H. WALLACE

Second Lieutenant Elsie H. Wallace was another nurse serving at Tuskegee Army Air Field (TAAF). She was one of the first 17 nurses on base appearing in the *Wings Over America 1942 Yearbook* of the Tuskegee Army Air Forces, 66th Flight Training Detachment and Army Air Force, SE Training Center. She appeared with five other of her fellow nurses in a photo showing the nurses receiving basic military training in an article in the March 6, 1943 *Afro-American* newspaper. She was one of the older nurses believed to be born in the early part of the 20th century. This Medical Nurse was a Ward Three Head Nurse from Augusta, Georgia. She was a graduate of Grady Memorial Hospital and Nurse Training School in Atlanta, Georgia. She retired from the military on March 31, 1945.



ELSIE H. WALLACE
Second Lieutenant



The Tuskegee Tribune

Army Nurses also Receive Basic Training

Overheard in the Capital

By MABLE ALSTON
After many a year's reign so
city has had to bow out and let
war news and defense activities
take first place in the nation's
capital.

This week's social subject will
be the manpower shortage and
why?

Washington, I believe, has
more wasted manpower than any
other place today in the U.S.

Recently on a visit to the Pen-
tagon Building Navy annex, two
young women and myself had to
wait several minutes until a per-
t little white miss finished several
stitches on her embroidery before
being asked to be seated.

After going through the usual
name, etc., we then had to wait
an indefinite period before being
admitted to our destination by an

History Making Epoch



Since army nurses must travel
along with the fighting units,
where quick medical aid often
means the difference between life
and death to a wounded soldier,
it is necessary that they learn
military tactics. The fundamentals
of drilling, saluting, adjusting the
gas mask and other equipment
is part of their daily activity at
the Tuskegee Army Flying School.
They must be prepared for any
emergency. First Lieut. Della
Rainey of Suffolk, Va., is shown
giving instruction to a group of
fellow workers. They are, left to
right: 2nd Lieut. Ruth Faulner,
Box 6, Monroe, N.C.; Della Bas-
sett, Brookneal, Va.; Francis L.
McCloud, Box 81, Quincy, Fla.;
Abbie Voorhes, 627 Arrial Street,
Alexander, La.; and Elsie Wal-
lace, 1736 Douglas Street, Augus-
ta, Ga.

The Afro-American, March 6, 1943 Page 13

Experts Offer Seven Tips for Buying, Using Rationed Foods

Seven tips for careful buying
and use of point-rationed pro-
cessed foods were offered this
week by the U.S. Department of
Agriculture.

The seven tips from the home
economists are a starter toward
getting money's worth and coun-
ter's worth:

1. For good nutrition make
point-rationed foods fit into plan-
ning of balanced meals. Keep in
mind the classes of foods every-
one needs: milk, citrus fruit,
tomatoes, or other vitamin C-
rich food; green and yellow veg-
etables; other vegetables and
fruits; meat or alternate main-
dish foods such as eggs, cheese,
dried beans or peas; grain prod-
ucts; fats. Don't duplicate what
you can buy fresh.

2. Read the label for all it can
tell about quantity, quality, in-
gredients, and use. Notice how
many halves of peach or pear a
can contains, for example, may
help in planning servings.

3. Choose the size of can most
economical for your use. It's not
hard to become proficient in do-
ing quick sums when buying—as
a rule, 16 ounces, or 1 fluid pint,
or 1 pound, will fill 2 cups of the
kitchen measuring size—32
ounces, will fill 4 cups. You may
want to make your own table of
such equivalents, to keep in
purse or in kitchen.

4. For efficiency, buy the qual-
ity for your purpose. You don't
need Grade A, or Fancy, fruit to
cut up in salad or pie. One the
other hand, you may want a high
grade where looks and perfection
count. Under a new Office of
Price Administration order, canned
citrus products already must be
grade labeled according to
U.S. Government standards.

5. At home, put processed
foods where they will keep best
until needed. Store tinned foods
in glass in a dry, dark, and cool
place. Keep dried fruits cool.
Keep quick-frozen foods solidly
frozen until needed, either in a
frozen food locker or in the freez-
ing compartment of a mechan-
ical refrigerator. These foods

should not be kept too long in a
mechanical refrigerator, even in
the freezing compartment. Once
frozen foods thaw, don't try to re-
freeze them.

6. Cook all foods quickly, to
hold vitamin content. Heat de-
stroys some vitamins, particu-
larly vitamin C and the B vitamins
known as thiamine. Canned veg-
etables are already cooked and
need only to be brought to boil-
ing at the last minute to be
served hot.

7. Use all good juices. Liquids
in can or jar contain a goodly
amount of the vitamin and min-
erals of the food. Serve veg-
etables liquid with the vegetable
whenever possible. Otherwise,
use it in sauces, gravies or soups.
Fruit juices may be used with
fruit, in beverages or for sweet-
ening desserts.

Roll Off
"THAT
"DULL-SKIN"
FACIAL LOOK"

Help
nature give
you more com-
plexion appeal.
See Black and White
Bleaching Creams.
Lousens Blackheads.
Clears off dull wind-darkened outer
skin. Lightens. Brightens. Softens.
Don't put off trying Black and White
Bleaching Creams. It's a 4 you like today.
Trial size is 10¢. Larger sizes, 25¢, 50¢,
everywhere. For ideal skin cleansing use
Black and White Skin Soap.

Quick Easy
PROFITS
Write for FREE
Samples Now.
Complete In-
struction, Free-
dom, Florida.

Cottrell Laboratories, Dept. BA, Mendota, Tenn.

Just About People

By MARGARET L. CAUTION after four days' illness,
ATLANTIC CITY, N.J. — Mrs. Anna Vaughn has been called

Wallace is fifth from the left facing her Principal Chief Nurse, Della Raney-The Afro-American, March 6, 1943

DOTA Elsie H. Wallace is listed on page #419 of the "Known Participants" in the Ted Johnson database.

Source: www.TuskegeeArmyNurses.info

TUSKEGEE AIRMEN



75th ANNIVERSARY
1941 ★ 2016