In supplying food around the globe during World War II, the U.S. military faced massive logistical challenges. At the same time, new technologies and tactics enabled new ways of feeding soldiers. Starting before and continuing during the war, the army’s Quartermaster Corps embarked on an ambitious program to restructure how the military supplied food. Moreover, new government agencies further worked to reshaped the American food system.

In developing this new system, the ties between industry and defense unevenly reshaped American food. This talk looks at three major stories to show the relationships that developed between the military, regulatory agencies, and large firms. One story, the development of *The Army Cook*, the standard cookbook for chefs, highlights the links between industry and the military in developing food knowledge and practices. The story of Coca Cola during the war shows some of the advantages that large companies possessed. Finally, a report of the Smaller War Plants Corporation highlights the uneven outcome of the war.

This talk follows the exchanges between industry, regulators, and the military surrounding wartime food, showing how a symbiotic relationship developed between larger firms and national defense projects. It ties the construction of a global supply system to a reshaping of a national distribution system, showing how globalizing wartime food helped to concentrate and industrialize American food production during and after the war.