

**AWM4**

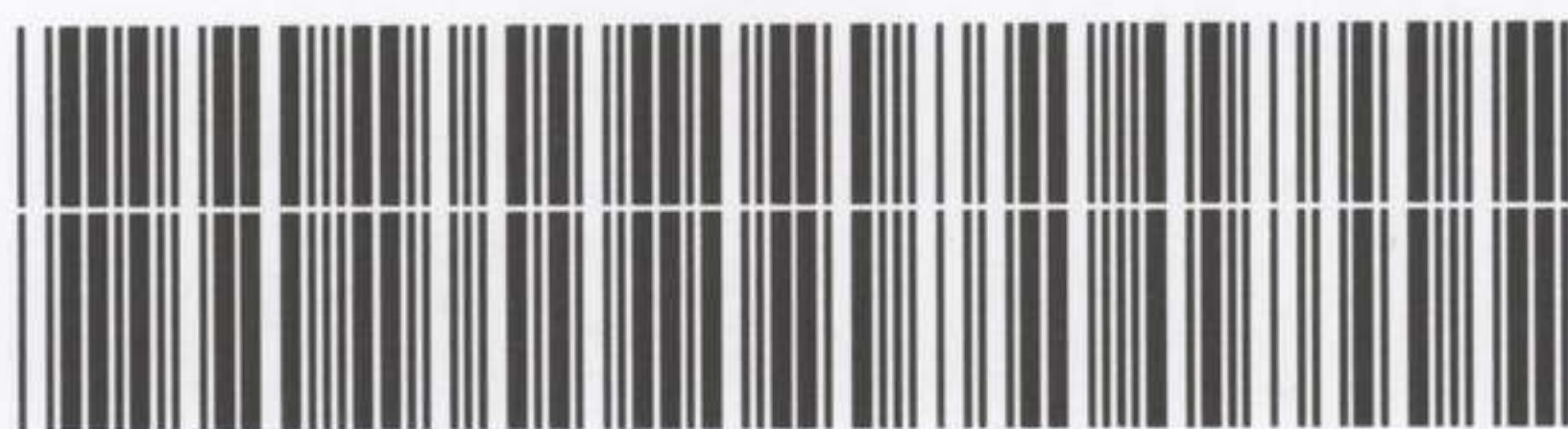
**Australian Imperial Force unit war diaries,  
1914-18 War**

Supplies & Transport

**Item number:** 25/39/5

**Title:** 2nd Australian Field Bakery

April 1918



AWM4-25/39/5



**CONFIDENTIAL.**

ORIGINAL.  
~~DUPLICATE.~~  
~~TRIPLICATE.~~

Australian Imperial Force.

**WAR DIARY**

OF

*2<sup>nd</sup> Aust. Hd. Bde.*

FOR

*April* 191*8*

Signature of Officer compiling

*J. Miles. Maj. AASC*

Signature of Officer Commanding

*J. Miles. Maj. AASC*



2nd. AUSTRALIAN FIELD BAKERY. CASUALTIES. APRIL 1918.

April 1st.

Establishment 1 Officer 92 o.r. Strength 1 Off. 93 o.r. (Surplus 1)  
Details 6, Sick 1, Hospital 4, Available for Duty 82 o.r.

April 2nd.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Hospital 4, Available  
for Duty 83 o.r.

Air raid alarm sounded at 3 a.m. All clear at 4.25 a.m. No damage done  
to Bakery or Bakery personnel. Three officers of other Units in Camp  
killed by bomb.

April 3rd.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Sick 2, Hospital 4,  
Available for Duty 81 o.r.

April 4th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Det. in Med. Hut 1, Sick 1,  
Hospital 4, Available for Duty 81 o.r.

April 5th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Det. in Med Hut 1, Sick 0  
Hospital 4, Available for Duty 82 o.r.

April 6th.

Strength 1 Off. 92 o.r. (1 Pte transferred to 6th. Aust. B.G.R.O. Coy)  
Details 6, Sick 2, Hospital 4, Available for Duty 80 o.r.

April 7th.

Strength 1 Off. 93 o.r. (Surplus 1. 1 Pte. taken on strength from Hos. Eng.)  
Details 6, Sick 1, Hospital 4, Avail. for Duty 82 o.r.

April 8th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Isolated 1, Hospital 4,  
Available for Duty 82 o.r.

April 9th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Isolated 1, Hospital 2,  
Available for Duty 84 o.r.

April 10th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Isolated 1, Sick 2, Hos. 2,  
Available for Duty 82 o.r.

April 11th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Isolated 1, Hospital 2,  
Available for Duty 84 o.r.

*J.M.*





April 12th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Isolated 1, Sick 1, Hospital 2, Available for Duty 83 o.r.

April 13th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Sick 1, Hospital 2, Available for Duty 84 o.r.

April 14th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Sick 1, Hospital 2, Available for Duty 84 o.r.

April 15th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Hospital 3, Available for Duty 84 o.r.

April 16th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Hospital 3, Available for Duty 84 o.r.

April 17th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Sick 1, Hospital 3, Available for Duty 83 o.r.

April 18th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Hospital 2, Available for Duty 85 o.r.

April 19th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Hospital 2, Available for Duty 85 o.r. Major Miles rejoined from Duty England.

April 20th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Det in Med Hut 1, Sick 1, Hospital 2, Available for Duty 1 Officer. 83 o.r.  
Air raid alarm sounded at 10.40 p.m. All clear at midnight. Although considerable damage was done to civilian property, no damage was done to Bakery building or personnel.

April 21st.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Det. in Med. Hut 1, Hospital 2, Available for Duty 84 o.r. ✓ / Off.

April 22nd.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Sick 2, Hospital 2, Available for Duty 83 o.r. \* / Off.

*J.M.*





April 23rd.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Det in Med Hut 1, Sick 1, Hospital 2, Available for Duty 1 Off. 83 o.r.

April 24th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Sick 1, Hospital 2, Available for Duty 1 Offer. 84 o.r.

April 25th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Hospital 2, Available for Duty 1 Offer. 85 o.r.

April 26th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Hospital 2, Available for Duty 1 Offer. 85 o.r.

April 27th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Sick 5, Hospital 2, Available for Duty 1 Offer. 80 o.r.

April 28th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Det in Med Hut 1, Sick 2, Hospital 2, Available for Duty 1 Offer. 82 o.r.

April 29th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Det in Med Hut 1, Hospital 2, Available for Duty 1 Offer. 84 o.r.

April 30th.

Strength 1 Off. 93 o.r. (Surplus 1) Details 6, Sick 2, Hospital 1, Available for Duty 1 Offer. 84 o.r.

*[Handwritten signature]*





# APPENDIX

WAR DIARY. 2nd. AUSTRALIAN FIELD BAKERY. APRIL 1918.

On 11/3/18 the O.C., of this Unit received instructions from the A.D.S., Calais, to report himself to the O.C., D.S.D., Boulogne, at 9 a.m. on the 14th. inst. for the purpose of proceeding to England for a course of instruction in Machine Baking. The instructions received at Boulogne were to report at Kensington Barracks on arrival in London, and to D.A.D.S., War Office on the 15th., but it was found impossible to proceed until 3.30p.m. on the 15th. On reporting to the War Office on the 16th., instructions were received to report to the O.C., Bakery, Brixton at 3 p.m. on Monday 18th. Here was found a most up-to-date plant, including kneaders, dough dividers, automatic provers, travelling ovens, and every appliance for reducing man power to a minimum. This Bakery is the property of the Royal Arsenal Co-operative Society, but is worked by the War Department from 8 p.m. till 8 a.m. under agreement ~~XXXX~~ with the Society.

Copy of report on the Brixton Bakery attached, also Routine for Army Bakeries. After a week spent in going thoroughly into the working of this modern machine bakery the conclusion arrived at was that very little if any improvement could be made to reduce labour to a minimum and to prevent the handling of bread. The bread is placed on trays and put on racks to cool. When cool, these racks are run out to the motor wagons which are so fitted as to ~~XXXXXX~~ enable the trays to fit into the wagons, and so prevents any damage to the loaves. In the field this is not possible, as there is no certainty of railway trucks returning to their own base.

On Monday the 25th. March, a visit was made to Messrs Baker and Sons works at Willesden, for the purpose of instruction in the manufacture of bakery machinery which was then being made for the new bakery to be erected in Calais. Here was seen the patent dough dividers (the adjusting and working of which was thoroughly explained), automatic provers and elevators for carrying the loaves from the moulders to the ovens.

On Tuesday the 28th. March a visit was paid to Messrs Baker & Perkins manufactory, Peterborough to inspect the draw-plate ovens, moulders etc. being made for the new Calais bakery. These ovens are made with two plates, each holding 180 loaves normal capacity. The loaves when moulded are placed on trays each holding 30 loaves. Four groups of 7 each of these ovens are being provided for the Calais bakery, and if worked at full pressure are capable of turning out up to 1,000,000 rations daily.

On Thursday the 2nd. April reported to the O.C., Supplies, Aldershot, for the purpose of inspecting the working of the Standard Army plant in use there. This consists of mixing machines, dividers, moulders, provers, and 13 double drawplate ovens. The average daily out-put here is 72,000 lbs. or 36,000 loaves, with a personnel of 27 men and 60 women. The women are doing excellent work here, including feeding dough machines, setting and drawing off bread, hand moulding etc., and man power has been reduced to an absolute minimum. *J.M.*





APPENDIX

A copy of the War Establishment of this Bakery is attached, also the present strength including women, and also the daily average out-put working one 10 hour shift. This course proved most instructive and interesting, and proved what an enormous saving can be effected in ~~XX~~ man power by the use of up-to-date machinery.

J.M.





..... W. D. BAKERY... A. S. C. BRIXTON. LONDON.....

1. PLANT.

The Bakery is the property of the Royal Arsenal Co-Operative Society and consists of two plants, each consisting of :-

- 1 2-Sack Mixers.
- 1 4-Box Divider and Hander-Up.
- 1 Automatic Prover.
- 1 Moulder.
- 1 Cup Prover.
- 1 Steam Prover.
- 1 Travelling Oven.

The W.D. by agreement with the Society have the use of ONE Plant from 8 p.m. to 8 a.m. daily, with a sufficient time previous to 8 p.m. to enable the doughs to be made. The Society under the agreement receive a certain sum per sack of flour baked as a rental.

The plant is capable of turning out a maximum of 43,000 Lbs. of Bread (2-Lb. Loaves) in 10 hours continuous running, or about 36 2-Lb. loaves per minute.

2. SYSTEM OF BAKING.

The doughs (2-Sack) are made at 80 degrees F. taking 4½ hours to mature. Time in oven about 45 minutes or less. Temperature of oven about 550 degrees to start with going down to 500.

A half-hour elapses from the time the loaves leave the Divider until they enter the Oven.

Two-pound loaves are baked in tins. Scaling at 2lbs. 3 ozs. good weight.

The Mixers make about 5 doughs or 10 sacks per hour each.

The doughs are made in lots of 20 or 25. After first lot is made the men get some Supper, then another lot is made with a slight break, then the remainder. Breaking up the doughs in lots possesses the advantage of it being possible to regulate the doughs in case of a break-down. If for instance a break-down of an hour took place the last of the first lot of doughs might be running over, but the making of the second lot can be adjusted- a thing which could not have been done had they been made straight away. Breakdowns often occur for shorter or longer periods, such as belts breaking, becoming loose &c.

Cotton Seed Oil is used to grease the tins and troughs, and certain parts of the machinery likely to come in contact with the Bread.

*Jm.*





# APPENDIX

INGREDIENTS. Per 2-Sack Dough... Salt 7 Lbs. Yeast (D.C.L.)  
31 Lbs. Water from 32 to 33 Gallons according to capacity of Flour.  
Rice Cones about 3 to 4 Lbs.

KIND OF FLOUR USED. G.R. Flour manufactured at W.D. Mills,  
Lambeth, and small consignments of Rank's and Buchanan's..

PERCENTAGE.

Attained is about 39 with cones, and 41.50 taking flour alone.

SYSTEM OF ISSUING BREAD.

Bread is issued from Brixton Bakery direct to Units by M.T.  
specially constructed bread wagons under the supervision of a Warrant  
Officer and Fatigue party all supplied by the Peckham Supply Depot.  
The O i/c Bakery is not responsible for the issuing of Bread as his  
duties (at night) do not admit of it.

### 3. STANDARD ARMY PLANT.

The "Standard Army Plant" which is being installed in all  
Army Bakeries consists of :--

- 2 2-Sack Mixers.
- 1 4-Box Divider and Handers Up.
- 1 Automatic Prover.
- 1 Moulder.

And requisite number of Perkins or other Ovens to  
enable the DIVIDER to keep going for 10 solid hours without having to  
be stopped, as 48,000 Lbs. (2-Lb. Loaves) or 40 loaves per minute  
have to be turned out in the 10 hours as a maximum.

The plant at the Brixton Bakery differs from the Stand. Army  
Plant in so far as in the latter there are :--

- No Cup Prover.
- No Steam Prover.
- No Travelling Oven.

In the Standard Army Plant the loaves have to be left standing to  
get the necessary proof, on the trays previous to going into the  
ovens, once they leave the MOULDER.

The Brixton Travelling Oven is heated by Coke Furnaces, the  
consumption of Coke being about equal to that in Perkins Ovens, viz.  
1 Lb. Coke to 10 Lbs. Bread baked or 10 rations bread baked.

Messrs Lyons have a travelling oven in their Bakery heated by  
GAS which is claimed to possess many advantages over the Coke-heated  
Oven.

### 4. ESTABLISHMENT OF PERSONNEL.

The latest establishment laid down by the War Office for a  
"Standard Army Plant" is adopted at the Brixton Bakery, but the  
"allocation" laid down by the War Office is necessarily different.  
It is as under:--

*Jm*





# APPENDIX

Tradesmen..including Stokers.....	20.
Master Baker.....S. Q.M. Sgt.....	1.
Fatigue men (or 22 Women).....	16.
TOTAL.....	<u>37.</u>

Plus in an emergency 5 extra skilled men as "Supernumeraries"

## 5. ALLOCATION OF PERSONNEL AT BRIXTON BAKERY.

### NIGHT DUTY.

Master Baker.....	1.	S. Q.M. S.
Wheeling Flour from Store to Flour Hoist.....	1.	<del>XXXXXX.</del>
Hoisting up Flour and filling Hopper.....	1.	
Dough Mixers.....	2.	
Dough Divider.....	2.	
Foreman in charge Ovens &c. &c.....	1.	Sergt.
Cup Prover.....	1.	Cpl.
Tinning up Loaves from Cup Prover.....	1.	
Docking or Marking Bread.....	1.	
Steam Prover.....	1.	
Oven Front putting in Loaves.....	1.	
Oven Back taking out Loaves.....	2.	
Tin Trolleys.....	2.	
Greasing tins.....	2.	
Putting Bread down bread shute to store.....	1.	
Bread Store stacking bread on trays &c. &c.....	5.	1 Cpl. i/c.
Engineer.... i/c Machinery.....	1.	
Stokers.....	2.	
Odd Jobs.....	1.	
TOTAL NIGHT DUTY.....	<u>29.</u>	

### DAY DUTY.

FLOUR STORE. Taking in Flour 3 days a week.	
remaining days in Bread and Flour Store &c.....	4. 1 Cpl. i/c.
OFFICE.....Clerk. Orderly Corpl. &c. &c. &c.....	1.
GRAND TOTAL.....	<u>34.</u>
Required to complete Establishment.....	<u>3.</u>
	<u>37.</u>

In the mens Billet are a Cook and Billet Orderly who do not count against the establishment.

*J.M.*





# APPENDIX

## 6. TEMPERATURE OF WATER for DOUGHS. ROUGH FORMULA.

The following is a rough and ready rule for determining the temperature of water required to make doughs:--

Double the temp. at which the dough is required, and subtract from it half the sum of the temp. of the Dough Room and the Flour.

For example Dough required to be made at 80 degrees, Temp. of Flour 75 degrees, Temp. of Dough Room 78 degrees, THEN temp. of water required to be put in is  $160$  less  $76\frac{1}{2}$ , or Temp. of water should be about 83 degrees F.

*Jm*





No. 788.

Part VI.

A. S. C. BAKERY.

ALDERSHOT.

WAR ESTABLISHMENT.

53/Aldershot/7654.

Detail.	Personnel.						Remarks.
	Warrant Officers	Staff Sergeants	Sergeants.	Corporals.	Rank & File.	Total.	
A.S.C. Bakers.							
Warrant Officer, Class 1 .....	1					1	
Staff quartermaster-sergeant..		1				1	
Sergeant ... ..			1			1	
Rank and File .. ...				4	43	47	
Total (excluding attached) . .	1	1	1	4	43	50	
Attached Labour Corps.							
Fatigue men... ..					56	56	
Total (including attached) ..	1	1	1	4	99	106	

WAR OFFICE (A.G. 1.)  
27th.Octr. 1917.






# APPENDIX

	<u>Bakers.</u>	<u>Others.</u>	<u>Total.</u>	<u>Time.</u>
5 Dough making, (Night shift) (1 Cpl. and 4 men)	2	3	5	1 a.m.
3 Doughmakers, (Day shift)	1	2	3	9 a.m.
4 Dividers.	2	2	4	6.45 a.m.
1 Mechanic (Oiler)	1	-	1	6.45 a.m.
1 Moulding Machines	1	-	1	7 a.m.
1 No. 4 Bakery (Cpl)	1	-	-	7 a.m.
6 Stokers,	6	-	6	(4 at 5.30am (2 at 3 p.m.
1 W.O. Master Baker.	1	-	1	6.45 a.m.
1 Sergt.	1	-	1	6.45 a.m.
1 S/Sgt.	1	-	1	6.45 a.m.
3 Fatigue, (1 General. ( 2 Dough shute for No. 4	-	3	3	7 a.m.
	<u>17</u>	<u>10</u>	<u>27</u>	

Average Output 72,000 lbs. 36,000 Loaves.

*J.M.*





# APPENDIX

## WOMEN PERSONNEL. A.S.C. BAKERY. ALDERSHOT.

### DISTRIBUTION OF DUTIES.

OVENS. (Setting and drawing)	20 Bakers. 10 General unskilled labour.
DIVIDERS.	12 Bakers.
MIXER.	3 Bakers.
MOULDING MACHINE.	6 Bakers. 2 General unskilled labour.
BREAD STORE.	6 General unskilled labour.

*Jm.*





ROUTINE FOR ARMY BAKERIES.

STANDING AUTOMATIC.

1. A standing army plant consists of -
  - 2 - 2 sack kneaders.
  - 1 - 4 box divider and hander up.
  - 1 - automatic prover.
  - 1 - Moulder.
 with the necessary number of ovens, moveable troughs etc.
2. Personnel. The number of bakers employed on each plant will ~~xxx~~ not be more than 20, including non-commissioned officers and stokers, besides which 1 Master Baker and 5 bakers supernumerary, 16 men or 22 women fatigue party, may be employed, for detail see "C" attached.
3. Flour mixing. The various kinds of flour in store will be mized off together as far as possible when shot into kneaders
4. Kneading. The heat of the water used will vary according to the temperature of atmosphere and flour, so that the dough shall leave the kneader from 78 to 80 degrees F.  
 Kneading shall not last less than 8 minutes, and not more than 10 minutes. The amount of water to be used per sack of flour (280 lbs.) to be decided by O. i/c Bakery..  
 Yeast about  $1\frac{1}{2}$  lbs, salt about  $3\frac{1}{2}$  lbs. per sack (280-lbs.)
5. Proof. First proof in troughs will be 4 hours and a further half hour will be absorbed in proof after dividing, proof after moulding, and transit between processes (taken together) Dough troughs are to be labelled with clock time as each dough is set, parked in order of setting and carefully covered over with a clean trough cloth.
6. The dough from each trough will go to divider 4 hours after setting.
7. Baking. Oven heat will be not more than 500 degrees F. dropping to about 430 degrees F. Time in oven about 50-60 minutes.
8. Out-turn. Each plant is timed to turn out 2,400 pieces, ( about 2lbs. ) per hour, and every precaution will be taken to ensure that all parts of the process synchronise with the plant, and that the work is continuous during each tour of duty, except for meal time.
9. Notes. Should any divergency from the above routine appear necessary owing to irregularity in flour yeast or weather, suitable action will be taken upon the responsibility of the O. i/c Bakery, but the regular routine will be reverted to as soon as circumstances permit. It is assumed that about 48,000 lbs. are required daily in which case the work will extend over a period of about 10 hours. Meal times should be arranged so that they do not interfere with regular timing of the various processes.

*J.M.*



Detailed program for the working of an army automatic bakery for a single plant (2,400 x 2lb. loaves per hour).

MASTER BAKER. -

3 STOKERS. The stokers parade at 6 a.m. assuming baking begins at 7.30 a.m. and finish when last batch is in ovens, each man having a break of 3½ hours.

2, flour store.

Parade at 2.45 . 1 NCO. i/c. 1 man putting flour from store into mixer, breaks off when all doughs are made. To be relieved for an hour by one of the men on ovens.

2. Doughmakers.

Parade at 2.45. Approximately 85 doughs will be required to produce 48,000 rations - doughs to be 4-hour - actual work 10 hours. The doughmakers work right through and relieve one another for an hour's rest half way through. To break off when last dough is finished. Mixer to be cleaned by fatigue man (1).

2. Dividers. 2 men on divider. Parade at 6.45. To work five and a half doughs through per hour and relieve one another for one hour as found convenient. To break off when last dough is through. Divider to be cleaned by fatigue man (1).

2. Moulders. Parade , 7.15. 2 men ~~xxxxxx~~ on moulder, docking, taking dough and putting on boards or other suitable conveyance. To relieve one another at a convenient time and break off when all dough through. Moulder to be cleaned by fatigue man.

4. Ovenmen. Parade 7.15. 2 men to set and draw every 6 double deck ovens. To be relieved for an hour one at a time and finish when all bread is out of ovens. Ten minutes allowed for drawing and setting ovens.

3. Oven assistants.

Parade at 7.15. 3 men helping ovenmen. Helping to unload ovens and deliver bread into bread rooms bringing empty trolleys back to ovens. To take an hour's rest with one another and finish when all bread is out of ovens.

1 Engineer and greaser.

To parade at 6.45 and work as required till dividing is finished. Then leave machinery ready to start next morning.

. o o o o o o o

J.M.



"C".

## APPENDIX

### ALLOCATION OF PERSONNEL IN ARMY BAKERIES.

Capacity, 48,000 lbs. (or rations) in 10 hours.

1 man on two mixers.	2.
1 man to help with doughs.	1.
1 Engineer, electrician and oiler up.	1.
1 man on divider.	1.
1 man to assist divider.	1.
2 men taking off from moulder and putting on boards on in tins.	2.
1 man assisting with moulder.	1.
2 men to set and draw ovens (8).	2.
3 men assisting with ovens and bread to bread room.	4. (four)
3 stokers.	3.
2 men on flour room and bringing flour to mixers.	2. TOTAL 20.

This does not include the NCO. women or laborers in bread room or Master Baker.

An additional five tradesmen may be allowed to each plant as supernumeraries for use in case of emergency. About 16 men or 22 women (not tradesmen) may be allowed to each plant for fatigue duties.

The Bakery should be placed in charge of an Officer (if available) who will be responsible for training as many as possible of the men and women (Not tradesmen) as tradesmen.

o o o o o o o



# APPENDIX

Under W.O. Letter. Conts. Firms. C.7880. Q.M.G.6. d/Octbr. 1917.

## .....NOTES ON YEAST.....

WHAT IT IS. In simple language Yeast is a mass of vegetable cells kept in a dormant state by water in order to enable it to be carried from its place of manufacture to the place of use. So long as that water is there to keep the cells cool, and the yeast is kept clear of destructive agents, so long will it keep perfect.

HOW TO TELL BAD YEAST FROM GOOD. It is not a very difficult matter to recognise good as distinct from bad yeast, because good yeast will always break with a clean fracture; if it drags or is sticky and has an offensive smell, it should be tested in a "sponge" before being used.

HOW LONG WILL YEAST KEEP. Destructive agents, of a kind, are present in the air so it is impossible even under perfect conditions to keep yeast for a very long time; but it can be kept good for a fortnight if sufficient moisture is retained and it is kept in a cool clean place; and, in cold store well made yeast can be kept from 4 to 6 weeks.

MOISTURE. When first made, a 7-Lb. bag of Yeast contains more than half a pint of water and, if it is to be kept good, this quantity must be more or less maintained. The water evaporates fairly quickly especially in warm weather; and, as it will be readily understood, in the process of evaporation the centre of the bag loses its moisture first.

HOW TO RECOGNISE AND REMEDY DRYNESS. Yeast should be distinctly soft and "springy" to the touch; if it is hard it has lost moisture; if the canvas is slack, and leaving the yeast, it is very dry and, if such yeast has to be kept a further few days, it should be entirely removed from the bag, all dark skin taken off with a knife, and the remainder put into a clean bowl and half a pint of clean cold water worked into it with the hands. It can then be packed into a new bag or pressed into a solid mass and covered with a damp cloth. If it is being used on the day following, it may be sufficient to plunge the bag of dry yeast into a pail of clean cold water; but this is not effective if it is not to be used fairly soon, because the water in such a case does not penetrate more than a little way into the yeast and the driest part of the bag is the centre.

*J.M.*





# APPENDIX

STRENGTH. Different makes of yeast vary somewhat in their characteristics but generally speaking all yeasts improve in strength until they are 5 days old and afterwards deteriorate.

It is safe to assume that the yeast is one or two days old when you receive it and after the fifth day it will be prudent to use rather more than before that time.

STORAGE. Yeast should be removed from the Railway immediately it arrives; it should be protected from the heat of the sun, never placed in close proximity to a stove or heating pipes and never allowed to become frozen. It should be kept clear of sugar, salt and soda in the store, and, if anything of a liquid character (other than clean cold water) comes in contact with it, the part affected should be at once cut off with a knife.

It should be kept in a ventilated store, below the ground level if at all possible, and the temperature of the store should never be allowed to fall below 40 degrees F. or rise above 60 degrees F. A hole in dry ground lined with straw and covered with a few inches of earth would be a good place so long as the covering provided ventilation; this could be got by leaving an opening at each end. Dryness is necessary in the storing place and the yeast should not be placed on the soil in such a store.

MOULD. If the bags of yeast take a mould, brush it off at once with a hard brush, preferably a metal one.

COLD STORAGE. If yeast is kept in cold store the temperature should be about 40 degrees F., if lower than this there is a danger of it becoming liable to rapid deterioration when it is taken out. If kept in cold store for more than a fortnight it should be used within 12 hours of being taken out.

*J.M.*





# APPENDIX

## EXTRACTS FROM MASTER BAKER'S ACCOUNTS.

APRIL 1918.

Shewing receipts, expenditure, production etc. in  
Flour, Cones, Bread, Salt and Yeast.

### FLOUR.

Remains 31/3/18	225,440 lbs.	
Receipts April	<u>7,938,020</u>	"
Total.	8,163,460	"
Expended	<u>7,894,180</u>	"
Remains 30/4/18	269,280	"

### CONES.

Remains 31/3/18	3,640	"
Receipts April	<u>46,480</u>	"
Total	50,120	"
Expended	<u>48,020</u>	"
Remains 30/4/18	2,100	"

### BREAD.

Remains 31/3/18	636,330	"
Produced April	<u>10,755,000</u>	"
Total	11,391,330	"
Expended	<u>10,789,345</u>	"
Remains 30/4/18	601,985	"

### SALT.

Remains 31/3/18	39,680	"
Receipts April	<u>84,800</u>	"
Total	124,480	"
Expended	<u>100,240</u>	"
Remains 30/4/18	24,240	"

### YEAST.

Remains 31/3/18.	5,544	"
Receipts April.	<u>60,480</u>	"
Total	66,024	"
Expended	<u>54,656</u>	"
Remains 30/4/18	11,368	"

*J.M.*

