AWM4

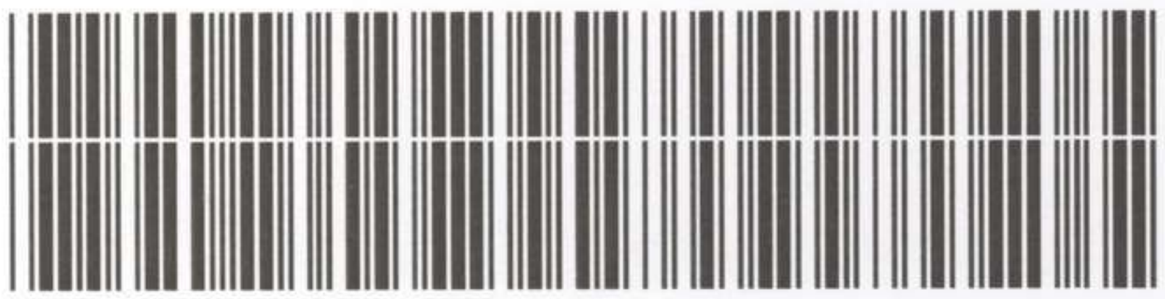
Australian Imperial Force unit war diaries, 1914-18 War

Engineers

Item number: 14/18/13

Title: Pioneer Training Battalion

July 1918



AWM4-14/18/13

6 JUL 1918

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WAR DIARY
or
INTELLIGENCE SUMMARY.

(*Erase heading not required.*)

Army Form C. 2118.

July 1918.

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
No.6.Camp. Sutton Veny. Wiltshire England.	1-7-18.		Approval has been given for P.T.& B.F. Instructors (to wear the "Cross Swords") with Aldershot certificates, as authorised on the British Army. Two Officers were warned for a Course in Defensive Measures against Gas.	
	2-7-18		Notification received that all D.1. forms to be handed to the Medical Officer. The Town of Frome (Somerset) is placed out of Bounds owing to Diphtheria.	
	3-7-18.		Nine other ranks were warned for Police Duty for the 4th July 1918. Three O/ranks were classified (2.C.1.& 1A.3.)	
	4-7-18.		Instructions received that all Guards and Duties mounting at 6 p.m. to parade at Brigade Headquarters at 5-45 p.m. to be inspected by Field Officer who will then report to Staff Captain. One O/rank S.O.S. being 30 days in Hospital.	
	5-7-18.		Instructions received that one man can be made available for Hut Orderly. and be replaced every two days. The Towns of Tisbury and Bromyard placed "Out of Bounds".	
	6-7-18		Usual Route March-Longbridge Deverill- Shearwater (then bathe in lake) return via Crockerton Green and Sutton Veny Post Office. Foot inspection held after march. Information received that members of the A.I.F. to lose one third of their pay for V.D. Instructions received that the restriction of the use of Petrol for Road Passes. The following letter has been received from the Acting C.O. 1st Training Battalion re Fire on 4th inst.:- " On July 4th a fire broke out in our Officers lines. The Commanding Officer desires to place on record his appreciation of the good work done by some of your men in assisting to fight the fire. From the time of the outbreak the fire was extinguished in ¾ of an hour. It was impossible to obtain the names of all men who assisted, but we attach a list of a few. May these men, and any others who assisted, be advised through your Orders of the Commanding Officers' thanks and appreciation please"	
	7-7-18.		Usual Church Parades.	

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R. DRIVER TRAINING BATTALION
6 JUL 1918

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WAR DIARY
or
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RIGHT SECTION
A. I. F.

Army Form C. 2118.

July 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	8-7-18.		Nil.	
	9-7-18		Night Operations were carried out. All ranks warned about dress. Instructions received that Drafts proceeding Overseas on Sundays will parades at Headquarters at 11a.m. on Saturdays for inspection. One N.C.O. attended P.T.& BF. qualified "Good" and recommended for Aldershot. Instructions received that applications from B.2. A.or C class men to drive sidecars, One Offiwer and N.C.O. attended Bombing School and qualified 1st Class. Return showing men going A.W.L. for week ending 6-7-18 1 increase.	
	10-7-18		Orders received that certificates are to be put on Chemical Extinguishers showing date of refilled and over -hauled. Three O/ranks qualified as 1st Class Signallers. Applications called for from C.1.personnel of those desirous of remaining in England, and who also desire to receive instruction in Mechanical Transport Driving, with view of transfer to the A.M.T.S. Two O/ranks S.O.S. being over 30 days in Hospital.	
	11-7-18		Nil.	
	12-7-18		Instructions received that extension of leave will not be granted except in very special circumstances. Orders published that Guards are to do ordinary training for the day prior to mounting guard.	
	13-7-18		Full Muster Parade and usual Route March. foot inspection after march. Published in Orders that Battalion Laundry will be available for washing,ironing and mending of clothing of O/ranks of this Bn Battalion. Three Officers qualified in a Course of Anti-Gas result ranging from 82% to 89%. Instructions issued re Carrier Pigeons.	
	14-7-18.		Usual Church Parades. Eighteen Officers attended School and qualifications ranging from 61%to 84%. Report received from A.P.M. A.I.F. Depots in U.K. One O/rank S.O.S. 30days in Hospital.	
	15-7-18		Lecture was given by R.M.O. on Preventive Measures against Influenza. 18 Officers and 2 N.C.O's presented with certificates by the Commandant. Two O/ranks attended School and qualified 74% and 76%	
	16-7-18		Instructions issued that all passes for over night leave to be initialled by the M.O. 2 N.C.O's qualified in Lewis Gun result 1st Class	

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P. GREER TRAINING BATTALION
6 JUL 1918

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RICHMOND A. I. F.

Army Form C. 2118.

July 1918.

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	17-7-18.		One N.C.O. attended School of Musketry result 1st.Class. Instructions issued that washing not to be taken out of Camp.but sent to Battalion Laundry. Return showing Number of Men going A.W.L., for Week Ending 13-7-18,2increases.	
	18-7-18		Instructions received re Procedure in dealing with Registered Postal Packets. One O/rank classified C.1. Inspection by General.Sir.William Robertson.	
	19-7-18.		The following cablegram received from Premier of Queensland:-"Hope you will be able to convey immediately to the Queensland Troops at the Front an expression of the Queensland Governments profound appreciation of the new lustre they and their fellow Australians have conferred on Australia by the magnificent service they rendered the Empire and its Allies on Thursday last. The Government is voicibg not only its own sentiments but also those of the people of Queensland who rejoice greatly at the splendid daring and skill of the lads of this State".	
	20-7-18.		Route March was carried out via. Sutton Veny- Crockerton Green-Warminster- Bishopstrow and Camp. Foot inspection after return. Y.M.C.A. Institute, "Greenhill House" is placed out of Bounds to all Troops except Hospital Patients in uniform until 4 p.m. daily. Two Officers attended Anti-Gas Course and qualified 1st.class.	
	21-7-18		Usual Church Parades. Frome (Somerset)is placed in bounds again. Arrangements are being made to open Branches of Commonwealth Bank in various Camps. Applications called for to complete Staff.	
	22-7-18		Two Officers and 1 N.C.O. attended a course of Anti-Gas Measures(Brigade) and qualified from 51% to 84%. Instructions received that the left hand Salute being abolished. One O/rank S.O.S.	
	23-7-18.		Night operations carried out. Three O/ranks S.O.S. Return showing Number of Men going A.W.L., week ending20-7-18 shows one increase.	
	24-7-18		Nil	
	25-7-18		Full Muster Parade. Instructions issued return of Old Paybooks. Orders received re Officers and W.O's. attending Military Funerals or otherwise in mourning to wear a band of Black Crape 3½ins. round the left arm.	

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6 JUL 1918

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WAR DIARY
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PIONEER BATTALION A. I. F.

Army Form C. 2118.

July 1918.

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	26-7-18		Instructions issued that all lights are to be out by 10-15 p.m. except Sergeants Mess. Orders published that disciplinary action will be taken against individuals taking into or drinking intoxicating liquors in Company Lines.	
	27-7-18		Usual Route March and foot inspection. Instructions issued re Correspondence.	
	28-7-18		Usual Church Parades. One O/rank S.O.S.	
	29-7-18		Nil.	
	30-7-18		Applications called for The services of a "C" class man as an Instructor in Typewriting, Shorthand, and Elementary Bookkeeping for Y.M.C.A. at No.2.Command Depot, Weymouth.	
	31-7-18.		Court of Enquiry held. Instructions issued that each recruit will in future throw not less than 8 or more than 40 live Bombs. Information received re the Official Opening by His Majesty The King on 3-8-18 of Australia House. Lecture was given on Gas.	

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PIONEER TRAINING BATTALION
6 AUG 1918

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Army Form C. 2118.

PIONEER TRAINING BATTALION
A. I. F.

July 1918.

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
No 6 Camp. Sutton Veny. July 1918.			General Report for the Month of July 1918. Parades and Training. The usual parades have been carried out daily on Battalion Parade Ground and later on Brigade Parade Ground, where training has been carried out according to the weekly syllabus of training attached, Appendix 1, men after weekly inspection by the G.S.O. being passed into higher stages of training x Training and night operations consisted of Wiring and Trench Sighting were carried out on two nights during the month. Wet weather has slightly interferred with Training at times when men have been marched to the Drill Sheds, but no prolonged interruption has in training has been caused on this account. Four Route Marches were carried out during the month, the 1st. two being by Shearwater, where opportunity was given the men to bathe in the lake. The Route of the two latter marches, was changed to provide the change of country, the weather being too inclement, to permit of bathing. Foot inspection were conducted by Company Officers after each march, the state of the men's feet being very satisfactory. Lectures. Two lectures were given during the month, by Company Officers, one, on Preventive measures against Influenza, and the other on ~~Preventive Measures against Gas~~. Anti-Gas Defensive Measures. Medical. Two Muster Parades were held during the month, for the purpose of examination for V.D. The health of the Battalion in this respect is satisfactory. The Medical Officer's report is attached, App. 3 together with that of the Dental Officer, and the weekly summaries show the number of evacuations by the R.M.O., and discharges from Hospital, while the number of men under treatment by the Dental Officer is also shown. Medical Report shows that the Influenza Epidemic abated towards the end of the month, no cases being reported from 25th onward. Movements. The number of Officers and Men marching in and out of Camp have been summarised weekly and are clearly shown, together with the reason for their movements, in the weekly summaries attached.	(App. 1 x for the month July 1918. men from Partially Trained to F.T. 118. App. 3. App. 4. (App. 2)

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WAR DIARY
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Army Form C. 2118.

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
			Works. The monthly report of the Works Officer shows in detail the work that has been carried out in and around the Camp. More could have been done had more men been available. Repairs to huts, roofs of which have been leaking have been temporarily held up owing to material being unattainable. Blue print and particulars of Machine Gun Range at Parkhouse Camp, is attached, this work is being now completed. One detached working party is still engaged at Devizes on various works for R.E, Details of which are attached in App.7.	(App.5 (App.6 (App.7
			Schools. During the month 9 Officers and 14 O/ranks have marched out to various Schools of Instruction and 19 Officers and 18 O/Ranks have rejoined the Battalion ex Schools of Instruction. Of those who have undergone courses of Instruction during the month the results, so far as notified to the present date, have been satisfactory, a qualification in the various courses having been obtained in all cases, whilst in some a distinction has been obtained.	
			Crimes. The return of Crimes shows a very satisfactory state of discipline throughout the Battalion. Twenty cases were brought before the C.O's Orderly Room during the month of July, as against 22 cases in June being a decrease of 2 for the period. Three cases were tried by District Court Martial as against one in June. Two of these however were cases which had been held over for various reasons for two to three months.	
			Gardens. The Camps gardens have been given as much attention as possible during the month. All men available on early morning parade have been utilised for weeding, and when possible a fatigue party has been supplied to the Gardener Corporal. for planting out and digging potatoes. gathering crops etc. The frequent rains during the month have improve the gardens generally and ∅ crops are in a most satisfactory condition.	
			Quartermaster's Dept. A report from the Regimental Quartermaster is attached, giving record of work for this Department. A Laundry has been established which is capable of dealing with the clothing of all Troops in this Camp.	(App.8)
			Messing. A report submitted by the Messing Officer is attached together with four weekly diet sheets for the month of July 1918. The food has been of good quality, but quantity as regards meat issue has been unsatisfactory owing to issue of fat mutton. Complaints have been made during the month, and the situation has been dealt with satisfactory.	(App.9)

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2 CHEER TRAINING BATTALION 6 AUG 1918

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WAR DIARY
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INTELLIGENCE SUMMARY.

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PIONEER TRAINING BATTALION A.I.F.

Army Form C. 2118.

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
			Weather. The weather has been unsettled for the greater part of the month. Steady and persistent rains have been general, and training has been in some cases carried out under cover. The rains have improved the vegetable crop which during the early part of the month were showing signs of the continuous dry weather. General The general behaviour and moral of the men in camp has been excellent. Few complaints of any description have been heard., and men appear to be satisfied and contented generally. Two Concert parties in the Regimental Institute during the month and have been very well attended. Outdoor sport has been somewhat curtailed by the inclement weather, but entertainments conducted by the local Y.M.C.A. branches have been well patronised. An outbreak of fire in the 1st Training Battalion Officers Lines, adjourning this camp was attended by the fire Squad of this Battalion, who were recommended by the O.C. 1st Training Battalion. (see letter in daily report 6-7-18) for the assistance rendered. On 17th and 18th General.Sir William Robertson., inspected the Battalion in Training and expressed his appreciation of the excellent appearance and conduct of the Troops. (Ref.B.O.210 of 25-7-18) Lieut.-General. Sir.Henry Sclater. G.O.C.? Southern Command desires that all ranks should know how pleased he was to hear the C.D.C. appreciation. (Ref.B.O.2Lo of 25-7-18). Technical Training. All Training is at present carried out by Brigade. The Technical side includes wiring, trench digging, and sighting siting. Detached parties of fully trained men are employed on road work, repair of ranges, erection of huts, draining, etc. I my opinion Training and Trench Revetting with "A" frames could be carried out with advantage. A course of simple Bridging, I would consider it advisable after other training is completed in cases where sufficient time elapses before men are required for Draft. Under present circumstances sufficient time is not allowed for Technical Training of this kind. Men usually being required for Draft, very soon after completion of present system of training. Material for training purposes is very difficult to obtained at the present time.	

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2 JUL 1918

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Army Form C. 2118.

July 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
No.8.Camp. Sutton Veny	July 1918.		**Summary for Week Ending 7-7-18.**	
			Admitted to Hospital..... 10ff. 6 O/ranks.	
			Discharged from Hospital..... 2 " 22 "	
			Treated by Dental Officer..... 71 "	
			No of Men in Training..... 171 "	
			No of Men Fully Trained..... 90 "	
			No.of Men Classified..... 140 "	
			Ration Strength.....43 " 293 "	
			Battalion Strength.....51 " 413 "	
			Marched in ex Schools.....170ff. 2 O/ranks.	
			" " " O/Units..... 3 " 2 "	
			" " " France..... 1 " 9 "	
			" " " Australia..... - -	
			" " " Detention..... 1 "	
			" " " Detached Parties... 4 "	
			" out to Schools.....2 " 3 "	
			" " " O/Units..... 1 " 2 "	
			" " " Detention..... - -	
			" " " Detached Parties. 29 "	
			" " " France..... 4 "	
			Summary for Week Ending 14-7-18.	
			Admitted to Hospital..... 1 Off. 16 O/ranks.	
			Discharged from Hospital..... 3 " 7 "	
			Treated by Dental Officer..... 1 " 46 "	
			No of Men in Training..... 236 "	
			No of Men Fully Trained..... 115 "	
			No of Men Classified..... 141 "	
			Ration Strength..... 40 " 359 "	
			Battalion Strength..... 51 " 486 "	
			Marched in ex Schools..... ~~17~~6 O/ranks.	
			" " " O/Units..... 2 "	
			" " " France..... - "	
			" " " Australia.....20ff. 79 "	
			" " " Detention..... - "	
			" " " Detached Parties. 1 "	
			" out to Schools..... 2" 2 "	
			" " " O/Units..... 1 "	
			" " " Detention..... -	
			" " " Detached Parties. -	
			" " " France..... 7 "	

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Army Form C. 2118.

July 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices

Summary for Week Ending 21-7-18.

Admitted to Hospital.....	14	O/ranks	Marched in ex Schools.....	1	Off.	1	O/ranks.
Discharged from Hospital.....	10	Off. 15 "	" " " O/Units.....			1	"
Treated by Dental Officer.....		98 "	" " " France.....			-	
			" " " Australia.....	2	"	12	"
No of Men in Training.....		232 "	" " "Detention.....			-	
No of Men Fully Trained.....		119 "	" " "Detached Parties...			15	"
No of Men Classified.....		140 "	" out to Schools.....	2	"	8	"
			" " "O/Units.....			1	"
Ration Strength.....	26	Off 362 "	" " "Detention.....			-	
Battalion Strength.....	38	" 491 "	" " "Detached Parties....			2	"
			" " " France.....	17	"	10	2"

Summary for Week Ending 28-7-18.

Admitted to Hospital.....	1	Off. 5	O/ranks.	Marched in ex Schools.....	1	Off. 9	O/ranks.
Discharged from Hospital.....		13	"	" " " O/units.....	3	" 6	"
Treated by Dental Officer.....		98	"	" " " France.....	3	" -	
				" " "Australia.....		-	
No of Men in Training.....		232	"	" " "Detention.....		-	
No of Men Fully Trained.....		119	"	" " "Detached Parties..		13	"
No of Men Classified.....		137	"	" out to Schools.....	3	" 1	"
				" " " O/Units.....	1	" 9	"
Ration Strength.....	23	" 369	"	" " " Detention.....		-	
Battalion Strength.....	38	" 475	"	" " " Detached Parties..		-	
				" " " France.....	5	" 40	"

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App 5.

July 1918

Army Form C. 2118.

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Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
No 6 Camp. Sutton Veny. Wiltshire England.	Week Ending 3-7-18.		WORKS REPORT PIONEER TRAINING BATTALION. A.S.C. Wagon Park at Warminster. Work progressing with an N.C.O. supplied by Pioneer Training Battalion, and fatigue party from Supply Depot. Revetting. At open range is temporarily held up owing to shortage of labour. Painters. Are engaged on Sergeants Mess. The Billiard Room is almost finished. The passage way is progressing satisfactorily. The Battalion Sign Board is nearing completion, signs boards have been painted and erected on Bathhouse doors for Officers and Men respectively. Signs boards have been painted and stencilled for the different starts and finishes on the Sports Ground. Carpenters. Shelves have been erected in the Army Medical Hut and partitions extended. Camp repairs have been carried out, and holes in Barracks Rooms covered with three ply. Windows in Officers Quarters have been attended to. Letter Box for the Sergeants Mess. Signs for the Brigade Sports. Making service windows. Bed trestles. Preparing and fixing base for washing machine in R.E. Camp cookhouse. Making yard arm for Flag Pole. Blacksmith. Repairs to Mangle. Repairs to Primus Stoves for A.M.C., repairing tubs for cookhouse, making holding down bolts for Washing Machine in R.E. cookhouse. Repairs to tools, sharpening harvest machine knives. Wire-netting. Has been fixed to a number of doors in both NO.6 Camp and R.E. Camps. Fences have been kept in repair. Washing-machine. Is being installed in R.E.camp cookhouse. Draftsman. Plans of Trenches (section held by 1st A.I.F. Brigade) Gallipoli have been finished. A fatigue party supplied by the Pioneers, 1st Training Battalion, and No1 Command Depot have been employed on the Upper Parade Ground getting ready for the Sports to be held on July 4th. 1918.	

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Army Form C. 2118.

A. I. F.

July 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	Week Ending 10-7-18.		A.S.C. Wagon Park at Warminster. Work progressing with an N.C.O. supplied by Pioneer Training Battalion, and fatigue party from Supply Depot. Revetting. At open range is being carried on intermittently as labour cannot always be obtained. Painters. Are engaged on Battalion Orderly Room Verandah, Sergeants Mess is finished. The Battalion Sign Board is finished. Signs Boards have been painted and erected for Officers Quarters shewing no thoroughfare. Ladder and Fire Buckets at Battalion Orderly Room have been painted. Carpenters. Erecting hessian in No.38 Hut for cubicle for Early Treatment, dismantling No.4 Hut of partitions. Making Pigeon holes in A.M.C Hut. Stops for windows in the Sergeants Mess. Base for Washing Machine to stand upon. Making notice boards, fly doors for pantry in Officers Quarter Plumber. A plumber has been engaged on a burst of pipes in Staff Company's washhouse. Engineer. Installing a Washing Plant in cookhouse, R.E. Camp. The washing machine has been built up on blocks bolted into the concrete. Duck Boards have been erected around the machine and a pipe has been fitted to take water from the machine. The heater for irons has been built and is now waiting for pipes on top. The whole plant is almost complete. Draftsman. Engaged on Plans of Chess Board, Gallipoli, and Blue Prints. Painting signs and plans of Summer House have been done. Sports ground. A strong fatigue party was engaged on dismantling and stowing away and levelling ground after the sports on July 4th. Paths. Have been top dressed around Officers Quarters, Fences. Have been kept in repairs No 6 Camp. Nozzle for Chemical Fire Extinguisher straightened and a new nut put on.	

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING BATTALION
6 JUL 1918

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A.I.F.

Army Form C. 2118.

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July 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
Week Ending. 17-7-18.			~~Wagon Park at Warminster.~~ Work under progress with an N.C.O. supplied by Pioneer Training Battalion. and Fatigue Party from O.T.B. Revetting. at Open Range at Sandhills is being carried on intermittently as labour cannot always be obtained. This work is practically complete. Another day should complete. Painters. are engaged on Works at Battalion Orderly Room painting Windows.Verandha and Flagpole. The following works have been completed. Officers Mess Scullery, Stencilled Dado in Reading Room Sergeants Mess, Sign Boards completed for Officers Quarters and Battalion Orderly Room. Large Battalion Sign Board has been erected in front of B.O.R. Carpenters. The carpenters have been engaged on Bath Room at Group Headquarters, Alwyn Hut has been erected for Laundry Maids near R.E. Cookhouse and washing plant has been installed in same and is now working. Water pipes have to be fitted to fill boilers. Baking table is under course of construction. Making Trestles, Door for latrine Detention Yard. Renovated Partitions at rear of Stage in Regimental Institute. The Partition separating Canteen from Main Hall has been raised a few inches. Shelves have been erected for paints in Works Office. A commode is being constructed. Plumbers. The plumbers have been engaged on works at Group Headquarters, Bathhouse on washing machine and reapirs to roof at R.E. cookhouse. Institute Windows and Roof Bread Store are being attended to. Bricklayers, Bricklayers are engaged on Group Bath House and laying concrete floorand erecting Breeze Block Walls. Draughtsman. Plans of Camps shewing Officers Quarters which were destroyed by fire a few weeks ago. Painting Signs for Officers Quarters and touching up Plans.	

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A7092). Wt. W12839/M129 750,000. 1/17. D. D & L., Ltd. Forms/C2118/14.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING BATTALION
6 JUL 1918

Instructions regarding War Diaries and Intelligence Summaries are contained in F. S. Regs., Part II. and the Staff Manual respectively. Title pages will be prepared in manuscript.

WAR DIARY
or
INTELLIGENCE SUMMARY.
(Erase heading not required.)

Army Form C. 2118.

July 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	Week Ending 24-7-18.		A.S.C. Wagon Park at Warminster. is progressing favourably N.C.O. in charge from Pioneer Training Battalion, and Fatigue Party from O.T.B. Revetting at Open Range near Sandhills is held up owing to shortage of labour. Painters. are engaged on Painting at ~~xxxx~~ Group Headquarters. (Billiard Room). Carpenters have been engaged on the following works:- Bath House at Group, Commode for Laundry, Construction, supply and erection of New Door Sutton Veny Post Office, 184 holes repaired in connection with Barrack Room Repairs, Erection of Partitions in Bath House, No 6 Camp, Construction of Baking Table for Men's Cookhouse, Construction, supply and erection of Flydoor to Pantry, Officers Quarters and to Bread Store, Erection of Guard Railing from Regimental Institute to Road, Brackets have been made and erected over door Officers Quarters, Iron Sheet (Gal.Cor). has been placed on same to deviate the water, also door lock repairs. Bricklayers. have been engaged on Concrete floor. Breeze Blocking walls and plastering same. Plumbers are engaged on fitting pipes in Bath House Group Headquarters for Shower, connecting Service Pipe into Bar. Repairing taps at Dentist's, also reapirs to Roofs in Officers Quarters Pioneer Training Battalion. Draftsman. Engaged on preparing Plans, taking levels and laying out works in connection with ~~Extension~~ Group Headquarters. Tennis Court. Tracing A.S.C. North Camp, Warminster. Bath House under construction, Painting Billiard Room, construction of Tennis Court at Brigade Headquarters.	

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A7092). Wt. W12839/M1297 750,000. 1/17. D. D & L., Ltd. Forms/C2118/14.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

6 JUL. 1918

Instructions regarding War Diaries and Intelligence Summaries are contained in F. S. Regs., Part II. and the Staff Manual respectively. Title pages will be prepared in manuscript.

WAR DIARY
or
INTELLIGENCE SUMMARY.
(Erase heading not required.)

A. I. F.

Army Form C. 2118.

July 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	Week Ending 31st July.1918.		A.S.C. Wagon Park at Warminster. work is progressing favourably with an N.C.O. from Pioneer Training Battalion, and a fatigue Party from O.T.B. Revetting at Open Range near Sandhill is hung up owing to shortage of labour. Painters. are engaged at Group Headquarters, Signs are being affixed to Wagons, Signs are being painted for Battalion Orderly Room. Carpenters. Have been ~~employed~~ employed at Bath House Group Headquarters which is finished. Repairs to Barrack Rooms, having done a few huts whilst raining. A number of holes being done. A chopping board has been done for Officers Cookhouse. A number of Sign Boards have been made. Bricklayer Group BathHouse has been completed, plastered inside and outside. A stand for Safe is under construction at B.O.R., being made of concrete. Plumbers Have been repairing roofs which have been leaking in No.6.Camp. Nearly every roof is in a bad way. A leaky tap has been repaired in "A" Company's lines. Draftsman.Tracing of A.S.C. yards at Warminsterhas been finished, The Blue Print will be plotted with work done in the A.S.C. yards in Warminster. Levels have been taken for Group Tennis Court. Stencils have been cut for "G.&.L Scheme". Engineer Has made bolts for Safe Stand at B.O.R. Tennis Court at Group Headquarters is under construction. Excavation has been started. Turf having stripped. Drainage is being attended to. Tennis Court Pioneer Training Battalion. Has been rolled and lined. Gas Dug Out. is being renovated at Group, having fallen in owing to late rains.	

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A7092). Wt. W12839/M1295 750,000. 1/17. D. D & L., Ltd. Forms/C2118/14.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

1st TRAINING BATTALION
6 AUG 1918
A.I.F.

App 1

MONDAY, 1ST SYLLABUS OF TRAINING ---- 1ST TRAINING BRIGADE ---- For Week ending 6th JULY 1918

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Trng Pltn	Est Strn	Week Trng	6.30 am to 7 am	8.30 to 8.45	8.45 to 9.30	9.30 a.m to 10.10	10.10 to 10.50	11. 5 to 11.45	11.45 to 12.30	2 p.m to 3 p.m	3 p.m to 4 p.m
1 2	48) 20)	F.T	PARADE	BATTALION DRILL		PLATOON ATTACK, "B" AREA, LT. PRESNELL				Bombing	R.A.C. Preventative Means
3	107	10				P.T.	B.F	Musk	Musk	Gas	
3a 4	25) 109)	9				GENERAL MUSKETRY COURSE					
5	41	6				B.F.	P.T	Gas	Bomb	Musk	LECTURE Influenza - P
2B	37	14	MUSTER			TECHNICAL TRAINING.				Assault Course	

BRIGADE SPECIALIST OFFICERS:

Musketry	Lt. RADFORD
Gas	" MOLONY
I & BT & DRILL	" HATTON
Bombing & Wiring	" ELSLEY
Tactics	" PRESNEL.

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

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CIRCULAR MEMORANDUM NO.251A.

The following communication has been received from the D.A.D.M. and Salvage Libison Officer, A.I.F. Depots in U.K., TIDWORTH, and is circulated for information and necessary action:-

"SALVAGE - TINS.

"Old Tins form at the present time by far the most valuable portion of a Unit's salvage. Their worth varies from £3 to £25 a ton, dependant on their size, condition and treatment.

They may be divided into the following classes :-

(a.) Large Tins complete with lids which have contained Jam, etc., which are capable of immediate re-employment without treatment.

(b.) Small Tins which have contained Tobacco, Butter Scotch, metal Polish, Boot Polish, etc., which can be similarly re-employed with or without reconditioning. These should be kept seperately in their different makes.

(c) Large and other tins which can, by a new process, be cut open and spread into flat sheets. A small machine will be supplied by each Unit for this purpose, which can be operated by one man and deal with the whole of the available supply. The top and bottom of cylindrical Tins are cut off and kept separately and the remainder opened out flat. These sheets will then be packed in sizes and tied up into bundles of known weight awaiting disposal. The value of such sheets varies with the size, as they are then employed for stamping out new similar tins of a smaller size than the original.

A demonstration of this process will be given shortly at a time and place to be specified later, and Commanding Officers are requested to make the soldier in charge of their Tin Salvage Dump available to attend for the requisite instruction.

(d) Very rusty and crushed Tins, unavailable to be used as in (a), (Rust is a detriment, and must be avoided, but slightly rusted Tins, and even badly rusted ones, if one side is clean may be employed for (c)).

These must be collected seperately and will later be treated by a simple furnace process for the extraction od solder.

NOTE:- Tins must be washed where necessary with a 5% hot solution of caustic soda (obtainable on indent) to remove any food or other material which would become insanitary if allowed to remain; otherwise there is no occasion to wash them or remove paper from the outside, and in such cases handling should be confined to one sorting (before cutting) on arrival at the Dump Shed."

Captain,
Staff Captain,
1st TRAINING BRIGADE A.I.F.

Headquarters,
1st Training Brigade AIF.,
SUTTON VENY,
22nd June, 1918.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

UNDER TRAINING BATTALION
6 AUG 1918

SYLLABUS OF TRAINING ---- 1ST TRAINING BRIGADE ---- For week ending 6th. JULY, 1918.

WEDNESDAY, 3RD

Trng Pltn	Est. Strng	Week Trng	6.30 to 7 am	8.30 8.45	8.45 9.30	9.30 10.10	10.10 10.50	11. 5 11.45	11.45 12.30	2 p.m to 3 p.m	3 p.m to 4 p.m
1 2	48) 20)	F.T			ADVANCED GUARD EXERCISE (Lt. COLBEY)					WIRING & REVETTING, S.B.Rs.	
3	107	10	PARADE	MARCH PAST	F.T	B.F	Gas	Musk	Musk	WIRING & ENTRENCHING S.B.Rs.	
3A 4	25) 109)	9			G E N E R A L M U S K E T R Y C O U R S E						
5	41	5	MUSTER	BATTALION MARCH	B.F	P.T	Bomb	Gas	Pltn Drll	M U S K E T R Y	
2B	37	14			T E C H N I C A L T R A I N I N G.						

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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ORDERS BY
MAJOR-GENERAL THE HON.SIR J.W.McCAY, K.C.M.G., C.B., V.D.
GENERAL OFFICER COMMANDING AUSTRALIAN IMPERIAL FORCE DEPOTS
IN THE UNITED KINGDOM.

Headquarters,
Bhurtpore Barracks,
Tidworth. 15.6.1918.

REINFORCEMENTS. A. A. C. A.

5094 The undermentioned Casuals, now at Aust.Hvy.Arty. Trng.Depot, St. Budeaux are to be held in readiness to proceed Overseas on 18th June, 1918.'

R.A.C.A. Signallers 8

Conducting N.C.O. 1 N.C.O. to be detailed by Headquarters, Australian Heavy Artillery Training Depot, St.Budeaux.
Nominal Rolls and Returns to be rendered as heretofore.
Inoculation Return to be furnished as per Standing Order No.4928 of 29.5.1918.

REINFORCEMENTS. SIGNAL ENGINEERS.

5095 The undermentione reinforcements, now at Engineer Training Depot, (Signal Section) Clifton, are to be held in readiness to proceed Overseas on 19.6.1918.

Field Linesmen (Dismounted)	7
Signallers "B"	1
Switchboard Operators	4
Saddlers	1
	13

Conducting N.C.O. 1 N.C.O. to be detailed by Headquarters, Engineer Training Depot, Signal Section, Clifton.
Nominal Rolls and Returns to be rendered as heretofore.
Inoculation Return to be furnished as per Standing Order No.4928 of 29.5.1918.

REINFORCEMENTS. INFANTRY.

5096 The undermentioned reinforcements, now at 2nd Training Brigade, Fovant, are to be held in readiness to proceed Overseas on 20.6.1918.

2nd Division.	Sigs.	3rd Division.	Sigs.
18th Bn	6	34th Bn	20
22nd "	10	41st "	16
23rd "	7	42nd "	10
27th "	6	43rd "	3
	29	44th "	5
			54

TOTAL.....83

Conducting Officer and N.C.Os. Conducting Officer to be detailed later. 5 N.C.Os. to be detailed by Headquarters, 2nd. Training Brigade.
Nominal Rolls and Returns to be rendered as heretofore.
Inoculation Return to be furnished as per Standing Order No.4928 of 29.5.1918.

COURTS M.F.L.G. REFERENCE ORDER No. 514 of 7.6.1918.

5097 The undermentioned cases are added to the list for trial by the D.C.M. of which Lieut-Colonel. C.R.Davies is President, sitting at Headquarters, No.1 Command Depot, Sutton Veny, at 10a.m. on Monday, the 17th June, 1918.

No.5786	Pte Asher,	G.	24th Battalion.
No. 88	Pte.Roser,	H.	18th do
No.4810	Pte.Tracey,	T.	21st do

AUSTRALIAN WAR MEMORIAL RCDIG1009311

SYLLABUS OF TRAINING ------ 1ST TRAINING BRIGADE --- For week ending 6th JULY 1918

THURSDAY 4TH

Trng Pltn	Est String	Week Trng	6.30 to 7 am	8.30 8.45	8.45 9.30	9.30 10.10	10.10 10.50	11. 5 11.45	11.45 12.30	2 p.m to 3 p.m	3 p.m to 4 p.m
1 2	48) 20)	F.T			B TRENCHING AND REVETTING RANGE --- BRIGADE MUSKETRY OFFICER.						
3	107	10	PARADE	PAS	Bomb	P.T	B.F	Musk	Musk	Ptln Drll	Gas
3A 4	25) 109)	9			P.T	B.F.	Bomb	Ptln Drll	Gas	M U S K E T R Y	
5	41	5	MUSTER	MARCH	MUSKETRY	Gas	Ptln Drll	Bomb	B.F	P.T	
2B	37	14		BATTALION	T E C H N I C A L				T R A I N I N G		

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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STANDING ORDERS. 11.6.1918.

AUSTRALIAN IMPERIAL FORCE DEPOTS IN UNITED KINGDOM.

DETAILS - "ON COMMAND".

(a) In future, Command Depots will render to Headquarters, Tidworth, on the 1st day of each month, a return in duplicate shewing particulars of all N.C.Os. and men "On Command".
5065 Inter alia the following information must be furnished in respect of each individual viz.,

(i) Present location.
(ii) Date "On Command ".
(iii) Medical Classification and date of such classification.

(b) "Nil" Returns to be rendered where applicable.

BOARD PROCEEDINGS - Submitting of.

Instances have occurred of non-compliance with Standing Order No.1695 of 7.9.1917, which is re-published herewith. This
5066 order must be strictly adhered to.

"Standing Order No.1695 of 7.9.1917.
Board Proceedings - submitting of

In submitting Board Proceedings to Headquarters for confirmation, two copies must always be sent and one copy made out and retained by the Unit for their information, to obviate the necessity for applying for the return of such proceedings, if subsequent discussion on them takes place."

ENVELOPES.

Army Council Instruction No.406 of 1918 "Envelopes" is re-published herewith for the general information and necessary action of all
5067 concerned.

"406 - ENVELOPES.

With reference to A.C.I. 1673 of 1917 it has been decided that in the next edition of A.F.L.1361 an item "Envelopes No.2 (size 9 x 4) ungummed" shall be included, and also "Labels gummed for pasting over the flap of envelope No.2" the intention being that by writing the address on the label each envelope shall be used several times over. In cases where it is important that an envelope should not be opened and re-sealed the ordinary envelope will be used as heretofore.

Indents for the ungummed envelopes and the labels may be put forward at once, and issues will be made as stocks become available"
15/Stationery/2213 (C.2).

Indents for supplies of the label are to be submitted to the Stationery Branch, Ordnance Sub-Depot, Tidworth.

WINTER CLOTHING.

Standing Order No.4999 of 5.6.1918, Winter Clothing, is now amended.
5068 SINGLETS are not to be withdrawn from troops.

[signature]
Lieut-Colonel.
A.A.G.

Issued at 11.15a.m. A.I.F. DEPOTS IN UNITED KINGDOM...

AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING BATTALION
6 AUG 1918

450

SYLLABUS OF TRAINING ----- 1ST TRAINING BRIGADE ---- F[illegible] ending 6th JULY 1918.

FRIDAY, 5TH

Trng Pltn	Est Strng	Week Trng	6.30 7 am	8.30 8.45	8.45 9.30	9.30 10.10	10.10 10.50	11. 5 11.45	11.45 12.30	2 p.m to 3 p.m	3 p.m to 4 p.m	
1 2	48) 20)	F.T			EXTENDED ORDER EXERCISE (Lt. COLBEY)					WIRING AND REVETTING (Lt. ELSLEY)		
3	107	10	PARADE	PAST	P.T	B.F	Bomb	Pltn Drll	Gas	Coy Drll	Musk. S.B.R.	ROUTE MARCH.
3A 4	25) 109)	9			B.F.	P.T.	Musk	Musk	Bomb	Coy Drll	Gas S.B.R.	
5	41	8	MUSTER	MARCH	MUSKETRY		Gas	Pltn Drll	Extend Order Drill	B.F	P.T	6TH -
2B	37	14		BATTALION	TECHNICAL TRAINING							SATURDAY

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

7 ENGR. TRAINING BN. CLUB
AUG 1918
A.I.F.

Appl.

SYLLABUS OF TRAINING 1ST TRAINING BRIGADE FOR WEEK ENDING 13-7-18.
1ST DIV. A.I.F.

Tng.Ptn.	Est.Str.	A.T.	6.30 a.m. to 7 a.m.	8.30 a.m. to 8.45	8.45 to 9.30	9.30 a.m. to 10.10	10.10 to 10.50	11.5 a.m. to 11.45	11.45 to 12.30 a.m.	2 p.m. to 3 p.m.	3 p.m. to 4 p.m.
1, 2. 3	56 100	P.T. 11	PARADE	BATT. DRILL		PLATOON ATTACK MOFFATT, LIEUT. COMDEY.		B. ARM. Capt.		Assault Course	LECTURE readers paras 4 to 14 King's Regulations to all ranks with explanations by C.O. or Adjutant.
3a	33	10				P.T.	B.F.	Bomb.	Gas	Musk.	
5	51	6				B.F.	P.T.	Musk.	Musk.	Gas	
2B	37	15				P.T.	B.F.	Gas	Bomb.	Musk.	
			MUSTER	BATT. DRILL							

BRIGADE SPECIALIST OFFICERS

MUSKETRY	-	Lieut. RADFORD.
GAS	-	Lieut. MOLONY,
P. & B.T. & DRILL	-	Lieut. HARTON,
WIRING	-	Lieut. ELSLEY.
BOMBING	-	Lieut. GATLIFF.
TACTICS	-	Lieut. FRESHEL.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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AUSTRALIAN IMPERIAL FORCE — TRAINING CENTRE

1ST TRAINING BRIGADE — SUTTON VENY

BRIGADE ORDER — NO.27 — 4-7-18.

BY

LIEUT-COLONEL R.A. [illegible] D.S.O. — COMMANDING.

DUTY

(1) (a) Duty Battalion for the 5th inst., 1st Training Battalion.
Next for duty. Pioneer Training Battalion.

(b) Field Officer of the Day for 5th inst., Lieut. G.H. McKINLEY, 11th Battalion.
Next for duty. Captain J.G. BOLTON (MC), 1st Pnrs.

WORK PARTY

(2) No.1 and 2 Platoon will report to Works Officer, Pioneer Training Battalion FRIDAY, 5th inst., at 9 a.m.
Picks and shovels to be drawn from Quartermaster 1st Training Battalion.
Mid-day meal to be carried.

RE: MEDICAL BOARD.

(3) In accordance with Headquarters' Circular Memorandum No.247 of 10-6-18, Units will render to this Office by SUNDAY, mid-day, 7th inst., Nominal Rolls, in triplicate, showing:-
(a) B2a and C.1 class personnel employed on or attached to permanent cadre.
(b) B1 class personnel employed on or attached to permanent cadre.
(c) All soldiers who have been B1 class for over three months.
(d) All soldiers of B2a or C1 categories who are not employed on or attached to Permanent Cadre.
(Ref. SMO/AMB/T/1 of 3-7-18.)

GUARDS AND DUTIES.

(4) In future, commencing from yesterday 3rd inst., all Guards and Duties mounting at 6 p.m. will parade at Brigade Headquarters at 5.45 p.m. They will be inspected by Field Officer who will then report to staff Captain, after which details will march off and mount.

MEDICAL HISTORY SHEETS.

(5) REFERENCE BRIGADE ORDER NO.26 of 3-7-18, para 6).
If no A.F.s.B.178 are recovered as a result of the search ordered, a Nil Return will be submitted.

COURT MARTIAL.

(6) The undermentioned cases will be tried by the D.C.M. of which Lieut-Colonel C.R. DAVIES is President, sitting at Headquarters, No.1 Command Depot, SUTTON VENY, at 10 a.m. on Thursday, 4th July, 1918 :-

No.6025 Pte. Gorman J. 9th Battalion.
7856 " Wallings H. 2nd "
(Ref. R.O. 5272 of 3-7-18).

AUSTRALIAN WAR MEMORIAL RCDIG1009311

P. WHEELER TRAINING BATTALION 6 AUG. 1918 A.I.F.

450

SYLLABUS OF TRAINING 1st TRAINING BRIGADE FOR WEEK ENDING 13-7-18.
TUESDAY 9th

Tng.Ptn.	Est.Str.	F.T.	6.30 a.m. to 7 a.m.	8.30 to 8.45	8.45 to 9.30	9.30 a.m. to 10.10	10.10 a.m. to 10.50	11.5 a.m. to 11.45	11.45 a.m. to 12.30	2 p.m. to 3	7 p.m. to 9 p.m.
1,2 3	56 100	F.T. 11	MUSTER PARADE	BREAKFAST HOURS UP	PLATOON DRILL HOFFATT	Captain	OPEN ORDER Lt. COLLEY			Gas	Lecture Bishopstrow, Subject PLATOON ATTACK, closing stages of defensive position with left flank resting on road, covering ridge boundary East edge of B. area. Front 600x. Troops on right & left Enemy advancing up Wylie Valley from GODWOOD One hour to prepare position. O.C. Capt. Hollyoe. Fighting Order - blank ammunition.
3a	33	10			P.T.	B.F.	Gas	Bomb.	Coy.Drl.	Musk.	
5	51	6			Gas	Bomb.	P.T.	B.F.	Musk.	Musk.	
23	37	15			TECHNICAL		TRAINING			Assault Course	

Night Operations.
Pioneer Training Battalion.
Construction of communication trenches.

1st Trng. Bn. Night Operations. Marched via SUTTON VENY, Boreham Road, return via SUTTON VENY, closing stages of DEFENSIVE position with left flank resting on road to B. area. Then take up defensive boundary East edge of B. area. Front 600x. Troops on right & left Enemy advancing up Wylie Valley from GODWOOD One hour to prepare position. O.C. Capt. Hollyoe. Fighting Order - blank ammunition.

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

3 OFFICER TRAINING BATTALION
6 AUG 1918
A. I. F.

F50

SYLLABUS OF TRAINING 1ST TRAINING BRIGADE FOR WEEK ENDING 13-7-18.
WEDNESDAY 10th.

Tng.Ptn.	Est.Str.	W.T.	6.30 a.m. to 7 a.m.	8.30 to 8.45	8.45 to 9.30 a.m.	9.30 a.m. to 10.10	10.10 a.m. to 10.50	11.5 a.m. to 11.45	11.45 to 12.30	2 p.m. to 3 p.m.	3 p.m. to 4 pm
1,2 3	56 100	F.T. 11	R A D	U P	E N T R E N C H I N G & R E V E T T I N G BRIGADE MUSKETRY OFFICER.					R A N G E	
3a	33	10	E		P.T.	B.F.	Gas	Musk.	Musk.	Wiring & Revetting	
5	51	6	M E N T	FALL	B.F.	P.T.	Bomb.	Gas	Ptn.Drl.	M U S K E T R Y	
2B	37	15	R E I N F O R C	BATTALION	P.T.	B.F.	Musk.	Musk.	Gas	Ptn.Drl.	Bomb.

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

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AUSTRALIAN IMPERIAL FORCE — WESTERN COMMAND

1st TRAINING BRIGADE — BUTTON VEIN

BRIGADE ORDER — NO.28 — 5-7-18.

26

BY

LIEUT-COLONEL R.A. RAFFERTY, D.S.O. — COMMANDANT.

DUTY (1) (a) Duty Battalion for the 6th inst., Pioneer Training Battalion.
Next for duty. 1st Training Battalion.

(b) Field Officer of the Day for 6th inst., Captain J.G. BOLTON (MC), 1st Pioneers.
Next for duty. Lieut. C. PROUT, 11th Battalion.

RETURNS (2) The following returns are due at this Office at times and on dates shown :-

DAILY RETURNS.

Casualty Report (triplicate).	8 a.m.
Movements - Officers (duplicate).	8 a.m.
Movements - O/Ranks (triplicate).	8 a.m.
Amendment to G.6 (duplicate).	8 a.m.
Battalion Orders for previous day (1 copy).	8 a.m.
List of men in Detention (1 copy).	9 a.m.
List of Absentees returned (triplicate).	9 a.m.
Field & Orderly Officers' Reports.	9 a.m.
G.3 Parade State.	11 a.m.

OTHER RETURNS.

SUNDAY, 7th July.

Horse and Mule Return (triplicate).	8 a.m.
A.F.B. 213 (triplicate) with Absentee Reports attached.	8 a.m.
Weekly Absentee Returns (4 copies).	8 a.m.
Weekly Return of men in Guard Room (triplicate).	8 a.m.
Weekly Return of men awaiting trial over 8 days (triplicate).	8 a.m.
A.F.B.104-133 (5 copies).	8 a.m.
Appendices "A" and "B" (5 copies).	8 a.m.
Return of personnel of Guards supplied.	8 a.m.

MONDAY, 8th July.

A.F.B. 2069 (4 copies).	8 a.m.
Overseas Boot Return (triplicate).	8 a.m.
Prisoners' Return (triplicate.).	8 a.m.
Return of Gas Apparatus on charge.	8 a.m.
Appendix "A" (1 copy).	8 a.m.

TUESDAY, 9th July.

Overseas Return (duplicate).	8 a.m.

WEDNESDAY, 10th July.

Return of men in 8th week of Training and available to pass through Gas on Thursday.	8 a.m.

THURSDAY, 11th July.

Leave Train accommodation (triplicate).	8 a.m.

FRIDAY, 12th July.

Number of Officers & O/Ranks in each Camp (trip).	8 a.m.

SATURDAY, 13th July.

Weekly W/I. & M/C. State (triplicate).	8 a.m.
Return of Officers proceeded O/Seas (1 copy).	8 a.m.
Weekly P. & B.T. State (duplicate).	Noon.
G.6 (Nominal Roll of Officers).	Noon.
Return of animals received & evacuated during week (triplicate).	Noon.
Addendum to G.3.	11 a.m.
Regimental Funds, Balance Sheets.	8 a.m.
Regimental Gardens, Balance Sheets	8 a.m.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

3 SHEER TRAINING BATTALION
6 AUG 1918
A.I.F.

SYLLABUS OF TRAINING 1ST TRAINING BRIGADE FOR WEEK ENDING 13-7-18.
THURSDAY 11th

Pltn.	Dst. Str.	P.T.	6.30 a.m. to 7 a.m.	8.30 to 8.45	8.45 to 9.30	9.30 a.m. to 10.10	10.10 a.m. to 10.50	11.5 a.m. to 11.45	11.45 to 12.30	2 p.m. to 3 p.m.	3 p.m. to 4 p.m.
1,2 3	56 100	F.T. 11	PARADE FOR TING UP		ADVANCED GUARD Capt. MOFFATT.					EXERCISE	
3a	33	10			P.T.	B.F.	Bomb.	Musk.	Musk.	KIT	
5	51	6			MUSKETRY		Ptn.Drl.	Bomb.	Gas	INSPECT-	
2B	37	F.T.	MUSTER	BATTALION FOR	TECHNICAL		TRAINING			-ION.	

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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UNIT 1 DIVISIONAL FOOD ... TRAINING CAMP

1ST BRIGADE ... AUTO VAN

WEEK ENDING ... NO. 25 ... 24-7-18.

BY;

LIEUT-COLONEL R. R. WATT, D.S.O. ... COMMANDING.

DUTY (1) (a) Duty Battalion for the 25th inst., 1st Divisional Battalion. Pioneer Battalion.
Next for duty.

(b) Field Officer of the Day for 3rd inst., Lieut-Colonel ..., 1st Bn., Field Officer, Week, 11th Battalion.
Next for duty. Lieut. A. ... Bn. Remarks.

BOUNDS (2) Owing to an outbreak of Diphtheria in ... it is placed out of bounds to all troops until further orders.
Authority :- A.D.M.S. Guards Division 24-7-18.
(Ref. G.O. No. 36 of 1-7-18).

CARE OF HORSES. (3) Further Corps Order No. 108 of 1918 is published :-
"In order to economise the use of ... Units are responsible for cutting and stacking of grass growing in their lines. This grass is valuable as fodder at any time, and should not unnecessarily be fired.
The local supply officer will be asked whether he desires to take any of it as "green fodder". If he does not it is to be stacked, and the local supply officer informed, so that he may arrange for the D.A.D.O.S. to inspect and take it over.
In cases where units are unable to get the required amount of grass is available for cutting
G.R.S.C. No. 25456
(Ref. G.O. No. 3 of 1-7-18).

COURTS MARTIAL. (4) The undermentioned case will be tried by the D.C.M. of which Brigadier-Gen. D'Arcy is President, sitting at Headquarters No. 1 Corps Depot, Wimereux, at 10 a.m. on and the 2nd July, 1918 :-
No. 3084 Pte. Russell, S.V.C., 10th Bn.
Ref. G.O. 5458 of 1-7-18 I.

Lieut. Gen. C.I.E.

1st DIVER TRAINING BATTALION
6 AUG 1918
A.I.F.

SYLLABUS OF TRAINING 1ST TRAINING BRIGADE FOR WEEK ENDING 13-7-18.
FRIDAY 12th

Tng.Ptn.	Est.Str.	F.T.	6.30 a.m. to 7 a.m.	8.30 to 8.45	8.45 a.m. to 9.30	9.30 a.m. to 10.10	10.10 a.m. to 10.50	10.50 a.m. to 11.45	11.45 a.m. to 12.30	2 p.m. to 3	3 p.m. to 4 p.m.
1,2 3	56 100	F.T. 11			DRILL ATTACK OPEN WARFARE Captain MOFFATT					Gas	Musk.
3A	33	10	PARADE	BATTALION FORMING UP	P.T.	B.F.	Bomb.	Ptn.Drl.	Gas	Musk.	Musk.
5	51	6			B.F.	P.T.	MUSKETRY		Bomb.	Ptn. Drl	Gas
2B	37	F.T.	LUSTER		MUSKETRY	P.T.	B.F.	Extended Order Drill	Gas	Bomb.	

SATURDAY - ROUTE MARCH.

(Signed) E. Arundel WILTON, Major,
Brigade Major,
1ST TRAINING BRIGADE A.I.F.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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CIRCULAR MEMORANDUM NO. 254A

OFFICERS' GAS COURSE.

All Officers - Permanent Cadre and Reinforcement - will attend an 18 hours Gas Course. A Course will commence each week and run according to following lines.

Monday)			
Tuesday)	9.30 a.m. to 12.30 p.m.	and	
Wednesday)	2 p.m. to 3 p.m.		
Friday)			
Thursday	- 2 p.m. to 4 p.m.		

Allotment for Units :-

1st Training Battalion	-	7 Officers
Pioneer " "	-	3 "

Nominal Roll of Officers for each week's Course will be submitted to these Headquarters by noon on the Saturday preceding the Course, and no alterations will be permitted thereafter.

If for any reason, an Officer misses one or more days he will automatically forfeit his right to pass and have to attend another complete Course.

On no account will any Officer whose name has been submitted for any Course be detailed for duties which will interfere with his attendance thereat.

Officers will bring notebooks and pencils and S.B.Rs. (Overseas).

1st Training Battalion will arrange for a hut with black-board tables and forms for 12 Officers to be placed at the disposal of the Brigade Gas Officer from 8 a.m. to-morrow, 2nd inst.

Its location will be notified to these Headquarters not later than 6 p.m. this evening.

The Course commencing this week will be modified as follows:-

Tuesday,	2nd July.	8.30 a.m. to 12.30 p.m.	2 p.m. to 3 p.m.
Wednesday,	3rd "	9.30 a.m. to 12.30 p.m.	2 p.m. to 4 p.m.
Thursday,	4th "	11.30 a.m. to 12.30 p.m.	2 p.m. to 4 p.m.
Friday,	5th "	9.30 a.m. to 12.30 p.m.	2 p.m. to 4 p. .

Nominal Rolls of Officers to reach these Headquarters by 6 p.m. this evening.

Headquarters,
1st Training Brigade, AIF.,
SUTTON VENY.
1st July, 1918.

Major,
Brigade Major,
1ST TRAINING BRIGADE A.I.F.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

App 1

SYLLABUS OF TRAINING - 1ST TRAINING BRIGADE - FOR WEEDING 20-7-18.
MONDAY 15th

Tng.Ptn.	Est.Str.	W.T.	6.30 a.m. 7 a.m.	8.30 a.m. to 8.45	8.45 a.m. 9.30 a.m.	9.30 a.m. to 10.10	10.10 a.m. to 10.50	11.5 a.m. to 11.45	11.45 to 12.30 a.m.	2 p.m. to 3	3 p.m. to 4.
2 3	45 140	F.P. 11			DRILL	Gas	Bomb.	P.T.	B.F.	Assault Course.	Preventative Measures against Influenza by M.O's.
5	52	7	COMPANY DRILL	MARCH PAST		B.F.	P.T.	Musk.	Musk.	Gas	
2B	42	F.T.				P.T.	B.F.	Gas	Bomb.	Musk.	
Cadet & Offrs.	30	--	PARADE & COMP	BATTALION M	BATTALION	PLATOON OPEN WARFARE, Capt. McELHEE Lieut. COLMEY.				Assault Course.	
6 7	75 75	1 1	PARADE	BATTALION	BATTALION	Fitting Equip.	Squad Drill	Bomb.	Musk.	Squad Drill	LECTURE

BRIGADE SPECIALIST OFFICERS.

MUSKETRY	-	Lieut. RADFORD	BOMBING	-	Lieut. GATLIFF.
Gas	-	Lieu. MOLONEY	TACTICS	-	Lieut. PRESNEL.
Drill, P. & BT.	-	Lieut. HATTON			
Wiring	-	Lieut. ELSLEY.			

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450

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A.12.

CHIEF CONDUCTING OFFICER'S REPORT

Draft No.....

Unit .....

Total No. of Draft .....

Total number of Conducting Officers ..... & N.C.O's.....
(Nominal Roll to be shown on back)

FORWARD JOURNEY

Station and Time of Departure .....

Time of Embarkation .....

Time of Arrival at Base.....

RETURN JOURNEY.

Time of Departure from Base .....

Time of Embarkation .....

Time of Arrival in England .....

Time of Arrival at Camp.....

REPORT ON DRAFT

(Note) : This Report should contain reference to the discipline, rationing and quartering of the draft, the circumstances relating to escape of men under escort, casualties or men missing from Draft en route.)

Date 191

Signed .....

Unit.....

CHIEF CONDUCTING OFFICER.

2 Copies to be forwarded to Headquarters, A.I.F.Depots in U.K.

1 Copy to the Unit of the Draft.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

SYLLABUS OF TRAINING - 1ST TRAINING BRIGADE - FOR WEEK ENDING 20-7-18.

TUESDAY 16th

Tng.Ptn.	Est.Str.	W.T.	6.30 a.m. to 7 a.m.	8.30 a.m. to 8.45	8.45 a.m. to 9.30	9.30 a.m. to 10.10	10.10 a.m. to 10.50	11.5 a.m. to 11.45	11.45 a.m. to 12.30.	2 p.m. to 3	7 p.m. to 9 p.m.
2 3	45 140	F.T. 11	DRILL	PARADE	PLATOON EXERCISE OUTPOSTS, - PROTECTION Captain McELWEE					Guards & Picqts	
5	52	7			P.T.	B.F.	MUSKETRY		Guards & Picquets	Gas	
2B	42	F.T.		MATCH	TECHNICAL TRAINING					Assault Course.	
Officers	30	--	COMPANY		PLATOON EXERCISE OUTPOSTS Captain McELWEE					Bomb.	
6 7	75 75	1		BATTALION	P.T.	B.F.	Fitting Equip.	Bomb.	Musk.	Gas Lecture	

NIGHT OPERATIONS
As laid down in last week's Syllabus for 2nd inst.

450

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450

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A.I.F. H.Q. CENTRE.

AUSTRALIAN IMPERIAL FORCE

SOUTH VERY

1ST MR. INF. BRIGADE

9-7-18.

BRIGADE ORDER NO.33

BY

COMMANDANT.

LIEUT-COLONEL R. RAFFERTY, DSO.

DUTY (1) (a) Duty Battalion for the 10th inst., Pioneer Training Battalion.
Next for duty. 1st Training Battalion.

(b) Field Officer of the Day for 10th inst., Lieut. S.B. CHAMBERS, 2nd Pioneers.
Next for duty. Lieut. C.D. CHAPMAN, 5th Battalion.

MUSKETRY (2) Platoons No.1, 2, and 3 will report to the Works Office, Pioneer Training Battalion, at 9 a.m. on WEDNESDAY, 10th inst. Work will be carried out on Field Firing Range, SOUTH VERY.
Picks and shovels to be drawn from Quartermaster of 1st Training Battalion.
Mid-day meal must be carried.

AUSTRALIAN SCHOOL OF MUSKETRY. (3) The undermentioned Officers have been selected to attend the 10 days' Musketry Course, assembling at Australian School of Musketry, HEADLAND, on 10th inst., thence to No.3 School of Instruction for Infantry Officers, Condaher, on the 22nd inst. Officers will report at this Headquarters at 6.30 a.m. 10th July, 1918 :-

Pioneer Training Battalion.

2/Lieut. F.A. Morris, 2nd Pioneers
2/Lieut. C.B. Pyne, 1st "
(Auth:- C.M.F. 8577 (G) of 7-7-18).

P. & B.T. COURSE, DEVONPORT. (4) The undermentioned N.C.O's have been selected to attend the Preliminary P. & B.T. Course assembling at Garrison Gymnasium DEVONPORT, on 15th July, 1918 :-

1st Training Battalion.

No.1515 Sgt. Adam, R. 1st Battalion.
4437 L/Sgt. Commins, R.C. 11th "

DRAFT (5) In future Drafts proceeding Overseas on SUNDAYS will parade at Brigade Headquarters 11 a.m. on SATURDAY, fully equipped, [illegible] by Commandant.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

1 ANZAC TRAINING BATTALION
6 AUG 1918

450

SYLLABUS OF TRAINING - 1ST TRAINING BRIGADE - ... DING 20-7-18.

WEDNESDAY 17th

Tng.Ptn.	Est.Str.	H.T.	6.30 a.m. to 7 a.m.	8.30 a.m. to 8.45	8.45 a.m. to 9.30	9.30 a.m. to 10.10	10.10 a.m. to 10.50	11.5 a.m. to 11.45	11.45 a.m. to 12.30	2 p.m. to 3	3 p.m. to 4 p.m.
2 - 3	45 140	F.T. 11			ENTRENCHING AND REVETTING RANGE BRIGADE MUSKETRY OFFICER						
5	52	7	PARADE	PAST	F.T.	B.F.	Gas	Bomb.	Ptn.Drl.	MUSKETRY	
2B	42	F.T.			ENTRENCHING AND REVETTING RANGE BRIGADE MUSKETRY OFFICER.						
Officers	30	-	MUSTER	MARCH	ADVANCED GUARDS EXERCISE Capt. McELWEE.					BOMBING.	
6 7	75 75	1 1		BATTALION	Fitting Equip.	Squad Drill	Bomb.	Musk.	Gas Lecture	P.T.	

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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REINFORCEMENTS.

3rd Training Brigade (Continued).

4356 (Continued) 15th Training Bn.

	PT.	FT.	Sigs.
29th Bn	2	-	2
32nd "	7	-	-
57th "	1	-	-
58th "	3	-	1
59th "	4	25	-
60th "	4	25	-
	20	50	3

Total.....73

HOME CASUALS.

4th Division	PT.	Sigs.
15th Bn	5	-
48th "	1	-
49th "	-	1
50th "	1	-
51st "	2	-
	7	1

Total..8

5th Division	PT.	Sigs.
29th Bn	2	-
54th "	2	-
55th "	1	-
56th "	3	-
57th "	1	-
58th "	2	1
59th "	1	-
60th "	4	-
	16	1

Total...17

TOTAL..3rd TRAINING BRIGADE.....259

GRAND TOTAL.....728

Conducting Officers and N.C.Os.

1st Training Brigade:- Capt. W. Phipps, Chief Conducting Officer. 1 Officer and 5 N.C.Os. to be detailed by Headquarters, 1st Trng.Bde
2nd Training Brigade:- Chief Conducting Officer to be detailed later. 2 Officers and 10 N.C.Os. to be detailed by Headqrs.2nd Training Brigade.
3rd Training Brigade:- Lieut. E.A.Walker, Chief Conducting Officer. 2 Officers and 8 N.C.Os. to be detailed by Headqrs.3rd Traing.Bde.

Nominal Rolls and Returns to be rendered as heretofore.
Inoculation Return to be furnished immediately.

REINFORCEMENTS. ARTILLERY.

4357 The undermentioned reinforcements and casuals, now at R.B.A.A. Heytesbury, are to be held in readiness to proceed Overseas on April, 15th, 1918.

1st Divn.		2nd Divn.		3rd Divn.		4th Divn.		A.F.A.B.	
Drivers	30	Drivers	10	Drivers	10	Gunners	50	Gunners	10
Casuals		Casuals		Shoeing-smiths	2	Fitters	2	Gunlayers	8
Gunners	4	Gunners	3			Signlrs	20	Casuals	
	34		13		12		72	Gunners	2
									20

GRAND TOTAL...151

Conducting Officers and N.C.Os.
Lieut R.J.Hust, Chief Conducting Officer, 1 Officer and 5 N.C.Os. to be detailed by Headquarters, R.B.A.A.Heytesbury.
Nominal Rolls and Returns to be rendered as heretofore.
Inoculation Return to be furnished immediately.

REINFORCEMENTS. A. A. M. C.

4358 The undermentioned casuals, now at A.A.M.C.Training Depot, Parkhouse, Laro to be held in readiness to proceed Overseas on April, 14th, 1918.

A.A.M.C. Other ranks 32

Conducting Officer:- Lieut. A. Drake,

Nominal Rolls and Returns to be rendered as heretofore.

Inoculation Return to be furnished immediately.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

SNIPER TRAINING BATTALION
AUG 1918
A.I.F.

450

SYLLABUS OF TRAINING ---- 1ST TRAINING BRIGADE ---- For Week ending 20th JULY 1918

THURSDAY 18TH

Trng Pltn	Est Strn	Week Trng	6.30 to 7 a.m	8.30 to 8.45	8.45 to 9.30	9.30 to 10.10	10.10 to 10.50	11.5 to 11.45	11.45 to 12.30	2 p.m to 3 pm	3 pm to 4 p.m
2 3	45 142	F.T 11			PLATOON (Lt.Colbey :		OPEN Capt. McElwee)	ATTACK.		Coy. Drill	Bomb
5	52	7		PAST	MUSKETRY		MUSK.	Pltn Drill	Bomb	Gas	Extended Order DRILL
2B	42	F.T	PLATOON DRILL	MARCH	P.T	B.F	MUSK	Pltn Drill	Gas	Bomb	
Off.	30	-			PLATOON (Capt.McElwee		OPEN : Lt.Colbay)	ATTACK.		Assault Course	Bomb.
6 7	75 75	1 1	COY. & PLATOON	BATTALION OFF	FITTING OF EQUIPMENT		SQUAD DRILL	Bomb	Gas Lecture	P.T	B.F

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

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ROUTINE ORDERS for 5.4.1918. Page 2.

OFFICERS FOR OVERSEAS.

4283 (a) The Officers whose names appear in the attached list D/O/454, have been submitted to the War Office as available for early passage Overseas.
Any casualty affecting their movement will be at once notified to this Headquarters by WIRE.

(b) Reference Routine Order No.4220 (A) of 28.3.1918.
The Officers mentioned therein are to report to the Embarkation Commandant, SOUTHAMPTON, on 5.4.1918, before 3p.m. proceeding by direct route for passage Overseas. (D/O/447)

(c) Reference Routine Order No.4220 (b) of 28.3.1918 as amended by Routine Order No.4220 (c).
The Officers mentioned therein are to report to the Embarkation Commandant, SOUTHAMPTON, on 6.4.1918, before 3p.m. proceeding by direct route for passage Overseas (D/O/448) except the following:-

Lieut.	F.H.	Scales,	1st Battalion.
"	R.G.	Boyer,	1st "
"	H. I.	Taylor,	43rd "
"	L. I.	Goldstien,	16th "
"	H.C.	Ridge,	50th "
"	A.M.	Adams,	53rd "

The Officers NOT ordered to proceed Overseas by this Order will REMAIN "HELD IN READINESS" until, cancelled through Orders issued by this Headquarters.

(d) Reference Routine Order No.4242 (a) of 29.3.1918 as amended by Routine Order No.4253 (c).
The Officers mentioned therein are to report to the Embarkation Commandant, SOUTHAMPTON, on 5.4.1918, before 3p.m. proceeding by direct route for passage Overseas. (D/O/449).

(e) Reference Routine Order No. 4242 (b) of 29.3.1918.
The Officers mentioned therein are to report to the Embarkation Commandant, SOUTHAMPTON, on 5.4.1918, before 3p.m. proceeding by direct route for passage Overseas. (D/O/450) except the following:-

Lieut. J.B. Gibson, 52nd Battalion.

The Officers NOT ordered to proceed Overseas by this Order will REMAIN "HELD IN READINESS" until cancelled through Orders issued by this Headquarters.

(f) Reference Routine Order No.4261 (b) of 31.3.1918.
The Officers mentioned therein are to report to the Embarkation Commandant, FOLKESTONE, on 5.4.1918, before 10 a.m. proceeding by direct route for passage Overseas. (D/O/453)
A Special Train leaves Victoria Station, London, at 7.35a.m. on that date.

ACCOMMODATION.

4284 The following Camps at Sutton Manderville will be handed over to the British Authorities on Thursday next, the 4th inst. at 9.a.m.:-

R.F.A.	.....Camps 1, 2, 3, and 4.
D.A.C.	..... " 1 and 2.

Special attention is drawn to Circular Memo No.160 of 28.9.1917.

Issued at 11.15a.m.

Lieut-Colonel A.A.G.
A.I.F. DEPOTS IN UNITED KINGDOM.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

ENGINEER TRAINING BATTALION
6 AUG 1918
A.I.F.

SYLLABUS OF TRAINING ----- 1ST TRAINING BRIGADE ---- For Week ending 20th July 1918

FRIDAY, 19th

Trng Bn	Est Strn	Week Trng	6.30 a.m to 7	8.30 8.45	8.45 9.30	9.30 to 10.10	10.10 10.50	11.5 a.m to 11.45	11.45 to 12.30	2 p.m to 3 pm	3 pm to 4 pm	
2 3	45 140	F.T 11			ENTRENCHING & REVETTING R A N G E.					GUARD & PICQUET DUTIES		
5	52	7			P.T	B.F.	M U S K E T R Y			Bomb.	Gas	
Off.	30	-	PLATOON DRILL	MARCH PAST	PLATOON ORGANIZATION & TRENCH WARFARE (Capt. McElwee)					GUARD & PICQUET DUTIES.		ROUTE MARCH
2B	42	F.T	& PLATOON		B.F	P.T	Bomb	Gas	Ptln Drll	M U S K E T R Y		SATURDAY, 20TH
6 7	75 75	1 1	COY.	BATTALION	FITTING EQUIPMENT.		Squad Drill	B.F	P.T	Bomb	Gas Lecture.	

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

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TO BE INITIALED BY G.S.O.

40

ORDERS BY
MAJOR-GENERAL THE HON. SIR J. W. McCAY, K.C.M.G., C.B., V.D.,
GENERAL OFFICER COMMANDING AUSTRALIAN IMPERIAL FORCE DEPOTS
IN THE UNITED KINGDOM.

Headquarters,
Bhurtpore Barracks,
Tidworth. 16.5.1918.

REINFORCEMENTS.

INFANTRY.

4766 The undermentioned reinforcements and Casuals, are to be held in readiness to proceed Overseas on 19th May, 1918.

1st Training Brigade.

1st Training Battalion.

	FT.	IT.	P/C NCOs.
1st Bn	-	15	-
2nd "	-	9	-
3rd "	-	4	1
4th "	-	-	1
5th "	1	1	-
6th "	1	-	-
8th "	3	-	-
9th "	-	4	3
10th "	5	1	2
11th "	3	3	1
12th "	-	2	-
Special demand for:-			
45th Bn	2	1	-
	15	40	8

Total....63

TOTAL 1ST TRAINING BRIGADE....63

2nd Training Brigade.

5th Training Battalion.

	FT.	IT.	P/C NCOS.	Sigs.
18th Bn	1	21	-	-
19th "	-	-	-	-
20th "	1	-	1	-
21st "	25	25	-	-
22nd "	-	9	-	4
23rd "	-	8	-	-
24th "	-	4	-	-
26th "	1	1	1	-
28th "	-	1	-	-
Special demand for:-				
49th Bn	3	4	-	-
	31	73	3	4

Total.....111.

9th Training Battalion.

	FT.	IT.	P/C NCOS.	Sigs.
33rd Bn	1	2	-	-
34th "	-	1	-	-
35th "	1	-	1	-
37th "	-	34	-	-
38th "	-	13	-	-
40th "	1	1	-	1
42nd "	1	-	-	-
44th "	1	1	-	-
Special demand for:-				
46th Bn	3	-	-	-
	8	52	1	4

Total.....65

Line Casuals.

	FT.	Sigs.
21st Bn	1	-
23rd "	1	4
24th "	2	5
25th "	1	-
26th "	3	-
27th "	3	-
28th "	1	-
	12	9

Total....21

TOTAL..2ND TRAINING BRIGADE....197

AUSTRALIAN WAR MEMORIAL RCDIG1009311

3rd DIVISION TRAINING BATTALION
6 AUG 1918
A. I.

App 1

Brunes

SYLLABUS OF TRAINING - 1ST TRAINING BRIGADE -- For week ending 27.7.1918.

MONDAY 22nd.

Trng Pltn	Est. str.	Week Trng.	6.30 to 7 a.m.	8.30-8.45	8.45-9.30.	9.30-10.10	10.10-10.50	11.5-11.45	11.45-12.30.	2.00 - 3.00.	3.00 - 4.0 p.m.
3.	30.	12.	PLATOON and COMPANY DRILL.	BATTALION MARCH PAST.	BATTALION DRILL.	LEWIS GUN INSTRUC.				Assault Course.	LECTURE : British & German Grenades -- Bombing Drill. Land their employment -- Use of No.2 Bde Bombing Range for use of No.2 Brigade Bombs if wet. 1st T.B. will arrange Canteen if weather -- 1st T.B. 2nd Dry weather -- Bde Ground.
5.	52.	8.				P.T.	B.F.	MUSK.		Bomb.	
6.	49.	2.								Squad Drill.	
7.	45.	2.									
8.	45.	2.				BOMBING.				Gas.	
3B.	38.	2.								B.F.	
4B.	38.	2.								Gas.	
2B.	37.	F.T.				TECHNICAL Training				Assault Course.	
Officers' Platoon.						Advanced Guards Exercise.				Bomb.	

BRIGADE SPECIALIST OFFICERS

Bombing -- Lieut. G.TLIFFE.
P.& B.T. -- " H.TON.
Musketry -- " RADFORD.
Gas. -- " MOLONEY.
Tactics. -- Capt. MOFFAT, Lt.COLBEY.
Wiring. -- Lieut, ELSLEY.

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

NO.2 BATTALION. HEADQUARTERS.(Contd).

Prov/Sgt.	2172	Sgt.	Jellings,	S.	28th Bn	2. 2.18.
O/R/Sgt.	2149	ORSgt.	Hamilton,	G.	24th Bn	7.11.17.
O/R/Cpl.	5439	Pte.	Ryan,	M.A.	25th Bn	7.11.17.

"A" COMPANY.

C.S.M.	1059	Sgt.	Knight,	O.H.	18th Bn	7.11.17.
C.Q.M.S.	2146	Sgt.	McGuinness	J.	26th Bn	7.11.17.
Sgt.	451	Sgt.	Marshall,	G.S.	44th Bn	1. 2.18.
Sgt.	65	Sgt.	Fletcher,	A.J.	43rd Bn	7.11.17.
Sgt.	788	Sgt.	Reay,	R.C.	28th Bn	7.11.17.
Sgt.	4119	Sgt.	Jacques,	R.F.	23rd Bn	7.11.17.
Sgt.	257	Cpl.	Thomson,	J.R.	23rd Bn	7.11.17.
Sgt.	2793	Sgt.	Colls,	R.G.	37th Bn	11.1.18.
Cpl.	1092	Cpl.	Eldridge,	J.N.	43rd Bn	2. 2.18.
Cpl.	575	L/Cpl.	Doust,	C.E.	44th Bn	8.11.17.
Cpl.	2765	Cpl.	Carlisle,	T.S.	40th Bn	4. 2.18.
Cpl.	329	L/Cpl.	Lee,	F.	43rd Bn	8.11.17.
Cpl.	1249	Cpl.	Culliver,	E.C.	39th Bn	2.2..18.
Cpl.	388	Cpl.	Gunning,	A.L.	44th Bn	8.11.17.
Cpl.	2414	Cpl.	McCahon,	H.A.	28th Bn	8.11.17.
Cpl.	159	L/Cpl.	Brady,	E.F.	43rd Bn	8.11.17.
Cpl.	60	Cpl.	Dugan,	O.E.	27th Bn	7.11.17.
Cpl.	2646	Cpl.	Grooms,	G.N.C.	18th Bn	5. 1.18.
Cpl.	261	Cpl.	Alexander,	T.H.	42nd Bn	4. 1.18.
Cpl.	792	Cpl.	Charlesworth,	M.L.	26th Bn	2. 1.18.
Cpl.	3036	Cpl.	Daffin,	H.D.	34th Bn	4. 1.18.
Cpl.	43	Cpl.	Edwards,	D.A.	44th Bn	2. 1.18.
Cpl.	382	Pte.	Terry,	G.H.	28th Bn	7.11.17.
Cpl.	1726	Cpl.	Dunstan,	J.H.H.	37th Bn	2. 2.18.
Cpl.	62	Cpl.	Hamburger,	S.	38th Bn	2. 2.18.
Cpl.	394	Cpl.	Pierce,	H.S.	18th Bn	1. 2.18.
Cpl.	5547	Cpl.	Cashman,	T.F.	17th Bn	1.2. 18.

"B" COMPANY.

C.S.M.	827	Sgt.	Boyle,	A.E.	24th Bn	7.11.17.
C.Q.M.S.	3820	Pte.	Fyffe,	D.G.	23rd Bn	7.11.17.
Sgt.	1691	L/Sgt.	Gardner,	W.C.	42nd Bn	1. 2.18.
Sgt.	625	Sgt.	Moffatt,	R.T.	17th Bn	9.2.18.
Sgt.	4724	L/Sgt.	Hay,	T.J.	22nd Bn	7.11.17.
Sgt.	510	Sgt.	Lambert,	H.S.	43rd Bn	7.11.17.
Sgt.	277	Sgt.	Bogue,	J.M.	42nd Bn	7.11.17.
Sgt.	123	Sgt.	Mackney,	F.C.	33rd Bn	14.2.18.
Cpl.	151	L/Cpl.	Eaton,	G.L.	21st Bn	8.11.17.
Cpl.	4625	Cpl.	Wallace,	J.	18th Bn	8.11.17.
Cpl.	2209	L/Cpl.	Stagg,	P.J.	24th Bn	7.11.17.
Cpl.	6097	Cpl.	Thompson,	J.P.	39th Bn	8.11.17.
Cpl.	6421	L/Sgt	Barnes,	J.P.	18th Bn	9. 2.18.
Cpl.	1652	L/Cpl.	Whittard,	W.N.	26th Bn	8.11.17.
Cpl.	2008	Cpl.	Taylor,	W.N.	25th Bn	9. 2.18.
Cpl.	3876	Cpl.	McAdam,	J.	24th Bn	7.11.17.
Cpl.	71	Cpl.	Grinter,	G.L.	43rd Bn	4. 1.18.
Cpl.	1173	Cpl.	Harrison,	M.	28th Bn	2.1.18.
Cpl.	1170	Cpl.	Jenson,	J.A.	33rd Bn	3. 1.18.
Cpl.	2176	Cpl.	Moore.	C.R.	22nd Bn	4. 1.18.
Cpl.	97	Cpl.	Oboldstone,	J.R.	37th Bn	31.12.17.
Cpl.	834	Cpl.	Regan,	A.T.	35th Bn	4. 1.18.
Cpl.	971	Cpl.	Shippick,	J.	21st Bn	4. 1.18.
Cpl.	1238	Cpl.	Swadling,	R.L.	36th Bn	4.1.18.
Cpl.	1689	Cpl.	Carolan,	R.G.	20th Bn	7. 11.17.
Cpl.	4351	Pte.	Anderson,	A.E.	20th Bn	1. 2.18.
Cpl.	2186	Cpl.	Nichols,	J.	19th Bn	1. 2.18.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

GREEN TRAINING BATTALION
1 AUG 1918

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SYLLABUS OF TRAINING ----- 1ST TRAINING BRIGADE ----- For Week ending 27th JULY. 1918

TUESDAY, 23RD

Trng Pl'n	Est Strn	Week Trng	6.30 7.00	8.30 am to 8.45	8.45 9.30	9.30 10.10	10.10 10.50	11.5 11.45	11.45 12.30	2 pm 3 pm	7 p.m to 9 p.m.
A	30	12			L E W I S G U N					Wiring	NIGHT MARCH : ROUTE :-
5	52	8			Musketry	P.T	B.F	Gas		Bomb.	BISHOPSTROW, WARMINSTER -
6	49	2	DRILL	MARCH PAST	B O M B I N G					Squad Drill	WARMINSTER CHURCH AND RETURN
7	45	2								Gas	BACK ROAD MEETING WARMINSTER. -
8	45	2								B.F	SUTTON VENY ROAD AT MILITARY
3B	38	2	COY.							Gas	HOSPITAL...
4B	38	2	&								S.B.H's TO BE WORN FROM S.H. to
2B	37	F.T	PLATOON	BATTALION	T E C H N I C A L T R A I N I N G.					Bomb	WARMINSTER, P.O.
OFFICERS' PLATOON			PLATOON		PLATOON OPEN ATTACK.					B.F.	

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

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OFFICERS FOR OVERSEAS

(11) The names of the undermentioned Officers have been submitt-ed to the War Office as available for early passage Over-seas. (D/O/563). Any casualty affecting their movement will be at once notified to this Headquarters.

2/Lieut. G.A. STUBBS Infantry Cadet
2/Lieut. J.W. MORRIS " "

(Ref. R.O. 5346 of 9-7-18).

BOX RESPIRATORS - USE OF KHAKI BLANCO WITH.

(12) It is notified for information that satchels of Box Respir-ators will not be treated with khaki blanco, as the moist-ure from such treatment causes the rapid deterioration of the chemicals and corrosion of the container of the Box Respirator. (C.R.L.D. S/6027/ (G).).

(London District Order No.68 para 1, dated 5th July, 1918).

(Ref. R.O. 5347 of 9-7-18).

RAILWAY WARRANTS - MESSING OFFICERS.

(13) Attention is drawn to the practice of issuing Duty Railway Warrants to Messing Officers for the purpose of procuring Messing requirements for their Units. In future, no such warrants will be issued without application having been made to Headquarters for the necessary authority. In most cases, travelling for this purpose by Messing Officers is unnecessary, as such requirements can be arrang-ed for by making application to the Chief Messing Officers of the Command.

(Ref. R.O. 5348 of 9-7-18).

MISAPPROPRIATION OF HUTMATS.

(14) With reference to Brigade Order No.186 of 16-10-17, para (14), it is notified that the return called for therein is to be submitted on the 29th of each month instead of fortnightly as heretofore.

Attention is directed to the last column "Authority for Misappropriation" which is not being filled-in in every case. Officers Commanding are requested to see that this is done in future before signing the Return.

(Ref. R.O. 5349 of 9-7-18).

W. Shinkell
Captain,
Staff Captain,
1ST TRAINING BRIGADE A.I.F.

NOTICE.

Attention is directed to Notice published with Headquarters, AIF. Depots in U.K., Routine Orders of 9-7-18, re SWIMMING - GRAND COMBINED GALA - GREAT SMITH STREET BATHS, WESTMINSTER.

Entries for all events close definitely on Friday July 12th.

No entrance fees.

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

1 DIGGERS TRAINING BATTALION
1 AUG 1918
A.I.F.

450

SYLLABUS OF TRAINING ----- 1ST TRAINING BRIGADE ----- For Week Ending 27th JULY 1918

WEDNESDAY, 24Th

Trng Platn	Pst Strn	Week Trng	6.30 7.00	8.30 8.45	8.45 9.30	9.30 10.10	10.10 10.50	11.5 to 11.45	11.45 to 12.30	2 p.m to 3 p.m	3 p.m to 4 p.m
3	30	12.			PLATOON ATTACK --- OPEN WARFARE					LEWIS GUN	
5	52	8			MUSKETRY			Ptln Drill	Gas	P.T	B.F
6	49	2								Gas	B.F
7	45	2								B.F	Gas
8	45	2								Squad Drill	B.F
5B	38	2								Gas	Squad Drill
4B	38	2								Squad Drill	Gas
2B	37	F.T			TECHNICAL TRAINING					TECHNICAL TRAINING	
OFFICERS' PLATOON					PLATOON ATTACK - OPEN WARFARE.					BOMBING...	

BOMBING

MUSTER PARADE

BN. MARCH PAST

AUSTRALIAN WAR MEMORIAL RCDIG1009311

"D Sub-Depot. (Contd)

No.3 Company.

DALKIN entry appearing on page 15 of List No.67 reading as follows.

No.2648 Pte. Trewarne, H.H. 14th Bn is attached to Permanent Cadre and promoted LDP/Cpl. dated 1.5.1918, to complete Establishment.

No.9440 L/Cpl. (LDP/Cpl) Evans, T.W. 11th F.C.E. is detached from Permanent Cadre and reverts to permanent grade (L/Cpl) on marching out to Engineer Training Depot, dated 13.5.1918.

No.3 Command Depot.

Headquarters.

No.1523 Cpl. (TR/Sgt) Dearth, D. 24th Bn is detached from Permanent Cadre and reverts to permanent grade (Cpl) dated 14.5.1918.

No.4 Command Depot.

Headquarters.

Lieut. W. Price; P.S.L. performed the duties as Paying Officer from 29.8.1917 to 3.1.1918.

Overseas Training Brigade.

No.1 Battalion - "C" Company. -

No.3469 Cpl. (T/Sgt) Treglowan, F.W. 8th Bn is detached from Permanent Cadre and reverts to permanent grade (Cpl) on proceeding Overseas dated 21.5.1918.

No.2698 L/Cpl (T/Cpl) Turpin, D. 10th Bn is detached from Permanent Cadre and reverts to permanent grade (L/Cpl) on proceeding Overseas dated 21.5.1918.

No.5036 Pte. (T/Sgt) Simpson, C. 11th Bn is detached from Permanent Cadre and reverts to permanent grade (Pte) on receiving commission dated 1.5.1918.

The undermentioned N.C.Os. are detached from Permanent Cadre dated 21.5.1918.

No.925 Cpl. Campbell, W. 4th Bn.

No.3931 Cpl. Phillips, C. 4th Bn.

No.2420 Cpl. Nally, C. 9th Bn.

No.3 Battalion - "A" Company -

No.5166 Sgt Milmister, J. 54th Bn is detached from Permanent Cadre on proceeding Overseas dated 24.5.1918.

Reserve Brigade Australian Artillery.

Headquarters.

No.359 Dvr. (TR/Sgt/Cook) McDonald, R.M. Rfcts. is detached from Permanent Cadre and reverts to permanent grade (Dvr) dated 24.5.1918.

No.4 Battery.

No.8739 Sgt. Bain, C.R. 6th F.A.B. is detached from Permanent Cadre, dated 24.5.1918.

No.1782 Sgt. Linn, S.D. 5th D.A.C. is detached from Permanent Cadre, dated 24.5.1918.

Signal Section.

No.3312 Gnr. Dewar, J. 4th D.A.C. is attached to Permanent Cadre & promoted T/Bdr dated 21.5.1918, vice Wall.

Australian Army Medical Corps.

Headquarters, A.I.F. Depots in U.K.

No.18368 Pte. C.R. Woolfe, A.A.M.C. to be A/Lce/Cpl. dated 24.5.1918.

3rd Training Brigade.

No.3723 Pte Batstone, G.W. A.A.M.C. to be T/Cpl. dated 10.5.1918.

No.3 Camp, Parkhouse.

The undermentioned Field Coy Engineers Rfcts are appointed LDP/Sgts dated 25.5.1918.

No.22282	Spr Hartridge; F.S.	No.21906	Spr McCredie, L.C.
No.21629	Spr. McGlenchy, A.J.	No.21906	Spr. Turen, C.H.
No.22287	Spr. Worthington, D.J.B.	No.21904	Spr. Peberdy, J.R.
No.21907	Spr. Thomas, L.R.	No.22289	Spr Tandy, P.N.

(Contd on Page 6)

AUSTRALIAN WAR MEMORIAL RCDIG1009311

2 OFFICER TRAINING BATTALION
1 AUG 1918
A. I. F.

SYLLABUS OF TRAINING ----- 1ST TRAINING BRIGADE ---- For Week ending 27th JULY 1918.

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THURSDAY, 25TH

Trng Pltn	Dst Strn	Week Trng	6.30 a.m to 7.	8.30 8.45	8.45 9.30	9.30 10.10	10.10 10.50	11.5 to 11.45	11.45 12.30	2 pm to 3 p.m	3 p.m to 4 pm
3	30	12	PLATOON & COY. DRILL	EN. MARCH PAST	L E W I S G U N						INSPECTION OF KIT
5	52	8			P.T	B.F	MUSKETRY				
6	49	2			BOMBING						
7	45	2									
8	45	2									
3B	38	2									
4B	38	2									
2B	37	F.T			TECHNICAL TRAINING						
OFFICERS' PLATOON					PROTECTION --- OUTPOST SCHEME						

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

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U.K.B.L.I.N IMPERIAL FORCE — TR.I.I.G CENTRE

1.ST TR.I.I.G BRIGADE — SUTTON VEY

BRIGADE ORDER — NO.448 — 17-5-18.

BY

LIEUT-COLONEL J. W.LST.B. D.S.O. — T/COM.ND.I.G.

DUTY (1) (a) Duty Battalion for the 18th inst., 1st Training Battalion.
Next for duty. Pioneer Training Battalion.

(b) Field Officer of the Day for 18th inst., Captain R.G. BRENNAN, 9th Battalion.
Next for duty. Captain J. NICOLSON, 2nd Pioneers.

NCO's COURSE OF INSTRUCTION, CAMDAHAR

(2) The undermentioned N.C.O's have been selected to attend the the N.C.O's Course of Instruction, assembling at No.3 School of Instruction, Camdahar Barracks, TIDWORTH, on 27th May:-

1st Training Battalion.

No.7686	A/Sgt. Buchanan	W.J.	4th Battalion
7767	A/L/C. Murray	H.P.	3rd "

Pioneer Training Battalion

3098	A/Sgt. Popper	F.S.	2nd Pioneers
4864	L/Cpl. Morrison	H.M.	1st "

Attention is directed to Brigade Order No.445 (3) of 14-5-18.

RETURNS. (3) The following "G" Branch Returns are due at these Head-quarters as shown :-

SATURDAY, 18-5-18.
Numbers for LYNDHURST. 9 p.m.
Numbers for Fullerphone, BOYTON. 9 p.m.

SUNDAY, 19-5-18.
G.2 (4 copies); G.2a (2 copies) and Explanations (1 copy). Noon.

TUESDAY, 21-5-18.
Route for Night March. Noon.
Location, etc., of Competitions. Noon.

WEDNESDAY, 22-5-18.
Numbers for P. & B.T., DEVONPORT. 9 p.m.
Results of Competitions. 9 p.m.

THURSDAY, 23-5-18.
Nominal Roll, triplicate, for GSO's Inspection. 9 p.m.

SCHOOLS. (4) The Officers and N.C.O's who have been selected for the undermentioned Schools will parade at times and on dates shown, at these Headquarters :-

SATURDAY, 18th inst.
No.3 School of Instruction (CAMDAHAR). 6.30 a.m.

MONDAY, 20th inst.
P. & B.T., DEVONPORT. 9.45 a.m.
Fullerphone Course, BOYTON. 8.45 a.m.

DIVINE SERVICES - ROMAN CATHOLIC CHURCH PARADES FOR SUNDAY, 19-5-18.
(5) Chaplain P. HAYES.

All R.C. Troops of this Command will attend Church Parade on SUNDAY, 19th inst., at 10 a.m., Canteen No.10 Camp, No.1 Command Depot.
C.O's Training Battalions will detail an Officer to march their men to above Church Parade.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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SYLLABUS OF TRAINING ----- 1ST TRAINING BRIGADE ---- For Week ending 27th. JULY 1918.

FRIDAY, 26TH

Trng Pltn	Est Strn	Week Trng	6.30 7.00	8.30 8.45	8.45 9.30	9.30 10.10	10.10 10.50	11.5 11.45	11.45 12.30	2 p.m to 3 p.m	3 p.m to 4 p.m	
3	30	12			B A T T L E P R A C T I C E R A N G E							
5	52	8			MUSKETRY		P.T	B.F	Guards & Sentries	GAS	Platoon Drill	
6	49	2								-- GAS	B.F	
7	45	2								B.F	Gas	MARCH
8	45	2			B O M B I N G					B.F	Squad Drill	
3B	38	2	PLATOON & COY. DRILL	BN. MARCH PAST.						Squad Drill	Gas	ROUTE
4B	38	2								Squad Drill	B.F	
2B	37	F.T			T E C H N I C A L T R A I N I N G							SATURDAY
OFFICERS' PLATOON					B A T T L E P R A C T I C E R A N G E							

(Sgd) E.Arundel Wilton. Major
Brigade Major

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

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ORDERS BY
MAJOR-GENERAL THE HON. SIR J.W.McCAY, K.C.M.G., C.B., V.D.,
GENERAL OFFICER COMMANDING AUSTRALIAN IMPERIAL FORCE DEPOTS
IN THE UNITED KINGDOM.

Headquarters,
Bhurtpore Barracks,
Tidworth. 24.1.1918.

OFFICERS FOR OVERSEAS.

3426 (a) Reference Routine Order No.3366 of 19.1.1918.
The Officers mentioned therein are to report to the Embarkation Commandant, FOLKESTONE, on 26.1.1918, before 10a.m. proceeding by direct route for passage Overseas. (D/O/393)
A Special train leaves Victoria Station, LONDON, 7.35a.m. on that date.

(b) Reference Routine Order No. 3369 of 19.1.1918.
The Officers mentioned therein are to report to the Embarkation Commandant, FOLKESTONE, on 28.1.1918, before 10a.m., proceeding by direct route for passage Overseas, (D/O/395) except the following:-

Major H.J.F. Coe 2nd Div.Art.

Special train leaves Victoria Station, LONDON, 7.35a.m. on that date.
The Officers NOT ordered to proceed Overseas by this Order will REMAIN, "HELD IN READINESS" until cancelled through Orders issued by this Headquarters.

(c) Reference Routine Order No.3320 (b) of 16.1.1918.
The Officers mentioned therein are to report to the Embarkation Commandant, SOUTHAMPTON, on 2.2.1918 before 4.p.m. proceeding by direct route for passage Overseas. (D/O/391) except the following:-

Lieut. G.T. Crawshaw 3rd Tun.Coy.

The Officers NOT ordered to proceed Overseas by this order will REMAIN, "HELD IN READINESS" until cancelled through Orders issued by this Headquarters.

REINFORCEMENTS

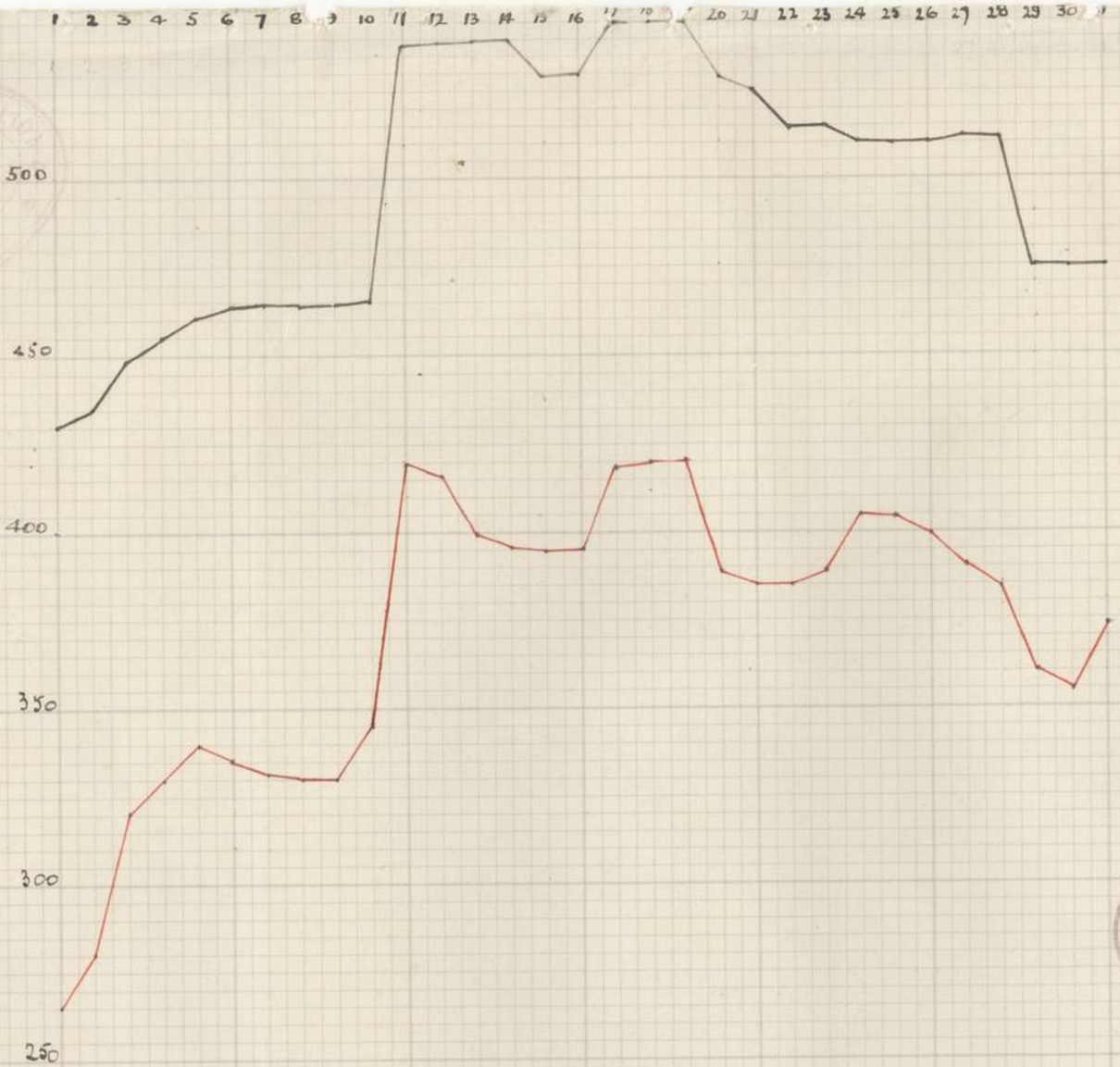
ENGINEERS.

3427 The undermentioned Engineer reinforcements, now at Engineers Training Depot, Brightlingsea, are to be held in readiness to proceed Overseas on 31st January, 1918.

"A" GROUP.		"B" GROUP.		"C" GROUP.		IST ARMY TROOPS COY.	
Blacksmiths	4	Blacksmiths	4	Blacksmiths	8	Carpenters	7
Bricklayers	2	Bricklayers	6	Bricklayers	7	Draughtsmen	1
Carpenters	13	Carpenters	13	Carpenters	8	Tinsmiths	3
Fitters	4	Fitters	2	Fitters	2	Painters	2
Masons	1	Masons	1	Masons	1	Miscellaneous	13
Plumbers	2	Plumbers	2	Plumbers	3	Clerks	2
Electricians	1	Electricians	1	Electricians	1		28
Surveyors	3	Surveyors	3	Drivers	5		
Boatmakers	1	Miscellaneous	9	Miscellaneous	24		
Draughtsmen	1	Drivers	7		59		
Painters	1		48				
Miscellaneous	8						
Drivers	2						
	43						

GRAND TOTAL.....178

AUSTRALIAN WAR MEMORIAL RCDIG1009311



PIONEER TRAINING BATT.N.
A. I. F.

Graph shewing Battalion and Ration Strength for Month of July 1918.
Pioneer Training Battalion A.I.F.

Batt^n. Strength shewn in BLACK.

Ration Strength shewn in RED.

Note. Total strength of all ranks is shewn in each case.

With App. 2.

PIONEER TRAINING BATT.N.
A. I. F.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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App. 3. 5

Report on Health of the Troops.

For Month ending July 31st 1918.

Pioneer Training Battalion.

As will be seen from the figures below, 265 men attended sick parades, averaging 8.5 men per day. The average battalion strength for the same period was. 370 (approx) 39 men were admitted to hospital during the month, influenza being responsible for 22 cases, scabies 6 and general ailments 12.

The early treatment depot averaged 2 men per day, which as no man has more than eight days treatment leaves I cases of gonorrhoea reporting for the month. No cases required further treatment after passing through the depot.

[over].

Gen. H.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

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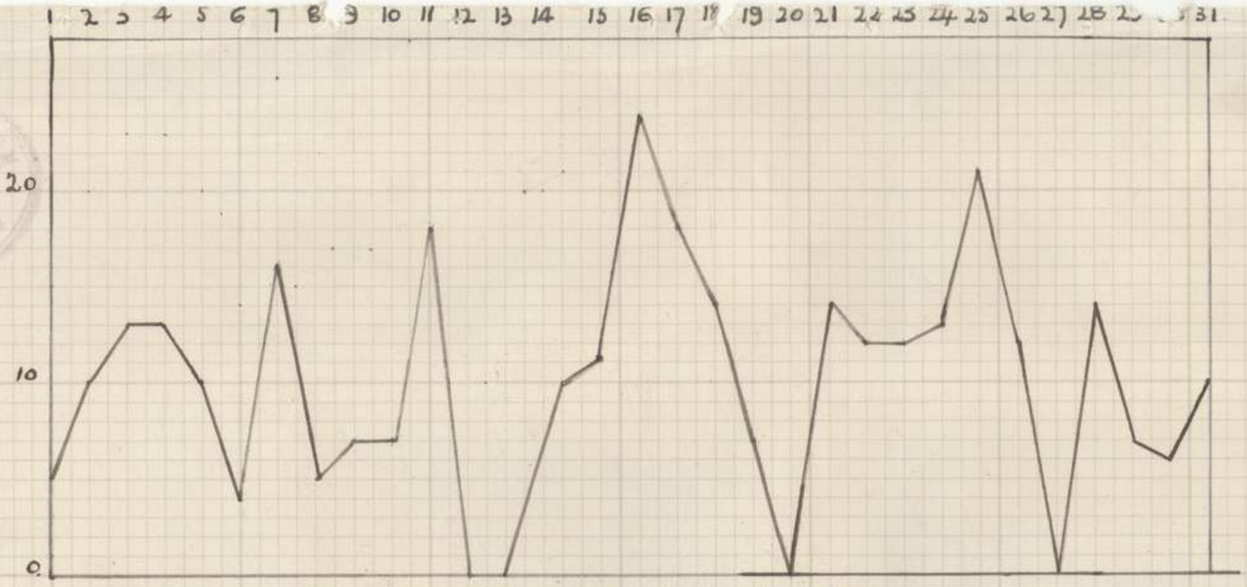
July.	No on Parade.	admitted to Hospital.	Hospital			Earth Treatment
			Influenza	Scabies	General	
1	12	3	2	—	1	1
2	10	—	-	—	—	1
3	13	1	-	1	—	2
4	16	—	-	—	—	2
5	12	—	-	—	—	2
6	16	1	-	—	1	2
7	1	1	-	—	1	2
8	12	1	-	—	1	1
9	7	1	-	—	—	2
10	6	1	-	—	1	2
11	7	1	-	—	1	2
12	19.	6	6	—	—	3
13	14	7	7	—	—	3
14	5	—	-	—	—	3
15	4	1	1	—	—	3
16	13.	3	1	—	2	3
17	16	2	1	1	—	3
18	13	2	1	—	1	2
19	12	2	1	1	—	2
20	8	—	—	—	—	2
21	2	—	—	—	—	2
22	4	—	—	—	—	2
23	8	1	1	1	—	2
24	8	2	2	1	1	2
25	2	1	1	—	1	2
26	9	—	—	—	—	2
27	4	—	—	—	—	2
28.	2	—	—	—	—	2
29	3	—	—	—	—	1
30	10	1	1	—	1	1
31.	7	—	-	—	—	1
Total.	265.	39	22	5	12	62

Gotholmes. Capt
5. 8. 18 R.M.O. Pioneer Trg Batt.

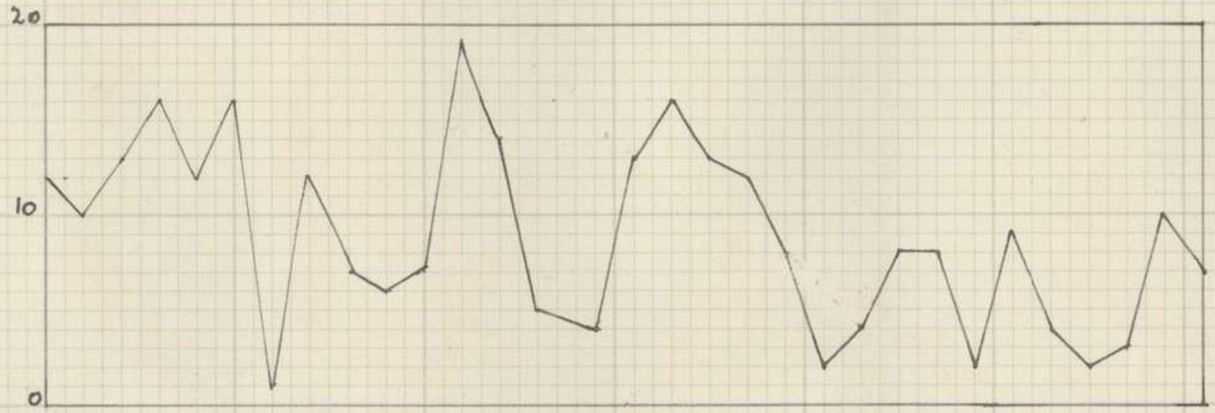
AUSTRALIAN WAR MEMORIAL RCDIG1009311



Graph shewing Dental Cases for Month of July 1918.

Pioneer Training Battalion. A.I.F.

App. 4.



Graph shewing Daily Sick Parade for Month of July 1918.

Pioneer Training Battalion. A.I.F. App 3.

Sutton Veny.
5-8-18.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

450

55

54

No 6 Camp
Sutton Veny
5.8.18

Copy

... TRAINING BATTALION
... AUG. 1918

To:-
Adjutant
Pioneer Troops

Re Monthly Report re Dental Fatigue

I have to report that the Pioneer Trng. Bn. is practically

(Sgd) F. Jennings Hutchins Lt
A.D.O 63rd Australian

App. A.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRANSPORT
-7 JUL. 1918
A.I.F.

CONSTRUCTIONS DIVISION

PROGRESS REPORT FOR WEEK Ending 3/7/18

App 7.

WIRELESS STATION DEVIZES

4/1...

6 DECIMAL

Item	Description of service	Est. cost of local expenditure	Est. No. of Men. Days required	Actual M.D's for this week	Total M.D's to Date	~~Percentage~~ of progress	Est. M.D's to date	+ on Completed Items	Remarks
1.	Erecting huts, which includes excavation, for assembling, lining out huts, Nos 7.8.9.10.11.13 14.18.19.20.29 and 30. Partitioning where reqd. and erecting brick and women Intcptn. huts.	£980	3360	0.	3132	1.0.	3360	— 228	Complete
2.	LABORATORY	100	240	0.	152	1.0.	240	— 88	"
3.	OFFICERS' COOKHOUSE	35	260	0.	207	1.0	260	— 53	"
4.	DRAINAGE Pipe lines	120	300	0.	295	0.94.	282		Complete except for pipe to Garage
5.	DRAINAGE. Outfall Wks		250	11	158	0.70	175		Still awaiting pump & fittings
6.	GARAGE AND COAL Yd		280	17	82	0.30	84		Framework Up
7.	ABLUTION BATH, AND LATRINES		750	48.	450	0.65	486		Filter & Cisterns only to be fixed
	TOTAL		5440						
8.	WATER SUPPLY	438	1100	84	612	0.55	605		Pump House Tanks & reticulation Pipes yet to be finished
	VARIOUS PETTY			49					Various Petty Works
9.	AUTHORIZED WORKS R.E.			12 25					
10.	REGRADING A.I.F.			15 9					
11.	HOSPITAL, SICK LEAVE								Excavating & grades in hand
12.	HUTMENT PATHS		300	0	40	0.10	30		Excavating at rear of huts & interceptor drain ready for pipes
	TOTAL	80	250	52	160	0.50			
13.	SURFACE DRAINAGE								
	TOTAL		7090	322	5288	0.74½	125		

AUSTRALIAN WAR MEMORIAL RCDIG1009311

SUMMARY

Unit	Authorised Works	Incidentals and Maintainence	Web Day
Cornwall R.E's	101	27 Sick Leave and Regs Employ	
Pioneers A.I.F	160	34 Ditto	
TOTALS	261	61	322 TOTAL

C Barnes.
Sergt R.E

AUSTRALIAN WAR MEMORIAL RCDIG1009311

App 7

450

Work Report for Week ending 10. 7. 18

Pioneer Detachment. Devizes.

Item	Description of Service	Estimated No Mandays Reqd	Actual Mandays for week	Actual Mandays total to date	% Progress	Estimated Mandays to date	Remarks
1	Erecting Huts.	3360	0	3132	100	3360	Completed 228 Mandays under Estimate
2	Laboratory	240	0	152	100	240	Completed 88 Mandays under Estimate
3	Officers Mess House	260	0	207	100	260	Completed 53 Mandays under Estimate
4	Drainage (Pipe Lines)	300	0	295	94	282	
5	Drainage (Outfall Works)	250	4	162	70	175	Fittings not to hand
6	Drainage Road Yard.	280	61	143	45	126	
7	Ablution Baths & Latrines	750	18	468	68	520	
8	Water Supply	~~450~~ 1100	102	714	60	660	
9.	Various Authorised Works		43				
10.	Footpaths	~~300~~	25	65	15	45	
11	Surface Drainage &c.	250	-	160	50	125	Awaiting approval of Plans & Estimate.

L. Hamilton Lieut
O.C. Pioneer Detachment.

1 PIONEER TRAINING BATTALION 6 AUG 1918
PIONEER DEPOT Devizes 11 7 1918
AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING BATTN.
A. I. F.
RECEIVED
TIME 11 am
DATE 13 9 19
No 92
REC. BY

AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING BATTALION
6 AUG. 1918

Work Report for Week Ending 17-7-18

App 7.

Pioneer Detachment Devizes

Item	Description of Service	Estimated No of Men days required	Men days for Week	Actual Total Men days to date	% of Progress.	Estimated Men days to date	Remarks
1	Erecting Huts	3360	0	3132	100	3360	Completed 228 Men days under Estimate
2	Laboratory	240	0	152	100	240	Completed 88 Men days under Estimate
3	Officers Cook House	260	0	207	100	260	Completed 53 Men days under Estimate
4	Drainage (Pipe lines)	300	0	295	94	282	Completed Except for pipe to Garage
5	Drainage (Outfall Works	250	0	162	70	175	
6	Garage & Car Park	280	10	152	50	140	
7	Ablution. Bath & Latrines	750	16	484	75	562	
8	Water Supply.	1100	92	806	70	770	
9	Various Authorised Works	-	22	-	-	-	
10	Foot paths	300	83	148	35	105	Work progressing as well as can be done till plans awaiting approval of plans
11	Surface Draining	250	0	160	50	125	

PIONEER TRAINING BATTALION
Devizes
17th July 1918.
ATTACHED COMPANY

L. Hughes Lieut
O.C. Pioneer Detachment.

58

AUSTRALIAN WAR MEMORIAL RCDIG1009311

28

12/2

Crimea
Offr

AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING BATTALION
6 AUG. 1918
A. I. F.

Work Report for Week Ending 24-7-18

450 App 7.

Pioneer Detachment Deniliquin

Item	Description of Service	Estimated No of Men days required	men days Actual for week.	Total men days to date.	% of Progress	Estimated Men days to date	Remarks.
1	Erecting Huts	3360	0	3132	100	3360	Completed. 228. M.D.s Under Estimate
2	Laboratory	240	0	152	100	240	Completed 88 M.D.s Under Estimate
3	Officers Cook House	260	0	207	100	260	Completed 53 M.D.s Under Estimate
4	Drainage Pipe lines	300	0	295	94	282	Complete Except for Pipe to Garage.
5	" outfall works	250	0	162	70	175	Work Stopped. on 18-7-18 as Instructed
6	Garage & Coal Yard	280	0	153	50	140	"
7	Ablution Bath & Latrines	750	0	484	75	562	"
8	Water Supply.	1100	0	806	70	770	"
9	Various Sanitation Works		23				
10	Footpaths	300	67	215	50	180	Work progressing as well as broken time will permit
11	Surface Drainage.	250	0	160	81	125	Waiting for approval of Plans.

PIONEER TRAINING BATTALION
Deniliquin
26th July 1918
9 a.m.
DETACHED COMPANY

J. Hughes Lieut
O.C. Pioneer Detachment

59

AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING BATTALION
6 AUG: 1918
D. I. F.

Work Report for Week Ending 31-7-18.

Pioneer Detachment Divisio

Item	Description of Service	Estimated Number of men days required	men days worked for week	Total men days to date	% of progress	Estimated men days to date	Remarks
1	Erecting Huts	3360	0	3132	100	3360	completed 225 MDS under estimate
2	Laboratory	240	0	152	100	240	" 88 MDS under estimate
3	Officers Cook House	260	0	207	100	260	53 M.D.S under estimate
4	Drainage Pipe lines	300	0	295	94	282	Pipe to Garage to Cafe.
5	[illegible] Cookhouse Yards	250	0	162	70	175	
6	Garage Coal Yards	250	0	153	50	140	
7	Ablution Bath & Latrines	750	0	484	75	562	
8	Water Supply.	11000	0	806	70	770	
9	Various Authorised Works		59				
10	Footpaths	300	46	261	75	225	
11	Surface Drainage	250	0	160	50	125	Awaiting approval of plan

PIONEER TRAINING BATTALION
Divisio
2da Aug 1918
9. a.m.
DETACHED COMPANY

[signature] Lieut
O.C. Pioneer Detachment

60

AUSTRALIAN WAR MEMORIAL RCDIG1009311

QUARTERMASTER'S DEPARTMENT. FOR THE MONTH OF JULY 1918.

267 Men fitted during the month with Clothing and Necessaries.

238 Men had unserviceable Clothing exchanged.

A Camp Laundry was established for the washing of the Troops clothing

Extra precautions were taken for the Conservation of Water in the Camp

Precautions against the spreading of Epidemic Diseases by a systematic scrubbing of Huts and airing of Blankets, also blankets were changed for cleaned and washed blankets.

App. 8.

AUSTRALIAN WAR MEMORIAL

RCDIG1009311

App. I. 24

Messing Office 62.
6th August 18.

PIONEER TRAINING BATTALION
6 JUL. 1918
A.

War Diary. July. 1918.

During the month of July the average daily messing strength of the Battalion (Officers, Men & Nurses) was 330.

Considerable difficulty has been experienced during this period in carrying out satisfactorily the intentions of Southern Command owing to the quantity and quality of food that has been supplied.

Fondly the mutton supply (which has been reported upon through other channels) day after day has rendered the adherence to Southern Command Diet Sheet an impossibility and unavoidable changes have had to be made. The quality of the mutton (over fat) has practically reduced the meat ration of meat from 8 ozs to 5 ozs per day and at intervals costly substitutes (Salmon and Bully-beef) have been supplied to make up shortage. Complaints have been general by the men.

Sausages supplied are also much below average as to quality and it is hoped that action will be taken to curtail the supply of same.

Bread in one or two instances has been issued hot by the A.A.S.C. but action was immediately taken which will prevent a recurrence.

Generally speaking the situation however was satisfactorily handled and on satisfactory months despite of on a fortunate manner.

Enclosed 4 Diet Sheets covering the period for reference.

N.J. Ireland LIEUT.
MESSING OFFICER,
PIONEER TRG. BATTN.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING CAMP 6 JUL 1918 A.I.F.

No. 16.

WEEK ENDING 19th July, 1918.

63

AUSTRALIAN IMPERIAL FORCES.

A.I.F. Q.24.

Issued by Authority of A.Q.M.G., A.I.F. Depôts in U.K.

DIET SHEET.

vide Circular Memo. No. 223 of 28th February, 1918.

SATURDAY, 13th July, 1918.	SUNDAY, 14th July, 1918.	MONDAY, 15th July, 1918.	TUESDAY, 16th July, 1918.	WEDNESDAY, 17th July, 1918.	THURSDAY, 18th July, 1918.	FRIDAY, 19th July, 1918.
MENU.	*MENU.*	*MENU.*	*MENU.*	*MENU.*	*MENU.*	*MENU.*
BREAKFAST.	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**
Fish Cakes Bread Dripping Tea	Cold Ham Mashed Potatoes Worcestershire Sauce Bread Dripping Coffee	Porridge & Milk (Syrup) Irish Stew Bread Dripping Tea	Fried Bacon Butter Beans Mashed Potatoes Bread Dripping Tea	Rissoles & Gravy Mashed Potatoes Bread Dripping Tea	Porridge & Milk (Syrup) Anzac Steak Mashed Potatoes Bread Dripping Tea	Fried Liver & Bacon Mashed Potatoes Bread Dripping Tea
DINNER.	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**
Baked Meat Gravy Baked Potatoes Spring Cabbage Fruit Salad Custard Bread	Steak & Kidney Pie Mashed Potatoes Spring Cabbage Raisin Pudding Vanilla Sauce Bread	Hot Pot Peas Semolina Custard Bread	Sea Pie Potatoes Stewed Peaches Custard Bread	Cottage Pie Spring Cabbage Ginger Pudding Sauce Bread	Haricot Stew Potatoes Baked Rice Custard Bread	Steak & Bacon Pie Mashed Potatoes Spring Cabbage Stewed Peaches Custard Bread
TEA.	**TEA.**	**TEA.**	**TEA.**	**TEA.**	**TEA.**	**TEA.**
Meat Paste Lettuce Spring Onions Bread Margarine Jam Tea	Fruit Cake Bread Margarine Jam Tea	Lentil Soup Baked Jam Roll Bread Margarine Jam Tea	Cornish Pasties Gravy Mashed Potatoes Bread Margarine Jam Tea	Tripe & Onions Mashed Potatoes Bread Margarine Tea	Sausage Rolls Gravy Mashed Potatoes Bread Margarine Jam Tea	Beef Macedoine Mashed Potatoes Bread Margarine Jam Tea

SUPPER.—Soup will be prepared for and issued to Guards, Picquets, &c., and all Men requiring same.

SCALE OF RATIONS.

For	Bread.	Meat.	Bacon.	Sugar.	Tea.	Salt.	Commuted Allowance to supplement Field Ration.
Officers and Other Ranks ...	14 oz.	8 oz.	2 oz.	1 1/7th oz	⅜ oz.	½ oz.	6½d. per day.
Boys under 19 years ...	16 oz.	12 oz.	2 oz.	2 oz.	⅜ oz.	½ oz.	5½d. „ „
W.A.A.C.s	11 oz.	5 oz.	2 oz.	1 1/7th oz	⅜ oz.	½ oz.	6½d. „ „

W.A.A.C.s may draw 5 oz. Meat and 2 oz. Bacon, or 7 oz. Meat.

EQUIVALENTS.

For	BREAD.		MEAT.					Bacon.	
	Flour.	Oatmeal.	Dressed Fish.	Sausage.	Rabbit.	Brawn.	Preserved Meat.	Sausages.	Smoked Herrings.
Officers and Other Ranks ...	10½ oz.	7 oz.	11 oz.	6 oz.	8 oz.	8 oz.	6 oz.	3 oz.	4 oz.
Boys under 19 years ...	12 oz.	8 oz.	16 oz.	9 oz.	12 oz.	12 oz.	9 oz.	3 oz.	4 oz.
W.A.A.C.s	8½ oz.	5½ oz.	9 oz.	5½ oz.	7 oz.	7 oz.	5½ oz.	—	—

Dressed Fish will not be issued in future to Australian troops.

NOTES:—

Units that prefer it may have Dinner in the Evening instead of at Mid-day.

Salt, Pepper, and Mustard should be placed on Mess Tables at all meals in suitable containers.
Draw 1½ oz. Flour daily in lieu 2 oz. Bread.—20 % weight of Flour should be Potatoes, boiled and riced.
To cook Rice properly cook in twice its weight of water and milk. Milk allowed, 180 pints per week.
The amount of Dripping shown in recipes for the preparation of dishes is not to be exceeded.

Headquarters is however to be advised as to the decision arrived at.

All Beef should be cleaned from bone before leaving the butchery.
One tin of Condensed Milk should be dissolved in 2 pints of water.
If Margarine not regimentally made allow (Dripping ½ oz. / Margarine ½ oz.) per day.
When Sausages are issued in lieu of Meat they will be served to best advantage for the requirements of the unit.

RECIPES.

Weights as shown are in ounces per 100 Men.

Fish Cakes.

Tinned Salmon	...	256
Potatoes	...	112
Breadcrumbs	...	80
Flour	...	32
Dripping	...	24
Salt, Pepper and Allspice.		

Cook and mash potatoes and place with salmon, breadcrumbs, pepper, salt and allspice together with three parts dripping in mixing bowl. Mix thoroughly together and make into one-man portions. Place in greased baking dishes and bake in moderate oven.

Bread, 400; Dripping, 50; Tea, 18.

Baked Meat, 700; Gravy; Baked Potatoes, 500; Spring Cabbage, 600.

Fruit Salad & Custard.

Fruit Salad	...	112
Syrup	...	32
Custard Powder	...	16
Essence	...	½

Pick fruit over carefully and wash thoroughly. Have copper ready with just sufficient water to cover. Bring water to a boil and add fruit. Withdraw fires from copper immediately, add syrup to sweeten, cover closely and allow to stand for from one to one and a-half hours.

Prepare Custard and serve over fruit.

Bread, 400.

Meat Paste.

Meat	...	100
Breadcrumbs	...	40
Dripping	...	12
Salt, Pepper and Allspice.		

Pass cooked meat through mincer, mix well together with breadcrumbs, dripping, and seasoning. Pass mixture through mincer, pound well together until a smooth paste is formed.

Lettuce, 3 doz.; Spring Onions, 2 doz.

Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

Cold Ham, 500; Mashed Potatoes, 400; Worcestershire Sauce, 50; Bread, 400; Dripping, 50; Coffee, 40 (Sweeten with Molasses, 32).

Steak & Kidney Pie.

Meat	...	400
Kidney	...	200
Onions	...	48
Carrots	...	112
Flour	...	112
Potatoes	...	28
Dripping	...	32
Baking Powder	...	7
Salt and Pepper.		

Cut meat into 1 inch cubes and place in stew pan, cover with stock. Slice the kidneys, add to meat and allow to simmer. Clean and slice the onions and add to meat. Season to taste. Sift flour and baking powder together. Pass cooked potatoes through sieve on to flour. Rub in the dripping, add a little salt, and mix with sufficient water to form a stiff paste. Roll out to the required thickness and cut to size of baking dish. Place stew in baking dish, cover with paste and bake in brisk oven until paste has risen and set.

Mashed Potatoes, 500; Spring Cabbage, 600; Bread, 400.

Raisin Pudding.

Flour	...	112
Cornmeal	...	48
Breadcrumbs	...	40
Dripping	...	64
Muscatels	...	64
Molasses	...	16
Mixed Spice	...	2
Baking Powder	...	9

Sift flour, cornmeal and baking powder together and rub dripping into the mixture. Add breadcrumbs, muscatels, mixed spice, and sweeten with molasses. Mix the whole well together with sufficient cold water to form a stiff dough. Turn into well-greased pudding tins, secure lids firmly and steam for 4½ hours.

Vanilla Sauce.

Cornflour	...	16
Essence Vanilla	...	½
Milk.		

Fruit Cake.

Flour	...	112
Cornmeal	...	48
Sugar	...	32
Eggs	...	7
Margarine	...	48
Currants	...	32
Muscatels	...	32
Baking Powder	...	8

Sift the flour, cornmeal, and baking powder together. Add currants and muscatels. Place the margarine in mixing bowl. Beat to a light cream with hand, add the sugar, continue beating and add dissolved eggs and essence during the process. Mix the whole well together, using sufficient milk to bring to a soft batter. Place the batter in greased cake tins and bake in moderately hot oven for from one-and-a-half to two hours.

Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

Porridge and Milk.

Rolled Oats	...	88
Syrup	...	32
Milk.		

Irish Stew.

Meat	...	400
Potatoes	...	400
Carrots	...	112
Onions	...	48
Salt and Pepper.		

Cut the meat into 1in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. Clean and cut up vegetables and add to meat. Season to taste and allow to simmer until cooked.

Bread, 400; Dripping, 50; Tea, 18.

Hot Pot.

Meat	...	450
Potatoes	...	400
Onions	...	48
Salt and Pepper.		

Cut the meat into cubes. Slice the onions finely. Clean and slice potatoes, place a layer of potatoes in baking dish, then a layer of meat, adding a little sliced onion. Season well. Continue layers until dish is nearly full, potatoes being the top layer. Barely cover with stock, cover with greased paper, and bake slowly for about two hours. Paper should be removed in time to allow potatoes to brown.

Peas, 112; Bread, 400.

Semolina Custard.

Semolina	...	96
Syrup	...	32
Custard Powder	...	8
Essence	...	½
Milk.		

Mix together 8 pints of milk and 12 pints of water, and bring to a fast boil. Sprinkle in the semolina, stirring well until boiling. Simmer gently until cooked. Add a little salt, sweeten with syrup. Mix custard, flavour with essence, and add a few minutes before serving.

Lentil Soup.

Stock.		
Lentils	...	96
Mixed Vegetables	...	96
Onions	...	24
Flour	...	32
Salt and Pepper.		

Soak the lentils for about 12 hours, strain off and cook until pulped. Clean and slice the vegetables and onions and place with stock in copper. Bring to a boil and allow to simmer until cooked. Make thickening and add with pulped lentils, pepper and salt twenty minutes before serving.

Baked Jam Roll.

Flour	...	128
Cornmeal	...	48
Dripping	...	64
Jam	...	75
Baking Powder	...	10

Sift flour, cornmeal, and baking powder together. Rub in part of dripping and mix with water to a fairly stiff paste. Roll out, add the remainder of the dripping in small knobs over the paste, fold into three and roll out. Repeat four times, then roll out to the required size. Spread over the jam, moisten the edges and make into rolls. Place on baking tins and bake in moderately fast oven.

Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

Fried Bacon, 350; Butter Beans, 80; Mashed Potatoes, 400; Bread, 400; Dripping, 50; Tea, 18.

Sea Pie.

Meat	...	450
Onions	...	32
Carrots	...	112
Flour	...	96
Potatoes	...	24
Dripping	...	32
Baking Powder	...	7
Salt and Pepper.		

Cut the meat into 1 in. cubes. Place meat in stew pot with stock and allow to simmer gently. Clean and slice the carrots finely, cut onions into small dice, add to meat. Season to taste. Sift flour and baking powder together. Pass cooked potatoes through sieve and mix with flour. Rub in the dripping and mix with sufficient water to form a stiff paste. Roll out to a round rather less than the top of stew pot. After stew has simmered for about three quarters of an hour, cover with paste. Secure lid firmly and allow to steam for about two hours. Cut into one-man portions and serve on top of stew.

Potatoes, 500; Bread, 400.

Stewed Peaches & Custard.

Dried Peaches	...	112
Syrup	...	32
Custard Powder	...	16
Essence	...	½

Proceed as for Fruit Salad and Custard.

Cornish Pasties.

Meat	...	350
Bacon	...	50
Onions	...	24
Potatoes	...	100
Herbs	...	1 pkt.
Flour	...	160
Potatoes	...	40
Dripping	...	64
Baking Powder	...	8
Salt and Pepper.		

Cut meat thinly or mince coarsely. Parboil meat. Clean potatoes and onions and cut finely. Place meat in mixing bowl, add vegetables, herbs, salt and pepper, with sufficient stock to moisten. Mix thoroughly together. Prepare paste as for Steak and Kidney Pie. Cut into one-man portions and roll out. Keep same as round as possible. Place meat mixture in centre of each piece of pastry, wet outside edges and fold over. Place edges lightly together, prick with fork, and bake in moderate oven until cooked. Serve with gravy.

Mashed Potatoes, 400; Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

Rissoles and Gravy.

Meat	...	350
Bacon	...	50
Onions	...	32
Flour	...	24
Breadcrumbs	...	40
Dripping	...	24
Herbs	...	1 pkt.
Salt, Pepper, and Spice.		

Pass parboiled meat through the mincer. Place in mixing bowl, add three parts of the dripping, the whole of the breadcrumbs, finely chopped parboiled onions, herbs, and seasoning, with sufficient flour to bind. Mix thoroughly together and pass through mincer a second time. Make into one man portions, place in greased baking dishes, and bake in moderate oven. Serve with gravy.

Mashed Potatoes, 400; Bread, 400; Dripping, 50; Tea, 18.

Cottage Pie.

Meat	...	450
Potatoes	...	400
Onions	...	48
Dripping	...	24
Herbs	...	1 pkt.
Salt and Pepper.		

Parboil the meat and cut into small cubes. Place in baking dishes and cover with sufficient stock to moisten. Boil and mash potatoes and mix well with finely chopped parboiled onion. Season and spread over meat. Spread dripping over top of potatoes, place in moderate oven, and bake until brown.

Spring Cabbage, 600; Bread, 400.

Ginger Pudding.

Flour	...	96
Cornmeal	...	64
Breadcrumbs	...	40
Molasses	...	48
Ground Ginger	...	3
Dripping	...	56
Baking Powder	...	8

Proceed as for Raisin Pudding.

Sauce.

Cornflour	...	16
Essence	...	½

Tripe and Onions.

Tripe	...	400
Onions	...	96
Flour	...	32
Salt and Pepper.		

If tripe is frozen, thaw in cold water. Cut into small pieces and place with sufficient water in stew pan. Bring to a boil, then allow to simmer for about 30 minutes. Strain as far as possible. Clean, peel, and ring the onions, and add with milk, pepper, and salt. Simmer until tender for about 3 hours. Make thickening, and add twenty minutes before serving.

Mashed Potatoes, 400; Bread, 400; Margarine, 50; Tea, 19.

Porridge and Milk.

Rolled Oats	...	88
Syrup	...	32
Milk.		

Anzac Steak.

Meat	...	350
Bacon	...	100
Breadcrumbs	...	50
Salt and Pepper.		

Trim and cut the meat from the bone and cut into dice. Remove rind from bacon, cut into dice. Place meat and bacon in mixing bowl, add breadcrumbs, pepper and salt. Mix well together with sufficient stock to moisten. Half fill greased pudding tins with mixture and steam for about 3 hours. Allow to cool, turn out, slice into one-man portions, arrange in dish and place in warm oven until required for serving.

Mashed Potatoes, 400; Bread, 400; Dripping, 50; Tea, 18.

Haricot Stew.

Meat	...	450
Haricot Beans	...	80
Carrots	...	112
Onions	...	32
Dripping	...	20
Flour	...	24
Salt and Pepper.		

Cut the meat into 1 inch cubes. Place in copper with haricot beans which have been soaked for at least 12 hours, add sufficient stock or cold water to cover. Bring to a boil and allow to simmer. Clean and slice the vegetables and add to meat. Season to taste. Peel and slice the onions, place dripping in pan, add the sliced onions and allow to fry until brown. After meat has been allowed to simmer for about 2½ hours, make thickening, and add with onions twenty minutes before serving.

Potatoes, 500; Bread, 400.

Baked Rice Custard.

Rice	...	96
Syrup	...	32
Custard Powder	...	8
Essence	...	½
Milk.		

Proceed as for Semolina Custard.

Sausage Rolls.

Meat	...	350
Onions	...	48
Breadcrumbs	...	40
Herbs	...	1 pkt.
Flour	...	160
Potatoes	...	40
Dripping	...	40
Baking Powder	...	8
Salt and Pepper.		

Pass parboiled meat through the mincer. Parboil onions and chop finely. Grate dried breadcrumbs. Place these ingredients in mixing bowl, adding herbs, pepper, and salt. Moisten slightly with stock and mix well together. Prepare paste as for Steak and Kidney Pie. Roll out, cut into desired portions, place the meat mixture in centre, fold over, moisten the edges and press lightly together. Prick with fork and bake in moderate oven. Serve with gravy.

Mashed Potatoes, 400; Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

Fried Liver and Bacon.

Liver	...	200
Bacon	...	200

Fry bacon. Slice liver in one-man portions and fry in bacon fat.

Mashed Potatoes, 400; Bread, 400; Dripping, 50; Tea, 18.

Steak & Bacon Pie.

Meat	...	450
Bacon	...	150
Onions	...	48
Carrots	...	112
Flour	...	112
Potatoes	...	28
Dripping	...	32
Baking Powder	...	7
Salt and Pepper.		

Proceed as for Steak and Kidney Pie.

Mashed Potatoes, 500; Spring Cabbage, 600; Bread, 400.

Stewed Peaches & Custard.

Dried Peaches	...	112
Syrup	...	32
Custard Powder	...	16
Essence	...	½

Proceed as previously directed.

Beef Macedoine.

Meat	...	350
Onions	...	32
Dripping	...	10
Rice	...	96
Salt and Pepper.		

Well clean the rice and parboil. Chop the onions finely and place small quantity of dripping in boiler, add onions and braise until brown. Mince the parboiled meat and add to the cooked onions and allow to cook for a few minutes, then add the parboiled rice and a little stock. Season to taste and simmer for about one hour.

Mashed Potatoes, 400; Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

Salisbury Times Co. Ltd., Printers, Salisbury.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

Pioneer Eng Btn. App. July 1918.

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No. 17. **WEEK ENDING 26th July, 1918.**

AUSTRALIAN IMPERIAL FORCES.

A.I.F. Q.24.

Issued by Authority of A.Q.M.G., A.I.F. Depôts in U.K.

DIET SHEET.

vide Circular Memo. No. 223 of 28th February, 1918.

SATURDAY, 20th July, 1918.	SUNDAY, 21st July, 1918.	MONDAY, 22nd July, 1918.	TUESDAY, 23rd July, 1918.	WEDNESDAY, 24th July, 1918.	THURSDAY, 25th July, 1918.	FRIDAY, 26th July, 1918.
MENU.	*MENU.*	*MENU.*	*MENU.*	*MENU.*	*MENU.*	*MENU.*
BREAKFAST.	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**
Porridge & Milk (Syrup) American Hash & Gravy Bread Dripping Jam Tea	Cold Ham Mashed Potatoes Worcestershire Sauce Bread Dripping Jam Coffee	Irish Stew Bread Dripping Jam Tea	Porridge & Milk (Syrup) Fried Bacon Mashed Potatoes Butter Beans Bread Dripping Tea	Curry & Rice Bread Dripping Tea	Porridge & Milk (Syrup) Rissoles & Gravy Mashed Potatoes Bread Dripping Tea	Fried Liver & Bacon Mashed Potatoes Butter Beans Bread Dripping Tea
DINNER.	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**
Steak & Kidney Pie Mashed Potatoes Peas Stewed Peaches Custard Bread	Sea Pie Potatoes Spring Cabbage Fruit Pudding Vanilla Sauce Bread	Cottage Pie Peas Sago Custard Bread	Dumpling Stew Potatoes Fruit Salad Custard Bread	Steak & Bacon Pie Mashed Potatoes Semolina Custard Bread	Hot Pot Spring Cabbage Treacle Pudding Bread	Haricot Stew Potatoes Stewed Peaches Custard Bread
TEA.	**TEA.**	**TEA.**	**TEA.**	**TEA.**	**TEA.**	**TEA.**
Meat Paste Lettuce Spring Onions Bread Margarine Jam Tea	Rock Cakes Bread Margarine Jam Tea	Pea Soup Baked Currant Roll Bread Margarine Jam Tea	Sausage Rolls Gravy Mashed Potatoes Bread Margarine Tea	Bombay Pillau Mashed Potatoes Bread Margarine Jam Tea	Baked Ox Heart Stuffing Bacon Mashed Potatoes Bread Margarine Tea	Cornish Pasties Gravy Mashed Potatoes Bread Margarine Jam Tea

SUPPER.—Soup will be prepared for and issued to Guards, Picquets, &c., and all Men requiring same.

SCALE OF RATIONS.

For	Bread.	Meat.	Bacon.	Sugar.	Tea.	Salt.	Commuted Allowance to supplement Field Ration.
Officers and Other Ranks ...	14 oz.	8 oz.	2 oz.	1 1/7th oz	⅜ oz.	¼ oz.	6½d. per day.
Boys under 19 years ...	16 oz.	12 oz.	2 oz.	2 oz.	⅜ oz.	¼ oz.	5½d. „ „
W.A.A.C.s	11 oz.	5 oz.	2 oz.	1 1/7th oz	⅜ oz.	¼ oz.	6½d. „ „

W.A.A.C.s may draw 5 oz. Meat and 2 oz. Bacon, or 7 oz. Meat.

EQUIVALENTS.

For	BREAD.		MEAT.					Bacon.	
	Flour.	Oatmeal.	Dressed Fish.	Sausage.	Rabbit.	Brawn.	Preserved Meat.	Sausages.	Smoked Herrings.
Officers and Other Ranks ...	10½ oz.	7 oz.	11 oz.	6 oz.	8 oz.	8 oz.	6 oz.	3 oz.	4 oz.
Boys under 19 years ..	12 oz.	8 oz.	16 oz.	9 oz.	12 oz.	12 oz.	9 oz.	3 oz.	4 oz.
W.A.A.C.s	8¼ oz.	5¼ oz.	9 oz.	5¼ oz.	7 oz.	7 oz.	5¼ oz.	—	—

Dressed Fish will not be issued in future to Australian troops.

NOTES:—

Units that prefer it may have Dinner in the Evening instead of at Mid-day.

Salt, Pepper, and Mustard should be placed on Mess Tables at all meals in suitable containers.
Draw 1½ oz. Flour daily in lieu 2 oz. Bread.—20 % weight of Flour should be Potatoes, boiled and riced.
To cook Rice properly cook in twice its weight of water and milk. Milk allowed, 180 pints per week.
The amount of Dripping shown in recipes for the preparation of dishes is not to be exceeded.

Headquarters is however to be advised as to the decision arrived at.

All Beef should be cleaned from bone before leaving the butchery.
One tin of Condensed Milk should be dissolved in 2 pints of water.
If Margarine not regimentally made allow { Dripping ½ oz. / Margarine ⅓ oz. } per day.
When Sausages are issued in lieu of Meat they will be served to best advantage for the requirements of the unit.

RECIPES.

☞ Weights as shown are in ounces per 100 Men. ☜

Porridge and Milk.

Rolled Oats ...	...	88
Syrup ...	...	32
Milk.		

American Hash and Gravy.

Meat ...	...	350
Potatoes ...	...	112
Onions ...	...	48
Herbs ...	...	2 pkts.
Breadcrumbs	...	48
Flour ...	...	20
Dripping ...	...	16
Salt and Pepper.		

Parboil meat and mince finely. Cook and mash potatoes. Parboil onions and chop finely and mix the whole well together. Season well and add sufficient flour to stiffen. Place in greased baking dishes, and bake in moderate oven until brown. Serve with gravy.

Bread, 400; **Dripping**, 50; **Jam**, 100; **Tea**, 18.

Steak & Kidney Pie.

Meat ...	...	350
Kidney ...	...	200
Onions ...	...	48
Carrots ...	...	112
Flour ...	...	112
Potatoes ...	...	28
Dripping ...	...	32
Baking Powder	...	7
Salt and Pepper.		

Cut meat into 1 inch cubes and place in stew pan, cover with stock. Slice the kidneys, add to meat, bring to a boil and allow to simmer. Clean and slice the onions and add to meat. Season to taste. Sift flour and baking powder together. Pass cooked potatoes through sieve and mix with flour. Rub in the dripping and mix with sufficient water to form a stiff paste. Roll out and cut to size of pie dish. Place stew in baking dish, cover with paste and bake in brisk oven until paste has risen and set.

Mashed Potatoes, 500; **Peas**, 112; **Bread**, 400.

Stewed Peaches & Custard.

Dried Peaches	...	112
Syrup ...	...	32
Custard Powder	...	16
Essence ...	...	½
Milk.		

Pick fruit over carefully and wash thoroughly. Have copper ready with just sufficient water to cover. Bring water to a boil and add fruit. Withdraw fires from copper immediately, add syrup to sweeten, cover closely and allow to stand for from one to one and a-half hours.

Prepare Custard and serve over fruit.

Meat Paste.

Meat ...	...	100
Breadcrumbs	...	40
Dripping ...	...	12
Salt, Pepper and Allspice.		

Pass cooked meat through mincer, mix well together with breadcrumbs, dripping, and seasoning. Pass mixture through mincer, pound well together until smooth paste is formed.

Lettuce, 3 doz.; **Spring Onions**, 2 doz.; **Vinegar.**

Bread, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

Cold Ham, 500; **Mashed Potatoes**, 400; **Worcestershire Sauce**, 50; **Bread**, 400; **Dripping**, 50; **Jam**, 100; **Coffee**, 40 (**Sweeten with Molasses**, 32).

Sea Pie.

Meat ...	...	500
Onions ...	...	32
Carrots ...	...	112
Flour ...	...	96
Dripping ...	...	24
Baking Powder	..	7
Salt and Pepper.		

Cut the meat into 1 in. cubes. Place meat in stew pot with stock, bring to a boil and allow to simmer gently. Clean and slice the carrots finely, cut onions into small dice, add to meat. Season to taste. Prepare paste as for Steak and Kidney Pie and roll out to a round rather less than the top of stew pot. After stew has simmered for about three quarters of an hour, cover with paste. Secure lid firmly and allow to steam for about two hours. Cut into one-man portions and serve on top of stew.

Potatoes, 500; **Spring Cabbage**, 600; **Bread**, 400.

Fruit Pudding.

Flour ...	...	112
Cornmeal ...	...	48
Breadcrumbs	...	40
Dripping ...	...	64
Muscatels ...	...	32
Currants ...	...	32
Molasses ...	...	16
Baking Powder	...	9

Sift flour, cornmeal and baking powder together and rub dripping into the mixture. Add breadcrumbs, muscatels, currants, and sweeten with molasses. Mix the whole well together with sufficient cold water to form a stiff dough. Turn into well-greased pudding tins, secure lids firmly and steam for 4½ hours.

Vanilla Sauce.

Cornflour ...	...	16
Essence Vanilla	...	½
Milk.		

Rock Cakes.

Flour ...	...	160
Baking Powder	...	10
Dripping ...	...	32
Currants ...	...	32
Sugar ...	...	24
Essence Lemon	...	½
Eggs ...	...	8
Milk.		

Sift the flour and baking powder together and rub the dripping and sugar well into the mixture. Carefully clean the currants, mix the whole well together, add the essence, dissolve the eggs and mix to a medium dough with milk and water. Drop the mixture as roughly as possible on a baking tin in one-man portions and bake for about 15 minutes in a hot oven.

Bread, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

Irish Stew.

Meat ...	...	400
Potatoes ...	...	400
Carrots ...	...	112
Onions ...	...	48
Salt and Pepper.		

Cut the meat into 1in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. Clean and cut up vegetables and add to meat. Season to taste and allow to simmer until cooked.

Bread, 400; **Dripping**, 50; **Jam**, 100; **Tea**, 18.

Cottage Pie.

Meat ...	...	450
Potatoes ...	...	400
Onions ...	...	48
Dripping ...	...	24
Herbs ...	...	1 pkt.
Salt and Pepper.		

Parboil the meat and cut into small cubes. Place in baking dishes and cover with sufficient stock to moisten. Boil and mash potatoes and mix well with finely chopped parboiled onion. Season and spread over meat. Spread dripping over top of potatoes, place in moderate oven, and bake until brown.

Peas, 112; **Bread**, 400.

Sago Custard

Sago ..	...	96
Syrup ...	...	32
Custard Powder	...	8
Essence ...	...	½
Milk.		

Mix together 8 pints of milk and 12 pints of water, and bring to a fast boil. Sprinkle in the sago, stirring well until boiling. Simmer gently until cooked. Add a little salt, sweeten with syrup. Mix custard, flavour with essence, and add a few minutes before serving.

Pea Soup.

Split Peas ...	...	96
Mixed Vegetables	...	96
Onions ...	...	24
Flour ...	...	32
Salt and Pepper.		

Soak the peas for about 12 hours, strain off and cook until pulped. Clean and slice the vegetables and onions and place with stock in copper. Bring to a boil and allow to simmer until cooked. Make thickening and add with pulped peas, pepper and salt twenty minutes before serving.

Baked Currant Roll.

Flour ...	...	128
Cornmeal ...	...	48
Dripping ...	...	64
Currants ...	...	48
Baking Powder	...	10

Sift flour, cornmeal, and baking powder together. Rub in part of dripping and mix with water to a fairly stiff paste. Roll out, add the remainder of the dripping in small knobs over the paste, fold into three and roll out. Repeat four times, then roll out to the required size. Spread over the currants, moisten the edges & make into rolls. Place on baking tins and bake in moderately fast oven.

Bread, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

Porridge and Milk.

Rolled Oats ...	...	88
Syrup ...	...	32
Milk.		

Fried Bacon, 350; **Mashed Potatoes**, 400; **Butter Beans**, 80; **Bread**, 400; **Dripping**, 50; **Tea**, 18.

Dumpling Stew.

Meat ...	...	450
Carrots ...	...	112
Onions ...	...	32
Flour ...	...	64
Potatoes ...	...	16
Dripping ..	...	24
Baking Powder	...	6
Salt and Pepper.		

Cut the meat into 1 in. cubes. Place in stew pan, cover with stock, bring to a boil and allow to simmer. Clean and slice the vegetables and add to meat. Season to taste. Prepare paste as for Sea Pie. Roll out, cut into one-man portions and add to stew. Allow to simmer until cooked.

Potatoes, 500; **Bread**, 400.

Fruit Salad & Custard.

Fruit Salad ...	...	112
Syrup ...	...	32
Custard Powder	...	16
Essence ...	...	½

Proceed as for Stewed Peaches and Custard.

Sausage Rolls.

Meat ...	...	350
Onions ...	...	48
Breadcrumbs	...	40
Herbs ...	...	1 pkt.
Flour ...	...	160
Potatoes ...	...	40
Dripping ...	...	40
Baking Powder	...	8
Salt and Pepper.		

Pass parboiled meat through the mincer. Parboil onions and chop finely. Grate dried breadcrumbs. Place these ingredients in mixing bowl, adding herbs, pepper, and salt. Moisten slightly with stock and mix well together. Prepare paste as for Steak and Kidney Pie. Roll out, cut into desired portions, place the meat mixture in centre, fold over, moisten the edges and press lightly together. Prick with fork and bake in moderate oven. Serve with gravy.

Mashed Potatoes, 400; **Bread**, 400; **Margarine**, 50; **Tea**, 19.

Curry and Rice.

Meat ...	...	350
Onions ...	...	32
Flour ...	...	24
Curry Powder	...	8
Rice ...	...	80
Salt and Pepper.		

Cut meat into one inch cubes. Place in stew pan, cover with stock, bring to a boil, and allow to simmer. Clean and slice the onions, add to meat and simmer gently until cooked. Make a thickening to which add curry powder, pepper and salt. Add twenty minutes before serving.

RICE.—Bring to boil 8 parts of water to 1 of rice. Add a little salt, sprinkle in the rice. Remove the fire and allow to cook in own heat until tender. Strain and serve in separate containers.

Bread, 400; **Dripping**, 50; **Tea**, 18.

Steak & Bacon Pie.

Meat ...	...	400
Bacon ..	...	200
Onions ...	...	48
Carrots ...	...	112
Flour ...	...	112
Potatoes ...	...	28
Dripping ...	...	32
Baking Powder	...	7
Salt and Pepper.		

Proceed as for Steak and Kidney Pie.

Mashed Potatoes, 500; **Bread**, 400.

Semolina Custard.

Semolina ...	...	96
Syrup ...	...	32
Custard Powder	...	8
Essence ...	...	½
Milk.		

Proceed as for Sago Custard.

Bombay Pillau.

Meat ...	...	300
Onions ...	...	24
Herbs ...	...	1 pkt.
Cayenne ...	...	½
Flour ...	...	32
Rice ...	...	96
Salt and Pepper.		

Cut the meat into small cubes. Bring to a boil sufficient stock to cover meat. Add meat, allow to simmer, stirring frequently. Add sliced onions, herbs, cayenne and salt. Make thickening and add twenty minutes before serving. Prepare Rice as for Curry and Rice, and serve in separate containers

Mashed Potatoes, 400; **Bread**, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

Porridge and Milk.

Rolled Oats ...	...	88
Syrup ...	...	32
Milk.		

Rissoles and Gravy.

Meat ...	...	350
Bacon ...	...	50
Onions ...	...	32
Flour ...	...	24
Breadcrumbs	...	40
Dripping ...	...	24
Herbs ...	...	1 pkt.
Salt, Pepper, and Spice.		

Pass parboiled meat and bacon through the mincer. Place in mixing bowl, add three parts of the dripping, the whole of the breadcrumbs, finely chopped parboiled onions, herbs, and seasoning, with sufficient flour to bind. Mix thoroughly together and pass through mincer a second time. Make into one man portions, place in greased baking dishes, and bake in moderate oven. Serve with gravy.

Mashed Potatoes, 400; **Bread**, 400; **Dripping**, 50; **Tea**, 18.

Hot Pot.

Meat ...	...	450
Potatoes ...	...	400
Onions ...	...	48
Salt and Pepper.		

Cut the meat into cubes. Slice the onions finely. Clean and slice potatoes, place a layer of potatoes in baking dish, then a layer of meat, adding a little sliced onion. Season well. Continue layers until dish is nearly full, potatoes being the top layer. Barely cover with stock, cover with greased paper, and bake slowly for about two hours. Paper should be removed in time to allow potatoes to brown.

Spring Cabbage, 600; **Bread**, 400.

Treacle Pudding.

Flour ...	...	148
Cornmeal ...	...	48
Breadcrumbs	...	40
Molasses ..	...	48
Dripping ...	...	64
Baking Powder	...	9

Proceed as for Fruit Pudding.

Baked Ox Heart.

Ox Heart ...	...	400
Bacon ...	...	100
Onions ...	...	64
Breadcrumbs	...	80
Sage ...	...	2 pkts.
Dripping ...	...	16
Salt and Pepper.		

Soak hearts overnight in salt and water, wash well & trim off fat. Drain thoroughly. Cut the onions into dice, place them in cold water, bring to a boil, and cook for five minutes, then strain well. Lightly fry the onions in the dripping, add the breadcrumbs, sage, pepper and salt, and mix well. Fill hearts with stuffing, place in baking dishes, cover over with strips of bacon, and bake in moderate oven for 3 hours. Slice hearts and place in warm oven until ready for serving. Serve with bacon and stuffing.

Mashed Potatoes, 400; **Bread**, 400; **Margarine**, 50; **Tea**, 19.

Fried Liver and Bacon.

Liver ...	...	200
Bacon ...	...	200

Fry bacon. Slice liver in one-man portions and fry in bacon fat.

Mashed Potatoes, 400; **Butter Beans**, 80; **Bread**, 400; **Dripping**, 50; **Tea**, 18.

Haricot Stew.

Meat ...	...	450
Haricot Beans	...	80
Carrots ...	...	112
Onions ...	...	32
Dripping ...	...	20
Flour ...	...	24
Salt and Pepper.		

Cut the meat into 1 inch cubes. Place in copper with haricot beans which have been soaked for at least 12 hours, add sufficient stock or cold water to cover. Bring to a boil and allow to simmer. Clean and slice the vegetables and add to meat. Season to taste. Clean and slice the onions, place dripping in pan, add the sliced onions and allow to fry until brown. After meat has been allowed to simmer for about 2½ hours, make thickening, and add with onions twenty minutes before serving.

Potatoes, 500; **Bread**, 400.

Stewed Peaches & Custard.

Dried Peaches	...	112
Syrup ...	...	32
Custard Powder	...	16
Essence ...	...	½
Milk.		

Proceed as previously directed.

Cornish Pasties.

Meat ...	...	350
Onions ...	...	24
Potatoes ...	...	100
Herbs ...	...	1pkt.
Flour ...	...	160
Potatoes ...	...	40
Dripping ...	...	64
Baking Powder	...	8
Salt and Pepper.		

Cut meat thinly or mince coarsely. Parboil meat. Clean potatoes and onions and cut finely. Place meat in mixing bowl, add vegetables, herbs, salt and pepper, with sufficient stock to moisten. Mix thoroughly together. Prepare paste as for Steak and Kidney Pie. Cut into one-man portions and roll out. Keep same as round as possible. Place meat mixture in centre of each piece of pastry, wet outside edges and fold over. Place edges lightly together, prick with fork, and bake in moderate oven until cooked. Serve with gravy.

Mashed Potatoes, 400; **Bread**, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

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AUSTRALIAN WAR MEMORIAL RCDIG1009311

Pioneer Trng Bttn. July 1918

Appdx.

AUSTRALIAN WAR MEMORIAL RCDIG1009311

PIONEER TRAINING BATTALION
6 JUL. 1918
A.

No. 15. **WEEK ENDING 12th July, 1918.**

AUSTRALIAN IMPERIAL FORCES.

A.I.F. Q.24.

Issued by Authority of A.Q.M.G., A.I.F. Depôts in U.K.

DIET SHEET.

vide Circular Memo. No. 223 of 28th February, 1918.

SATURDAY, 6th July, 1918.	SUNDAY, 7th July, 1918.	MONDAY, 8th July, 1918.	TUESDAY, 9th July, 1918.	WEDNESDAY, 10th July, 1918.	THURSDAY, 11th July, 1918.	FRIDAY, 12th July, 1918.
MENU. **BREAKFAST.** Rissoles & Gravy Mashed Potatoes Bread Dripping Tea	*MENU.* **BREAKFAST.** Cold Ham Mashed Potatoes Worcestershire Sauce Bread Dripping Coffee	*MENU.* **BREAKFAST.** Porridge & Milk (Syrup) Indian Curry & Rice Bread Dripping Tea	*MENU.* **BREAKFAST.** Fried Bacon Butter Beans Mashed Potatoes Bread Dripping Tea	*MENU.* **BREAKFAST.** Porridge & Milk (Syrup) American Hash & Gravy Bread Dripping Tea	*MENU.* **BREAKFAST.** Fried Liver & Bacon Mashed Potatoes Butter Beans Bread Dripping Tea	*MENU.* **BREAKFAST.** Porridge & Milk (Syrup) Irish Stew Bread Dripping Tea
DINNER. Steak & Kidney Pie Mashed Potatoes Peas Raisin Pudding Vanilla Sauce Bread	**DINNER.** Baked Meat Gravy Baked Potatoes Spring Cabbage Stewed Peaches Custard Bread	**DINNER.** Cottage Pie Treacle Pudding Custard Bread	**DINNER.** Haricot Stew Potatoes Semolina Custard Bread	**DINNER.** Hot Pot Fruit Salad & Rice Bread	**DINNER.** Sea Pie Potatoes Sago Custard Bread	**DINNER.** Steak & Bacon Pie Mashed Potatoes Spring Cabbage Suet Pudding Jam Sauce Bread
TEA. Fish Paste Lettuce Spring Onions Bread Margarine Jam Tea	**TEA.** Rock Cakes Bread Margarine Jam Tea	**TEA.** Pea Soup Baked Currant Roll Bread Margarine Jam Tea	**TEA.** Beef Macedoine Mashed Potatoes Bread Margarine Jam Tea	**TEA.** Cornish Pasties Gravy Mashed Potatoes Bread Margarine Jam Tea	**TEA.** Baked Ox Heart Stuffing Bacon Mashed Potatoes Bread Margarine Tea	**TEA.** Sausage Rolls Gravy Mashed Potatoes Bread Margarine Jam Tea

SUPPER.—Soup will be prepared for and issued to Guards, Picquets, &c., and all Men requiring same.

SCALE OF RATIONS.

For	Bread.	Meat.	Bacon.	Sugar.	Tea.	Salt.	Commuted Allowance to supplement Field Ration.
Officers and Other Ranks ...	14 oz.	8 oz.	2 oz.	1 1/7th oz	3/8 oz.	1/4 oz.	6½d. per day.
Boys under 19 years ...	16 oz.	12 oz.	2 oz.	2 oz.	3/8 oz	1/4 oz.	5½d. „ „
W.A.A.C.s	11 oz.	5 oz.	2 oz.	1 1/7th oz	3/8 oz.	1/4 oz.	6½d „ „

W.A.A.C.s may draw 5 oz. Meat and 2 oz. Bacon, or 7 oz. Meat.

EQUIVALENTS.

For	BREAD.		MEAT.					Bacon.	
	Flour.	Oatmeal.	Dressed Fish.	Sausage.	Rabbit.	Brawn.	Preserved Meat.	Sausages.	Smoked Herrings.
Officers and Other Ranks ..	10½ oz.	7 oz.	11 oz.	6 oz.	8 oz.	8 oz.	6 oz.	3 oz.	4 oz.
Boys under 19 years ..	12 oz.	8 oz.	16 oz.	9 oz.	12 oz.	12 oz.	9 oz.	3 oz.	4 oz.
W.A.A.C.s	8½ oz.	5¼ oz.	9 oz.	5¼ oz.	7 oz.	7 oz.	5¼ oz.	—	—

Dressed Fish will not be issued in future to Australian troops.

NOTES :—

Units that prefer it may have Dinner in the Evening instead of at Mid-day. **Headquarters is however to be advised as to the decision arrived at.**

Salt, Pepper, and Mustard should be placed on Mess Tables at all meals in suitable containers.
Draw 1½ oz. Flour daily in lieu 2 oz. Bread.—20 % weight of Flour should be Potatoes, boiled and riced.
To cook Rice properly cook in twice its weight of water and milk. Milk allowed, 180 pints per week.
The amount of Dripping shown in recipes for the preparation of dishes is not to be exceeded.

All Beef should be cleaned from bone before leaving the butchery.
One tin of Condensed Milk should be dissolved in 2 pints of water.
If Margarine not regimentally made allow {Dripping ½ oz. / Margarine ½ oz.} per day.
When Sausages are issued in lieu of Meat they will be served to best advantage for the requirements of the unit.

RECIPES.

☞ Weights as shown are in ounces per 100 Men. ☜

Rissoles and Gravy.

Meat	350
Onions	32
Flour	24
Breadcrumbs ...	40
Dripping	24
Herbs	1 pkt.
Salt, Pepper, and Spice.	

Pass parboiled meat through the mincer. Place in mixing bowl, add three parts of the dripping, the whole of the breadcrumbs, finely chopped parboiled onions, herbs, and seasoning, with sufficient flour to bind. Mix thoroughly together and pass through mincer a second time. Make into one man portions, place in greased baking dishes, and bake in moderate oven. Serve with gravy.

Mashed Potatoes, 400; **Bread**, 400; **Dripping**, 50; **Tea**, 18.

Steak & Kidney Pie.

Meat	300
Kidney	200
Onions	48
Carrots	112
Flour	112
Potatoes	28
Dripping	32
Baking Powder ...	7
Salt and Pepper.	

Trim and cut the meat from the bone, and cut into 1 inch cubes. Place meat in stew pan, cover with stock. Slice the kidneys, add to meat and allow to simmer. Clean and slice the onions and add to meat. Season to taste. Sift flour and baking powder together, pass cooked potatoes through sieve and mix with flour. Rub in the dripping and mix with sufficient water to form a stiff paste. Roll out and cut to size of pie dish. Place stew in baking dish, cover with paste and bake in brisk oven until paste has risen and set.

Mashed Potatoes, 400; **Peas**, 112; **Bread**, 400.

Raisin Pudding.

Flour	112
Cornmeal	48
Breadcrumbs ...	40
Dripping	64
Muscatels	64
Molasses	16
Mixed Spice	2
Baking Powder ...	9

Sift flour, cornmeal and baking powder together and rub dripping into the mixture. Add breadcrumbs, muscatels, mixed spice, and sweeten with molasses. Mix the whole well together with sufficient cold water to form a stiff dough. Turn into well-greased pudding tins, secure lids firmly and steam for 4½ hours.

Vanilla Sauce.

Cornflour	16
Essence Vanilla ...	½
Milk.	

Fish Paste.

Tinned Salmon ...	128
Breadcrumbs ...	40
Dripping	12
Salt, Pepper and Allspice.	

Place ingredients in mortar or strong mixing bowl, and mix well together. Pound to a smooth paste.

Lettuce, 3 doz.; **Spring Onions**, 2 doz.

Bread, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

Cold Ham, 500; **Mashed Potatoes**, 400; **Worcestershire Sauce**, 50; **Bread**, 400; **Dripping**, 50; **Coffee**, 40 (**Sweeten with Molasses**, 32).

Baked Meat, 700; **Gravy; Baked Potatoes**, 600; **Spring Cabbage**, 600; **Bread**, 400.

Stewed Peaches & Custard.

Dried Peaches ...	112
Syrup	32
Custard Powder ...	16
Essence	½
Milk.	

Pick fruit over carefully and wash thoroughly. Have copper ready with just sufficient water to cover. Bring water to a boil and add fruit. Withdraw fires from copper immediately. Cover closely and allow to stand for from one to one and a-half hours.

Prepare Custard and serve over fruit.

Rock Cakes.

Flour	160
Baking Powder ...	10
Dripping	32
Currants	32
Sugar	24
Essence of Lemon ...	½
Eggo	8

Sift the flour and baking powder together, rub the dripping and sugar well into the mixture. Carefully clean the currants, mix the whole well together, add the essence, dissolve the eggo and mix to a medium dough with milk and water. Drop the mixture as roughly as possible on a baking tin in one-man portions, bake for about 15 minutes in a hot oven.

Bread, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

Porridge and Milk.

Rolled Oats	88
Syrup	32
Milk.	

Indian Curry and Rice.

Meat ...	350	Curry Powder	8
Onions ...	32	Rice ...	80
Flour ...	24	Salt and Pepper.	

Trim and cut the meat from the bone and cut into one inch cubes. Place in stew pan, cover with stock, and allow to simmer. Clean and slice the onions, add to meat and simmer gently until cooked. Make a thickening to which add curry powder, pepper and salt and add twenty minutes before serving.

RICE.—Bring to boil 8 parts of water to 1 of rice. Add a little salt, sprinkle in the rice. Remove the fire and allow to cook in own heat until tender. Strain and serve in separate containers.

Bread, 400; **Dripping**, 50; **Tea**, 18.

Cottage Pie.

Meat	450
Potatoes	400
Onions	48
Dripping	24
Herbs	1 pkt.
Salt and Pepper.	

Parboil the meat and cut into small cubes. Place in baking dishes and cover with sufficient stock to moisten. Boil and mash potatoes and mix well with finely chopped parboiled onion. Season and spread over meat. Spread dripping over top of potatoes, place in moderate oven, and bake until brown.

Treacle Pudding.

Flour	148
Cornmeal	48
Breadcrumbs ...	40
Molasses	48
Dripping	64
Baking Powder ...	9

Proceed as for Raisin Pudding.

Custard Powder ...	16
Essence	½
Milk.	

Bread, 400.

Pea Soup.

Split Peas	96
Mixed Vegetables ...	96
Onions	24
Flour	32
Salt and Pepper.	

Soak the peas for about 12 hours, strain off and cook until pulped. Clean and slice the vegetables and onions and place with stock in copper. Bring to a boil and allow to simmer until cooked. Make thickening and add with pulped peas, pepper and salt twenty minutes before serving.

Baked Jam Roll.

Flour	128
Cornmeal	48
Dripping	64
Jam	75
Baking Powder ...	10

Sift flour, cornmeal, and baking powder together. Rub in part of dripping and mix with water to a fairly stiff paste. Roll out, add the remainder of the dripping in small knobs over the paste, fold into three and roll out. Repeat four times, then roll out to the required size. Spread over the jam, moisten the edges and make into rolls. Place on baking tins and bake in moderately fast oven.

Bread, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

Fried Bacon, 350; **Butter Beans**, 80; **Mashed Potatoes**, 400; **Bread**, 400; **Dripping**, 50; **Tea**, 18.

Haricot Stew.

Meat	450
Haricot Beans ...	80
Carrots	112
Onions	32
Dripping	20
Flour	24
Salt and Pepper.	

Trim and cut the meat from the bone and cut into 1 inch cubes. Place in copper with haricot beans which have been soaked for at least 12 hours, add sufficient cold water or stock to cover. Bring to a boil and allow to simmer. Clean and slice the vegetables and add to meat. Season to taste. Clean and slice the onions, place dripping in pan, add the sliced onions and allow to fry until brown. After meat has been allowed to simmer for about 2½ hours, make thickening, and add with onions twenty minutes before serving.

Potatoes, 400; **Bread**, 400.

Semolina Custard.

Semolina	96
Syrup	32
Custard Powder ...	8
Essence	½
Milk.	

Mix together 8 pints of milk and 12 pints of water, and bring to a fast boil. Sprinkle in the semolina, stirring well until boiling. Simmer gently until cooked. Add a little salt, sweeten with syrup. Mix custard, flavour with essence, and add a few minutes before serving.

Beef Macedoine.

Meat	350
Onions	32
Dripping	10
Rice	96
Salt and Pepper.	

Well clean the rice and parboil. Chop the onions finely and place small quantity of dripping in boiler, add onions and braise until brown. Mince the parboiled meat and add to the cooked onions and allow to cook for a few minutes, then add the parboiled rice and a little stock. Season to taste and simmer for about one hour.

Mashed Potatoes, 400; **Bread**, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

Porridge and Milk.

Rolled Oats	88
Syrup	32
Milk.	

American Hash and Gravy.

Meat	350
Onions	40
Potatoes	112
Herbs	2 pkts.
Breadcrumbs ...	80
Flour	32
Dripping	16
Salt and Pepper.	

Parboil meat and mince finely. Cook and mash potatoes. Parboil onions and chop finely and mix the whole well together. Season and add sufficient flour to stiffen. Place in greased baking dishes, and bake in moderate oven until brown. Serve with gravy.

Bread, 400; **Dripping**, 50; **Tea**, 18.

Hot Pot.

Meat	450
Potatoes	400
Onions	48
Salt and Pepper.	

Trim and cut the meat from the bone and cut into cubes. Slice the onions finely. Clean and slice potatoes, place a layer of potatoes in baking dish, then a layer of meat, adding a little sliced onion. Season well. Continue layers until dish is nearly full, potatoes being the top layer. Barely cover with stock, cover with greased paper, and bake slowly for about two hours. Paper should be removed in time to allow potatoes to brown.

Fruit Salad & Rice.

Fruit Salad	112
Syrup	32

Proceed as for Stewed Peaches.

Rice	96

Prepare as for Rice with Curry.

Bread, 400.

Cornish Pasties.

Meat	350
Bacon	50
Onions	24
Potatoes	100
Herbs	1 pkt.
Flour	160
Potatoes	40
Dripping	64
Baking Powder ...	8
Salt and Pepper.	

Trim and cut the meat from the bone. Parboil and mince coarsely. Clean potatoes and onions and cut finely. Place meat in mixing bowl, add vegetables, herbs, pepper and salt, with sufficient stock to moisten. Mix thoroughly together. Prepare paste as for Steak and Kidney Pie. Cut into one-man portions and roll out. Keep same as round as possible. Place meat mixture in centre of each piece of pastry, wet outside edges and fold over. Place edges lightly together, prick with fork, and bake in moderate oven until cooked. Serve with gravy.

Mashed Potatoes, 400; **Bread**, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 18.

Fried Liver and Bacon.

Liver	200
Bacon	200

Mashed Potatoes, 400; **Butter Beans**, 80; **Bread**, 400; **Dripping**, 50; **Tea**, 18.

Sea Pie.

Meat	450
Onions	32
Carrots	112
Flour	96
Potatoes	24
Dripping	32
Baking Powder ...	7
Salt and Pepper.	

Trim and cut the meat from the bone and cut into 1in. cubes. Place meat in stew pot with stock, bring to a boil and allow to simmer. Clean and slice the carrots finely, cut onions into small dice and add to meat. Season to taste. Prepare paste as for Steak and Kidney Pie. Roll out to round rather less than the top of stew pot. After stew has simmered for about three quarters of an hour, cover with paste. Secure lid firmly and allow to steam for about two hours. Cut into one-man portions and serve on top of stew.

Potatoes, 400; **Bread**, 400.

Sago Custard.

Sago	96
Syrup	32
Essence	½
Milk.	

Proceed as for Semolina Custard.

Baked Ox Heart and Stuffing.

Ox Heart	400
Bacon	100
Onions	64
Breadcrumbs ...	80
Sage	2 pkts.
Dripping	16
Salt and Pepper.	

Soak hearts overnight in salt and water, wash well & trim off fat. Drain thoroughly. Cut the onions into dice, place them in cold water, bring to a boil, and cook for five minutes, then strain well. Lightly fry the onions in the dripping, add the breadcrumbs, sage, pepper and salt, and mix well. Fill hearts with stuffing, place in baking dishes, cover over with strips of bacon, and bake in moderate oven for 3 hours. Slice hearts and place in warm oven until ready for serving. Serve with bacon and stuffing.

Mashed Potatoes, 400; **Bread**, 400; **Margarine**, 50; **Tea**, 19.

Porridge and Milk.

Rolled Oats	88
Syrup	32
Milk.	

Irish Stew.

Meat	400
Potatoes	400
Carrots	112
Onions	48
Salt and Pepper.	

Trim and cut meat from the bone and cut into 1in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. Clean and cut up vegetables and add to meat. Season to taste and allow to simmer until cooked.

Bread, 400; **Dripping**, 50; **Tea**, 18.

Steak & Bacon Pie.

Meat	400
Bacon	200
Onions	48
Carrots	112
Flour	112
Potatoes	28
Dripping	32
Baking Powder ...	7
Salt and Pepper.	

Proceed as for Steak and Kidney Pie.

Mashed Potatoes, 400; **Spring Cabbage**, 600; **Bread**, 400.

Suet Pudding.

Flour	148
Cornmeal	48
Breadcrumbs ...	40
Dripping	64
Baking Powder ...	9

Sift the flour, cornmeal, and baking powder together. Rub in the dripping. Add breadcrumbs and a little salt. Mix the whole well together and moisten with sufficient cold water until a soft dough is formed. Have pudding tins well greased. Place therein the required quantity, secure lids firmly, place in copper and steam for 4½ hours.

Jam Sauce.

Jam	72

Sausage Rolls.

Meat	300
Bacon	50
Onions	48
Breadcrumbs ...	40
Herbs	1 pkt.
Flour	128
Potatoes	32
Dripping	40
Baking Powder ...	8
Salt and Pepper.	

Pass parboiled meat through the mincer. Parboil onions and chop finely. Grate dried breadcrumbs. Place these ingredients in mixing bowl, adding herbs, pepper, and salt. Moisten slightly with stock and mix well together. Prepare paste as for Steak and Kidney Pie. Roll out, cut into desired portions, place the meat mixture in centre, fold over, moisten the edges and press lightly together. Prick with fork and bake in moderate oven. Serve with gravy.

Mashed Potatoes, 400; **Bread**, 400; **Margarine**, 50; **Jam**, 100; **Tea**, 19.

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No. 15.

Pioneer Ftng Bttn. July 1918

Aspen.

No. 14. **WEEK ENDING 5th July, 1918.**

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AUSTRALIAN IMPERIAL FORCES.

A.I.F. Q.24.

Issued by Authority of A.Q.M.G., A.I.F. Depôts in U.K.

DIET SHEET.

vide Circular Memo. No. 223 of 28th February, 1918.

SATURDAY, 29th June, 1918.	SUNDAY, 30th June, 1918.	MONDAY, 1st July, 1918.	TUESDAY, 2nd July, 1918.	WEDNESDAY, 3rd July, 1918.	THURSDAY, 4th July, 1918.	FRIDAY, 5th July, 1918.
MENU.	*MENU.*	*MENU.*	*MENU.*	*MENU.*	*MENU.*	*MENU.*
BREAKFAST.	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**	**BREAKFAST.**
Porridge & Milk (Syrup) American Hash & Gravy Bread Dripping Tea	Cold Ham Mashed Potatoes Worcestershire Sauce Bread Dripping Jam Coffee	Madras Curry & Rice Bread Jam Dripping Tea	Porridge & Milk (Syrup) Fried Bacon Butter Beans Mashed Potatoes Bread Dripping Tea	Irish Stew Bread Dripping Tea	Anzac Steak Mashed Potatoes Bread Dripping Jam Tea	Porridge & Milk (Syrup) Fried Bacon Butter Beans Mashed Potatoes Dripping Tea
DINNER.	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**	**DINNER.**
Steak & Kidney Pie Mashed Potatoes Peas Fruit Salad Custard Bread	Baked Meat Gravy Baked Potatoes Spring Cabbage Raisin Pudding Vanilla Sauce Bread	Dumpling Stew Potatoes Sago Custard Bread	Hot Pot Ginger Pudding Custard Bread	Steak & Kidney Pudding Mashed Potatoes Peas Semolina Custard Bread	Haricot Stew Potatoes Suet Pudding Jam Sauce Bread	Cottage Pie Spring Cabbage Tapioca Custard Bread
TEA.	**TEA.**	**TEA.**	**TEA.**	**TEA.**	**TEA.**	**TEA.**
Radishes Spring Onions Lettuce Bread Margarine Jam Tea	Meat Paste Lemon Cake Bread Margarine Jam Tea	Lentil Soup Baked Currant Roll Bread Margarine Tea	Sausage Rolls Gravy Mashed Potatoes Bread Margarine Tea	Tripe & Onions Mashed Potatoes Bread Margarine Tea	Salmon & Onion Salad Bread Margarine Tea	Bombay Pillau Bread Margarine Jam Tea

SUPPER.—Soup will be prepared for and issued to Guards, Picquets, &c., and all Men requiring same.

SCALE OF RATIONS.

For	Bread.	Meat.	Bacon.	Sugar.	Tea.	Salt.	Commuted Allowance to supplement Field Ration.
Officers and Other Ranks ..	14 oz.	8 oz.	2 oz.	1 1/7th oz	⅜ oz.	¼ oz.	6½d. per day.
Boys under 19 years ..	16 oz.	12 oz.	2 oz.	2 oz.	⅜ oz	¼ oz.	5½d. „ „
W.A.A.C.s	11 oz.	5 oz.	2 oz.	1 1/7th oz	⅜ oz.	¼ oz.	6½d „ „

W.A.A.C.s may draw 5 oz. Meat and 2 oz. Bacon, or 7 oz. Meat.

EQUIVALENTS.

For	BREAD.		MEAT.					Bacon.	
	Flour.	Oatmeal.	Dressed Fish.	Sausage.	Rabbit.	Brawn.	Preserved Meat.	Sausages.	Smoked Herrings.
Officers and Other Ranks ..	10½ oz.	7 oz.	11 oz.	6 oz.	8 oz.	8 oz.	6 oz.	3 oz.	4 oz.
Boys under 19 years ...	12 oz.	8 oz.	16 oz.	9 oz.	12 oz.	12 oz.	9 oz.	3 oz.	4 oz.
W.A.A.C.s	8¼ oz.	5½ oz.	9 oz.	5¼ oz.	7 oz.	7 oz.	5¼ oz.	—	—

Dressed Fish will not be issued in future to Australian troops.

NOTES:—

Units that prefer it may have Dinner in the Evening instead of at Mid-day.

Salt, Pepper, and Mustard should be placed on Mess Tables at all meals in suitable containers.
Draw 1¼ oz. Flour daily in lieu 2 oz. Bread.—20 % weight of Flour should be Potatoes, boiled and riced.
To cook Rice properly cook in twice its weight of water and milk. Milk allowed, 180 pints per week.
The amount of Dripping shown in recipes for the preparation of dishes is not to be exceeded.

Headquarters is however to be advised as to the decision arrived at.

All Beef should be cleaned from bone before leaving the butchery.
One tin of Condensed Milk should be dissolved in 2 pints of water.
If Margarine not regimentally made allow {Dripping ½ oz. / Margarine ¼ oz.} per day.
When Sausages are issued in lieu of Meat they will be served to best advantage for the requirements of the unit.

RECIPES.

☞ Weights as shown are in ounces per 100 Men. ☜

Porridge and Milk.

Rolled Oats ...	...	88
Syrup ...	...	32
Milk.		

American Hash and Gravy.

Meat ...	...	350
Onions ...	...	40
Potatoes ...	...	112
Herbs ...	...	2 pkts.
Breadcrumbs	...	80
Flour ...	...	32
Dripping ...	...	16
Salt and Pepper.		

Parboil meat and mince finely. Cook and mash potatoes. Parboil onions and chop finely and mix the whole well together. Season and add sufficient flour to stiffen. Place in greased baking dishes, and bake in moderate oven until brown. Serve with gravy.

Bread, 400; Dripping, 50; Tea, 18.

Steak and Kidney Pie.

Meat ...	...	400
Kidney ...	...	200
Onions ...	...	48
Carrots ...	...	112
Flour ...	...	112
Potatoes ...	...	28
Dripping ...	...	32
Baking Powder	...	7
Salt and Pepper.		

Trim and cut the meat from bone and cut into 1 inch cubes. Place meat in stew pan, cover with stock. Slice the kidneys and add to meat and allow to simmer. Clean and slice the onions and add to meat. Season to taste. Sift flour and baking powder together. Pass cooked potatoes through sieve and mix with flour. Rub in the dripping and mix with sufficient water to form a stiff paste. Roll out and cut to size of pie dish. Place stew in baking dish, cover with paste and bake in brisk oven until paste has risen and set.

Potatoes, 500; Peas, 112; Bread, 400.

Fruit Salad ...	...	112
Syrup ...	...	32

Pick fruit over carefully and wash thoroughly. Have copper ready with just sufficient water to cover. Bring water to a boil and add fruit and syrup. Withdraw fires from copper immediately. Cover closely and allow to stand from one to one and a-half hours.

Custard.

Custard Powder	...	16
Essence Vanilla	...	½
Milk.		

Radishes, Spring Onions, Lettuce, 2 doz. of each.

Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

Cold Ham, 500; Mashed Potatoes, 500; Worcestershire Sauce, 50; Bread, 400; Dripping, 50; Jam, 100; Coffee, 40 (Sweeten with Molasses, 32).

Baked Meat, 700; Gravy; Baked Potatoes, 600; Spring Cabbage, 600; Bread, 400.

Raisin Pudding.

Flour ...	...	112
Cornmeal ...	...	48
Breadcrumbs	...	40
Dripping ...	...	64
Muscatels ...	...	64
Molasses ...	...	16
Mixed Spice ...	...	2
Baking Powder	...	9

Sift flour, cornmeal and baking powder together and rub dripping into the mixture. Add breadcrumbs, muscatels, mixed spice, and sweeten with molasses. Mix the whole well together with sufficient cold water to form a stiff dough. Turn into well-greased pudding tins, secure lids firmly and steam for 4½ hours.

Vanilla Sauce.

Cornflour ...	...	16
Essence Vanilla	...	½
Milk.		

Meat Paste.

Meat ...	...	100
Breadcrumbs	...	40
Dripping ...	...	12
Salt, Pepper, and Allspice.		

Pass cooked meat through mincer, mix well together with breadcrumbs, dripping, and seasoning. Pass mixture through mincer, pound well together until a smooth paste is formed.

Lemon Cake.

Flour ...	...	112
Cornmeal ...	...	48
Sugar ...	...	32
Eggs ...	...	7
Margarine ...	...	48
Baking Powder	...	8
Essence of Lemon	...	1

Sift the flour, cornmeal, and baking powder together. Place the margarine in mixing bowl. Beat to a light cream with hand, add the sugar, continue beating and add dissolved eggs and essence during the process. Mix the whole well together, using sufficient milk to bring to a soft batter. Place the batter in greased cake tins and bake in moderately hot oven for from one-and-a-half to two hours.

Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

Madras Curry and Rice.

Meat ...	350	Curry Powder	8
Onions ...	32	Rice ...	80
Flour ...	24	Salt and Pepper.	

Trim and cut the meat from the bone and cut into one inch cubes. Place in stew pan, cover with stock, and allow to simmer. Clean and slice the onions, add to meat and simmer gently until cooked. Make a thickening to which add curry powder, pepper and salt and add twenty minutes before serving.

RICE.—Bring to boil 8 parts of water to 1 of rice. Add a little salt, sprinkle in the rice. Remove the fire and allow to cook in own heat until tender. Strain and serve in separate containers.

Bread, 400; Jam, 100; Dripping, 50; Tea, 18.

Dumpling Stew.

Meat ...	300	Potatoes ...	16
Carrots ...	112	Dripping ...	24
Onions ...	32	Baking Powder	6
Flour ...	64	Salt and Pepper.	

Trim and cut the meat from the bone, and cut into 1in. cubes. Bring to a boil and allow to simmer. Clean and slice the vegetables and add to meat. Season to taste. Sift flour and baking powder together, pass cooked potatoes through sieve and mix with flour. Rub in the dripping and mix with sufficient water to form a stiff paste. Roll out, cut into one-man portions and add to stew. Allow to simmer until cooked.

Potatoes, 500; Bread, 400.

Sago Custard.

Sago ...	...	96
Syrup ...	...	32
Custard Powder	...	8
Essence ...	...	½
Milk.		

Mix together 8 pints of milk and 12 pints of water, and bring to a fast boil. Sprinkle in the sago, stirring well until boiling. Simmer gently until cooked. Add a little salt, sweeten with syrup. Mix custard, flavour with essence, and add a few minutes before serving.

Lentil Soup.

Lentils ...	...	96
Mixed Vegetables	...	96
Onions ...	...	24
Flour ...	...	32
Salt and Pepper.		

Soak the lentils for about 12 hours, strain off and cook until pulped. Clean and slice the vegetables and onions and place in copper with stock. Bring to a boil and allow to simmer until cooked. Make thickening and add with pulped lentils, pepper and salt twenty minutes before serving.

Baked Currant Roll.

Flour ...	...	128
Cornmeal ...	...	48
Dripping ...	...	64
Currants ...	...	48
Mixed Spice ...	...	1
Baking Powder	...	10

Sift flour, cornmeal, and baking powder together. Rub in part of dripping and mix with water to a fairly stiff paste. Roll out, add the remainder of the dripping in small knobs over the paste, fold into three and roll out. Repeat four times, then roll out to the required size. Carefully clean the currants, spread them over the paste, moisten the edges and make into rolls. Place on baking tins and bake in moderately fast oven.

Bread, 400; Margarine, 50; Tea, 19.

Porridge and Milk.

Rolled Oats ...	...	88
Syrup ...	...	32
Milk.		

Fried Bacon, 350; Butter Beans, 80; Mashed Potatoes, 500; Bread, 400; Dripping, 50; Tea, 18.

Hot Pot.

Meat ...	...	500
Potatoes ...	...	400
Onions ...	...	48
Salt and Pepper.		

Trim and cut the meat from the bone and cut into cubes. Slice the onions finely. Clean and slice potatoes, place a layer of potatoes in baking dish, then a layer of meat, adding a little sliced onion. Season well. Continue layers until dish is nearly full, potatoes being the top layer. Barely cover with stock, cover with greased paper, and bake slowly for about two hours. Paper should be removed in time to allow potatoes to brown.

Ginger Pudding.

Flour ...	...	96
Cornmeal ...	...	64
Breadcrumbs	...	40
Molasses ...	...	48
Ground Ginger	...	3
Dripping ...	...	55
Baking Powder	...	8

Proceed as for Raisin Pudding.

Custard.

Custard Powder	...	16
Essence ...	...	½
Milk.		

Bread, 400.

Sausage Rolls.

Meat ...	...	300
Bacon ...	...	50
Onions ...	...	48
Breadcrumbs	...	40
Herbs ...	...	1 pkt.
Flour ...	...	128
Cornmeal ...	...	48
Dripping ...	...	40
Baking Powder	...	8
Salt and Pepper.		

Pass parboiled meat through the mincer. Parboil onions and chop finely. Grate dry breadcrumbs. Place these ingredients in mixing bowl, adding herbs, pepper, and salt. Moisten slightly with stock and mix well together. Prepare paste as for Baked Currant Roll. Roll out, cut into desired portions, place the meat mixture in centre, fold over, moisten the edges and press lightly together. Prick with fork and bake in moderate oven. Serve with gravy.

Mashed Potatoes, 400; Bread, 400; Margarine, 50; Tea, 19.

Irish Stew.

Meat ...	...	400
Potatoes ...	...	400
Onions ...	...	48
Carrots ...	...	112
Salt and Pepper.		

Trim and cut meat from the bone and cut into 1in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. Clean and cut up vegetables and add to meat. Season to taste and allow to simmer until cooked.

Bread, 400; Dripping, 50; Tea, 18.

Steak & Kidney Pudding.

Meat ...	...	350
Kidney ...	...	200
Onions ...	...	48
Carrots ...	...	112
Flour ...	...	112
Potatoes ...	...	28
Dripping ...	...	32
Baking Powder	...	7
Salt and Pepper.		

Trim and cut the meat from the bone, and cut into 1 inch cubes. Place meat in stew pan, cover with stock. Slice the kidneys, add to meat and allow to simmer. Clean and slice the onions and carrots and add to meat. Season to taste. Sift flour and baking powder together, pass cooked potatoes through sieve and mix with flour. Rub in the dripping and mix with sufficient water to form a stiff paste. Roll out to a round rather less than the top of stew pot. After stew has simmered for about three-quarters of an hour, cover with paste. Secure lid firmly and allow to steam for about 2 hours. Cut into one man portions and serve on top of stew.

Mashed Potatoes, 500; Peas, 112; Bread, 400;

Semolina Custard.

Semolina ...	...	96
Custard Powder	...	8
Essence ...	...	½
Milk.		

Proceed as for Sago Custard.

Tripe and Onions.

Tripe ...	...	400
Onions ...	...	96
Flour ...	...	24
Salt and Pepper.		
Milk.		

If tripe is frozen, thaw in cold water. Cut into small pieces and place with sufficient water in stew pan. Bring to a boil, and allow to simmer for about 30 minutes. Strain as far as possible. Clean, peel, and ring the onions, and add with milk, pepper, and salt. Simmer until tender for about 3 hours. Make thickening, and add twenty minutes before serving.

Mashed Potatoes, 400; Bread, 400; Margarine, 50; Tea, 19.

Anzac Steak.

Meat ...	...	350
Bacon ...	...	100
Breadcrumbs	...	50
Salt and Pepper.		

Trim and cut the meat from the bone, and cut into dice. Remove rind from bacon, cut into dice. Place meat and bacon in mixing bowl, add breadcrumbs, pepper and salt. Mix well together with sufficient stock to moisten. Half fill greased pudding tins with mixture and steam for about 3 hours. Allow to cool, turn out, slice into one-man portions, arrange in dish and place in warm oven until required for serving.

Mashed Potatoes, 400; Bread, 400; Dripping, 50; Jam, 100; Tea, 18.

Haricot Stew.

Meat ...	...	500
Haricot Beans	...	80
Carrots ...	...	112
Onions ...	...	32
Dripping ...	...	20
Flour ...	...	24
Salt and Pepper.		

Trim and cut the meat from the bone and cut into 1 inch cubes. Place in copper with haricot beans which have been soaked for at least 12 hours, add sufficient cold water or stock to cover. Bring to a boil and allow to simmer. Clean and slice the vegetables and add to meat. Season to taste. Clean and slice the onions, place dripping in pan, add the sliced onions and allow to fry until brown. After meat has been allowed to simmer for about 2½ hours, make thickening, and add with onions twenty minutes before serving.

Potatoes, 500; Bread, 400.

Suet Pudding.

Flour ...	...	148
Cornmeal ...	...	48
Breadcrumbs	...	40
Molasses ...	...	16
Dripping ...	...	64
Baking Powder	...	9

Proceed as for Raisin Pudding.

Jam Sauce.

Jam ...	...	75

Salmon and Onion Salad.

Tinned Salmon	...	400
Onions ...	...	100
Vinegar.		

Bread, 400; Margarine, 50; Tea, 19.

Porridge and Milk.

Rolled Oats ...	...	88
Syrup ...	...	32
Milk.		

Fried Bacon, 350; Butter Beans, 80; Mashed Potatoes, 500; Dripping, 50; Tea, 18.

Cottage Pie.

Meat ...	...	500
Potatoes ...	...	400
Onions ...	...	48
Dripping ...	...	24
Herbs ...	...	1 pkt.
Salt and Pepper.		

Parboil the meat and cut into small cubes. Place in baking dishes and cover with sufficient stock to moisten. Boil and mash potatoes and mix well with finely chopped parboiled onion. Season and spread over meat. Spread dripping over top of potatoes place in moderate oven, and bake until brown.

Spring Cabbage, 600; Bread, 400.

Tapioca Custard.

Tapioca ...	...	96
Custard Powder	...	8
Essence ...	...	½
Milk.		

Proceed as for Sago Custard.

Bombay Pillau.

Meat ...	...	300
Onions ...	...	24
Herbs ...	...	1 pkt.
Cayenne ...	...	½
Flour ...	...	32
Rice ...	...	96
Salt and Pepper.		

Trim and cut the meat from the bone, and cut into small cubes. Bring to a boil, sufficient stock to cover meat. Add meat allow to simmer, stirring frequently. Add sliced onion, herbs, cayenne and salt. Make thickening and add twenty minutes before serving. Prepare Rice as for Curry and Rice, strain and serve separately.

Bread, 400; Margarine, 50; Jam, 100; Tea, 19.

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Pioneer Sing 8th July 1918.

Again.

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App. 6.

PIONEER TRAINING BATTALION
6 AUG. 1918
A. I. F.

30 yards. Mk. G. Range Parkhouse.

Working party 1 Officer Daily average 40 O/R.
Total man hours 4480.

Sutton Veny. 6/8/18.

Lt. W.H.R

AUSTRALIAN WAR MEMORIAL
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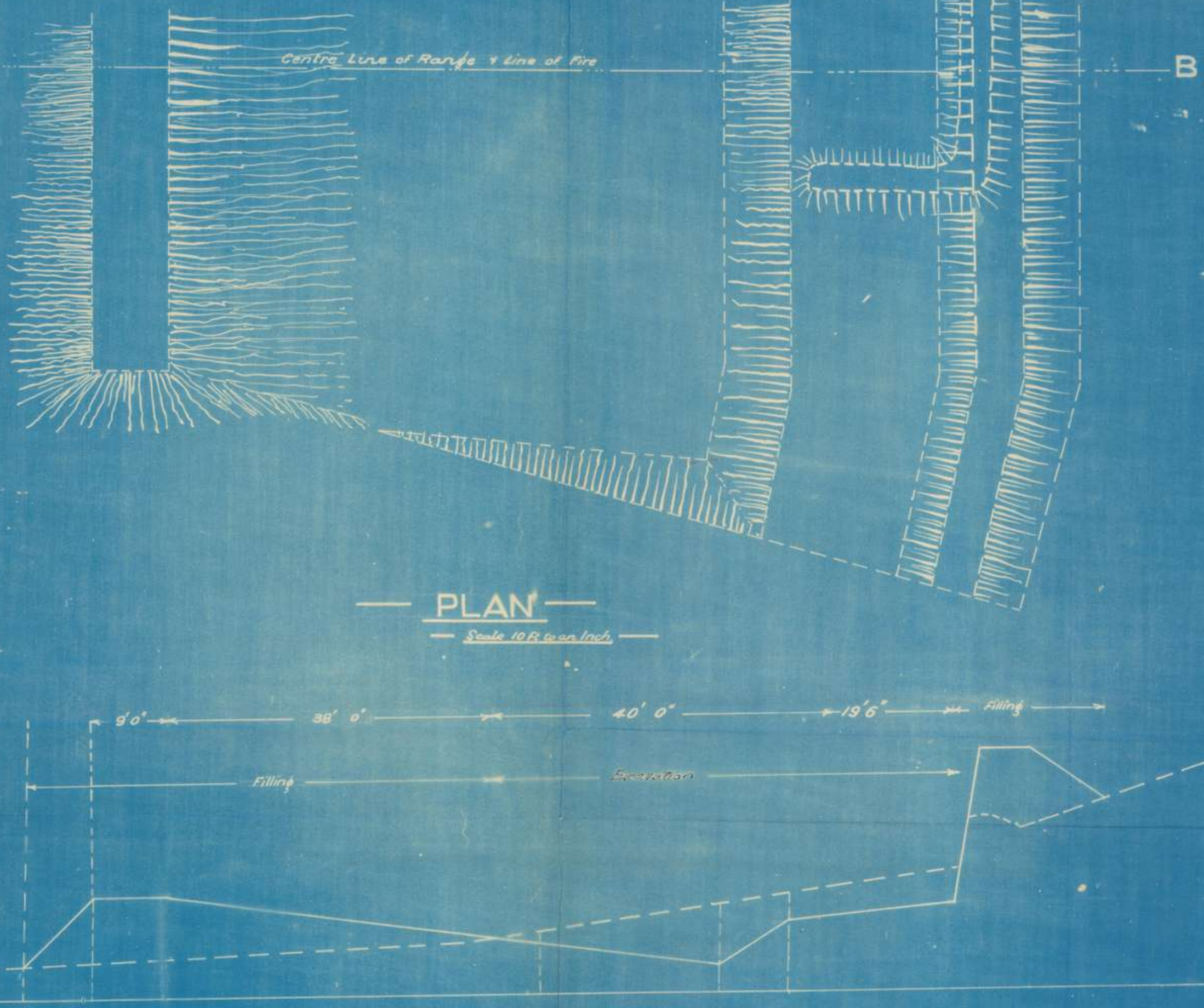
PLAN 30 YDS RANGE
PARKHOUSE



PLAN

Scale 10 Ft to an Inch

Section along Line A.B.

Scale 10 Feet to One Inch (Natural)

O. 16.
Pioneer Works Office.
G.L. Harrison

AUSTRALIAN WAR MEMORIAL RCDIG1009311

450

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