

AWM4

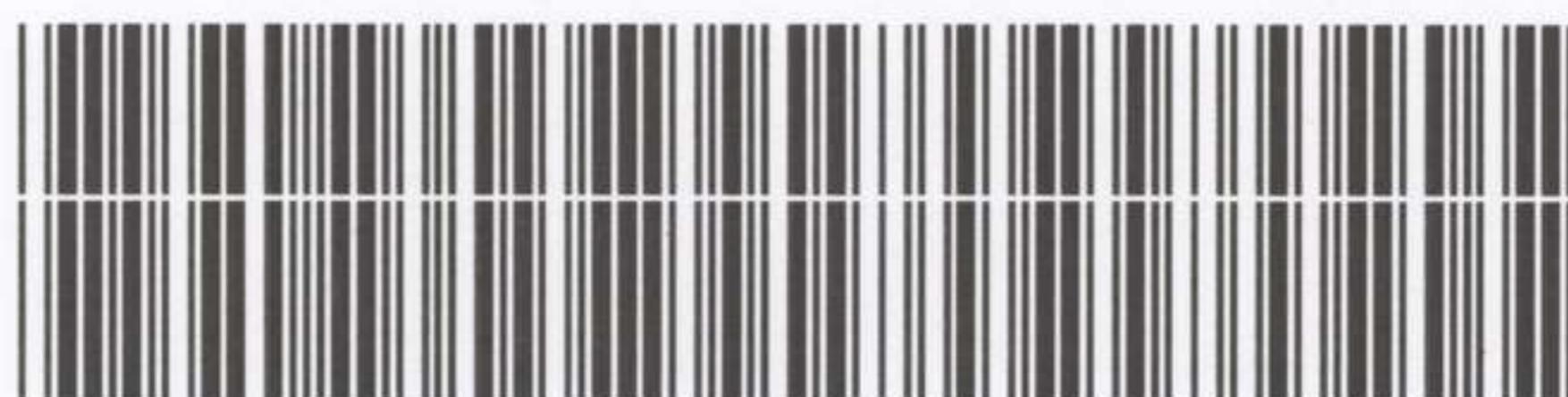
**Australian Imperial Force unit war diaries,
1914-18 War**

Engineers

Item number: 14/18/15

Title: Pioneer Training Battalion

September 1918



AWM4-14/18/15

Instruction 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

2 OCT 1918

Sept 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
No. 2, Camp. Sutton Veny. Wiltshire. England.	1 - 9- 18. 2-9-18.	Nil.	Camp areas allotted to companies for cleaning of new Camp, during early morning parades.	
	3-9-18.		Three N.C.O's attended a course of instruction in Physical and Bayonet Fighting, and are recommended for Aldershot. Orders issued re Battalion Specialist Officers to be on parade during hours set down for their special training subjects, and to supervise specialist N.C.O's.	
	4-9-18		Orders issued re Special Picquet. Applications called for re Cycle Mechanics from B.2.a. or C.1. Category. Return showing A.W.L. for week ending 31-8-18, 8 decrease.	
	5-9-18		Information received re the Ventilation of Huts. Orders issued re Measures for Prevention of Diarrhoea in Barracks and Camps. Court of Enquiry held. Orders published re Courts of Enquiry Applications called for from classified men, as clerks.	
	6-9-18		Two Officers attended School of Instruction and qualified "Very Good". Orders issued re Special Picquet (night). Instructions issued re Unauthorized possession of Firearms.	
	7-9-18.		Usual Route March, via, Sutton Veny- Tytherington - Smithy at Corton - Upton Lovell - Heytesbury - and Camp, Foot inspection held after march. Orders published re Precautions Against Fire in Store Huts and Tents.	
	8-9-18		Usual Church Parades. Orders issued that all men are to be paraded to Mess Huts. Two N.C.O's attended a course of Lewis Gun and qualified 1st, and 2nd, Class? Applications called for a limited number of men in C.1. Category, to attend a course of Instruction in Motor Mechanism. Orders issued re Improper use of Motor Vehicles.	
	9-9-18.		Five O/ranks S.O.S. being 30 days in Hospital.	
	10-9-18		Information received for members of the A.I.F. re the hospitality offered by residents of this country, Orders published re Leave and week end train travelling.	

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Sept 1918
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Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	11-9-18		Concert was given by the "Kookaburras" in the Regimental Institute. Full Muster Parade held.	
	12-9-18		Orders issued that no objection for soldiers to join Salvation Army meetings.	
	13-9-18		All parcels to be stamped with the B.O.R. Stamp. before posting. Information issued that the enemy are gaining information from prisoners of war, and all troops are warned to be on their guard.	
	14-9-18		Route march was not carried out. Five N.C.O's attended a course of Anti-Gas Measures at 8th Brigade Course and qualified from 34% to 80%.	
	15-9-18.		One Officer attended a Course of Defensive Measures against Gas, and qualified 1st Class. Usual Church Parades.	
	16-9-18.		Nil	
	17-9-18.		Orders issued that all men returning from leave to hand in to Sergeant of the Guard half of their passes, and the other half to Company Orderly Room.	
	18-9-18.		Orders to the effect of Fire Orders to be read out once a month. "Peacock Public House" Strand being placed out of bounds. Return showing men going A.W.L. for week ending 14-9-18 "Unaltered".	
	19-9-18		Published in Orders that Hanging clothes out to dry in Camp Lines, is forbidden, being contrary to Orders. Orders published that duties will parade at Brigade Headquarters at 5-50 p.m. instead of 5-45, p.m. Notice published to the effect that all members interested in Football are invited to a meeting to be held on the 20th. inst.	
	20-9-18.		Three O/Ranks qualified as marksmen in the General Musketry Course. One N.C.O. attended a Course of Instruction in Bombing and qualified 1st Class.	
	---21-9-18.		Usual Route March carried out via - Sutton Veny - Warminster - Upton Scudamore - Turn West and Return along Frome Road - Warminster Road - and Camp. Foot Inspection held after. Complaints having been made to War Office re trespassing and Damaging on Ractesters Farm, this is now placed out of bounds.	
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WAR DIARY

or

INTELLIGENCE SUMMARY.

Army Form C. 218.

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2001 1918
September 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	21-9-18.		Usual Church Parades. Instructions issued that Warminster Special Picquet, to be marched to Cookhouse to receive something hot before turning in.	
	22-9-18.		Instructions issued re the fitting of Service Box Respirators, to be fitted in the 5th week of train training.	
	23-9-18.		Nil.	
	24-9-18		One Officer attended a Course of Musketry and qualified 1st Class. Twelve N.C.O's attended a Course of Musketry and qualified 7 1st Class and 5 2nd Class. Applications invited from Private soldiers for transfer to the Australian Provost Corps. Applications called for from N.C.O's and men who possess previous knowledge of accountancy, banking and commercial experience, for Audit Section, Headquarters, London.	
	25-9-18.		Nil.	
	26-9-18.		Lighting Restrictions, information issued that this applies to members of H.M. Forces as well as Civilians. One N.C.O. attended a course of P. & B.T. and recommended for Aldershot. Two N.C.O.'s attended a Course of Instruction in Defensive Measures against Gas, and qualified 1st. Class.	
	27-9-18.		One O/rank S.O.S. being 30 days in Hospital.	
	28-9-18		Usual Route March via - Sutton Veny - Longbridge Deverill - Crockerton Green - Warminster - Bishopstrow - Camp. Foot Inspection held after march. Complaints received from Railway Authorities that troops are alighting on the wrong side of train, on to the track, this is contrary to Orders.	
	29-9-18.		Church Parades held.	
	30-9-18		Three O/Ranks S.O.S. being over 30 days in Hospital.	

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WAR DIARY

or

INTELLIGENCE SUMMARY.

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Army Form C. 2118.

Sept 1918 2 OCT 1918
450
TROOPER TRAINING BATTALION

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
Sutton Veny.	Sept 1918.		<u>General Report.</u>	
			<p><u>Parades and Training.</u> The usual parades have been carried out on Battalion Parade Ground where training has been carried out as per the weekly syllabus of training attached. Two men became fully trained during the month. The second and third weeks of the month were devoted to the General Musketry Course, the results of which were fairly satisfactory. Out of a total of 75 O/R who fired 3 qualified as Marksmen, 28 first class, 34 second class and 10 third class. Four Route marches were carried out each covering a route of about ten miles. Foot inspections were conducted by Company Officers after each march, the state of the Mens' feet being satisfactory. Night operations were conducted twice during the month, instruction being given in wiring, gas drill and communication trench digging.</p> <p><u>Lectures.</u> Two lectures were given during the month, one by Capt: Stevenson on Revetting and one by R.Q.M. on Salvage.</p> <p><u>Medical.</u> Two muster parades were held during the month for V.D. examination. The health of the Battalion in this respect is excellent. The M.O's report together with that of the Dental Officer is attached. The weekly summaries show number of evacuations by R.M.O. and discharges from Hospital, while the number of men attending Sick Parades and under Dental treatment is shown on graphs attached. The health of the troops is generally very good.</p> <p><u>Movements.</u> The number of Officers and O/R marching in and out of Camp is shown in the weekly summaries, with reasons for their movements.</p> <p><u>Works.</u> The weekly reports of the Works Officer shows in detail the work being done in and around the Camp, in addition to which a detached party is engaged at Weymouth on erection of stables and various other tasks. Blue prints of these works will be forwarded when received.</p> <p><u>Schools.</u> During the month 9 Officers and 27 O/R have marched out to various Schools. 3 Officers and 16 O/R have marched in from schools. Of those who have taken courses of instruction, the results as far as have been notified have been very satisfactory, a qualifying pass having been obtained in each case.</p>	App.1
				App.2
				App.3
				App.4
				App.5

WAR DIARY

or

INTELLIGENCE SUMMARY.

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Army Form C. 2118.

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Sep 21918 OCT 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
			<p><u>Crimes.</u> The return of Crimes shows a slight increase in the number of cases, 21 cases being brought before the C.O., 5 of which were remanded for D.C.M., This however does not indicate any falling off in discipline, most of the cases being of a minor nature. Of the D.C.M. charges only one of the 5 showed a conviction.</p> <p><u>Gardens.</u> A fatigue party has been detailed every day, being mainly employed in gathering products left in gardens at No. 6 Camp. Some new ground in No. 2 Camp has been broken up but no new planting has as yet been attempted. Labour is scarce for this purpose. The weather has been generally favourable to the crops and the results attained have fully compensated the amount of work done in this department during the season.</p> <p><u>Q.M's Branch.</u> A report from the R.Q.M. is attached which shows work done by this department during the month.</p> <p><u>Messing.</u> Diet sheets for the month are attached together with the Messing Officer's report. Very few complaints of any kind have been made and the messing arrangements appear to be satisfactory.</p> <p><u>Weather.</u> The weather has been generally satisfactory as regards training. Frequent showers have been experienced, generally at night time however and these have not interfered with training. The temperature has been normal for the time of year and no cold weather has been experienced.</p> <p><u>General.</u> The general behaviour and moral of the men in camp is very good. Very few complaints have been heard and the men generally seen quite satisfied and well contented. A move has been made to inaugurate the football season and a team has been entered for the local Australian game league. Practice has started, a large number of players turning out every evening.</p> <p>Graph illustrating Battalion and Ration strengths is attached.</p>	App. 6. App. 7. App. 8.

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WAR DIARY

or

INTELLIGENCE SUMMARY.

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Army Form C. 2118.

OCT. 1918

Sep 1918
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Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
Week Ending. 4-9-18.			<p>WORKS REPORT FOR THE MONTH OF SEPTEMBER, 1918.</p> <p>Works Office have been engaged in work incidental to moving camp. Such as pulling down and re-erecting partitions, and painting in the new camp, and doing small jobs around No. 2. Camp.</p> <p>Painters. Engaged at Group Headquarters, Regimental Institute Kitchen and Pantry, Dental Room Wash Houses. and drawing stores from R.E.</p> <p>Carpenters. Engaged at Dental Room making drainage and electric light fittings, partitions and shelves. Repairing barrow for Quartermaster. Making fittings for R.T.O. Repairing floor in Officers Quarters. Shifting latrine from rear of Detention Room, and putting up barb wire obstacles in rear. Making hippo window frames for Messing Officer. Erecting partition in Regimental Institute, No 6 Camp. Erecting stage etc, in Regimental Institute No.2. Camp. Renewing doors in No.6. Camp., and Coal Yard in No.2.Camp. Repairing roof of Hut No.6. No.2.Camp.</p> <p>Plumbers. Engaged on Water Supply connections in Laundry and shifting boiler from Cookhouse and re-erecting in Laundry. Repairs to roof of Sergeants Billiard Room and Regimental Institute and Huts, Nos. 5.6.10.&12.</p> <p>Draftsman. Engaged on plans of and relating to Tennis Court, Group Headquarters, and sewerage pipes in No.2.Camp.</p> <p>Group Tennis Court. Turfing and rolling Progress satisfactory.</p> <p>Minature Rifle Range Revetting and filling Progress satisfactory.</p>	
WEEK ENDING 11-9-18.				

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Army Form C. 2118.

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WAR DIARY
or
INTELLIGENCE SUMMARY.

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PIONEER TRAINING BATTALION
OCT 1918
A 50
Sept 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
	Week ending 18-9-18.		<p>Painters have been engaged on works at Group Headquarters, Sign for Officers Quarters, Pioneer Training Battalion.</p> <p>Carpenters have been engaged on Glazing, Repairing Floor Cell, Guard Room, fitting Yale locks, Bread Store, Cookhouse, Regimental Quartermaster Store, Partition for Barrack Sergeant, making Drain Boards for Bar and Pantry Officers Quarters, Pioneer Training Battalion. Removal of Windows from Canteen No.6.Camp, and re-erecting at Regimental Institute, No 6 Camp. Repairs to doors and three ply in huts No.6.Camp, and also shelves in hutments of the above mentioned Camp.</p> <p>Plumbers have been engaged on repairs to Hut Roofs, drawing piping and erecting shower's, Officers Quarters, No 2 Camp. Erecting stove in Laundry. Repairs to taps in washhouse.</p> <p>Draftsman. General Routine.</p> <p>Group Tennis Court, this job has been completed.</p> <p>Minature Rifle Range Revetting and filling, cuttin fire trench.</p> <p>Guard Room Yard, Levelling and filling up Guard Room Yard with ashes.</p>	
	week ending 25-9-18.		<p>Painters have been engaged on Works at Group Headqaurters, Painting Guard Room Notice Board and drawing materials from R.E's, also making Cooking Box for Guard Room.</p> <p>Carpenters Repairs to Coal Yard gate, strut to wall, coal Store, Making Sliding Window and fittings to Bar Officers Quarters, Making Box Guard Room. Erecting Screen Partition Regimental Institute Glazing Guard Room, Order Board, Erection Partition Medical Hut, Wooden Down Pipe at Laundry. Drawing Materials and additional tools from R.E. Stores, Making Brackets and Shelves in No.6. Camp, and fixing hooks in accordance with Marching Out State. Making miniature Projector for Bombing purposes, Repairs to door Sergeants Mess.</p> <p>Plumber. Repairs sink Regimental Institute, Making Plate and fixing same, Mess Cart. Water connection to Bath and boiler Officers' Quarters. Repair and erecting Guttering and down pipes at Group Head quarters Laying and connection of E.W.P. sewer from Laundry. Repairs to two iron Standards for Rifle Range.</p>	

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WAR DIARY

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Army Form C. 2118.



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INTELLIGENCE SUMMARY.

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450
Sept 1918

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
			Draftsman. Plan shewing Works at Weymouth. Plan shewing works Lay out at Mutmans. Plans of Regimental Institute, Rifle Range for D.O.R.E. Hut for Guard(Magazine) Fatigue Parties. Miniature Rifle Range revetting and digging-and filling, and digging fire trench and revetting same. Construction of open Range, Parties supplied by Infantry - 30 for 3½ Days. Parties supplied by Pioneers - 10 for 6 Days.	

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Engineer Training Battalion
Army Form C. 2118
2007 1918
Sep 27 1918

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WAR DIARY
or
INTELLIGENCE SUMMARY.

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Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
<u>SUMMARY FOR WEEK ENDING 7-9-18.</u>				
			Admitted to Hospital. Off. 20/ranks. Marched in ex. Schools. 1 Off. 5.0/ranks. Discharged from Hospital. 3 " " " 0/Units. 2 " Treated by Dental Officer. 25 " " " France. 4 " 7 " No. of men in Training. 294 " " " Australia. 1 " 1 " No. of men Fully Trained. 88 " " " Detention. - No. of men Classified. 121 " " " Detached Parties.. - out to Schools. 1 " 5 " " " " 0/Units. 1 " Ration Strength. 20 " 295 " " " Detention. - Battalion Strength. 31 " 415 " " " Detached Parties.. - " " " France. 10 "	
<hr/>				
<u>SUMMARY FOR WEEK ENDING 14-9-18.</u>				
			Admitted to Hospital. Off. 4.0/ranks. Marched in ex. Schools. 10 Off 2.0/ranks. Discharged from Hospital. - " " " 0/Units. 5 " Treated by Dental Officer. 43 " " " France. 1 " - " " " Australia. - " No. of men in Training. 293 " " " Detention. - No. of men Fully Trained. 88 " " " Detached Parties.. - No. of men Classified. 120 " " " out to Schools. 1 " 2 " " " " 0/Units. 1 " Ration Strength. 22 " 324 " " " Detention. - Battalion Strength. 32 " 413 " " " Detached Parties.. - " " " France. -	
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WAR DIARY

or

INTELLIGENCE SUMMARY.

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Army Form C. 2118.

app. 5¹Sep 21918 1918
CNEER TRAINING BATT 450

Place	Date	Hour	Summary of Events and Information	Remarks and references to Appendices
SUMMARY FOR WEEK ENDING 21-9-18.				
Hospital admitted..			Off. 3.0/ranks. Marched in ex. Schools. 5. Off. 5.0/ranks.	
Discharged from Hospital.			1 " " " 0/Units. 2 "	
Treated by Dental Officer.			12 " " " France. -	
No. of men in Training.			293 " " " Australia. -	
No. of men Fully Trained.			91 " " " Detention. --	
No. of men Classified.			118 " " " Detached Parties. -	
Ration Strength.	23	" 306	" " " out to Schools. 2 "	
Battalion Strength.	30	" 411	" " " 0/Units. 1 " 3 "	
			" " " Detention. 1 "	
			" " " Detached Parties. 3 "	
			" " " France. 2 "	
<hr/> SUMMARY FOR WEEK ENDING 28-9-18.				
Admitted to Hospital.			Off. 4.0/Ranks. Marched in ex. Schools. 2. Off. 170/ranks.	
Discharged from Hospital.			- " " " 0/units. 23 "	
Treated by Dental Officer.			75 " " " France. -	
No. of men in Training.			290 " " " Australia. -	
No. of men Fully Trained.			93 " " " Detention. 1 "	
No. of men Classified.			130 " " " Detached Parties. -	
Ration Strength.	20	" 346	" " " out to Schools. 1 " 7 "	
Battalion Strength.	28	" 420	" " " 0/Units. 4 "	
			" " " Detention. -	
			" " " Detached Parties. 5 "	
			" " " France. 1 "	



app 1



SYLLABUS OF TRAINING, PIONEER TRAINING BATTALION AND PIONEER TRAINING

MON IN 9th AM.

16.30-7.10 8.35-8.45-8.45-9.30-9.30-10.15 10.30 11.10 11.10 11.50 11.50 12.15 12.15 12.30 12.30 3.3.45 3.45-4.

Hrs.

Tues:

Wed:

Thurs:

Fri-
day:

Sat-
dy:

MUSICAL DRILL & PRACTICE

DRILL & MUSICAL DRILL
AND MUSICAL DRILL

GENERAL HUSKERY COURSES.

KIT

200 P.M. MARCH.

BATTALION SPECIALIST OFFICERS:-

Bombing:-	Lieut S.B.CHAMBERS.	2nd Ptns.
Drill :-	" J.A.EWING.	5th "
Gas. :-	" F.HAMMOND.	6th "
HUSKERY:-	" D.W.IVANS.	1st Ptns.
P.A.P.T.	" J.A.EWING.	5th Ptns.
Technical.	" G.H.FLECH.	4th "
WIRING	" S.B.CHAMBERS	2nd "

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app 1



SYLLABUS OF TRAINING - PIONEER TRAINING BATTALION N.A.I.P. WEEK ENDING 11-9-18.

MEN IN 10th WEEK.

:6.30	7	TO:	8.15-8.45	8.45-9.30	9.30-10.15	10.30	11.10	11.50-	12.15	2.-3.	3.-3.45	3.45-4.
:	:	:	:	:	11.10	11.50	12.15	12.30				

Mon.												
Tues.												
Wed.												
Thurs.												
Fri. day.												
Sat. dy.												

	GENERAL	MUSKETRY	COURSE?
COMPANY INSPECTION AND BATTALION PARADE.			
ROUTE.	K.M.R.C.H		

BATTALION SPECIALIST OFFICERS:-

Bombing:-	Lieut S.B.CHAMBERS	2nd Pioneers.
Drill :-	J.A.EWING	5th "
Gas :-	P.HAMMOND	do
MUSKETRY	D.W.EVANS.	1st Pioneers.
P.&S.F.	J.M.EWING.	5th do
Technical	C.H.FINCH	4th do
WIRING	S.B.CHAMBERS	2nd do

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War Diary (Continued)

app. I

~~SYLLABUS OF TRAINING~~

PIONEER TRAINING BATTALION, I.P. - FOR WEEK ENDING 28.9.18.

A circular library stamp with the text "P. GEEER TAHRIM" around the top edge and "2 OCT." in the center. The number "450" is handwritten in the bottom right corner.

MON IN 10TH WEEK.

3B L B" soy men
4B " n. n & n C" men

<u>BATTALION SPECIALIST OFFICERS</u> :-	Bombing	Lieut. S. B. CHAMBERS.	2nd P.M.S.
Gas	"	"	"
Wiring	"	"	"
Drill	"	J. A. EWING	5th P.M.S.
P. & B. T.	"	"	"
Musketry	"	D. W. EVANS	1st P.M.S.
Technical	"	H. FINCH.	4th "

Pioneer Training Battalion
app. 92

Report of health of troops

for Month ending 30-9-1918

A. I. F.

During last month 158 men attended Six Parade averaging 5 per day a reduction of 2 on last months figures. The average ration strength per day was 356 compared to 366 per day for August. The admissions to Hospital numbered 8 of which 1 case was Seabies and 7 General complaints. One case only attended the Early Treatment Depot during the month.

The General health of the troops has been very good.

M. A. M. Capt
R.M.O. P.T.B.

MONTHLY REPORT ON HEALTH OF TROOPS

93

SEPT. NOVEMBER 1918	NO. ON PARADE	HOSPITAL ADMISSIONS	EARLY TREATMENT	TOTAL
1	5	nil	nil	nil
2	12	1	1	13
3	6	nil	nil	nil
4	7	nil	nil	nil
5	6	nil	nil	nil
6	10	nil	nil	nil
7	3	nil	nil	nil
8	2	nil	nil	nil
9	6	nil	nil	nil
10	6	1	1	2
11	9	1	1	10
12	5	nil	nil	nil
13	2	nil	nil	nil
14	2	nil	nil	nil
15	4	nil	nil	nil
16	6	nil	nil	nil
17	6	1	1	7
18	6	nil	nil	nil
19	3	nil	nil	nil
20	2	1	1	3
21	4	1	1	5
22	12	nil	nil	nil
23	3	1	1	4
24	3	nil	nil	nil
25	5	nil	nil	nil
26	5	nil	nil	nil
27	2	nil	nil	nil
28	4	nil	nil	nil
29	2	nil	nil	nil
30	10	nil	nil	nil
158		1	7	8
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app. 2

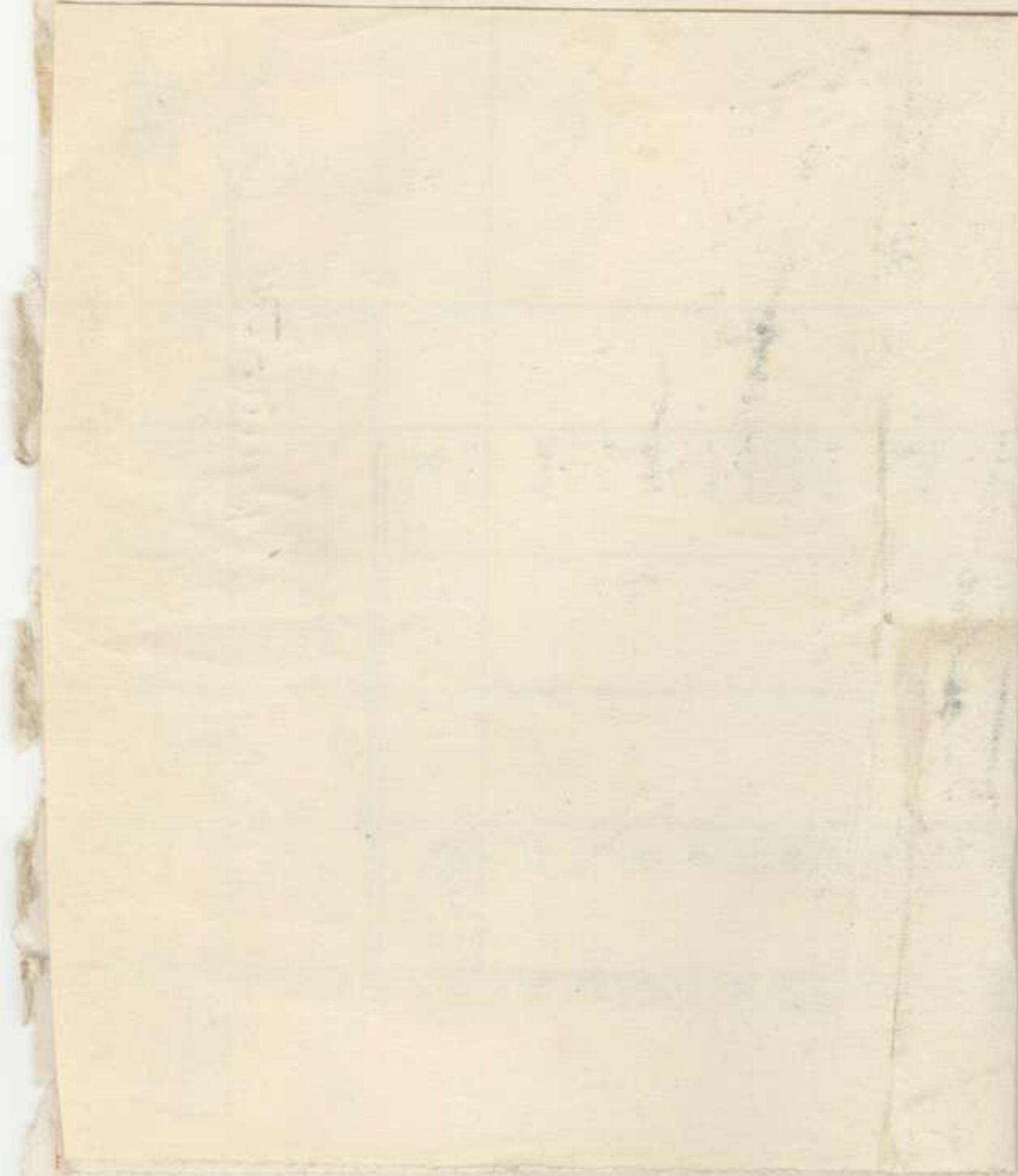
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M. A. M. Capt
R.M.O. P.T.B.

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Land
D. J. B.

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16



To

Adjutant
Pioneer Battalion

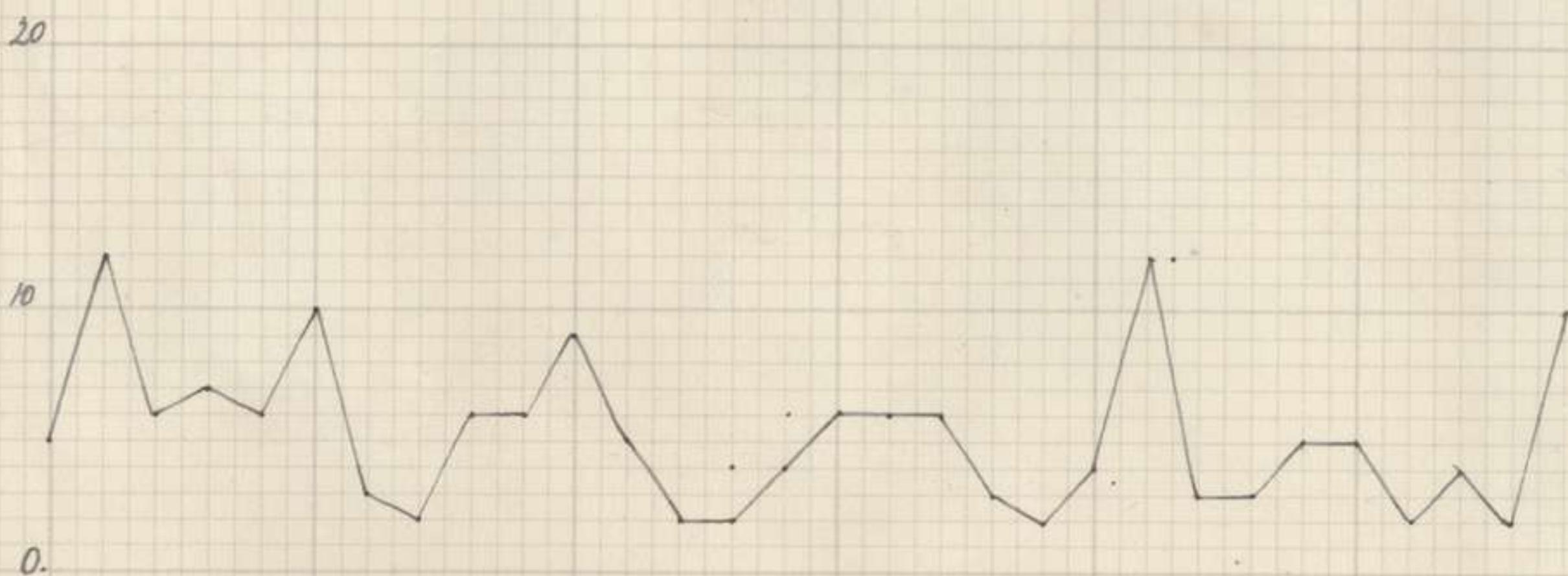
In Monthly Dental report
Reclassification of Drs. & OR
transferred from X Coy has
brought about 50 Dentally unfit.
The work required is of a
minor nature & the Drs. could
be made fit in a week

J.W. Hartley Major,
S.D.O. N^o. 1 Training Brigade, A.I.F.



Graph shewing Dental Cases for Month of Sept: 1918.

PIONEER TRAINING BATT'N A.I.F.
SUTTON VENY.



Graph shewing Daily Sick Parade for Month of Sept: 1918.

17 months

app. 8.

450

550

500

450

400

350

300

250

Graph shewing Battalion and Ration Strength for Sept. 1918.

Batt. Strength shewn in Black. Total Strength of all ranks shewn in each case.

Ration Strength shewn in Red.

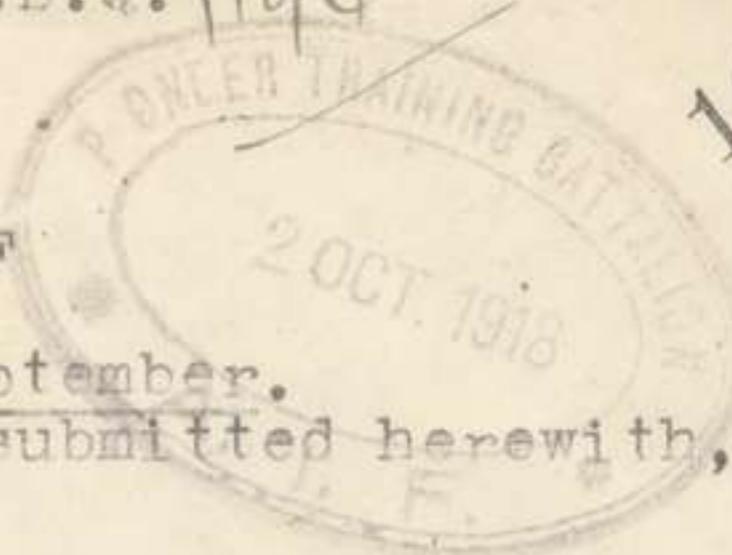
PIONEER TRAINING BATTALION. A.I.F.

SUTTON VENY.

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Pioneer Training Battalion, A.I.F.
P.T.B.Q. 1193

Adjutant,

Pioneer Training Battalion, A.I.F.

Reference War Diary - Month of September.

Report for above from my Dept is submitted herewith, please.

19

SUPPLIES TO MEN.

197 Men have received issues of new clothing.

237 Men have had unserviceable clothing and equipment exchanged.

NEW INSTITUTIONS.

Drying Room has been put into working order, and so far, results are satisfactory.

CAMP ACCOMMODATION.

Lower half of Camp vacated in order to accommodate 237 O/R of Brigade Signal School.

SANITATION.

Washine Machine in Camp Laundry connected with Camp Drainage System.

CAMP IMPROVEMENTS.

Roofs of Huts in course of repair.

Company Lines stripped of grass, etc., and ground prepared for gardening.

MESSING ARRANGEMENTS.

This is dealt with under separate Report.

MEDICAL BOARDS.

Owing to re-classification of "C" Class personnel, the Staff under my control, has had to be considerably reconstructed.

Lieut.,
Q.M.,

Pioneer Training Battalion, A.I.F.

No. 2 Camp,
Sutton Veny,
2/10/18.

450



App. 7

9/1918
PIONEER TRAINING BATTALION
Beijing Office
1st Oct 1918

39

20

War Diary Report.

Septth 1918.



The period ended 27 Sept 1918 & the length of period was 28 days.

The daily average messing strength was 344.6
Sausage meat was issued on five occasions during the month.

During the first fortnight of the month mutton (very fat) was issued & during the latter half of the month beef was issued was very poor in fat.

A biscuit ration was issued on one occasion during the month.

Visits by the A.Q.M. & the Chief Messing Officer were made at intervals during the month & appeared satisfied with the ^{messing} arrangements ~~arrangements~~ and the men seem very well satisfied with their meals.

G. J. Malcom

Lieut.
Quartermaster,
Pioneer Trg. Bn. A.I.F.

No. 23.

APP 1

WEEK ENDING 6th September, 1918.

AUSTRALIAN IMPERIAL FORCES.

A.I.F. Q.24.

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

DIET SHEET.

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

SATURDAY, 31st August, 1918.	SUNDAY, 1st September, 1918.	MONDAY, 2nd September, 1918.	TUESDAY, 3rd September, 1918.	WEDNESDAY, 4th September, 1918.	THURSDAY, 5th September, 1918.	FRIDAY, 6th September, 1918.
MENU. BREAKFAST. Porridge & Milk (Syrup) Fish Cakes Bread Dripping Tea	MENU. BREAKFAST. Cold Ham Mashed Potatoes Bread Dripping Jam Tea	MENU. BREAKFAST. Irish Stew Bread Dripping Tea	MENU. BREAKFAST. Fried Bacon Butter Beans Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) Rissoles & Gravy Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) Anzac Steak Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Fried Liver and Bacon Butter Beans Mashed Potatoes Bread Dripping Tea
DINNER. Steak & Kidney Pie Potatoes Peas Sago Custard Bread	DINNER. Baked Meats & Gravy Potatoes Cabbage Fruit Salad & Rice Bread	DINNER. Hot Pot Carrots Turnips Boiled Currant Pudding Custard Bread	DINNER. Sea Pie Potatoes Cabbage Baked Rice Custard Stewed Peaches Bread	DINNER. Cottage Pie Carrots Turnips Ginger Pudding Vanilla Sauce Bread	DINNER. Haricot Stew Potatoes Cabbage Baked Currant Roll Bread	DINNER. Mince Meats Potatoes Cabbage Suet Pudding Jam Sauce Bread
TEA. Meat Paste Salad (Beetroot) Bread Margarine Jam Tea	TEA. Mild Cheese Lemon Cake Bread Margarine Jam Tea	TEA. Pea Soup Scones Bread Margarine Jam Tea	TEA. Bombay Pillau Potatoes Bread Margarine Jam Tea	TEA. Cornish Pasties Gravy Mashed Potatoes Bread Margarine Jam Tea	TEA. Baked Ox Heart & Stuffing Bacon Potatoes Bread Margarine Jam Tea	TEA. Sausage Roll Gravy Mashed Potatoes Bread Margarine 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.	1½ oz.	½ oz.	½ oz.	6d. per day.
Boys under 19 years ...	16 oz.	12 oz.	2 oz.	2 oz.	½ oz.	½ oz.	6d. "
W.A.A.C.s ...	11 oz.	5 oz.	2 oz.	1½ oz.	½ oz.	½ oz.	6d. "

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

For	BREAD.				MEAT.				Bacon.		
	Flour.	Oatmeal.	Dressed Fish.	Sausage.	Rabbit.	Brown.	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 ...	19 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.	5½ oz.	5½ oz.	7 oz.	7 oz.	5½ oz.	—	—		

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

NOTES :—

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. 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.

Any alterations will be reported weekly to "Q" Branch, Tidworth, through Chief Messing Officer in areas for which there are Chief Messing Officers. Care must be taken to see that any system of transfer of dishes or combination of dishes, e.g., abolition of meat for tea, is in accordance with the wishes of the troops concerned.

If Margarine not regimentally made allow (Dripping 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.

Porridge and Milk. Rolled Oats ... 88 Syrup ... 32 Milk.	Irish Stew. Meat ... 400 Onions ... 48 Potatoes ... 400 Carrots ... 112 White Turnips ... 112 Salt and Pepper.	Fried Bacon, 350; Mashed Potatoes, 400; Butter Beans, 80; Bread, 400; Dripping, 50; Tea, 18.	Porridge and Milk. Rolled Oats ... 88 Syrup ... 32 Milk.	Porridge and Milk. Rolled Oats ... 88 Syrup ... 32 Milk.	Fried Liver and Bacon. Liver ... 200 Bacon ... 200
Fish Cakes. Tinned Salmon ... 255 Potatoes ... 112 Breadcrumbs ... 80 Flour ... 32 Dripping ... 24 Salt, Pepper and Allspice.	Cold Ham, 500; Mashed Potatoes, 400; Bread, 400; Dripping, 50; Jam, 100; Tea, 18.	Cut the meat into 1 in. 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.	Sea Pie. Meat ... 500 Onions ... 32 Carrots ... 112 Turnips ... 112 Flour ... 96 Potatoes ... 24 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Sea Pie. Meat ... 500 Onions ... 32 Carrots ... 112 Turnips ... 112 Flour ... 96 Potatoes ... 24 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Haricot Stew. Meat ... 80 Carrots ... 112 Onions ... 32 Flour ... 24 Breadcrumbs ... 50 Salt and Pepper.
Steak & Kidney Pie. Meat ... 500 Kidney ... 100 Onions ... 48 Carrots ... 112 Flour ... 32 Potatoes ... 28 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Baked Meat, 700; Gravy; Potatoes, 500; Cabbage, 600; Bread, 400.	Cut the meat into 1 in. 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. Remove paper in time to allow potatoes to brown. Cut into one-man portions and serve on top of stew.	Cottage Pie. Meat ... 500 Onions ... 48 Carrots ... 112 Turnips ... 112 Flour ... 96 Potatoes ... 24 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Cottage Pie. Meat ... 500 Onions ... 48 Carrots ... 112 Turnips ... 112 Flour ... 96 Potatoes ... 24 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Mince Meats. Meat ... 400 Onions ... 48 Flour ... 32 Herbs ... 2 pks. Peppercorns ... 6 only Salt and Pepper.
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.		Cut the meat into 1 in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. 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. Remove paper in time to allow potatoes to brown. Cut into one-man portions and serve on top of stew.	Cottage Pie. Meat ... 500 Onions ... 48 Carrots ... 112 Turnips ... 112 Flour ... 96 Potatoes ... 24 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Cottage Pie. Meat ... 500 Onions ... 48 Carrots ... 112 Turnips ... 112 Flour ... 96 Potatoes ... 24 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Potatoes, 500; Cabbage, 600.
Steak & Kidney Pie. Meat ... 500 Kidney ... 100 Onions ... 48 Carrots ... 112 Flour ... 32 Potatoes ... 28 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Fruit Salad and Rice. Fruit Salad ... 112 Syrup ... 32 Rice ... 96	Cut fruit over carefully and wash thoroughly. Have copper ready with just sufficient water to cover. Bring water to a boil and add fruit. Withdraw fire from copper immediately, add syrup to sweeten, cover closely and allow to stand for from one to one-and-a-half hours.	Boiled Currant Pudding. Flour ... 112 Barleyflour ... 48 Breadcrumbs ... 40 Dripping ... 48 Currants ... 64 Molasses ... 16 Mixed Spice ... 2 Baking Powder ... 9 Salt and Pepper.	Boiled Currant Pudding. Flour ... 112 Barleyflour ... 48 Breadcrumbs ... 40 Dripping ... 48 Currants ... 64 Molasses ... 16 Mixed Spice ... 2 Baking Powder ... 9 Salt and Pepper.	Suet Pudding. Flour ... 128 Barleyflour ... 48 Dripping ... 64 Currants ... 48 Mixed Spice ... 1 Baking Powder ... 10 Salt and Pepper.
Cook meat into 1 in. 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 carrots, 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 stew pan, and 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.		Cut the meat into 1 in. cubes. Place meat in stew pot with stock, and allow to simmer. Clean and slice the carrots and turnips finely, cut onions into small dice, add to meat. Season to taste. Sift flour and baking powder together. 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 them together. Add a little water, pass through mincer a second time. Make into one-man portions, place in greased baking dishes, and bake in moderate oven. Serve with gravy.	Stewed Peaches & Baked Rice Custard. Rice ... 96 Syrup ... 32 Custard Powder ... 8 Essence ... ½ Dried Peaches ... 112 Milk.	Stewed Peaches & Baked Rice Custard. Rice ... 96 Syrup ... 32 Custard Powder ... 8 Essence ... ½ Dried Peaches ... 112 Milk.	Jam Sauce. Jam ... 72 Bread, 400.
Mix together 8 pints of milk and 12 pints of water 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.	Lemon Cake. Flour ... 112 Barleyflour ... 48 Sugar ... 32 Eggs ... 8 Margarine ... 48 Baking Powder ... 8 Essence of Lemon ... 1 Milk.	Cut the flour, barleyflour and baking powder together. Place margarine in mixing bowl, heat to a light cream with the hands, 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.	Custard. Custard Powder ... 15 Essence Vanilla ... ½ Milk.	Custard. Custard Powder ... 15 Essence Vanilla ... ½ Milk.	Sausage Rolls. Meat ... 330 Bacon ... 50 Onions ... 48 Breadcrumbs ... 40 Herbs ... 1 pkt. Flour ... 169 Potatoes ... 40 Dripping ... 32 Baking Powder ... 8 Salt and Pepper.
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.	Mild Cheese, 200; Bread, 400; Margarine, 100; Jam, 100; Tea, 19.	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.	Scones. Flour ... 200 Baking Powder ... 10 Dripping ... 20 Milk ... Salt.	Scones. Flour ... 200 Baking Powder ... 10 Dripping ... 20 Milk ... Salt.	Pass parboiled meat through the mincer. Clean 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 thoroughly together. Prepare paste as for Scone and add to meat. Roll out and cut into one-man portions, cover with strips of bacon, and bake in moderate oven for 20 minutes. Serve with gravy.
Beetroot ... 400 Onions ... 150		Cut the flour and baking powder together. Add a little salt, rub in the dripping and mix to a medium dough with milk and water. Roll out, cut into one-man portions, and bake in moderate oven for about 15 minutes before serving.	Potatoes, 500; Bread, 400; Margarine, 75; Jam, 100; Tea, 19.	Potatoes, 500; Bread, 400; Margarine, 75; Jam, 100; Tea, 19.	Mashed Potatoes, 400; Bread, 400; Margarine, 75; Tea, 19.
Bread, 400; Margarine, 100; Jam, 100; Tea, 19.		Cut the flour and baking powder together. Add a little salt, rub in the dripping and mix to a medium dough with milk and water. Roll out, cut into one-man portions, and bake in moderate oven for about 15 minutes before serving.	Potatoes, 500; Bread, 400; Margarine, 75; Jam, 100; Tea, 19.	Potatoes, 500; Bread, 400; Margarine, 75; Jam, 100; Tea, 19.	Mashed Potatoes, 400; Bread, 400; Margarine, 75; Tea, 19.

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Don Fing Bn. Sept 1918.

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VACANT	VACANT	VACANT	VACANT	VACANT	VACANT
VACANT	VACANT	VACANT	VACANT	VACANT	VACANT
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NO 53

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MEER ENDING VAN DE VRIEDENSCHEID

No. 24.

WEEK ENDING 13th September, 1918.

A.I.F. Q.24.

AUSTRALIAN IMPERIAL FORCES. DIET SHEET.

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

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

SATURDAY, 7th September, 1918.	SUNDAY, 8th September, 1918.	MONDAY, 9th September, 1918.	TUESDAY, 10th September, 1918.	WEDNESDAY, 11th September, 1918.	THURSDAY, 12th September, 1918.	FRIDAY, 13th September, 1918.
MENU. BREAKFAST. Irish Stew Bread Dripping Tea	MENU. BREAKFAST. Cold Ham Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) Mince Meats Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Fried Bacon Mashed Potatoes Butter Beans Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) Anzac Steak Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Rissoles & Gravy Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) American Hash & Gravy Mashed Potatoes Bread Dripping Tea
DINNER. Steak & Kidney Pie Potatoes Peas Fruit Salad Custard Bread	DINNER. Baked Meats & Gravy Potatoes Cabbage Golden Pudding Vanilla Sauce Bread	DINNER. Cottage Pie Carrots Turnips Stewed Prunes Boiled Rice Bread	DINNER. Hot Pot Cabbage Treacle Pudding Custard Sauce Bread	DINNER. Haricot Stew Potatoes Stewed Fruit Custard Bread	DINNER. Roast Meat Yorkshire Pudding Potatoes Cabbage Ginger Pudding Vanilla Sauce Bread	DINNER. Sea Pie Carrots Turnips Potatoes Baked Rice Custard Bread
TEA. Beetroot & Onions Salad Bread Margarine Jam Tea	TEA. Rock Cakes Bread Margarine Jam Tea	TEA. Barley Soup Scones Bread Margarine Jam Tea	TEA. Cornish Pasties Gravy Potatoes Bread Margarine Jam Tea	TEA. Pea Soup Ginger Cake Potatoes Bread Margarine Jam Tea	TEA. Tripe & Onions Potatoes Bread Margarine Jam Tea	TEA. Potato Soup Baked Jam Roll Bread Margarine 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 oz.	1/2 oz.	6d. per day.
Boys under 19 years ...	16 oz.	12 oz.	2 oz.	2 oz.	2 oz.	1/2 oz.	" "
W.A.A.C.s ...	11 oz.	5 oz.	2 oz.	1 1/7th oz.	2 oz.	1/2 oz.	6d. " "

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 ...	10 1/2 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 ...	8 1/2 oz.	5 1/2 oz.	9 oz.	5 1/2 oz.	7 oz.	7 oz.	5 1/2 oz.	—	—	

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

NOTES:

Salt, Pepper, and Mustard should be placed on Mess Tables at all meals in suitable containers. Draw 1 1/2 oz. Flour daily in lieu 2 oz. Bread. 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.

If Margarine not regimentally made allow (Dripping 1/2 oz.) per day.

When Sausages are issued in lieu of Meat they will be served to best advantage for the requirements of the unit.

With the authority of the Officer Commanding Unit (Battalion, Command Depot, etc.), Units may transfer a dish prescribed for a meal on any day to another meal for the same day, or combine two dishes prescribed for the same day. They may also substitute for a prescribed dish another with the same ingredients with or without available additions, e.g., prepare a pudding instead of a tart.

Any alterations will be reported weekly to "Q" Branch, Tidworth, through Chief Messing Officer in areas for which there are Chief Messing Officers. Care must be taken to see that any system of transfer of dishes or combination of dishes, e.g., abolition of meat for tea, is in accordance with the wishes of the troops concerned.

RECIPES.

Weights as shown are in ounces per 100 Men.

Irish Stew.	Cold Ham, 500; Mashed Potatoes, 400; Bread, 400; Dripping, 50; Tea, 18.	Porridge and Milk.	Fried Bacon, 350; Mashed Potatoes, 400; Butter Beans, 80; Bread, 400; Dripping, 50; Tea, 18.	Porridge and Milk.	Rissoles and Gravy.	Porridge and Milk.
Meat ...	350	Rolled Oats ...	88	Rolled Oats ...	300	Rolled Oats ...
Potatoes ...	400	Syrup ...	32	Syrup ...	32	Syrup ...
Carrots ...	112	Milk ...	32	Milk ...	24	Milk ...
Turnips ...	112				Breadcrumbs ...	Breadcrumbs ...
Onions ...	48				Dripping ...	Dripping ...
Salt and Pepper.					Herbs ...	1 pkt.
Cut the meat into 1 in. 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.					Salt, Pepper and Spice.	Salt, Pepper and Spice.
Bread, 400; Dripping, 50; Tea, 18.						
Golden Pudding.	Baked Meat, 700; Gravy; Potatoes, 500; Cabbage, 600; Bread, 400.	Mince Meats.	Meat ... 400 Onions ... 48 Flour ... 32 Herbs ... 2 pks. Peppercorns ... 6 only Salt and Pepper.	Hot Pot.	Meat ... 450 Potatoes ... 400 Onions ... 48	Anzac Steak.
Flour ... 80						Meat ... 400 Bacon ... 150 Breadcrumbs ... 50
Barleyflour ... 48						Salt and Pepper.
Breadcrumbs ... 48						
Marmalade ... 80						
Dripping ... 48						
Baking Powder ... 9						
Steak & Kidney Pie.		Cottage Pie.		Gabbage, 600.		
Meat ... 400		Meat ... 450				
Kidney ... 100		Potatoes ... 400				
Onions ... 48		Onions ... 48				
Carrots ... 112		Dripping ... 24				
Flour ... 112		Herbs ... 1 pkt.				
Potatoes ... 28						
Dripping ... 32						
Baking Powder ... 7						
Salt and Pepper.						
Cut meat into 1 in. cubes and place in stew pan, cover with stock and mix well, 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 baking dish. Place meat ingredients in baking dish, cover with paste and bake in brick oven until paste has risen and set.						
Bread, 400; Dripping, 50; Tea, 18.						
Vanilla Sauce.	Cornflour ... 16 Essence ... 1/2 Milk.					
Potatoes, 500; Peas, 112; Bread, 400.						
Fruit Salad and Custard.	Rock Cakes.	Barley Soup.	Cornish Pasties.		Ginger Cake.	
Fruit Salad ... 112	Flour ... 160	Pearl Barley ... 96	Meat ... 350	Flour ... 112	Vanilla Sauce.	
Syrup ... 32	Baking Powder ... 10	Mixed Vegetables ... 96	Bacon ... 1	Barleyflour ... 48	Essence ... 1/2	
Custard Powder ... 16	Dripping ... 24	Onions ... 24	Potatoes ... 100	Breadcrumbs ... 40	Milk ... 32	
Essence ... 1/2	Currants ... 32	Flour ... 32	Herbs ... 1 pds.	Molasses ... 48	Salt ... 3	
Milk.	Sugar ... 24	Salt and Pepper.		Ground Ginger ... 3	Pepper ... 1/2	
	Essence of Lemon ... 1/2	Soak the barley for about 12 hours, strain off and cool 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, salt and pepper twenty minutes before serving.		Dripping ... 64	Dripping ... 48	
Bread, 400.	Eggs ... 8			Baking Powder ... 8	Baking Powder ... 8	
Salad.	Milk.					
Bread, 400; Margarine, 100; Jam, 100; Tea, 19.						
Bread, 400; Margarine, 100; Jam, 100; Tea, 19.						

Ronning Btr. Sept 1918.
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No. 25.

WEEK ENDING 20th September, 1918.

AUSTRALIAN IMPERIAL FORCES.
M.G., A.I.F. Depôts in U.K. DIET SHEET. vide Circular Memo. No. 22

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

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

SATURDAY, 14th September, 1918.	SUNDAY, 15th September, 1918.	MONDAY, 16th September, 1918.	TUESDAY, 17th September, 1918.	WEDNESDAY, 18th September, 1918.	THURSDAY, 19th September, 1918.	FRIDAY, 20th September, 1918.
MENU. BREAKFAST. Fish Cakes Anchovy Sauce Bread Dripping Tea	MENU. BREAKFAST. Cold Ham Worcestershire Sauce Mashed Potatoes Dripping Bread Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) Fried Bacon Bubble & Squeak Bread Dripping Tea	MENU. BREAKFAST. Rissoles & Gravy Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) Fried Liver & Onions Bread Dripping Tea	MENU. BREAKFAST. Meat & Bacon Kedgeree Butter Beans Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) American Hash & Gravy Bread Dripping Tea
DINNER. Steak & Kidney Pie Blue Peas Potatoes Fruit Salad Custard Bread	DINNER. Roast Meat Yorkshire Pudding Potatoes Cabbage Treacle Pudding Custard Sauce Bread	DINNER. Hot Pot Cabbage Boiled Rice and Stewed Prunes Bread	DINNER. Haricot Stew Potatoes Ginger Pudding Vanilla Sauce Bread	DINNER. Baked Meats & Gravy Potatoes Cabbage Sago Custard Bread	DINNER. Shepherd's Pie Cabbage Raisin Pudding Custard Sauce Bread	DINNER. Dumpling Stew Potatoes Suet Pudding Jam Sauce Bread
TEA. Scones Bread Margarine Jam Tea	TEA. Beetroot Onion Salad Fruit Cake Bread Margarine Jam Tea	TEA. Submarines Gravy Bread Margarine Jam Tea	TEA. Pea Soup Broad Margarine Jam Tea	TEA. Mild Cheese Mixed Pickles Bread Margarine Jam Tea	TEA. Cornish Pasties Gravy Bread Margarine Jam Tea	TEA. Baked Ox Heart and Stuffing Bacon 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	½ oz.	½ oz.	6½d. per day.
Boys under 19 years ...	16 oz.	12 oz.	2 oz.	2 oz.	¾ oz.	¾ oz.	5½d. " "
W.A.A.C.s ...	11 oz.	5 oz.	2 oz.	1 1/7th oz	¾ oz.	¾ oz.	6½d. " "

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

NOTES :—

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.

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. 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.
If Margarine not regimentally made allow (Dripping $\frac{1}{2}$ oz.) (Margarine $\frac{1}{2}$ 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.	Cold Ham, 500; Worcestershire Sauce, 50; Mashed Potatoes, 400; Bread, 400; Dripping, 25; Tea, 18.	Porridge and Milk.	Rissoles and Gravy.	Meat and Bacon Kedgeree.	Porridge and Milk.
Tinned Salmon ... 256	Rolled Oats ... 88	Meat ... 350	Meat ... 100	Rolled Oats ... 88	American Hash and Gravy.
Potatoes ... 112	Syrup ... 32	Onions ... 32	Bacon ... 350	Syrup ... 32	Meat ... 300
Breadcrumbs ... 80	Milk.	Flour ... 24	Onions ... 80	Milk.	Breadcrumbs ... 48
Flour ... 32		Breadcrumbs ... 40	Rice ... 18		Bacon ... 100
Dripping ... 24		Dripping ... 32	Breadcrumbs ... 80		Potatoes ... 112
Salt Pepper and Allspice.		Herbs ... 1 pkt.	Salt and Pepper.		Dripping ... 16
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.		Salt, Pepper and Spice.	Cut up meat and bacon finely or mince coarsely. Place in stew pan, bring to a boil and allow to simmer. Clean rice and parboil. Clean and slice onions, parboil and mince finely. Cook and mash potatoes. Add these ingredients to meat with moistened breadcrumbs. Season to taste. Simmer gently until cooked.		Onions ... 48
Anchovy Sauce.					Herbs ... 2 pkts.
Cornflour ... 16					
Dripping ... 10					
Milk.					
Anchovy Sauce ... 1½ pints					
Salt and Pepper.					
Melt dripping in stewpan, add milk and bring to a boil. Dissolve cornflour with a little cold water or milk. Pour into stewpan, stirring the whole time, add anchovy essence, salt and pepper to taste. Serve over fish cakes.					
Bread, 400; Dripping, 25; Tea, 18.					
Steak & Kidney Pie.					
Meat ... 600					
Kidney ... 100					
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 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 and cut to size of baking dish. Place meat ingredients 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 and 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. Serve with custard.					
Bread, 400.					
Scones.					
Flour ... 200					
Baking Powder ... 10					
Dripping ... 20					
Milk.					
Sift flour and baking powder together. Add a little salt, rub in the dripping and mix to a medium dough with milk and water. Roll out, cut into one-man portions, and bake in moderate oven for about 15 minutes.					
Bread, 400; Margarine, 75; Jam, 100; Tea, 19.					
Cold Ham, 500; Worcestershire Sauce, 50; Mashed Potatoes, 400; Bread, 400; Dripping, 25; Tea, 18.					
Roast Meat and Yorkshire Pudding.					
Meat ... 800					
Flour ... 112					
Egg Powder ... 12 small pkts.					
Pepper ... ¼					
Salt ... 2					
Milk ... 10 pints					
Bone the meat, place on trivet, add a little stock to baking dish. Mix the flour and dry ingredients, thoroughly removing all lumps. Then make a bay in centre, pour in the milk and beat it up with fingers open, which will enable the batter to become full of air bubbles; always beat the batter one way. Then pour off the fat from the joint, then pour in the batter under the trivet, then place it back in the oven. To test when done insert dry knife.					
Potatoes, 500; Cabbage, 600.					
Treacle Pudding.					
Flour ... 148					
Barleyflour ... 48					
Breadcrumbs ... 40					
Molasses ... 48					
Dripping ... 48					
Baking Powder ... 9					
Sift flour, barleyflour and baking powder together and rub dripping into the mixture. Add breadcrumbs and molasses and mix well together. Molaten with cold water until a soft dough is formed. Turn into well-greased pudding tins, secure lids firmly and steam for 3½ hours.					
Custard					
Custard Powder ... 16					
Essence ... ½					
Milk.					
Bread, 400.					
Salad.					
Beetroot ... 400					
Onions ... 150					
Fruit Cake.					
Flour ... 112					
Barleyflour ... 48					
Sugar ... 32					
Eggs ... 7					
Margarine ... 48					
Currants ... 32					
Muscateles ... 32					
Baking Powder ... 8					
Sift the flour, barleyflour and baking powder together. Add the currants and muscateles. Place margarine in mixing bowl, beat to a light cream with the hands, 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.					
Submarines.					
Meat ... 300					
Bacon ... 50					
Onions ... 24					
Breadcrumbs ... 40					
Herbs ... 1 pkt.					
Flour ... 160					
Potatoes ... 40					
Dripping ... 32					
Baking Powder ... 8					
Salt and Pepper.					
Pass parboiled meat through mincer, parboil onions and chop finely, grate dried breadcrumbs, place these ingredients in mixing bowl, adding herbs, salt and pepper, moisten slightly with stock and mix well together, prepare paste as for steak and kidney pie, roll out, cut into one-man 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, 75; Jam, 100; Tea, 19.					
Porridge and Milk.					
Rolled Oats ... 88					
Syrup ... 32					
Milk.					
Fried Bacon, 350.					
Bubble and Squeak.					
Potatoes ... 200					
Carrots ... 200					
Bread, 400; Dripping, 25; Tea, 18.					
Rissoles and Gravy.					
Meat ... 350					
Onions ... 32					
Flour ... 24					
Breadcrumbs ... 40					
Dripping ... 32					
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.					
Porridge and Milk.					
Rolled Oats ... 88					
Syrup ... 32					
Milk.					
Butter Beans, 80; Mashed Potatoes, 400; Bread, 400; Dripping, 25; Tea, 18.					
Shepherd's Pie.					
Meat ... 500					
Potatoes ... 400					
Onions ... 32					
Dripping ... 24					
Salt and Pepper.					
Cook meat and mince coarsely. Boil and mash potatoes. Parboil onions and chop finely. Melt half the dripping in stew pan, add potatoes, salt and pepper, and mix thoroughly. Grease baking dishes and place therein a thin layer of potatoes, sprinkle over lightly with onion, add the meat and onions and sufficient stock to moisten. Cover with potatoes. Take the remainder of the dripping, break in small pieces and lay on top of dish. Bake in hot oven.					
Bread, 400; Dripping, 25; Tea, 18.					
Dumpling Stew.					
Meat ... 500					
Carrots ... 112					
Turnips ... 112					
Onions ... 32					
Flour ... 64					
Potatoes ... 16					
Dripping ... 24					
Baking Powder ... 6					
Salt and Pepper.					
Cut the meat into 1 in. cubes. Place in copper with haricot beans which have been soaked for at least 12 hours, add sufficient stock or 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.					
Baked Meat, 700; Gravy; Potatoes, 500; Cabbage, 600; Bread, 400.					
Cabbage, 600; Bread, 400.					
Raisin Pudding.					
Flour ... 112					
Barleyflour ... 48					
Breadcrumbs ... 40					
Dripping ... 64					
Muscateles ... 64					
Molasses ... 16					
Mixed Spice ... 2					
Baking Powder ... 9					
Add breadcrumbs, muscateles, 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.					
Custard Sauce.					
Custard Powder ... 16					
Essence ... ½					
Milk.					
Proceed as for Raisin Pudding.					
Custard					
Sago ... 96					
Syrup ... 32					
Custard Powder ... 8					
Essence ... ½					
Milk.					
Potatoes, 500.					
Ginger Pudding.					
Flour ... 96					
Barleyflour ... 48					
Breadcrumbs ... 40					
Molasses ... 48					
Ground Ginger ... 3					
Dripping ... 48					
Baking Powder ... 8					
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.					
Proceed as for Treacle Pudding.					
Vanilla Sauce.					
Cornflour ... 16					
Essence ... ½					
Milk.					
Bread, 400.					
Pea Soup.					
Stock.					

Pennington. Sept 1918

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No. 26.

WEEK ENDING 27th September, 1918.

AUSTRALIAN IMPERIAL FORCES.
DIET SHEET.

A.I.F. Q.24.

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

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

SATURDAY, 21st September, 1918.	SUNDAY, 22nd September, 1918.	MONDAY, 23rd September, 1918.	TUESDAY, 24th September, 1918.	WEDNESDAY, 25th September, 1918.	THURSDAY, 26th September, 1918.	FRIDAY, 27th September, 1918.
MENU. BREAKFAST. Rissoles & Gravy Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Cold Ham Worcestershire Sauce Mashed Potatoes Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) Irish Stew Bread Dripping Tea	MENU. BREAKFAST. Fried Liver & Bacon Tomatoes Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) American Hash & Gravy Bread Dripping Tea	MENU. BREAKFAST. Sausage Roll & Gravy Bubble & Squeak Bread Dripping Tea	MENU. BREAKFAST. Porridge & Milk (Syrup) Fried Bacon Butter Beans Mashed Potatoes Bread Dripping Tea
DINNER. Steak & Kidney Pie Blue Peas Potatoes Jam Turnovers Custard Bread	DINNER. Baked Meats & Gravy Potatoes Cabbage Golden Pudding Vanilla Sauce Bread	DINNER. Sea Pie Potatoes Mixed Vegetables Manioc and Custard Pudding Bread	DINNER. Hariot Stew Potatoes Mixed Vegetables Ginger Pudding Vanilla Sauce Bread	DINNER. Cottage Pie Cabbage Boiled Rice Custard Jam Sauce Bread	DINNER. Hot Pot Cabbage Suet Pudding Jam Sauce Bread	DINNER. Steak Pie Potatoes Cabbage Tapioca & Custard Pudding Bread
TEA. Scones Mild Cheese Bread Margarine Jam Tea	TEA. Beetroot and Onion Salad Rock Cakes Bread Margarine Jam Tea	TEA. Lentil Soup Baked Currant Roll Bread Margarine Jam Tea	TEA. Submarines Bread Margarine Jam Tea	TEA. Potato Soup Baked Jam Roll Bread Margarine Jam Tea	TEA. Tripe and Onions Mashed Potatoes Bread Margarine Jam Tea	TEA. Cornish Pasties Gravy 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.	one oz.	4 oz.	6d. per day.
Boys under 19 years ...	16 oz.	12 oz.	2 oz.	2 oz.	one oz.	4 oz.	5d. "
W.A.A.C.s ...	11 oz.	5 oz.	2 oz.	1 1/7th oz.	one oz.	4 oz.	5d. "

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

For	BREAD.		MEAT.				Bacon.		
	Flour.	Oatmeal.	Dressed Fish.	Sausage.	Rabbit.	Brawn.	Preserved Meat.	Sausages.	Smoked Herrings.
Officers and Other Ranks ...	10 1/2 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 ...	8 1/2 oz.	5 1/2 oz.	9 oz.	5 1/2 oz.	7 oz.	7 oz.	5 1/2 oz.	—	—

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

NOTES:—

Salt, Pepper, and Mustard should be placed on Mess Tables at all meals in suitable containers. Draw 1 1/2 oz. Flour daily in lieu 2 oz. Bread. 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.

If Margarine not regimentally made allow (Dripping 1/2 oz.) per day.

When Sausages are issued in lieu of Meat they will be served to best advantage for the requirements of the unit.

With the authority of the Officer Commanding Unit (Battalion, Command Depot, etc.), Units may transfer a dish prescribed for a meal on any day to another meal for the same day, or combine two dishes prescribed for the same day. They may also substitute for a prescribed dish another with the same ingredients with or without available additions, e.g., prepare a pudding instead of a tart.

Any alterations will be reported weekly to "Q" Branch, Tidworth, through Chief Messing Officer in areas for which there are Chief Messing Officers. Care must be taken to see that any system of transfer of dishes or combination of dishes, e.g., abolition of meat for tea, is in accordance with the wishes of the troops concerned.

RECIPES.

Weights as shown are in ounces per 100 Men.

Rissoles and Gravy. Meat ... 300 Bacon ... 50 Onions ... 32 Flour ... 24 Breadcrumbs ... 40 Dripping ... 24 Herbs ... 1 pkt. Salt, Pepper and Spice.	Cold Ham, 500; Worcesterhire Sauce, 50; Mashed Potatoes, 400; Bread, 400; Dripping, 25; Tea, 18.	Porridge and Milk. Rolled Oats ... 88 Syrup ... 32 Milk.	Fried Liver and Bacon. Liver ... 200 Bacon ... 200	Porridge and Milk. Rolled Oats ... 88 Syrup ... 32 Milk.	Sausage Rolls and Gravy. Meat ... 300 Bacon ... 100 Onions ... 48 Breadcrumbs ... 40 Herbs ... 1 pkt. Flour ... 160 Potatoes ... 40 Dripping ... 32 Salt and Pepper.	Porridge and Milk. Rolled Oats ... 88 Syrup ... 32 Milk.					
Pass parboiled meat through the mincer. Place in a basin, add three parts of the dripping, the whole of the bread-crumb, 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.	Cut the meat into 1 in. 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.	Cut the meat into 1 in. 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. After meat has been allowed to simmer for about 2 hours, make thickening, and add twenty minutes before serving.	Cut the meat into 1 in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. Clean and slice the carrots and turnips, 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 stew pan, and 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.	Cut the meat into 1 in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. Clean and slice the carrots and turnips, 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 stew pan, and 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.	Cut the meat into 1 in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. Clean and slice the carrots and turnips, 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 stew pan, and 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.	Cut the meat into 1 in. cubes. Place the required amount of stock in copper, add meat, bring to a boil and allow to simmer. Clean and slice the carrots and turnips, 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 stew pan, and 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.					
Mashed Potatoes, 400; Bread, 400; Dripping, 25; Tea, 18.	Golden Pudding. Flour ... 80 Barleyflour ... 48 Breadcrumbs ... 48 Marmalade ... 80 Dripping ... 48 Baking Powder ... 9	Irish Stew. Meat ... 400 Potatoes ... 400 Carrots ... 112 Turnips ... 112 Onions ... 48 Salt and Pepper.	Tomatoes, 150. Bread, 400; Dripping, 25; Tea, 18.	American Hash and Gravy. Meat ... 350 Potatoes ... 112 Carrots ... 112 Turnips ... 112 Onions ... 32 Flour ... 24 Salt and Pepper.	Haricot Stew. Meat ... 500 Haricot Beans ... 80 Carrots ... 112 Turnips ... 112 Onions ... 32 Flour ... 24 Salt and Pepper.	Cottage Pie. Meat ... 500 Potatoes ... 400 Onions ... 48 Dripping ... 24 Herbs ... 1 pkt. Salt and Pepper.					
Steak & Kidney Pie. Meat ... 400 Kidney ... 200 Onions ... 48 Carrots ... 112 Flour ... 112 Potatoes ... 28 Dripping ... 32 Baking Powder ... 7 Salt and Pepper.	Cut the meat into 1 in. cubes. Place the meat in a stew pot with stock, and allow to simmer gently. Clean and slice the carrots and turnips, 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 stew pan, and 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.	Cut the meat into 1 in. cubes. Place the meat in a stew pot with stock, and allow to simmer gently. Clean and slice the carrots and turnips, 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 stew pan, and 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.	Cut the meat into 1 in. cubes. Place the meat in a stew pot with stock, and allow to simmer gently. Clean and slice the carrots and turnips, 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 stew pan, and 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.	Cut the meat into 1 in. cubes. Place the meat in a stew pot with stock, and allow to simmer gently. Clean and slice the carrots and turnips, 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 stew pan, and 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.	Cottage Pie. Meat ... 500 Potatoes ... 400 Onions ... 48 Dripping ... 24 Herbs ... 1 pkt. Salt and Pepper.	Cottage Pie. Meat ... 500 Potatoes ... 400 Onions ... 48 Dripping ... 24 Herbs ... 1 pkt. Salt and Pepper.					
Baked Jam Turnover. Flour ... 128 Barleyflour ... 48 Dripping ... 48 Jam ... 72 Baking Powder ... 10	Vanilla Sauce. Cornflour ... 16 Essence ... 1/2 Milk.	Golden Pudding. Flour ... 80 Barleyflour ... 48 Breadcrumbs ... 48 Marmalade ... 80 Dripping ... 48 Baking Powder ... 9	Boiled Currant Roll. Flour ... 120 Baking Powder ... 48 Currants ... 48 Sugar ... 24 Essence of Lemon ... 8 Eggs ... 8 Milk.	Potatoes, 500. Flour ... 96 Barleyflour ... 48 Breadcrumbs ... 40 Molasses ... 48 Ground Ginger ... 3 Dripping ... 48 Baking Powder ... 8	Ginger Pudding. Flour ... 96 Barleyflour ... 48 Breadcrumbs ... 40 Molasses ... 48 Ground Ginger ... 3 Dripping ... 48 Baking Powder ... 8	Baked Rice Custard. Rice ... 80 Syrup ... 32 Custard Powder ... 8 Essence ... 1/2	Jam Sauce. Jam ... 75 Bread, 400.	Potato Soup. Stock ... 100 Potatoes ... 24 Mixed Vegetables ... 96 Flour ... 32	Jam Sauce. Jam ... 75 Bread, 400.	Potato Soup. Stock ... 100 Potatoes ... 24 Mixed Vegetables ... 96 Flour ... 32	Jam Sauce. Jam ... 75 Bread, 400.
Baked Jam Turnover. Flour ... 128 Barleyflour ... 48 Dripping ... 48 Jam ... 72 Baking Powder ... 10	Salad. Beetroot ... 400 Onions ... 150	Rock Cakes. Flour ... 160 Baking Powder ... 10 Dripping ... 24 Currants ... 32 Sugar ... 24 Essence of Lemon ... 8 Eggs ... 8 Milk.	Baked Currant Roll. Flour ... 120 Baking Powder ... 48 Currants ... 48 Dripping ... 48	Lentil Soup. Stock ... 96 Lentils ... 96 Mixed Vegetables ... 96 Onions ... 24 Flour ... 32 Salt and Pepper.	Submarines. Meat ... 350 Bacon ... 50 Onions ... 24 Breadcrumbs ... 40 Herbs ... 1 pkt. Flour ... 160 Dripping ... 32 Baking Powder ... 8 Salt and Pepper.	Baked Jam Roll. Flour ... 128 Barleyflour ... 48 Dripping ... 48 Jam ... 72 Baking Powder ... 10 Salt and Pepper.	Tripe and Onions. Tripe ... 400 Onions ... 96 Flour ... 32	Baked Jam Roll. Flour ... 128 Barleyflour ... 48 Dripping ... 48 Jam ... 72 Baking Powder ... 10 Salt and Pepper.	Baked Jam Roll. Flour ... 128 Barleyflour ... 48 Dripping ... 48 Jam ... 72 Baking Powder ... 10 Salt and Pepper.	Baked Jam Roll. Flour ... 128 Barleyflour ... 48 Dripping ... 48 Jam ... 72 Baking Powder ... 10 Salt and Pepper.	Baked Jam Roll. Flour ... 128 Barleyflour ... 48 Dripping ... 48 Jam ... 72 Baking Powder ... 10 Salt and Pepper.
Custard. Custard											

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Pen Pung Yen Syri 1918
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ВЕСЬЕ

БОЛЬШОЙ КАТАЛОГ

БОЛЬШОЙ КАТАЛОГ

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