ON THE WIRE

NEWSLETTER OF THE GREAT WAR ASSOCIATION

Fall 2009

A Quick Update

Just a few quick notes from the halls of omnipotence:

- The only contested G-8 race is the CP commander's job, which actually has three candidates. Their statements as candidates are included in this edition. Also, Jon Kulaga, the Allied Rep., has resigned his post a few months before it was to expire in November. Filling his remaining term is Jim Higginbottom, who is running unopposed for the job in November, so Jim is just getting a head start.
- We expect to have both aircraft and pyrotechnics at the Fall event; plenty of eye candy to go around. Brian Merrick, who is doing the GWA pyro, has offered to help train any GWA members willing to help him out before and during events, so if you have an interest in seeing how movie effects are done (he's going wireless this event!), and are willing to help out let me or Brian know.
- The weed gods have been very generous to us this year, giving us a bumper crop. Make sure you and your units get out there and take care of those in your trenches and immediate front in No Man's Land.
- The parking lot addition should be complete and the reworking of the CP south should also be done by the event. Your site dollars at work!
- We keep getting new CP units; hopefully it will be reflected in CP troop numbers. Help any new guys out on either side.
- I'd like to see the wound chit/recycling system in full use on both side this event. If you aren't using it, ask your leaders why!!

Jim Kidd
President, GWA

Fall Combat Event Schedule

November 6-8, 2009

Friday, November 6

1:00–5:30pm	Registration shed open
5:00pm	Modern vehicles must be moved from all areas beyond the registration shed gate (including the battlefield, roads, rear areas, camps) before 5:00pm and parked in the parking lots. The registration shed gate will be locked to private autos until 6am Sunday
5:30pm	Safety briefing at the Memorial
6:30pm	Stand To. Combat begins.
11:00pm	Combat ceases.

Saturday, November 7

8:00–8:55am	Registration shed open
9:00am	Safety briefing at the Memorial (mandatory attendance)
10:00am	Stand To. Combat begins.
11:00pm	Combat ends.

Sunday, November 8

6:00am	Gate at registration shed opened. Modern vehicles may access roads to battlefield.
7:00–8:30am	Battlefield cleanup
8:00–9:00am	Executive Committee meeting

GWA Elections:

Candidates for Central Powers Combat Commander

Robert Fryman (Herr Doktor)

I have been a member of the GWA for over ten years, serving as enlisted man/NCO in the 8th Kurassier and, for the past two years, as the adjutant to the Central Powers Combat Commander where I have been responsible for the development and implementation of field operation scenarios. In preparing the operational orders over the past two years, I extensively researched the existing literature on the Imperial German Army, utilizing both primary and secondary accounts as well as conducting archival research at the National Archives and obtaining original regimental histories from Germany. This enabled development of scenarios and activities that reflected the historical actions and settings of the German forces on the Western Front. From having conducted intensive research on the Imperial German Army and applying that information, both in the trenches and in a staff capacity, I have gained valuable insights into not only the problems faced by the Central Powers, but more importantly how to utilize the tremendous potential of the CP units towards solving those issues as well as developing goals and objectives to encourage the continued growth within the Central Powers.

Over the past ten years the Allied forces have made tremendous strides in not only increasing their numbers, but also in

developing a command structure which provides a platform for developing event activities and establishing the goals and purposes of the Allied Forces. While the Central Powers have seen modest gains in numbers over the past ten years, we have not seen a corresponding development in the command structure, and this is the major problem that I feel is hampering the development and growth of the Central Powers. As Combat Commander, I would develop a command staff along the lines of the four sections used by the German Army in 1918, participation being open to any interested individual of the Central Powers. The staff would consist of six positions and be responsible for development of not only operational orders (Ia), but also artillery coordination (Ia), intelligence/signals (Ic), personnel/regimental newspapers/honors & awards (IIa), provost-marshal (III), and pay/postal service (IVa). This would allow for not only greater participation and input into the operation of the Central Powers by the various units, but also expand and enhance events by planning activities based upon historical research.

A more cohesive and operational staff structure would also allow us to once again focus on the primary goal of the Central Powers units in promoting knowledge and historical study of the First World War by honoring the memory of those soldiers who fought in the Kaiser's armies from 1914 to 1918. Realizing the common goal will help foster unity and cooperation among the Central Powers units.

Rob Zienta

For the past two years I have served as German Combat Commander. I feel that we have made great progress:

- Proposed improvements to the German side of the line by developing comprehensive improvement plans with unit commander input. Phase I of improvement are expected to be completed this fall. I am working with Tom (Scampi, our German Rep., to plan and continue improvements in the northern sector and Death Valley. Phases II and III are being developed.
- Established an effective command staff to work with unit commanders to ensure coordinated efforts for offensive and defensive actions. I have provided direction and encouraged staff to develop materials and ideas to benefit the German lines.
- Utilized the various resources of units on the German side of the line by tasking specialized units to perform the duties expected of them, i.e., pioneer units functioning as pioneer units historically functioned in WWI.
- Improved communications among units enabling them to respond to allied threats or attacks by establishing ops and phone connections.
- Tracking the status of units from a command center to know where units are during combat, what their strength is and how they can respond as needed. I would like to set clear rally points to coordinate counteroffensives, as well as establish a ready reserve.
- I see an important part of the job of Combat Commander as tactical and strategic coordination of forces, which cannot be done without proper communications, which we have not effectively used to this point.
- Established with the unit commanders the Rules of Engagement to minimize misunderstandings, disagreements and arguments and improve the quality of combat.
- Encouraged and promoted membership and unit growth. We have three new German units.
- Worked to establish solidarity of German units.

I have been open to combat scenario suggestions and those that can improve the German combat effectiveness.

I am currently working to develop training day activities for units on Friday of the events. I will post more on this as it is developed.

I believe in helping units succeed; not cause them to fail. I have served previously as German Combat Commander and was responsible for developing prisoner interrogation, the Authenticity Guidelines for Uniform and Equipment, and many other positive goals for German units.

Based on the above accomplishments, I ask for your support and vote for German Combat Commander.

Sincerely,

Rob Zienta

James Harter

James Harter is a man of knowledge and experience. He is of solid mind, having insightful, thought-out ideas and opinions. Strong of will, yet having the ability to flex when necessary.

He attended a military academy as a young man and knows the regimen of military life.

Serving as an emergency medical service person, he is experienced in dealing with difficult situations under pressure.

In his civilian life he is familiar with the execution of governance, being a council member in his home town.

A re-enactor from the age of 14, James has enjoyed the hobby in several forms for many years. He is known to many in the GWA community, as well as several other re-enacting circles.

As a soldier in the German force of the First World War, he has an been active participant since 1982. A veteran of Shimpstown, he began as a private with the AEF 28th Div. Then joining with the Bavarian Life Div. which became the 20 M.G. Abt. Gathering acknowledgement over time he has earned the rank of Lieutenant, and the admiration and respect of his men.

He is a worthy candidate for overall commander of German forces at Newville. Able to coordinate the resources at his disposal and delegate authority to help maintain a cohesive fighting force. Or just sit and enjoy a drink and some camaraderie with us all.

Brought to you by the committee to elect James Harter. In association with Harter, Harter Faster, Faster Productions.

— D. Hockenberry

Quartermaster Activities in World War I

Extracted From:

America's Munitions 1917-1918
Report of Benedict Crowell, The Assistant Secretary of War, Director of Munitions
Government Printing Office, Washington — 1919

Transcribed & submitted for GWA use by Eileen Campos; first of a multipart installment on the AEF Quartermaster Report

SUBSISTENCE.

When the American soldier went to war against Germany he took his appetite with him. The task of keeping that appetite satisfied with good food (and the soldier, therefore, contented and well) fell to the Quartermaster General. The average American soldier at the end of the fighting in 1918 is said to have weighed 12 pounds more than he did when the Selective Service Act or his own enlistment brought him into the Army. This is the complete testimonial to the quality and quantity of the food served to the American troops in 1917 and 1918. Assuming 3,700,000 to have been the greatest number of Americans under arms, this average increase in weight means that the beans and bacon and fresh meat of the American Army ration were transmogrified into some 45,000,000 pounds of Yankee brawn to be the basis of untold resources of health and energy during the coming quarter of a century.

Consider these millions of soldiers as one composite, gigantic man in khaki; compress the war period into a single hour, the dinner hour; and it will be seen that the American fighter consumed what might be called a sizeable meal. Let us say that he started off with the main course. The roast of beef weighed over 800,000,000 pounds. It was flanked by a rasher of bacon weighing 150,000,000 pounds. Over 1,000,000,000 pounds of flour went into the loaf of bread, while to spread the bread was there a lump of butter weighing 17,500,000 pounds and another lump of oleo margarine weighing 11,000,000 pounds. As a side dish this giant had over 150,000,000 pounds of baked beans, half of these coming in cans ready baked and flavored with tomato sauce. The potatoes weighed 487,000,000 pounds. To add gusto to his appetite there were 40,000,000 pounds of onions. Then scattered over the table were such items as 150,000,000 cans of corn, peas, and string beans; while the salad contained 50,000,000 cans of salmon and 750,000 tins of sardines. Then there was a huge bowl of canned tomatoes, nearly 190,000,000 tins supplying its contents. For dessert he had 67,000,000 pounds of prunes and 40,000,000 pounds of evaporated peaches and apples. The sugar for sweetening various dishes weighed 350,000,000 pounds. He washed it all down with a draft made of 75,000,000 pounds of coffee thinned with 200,000,000 cans of evaporated milk. The bill for the meal, paid by the American public, amounted to $727,092,430.44, this figure to December 1, 1918.

In supplying such vast quantities of food, scientific attention was concentrated upon the details of the effort. At the time the armistice was signed the American troops in France were eating about 9,000,000 pounds of food every day. Never before in history had any nation been compelled to send subsistence so great a distance to so many men. It was not possible to ask France and England to divide their food supplies, as they were already rationing their civilian populations. We were required to purchase practically all food in America and transport it nearly 5,000 miles. Ships were relatively scarce. There was a strong bid for every inch of tonnage space. The tonnage allotted to subsistence must be filled with sufficient food not only to supply the immediate consumption, but to overcome losses due to the sinking of ships and the possible capture of base depots. These contingencies required two pounds of food to be shipped where one would ordinarily be sent; yet because of the shortage of ships the subsistence authorities were asked to pack these two pounds into almost the space of one. The result was foods in forms never before known by American soldiers and in some cases never before known at all—such forms as dehydrated vegetables, boneless beef, and the so-called shankless beef. Trench warfare made new demands for food. Calls came for such rare articles as soluble coffee or the wheat-and-meat cake of the emergency ration.

These problems were solved only by the assistance of the American food industry. In numerous instances new factories, or even whole new types of food manufacture, were built up as rapidly as three shifts of men could work and money accomplish results.

The cost of food rates high among the war costs of 1917 and 1918. Back in 1897 the average meal in the Army cost about 4 cents, and the daily three meals 13 cents. At the end of 1918 the cost of the ration was approximately 48 cents. The advance was not all due to the advance in living costs. Much of it was on account of the improved standards of the ration. In 1916 Congress appropriated $10,000,000 to feed the Army; the fiscal year beginning July 1, 1918, brought an appropriation of $830,000,000 for the same purpose.

The American fighting man of 1917-18 was a good feeder. He ate nearly three-quarters of a ton of food each year, or over ten times his own weight. Without counting any transportation costs or the expense of handling at all, each man's yearly supply of food cost more than $165. In spite of the most rigid and painstaking economies in the purchase of this subsistence the American people were paying at the peak of Army expansion more than $2,500,000 per day to feed the troops.

The distance of the American Expeditionary Forces from the source of their food supplies required that their food be largely purchased in nonperishable forms. That is, meats must be cured, meats and vegetables tinned, vegetables and fruits dried. We literally paved the way to Berlin with tin cans. The various foods put up in tins and purchased during the year 1918 totaled over 1,000,000,000 cans, or enough, standing on end, to make a road wide enough and long enough for a force of men marching in columns of four to go

from the port of embarkation at Hoboken, N. J., to the heart of Germany. The largest closing machine can seal 240 tin cans per minute. If such a machine could be operated eight hours a day seven days a week, it would take it 23 years and 6 months to seal these tins.

During the spring of 1918, when the demand for men in France resulted in reducing the available tonnage for supplies, the cry came from France to cut every nonessential. As a result most of the canned vegetables and fruits, including peas, corn, sweet potatoes, asparagus, pineapple, pears, and apples were stricken from the list of food supplies for the American Expeditionary Forces.

From France came calls for tomatoes and men, men and tomatoes. This phrase did not mean that bread and bacon, beans and beef, should be eliminated; but it emphasized the importance of this one vegetable; the tomato. The total purchases of tomatoes exceeded those of all other vegetables combined. In addition to the many ways of serving tomatoes, they were used in the trenches to relieve thirst, being, perhaps, more effective than any other substitute for water. Because of its food value and slight acidity, a quart of tomato juice was worth several quarts of water to the thirsty men in the field. The Army took 45 per cent of the total 1918 American pack of tomatoes. These tomatoes were bought from 5,000 firms scattered throughout the rural districts of the United States.

The demands of the overseas forces for meat during the summer of 1918 were so heavy that they created a shortage of beef in the United States. Beef is the mainstay of the soldier's diet. The Army allows 456 pounds of beef per year for each soldier. This does not mean that the soldier actually eats that much beef, beef being simply the Army's meat standard. Pork, usually in the form of bacon, is substituted for 30 per cent of this quantity of beef, 12 ounces of bacon being considered the equivalent of 20 ounces of beef. The major portion of the American Expeditionary Forces' beef was fresh beef shipped frozen all the way from the packing plants in the United States to the company kitchens at the front, through an elaborate system of cold-storage warehouses and refrigerator cars and ships.

The Food Administration asked that the people substitute corn meal, rye flour, and other grain flour for 20 per cent of the wheat flour ordinarily used in making bread. The troops in the United States complied with this ruling and saved 1,000,000 barrels of flour. The use of substitutes in France was not insisted upon, as bread making in the field is more difficult. Field bakeries are not adapted to experimenting with doughs and yeasts, as is required when substitutes for flour are used. The Army allowance of flour for a year for one man is 410 pounds. Flour was usually issued in the form of bread, 1 pound of bread being allowed for each man each day. Other yearly allowances are 56 pounds of beans, 27 pounds of prunes, 27 pounds of coffee, 73 pounds of sugar, 11 1/2 pounds of condensed milk, 3 1/2 pounds of vinegar, and 13 1/2 pounds of salt. For variety other items are specified which may be substituted for these foods.

Food was purchased by the Quartermaster's Department and furnished to the individual companies at cost of the food. In charge of the mess was a sergeant, who had had special instruction in schools as to methods of feeding the Army. The mess sergeant checked over his stocks daily and made up a list of what he would require for the coming day. This list, in turn, was given to the camp supply officer, under whose direction the order was made up and delivered to the kitchen on Army trucks.

This order was based on a ration allowance, as has been stated, a ration being the food required to subsist one man for one day. The general components of the overseas camp ration consisted of the following:

Component articles and quantities	Substitutive articles and quantities
Beef, fresh ounces. 20	Mutton, fresh ounces. 20
	Beef, fresh, boneless, ounces. 16
	Bacon, ounces. 12
	Pork, fresh, ounces. 16
	Sausages, canned pork or ounces. 15
	Canned roast beef or corned beef, ounces. 16
	Hash, corned beef ounces. 16
	Fish, dried ounces. 14
	Cheese, not exceeding 10 per cent of total, issue ounces. 10
	Fish, canned ounces. 16
Bread, soft ounces. 16	Flour, cornmeal, oatmeal, or macaroni, in lieu of an equal quantity bread, but not exceeding 15 per cent of total issue.
Baking powder (to be issued only with flour or corn meal, 1 ounce to 20 ounces). ounce. .08	
Beans, dry (not to exceed 4 issues in 10 days), ounces. 4	Beans, baked (not to exceed 4 issues in 10 days) ounces. 8
Rice or hominy (not to exceed 6 issues in 10 days) ounces. 2	Onions, fresh, in lieu of an equal quantity of potatoes, but not exceeding 20 per cent of total issue.
Potatoes, fresh ounces. 20	Tomatoes, canned, in lieu of an an equal quantity of potatoes, but not exceeding 20 per cent of total issue.
	Canned potatoes ounces. 15
	Other fresh vegetables (not canned) when they can be obtained in the vicinity by purchase or from the U.S. Garden Service, or can be transported in a wholesome condition from a distance, in lieu of an equal quantity of potatoes.
	Dehydrated vegetables to be issued only in case fresh vegetables are not available. ounces. 4
	corn, canned, ounces. 12
	Peas, canned, ounces. 20
Jam, ounces. 3	Prunes, or evaporated apples, or peaches or apricots, or figs, or dates, or raisins, in lieu of an equal quantity of jam.
	Sirup, gill. .64
Coffee, R. & G ounces. 1.12	Tea, black or green, ounce. .32
Sugar, ounces. 3.2	
Milk, evaporated, unsweetened, ounce. 1	
Vinegar, gill. .16	Pickles, cucumber, in lieu of an equal quantity of vinegar.
salt, ounce. .64	
Pepper, black, ounce. .02	
Cinnamon, ounce. .014	Cloves or ginger, or nutmeg, or sage, thyme, or allspice, ounce. .014
Butter, ounce. .5	Oleomargarine or lard or lard substitute, ounces 5
Flavoring extract, vanilla, ounce. .014	Flavoring extract, lemon .014
Candy (issued 1 pound once in 10 days) ounce .8	
Tobacco, smoking (100 cigarette papers for each 4 ounces smoking tobacco) ounce. .4	Cigarette, number. 4
	Tobacco, chewing, ounce. 4

The ration at home was practically the same. The home ration, however, did not include candy and tobacco. The commanding officer had authority to modify or change all rations to meet special conditions. For instance, in times of great cold and when the men were subject to great exposure, or after long and tedious campaigns or marches, or when the work required of the troops was abnormal, the ration might be increased. The ration also included soap, candles, matches, towels, and a few other items considered necessary in the daily life of a soldier. The value of a ration fluctuated with the market from month to month. Each day's food weighed about 4.6 pounds per man.

The men actually in the trenches sometimes made use of the emergency ration, the little flat can of compressed nourishment which every soldier carried in his pocket. This ration, however, was used only in severe straits, on the order of an officer, or on the enlisted man's own responsibility in the direst emergency, when the activity of the enemy made it impossible to get hot food to the men during daylight hours. Hot food was served in the trenches whenever possible. The hot food consisted principally of soups and soluble coffee. Specially constructed cans, made on the principle of thermos bottles, kept the food hot when it was being carried to the front. The chief quartermaster of the American Expeditionary Forces relates that on a tour of inspection made by him, during the Argonne-Meuse offensive, on November 1, 1918, he inspected the meals served at noon to the troops of the Fifth Corps actually engaged in battle on that day, and found in a number of cases that Artillery organizations were being served beefsteak, potatoes, onions, tomatoes, white bread and butter, rice pudding, and hot coffee, the men eating in reliefs in order that there might be no cessation of fire. The hot meals for the Infantry were prepared at their rolling kitchens a short distance in rear of the line, and sent forward to them in "marmite" cans.

The company was the unit on which the feeding of the men was based. Each month the company was given credit at the quartermaster's store equal to the number of men in the company multiplied by thirty times the ration allowance. On the basis of this credit the mess sergeant of the company made purchases to feed his men. He might be as economical as he desired, provided that he fed the men sufficiently. If the entire credit extended him at the camp quartermaster's office was not used up during the month, a check was given for the difference. This went into the company's funds, with which the mess sergeant might buy in the open market such extras and delicacies as the savings would permit, up to the quantity specified in the ration.

But this system was followed only in the United States. Savings were not allowed in France, all food there being issued on a straight ration basis. This was due to the fact that the shortage of tonnage made it imperative that no article not absolutely essential be shipped from the United States, while difficulties of transportation in France necessarily eliminated all except the most essential articles of food.

Under the procedure in vogue previous to the recent war, subsistence was purchased by depot quartermasters in 13 principal cities throughout the United States. The plan gave the Army a large number of purchasing officers for subsistence, working without coordination and even in active competition with each other. This condition resulted in a wide range of prices and a lack of uniform quality; while under war conditions, with the enormous quantities to be procured, it would cause at times a congestion of buying orders, with consequent disturbance of market prices.

A plan of control was soon worked out whereby the Subsistence Division, with headquarters at Washington, received at regular intervals the estimates of the needs for subsistence for the Army, both at home and abroad. These estimates were compared and a budget made up. Bids were then asked through zone supply officers, who reported the bids to the control body in Washington. The lowest or most advantageous bid was accepted, and the purchase was completed by the zone supply officer in whose zone the seller was located. The plan eliminated one army zone bidding against another. At the same time it enabled every manufacturer or producer to bid on the needs of the Army. In this way active competition was secured and low prices obtained. A decided advantage of the plan was that purchases were made with a minimum of disturbance to prices paid by the civilian trade.

Not only was it necessary to coordinate army organizations, but it was also found that the independent buying of the Army, the Navy, and the Allied Provision Export Commission was having the effect of increasing prices of a number of food products. These buying agencies were unconsciously bidding against each other. In December, 1917, at the suggestion of the Food Administrator, with the consent and approval of the Secretary of War and of the Secretary of the Navy, the food purchase board was organized to coordinate all of the purchases of food products in this country intended for military purposes. The plan adopted was to allot through the Food Administration the required quantity to the industry producing the commodity in question, dividing the business among the various producers in proportion to their capacity. Products so controlled were those in which there was an actual or prospective shortage. The prices were determined by the food purchase board after studying and investigating the costs of production. The products so purchased included flour, sugar, all canned vegetables, canned and evaporated fruits, salmon, sardines, canned milk, rice, and, for a time, fresh beef. These products totaled about 40 per cent of all food requirements for the Army.

Practically all purchasing of meat was done by the Subsistence Division's packinghouse branch, located in Chicago. Circular proposals were submitted by the various packers whose headquarters are located there. The Subsistence Division ordered the required purchases made, and the Chicago office at once allotted the amount needed among the packers. After the butchering and inspection of the meat, it was sent to the freezers and, after being frozen, was loaded in the cars and shipped to the embarkation points. The whole process from the time the animal was killed until it was loaded on the boat took about two weeks.

The Middle West produced practically all the beef which nourished our fighting men. Some of the cattle were bought in California, inspected at the packinghouse plants along the Pacific coast, and sent to France via the Panama Canal.

The packers of Chicago and other cities found their plants, gigantic as they were, all too small to handle the demand of our troops for meat products packed in special forms; and extensive additions, both in buildings and machinery, were required by the Army's demands.

It was only by careful vigilance on the part of its inspection branch that the millions of men dependent on the Subsistence Division for their food were protected from deterioration of supplies and abuses by certain dealers and manufacturers. Such firms were in the minority, for the food industry backed the Army with great loyalty, giving honest and patriotic support. In a certain week the inspection service found oatmeal flour moldy and unfit for use, having been stored too long before using; large amounts of potatoes, shipped to Camp Devens, undersize and frostbitten; 3,000 pounds of butter at Camp Greene too old for use; and 12 carloads of tomatoes of poor quality. The system in vogue of demanding reinspection was responsible for discovering many such cases, and traveling inspectors also kept the products up to the highest standard. Any information from outside sources was immediately investigated.

Samples of all shipments of food stuffs were required to be sent to the inspection branch. In this way many violations of the food laws were found. One packer was found to be using pork which contained large numbers of skippers. Another tried, consciously or unconsciously, to pass off wormy dried fruits; Milk has in some cases been found to be much below standard. All of these supplies were promptly rejected as improper for Army use. In many cases the fault has been found to be the result of improper manufacturing conditions, and in this event the manufacturer has been compelled to make good the loss to the Army. The general result of this inspection was that manufacturers gave the Army their very best products.

One of the most important divisions of the inspection branch was the meat and meat-products section. Its function was the supervision of the reinspection, storage, and handling of meat and meat products, butter, and cheese. Special care was taken to see that there were no embalmed meats. Meat and meat products, butter, and cheese are all highly perishable articles; and, although they may be delivered in perfect condition, many imperfections may develop if diligent care is not exercised during shipment, handling, and storage. One of the first steps taken at the camps was the installing of complete cold-storage plants with adequate chill rooms, so that the proper preservation of fresh meats was assured after arrival at camps. From the first the most rigid inspection of meat and meat products was insisted on and no product allowed to pass which did not comply with Army specifications. The carcass might be from a perfectly healthy animal, yet be rejected, as lightweight carcasses were not approved for consumption in the Army. Instructions as to Army requirements were placed in the hands of every inspector, covering the inspection, storage, and handling of meat and dairy products. Supervisory traveling inspectors visited all stations at irregular intervals to insure these instructions being followed and to instruct quartermasters in posts which were too small to warrant a qualified meat inspector being stationed there.

One object of the Subsistence Division was to educate the proper officers throughout the Army to be inspectors. To accomplish this the inspection branch compiled a manual covering practically all the principal items of Army subsistence, the exact methods of inspection, and how to detect imperfections in foods. Complete Army specifications for all supplies were included. Gen. Pershing cabled for 250 copies to be used in France, and the University of California adopted the manual to be used in zymology classes. It placed exact knowledge in the hands of the men who received the food and who had the responsibility that it be up to specifications.

The overseas forces were the particular concern of the Subsistence Division. It was planned to have approximately three months' advance supply of food sent over each month for the number of troops actually sent to France during that month. This was called the initial supply. In addition to this, there was sent over a monthly automatic supply, equivalent to the amount of food the troops already in France would consume during that month. In this way a 90 days' reserve was usually maintained overseas.

The problems of the overseas forces demanded quick solution. The new modes of warfare gave rise to many needs unknown in peace times. The result was that calls came in for commodities which were not at the time being produced in adequate quantities. Factories had to be built, labor secured, and machinery manufactured; in instances entirely new industries had to be created.

The Service of Supply found it was impossible to secure sufficient fresh vegetables in Europe to take care of the requirements of our troops, and the Subsistence Division at home was called upon to supply dehydrated vegetables for overseas requirements. To send fresh vegetables from the United States was impossible, due to the great necessity for conserving ship tonnage, and a substitute was imperative. To supply dehydrated vegetables meant the development of an industry. Dehydration was practically unknown in the United States, there being but three small plants in existence. The Subsistence Division searched the country for advantageous locations where there were prospects of having such factories established. Within a few months the cooperation of companies was secured and factories were built whose combined output for the month of December, 1918, amounted to 6,000,000 pounds, there being 15 large plants in the United States at that time. Up to the date of the signing of the, armistice 62,000,000 pounds of dehydrated vegetables had been ordered by Gen. Pershing.

The difficulty of supply was increased by the delicate process which is required to make dehydrated vegetables. The moisture of the fresh product must be removed without extracting the nutritious juices or destroying the food value or flavor. After the vegetables have been peeled and sliced or cubed, they are blanched, in order that they may retain their starch components. They are then placed on trays in huge

kilns, through which heated air is blown until only the small required amount of moisture is retained. The product is then packed in hermetically sealed cans.

Dehydrated vegetables occupied a prominent place in the soldier's menu in France. Reports from overseas made by inspectors of the Subsistence Division indicate that dehydrated vegetables were quite satisfactory. The Surgeon General's Office has approved their use. However, when fresh vegetables could be purchased in foreign markets they were used in preference. The use of dehydrated vegetables saved two-thirds of the cargo space in ships over the amount required for fresh vegetables. Their use came at the time when the cargo space was as valuable as life itself, and it enabled men and munitions to be transported sooner than would otherwise have been possible. Dehydrated vegetables were also found especially adapted for use at the front when food was carried forward from the rail heads to the trench kitchens under shell fire.

The emergency ration and its production make another interesting story. Designed to be used only in dire extremity, primarily for No Man's Land fighting, the ration was packed in small cans to be carried in the soldier's pocket, usually the upper left-hand jacket pocket. This ration corresponded to the starvation ration of the allies. Its components were adopted after experiments at the battle front and after consultations with food experts. It represented the greatest amount of food that could be concentrated in the smallest compass.

The complete ration consisted of three cakes of a mixture of beef and ground cooked wheat, each cake weighing 3 ounces; three 1-ounce cakes of chocolate; three-quarters of an ounce of fine salt; and 1 dram of black pepper. From the beef the preparation process removed all fat, sinew, and white fibrous tissue. The meat was then heated, and all of its moisture was evaporated so skillfully that no flavor was lost. The wheat or bread component of the cake was prepared by removing the chaff from cooked wheat which had been kiln-dried, parched, and then ground to a coarse powder. The meat and bread were compounded together, about two parts of bread to each part of meat, making a perfectly homogeneous cake. The chocolate of the ration was prepared by combining equal weights of fine chocolate, containing not less than 20 per cent of cocoa butter, and pure sugar, and molding the product into cakes weighing 1 ounce each.

The several components were packed into oval tin cans, which were camouflaged to render them inconspicuous. These cans bore the legend:

"U. S. Army Emergency Ration. Not to be opened except by order of an officer, or in extremity."

Many ways of preparing the emergency ration for eating in the field were found by experiments. The bread and meat cake could be eaten dry; or, when boiled in 3 pints of water, it made a palatable soup; boiled in 1 pint of water, it produced a thick porridge which could be eaten hot or cold; the cold porridge could be sliced and fried when circumstances permitted. The chocolate could be eaten as candy or made into a drink by placing the chocolate in a tin cup with hot water

The gas attacks in the trenches made it necessary that the soldier's food be packed in containers impervious to mustard gas poison, mustard gas, when swallowed, attacking the intestines. The first call for such a ration came during October, 1917, and it called for the shipment of 100,000 sealed rations a month for 20 months. The food was to be packed in hermetically sealed galvanized iron containers, holding 25 rations each. The contents of each can consisted of 25 pounds of meat in 1-pound cans, 25 pounds of hard bread in 8-ounce cans, and 25 rations each of soluble coffee, sugar, and salt. Tobacco and cigarettes were added for the comfort of the men. The addition of tobacco and cigarettes was accidental. It was found necessary at first to fill the surplus space in the containers with excelsior. The office force of a large corporation learned of this fact and got permission to fill the empty space in some of the containers with tobacco. The Subsistence Division thought so well of the idea that orders were issued for the tobacco ration to be placed in all reserve ration containers.

One of the most difficult elements in supplying the reserve ration was the securing of tin cans for hard bread. These, because of their unusual size and shape, could only be manufactured after new can-making machines had been designed. The demand for such cans exceeded 10,000,000 in number. Within a comparatively short time, however, hard bread in cans for special reserve rations was being produced on a large scale, and the overseas requirements were filled.

Next the manufacture of the necessary galvanized containers and crates was contracted for. A packing plant was then designed to pack the components into the containers, which was an intricate operation in itself, the number of rations being so great. This plant was so contrived that the parts of the packing material came in at one end of the plant, and the hard bread, canned corned beef hash, canned roast beef, and canned corned beef, canned fish, coffee, sugar, salt, and can openers were packed into the galvanized containers as they traveled on a conveyor belt, until all the components were included.

Only the best of Army purchases were put in the reserve ration. A study was made of the best packers of the various commodities, and their products were used exclusively. Everyone connected with the packing knew the purpose of the ration. It was to be used only when the trenches were under the heaviest fire-when hot food could not be carried forward, and when the men were most in need of good food. The reserve ration became the quality ration of the Army as a result. After the packing was complete, the cans were hermetically sealed by solder and camouflaged with olive drab paint. The container of the ration, when packed, was so buoyant it would support two men upon it when thrown into the sea, thus being a potential life raft.

It was also necessary to feed our men in German prison camps. A ration for American prisoners was prepared by the Subsistence Division of the Quartermaster Corps, in conjunction with the Food and Nutrition Division of the Surgeon's General office. This ration was distributed by the American Red Cross from Denmark and Switzerland. Individual packages each containing sufficient food to sup-

ply one man were sent to the prison camps each week. The chief components of the package were corned beef and salmon (with an occasional substitution of corned beef hash and canned roast beef), hard dry bread, dry beans, rice, baked beans, and fresh potatoes (where possible). Prunes, jam, apples, peaches, coffee, sugar, evaporated milk, vinegar, salt, pepper, and pickles were also supplied. Potatoes and onions were procured when possible in Ireland, France, and Italy. Otherwise dehydrated potatoes and onions were used.

Special food was sent for the invalid prisoners, this ration containing potted chicken, crackers, concentrated soup, dehydrated spinach, creamed oat meal, cornstarch pudding, sweet chocolate, extract of beef, soluble coffee, etc. There were several substitutes for all items mentioned, among the substitutes being dried eggs, potted veal, cheese, peanut butter, dried apricots, honey, corn meal, gelatine, malted milk powder, bouillon cubes, apples, oranges, lemons, cocoa, and tea.

When the American troops entered the trenches it was found impracticable to use the ordinary roasted and ground coffee. Its preparation required too much fire, the smoke of which made a target for the enemy. Experiments were made with soluble coffee, looking toward guaranteeing a warm stimulant in the trenches. It was found necessary to give hot drinks to the men before they went over the top or after they had undergone periods of exposure. The British and French troops were supplied with brandy, wine, or rum on such occasions. But issues of intoxicants to soldiers were contrary to the American policy, and quantities of soluble coffee were substituted. Solidified alcohol was supplied so that the coffee could be served hot.

The soluble-coffee industry was in its infancy in the United States. So great was the demand for soluble coffee from the overseas forces that the calls were for over thirty times the prewar production. A cablegram was received in October informing us that after January 1, 1919, the troops would require 25,000 pounds of coffee each day in addition to the amounts packed in the trench rations, these latter quantities alone amounting to 12,000 pounds daily. Allowance was also made for possible sinkings of 5,000 pounds daily, making a total of 42,000 pounds necessary to meet the daily requirements of the American Expeditionary Forces.

The entire American output of soluble coffee was taken over for the Army, but this amounted to only 6,000 pounds daily. A number of manufacturers of other food products were induced to turn their entire plants into soluble-coffee factories. The greatest difficulty was incurred in the securing of the necessary equipment for these new plants. There was but one company in the entire United States which made the revolving bronze drums essential to the manufacturing process. This company ran its plant seven days a week, with three shifts daily, to produce the necessary materials. The metals which went into these drums were vital in the manufacture of other munitions, but it was even more important that men in the front lines be given hot drinks when tired and worn from long fighting and exposure.

The signing of the armistice saw the difficulties of supplying soluble coffee about overcome. The Subsistence Division had won one of its hardest fights. The cooperation of American manufacturers had made the achievement possible.

The problem of supplying good coffee to the troops was a difficult one. To make good coffee for a unit as large as a company is not easy for the average cook. To guarantee that good coffee would always be available, the Subsistence Division made one of its most radical changes in handling supplies. This change was so complete that whereas the Army formerly was served with coffee from three to six months out of the roasters, it came to be supplied with coffee freshly roasted every day.

At the beginning of the war coffee was purchased, ready roasted and ground, from competitive dealers. It was then held in New York for about 30 days before being shipped overseas, the transportation requiring 30 days more. Received in France, the coffee often was kept for 90 days before it was distributed to the troops. In addition, a 30 days' supply must be kept on hand, making the coffee 6 months old by the time it was used. The result was that when the coffee finally reached the men it had lost half of its value as a stimulant and was greatly deteriorated in flavor, often being in a crumbly condition. "Muddy" coffee on the mess tables resulted.

The only way for the troops to secure fresh coffee was for us to send over the green product for roasting as it was needed. Buildings were erected to house coffee-roasting machinery at home and abroad; men were trained as quickly as possible in the process of coffee-roasting, and sent out to take charge of the plants. In a relatively short length of time 16 plants were in full operation in France, and an increasing number at home. Eventually all the coffee used in France was shipped over green and roasted in the plants there. These plants were capable of roasting sufficient coffee to take care of 3,000,000 men at a considerably lower cost to the Government than under the old system.

The Expeditionary Forces, as is noted elsewhere, organized a purchasing office in Paris. Its purpose was to save tonnage space by securing as many products as possible in Europe. Its scope covered all classes of supplies, but a large section was devoted to subsistence. Candy, hard bread, and macaroni factories under the direction of the Quartermaster Corps were built or secured from the French Government. Large quantities of beans, fresh potatoes, onions, coffee, rice, salt, and vinegar were secured from European markets. Many thousands of tons of foodstuffs were purchased and manufactured in Europe for our Army, every ton representing space on ships saved for additional men and munitions. Overseas purchases were generally discontinued after the signing of the armistice, as the Director of Purchase and Storage and the Expeditionary Forces were firm for the policy of favoring American manufacturers wherever possible.

To reduce tonnage still further, extensive experiments were made in the packing of beef for overseas consumption. All bones, surplus fats, and waste portions were removed. The remainder, all edible, was pressed into l00-

pound moulds and frozen. The initial shipment was composed of 16 carloads of boneless beef. The meat arrived in France in splendid condition, and was carefully watched from its arrival at the ports in France to its consumption in the front-line trenches. Officers, mess sergeants, and cooks were enthusiastic over the boneless beef, as it took much less time to prepare it and so conserved labor to a great extent. The men were gratified, as the inferior portions of the beef were not included, and much better meat resulted for the mess. After the success of this experimental shipment, as much boneless beef as possible was sent to France. Trouble was encountered in securing the skilled butchers to bone the great quantities needed, but this shortage was largely overcome.

No means was discovered so effective for reducing tonnage as boning beef, dehydrating vegetables, and purchasing foods in France, but in many of the smaller items there were stories just as interesting. Efforts to save tonnage brought about the reduction of moisture in soap. While the Subsistence Division was securing toilet paper it found that the entire supply for the Expeditionary Forces could be stored in the waste space of Army rolling field kitchens. A special formula for vinegar was devised, and double-strength vinegar was shipped. This, when mixed with an equal quantity of water in France, was a good product.

The saving of space in the transportation of subsistence stores makes a long story in itself. Just so much tonnage was allotted to food each month, and the ablest men in the food industry spent much time in working out how the maximum amount of essentials and luxuries in foodstuffs could be sent in the minimum amount of space.

The Subsistence Division not only looked after the working fighter but the playing fighter as well. The American soldier is fond of candy, tobacco, and chewing gum. The supply of these commodities brought much pleasure to the troops. Long lines of men waiting for free candy and tobacco in France, men who just came from the front, formed one of the interesting sights of the war. Tobacco has established its claim to a recognized place in the soldier's life. Probably 95 per cent of the soldiers of the American Expeditionary Forces used it in one form or another. In May of 1918 it was decided to adopt the practice of the allies, namely, -to allow each soldier a certain amount of tobacco per day. This unusual innovation was the official recognition of tobacco as a necessity for men in active service. To men enduring physical hardships, obliged to live without the comforts and often even the necessities of life in times of battle, tobacco fills a need nothing else can satisfy. The daily ration of four-tenths of an ounce was given to every man overseas who desired it. The soldier had the choice of cigarettes, smoking tobacco, or chewing tobacco. If he chose smoking tobacco he received cigarette papers with it. In addition the men could buy at any Army or other canteen the most popular brands of cigars and cigarettes in unlimited quantities.

The Subsistence Division purchased for overseas shipment a monthly average of 20,000,000 cigars and 425,000,000 cigarettes. Abundant supplies of tobacco were on hand in the commissaries overseas, and the soldier could buy it at actual cost. There was no profit or tax added on any tobacco shipped to France, and it was sold at retail to the troops at a cost lower than the price paid by the biggest wholesalers in the United States. The plan for the purchase of cigars and cigarettes was to divide the contracts among the most popular brands in the same proportions as the latter are sold in this country.

Candy in the days of the old Army was considered a luxury. The war with Germany witnessed a change. The old popularity of chewing tobacco waned; that of candy increased. Approximately 300,000 pounds of candy represented the monthly purchases during the early period of the war. This amount included both the home and overseas consumption. Demands from overseas grew steadily. The soldier far from home and from his customary amusements could not be considered an ordinary individual living according to his own inclinations, and candy became more and more sought after. As the demand increased, the Quartermaster Department came to recognize the need of systematic selection and purchase.

The first purchases were made from offerings of manufacturers without any particular standard, 40 per cent being assorted chocolates, 30 per cent assorted stick candy, and 30 per cent lemon drops. A standard was developed through the steady work of confectionery experts. This standard offered no opportunities for deception, and it guaranteed candy made from pure sugar and the best of other materials. The specifications furnished all bidders covered raw materials, the methods of manufacture, packing, and casing. Specifications were adopted after many conferences with the leading manufacturers of the country. These men cooperated in the work by giving their best suggestions and often their trade secrets.

Huge purchases of candy were made during the days when sugar was scarcest in the United States. The Food Administration was convinced that the Army should have all the candy it desired, and sufficient quantities of sugar were allotted for the purpose. From 300,000 pounds monthly the candy purchases increased till they equaled 1,373,300 pounds in November, 1918, the highest amount purchased up to that time. In December, 1918, an innovation was adopted, consisting of giving the troops a regular monthly ration candy. The candy which had been shipped every month for sale in the various canteens had always been quickly disposed of. Many men did not get the opportunity to make purchases. The ration plan, however, assured each man a pound and a half a month, without exception. It required 3,495,000 pounds the first month of the ration system to provide each soldier overseas with his allotted portion.

ON THE WIRE

Newsletter of the Great War Association

Published by the GWA Executive Committee

Mark Graef, *Editor*

Articles are welcome and encouraged. Electronic files should be sent as e-mail attachments to: graefics@phonom.net

In December, 1918, the Subsistence Division took over the purchase of all candy for the various organizations conducting canteens for our troops. The purchase for that month totaled 10,137,000 pounds, all of which was shipped overseas. It was the largest exportation of candy on record. The candy purchased for the canteens, commissaries, and other agencies was manufactured by the best known candy firms in the country. A portion of the candy consumed overseas was manufactured in France. This French supply was discontinued January 15, 1919, and thereafter all requirements were shipped over from the United States. The candy was sold to the men at just half the price it would have cost individuals here. After December, 1918, 50,000 pounds were furnished each month for sales purposes for every 25,000 men in France. Up to February 1, 1919, 21,000,000 pounds of candy had been sent across. The demand for candy jumped skyward after the signing of the armistice, the men then having more time on their hands in which to enjoy luxuries. Tobacco demands likewise increased.

The suffering sweet tooth of the Yank was not appeased by candy alone. The third of a billion pounds of sugar bought for the Army represents a tremendous number of cakes, tarts, pies, and custards. An old soldier recently stated that the ice cream eaten by the Army during the war would start a new ocean. The serious shortage of sugar which at one time threatened to reduce sweets to an irreducible minimum on the civilian bill of fare did not interfere with the soldier's ration, which continued to be 6 pounds monthly in this country' and about 9 pounds overseas. The ration for the civilian population was reduced to 2 pounds monthly. Army officers were placed on the same status as the civilian population and were allowed to purchase only the amount stipulated for civilians for use in their homes.

Up to the signing of the armistice the total amount of granulated, cut, and powdered sugar purchased by the Subsistence Division equaled 342,745,862 pounds and cost $28,465,050. Of this amount the greater portion was shipped to the troops in France.

A close companion in popularity to candy and tobacco was the typical American product, chewing gum. This confection was found of great value on the march as a substitute for water. Its importance is shown in the vast amount sent overseas. A total of 3,500,000 packages represents the overseas shipment in January, 1919.The shipment for February was 3,200,000 packages. The winter consumption of gum was heavier than that of summer, the average monthly supply being only 1,500,000 packages during the summer of 1918. Chewing gum came to be considered a necessity by the men in France and has been found to be an invaluable aid to keeping up their spirits in the midst of hardships.

Every complaint against meals served in the Army reaching the attention of the Subsistence Division was investigated. These investigations were made in conjunction with the Inspector General's Department of the Army. Where complaints were justified, remedial action was taken. A study of the complaints revealed that most dissatisfaction was among new troops who, when first separated from the luxuries of home, wrote of their adventures at the mess table, enlarging any lack of home comforts into stories of privation. The more solid food, however, soon became popular, as the hard work in training gave an appetite for sustaining rather than for the more fancy foods.

Subsistence to the value of $327,060,097 was shipped to our forces overseas from the United States from the start of the war to December 1, 1918. The following table gives the quantity, unit price, and total value of these subsistence items:

Item.	Quantity.	Unit price.	Total value.
	Pounds.	Cents.	
Ham	1,772,917	34. 42	$610,238
Bacon	147,956,223	44. 42	65,722,154
Beef, fresh, frozen	250,584.692	23 .36	58,536,584
Beef, tinned	140,843,476	32. 46	45,717,792
Fish, salmon	30,961,801	14 .24	4,408,960
Cheese	314,203	27. 75	87,191
Flour	542,874,797	5. 25	28,500,927
Hardbread	27,978,830	12. 92	3,614,865
Cornmeal	16,074,687	4. 58	736,221
Oatmeal	4,661,732	6. 85	$296,020
Beans, dry	39,546,677	10. 84	4,297,700
Beans, baked	54,731,785	9. 55	5,225,886
Rice	25,466,547	7. 97	2,029,684
Hominy	1,826,269	8. 54	155,961
Tomatoes	100,081,789	6. 02	6,024,924
Peas, green	4,589,425	5. 60	262,608
Corn, sweet	7,639,786	5. 65	431,548
Beans, stringless	2,148,759	5. 92	127,207
Vegetables, dehydrated	12,971,935	30. 25	3,924,000
Primes	15,748,931	10. 35	1,630,014
Fruit, evaporated	8,976,848	13. 27	1,191,228
Jam	26,029,028	18. 74	4,877,840
Apples, canned	1,831,096	6. 39	117,007
Peaches, canned	2,415,182	10. 56	255,043
Apricots, canned	863,415	9. 12	78,743
Pears, canned	1,150,120	10. 22	117,642
Cherries, canned	423,444	12 .21	51,703
Pineapples, canned	899,258	9. 12	82,012
Coffee	39,185,167	12. 07	4,729,650
Sugar	196,169,345	7. 43	7,888,382
Milk evaporated	42,922,743	10 .48	4,498,308
Lard and substitutes	15,781,228	24. 47	3,851,666
Butter and Substitutes	16,200,799	39. 71	6,433,337
Candy	7,895,053	27. 76	2,191,667
Tobacco	27,449,545	67. 06	18,407,732
Salt	13,707,276	.88	120,624
Vinegar gallons	1,319,877	27. 85	367,585
Pickles, do	1,333,210	46. 94	625,809
Sirup, do	6,171,808	59. 22	3,654,945
Cigars, each	160,180,225	4. 85	7,768,741
Cigarettes, do	2,439,260,097	.62	15,123,412
Special reserve rations, do	15,623,150	76 .00	11,873,594
Emergency, rations, do	765,400	52. 50	401,885
		Total	327,060,097

Look for Parts II & III in future OTW editions. — Ed.

Tootsie Rolls go "Over There" in the Great War

By Jay Callaham

As you may know, I love to eat. I also love to find period foods that were actually used by the soldiers of the AEF that are somewhat more palatable than Bully Beef and Hard Bread.

One thing that soldiers are known for is having a strong sweet tooth, so candies were important. One that may have made the trip (via packages from home and maybe provided by the YMCA and Salvation Army to some degree – though I've not researched that yet) were the venerable Tootsie Rolls. This makes sense as it is a good tasting chocolate that doesn't melt too easily. I inquired through their website regarding labels and such and was rewarded with the following information:

"Our 5 cent Tootsie Roll, which is currently produced, is very similar in size to the Tootsie Rolls of that era."

Sincerely,
Janet M. Vasilenko
Public Relations Administrator
TOOTSIE ROLL INDUSTRIES, INC.

Ms. Vasilenko also provided me with the illustrations of ads from the era of the Great War as well as one from the '20s. These give a good idea as to labeling and shape.

The International Confectioner—1914

According to their website: "The Tootsie Roll story began in 1896, when Austrian-born Leo Hirshfield opened a tiny candy shop in New York City. Taking full advantage of his confectioner's background, Hirshfield personally blended, cooked, and peddled a variety of products, including an individually wrapped, oblong, chewy, chocolate candy that quickly became a customer favorite. Sold at a penny apiece and affectionately named after Hirshfield's five-year old daughter, Clara, whose nickname was 'Tootsie,' Tootsie Rolls propelled Hirshfield's modest corner store into a burgeoning candy enterprise that has evolved in little more than a century into the multinational corporation, Tootsie Roll Industries."

"The long-lasting, delightfully chewable candy—the number one-selling chewy chocolate candy in America—has been made with the same recipe since 1896, when Leo Hirshfield, an Austrian immigrant, opened a small candy shop in New York City, producing the first individually wrapped penny candy from a recipe he brought from Europe."

"Leo's recipe required the incorporation of the previous day's Tootsie Rolls into each newly cooked confection, a graining process that Tootsie continues to this day. As such, there's (theoretically) a bit of Leo's very first Tootsie Roll in every one of the sixty four million Tootsie Rolls that Tootsie produces each day. And with at least one variety still selling for just a penny apiece, it's no wonder that Tootsie Roll has remained America's favorite candy."

It is the "long-lasting" that makes it desirable for soldier use since, unlike milk chocolate products, it can be mailed and carried without fear of easy melting and the 'long-lasting chewy" stretches out the enjoyment of it. Tootsie Rolls have certainly been a part of the soldiers' enjoyment since World War II. The company has been a strong supporter of the military during our various conflicts from the early 20th century to today. ■

NOTE: PAPER COPIES OF *OTW* WILL BE MAILED ONLY TO THOSE INDIVIDUALS WHO REQUEST THEM. GWA members are requested to download the newsletter from the website, www.great-war-assoc.org. **This will help reduce unnecessary costs and administrative burdens. Send requests for hard copies to the GWA Treasurer.**

☐ Check this box if you have changed your address since the last event or this is your first event

☐ Check this box if you are a unit commander

Print first letter of your last name in this box ☐

GWA Membership and Registration Form for the Fall Combat Event, November 6-8, 2009 Caesar Krauss Great War Memorial Site, Newville, PA

Part I — Member Information — Please Print Legibly

Last Name:_____ First Name_____

Address:_____

City:_____ State:_____ Postal Code:_____

Country:_____ Phone:_____ e-mail:_____

Unit Commander:_____

Emergency Contact: _____

I certify that I am 18 years of age or older _____

You must be at least 18 to register. You may be asked for proof of age. *(sign here)*

Part II — Unit Affiliation

This box must be filled out, using the units and abbreviations on the back of this form. If you do not belong to one of these units, you are an independent. ☐

Part III — Dues and Event Fees

A. 2009 dues (Annual dues are due at the Spring Event each year)	**$25.00**	
B. Fall 2009 Event fee if pre-registered (see below)	**$25.00**	
C. Optional site development donation		**$**
D. Pre-registration subtotal (A+B+C as applicable)		**$**
E. Gate registration fee (PAY ONLY IF NOT PRE-REGISTERING)	**$15.00**	
F. Gate registration total (D+E)		**$**

Pre-registration: Members are encouraged to pre-register to save the gate fee. *If you pre-register but are unable to attend, your event fee (only) will be returned within two weeks. All pre-registrations must be received by the Treasurer on or before* ***November 2, 2009****. If your pre-registration is not received by this date, you must pay at the event — including the $15 gate fee. Your original mail pre-registration will be returned unopened.*

*Make checks to "***Great War Association.***" Send form and check to:*

Chris Garcia, GWA Registrar
418 Chinaberry Court
Virginia Beach, VA 23454

(757) 631-0661 e-mail: criostalmiceal@aol.com

Register Online with PayPal

You can now register and pay online by using PayPal (www.paypal.com). Dues and the event fee are $26 each ($52 if paying both) to cover the costs of this service. Payments should be sent to the GWA Treasurer at GWATreas@comcast.net. Please include all information normally entered in Part I & II of this form in the notes box of the PayPal form. Registration payments without this information included will not be accepted.

GWA Unit List (use abbreviations only when filling out registration form)

American

26AEF	26th Div. (Yankee Div.), AEF
27AEF	27th Div., 107th Inf. AEF
109AEF	28 Div., 109th Inf. Co. L., AEF
116AEF	29th Div., 116th Inf., Hdqtrs. Co., AEF
33AEF	33rd Div. (Prairie Div.), AEF
80AEF	80th Div., 318th Inf. AEF
372AEF	93rd Div., 372nd Inf. AEF
49CO	5th Marines, 49th Co., AEF
67CO	5th Marines, 67th Co., AEF

British

2SRFC	No. 2 Squadron, Royal Flying Corps
6BWBEF	6th Btn., Black Watch, BEF
BRBEF	The Border Regiment, BEF
BUFF	6th Buffs Rgt., BEF
IRISHGD	Irish Guards No. 3 Co., 1st Btn.
ROYENG	Royal Engineers

Commonwealth

5AIF	5th Btn. Australia/New Zealand Army Corps
PPCLI	Princess Pat's Canadian Light Infantry
42BNCEF	42nd BN, Black Watch, CEF

French

8BCP	8 Btn. Chasseurs à Pied
18RL	18ème Régiment d'Infanterie (Régiment de Gâtinais)
151RL	151ème Régiment d'Infanterie de Ligne

Russian

RL	Légion Russe

Non-Military

DRK	Deutsches Rotes Kreuz
INDP	Independent (non-combat only)
SA	Salvation Army

Austrian

63KUK	63rd KuK

German

1LR	Königliche Bayerische Leib Regiment
5SB	5. Sturm-Pionier-Bataillon "Rohr"
8KUR	3. Feldesk., Kürassier Regt. Nr. 8 (Rheinisches)
12MWK	12. Minenwerfer Komp. 12 Division
13PB	13. Pionierbataillon (probationary)
20MG	20. Maschinengewehr-Scharfschützen-Bataillon
23JR	Infanterie-Regt. Nr. 23 (probationary)
63JR	3. Komp., Infanterie-Regt. Nr. 63 (4. Oberschlesisches)
73FR	Füsilier-Regiment Nr. 73 (Hanoversches)
90FR	10. Komp., Füsilier-Regiment Nr. 90 (Mecklenburgisches)
92JR	Infanterie-Regiment Nr. 92 (1. Braunschweigisches)
120JR	5. Komp., Infanterie-Regt. Nr. 120 (2. Württembergisches)
124JR	3. Komp., Infanterie-Regt. Nr. 124 (6. Württembergisches)
129JR	Infanterie-Regt. Nr. 129 (probationary)
459JR	8. Komp., Infanterie-Regiment Nr. 459 (Rhein. Westf.)
236RIR	5. Komp., Reserve Infanterie-Regt. Nr. 236 (probationary)

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