

Tent City Commando Bakers — Bake In Slit Trenches

Mother Earth's Oven



It takes a whole day to build this type of improvised oven. Pictured in this photo are (reading left to right) Pfc. William T. Chaney and S Sgt. Frank Stanulonis who are baking under regular field conditions while Lt. Stanley Friedman supervises the work. Pfc. Vern Whitlock is shown building a hearth for another oven while T 5 Wilbert Calhoun and T 5 Wentford Durham are shown mixing the ingredients. In a steep bank, these QM bakers have improvised an oven with makeshift equipment. This oven can produce two-thirds the quantity of a regular field range or that made by a modern city bakery using the latest and best obtainable.

Army Bakeries Vary in Field

Tent City Contests Among Bakers Bring Out New Methods of Producing in Action

The Bakers of Tent City strive to come as close to the ideal as is humanly possible. There is much competition and rivalry between sections, platoons and companies as to who makes the best bread.

The perfect loaf of bread? — authorities claim that it has never been baked.

Since bread is pretty well established as the staff of (G.I.-?) life, and therefore of interest to all of us, it may come as an amazing bit of information to know that there are upward of umpteen chances to spoil a loaf of bread in the making.

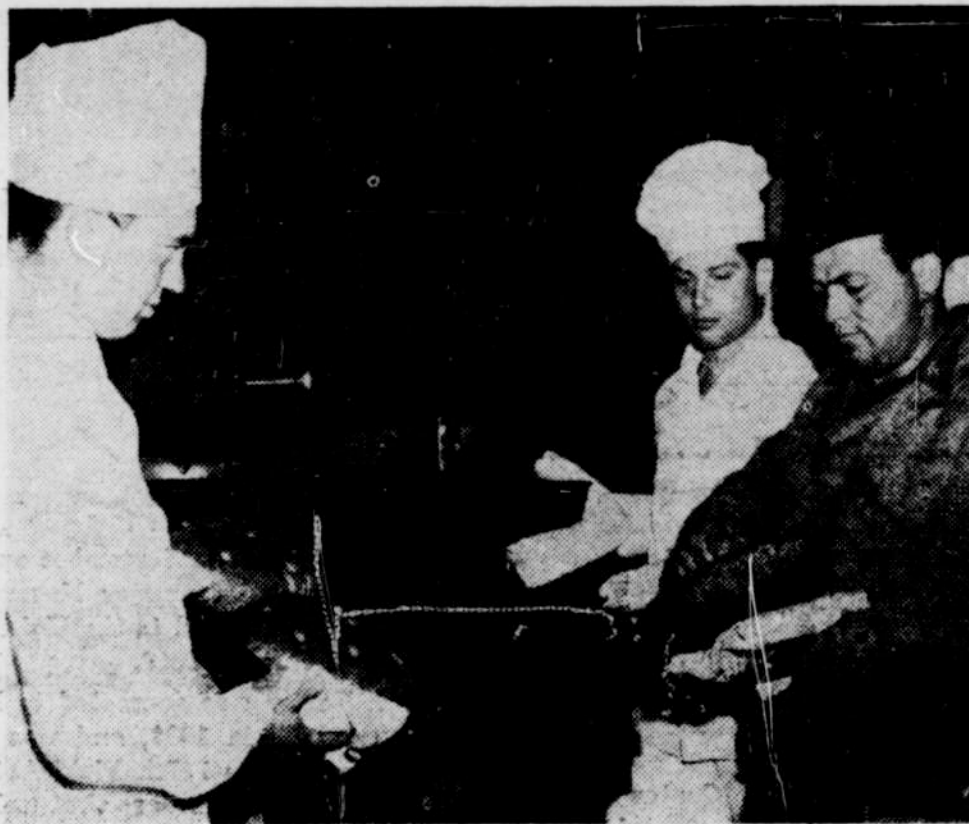
Each man is instructed in the duties of every other man in the section, as under battle conditions, it may fall on him to take over additional duties at any time. He must know bread formulas, how to mix, how to mould good loaves, how to service the fire units so the ovens will be at the proper temperatures, how to tell when the bread is properly baked, and many other things.

He must know how to take the best care of his equipment and ingredients as replacements may not always be available. However, if necessity arises, he may use improvised equipment, constructing ovens from scrap metal or specially built trenches.

One type of improvised oven is made by digging a fire pit several feet deep into the ground. Over the pit is set the baking chamber, which may be made from scrap metal. The pit is so constructed that a space of about 3 inches is left between the chamber and the outside wall as a flue. It is by this means that the heat is circulated evenly throughout the oven, giving the bread a good even bake. The material used for the oven may be brick, scrap metal, or something similar which is a good conductor of heat. Helmets may even be used in place of pans.

Other types of improvised ovens used by Army field bakeries are pit ovens, dug into a bank, or mud and clay ovens, whereby the oven is constructed and formed by using sticks and grasses and covered with clay. When a fire is built, the sticks burn away and at the same time the mud or clay is hardened.

Check and Double-Check



This illustration shows the extreme care that is taken to insure that the bread is up to GI standard. Here we see Lt. H. C. Goring, instructor, rechecking carefully the baked bread produced by his men, both technicians. Reading left to right they are Pfc. John Reed and Hebert Fey. It makes no difference what job the men are doing; an officer always makes the final check!

Oven—In a Slit Trench!



Here photographer Pvt. Herbert Niemeth of the Signal Corps snapped the Tent City bakers in the process of baking bread in an improvised oven—working under actual field conditions. Reading left to right in this picture are S/Sgt. Frank Traska, Lt. Douglas Coleman, Sgt. Kenneth Fall, Pvt. James Adams, and T 5 Bollin Furry. A slit trench has been converted into an oven. This demonstrates that the bakers can produce bread under all conditions. If this batch is a sample of bread turned out by similar field units in Africa and the Solomons, soldiers have nothing to kick about. Your reporter had a slice, and it tastes as good as city "bought" bread. Lt. Douglas Coleman is the officer in charge inspecting the finished product turned out by his bakery platoon. Under this improvised system, it requires one hour and a half to make a setup and get prepared for the actual baking. While one batch is in the oven, the boys are digging another slit-trench in order to increase their quantity output.

Tent Boys Keep Fit Declares Mr. Wolff

Warrant Officer Charles Wolff, in charge of personnel administration at Tent City reports that Major Jessie Bell, commanding officer of the "Open Air" QM located South of South St. 10th and E, has worked out a conditioning course for his boys which supplements calisthenics. The course is divided into nine

sections. They consist of:

Section 1 — approximately 20 yards at a dead run finished by hitting the dirt and landing on all fours.

Section 2 — Approximately 35 yards running on all fours.

Section 3 — Approximately 15 yards of crawling with locked elbows.

Section 4 — Approximately 15 yards of duck walking.

Section 5 — Approximately 10 yards of somersaults.

Section 6 — Approximately 10

yards crawling on all fours on back. Rump must be off the ground.

Section 7 — Rough and tumble for 35 yards with the nearest opponent for a period of two minutes. Coaches stimulate action continually.

Section 8 — Approximately 20 yards in which one man forces the other by the science of Judo, dragging, carrying, or pushing him.

Section 9 — Same as section 8 with the opponents reversed. Oppositions in section 9 and 8 must be intense.

EM of QM Combine Baking, Soldiering

Men Receive Rigorous Training; Work; Make Bread; Dig Fox Holes

By Pvt. Harry O. Klissner

The Tent City QM bakers are located South of E and 10th street South. There are two outfits of them—real he-men who have been trained to bake and defend themselves under all conditions. It makes no difference whether these tent dwellers are forced to do their baking in a tent, fox hole, or slit trench. As long as they have the ingredients, the bakers can turn out the finished product—and delicious, tasty bread, too!

These men have completed their basic and technical training and are now undergoing tactical instruction under supervision of their commanding officer, Major Jessie D. Bell.

This organization, which is a provisional battalion, is comprised of quartermaster units—refrigeration, salvage, repair, and laundry, and besides, the two bakery companies. Lt. Edwin C. Toxen and Lt. Marvin Smith are in charge of the bakery company's training.

Mr. Wolff Says

Warrant Officer Charles E. Wolff, who handles the personnel administration at Tent City, says that learning how to be good soldiers as well as good army bakers is some of the material stressed.

In technical training, instruction is given in baking. Some phases are taught by means of the classroom; other features are brought out by practical experience. Many of these men have been graduated from American Institute of Baking. This is the same baking school which trains men for such large concerns as the Continental bakers and the Van de Kamp Holland Dutch Bakery. The government does everything in its power to get experts who in turn are responsible for training enlisted men.

During the technical training, baking under ideal conditions is easy for men who develop into real technicians in a short time with

adequate baking equipment available.

With the technical training over, tactical study follows. This is what these men are now undergoing at Tent City. This means advanced learning in which the men are taught to bake under makeshift conditions as immediate circumstances may allow.

The various officers are always experimenting with ways to bake if it is not possible to have a GI range. He built an improvised oven which can be used in an emergency. It is a makeshift affair, and Mother Earth is used as a foundation.

Most practice is obtained when the men go on bivouacs. They continue their basic in this way—also get an insight in how to protect themselves in actual warfare. They take this training under simulated conditions—building slit trenches and fox holes.

During these bivouacs, the QM bakers are given an opportunity to use their ingenuity in solving baking difficulties. This is where genuine problems arise.

At times the set-up for field ranges is poor—wind may be blowing against the flame—part of the equipment missing. Whether storm, rain, or shine, the men are always able to overcome the situation, and the bread is at all times up to GI standard as attested by inspections made by staff officers of the Dead-eye and Timber Wolf divisions. Time and time again, the men have proved that as long as the ingredients are present, they can prepare bread—whether they have the required GI equipment or not.

Praise The Lord

Their slogan is "Praise the Lord and Pass the Ammunition; QM Bakers Will Furnish the Nutrition!" After tasting the bread, your reporter can safely state that even under these conditions the bread is very good to eat.

Many problems confront the men in making bread. The type of water, fuel and equipment at hand must always be taken into consideration by these versatile bakers.

A sudden change-over from soft to hard water or vice-versa may cause a mental pabulum—certain chemicals in the water are sometimes a problem.

Also to be taken into consideration are methods of heating. Some fuels bake dough faster; others slower but more thoroughly. The type of flame used is no excuse for a poor batch of bread. The tent dwellers are taught to turn out edible loaves whether they use coal, wood, gas, or electricity.

The bakers must at all times be on the alert, and as it is the duty of a line soldier to make the best of a bad situation; so it is the duty of the line baker to make bread with all kinds of water, any type of oven, and under varied conditions. Demolition of Bakery Equipment to conform with modern warfare (if absolutely necessary) is taught these men as well.