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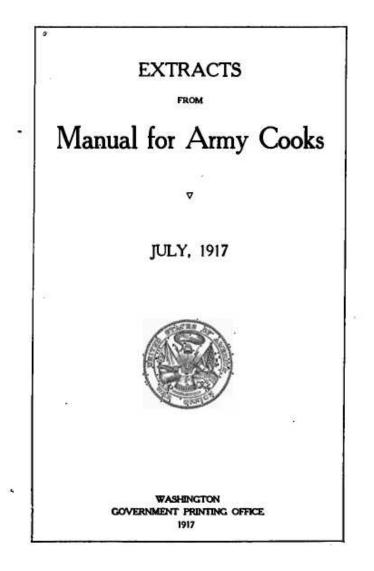
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WASHINGTON, D. C., July 6, 1917. The following extracts from the Manual for Army Cooks are pub-lished for the use of the Army in the field.

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HENRY G. SHARPE, Quartermaster General. 5

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CHAPTER I.

THE RATION.

1. A ration is the allowance for the subsistence of one person for one day. The garrison ration is intended for troops in garrison, and in time of peace for troops in maneuver campe; the ration to be issued to troops on the march in time of peace will be prescribed by the commander and will not exceed the allowance prescribed for the garrison ration; the travel ration is for troops traveling otherwise than by marching and separated from cooking facilities; the reserve ration is carried on the person of the men and in the trains, and constitutes the reserve for field service; the field ration is the ration prescribed in orders by the commander of the field forces; the Filipino ration is for use of the Philippine Scouts; and the emergency ration for troops in active campaign for use on occasions of emergency or in the field for purposes of instruction.

In time of war when Philippine Scouts are serving in the field they will be subsisted the same as are regular troops. When impracticable for Philippine Scouts to use the Filipino ration while traveling otherwise than by marching, on account of the lack of cooking facilities or for other reasons, the travel ration may be prescribed.

The kinds and quantities of the component articles of the Army ration and the substitutive equivalent articles which may be issued in place of such component shall be as follows:

Component.		Substitutive.		
Articles.	Quan- tities.	Articles.	Quan- titles.	
Beef, fresh	Oz. 20	Mutton, fresh. Bacon ¹ . Canned meat, when impracticable to furnish fresh meat. Hash, corned-beef, when impracticable to fornish fresh meat. Fish, pickled. Fish, pickled. Fish, canned Turkey, dressed, drawn, on Thanksziving Day and Christmas, when practicable.	Oz. 20 12 16 16 16 14 18 16 16 16	

1. GARRISON RATION.

¹ In Alaska, 16 ounces of bacon or, when desired, 16 ounces salt pork, or 22 ounces salt beef.

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