

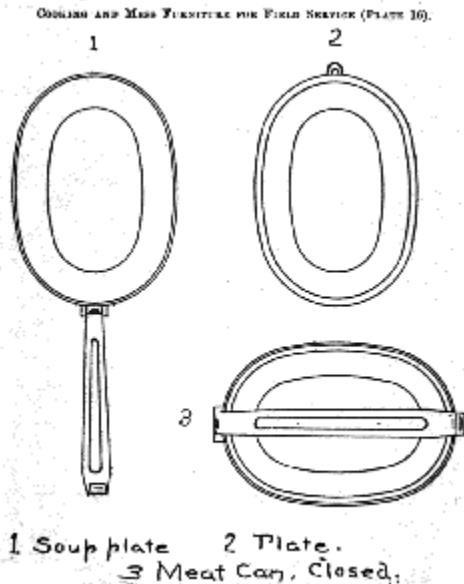


PILGRIM HALL  
MUSEUM

BUILT IN 1824

## SPANISH-AMERICAN WAR MILITARY FIELD BREAD

from: *Manual for Army Cooks*. Washington, D.C.: Government Printing Office, 1896.  
from: Thanksgiving "Over There."



**Take five quarts of flour** and one and two-thirds tablespoonfuls of yeast powder; mix thoroughly while dry, adding a little salt to suit the taste; then mix in well one tablespoonful of dripping or lard; then add water, and in small quantities at a time, until a biscuit dough is made; knead slightly. Take a Government mess pan and cut off about one inch and a half of the rim, leaving a rough edge. Into this mess pan put dough enough to fill it two-third full; cover with another mess pan. A hole should previously have been dug in the ground eighteen or twenty inches in diameter and depth, and a fire burned in it five or six hours. Then take out all the cinders except a bed two or three inches deep; upon this place the mess pans and surround and cover them with hot cinders; over all spread a covering of earth, and leave for five or six hours.

**The bread will not burn**, as in rising it will not reach the bottom of the upper mess pan. The rough-cut edges of the low mess pan afford egress to any gases that may be disengaged.