

**UNRRA (EUROPEAN REGION).**

WE 36  
Vol. I.

# Vok I

FROM WHOM From To July 31<sup>st</sup>

69

Date of Paper

REC'D FROM WHOM FOR.

Date Registered

SUBJECT

22.1.45.

EMERGENCY RELIEF SERVICES.  
FEEDING SERVICE.

**NOTE.** This file must always be passed on VIA the REGISTRY.

83528D) Wt P470/22 Sm 7/44 H J R & L Gp 51

Referred to	Date	Referred to	Date	Referred to	Date
Mr. Berger	9/8				
Mrs. Olsen	13/8				
Mr. Van Hynning	13/8				
Mr. Berger	17/8				
Mr. Berger	18/8				
Van Hynning	18/8				
Registry	18/8				
Mr. Berger	27/8				
Registry	28/8				
Mr. Berger	28/8				
Registry	29/8				
Mr. Berger	14/9				
Mrs. Olsen	15/9				
Registry	6/10				
Registry	16/10				

69/59 256 69

**NOTE.**--Do not retain this File unnecessarily.

(27628) W.L.P.470/22 5,000 7/44 A.& E.W.Ltd. Gp.745



Sir George Reid  
Chief Budget Officer.

On April 6th, the Administrative Council approved the formation of 4 Emergency Feeding Columns. Two allocated to Yugoslavia, and there was a proposal to allocate one each to Norway and Luxembourg.

A Budget for Equipment for these four was drawn up to a total of £14000, and forwarded to Washington, and they were informed that we were provisionally assuming the allotment of this sum as sanctioned, and that a complete Budget for the whole expenses of operating these four Columns would be sent.

That was in the middle of May, since then no answer has been received from Washington, nor any complete Budget presented.

You have now put forward a budget to last to end of September 1945 for 15 Columns, for Norway, and (as I telephoned to you) I am recommending 10 for the present to fall in with the Administrative Council's agreement of May 2nd, since Mr. Berger assured me that this "Norway" Column Budget is quite separate and apart from the previous 4 Columns.

I shall be much obliged if you will kindly clear up the actual present position, when you make the proposal for the five extra Teams (which I believe you intend to do) so that we can get full budgetary and allotment cover for all these Columns wherever they are or may be wanted.

*C. S. Dickson*

CHIEF BUDGET OFFICER.

16th July, 1945.

*Register*

Reference *WE36*

Copies to Miss Murdoch  
Mr. Flexner

*Pi. file*  
*E.R.S.*

TO: Mr. Berger *fb*

FROM: Mrs. Paynton

**INDEXED**

*Equipped*  
*Feeding*

Emergency Feeding Columns

Mr. Flexner informs me this morning that all the Emergency Feeding Columns from F.5. onwards (that is apart from the Queens Messenger Convoys) will consist of two lorries only (not three as you understood) and that they will be Military 30 cwt. lorries equivalent to the civilian three-ton lorry carrying capacity.

Mr. Flexner informs me that this information has been notified to this department.

*Mrs. Paynton*

7th June, 1945.



Reference.....

WE 36

INDEXED

TO: { Mr. Elfan Rees - Welfare Officer ✓  
and Czech. Mission ✓  
Mrs. Gates ✓  
Miss Kassius - Welfare Officer ✓  
Netherland Mission ✓  
Mr. Lund - Welfare Officer  
Norwegian Mission

FROM: Mrs. Paynton - Operation Branch, Welfare Division

Queen's Messenger Convoy  
and  
Mobile Feeding Columns

Further to my note of the 23rd May attached are some additional notes on these Convoys - in particular the conditions of loan and personnel.

Referring to the Mobile Feeding Columns No.2 mentioned at the end of this paper (attach a list of the items loaded on to these lorries.

Please let me know if there are any further details you want.

*Olivia Paynton*

2nd June, 1945



Requesting

Cope 2

MC. 36 / 36/17

**INDEXED**

To: Mr. Fleener, Department of Supply

From: Mr. R. Berger, Welfare Division

Emergency Relief Services - Feeding Columns

I have now established with Mr. Hantigan that he wishes to proceed with the preparation of the seven further feeding columns originally allocated to Norway. Could you, therefore, please go ahead to procure the necessary vehicles and equipment.

MR/LJB  
2.6.45.

Copy to: Mr. Hantigan  
Miss Murdoch  
Mrs. Peyton

To: Mrs. Paynton.

From: Mr. Berger.

Subject:- Emergency Feeding Services.

We are now receiving from Washington a semi-monthly current activities summary, the first copy of which is circulating within the Division. Mention is made in this first number of the fact that training material is now being developed for the China programme and that one of the subjects covered will be mass feeding. I think we could be of some service to the Washington Office if you will set down from our experience here the types of feeding services which might be adopted for the China operation. These are filed under the headings of:-

- MOBILE SERVICES. a) The fully mobile convoy type comprising both kitchen and canteen capable of serving either one large concentration of people or several smaller units spread over an area.
- b) The mobile <sup>kitchen</sup> canteen of the N.F.S. type.

SEMI-MOBILE SERVICES. We might here explain the type of unit we are now developing for the Norwegian operation.

STATIC COMMUNAL FEEDING EQUIPMENT on the lines approved by Expert Commission 2.

CENTRAL KITCHENS FROM WHICH FOOD IN INSULATED CONTAINERS CAN BE DESPATCHED TO FEEDING CENTRES. Here we might describe the curbside feeding services developed by the L.C.C. Perhaps you would be good enough to look through our material including the report on relief methods and any other papers which Mr. Marsh (Miss Hickey) may have.

I think too you might refer Washington to any British Publications which would be of service. There is the Stationery Office publication "Communal Feeding in Wartime" and our friend Mr. Newton of the L.C.C. might be able to pass material to us.

You might also consult Miss Sanders and ascertain from her whether the Ministry of Food have any materials which would be likely to help.



*Regusky* *Me - ERS - Feeding* *WE 1/2*  
TO: Mr. Herbert  
FROM: W. Flexner

Copies to Mr. Rhatigan  
Colonel Easterbrook  
Mr. Berger

SUBJECT: Feeding Columns

**INDEXED**

Seven Feeding Columns have been authorised by the Administrative Council on 10th April and 2nd May. Of these numbers 1, 2, 3, 4, were formed by diluting two Queen's Messenger Convoys: 5, 6, 7, are based on two 30cwt lorries each.

Convoy No. 2 left Deptford for St. Andrews on May 19th in the possession of the Norwegians to await shipment. Feeding Columns 5, 6, 7, were turned over to the Norwegians this morning, also to go to St. Andrews. That leaves us with Feeding Columns 1, 3, 4, and I understand that the Welfare Division is negotiating with the Dutch to take one of these. Why the Dutch should have one I do not know, as they have been given six complete Queen's Messenger Convoys directly by the Ministry of Food. The Welfare Division has not yet found any other use for 1, 3, and 4.

Since there is a shortage of station wagons I am turning over the station wagon that goes with Column 4. to Mr. Latham, who is in urgent need of one, against replacement, I hope, when we need Column 4.

The work of sorting out the cooking equipment and loading it on to the lorries was done by Miss Murdoch and Miss Locke of the Welfare Division, under the supervision of Mr. Berger.

As no authorisation for any further Feeding Columns has been made, no further Feeding Columns are in process of being assembled. Though a Supplies Budget for Columns 5 through 14 has been prepared, only 5 through 7 have been authorised.

28.5.45.

WFF/am

TO: Colonel Easterbrook  
FROM: W. Flexner

File - ERS - Feeding  
Copy to Mr. Berger

115  
TWE 36.  
TWE 36.

SUBJECT: Feeding Columns.

INDEXED

Min Locke

With reference to my minute of 5.5.45 dated 5.4.45 in error, we have now received seven 30cwt lorries and one Utility of the twenty-four 30cwt and two Utilities that I asked for in that minute.

Mr. Latham has promised to deliver three 30cwt at Deptford on Tuesday. After Tuesday you will therefore owe us one Utility and fourteen 30cwt. I should like these additional vehicles as soon as possible so that we can finish the formation of the Feeding Columns authorised by the Administrative Council.

17.5.45.

WWF/am



CSP.

WE36.

To: Mr. Herbert

From: E. E. Rhatigan.

INDEXED

The Norwegian Government is urgently asking for mobile feeding units of which it requires three immediately. For this purpose six 3-ton - or 30-cwt. - lorries are required.

In our present situation of vehicle shortage, we must clearly fix priority for this demand. Whilst, in general, the assembly centre programme must be regarded as of the highest priority, nevertheless, in view of the political dividends we shall get by prompt action in this particular case, I feel we should make every effort to provide these particular six vehicles.

Will you therefore issue instructions accordingly, that the provision of these vehicles is to have high priority.

1st May, 1945.

copy Sir George Reid ✓  
Brig. Waddington  
D? Nabors

TO: Mr. Rhatigan  
FROM: W. Flexner

Copies to Mr. Herbert  
Mr. Berger  
M. Morhange  
Miss Murdoch

1062  
File - ER WE 36  
Request  
SUBJECT: Feeding Columns for Norway.

INDEXED

For the Welfare Division you are I believe bringing before the Administrative Council tomorrow, the question of ten Feeding Columns, each to feed 500 people at a sitting. Three of these are wanted urgently by the Norwegians and it is hoped that if Mr. Herbert will help us get the required vehicles, we may be able to have these ready in a few weeks.

I attach a draft budget, which brings the cost of each unit to about £900.

These are distinct from Feeding Columns F.1.C. through F.4.C., which are at present being assembled by the dilution of two Queen's Messenger Convoys. It is likely that F.5.C. through F.14.C. will be easier to assemble, because they do not include so many vehicles and require no special fittings in the vehicles.

You will remember that the Queen's Messenger Convoy Feeding Columns are tentatively allocated as follows:-

- 1 to Finnmark (Northern Norway)
- 1 to Luxembourg
- 2 to Yugoslavia

I have discovered from the Ministry of Food that no more Queen's Messenger Convoys are going to be available for us, so that the simpler method of making Feeding Columns is the only one now open to us.

1.5.45.

W F/am



To: Mrs. Paynton.

From: Mr. Berger.

**INDEXED**Subject:- Emergency Feeding Services.

We are now receiving from Washington a semi-monthly current activities summary, the first copy of which is circulating within the Division. Mention is made in this first number of the fact that training material is now being developed for the China programme and that one of the subjects covered will be mass feeding. I think we could be of some service to the Washington Office if ~~we~~ *could* set down from our experience here the types of feeding services which might be adopted for the China operation. These ~~would fall~~ *would fall* under the headings of:-

MOBILE SERVICES. a) The fully mobile convoy type comprising both kitchen and canteen capable of serving either one large concentration of people or several smaller units spread over an area.

b) The mobile ~~kitchen~~ *kitchen* of the N.F.S. type.

c) *Wigan*

SEMI-MOBILE SERVICES. We might here explain the type of unit we are now developing for the Norwegian operation.

STATIC COMMUNAL FEEDING EQUIPMENT on the lines approved by Expert Commission 2.

CENTRAL KITCHENS FROM WHICH FOOD IN INSULATED CONTAINERS CAN BE DESPATCHED TO FEEDING CENTRES. Here we might describe the curbside feeding services developed by the L.C.C. Perhaps you would be good enough to look through our material including the Report on Relief Methods and any other papers which Mr. Marsh. (Miss Hickey) may have.

I think too you might refer Washington to any British Publications which would be of service. There is the Stationery Office publication "Communal Feeding in Wartime" and our friend Mr. Newton of the L.C.C. might be able to pass material to us.

You might also consult Miss Sanders and ascertain from her whether the Ministry of Food have any materials which would be likely to help.

*Current Activities Bulletin Page I  
Washington.*

RE/INQ.  
30.4.45.

*written 2/5/45.*

*at Newton*

*at information*

*at him the day*

*at Mrs Sanders*

*RW*



**INDEXED**

To: Mr. Rhatigan  
From: Sir George Reid

Emergency Feeding Services - NORWAY

The Norwegian Government have recently submitted a request to UNRRA for the loan of ten mobile feeding columns. These are additional to the half convoy already allocated for the needs of Finnmark.

The ten mobile units now requested are required for emergency relief in the areas of Norway about to be liberated. The Norwegian Government estimate that the numbers of homeless and refugees will be something of the order of 160,000 in addition to which they expect that there will be 9,000 non-Norwegian displaced persons needing repatriation.

The Norwegian Government are planning on the basis of providing emergency services for the temporary care of about 50,000 persons in the first phase following liberation, after which it is anticipated that refugees will either be able to return home or be drafted into more permanent centres or camps.

As no more Queen's Messenger Convoys are likely to become available it is suggested that mobile feeding units should be established based on two three-ton lorries carrying portable feeding equipment of the type already approved by one of our Expert Commissions. One such unit would be capable of serving 500 meals at a time and of providing three meals a day for 1,000 persons on the basis of two sittings at each meal.

It is not possible at this stage to give an estimate of cost which should not, however, be at all excessive as the equipment is being kept to the absolute minimum and will be of a simple type.

The Norwegian Government in their discussions with us have also suggested that they will need the services of some fifteen to twenty personnel and we have tentatively negotiated with them on the basis of providing five UNRRA personnel, the remainder being furnished by voluntary societies. No formal request for personnel has yet been received.

I have promised the Norwegian Government that they will have an early reply to their request. I should be glad, therefore, if you could arrange for the Administrative Council to give their sanction to the loan of ten emergency feeding columns to the Norwegian Government for three months, after which period it will be possible to decide on the basis of need whether they should be transferred for service in another country.

RB/MBB  
24th April, 1945



To: Mr. Morhange  
From: Sir George Reid

**INDEXED**

Budget for Four Emergency Feeding Columns

I am afraid it is not possible, at the moment, to answer the question raised in your memorandum (RW/RD) dated 23rd April whether further expenses are likely to be involved in connection with the four emergency feeding columns now being prepared for field service.

Wherever possible we send with these columns at least one UNRRA technician, but you will appreciate that the acceptance of the services of any UNRRA personnel depends on the wishes of the Government of the country in which the unit is operating. We do not anticipate, however, that Norway and Yugoslavia will ask for one UNRRA technician to accompany each column. A cable has been sent to the Yugoslav Mission on this point and Brigadier Waddington is expecting to receive a formal request from the Norwegian Government within the next few days. The fourth unit is intended for Luxembourg and, in this case, the Government have definitely requested the services of a technician. A memorandum was sent to Mr. Myer Cohen on 14th April asking that budgetary provision should be made forthwith for this officer. Once the Yugoslav and Norwegian requests are received, we shall inform Mr. Myer Cohen and ask for additional budget lines. The salary range we suggest for these officers is £450 - £600.

In view of the fact that these columns and any personnel will be on loan for a period of three months after which they may be transferred for use elsewhere, I would suggest that a new personnel budget should be established rather than that the posts should be placed on the existing budget of the Balkan Mission

RB/MJB  
24.4.45

*Requesting*

Reference

*WE 36*

**INDEXED**

To: SIR GEORGE REID

From: M. Morhange

Subject: BUDGET FOR FOUR EMERGENCY FEEDING COLUMNS

I have received your Minute on the above subject and Mr. Rhatigan has approved the Budget attached.

I should be glad to know whether there will be any other expenses in connection with these four emergency feeding columns. For instance, will the two columns sent to Yugoslavia be manned by UNRRA personnel and, if so, will it be necessary to have a new personnel budget or will they come on the existing budget of the Balkan Missions?

If there will be any such additional expenses, I should be glad to have a complete budget as soon as possible.

RW/RD

*y.h.*

23rd April, 1945

Copies to: MR. RHATIGAN  
MR. FLEXNER



To: Mr. Rhatigan, D.D.G. Operations

From: Sir George Reid

WE. 36 ✓ Copy to { WE. 30/17  
WE. 30/23  
WE. 30/KL

INDEXED

Emergency Feeding Columns

The Administrative Council on 6th April decided to divide the two recently acquired Queen's Messenger Convoys into four "feeding columns."

The Administrative Council has allocated two of these columns to Yugoslavia. Requests have also been received for one column each from Luxembourg and Norway.

The Welfare Division and the Department of Supply have discussed the question of additional vehicles and equipment, necessary to convert the half-convoys into effective feeding units, and have agreed on the attached budget. See attached minute by Mr. Flexner.

Each convoy consists of 4 canteen vans, 2 kitchen vans, 2 store vans, 2 water tankers and 1 utility van.

It is proposed to acquire two reconditioned station wagons to be used as utility vans in two of the four columns, to include a three-ton lorry in each column and to supply additional boilers and other equipment which will be carried on the lorries.

Would you please approve this budget and pass it forward to Mr. Morhange?

RM/13B  
16.4.45.

917  
TO: Colonel Easterbrook  
FROM: W. Flexner

Registry

Copies to Mr. Herbert  
Mr. Berger

SUBJECT: Mobile Feeding Units

As the attached memorandum from Mr. Herbert shows, we are now authorised to prepare four Mobile Feeding Units as a dilution of two new Queen's Messenger Convoys that we are going to receive from the Ministry of Food.

This dilution requires the purchase of four 3-ton lorries (Army rating) and two station wagons.

We shall want these as soon as possible and I shall let you know where they are to be delivered immediately I have found a place for them.

12.4.45.

WWF/am

WE 36  
INDEXED  
File  
ERS  
Emergency Feeding



To : Sir George Reid

From : Mr. R. Berger

**INDEXED**Emergency Relief Services - Feeding

You will see from the attached note from Mr. Flexner to Mr. Herbert that the Norwegian Government is making application for a Queens Messenger Convoy for use, presumably, in Northern Norway.

I do not know how this application originated but it does seem to me that if the Welfare Division is to deal with emergency feeding services any discussions with Governments on this subject should be initiated in this Division and not be dealt with purely as a supply matter by the Department of Supply.

As you know many other factors apart from the supply question are involved and our policy of building up a body of emergency relief equipment and material will be defeated if the Supply Department attempt to deal with each Government ad hoc without consultation with the functional Divisions.

In this particular case it may be that we shall be unable to supply this type of emergency feeding equipment but it is more than likely that we could substitute ~~it~~ by some other type. Moreover the question of technical personnel arises in which we, as Welfare Division, are interested. Would you please agree to clear with Mr. Herbert that these questions are referred in the first place to the Welfare Division and that we will approach the Supply Department when we have concluded our preliminary discussions with the country concerned.

RB/LMB

11th April, 1945.

R.B.

891

Portland Court

TO: Mr. Herbert  
FROM: W. Fleener

Copies to: Mr. Hagan  
Dr. Langrod  
Mr. Adair  
Mr. Berger

SUBJECT: Additional Gift of Queen's Messenger Convoys

On the 4th of this month I sent you a minute about the possible gift by the Ministry of Food to USMRA of two additional Queen's Messenger Convoys, plus a draft cable to Sydney regarding the remaining seven Convoys, which the Ministry of Food intends sending to the Far East.

Mr. Walls of the Ministry of Food has just informed me that we will get the two Convoys now located at Birmingham and Liverpool, and that they want us to move them in about a fortnight. This makes it urgent that the use to which these Convoys are to be put be decided promptly.

In the meanwhile, a fourth claimant for a Queen's Messenger Convoy has appeared, the Norwegians, who want one for use immediately in northern Norway. They are writing you a formal letter of request.

6.4.45.

WFF/am



WE 36.

TO: Mr. Flemer  
FROM: R. Herbert

INDEXED

Copy to Mr. Rhatigan

I now understand that we have succeeded in getting two additional Queen's Messenger Convoys from the Ministry of Food. The possibility that we might get two more was discussed at the Meeting of the Administrative Council on 6th April 1945, and it was agreed that if we got these two extra convoys we should "dilute" them and convert them into four Units. Half of the shipment should be shipped as soon as possible for use in Yugoslavia (see telegram No. 63 EWJOY) and the remainder should be held in reserve for a while to weigh up the claims of Luxembourg. I now see from your minute of the 6th April that the Norwegians also have it in mind to put in a request for assistance of this kind.

Will you please have the necessary action put in train forthwith and let me know if you meet with any serious difficulties.

9th April, 1945.

Back to

WE/36

Mrs. Nathan

when you've  
finished with it.

Mrs. Payton

(243)

Will you please see

Mrs. Nathan on this. If

allowing your discussion  
with her, you are planning  
Newton, will you ask  
him whether any of the  
people on his list speak  
Dutch?

R. B. G. 6/4/45



Mr. Nathan

I think we covered  
then the other day.  
But shall I get on  
to N. Newton to find  
one of my applicants  
Dated. I don't imagine he would  
know but then might show in  
list of names you obtain  
Olive Peyton 6/6/61

*Revolut File - ERS - Feeding.*  
TO: Colonel Easterbrook  
FROM: W. Fleener

Copies to

Mr. Herbert  
Mr. Berger

SUBJECT: Feeding Columns

**INDEXED**

I am sorry that the Feeding Column situation changes from week to week, but every time the Administrative Council meets it seems to authorize a few more. I will, therefore, summarize the total situation as it affects you:

1. For Feeding Columns Nos. 1 through 4, we need four 30cwt trucks, to be numbered F.1.B. through F.4.B. and two station wagons to be numbered F.2.A. and F.4.A. Of these one 30cwt truck has been delivered at Deptford, (F.2.B.).
2. Feeding Columns 5 through 7. The Administrative Council has authorized the immediate formation of three more Feeding Columns for Norway. These will require six 30cwt trucks to be numbered F.5.B. through F.7.B. and F.5.C. through F.7.C.

The vehicles outstanding should, if possible, be delivered at Deptford within a week.

5.4.45.

WWF/am



To: Mr. Herbert  
JOM: W. Fleener

WE 36  
Copies to: Mr. Hagan  
Mr. Langrod  
Mr. Adair  
Mr. Burger

SUBJECT: Additional Gift of Queen's Messenger Convoys.

INDEXED

I saw Mr. Jacobs of the Ministry of Food yesterday about giving additional Queen's Messenger Convoys to UNRRA. As you know the Queen's Messenger Convoy position is as follows:- There were originally twenty-one in the U.K. Of these eight, plus four additional Welfare Vans have been given to UNRRA, and four to the Dutch Government. This leaves nine Convoys, four of them minus Welfare Vans, in the hands of the Ministry of Food. Mr. Jacobs tells me that UNRRA may now have two more Convoys, although this cannot be made official until the consent of Her Majesty the Queen is given.

Since about 90% of the vehicles comprising the twenty-one Queen's Messenger Convoys were given by various parts of the Empire, including parts in the Far East, the Ministry of Food feels that the remaining seven Convoys should be used in the Far East, as it is liberated from Japanese occupation, so that the E.R.C. is not likely to get more than the additional two Convoys mentioned above.

I attach a draft cable to the Australian Office of UNRRA informing them about the Convoys that may be destined for the East.

All the Convoys that we already have, have been earmarked for use, two lent to the Belgian Government, and the remaining six to be in Flying Squads for the Belgian and French Governments, and the 21st Army Group, see below.

The following are possible uses for the two additional Queen's Messenger Convoys:-

1. To help make some of the fifteen Flying Squads which the 21st Army Group has requested from us (See Cable No. 8 823136)
2. Request from the Luxembourg Government for one or two Queen's Messenger Convoys as part of their emergency programme.
3. Request from Bari Office for one or two Convoys (Cable No. 63 Enjay)

A possible solution of the problem may be to dilute the Convoys with lorries, in somewhat the same way as is done in forming the UNRRA Flying Squads. If this were done the two Convoys could be stretched to make four Mobile Feeding Units. I suggest that at an early meeting of the Administrative Council, it be decided what use is to be made of the two Queen's Messenger Convoys that will be ours as soon as her Majesty has given her consent.

4.4/5

WFF/ea

INDEXED

To: MR. BATHERLEY  
 From: MRS. NATHAN  
 Welfare Division

Emergency Relief Services - Feeding

We have been informed by the London County Council (Londoners Meal Service) that they have forwarded to us a list of names of about 35 people whom they regarded as suitable for service overseas in connection with relief catering.

Although at the moment we have no specific need for such personnel, it is likely that with the development of emergency relief work we shall need people with this type of experience. It would be useful, therefore, if you would let us have an opportunity of looking through the list of names submitted to us in case we should be faced with a sudden demand for personnel for this type of emergency service.

March 23rd, 1945.

He will investigate

Spence & Richards  
 4/4/45

Mr. Payton reports Mr. Newton head of London  
 meal service DCC controller.  
 NFS volunteers.



TO : MR. WILLIS.  
FROM : J. S. PATERSON.

SUBJECT : EMERGENCY RELIEF SERVICES - FEEDING.

When Mrs. Paynton and Mr. Howard were discussing Durbside Feeding Services with Mr. Newton of the Londoners Meal Service, he mentioned that the L.C.C. had forwarded to UNRRA, the names of about 35 people whom they regarded as suitable for service overseas in connection with relief catering.

Apparently the L.C.C. (Londoners Meal Service) have heard nothing of the matter since supplying UNRRA with these names some three months ago.

Although at the moment we have no specific need for such personnel, it is likely that with the development of emergency relief work we shall need people ~~with~~ this type of experience. It would be useful, therefore, if you would be good enough to locate this list in the Personnel Division and let us have the opportunity of looking through it in order that we may be prepared, should we be suddenly faced with a demand for personnel to man Emergency Feeding Services.

19th March, 1945.

*Mr. Nathan*

*Could you make enquiries re the  
this list, pl.*

*Ans.  
20/3*

Regusky

WE 36

Capt. Paterson

File

You will be interested  
to see Mrs. Layton's note on  
Curbside Feeding. I have asked  
15.3.45. Mrs. Layton to arrange an interview  
with the N.F.S. Catering people  
when she can I continue  
the possibility of acquiring some  
of their equipment.

R. J. Regusky.

19/3/45.



*Requesting*

Reference

*ERS*

*Emergency*

To: Sir George Reid

From: Mr. J.A. Willis

Queens Messengers - Markings

The only certain way to put an end to this suspicion about the markings on the Queens Messengers is for Mr. Cruger to see for himself that the original plates have not been removed from the vehicles.

If, therefore, there is to be any sort of handing-over ceremony (public or private), I suggest that Mr. Cruger be invited to attend. In any event quite apart from this question of markings it would perhaps be politic to issue such an invitation.

*[Signature]*

JAW/MJB  
1.2.45

*Mr. Cruger attend  
the handing-over  
ceremony today.*

*R.D.*

*2/1/45.*

From: R. Herbert

To: Sir George Reid

This is to confirm what I told you over the telephone this morning in regard to the Queen's Messenger Convoys. We are under obligation to the Ministry of Food to retain the plates recording the original gift. The only vans which have so far passed into the possession, and from our possession into the hands of others, are the two which are to be handed over to the Belgians tomorrow. I understand that all the arrangements in connection with this matter have been made by Captain Patterson of the Welfare Division, and if, in fact, the plates have been removed, either he or the Belgians must know something about it. As I suggested on the telephone, it is plainly imperative that the facts should be discovered and that the plates should be replaced before tomorrow.

I must say that I was only made aware of this ceremony a day or two ago, and I have already sent forward a note with copy to you asking that we should be careful in our publicity, and that we should make it plain that these vans have been given to UNRRA, and furthermore that they are not being given to the Belgians but only loaned to them.

As regards your correspondence with Mrs. Marsham, I should perhaps make it quite clear that only the two Convoys already mentioned passed into our physical care, and that the remaining convoys, forming the balance of the gift of the Ministry of Food to us, are still in Ministry of Food garages.

*RH*

February 1, 1945.

cc: Mr. Flexner



To : (1) Mr. J. A. Willis  
(2) Sir George Reid

File - E.R.S.

From : Mr. R. Berger

Emergency Relief

WE36

Emergency Relief Services - Queens Messenger Convoys

Following our discussion with Mr. Homan and Mr. Hoehler yesterday I feel that the Welfare Division would do well to press the Supply Department to acquire as many as possible of the nine Queens Messenger Convoys still with the Ministry of Food.

It is very likely that the Displaced Persons Division will eventually require to use the eight convoys already acquired by USMRA and to my mind there is every likelihood that these vehicles, once acquired would be put to the fullest use in alleviating distress and bringing aid in emergency situations. Quite apart from other needs the eventual needs of Poland alone would seem to justify our staking a claim immediately for these vehicles before they are dispersed to other agencies or acquired by individual Governments.

(are additional)

It might also be possible if we thought fit to incorporate some of these convoys into our emergency relief squads when they are approved.

Would you be prepared to approach Mr. Herbert with a view to acquiring six of the remaining nine convoys, or at least placing a lien on them to ensure they are not dispersed without our having an opportunity to acquire them.

RE/LMB

19th January, 1945.



To: MR. PARKER  
From: MR. POSTLETHWAITE  
Subject: QUEEN'S MESSENGER CONVOYS

You have asked me for a short Memorandum on the question of Queen's Messenger Convoys and their use in the liberated countries in Europe. The position is as follows: (and any part I have taken in it I have taken as a swansong in my former occupation in the Ministry of Food).

At the end of November the scheme which was foreshadowed was that the Ministry of Food in Great Britain would commence by handing over four Queen's Messenger Convoys to the Government of the Netherlands. This morning, H.M. the Queen handed over two of these to H.R.H. Princess Juliana at Buckingham Palace. In addition to these four, it was visualised at that time that eight should be passed to the liberated countries through UNRRA, provided that we were able to make a satisfactory and useful contribution as to their future activities.

The convoys consist of some 14 vehicles each comprising Canteens, Kitchen Lorries, Personnel Vehicle, Utility Transport Car, Water Lorries and Store Lorries. Since I have joined UNRRA I have intervened only to a small extent on my previous background with the suggestion that it would be well if each convoy were strengthened by the addition of a Sleeping Coach for personnel. I believe that Colonel Llewellyn, the British Minister of Food, will bring this matter forward, though it is not of course his concern. Sleeping Coaches exist in London and are in the charge of the Ministry of Works.

I may add that the Netherlands Government are arranging for a short course of training at Wolverhampton where some of their personnel will learn from Ministry of Food and Women's Voluntary Services people how best these vehicles can be employed.

I feel that this convoy distribution of emergency food hardly comes within the purview of your Distribution Division, but it may well do so later when they are possibly supplied from UNRRA resources and possibly with UNRRA supplies of equipment to replace expenditure in that direction. As a member of your Division, I have taken no part in this discussion as to the use of the convoys which seems to me purely a matter for either Welfare or Displaced Persons, or both.

*J.R.P. Postlethwaite*

Sir George Reid.

I think you may care to take over this memorandum by Mr. Postlethwaite if 15th December 1944 only to serve as an aide-memoire.

I think the actual distribution of food is cups of soup, so to say, would always be for Displaced Persons would it not? I believe that the Ministry of Works has some more of these cars.

RHP

16. xii.



K. Bellis.

I think it would be a good  
thing if someone from the Division  
could go to this Gunning demonstration  
— K. Berge if he could be spared —  
but for see whether you can  
arrange it.

97/18/12

Y<sup>o</sup>

Sir George Reid.



To: MR. PARKER

From: MR. POSTLETHWAITE

Subject: QUEEN'S MESSENGER CONVOYS

You have asked me for a short Memorandum on the question of Queen's Messenger Convoys and their use in the liberated countries in Europe. The position is as follows: (and any part I have taken in it I have taken as a swansong in my former occupation in the Ministry of Food).

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15th December 1944



Register

TO : DR. L.C. MARSH

22 November, 1944

re Emergency Relief Services

Attached is a copy of a draft report to the Administrative Council on the subject of Emergency Relief Services.

I think that we have by now cleared our ideas reasonably well in this matter and believe that we have brought the project on to a real working basis.

As you probably know there is a likelihood that a number of flying squads will be sent to Eastern France very soon and there is a request from the Polish Government for 100 flying squads. Both of these proposals were negotiated with the Displaced Persons Division but it is clear, particularly in the case of the Polish request, that flying squads in the sense of squads to shepherd displaced persons, will not be the complete answer to the problem involved.

As I see it our emergency relief groups and the Displaced Person's flying squads will in many situations work complementarily.

We have discussed this tentatively with Dr. Langrod and he is anxious to co-operate where possible.

I should appreciate your comments and suggestions on this draft and I think that if all goes well and the project is accepted some mention of Emergency Relief Services might well be made in the Welfare Section of the Training Manual which you have recently circulated.

R. BERGER.

To Mr. Peanov  
From Mr. Herbert

Subject: Voluntary Offers of Vehicles, Ambulances, Equipment, etc.

The tentative offer made through the Ministry of Food by the Queen's Messenger Convoys is the first case of its kind, and has been referred to Washington by cable. Meanwhile, the Ministry of Food are ascertaining whether the consent of the donors can be obtained.

Other offers may be expected and, indeed, one has already been sent to us through the W.V.S. from the ladies of Sutton Coalfield. This is for a Mobile Canteen, and we are asked to indicate what type or specification of canteen we should prefer to have. The amount of money available is about five hundred or six hundred pounds.

In connection with offers of this kind I think we should be satisfied on the following points:

- 1) That we have in view a particular service, e.g. Displaced Persons or Welfare work, for which such equipment would be useful.
- 2) That we are in a position to man and operate such equipment.
- 3) That it is of a type and make for which we could get spare parts.
- 4) That it is in a condition, or can be put into a condition, ready to operate.
- 5) That either we or the donors can arrange for storage until the equipment is required.
- 6) We should maintain a Register of all such equipment showing the donors, type of equipment, service for which required, date of availability, location.
- 7) Suitable publicity should be given to the making of such gifts.

The foregoing principles will involve:

- a) A formal decision by or through the Administrative Council that the service for which such equipment would be useful will, in fact, be established by UNRRA or under UNRRA's auspices.
- b) A formal decision by the Division concerned that, subject to inspection, etc., equipment of the kind offered will be useful for the purpose they have in view.
- c) Expenditure by UNRRA for technical inspection and possibly storage.

So far as the Department of Supply is concerned, I think that all offers of this kind should be handled by the Procurement Co-ordination Division. The foregoing deals with equipment of the nature of vehicles, ambulances and the like, and not with clothing. As regards clothing, all questions should be handled, in the first place, by Mr. Schaaf's Division but should consult Mr. Fisher's Division in regard to any general principles involved.

Perhaps you will say that you agree.



Mr. Berger

We were shown the semi mobile kitchen unit only. I think the plans & descriptive memor attached are self explanatory. The whole gear plus 8 people packs onto a 7 ton lorry, & I am told that when all is packed there is still room, eg for extra boilers. I was well impressed with the thing. The ARP men put the cooker together for us in about ten minutes; its various parts are stored in the oven when its not assembled, & its then a very heavy object but quite compact. However, perhaps I may discuss with you later today with the plan before us.

DP have in mind to collar all these units, so if we want any we should speak soon!  
is M. W. 1/11

Sir George Reiss.

I think you should see and approve this before it is passed to the Supplies Division. You will notice that we are ~~examining~~ the equipment at this stage. The lorries and water tankers are being offered to UNRRA on a free gift. The semi. mobile units are likely to cost between £5/600 per unit.

I am expecting some of this equipment with Mr. Flemer on Monday and should then be in a position to say whether, in fact, it would be suitable for our purpose.

R. Beger.

28/10/44.

16 Beger

11 see

57/2

21/10



TO: MR. W. FLEXNER, Supplies Division

FROM: Mr. R. BERGER, Welfare Division.

SUBJECT: Cooking Equipment. (Your memorandum of 26th October).

Welfare Division would be interested in:

Food store lorries  
Kitchen store lorries  
Water tankers  
Welfare lorries  
Utility lorries

up to the full number available. We should also like to have earmarked, 25 of the semi-mobile kitchen units.

All this equipment would be for use by the Emergency Relief Squads if and when they are established.

We would not, at this stage, wish to take priority over Displaced Persons or any of the other service divisions which could make immediate use of the equipment mentioned.

October 27th, 1944.

File  
- ERS  
Feedings  
(11)

16th October 1944

TO: Sir George Reid

FROM: J.S. Paterson

With reference to the use of dehydrated food in connection with the organization of Flying Squads.

I have spoken to both Mr. Carter and Dr. Langrod of Displaced Persons Division. Dr. Langrod informs me that this afternoon he and Dr. Fink are meeting the Supply Division to discuss generally food for Flying Squads.

The general policy, as explained to me by Dr. Langrod, is that the food for treckers and persons who are isolated after the fighting services have passed over should be of the simplest character, preferably stews and soups. Anything more than purely essential feeding would tend to allow refugees and treckers to continue their trek having been restored, whereas if the food is only just adequate the Flying Squads job of getting treckers and refugees back to the Assembly Areas will be made easier.

Since writing the above Dr. Fink called to see me. He told me that they had experimented with Dehydrated food and had come to the conclusion that the obvious advantages i.e., transporting less bulk was outweighed by the disadvantages in time and care in preparing dehydrated food. The manufacturers had stated that one hour was required for preparing. This time under field Service conditions could not be reduced. But the real problem was the need of constant stirring and bringing to the simmer. It was very easy to burn the mixture.

This opinion only concerns the use of dehydrated food for flying squads.

There may be different circumstances regarding the use of this commodity for other relief purposes where speed is not so important.



*Miss Richardson, for file*

To: Sir George Reid

From: Dr. Marsh

INFORMATION FROM THE MINISTRY OF FOOD

ON EMERGENCY FEEDING

1. I have spoken to all the people in the Displaced Persons Division who seem to have had any connection with the request made to the Ministry of Food last June; but the only documents which have come to light are two dealing specifically with dehydrated foods. These have been turned over to me. It is important that we should know about them but they are not of immediate relevance to our directive.
2. The third document sent by the Ministry, if there was one, was probably a printed handbook of instructions on Emergency Feeding for the Homeless. I have been shown this booklet but have no copy for our own files, and I think we should ask for one or more.
3. In the circumstances there was no need to ask Mr. Easterbrook to go over these files with me. He has confirmed the interesting fact, however, that much of the document written in Washington follows almost verbatim many sections in the Ministry's handbook. This says a good deal for the handbook; but I would suggest that the important implication for us is to give critical consideration to the Washington memorandum in assessing its applicability to European conditions. On the other hand I do not in any wise imply by this that we should not get the maximum advice from the Ministry's officers who have handled all kinds of emergency situations in Britain. I feel what we need, however, is local and regional expertise, to complement the general instructions.
4. I have re-drafted my original letter for Mr. Chrimes. If you would look this over, you may prefer to send it yourself or to suggest amendments for the letter to be sent out by me; it has become somewhat elaborate and you might prefer a simpler form.

*Redrafted letter, with enclosures, sent to Mr. Chrimes*  
15.9.44. 2599/vv

H102  
1945  
WK36.  
UNIVERSITY OF CAMBRIDGE & MEDICAL RESEARCH COUNCIL

Telephone : Cambridge 2539

DUNN NUTRITIONAL LABORATORY,  
MILTON ROAD (FIELD LABORATORIES),  
CAMBRIDGE

INDEXED

25th July, 1945.

Dear Miss Abrahams,

Thank you for your letter of July 24th.

To the best of my knowledge olive oil is virtually devoid of carotene, and has therefore negligible value as a source of vitamin A.

The necessity of vitaminising margarine for Mediterranean countries will depend mainly on the consumption of green vegetables and carrots. It is possible that vitaminisation may be desirable, but in my opinion the risk of serious deficiency is not large. If adequate supplies of vitaminised margarine are not immediately available it would probably be better to supply unvitaminised margarine promptly than to wait for the vitaminised product.

If I can give any further advise, or if you desire to go into the matter more carefully, please do not hesitate to let me know.

Yours sincerely,

Miss M. Abrahams,  
U.N.R.R.A.,  
European Regional Office,  
11 Portland Place,  
LONDON W.1.

T. Moore.

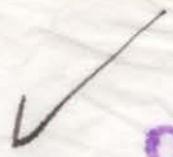


RECEIVED

26 JUL 1945

U. N. R. R. A.  
MAIL UNIT

Keepish



Hiaz

OUT FILE

24th July, 1945

WE 36.

Dear Dr. Moore,

Could you very kindly let me have any reliable vit. A or carotene figures for olive oil. I am anxious for these in order to know whether special stress should be laid on vitaminising margarine for Mediterranean countries where olive oil supplies a large proportion of the fat consumed.

I am so sorry there was so little time in each department when we visited you, but we did enjoy our tour and were most grateful to you all.

Yours sincerely,

M. A. Braham

Dietitian, Welfare Division

Dr. Thomas Moore,  
Dunn Nutrition Laboratory,  
Milton Road,  
Cambridge.



WE 36

TO: Mr. Flemer  
FROM: Miss Burlooh

Received - Reg. 24/6

**INDEXED**

Feeding Columns F1 F3 and F4.

Thank you for your note of June 13th, saying that some of the goods needed for these columns are being procured from the Red Cross Store. The following items are still required. I have put a X by those which we consider of most importance. I think you said you would contact Miss Shofeldt about the soap?

- X 12 Breadboards
- 12 Brushes (flun)
- 6 Brushes (vegetable)
- 6 Brushes (wire)
- X 6 Brushes (soft short-handled)
- 19 Broom handles (long)
- 15 Broomheads (hard)
- X 12 Corkscrews
- 6 Clothes lines
- X 6 Dustpans
- X 4 Dustbins
- 18 Dippers
- 7 First Aid boxes
- 9 Hammers
- 24 Harvest Cans
- 7 Insulated food containers
- 32 Infusers
- 6 Boxes paraffin lighters
- X 24 Large mops, with handles
- 6 Paper pots
- 72 Wooden spoons
- 17 dozen Scourers
- 9 Tarpsaulins
- 36 Roller towels
- 2 Steals
- X 40 lbs. Household soap
- X 40 lbs. soap powder
- 2 tow ropes

WE36

To : Mr. Flemer

Received in Reg. 2/6

From : Miss Murdoch

INDEXED

Feeding Columns, Fl. 3 and 4.

The items listed below are still needed to complete the equipment of Fl. 3 and 4. This list supersedes the short list of goods to be ordered which I gave you in my minute of 30th May. Only Fl. 1, I gather is to go next week; Fl. 3 and 4 will follow as soon as possible : -

- 12 Breadboards
- 23 Buckets
- 12 Bowls (mixing - enamel or earthenware)
- 6 Bowls (wash up)
- 12 Brushes (fine)
- 6 Brushes (vegetable)
- 6 Brushes (wire)
- 6 Brushes (soft short handled)
- 19 Broom handles (long)
- (12) Cork screws
- 15 Broom heads (hard)
- 6 Collanders
- 6 Chopping Boards
- 6 Clothes Lines
- Chimneys, Elbows }  
Couls }  
Long }  
Short }
- 18 Dippers
- 24 Enamel plates
- 7 First Aid
- 12 Forks (Long handles) Cooks
- Forks (table)
- 9 Hammers
- 19 Harvest crans
- 7 Insulated food containers
- 6 Jugs (enamel)
- 32 Infusers

Continued.....



30 Knives (veg)  
18 " (Kitchen)  
24 " (Potato)  
8 " (Bread)  
9 Kettles  
6 Ladles  
6 boxes Lights, Paraffin  
24 Hops, dish  
15 Mop handles (Long)  
24 Milk Cans (Harvest cans with lid)  
12 Openers (Tin)  
6 Pepper Pots  
24 Plates (enamel)  
6 Spoons (Metal. Cooks)  
6 Saucepans (large enamel)  
1,150 Spoons dessert  
36 Spoons (tea)  
72 " (wood)  
17 dozen Scurers  
9 Tarpaulins  
4 Tables, folding  
36 Towels (Roller)  
2 Steels  
40 lbs. Household soap  
40 lbs. soap powder.

---

W.E/36

Mr. Layton

Many thanks. I don't  
wish to renege on any of these  
units, if we have in white demand  
from other Governments who wish  
to purchase them. However, if  
as we receive requests for the  
loan of white feeding columns,  
this type of equipment can be  
made available, I would agree  
to substitute it for the present  
equipment.

R. Jager. 9/7.

Don  
Youngblood  
Not found  
Mr. Field's  
contacting  
her personally  
of Layton  
11/7/41

P.S. Would you have the white  
Mr. Field to this Youngblood  
for her name. I have white - 6

RJ



M. Bergen

M. E. F. U. (Mobile Emergency Feeding Units)

Available - 88 M.E.F.U.

Type - The M.E.F.U. consists of full equipment (see Appendix 3A. Page 35 attached booklet) to set up a Feeding Unit sufficient to serve 360 people. (N.D. This is my opinion is an over-estimate as there are only 2 Soyer boilers). Attached to the equipment is a galvanized shed. The whole Unit could be loaded on to 1 lorry - & possibly 2 Units could be put on a 2 ton lorry. The Supply Division are of the opinion that the sheds are not necessary & I do agree with them.

Use

These Units were used in connection with Flying Bomb raids. They would be very useful for the type of purpose we envisage.

among the 2 heavy Feeding Units.

Purchase

The Supply Division are seriously considering purchasing them for fulfilling demands from member governments - so if we want to set aside say 30 to equal 15 of our Emergency Feeding Units I would suggest there would be very suitable.

Personnel

Mr. Youngblood.

R. Field - the Middlesex Civil Defence Controller - who was in Antarctica during the recent raid & has been connected with the Q.N. Convoy for 4 years said he was interested to go to Norway with one of these Units. He speaks Norwegian. I told him to get in touch with you & he will be phoning you.

Note

There are just some lasty notes to give you preliminary information. If you let me have it back I will write something to record on the file. Otherwise if you require this done.

5/7/45



MIDDLESEX COUNTY COUNCIL  
CIVIL DEFENCE COMMITTEE

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MOBILE  
EMERGENCY FEEDING  
U N I T S

---

LONDON CIVIL DEFENCE REGION—GROUP SIX

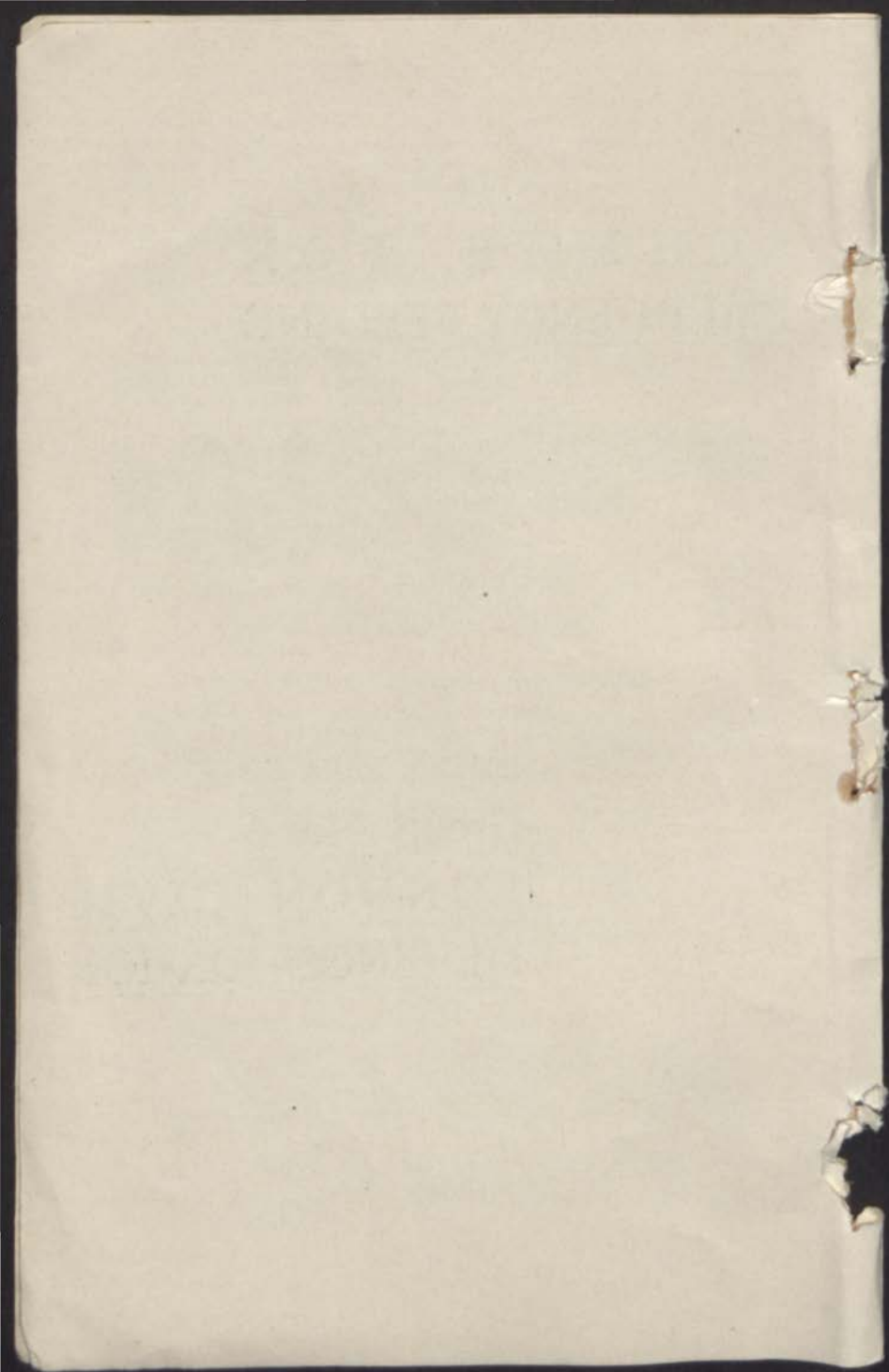
S C H E M E   F O R  
EMERGENCY FEEDING

IN THE AREA OF

Group No. 6

LONDON CIVIL  
DEFENCE REGION





## TABLE OF CONTENTS.

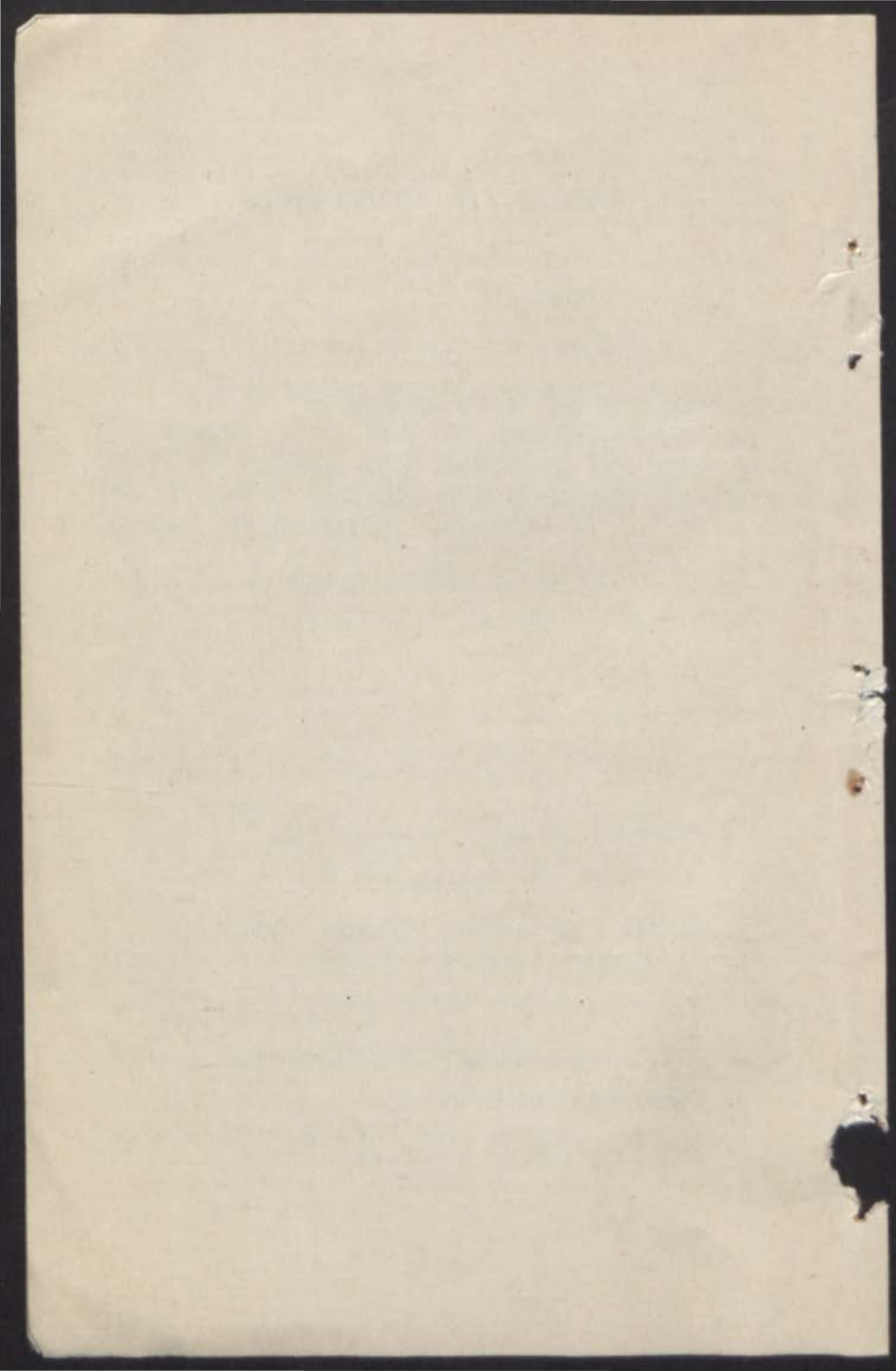
	<i>Page.</i>
1. GENERAL SCHEME ... ..	1
2. STATIC EMERGENCY FEEDING CENTRES...	1
3. MOBILE EMERGENCY FEEDING UNITS ... ..	1
4. TRANSPORT ... ..	2
5. STAFFING ... ..	2
6. CALLING OUT OF UNITS ... ..	2
7. ACTION BY W.V.S. CENTRE ORGANISERS ...	4
8. DUTIES OF "SKIPPER" AND "MATE"...	4
9. REPORTS ... ..	7
10. ACCOUNTS ... ..	7
11. GENERAL ... ..	8

### DISTRIBUTION.

#### *Appendices :*

1. MOBILE EMERGENCY FEEDING UNITS —	
ADDRESSES OF BASE POSITIONS ... ..	11
2. TRANSPORT OPERATORS, ADDRESSES ... ..	19
3. SCHEDULE OF EQUIPMENT AND PROVISIONS ...	35
4. PREPARATION OF FOOD ... ..	37
5. REPORT FORMS ... ..	45





## EMERGENCY FEEDING.

**1. General Scheme.** Experience has shown that following heavy air attack upon populated areas, a great need arises for Emergency Feeding Centres where people, not homeless, may obtain meals. It is emphasised that these Centres are intended for those who are in a position to pay for their meals, and should not be confused with the Rest Centres already organised by the Public Assistance Authorities which provide for the needs of the destitute and homeless.

The Middlesex County Council, the Councils of the Local Authorities in Group Six of the London Civil Defence Region, and the Ministry of Food have agreed that the needs of the Group will best be met by the establishment of Static Centres and Mobile Units to cover approximately 12% of the population resident in the 31 Local Authorities comprising the Group.

Each Local Authority has provided Static Centres capable of catering for 250/500 ; 500/1,000 ; 1,000/2,000 persons per Centre. These Centres are located in the various County districts according to density of population, and should be able to provide for the probable needs of the areas they are designed to serve. It might happen, however, that exceptional demands may be made on a Centre, e.g. movement into an area of persons from adjacent areas which have been heavily bombed ; it might also happen that a Static Centre is " blitzed," and provision for the population it is designed to serve is non-existent.

To meet such situations, and others which may arise, 88 Mobile Emergency Feeding Units have been set up and allocated on a basis of 2% of each Local Authority's population. Each Unit is equipped to cater for 360 persons in two services of 180 persons a service.

**2. Static Feeding Centres.** Are organised by Local Authorities acting as agents for the Ministry of Food.

**3. Mobile Feeding Units.** Are supplied by the Middlesex County Council acting as agents for the Ministry of Food.

Since these Units only are the responsibility of the Middlesex County Council, this Circular is designed to describe the means by which Mobile Feeding Units can be brought into operation ; how they are transported and staffed, and finally how they function in the field.

The Units are positioned in Schools, Church Halls and other public buildings referred to as " Base Positions," and are fully equipped and provisioned to deal with 360 persons per meal, two meals a day for at least seven days. The Units are available for use at " Operating Positions " either in the area in which they are stationed, or in adjoining areas. The Operating Position is the place at which the Unit is to operate, and is chosen by the Local Controller in the light of conditions prevailing.



The Unit consists of Food Stores, supplied, turned over and maintained by the Ministry of Food, and the following equipment—2 Soyer Boilers, 1 Fuel Bunker, 5 Dustbins (water containers), 2 Baths, 2 Thermot Urns, 2 Harvest Cans, 6 Wire Plate Baskets, 1 Cup Crate, 1 Cupboard, 1 Drawer Cabinet, 2 Folding Tables, and 1 Portable Shed. (For details of provisions and equipment carried by the Units see Appendix No. 3).

Supplies of Bread and Fresh Milk should be arranged by the Local Controller in whose area the unit is operating.

4. **Transport.** The Units are transported from their Base

**ADDITION.**

by vehicles earmarked by the Ministry of War Transport as an emergency. Transport operators, to whom Local Controllers should make application for transport, have been allocated to our V.V.S. Skippers will be responsible for completing the Transport Voucher, in triplicate, and handing two copies to the drivers before the vehicle is returned to garage.

On Position, the Vehicle will return to its garage or to such other place as directed by the Operator. When a Unit is no longer required, the Local Controller in whose area it has been operating, will be responsible for providing transport from the scheduled firms to convey the Unit back to its Base Position.

Should it not be found possible to obtain transport from a firm scheduled for a particular area, Local Controllers should contact a firm in an adjoining area.

The Transport Operators listed have signified their willingness to afford every co-operation.

Accounts for the hire of vehicles will be submitted by Transport Operators to the Middlesex County Council.

5. **Staffing.** Units are staffed by W.V.S. personnel. "Skippers" and "Mates" are attached to each Unit and move with the Unit to the Operating Position. At this place a crew of 3/4 W.V.S. personnel contact the Unit, and work under the direction of the Skipper.

W.V.S. Centre Organisers have relief officers and crews on rota to provide reliefs as and when necessary, each area providing two Skippers and Mates for each Unit, together with four crews for each Unit, allocated to the area. This permits the simultaneous operation of all the Units in an area with a margin of crews for Units drafted into the area.

6. **Calling out of Units.** Action to be taken by Local Controller.

(A) **UNITS BASED IN HIS AREA.** The Local Controller will:

- (i) Contact firms for transport, giving
  - (A) Address of Base Position of Unit to be called.
  - (B) Address of the Operating Position.
  - (C) Time of "Pick-up" (x hours).

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Supplies of Bread and Fresh Milk should be arranged by the Local Controller in whose area the unit is operating.

**4. Transport.** The Units are transported from their Base Positions by vehicles earmarked by the Ministry of War Transport for use in an emergency. Transport operators, to whom Local Controllers should make application for transport, have been allocated to each Local Authority. When a Local Controller has decided the number of Units to be called into action, he will, as early as possible, contact Transport Operator first on his list (see Appendix No. 3) to make arrangements for a vehicle to proceed to the selected Base Position to convey the Unit to its Operating Position. The vehicles scheduled are capable of transporting the Unit in one movement.

When a Unit is at its Operating Position, the Vehicle will return to its garage or to such other place as directed by the Operator. When a Unit is no longer required, the Local Controller in whose area it has been operating, will be responsible for providing transport from the scheduled firms to convey the Unit back to its Base Position.

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  - (B) Address of the Operating Position.
  - (C) Time of "Pick-up" (x hours).



- (ii) Notify the W.V.S. Centre Organiser that arrangements have been made for transport to report to selected Base Position at " x " hours to proceed to selected Operating Position, and that W.V.S. personnel will be required. It will then be the duty of the Centre Organiser to have Skipper and Mate ready to move off with the Unit, and a crew to await the Unit's arrival at the Operating Position.
- (iii) Local Controllers will notify their Sub-Group Control when Units are called into operation, and again when they have returned to their bases.
- (B) FURTHER ASSISTANCE. When a Local Controller decides that his Static and Mobile resources are insufficient to cope with the demand for Emergency Feeding, application will be made to Sub-Group for assistance, stating :
  - (i) Number of Units required.
  - (ii) Time required.
  - (iii) Addresses of Operating Positions.

Local Controllers in areas CALLED UPON by Sub-Group to supply assistance will then proceed as follows :

- (i) Contact firms for transport, giving
  - (A) Address of Base Position of Unit to be called.
  - (B) Address of Operating Position.
  - (C) Time of " Pick-up."
- (ii) Notify W.V.S. Centre Organiser that Unit is being sent, stating time and place where it is to operate.
- (iii) Notify Sub-Group, for transmission to the Receiving Authority, that arrangements have been made for assistance to be sent.

Local Controllers in areas RECEIVING ASSISTANCE will then notify to the W.V.S. Centre Organiser the time at which the Unit is expected to take up its operating position, so that the Centre Organiser can arrange for a crew to report at this position.

- (C) RETURN OF UNITS TO BASE POSITION. Local Controller will :
  - (i) Contact firms for transport, giving :
    - (A) Address of Operating Position.
    - (B) Address of Base Position.
    - (C) Time of " Pick-up."
  - (ii) Notify Skipper at Operating Position through Warden's Post of time of " Pick-up."
  - (iii) In the case of Units from adjoining areas, notify Sub-Group, for transmission to assisting Controller time of release of Unit.

Local Controllers who call upon the services of Units are asked to make every endeavour to arrange for a member of their staff to meet the Unit at the Operating Position. This officer should give the Skipper of the Unit an indication of the general position, including the latest figures available of the number of people to be fed. He should also arrange if necessary for supplies of Bread and Fresh Milk and Bills for these supplies should be included in the Local Authority's Emergency Feeding Accounts rendered to the Ministry of Food.

**7. Action by W.V.S. Centre Organisers.** The W.V.S. Centre Organiser will report daily to the Local Control at 17.00 hours the number of Mobile Emergency Feeding Units available at Base Positions for action during the succeeding 24 hours.

All reports (see Section 9) received by the W.V.S. Centre Organiser are to be sent to the **Deputy Controller (Operations), Group 15.6, Hendon Technical Institute, The Burroughs, Hendon, M.W.4. Telephone HENDON 7411.**

(A) **IN OWN AREA.** When notified by the Local Controller that a Unit is required for action, the Centre Organiser will:

- (i) Notify the Skipper and Mate to report at the Base Position half an hour before the time arranged for the transport to arrive.
- (ii) Notify a crew to report at the Operating Position.

(B) **IN NEIGHBOURING AREAS.** When notified by a Local Controller that a Unit is required in an adjoining area, the Centre Organiser will notify the Skipper and Mate to report at the selected Base Position half an hour before the time for the transport to arrive.

(C) **ASSISTANCE FROM ADJOINING AREAS.** When notified by the Local Controller that a Unit is coming into the area, the Centre Organiser will arrange for a crew to stand by at the selected operating position to report to the Skipper of the incoming Unit.

(D) **RELIEFS.** It may well be that where a continuous service has to be maintained, crews should be changed after a period of four hours. Actual conditions alone can determine the time for changing personnel.

## **8. Duties of " Skipper " and " Mate."**

(A) **WHEN A UNIT IS NOT IN OPERATION.** A weekly visit of inspection should be made to overlook equipment and foodstuffs; inspect boilers, urns, and plates for signs of dampness. The five water bins should be kept two-thirds full of water, and the water should be changed weekly.

In the first week of each month all stores and equipment should be checked, and the monthly Stock Report submitted to the Centre Organiser for transmission to Group 6. (For Stock Report form see Appendix 5.)



Local Controllers who call upon the services of Units are asked to make every endeavour to arrange for a member of their staff to meet the Unit at the Operating Position. This officer should give the Skipper of the Unit an indication of the general position, including the latest figures available of the number of people to be fed. He should also arrange if necessary for supplies of Bread and Fresh Milk and Bills for these supplies should be included in the Local Authority's Emergency Feeding Accounts rendered to the Ministry of Food.

**7. Action by W.V.S. Centre Organisers.** The W.V.S. Centre Organiser will report daily to the Local Control at 17.00 hours the number of Mobile Emergency Feeding Units available at Base Positions for action during the succeeding 24 hours.

All reports (see Section 9) received by the W.V.S. Centre Organiser are to be forwarded to the ~~Controller, Sub-Group 6(c), Forty Avenue, Wembley Park, Middlesex. Telephone: ARNold 5609; WEMB 5437.~~

### **Operation of Units.**

(A) **IN OWN AREA.** When notified by the Local Controller that a Unit is required for action, the Centre Organiser will:

- (i) Notify the Skipper and Mate to report at the Base Position half an hour before the time arranged for the transport to arrive.
- (ii) Notify a crew to report at the Operating Position.

(B) **IN NEIGHBOURING AREAS.** When notified by a Local Controller that a Unit is required in an adjoining area, the Centre Organiser will notify the Skipper and Mate to report at the selected Base Position half an hour before the time for the transport to arrive.

(C) **ASSISTANCE FROM ADJOINING AREAS.** When notified by the Local Controller that a Unit is coming into the area, the Centre Organiser will arrange for a crew to stand by at the selected operating position to report to the Skipper of the incoming Unit.

(D) **RELIEFS.** It may well be that where a continuous service has to be maintained, crews should be changed after a period of four hours. Actual conditions alone can determine the time for changing personnel.

### **8. Duties of "Skipper" and "Mate."**

(A) **WHEN A UNIT IS NOT IN OPERATION.** A weekly visit of inspection should be made to overlook equipment and foodstuffs; inspect boilers, urns, and plates for signs of dampness. The five water bins should be kept two-thirds full of water, and the water should be changed weekly.

In the first week of each month all stores and equipment should be checked, and the monthly Stock Report submitted to the Centre Organiser for transmission to ~~Sub-Group 6(c)~~ Group 6(c). (For Stock Report form see Appendix 5.)

## Instructions for Loading of Vehicle.

As a result of recent tests the following method of loading has been found to be the most practical.

The things which are needed first are loaded last.

(1) If the available lorry is capable of taking all in one load, the order of loading should be as follows:-

Tinned Food, Other Food, Crockery etc., Cabinet, Tables, Water, Boilers, Coke & Wood, Shed.

(11) If it is found necessary to make two journeys, load as follows:-

First Journey: Cabinet, Water, Boilers, Coke & Wood, Shed.

Second Journey: Tinned Foods, Other Foods, Crockery etc., Tables.

Note: In some cases it may be necessary for the shed to be loaded first.

Be sure that all nuts and bolts are well oiled. It is advisable to have a few extra nuts and bolts available if

possible, in a separate place such as the cabinet. A piece of stout rope is also useful in case of difficulty in loading.

Alongside one of the boilers. A folding table is next placed on the same side of the shed, completing that side. On the opposite side are placed, in order next to boiler, cup

DRILL FOR ERECTING SHED }  
DRILL FOR DISMANTLING SHED } AT END OF BOOK



(B) OPENING UP FOR ACTION—LOADING OF VEHICLE. The Skipper and Mate should arrive at the Base Position half an hour before the time notified to the Centre Organiser for transport to arrive, in order to open up, so that the Unit can be loaded and got away as soon as possible after the arrival of the vehicle. If assistance in loading is required, this should be sought from the Caretaker, the nearest Wardens' Post, or from members of the general public.

It should be noted that the Soyer Boiler is transported in two sections: (i) the Boiler, (ii) Case containing Fire Grate, Flues, Lifting Handles and Poker.

In transporting the Cup Crate to the lorry, the four upper racks on both sides should be removed and the locking bar replaced before lifting the crate. The trays are replaced when the crate is in the vehicle. Similar action should be taken on unloading at the Operating Position. ✱

(C) MOVEMENT OF FOODSTUFFS. The following rations for 1,000 meals should be taken with the Unit from the Base Position:

Tea, 3-lb.; Sugar, 6-lb.; Milk, 20 tins; Biscuits, 8 tins; Pea Soup, 72 tins (3 cases); Vegetable Soup, 48 tins (2 cases); Meat Roll/Corned Beef Hash, 48-lb.; Baked Beans, 144 tins (6 cases).

These quantities should always be immediately available for loading on to transport.

(D) ARRIVAL AT OPERATING POSITION—SETTING UP THE UNIT.

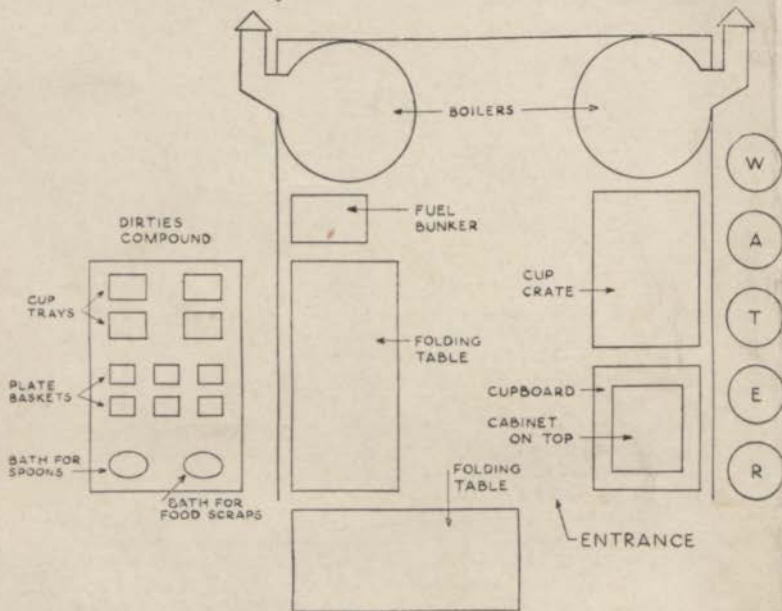
(i) If on arrival at the Operating Position the Skipper is unable to contact any official with instructions, do NOT await instructions; size up the situation and GET ON WITH THE JOB. Arrival should be reported to the Local Control Centre through the nearest Warden's Post, stating the Base Position from which the Unit has come.

(ii) Immediately on arrival, a spot should be selected for the erection of the portable shed. Full instructions for erection are affixed to the shed. Two spanners will be found in the Drawer Cabinet for tightening nuts. If the Operating Position is a building, the shed should be erected as near to an entrance as possible, thus giving a short carry for food to be taken into the building if it is necessary to serve inside, e.g. in wet weather. The accessibility of the building's water supply should also be borne in mind. It is important to ensure a supply of water. If no supply is available in the immediate neighbourhood of the Operating Position, report to the local Control Centre through the nearest Wardens' Post, indicating your requirements. In all cases, the best position for the shed is about 12-ft. from a wall with the open side facing the wall.

(iii) The following lay-out of equipment is suggested. (See plan on next page.) The shed is provided with openings for boiler flues at two corners. When the boilers have been set in position, the fuel bunker should be placed alongside one of the boilers. A folding table is next placed on the same side of the shed, completing that side. On the opposite side are placed, in order next to boiler, cup

DRILL FOR ERECTING SHED }  
DRILL FOR DISMANTLING SHED } AT END OF BOOK

crate and cupboard with drawer cabinet on top of the cupboard. The second folding table is placed across the open end of the shed as a serving table. The Stores and plate baskets are placed under the table. Urns and Harvest Cans will be placed on the serving table. The five water containers are ranged along the side of the shed nearest the entrance. The baths are placed in the "dirties" compound, and here, too, are placed cup trays and plate baskets when empty. Where the use of a hall is possible, arrangements will be made, no doubt, for serving equipment to be in the hall, and for the shed to be used only as cookhouse.



LAYOUT WHEN OPERATING INDEPENDENTLY OF A BUILDING

- (iv) When people arrive to be fed, one member of the crew should be appointed to control the flow to the food distribution point; to indicate the position of the "dirties" compound; to enlist, if necessary, assistance from the public; to indicate what payment should be made; and to exercise a general supervision over the movement of the public.
- (v) It will not be possible to sell meals to all the homeless and poor, but experience has shown that most people wish to make some payment. The collecting boxes provided should be prominently displayed.



- (vi) For schedule of the Unit's equipment, tables of quantities, foodstuffs and preparation of food, see Appendices 3 and 4.

(E) RETURN TO BASE POSITION.

- (i) Instructions will be issued by the Local Controller for the Unit to return to its Base Position. The time of arrival of the vehicle to transport the Unit will be notified to the Skipper on duty. Should it be necessary for the Unit to remain at the Operating Position overnight, every effort must be made to store all equipment—except shed, boilers, and water containers—in a building. If this is not possible, the nearest Wardens' Post should be contacted so that arrangements can be made for Wardens or Police to exercise supervision of the equipment.
- (ii) When the Unit remains away overnight, the Skipper should apply to the local Control Centre for a car, if necessary, to transport her and the Mate to their own district.
- (iii) All equipment should be checked over on arrival at the Base Position and any losses notified on the appropriate Report Form through the Centre Organiser to Sub-Group 6(c). (See Appendix 5.) Fuel bunkers and water containers should be re-filled. Receipted bills for fuel supplies should be submitted through the Centre Organiser to Sub-Group 6(c) so that reimbursement can be made.

**9. Reports.** (See Appendix 5.)

(A) MONTHLY STOCK AND EQUIPMENT REPORTS. Are to be submitted to the Centre Organiser not later than the 7th day of each month. The Centre Organiser will collect all reports for Units in her area and forward them under one cover to the Controller, Sub-Group 6(a).

(B) OPERATIONS REPORTS. To be submitted to the Centre Organiser in duplicate as soon as convenient after the return of the Unit to its Base Position. The Centre Organiser will retain one copy and forward the other immediately to the Controller, Sub-Group 6(a).

(C) DAILY FOOD STATE REPORT. If the Unit is instructed to remain away from its Base Position for more than one day, a report showing the foodstuffs consumed is to be submitted to the Controller, Sub-Group 6(a) through the nearest Wardens' Post. The Skipper should keep a copy of the Report sent.

**10. Accounts and Book-Keeping.**

EQUIPMENT. Each Skipper is supplied with a list of the Unit's equipment, for which she is responsible. Alterations in equipment will be notified.

**FOOD STORES.** Each Skipper will be supplied with a Stores Book in which should be entered the quantities of food supplied when the Unit was first equipped, a separate page being used for each commodity. Any food stores used should be noted in a Day Book and later entered on the appropriate pages of the Stores Book. Any fresh supplies received should be similarly entered in the Stores Book, so that the book shows at any time the quantity of food stores in hand. Representatives of the County Accountant or the Controller, Sub-Group 6, may at any time inspect the Stores Book and check the stock of food in hand.

**CASH RECEIVED** for sale of food must be entered by the Skipper in the Day Book. The amount collected each day being shown separately. All cash received must be paid over on demand to an accredited officer of the County Council who will visit the Unit at its operating position. An official receipt will be given.

Should it not be possible for monies to be collected from Units the daily takings should be passed to the W.V.S. Centre Organiser who will notify the appropriate Sub-Group Control Centre. Sub-Group Controls will arrange for the monies to be collected as soon as possible.

The total number of meals served and the number served free should be entered in the Day Book.

## 11. General.

(A) **CONTAMINATION OF FOOD.** If food is suspected of contamination, do not touch it; you may contaminate yourself, other people, and other food. If food is suspected of contamination by poison gas, report at once to the nearest Wardens' Post.

(B) **OPERATION OF THE SOYER BOILER.** This boiler is easy to operate. Lay wood and paper in the fire grate, do not stint wood to start the fire. Give a dash of paraffin to ensure a good start. When the fire is well alight, give an even spread of coke. A quick "draw" will be obtained if the main door is closed and the flue door at the base of the boiler is left open.

Do not maintain a fierce fire. If you do, the interior of the boiling pan will blister. Care should be taken to see that the flames do not lick up the sides of the boiler.

To ease the fire, place a brick or shovel on the fuel.

The boiling pan should be thoroughly dried after use.

(C) **CARE OF EQUIPMENT.** Trouble is likely to be experienced from rust unless the boilers, urns and soup plates are wiped dry after use. The lids of the urns should be left off after drying out.

(D) **STORAGE OF TEA AND SUGAR.** Care should be exercised to see that the tea and sugar are stored in a cool dry place. To prevent trouble from mice, the sugar might well be stored in one of the boilers. The metal storage tins provided give adequate space for two days' rations of tea and sugar.

(E) The Unit Number is to be quoted in all correspondence.

(F) OPPOSITE



11 Supply of Fresh Milk, Fresh Bread,  
(F) Baby Food and Margarine.

When Units have been called into operation Unit Skippers have been informed that operations may continue for 24 hours or more, application for supply of fresh milk, fresh bread, baby food and margarine should be made to the A.R.P. Controller of the local authority in which the Unit is operating, who will pass the request to the local Food Executive Officer. Such application should be made by telephone from the nearest Wardens' Post and should describe: (a) address of Operating Position, (b) the quantities of bread, milk, baby food and margarine required.

The Unit Skipper will need to make a reasonable estimate of the quantities required and arrange for suitable storage space with or near the Unit.

MINISTRY OF HEALTH RE-HOUSING OFFICERS, GROUP No. 6.

THE SECRETARY, MIDDLESEX EDUCATION COMMITTEE.

MINISTRY OF INFORMATION LIAISON OFFICERS, GROUP No. 6.

THE LONDON COUNCIL FOR SOCIAL SERVICE.

DISTRICT TRANSPORT OFFICERS, MINISTRY OF WAR TRANSPORT.

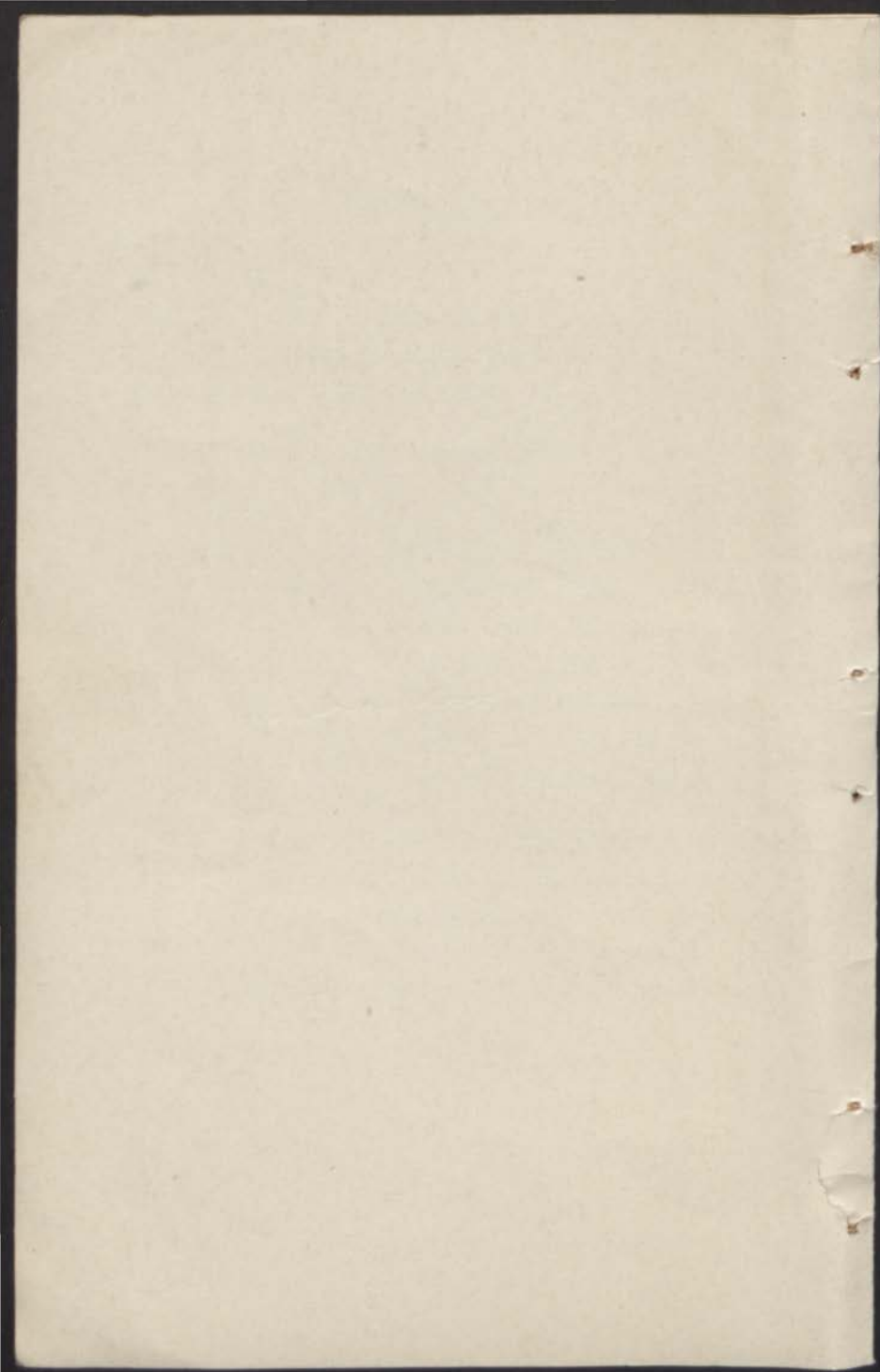
## DISTRIBUTION.

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MINISTRY OF FOOD.  
LONDON CIVIL DEFENCE REGIONAL HEADQUARTERS.  
COMMISSIONER OF POLICE FOR THE METROPOLIS.  
WORKS TO THE COUNTY COUNCILS OF HERTFORDSHIRE, SURREY,  
ESSEX AND BUCKINGHAMSHIRE.  
DEPUTY OFFICER, MEALS SERVICE, LONDON COUNTY COUNCIL.  
CONTROLLER, GROUP No. 6.  
A.R.P.O., GROUP No. 6.  
SUB-GROUP CONTROLLERS, GROUP No. 6.  
LOCAL A.R.P. CONTROLLERS, GROUP No. 6.  
LOCAL FOOD OFFICERS, GROUP No. 6.  
V.S. REGIONAL HEADQUARTERS.  
V.S. ADMINISTRATOR, GROUP No. 6.  
V.S. SUB-GROUP ADMINISTRATORS, GROUP No. 6.  
V.S. CENTRE ORGANISERS, GROUP No. 6.  
DRIVERS AND MATES OF MOBILE EMERGENCY FEEDING UNITS.  
MINISTRY OF HEALTH RE-HOUSING OFFICERS, GROUP No. 6.  
THE SECRETARY, MIDDLESEX EDUCATION COMMITTEE.  
MINISTRY OF INFORMATION LIAISON OFFICERS, GROUP No. 6.  
THE LONDON COUNCIL FOR SOCIAL SERVICE.  
DISTRICT TRANSPORT OFFICERS, MINISTRY OF WAR TRANSPORT.

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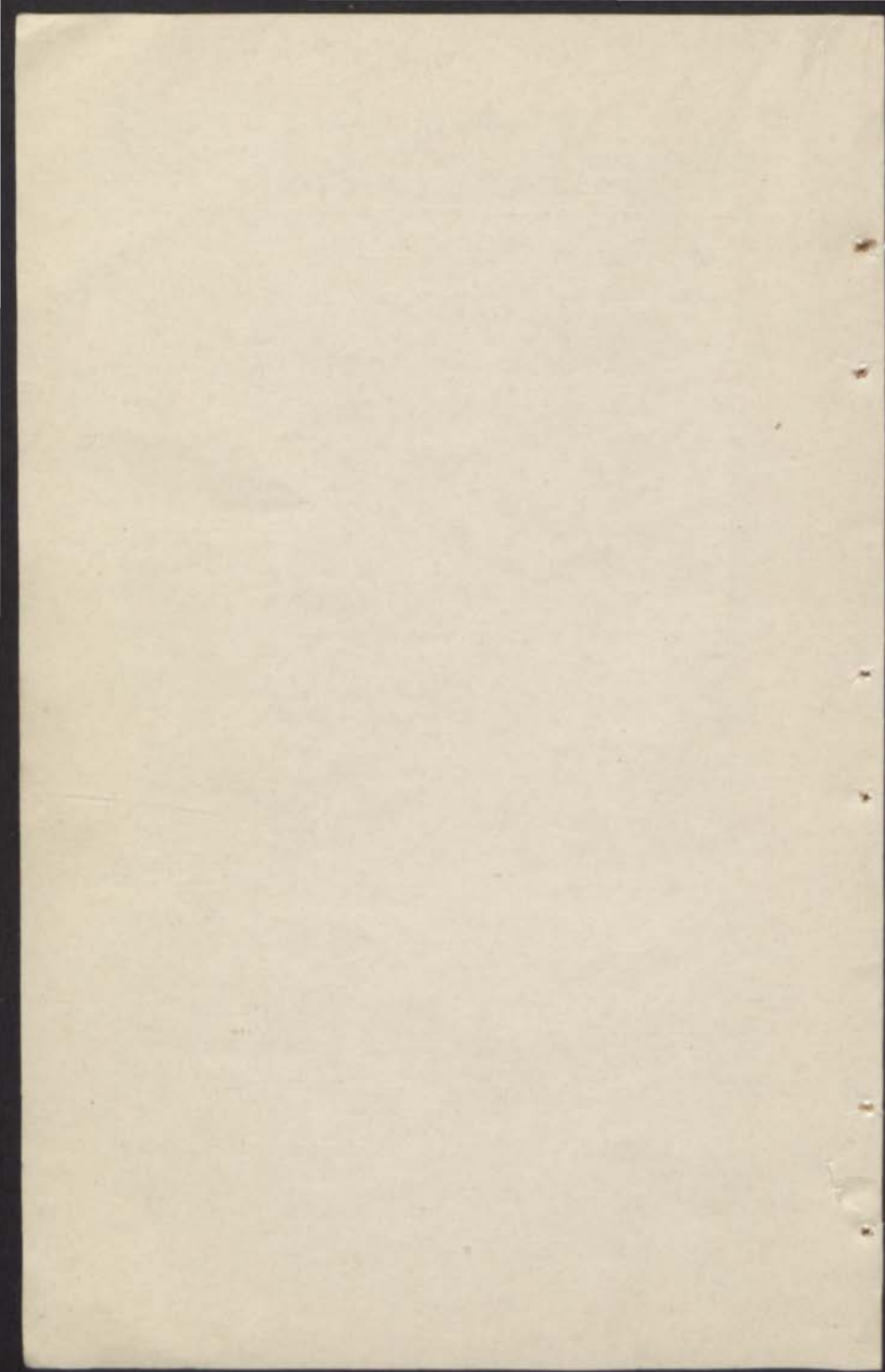
# APPENDIX No. 1.

## ADDRESSES OF POSITIONS OF MOBILE EMERGENCY FEEDING UNITS.

### SUB-GROUP 6(a).

<i>Local Authority.</i>	<i>No. of Units at Base Position.</i>	<i>Unit Reference Number.</i>	<i>Position.</i>
TOTTENHAM ...	1	1	Coleraine Park School, Glendish Road.
	1	2	Down Lane Central School, Parkview Road.
	1	3	Stamford Hill School, Seven Sisters Road.
	1	4	Belmont School, Downhills Park Road.
ENFIELD ...	2	5,5/1	Enfield Grammar School, Parsonage Lane.
	2	6,6/1	Enfield Technical School, Queensway, High Street, Ponders End, Enfield.
EDMONTON ...	2	7,7/1	Edmonton Latymer School, Hazelbury Rd., Edmonton.
	2	8,8/1	Edmonton County School, Cambridge Rd., Edmonton.
CHESHUNT ...	1	9	A.R.P. Stores, Cedars Park, Waltham Cross.
HORNSEY ...	1	10	North Harringay Council School, Falkland Road, Harringay, N.8.
	1	11	Highgate Council School, North Hill, Highgate.
	1	12	Stationers' Company's School, Mayfield Road, Hornsey, N.8.
WOOD GREEN ...	1	13	Glendale County School, Glendale Avenue, Wood Green, N.22.
	1	14	Trinity County School, Bounds Green Road, Wood Green.
SOUTHGATE ...	2	15,15/1	Winchmore Hill, Church Lane (Pavilion, Stationers' Company's School Playing Field).
	1	16	M.C.C. Education Offices, Bowes Road.
EAST BARNET ...	1	17	St. Augustine's Hall, Plantagenet Road, New Barnet.
	1	18	Church Farm, Church Hill Road, East Barnet





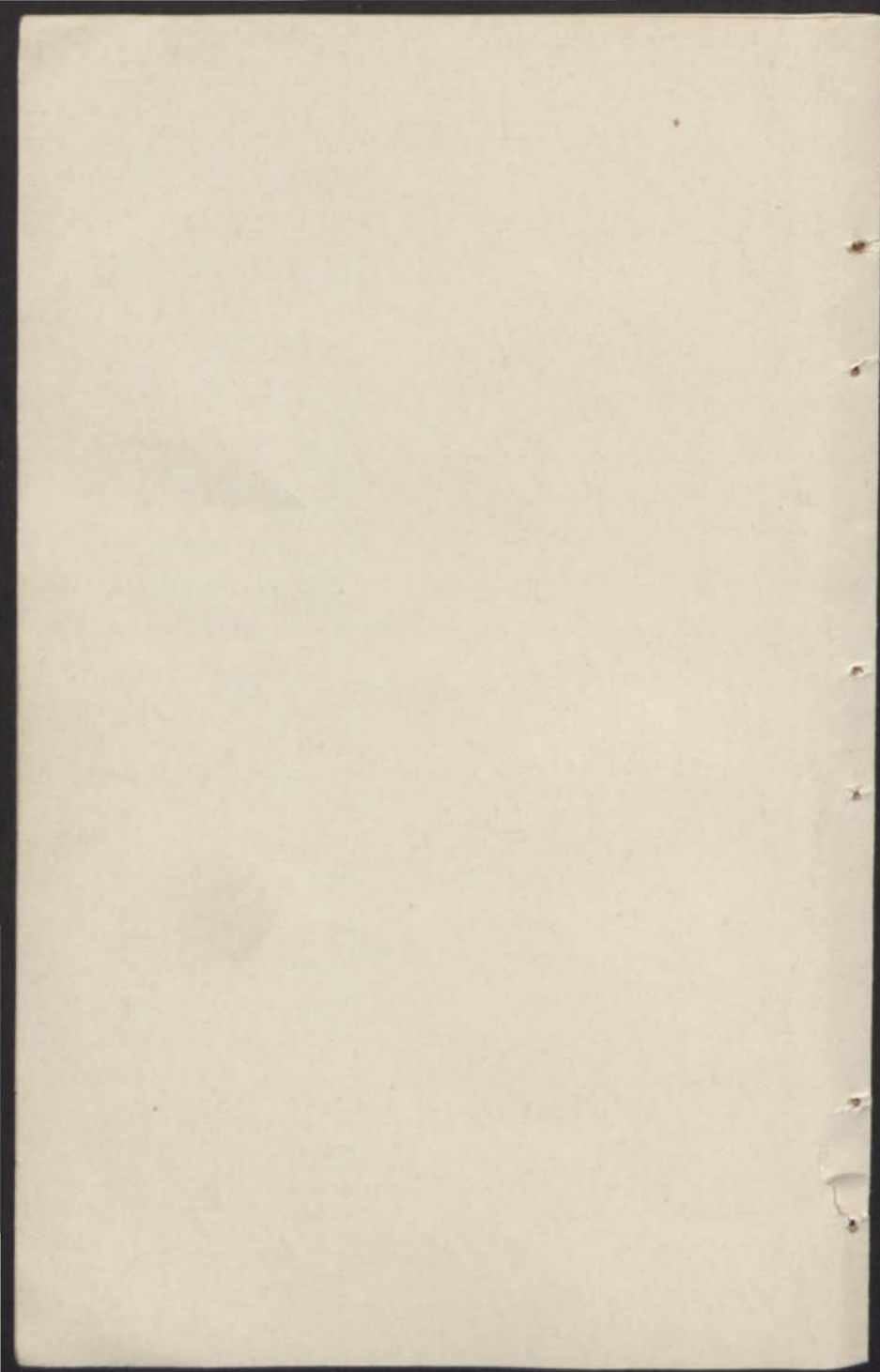
### SUB-GROUP 6(b).

HENDON	...	1	19	Childs Hill School, Dersingham Road, N.W.2.
		1	20	Garden Suburbs School, Childs Way, N.W.11.
		1	21	Algernon Road School, Montague Road, N.W.4.
		1	22	Bell Lane School, Bell Lane, N.W.4.
		1	23	Orange Hill School, Abbots Road, Burnt Oak.
		1	24	Woodcroft School, Goldbeaters Grove, Burnt Oak, Edgware.
		1	25	Edgware School, High Street, Edgware.
FINCHLEY	...	1	26	Woodhouse Secondary School, Woodhouse Road, Finchley, N.12.
		1	27	Christ's College, Hendon Lane, Finchley.
		1	28	Finchley County School, High Road, North Finchley.
BARNET RURAL		1	29	Shenley Hospital (to be confirmed).
POTTERS BAR	...	1	30	Cranborne Council School, Cranborne, Potters Bar.
FRIERN BARNET		1	31	Hollickwood Council School, Sydney Road, Friern Barnet.
BARNET URBAN		1	32	Arkley House, Arkley, Barnet.

### SUB-GROUP 6(c).

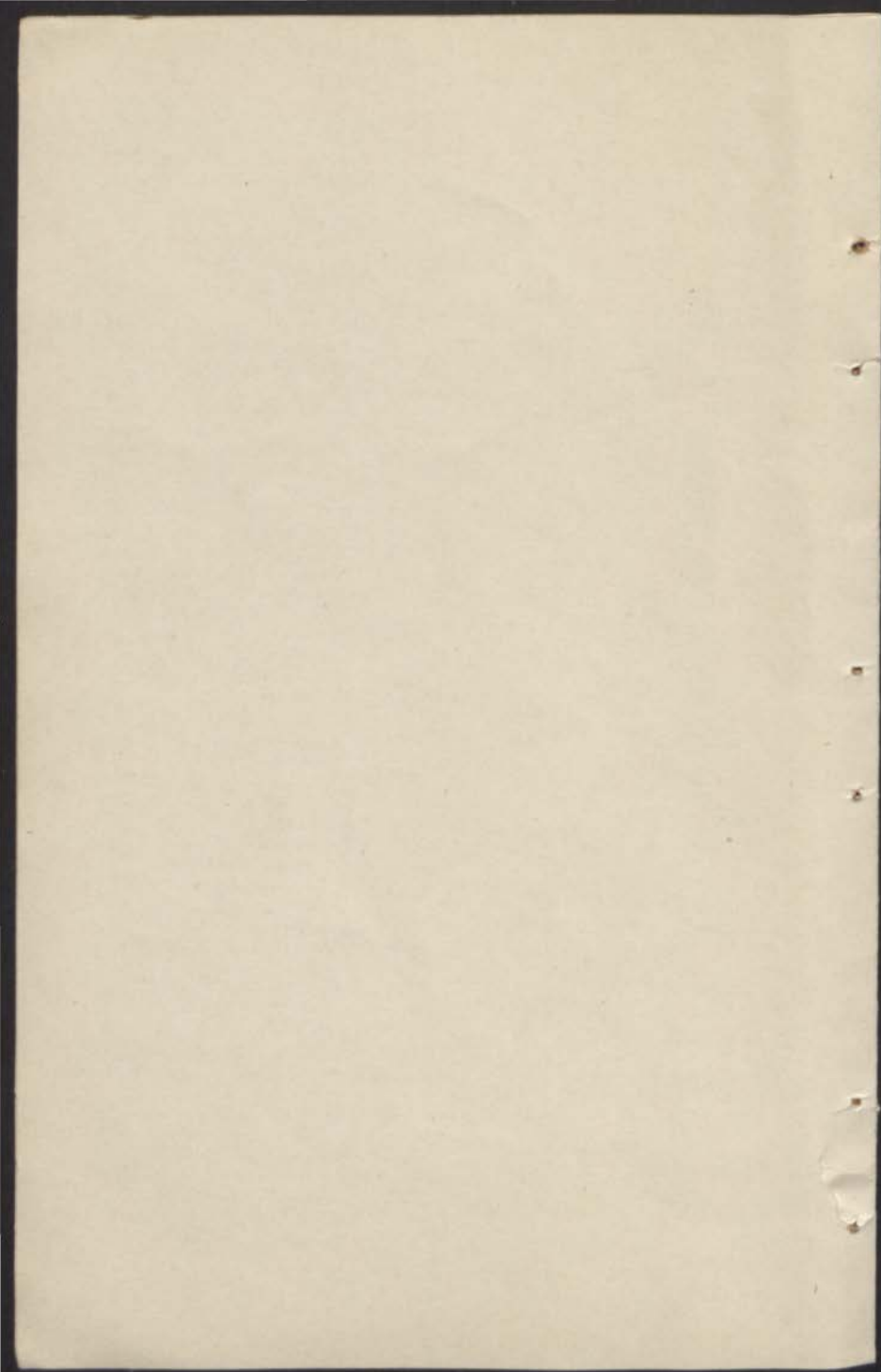
ACTON	...	1	33	Acton County School, Gunnersbury Lane, Acton.
		1	34	Acton County School, Old Building, The Woodlands, Acton.
		1	35	The John Perrin Council School, Approach Road, East Acton.
BUSHEY...	...	1	36	Royal Masonic Junior School, London Road, Bushey.
EALING	...	1	37	Ealing County School for Boys, The Green, Ealing, W.5.
		1	38	Ealing Modern School, Cranmer Avenue, West Ealing, W.13.





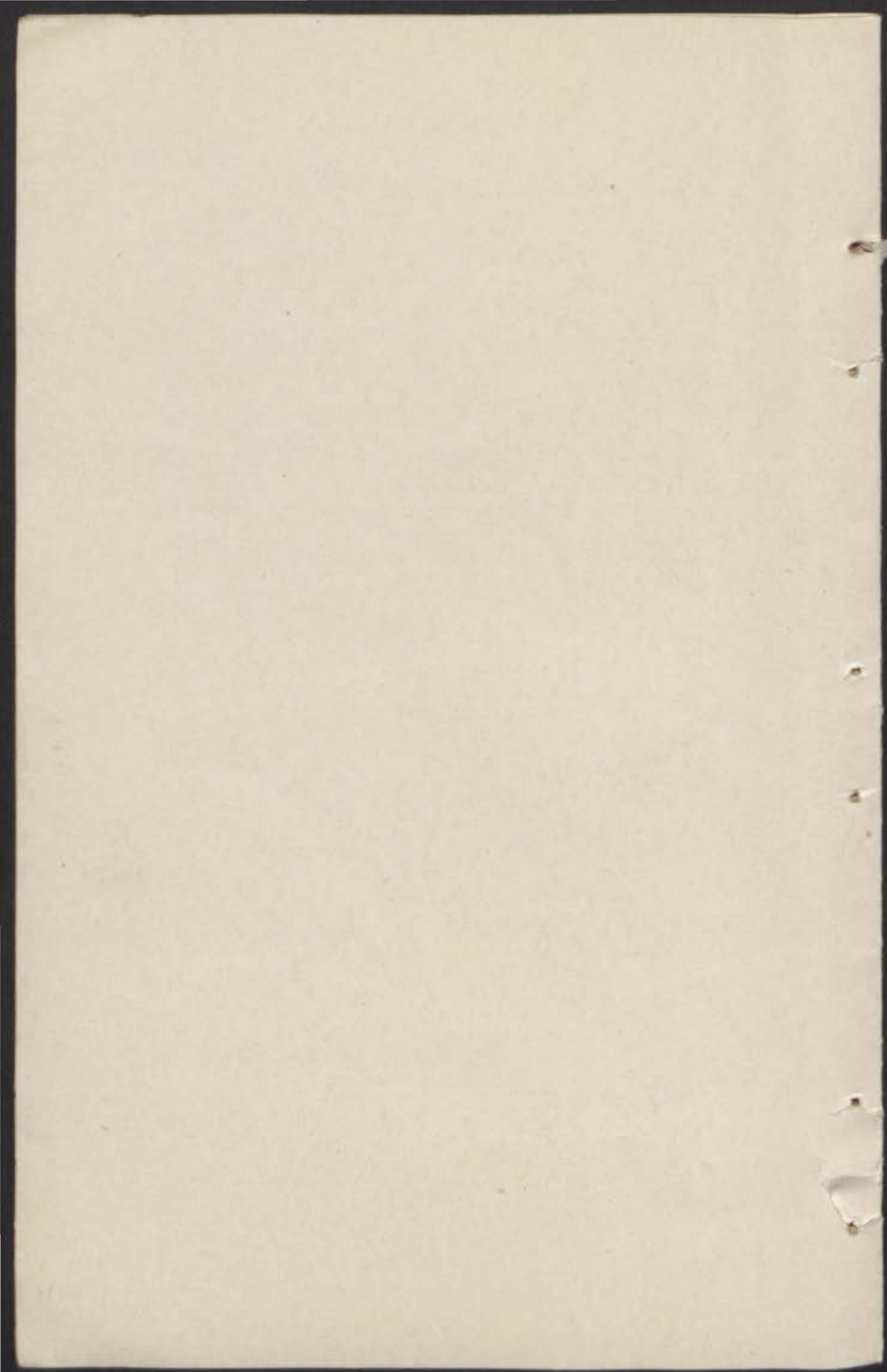
EALING—contd.	1	39	Drayton Manor County School, Drayton Bridge Road, Han- well, W.7.
	1	40	Greenford County School, Ruislip Road, Greenford.
	1	41	Selborne School, Conway Cres- cent, Greenford.
	1	42	Wood End Junior Boys' School, Wood End Lane, Northolt.
HARROW ...	1	43	Eastcote Lane (Sen.), School, South Harrow.
	1	44	Glebe Avenue School, Kenton.
	1	45	Harrow Girls' County School, Lowlands Road, Harrow.
	1	46	Longfield Council School, Dukes Avenue, Harrow.
	1	47	Pinner Wood Council School, Latimer Gardens, Pinner.
	1	48	Stag Lane Council School, Collier Drive, Edgware.
	1	49	Stanbourn Council School, Abercorn Road, Stanmore.
	1	50	Whitefriars Council School, Whitefriars Avenue, Weald- stone.
RUISLIP- NORTHWOOD	1	51	A.R.P. Stores, Ryefield Court, Northwood Hills.
	1	52	Coteford Infants' School, Fore Street, Eastcote.
SOUTHALL ...	1	53	Western Road S.G. School, Southall.
	1	54	Dormers Wells Council School, Dormers Wells Lane, Sou- thall.
UXBRIDGE ...	1	55	Whitehall J.M. School, Cow- ley Road, Uxbridge.
	1	56	Uxbridge S.M. School, The Greenway, Uxbridge.
WEMBLEY ...	1	57	Alpertons S.M. Council School, Ealing Road, Wembley.
	1	58	Sudbury J.M. Council School, Watford Road, Wembley.
	1	59	Kenton Infants' School, Ken- ton Road, Kenton.
	1	60	Kingsbury S.B. School, Edg- ware Road, The Hyde, N.W.9.
WILLESDEN ...	2	61,61/1	Willesden County School.
	2	62	Willesden Technical School, Densil Road, Willesden.
	1	63,63/1	Kilburn Grammar School, Salisbury Road, Brondes- bury Park, Willesden.





# SUB-GROUP 6(d).

STAINES...	...	1	64	New Stanwell Road School, Ashford. (J.E. Bureau.)
		1	65	Stanwell Road Council School, Staines.
YIEWSLEY	...	1	66	Evelyns S.M. School, Appleton Avenue, Yiewsley.
BRENTFORD AND CHISWICK		1	67	Clifton Road School (Infants), Brentford.
		1	68	Chiswick County School, Burlington Lane, Chiswick, W.4.
FELTHAM	...	1	69	Cardinal Road Council School, Feltham.
		1	70	Feltham Hill Council School, Ashford Road, Feltham.
HAYES AND HARLINGTON		1	71	Yeading J.M. School, Carlyon Road, Yeading Lane, Yeading.
		1	72	Townfield S.B. School, Coldharbour Lane, Hayes.
HESTON AND ISLEWORTH		1	73	Cranford J. School, Barkley Avenue, Cranford.
		1	74	Spring Grove Secondary School, Spring Grove, Isleworth.
		1	75	Smallberry Grove S.B. School, London Road, Isleworth.
		1	76	Heston S. School, Heston Road, Heston.
SUNBURY-		1	77	Spelthorne Council School, N.M., Feltham Hill.
ON-THAMES		1	78	Fortescue House School, Wellesley Road, Twickenham.
TWICKENHAM ...		1	79	Kneller S. School, Meadway, Twickenham.
		1	80	St. Mary and St. Peter's C.E. School, Church Road, Teddington.
		1	81	Rectory S.M. School, Hanworth Road, Hampton.

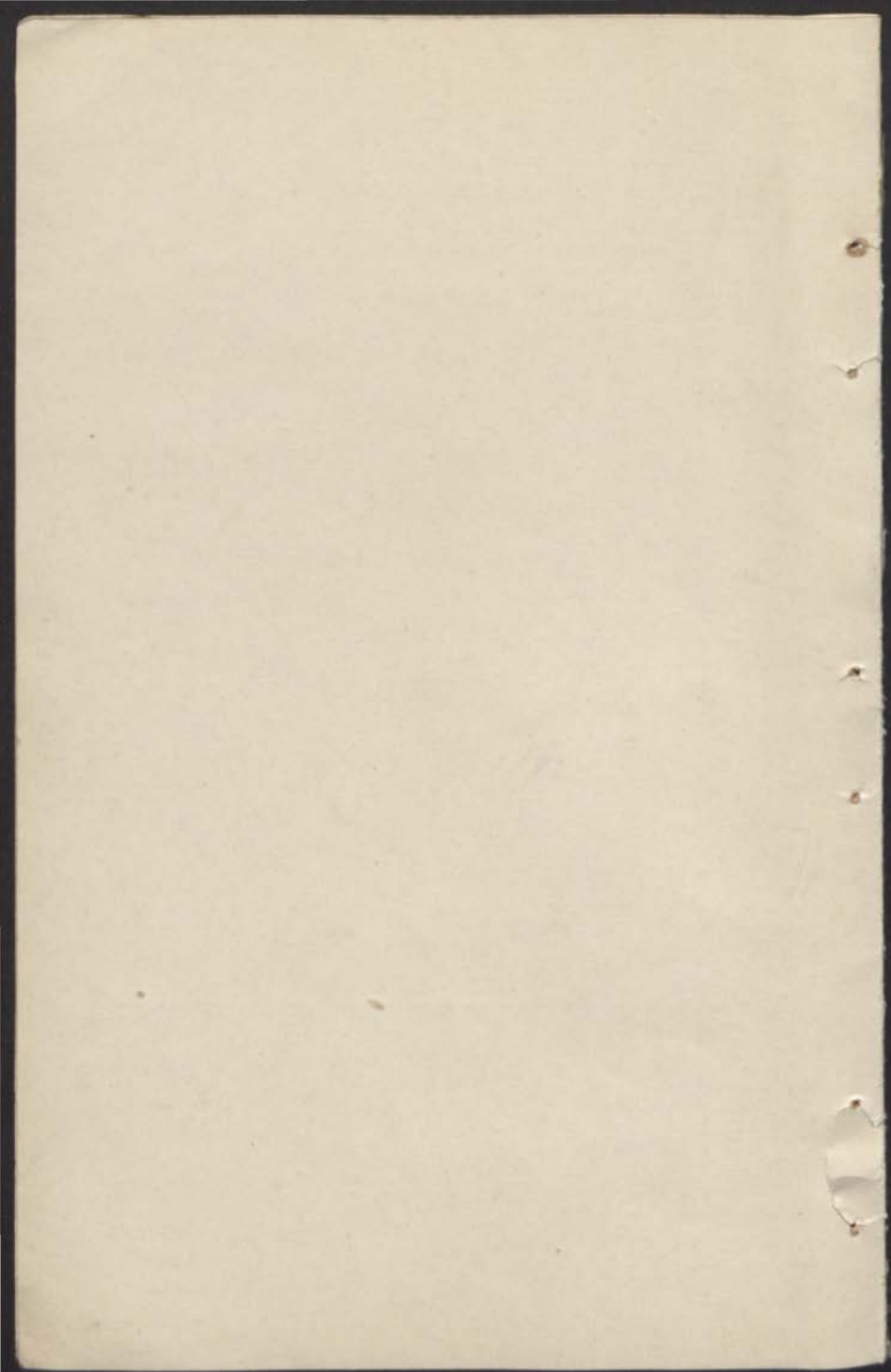




## APPENDIX No. 2.

### TRANSPORT OPERATORS—SUB-GROUP 6(a)

<i>Name and Address of Operator.</i>	<i>Telephone Number.</i>	<i>Vehicles Reg. No.</i>	<i>Remarks.</i>
<b>CHESHUNT.</b>			
G. A. E. Parker, Ltd., 143/ 145, Eleanor Cross Road, Waltham Cross.	Waltham Cross 2609	EUR587	Box type, 3 tons.
C. J. J. De Haan, Harold House, High Street, Wal- tham Cross.	Waltham Cross 2756	FMV193	Box type, 2½ tons.
Fishpoole Ltd., 115, High Street, Waltham Cross.	Waltham Cross 3333	JH8822	Box type, 3 tons.
<b>EAST BARNET.</b>			
J. Swain, High Street, Bar- net, Herts.	BAR 2201 (night, ditto)	BAR539	Box type, 2 tons.
Stevens & Co., 98, High Street, Barnet	BAR 0064	HX9342	Lid type, 2 tons.
S. Maw Son & Sons, Al- dersgate House, Cromer Rd., New Barnet, Herts.	BAR 5555 Ext. 47 (night, Trans. Mgr. Potters Bar 2966)	DMD504	Box type, 2/2½ tons.
Carter Paterson, 2, Dollis Park, N.3.	FIN 0061	—	Box type, 2/2½ tons.
ditto	ditto		ditto
ditto	ditto		ditto
ditto	ditto		ditto
ditto	ditto		ditto
<b>EDMONTON.</b>			
G. E. Ingrey, 20, Sebastap- ol Rd., Edmonton.	TOT 1923 (night, ditto)	GJ8599	Lid type, 2 tons.
G. T. Smith, 3, Latymer Rd., Edmonton.	TOT 1923 (night, ditto)	HV734	Box type, 2 tons.
C. Taylor, 25, Silver St., Edmonton.	TOT 3927 (night, ditto)	FMV772	Lid type, 2 tons.
<b>ENFIELD.</b>			
Enfield Highway Co-op. Soc. Ltd., 112, Ordnance Road, Enfield Wash.	Waltham Cross 3600	BMK265	Box type, 3 tons.
W. Engham & Sons Ltd., 30/38, London Road, En- field.	Enfield 1342	EMP655	Box type, 3½ tons.
Pearsons Departmental Stores, 11/14, The Town, Enfield.	Enfield 3366	FMH609	Box type, 3 tons.



# HORNSEY.

Myddelton Alexandra Park Laundries Ltd., The Campsbourne, N.8.	MOU 1127 (night, MOU 1129)	CMV304 CMV302	Box type, 50 cwts. Box type, 50 cwts.
The American Economic Laundry, 34, Holmsdale Road, Highgate, N.6.	MOU 2385 (night, ditto)	AME495	Box type, 50 cwts.
Sinclair's Laundries Ltd., Homecroft Road, N.22.	BOW 2281 (night, ditto)	DYU968	Box type, 50 cwts.
Barratt & Co., Mayes Rd., N.22.	BOW 1191 (night, ditto)	DMG691 FMH222 FMH361	Box type, 3 tons. Box type, 50 cwts. Box type, 2 tons.

# SOUTHGATE.

H. W. Churchman, 58, Hoppers Road, N.21.	PAL 2565 (night, ditto)	BMD331	Box type, 25/30 cwts.
F. A. Gower, 149, Totten- hall Road, N.13.	BOW 3456 (night, ditto)	BMK755	Box type, 2 tons.

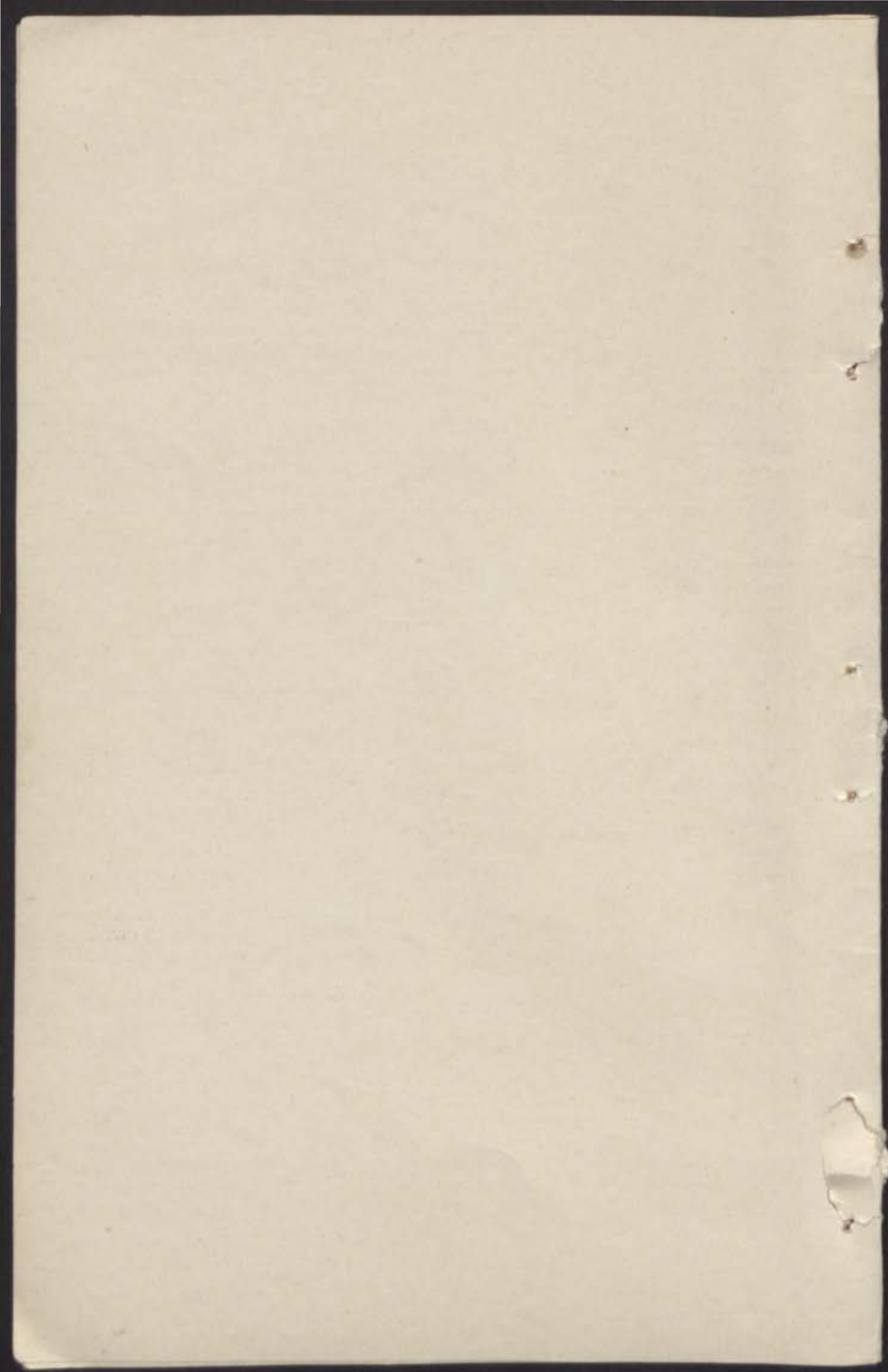
# TOTTENHAM.

A. J. Knight, 4, Thackeray Avenue, N.17.	TOT 1806 (night, ditto)	CMC467	Box type, 5 tons.
W. Barnard, 835, High Road, N.17.	TOT 3349 (night, ditto)	DHX813	Lid type, 4 tons.
W. Dutton, 5 Chapel Place, White Hart Lane, N.17.	TOT 3257 (night, ditto)	EMC515	Box type, 3 tons.

# WOOD GREEN.

Myddleton & Alexandra Park Laundries Ltd., The Campsbourne, N.8.	MOU 1127 (night, MOU 1129)	CMV304 CMV302	Box type, 50 cwts. Box type, 50 cwts.
The American Economic Laundry, 34, Holmsdale Road, Highgate, N.6.	MOU 2385 (night, ditto)	AME495	Box type, 50 cwts.
Sinclair's Laundries Ltd., Homecroft Road, N.22.	BOW 2281 (night, ditto)	DYU968	Box type, 50 cwts.
Barratt & Co., Mayes Rd., No.22.	BOW 1191 (night, BOW 1191)	DMG691 FMH222 FMH361	Box type, 3 tons. Box type, 50 cwts. Box type, 2 tons.



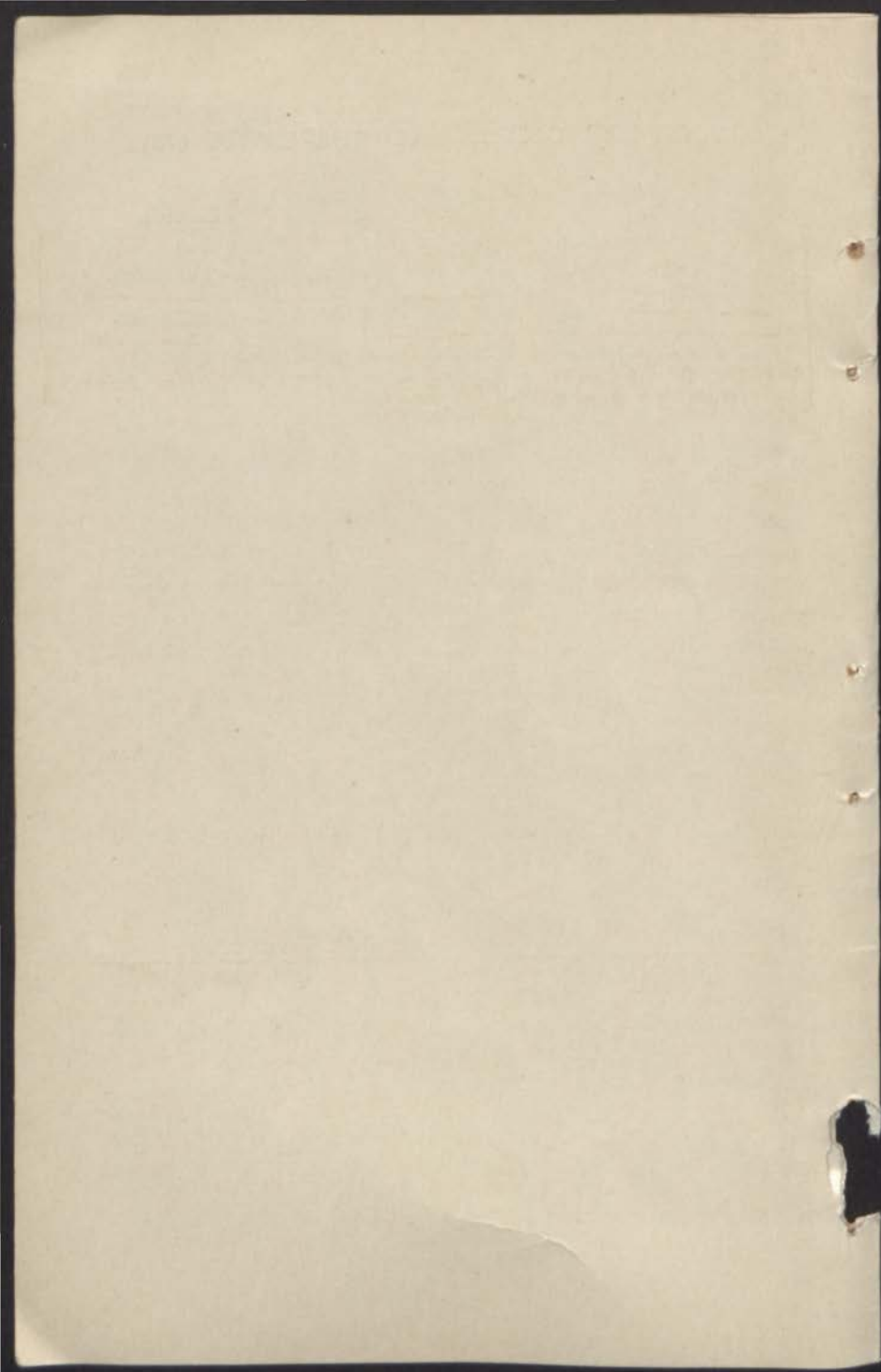


# TRANSPORT OPERATORS SUB-GROUP 6(b)

<i>Name and Address. of Operator.</i>	<i>Telephone Number.</i>	<i>Vehicles Reg. No.</i>	<i>Remarks.</i>
BARNET RURAL DISTRICT.			
J. Swain, High Street, Barnet, Herts.	BAR 2201 (night, ditto)	BAR539	Box type, 2 tons.
Stevens & Co., 98, High Street, Barnet, Herts.	BAR 0064	HX9342	Lid type, 2 tons.
S. Maw Son & Sons, Al- dersgate House, Cromer Road, New Barnet, Herts.	BAR 5555 Ext. 47 (night, Trans. Mgr. Potters Bar 2966)	DMD504	Box type, 2/2½ tons.
Carter Paterson, 2, Dollis Park, N.3.	FIN 0061	—	Box type, 2/2½ tons.
ditto	ditto	—	ditto
ditto	ditto	—	ditto
ditto	ditto	—	ditto
ditto	ditto	—	ditto

BARNET URBAN DISTRICT.			
J. Swain, High Street, Barnet, Herts.	BAR 2201 (night, ditto)	BAR539	Box type, 2 tons.
Stevens & Co., 98, High Street, Barnet, Herts.	BAR 0064	HX9342	Lid type, 2 tons.
S. Maw Son & Sons, Al- dersgate House, Cromer Road, New Barnet, Herts.	BAR 5555 Ext. 47 (night, Trans. Mgr. Potters Bar 2966)	DMD504	Box type, 2/2½ tons
Carter Paterson, 2, Dollis Park, N.3.	FIN 0061	—	Box type, 2/2½ tons.
ditto	ditto	—	ditto
ditto	ditto	—	ditto
ditto	ditto	—	ditto
ditto	ditto	—	ditto

FINCHLEY.			
Fords (Harrow) Ltd., c/o Trowson Knight, 1197, High Rd., Whetstone, N.20.	BOW 5634	BMK962	Box type, 2 tons.
Carter Paterson, 2, Dollis Park, N.3.	FIN 0061	—	Box type, 2/2½ tons.
J. Sainsbury Ltd., 780, High Road, N.12.	HIL 2242	EXH962	Box type, 30 cwts.
Merry Miller Bakeries, The Walks, Park Road, N.2.	TUD 2609 (night, ditto)	FMH234	Box type, 2 tons
E. D. Howes, 923, High Road, N.12.	HIL 3143 (night, ditto)	KMV819	Box type, 2½ tons.





FRIERN BARNET.

J. Sainsbury Ltd., 780, High Road, N.12.	HIL 2242	EXH962	Box type, 30 cwt.
E. D. Howes, 923, High Road, N.12.	HIL 3143 (night, ditto)	KMV819	Box type, 2½ tons.

HENDON.

Eugene Ltd., Edgware Road, N.W.9.	HEN 6566	GMK661	Box type, 30 cwt.
Advance Linen Services Granville Road, N.W.2.	SPE 3473 (night, SPE 3474)	FYE790	Box type, 2 tons.

**EXPRESS DAIRY GOLD**

**TAUNTON PLACE** Mr. Rowley  
EAS. 2828  
GLA. 1163

**Box TYPE 2½ Tons**

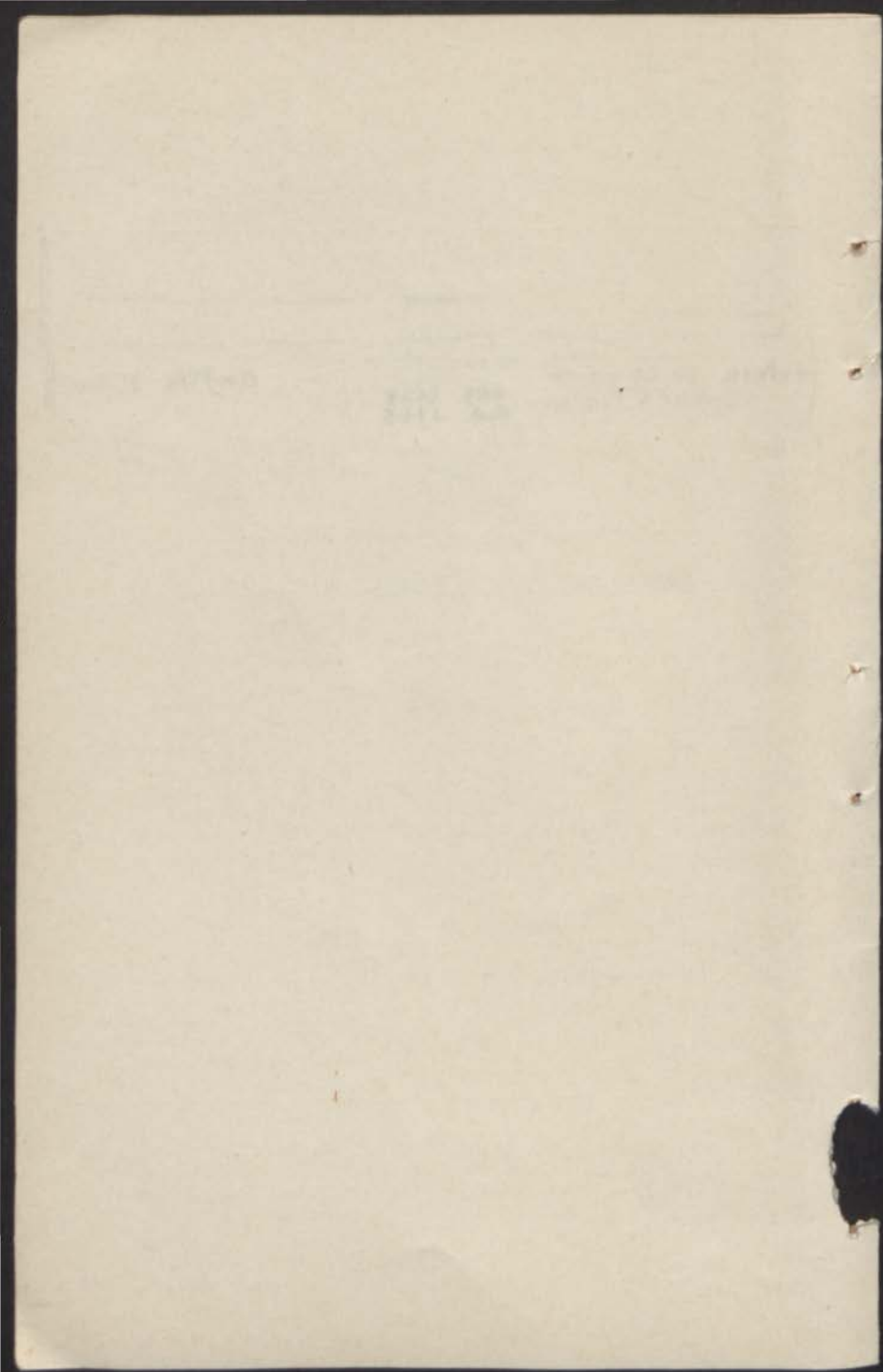
E. Digby & Sons, 10, Broadway Parade, Pot- ters Bar.	Potters Bar 2645 (night, Potters Bar 2645)	KMV264	Box type, 2 tons.
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## TRANSPORT OPERATORS—SUB-GROUP 6(c)

Name and Address of Operator.	Telephone Number.	Vehicles Reg. No.	Remarks.
ACTON.			
Thames Valley Laundry Ltd., Garage 114, Avenue Road, W.3.	Works : ACO 0046 Private : ACO 5448 (Mr. Atkinson at night)	GMK170	Available during night for such an emergency, phone Mr. Atkinson, who will contact driver.
Dubery's Road Service, Garage, 186, Horn Lane, W.3.	ACO 3821	CLR577 All vehi- cles suit- a b l e . Can rely on one be- ing in.	Can be phoned day or night.
T. W. Witham, Garage, 397, Acton Lane, W.3.	ACO 0502	BHX894 2 vehicles suitable. Can rely on one be- ing in.	If despatch rider he should go to 21, High Street, Acton, W.3. (pri- vate address).

BUSHEY.

Carter Paterson, Marlbor- ough Road, Wealdstone.	HAR 0402 (day and night)	CYN814	Box, 2½ tons.
Smith's Pop. Stores, 35, High Street, Wealdstone.	HAR 1414	CYN822 FXX945	Box, 2½ tons. Box, 2½ tons.



## EALING.

Northern Motor Utilities Ltd., Walmgate Rd., Aintree Rd., Perivale, Middx.	PER 1088	ADN562 ADN618	Mr. Tupman.
London Co-op. Soc. Ltd., Olive Road, Ealing.	EAL 1513	JD6229 If this van is out, shed can go on an open lorry and food-stuffs, etc., in small van.	Night man on duty.
Ealing Studios Ltd., The Green, Ealing, W.5.	EAL 6761	FXK355 Any vehicles.	Watchers on the premises who can phone Mr. Marlow at his address.

## HARROW.

Carter Paterson, Marlborough Rd., Wealdstone.	HAR 0402	CYN814 CYN822	Box, 2½ tons. Box, 2½ tons.
Smith's Pop. Stores, 35, High St., Wealdstone.	HAR 1414	FXX945	Box, 2½ tons.

## RUISLIP.

Carter Paterson, Marlborough Rd., Wealdstone.	HAR 0402	CYN814 CYN822	Box, 2½ tons. Box, 2½ tons.
Smith's Pop. Stores, 35, High St., Wealdstone.	HAR 1414	FXX945	Box, 2½ tons.

## SOUTHALL.

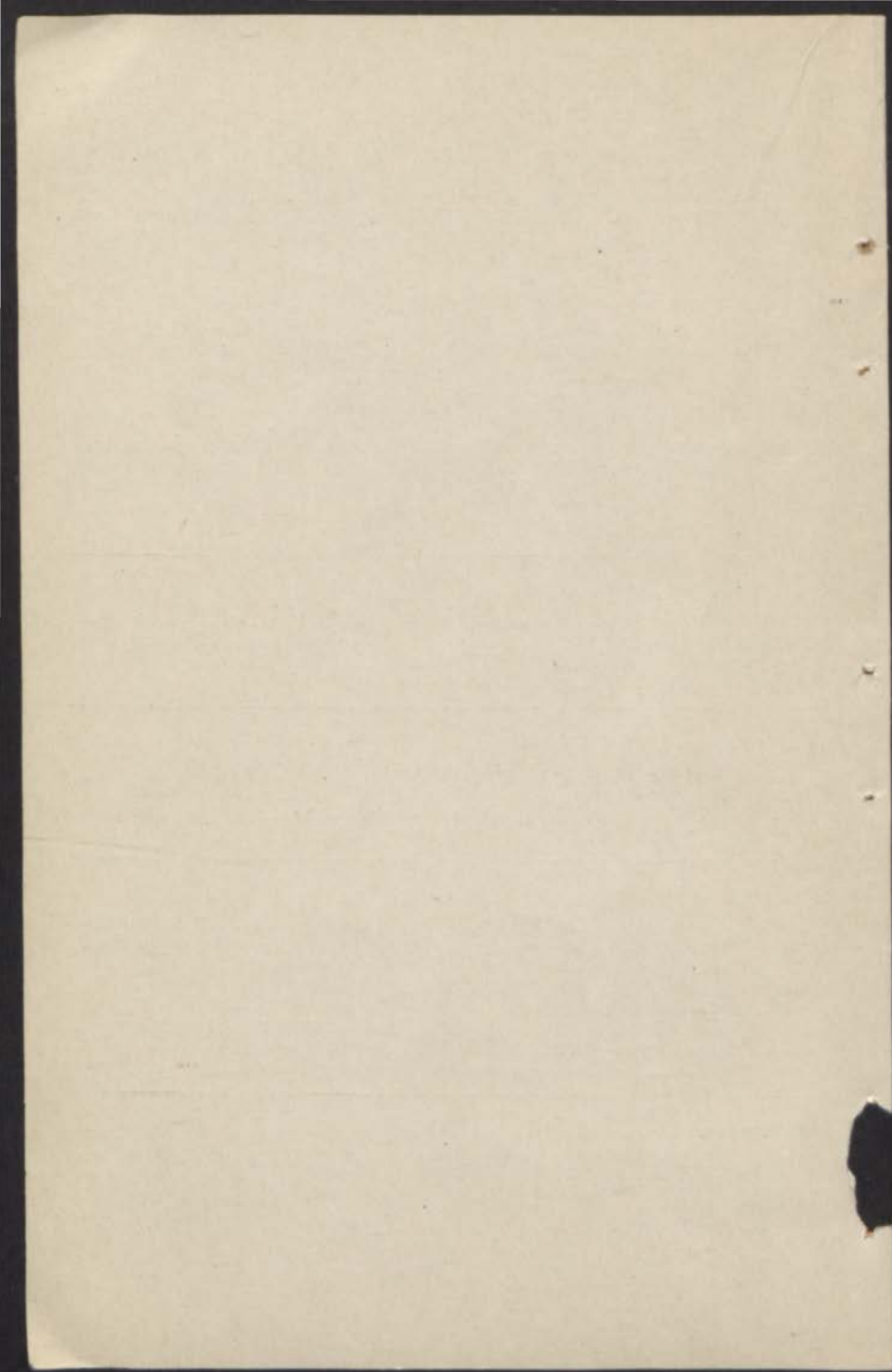
Slater & Son, 105, The Broadway, Southall (Mr. P. Slater).	SOU 1444	EYK143	Somebody on premises all the time.
Mr. F. Holgate, 233, The Broadway, Southall.	SOU 2798	DLO23	Ditto.

Suggested reserve for Southall as both above are Broadway addresses :—Metropolitan Transport Supply Co. Ltd., who have agreed to co-operate for Harlington and Hayes (q.v.).

## UXBRIDGE.

W. H. Burrows, Garage and Private, 9, Cowley Road, Uxbridge.	Uxbridge 31	GY3582	Despatch rider would find somebody at 9, Cowley Road.
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UXBRIDGE—contd.

Milton Hutchings, Field Heath Nursery, Hillingdon. Private : Mr. Lunn, 65, Park Road, Uxbridge.	Uxbridge 207 Private : Uxbridge 1504	CXE197	Nearest driver who will be instructed W. A. Weatherley, 2, Villier St., Uxbridge.
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WEMBLEY.

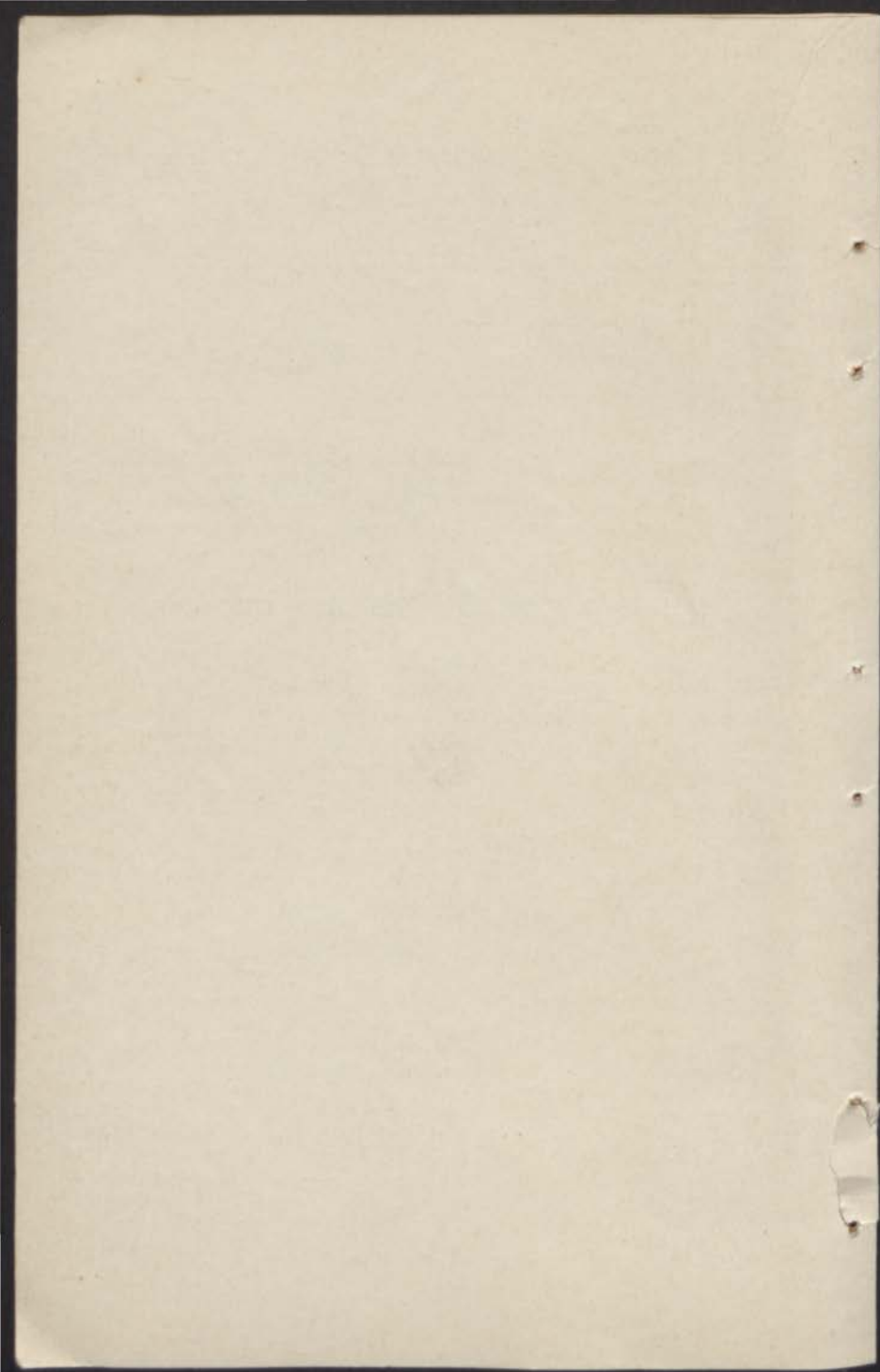
Wembley Laundry Ltd., India Pavilion, Wembley.	WEM 3680	FMU574 FMU 981 EMP697	Box, 30 cwt. Box, 30 cwt. Box, 30 cwt.
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WILLESDEN.

A. W. Gamage Ltd., Coles Green Road, N. Circular Road, N.W.3.	GLA 4568 (night, GLA 3568)	FMY184 FMY187 HME105	Box, 35 cwt. Box, 35 cwt. Box, 35 cwt.
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## TRANSPORT OPERATORS—SUB-GROUP 6(d)

<i>Name and Address of Operator.</i>	<i>Telephone Number.</i>	<i>Vehicles Reg. No.</i>	<i>Remarks.</i>
<b>BRENTFORD AND CHISWICK.</b>			
T. S. Cape Ltd., 74, Chiswick High Rd., W.4.  (Mr. Newby)	Chiswick 2828	BLM893 All vehicles suitable.	Drivers' address— es: E. W. Brown, 127, Becklow Rd. Shepherds Bush, W.12. W. J. Elliott, 19, Westcroft Street, W.6.
F. Gurney, 1 Hogarth Place, Chiswick, W.4.	Chiswick 4843	FMY629	
T. H. Horsey, 28, Upham Park Rd., Chiswick, W.4.	Chiswick 4242	GW3966	Garage, 21a, Wingate Rd., W.6.
<b>FELTHAM.</b>			
G. S. Williams, 101, High St., Feltham. (Garage : Elmswood Av., Feltham.)	Feltham 2772	AGP975	
M. A. Appleton, 65, Hanworth Rd., Feltham. (Garage, Fern Grove, Feltham.)	Feltham 2087	HPB157	Despatch rider would find Mr. or Mrs. Appleton at 65, Hanworth Road.





# HAYES AND HARLINGTON.

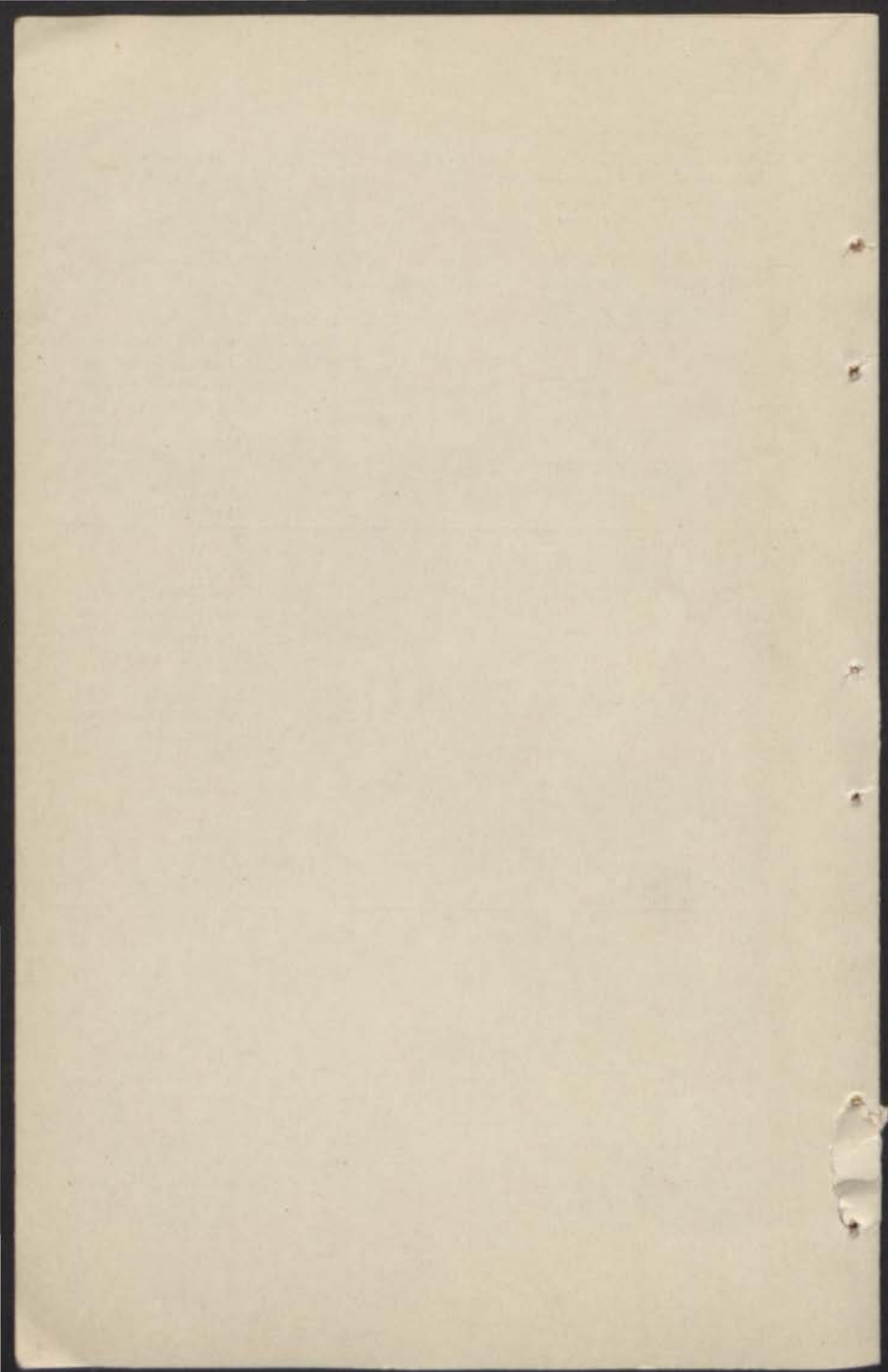
Randall's Stores, Vine St., Uxbridge (Mr. A. H. Randall).	Uxbridge 1500	LME45	Caretaker at back of premises. Watchers on duty who will know how to contact Mr. Randall.
Metropolitan Transport Supply Co. Ltd., Brent Rd., Western Rd., Southall.	SOU 2047	BYU918 or any suitable vehicle.	Mr. Foster, Tfc. Mgr. Private No. Aco 5980. Address: 1, Inverness Crt., Queens Drive, W.3. Man always in attendance at Brent Road.
A. A. Challis, 14, Silverdale Rd., Hayes (Private).	Hayes 195	EMC750	Vehicles garaged on ground opposite No. 14.

# HESTON AND ISLEWORTH.

M. L. Gladden, 371, Staines Rd., Hounslow.	HOU 3086	FS7043 or any other vehicle.	Address garage and private. Despatch rider would find operator there.
S. Killin, 54, Great West Road, Hounslow.	HOU 0815	MP5311 Any vehicles.	Driver: Mr. Hicks, 31, School Road, Hounslow. No telephone.
S. H. Leatherbarrow, 124, Standard Road, Hounslow. Garage: Wilton Road, South Hounslow.	HOU 0514	BMF259	
R. C. S. McWhinnie, 52, Bath Road, Hounslow.	HOU 1825	AXL390	Address garage and private.

# STAINES.

John Perring Ltd., 64/66, High Street, Staines. (Manager: Mr. Rankin, 313, Ashford Rd., Laleham. No telephone.)	Staines 199	BGH130	If a despatch rider early in morning, he could proceed to Mr. Rankin who would pick up driver and proceed to shop.
Mumford & Lobb Ltd. Shop: 24, Kingston Rd., Staines. Private and Garage: Mr. Lobb, 113, High Street, Staines. No telephone.	Staines 109	EMP254 2 large vehicles.	Out of business hours, if a despatch rider, he should go to 113, High Street, Staines.



# SUNBURY-ON-THAMES.

C. Baldrey, Esq., Private and Garage, 59, Chaucer Road, Ashford.	Ashford 2280	COT295	Known as Baldreys of Ashford.
R. P. Green, Private and Garage, 248, Staines Rd., Sunbury-on-Thames (opp. Kempton Park).	Sunbury-on-Thames 119	BPA55 Any large vehicle.	

## TWICKENHAM.

F. H. Drube, 19, Heath Road, Twickenham. (Shop day) (40 or) 50, Laurel Ave. Phone extension from shop (night) Garage, Albion Road, Twickenham.	POP 2516	EMC197 Any vehicle.	40 or 50, Laurel Ave. If husband is fire watching, Mrs. Drube will be at 40.
Mr. Pearce, Garage, Gould Rd., Twickenham, Bedding Factory.	POP 1062 Private : Mr. Pearce Molesey 1124	BMV504 Any vehicle.	Man always in attendance who will know address of nearest driver.
Garrud Bros. Ltd., 47, Broad St., Teddington.	Molesey 2299	CPE982	Watchers can contact Mr. C. F. Garrud.

## YIEWSLEY AND WEST DRAYTON.

Warren & Beck Ltd., High Street, Uxbridge. Mr. Davison, 307, Lady Margaret Rd., Southall.	Uxbridge 1212	Any vehicle.	Contact should be made with Mr. Davison, who will advise driver.
Suters Ltd., 159-161, High St., Uxbridge. Mr. J. Suter.	Uxbridge 1620	KMX667	Staff on duty. De-patchriders should go to door in Baker's Yard.



118

5 Aprons W  
6 pro Sleeve W

## APPENDIX No. 3A.

### SCHEDULE OF EQUIPMENT AND FOODSTUFFS.

3.100	Bags, muslin, tea, 1-lb.	10	Forks, kitchen, large	4
100	Bins, refuse	5	Hammer, claw, 16-oz.	1
100	Boilers, Soyer, 12-gall.	2	Hatchet, domestic, light	1
	Bottles, babies	5	Keys, cupboard, drawer, cabinet sets and cup containers	3
	Bottles, babies', spare teats/valves	2/2	Knives, vegetable, small	3
	Bowls, mixing, pudding	2	Knives, butcher's, large	3
	Boxes, collection	2	Knives, bread, saw-edged	2
	Box, First Aid	1	Knives, potato peeler	3
100	Bins, coal, 2 cwts.	1	Ladles, half-pint	2
	Brooms, bass	1	Lantern, hurricane	2
	Brushes, scrubbing, hand	2	Measure, graduated	1
	Brushes, cleaning—		Mop, long-handled	1
	(1) Bottle, babies'	2	Nets, vegetable	2
	(2) Urn, tea	1	Openers, tin	6
	Baths, oval	2	Plates, tinned, 9-inch	360
	Buckets, galvanised	1	Reports—	
	Cans, harvest, 1-gall.	2	(1) Operation	12
100	Cabinets, small, with drawers	1	(2) "Daily Food State"	12
	Cabinets, large	1	(3) Monthly stock and equipment	12
	Cloths, floor	2	Spoons, tea	32
	Cloths, sponge	3	Spoons, dessert	360
	Cloths, glass	10	Spoons, wood, 14-inch	6
	Containers, paraffin	1	Shed, portable	1
	Containers, tea, insulated, 5-gall.	1	Shovels, hang-handled	1
	Containers, soup, insulated, 5-gall.	1	Spanners, doubled-ended	2
	Cups, drinking	360	Strainers, gravy	1
	Containers, cup with 15 trays	1	Tables, folding	2
	Colanders, 16-inch	1	Tins, washing-powder	6
		1	Tins, storage, 9-inch	3

Kettles, 2-quart No. 33... 1

Powdered Soap... 2 1/2 lbs

Vouchers, Transport, Pad... 1

123 cwts. (250 lbs.) Will be turned over

by the Ministry of Food every three weeks.

#### Ministry of Food Soup—

Vegetable	216 tins	1 1/2 pt. tins.
Pea	192 tins	do.
Sugar	1/2 cwt.	In 1-lb. packets.
Beef Hash or Meat		
Roll in tins	2.68 cwts. (300 lbs.)	In 1-lb. and 3-lb tins.
Condensed Milk	144 tins	
Baked Beans	456 tins	In 1-lb. tins.

COCOA

1 ylb CONTAINER.

## APPENDIX No. 3A.

### SCHEDULE OF EQUIPMENT AND FOODSTUFFS.

3. 100	Bags, muslin, tea, 1-lb.	...	10	Forks, kitchen, large	...	4
100	Bins, refuse	...	5	Hammer, claw, 16-oz.	...	1
	Boilers, Soyer, 12-gall.	...	2	Hatchet, domestic, light	...	1
	Bottles, babies	...	5	Keys, cupboard, drawer, cabinet sets and cup containers	...	3
	Bottles, babies', spare teats/valves	...	2 1/2	Knives, vegetable, small	...	3
	Bowls, mixing, pudding	...	2	Knives, butcher's, large	...	3
	Boxes, collection	...	2	Knives, bread, saw-edged	...	2
	Box, First Aid	...	1	Knives, potato peeler	...	3
100	Bins, coal, 2 cwts.	...	1	Ladles, half-pint	...	2
	Brooms, bass	...	1	Lantern, hurricane	...	2
	Brushes, scrubbing, hand	...	2	Measure, graduated	...	1
	Brushes, cleaning—			Mop, long-handled	...	1
	(1) Bottle, babies'	...	2	Nets, vegetable	...	2
	(2) Urn, tea	...	1	Openers, tin	...	6
	Baths, oval	...	2	Plates, tinned, 9-inch	...	360
	Buckets, galvanised	...	1	Reports—		
	Cans, harvest, 1-gall.	...	2	(1) Operation	...	12
100	Cabinets, small, with drawers	...	1	(2) "Daily Food State"	...	12
	Cabinets, large	...	1	(3) Monthly stock and equipment	...	12
	Cloths, floor	...	2	Spoons, tea	...	32
	Cloths, sponge	...	3	Spoons, dessert	...	360
	Cloths, glass	...	10	Spoons, wood, 14-inch	...	6
	Containers, paraffin	...	1	Shed, portable	...	1
	Containers, tea, insulated, 5-gall.	...	1	Shovels, hang-handled	...	1
	Containers, soup, insulated, 5-gall.	...	1	Spanners, doubled-ended	...	2
	Cups, drinking	...	360	Strainers, gravy	...	1
	Containers, cup with 15 trays	...	1	Tables, folding	...	2
	Colanders, 16-inch.	...	1	Tins, washing-powder	...	6
				Tins, storage, 9-inch	...	3

## APPENDIX No. 3B.

Commodity.	Quantity per Unit.	Remarks.
Biscuits (ration)	6.7 cwts. (750 lbs.)	In 60 tins.
Tea	50 lbs.	In one chest.
Margarine	2.23 cwts. (250 lbs.)	Will be turned over by the Ministry of Food every three weeks.

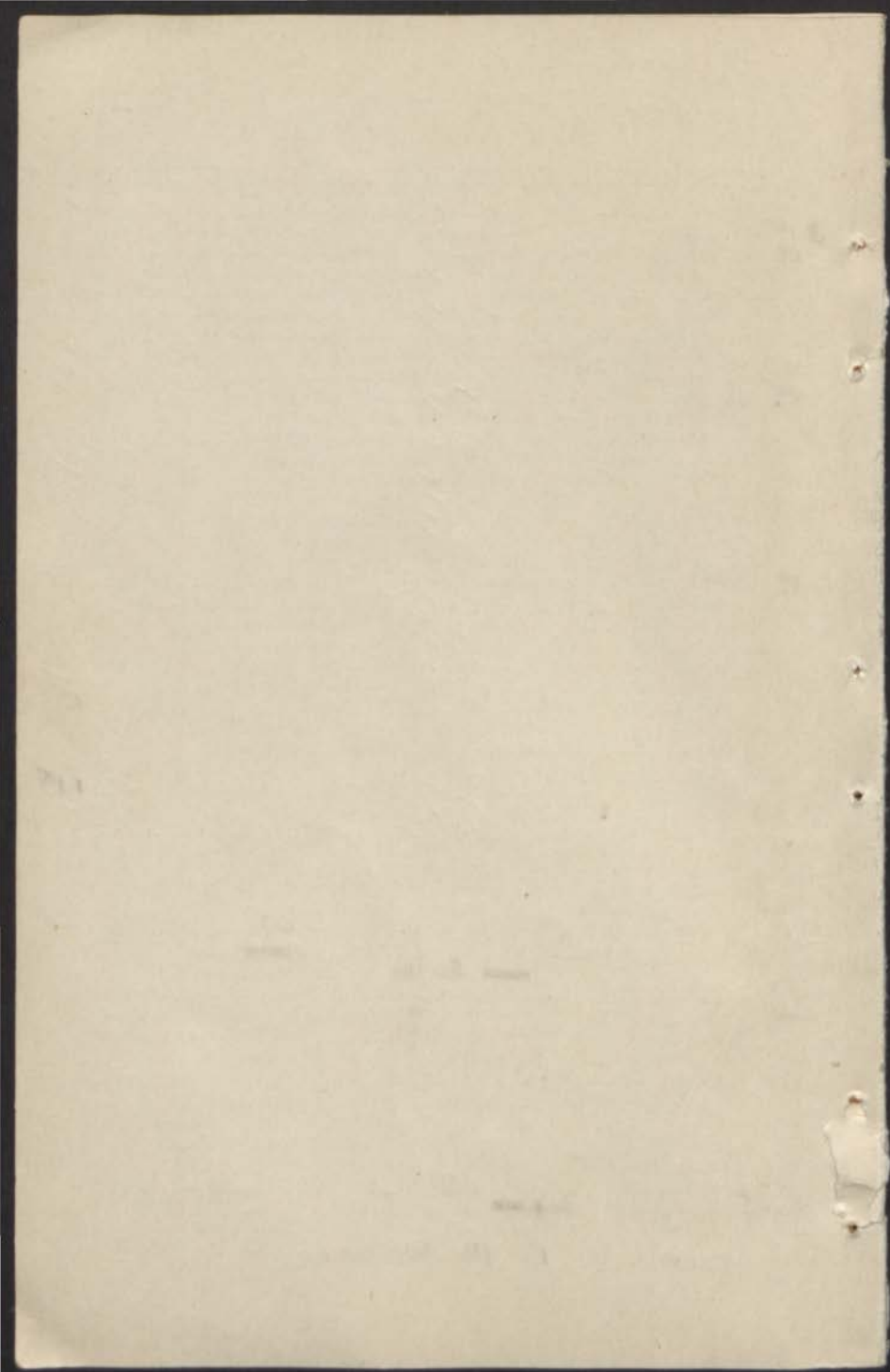
### Ministry of Food Soup—

Vegetable	...	216 tins	...	1 1/2 pt. tins.
Pea	...	192 tins	...	do.
Sugar	...	1/2 cwt.	...	In 1-lb. packets.
Beef Hash or Meat	...	2.68 cwts. (300 lbs.)	...	In 1-lb. and 3-lb. tins.
Roll in tins	...	14 tins	...	
Condensed Milk	...	456 tins	...	In 1-lb. tins.
Baked Beans	...		...	

COCOA

1 1/2 CONTAINER.





## APPENDIX No. 4.

### PREPARATION OF FOOD.

The conditions prevailing in an area at the time of operation of the Unit will determine the type of meal to be served. It may be that a practically continuous service of Soup and Tea is needed, or conditions may be such that meals are required at intervals, approximating to breakfast, tea and dinner. It will be the responsibility of the Skipper, in consultation with local officers, to decide the type of meal to be prepared.

The following suggestions are offered for the consideration of Skippers.

On the basis of 360 persons to be served per meal, the following can be provided from the Food Stores supplied with each Unit:

Pea Soup ... ..	3 meals.
Vegetable Soup ... ..	1 meal.
"Mefu" Stew (if Meat Roll supplied) ... ..	3 meals.
Baked Beans ... ..	3 meals.
Cold Meat Roll or Corned Beef Hash ... ..	2 meals.

It will be seen that if it is decided to serve Stew, which uses Meat Roll, Baked Beans, and Vegetable Soup, only 1 meal of Vegetable Soup alone should be served.

If no Stew is served, then 2 meals of Vegetable Soup may be served instead of one, and also 2 meals of Cold Meat Roll or Corned Beef Hash with Baked Beans can be served. The serving of Stew does not represent any extravagance, the same total number of meals being possible.

There are ample supplies of Tea, Sugar and Condensed Milk to provide two cups of tea per person per meal, allowance being made for children being served with fresh milk.

**TEA MAKING.** One Soyer Boiler will be required for this purpose. Price 1d. per cup.

*Quantities* (for approx. 360 cups of tea): Tea,  $\frac{3}{4}$ -lb.; Sugar, 2-lb.; Milk, 10-pts. Fresh or 7 tins Condensed; 15-galls. of Water.

*Method:* The water should be boiled in three 6-gall. boils—from each boil one gallon will be required for heating utensils.

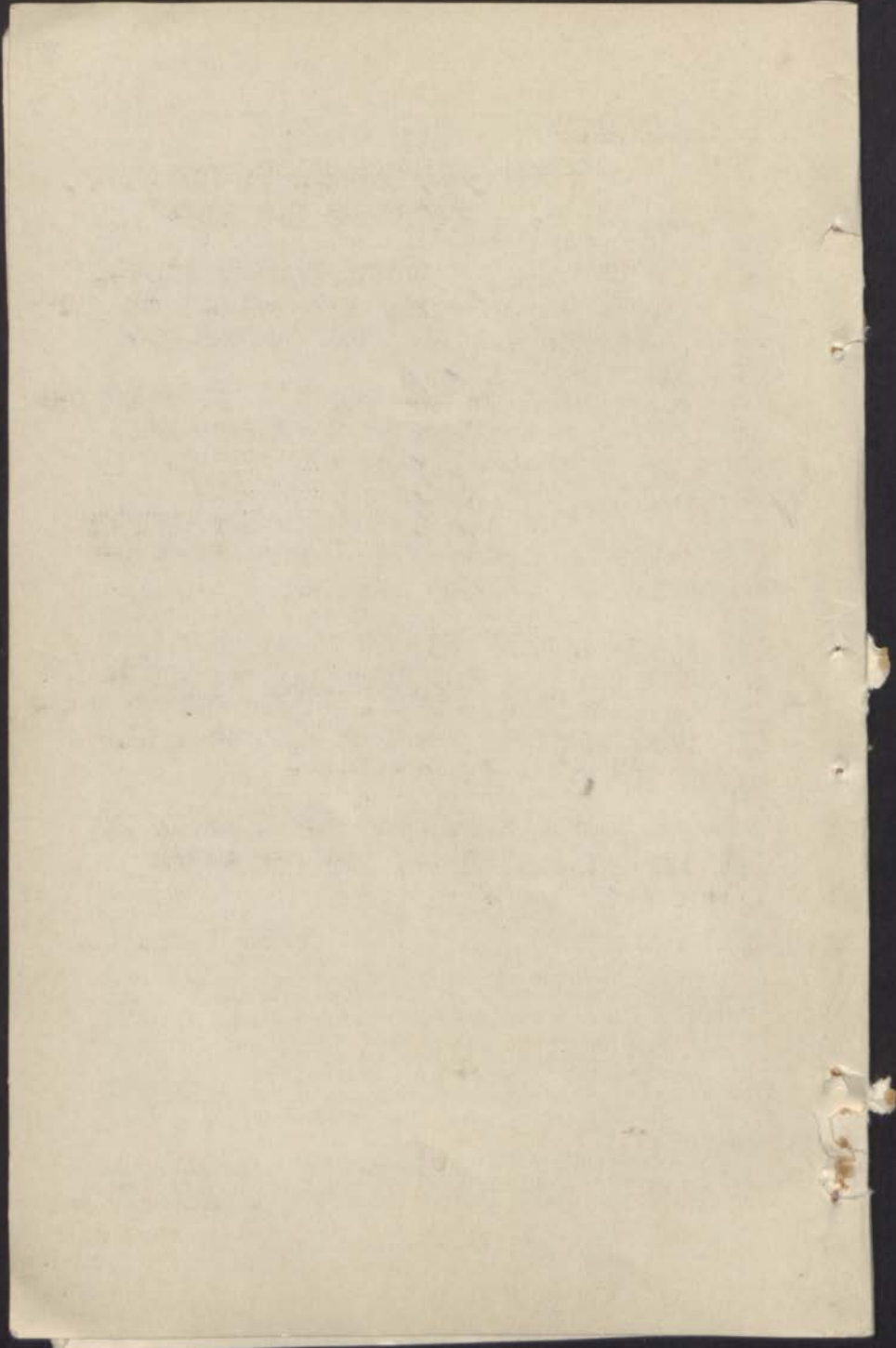
When the water boils, heat one Thermot Tea Urn with 1 gallon of boiling water for 5 to 10 minutes. Drain off this water to heat Harvest Cans, and then pour the water into the Bath for washing up.

Place  $\frac{1}{4}$ -lb. Tea (14 dessertspoonfuls) in infuser, insert in urn and quickly fill the whole urn with boiling water. Allow to infuse with lid on for 12-15 minutes; remove infuser, fill up with boiling water and replace lid.

Draw off tea into Harvest Cans for serving. Each can should contain 2/3-pt. milk (2 cupsful) or nearly  $\frac{1}{2}$ -tin Milk, and 2-ozs. Sugar (4 level dessertspoonful) before the tea is added.

Repeat for two more services. (One 6-gallon boil provides about 130 cups of tea.)

*Note.*—The Thermot Urn must be thoroughly dried after use, the tap cleaned with brush, and the Urn left with tap open and lid off to ensure drying out.





## Cocoa Making.

To make 5 gallons of Cocoa. (sufficient for 140 cups). Price 1d per cup.

(a) Mix  $1\frac{1}{2}$  lbs. of Cocoa Powder (i.e.,  $\frac{1}{4}$  of 7-lb. container), and 1-lb. Sugar in mixing bowl. Add cold water and stir to a thin cream.

Pour mixture into the 5-gall. Thermost Tea Urn (first removing the infuser and placing it carefully on one side). Add Boiling water from the Field Boiler to fill the Urn and stir briskly for several minutes to ensure that the cocoa is thoroughly mixed.

(b) Empty 4 tins of milk into one Harvest Can and add Very Hot water to fill can to one gallon. Stir thoroughly. If fresh milk is available, one gallon of warmed milk is required.

(c) Pour milk into cups to a depth of not more than  $\frac{1}{2}$  inch, add prepared cocoa and serve.

and stir continuously. When the Soup is almost boiling, ease the fire and add the diced 15-lb. Meat Roll; continue to stir. After 5 minutes, commence serving. In serving it is desirable that each portion should contain three pieces of Meat Roll. Serve 1 slice bread or 2 biscuits. **ONE CUP OF TEA**

4. BAKED BEANS. Price 4d. per portion. 1 tin should serve 3 persons. 50 tins can be heated with 4 gallons water in the Soyer Boiler. With each portion serve 2 slices bread and margarine or 4 biscuits. **ONE CUP OF TEA**

5. COLD MEAT ROLL. Price 6d. per portion. A portion should be approximately  $\frac{1}{4}$ -lb. so that a 3-lb. tin provides 12 portions. Serve with 2 slices bread and margarine or 4 biscuits. **ONE CUP OF TEA.**

Common Faults in tea-making are :

1. Water not boiling when poured into infuser.
2. Water boiling for long period before required.
3. Thermot Urn and Harvest Cans not heated before use.\*

MEALS. Directions are printed on the labels of tins, and the portions to be served in soup plates are intended to be approximately  $\frac{1}{4}$ -pt. The Soyer Boilers have a capacity of 12 gallons, so that each "boil" will provide about 190 portions.

When heating unopened tins, it will be found that 50 1-lb. tins can be placed in the Soyer Boiler with 4 gallons of water. When the water boils leave for 20 minutes before removing tins, opening and serving.

1. PEA SOUP. ~~Soyer Boiler will take 32 tins of soup and 6 gallons of water. Price 3d. per portion.~~  
**PEA SOUP, BREAD or 2 BISCUITS + 1 CUP of TEA; - 3d.**
2. VEGETABLE SOUP. Soyer Boiler will take 47 tins of soup and 3 gallons of water. Price 3d. per portion.

Method : The soup must not be boiled ; the water in the boiler should be just below boiling point and the fire eased down when the contents of the tins is added. Stir well for 10 minutes. (If on puncturing a tin a hissing sound is heard, or if the contents appear frothy, the contents are unfit for use.)

When 150 or more portions have to be served, it is suggested that the Thermot Soup Urn be filled to capacity (5 gallons), from the first heating, and that the soup is served from the Urn. When half empty the Urn should be topped up, the fresh supply raising the temperature of the soup remaining in the Urn.

Any Soup left over should be brought to the boil before storing in the Thermot Urn. Do not store soup with the Urn closed. Soup should be reheated before serving.

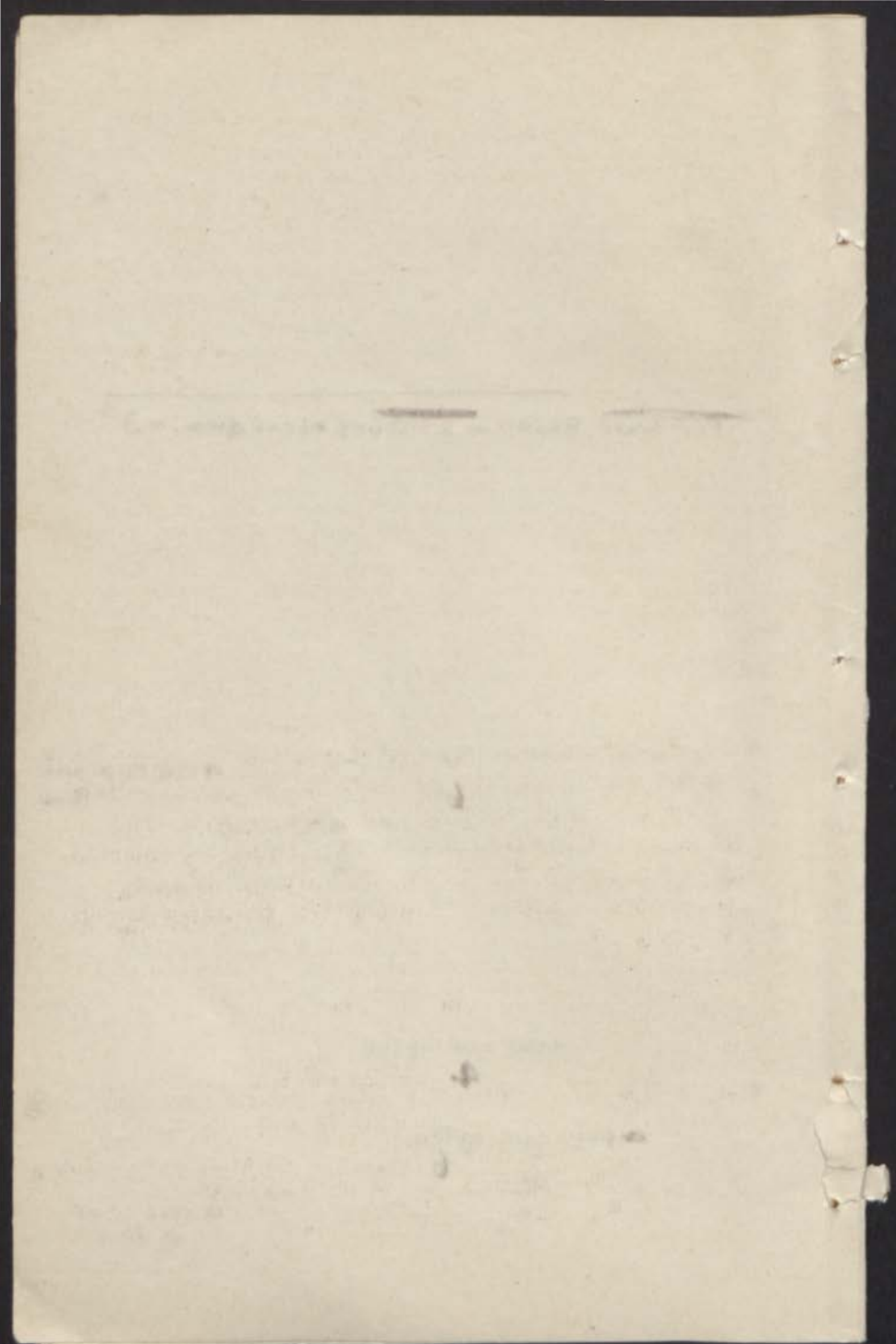
Two "boils" will be required for the service of 360 portions. With each portion serve 1 slice of bread or 2 biscuits. **+ ONE CUP OF TEA.**

3. "MEFU" STEW. Price **6d.** per portion.  
Quantities (to provide approximately 150 portions) : 2 galls. Water ; 20 tins ( $1\frac{1}{4}$ -pt.) Vegetable Soup ; 10 tins (1-lb.) Baked Beans ; 5 tins (3-lb.) or 15 (1-lb.) Meat Roll.

Method : Bring 2 gallons of water to boil. Cut the Meat Roll into one-inch cubes. (It is easier to remove both top and bottom of the tin before extracting the roll.) To the boiling water add the contents of 20 tins Vegetable Soup and 10 tins Baked Beans, and stir continuously. When the Soup is almost boiling, ease the fire and add the diced 15-lb. Meat Roll ; continue to stir. After 5 minutes, commence serving. In serving it is desirable that each portion should contain three pieces of Meat Roll. Serve 1 slice bread or 2 biscuits. **+ ONE CUP OF TEA**

4. BAKED BEANS. Price **4d.** per portion. 1 tin should serve 3 persons. 50 tins can be heated with 4 gallons water in the Soyer Boiler. With each portion serve 2 slices bread and margarine or 4 biscuits. **+ ONE CUP OF TEA**

5. COLD MEAT ROLL. Price **6d.** per portion. A portion should be approximately  $\frac{1}{4}$ -lb. so that a 3-lb. tin provides 12 portions. Serve with 2 slices bread and margarine or 4 biscuits. **+ ONE CUP OF TEA.**





6. CORNED BEEF HASH. Price <sup>5</sup>d. per portion. If 360 persons are to be served, heat the unopened tins in batches of 45. A portion should be approximately  $\frac{1}{4}$ -lb. Serve with 2 slices bread and margarine or 4 biscuits. **+ ONE CUP of TEA.**

7. COLD MEAT ROLL AND BAKED BEANS. Price <sup>5</sup>d. per portion. Quantities (for 360 persons): 23 tins (3-lb.) Meat Roll and 45 tins (1-lb.) Baked Beans.

Method: Heat the unopened tins of Baked Beans with 4 gallons water in the Soyer Boiler. A portion should consist of approximately 3-ozs. Meat Roll and 2-ozs. Baked Beans. (3-lb. Meat Roll should provide 16 portions and 1-lb. Baked Beans 8 portions.) Serve with 2 slices bread and margarine or 4 biscuits. **+ ONE CUP of TEA.**

8. CORNED BEEF HASH AND BAKED BEANS. Price <sup>5</sup>d. per portion.

Quantities (for 360 persons): 69 tins (1-lb.) Hash and 45 tins (1-lb.) Baked Beans.

Method: The unopened tins will need to be heated in three batches—23 Hash and 15 Baked Beans with about 3 gallons water to cover in a Soyer Boiler (since three "boils" are required for 360 persons, this meal is not recommended for serving to more than about 250 persons unless unavoidable). A portion should consist of approximately 3-ozs. Hash and 2-ozs. Baked Beans. (1-lb. Hash provides rather more than 5 portions, and 1-lb. Beans 8 portions). Serve with 2 slices bread and margarine or 4 biscuits.

**AND ONE CUP of TEA.**

W.V.S. Skippers should prepare a set of 8 large cards setting out on each card the class of meal being prepared and the price. The appropriate card or cards must be hung in a conspicuous place. Suggested size of card: 12 inches by 8 inches.

- 12" -

Suggest:

Menu No. 8

CORNED BEEF HASH

BAKED BEANS

1 CUP OF TEA OR COCOA

8" BREAD OR 4 BISCUITS

1 and MARGARINE.

PR ICE

5d .

6. CORNED BEEF HASH. Price <sup>5</sup>d. per portion. If 360 persons are to be served, heat the unopened tins in batches of 45. A portion should be approximately  $\frac{1}{4}$ -lb. Serve with 2 slices bread and margarine or 4 biscuits. **→ ONE CUP of TEA.**

7. COLD MEAT ROLL AND BAKED BEANS. Price <sup>5</sup>d. per portion. Quantities (for 360 persons): 23 tins (3-lb.) Meat Roll and 45 tins (1-lb.) Baked Beans.

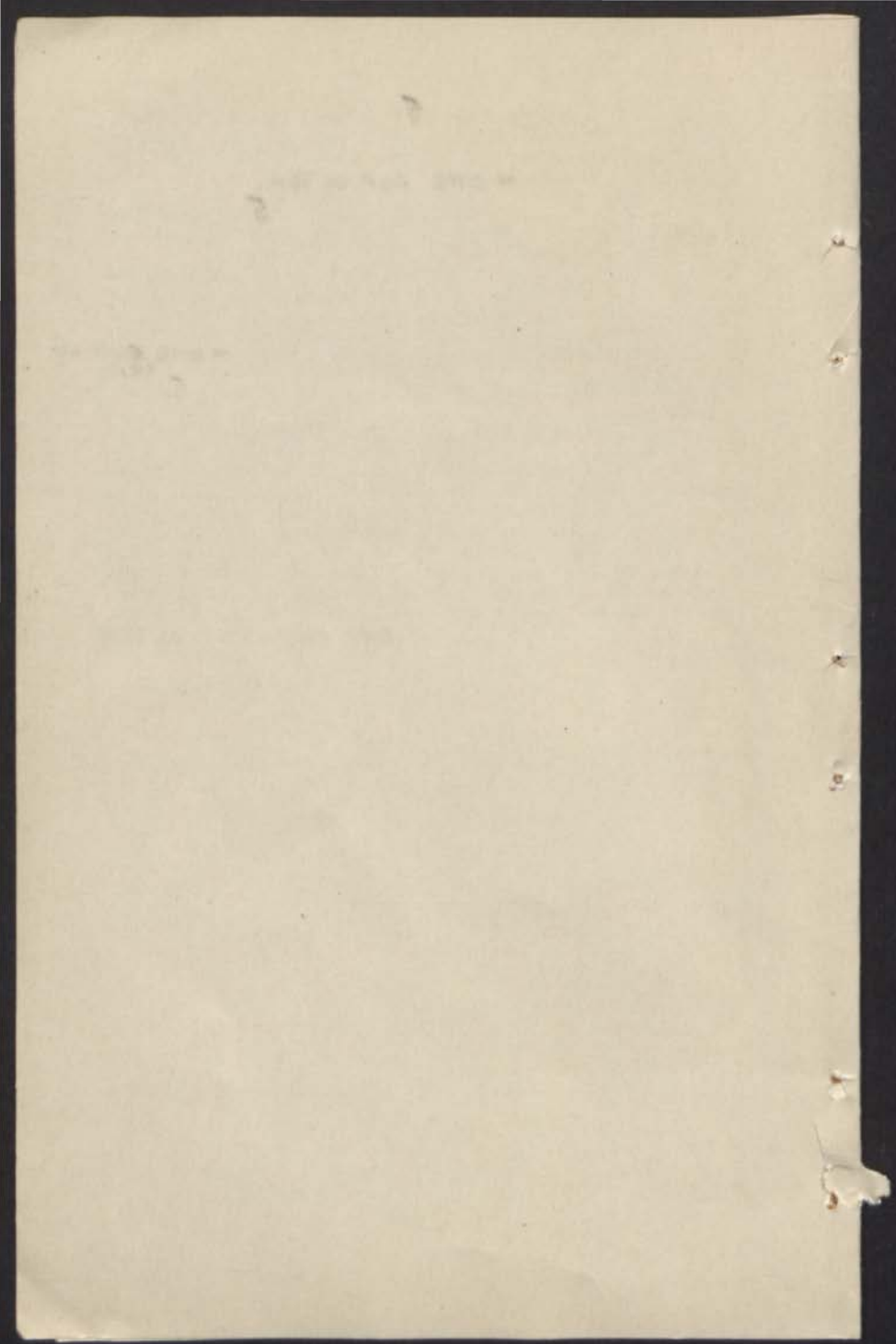
Method: Heat the unopened tins of Baked Beans with 4 gallons water in the Soyer Boiler. A portion should consist of approximately 3-ozs. Meat Roll and 2-ozs. Baked Beans. (3-lb. Meat Roll should provide 16 portions and 1-lb. Baked Beans 8 portions.) Serve with 2 slices bread and margarine or 4 biscuits. **→ ONE CUP of TEA.**

8. CORNED BEEF HASH AND BAKED BEANS. Price <sup>5</sup>d. per portion.

Quantities (for 360 persons): 69 tins (1-lb.) Hash and 45 tins (1-lb.) Baked Beans.

Method: The unopened tins will need to be heated in three batches—23 Hash and 15 Baked Beans with about 3 gallons water to cover in a Soyer Boiler (since three "boils" are required for 360 persons, this meal is not recommended for serving to more than about 250 persons unless unavoidable). A portion should consist of approximately 3-ozs. Hash and 2-ozs. Baked Beans. (1-lb. Hash provides rather more than 5 portions, and 1-lb. Beans 8 portions). Serve with 2 slices bread and margarine or 4 biscuits.

**AND ONE CUP of TEA.**





# TABLE OF QUANTITIES

<i>No. of Persons to be served</i>	40-80	80-150	150-200	200-250	250-320	320-380
------------------------------------	-------	--------	---------	---------	---------	---------

## TEA.

Tea, dessert spoons...	14					
Sugar, dessert spoons	4	2	3	4	5	6
Milk, Condensed, tins	$\frac{1}{2}$	6-gall	6-gall	6-gall	6-gall	6-gall
or Fresh, cups	2	boils	boils	boils	boils	boils
Water	...	...	6 gall			

## PEA SOUP.

Tins Soup	...	11	22	32	44	55	64
Galls. Water	...	2	4	6	8	10	12
No. of Boils	...	1	1	1	2	2	2

## VEG. SOUP.

Tins Soup	...	16	32	47	63	79	94
Galls. Water	...	1	2	3	4	5	6
No. of Boils	...	1	1	1	2	2	2

## MEFU STEW.

Tins Veg. Soup	...	10	20	27	30	40	50
Tins Baked Beans	...	5	10	13	15	20	25
Tins Meat Roll (3 lb.)	...	3	5	7	8	10	13
Water	...	1	2	3	3	4	5
No. of Boils	...	1	1	2	2	2	3

## BAKED BEANS.

(1 tin for 3 persons)

Tins	...	14-27	27-50	50-67	67-83	83-107	107-127
Heated with Galls.							
Water	...	2	4	6	8	8	10
No. of Boils	...	1	1	2	2	2	3

## COLD MEAT ROLL.

1 3-lb. tin for 12 persons

	...	4-7	7-13	13-17	17-21	21-27	27-32
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## CORNED BEEF HASH.

1 1-lb. tin for 4 persons

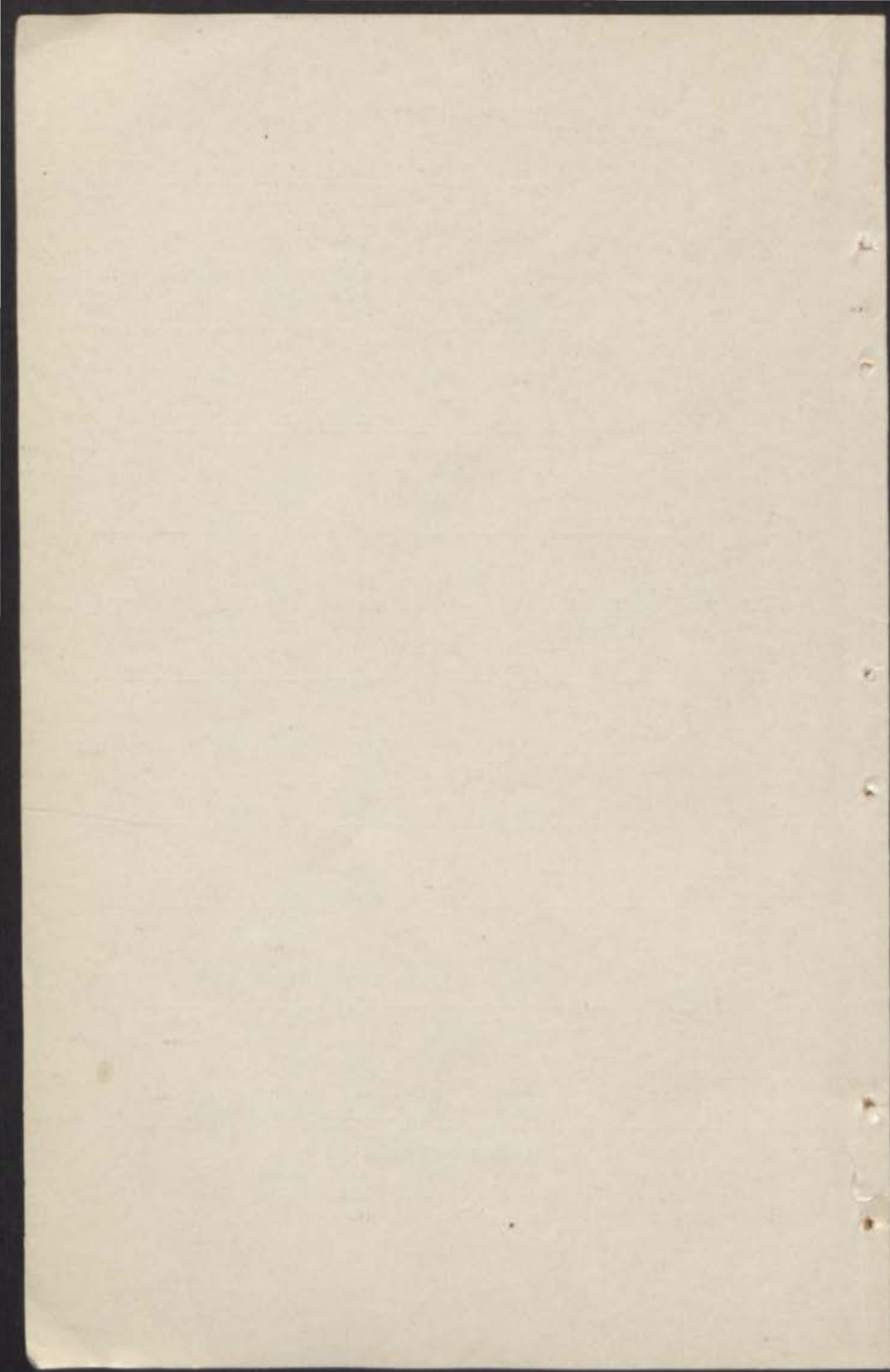
	...	10-20	20-38	38-50	50-63	63-80	80-95
No. of Boils	...	1	1	1	2	2	2

## COLD MEAT ROLL AND BAKED BEANS.

Meat Rolls (3-lb. tin)	4	6	12	16	20	23
Baked Beans ...	8	12	23	31	39	45
No. of Boils (beans)...	1	1	1	1	1	1
	(1-gl.)	(1-gl.)	(2-gl.)	(3-gl.)	(4-gl.)	(4-gl.)

## CORNED BEEF HASH AND BAKED BEANS.

Hash (1-lb. tins)	...	8-15	15-28	28-38	38-47	47-60	60-72
Beans (1-lb. tins)	...	5-10	10-19	19-25	25-32	32-40	40-48
No. of Boils	...	1	1	1 or 2	2	2	3



## APPENDIX No. 5.

### GROUP SIX MOBILE EMERGENCY FEEDING UNIT.

#### MONTHLY STOCK AND EQUIPMENT REPORT.

---

Month of .....

1. Unit No. .... Borough/District .....

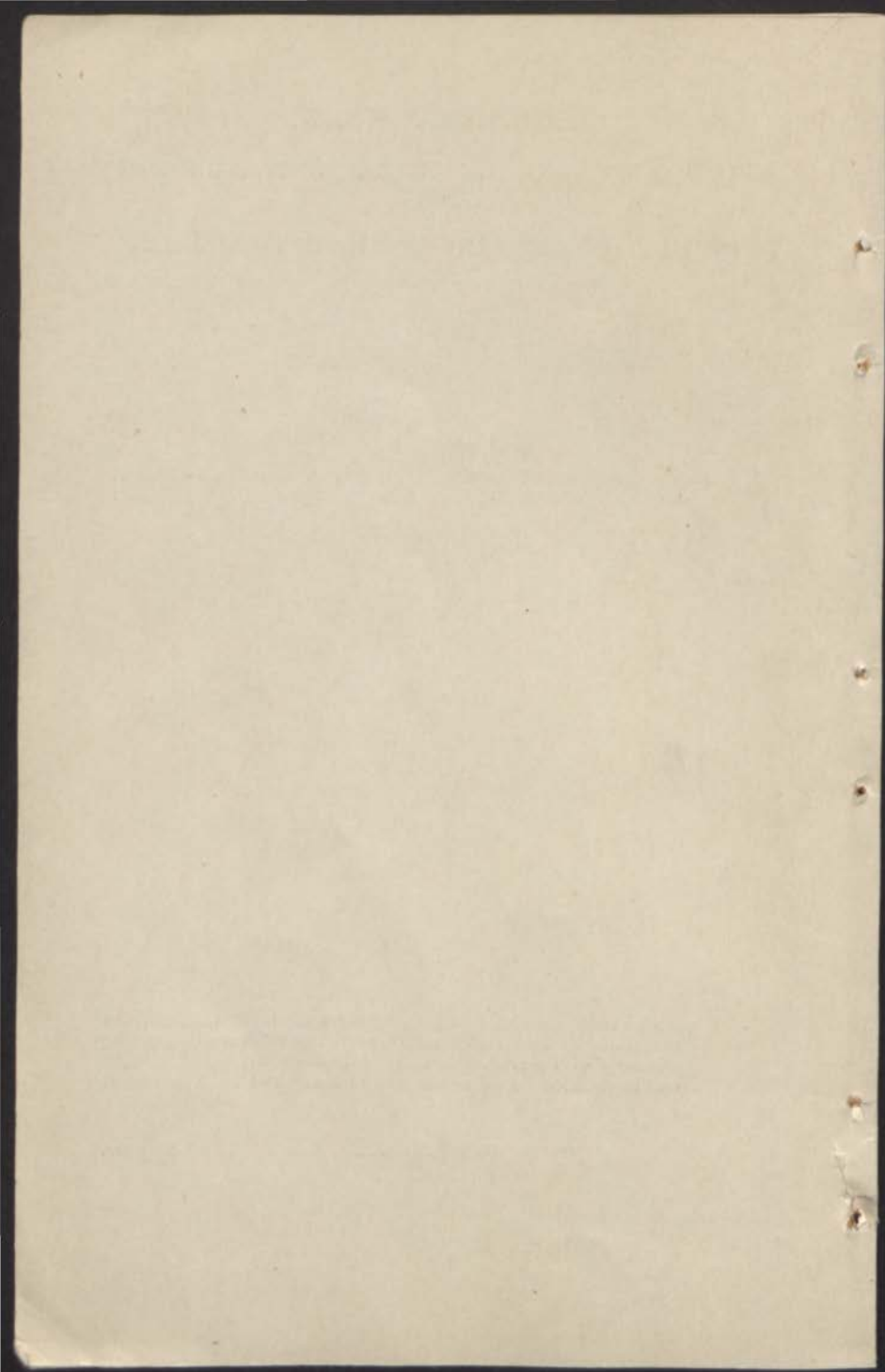
2. Articles found to be missing or damaged, foodstuffs missing,  
damaged, or suffering from deterioration to be listed here :

3. I certify that the foodstuffs and equipment enumerated in  
the Delivery Notes as from time to time received from the  
Ministry of Food and the Controller Sub-Group 6 (c) and  
not mentioned in (2) above are in store and in good order.

*Signature* ..... *Skipper*.

*Date* .....





# GROUP SIX MOBILE EMERGENCY FEEDING UNIT.

## OPERATIONS REPORT.

Unit No..... Base position.....

Local Authority.....

Date(s) of Operation.....

Operating Position.....

Local Authority.....

### *Number of Persons Served :*

Total..... Approx. No. free.....

Number Served : 1st day ..... 4th day .....

2nd day ..... 5th day .....

3rd day ..... 6th day .....

Total.....

### *Money Collected :*

Daily Amounts : 1st day ..... 4th day .....

2nd day ..... 5th day .....

3rd day ..... 6th day .....

### *Food Consumed :*

Pea Soup..... tins      Tea..... lbs.

Veg. Stew..... tins      Sugar..... lbs.

Baked Beans..... tins      Margarine..... lbs.

Meat Roll..... tins      Fresh Milk..... qts.

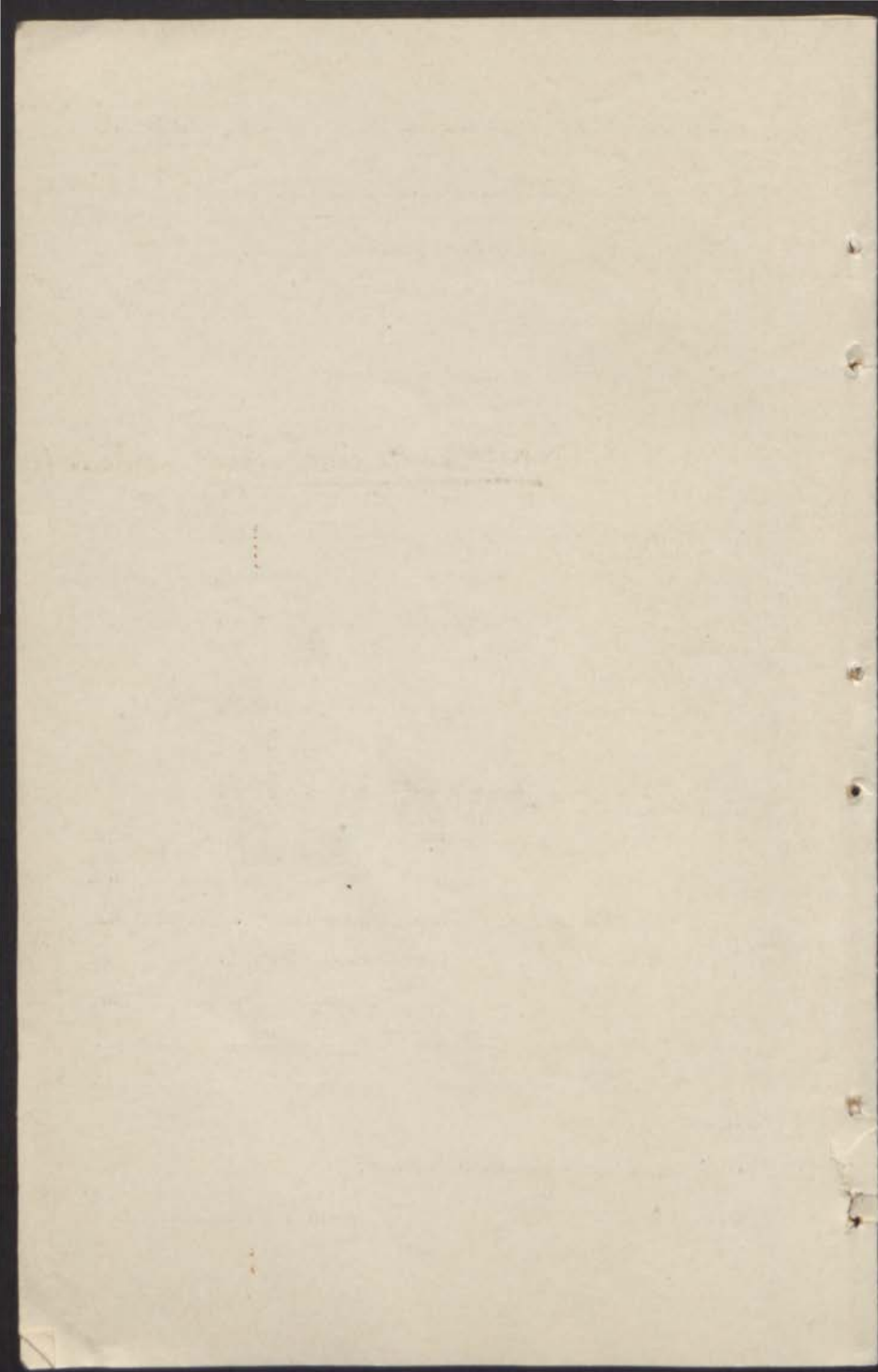
Condsd. Milk..... tins      Bread..... qtns., ..... lbs.

Biscuits..... tins .....

### *Equipment Missing :*

### *Other Details of Importance or Interest :*

Date of Report..... Signed.....





# OUT MESSAGE FORM.

## DAILY FOOD STATE.

DATE	Time at which despatch of message was completed.	Telephonist's Initials.

Address to :—

*Control Centre.*

Text of Message :—

**DEPUTY CONTROLLER (OPERATIONS) GROUP 6**  
Please transmit to ~~Controller, Sub Group C (c), Unit No.~~

Operating Position.....

Daily Food State.

Consumed :

Pea Soup.....tins.      Veg. Soup.....tins

Meat Roll.....tins      Condsd. Milk.....tins

Biscuits.....tins      Tea.....lbs.

Sugar.....lbs.      Margarine.....lbs.

Baked Beans.....tins      **COCOA ..... lbs**

(NOTE.—Strike out items not affected.)

Time of Origin of Message :—

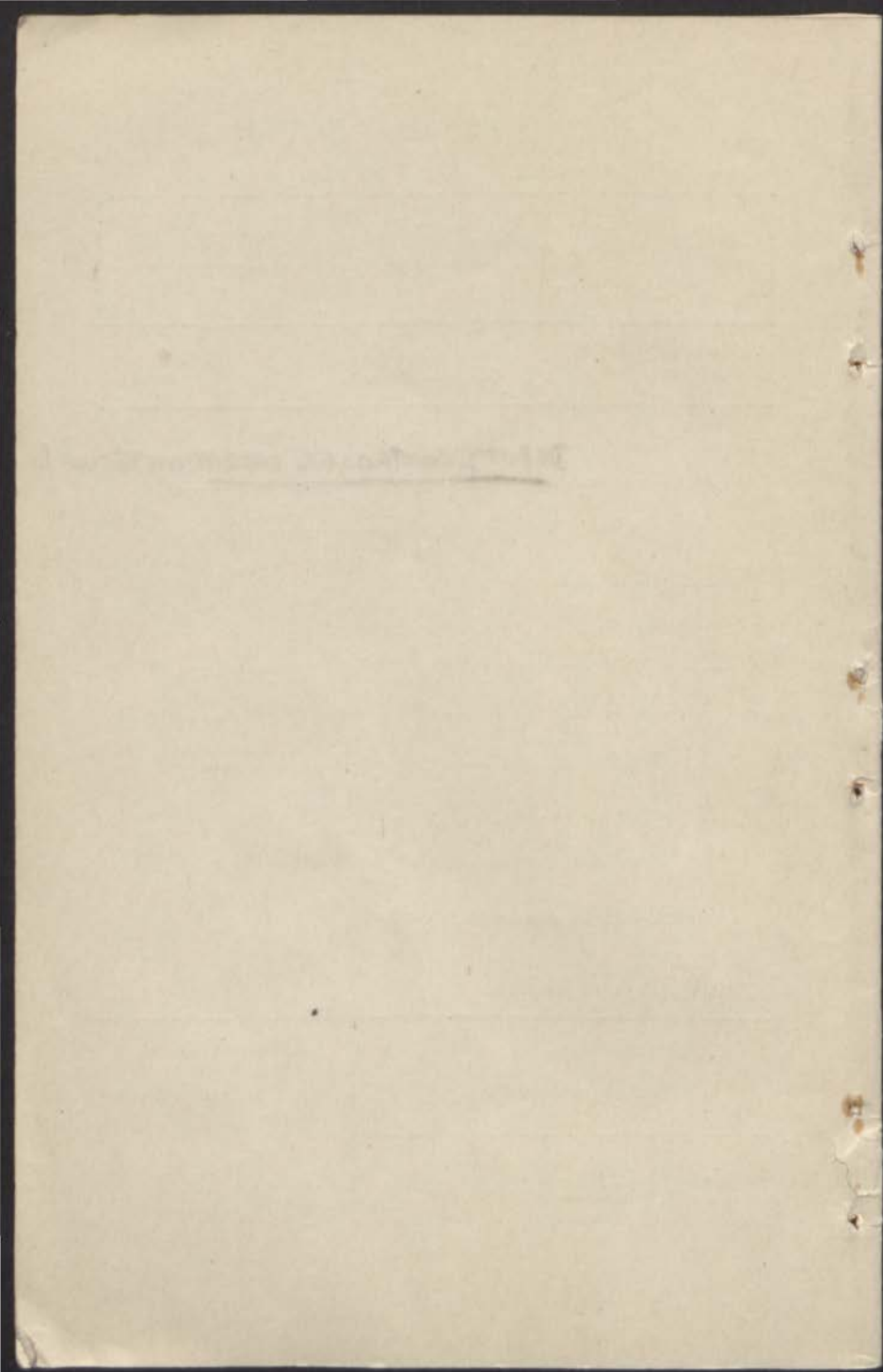
ADDRESS FROM :—

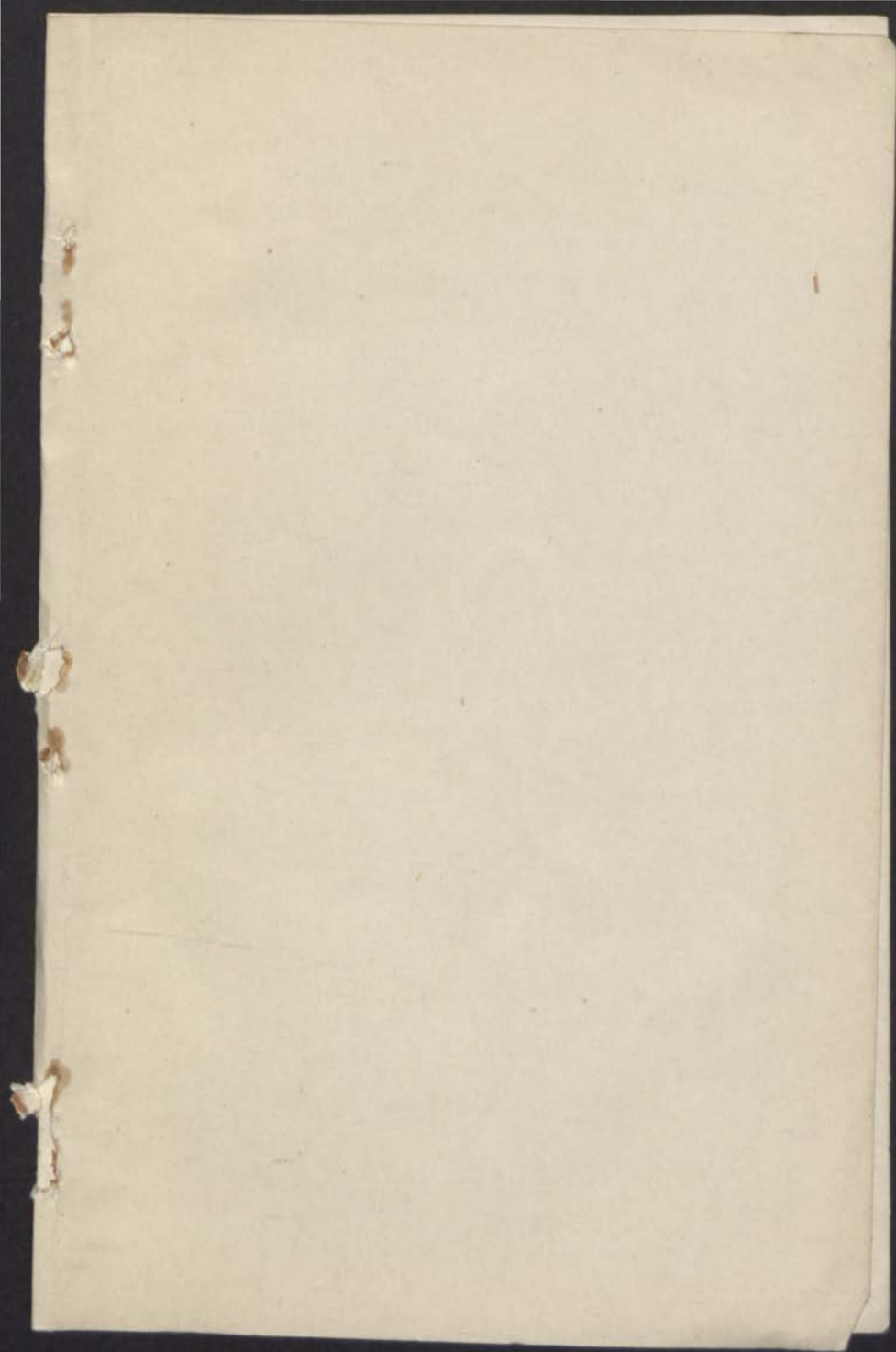
Mobile Feeding Unit No.....

Serial No. of Occurrence

(For use in Control Room)

SIGNATURE (of official authorising the despatch of an "out" message).







## Drill for Erecting Shed.

Crew of six to be numbered 1, 2, 3, 4, 5, and 6. (Nos. 5 & 6 should be the tallest members of the crew). Nos. 1 and 2 lift the left side of the shed, 3 and 4 lift the back and ease the section into position against the side for bolt fitting. No. 6, with two bolts and spanner takes up position outside of shed and pushes bolts through the bolt holes whilst No. 5, working inside with spanner, places washer and nuts on the bolts, and tightens them up. It is most important to ensure that the washer is placed on the bolt. Nuts must not be tightened direct on to the wood.

No. 3 then steadies the section thus erected whilst Nos. 1 and 2 take up the right side and ease it into position against the back, No. 4 assisting Nos. 5 and 6 to bolt up as with previous side.

No. 5 then remains inside the section thus erected and steadies the rear of the shed whilst remaining numbers lift the roof - Nos. 1 and 2 on the left side and Nos. 3 and 4 on the right side, with No. 6 in front. The roof is eased on gradually and when about half way over Nos. 1, 4 and 6 go inside with No. 5 and place it into position. Nos. 5 and 6 then complete the bolting.

Bolts with Shed (including one washer to each bolt).

4 -  $\frac{3}{8}$ " x  $3\frac{1}{2}$ "    4 -  $\frac{3}{8}$ " x  $4\frac{1}{2}$ "    2 -  $\frac{3}{8}$ " x  $2\frac{1}{2}$ "

## Drill for Dismantling Shed.

Nos. 5 and 6 remove bolts from front of roof section, Nos. 2 and 3 take up position outside at left and right rear corners of shed. Nos. 1, 4, 5 and 6 from the inside then lift roof to the rear; assisted by Nos. 2 and 3 from outside; when about halfway off Nos. 1 and 4 move outside to left and right front corners of roof, Nos. 3, 5 and 6 assisting (5 inside and 6 outside). No. 5 then removes bolts from right section corner, No. 1 and 2 ease off right side whilst remainder of party steady remaining section.

Nos. 1 and 2 then remove left side, whilst No. 5 removes bolts and Nos. 3 and 4 steady rear section, No. 6 assisting.

No. 5 should be responsible for all Bolts, Nuts, Washers and Spanners.

Note: It is important that the ground on which the shed is to be erected should be as level as possible. Attempts to erect on uneven ground will result in difficulty in (a) placing bolts and (b) the correct and easy fitting of the roof.

Bolts, nuts and washers should all be kept perfectly clean and lightly greased.

Do not forget when you move the shed -  
**TAKE THE TWO SPANNERS WITH YOU.**

WE 36 ✓  
Copies on WE 36/17.  
WE 42.

**INDEXED**

FOR INFORMATION ONLY

DIVISIONAL DISTRIBUTION

ACTION: Sir G. Ried.

EN CLAIR

U.N.R.R.A. Oslo.....to.....U.N.R.R.A. London.

No. 16 ENJOY.

DATED: 30th June, 1945.

REC'D: 1st July, 1945.

-----

Referring Berger's Memo June 19th, U.N.R.R.A. feeding  
specialists and mechanics no longer needed for feeding columns.

C.C.



Copy to: Mr. Mathieson.

OUT FILE

28th June, 1945.

WE.4/2.

Dear Mr. Alspach,

As you probably know we have, in recent weeks, been preparing a programme for the care of displaced persons in Austria. It is difficult at this stage to obtain any precise estimate of the numbers of displaced persons for whom services will have to be provided, but all the indications are that the programme, at least in the initial stages, will be of a fairly limited character. At the moment we are working on a figure of 15,000 persons.

We are exploring ways and means by which supplies and equipment might be brought forward without delay should the operation get under way. It occurs to me that some of the Swiss relief organizations and Welfare agencies might be interested in offering help in the Displaced Persons operation and to the families of Austrian victims of the Nazis, if it is decided that UNRRA should develop any plans to render aid to this group. We have in mind, for instance, the possibility that Schweitzer Arbeiter Hilfswerk would be particularly interested in any such projects insofar as it received its main support from the Trade Unions whose members constitute a group similar to those in Austria who have suffered so heavily at the hands of the Nazis.

The possibility that Don Suisse might be willing, in addition to the project for supplies of clothing, footwear and welfare commodities for displaced persons in Germany, to assist with supplies for displaced persons in Austria has also been considered here.

We should be glad if you would consider these suggestions and let us have an opinion whether such aid would be likely to be forthcoming what would be the extent of any such assistance and how soon supplies could be made available should they be required at short notice.

Yours sincerely,

Mr. C. Alspach,  
c/o British Embassy,  
Berne, Switzerland.

Welfare Division.

To: Registry

✓ File WE 34

OUT FILE

25th June, 1945

Dear Mr. Bott,

I am most grateful to you for your letter of June 14th and for the pamphlets and photographs sent. They are indeed most useful.

With many thanks,

Yours sincerely,

Olive Paynton

WELFARE DIVISION

E.H. Bott, Esq.,  
Ministry of Food,  
Portman Court,  
Portman Square,  
W.1.



CONTENTS OF ONE UMRA FEEDING COLUMN.

(Type F.5 and onwards)

<u>Number</u>	<u>Description</u>
6	Solid Fuel Boilers (preferably Soyers) 120 gall.
6	Oval Pots, 6 gall. (Dixies)
8	Buckets G.I. with lids
8	Knives, 10" Cooks
8	" vegetable
12	" potato peelers
18	Ladles 6" bowl
8	Wooden mixing spoons
3	Forks, cooks 14"
6	Bowls, Tinned lined 20"
3	Colanders 18"
6	Jugs, 8 pints enamel
6	Jugs, 16 pints enamel
6	Can openers, hand
2	Can openers, mechanical (Bonzor) bench type (with spare blades)
3	Kettles, 8 pints, tea
6	Saucepans, 8 pints
6	Hurricane lamps (with globes, spare wicks, glass, etc.)
6	Insulated Urns (5 galls.) with spare taps
6	Insulated containers (5 galls.)
3	Galvanized Baths 30"
3	Galvanised Baths 28"
6	Harvest Cans, (4 galls.)
8	Wire brushes
8	Mops (small)
2	Steels 12"
8	Scrubbing brushes
4 doz.	Dish cloths
4 doz.	Tea Towels
6	Paraffin lighters
2	Folding Tables 4'6" x 2'3"
2	Cans, Paraffin empty, 1 gall.
1	Garden hose 40'
1	Water tank 250 galls.
500	Drinking Mugs (metal)
500	Soup Bowls
500	Spoons
2	Shovels, small
7 lbs.	Cleansing Powder
25 lbs.	Soap powder
25 lbs.	Household soap
2	Coal Bunkers
3	Coal rakes
2	Oil drums filled with kerosene
2	Funnels
1	Large handled Coal shovel
1	Spade
1	Hatchet
1	Cold chisel
1	Case opener
1	Claw hammer
1	Carpenter's Saw
1	Screw Driver
	<u>Vehicles</u>
2	3 ton Lorries

U.N.c. 849

Measurements of Lorries.

Length. 18 feet.

Width. 7 feet. 1 inch.

Height. 8 feet 8 inches.

Weight. (unloaded) 2 tons. 10 cwt. (will load another 3 tons.)

Welfare Division  
E.R.O.  
June, 1945



CONTENTS OF ONE UNRRA FEEDING COLUMN.

(Type F.5 and onwards)

<u>Number</u>	<u>Description</u>
6	Solid Fuel Boilers (preferably Soyers) 120 gall.
6	Oval Pots, 6 gall. (Dixies)
8	Buckets G.I. with lids
8	Knives, 10" Cooks
8	" vegetable
12	" potato peelers
18	Ladles 6" bowl
8	Wooden mixing spoons
3	Forks, cooks 14"
6	Bowls, Tinned lined 20"
3	Colanders 18"
6	Jugs, 8 pints enamel
6	Jugs, 16 pints enamel
6	Can openers, hand
2	Can openers, mechanical (Bonzor) bench type (with spare blades)
3	Kettles, 8 pints, tea
6	Saucepans, 8 pints
6	Hurricane lamps (with globes, spare wicks, glass, etc.)
6	Insulated Urns (5 galls.) with spare taps
6	Insulated containers (5 galls.)
3	Galvanized Baths 30"
3	Galvanised Baths 28"
6	Harvest Cans, (4 galls.)
8	Wire brushes
8	Mops (small)
2	Steels 12"
8	Scrubbing brushes
4 doz.	Dish cloths
4 doz.	Tea Towels
6	Paraffin lighters
2	Folding Tables 4'6" x 2'3"
2	Cans, Paraffin empty, 1 gall.
1	Garden hose 40'
1	Water tank 250 galls.
500	Drinking Mugs (metal)
500	Soup Bowls
500	Spoons
2	Shovels, small
7 lbs.	Cleansing Powder
25 lbs.	Soap powder
25 lbs.	Household soap
2	Coal Bunkers
3	Coal rakes
2	Oil drums filled with kerosene
2	Articles
1	Large handled Coal shovel
1	Spade
1	Hatchet
1	Cold chisel
1	Case opener
1	Claw hammer
1	Carpenter's Saw
1	Screw Driver
	<u>Vehicles</u>
2	3 ton Lorries

Welfare Division  
E.R.O.  
June, 1945

U.N.C. 849

Measurement of Lorries.

Length. 18 feet.

Width. 7 feet 1 inch.

Height. 8 feet 8 inches.

Weight, unloaded. 2 tons 10 cwt.  
(will load another 3).

CONTENTS OF ONE UNRRA FEEDING COLUMN.

(Type F.5 and onwards)

<u>Number</u>	<u>Description</u>
6	Solid Fuel Boilers (preferably Soyars) 120 gall.
6	Oval Pots, 6 gall. (Dixies)
8	Buckets G.I. with lids
8	Knives, 10" Cooks
8	" vegetable
12	" potato peelers
18	Ladles 6" bowl
8	Wooden mixing spoons
3	Forks, cooks 14"
6	Bowls, Tinned lined 20"
3	Colanders 18"
6	Jugs, 8 pints enamel
6	Jugs, 16 pints enamel
6	Can openers, hand
2	Can openers, mechanical (Bonzor) bench type (with spare blades)
3	Kettles, 8 pints, tea
6	Saucepans, 8 pints
6	Hurricane lamps (with globes, spare wicks, glass, etc.)
6	Insulated Urns (5 galls.) with spare taps
6	Insulated containers (5 galls.)
3	Galvanized Baths 30"
3	Galvanised Baths 28"
6	Harvest Cans, (4 galls.)
8	Wire brushes
8	Mops (small)
2	Steels 12"
8	Scrubbing brushes
4 doz.	Dish cloths
4 doz.	Tea Towels
6	Paraffin lighters
2	Folding Tables 4'6" x 2'3"
2	Cans, Paraffin empty, 1 gall.
1	Garden hose 40'
1	Water tank 250 galls.
500	Drinking Mugs (metal)
500	Soup Bowls
500	Spoons
2	Shovels, small
7 lbs.	Cleansing Powder
25 lbs.	Soap powder
25 lbs.	Household soap
2	Coal Bunkers
3	Coal rakes
2	Oil drums filled with kerosene
2	Funnels
1	Large handled Coal shovel
1	Spade
1	Hatchet
1	Cold chisel
1	Case opener
1	Claw hammer
1	Carpenter's Saw
1	Screw Driver
	<u>Vehicles</u>
2	3 ton Lorries

30cwt. equal to Civilian 3 ton

Welfare Division

E.R.O.

20th June, 1945

U.N.C. 849.  
Weight measured

Measurement of lorries.

Length. 18 feet.

Width. 7 feet 1 inch.

Height. 8 feet 8 inches.

2 Ton 10cwt  
Max. Loaded Weight - 5 ton 10cwt



CONTENTS OF ONE UNRA FEEDING COLUMN.

(Type F.5 and onwards)

<u>Number</u>	<u>Description</u>
6	Solid Fuel Boilers (preferably Soyers) 120 gall.
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8	" vegetable
12	" potato peelers
18	Ladles 6" bowl
8	Wooden mixing spoons
3	Forks, cooks 14"
6	Bowls, Tinned lined 20"
3	Colanders 18"
6	Jugs, 8 pints enamel
6	Jugs, 16 pints enamel
6	Can openers, hand
2	Can openers, mechanical (Bonzor) bench type (with spare blades)
3	Kettles, 8 pints, tea
6	Saucepans, 8 pints
6	Hurricane lamps (with globes, spare wicks, glass, etc.)
6	Insulated Urns (5 galls.) with spare taps
6	Insulated containers (5 galls.)
3	Galvanized Baths 30"
3	Galvanised Baths 28"
6	Harvest Cans, (4 galls.)
8	Wire brushes
8	Mops (small)
2	Steels 12"
8	Scrubbing brushes
4 doz.	Dish cloths
4 doz.	Tea Towels
6	Paraffin lighters
2	Folding Tables 4'6" x 2'3"
2	Cans, Paraffin empty, 1 gall.
1	Garden hose 40'
1	Water tank 250 galls.
500	Drinking Mugs (metal)
500	Soup Bowls
500	Spoons
2	Shovels, small
7 lbs.	Cleansing Powder
25 lbs.	Soap powder
25 lbs.	Household soap
2	Coal Bunkers
3	Coal rakes
2	Oil drums filled with kerosene
1	Armfuls
1	Large handled Coal shovel
1	Spade
1	Hatchet
1	Cold chisel
1	Case opener
1	Claw hammer
1	Carpenter's Saw
1	Screw Driver

Vehicles

2 3 ton Lorries  
(Delivering 30 cwt lorry)

Welfare Division  
E.R.O.  
June, 1945



Telegrams : Foodkeeper, London  
Telephone : WELbeck 5500  
Please quote Ministry reference  
in reply

M.o.F. Ref. ....

Your Reference.....



## MINISTRY OF FOOD

PORTMAN COURT  
PORTMAN SQUARE  
LONDON, W.1

14th June, 1945

**INDEXED** **E36**

Dear Madam,

In reply to your letter of May 16th, I enclose a collection of photographs on British Restaurants and Emergency Feeding, and also some pamphlets. I hope these will meet your needs.

I must apologise for the long delay, but it has taken quite a time to get some of the photographs printed as we had no spare copies.

Yours faithfully,

E. H. Bott

Mrs. Olive Paynton,  
Welfare Division,  
U.N.R.R.A.,

170a, Gt. Portland Street, W.1.



U. N. R. R. A.

PHOTOGRAPHS

EX: FEEDING.

W/11/36







14315

Hot Meals brought to Fly-bomb victims at Peckham.

In many cases victims are unable to get a meal in the vicinity of the bomb, owing to neighbouring restaurants being put out of action by blast.

The Ministry of Food; anxious that victims should be given a hot meal has arranged with local authorities that Mobile Canteens be sent to the incident without hot meals consisting of meat, two vegetables and a cup of tea.

August 1944.



**TUBE  
REFRESHMENTS  
SPECIAL**

3621

TUBE REFRESHMENTS  
Equipment supplied by  
Lord Mavor's Food

14 266

Feeding in Tube Shelters.

The "Bun-special" starts off.

August 1944.

file 14061-14074





14252

Feeding in Tube Shelters.

Photo shows: -

The large boilers at the "tea point", and tea being  
poured out for distribution to shelterers.  
August 1944.

File 14042-14050

# ELEPHANT & CASTLE





14253

Feeding in Tube Shelters.

Serving tea to Shelterers.

August 1944.

File 14042-14050



14257.

Feeding in Tube shelters.

Tea is brought to the shelterers by volunteer helpers.

August 1944.

File 14042-14060





13580

The Hyndland Secondary School, Feeding Centre,  
Clarence Drive, Hyndland, N.B.,  
Headmaster, Mr. Hutchison. Supervisor Mrs. Smillie.

File 11005-11015.





9406

murals at "The Good Companions"  
British restaurant, at Bradford,  
Yorkshire.

Three of the seven panels  
designed by Miss Olive M. Simpson.

May 1943.



16493

Canteen for dockers at West India Docks.

A general view of the canteen at Lunchtime.

September 1944





A 3410

A convoy of "Queen's Messenger" Mobile Canteens, set off  
for Coventry to help feed the Air Raid victims.

April 2nd, 1941.





Birchington House, Pembury L.C.C. Estate, Pembury Rd.

23rd. July 1944.

Photo shows: -

Emergency Food Office unit set up on the site immediately following the incident. Temporary documents are issued to persons rendered homeless or who have, as a result of enemy action, lost their ration books. Special authorities are issued to housewives to enable them to replace essential food-stuffs destroyed or rendered unfit for consumption. On this occasion, which covered two adjoining incidents, rather more than 1,200 applications were dealt with in two days, by the group shown.



14317

Hot Meals brought to flying bomb victims at Peckham

A woman and her daughter eating a piping hot meal  
on furniture salvaged from their bombed home.

August 1944.





14057

Blitz Damage at Norbury.

W.V.S. helpers who man the Queen's Messenger Canteens  
prepare sandwiches for iar-raid victims.

July 1944.







14055

Blitz Damage at Norbury.

"Picnic-lunch" from a Queens Messenger Canteen shortly  
after the incident.

July 1945.



14063

Blitz Damage at Norbury.

July 1944.





14059

Blitz Damage at Woburn.

Soyer Boilers in operation. Tea and soup is being prepared. Boilers are handled by Friends Ambulance Unit and W.V.O. personnel and are easily portable, being part of the equipment of Queen's Messenger Canteens.

July 1944.







3379

COVENTRY

"Queen's Messenger" Mobile Canteens in action at  
Coventry.

Photo shows:-

Some of the homeless enjoying mugs of tea and  
sandwiches served from a "Queen's Messenger" Mobile  
Canteen.

April 2nd, 1941.



11533

Queens Messengers feed people evacuated from  
South West England.

N.V.S. helper distributing food to the villagers.

December 3rd, 1943.





A window-sill or doorstep is a good enough serving place at lunch-time.  
(11,528).

11528

File 7966-84





Heated containers of food ready to leave the semi-mobile kitchen for  
distribution in seven villages. (11,534).

11534

11534



11539

Ministry of Food catering officers preparing <sup>Food</sup>~~fish cakes~~ on a coal fire range.  
(11,539).





11536

Ministry of Food catering officers preparing food on a coal fire range.  
(11,536).







Ministry of Food catering officers preparing fish cakes on a coal fire range.  
(11,535).

115-35



A 5563

Fresh Drinking water for the "Blitzed".

A "Queens messenger" water tanker in action in the East End of London, delivering fresh drinking water to the Air raid victims.

June 11th, 1941.





12429

File 486.

A Marquee erected in the grounds of St. Mary Le  
Park Church, where food was served by members of the W.V.S.  
from the Queens messenger convoy operating in Battersea  
Park.

February 1944.





11521

There are few bakers left in the area so the Ministry of Food tours the villages with an emergency bread van.

Picture shows:

Villagers being supplied with bread by a W.V.S. helper. (11,521).



11524

Even the washing up has to be done out of doors by the W.V.S. helpers  
at the semi-mobile kitchen. (11,524).





Feeding people evacuated from South West England.

Following the decision to use an area in South-Western England for a big military exercise, over 3,000 villagers are being evacuated. To feed these people in the interim period the Ministry of Food has erected a semi-mobile kitchen unit, which has been operated under active service conditions.

The semi-mobile kitchen unit operating in this old shed, sends out 300 meals a day to an area covering 35 square miles. (11,529).

11529







A full Convoy of "Queen's  
Messengers" passing along  
whitehall.

April 1941.

When Re-ordering, please refer to  
No. 285525 COPYRIGHT PHOTOGRAPH  
FOX PHOTOS LTD.,  
6 TUDOR STREET,  
LONDON, E.C.4  
COPY. 7831



Mealtime in a factory canteen at Millwall.

May 1941.

240724

W

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6, TUDOR ST., LONDON.

661-5





Serving out food at the  
Communal feeding centre at  
fishmongers hall.

November 1941

210/17





210/7

Peeling potatoes at the  
Communal feeding Centre at  
Fishmongers Hall.  
November 1941.

PICTURE BY

*an.ck. Ware*

FOX PHOTOS Ltd.



Cooking food in the kitchen  
at the Communal feeding centre  
at Fishmongers Hall.  
November 1941.

11/10/41

PICTURE BY

Alex Ware

FOX PHOTOS LTD.





F. No  
2047

Serving out food at the Communal Feeding Centre at  
Fishmongers Hall.

November 1942.

210/13

50





mealtime at fishmongers  
hall.

november 1941.

210/19

PICTURE BY

*a. c. k. 15/11/41*

FOX PHOTOS LTD.



### Menu

Shepherd's Pie + Cornish

Soup 2d

Fruit Tart 2d

Bread and Butter Pudding 2d

Rice Pudding 2d

Cup of Tea 1d

Sandwich 2d

C

### Hot Meals

Served daily, Saturdays  
and Sundays included, but

Customers must bring their  
own dishes and take the food  
home to eat, if they can  
possibly get into their houses.

(Soup always available to  
bring pop a bottle)

Registration for assistance  
apply to the Domestic Office  
→

Studying the menu at Millbank Communal Feeding  
Centre

WF3652

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PHOTOS LTD.

GENL.  
7801-5

A. TUDOR & SONS  
LONDON, E.C.





"QUEEN'S MESSENGERS" AT WORK.

The QUEEN'S MESSENGERS Food Convoys  
organised by the MINISTRY OF FOOD  
were soon at work attending to the  
needs of bombed out people in the  
COVENTRY AREA.









Peckham -

14310

Hot Meals brought to Fly-bomb victims at Peckham.

August 1944.

DRAFT

INSTRUCTIONS FOR UNRRA OFFICER ATTACHED TO AN UNRRA EMERGENCY FEEDING UNIT LOANED TO A MEMBER GOVERNMENT.

INDEXED

GENERAL FUNCTIONS

- (1) To assist the ..... Authorities to make the <sup>not effective</sup> ~~best~~ use of these units.
- (2) To safeguard the UNRRA vehicles and equipment in order that they may be available for use elsewhere at the end of the period of loan.
- (3) To report upon the value of this type of feeding service in the present operation and to make suggestions for improvements in its future use.

SPECIFIC FUNCTIONS

*At the request of the Government*

- (1) To give any necessary training to the ..... personnel in the use, care and maintenance of the feeding unit and equipment.
- (2) To notify the ..... Authorities of any replacements to equipment likely to be required, and if these are not available in ..... to obtain an official request from the ..... Authorities for these replacements to be procured by UNRRA, the cost to be charged to the ..... Government.
- (3) To undertake regular personal inspections of the equipment and to make a note of any points of interest.
- (4) To report ~~each week~~ <sup>for fortnightly</sup> to the Welfare Liaison on the UNRRA Mission on the operation of these Units, giving information on the categories of people served; the conditions necessitating this type of feeding service, the districts covered, etc.

RESPONSIBLE TO:

You will be responsible to Welfare Liaison Officer on the UNRRA Mission who will act for this purpose on behalf of the Head of Mission.

RELATIONS WITH ..... GOVERNMENT

You will place your services in a consultative capacity at the disposal of ..... the ..... Authority to whom the Feeding Units have been loaned.

Your present position does not justify your assuming Leadership of a Convoy as this work will be the responsibility of an employee of the ..... Authorities who are in charge of all operational administration. If so requested by the ..... Authorities, you are at liberty to give assistance and undertake any work connected with these Units that is within your power.

LIAISON WITH UNRRA

As an officer of UNRRA you will keep in contact with the UNRRA Mission and will be responsible to Welfare Liaison Officer of this Mission <sup>who will act for this purpose for the Head of Mission.</sup>

Your reports will be sent to the Welfare Liaison Officer who will be responsible for forwarding them to the E.R.O.

Any ~~contact~~ <sup>negotiated</sup> contacts with Governmental agencies will be made after consultation with the Welfare Liaison Officer of the Mission.

In the absence of the Welfare Liaison Officer you will be responsible to the UNRRA Officer acting as Head of Mission.



## MINISTRY OF FOOD

## PUBLIC RELATIONS DIVISION: INFORMATION BRANCH

EMERGENCY MEALS ORGANISATION

I/BD. 41

June 5th, 1945.

(Revision of I/BD. 30)

The London Blitz in September 1940 created many emergency feeding problems which would have been difficult to foresee and provide for in advance. Rest centres and free meals for people who had lost their homes through bombing had been arranged by local authorities under the guidance of the Ministry of Health as part of the Air Raid Precaution system. Heavy all-night raiding made it essential to provide, in addition, some facilities of a canteen type for thousands of Londoners who spent their nights in public air raid shelters. Damage to gas mains and power stations cut off the supply of fuel to homes otherwise still habitable and so made it necessary, too, to provide meals facilities in the affected areas for a larger number of people than those who had been "bombed-out".

In a very short time, however, a network of communal feeding centres and a skeleton shelter feeding organisation were in operation in London. Later, when heavy bombing spread to the provinces, similar schemes were started there. The improvisations made in the early days of bombing were in time revised, improved and expanded by the Ministry of Food in collaboration with local authorities and a nation-wide emergency meals organisation set up to meet any and every contingency. Its efficiency was proved during the V-bomb attacks.

Shelter Feeding

In October 1940, the Ministry of Food, in co-operation with other Departments responsible for shelter feeding administration, set about organising a refreshment service in the large public shelters in London where thousands of people spent each night during the blitz. Responsibility for shelter feeding arrangements was undertaken by local authorities, viz., County and County Borough Councils, and, within the L.C.C. area, Metropolitan Borough Councils. The installation of canteens was authorised in shelters with a seating capacity for 200 or more persons, and in smaller shelters used regularly by not less than 50 persons. The canteens were usually operated by caterers or voluntary organisations under the supervision of the local authorities. The London Passenger Transport Board on behalf of the Ministry operated its own canteen service to supply the many Londoners who slept in deep tube stations.

In Greater London between 2,500 and 3,000 shelters, capable of accommodating about a million shelterers, were equipped with canteen facilities. During 1942 and 1943 when there were no heavy air-raids the shelters were, of course, used very little, but the flying bomb attacks on Southern England during the second half of 1944 brought the shelters into great use again and the demand for refreshments consequently increased. During the peak period, in June, 1944, for example, as many as 75,000 people were being served nightly at the 70 L.P.T.B. canteens in tube shelters alone.

The shelter feeding service, developed in London during the winter of 1940-41, was extended to the more vulnerable provincial areas in March 1941. Ultimately canteen facilities were provided for about 2,500 shelters in 145 provincial local government areas. Special shelter feeding arrangements had to be provided for the people of Dover and neighbouring towns during the almost continual shell-fire attacks to which they were subjected in the latter part of the summer of 1944. Cooking facilities were provided in the caves where the people sheltered.

Rest Centres

The organisation of Rest Centres to receive people rendered destitute and homeless by air raids was begun before the war and developed during its course.



The Rest Centres service was operated by County and County Borough Councils under the supervision of the Ministry of Health. The Ministry of Food collaborated by allowing Rest Centres to replenish their reserves of food supplies on the scale laid down for Emergency Meals Centres. Many Rest Centres were equipped for the preparation of hot meals on the spot, and, where this was not the case, arrangements were made to bring hot meals to the Centre from Ministry of Food Cooking Depots or to provide meals for occupants at Emergency Meals Centres.

### British Restaurants

British Restaurants are now an accepted feature of British wartime meals arrangements. The establishment of communal feeding centres had been contemplated earlier, but none was actually operating when the heavy raids began in 1940. At the request of the Ministry of Food, however, an organisation to meet the needs of those deprived of cooking facilities at home was at once improvised by the London County Council. In the first week of the scheme 20 communal feeding centres were opened; by the end of the third week, 60 centres were in operation, and after six months, 150. The L.C.C. meals centres later became known as the Londoners' Meals Service and in February, 1945 there was 196 of these Restaurants. With the spread of air raids to the provinces, communal meals centres after the London pattern were opened there too. The name "British Restaurant" was not adopted until March, 1941, and is used to cover not only British Restaurants specifically approved by the Ministry of Food, but other types of communal meals centres operated by local Authorities on their own responsibility or set up by voluntary organisations. In the case of approved British Restaurants, the Ministry of Food undertakes to reimburse to the Local Authority all authorised capital expenditure and to supply equipment. The prices charged for meals must be sufficient to cover amortisation of the capital expenditure at the rate of 1 per cent per month, as well as all running expenses.

British Restaurants have now been set up in almost every local government area where the population exceeds 50,000, as well as in a large number of the areas with smaller populations. They are generally operated by County Borough and County District Councils, and serve to provide meals for people who, owing to wartime conditions, would otherwise have difficulty in obtaining a hot, nutritious mid-day meal at reasonable cost. With a view to the use of British Restaurants for the provision of meals after raids also, the Ministry insisted that their main cooking apparatus should be coal-fired, so that they could operate even if gas or electricity services broke down. Until the end of the war in Europe most British Restaurants held for emergency use stocks of foodstuffs similar to those supplied to Emergency Meals Centres.

In February, 1945, there were 1,873 British Restaurants in operation throughout the country, serving about 510,000 meals daily.

### Emergency Meals Centres

In addition to British Restaurants, a network of Emergency Meals Centres was organised throughout Britain. At the request of the Ministry of Food, Local Authorities in all towns with more than 50,000 inhabitants, and certain smaller towns in vulnerable areas, set up centres where, if necessary, 10% of the population could be fed in the event of heavy bombing. In the case of London, provision was made to supply emergency meals for 25% of the population, and in other specially vulnerable areas a cover of 20% was arranged. Approximately 2½% of the population of London were provided for by mobile units, which could be sent at short notice to any area where the strain was unexpectedly heavy.

Emergency Meals Centres were intended to cater after air raids for people who, although not necessarily homeless, could not cook in their own homes because of the breakdown of essential services. Responsibility for



their operation was exercised, under the supervision of the Ministry, by County Boroughs, Boroughs, and Urban Districts (and in some areas by County Councils and Rural District Councils). The London County Council was responsible for centres in the Administrative County of London. Special attention was paid to the need for arrangements to cover rural areas adjacent to large towns, involving the collaboration of County Boroughs and Boroughs with County Councils.

The Centres were usually housed in schools and halls dispersed throughout the towns they were intended to serve, and equipped with solid fuel cookers making them independent of gas and electricity. Reserves of food were supplied sufficient to enable them, in an emergency, to feed for six days the number of people for whom provision was made. A reserve water supply was usually arranged.

The capital outlay involved in the establishment of the Emergency Meals Centres and any deficiency incurred in operation were borne by the Ministry of Food.

### Cooking Depots

Cooking Depots established outside, but within convenient reach of target areas, such as industrial towns, ports, etc. played an important part in emergency meals arrangements. These depots are large kitchens, from which cooked food can be distributed in insulated containers (which keep the contents hot for a number of hours) to points within a radius of about 15 miles. Each depot is equipped to produce over a period of from four to six hours 3,000 full-scale meals, consisting of soup, joint, two vegetables and sweet, or double that number of emergency meals (e.g. soups and stews).

The idea of cooking depots of this kind originated in Sheffield. When many of the city's restaurants and cafes were destroyed in a severe raid, schools on the outskirts were taken over and kitchens set up in them from which meals were distributed to improvised restaurants.

Although primarily intended for emergencies, cooking depots from the beginning were used in day-to-day feeding and thus maintained in full working order in case an emergency arose. Large numbers of schools, British Restaurants and works canteens are now regularly supplied with meals in containers from their local cooking depot. In February, 1945, of the 285 Cooking Depots set up, 237 were in day-to-day use; 139 were operating under the supervision of Education Committees as part of the school meals service and the remainder for the supply of meals to British Restaurants, schools and small factories without canteens.

Arrangements for the erection and operation of cooking depots have been made by local authorities (usually the County and County Borough Councils).

### Semi-mobile kitchens

The semi-mobile kitchen was designed to supplement the static cooking depot. The facilities provided by cooking depots might have been needed in other parts of the country, or on a scale in excess of their capacity. The semi-mobile kitchen can be rapidly assembled and moved from place to place as emergency situations arise. The kitchen is independent of buildings; it can be set up in the open and used, within a few hours of arriving on the scene, to supply substantial meals similar to those provided by the cooking depot. The local authorities in whose custody semi-mobile kitchens were placed had to keep them ready for despatch to any scene of emergency.

### Mobile Canteens

Mobile canteens formed the first line of defence on the emergency food front; they could be rushed to the scene of heavy bombing at short notice



in order to supply hot drinks, soups, and snacks to the population.

The Queen's Messenger Convoys were the best known of the various types of mobile canteens organised. Each convoy consisted of a fleet of 12 vehicles (including canteens, field kitchens and food stores). They were under the direct control of the Ministry and were scattered throughout the Divisions. The convoys were intended primarily for the use of the Divisions in which they were situated, but when necessary inter-Divisional working was arranged.

In addition to the Queen's Messenger Convoys, a large number of mobile canteens belonging to local authorities and voluntary organisations were organised for operation in an emergency. These canteens were registered in Regional Pools or with Divisional Food Officers. After air raids they operated either in collaboration with Queen's Messenger Convoys or as part of the local emergency meals scheme, so as to secure integration of organisation in each area. No attempt was however made to require local emergency schemes to conform to rigidly uniform lines.

During the period of flying bomb and rocket attacks, mobile canteens were in great demand, particularly in London. They not only provided hot drinks and snacks immediately after "incidents" but also served refreshments for demolition and repair workers and carried substantial hot meals from British Restaurants to people in partially damaged houses.

#### Emergency Food Supplies

As a reserve to supplement emergency meals arrangements, special stocks of food and equipment were placed at the disposal of Divisional Food Officers by the Ministry. These stocks, stored at the Divisional Headquarters town or at several strategic points in each Division, could be used to reinforce the supplies of Emergency Meals Centres or Rest Centres or be sent to areas without emergency meals facilities.



## MINISTRY OF FOOD

### TRAINING COURSE FOR ALLIED NATIONALS

#### COMMUNAL FEEDING

##### QUEEN'S MESSENGER CONVOYS

Each Queen's Messenger Convoy consists of 12 vehicles and three motor cycles. The vehicles are equipped to provide the simplest possible meal for the maximum number of people and are entirely independent of water supply or other facilities in the area in which they are operating. The Convoy carries with it from 30 to 40 persons, forming the basis of two crews who work in shifts of about 6 hours each, and are supplemented by local volunteers.

The majority of the vehicles are 30 cwt. (army rating) Bedford vans on which special bodies have been built, viz:

<u>No.</u>	<u>Type</u>	<u>Description</u>
4	Canteens	These carry insulated soup and tea urns, $\frac{1}{2}$ pint mugs, $\frac{1}{2}$ pint soup bowls, spoons etc., trays for food and an 8 gallon insulated urn for hot water for washing up. The vehicles are fitted with a serving hatch on the near side. The two rear doors open wide and a board fixed between them is used for collecting the intake of used crockery for the purpose of washing.
2	Store Lorries	These are fitted with cupboards and racking to carry the stores. Each van carries sufficient food for 6,000 meals.
2	Water Tankers	Each lorry carries 300 gallons of water.
2	Kitchen Lorries	These carry 10 soyer boilers and other kitchen utensils. If mobile canteens operated by Voluntary Organisations are in operation, it may be necessary to supplement the number of boilers from reserves which are arranged for in each Division.
1	Utility Van	This is similar to a shooting brake and is used for bringing up reserve crew, carrying food supplies to mobile canteens when in action, etc. It is fitted with a loud speaker.
1	Welfare Van	This is exclusively for the use of the crew; it provides washing facilities, two bunks in case of casualties and cooking apparatus so that the crew may be fed near their work.

##### EMERGENCY MEALS CENTRES

Standard equipment has been arranged for emergency meals centres accommodating respectively 250/500, 500/1,000 and 1,000/2,000 persons; the lower figure in each case represents the number provided for at one sitting, and the higher figure the number at two sittings. The cooking apparatus consists chiefly of portable boilers using solid fuel, two of which are supplied for each unit of 500 persons to be catered for. In a centre catering for 1,000/2,000 persons a 72 in. kitchen range is also provided. The equipment required for two sizes of centre is given below:

	<u>Centre for</u>	
	<u>250/500 persons</u>	<u>1,000/2,000 persons</u>
20 gall. boilers (nett capacity 16 gallons) ...	2	6
72 in. double oven range.....	-	1
8 gallon insulated urns for tea.....	-	3
$\frac{1}{2}$ pint mugs.....	250	1,000
Soup plates.....	250	1,000
Dessert spoons.....	250	1,000
Knives.....	25	100
Forks.....	25	100
Woolin bags (capacity 1-lb. of tea).....	50	200
Non-insulated food containers (e.g. bowls).....	2	3
Jugs (2 gallon).....	2	3
Mechanical can opener.....	1	1
Water storage.....	One gallon	





# BRITISH RESTAURANTS

AN OUTLINE OF DEVELOPMENT, 1940-44

*This is No. 4 of the series "Our Food To-day". Each booklet provides in convenient form an account of some section of the work of the Ministry of Food. Care has been taken to see that facts and figures included are correct at the date of publication, but the booklets are not intended to be quoted as legal authorities, for which purpose reference should be made to the relevant Statutory Rules and Orders*

## INTRODUCTION

In the last war a National Kitchens Order empowered Local Authorities to open communal kitchens, but very few made use of their powers.

To-day, the "British Restaurant" is one of the most interesting developments of wartime food control. It has brought the advantages of occasional or regular "eating out" to many people to whom this practice would normally have seemed very foreign. It may well have lasting social consequences when the particular conditions which led to its development have long disappeared.

The main object of the British Restaurant is to ensure that people who, owing to wartime conditions, are obliged to eat away from home, and for whom other facilities are not available, can get at least one good nutritious meal every day at a reasonable price. Evacuation and increased employment of women in industry have resulted, in some districts, in more people taking meals outside the home than peace-time catering facilities could provide for.

The Ministry of Food has also always recognised that British Restaurants could supply meals when bombing made private cooking arrangements impossible and disorganised supplies; in point of fact, the first of these Restaurants came into use during the London blitz in the autumn of 1940.

British Restaurants are open to all who wish to use them, but the Local Authorities responsible for them have been asked to arrange for workers with limited time for meals to be served first. Some Local Authorities have issued priority tickets for this purpose.

## HISTORY

The Ministry's plans for community feeding were developed during 1940, but no British Restaurants were actually operating at the beginning of the heavy air raids on London in September of that year. As part of the Civil Defence arrangements, the Ministry of Health, through Local Authorities, had provided Rest Centres and free meals for the homeless and distressed. The Ministry of Food considered, however, that further arrangements were required for the regular provision of meals and also to meet the needs of those who, though not homeless, might be deprived of the means of cooking adequate meals for themselves. Plans for community feeding were, therefore, rapidly put into effect when the September raids began. In the early stages considerable assistance was given by voluntary bodies, which both set up Restaurants and gave advice on the problems involved. The London County Council, at the request of the Ministry of Food, also established an effective organisation, and in the first week opened 20 communal feeding centres. By the end of the third week, 60 centres were in operation serving 3,000 hot meals a day, and in six months 150 Restaurants, forming the "Londoners' Meals Service", had been set up. When heavy raiding ceased, most of the Restaurants continued to be well patronised, particularly by members of families which, owing to evacuation or war work, had been dispersed. At the end of September, 1944, the number of Londoners' Meals Service Restaurants in operation was 195.

Shortly after these Restaurants began to be opened in London, the Ministry approached Local Authorities throughout England, Scotland and Wales, asking for their co-operation in extending community feeding to the provinces. Late in 1940 Restaurants were set up at Birmingham, Bradford, Coventry, Leicester, Liverpool, Manchester, Newcastle-upon-Tyne, Sheffield and Southampton. Further extension was slow, not all Local Authorities being eager to take up the scheme; but the spread of heavy raiding to the larger provincial towns, coupled with the offer of financial assistance by the Ministry, brought about a change of feeling, and by February, 1941, schemes had been approved for British Restaurants in over 50 towns outside London. Thereafter, progress was rapid; the 1,000th British Restaurant was opened in the autumn of 1941 and the 2,000th in the spring of 1943.

With changed conditions, the demand for meals facilities has also changed, and in some areas British Restaurants have been closed. Included amongst these are not only centres set up to meet the needs of evacuees and others organised after heavy air raids, but also Restaurants which it has been found impossible to operate on a self-supporting basis. During the last quarter of 1943, with the passing of the phase of rapid expansion, the number of Restaurants closed exceeded for the first time the number of new Restaurants opened. The following table illustrates the general course of development:

	<i>Restaurants in operation</i>		<i>Restaurants in operation</i>
March, 1941 ...	638	March, 1942 ...	1,417
June, 1941 ...	777	June, 1942 ...	1,610
September, 1941 ...	1,048	September, 1942 ...	1,772
December, 1941 ...	1,207	December, 1942 ...	1,959



	<i>Restaurants in operation</i>		<i>Restaurants in operation</i>
March, 1943 ... ..	2,058	March, 1944 ... ..	2,088
June, 1943 ... ..	2,128	May, 1944 ... ..	2,082
September, 1943 ... ..	2,160	August, 1944 ... ..	2,017
December, 1943 ... ..	2,119		

The number of main meals served daily at British Restaurants in August, 1944, the latest date for which particulars are available, was 559,000.

### TYPES OF BRITISH RESTAURANTS

The name "British Restaurant" was not adopted until March, 1941; it is used to describe, not only those restaurants set up by Local Authorities under the Ministry's scheme as described below, but also certain meals' centres whose origins are different. These centres fall into three classes:—

1. Restaurants operated by Local Authorities on their own responsibility;
2. Restaurants set up by Voluntary Organisations;
3. School canteens which also serve the public.

Some of the British Restaurants operated by Local Authorities under the Ministry's scheme were originally Evacuee Centres. Responsibility for them was transferred from the Ministry of Health and the Department of Health for Scotland to the Ministry of Food in March, 1941. The Centres were open to the public generally, meals being provided at normal British Restaurant prices, and they are not now distinguished from other British Restaurants.

By arrangement with the Board of Education and the Scottish Department of Education, a limited number of school canteens are used also for the feeding of adults. Some British Restaurants provide meals for school children, but this is an exceptional arrangement, as British Restaurants are designed to serve the general public.

At the end of August, 1944, the number of the various types of British Restaurants in operation was as follows:—

Restaurants operating under Ministry's scheme, including Restaurants of the Londoners' Meals Service ... ..	1,775
Restaurants organised by Local Authorities on their own responsibility	159
Restaurants run by Voluntary Organisations ... ..	60
School Canteens also serving the general public ... ..	23
	<hr/> 2,017 <hr/>

### GEOGRAPHICAL DISTRIBUTION

By the end of March, 1943, the last date on which a complete survey was made, all the County Borough and County District areas in England and Wales with populations of over 150,000, and all but three areas with populations of over 50,000, had at least one British Restaurant in operation. Ten Local Authorities each had

10 or more Restaurants open. In Scotland all the Large Burghs with populations of over 50,000 had at least one British Restaurant, and two Burghs were operating more than 10 Restaurants. Of the British Restaurants set up in England and Wales, 26 per cent. were in Greater London, where British Restaurants were operating in all but five local government areas.

### **PRICES OF MEALS**

The Ministry has not laid down a definite scale of charges for meals served in British Restaurants; they must be so fixed that the Restaurant is self-supporting. Representative prices are: soup 2d., main course 9d., sweet 3d., tea 1d.

### **ORGANISATION AND ADMINISTRATION**

As has been briefly indicated above, the administration of British Restaurants has been entrusted to Local Authorities. The Local Authorities (Community Kitchens and Sale of Food in Public Air Raid Shelters) Order, made in January, 1941, authorises Local Authorities, after consultation with and subject to the directions of the Minister of Food, to set up community feeding centres and sell or supply food in public air raid shelters within their areas. No occasion has as yet arisen for the Minister to use the compulsory powers which he possesses to require the establishment of British Restaurants.

The primary responsibility for assessing the need for a new Restaurant rests with the Local Authority. Before approving any scheme, the Ministry requires assurance from the Authority that, owing to wartime conditions, there is a substantial demand for nourishing meals at a reasonable price which cannot be met by existing catering facilities. Increased local population, evacuees and women in war work, all help to create a demand for British Restaurants.

Technical experts attached to the Ministry's Headquarters and to Divisional Food Offices advise Local Authorities on questions of premises, layout, staffing, etc., and Divisional Food Officers also invite the co-operation of Regional Officers of the Ministries of Health and Labour in connection with the establishment of British Restaurants.

### **PREMISES**

Powers to requisition premises have been delegated to the Clerks of Local Authorities. If possible, existing buildings are used and adapted as required. New buildings are erected only where there are no other premises available, and are generally in the form of pre-fabricated huts supplied through the Ministry of Food.

### **EQUIPMENT**

All equipment is supplied through the Ministry, the articles available being scheduled under 150 different headings. They include solid fuel ranges, as well as electric and gas cookers; steaming and roasting ovens; boilers of all kinds; potato peeling machines; electric washing machines; refrigerators and insulated containers; sinks, scales, saucepans and furniture, etc.



## DECORATION

From the outset the Ministry has considered that cheerful surroundings and atmosphere are essential if the worker is to secure full benefit from British Restaurants. An Art Adviser for British Restaurants has therefore been appointed in Mr. Clive Gardiner, Principal of the Goldsmiths' College School of Art. Mr. Gardiner assists Local Authorities on questions of design and interior decoration.

In Greater London a scheme for providing Restaurants with pictures and murals, organised by Lady Kenneth Clark on behalf of the British Institute of Adult Education and the Council for Encouragement of Music and Art, has operated with considerable success.

A British Restaurant sign has been designed and made available to all Local Authorities. Its use is of course not compulsory, and many British Restaurants have been provided with a symbol or emblem incorporating some subject of local interest.

## FINANCIAL ARRANGEMENTS

The Ministry of Food is prepared to re-imburse to Local Authorities all approved capital expenditure on British Restaurants. A Local Authority may, however, take full financial responsibility. Local Authorities are not required to make a profit on their British Restaurants, but are responsible for ensuring that they are, so far as possible, fully self-supporting. Provision must be made in the prices of the meals not only for overheads and other expenses, but also for amortisation of capital expenditure over a period of years.

When all capital expenditure met by the Ministry has been amortised, Local Authorities are allowed either to assume full ownership and financial control over their Restaurants (in which case interest must be paid to cover the period of amortisation) or, alternatively, to share surpluses equally with the Ministry, the latter retaining ownership of the Restaurants and responsibility both for the reinstatement of any premises used and for unavoidable losses.

Accounts and Balance Sheets, with statistics of meals served, etc., are rendered regularly to the Ministry.

## OPERATION

After a British Restaurant has been set up the Ministry keeps in close touch with its development, and does everything possible to ensure its efficiency and success. Advisers on the staffs of Divisional Food Offices visit Restaurants at regular intervals, and are also available on request to give special help about such matters as the planning of menus and the best methods of cooking the available foods.

To save both time and man-power, most British Restaurants are generally run on the cafeteria system, the food as a rule being arranged on hot plates on a long counter. Usually customers purchase the requisite number of tickets from a pay desk near the entrance, collect their food and cutlery, and carry it to brightly-



painted wooden or linoleum-topped tables, arranged to seat groups of four, six or eight.

Most British Restaurants have fully equipped kitchens, where all food is prepared and cooked on the premises; some, however, are supplied from the Ministry's Cooking Depots with ready-cooked meals in heat-preserving containers, whilst in other areas Local Authorities operating a number of Restaurants, have themselves set up a Central Kitchen, where all the meals are prepared and cooked and from which they are distributed to the various Restaurants.

As well as providing sit-down meals, many British Restaurants also have a "cash-and-carry" service under which customers may buy the same food and take it home with them in their own receptacles. There has, however, been only a limited demand for this service. Some British Restaurants also send out meals in heat-preserving containers, for school children, employees of nearby factories or works which are not large enough to run canteens of their own, or even to workers temporarily employed on building sites in isolated districts.

### **PAID STAFF**

Local Authorities are responsible for ensuring that the minimum staff is employed compatible with efficiency; wages are a part of running expenses and must be recovered in the price of the meals. The Ministry's function in relation to staff is purely advisory. Many Local Authorities make use of the services of voluntary workers, whose help they usually secure through the local W.V.S. and similar organisations.

### **VOLUNTARY ORGANISATIONS**

The National Council of Social Service and the Women's Voluntary Services co-ordinate voluntary efforts for the establishment of British Restaurants throughout the country. The W.V.S. Canteens and Catering Department is able to give expert advice; to obtain secondhand equipment; arrange wholesale contracts and recruit and train both paid and unpaid workers. Voluntary organisations able and willing to set up meals centres consult their Local Authorities, so as to prevent overlapping.

### **ALLOWANCES OF FOOD TO BRITISH RESTAURANTS**

Normally British Restaurants and other community meals centres are granted allowances of rationed foods on the same scale as commercial catering establishments. The supplies are based on the number of meals they serve. They do not enjoy any privileged position in regard to buying facilities.

Works' canteens and catering establishments patronised mainly by industrial workers receive allowances of rationed foods on a scale higher than that for ordinary catering establishments. The same principle applies to British Restaurants where at least 60 per cent. of the customers are industrial workers. These Restaurants receive allowances on the Category B industrial scale.

## BRITISH RESTAURANTS IN RELATION TO THE CATERING TRADE

The establishment of British Restaurants, particularly where they have had no apparent connection with plans for emergency feeding, has met with some criticism from caterers who feel that British Restaurants are competing with them unfairly.

While the initiative for the establishment of British Restaurants lies with Local Authorities, the Minister of Food has undertaken to arrange for a local investigation by the Ministry in any area where it is proposed to open a British Restaurant which the local caterers consider unnecessary.

## RURAL SUBSTITUTES FOR THE BRITISH RESTAURANT

The Ministry has arranged for the distribution to agricultural workers not normally able to use a catering establishment, of pies, snacks and sandwiches from British Restaurants, local bakers, etc. Distribution is undertaken by voluntary bodies, such as the W.V.S., or by Local Authorities. Allocations of food are made on the Category B packed meals scale. The scheme came into operation in the spring of 1942 and, by October, 1944, more than 5,000 villages had been covered, approximately one and a quarter million pies, etc., being distributed weekly.

## NUTRITIONAL STANDARDS

From the beginning the Ministry of Food has concerned itself with the nutritional standard of meals served at British Restaurants. In March, 1941, sets of menus were prepared by a specialist, and advice was given on how a balanced diet could be served. Special menus were drawn up to suit Scottish tastes.

In December, 1941, a booklet, "Canteen Catering," was issued by the Ministry, with an introduction by the Scientific Adviser. Standard and special recipes were given in it, with suggestions for alternatives where supplies were short or variable. Advice was offered on the preparation and cooking of foods so as to retain their maximum nourishment, and guidance was given as to the size of helpings which should be served. The booklet was widely circulated to British Restaurants and works' canteens.

Six months later the Scientific Adviser planned a survey of British Restaurants and canteen meals with the object of investigating their nutritional value. The co-operation of nutritionists, bio-chemists and other scientists was obtained and, throughout a full year in British Restaurants all over the country, meals were analysed after cooking. Later, special investigations were carried out to assess the nutritional value of the diets of workers in different industries, so that the quality of British Restaurant meals could be planned to bring the total dietetic value of the day's food—meals at home and British Restaurant meals together—to a level adequate for nutritional needs.

PUBLIC RELATIONS DIVISION.

*January, 1945.*

## OUR FOOD TO-DAY

Other booklets in this series deal with—

Rationing in the United Kingdom.

The Agricultural Worker.

The Industrial Worker.

Control of Food Prices,

etc., etc.

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WE 4/101

WE 36

OUT FILE

INDEXED

To: Welfare Division, Washington.

From: Sir George Reid, Welfare Division, London.

We are sending you herewith three notes:

- (1) FUNCTIONS OF THE WELFARE LIAISON OFFICER,  
(UNRRA Mission to Czechoslovakia)
- (2) FUNCTIONS OF THE WELFARE LIAISON OFFICER,  
(Mission to Poland).
- (3) MOBILE FEEDING COLUMNS.

30.5.1945.



MINISTRY OF FOOD - WARTIME MEALS DIVISION

Queens Hotel, Old Colwyn, Denbighshire

Ref: CMF(E)/CAT.171

Organisation of feeding in Emergency Meals Centres  
after Air Raids

The following notes are set out for guidance in connection with Emergency Feeding and it is felt that they should be given the widest possible circulation amongst those persons likely to be connected with the preparation and service of Emergency Meals.

1. The quick service of really hot meals at Emergency Meals Centres is of the greatest importance to people who have gone through a severe air raid. These meals should be of the most simple character, so as not to overtax the staff, who have probably gone through the raid also.
2. Buildings set aside for meals should have been viewed beforehand and plans made for the service of food to a large number of people. The easiest system is for the people to carry their own food from the counter to the table. It is advisable to have a plan in readiness showing where the counters and tables (if any) are to be set up and the position of urns, crockery and the other necessities for quick service. Children should be supervised if possible by adults.
3. Posters outside the Centre and showing the way to the Centre must be put up as soon as preparations are being made for opening. The posters will be ready at each Centre.
4. Price lists for the food supplied should be made now and kept at the Centre. This list of prices should be hung where it can be most easily seen and close to the place where money is taken. This should be at the door or the door end of the service counter. During the first two days all meals may be served free and money should be taken only as voluntary contributions. On the third and any subsequent day all persons taking meals will normally be expected to pay.
5. Organisers must see that their staff have proper food and should plan to feed them before the main demand from the general public occurs.
6. For the first two days it is expected that all the food used will be drawn from the Emergency Meals supplies held in stock. The exceptions will be bread and fresh milk, which must be procured locally at the earliest possible moment.
7. After the first two days more interesting and varied food should be served, including fresh and dried vegetables.
8. Organisers must be careful to avoid waste of food. As the numbers to be fed will not be known beforehand tinned food should be opened only as the need arises. If the numbers prove larger than was expected the contents of a few tins at a time should be added to the Boilers to keep up the quantity, without unduly diminishing the heat. As numbers lessen toward the end of each mealtime the Boilers should gradually be allowed to become empty. Ministry Soup and Stew made with Ministry Soup or Tinned Meat cannot be used after the day on which it has been heated. Other foods such as porridge and fresh meat and vegetable dishes may be re-heated. Left over porridge can be put into soups or stews.
9. Times of meals will vary but the service of breakfast might end by 9.30 a.m. and dinner begin by 11.30 a.m. This will allow two hours for preparing dinner, which should be over by 2.30 p.m. Supper may be from 5.0 p.m. to 8.0 p.m.
10. Experience has shown that numbers tend to fall very considerably at, and after, the third day after the raid. It is probable that after the third day it will be necessary to provide for less than one half of the numbers who attended on the first day but the numbers may, at any time, vary very greatly. The estimates for quantities of food given in the Appendix are as far as possible based on a unit of 100 people and can be multiplied as needed.
11. Detailed information regarding quantities of the various commodities required (Appendix A) and suggested plan for meals (Appendix B) are attached. Further miscellaneous hints which will be of assistance to staff in the Centres are also given (Appendix C).

November 1941



MINISTRY OF FOOD - WARTIME MEALS DIVISION

TABLE OF QUANTITIES REQUIRED FOR 100 PEOPLE

Dried or Preserved Foods

<u>TEA</u>	4 to 5 ozs. to 5 gallons water
<u>COFFEE</u>	2½ lbs. to 3½ gallons water and 1½ gallons milk
<u>COCOA</u>	1½ lbs. to 2½ gallons water and 2½ gallons milk
<u>SUGAR</u>	10 ozs.
<u>MILK for tea</u>	5 pints
<u>DRIED MILK</u>	2 ozs. to 1 pint lukewarm water is equivalent to 1 pint of liquid milk
<u>MARGARINE</u>	6 lbs.
<u>BREAD</u>	Five - 2 lb. loaves. Each loaf cuts into 20 slices.
<u>SOUP</u>	6 gallons = 10 x 2½ size tins Pea Soup or 15 x 2½ Vegetable Stew
<u>MEAT ROLL</u>	9 - 3lb. tins
<u>BEEF HASH</u>	25 tins
<u>BAKED BEANS</u>	35 tins
<u>DRIED VEGETABLES</u>	10 lbs. (peas or beans etc.)
<u>RICE PUDDING</u>	35 tins. (only for nursing and expectant mothers and children from 1 to 5 years old).
<u>DRIED FRUIT</u>	
Apple Rings	6 lbs
Prunes or Figs	10 lbs.

Raw Foods

<u>MEAT</u>	15 lbs. (without bone) 7 to 8 helpings a lb.
<u>POTATOES</u>	65 lbs.
<u>ROOT VEGETABLES</u>	20 to 25 lbs.
<u>GREEN VEGETABLES</u>	35 to 40 lbs.
<u>CUSTARD</u>	1 lb. custard powder, 10 pints milk, 10 ozs. sugar
<u>OATMEAL</u>	1½ lbs. for thickening Mince or Stews
<u>DUMPLINGS</u>	To serve with Soup or Stews.
	5 lbs. flour, 2½ lbs. oatmeal or wheatmeal flour, 1½ lbs. cooking fat, 1½ lbs. margarine, 2 tablespoonsful baking powder, water and salt.
<u>MILK PUDDING</u>	3 lbs. rice or sago, 10 ozs. sugar and 30 pints milk.

II. SUGGESTED PLAN OF MEALS FOR THE FIRST 2 DAYS FOLLOWING A SEVERE AIR RAID

Menus

<u>1st day BREAKFAST</u>	No attempt should be made to provide more than tea, biscuits and margarine.
<u>DINNER</u>	Stew made from soup, baked beans and meat roll, tea and biscuits, Rice pudding for children.
<u>SUPPER</u>	Soup, tea, biscuits and margarine.
<u>2nd day BREAKFAST</u>	Porridge, tea, biscuits or bread, margarine.
<u>DINNER</u>	Beef hash (with addition of vegetable stew) and potatoes, tea, biscuits or bread, chocolate rice pudding for children.
<u>SUPPER</u>	Soup or baked beans, tea, bread and margarine, cocoa for children.



### Methods

1st day BREAKFAST The first essential is to light the stoves in order to be able to provide tea as soon as possible after the end of the raid.

Tea Thermot urn, 14 dessertspoonsful tea, muslin bag or infuser, 6 gallons  
for boiling water. Heat urn with 1 gallon of boiling water for 10 minutes,  
100 drain off water and keep for washing up, place tea bag or infuser in urn, fill up with 5 gallons freshly boiling water, infuse for 12-15 minutes. Remove tea bag. Spread biscuits with creamed margarine.

Stew DINNER 20 tins vegetable soup, 10 tins baked beans, 5 - 3-lb. tins  
for meat roll, 2 gallons boiling water. To the boiling water add soup and  
150 beans, stirring constantly, when nearly boiling add meat roll cut into cubes, serve after 5 minutes. Reduce the fire. Each portion should have three cubes of meat roll.

Can be served in soup plates and eaten with spoons.  
The rice pudding for children can be served either hot or cold.  
Tea and plain biscuits.

SUPPER Heat and dilute Ministry Soup, tea, biscuits or bread and margarine.

### Preparation for the Next Day.

1. Check up stocks of food, procure and arrange for additional foods other than Emergency stocks, such as potatoes, fresh milk, bread and oatmeal.
2. Clean out urns and leave to air.  
Clean out boilers and fireplaces.
3. Soak oatmeal for breakfast porridge, 6-lbs. per 100 portions, place oatmeal in bath or basin and cover with cold water, this soaking lessens time required for cooking next morning.

### 2nd day

Porridge BREAKFAST 6-lbs. Oatmeal soaked overnight with 1 gallon cold water.  
for 100 5 gallons boiling water.  
Small cup salt.  
Add the soaked oatmeal by spoonful to the boiling water, cook for 25 minutes, add salt.  
Porridge can be served in soup plates with sugar and milk if possible.

### III. SOME MISCELLANEOUS HINTS

NEW TEA URNS Infuse tea in new urns and leave to get cold, this will do away with metal taste.

MARGARINE Cream margarine in a bowl before spreading.

MEAT ROLL Open meat roll tins at both ends and slide contents out.

SOYER BOILERS Do not have too long a flue, this will make the fire burn too quickly.  
Do not let the flames lick up the sides of the boiler.  
To lower the heat of the fire, place a brick or a shovel on the fire itself.

SOUP Add the thickening for a soup or a stew at the end of the cooking period.

BAKED BEANS Baked Beans can be heated in a bucket in a boiler half full of water. Rice Pudding can be heated in the same way.

DRIED MILK The powder should be sprinkled on the top of lukewarm water and stirred briskly; add a little at a time.



## SEMI-MOBILE KITCHEN

Each semi-mobile kitchen is capable of producing at one time 500 meals consisting of soup, joint, two vegetables and sweet, or 1,000 meals of the stew type. A staff of one cook, eight assistants (two of whom must be able to act as drivers) and an officer-in-charge are required. The equipment in each kitchen is as follows:-

	<u>On plan</u>		<u>On plan</u>
1 Bluff cooker and bogie	No. 1	5 coal fired boilers (12 gallon)	No.2
2 chemical closets	No. 3	3 tables, 6 ft. x 2 ft. 6 ins.	No.4
Rope, uprights and screens		1 mincing machine, hand operated	
8 duck boards, 4 ft.	No. 7	4 refuse bins	No.8
Insulated containers:		1 butcher's block	No.12
20 rectangular	No. 9	2 100-gall. water storage tanks	No.13
30 circular, 5 gall.	No.10	2 milk churns, 8-10 gall.	No.14
15 circular, 3 gall.	No.11	4 galvanized baths	No.15
1 potato peeler, hand operated	No.16	12 baking tins 21" x 13½" x 2½"	
12 oval pots, 6 gallon		6 G.I. buckets	
2 carving knives and forks		3 cook's knives 10"	
6 potato knives		1 No.3 meat chopper	
1 steel 12"		1 pair scissors, 8" blade	
6 G.I. ladles, 4" bowl		1 10" tenon saw (meat)	
6 18" wooden spoons		6 12" serving spoons	
4 20" tinned steel mixing bowls		2 18" dia. frying pans	
6 16-pint enamel jugs		2 Bonzer can openers	
2 balloon whisks		6 ordinary can openers	
1 18" case opener		2 coal hods	
2 spades		12 dish cloths	
3 vegetable scrubbing brushes		12 1-pint enamelled mugs	
12 vegetable nets		3 scrubbing brushes	
2 4-pint saucepans		3 lbs. soap	
7 lbs. cleansing powder		2 crowbars	
24 tea towels		2 perforated vegetable ladles	
1 sweeping broom		2 20" tinned iron flesh forks	
1 kit of tools		6 baking tins 13½" x 10" x 2½"	
1 axe		2 18" colanders	
1 bread slicing machine			



# SUGGESTED COOKING EQUIPMENT REQUIRED FOR KITCHEN CATERING FOR 1,000 PERSONS

Type of Meal (a) 1,000 meals of stew type (desirable for first 2/3 days only)  
(b) 1,000 meals of solid type (soup, meat, two vegetables and sweet) served in two sittings of 500.

## Kitchen Equipment.

1 Bluff cooker, or improvised cooker	5 coal fired 10 gall. boilers
3 tables 6' x 2'6"	1 butcher's block
1 mincing machine, hand operated	2 milk churns, 8-10 gallon
Insulated containers:	4 galvanized baths
20 rectangular	6 G.I. buckets
30 circular, 5 gallon	3 10" cook's knives
15 circular, 3 gallon	6 potato knives
2 100-gallon water storage tanks	1 No. 3 meat chopper
1 potato peeler, hand operated	1 12" steel
6 baking tins, 13 1/2" x 10" x 2 1/8"	6 G.I. ladles 4" bowl
12 baking tins 21" x 13 1/2" x 2 1/8"	1 10" tenon saw (meat)
12 oval pots 6 gall. (heavy duty enamel)	6 18" wooden spoons
6 12" serving spoons	2 18" colanders
4 20" tinned steel mixing bowls	6 16-pint enamel jugs
2 18" dia. frying pans	2 balloon whisks
2 can openers	2 carving knives and forks
2 spades, 1 axe	3 vegetable scrubbing brushes
12 dish cloths (replacement 6 monthly)	12 1-pint metal mugs
3 scrubbing brushes " 1 "	2 4-pint saucepans
1 bogle for Bluff cooker	1 carpenter's bag of tools
6 lbs. soap say 3 lbs. per 2 weeks (replacement 6 lbs. per month)	
1 sweeping broom (replacement 1 in six months)	
28 lbs. scouring powder (replacement 7 lbs. per month)	
6 hurricane lamps (replacement 0.5 in six months), 6 spare wicks	
24 tea towels (replacement 4 per month) - Note: 48 tea towels, replacement 8 per month, to be supplied to cooking units servicing permanent camps.	

## Service and Consumers' Equipment at (A) Dispersed Units of 100 Persons. in two sittings (B) Permanent Camps at the Kitchen Site, 1,000 Persons

A. 50 drinking mugs (replacement pottery 2, metal 0.5 per month)  
100 soup plates " " 1/2 " 1 "  
50 knives " 0.5 per month  
50 spoons " "  
50 forks " "  
3 serving spoons 2 serving forks 3 kitchen knives  
2 ladles 8 1-gall. metal jugs 2 tin openers  
2 sets carving knives & forks 2 bread knives 2 dixie boilers

B. 1,000 drinking mugs (replacement pottery 40, metal 8 per month)  
1,500 plates " " 60 12 " "  
1,000 knives " 8 per month  
1,000 forks " 8 " "  
1,000 spoons " 8 " "  
500 wooden trays

Seating Accommodation - Trestle tables and forms at the rate of 18" per person.



# MOBILE FEEDING COLUMNS

## Conditions of Loan

The columns are loaned by the Administration to member governments usually for a period of 3 months. During this period the columns are under the control of the appropriate ministry of the government concerned, who are responsible for insurance and maintenance and any replacements and repairs needed to keep the columns in running order. Serious problems concerning the columns during their period of loan are referred to the Welfare Liaison Officer on the UNRRA Mission, who acts in this matter for the Head of Mission. At the end of the 3 months period the columns are again placed at the disposal of the Administration, and, if the government concerned has no further use for them, are sent elsewhere. If the government wishes to retain the columns for a further period, it submits its case to the Administration, through the Welfare Officer, giving particulars of the emergency feeding needs still to be met. These needs will be considered in the light of the requirements of other countries at the time. In appropriate cases the period of loan will be extended.

If the Administration decides that the columns could be more usefully employed elsewhere, the government of the country to which they have been loaned will arrange for them to be brought to a port of embarkation within the country agreed upon between the government and the Administration, the Administration being responsible for shipping from the agreed port.

The government will be responsible for restoring major items of equipment lost or broken during the period of loan and the columns, when returned to the Administration, should conform broadly to the standard supply inventories which are mentioned below.

The columns are handed over by the Welfare Division of the Administration at London to a responsible officer of the ministry of the government concerned. Responsibility for driving the columns to the port of embarkation rests with the government. One UNRRA technician is attached to each column. This officer is usually a feeding specialist with some mechanical knowledge, but where a number of columns are being loaned, the technicians may be divided equally between feeding specialists and mechanics. The duties of this officer include the safeguarding of UNRRA material and equipment in order to ensure that they are in good working order when needed for service elsewhere; to assist the operating agency in any way possible, either by technical advice or practical assistance; to report to the Administration on the effectiveness of the feeding service under Continental conditions and to develop their own experience in the operation of such a service in order to be of greater assistance to other countries to which the columns might subsequently be loaned.

## Columns available

(1) There are at the moment 3 columns available based on Queen's Messenger Convoys. Each column consists of 7 vehicles as under:

<u>Type</u>	<u>Purpose</u>	<u>Weight fully equipped</u>
2 Canteen vans	For serving cooked foods and hot dishes	3 ton 5 cwt. each
1 kitchen	For preparing food	2 tons 16 cwt.
1 Store van	For storing spares, equipment, food, etc.	2 tons 10 cwt.
1 Lorry	Containing Boyer boilers and all heavy cooking equipment	4 tons 2 cwt.

(Contd.).

<u>Type</u>	<u>Purpose</u>	<u>Weight fully equipped</u>
1 Water tanker	For carrying fresh water	Not yet weighed
1 Utility Van	For driving Personnel and loudspeaker for publicising Column	" " "

These vehicles are Fords, Guys, Bedfords or Fordsons.

These columns are fully equipped with all Cookers, preparing, cooking and serving equipment; and each Canteen van contains sufficient crockery and cutlery to serve 250 people per vehicle at a time.

(2) Other columns can be made available, comprising 2 3-ton lorries, 1 15 cwt. lorry and portable equipment (solid fuel boilers, etc.) capable of feeding 500 persons at a sitting.

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RM/MJB  
29.5.45



6. COMMUNAL FEEDING UNIT  
(to feed 500 persons per sitting)

Number per  
units

Article & Description

6	Solid Fuel Boilers (preferably Soyers) 120 gall.
6	Oval Pots, 6 gall. (Dixies)
8	Buckets G.I. with lids
8	Knives, 10" Cooks
8	" vegetable
12	" potato peelers
18	Ladles 6" bowl
8	Wooden mixing spoons
3	Forks, cooks 14"
6	Bowls, Tinned lined 20"
3	Colanders 18"
6	Jugs, 8 pints enamel
6	Jugs, 16 pints enamel
6	Can openers, hand
2	Can openers, mechanical (Bonzor) bench type (with spare blades)
3	Kettles, 8 pints, tea.
6	Saucepans, 8 pints
6	Hurricane lamps (with globes, spare wicks, glass, etc.)
6	Insulated Urns (5 galls.) with spare taps
6	Insulated containers (5 galls.)
3	Galvanized Baths 30"
3	Galvanized Baths 28"
6	<del>10 galls. Milk Churns</del> Harvest cans, 4 galls.
8	Wire brushes
8	Mops (small)
2	Steels 12"
8	Scrubbing brushes
4 doz.	Dish cloths
4 doz.	Tea Towels
6	Paraffin lighters
2	Folding Tables 4'6" x 2'3"
2	Cans, Paraffin empty, 1 gall.
1	Garden hose 40'
1	Water tank 250 galls.
500	Drinking Mugs (metal)
500	Soup Bowls
500	Spoons
2	Shovels, small
7 lbs.	Cleansing Powder
2	Coal Bunkers
3	Coal rakes
3	Small coal shovels
1	Large handled Coal shovel
1	Spade
1	Hatchet
1	Cold chisel
1	Case opener
1	Claw hammer
1	Carpenter's Saw
1	Screw Driver
2	<del>funnels.</del>
	<u>Vehicles</u>
2	3 ton Lorries
4	<del>15 cwt Lorry.</del>
2	oil drums filled with kerosene
25 lbs	soap powder
25 lbs	household soap



Requesting

File - WE 36.  
**INDEXED**

N.F.S. Mobile Kitchens, Semi-Mobile Kitchens, Mobile Canteens,

Trailers and Surplus Canteen Equipment

(Report of a Visit of Mr. Berger and Mrs. Paynton  
With Senior Company Officer Bromidge, [redacted] of the Catering Section  
Of the London Region of the N.F.S.)  
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I. Details of Mobile Kitchen Unit

(i) General

The N.F.S. Mobile Kitchen is a self-contained cooking unit fitted into a lorry which can be driven to any given point to prepare, cook, and serve meals immediately. Cooking can be done whilst the unit is travelling; alternatively, ovens and range can be prepared whilst travelling and cooking started immediately a site is selected.

(ii) Equipment

The unit contains one large kitchen range 6' long with two ovens and ample space on top for saucepans, dixies etc; one large boiler for cooking vegetables. It is amply provided with washing sink and draining board and table space for preparing food, storage cupboards for food, crockery and miscellaneous cooking utensils. A list of the equipment carried is given in the attached inventory - form K506Q. An awning is also provided to be attached to the unit to form a serving marquee and service can be effective from both sides of the unit - the two kitchen doors of each let down into service hatches.

(iii) Capacity

The unit is large enough to cook a full course meal for 250 people at one time i.e. main dish and vegetables and sweet. There is sufficient to carry food for all meals required during 48 hours.

(iv) Personnel

The unit requires three personnel - one driver (who can act as assistant cook); one cook and two assistance (to include driver).

(v) Fuel, Petrol and Water

The unit itself operates on coal and it is estimated uses  $\frac{3}{4}$  to 1 cwt. per day for three meals. It is considered that some wood could supplement the coal once the ovens have got hot. It takes about 2½ hours to get the ovens up to cooking heat. Space is provided to carry 5 cwt. of coal.

Two water tanks are provided to carry 50 gallons of water each. If urns and pots etc. are filled ready for cooking before starting, water supply is considered sufficient to last a day.

The lorry does 8 miles to the gallon of petrol and there is storage space for 18 gallons of petrol.

(vi) Storage

The N.F.S. use tenders for carrying extra food supplies and any additional equipment.



## II. Application for N.F.S. Mobile Kitchen

### (i) Who disposes of equipment and who determines priority

These mobile kitchens were made by the L.C.C. for the Fire Service Section of the Home Office. There are about 22 redundant in London and it is likely more will become available from other parts of England. Also four are still due to come from the works to complete the contract. The Home Office have the disposal of these units, but the Ministry of Supply determines priority. The person dealing with this priority is Mr. Bryan, Minister of Supply T.T.3. Euston House, Eversholt Road, W.C.1. (Euston 1260) - in his absence a Mr. Kerridge. The Ministry of Production is also consulted and the person dealing with this is a Mr. Dyson (Abbey 5678). Once the priority is determined, the final disposal of equipment is effected through the Home Office and the person we have been informed to contact is a Mr. Butt, Division K5A (Vic. 6826 Ext. 204); for information of how the unit operates, Mr. Ford of the same Division should be contacted.

### (ii) Cost

The cost new Ex-Works is £950. The cost of a unit which has been used for two years is £690. Some units have been given to the Fire Service free and in this case, there would be no money transaction but agreement with the donor would have to be obtained to the transfer.

### (iii) Other Persons interested in these Units

Commander Boury of the French Food Mission of Entr'Aide has been to England and purchased ~~these~~ which have already been sent to France.

The Dutch Government is also enquiring about these units.

The Army Welfare are enquiring about these units.

Army Civil Affairs in Holland. A Colonel Taylor (Ken. 8131 Ext. 411) has applied for six for use of the 21st Army Group and to hand these units over to British Voluntary Societies for relief work in Holland, and Brigadier Stirling of the British Red Cross has been to inspect and approve the unit.

SHAEF. A Major Boulton (Reg. 8484) has put in a request for 40 units through Major Graham (Reg. 8484 Ext. 340) of the SHAEF Vehicle and Transport Section and he said these 40 are required for immediate relief purposes. On being told of the other approaches by the military he replied that there would be a meeting to determine the distribution of these vehicles and all SHAEF ~~units~~ would be co-ordinated and the total units allocated to the various departments requiring them.

## III. Mobile Canteens - Self-contained or as Trailers

The N.F.S. have surplus light mobile canteens for serving light refreshments, and the same procedure for purchasing applies as for mobile kitchens.

## IV. Supplements to the Mobile Kitchen

Combined with the mobile kitchen (or semi-mobile kitchen) use could be made of an insulated hot food container to send food out from the central cooking point to outlying districts or centres. The N.F.S. have a large supply of these and application would have to be made for them through the Ministry of Works - details given below. The manufacturers of these hot food containers are W. H. Hubbard & Sons, Occupation Road, S.E.17.



V. Semi-Mobile Kitchens

The N.F.S. have a supply of 6' x 8' coal burning kitchen ranges. These ranges are set on wheels and can be carried and easily set up in any building or station for a field kitchen. Attached to these are boilers for cooking vegetables, emergency water containers and storage bins. Large valve stoves working off oil sufficient to cook for 50 persons are also available where it is not possible to use and obtain coal and where smaller numbers of persons require feeding. Application for this equipment would have to be applied for through the Ministry of Works - particulars given below.

VI. Surplus stocks of cooking equipment and supplies

(i) Kitchen Utensils

Apart from the items mentioned as supplements to the mobile kitchen and equipment for semi-mobile kitchens, the following types of cooking utensils are being recovered from the various Fire Stations that are closing down -

Kettles, Dixies, Bins, Pails, Frying Pans, Saucepans, Baking Dishes, Jugs, Steamers etc.

(ii) Bedding and Clothing

Similarly, they are gathering in surplus beds, blankets, mattresses, pillows etc.

(iii) Food

Large stocks of biscuits, chocolate, tinned fish etc., are being recovered and being turned over to the Ministry of Food.

(iv) Disposal of Recovered Stocks

~~The Goods~~ (other than food) - Those recovered are disposed of through the Ministry of Works - Supply Division and the person handling these is a Mr. Sorrel (Clerkenwell 2060). From my observation quite an amount of this equipment could be cleaned up and made usable. Some of it has been very badly used, though still servicable would not warrant the transport involved.

VII. N.F.S. Personnel

It might be possible to obtain some of the N.F.S. personnel who have operated these mobile kitchens to come to UNRRA for emergency relief feeding. It is suggested that the type of man should be that of an Area Supervisor level, and the average earnings of these personnel is £4.50 to £5.00 per annum plus expenses - it is reckoned that their average wage is made up to between £5.00 and £6.00. Particularly we might consider the men who have put down for the N.F.S. overseas contingent - which contingent never left!

N.B. A Mr. Challaye of 37th Area who speaks French fluently has already applied to UNRRA for overseas work and is waiting the necessary authorization to come. It is suggested this matter be followed up and if Mr. Challaye is not already suitably placed, he might be considered for emergency feeding.

VIII. Mobile Workshops

Mr. Butt at the Home Office mentioned that they had some mobile repair shop units which might become available if UNRRA were interested.



WE 36. 7-23

To : Miss Kassius  
Mr. Elfan Rees *✓*

From : Mrs. Paynton

Copy to Mr. Berger

25th May, 1945  
(Dictated 23rd May)

**INDEXED**

Further to my talk with you  
today attached are brief details of the three Queens  
Messenger Columns available at the moment for loan to  
Governments for emergency feeding in their own countries -  
these requests would have to be submitted by the  
Government concerned.

If you require any further  
detailed information I should be glad to give it to you.

Enclosure

*Mrs. Paynton*

### Notes on Queens Messenger Column

There are at the moment three Columns available and each column consists of 7 vehicles as under : -

<u>Type</u>	<u>Purpose</u>	<u>Weight fully equippe</u>
2 Canteen vns	For serving cooked foods and hot dishes	3 ton 5 cwt. each
1 kitchen	For preparing food	2 tons 16 cwt.
1 Store Van	For storing spares, equipment food, etc.	2 tons 10 cwt.
1 Lorry	Containing Soyer boilers and all heavy cooking equipment	4 tons 2 cwt.
1 Water tanker	For carrying fresh water	Not yet weighed.
1 Utility Van	For driving Personnel and loudspeaker for publicising Column	" " "

These vehicles are Fords, Guys, Bedfords or Fordsons.

These Columns are fully equipped with all Cookers, preparing, cooking and serving equipment; and each Canteen van contains sufficient crockery and cutlery to serve 250 people per vehicle at a time.

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CONFIDENTIALWARTIME ARRANGEMENTS FOR COMMUNAL  
FEEDING IN GREAT BRITAINI. INTRODUCTION

During the present war there has been a great increase in organised communal feeding of all kinds. Apart from private enterprise, such as in restaurants, hotels, boarding schools, etc., the types of communal feeding can be divided roughly into three:

- (a) British Restaurants, which are non-profit-making catering establishments open to the general public, and providing cheap and nourishing meals for people who, owing to war-time conditions are obliged, or for whom it is a convenience, to eat away from home, but who cannot avail themselves of catering facilities already in existence.
- (b) Catering establishments set up by employers, Local Authorities or other bodies for the benefit of particular sections of the community, e.g. industrial and school canteens.
- (c) Emergency arrangements which are ready to be brought into operation should ordinary feeding facilities be disorganised or people rendered homeless, as a result of bombing raids, and to provide food for people obliged to spend long periods in air raid shelters.

II. BRITISH RESTAURANTS

In the early part of the war new forms of communal feeding were developed essentially as an emergency measure, and the Ministry of Food concentrated primarily on the preparation of facilities to deal with the after effects of heavy bombing raids. It was recognised, however, that there was also considerable scope for the establishment of community feeding centres which would operate under normal conditions. The foundation for such a provision was laid by the growing tendency, with higher standards of living, for meals to be eaten away from home. With the coming of war the need for facilities was increased, for a large number of women embarked on whole or part-time war work and it was essential to free them as far as possible from the labour of cooking, while ensuring that they, as well as their husbands and children, should still be able to obtain at least one hot, nourishing meal every day. Some provision was also desirable for men not able to return home for a mid-day meal, husbands whose wives had been evacuated, evacuees who were in difficulties because of the necessity for sharing a kitchen, munition workers transferred to new factories in sparsely populated areas (many of whom were compulsorily billeted and provided with lodging only), and other types of workers in the lower income groups for whom rising prices in commercial restaurants, and housekeeping problems of various kinds, were making the provision of a nutritive diet more difficult. Many people in these classes were already able to make use of works and industrial canteens and suitable commercial establishments, but there remained a large number for whom, in the national interest, it was essential to make provision. Moreover, by bringing communal meals within the reach of all income groups, it was possible to eliminate a potential source of grievance. Finally, it was recognised that to encourage people to eat together rather than in their homes was in the interests of economy of food and fuel, as well as of manpower.

History. The heavy bombing of London and other large towns in the autumn of 1940 intensified the need for communal feeding centres. A beginning was made in the London area, and the London County Council agreed to establish 200 centres which were to be called Londoners' Meals Service Centres. These are the basis of the L.C.C.'s emergency feeding arrangements, although they also operate as British Restaurants. The Ministry then turned its attention to the provinces. The Authorities of some of the larger provincial towns agreed to set up British Restaurants almost immediately - Liverpool, Manchester, Birmingham and Leeds



being among the first to do so - but, in general, the response was slow. At the beginning of November 1940, therefore, Lord Woolton wrote to all Civic Heads to ask for their assistance. He pointed out that the country might expect a long and difficult winter, with attacks by air and sea, and that the feeding of the people would become increasingly difficult. It was of course of the utmost importance that everyone should be properly fed, and one way of ensuring this was by enabling people to obtain at least one hot, nutritious meal a day, at a reasonable price, in a community kitchen or feeding centre. He asked them to give their wholehearted support to the preparation of such centres in their areas, and went on, "I fully realise that you and your officials are already heavily burdened and I would not ask you to undertake this additional task unless I could confidently describe it as a national service of the greatest value". He added that a special Department of the Ministry of Food had been set up to deal with Community Feeding, which would be ready to give expert advice on all questions of planning, management and nutrition, and in addition would be willing to consider requests for financial assistance. At the same time the Ministry's divisional officers were asked to take a census of communal feeding arrangements already in existence in their areas.

At first the official name for these special feeding arrangements was Communal Feeding Centres, but about this time the term Community Kitchens was adopted. It was not until April 1941 that, as the result of a personal suggestion from Mr. Churchill, the familiar name of British Restaurant came into being.

By February 1941 schemes had been approved in over 30 towns outside London, and it was estimated that 75,000 meals were being served daily throughout the country. Since then the establishment of British Restaurants in all the large centres of population, as well as in a certain number of rural areas, has proceeded steadily, the number in operation at the end of December, 1942, being 1,959, while a further 237 had been approved by the Ministry.

The rate of development from March 1941 to December 1942 was as follows:-

	Restaurants in operation	Number of mid-day meals served daily
March 1941	638	107,000
June 1941	777	167,200
September 1941	1,043	257,500
December 1941	1,207	325,100
March 1942	1,417	400,500
June 1942	1,611	446,800
September 1942	1,772	466,000
October 1942	1,840	502,800
November 1942	1,899	524,500
December 1942	1,959	567,526

\*The majority of meals served are mid-day meals

Of the 1,959 Restaurants in operation at the end of December, 1942, 1,884 were opened by Local Authorities; 1,625 of them were British Restaurants approved under the Ministry's scheme, 174 were British Restaurants for which Local Authorities took full responsibility, and 85 were School Canteens which also served the general public. The remaining 75 Restaurants were the responsibility of voluntary organisations.

Organisation and Administration. In England and Wales the Local Authorities operating British Restaurants are, with a few exceptions, either County Boroughs or County District Councils. In the administrative County of London, however, the London County Council is responsible, and the Hertfordshire County Council



has taken responsibility for a number of Restaurants in its area; some school canteens also serving the public are operated by County Councils as Local Education Authorities. In Scotland British Restaurants are operated by County Councils, the Councils of Large Burghs and in some cases by the Councils of Small Burghs. In Northern Ireland only the County Boroughs of Belfast and Londonderry are operating British Restaurants. Local Authorities have been given the necessary powers under the Defence Regulations by a Statutory Rule and Order dated January 1941.

Although actually operated by Local Authorities, British Restaurants are established under the direct auspices of the Ministry of Food, which retains some measure of control over their operation. Local Authorities are required to examine carefully the position in their areas and, having assessed the need, to decide whether one or more British Restaurants are desirable. They must then find suitable accommodation. If possible, existing buildings such as halls or schools are used, but pre-fabricated huts can be erected if no other suitable accommodation is available. The plans, together with a note on the reasons why the Restaurant is considered desirable, and full details of the estimated cost of setting it up and equipping it, must be submitted to the Ministry for approval, which is only given after careful consideration both of the demand and the estimated expenditure.

At first each individual case was considered by headquarters. Now, however, the power of decision rests in the majority of cases with the Ministry's divisional officers. They are required to forward to headquarters for consideration only those proposals involving a cost per head of the number of people to be served above specified figures. The Ministry withholds its approval when the cost is disproportionate to the expected usage, when there is no reasonable prospect that the Restaurant will be self-supporting, or if there are special circumstances which make the setting up of a Restaurant undesirable.

In considering schemes, due regard is paid to the commercial catering establishments already existing in the district and the facilities which they provide. Lord Bolton has also given an undertaking that, should a local catering association object to a proposal by a Local Authority to establish a British Restaurant on the grounds that the catering trade can supply the required service in the area, full enquiries will be made locally by a representative of the Ministry before approval is given to the scheme.

As soon as approval has been given, the Authority concerned is expected to start work on the necessary adaptation or building and later to provide and instal equipment and to engage staff. The Ministry will reimburse approved capital expenditure under the following headings: structural alterations to existing buildings necessary to adapt them for British Restaurants; where suitable existing premises cannot be found, the cost of the erection of a new building (including the provision of gas, electricity, water and drainage); and equipment, which includes ranges, boilers, etc. for the kitchen, and tables, chairs and other furnishings for the dining room. Losses incurred in operation for which the Local Authority cannot be held responsible will also be met by the Ministry. Centres are expected, however, to be fully self-supporting and to cover repayment of capital expenditure over  $8\frac{1}{2}$  years (i.e. at the rate of  $1\frac{1}{2}\%$  per month) as well as running expenses. Any profit is taken by the Ministry.

Local Authorities have the option of establishing British Restaurants on their own financial responsibility. In such cases the capital expenditure is met by the Authority, which is also responsible for operating losses, and may dispose of any profits, the Ministry's assistance being confined to technical and practical advice.

Local Authorities can obtain some of the equipment necessary for a British Restaurant from a special Ministry of Food pool in which items are scheduled under 150 different headings. They include solid fuel ranges as well as electric and gas cookers, steaming and roasting ovens, boilers of all kinds, potato peeling machines, electric washing machines, refrigerators, insulated containers, sinks, scales, saucepans, furniture, etc. The Ministry



also provides expert technical advice on subjects such as the layout and planning of Restaurants, the arrangement of menus and the employment of suitably qualified cooks and other staff.

The Ministry is anxious to ensure that Restaurants shall be as attractive as possible, and with this end in view an Art Adviser has recently been appointed whose services are available to any Local Authority, and who has already given much valuable advice on decoration. In some cases it has been possible to utilise the services of the students of local Art Schools, who have decorated the Restaurants with mural paintings; in London a scheme is in operation for the loan to Restaurants from a central library of pictures which are hung for a short time and then exchanged for a new selection. The Ministry has also strongly recommended to Authorities the installation of wireless sets.

After a British Restaurant has been set up, the Ministry keeps in close touch with its development, and does everything possible to ensure its efficiency and success. Catering experts carry out inspections from time to time and are also available to visit the Restaurant and give advice whenever they are asked to do so. The Ministry also has a staff of trained Cook Advisers stationed in selected areas, who, if required, will take over the cooking and management of Restaurants where the food and service are reported to be below the average, with a view to raising the standard by precept and example. Experiments are at present being carried out to discover the exact nutritive value of specimen meals, so that in Restaurants where the value of the meal falls below the minimum recommended by the Ministry's scientific advisers, steps can be taken to remedy the deficiency. Local Authorities are also required to submit periodical accounts, and where it is found that the Restaurant is not paying its way, an immediate investigation is carried out, advice then being given as to how the deficiencies may best be remedied.

To save both time and manpower, most British Restaurants are run on the cafeteria system, the food, which is simple, but hot, nutritious and attractively served, being as a rule arranged on hot plates on a long counter. Typical menus are: soup, fish and potato pie, carrots and potatoes, bread and butter pudding; soup, roast joint and stuffing, potatoes, swedes, watercress, bakewell tart, chocolate sauce; or soup, liver stew, cabbage, potatoes, boiled roly-poly pudding and custard. Customers, who are drawn largely from wage and salary-earning classes in the lower income groups, purchase the requisite number of tickets from a pay-desk near the entrance, collect their food and cutlery, and carry it to brightly-painted wooden or linoleum topped tables, generally arranged to seat groups of four, six or eight. The Restaurant will probably be decorated quite simply, but will be clean and as light and cheerful as possible. To save manpower, many Restaurants encourage diners to carry their "dirties" to a special hatch when they have finished their meal.

Most British Restaurants have fully equipped kitchens, and all food is prepared and cooked on the premises; some, however, are supplied from the Ministry's Cooking Depots (v. infra) with ready-cooked meals in heat preserving containers, whilst in other areas Local Authorities operating a number of restaurants have themselves set up a central kitchen where all the meals are prepared and cooked and from which they are distributed to the various Restaurants.

Local Authorities have a large measure of freedom in running Restaurants, and are at liberty to try any experiments in organisation and management which may make them more suited to local conditions. Although British Restaurants are open to all members of the public, some Authorities have found it necessary to institute a system of priority for workers with limited lunch hours and this arrangement has the full approval of the Ministry, which has not, however, considered it desirable to enforce or standardise it in any way. Other Restaurants, to save paper, substituted plastic tokens for paper meal tickets, and when the paper shortage became more acute, the Ministry asked all Authorities to adopt some such system, giving as a guide a summary of a scheme already in operation in one restaurant.

A large number of Restaurants are operated entirely with paid staffs, but Authorities are at liberty to make use, if and as they wish, of the services of voluntary helpers, whom they usually obtain through local W.V.S. organisations. They are also responsible for fixing the prices of meals, which must be high enough to enable the Restaurant to pay its way, but low enough to enable those sections of the community for whom Restaurants are intended to



obtain an adequate meal. In a case where charges were considered unduly high, the Ministry would wish to examine the accounts and organisation of the Restaurant to discover how prices might best be lowered. Average prices are soup 2d., main dish and vegetables 8d., sweet 3d., tea 1d. Authorities which so wish may let British Restaurant premises for social functions, provided normal activities are not interfered with in any way and there is no compulsion on the normal staff to work extra hours. It is also left to the discretion of Authorities to decide whether there is a demand for breakfasts and evening meals or morning coffees and afternoon teas, and to arrange for the Restaurant to be open as and when necessary.

As well as providing sit-down meals, most British Restaurants also have a "cash and carry" service by which customers may buy the same food and take it home with them in their own receptacles. There has, however, been only a limited demand for this service. Some British Restaurants also send out meals en bloc, in heat-preserving containers, for school children, employees of nearby factories or works which are not large enough to run canteens of their own, or even to workers temporarily employed on building sites in isolated districts.

Emergency Aspect. Although most emphasis is now laid on the day-to-day aspect of British Restaurants, their importance from the point of view of emergency feeding has not been forgotten. This can be seen in the insistence of the Ministry that Restaurants should be equipped with ranges and boilers fired with solid fuel, so that they can be independent of public utility services such as gas or electricity which are often out of action after heavy bombing raids and also that, where possible, they should be furnished with water storage tanks. The value of these precautions has been seen in many places where British Restaurants have been able to carry on during and after raids and render great service to the homeless. Inevitably, a few Restaurants have been actually destroyed by bombs.

Special Types of British Restaurant. Besides Restaurants actually run by Local Authorities under the auspices of the Ministry, there are a number of other feeding centres, mentioned above, which fall within the broad category of British Restaurants and which can be divided roughly into four groups:

- (a) the Restaurants of the Londoners' Meals Service, which were originally set up by the London County Council on its own responsibility, but were later brought into line with other British Restaurants with which they are now identical in all but name.
- (b) Centres run by Local Authorities on their own financial responsibility.
- (c) Centres run by voluntary organisations: in some places local bodies such as the W.V.S. have volunteered to undertake the establishment and organisation of community feeding centres and to accept full financial responsibility for them; their efforts are co-ordinated by the National Council of Social Service and the W.V.S., which give expert advice and much material assistance.
- (d) School canteens also serving members of the public.

Conclusion. There is no doubt that British Restaurants have met a very real need among certain sections of the community, and their immediate and widespread popularity shows that their value has quickly been appreciated. Although they are, of course, open to all members of the public, they are frequented mainly by the people for whom they are intended, and many thousands of workers and others have been able to obtain at a reasonable price a hot, nourishing meal which would not otherwise have been available to them. But in addition to this, British Restaurants might well be described as a very interesting social experiment. For the first time in the history of this country large-scale provision has been made under the auspices of the Government for the establishment of catering facilities which are at the same



time self-supporting and cannot possibly, therefore, be classed as charity, and which are tending more and more to provide the most nourishing meals possible in the light of dietetic and scientific advice.

### III. OTHER DAY TO DAY FACILITIES

Catering establishments set up by employers, Local Authorities or other bodies for the benefit of particular sections of the community are not under the direct supervision of the Ministry of Food, but it takes a great interest in their establishment and smooth working, and gives every assistance in its power with the provision of food.

Industrial Canteens are controlled by the Ministry of Labour, which is empowered to insist on the establishment of a canteen in all factories engaged on essential war work with more than 250 employees. It also endeavours to persuade employers in smaller factories to set up canteens where necessary, either individually or jointly with other small factories nearby. There has been a considerable increase in the number of industrial canteens since the beginning of the war.

Where the establishment of a canteen is not possible, and other suitable catering facilities are not available, the Ministry of Food is often able to arrange for a British Restaurant to be opened in the vicinity to provide both the factory employees and others who may need a cheap, hot mid-day meal. Alternatively, meals are sent in bulk to the factory, from a nearby British Restaurant or Cooking Depot (v. infra). The Ministry also assists canteens and British Restaurants which serve chiefly industrial workers by making larger allocations of rationed food available, and also enables them to obtain supplies of certain unrationed foods on a priority basis.

Dock canteens are also supervised by the Ministry of Labour, but in some cases British Restaurants have been set up outside docks to assist the dockers to obtain suitable meals. In addition, the Ministry of Food has made arrangements for the employers of factory and other workers for whom no canteen facilities are available to obtain supplies of tea, sugar and milk from which to supply hot beverages to their employees for consumption at their place of work.

Pithead Canteens are operated under the auspices of the Miners' Welfare Commission. In view of the special conditions under which miners work, many canteens provide only cold snacks and packed lunches which the men can take down the pit with them. An increasing number, however, are also providing hot sit-down meals which the miners can eat on their way to or from their work.

School Canteens are primarily the responsibility of the Board of Education, and are set up and operated by the Local Education Authorities, i.e. by County and County Borough and in some cases by County District Councils. The Ministry, however, has co-operated fully in the Board's campaign to ensure the adequate nutrition of school children by extending this school meals service to a very considerable extent.

The two Departments work in the closest possible collaboration, and the Ministry, besides being able to offer the Board the benefit of widespread experience of communal feeding under war-time conditions, has been able to assist them in several practical ways. In many areas meals are prepared and cooked at Cooking Depots and sent to the schools by van in insulated containers, the Education Authorities, of course, meeting the full cost. In other areas the meals are sent out from British Restaurants, or alternatively arrangements are made for the children to be taken to the Restaurant and to have their meal there under supervision by members of the school staff. In such cases special arrangements are generally made for the children to pay at a reduced rate, the balance being met by the Education Authority.

For a time the Ministry also assisted the Board by allowing it to draw on the pool of equipment supplied to British Restaurants and Cooking Depots but it has now made arrangements with the Ministry of Works and Planning to obtain most equipment direct. School canteens are also able to obtain larger



quantities of meat, fats, sugar, preserves and milk than ordinary catering establishments are allowed, and also priority supplies of cocoa and starch food powders.

Rural workers. With the increase in the catering facilities available for town workers, and in particular the establishment of British Restaurants, it began to appear that, despite the extra cheese ration granted to them, agricultural workers and other inhabitants of rural areas were at a disadvantage as regards food supplies, which was not altogether compensated by the larger amount of vegetables and other country produce which they were able to obtain. Consultations were held with the Ministry of Agriculture and representatives of the Agricultural Workers' Trades Unions, as a result of which the Ministry endeavoured wherever possible to encourage rural Authorities to set up British Restaurants, to operate largely on a cash-and-carry basis, and if possible to have vans or mobile canteens attached from which to supply hot meals to auxiliary centres in surrounding villages, either daily, or on two or three days a week. Individual farmers also were encouraged to set up small canteens for groups of their employees, to provide them with either hot or packed meals, and both these and British Restaurants catering largely for agricultural workers were enabled to obtain supplies of rationed food on the scale authorised for industrial canteens and British Restaurants feeding factory workers.

In addition to these schemes established under the direct auspices of the Ministry, voluntary organisations such as the W.V.S. and Women's Institutes in certain rural areas initiated schemes for preparing and distributing meat pies and snacks to agricultural workers on a non-profit-making basis, for consumption in the fields. These proved very popular and the Ministry, without interfering in the organisation of individual schemes, has made some attempt to co-ordinate them, and has asked Divisional Food Officers to encourage the setting up of new schemes to cover as many as possible of the areas where hot meals cannot be made available through British Restaurants or farm canteens.

The pies are prepared at British Restaurants or local bakeries, or by pie manufacturers or private individuals, and are distributed under the auspices of voluntary organisations, Local Authorities, or other suitable local bodies or individuals, who are asked to submit details of the scheme to the Divisional Food Officer in order that he may ensure that it does not overlap with other schemes in the area, and make arrangements to enable the pie manufacturers to obtain the necessary materials. Pies are distributed by voluntary workers in mobile canteens, tradesmen's vans, buses, private cars or any other available means of transport, but the development of the scheme has been retarded by the need to economise in petrol and rubber. The Ministry does not take any financial responsibility for pie schemes except in so far as they entail expenditure on extra equipment for British Restaurants. There has been a steady increase in the number of pies and snacks sold weekly since the scheme was inaugurated, the figure for the month of November being 748,000 and for December 887,000.

In addition to these facilities for agricultural workers themselves to obtain unrationed meals, farmers, like industrial employers, may obtain supplies of tea, sugar and milk to supply hot beverages to their employees, and may also obtain margarine, cheese and preserves during periods of special activity such as haymaking and lambing to provide meals for those workers who are not being given a hot or packed meal by an establishment or under a pie scheme.

#### IV. EMERGENCY ARRANGEMENTS

Emergency feeding proper is a direct outcome of modern war conditions, which may at any time necessitate the mass feeding of large bodies of people temporarily rendered homeless in areas where all normal channels for the provision of food, and public services such as gas and electricity, have been disorganised. Such provision has never before been needed, and although during the last war the National Kitchens Order gave power to Local Authorities to establish municipal restaurants, a very small number of Authorities considered it necessary to do so.

Queen's Messenger Convoy Service. The first line of defence after air attacks is provided by Queen's Messenger Convoys and Mobile Canteens. These are units



which can be rushed to raided towns within a few hours to supply hot soups, drinks and snacks. During the autumn of 1940 mobile canteens belonging to Local Authorities and voluntary bodies proved of great help in post-raid feeding. Plans were therefore laid for the organisation by the Ministry of fleets of vehicles providing similar facilities on a larger scale and capable of operating in any part of the country. These convoys, known as Queen's Messenger Convoys, came into service in the Spring of 1941. The vehicles were presented by Her Majesty the Queen or purchased out of monies contributed by the Allied Distress Fund. Originally 18 convoys were organised each consisting of eight vehicles. Both the number of convoys and the number of vehicles in each were later increased, funds being obtained from overseas gifts.

The vehicles are equipped to provide the simplest possible meal for the maximum number of people, and are entirely independent of water supply or other facilities in the area in which they are operating. The convoys are based in or near the towns in which the Divisional Food Offices are situated, the number in each Division being determined by its population and vulnerability. They are under the control of the Divisional Food Officers, who have each appointed a member of their staff to take charge. Each convoy is intended primarily for service within the Division where it is stationed, but arrangements have been made to send convoys from one Division to another when required. One convoy is under direct headquarters control and is held as a reserve, ready to give assistance in any part of the country.

The Divisional Food Officer is responsible for the staffing, maintenance, food supply and efficiency of the convoy under his control, but the Regional Commissioner, in consultation with the Divisional Food Officer, is responsible for directing where it shall serve during a period of emergency. The local A.R.P. Controller gives instructions as to the place in which the Convoy kitchen shall be set up and in which localities the canteens shall work. Service from the canteens is normally restricted to daylight hours. At night the vehicles are withdrawn from the bombed town for security and the crews find billets as near as possible to the area so that they may return and be ready to supply refreshments at daybreak.

During the first 48 hours after raids, food is supplied free of charge, but voluntary contributions are invited by means of a collecting box. After this period food is sold at prices approximating to cost. Although the Queen's Messenger Service is intended primarily to bridge the gap until static feeding arrangements can be brought fully into service, in practice it is often found necessary to extend the period of its operation considerably, and Queen's Messenger Convoys have been in action for a week or more in one town, being employed after the initial period for the purpose of supplying works where canteen facilities were either damaged or impaired due to the failure of utility services.

Mobile Canteens. For emergency feeding purposes use is made of mobile canteens belonging to voluntary associations and Local Authorities. Since 1939 large numbers of canteens have been brought into operation by organisations like the Y.M.C.A. and Salvation Army, for such service as the provision of refreshment for troops. After raids, some of these canteens, together with those provided by Local Authorities for the feeding of police and civil defence workers, can be called upon for work, either as a supplement to Queen's Messenger Convoys, or in organised units where convoys are not available. All canteens available for action in an emergency are registered in Regional Pools or with Divisional Food Officers as being in one of two categories:-

- (1) first line canteens, available at a few hours' notice;
- (2) second line canteens, which are used daily and cannot immediately be made available for emergency feeding.

In an emergency the A.R.P. Controller in each town affected informs his Regional Commissioner of the number of canteens needed. The Divisional Food Officer, at the request of the Regional Commissioner, then calls the specified number of canteens into operation and arranges for the provision of relief vehicles if required. Once they have reached the scene of action, canteens normally operate under the control of the Emergency Feeding Officer who relies for direction on information supplied by the A.R.P. Controller.



Where necessary, stocks of food may be allocated by Divisional Food Officers to every mobile canteen available for use in an emergency. When after raids initial supplies are exhausted, canteens operating with a Queen's Messenger Convoy are re-stocked from its reserves; those working independently are supplied from stocks at Emergency Meals Centres (v. infra). As soon as cooked meals can be prepared, mobile canteens are used to distribute them. As with Queen's Messenger Convoys, refreshments are served free for the first 48 hours after raids; later the full cost of the food must be charged to all who are able to pay.

Emergency Meals Centres. In addition to the facilities offered by Queen's Messenger Convoys and Mobile Canteens, emergency meals are supplied from what are known as Emergency Meals Centres. They are intended to cater for those who, although not necessarily homeless after raids, are unable through failure of essential services to cook in their own homes. In general, Emergency Meals Centres have been set up in towns, and responsibility for their operation is exercised by County Boroughs, Boroughs and Urban Districts, but in some areas County Councils and in one or two others Rural District Councils have undertaken to organise schemes. In the London area the London County Council is the Authority responsible for their operation.

The development of Emergency Meals Centres was arranged in stages. During February 1941, all Local Authorities with populations of 100,000 and over, together with Local Authorities in the Greater London area, were asked to prepare schemes. At this initial stage certain smaller towns were included which, by reason of special conditions, were considered to be potential target areas. The provision of facilities was extended in March 1941 to all areas with populations of 50,000 and over. Since June 1941 a number of other towns with smaller populations regarded as liable to attack have been included. In view of the tendency after heavy raids for people to migrate for a few days from bombed areas to the surrounding countryside, schemes involving the co-operation of Local Authorities have been required. Under these schemes County Boroughs and Boroughs have collaborated with County Councils in organising arrangements to cover the rural areas adjacent to the larger towns.

Emergency Meals Centres do not operate except immediately after raids and they are housed, therefore, in schools, church halls or other buildings dispersed as far as possible throughout the area covered and situated away from potential targets. In the London area provision for some of the population has been made in the form of mobile units, for which transport has been arranged, and which can be taken at short notice to any area in which the strain is unexpectedly heavy.

So far as possible the Centres have been grouped into classes of various sizes and for each size a certain standard of equipment and reserve of foodstuffs has been fixed. Coal fired boilers have been included so that hot tea and soups for the full complement covered can be prepared, and in the larger Centres ranges have been installed so that after the first day or two, when attendance falls off, more solid meals may be provided than can be cooked in the boilers. Each Centre is equipped with adequate numbers of mugs, plates and cutlery. The reserve of foodstuffs held at each Centre is sufficient to supply the numbers of people for whom provision is made for a period of six days.

During the period immediately after raids experience has shown that only the most primitive meals - hot tea, soups, stews, sandwiches and bread and margarine - can be given to the large number concerned and in the short time available. After about 48 hours, however, it is normally possible to cook potatoes and vegetables and roast or baked dishes for the smaller number of people who remain and for whom longer meal times can be arranged. The general policy pursued is to close down smaller centres a few days after raids and to concentrate on use of the larger ones. Where possible, cooked meals of a more substantial type are supplied in insulated containers from Cooking Depots (v. infra).

The Emergency Meals Service is normally operated on a voluntary basis, and in many cases is staffed or supervised by school teachers, as well as by members of the leading voluntary organisations. When it has been possible to obtain use of buildings of the type indicated - schools, halls, etc. - little



adaptation has been required. Blackout arrangements, however, have had to be made, lock-up stores for the foodstuffs provided, and adequate protection arranged for boilers and ranges. The construction of lean-to sheds is required when boilers cannot be placed under existing cover, since the persons operating them must be protected from the weather, (although the boilers provided will function equally satisfactorily inside or outside buildings). Some water storage facilities are necessary lest the ordinary supplies break down under emergency conditions. A reserve store of  $\frac{1}{2}$  gallon per head has generally been arranged by Local Authorities and in vulnerable areas, such as ports, this has been increased to 1 gallon per head. Tables and chairs are not normally supplied, use being made of whatever may be available of this sort in the building taken over, e.g. school desks, trestle tables, forms, etc. Since people must know where Emergency Meals Centres have been set up, the Centre itself must be indicated either by a permanent notice of an appropriate size, or by temporary notices which are posted up directly the Centre is brought into operation. In either case, after raids notices are put up in neighbouring streets indicating the way to the Centre.

All approved capital costs involved in the setting up of Emergency Meals Centres are reimbursed by the Ministry of Food. Arrangements for payment for food are similar to those obtaining in respect of Queen's Messenger Convoys. During the first 48 hours after an emergency, food may be provided free; after the first 48 hours food is normally charged for on the basis that all costs involved (including raw foodstuffs, wages (if any), overheads, etc., as well as amortisation of capital charges for the period involved in the emergency) are covered.

Under extremely severe conditions the provision made in Emergency Meals Centres may be totally inadequate. To meet this eventuality the Minister of Food has made a Statutory Rule and Order enabling Local Authorities to direct caterers to supply, either cooked food for transport to any place required, or meals on their premises of a particular kind and at specified prices. This power is available to all Local Authorities, and arrangements have been made between many of the larger Authorities and the caterers in the areas concerned to bring the Order into effect when necessary with the minimum of delay; powers under this Order have, however, never yet been exercised.

Rest Centres. The Rest Centre Service is the responsibility of the Ministry of Health (Department of Health in Scotland) and has been organised in collaboration with County and County Borough Councils, the Local Authorities responsible for public assistance (i.e. relief of the poor). The purpose of Rest Centres is to provide after raids for the immediate needs of people who have been bombed out of their homes and have nowhere to go. The facilities which can be offered at the centres include, in addition to light meals, sleeping accommodation, the supply of emergency clothing, and general advice and help. As soon as possible, occupants of Rest Centres are transferred to billets or accommodation is found for them with friends or neighbours.

A beginning with the organisation of Rest Centres was made before the war, and, as a result of experience of raids, their numbers were greatly increased in 1941. They are distributed throughout the country in all areas likely either to be bombed or to receive refugees from bombed areas, the greatest concentration being, of course, in the target towns and the districts surrounding them.

The majority of Rest Centres are equipped with the means of preparing on the spot at least hot drinks for homeless people immediately on admission, and many have more elaborate cooking equipment. The facilities for preparing hot meals vary widely from place to place and in many areas arrangements have been made to bring hot meals to Rest Centres from Cooking Depots. Feeding arrangements in Rest Centres are as far as possible co-ordinated and operated in conjunction with Emergency Meals Centres. In some areas it has been found feasible to provide meals for the occupants of Rest Centres in Emergency Meals Centres. Rest Centres not covered by arrangements of this kind are equipped for the preparation of hot meals on the spot and in some cases solid fuel boilers are provided to meet possible breakdowns in gas or electricity services.

Reserves of food stocks have been accumulated for use in Rest Centres by the Ministry of Health. More recently arrangements have been made by which the Ministry of Food replenishes reserve food stocks with supplies of



the type and on the scale laid down for Emergency Meals Centres; the Ministry has also agreed to allow reserve stocks established for Emergency Meals Centres to be used if necessary as a second line of defence for Rest Centres.

As a development of the Rest Centre Service intermediate hostels have been set up outside some of the larger towns and are to be operated on self-supporting lines for the benefit of essential workers whose homes have been destroyed in raids. The National Hostels Corporation Ltd., a non-profit-making body, is responsible for intermediate hostels. Those erected in the port areas have been furnished with emergency food stocks

Shelter Feeding. In London and the larger provincial towns provision has been made for the supply of hot drinks and snacks in air-raid shelters. During the autumn of 1940, when London first suffered serious aerial bombardment and thousands of people spent long hours underground, the need for a service of this kind was realised, and in October 1940 its organisation was undertaken by the Ministry of Food, in collaboration with the Ministry of Home Security and the Ministry of Health, the other Departments concerned with shelter administration. In March 1941, as a result of the heavy raiding of ports and industrial towns, the service was extended to the more vulnerable provincial areas. Responsibility for shelter feeding is exercised by the Local Authorities dealing with air raid shelters and A.R.P. arrangements generally; these are the Counties and the County Boroughs and, in the London area, the Metropolitan Boroughs, (but in some cases the Counties have delegated their functions to Boroughs and Urban Districts).

The ordinary air raid shelter canteen is of a quite simple type and consists merely of a counter, with cupboards for storage of small equipment and power points to make possible the use of electrical equipment. Space has to be economised to the utmost, since every possible square inch is required for shelterers. Local Authorities are authorised to instal canteens in shelters with seating capacity for 200 persons and over, and in smaller shelters used regularly by not less than 50 persons, the expenditure incurred being reimbursed by the Ministry of Home Security. The equipment required consists of electric heating appliances for making tea, soup and other hot drinks, insulated urns, electrically heated ovens for warming pies, etc., and food boxes with trays for carrying and storing snacks. The Ministry of Food undertakes responsibility for the provision to Local Authorities of equipment, either by its free loan or, in special cases, by reimbursement of expenditure. A reserve of equipment has been organised and is held at two Depots in the London area. From it equipment can be supplied to shelters without Canteen facilities to which unexpectedly large numbers of people resort in an emergency, or insulated equipment to shelters, relying on electrically heated equipment, in which the electricity supply has failed.

In the main, shelter canteens are operated by small caterers, voluntary organisations, shelter committees, shelter marshals and, in the smaller shelters, by individual shelterers. Where none of these is prepared to accept responsibility, the Local Authority itself must provide refreshments if the Ministry of Food considers that shelter feeding arrangements are essential. For the smaller shelters experience has shown that some kind of self-help system, under which committees of shelterers undertake catering, is most satisfactory. All food supplied is of course paid for by the shelterers. Powers to control catering were given to the responsible Local Authorities in the Sale of Food (Public Air Raid Shelters) Order 1940, No. 1964. The prices charged for food and the hours of operation of canteens are regulated and normally only one caterer is licensed for each shelter.

Some success has attended attempts by the Ministry to raise the standard of food provided. At first tea and buns were supplied almost exclusively; as a result of the issue of circulars and posters, showing the advantage of less starchy foods, and of a pamphlet giving recipes for shelter snacks, more suitable types of food are now provided.

In order to meet exceptional demands on shelter canteens during and after severe air bombardment, Local Authorities operating Emergency Meals Centres are authorised to supply foodstuffs from their stores for shelter feeding. Special arrangements have been made in the Metropolitan Boroughs and reserves of foodstuffs issued by the Ministry. For the London Underground Stations used as shelters, a special canteen service has been organised by the



London Passenger Transport Board. In eighty stations power points have been installed to enable hot beverages to be prepared and snacks heated. Foodstuffs are distributed by special trains during the day from depots established in the suburbs. The facilities offered to shelterers are the same as in ordinary air-raid shelters except that, to avoid congestion, food is distributed by attendants. Necessary equipment for this service was purchased out of a grant from the Lord Mayor of London's Air Raid Distress Fund and operating losses are met by the Ministry of Food.

Cooking Depots. Although primarily a part of the emergency feeding arrangements, Cooking Depots are playing a more and more important part in day-to-day feeding. They are essentially large kitchens from which cooked food can be distributed in heat-preserving containers. Like shelter canteens, they have been developed as a direct result of the experience gained from bombing attacks.

After the heavy raids on Sheffield at the end of 1940, normal catering was impossible and the need for hot meals extremely urgent. The need was successfully met by the installation of cooking equipment in schools on the outskirts of the town, from which meals were despatched to improvised restaurants, set up where they were required. In the light of this experience the Ministry embarked in 1941 on the establishment of a network of Cooking Depots around ports and other important industrial towns. Responsibility both for the erection and operation of Cooking Depots has been accepted by Local Authorities: in general these are the Counties and County Boroughs, but in some cases Boroughs and District Councils have undertaken responsibility: all capital expenditure involved in the establishment of Cooking Depots and approved operating deficiencies are reimbursed to these Local Authorities by the Ministry of Food.

Since the effectiveness of a Cooking Depot in emergency depends in part on its location, the sites for them have been very carefully selected. Places away from target areas, preferably outside the target town altogether, have been chosen. Normal utility services (water, electricity, etc.) and good roads must of course be available at each site. Generally, existing buildings have been used to house the equipment, but in some cases special precast concrete structures have been erected. Each Depot is equipped to produce 3,000 full-scale meals, consisting of soup, joint, two vegetables and sweet, over a period of from 4 to 6 hours, or double that number of emergency meals. Although immediately after raids meals of this latter type are welcomed, a diet of soups and stews begins to pall after a few days. As normal conditions are restored, and the demand for meals declines, Cooking Depots change over from emergency meals to produce the more solid type.

The main cooking equipment at the depots consists of special patent cookers which are a combination of an ordinary coal-fired range and a steam-raising plant. Special steam-heated boiling pans and necessary ancillary equipment are also provided. The cooking apparatus is coal-fired and provision is made for the storage of water at each Depot in case local supplies fail. The heat-retaining containers in which meals are distributed from Cooking Depots ensure that food is kept hot for at least 4 - 6 hours. Containers are of two kinds, cylindrical and rectangular. The rectangular container makes possible the supply of baked and steamed puddings, roast meat and other oven cooked food; it is so constructed as to permit of the transfer of baking tins direct from oven to container. Of the cylindrical type, three sizes are used, viz., 1, 3 and 5 gallons.

As soon as possible after raids, fresh food is used in the preparation of meals, but each Cooking Depot holds an emergency reserve of foodstuffs, in case it is cut off from outside supplies or additional Emergency Meals Centres have to be provisioned. Similarly, a reserve of equipment is held.

Although the primary purpose of Cooking Depots is the provision of meals after air raids, in order to avoid the waste involved in idle equipment and to ensure that Depots shall be immediately available in emergency, they are and will increasingly be utilised for the supply of cooked meals to British Restaurants, schools, and works canteens. Of the 198 Depots now completed about 140 are in daily use and are supplying about 150,000 meals per day; in all, 75% at least of the Depots it is proposed to erect will operate



on a day-to-day basis. Since the meals supplied do not require re-heating before service, a considerable economy of both labour and other resources in day-to-day feeding is made possible. Moreover, meals can be supplied to small factories, docks, etc., where the demand is not sufficient to justify the establishment of self-contained canteens. Transport forms an important part of this service and special arrangements have therefore been made to provide vans for the purpose.

Where Cooking Depots are being used for day-to-day feeding purposes, they must be run on a self-supporting basis and the charges made for cooked food must be such as to cover all costs; similar prices are charged when Cooking Depots operate in emergency. Arrangements have been made for the attendance of cooks and supervisors at special courses of instruction so that a high standard of efficiency in Cooking Depot management and catering and cooking can be reached and maintained.

#### Semi-Mobile Cooking Units

As the service which Cooking Depots can offer may be required outside the important industrial areas, or in those areas on a scale in excess of the capacity of existing Depots, arrangements are now being made for the organisation of semi-mobile cooking units, which can be set up in the open within a few hours and provide substantial meals similar to those produced in Cooking Depots. The broad intention is to place them at the disposal of Divisional Food Officers, who will be responsible for their storage and despatch in an emergency to wherever they are required. Operation of the units will be undertaken by Local Authorities, acting under the supervision of Divisional Food Officers. No final arrangements have yet been made, however, except as regards the main equipment to be included in each unit. These units will be distributed principally in those areas of the country with lower population density than the main industrial areas where Cooking Depots would not be justified. The units are highly mobile and can be concentrated where necessary at short notice to produce the required output. They will be particularly valuable following enemy attacks on secondary targets, a recent feature of enemy bombing policy.



### Special Divisional Reserves of Equipment and Foodstuffs

While it is hoped that Emergency Meals Centres and Cooking Depots supplemented by semi-mobile units, will deal adequately with all situations, yet it is regarded as desirable that some additional provision should exist so that equipment and foodstuffs can be taken to any particular point where arrangements for emergency feeding are insufficient. Special Divisional Reserves have therefore been established to reinforce existing Emergency Meals Centres or Rest Centres, to provide for essential factories where canteens are normally operated by gas or electricity, in case these services fail, and to meet unforeseen contingencies. Divisional Food Officers can send equipment, together with the necessary supplies of foodstuffs, to any point required. Both the equipment and the foodstuffs are of the type supplied to Emergency Meals Centres and are stored in the Divisional Headquarters town or at several strategic points in the Division.

### Conclusion

The various emergency arrangements outlined in this section have been developed in the light of experience of heavy raiding and have shown their worth in all the areas in which they have been tested. If there are further heavy bombing attacks in future it should be possible, in one way or another, to provide food for all who are in need of it and thus alleviate to some extent the suffering which must inevitably result from raids.

Ministry of Food,  
Wartime Meals Division.

**OUT FILE**

BM/3953/S.T.4

24th April, 1945.

Sir,

Re: Wiles Mobile Steam Cooker

We have your letter of 12th April, giving information of the performance of the above cooker whilst undergoing tests at the A.C.C., T.C. Aldershot. This information is extremely useful and we thank you very much for forwarding it to us.

Yours faithfully,

WELFARE DIVISION.

Major General,  
Director of Supplies and Transport,  
The War Office,  
S.T.4  
"Braganza",  
The Avenue,  
Camberley, SURREY



WE. 36 ✓

1004  
Copy on WE 30/7

Emergency Relief Services - Norway

Notes on meeting held on Friday, 20.4.45

H. B. E. R. A.

File on  
WE 36

and ER  
Norway

Regulation

**Present:**

Mr. Berger (Welfare Division)  
Mr. Flexner (Supply Division)  
Miss Winklerova (Supply Division)  
Miss Suiggum (UNRRA Mission to Norway)  
Mr. Bjornedy (Norwegian R. Office)  
Mr. Winther ( " " " )  
Miss Murdoch (Welfare Division)  
Mrs. Paynton ( " " " )

**INDEXED**

**Emergency Feeding  
Units and Personnel**

The list of supplies previously submitted to UNRRA by the Norwegian Government was considered and it was finally decided to propose:-

10 Mobile Feeding Units fully equipped sufficient to feed 10,000.

10 sets of Maintenance equipment to service the 10 Units.

be obtained and loaned to the Norwegian Government for 3 months. The equipment of the units will be agreed between Supply Division and Welfare Division. The emergency feeding supply list approved by Commission II will be revised and supplemented for the purpose. UNRRA will also provide some technicians and other personnel. The Norwegian representatives will review the personnel question and advise the Welfare Division how many UNRRA personnel they would wish to put in for.

**Delivery of Mobile  
Units**

Mr. Flexner pointed out that it would take 6/7 weeks to obtain these units from the time the Administration had approved the budget; and it was agreed it was the responsibility of the Welfare Division to put the budget forward to the Administration and Mr. Flexner would keep Mr. Flexner advised of its progress.

**Supplies and  
Equipment other than  
Mobile Units**

It was agreed that when the approval of the Administrative Council had been obtained a list of equipment attached to the Mobile Units would be compiled and given to the Norwegian representative in order that they could assess their additional needs. Mr. Bjornedy mentioned that they understood the Army Civil Affairs would make available to them some additional equipment and this would be used for supplying the needs of the remaining 7,000 people. Mr. Bjornedy mentioned that they would require 2 trucks for the Medical Units (being prepared by Dr. Bruce) and additional trucks for the equipment being supplied by the Army Civil Affairs; Mr. Flexner advised them to get in touch with the Ministry of Production. With regard to jeeps it was felt better to arrange for the Norwegian Government to make arrangements through their representatives in Washington to ship these over as soon as possible. With regard to other supplies Mr. Flexner suggested the Norwegian representatives contacted Mr. Taussig and Mr. George Marshall in the UNRRA Supply Division.

**Storage of Mobile  
Units**

Mr. Berger pointed out that the Welfare Division would make a recommendation to the Administration to make available to the Norwegian Government these 10 Mobile Units and that if this was agreed we would arrange storage of these Units until the Norwegian representatives could take them over.



Registry.

Copy to E.R.S. 35.  
Feeding.

WE.30/17

Meeting on 19th April, 1945 to discuss  
Mobile Units for Norway

**INDEXED**

Present: Sir George Reid, Director of Welfare  
Mr. B. Bjornebe } Ministry of Social Affairs,  
Mr. Winther } "R" Office, Norwegian Government.  
Brig. Waddington, Chief of Norwegian Mission  
Mr. Homan, Department of Supply  
Miss Sviggum } Displaced Persons  
Mr. Moran } Division  
Mr. Willis } Welfare Division  
Mr. Berger }

Mr. Bjornebe explained that the present request was additional to the one made earlier by Dr. Palmstrom for the loan of the Queen's Messenger Convoy. The Norwegian Government was anxious to put 30 mobile teams into the field for emergency relief in the period immediately after liberation. 20 of these teams were likely to be supplied in Sweden and the Norwegian Government were asking UNRRA assistance in providing the remaining 10. It was estimated that refugees would amount to between 160,000 and 170,000, in addition to which there would be 9,000 non-Norwegian displaced persons needing repatriation. ~~In addition~~ there would be general relief needs as a result of the destruction following the German withdrawal. Mr. Bjornebe agreed that if UNRRA could loan this number of mobile units to the Norwegian Government for a period of 2 or 3 months this would meet their most pressing need. They were also seeking UNRRA help in the provision of personnel for these mobile units and they had in mind that UNRRA might be able to provide about 15 to 20 personnel for the work. The Norwegian Government would be willing to accept some Voluntary Society personnel as part of this number. Mr. Bjornebe explained that the Swedish units would be fully equipped with personnel, food and some clothing.

The units would, for operational purposes, be under the control of the District Command of the Norwegian Army. In the case of Norway, the Government will take over responsibility for refugees immediately after the combat period, i.e. there will be no Civil Affairs period. Refugees will be assembled in temporary centres and later moved on to their homes, or into more permanent accommodation if it is not possible for them to return home.

The request included one medical unit which would comprise two 3-ton trucks, a jeep, two motorcycles and four of five pedal cycles. This accounted for the two additional 3-ton trucks in the total request, i.e. 20 3-ton trucks were needed for the feeding units and 2 for the medical unit. The Norwegian Government had already received the promise of help from Civil Affairs, including the supply of 15 feeding units, boilers, etc. The request to UNRRA was to supplement this provision.

Sir George Reid emphasized that in order to avoid any delay it was important to concentrate on the provision of the mobile units and to reduce this to the simplest possible proportions to obviate difficulties of procurement, etc.

Mr. Winther stated that the time factor was all important and it was imperative that these units should be available in 5 or 6 weeks time. Shipping space would be available for them and arrangements could be made for them to be shipped to Norway in the first lift. It was agreed that further discussions on the question of the mobile units should be continued with Mr. Bjornebe, Mr. Winther, Mr. Flexner and Mr. Berger.



*Requesting* (File - ERS - Feeding) ~~W.F.P.~~  
Storage of Queen's Messenger Convoys (Twenty-eight vehicles). Copy 36

Arrangements made by Mr. Flexner 19.4.45.

*W.F.P.*

Stored at Convoys Ltd., Princes Wharf, Deptford, S.E.8.  
(Manager, Mr. Porter - Tydeway 1212)  
Supplies will be received and stored at Wharf.  
Premises are well guarded day and night.

Number of Vehicles 16 Bedford Vehicles }  
4 Guys " } Supplied by Ministry of Food  
2 Ford " }  
6 To be supplied by Ministry of Supplies

Maintenance of Vehicles Arrangements were made with Western Motors, Chislehurst (Mr. Bennett and Mr. Bletcher, Fitzray 1122) and Messrs. K. J. Motors Ltd., Whitmore Road, Bromley, Kent. (Mr. O. Wilson-Jones, Ravensbourne 3456) to overhaul and service vehicles. Drivers will be supplied by Messrs. Convoy Ltd. UNRRA will be responsible for insuring vehicles and covering them against Third Party Risk.

Attention to Fitments Arrangements will be made by Messrs. Convoys Ltd. for a Company to do any carpentry or <sup>alteration</sup> alleviation to fitments inside unit.

Supervision of Inventories Mr. Flexner will meet the vehicles coming in on Friday 20th April and will check Inventories and each week Messrs. Convoy Ltd. will send a weekly stock list of vehicles (including stores in vehicles) and other stores sent in by Ministry of Supply.

Supervision of Maintenance (other than garage) & Equipping of vehicles Mr. Flexner suggests the Welfare Division be responsible for supervising and directing <sup>alteration</sup> alleviation to fitments re Unit and fitting out vehicles with equipment and stores (i.e. putting in equipment delivered) to bring vehicle up to specification.

*Oliver P. ...*  
10/4/45

WE36

Wiles Mobile Kitchen Unit

INDEXED

Report of visit of Mrs. Paynton, Welfare Division  
and representatives of Supply Department.

on 17/4/45

Unit

The Mobile Unit was stationed at Ronald Twist & Co., Slough who will produce and assemble these Units over here if required.

Delivery  
Date

The Manager stated they would be able to deliver approximately 3 months after starting production.

Alteration  
of Unit

It was suggested and agreed adjustable fixtures could be attached to enable the Unit to work on coal, wood or crude oil. Such an adjustment would have to be done by a mechanic and it would take about 45 minutes to change over.

Representatives of the Supply Division were interested in a Semi-Mobile Unit consisting of Heater and 8 Steamers fitted to the Heater. Such a group would weigh about 10 cwts and could be disassembled and removed by manual labour. It was suggested such a Unit could feed about 800 people at a time; it could be fitted onto any truck and taken to a Feeding Point and set up in any convenient place.

Procurement

I suggest we consider whether either type of Unit would meet the needs of Emergency Relief Services; and ask the Supply department if it would be suitable; or whether for this purpose we would wish a different type of Unit.



WE 36.

reception Reg: 16/4

2 Queen's Messenger Convoys, each  
consisting of:-

- 4 Canteen Vans
- 2 Kitchen Vans
- 2 Store Vans
- 2 Water Tankers
- 1 Utility Van

11 = 22 vehicles in all.

938

WF36 Mr. Berger

Queen's Messenger Convoys into Feeding Columns.

Note of a Meeting held on Thursday, April 12th.

INDEXED

PRESENT: Mr. Berger Welfare Division.  
Mr. Flexner Supply Division.  
Miss Murdoch Welfare Division.

Two additional Queen's Messenger Convoys have been obtained from the Ministry of Food; these are to be converted into four mobile feeding units. (Feeding Columns.) Two will be shipped for use in Yugoslavia and the other two will be held in reserve while claims for assistance from Luxembourg and Norway are considered.

1. Conversion into Feeding Columns.

A single Queen's Messenger Convoy consists of 4 canteen vans, 2 kitchen vans, 2 store vans, 2 water tankers, and 1 utility van. (Welfare vans are not included in the 2 convoys concerned). To this total of 22 vehicles UNRRA is adding 2 re-conditioned station waggons and 4 lorries equipped with Soyer boilers. There will thus be 28 vehicles in all i.e. 7 for each unit. A budget to cover these details will be drawn up and presented to the Administrative Council.

2. Assembly Point.

Welfare Division will be responsible for finding a suitable Assembly point. This should be an enclosed building of suitable size with a lockable storeroom and a night watchman. Welfare Division will also see to it that a technical expert is present to receive the vehicles and to supervise the division, packing etc. of the accessories.

3. Negotiations and Transport.

Supply Division will conduct all negotiations with the Ministry of Food; Welfare Division will negotiate with the UNRRA Missions and the receiving Governments. Supply Division will transfer the units when completed and ready for shipment to the control of the Country Mission or other designated authority. The point at which this transfer is to take place will be determined later. The Supply Division will be responsible for all transport arrangements; all vehicles while still in the United Kingdom will be licenced by UNRRA.

4. Equipment.

It will be agreed between Supply Division and Welfare Division what extra equipment will be necessary in order to set up the four Columns. Servicing of vehicles and the provision of spare parts for vehicles will be the responsibility of the Supply Division.



MOBILE FEEDING COLUMNS.

R.S. 36.

CONVOYS LIMITED.  
PRINCE STREET,  
DEPTFORD, S.E. 8.

Mr. Bergen

Request

Mr. Thompson (Central 6415)

-----  
47 Bus route from London Bridge to  
Deptford High Street, then sharp  
left.

RECEIVED

Tel. No.—

Any further communication on this subject should be addressed to:—

Under-Secretary of State,  
The War Office  
(as opposite),  
and the following number quoted.

BM/3953/S.T.4

~~War~~ Reference

Madam

*See 3 copies made*

*WE 36.*



THE WAR OFFICE,

S.T.4.

"Braganza",  
The Avenue,  
Camberley,  
Surrey.

*File*

**INDEXED**

12 April, 1945.

I am directed to refer to your letter dated 12 Mar 45 and in reply to advise you that the Wiles Mobile Steam Cooker performed satisfactorily while undergoing tests at the A.C.C., T.C. Aldershot. The following extracts from the report may be of interest to you:—

- (a) 300 meals were cooked four times daily.
- (b) Storage space for food is restricted and the bulk would need to be stored separately.
- (c) Fuel consumption is approximately 17 lbs coal or 300 lbs wood. Coke may also be used for heating the oven but is not thought to be suitable for the boiler.
- (d) Approximately 45 minutes are required in which to raise the 75 lbs steam pressure necessary when using the whole of the steaming apparatus. The same time is taken to create an oven heat of 400 - 450°.
- (e) Water consumption is about 280 gallons daily.
- (f) Oven space is rather small but there are ample steaming containers which work effectively and require little attention.
- (g) Operation is quite simple and under reasonable conditions cooking may be carried out while the cooker is in tow.

(h)/

Mrs. Olive Paynton,  
Welfare Division,  
U.N.R.R.A.  
European Regional Office,  
11 Portland Place,  
London, W.1.

**RECEIVED**

13 APR 1945

U.N.R.R.A. (P)



- (h) Baking trays and wire baskets for the steamers are part of the cooker's equipment and it would therefore be necessary to provide all small cooking equipment, together with lighting if required.

I am, Madam,

Your obedient Servant,

*Paige*  
*Maja*  
*for*

Major-General.  
Director of Supplies & Transport.

To : Sir George Reid

From : Mr. R. Berger

**INDEXED**

Emergency Relief Services - Feeding

I have recently inspected some of the equipment used by the National Fire Service for their emergency feeding services. One of the units ~~was~~ used <sup>as</sup> a mobile kitchen unit which, in my opinion, would be very suitable for our emergency relief work, particularly in the light of our recent discussion with M. Mouton of the Netherlands Government.

I attach a note giving details of this kitchen unit from which you will see that it has many advantages over the Queens Messenger type of service in so far as it is self-contained and is economical in personnel.

Although the output is, of course, much smaller than that of the Queens Messenger Convoy, this <sup>unit</sup> is, because of its self-contained character, very much more adaptable and flexible and, therefore, more suitable for our type of work.

Forty of these units have already been earmarked by SHAEF - it is understood for use by the 21st Army Group - but we are informed that a further twenty-five will become available early in May and I would like to think that we are taking steps now to ensure that these come to us the moment they are freed from N.F.S. use.

I gather that the cost of a new unit is £950 and that units which have been in use for two years would be sold to us at about £700. Some of the kitchens were, in fact, given and arrangements could, presumably, be made, as in the case of the Queens Messenger Convoys, for the original donor to agree to their being loaned to UNRRA.

Would you please agree in principle that we should obtain these vehicles in which case I will discuss the matter tentatively with Mr. Flemer and at the same time prepare a note for you to send to Mr. Herbert.

(512)  
Wt53313/2330  
2,000,000 2/44  
JC&SLtd  
Gp736/208  
(REGIMEAN)

Code 5-33-0

RB/MB

11th April, 1945

RJ



## Details of Mobile Kitchen Unit

### (i) General

The N.F.S. Mobile Kitchen is a self-contained cooking unit fitted into a lorry which can be driven to any given point to prepare, cook, and serve meals immediately. Cooking can be done whilst the unit is travelling; alternatively, ovens and range can be prepared whilst travelling and cooking started immediately a site is selected.

### (ii) Equipment

The unit contains one large kitchen range 6' long with two ovens and ample space on top for saucepans, dixies etc; one large boiler for cooking vegetables. It is amply provided with washing sink and draining board and table space for preparing food, storage cupboards for food, crockery and miscellaneous cooking utensils. A list of the equipment carried is given in the ~~attached~~ inventory - form K506Q. An awning is also provided to be attached to the unit to form a serving marquee and service can be effective from both sides of the unit - the two kitchen doors of each let down into service hatches.

### (iii) Capacity

The unit is large enough to cook a full course meal for 250 people at one time, i.e. main dish and vegetables and sweet. There is sufficient to carry food for all meals required during 48 hours.

### (iv) Personnel

The unit requires three personnel - one driver (who can act as assistant cook); one cook and two assistants (to include driver).

### (v) Fuel, Petrol and Water

The unit itself operates on coal and it is estimated uses  $\frac{3}{4}$  to 1 cwt. per day for three meals. It is considered that some wood could supplement the coal once the ovens have got hot. It takes about 2 $\frac{1}{2}$  hours to get the ovens up to cooking heat. Space is provided to carry 5 cwt. of coal.

Continued.....

Two water tanks are provided to carry 50 gallons of water each. If urns and pots etc. are filled ready for cooking before starting, water supply is considered sufficient to last a day.

The lorry does 8 miles to the gallon of petrol and there is storage space for 18 gallons of petrol.

(vi) Storage

The N.F.S. use tenders for carrying extra food supplies and any additional equipment.

=====

IMB

11th April, 1945

-----



1 spare  
INDEXED

Register

To: Mr. Berger.  
From: Mrs. Paynton.

File: WE36  
Date: APRIL 7

Supply of Mobile Kitchens - M.F.S. Model

Report of visit of Mrs. Paynton to Mr. Bryan, Sect. T.T.3, Ministry of Supply, Euston House, Eversholt Street, W.C.1. on Friday 6th April, 1945.

Allocation of Vehicles

Mr. Bryan is in charge of the Section of the Ministry of Supply responsible for allocating distribution of all vehicles (reconditioned and new) - i.e. such vehicles include Mobile Relief Transport Units.

Mobile Kitchens immediately available

There are 40 Mobile Kitchens available immediately but these have all been bespoken by the War Office to cover requirements for SHAEF and the 21st Army Group for relief purposes i.e. Holland. The Ministry of Supply could only let UNRRA have some of these if agreement was obtained by them with the War Office; and the War Office instruct the Ministry of Supply to let UNRRA have some of these 40.

Future supplies of Mobile Kitchens

Mr. Bryan stated a further 25 of these Units will become available in May - but application for them should be put in in writing at the earliest time to ensure priority. Governments of liberated countries are applying for them. Application should be sent to Mr. Bryan's Section.

Other types of Mobile Equipment

Mr. Bryan suggested if UNRRA was interested in other types of mobile equipment for relief purposes i.e. Repair Units; if UNRRA lets him know their requirements he would ascertain if any such Units would be coming available; if other Vans could be converted to UNRRA's specifications; and if new Units could be obtained against UNRRA's specifications.

Other types of Equipment

i.e. Field Kitchens and loose equipment. The disposal of all surplus stocks is effected through the Ministry of Works.



Requesting

File WF36  
List finally approved  
by Expert Commission II

TWE/E(EC2) 25.

LIST OF EQUIPMENT - THE MINIMUM EQUIPMENT FOR THE  
FEEDING OF 1,000 PERSONS ON A FIRST PHASE EMERGENCY  
BASES ACTUAL SERVING OF FOOD TO 500 PERSONS AT ONE TIME.

ONLY EMERGENCY FEEDING

Solid Fuel Boilers 20 Gallons	6	(or 10 gallons, 12)
Oval Pots (Heavy Duty (six galls)	6	
Buckets G.I. (Heavy type)	6	
10" Cooks Knives	4	
Potato knives (hand peelers)	6	
Ladles (4" bowl)	8	
Serving spoons 18" (Wooden)	6	
Tinned Lined Bowls 20"	6	
Colenders 18"	3	
16 Pint Enamel (or heavy type metal jug)	4	
8 Pints ditto ditto	4	
Can Openers (hand mechanical)	6	
Axes 10" or 12" blade with handle	2	
Dish Clothes (Cleaning)	12	
Tea Towels (drying utensils)	50	
Saucepans 4 Pints	6	
Kettles 8 Pints (heavy enamel)	6	
or black metal)		
Hurricane Lamp (with spares wick, etc.		
glass)	6	
Insulated Urns (five gallons)	6	
Insulated Container (5 galls)	6	
Drinking Mugs (metal)	500	
Bowls (for eating or drinking)	500	
Spoons	500	
Water tanks 100 gallons	1	

For Emergency Feeding of 1,000 Persons  
in two sittings of 500 at one time.

Vehicles necessary to transport staff, equipment, food supplies and  
other necessities \_\_\_\_\_ three 3 Ton lorries (covered).

Saw, wood sawing	2	
spades.	2	
claw hammers	2	
U.N.c. 395	1.	
Kit of tools.	1.	
Tarpaulin.	1000	?
Nails.	500	
Knives.	500.	
Forks	6.	
Scrubbing brush.		



TWE/E(EC2) 26.

LIST OF EQUIPMENT SUITABLE FOR FEEDING 1,000 PERSONS on a static feeding basis, either by communal feeding by individual feeding centres or from cooking, depots. Cooking Depots will vary in size and capacity of output, therefore the amount of equipment required for say a Depot producing 2,000 meals per day will be just double the amount required for 1,000 output.

The amount of equipment suggested is the bare minimum -- and therefore the greatest use must be made of all existing equipment, and considerable thought given to the improvisation of all equipment so as to obtain the maximum results from the minimum amount of equipment.

Solid Fuel Boilers 20 Galls	6
10 Galls	3
30 "	6
Potato peeling machine (hand)	1
Mixing machine 30" bowl (hand)	1
Galvanised baths 27" (Or similar size)	12
Potato chipper (hand)	1
Mincing machine (hand) large	1
Claw Hammers	1
Case Openers	2
Meat Choppers 10"	2
Meat Saws 10"	3
Wire Cutters	1
Mechanical Can Openers (with spare blades)	3
Meat Slicing machine (hand operated) large	1
Insulated Tea or Coffee urns (five galls)	6
Insulated Containers (five Galls)	12

Tables and Forms. If these are required it is estimated that 18" of table room is required per person that is to say that one trestle table size 7' 6" will seat 10 persons (five on each side)

Corkscrews	6
Scales with weights 28lbs metric	1
ditto 14 lbs	1
Knives butchers (boning)	6
ditto " General butchers	6
Metal Skewers	24
Meat Hooks	24
Steels (Knife)	3
Can Openers (hand)	8
Metal Spoons 12"	6
16"	6
Forks (Cooks) 14"	6
Knives (Cooks) 8"	6
10"	6
Knives (Fruit and Vegetable)	6
Spoons	500
Bowls (for eating or drinking)	500

12/20/44, SENEZ.

R01

IN CLAIR

1. British Ministry of Food plans sending seven Queen's Messenger Convoys to Far East. Eight of the remaining fourteen Convoys have been given to HRC for use in Europe and we hope to get two more. Four have been given to Holland.
2. Each Convoy consists of twelve vehicles and provides a fully mobile emergency feeding unit for 500 people at a sitting. Not suitable for very bad roads. This equipment was given the Ministry of Food, through her Majesty, by War Relief Societies in America and the British Empire.
3. Do you wish HRC to ask Ministry of Food and Her Majesty to transfer some of the seven Convoys to USRA Far Eastern Office.

4.4.45.



Registry Do you  
know where this goes  
please?

~~Mr. [unclear]~~

These should be  
attached to Capt  
Peters' note on  
his drawing -  
with pi-  
of post  
recently  
RD

## Appendix A.

## HOUSEHOLD EQUIPMENT:

Commodity	Number required for each household	Unit	Price in Dollars Size	Approx. cost in U.S. dollars	Specifications
Drinking Vessels	4	Each	$\frac{1}{2}$ pt. .14	.56	Any type of cup of mug, plastic, metal or pottery. Preferably handless for packing.
Soup plates	8	"	.18	1.44	Deep shaped plates or bowls.
Knives	4	"	.22	.88	
Potato peeler	1	"	.08	.08	
Bread knife	1	"	.40	.40	
Spoons	5	"	.19	.95	
Ladle	1	"	4" .30	.30	
Forks	6	"	.18	1.08	
Bowl (wash-up)	1	"	(large metal) .32	.32	
Bowls	2	"	(small) .32	.64	
Jug	1	"	(large) .50	.50	
Jug	1	"	(16 pts. small)	No price available	
Baking Tin	1	"	13 $\frac{1}{2}$ " .47	.47	13 $\frac{1}{2}$ " x 10" x 7"
Saucepans	2	"	.55	1.10	
Paliasse cases	2	"	1.65	3.30	
Bucket	1	"	.48	.48	
Broom	1	"	.90	.90	Sweeping
Comb	1	"	.04	.04	
Blades	4	Pkt of 5 blds.	No price		For 6 months.
Candles (1 lb=8 cand. in G.B.)	2	lb.	.18	.36	(8" long)
Razor (with 5 blades)	1	Each	.25	.25	
Lamp with 2 chimneys	1	"	1.65	1.65	Hurricane
Soda or washing soda	2	lbs.	.95	1.90	
Tin opener	1	Each	hand No price		
Scrubbing brush	1	"	.13	.13	
			TOTAL	16.48	

Cost for 400,000 destitute households of 4 persons	\$ 6,592,000
" " 500,000 " " 4 "	\$ 8,240,000
" " 600,000 " " 4 "	\$ 9,888,000



LIST OF EQUIPMENT SUITABLE FOR FEEDING 1,000 PERSONS on a static feeding basis, either by communal feeding by individual feeding centres or from cooking depots. Cooking Depots will vary in size and capacity of output, therefore the amount of equipment required for say a Depot producing 2,000 meals per day will be just double the amount required for 1,000 output.

The amount of equipment suggested is the bare minimum and therefore the greatest use must be made of all existing equipment, and considerable thought given to the improvisation of all equipment so as to obtain the maximum results from the minimum amount of equipment.

		Unit	Speci- fica- tions.
50/120	Solid Fuel Boilers 20 Galls .....	6	
	10 " .....	3	
	30 " .....	6	
114	Mixing machine 30" bowl (hand) .....	1	
	Galvanised baths 27" (or similar size) .....	12	Set of 3
	Mincing machine (hand) large .....	1	Each
	Mechanical Can Openers (with spare blades) ..	3	"
114	Insulated Tea or Coffee urns (5 galls) .....	6	
50/120	Insulated Containers (5galls) .....	12	
	Scales with weights 28 lbs metric .....	1	
	Knives butchers (General butchers) .....	6	Each
	Steels (Knife) .....	3	"
	Can Openers (hand) .....	8	"
	Metal Spoons 12" .....	6	
	16" .....	6	
	Forks (Cooks) 14" .....	6	
	Knives (Cooks) 8" .....	6	"
	10" .....	6	(Carving)
	Mixing Bowls 20" .....	12	"
	Jugs (metal) 8 Pints .....	12	"
	16 Pints .....	6	"
	Mixing Bowls (Tinned Lined) 20" .....	6	"
	Oval Pots (Heavy duty) .....	12	"
	Brooms, soft with handles .....	3	
	" , hard .....	6	
	Buckets (Large G.I.) .....	6	Each
	Ladles 4" bowl .....	6	
	Storage Bins .....	6	
	Tea Cloths .....	50	sq. yds.
	Dish Washing Cloths .....	25	" "
	Potato knives (peelers) .....	24	Each
	Ladles (Vegetable wire) .....	6	"

#### Utensils - Distribution.

Knives	250		
Forks	250		
Spoons	250		
Plates (Soup deep)	250		
		Jugs ( $\frac{1}{2}$ pint metal)	250

## Appendix B.

LIST OF EQUIPMENT - THE MINIMUM REQUIREMENTS  
FOR THE FEEDING OF 1,000 PERSONS ON A FIRST  
PHASE EMERGENCY BASIS ACTUAL SERVING OF FOOD  
TO 500 PERSONS AT ONE TIME.

ONLY EMERGENCY FEEDING.

	Unit	Speci- fica- tions.
Solid Fuel Boilers 20 Gallons .....	6 Each	
Oval Pots (Heavy Duty, six galls.) .....	6 "	
Buckets G.I. (Heavy type) .....	6 "	14 qt.
10" Cooks Knives .....	4 "	(paring)
Potato knives (hand peelers) .....	6 "	
Ladles (4" bowl).....	8 "	
Serving spoons 18" (Wooden).....	6 "	
Tinned Lined Bowls 20" .....	6 "	
Colenders 18" .....	3 "	
16 Pint Enamel (or heavy type metal jug) ....	4 "	
8 Pints " " " " " " " ....	4 "	
Can Openers (hand mechanical) .....	6 "	
Axes 10" or 12" blade with handle .....	2 "	(household)
Dish Cloths (Cleaning) .....	12 sq.yds.	
Tea Towels (drying utensils)a.....	50 " "	
Saucepans 4 Pints .....	6 Each	
Kettles 8 Pints (heavy enamel) .....	6 "	
{or black metal}		
Hurricane Lamps (with spares wick, etc. glass) .....	6 "	
Insulated Urns (five gallons) .....	6 "	
Insulated Container (five gals.) .....	6 "	
Drinking Mugs (metal) .....	500 "	
Soup Bowls .....	500 "	
Spoons .....	500 "	

For Emergency Feeding of 1,000 Persons  
in two sittings of 500 at one time.

Vehicles necessary for transport staff, equipment, food supplies and other necessities ..... three 3 ton lorries (covered.)



File  
WE 36.

WILES MOBILE COOKING UNIT

Notes arising out of discussion by Mr. Berger and  
Mrs. Paynton with Mr. I.W. Wiles.

Mr. Wiles stated these Mobile Cooking Units are manufactured in Australia and have been supplied to the American and Australian Army.

<u>Purpose</u>	The Wiles Mobile Cooking Unit consists of Cooking Ovens and steamer compactly fitted into a mobile van to enable large quantities of food to be cooked whilst van is travel to or immediately it arrives at an emergency feeding centre.
<u>Capacity</u>	Can cook in Unit whilst it is moving and provide a 3 course meal for 350 men, (cooked by steam pressure.) Room inside Unit for 3 persons to work.
<u>Equipment</u>	1 Roasting Oven 1 Braising Oven 1 Grill 4 Steam cookers (2 with wire baskets and 2 without) 2 Tanks holding 40 gals. cold water 40 gals hot water.
<u>Fuel</u>	Can operate on Crude Oil or Wood. Estimated wood used is 2 lbs per man per day.
<u>Food</u>	Will cook all types of food, meat, vegetables, porridge, stews etc. tea, coffee. An urn for tea or a special container for milk can be obtained to heated over grill
<u>Storage</u>	Provision of boards for preparing food and cupboard space for wood, cutlery and sufficient food for 1 meal. It is anticipated food supplies would be carried in towing truck. It caters for Army personnel where they carry their own crockery and cutlery, and it does not have to be carried.
<u>Personnel</u>	1 Driver 1 Cook 2 Assistants (1 included in an Emergency Relief Group would presumably be a maintenance engineer)
<u>Tests</u>	There is one unit in this country which has been tested by the Army at Aldershot who have prepared a report of the value of this Unit. Application has been made to Capt. Wood War Office Dept, S.T.4 at Camberley for a copy of this report. The Unit is now being used by the R.A.F. and can be viewed by arrangement with Fl/Lt. Wiles.
<u>Costs and Supply</u>	Cost £550 Australian currency = approximately £440 English currency, ex-warehouse. Time of delivery to England or direct Continent 3 months. In course of large quantities can be produced in this country but would be 6/9 month first delivery.
<u>Contact</u>	All enquiries should be addressed to :-  Fl/Lt. Ivor W. Wiles, (Director) Wiles Manufacturing Co Ltd., Adelaide, South Australia.  London address:- 179, Clifford's Inn, Fleet St, E.C.4. (Holborn 8434 Ex.179)



TRAINING COURSE FOR ALLIED  
NATIONALS

COMMUNAL FEEDING

QUEEN'S MESSENGER CONVOYS

Each Queen's Messenger Convoy consists of 12 vehicles and three motor cycles. The vehicles are equipped to provide the simplest possible meal for the maximum number of people and are entirely independent of water supply or other facilities in the area in which they are operating. The Convoy carries with it from 30 to 40 persons, forming the basis of two crews who work in shifts of about 6 hours each, and are supplemented by local Volunteers.

The majority of the vehicles are 30 cwt. (army rating) Bedford vans on which special bodies have been built, viz:

<u>No.</u>	<u>Type</u>	<u>Description</u>
4	Canteens	These carry insulated soup and tea urns, $\frac{1}{2}$ pint mugs, $\frac{1}{2}$ pint soup bowls, spoons, etc., trays for food and an 8 gallon insulated urn for hot water for washing up. The vehicles are fitted with a serving hatch on the near side. The two rear doors open wide and a board fixed between them is used for collecting the intake of used crockery for the purpose of washing.
2	Store Lorries	These are fitted with cupboards and racking to carry the stores. Each van carries sufficient food for 6,000 meals
2	Water Tankers	Each lorry carries 300 gallons of water.
2	Kitchen Lorries	These carry 10 soyer boilers and other kitchen utensils. If mobile canteens operated by Voluntary Organizations are in operation, it may be necessary to supplement the number of boilers from reserves which are arranged for in each Division
1	Utility Van	This is similar to a shooting brake and is used for bringing up reserve crew, carrying food supplies to mobile canteens when in action, etc. It is fitted with a loud speaker.
1	Welfare Van	This is exclusively for the use of the crew; it provides washing facilities, two bunks in case of casualties and cooking apparatus so that the crew may be fed near their work.



Reference.....

15th March, 1945

To: Mr. Berger

From: Mrs. Paynton

Copy: Mr. Howard

Mobile Feeding Units.

Attached is a report of visit Mr. Howard and I made this morning to get information on Curbside Feeding Services. Whilst there Mr. Newton mentioned the following two points:

1. Some 50 copies of London Meal Service Information Bulletin have been sent to UNRRA. Also many people from UNRRA have been to see him to get information on Feeding Service. He also mentioned Miss Branscombe had visited him. Is there any central point where reports of such visits and information is given so that such reports can be available to all and avoid too many persons worrying such as Mr. Newton to collect the same information?

2. At the request of UNRRA, for people suitable to send overseas on Relief catering, the names of 35 persons attached to the L.C.C. Meal Services had been supplied to us over three months ago, and nothing had been heard further. In particular a Mme. Braun's name was put forward and Mr. Newton was anxious to know what had been done. Who should this matter be referred to?

*Oliver Paynton*

*Mr. Berger  
Paragraph 13 - Shall  
I follow this up?*

Registry  
APR 14/45 File WE 36.

N.F.S. Mobile Kitchens, Semi-Mobile Kitchens, Mobile Canteens,  
Trailers and Surplus Canteen Equipment

(Report of a Visit of Mr. Berger and Mrs. Paynton  
With Senior Company Officer Bromidge, ~~one~~ of the Catering Section  
Of the London Region of the N.F.S.)  
-----

I. Details of Mobile Kitchen Unit

(i) General

The N.F.S. Mobile Kitchen is a self-contained cooking unit fitted into a lorry which can be driven to any given point to prepare, cook, and serve meals immediately. Cooking can be done whilst the unit is travelling; alternatively, ovens and range can be prepared whilst travelling and cooking started immediately a sight is selected.

(ii) Equipment

The unit contains one large kitchen range 6' long with two ovens and ample space on top for saucepans, dixies etc; one large boiler for cooking vegetables. It is amply provided with washing sink and draining board and table space for preparing food, storage cupboards for food, crockery and miscellaneous cooking utensils. A list of the equipment carried is given in the attached inventory - form K506Q. An awning is also provided to be attached to the unit to form a serving marquee and service can be effective from both sides of the unit - the two kitchen doors of each let down into service hatches.

(iii) Capacity

The unit is large enough to cook a full course meal for 250 people at one time i.e. main dish and vegetables and sweet. There is sufficient to carry food for all meals required during 48 hours.

(iv) Personnel

The unit requires three personnel - one driver (who can act as assistant cook); one cook and two assistance (to include driver).

(v) Fuel, Petrol and Water

The unit itself operates on coal and it is estimated uses  $\frac{3}{4}$  to 1 cwt. per day for three meals. It is considered that some wood could supplement the coal once the ovens have got hot. It takes about  $2\frac{1}{2}$  hours to get the ovens up to cooking heat. Space is provided to carry 5 cwt. of coal.

Two water tanks are provided to carry 50 gallons of water each. If urns and pots etc. are filled ready for cooking before starting, water supply is considered sufficient to last a day.

The lorry does 8 miles to the gallon of petrol and there is storage space for 18 gallons of petrol.

(vi) Storage

The N.F.S. use tenders for carrying extra food supplies and any additional equipment.



## II. Application for N.F.S. Mobile Kitchen

### (i) Who disposes of equipment and who determines priority

These mobile kitchens were made by the L.C.C. for the Fire Service Section of the Home Office. There are about 22 redundant in London and it is likely more will become available from other parts of England. Also four are still due to come from the works to complete the contract. The Home Office have the disposal of these units, but the Ministry of Supply determines priority. The person dealing with this priority is Mr. Bryan, Minister of Supply T.T.3. Euston House, Eversholt Road, W.C.1. (Euston 1260) - in his absence a Mr. Kerridge, The Ministry of Production is also consulted and the person dealing with this is a Mr. Dyson (Abbey 5678). Once the priority is determined, the final disposal of equipment is effected through the Home Office and the person we have been informed to contact is a Mr. Butt, Division K5A (Vic. 6826 Ext. 204); for information of how the unit operates, Mr. Ford of the same Division should be contacted.

### (ii) Cost

The cost new Ex-Works is £950. The cost of a unit which has been used for two years is £690. Some units have been given to the Fire Service free and in this case, there would be no money transaction but agreement with the donor would have to be obtained to the transfer.

### (iii) Other Persons interested in these Units

Commander Boury of the French Food Mission of Entr'Aide has been to England and purchased those which have already been sent to France.

The Dutch Government is also enquiring about these units.

The Army Welfare are enquiring about these units.

Army Civil Affairs in Holland. A Colonel Taylor (Ken. 8131 Ext. 411) has applied for six for use of the 21st Army Group and to hand these units over to British Voluntary Societies for relief work in Holland, and Brigadier Stirling of the British Red Cross has been to inspect and approve the unit.

SHAEF. A Major Boulton (Reg. 8484) has put in a request for 40 units through Major Graham (Reg. 8484 Ext. 340) of the SHAEF Vehicle and Transport Section and he said these 48 are required for immediate relief purposes. On being told of the other approaches by the military he replied that there would be a meeting to determine the distribution of these vehicles and all SHAEF teams would be co-ordinated and the total units allocated to the various departments requiring them.

## III. Mobile Canteens - Self-contained or as Trailers

The N.F.S. have surplus light mobile canteens for serving light refreshments, and the same procedure for purchasing applies as for mobile kitchens.

## IV. Supplements to the Mobile Kitchen

Combined with the mobile kitchen (or semi-mobile kitchen) use could be made of an insulated hot food container to send food out from the central cooking point to outlying districts or centres. The N.F.S. have a large supply of these and application would have to be made for them through the Ministry of Works - details given below. The manufacturers of these hot food containers are W. H. Hubbard & Sons, Occupation Road, S.E.17.



V. Semi-Mobile Kitchens

The N.F.S. have a supply of 6' x 8' coal burning kitchen ranges. These ranges are set on wheels and can be carried and easily set up in any building or station for a field kitchen. Attached to these are boilers for cooking vegetables, emergency water containers and storage bins. Large valour stoves working off oil sufficient to cook for 50 persons are also available where it is not possible to use and obtain coal and where smaller numbers of persons require feeding. Application for this equipment would have to be applied for through the Ministry of Works - particulars given below.

VI. Surplus stocks of cooking equipment and supplies

(i) Kitchen Utensils

Apart from the items mentioned as supplements to the mobile kitchen and equipment for semi-mobile kitchens, the following types of cooking utensils are being recovered from the various Fire Stations that are closing down -

Kettles, Dixies, Bins, Pails, Frying Pans, Saucepans, Bacon Dishes, Jugs, Steamers etc.

(ii) Bedding and Clothing

Similarly, they are gathering in surplus beds, blankets, mattresses, pillows etc.

(iii) Food

Large stocks of biscuits, chocolate, tinned fish etc., are being recovered and being turned over to the Ministry of Food.

(iv) Disposal of Recovered Stocks

(The goods other than food) - Those recovered are disposed of through the Ministry of Works - Supply Division and the person handling these is a Mr. Sorrel (Clerkenwell 2060). From my observation quite an amount of this equipment could be cleaned up and made usable. Some of it has been very badly used, those still serviceable would not warrant the transport involved.

VII. N.F.S. Personnel

It might be possible to obtain some of the N.F.S. personnel who have operated these mobile kitchens to come to UNRRA for emergency relief feeding. It is suggested that the type of man should be that of an Area Supervisor level, and the average earnings of these personnel is £4.50 to £5.00 per annum plus expenses - it is reckoned that their average wage is made up to between £5.00 and £6.00. Particularly we might consider the men who have put down for the N.F.S. overseas contingent - which contingent never left!

N.B. A Mr. Challaye of 37th Area who speaks French fluently has already applied to UNRRA for overseas work and is waiting the necessary authorisation to come. It is suggested this matter be followed up and if Mr. Challaye is not already suitably placed, he might be considered for emergency feeding.

VIII. Mobile Workshops

Mr. Butt at the Home Office mentioned that they had some mobile repair shop units which might become available if UNRRA were interested.



Mobile Feeding Units - Special Reference to Curbside Feeding

Report of visit of Mr. Don Howard and Mrs. Paynton to Mr. Newton (L.C.C. County Hall, London) Controller of London Meal Services.

**NOTED**

1. Development for Curbside Feeding. At the beginning of the Air Raids on London arrangements were made to set up Communal Feeding Centres where persons "bombed-out" could obtain food, & cooked meals. It was then found after an "incident" some persons could not leave their damaged houses until they were protected from possible looting; also a number of persons could stay in damaged houses ~~even~~ but could not cook food as water, gas or electricity services were temporarily not available, and for various reasons occupants could not get to a Rest Centre.
2. Method of Setting up Curbside Feeding. The County of London for feeding purposes is divided into 12 Regions, and an Agent of the Headquarters of the London Meal Services is attached to each Region. Immediately an incident is reported the Agent goes to the incident and surveys the position, determines if Curbside feeding is required and estimates the possible number of meals. According to the size of the problem, the local conditions and the "Cooking Points" (this is explained in par. 8) one of the following types of service is set up:
  - (a) A Field Kitchen is set up on empty ground by the incident and meals served.
  - (b) A nearby Cooking Point prepares and cooks food and takes it to the spot in special containers.
3. Publicity of Services. The Agent determines where the service should be situated and the time the meals are served, and a loudspeaker van tours the area concerned announcing these decisions.
4. Duration of Service. This is dictated by conditions at the incident and decided by the Agent. It varies from one meal to continuous feeding for 6 days. The most common service has been for a duration of 3 meals.
5. Types of Meals. The Service aims to give substantial food and variety for the meal times served - i.e. for Dinner - meat and 2 vegetables, sweet and coffee.
6. Payment. All persons completely bombed out are sent to Rest Centres where service is free. At Curbside Feeding which caters for partial "bombed-out" persons, some prices are charged as at Communal Feeding Centres, i.e. Meat and 2 vegetables - 10d; Sweet - 3d; Mug of Tea - 2d. If a person loses all their money in a raid it is the responsibility of the Assistance Board to provide them with the necessary money to purchase necessities such as food and clothing, but in special circumstances, such a meal might be given free.
7. Equipment. The equipment aims at being the simplest and most mobile possible. In the case of Field Kitchens the cooking ranges are stored at various points and can easily be transported and set up and coal and local wood debris used. In the case of meals prepared at Cooking Points the food is taken down in a van in Army dixies (3 gals size to enable women to carry them) or in special insulated containers. People bring their own crockery and cutlery but a supply is taken for persons who have lost theirs.
8. Cooking Points in the County of London. The L.C.C. are the largest caterers in London today. Since the war they have set up 1000 Cooking Points - consisting of 200 British Restaurants, Canteens for Civil Defence workers, school children, etc. Not all these operate at once. All the Points are coordinated by the L.C.C. and can be drawn upon when necessary. It is estimated that today about 80,000 meals per day are served through these various Cooking Points.
9. Figures of London Curbside Service. This Service was commenced in June 1944 when the Flying-bomb raids commenced. Since that time it has been used 200 times. The number of meals served varies between 100 and 500 a time.
10. Examples of Incidents served. An incident occurred in the Battersea area. 43 houses were completely destroyed and occupants were sent to Rest Centres; 2,500 houses damaged and in some cases water supplies and cooking supplies were cut and Curbside feeding was set up.



11. Other Curbside Facilities. Through a private Soap manufacturing company a van with shower bath and washing facilities installed is available to visit an incident to enable persons who temporarily lack such facilities to wash themselves. Immediately after an incident an Incident Officer is established to give general advice and information.

12. Comments on various types of Equipment. Mr. Newton stressed the desirability of keeping equipment simple and said the best type of mobile kitchen had been set up by the N.F.S. who put a kitchen range and other facilities on heavy trucks. Equipment and van must be strong and able to go over rough roads, debris and firemen's hosepipes. In London such trucks have been kept as small as possible to avoid traffic congestion. He also commented on the Queens Messenger Convoys and indicated these were more useful to take into towns unable to cope with their problem and where a complete Unit, including Equipment, supplies and personnel were required. He cited the great use these convoys had been in Exeter where the Convoys went to them from Taunton.

13. N.F.S. Mobile Kitchen. Mr. Newton stated the N.F.S. have a number of Mobile Kitchens they made that are not being used at the moment and they could be seen by applying to the Chief Catering Officer at the N.F.S. Headquarters.



# THE PERSONAL SERVICE LEAGUE

PATRONESS H.M. QUEEN MARY <sup>WE36</sup>

(Registered under the War Charities Act of 1940)

PRESIDENT The Marchioness of Londonderry, D.B.E.

CHAIRMAN The Hon. Mrs. Sydney Marsham, C.B.E.

JOINT VICE-CHAIRMEN } Lady Hudson, G.B.E.  
                              } Lady Jowitt

**INDEXED**  
HON. SECRETARY Miss D. Newnham

SECRETARY Miss D. Newnham

HON. TREASURER Ronald Malcolm, Esq.

The provision of clothing, etc., for hardship cases and for Civilian Distress arising through War conditions.

The supplying of Materials and Wools for Hospital and Civilian purposes.

The supplying of Wools for H.M. Forces and the Director of Voluntary Organizations.

Receiving Agents for Gifts from America for the British War Relief Society and "Bundles for Britain."

41, LOWNDES SQUARE, LONDON, S.W.1

February 5th, 1945.

Telephone SLOANE 6291

JM/N

Your Ref..GR/AD

Dear Sir George,

Thank you for your letter. I am today sending this round to Mr Cruger and I hope it will satisfy him that all is now well as regards the request he made.

Yours sincerely,

*Sydney Marsham*

Chairman.

Sir George Reid,  
The United Nations Relief  
& Rehabilitation Administration,  
(European Regional Office)  
11, Portland Place,  
London. W.1.



Report on First Week in District VI

The destruction here is terrific. The whole town is as badly damaged as that one small area of Athens near the Cosmopolite off Omnia Square. As a result, every house which still has a semblance of a roof, even if it has no doors or windows, is sheltering anything between three and six families. We have spent hours since we arrived walking wearily (for there is no hope of transport) up one street and down the next among the rubble in the hope that we might see one house sufficiently repairable that we might take as an office. But there just aren't any and there are no R.E. other ranks here who can undertake major repairs. All the public buildings are down to the ground -- the banks, the shipping offices, the post office, the customs house and every single hotel in the place. As a result we have had a devil of a job even finding a room in which to pitch our camp beds; but my old friends have been very loyal. They have already taken me and Mrs. Kenny in and they are going to give Mr. Nayton a room as soon as they can turn some one else out whom they have been sheltering. Meanwhile he remains at the Cretaforce mess, some five kilometers out of the town. And another old friend, the Director of the Museum, has offered us one very big room at the Museum (which had been abandoned because it is so damaged) as a temporary office. The ML R.E. officer is starting in tomorrow with half a dozen carpenters to put its window-frames back and we are hoping there will be some windowlite to put in them.

Meanwhile, insofar as one can work without an office, we have already done quite a bit. My ML opposite number, Major Edwards, was delighted to see us, for he is up to his eyes in work and the District Commander promptly suggested that we should begin at once and take over from the J.R.C. The FRC people are grand and have a marvellously organized system of milk distribution to infants and hot meals to the older children here in the town. We have now undertaken -- Mr. Nayton and I, -- to organize the distribution (to all the 6,089 school children of the town) of milk made from dried milk. We are at the moment abandoning the idea of serving it to them as wet milk and thinking of infiltrating it into rolls or biscuits, as there are not the utensils or the transport to cope with it in liquid form. But the baking costs are exorbitant and I spend an exhausting morning haggling with one baker after another. However, we will fix it somehow. Meanwhile, every day some village or other send in representatives wanting help. Yesterday the biggest of the burned villages came with a plan for collecting together into a home some 500 of their children who have been sheltering in various houses here in the town since the catastrophe.

This is, in no sense, a report. Too much is happening and the mere necessities of life -- food and shelter -- are so hard to get that one has no leisure to write at length. I have talked about our own shelter problem; the food situation is somewhat more comic. Owing to the fact that we won't come onto the ML strength from the ration point of view until tomorrow, we have for the last four days been living on our hosts. When I apologised to mine the first night I was there, I was told "Don't worry. The JRC gives us all this food" So the mighty UNRRA is being fed through the charity of the Red Cross, God bless them.

I will try to send you a real report next Sunday. Perhaps by then we will have hired a typist and you won't have to put up with my appalling efforts.

F.R. - 7  
D.VI. - 3  
E.E. - 3



REPORT  
ON  
PLACA FEEDING CENTRE

The Child Feeding Centre of Near East Foundation at Placa was opened on the 14th of December, just as the district was liberated. The staff had managed to preserve the storeroom and so feeding was started immediately as follows with IRC supplies

On the 14th	macaroni	to	300	children
" "	15th	"	500	"
" "	16th	"	600	"

During these days only about 120 children of the total fed were among the former enrollment; the others were children of the district who could reach it.

On the 15th we received the first supplies from the ML - beans, soup and margarine and on the same day we cooked and issued 2,000 rations, on the 19th 2,200 rations and on the 20th also 2,000 plus 800 ready cooked brought to us from the KES kitchens.

On the 21st we issued 3,340 of which 1,040 were received from the KES

On the 22nd we issued 3,800 of which 1,500 KES

Beginning with the 23rd the adult feeding was transferred to the neighboring KES stations and our Center was restricted to children only under 15. On that day we issued 300 rations of macaroni and thereafter we continued the feeding of an increasing number of children, today being 800, which is our actual capacity.

The 50% of this number are refugee children from the non-liberated areas. We now propose to apply again the ruling adopted formerly for a more careful selection of children in real need of such feeding.

Athens, Dec 25, 44.

(sgd)  
C. ARAVANTIOU  
Near East Foundation

## EMERGENCY FEEDING SERVICES

Below are some details of various types of Emergency Feeding Units that have operated in England during war conditions and these notes of tried and proved services may be of interest when planning similar types of operations for other countries.

### I. Mobile Services

### II. Semi-Mobile Services

### III. Static Communal Feeding Services

I. MOBILE SERVICES The fully Mobile convoy type comprises both kitchen and canteen capable of serving either one large concentration of people or several small units spread over an area. These Units are complete and self-contained and carry everything for preparing, cooking, serving and eating meals. Below are 3 types that have operated.

- 1) N.F.S. Mobile Kitchen Service This Service is used by the National Fire Service to feed their personnel whilst working on an "incident". The Unit consists of a vehicle in which is a large 6 ft. cooking range with 2 ovens and ample space on top for saucepans and dixies; 1 steam boiler; storage space; space for preparing, and washing; a full complement of cooking utensils and serving equipment and sufficient crockery and cutlery to feed 250 persons at a time.

The Unit is complete itself but a Utility van can be attached for driving personnel around; also a Storevan or a trailer can be attached to carry additional supplies. Food can also be cooked and put in insulated urns and driven out to feed people in outlying districts.

The Mobile Kitchen carries sufficient food to feed 250 people for 2 days on the basis of 3 meals per day.

Cooking can be done whilst vehicle is in motion so that meals can be served immediately Unit arrives at its destination.



Three persons are required to operate one Mobile Kitchen consisting of driver (also to assist cook); 1 cook, 1 assistant.

- 2) Wiles Mobile Units This Unit is made by the Wiles Manufacturing Co. Ltd. Adelaide, South Australia, and has been used by the Army in the Far East and is under consideration by the British Army and R.A.F. who have tested the Unit here and report well of it. The Mobile Cooking Unit is in function similar to the N.F.S. type of Mobile Cooking Unit but cooks by the use of steam rather than direct heat. It consists of a Cooking Oven and 4 Steamers (more can be added) compactly fitted into a Mobile Van and food can be cooked whilst unit is travelling and can cook a 3 course meal for 350 persons. The Unit operates on Crude Oil or wood. It requires 4 personnel to operate it; 1 driver, 1 cook and 2 assistants.

The Unit only contains the basic equipment, and cooking utensils crockery and cutlery have to be added. A trailer or store van can be used with the Unit to carry supplies of food, cutlery and crockery, etc.

- 3) Queen's Messenger Convoy This is a complete self-contained convoy composed of various types of vehicles based on :-
- (a) Store Vans: in which supplies and soyer boilers and their equipment is kept. Soyer boilers have to be unloaded and set up for cooking.
  - (b) Kitchen Vans: for preparing food for cooking and contains all necessary cooking utensils and equipment;
  - (c) Canteen Vans: containing insulated urns in which hot cooked food is put and the van can be driven to any point and food served; this type of van also contains Urns for tea and coffee; and crockery and cutlery sufficient to feed 250 people.
  - (d) Water Tankers
  - (e) Utility Van - To drive round personnel carry emergency supplies, etc. Also attached is a loudspeaker for broadcasting news, information, etc.

(f) Welfare Van - Equipped for use of staff to sleep in and facilities for preparing food and all the necessary equipment required by personnel staying on the spot.

(g) Lorries - can also be included in the Convoy to carry extra supplies or carry the Soyer boilers leaving space in the Store Van for supplies.

N.B. The original Queen's Messenger Convoys consisted of 11 Vehicles :- 4 Canteens, 2 Kitchens, 2 Stores 1 Welfare Van for personnel, 1 Water tanker and 1 Utility Van. These Convoys were originally included to supplement the Emergency Meals Services after an Air Raid. Some of these Convoys have been handed to UNRRA and to create a number of Mobile Units we have split each Convoy and created 2 and each of these Convoys consists of 7 vehicles and 2 Canteens, 2 Kitchen 1 Stores Van, 1 Water Tank, 1 Utility Van and 1 Lorry to carry supplies.

The system of these Convoys is referred to on Page 4 of the booklet on "Community Feeding in War-time" attached.

II. SEMI-MOBILE SERVICES The Semi-Mobile feeding services are either linked to static Centres or quick methods of taking cooking facilities into a devastated area to do a temporary feeding service. The following are two types :-

- 1) Norwegian Units We are developing an Emergency Feeding Unit for use in Norway. Each Unit consists of 2, 3 ton and 1 15 cwt. lorries on which are placed all the necessary equipment (i.e. Soyer boilers, Dixies, Kitchen preparing and cooking utensils equipment. Serving equipment cutlery and crockery to serve and feed 500 persons at a time. It is envisaged that this Unit would be driven to devastated areas and a Kitchen established to feed local inhabitants until their own communal or household cooking arrangements can be established. The equipment is then packed up and driven to a new location.

A schedule of equipment for such a column is appended.

- 2) London Curbside Feeding This was a Service set up to assist in the feeding of people whose homes were blitzed in raids and when water, gas, electricity or other services were



temporarily out of order; with the result that people were unable to cook in their own homes. In many cases the houses were only slightly damaged and people could stay in their own homes without having to stay in a Rest Centre or be sent to a "British Restaurant" if meals could be brought to them. If the cooking facilities are likely to be out of order a long time, or the area is far from a static cooking point and there is open space close to the houses a cooking unit is established similar to II-1 above. Food is cooked on the spot and served; plates, cutlery etc. usually being provided by the people themselves. Alternatively food is cooked at a static communal cooking Centre and carried in insulated food containers to the site. Food is then served from the van - people bringing their own cutlery and crockery, but a small reserve is carried for any person may have lost his during the raid.

### III. STATIC COMMUNAL FEEDING SERVICES

These are Communal feeding Centres set up in a suitable building and meals served regularly. The most common in England was the British Restaurant set up to feed workers transferred to new areas, householders finding it difficult to cook continually at home, children, people bombed out. The static equipment is similar to that laid down in "Methods of Organizing Emergency Relief U.N.C.387; but, in addition a room with tables and chairs as in a Restaurant is attached.

#### General Comment

Booklets and pamphlets concerning many of these various services were taken back by Mr. Howard; but any detailed information of any of these services which may be of interest can be sent.

The following publication is attached for your information :-

"Community Feeding in War-time" - written by the W.V.S. in England and published by H.M. Stationery Office. At the back of this publication is a list of additional publications and if any of these are of particular interest we should be glad to obtain and forward copies.

GR/AD

February 2nd, 1945.

Dear Mrs. Marsham,

With further reference to your letter of the 30th January, I can find no foundation for the statement in the second paragraph of your letter.

We are under obligation to the Ministry of Food to retain the badges, etc. recording the original gift of the Vans, and apart from that obligation we should certainly not desire to do otherwise.

The only Vans which have so far passed into our possession are those which were handed over by way of loan to the Belgian Government today. I can vouch for it (and so also can Mr. Cruger who was present at the little ceremony) that all the original markings on the Vans were intact.

The remaining Convoys which the Ministry of Food have agreed to assign to us are still in the Ministry of Food garages.

Goodness knows how the story that we were removing the badges originated, but I am sure that you will be as glad as I am that it is untrue.

With kind regards,

Yours sincerely,

The Hon. Mrs. Sydney Marsham, C.B.E.  
The Personal Service League,  
41, Lowndes Square, S. W. 1.

Copy to Minister.



WE 36

**INDEXED**

To:- Mr. Roy Hendrickson

Attn:- Miscellaneous Commodities Officer

From:- G.E.H. Marshall

Subject:- Comments of the Polish and Czechoslovak Governments on the Unit Lists of Equipment for Household Use and Communal Feeding Centres.

By Air Bag

I attach for your information the comments of the Polish and Czechoslovak authorities on our Unit Lists of Equipment for:-

- (a) A household of 4 persons.
- (b) 1. A semi-mobile emergency feeding centre.  
2. A static feeding centre.

as included in Appendices A and B of Hart Schaaf's memorandum of November 28th last on "Requirements of Miscellaneous Commodities".

On the 20th December 1944, I sent off to you the final Polish requirements. I cabled you on the 25th January because I felt that a general decision must soon be made in view of the fact that nearly the whole of Poland is liberated. I must agree that some of their criticisms are reasonable as their heavy food needs a longer cooking time than a great part of the food eaten, in, for example, Belgo-Luxembourg.

We informed the Polish authorities in our memo of 8.11.44 (see attached) that UNRRA has no quantities of this type of equipment stockpiled yet. This may explain Dr. Lychnowski's discussing the matter in Washington. The Poles urge that we stockpile part of the most important equipment near their country for quick delivery.

With regard to Czechoslovak comments, I have to add that at our last meeting with the Czechoslovak authorities they informed us that they want only in the case of utmost emergency to spend UNRRA's financial assistance on this type of equipment. For the time being, they do not wish to give first priority to communal feeding equipment. They do not mention household equipment.

We are going to discuss with the Ministries of Supply, Works and Production in the next few days, the general position regarding supply sources and procurement possibilities in the U.K. of these commodities.

The Ministry of Economic Warfare informs us that large stocks of enamel-ware are available in Sweden. No doubt Mr. Schaaf and Miss Wrey will investigate this while they are there.

31st January, 1945

Copies to:-

Mr. N.I. Feonov  
Mr. R. Herbert  
Mr. Rosenstein (Cairo)  
Mr. Elkington (Cairo)  
Sir George Reid (Welfare Division)  
Maj.Gen.K.J. Martin (Areas)

Mr. F.T. Homan (Proc. Co-ordination)  
Mr. R.S. Baster (I.R. Division)  
M. Delierneux (D.P. Division)  
Mr. W. Flexner (Proc. Co-ordination)  
Registry File (2)



POLISH MINISTRY OF INDUSTRY, COMMERCE & SHIPPING ECONOMIC DEPARTMENT.

20, Hans Place, London, S. 1

27th December, 1944.

Dear Miss Wrey,

In reply to your letter of the 28th November 1944, and following my letter of the 5th inst., I wish to inform you that we agree to your proposal concerning the creation of a strategic reserve of equipment for communal feeding centres and household goods, provided that the establishing of such a reserve will not result in the delay of supplies nor diminish the amount of goods to be procured. I understand that the strategic reserve will be established near the areas in which the needs will be greatest; and that this reserve will consist of a sufficient quantity of equipment and goods which will be sent to the interested countries as opportunity permits.

As regards the list of equipment sent by you, I would like to make the following remarks:

1. List of equipment suitable for feeding 1000 persons on a static feeding basis.

From the numbers of knives, forks, spoons, plates and mugs (250) I understand that the meals will be cooked and supplied to only 250 persons at one time. If we take into account the time for cooking (2 - 3 hours) and about 2 hours for the distribution and consumption of food and the washing of the utensils, the efficient feeding of 1000 persons, even with the use of insulated containers, seems improbable.

Lacking the necessary equipment, meals cannot be distributed without a waste of time nor prepared at regular hours. The equipment should be sufficient to cook for all persons at one serving. In the case of an emergency, the food could be cooked and distributed in two parts, but in that case sufficiently large insulated containers would be needed.

6 gallon oval pots can be used only in feeding centres which are equipped with ranges and stoves. As these are not included in the list of equipment, I do not think that the expensive oval pots should be supplied - especially as the cooking of all meals will be done in kettles.

The list of equipment includes 20" mixing bowls - in one item 12 units - and in the second item - 6 units totalling together 18 units. I think this must be an error, because the British Restaurants' semi-mobile kitchens have 4 units of such bowls, which seem to be completely sufficient for that purpose.

The list of equipment includes 3 mechanical can openers. They are very expensive and as we do not consume much tinned food in Poland, we are sure that our requirement for 2 mechanical can openers is sufficient to cover our needs.

Soft and hard brooms and storage bins are not needed by us because these goods can be made quickly in Poland and in U.N.R.R.A.'s opinion the articles in this list should form a minimum equipment of one unit per static communal feeding centre, which is a part of the strategic reserve.

Miss E.A. Wrey,  
U.N.R.R.A.,  
11, Portland Place,  
W.1.



2. List of equipment for semi-mobile feeding.

The size of the kettles is too small because Polish people are accustomed to consume large quantities of potatoes and soup. Taking the same number of kettles, their size should be increased to 30 gals. each. As the meals will be prepared for two lots of 500 persons and some meals will be transported to distribution centres, the amount and size of insulated containers are too small. Their number and size should be the same as in British semi-mobile kitchens:- a/ 20 rectangular - 5 gals. each, b/ 30 circular - 5 gals. each, c/ 15 circular - 3 gals. each. The lack of this quantity of insulated containers would change the character of the semi-mobile units. If the meals were taken in one place, the number of insulated containers could be halved.

In addition to mugs, spoons and soup bowls which are included in the list we shall need knives and forks because besides soups, semi-mobile kitchens could provide other dishes requiring knives and forks.

As the static feeding units are equipped with a galvanised bath, I think that semi-mobile units should also be provided with the same, because in the first emergency period it will be more difficult to improvise some substitute than in the period when static feeding is in operation.

3. List of household equipment

As we took a family of 5 persons as the basis for our calculation of requirements, I think that the amount of mugs, plates, knives, forks and spoons should be calculated accordingly. I cannot understand why the list should include 6 forks, 5 spoons, 4 knives, 4 mugs and 8 plates per family. I also consider that 1 bucket per family is not sufficient. A greater number of boiling pans will be needed. The two saucepans (size not mentioned) are insufficient. In addition to the two palliasses cases included in the list, we shall also need sheets, pillow-cases and blankets.

Finally, I must ask you kindly to consider the amounts and kinds of articles listed in our requirement as our minimum needs to be covered completely by U.N.R.R.A.

Yours sincerely,

Dr. K. Zaluski.

2 Enclosures.

COPY

CZECHOSLOVAK REPUBLIC  
MINISTRY OF ECONOMIC RECONSTRUCTION

29 Furscroft,  
Brown Street,  
W. 1.

17.1.1945

Miss Winklerová,  
UNRRA,  
11, Portland Place, W.1.

Dear Miss Winklerová,

I am referring to the meeting of our representatives with you which took place on the 22nd December in your offices. You have asked us then to state a rough estimate of people that we expect to feed communally and the amount of kitchen equipment we shall need for that purpose, at first for emergency feeding and later on, during the transitory period on more static bases.

In the case that our country will suffer heavy war damages and the population will be very short of supplies, fuel and cooking equipment, we estimate that as much as 30% (i.e. 5,000,000 people) may be fed communally. We chose this percentage using for comparison and guide the figures of other countries where communal feeding is being practised, such as Germany. Other bases for this estimate are the figures representing the industrial population of Czechoslovakia and the part of population which lives in larger towns with over 5,000 inhabitants.

We presume that half of these 30% of people may be fed during the emergency period entirely from improvised kitchens and from kitchen equipment on the spot.

We might have to import communal kitchen equipment for the remaining 15% of the population from outside, if there will be available shipping space for this type of commodity. 15% of the population represents roughly 2,500,000 people.

In the case that we should have to import communal kitchen equipment for 2,500,000 people, we estimate that 30% of the required equipment would be for emergency communal cooking and 70% for communal cooking on more static bases.

I should like to refer to our letter of the 10th November 1944 in which we have pointed out all the difficulties in arriving at any estimate of our possible requirements and also to your letter and memorandum of the 4th December 1944, in which you express your understanding for our difficulties.

Yours sincerely,

(Signed) Dr. Jos. Friedmann.  
(Head of the Food Dept.)

U.N.a. 907



CZECHOSLOVAK REPUBLIC  
MINISTRY OF ECONOMIC RECONSTRUCTION

29, Fursecroft,  
Brown Street,  
W.I.

15.1.1945.

Dear Miss Wrey,

I am referring to our meeting of the 22nd December in your offices at which we have discussed the list of communal kitchen equipment proposed by UNRRA.

We have asked you whether there had been any provisions made regarding mobile bakeries and as you were not confronted with that question as yet you promised to inform us of any plans made in this direction.

We have suggested that in the list might be included a bluff cooker, a water tank, butcher's equipment and a bread cutting machine. The list of equipment for kitchens on more static bases might include also two mincing machines instead of one, a sieve, a colander, scrubbing brushes and working suits.

You have pointed out to us that all matters concerned with textile are not within your province. If we wish to include working suits in the list we have to arrange it with the textile department of our ministry.

Yours sincerely,

V. Meissner.

Miss E. Wrey,  
United Nations Relief and Rehabilitation Administration,  
European Regional Office,  
11, Portland Place, W.I.

U.N.a.908.

8.11.44.

Requirements of Supplies of Miscellaneous Products.

1. Range of Commodities Covered.

An analysis of the requirements of miscellaneous products so far submitted shows that these requirements cannot conveniently be classified on a commodity basis. The goods listed in the schedules can best be considered as falling into one of three categories according to the end use to which the goods are to be put. These three categories are:-

- (a) Household goods, e.g. plates, knives, pots, pans.
- (b) Personal goods, e.g. combs, razor blades.
- (c) Equipment for communal services, e.g. field kitchens, soyer boilers.

Certain types of goods, as for instance, kettles, come into two categories - household goods and equipment for communal services.

2. The Need for Miscellaneous Products During the Relief Period.

Hitherto because:-

- (a) Of the relatively high cost of consumer goods as compared with raw materials
- (b) Of Europe's large indigenous production of these goods either from home produced raw materials or imported raw materials
- (c) Of the possibility of meeting needs by local improvisation

UNRRA, Washington, has not considered such goods as plates, knives, candles, etc., as relief items.

Requirements of household goods have, however, been submitted by Greece, Poland and Yugoslavia. Poland has submitted an estimate of requirements for operating communal feeding services. Czechoslovakia and the Netherlands have indicated that they may require to import these types of goods.

As you know, no agreed bases have been established for estimating relief requirements of miscellaneous goods. We recognise, however, that the cumulative effect of:-

- (a) Drastically restricted production,
- (b) Destruction due to the war,

has resulted in an acute need for these types of goods in certain areas.

In the case of household goods, it is at present very difficult, if not impossible, to obtain accurate data on which to assess what the requirements will actually be.

In the case of equipment for operating communal feeding services, in

/the .....



the absence of information as to:-

- (a) The scale on which communal feeding will, in fact, have to be administered,
- (b) How much suitable equipment will be available in each country,
- (c) How much equipment will be left on the spot by the Military,

it is impossible now to estimate what quantities of this type of equipment will, in fact have to be imported.

Because of the difficulty of assessing requirements at this stage, we are proposing to Washington that a strategic reserve of miscellaneous consumer goods should be built up. Goods would subsequently be allocated on the basis of field reports.

### 3. Proposed Procurement Plan.

Accordingly we have forwarded to Washington the following lists, copies of which are attached:-

- (a) Unit list of household equipment,
- (b) Unit list of equipment for semi-mobile feeding.
- (c) Unit list of equipment for static communal feeding.

These lists have only been tentatively suggested and we may have included some items which you do not consider to be necessary, and overlooked others which should be included. They have been prepared as a basis for discussion and we should be quite willing to see amendments and alterations made. We should appreciate your views on these lists.

We have also suggested to Washington that some teats for babies' bottles, some matches, and possibly some children's weighing scales, should be bought.

*Copy*

W36

WE / 36

31. 1. 1945.

EMERGENCY RELIEF SERVICES

EMERGENCY FEEDING

Queens Messenger Convoys

Personnel

Normal complement - 19 Women (W.V.S.)  
11 Men  
2 Despatch riders - total 32

Men are used for heavy work, <sup>h</sup>umping of boilers, fires etc.

-----



*Reading*  
**OUT FILE**

GR/AD

AM/N

*File E.R.S.  
E.R.S.  
Feeding 2*  
January 31st, 1945.

Dear Mrs. Marsham,

I have your letter of the 30th January regarding the "Queens Messenger" Vans.

My information is as I told you when I saw you, namely that the badges showing the origin of the Vans are not being removed. It is, however, a question of fact which can easily be settled. I am therefore passing your letter at once to the people in UNRRA who are directly concerned in handling the gift. I hope you will suspend judgment until you hear the result.

Yours sincerely,

Director of Welfare  
European Regional Office.

The Hon. Mrs. Sydney Marsham, C.B.E.  
The Personal Service League,  
41, Lowndes Square,  
S. W. 1.

*(of the) is started the six  
symbols  
B.W.R.S. The  
one untransl.  
Rf  
2/1/45*

UNITED NATIONS RELIEF AND REHABILITATION ADMINISTRATION

EUROPEAN REGIONAL OFFICE,

Telephone: \*

INGHAM 3090

11, PORTLAND PLACE,

LONDON, W.1

Reference.....

Your Ref.....

January 31st, 1945.

Dear Herbert,

I think you yourself should see the enclosed letter from Mrs. Marsham, as I presume, after what you told me the other day, that you will wish to send a substantive reply without delay.

Yours sincerely,

*S. H. Bid*

Mr. Herbert,  
Room 214,  
Portland Place.



# THE PERSONAL SERVICE LEAGUE

PATRONESS H.M. QUEEN MARY

(Registered under the War Charities Act of 1940)

PRESIDENT The Marchioness of Londonderry, D.B.E.

CHAIRMAN The Hon. Mrs. Sydney Marsham, C.B.E.

JOINT VICE-CHAIRMEN } Lady Hudson, G.B.E.  
Lady Jowitt

HON. SECRETARY ~~Miss Jessel~~

SECRETARY Miss D. Newnham

HON. TREASURER Ronald Malcolm, Esq.

The provision of clothing, etc., for hardship cases and for Civilian Distress arising through War conditions.

The supplying of Materials and Wools for Hospital and Civilian purposes.

The supplying of Wools for H.M. Forces and the Director of Voluntary Organizations.

Receiving Agents for Gifts from America for the British War Relief Society and "Bundles for Britain."

JM/N

41, LOWNDES SQUARE, LONDON, S.W.1

January 30th, 1945

Telephone SLOANE 6291

Dear Sir George,

You will remember my telling you the 'story' of the "Queen's Messenger" Vans? I saw Mr Bertram Cruger (the American Representative in this country of the British War Relief Society) today and he was extremely upset and hurt at the following:-

He wrote to Colonel Llewellyn saying that he heard this transfer of 9 Units of the "Queen's Messenger" Vans had been arranged for use in France, and he asked for an assurance that the Badges, etc., bearing the symbol of The British War Relief Society should not be removed. This Colonel Llewellyn gave, but last night Mr Cruger actually met two people who said they were employed by U.N.R.R.A. and were at the present time busy on removing these symbols from the Vans.

To me, as an Englishwoman, this sort of treatment of our American friends, does seem quite intolerable. Their generosity to this country has been tremendous - and they are perfectly willing for the vans to be used for the relief of civilian distress in Europe. Quite naturally, however, they do expect to have courteous treatment re the negotiations.

I should be very glad if you could possibly look into this matter personally and try and get it put straight?

Yours sincerely,

*Loan Marsham*

Sir George Reid,  
170a, Great Portland Street,  
London, W. 1. Chairman.

E.R.S. W.E. 36  
Copy of WE 30/4

26th January, 1945.

My dear Darty,

I enclose copies of correspondence I have had about the Queens Messenger Convoys - there seems to have been a general muddle this end and unless I had acted fairly drastically there would have been further delays.

What I have attempted to do is to get the twenty-four vehicles (not twenty-two as there is an extra 250-gallons water carrier in each convoy) shipped as soon as possible and have informed BGO that they will be ready as from the 1st February. The Belgian 'Secouristes' are not too dependable and from the whole of those that they can muster they have only about eighteen drivers.

A further order of twenty ambulances and one Chevrolet car has co-incided with the Queens Messenger Convoys and we shall, therefore, be pretty short of drivers. The Belgian Mission, General Gerard, seems to have altered the priority and taken the drivers originally earmarked by Mlle. Bruckere for the Queens Messenger Convoys and told them to take over the twenty ambulances. This seems rather a pity.

A wire has, however, been sent by the Belgian Mission, London to Brussels, asking for one group leader and twenty drivers to return to England. These will always be useful for the remainder of the ambulances but I do not propose to count on them so far as the Queens Messenger Convoys are concerned.

To sum up briefly you will be receiving

Continued....



Major Darbyshire

26th January, 1945

twenty-four cars (Q.M.C.), twenty ambulances (Bedford 3-ton) and one 24 H.P. Chevrolet, a total of forty-five cars, plus twelve Ford Canteen Vans. For the forty-five cars you can only have 18 "Secouristes", you will, therefore, require 27 drivers to meet the boat so as to drive off the balance of the Queens Messenger Convoys and the ambulances and twelve drivers from the P.A.P., or Pords service under Mr. Van Luyken, Antwerp.

I shall be glad if you will let me know as soon as possible that things are alright your side. Incidentally I have asked the Belgian "Secouristes" to see that all the vehicles are stocked up fully with food. Two of the ambulances will have baby's layettes which I feel would be a good move for Liege and the others will be filled with 20 bales of blankets, each holding 80 blankets, equalling 1,600 blankets.

The food should have a good supply of coffee (2 tons), this will leave about 18 tons of other commodities.

I am told that Lever Bros. have offered 23 tons of soap but that this cannot be exported without a demand from SHARP. I do feel that this soap would be extremely useful in the target areas to help the homeless in the rest centres and to help in the cleaning up after an "incident".

There are also over 400 cases of clothing held by the Belgian community here and if this could be called forward I believe the Red Cross and the Oeuvres D'Enfance would be able to make good use in the blitzed towns.

Hope you had a successful journey,

Yours sincerely,

TO:

MR. ADAIR  
(Areas Division)

25 January, 1945

Queens Messenger Convoys.

You were asking for information recently about Queen's Messenger Food Convoys.

I am attaching a note which sets out the type of van and details of weight, distribution, etc.

Each Convoy of 12 vehicles is capable of supplying 12,000 emergency meals (soup or stew, sandwiches, tea, etc.) without replenishment.

R. BEEGER.  
Welfare Division

R.D.



File ERS

Emergency

Feeding

FORD CANTEN VANS

Type and make	-	Ford	10 cwt.
Weight with equipment	-	25 cwt.	
with food	-	31 cwt.	

Overall dimensions ;

Height	100.5"
Length	159.5"
Breadth	63"

One Queen's Messenger Convoy

Mr. ERs  
Emergency Feeding.

No.	Type	Make	Dead weight in tons	Capacity tons	Overall		
					Height	Length	Breadth
2	Kitchen Store Vans	Bedford WD OX	2,25	max: 2,0	9'	15'	6'8"
2	Food Store Vans	Bedford WD OX	2,25	max: 2,0	9'	15'	6'8"
4	Canteen Vans	Bedford WD OX	2,25	max: 2,0	9'	15'	6'8"
2	Water Tankers	Guy Ant 30 cwt.	3,00 approx	1,4 approx	6'6"	14'8"	6'6"
1	Welfare Van	Commer 3 t.	3,25 approx	2,0 approx	9' approx	15' approx	6'8" approx
1	Utility Van	Ford 30 h.p.	1,5 approx	-	6'6" approx	12' approx	6' 9'6" approx



Emergency Relief Services - Belgium

Queens Messenger Convoys

The two convoys to be loaned to the Belgian Government are now at Chester and Weston-Super-Mare.

We must decide who is to pay for the painting of the vehicles and it must be made clear that in the painting the names of the original donors, the plaques and the battle honours must be left undisturbed.

RB/LMB

19th January, 1945.

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To : Mr. R. Berger

File - ER.S  
Emergency Feeding  
From : Mr. J. A. Willis

402

Copy to Mr. Flexner  
Dr. Langrod

19th January, 1945

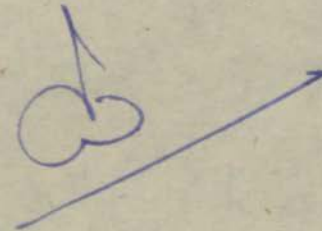
Queens Messenger Convoys

In connection with the agreement to send two Queens Messenger Convoys to Belgium you may be interested in the following extract from a letter which was sent by Mr. Cruger of the British War Relief Society to Sir Arthur Rucker of the Ministry of Health on the question of retaining the identification mark of the original donors: -

"As to the Queens Messenger Convoys (some of which I understand are on offer to UNRRA), the original lot, totalling 144 vehicles, with the exception of one unit presented by H.M. The Queen and one unit presented by a Dominion, were given to the Ministry of Food by the British War Relief Society; in other words by America; and speaking for the donors, even though these vehicles have been presented to the Ministry of Food, I think it appropriate here to emphasize the point that they would not care to have this fact lost sight of. I think it, therefore, in order for me to request that the plaques stating the origin of the gift be allowed to remain as they are. Other inscriptions indicating a change of ownership or a different sphere of activity may be added if it is thought desirable to do so but I think it would be unfair and unwelcome to the donors if the indication of their origin were removed."

This letter was written to Sir Arthur Rucker in connection with the project for sending emergency relief supplies to France on which, as you know, I am now working but as it indicates the views of the British War Relief Society on the question of the marking of the convoys I think it desirable that you should be informed.

JAW/LMB

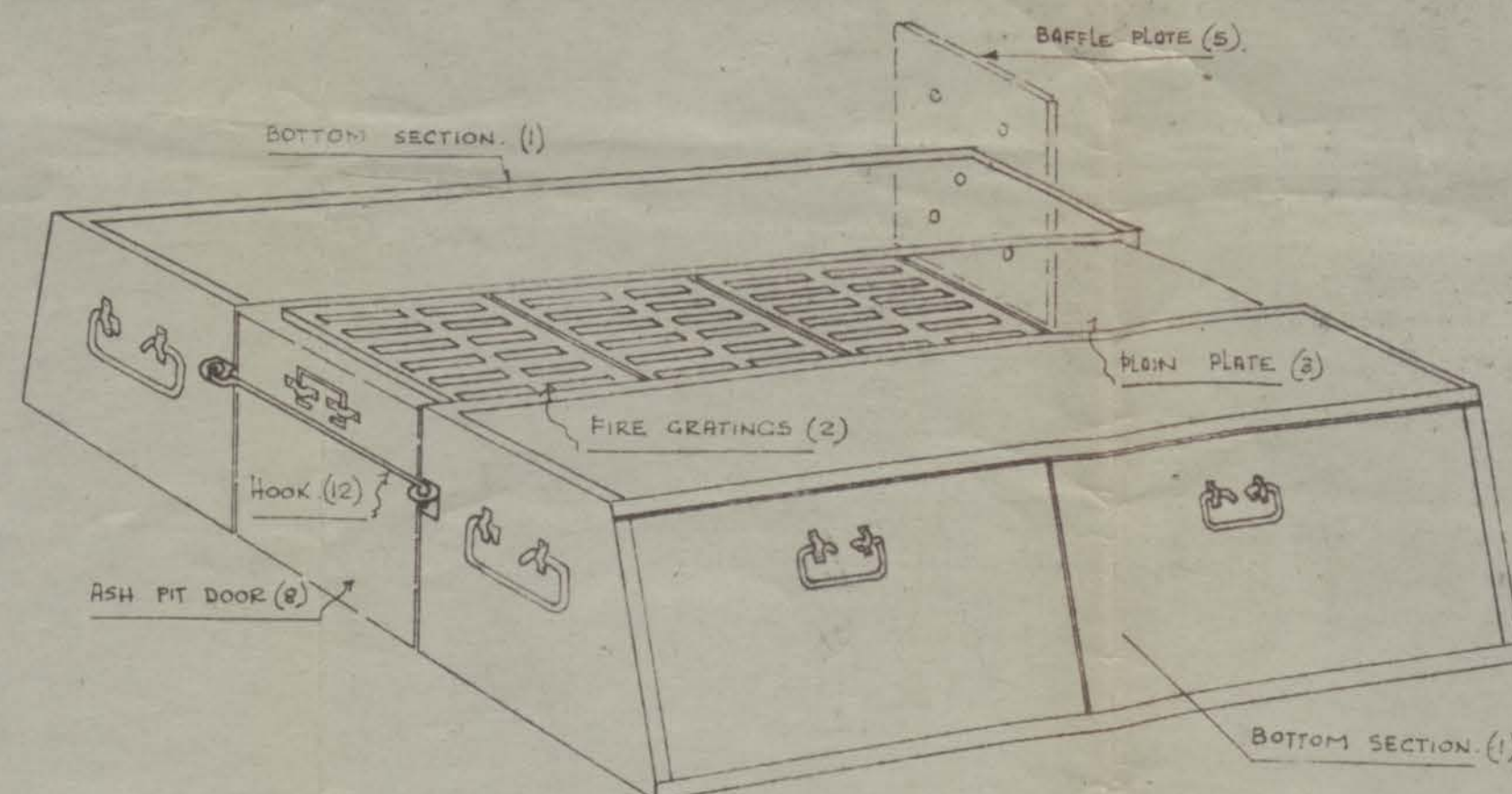








## COMPLETE ASSEMBLY OF STOVE.



ARRANGEMENT OF BOTTOM SECTIONS.

### INSTRUCTIONS FOR ERECTION OF "BLUFF" PATTERN PORTABLE SERVICE STOVE.

- (A) CHOOSE A LEVEL SITE. IF THIS IS NOT POSSIBLE, A SHORT TIME SPENT IN LEVELLING WILL BE WELL REPAID BY THE EASE OF ERECTION. A LEVEL SITE IS MOST ESSENTIAL.
- (B) PLACE THE TWO BOTTOM SECTIONS (1) IN POSITION. THEN PLACE THREE FIRE GRATINGS (2) AND ONE PLAIN PLATE (3) BETWEEN THE TWO BOTTOM SECTIONS.
- (C) PLACE THE TWO TOP SECTIONS (4) IN POSITION ON THE BOTTOM SECTIONS (1) - SLIDE BAFFLE PLATE (5) INTO PAIR OF RUNNERS NEAREST TO END WHERE FLUE IS PLACED.
- (D) SLIDE THREE TOP PLATES WITH RINGS (6) AND TWO PLAIN (7) BETWEEN THE TWO TOP SECTIONS (4) AS SHOWN - THE TWO PLAIN PLATES (7) AT EITHER END - DROP DOORS (8) INTO GROOVES AT EACH END OF BOTTOM SECTION (1)
- (E) DROP DOOR WITH NOZZLE (9) INTO GROOVES AT END OF TOP SECTION (1) WHERE CHIMNEY IS REQUIRED AND DOOR (10) INTO CORRESPONDING GROOVE AT OTHER END
- (F) PUT SCREW BOLTS (11) IN POSITION AT EACH END AND TIGHTEN UP WING NUTS AS MUCH AS POSSIBLE - PUT HOOK BOLTS (12) ON BOTTOM SECTION IN POSITION AT EACH END.
- (G) PLACE CHIMNEY PIECE (13) IN POSITION OVER NOZZLE ON DOOR (9) AND SECURE IN POSITION BY TWO HOOKS (14) PROVIDED.
- (H) PLACE PLAIN CHIMNEY PIPES ON CHIMNEY PIECE (13) TO REQUIRED HEIGHT.

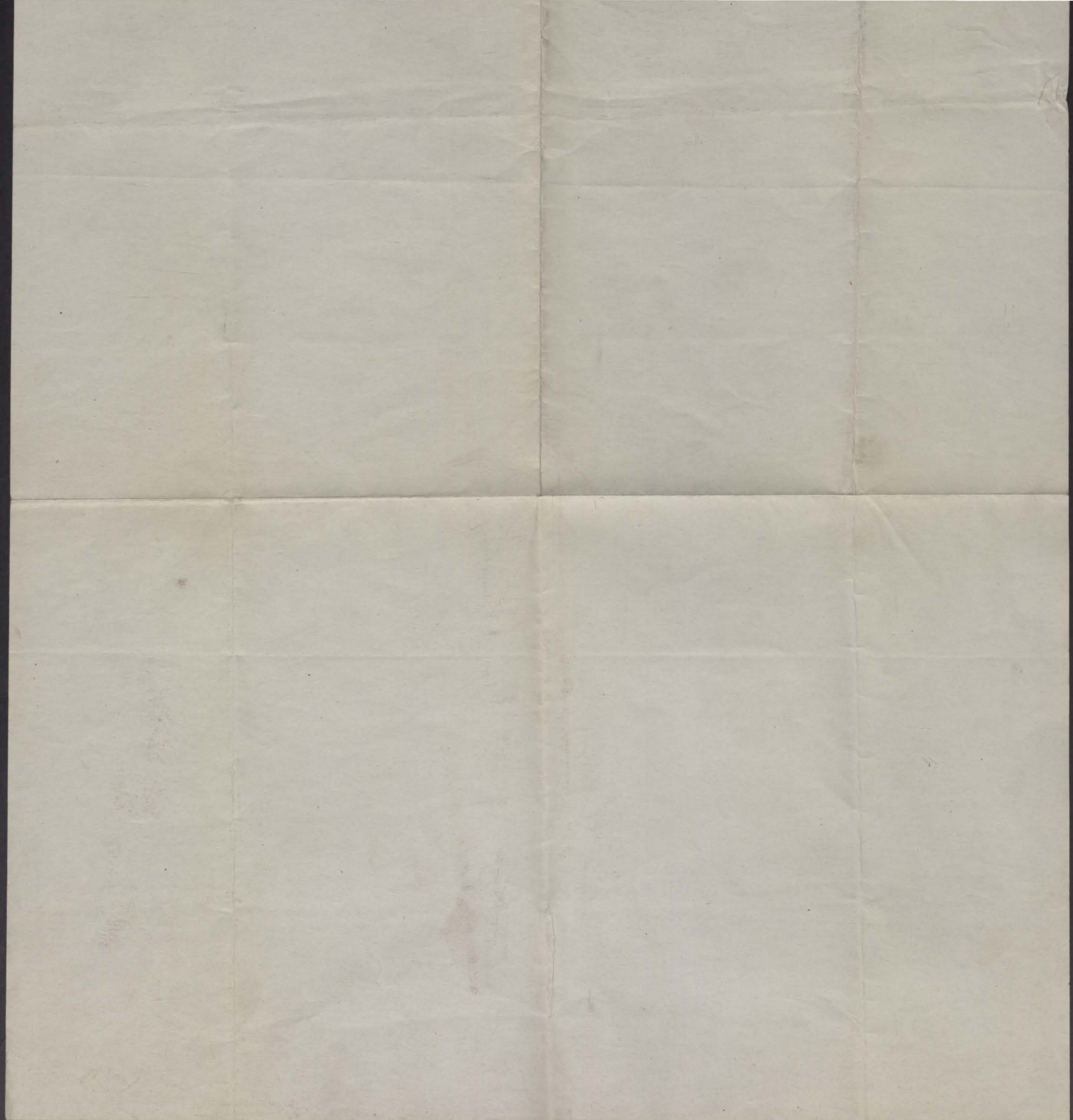
NOTE: THERE ARE TWO DOORS 8 SUPPLIED, ONE SHORTER THAN THE OTHER. THIS IS FOR THE PURPOSE OF DECREASING OR INCREASING THE DRAUGHT AS REQUIRED - THERE IS ALSO A REGULATING DAMPER IN THE CHIMNEY PIECE (13) FOR THIS PURPOSE.

IT IS IMPERATIVE THAT THE SCREW BOLTS (11) AND HOOK BOLTS (12) ARE NOT INTERFERED WITH ONCE ADJUSTED IN POSITION.



WE36







To : Sir George Reid

Mr. Berger

WE36

File - Emergency  
Relief Services - Feeding

From : Mr. J. A. Willis

Queens Messenger Convoys

When I saw Sir Arthur Rucker last week he suggested that, in connection with the emergency relief operation, it would be a good thing to offer two convoys to Entr'Aide if this could be done. I said I understood that four convoys had been presented direct to the Dutch Government and that the eight convoys held by UNHRA were likely to be released on loan to the Belgian Government. Sir Arthur Rucker thought that there was a good case for diverting some of this assistance to France and he said that he had received a letter on this subject from Mrs. Crawshaw of the British War Relief Society.

Sir Arthur Rucker has since sent me a copy of Mrs. Crawshaw's letter, from which it appears that she suggested the handing over of one convoy to the Mission Militaire de Liaison <sup>de l'</sup>Armee (the official French Army Welfare Organization). In his reply Sir Arthur expressed the view that if any convoys could be sent to France it would be better that they should be given to Entr'Aide but he pointed out that the matter was one for decision by UNHRA.

A decision is, therefore, required as to whether it is possible to release one of the Queens Messenger Convoys to Entr'Aide to assist in the emergency relief operation. As you are aware requests covering all eight convoys held by UNHRA have been received from various Belgian Ministries and the matter will have to be considered in consultation with Displaced Persons Division and in the light of these other commitments. It is presumed that Mrs. Crawshaw's suggestion that a unit should be given to the French Army Welfare Organization is not one which can be entertained.

Sir Arthur Rucker's reference to my connection with the matter is, of course, to the emergency welfare operation and is not intended to indicate that I was responsible for the convoys or had any power of disposal.

JAW/LMB  
Enclosure

16th January, 1945.

Copy

ALLIES WING  
OF THE BRITISH WAR RELIEF SOCIETY OF THE UNITED STATES  
OF AMERICA.

Chairman: The Hon. Mrs.  
Jack Crawshaw

67 Brook Street,  
London, W.1.

Reference : AC/PR

10th January 1945.

Dear Sir Arthur,

I have reported on Lt. Hamilton's and my interview with you at the Ministry to Mr. Cruger. I have told him that we asked if one unit of the British War Relief Society donated Queen's Messenger Convoys could be given to Lt. Hamilton's organisation, the Mission Militaire de Liaison de l'Armee - in short the French A.T.S. (the official army welfare organisation).

The unit would be used to distribute comforts and clothes to men in the line, and to take essentials to refugees, and so prevent them becoming a grave military problem.

I understood that U.N.R.R.A. was very anxious to play a part in immediate urgent relief work, in addition to long term schemes.

By turning over these vehicles to the Mission Militaire de Liaison de l'Armee, it would seem that U.N.R.R.A. has a great opportunity to further such urgent and immediate relief work, as you will remember I told you Lt. Hamilton's organisation have stocks waiting to be picked up at Pontarlier as well as distribution work waiting at their depots.

You mentioned that you had in mind the turning over of all these vehicles to the Entr'Aide. I consider this an excellent suggestion, but this does not prevent me putting in a plea for one unit to be given to the Military Welfare organization, that are acknowledge on all hands to be doing a first class job of work.

Yours sincerely,

(Sgd) ANNE CRAWSHAY  
Chairman, Allies Wing of the  
British War Relief Society of  
the U.S.A.

Sir Arthur Rucker  
Ministry of Health



WE 36.

File - Emergency  
Relief - Feeding

OUTGOING TELEGRAM.

(EN CLIR)

U.N.R.R.A. (GENERAL)

U.N.R.R.A. LONDON TO U.N.R.R.A. WASHINGTON.

No.9.

D. 17.30 hours 1st January, 1945.

-----

For some months British Government held available post-military period about forty thousand tons wheat biscuits. We did not ask authority procure any as no Allied European Government required then but arranged Food Ministry to draw up to two thousand tons if required general purposes such as Displaced Persons or emergency rations area without transport. As Military Authorities have now acquired bulk Food Ministry wish us definitely procure quantity we need up to two thousand tons. Good quality wheat biscuits with zero point zero seven tons proteins per ton and three point nine one million calories per ton packed in twenty and thirty pound tins. Price sixty six shillings nine pence per hundredweight FOB UK uncased. Recommend you authorise us procure one thousand tons. Appreciate urgent reply.

C.131.

COPY.

TO SIR GEORGE REID  
For your information.

Ref:-

A. 559 "G."

GREAT GEORGE STREET,

S.W.1.

27th December, 1944.

Dear Miss Wrey,

Semi-Mobile Kitchen Units.

This is to confirm what I told you over the telephone the other day, i.e. that the 75 Semi-Mobile Kitchen Units which were offered to U.N.R.R.A. are no longer available. The explanation is that a demand has now been put forward by S.H.A.E.F. on the War Office which will require for its completion the whole of the Semi-Mobile Kitchen Units which the Ministry of Food are at present in a position to release.

Yours sincerely,

(Signed) P.M. DYSON.

Miss E. Wrey,  
U.N.R.R.A.

European Regional Office,  
11, Portland Place,  
London, W.1.

Received 30th Dec., 1944,  
UNRRA Regy.



OUTWARD TELEGRAM

(EN CLAIR)

UNRRA (GENERAL)

FROM UNRRA LONDON TO UNRRA WASHINGTON

No. 1303

D. 10.50. December 16, 1944.

Our 1227, Food Ministry now offer about 250 tons Australian dehydrated mutton in part replacement one thousand tons South American dehydrated meat sold in this country. Price 31 point 657 pence per pound ex-store United Kingdom, which gives lower F.O.B. Australian price than quoted your 905. Also considerably lower than price South American meat. Procuring under authority your 905.



Register  
File - ERS  
Emergency Feeding

The following are extracts from a letter dated 11th December, 1944 from Mr. Harry Greenstein, Director of Welfare Division, Balkan Mission, Cairo.

PREPARED BY WELFARE DIVISION, YUGOSLAV MISSION

On the : -

EMERGENCY FEEDING

The term "Emergency Feeding" as applied to the Yugoslavia Relief Mission might be described as the supply of cooked food from or in communal cooking centres. There are mainly three circumstances in which this form of feeding might be used, namely :

- (1) The establishment of Refugee Camps
- (2) Breakdown of services in a town or district
- (3) Supplementation of an inadequate Ration to make up to a desired nutritional standard.

1. Refugee Camps

This presents the least problems for the planning of emergency feeding. The people to be fed are organised and their numbers are known. The site has generally been preselected with the opportunities offered for planning the cooking arrangements. Water will doubtless be available otherwise the site would not have been chosen and plenty of help for the kitchens will be available from among the refugees.

The type of cooking equipment used will probably be something of the nature of Army Field Kitchens, i.e. soya boilers fitted into portable grates. These have each a liquid capacity of 10 gallons and will turn out about 8 gallons of stew or soup at a time. There are many other kinds of camp kitchens but undoubtedly the lack of transport and communications will be the limiting factor in Yugoslavia. The Army have several designs of extremely efficient types of field ovens made out of old tins, bricks, slates or almost any medium that might be found to hand. No doubt the Yugoslav partisans will have had even greater experience at improvisation as they have been living on the land and in the woods for so long and it will probably be found that their experience will be readily available.

The layout for such a kitchen must obviously be carefully planned. Sanitation, cleanliness and accessibility being the three main considerations.

- (a) Sanitation - Water supply is the first essential. For kitchen purposes not less than 1 gallon per person per day should be allowed. The kitchen should be located near the water supply on the leeward side of the camp.

Trenches should be dug to drain away dirty water. But it is important that greasy refuse should be disposed of separately and not less than 10 yards from the kitchen. For this purpose a grease pit should be dug which should be fitted with sticks for collecting the grease and these sticks be removed, burnt, and new ones put in their place at regular intervals. For the disposal of other refuse all that which can be burnt should be so destroyed in an incinerator whilst a pit dug for the disposal of this and other non-combustible refuse.

- (b) Cleanliness - Selection of kitchen personnel should be made with this in view bearing in mind that disease can so easily be spread through the kitchen staff. Wash basins with towels should be always readily available for the kitchen staff.

Buckets used for carrying water should be labelled and not used for any other purpose. If vegetables are to be used separate vessels should be used for preparing them. A useful item is a clothes line, so that towels and kitchen clothes may be always kept clean, dry and aired.



stood at the corners of streets. The latter method is of particular value when only a limited neighbourhood is affected. Equipment of this kind suitable for feeding 250 people should consist of :

Soya boiler .....	2	Forks (kitchen) .....	4
Wash bowls .....	2(large)	Knives (do) .....	4
Clothes .....	12	-do- bread .....	2
Mugs .....	250	-do- potatoes .....	4
Ladles ( $\frac{1}{2}$ pint).....	2	Spoons (tea) .....	32
Lantern (hurricane).....	1	- do- (dessert) .....	250
Openers ( tins).....	1	Tables, folding .....	2
		Soap, washing .....	-

and whatever food supplies that are available - canned foods are the most convenient.

Such centres may also be used for distributing to special classes, i.e. milk for children and nursing mothers. Hospitals and Institutions would of course have to be specially considered.

At the first stage of the emergency, the issue of meals from communal centres would have to be free and uncontrolled. Undoubtedly this would result in a certain number of people getting more than their share. So far as is possible to check this by eye witness evidence this should be done, but nothing in the way of an organised check could be applied at first. The important principle is to get a meal to everyone and the amount of food lost by abuse would be infinitesimal in relation to the value of that principle achieved. After perhaps the second day the situation should be reviewed with the local authority with the object of arriving at a controlled rationing scheme, or a combined scheme of rationing and communal feeding.

In an extreme case it may be found necessary either to close all public restaurants to prevent flagrant black marketing, ill-feeding, and civil disorders, or for the authority to requisition restaurants and to operate them as a communal feeding centres.

It may not be found possible to get even soya boilers to the scene, in which case local improvisation will again have to be resorted to; once again it may be possible to draw upon the experience of local partisans. Quite an effective means of boiling up stews and soups can be found by the use of watertanks taken out of vacant or derelict houses. The sanitary authorities' services should be called upon to render them safe for this use first.

### 3. Communal feeding used as a supplement to a local ration

This might occur when there was insufficient food to make an allround issue for a satisfactory diet and it is desired to ensure at least one main meal to everyone. This is of particular value where it is desired to give special treatment to particular classes. For instance, dock workers would need to be well fed to enable them to unload more supplies. So a communal centre, or canteen, could be operated solely for them and run by the local authority either as part payment for their services or by charging them a price sufficient to make the canteen self-supporting. Similarly, children could be fed at special centres to ensure extra nutritional elements being fed to them and not consumed by less important adults.

A further advantage in using communal feeding in this way rather than to distribute the food available with the rest of the basic ration is that by cooking it communally, less food and less fuel is wasted.

These are the main lines on which communal feeding might be used in Yugoslavia. There may be others but much will depend upon what conditions are found to exist. All equipment would be capable of making only the simplest of meals such as stew or soup, but transport difficulties would make it quite impossible to hope for more ambitious meals. Equipment is available for making three course meals in the field, including "Roast beef and Two veg", but it is heavy and would be quite useless in the present conditions in the Balkans. Moreover, it must be remembered that it is not altogether a desirable policy to make a refugee or homeless person too comfortably fed, otherwise he may become a permanent refugee. This has actually happened in one Balkan country where in 1938 some refugees were made so comfortable that right up to 1939 they refused to be moved from their camping ground.



File 400/7

PREPARED BY WELFARE DIVISION - YUGOSLAV MISSION  
DETERMINATION OF NEED AND AMOUNT OF ASSISTANCE

A. DEFINITIONS :

1. Need. Need is the condition which exists when the total resources immediately available to the individual or family group are insufficient to provide minimum requirements for food, shelter, clothing and other essentials of life. Need is to be distinguished from the condition which exists when persons have resources to obtain requirements but cannot use the resources because of lack of available commodities. For the purpose of this memorandum destitution should be considered synonymous with need.
2. Applicant. The word applicant designates the individual applying for assistance for himself and other members of his family group.
3. Recipient. The word recipient designates the person or head of the family group receiving assistance.
4. Requirements. The term requirements is used to indicate those goods and services needed by the recipient to maintain himself and family in health and decency.
5. Resources. Resources are real and personal property and income in terms of money, commodities, and services which are regularly available to meet family requirements.
6. Assistance Plan. The assistance plan is the plan with the recipient which shows his itemized requirements, immediately available resources, and the amount of his need. This plan will be recorded on the Assistance Planning Sheet.

B. PRINCIPLES OF RELIEF ADMINISTRATION :

In order to achieve sound administration in providing assistance for needy persons, Yugoslav relief authorities will wish to set forth general standards and procedure for the determination of need. Experience in administering public assistance has established the reliability of certain principles which are fundamental to satisfactory operation of a relief program and on which Yugoslav officials may wish to base their standards and procedures. Some of these main principles are enunciated below for the information and guidance of UNRRA staff in their negotiations with Yugoslav relief authorities.

1. The relief authority and welfare workers administering assistance should be concerned with maintaining the personal integrity of each individual and family group receiving assistance. Every effort should be made to assure needy individuals the same right of self-determination in their personal affairs as is assumed by financially independent members of the community. This means applicants for assistance should be encouraged to participate in making the assistance plan and the amount and kind of relief given should be determined upon the basis of the applicant's actual circumstances and his future plan for himself and family. After need is established and the amount of relief required by the applicant is determined, assistance should be given without any strings attached to it. Recipients should be free to use either cash or commodities in any way they see fit. Furthermore, relief should not be denied nor curtailed because recipients fail to carry through any suggestion or order made by the relief authority or because the recipient did not use the relief in the way the relief authority considered wisest.
2. Cash and commodities available should be distributed equipably among all needy members of the community without regard for race, religion or political affiliations. Equity of treatment requires standardization of procedures for determining need and amount of assistance distributed and calls for the same treatment for all needy individuals in similar circumstances. It does not preclude giving more assistance to groups in greatest need. If, however, the decision is made to favor any one group considered to be more needy than others, steps should be taken to ascertain that all needy persons falling within the special group receive the same



consideration. For example, if the decision is made to provide supplementary feeding to adolescent children, the plan made should assure that all such needy children are included. If it is decided that such adolescent children are to be fed in the schools, steps should be taken to see that other needy adolescents not attending school are given supplementary assistance by some other method.

3. A third principle upon which any satisfactory system of relief administration should be founded is the provision of sufficient assistance to maintain the recipient on at least a minimum standard of decency and health. In order to accomplish this, the relief authority will need to develop standards of assistance by means of which the amount of need may be determined for each applicant and recipient upon an individual basis. Standards of assistance may vary from place to place and in their development relief authorities will wish to give consideration to rationing programs in effect, differences between urban and rural areas and other local conditions and customs. Standards of assistance may be expressed in terms of money or quantity, depending on local economic conditions.

Failure to provide adequate amounts of assistance defeats the purpose of any relief program. Nevertheless, under conditions which may prevail in all or parts of Yugoslavia, there is reason to believe that frequently it may not be possible to maintain adequate standards of assistance. It is important that, where insufficient relief is available, the assistance is divided equitably among the most needy groups. It is also important that plans for distribution of relief to the needy should be closely coordinated with existing rationing programmes effecting the entire population of any area.

C. ESTABLISHING NEED AND DETERMINING THE AMOUNT OF ASSISTANCE.

1. When Supplies are Limited. From the beginning, the method of determining need and amount of assistance may vary considerably according to the degree of disruption of community life, local economic conditions, the availability of facilities for distribution of assistance and the availability of supplies. The kind of plan which is initiated in any community will depend upon local conditions and supplies available. Any original plan will naturally be improved and developed at the earliest possible moment. It is recognised from the beginning that in many instances it will not be possible to operate immediately in accordance with all the principles enunciated above and these principles can only be put into operation gradually as conditions permit.

There are two methods of dividing short supplies equitably among destitute persons. In the first place the amount of assistance available may be divided among all the destitute people by meeting only part of their total requirements. Or, certain of the most needy groups may be selected to receive assistance while other less needy groups are excluded. Whichever plan is chosen, emphasis should be placed upon equity of treatment.

The first method can be used by computing the amount of individual requirements on the basis of the standards of assistance, computing a standardised percentage of these requirements and deducting the resources therefrom. As has already been stated the requirements and resources may be expressed in money or quantity, depending on whether the community is operating on a monetary or barter basis.

When it is found desirable to select certain groups to receive assistance and exclude others it is important that the most needy groups receive preference and the available supplies be fairly distributed. When chaotic conditions exist the people in the community will be emotionally upset and it will be difficult to satisfy them without adequate assistance. If such supplies as are available are distributed fairly to the most needy the people will be much less disturbed. Making the decision as to the groups to receive preference is a difficult one. Experience indicates that