

ARMY COOKERY COMPETITION FINALS 1956

Your Press ~~Maison~~ Officers are Captain W. HUNTER and Captain D. O'REILLY who will be available throughout the day, and will be pleased to answer any questions you may have.

1. BACKGROUND

Although the Army Catering Corps was only founded in 1941, cookery competitions have been held in the Army annually since 1896, except of course during the two World Wars.

During the winter months the competition starts in U.K. and BAOR at District and Divisional levels respectively. The winners go forward to the Command competitions. The successful competitors then come to the Army Catering Corps Training Centre at Aldershot for the Army Finals.

Unfortunately units from theatres other than those mentioned are unable to compete due to the distances involved.

2. COMPETITIONS

There are four competitions designed to cater for all aspects of military cookery. These are:-

- (a) Unit Team Competition.
- (b) Military Hospital Team Competition.
- (c) WRAC Team Competition.
- (d) Individual NCO Competition.

(a) The Unit Team Competition

This is open to all ACC Cooks and Cooks of the Household Cavalry and the Brigade of Guards.

Each team consists of one NCO and two private soldiers who are required to cook a meal for 25 men using the No.1 field petrol cooker and improvised apparatus. In the case of the improvised cooking apparatus, teams are provided with all the items which would normally be found under conditions of war, i.e. ~~bricks~~, corrugated iron, oil drums etc., and are required to build their own ovens etc. This is done on the day before the actual cooking takes place and forms an integral part of the competition.

The menu to be prepared by competitors in this section this year is:-

Tomato Soup
Steak & Kidney Pie
Parsley Potatoes
Mixed Vegetables
Stewed Fruit with Rice

24 Yeast Buns
Tea

(b) Military Hospital Team Competition

This is open to ACC Cooks employed in Military Hospitals.

Teams consist of one NCO and two private soldiers and are required to cook a meal for a total of 15 persons consisting of:-

- (i) An ordinary diet
- (ii) A light solid diet
- (iii) A hospital tray

(b) Military Hospital Team Competition (Contd)

They are allowed to use standard equipment provided in a normal static kitchen.

The menus to be prepared are as follows:-

(i) Ordinary Diet

Cream of Chicken Soup
Braised Beef and Vegetables
Fondant Potatoes
French Beans
Fruit Pie & Custard

(ii) Light Solid Diet

Clear Soup Julienne
Minced Chicken and Poached Eggs
Duchesse Potatoes
Mashed Carrots
Caramel Cream

(iii) Hospital Tray

Beef Broth
Poached Turbot and Egg Sauce
Orange Jelly

(c) WRAC Team Competition

This is open to all WRAC Cooks.

Each team consists of one NCO and two privates WRAC who have to cook a meal for twenty four persons. Competitors are allowed to use the standard equipment provided in a normal static kitchen. The menu for this section is:-

Tomato Soup
Lancashire Hot Pot
Roast Lamb, Mint Sauce
Roast Potatoes
Buttered Peas
Open Fruit Tart
12 Rock Cakes or Scones
12 Assorted Yeast Buns

(d) Individual NCO Competition

This is open to all qualified NCOs of the ACC, Household Cavalry, Brigade of Guards and the WRAC up to the rank of Staff Sgt or equivalent. They are permitted to use standard equipment provided in a normal static kitchen. The menu to be prepared is:-

Leek and Potato Soup
Roast Fillet of Beef with New Vegetables
Roast Gravy
Buttered New Potatoes.
Apple Charlotte, Apricot Sauce

3. PRIZES

The prizes are displayed in the entrance hall of the main building.