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ARMY review completed

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| <del>C O N F I D E N T I A L</del>   |                              | <b>SEE BOTTOM OF PAGE FOR SPECIAL CONTROLS, IF ANY</b>   |  |
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| PREPARED AND DISSEMINATED BY<br>CENTRAL INTELLIGENCE AGENCY                                    |                              | 25X1   |  |
| COUNTRY<br>Hungary   |                              |  |  |
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| Cooks Training School at Papa/Kitchen Facilities and Organization of the 7093rd Rifle Regiment | NO. OF PAGES<br>3            | NO. OF ENCLS.  |  |
|  | SUPPLEMENT TO REPORT # 25X1  |  |  |

THIS IS UNEVALUATED INFORMATION

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- a. Cooking - This consisted of one day in the classroom and the next day doing practical cooking. In the classroom we were instructed as to the amount of calories needed for a working man per day; but nothing was taught about the calories necessary for a soldier. In the classroom, I was taught the norm system, which is as follows: 25X1

Norm #1 consisted of 160 grams of meat, 30 grams of noodles, 5 grams of fat, an unknown number of grams of vegetables, and 20 grams of brown bread. Norm #1 was assigned for infantry personnel and for the personnel attached to a major infantry unit. The armor and reconnaissance personnel attached to the infantry units received in addition to Norm #1, 100 grams of cheese or butter.

- b. Practical Cooking - This consisted of actual preparation and cooking of the food.
- c. Political Instructions - We were subjected to two hours of political instructions per week. 25X1

2.

The kitchen of the 7093rd Rifle Regiment fed approximately 1550 men. These men were called Fusiliers (sharpshooters). The following organizations messed at the kitchen, with the number of men indicated opposite the unit:

|                                    |       |
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C-O-N-F-I-D-E-N-T-I-A-L

25X1

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|                           |            |  |
|---------------------------|------------|--|
| 7093rd Rifle Regiment     | Approximat |  |
| 2910th AAA Div Hq Co      | "          |  |
| 4056th Heavy Artillery Bn | "          |  |
| 1 Reconnaissance Platoon  | "          |  |
| 1 Chemical Section        | "          |  |
| 1 Technical Section       | "          |  |

3. Cooks were assigned to the kitchen on the basis of one 100 men fed. We had a total of 14 cooks working in the and they worked in shifts as follows:
- 1st Shift of four cooks worked from 2100 hours to 0700 hours the following morning and was responsible for preparing and cooking breakfast.
  - 2nd Shift of five cooks worked from 0700 to 1500 hours and was responsible for the preparation and cooking of the noon meal. While I was there, two cooks from the 3rd shift helped the 2nd shift and overlapped into their shift.
  - 3rd Shift of five cooks worked from 1500 hours to 2200 hours and was responsible for the preparation and cooking of the evening meal.

Kitchen helpers were assigned to the kitchen from the units feeding at the kitchen, and they were furnished on the basis of one helper per 100 men fed. We received 15 kitchen helpers per day from the units feeding at the kitchen. They assisted in the preparation of food, did most of the cleaning, and performed all general duties.

4. Organization of the kitchen personnel is reflected on the organizational chart. <sup>25X1</sup> On file [redacted] is an organizational chart of mess personnel - CONFIDENTIAL.
5. The usual and normal meals served by the kitchen were as follows:
- Breakfast - Served daily between 0700-0800 hours, consisting of 200 grams or .2 liters of black coffee, 500 grams or .5 liters of soup, and 200 grams of brown bread.
  - Lunch - Served daily between 1230-1400 hours, consisting of 500 grams or .5 liters of soup, 100 grams of meat (only pork or beef served), and 200 grams of brown bread.
  - Supper - Served daily between 1800-1900 hours, consisting of 200 grams or .2 liters of black coffee, 500 grams or .5 liters of soup, and 200 grams of brown bread.

There was a slight variation in the noon meal, but none for breakfast or supper. When there was any variation, it consisted namely of soup, and it was the practice to serve a different soup each day for the noon meal. The diet and portion served, in my opinion, was not sufficient for the soldier, as there was much grumbling among them. The men never complained to the mess personnel, as they had to accept their food without comment. Each man received the same portion.

6. The kitchen was equipped with cooking kettles, ladles, knives and stirring ladles. Food was cooked in kettles set in brick-constructed stoves. Fuel used was coke, coal, small bricketts, and sometimes lignite. Coal was the chief fuel. On file [redacted] is a sketch showing layout of the kitchen - CONFIDENTIAL. <sup>25X1</sup>
7. The unit was on maneuvers for one month while I was there. These maneuvers were conducted at Osku 47 09 N - 18 04 E which is approximately 30 km west of Veszprem. Food served was the kind and in

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the amounts served at the camp. Cooking was done on a mobile stove, construction of which was similar to the stoves at the camp. On 25X1 file  is a sketch of the mobile field stove - CONFIDENTIAL. There was no type of packaged ration for issue in case of emergency. The only kind of emergency ration was raw bacon, which was stored at the camp and was for issue in case of emergency only.

8. The army corps located at Szekesfehervar [47 12 N - 18 25 E], provided all the supplies for the camp at Veszprem. Food was drawn on a two month basis. It was trucked in and stored at the camp. Meat for the kitchen was supplied daily by a slaughter house located in Veszprem. Brown bread was furnished by civilian bakeries located in Veszprem. 25X1

On file  are the following: 25X1

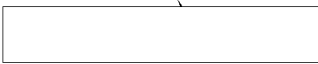
- a. Organizational chart of mess personnel;
- b. Sketch showing layout of the kitchen; and
- c. Sketch of the mobile field stove. - CONFIDENTIAL

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# ORGANIZATIONAL CHART OF Mess PERSONNEL (U)

Supply Officer  
1st Lt

IN CHARGE OF ALL CAMP SUPPLIES, INCLUDING FOOD.

Food Supervisor

Nc Supervisor

This NCO WAS IN CHARGE OF THE MESS.

Crew Of 14 Cooks

These were divided into 3 shifts, with a Chief Cook in charge of each shift.

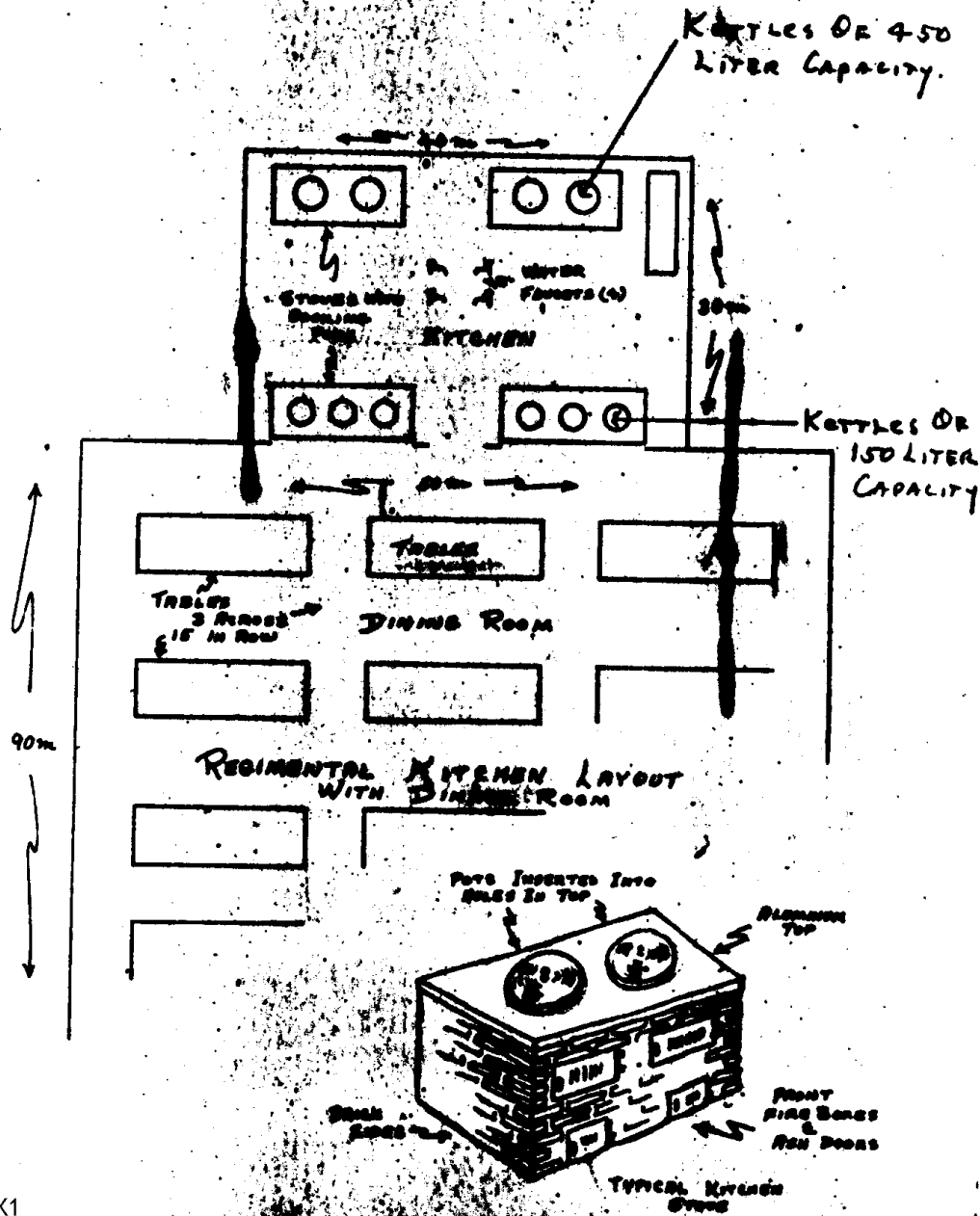
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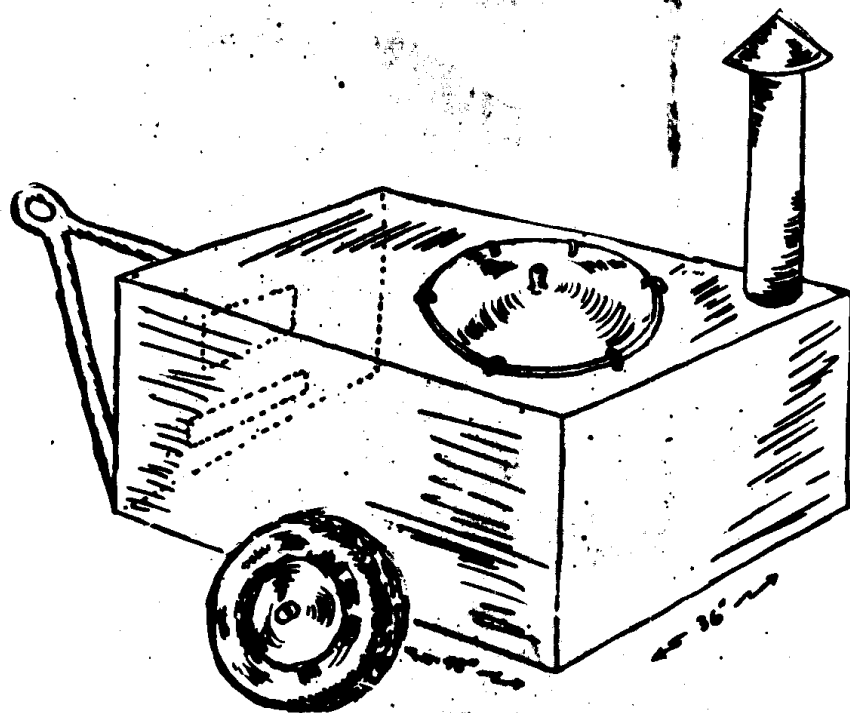
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25X1

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MOBILE FIELD STOVE

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ORGANIZATIONAL CHART OF MESS  
PERSONNEL (4)

SUPPLY OFFICER  
1ST LT

IN CHARGE OF ALL  
CAMP SUPPLIES  
INCLUDING FOOD.

Food Supervisor  
LT

NCO Supervisor

THIS NCO WAS IN CHARGE  
OF THE MESS.

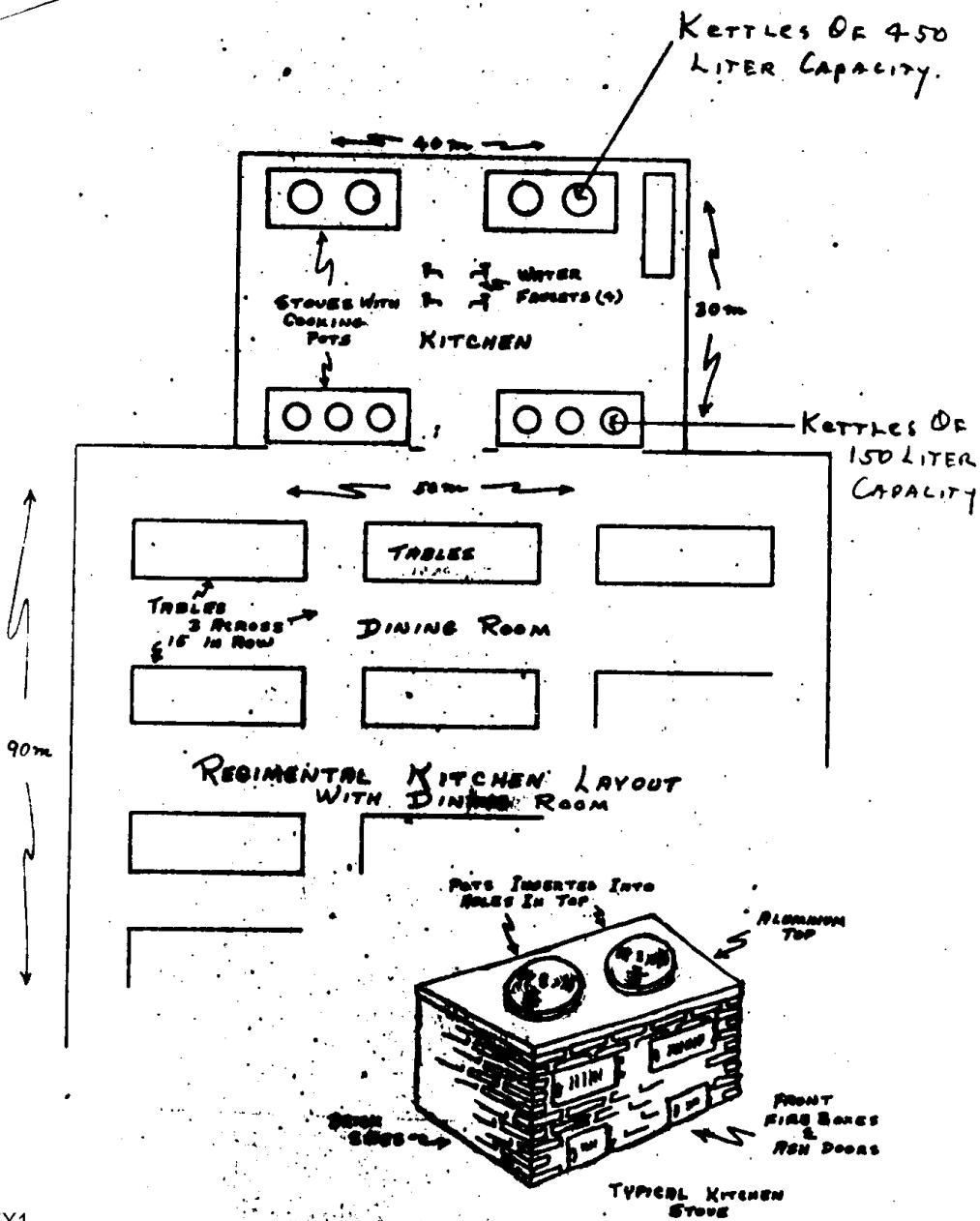
(CREW OF 14  
COOK

THESE WERE DIVIDED  
INTO 3 SHIFTS, WITH  
A CHIEF COOK IN  
CHARGE OF EACH  
SHIFT.

25X1

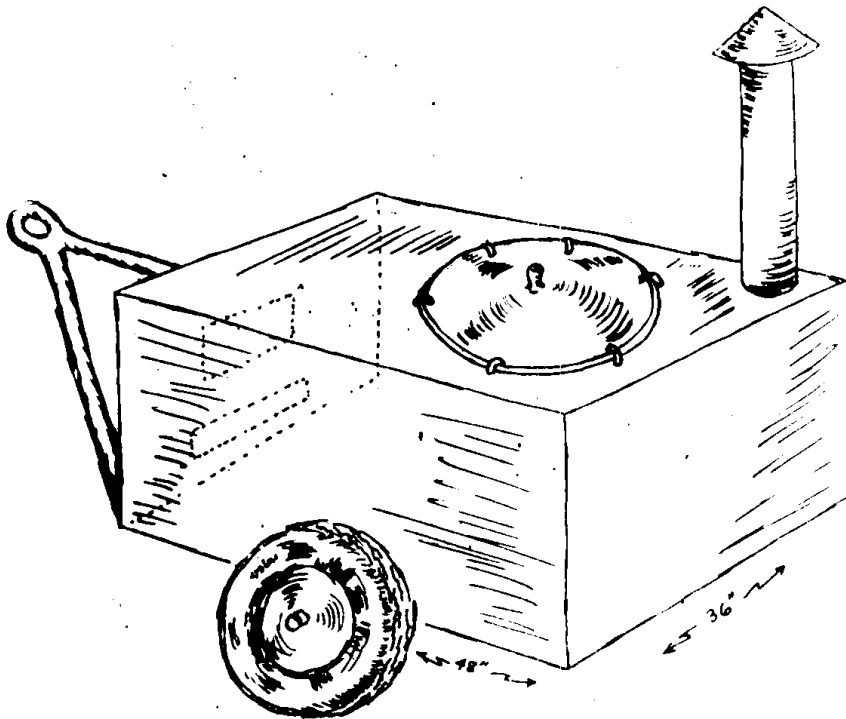
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MOBILE FIELD STOVE

25X1



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