

With a view to impressing ALL UNITS with the importance of preserving and rendering all available FATS, the following chart is issued showing the source from which fats can be recovered and the methods of treatment.

The preservation and treatment of all FATS is not only necessary, from an economical and COOKHOUSE point of view, but it has also become of national importance. These FATS ARE used for Dubbin, soap and glycerine required to make explosives.

Chart showing how recoveries of fat, etc., are to be made

| SOURCE | EXPLANATION | TREATMENT | UTILIZATION | REMARKS |
|--|---|---|---|---|
| "A" FROM RAW MEAT. | | | | |
| 1. Suet. | | | For best cooking purposes. | Suet can be used raw, for Suet Pudding, it is better and more economical for that purpose than for drippings. |
| 2. Butcher's Fat. | The surplus Fat from the carcass. | Cut into small pieces or put thru meat grinder, render down and clarify. | For issue in lieu of butter. | NOTE: FAT is an essential article of diet, and meats and joints must not be spoiled by over-trimming. |
| 3. Trimmings. | Further surplus Fat removed prior to cooking. | Render down and clarify. | Can be used for cakes and biscuits. | Surplus to Salvage Depot. |
| "B" IN PROCESS OF COOKING. | | | | |
| 4. Cracklings. | The fibrous residue left after rendering down raw Fat. | Boil up with water and skim. | 1st class cooking. | Surplus to Salvage Depot. |
| 5. Skimmings. | The grease which rises to the surface of stews, stockpots, etc. which should be skimmed off. | Clarify and, if discoloured, break up and put into fresh water and clarify again. | 1st class cooking. If discoloured and flavoured, 2nd class best brown drippings for frying. | |
| 6. Bacon Fat. | The large amount of melted fat left after frying. | Clarify. | 2nd class brown drippings for frying. | The quantity left after frying is, roughly; double the amount required for use at the start. |
| 7. Baking dishes and residue. | The Fat which a joint loses in process of cooking. | Clarify. | Makes excellent gravy. | Surplus to Salvage Depot. |
| "C" REFUSE RECOVERED. | | | | |
| 8. Refuse tubs or from Garbage cans. | All pieces of Fat, bacon rinds and greasy materials should be kept and not thrown into swill. | Boil up in water and skim. | Munitions | For Salvage Depot. For # 8 and # 9 utensils should be kept for this purpose only. |
| 9. Washing up water. | Water in which greasy plates, dishes, etc., are washed should be allowed to cool and the grease collected from the surface. | Boil up with clean water and clarify once or twice or add to # 8. | Munitions. | For Salvage Depot. |
| "D" WASTE BONES. | | | | |
| | Means bones from joints. | Which after cooking are saved. | For fertilizer. | For Salvage Depot. All meat must be scraped off bones before shipping. |
| 10. Marrow. | Are shin bones and thigh bones. | Should be broken open, and put in soup stock for soup, and bones saved. | | Marrow bones, when not broken or cooked are valuable for munitions. For Salvage Depot. |
| "E" TIN CANS. | | | | |
| | Means cans of all kinds. | Should be washed thoroughly inside then crushed. See # 11. | Munitions. | Ship tin cans loose in box cars filled to capacity to Gillet et Fils, St-Ouen-sur-Seine. |
| 11. All tin containers, with side area greater than 90 Sq. inches should not be crushed but shipped intact to Salvage Depot. | Should be saved. | Washed thoroughly. | Place drippings in for shipping. | For Salvage Depot. Should be kept in a cool place, if possible, while awaiting shipment. |
| "F" BARRELS, vinegar. | | | | |
| | Must be saved. | Don't break in head, tap with spigot. | For retilling. | Ship when empty to Salvage Depot. |
| 12. Kegs, pickle. | Must be saved. | Save heads when opening to be used later. | Place A, B and C in for shipping. | When full, head to be put back and shipped to Salvage Depot. |
| "G" SWILL. | | | | |
| | Is pig's food. | Don't throw glass, rubbish, dish-water or coffee grounds in container. | For sale. | Make contracts with local farmers for this by-product, money received to be turned in to nearest Disbursing Q. M. |
| "H" BREAD, stale. | | | | |
| | Must not be sold or wasted. | Keep in a dry place until ready for use, for croquettes (meat) grind up some stale bread and mix. | For bread pudding, croquettes and tomatoes. | The presence of bread in garbage cans shows poor mess management, and that too much is being drawn. |
| "I" SACKS. | | | | |
| 13. Sacks, bread. | In which bread is received. | Clean thoroughly. | For re-shipping of bread. | Sacks of all kinds, not otherwise stipulated below, must be saved and shipped to Salvage Depot. |
| 14. Sacks, flour. | Are most valuable. | Must be cleaned thoroughly at bakery. | | Turn in an empty sack for each full one received, any surplus to be shipped to Salvage Depot. |
| 15. Burlap and course wrapping | Frozen beef covers. | Tie in bundles. | | Empty flour sacks to be sent to Salvage Depot. Ship to Salvage Depot. |
| "J" WOODEN CASES. | | | | |
| 16. Boxes. | All boxes in which supplies are received. | Open carefully, DO NOT BURN. | Used for shipping from Depots to Troops. Saves using unnecessary space in ships, to transport new ones. | Supply Officer will charge as part of fuel allowance all boxes used by organizations for fuel. |

NOTE:

All units must render as much drippings as possible from source "A" which is not required for cookhouse and edible purposes, and ship, by freight, to:

AMERICAN SALVAGE DEPOT.
ST-PIERRE-DES-CORPS.
Indre-et-Loire
FRANCE