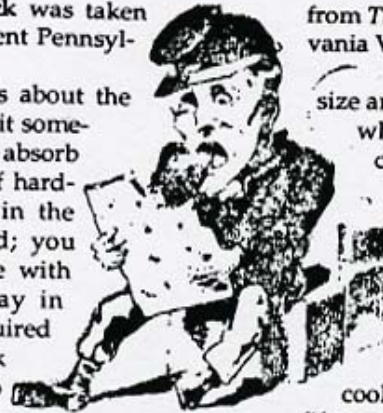


Military Cuisine In The Field

The following uses of Hardtack was taken from *The Recollections Of A Drummer-Boy* by Harry M. Kieffer. He served in the 150th Regiment Pennsylvania Volunteers.

size and and has the general appearance of an ordinary soda biscuit, though you will find it somewhat heavier. If you would reduce it to a fine powder, you would find that it would absorb considerably more water than an equal weight of flour: showing that in the making of hard-tack the chief object in view is to stow away the greatest amount of nourishment in the smallest amount of space.

The innocent-looking cracker is about the size of them you could not fracture with some of them you could not fracture with amount of nourishment stowed away in learned the secret of getting at it. It required enable one to appreciate hard-tack inventive power to understand how to section of the army had not less than



In order, however, to make them somewhat more palatable, a thin slice of nice fat pork was cut down and laid on the cracker, and a spoonful of good brown sugar put on top of the pork, and you had a dish fit for a soldier. When we halted for coffee, we sometimes had fricasseed hard-tack - prepared by toasting them before the hot coals, thus making them soft and spongy. If there was time for frying, we either dropped them into the fat in the dry state and did them brown to a turn, or soaked them in cold water and fried them, or pounded them into a powder, mixed this with boiled rice or wheat flour, and made griddle-cakes and honey - minus the honey. When, as was generally the case on a march, our hard-tack had been broken into small pieces in our haversacks, we soaked these in water and fried them in pork fat, stirring well and seasoning with salt and sutler's pepper, thus making what was commonly known as "hishy-hashy, or a hot-fired stew."

But, the great triumph of the culinary art in camp was a hard-tack pudding. This was made by placing the biscuit in a stout canvas bag, and pounding bag and contents with a club on a log, until the biscuit was reduced to a fine powder. Then you added a little wheat flour, the more the better, and made a stiff dough, which was rolled out on a cracker-box lid, like pie crust. Then you covered this all over with a preparation of stewed dried apples, dropping in here and there a raisin or two. The whole was then rolled together, wrapped in a cloth, boiled for an hour or so, and eaten with wine sauce. The wine was, however, usually omitted, and hunger inserted in its stead.



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