

## Changes and additions to “Rations of the German Wehrmacht in WWII”.

September 2, 2010

These are corrections or additions to our book *Rations of the German Wehrmacht in WWII*. The majorities of the changes are minor in nature but does include some misinformation presented in Chapter 10. We apologize for these oversights. The changes also include additional photographs of items not available before the book went to print.

Jim Pool and Tom Bock

### Acknowledgements

**Page 6 add the following:** Bundesarchiv - Federal Archives, Potsdamer Str. 1, D-56075 Koblenz

### Introduction

**Page 8 change the following paragraph:** The requisite supplies to keep the field kitchens operating came from three sources: the standard supply system, locally procured, or found on the land, like wild game etc. These supplies were delivered in bulk and used by the field kitchen or issued to the troops. Many items were packaged so they could be divided into individual portions for the soldier. The German military also operated a canteen system which in some respects could be compared to the U.S. Post exchange system. There is a common misconception that in order for a food item to be for military issue, it must be marked "Wehrmacht Packung". The truth is very few items are marked "Wehrmacht Packung" and all the undisputed original items appear to be sugar and candy products. That doesn't mean there weren't specific types of packaging used for the military; it's just that it's not as clearly identified as many collectors believe. The rations provided to the German soldier came from three major sources:

### To read

The requisite supplies to keep the field kitchens operating came from three sources: the standard supply system, locally procured, or found on the land, like wild game etc. These supplies were delivered in bulk and used by the field kitchen or issued to the troops. Many items were packaged so they could be divided into individual portions for the soldier. The German military also operated a canteen system which in some respects could be compared to the U.S. Post exchange system. There is a common misconception that in order for a food item to be for military issue, it must be marked "Wehrmacht Packung". *The only undisputable original ration item the authors can confirm as being marked "Wehrmacht Packung" is Scho-Ka-Kola. There is no evidence to suggest that the military or any civil authority established that phrase as a contract specification for manufacturers to follow. It is possible it was simple a marketing phrase by the Hidebrand firm, over which they held proprietary rights. All the non Scho-Ka-Kola items the authors have seen over the years marked "Wehrmacht Packung" are of dubious authenticity if not outright fakes. There are other wartime sugar products worded Wehrmacht(s) Packung, with the addition of an "s", as if to avoid any legal issues.* That doesn't mean there

weren't specific types of packaging used for the military; it's just that it's not as clearly identified as many collectors believe. The rations provided to the German soldier came from three major sources:

## Chapter 1 Cereal and Baked Products

**Page 19:** Move the picture captioned: “Knäckebrot manufactured by Hecke and Company, Hamburg. <sup>4</sup>” to the top of the page.

**Add the following photograph and caption near page 19:**



Wartime advertisement of a Knäckebrot H carton from the Krafts firm. The “H” stands for Hefe or yeast.

Add the following photograph and caption near page 22:



This bakery specialized in Friedrichsdorfer Zwieback.

Add the following photograph and caption near page 22:



Postcard from the Friedrichsdorfer Zwieback factory, Pauly and Co.

**Page 26 change the following paragraph: 5. Cookies.** Two samples were evaluated.

A. (Sample 1). Approximately four pounds of sugar cookies were packed in a round, double seamed can (approximately 9.187 x 5.875 inches), made of inside and outside lacquered plate. *Tekrum Ravensburg* was embossed on one end of the can. A parchment paper liner was used. Each cookie weighed approximately 0.2 ounce, and was 0.25 inch thick, and 1.5 inches in diameter. The cookies had a relatively high fat content and were neutral in flavor. <sup>16</sup>

#### **To read**

**5. Cookies.** Two samples were evaluated.

A. (Sample 1). Approximately four pounds of sugar cookies were packed in a round, double seamed can (approximately 9.187 x 5.875 inches), made of inside and outside lacquered plate. *Tekrum Ravensburg* was embossed on one end of the can. A parchment paper liner was used. Each cookie weighed approximately 0.2 ounce, and was 0.25 inch thick, and 1.5 inches in diameter. The cookies had a relatively high fat content and were neutral in flavor. <sup>16</sup>

**Page 29 change the following caption:** A small box of Feurich brand Keks. *Courtesy Kevin Barrett.*

#### **To read**

A small box of Feurich brand Keks. <sup>31</sup> *Courtesy Kevin Barrett.*

**Add the following photograph and caption near page 34:**



Large shipping carton from the Chemnitzer Teigwaren factory. *Courtesy Zeugmeister.*



## Endnotes chapter 1 Cereal and Baked Products

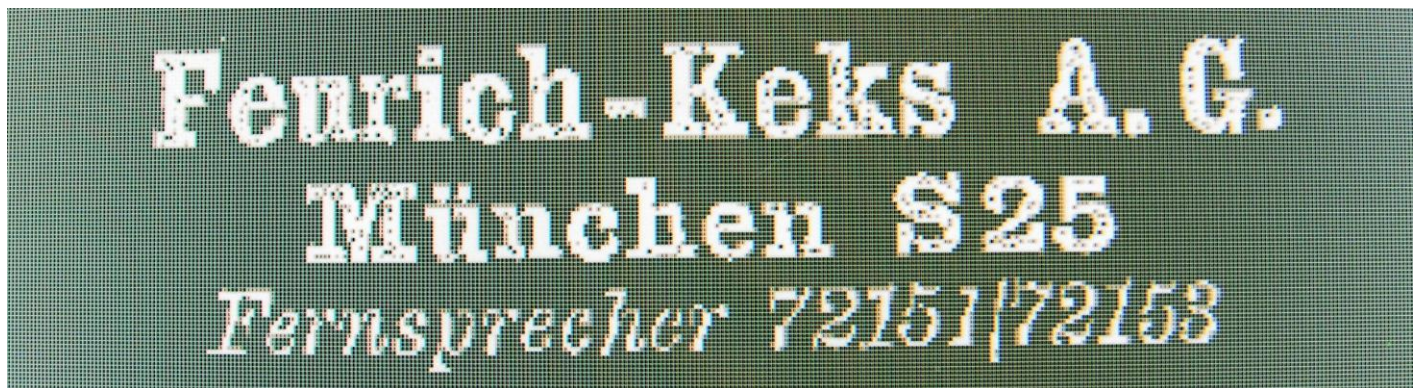
**Page 42 change the following paragraph:** <sup>26</sup> The Loeser and Richter firm was founded in 1874. Their famous Anchor trademark was adopted in 1881. The company closed in 1992. Here is their listing in the 192'9, Mosse Register of Firms.

### To read

<sup>26</sup> The Loeser and Richter firm was founded in 1874. Their famous Anchor trademark was adopted in 1881. The company closed in 1992. Here is their listing in the 1929, Mosse Register of Firms.

**Page 42 add the following endnote:**

<sup>30</sup> Despite the popularity of Feurich brand Kekes, there is almost no information available on their history. What is certain is the company was a wartime one and in February 1960 it was acquired by Melitta. Here is their listing in the 1929, Mosse Register of Firms.



## Chapter 2 Dairy Products

**Page 47 change the following caption:** Two lids for canned cheese products (500 grams). The ADA lid (above) is for Tilsiter cheese. <sup>4</sup> The lid (below) is for a soft cheese. <sup>5</sup> Picture on the right *Courtesy of Chris Pittman.*

### To read

Two lids for canned cheese products (500 grams). The ADA lid (above) is for Tilsiter cheese. <sup>4</sup> The lid (below) is for a soft cheese. <sup>5</sup> Picture on the bottom *Courtesy of Chris Pittman.*

**Page 52 change the following caption:** A small can similar to the aluminum milk cans shown above.

### To read

A small can similar to the aluminum milk cans shown below.

Add the following photograph and caption near page 54:



Can of Nestlé powdered milk for children. *Courtesy OSTFRONT Militaria.*

### Chapter 3 Fish, Fats, and Poultry Products

**Page 59 change the following paragraph: Fish.** Fish products were a key component of the German soldiers' diet. Fish and meat were interchangeable on the normal ration scales (see Annex 1). There was a variety of cans used to package fish depending on the product; the following packaging applies up until 1942. Fish in oil was packaged in Weißblechdosen, Sparverzinntdosen, Schwarzblechdosen Lötrand, and aluminum cans. Fish in gravy was packaged in Weißblechdosen, Sparverzinntdosen, and Schwarzblechdosen Lötrand. Fish paste was packaged in Weißblechdosen and Sparverzinntdosen. Fish paste was also commercially packaged in collapsible aluminum tubes. The aluminum cans were generally oval or rectangular in shape. Product information could take the form of simple codes stamped into the can or colorfully printed commercial cans. From wartime pictures and ground dug examples it's fair to assume that commercially packed fish products, were supplied through the standard military supply system. Oval and oblong steel cans were also used.

#### To read

**Fish.** Fish products were a key component of the German soldiers' diet. Fish and meat were interchangeable on the normal ration scales (see Annex 1). There was a variety of cans used to package fish depending on the product; the following packaging applies up until 1942. Fish in oil was packaged in Weißblechdosen, Sparverzinntdosen, Schwarzblechdosen Lötrand, and



aluminum cans. Fish in gravy was packaged in Weißblechdosen, Sparverzinntdosen, and Schwarzblechdosen Löttrand. Fish paste was packaged in Weißblechdosen and Sparverzinntdosen. Fish paste was also commercially packaged in collapsible aluminum tubes. The aluminum cans were generally oval or rectangular in shape. Product information could take the form of simple codes stamped into the can or colorfully printed commercial cans. From wartime pictures and ground dug examples it's fair to assume that commercially packed fish products, were supplied through the standard military supply system. Oval and oblong steel cans were also used.

**Page 59:** Add the following picture above the caption “Wooden crate used to transport Schmalzkonserven *Courtesy Ruelle Frédéric*



**Page 60 change the following paragraph: 1. Lard.** Two samples were tested.

A. (Sample 1). Seven hundred and fifty grams of lard, was packaged in a hermetically sealed open top style metal can, 4 x 4.75 inches in size, with a welded side seam, and compound lined double seamed ends. The exterior of the can was not lacquered, but the interior was lacquered with gold enamel, suitable for the product. The contents had darkened the metal of the lid of this can. The can was of substantial construction and the plate heavier than is ordinarily used in cans of this size, made in America. Those with welded side seams are not produced in the U.S. The lard was white in color and appeared to have a consistency characteristic of lard held at a temperature under which the sample was observed. There was a small amount of liquid fat around the edges, next to the can. The can bore the marking, 750 grams net weight. Actual gross weight of the can was 894 grams.

**To read**

1. **Lard.** Two samples were tested.

A. (Sample 1). Seven hundred and fifty grams of lard, was packaged in a hermetically sealed open top style metal can, 4 x 4.875 inches in size, with a welded side seam, and compound lined double seamed ends. The exterior of the can was not lacquered, but the interior was lacquered with gold enamel, suitable for the product. The contents had darkened the metal of the lid of this can. The can was of substantial construction and the plate heavier than is ordinarily used in cans of this size, made in America. Those with welded side seams are not produced in the U.S. The lard was white in color and appeared to have a consistency characteristic of lard held at a temperature under which the sample was observed. There was a small amount of liquid fat around the edges, next to the can. The can bore the marking, 750 grams net weight. Actual gross weight of the can was 894 grams.

**Page 60 change the following caption:** An aluminum lard container stamped for military use.

**To read**

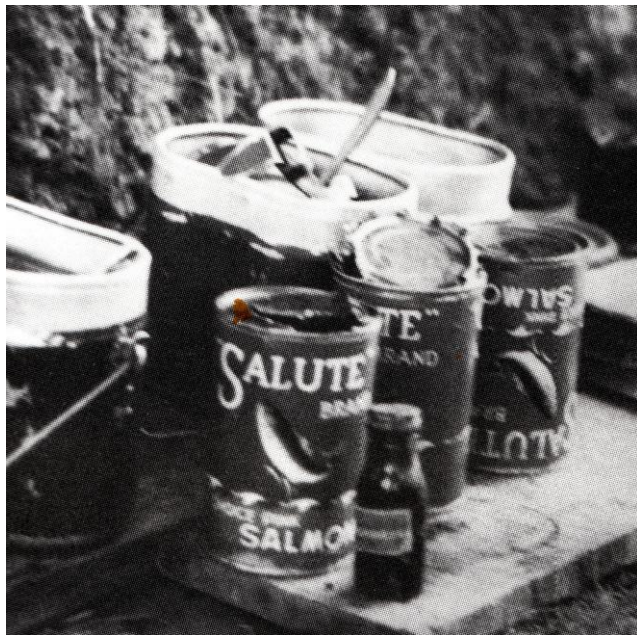
An aluminum lard container stamped for military use. It's possible the stamp is a postwar addition.

**Page 67 change the following caption:** A can of smoked salmon.

**To read**

A can of smoked salmon.<sup>19</sup>

**Add the following photograph and caption near page 67:**



Commercial cans of salmon. *Courtesy Chris Mason.*

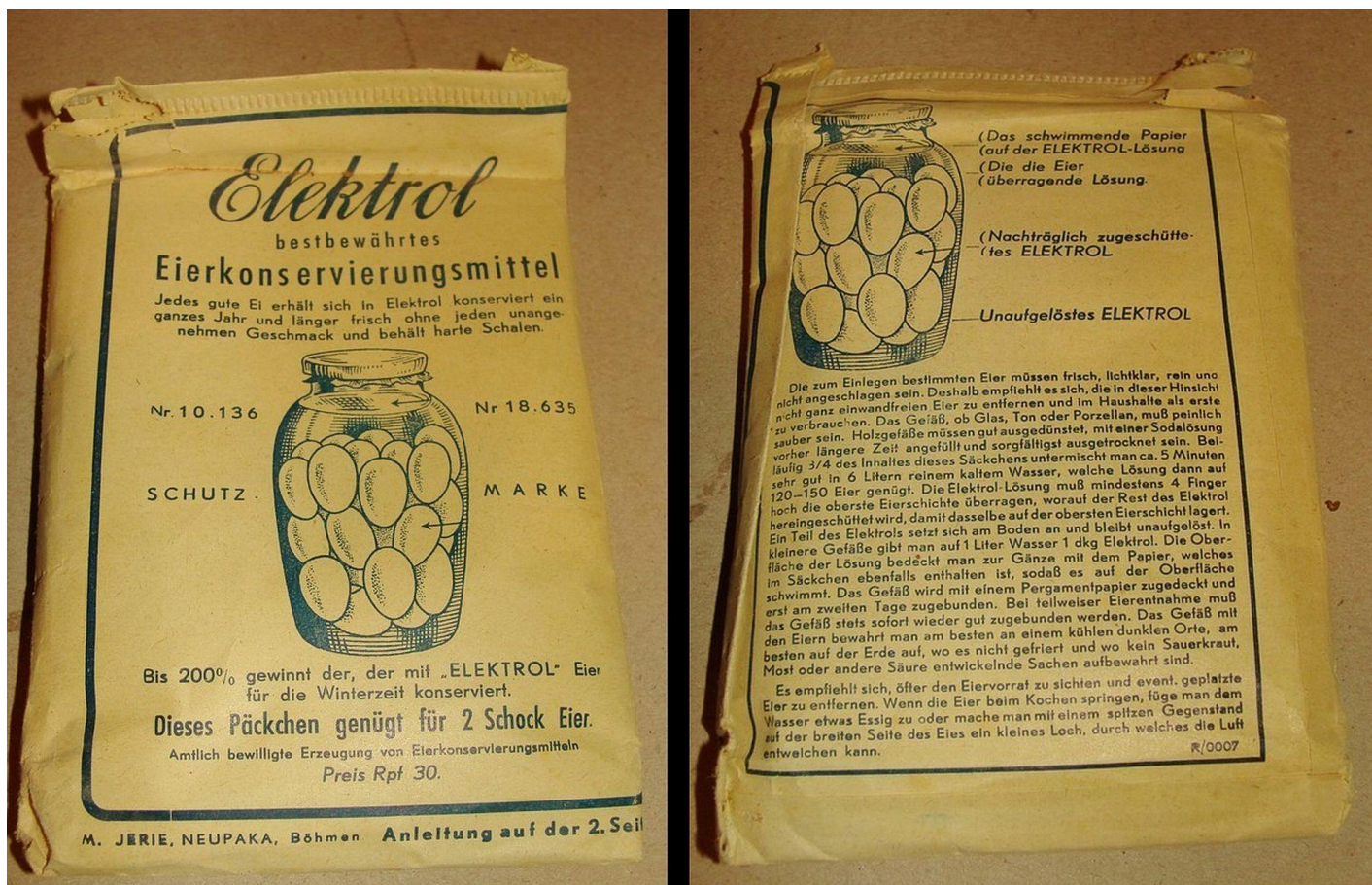


Add the following photograph and caption near page 70:



A military bulk shipping container for eggs. *Courtesy OSTFRONT Militaria.*

Add the following photograph and caption near page 70:

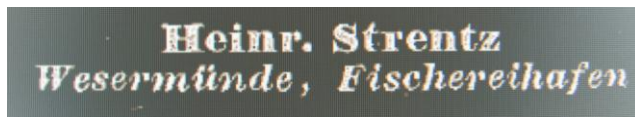


Package of Elektrol, egg preservative. *Courtesy Ruelle Frédéric*

Endnotes chapter 3 Fish, Fats, and Poultry Products

**Page 72 add the following endnote:**

<sup>19</sup> While there are numerous references to Heinrich Strentz on the internet there was no history of his company. It's safe to say that the company is still in operation. On the can the firm is listed as being in Bremerhaven-F. The address from the 1929, Mosse Register of Firms shows the address as Wesermünde. Bremerhaven was founded in 1827. In 1845 the kingdom of Hanover founded a rival town directly beside Bremerhaven and called it Geestemünde. In 1927 Geestemünde and some neighbouring municipalities were united to become the new city of Wesermünde. In 1939 Wesermünde and Bremerhaven were merged.



**Chapter 4 Meat Products**

**Page 79 change the following caption:** A 1936 dated ration can, believed to be Polish.

**To read**

A 200 gram of pork, measuring 3 inches in diameter and 2.312 inches high. This style can is identical to the can discussed in paragraph 13. A. Its stamped S-36 (Pork-1936), GW (unknown) and R.St.14. (code for a type of galvanized steel).

**Page 85 change the following paragraph:** 30. **Head Cheese.** Approximately 1.5 pounds of head cheese was packaged in a hermetically sealed open top style metal can, 4 x 4.75 inches in size, with welded side seams, and compound lined double seamed ends. The cans were coated overall outside, with a brown corrosion resistant lacquer or enamel, and were lacquered inside with enamel suitable for the product. They were of very good quality and the base plate was heavier than is ordinarily used in American cans of similar size.

**To read**

30. **Head Cheese.** Approximately 1.5 pounds of head cheese was packaged in a hermetically sealed open top style metal can, 4 x 4.875 inches in size, with welded side seams, and compound lined double seamed ends. The cans were coated overall outside, with a brown corrosion resistant lacquer or enamel, and were lacquered inside with enamel suitable for the product. They were of very good quality and the base plate was heavier than is ordinarily used in American cans of similar size.

**Chapter 5 Fruit and Vegetable Products**

**Page 102 change the following paragraph:** 25. **Vegetables, Assorted.** Approximately two pounds of assorted vegetables were packed in a round hermetically sealed can, having outside dimensions of 4 x 4.875 inches. The body had a welded lap side seam and double



seamed top and bottom. This was a very unusual assortment of vegetables. It included sweet peas, cut bleached asparagus, and small carrots. It was acceptable.

#### To read

25. **Vegetables, Assorted.** Approximately two pounds of assorted vegetables were packed in a round hermetically sealed can, having outside dimensions of 4 x 4.875 inches. The body had a welded lap side seam and double seamed top and bottom. This was a very unusual assortment of vegetables. It included sweet peas, cut bleached asparagus, and small carrots. It was acceptable.

**Page 102 change the following caption:** Issue can similar to those pictured in the ration report. In addition to the paper label it is stamped :GR. KO" for large cabbage. *Courtesy OSTFRONT Militaria.*

#### To read

Issue can similar to those pictured in the ration report. In addition to the paper label it is stamped :GR. KO" for large cabbage. <sup>20</sup> *Courtesy OSTFRONT Militaria.*

**Add the following photograph and caption near page 104:**



Bulk shipping crate for dehydrated carrots. *Courtesy OSTFRONT Militaria.*

**Page 110 change the following caption:** A package of Wehrmacht pea soup manufactured by **INO-WERKE**. *Courtesy Ruelle Frédéric Collection.*

#### To read

A package of Wehrmacht pea soup manufactured by FINO-WERKE. *Courtesy Ruelle Frédéric Collection.*



**Page 110 change the following caption:** **Knorr** Wehrmachtssuppenkonserven labels as described in the ration report. The manufacturers on these examples are C.H. Knorr and Schüle-Hohenlohe. *Courtesy Zeugmeister.*

### To read

Wehrmachtssuppenkonserven labels as described in the ration report. The manufacturers on these examples are C.H. Knorr and Schüle-Hohenlohe. *Courtesy Zeugmeister.*

**Add the following photograph and caption near page 111:**



Large container of Knorr Ox tail soup powder. Note the term “Kriegspackung”. *Courtesy OSTFRONT Militaria.*

### Endnotes chapter 5 Fruit and Vegetable Products

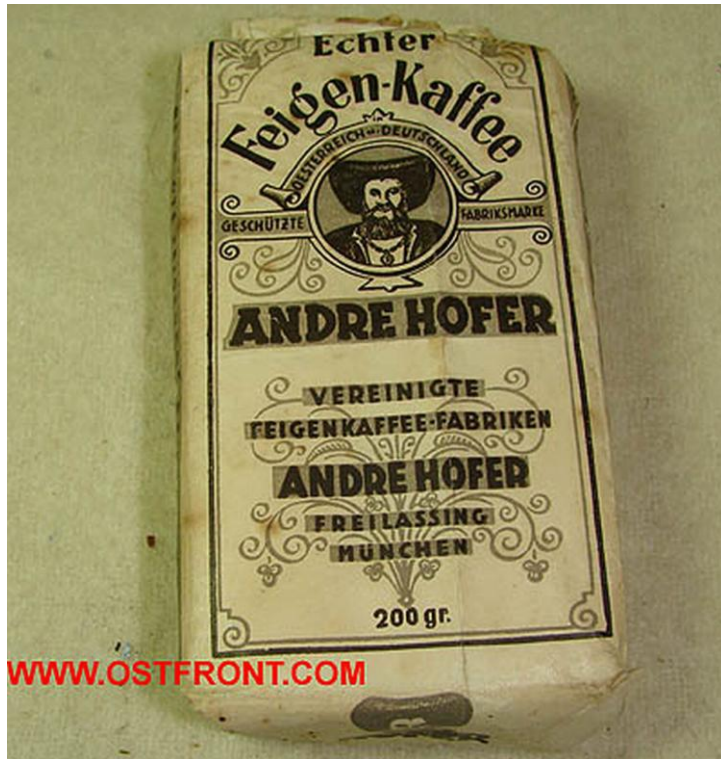
**Page 117 add the following endnote:**

<sup>20</sup> The Jentsch and Sohn, Konservenfabrik was founded in 1877. No postwar history was found. Here is their listing in the 1929, Mosse Register of Firms.

Jentsch & Sohn, H. C. (Alex. Neumann, K 110, Konservenfabrik, Kreuzstr. 17/18. Ps 1240 Hn., RUC.

## Chapter 6 Coffees, Tea and Other Beverages

Add the following photograph and caption near page 124:



Bag of coffee substitute made from figs from the firm of Andre Hofer.<sup>25</sup> *Courtesy OSTFRONT Militaria.*

Add the following photograph and caption near page 124:



A tin container for 5 Kilograms of pressed coffee. The can is dated 1941 and contains fifty (100 gram) packages of pressed coffee; enough for two hundred, 25 gram portions. *Courtesy WWW.Kpemig.de.*



Add the following photograph and caption near page 124:



A package of ABEA coffee. *Courtesy Ruelle Frédéric Collection.*

Add the following photograph and caption near page 128:



A package of Ersatz tea manufactured in Warsaw, Poland. It weighs 1/2 a Decagram or 5 grams.



## Endnotes chapter 6 Coffees, Tea and Other Beverages

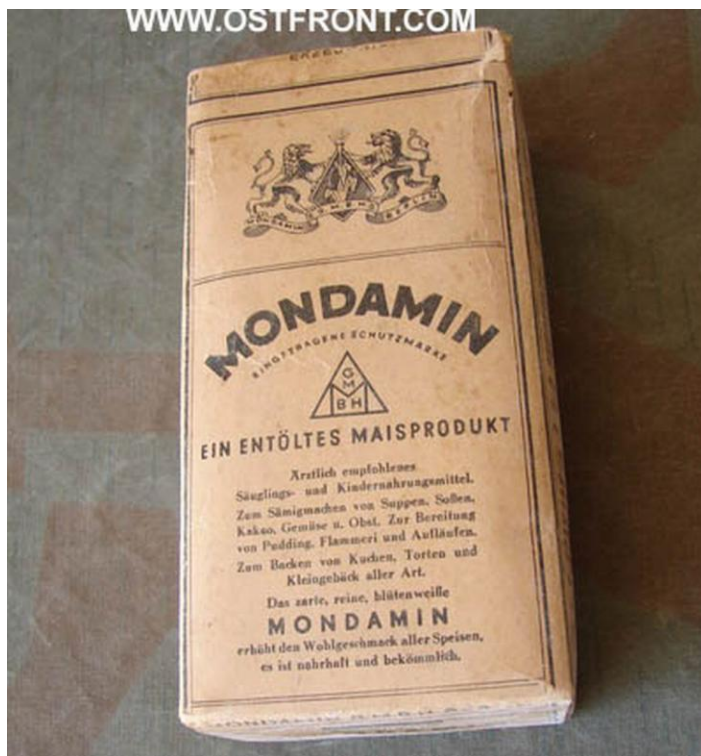
Page 132 add the following endnote:

<sup>25</sup> The Andre Hofer company was founded in 1759. It was in business at least until the 1960s. Here is their listing in the 1929, Mosse Register of Firms.



## Chapter 7 Spices, Baking aids, Bouillon, and Miscellaneous

Add the following photograph and caption near page 134:



Another baking product from the Mondamin firm. *Courtesy OSTFRONT Militaria.*

**Page 141 change the following caption:** A package of paprika from the Saba Mühle, Nürnberg. *Courtesy Kevin Barrett.*

**To read**

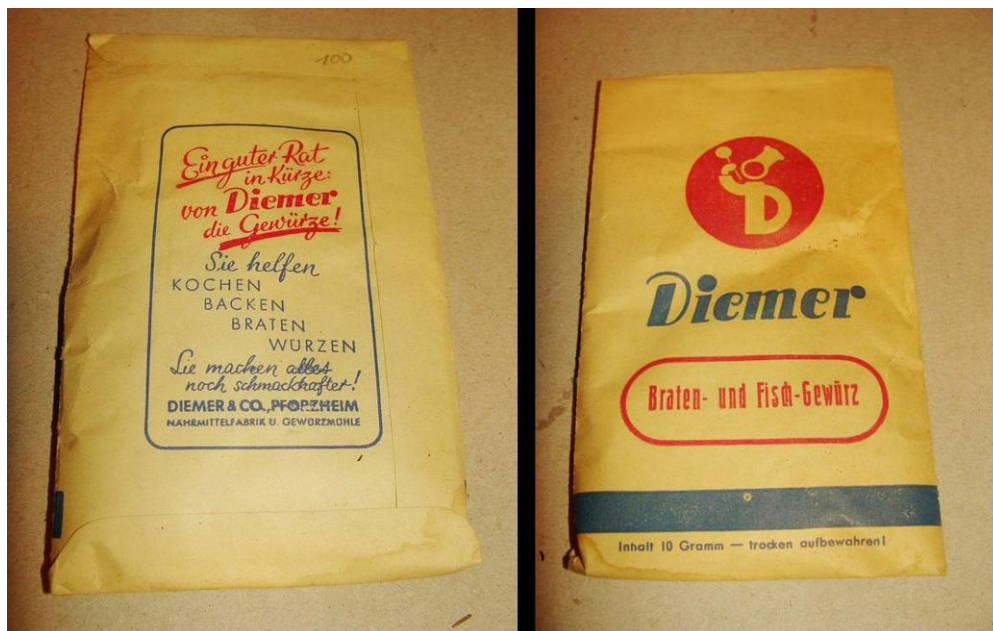
A package of paprika from the Saba Mühle, Nürnberg.<sup>24</sup> *Courtesy Kevin Barrett.*

**Add the following photograph and caption near page 141:**



A package of Klein and Rindt spices.<sup>22</sup> *Courtesy Ruelle Frédéric Collection.*

**Add the following photograph and caption near page 141:**



A package of Diemer spices.<sup>23</sup> *Courtesy Ruelle Frédéric Collection.*

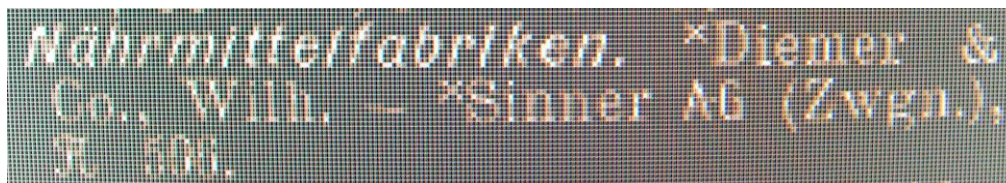
## Endnotes chapter 7 Spices, Baking aids, Bouillon, and Miscellaneous

Page 145 add the following endnotes:

<sup>22</sup> There was no history available on the Klein and Rindt spice Company. However the son of the owners, Jochen Rindt went on to become a famous Formula 1 driver and Grand Prix winner. He became heir to the firm after his parents were killed in 1943, during an air raid in Hamburg. The company did continue to operate after the war. Here is the listing in the 1929, Mosse Register of Firms.



<sup>23</sup> There was no history available on the Diemer spice company. Here is their listing in the 1929, Mosse Register of Firms.



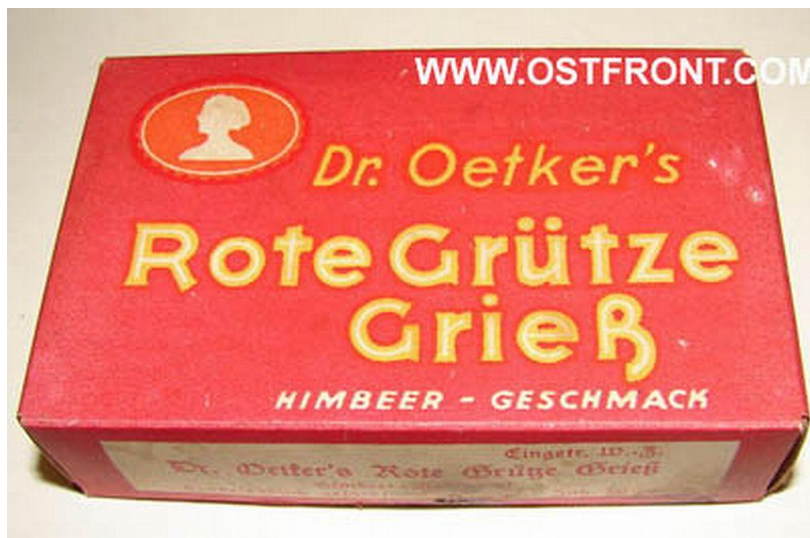
<sup>24</sup> Sabamühle GmbH was founded in 1933 in Nürnberg. It is still in operation today as Ferdinand Kreutzer Sabamühle GmbH.

## Chapter 8 Sugars, Candy, Jams, and Other Desert Products

Add the following photographs and caption near page 160:







A selection of desert products from the Dr. Oetker's firm. *Courtesy OSTFRONT Militaria.*

Add the following photograph and caption near page 162:



A box of sugar from the Rositzer refinery. <sup>49</sup> Courtesy OSTFRONT Militaria.

Add the following photograph and caption near page 162:



Sugar wrapper from the Ernst sugar factory.



Add the following photograph and caption near page 162:



A box of Saccharinetten brand Saccharin. *Courtesy Ruelle Frédéric Collection.*

Add the following photograph and caption near page 162:



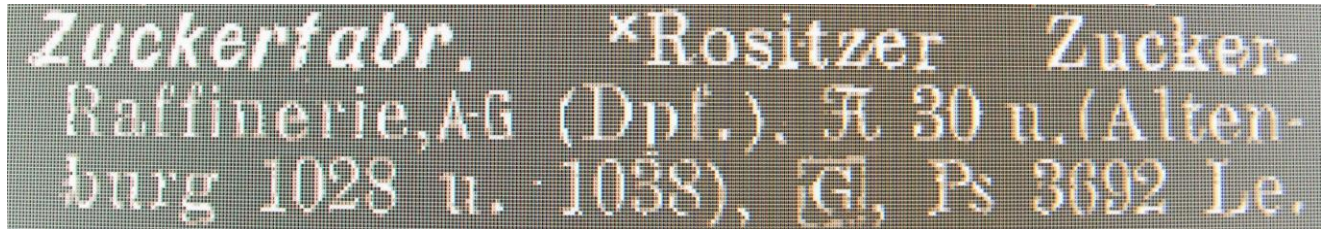
A cube of Erstein sugar.<sup>50</sup> *Courtesy Ruelle Frédéric Collection.*



## Endnotes chapter 8 Sugars, Candy, Jams, and Other Desert Products

### Page 170 add the following endnotes:

<sup>49</sup> The Rositzer sugar refinery was founded in 1882. Carl Wentzel who was executed in connection with the July 20th plot, was at one time the Chairman of the Supervisory Board for the refinery. No postwar history was found. Notice that the warning to return the empty container. Here is their listing in the 1929, Mosse Register of Firms.



<sup>50</sup> The Erstein sugar refinery was founded on December 27, 1883 in Erstein, France near Strasbourg. It is still in operation.

## Chapter 10 Emergency and Special Ration Items

**Page 183 change the following paragraph:** *Authors' notes.* The U.S. Army ration study only evaluated a small selection of the various emergency and special rations issued to the German soldier. During our research we encountered a number of additional emergency and special rations, which we have incorporated into this chapter.

### To read

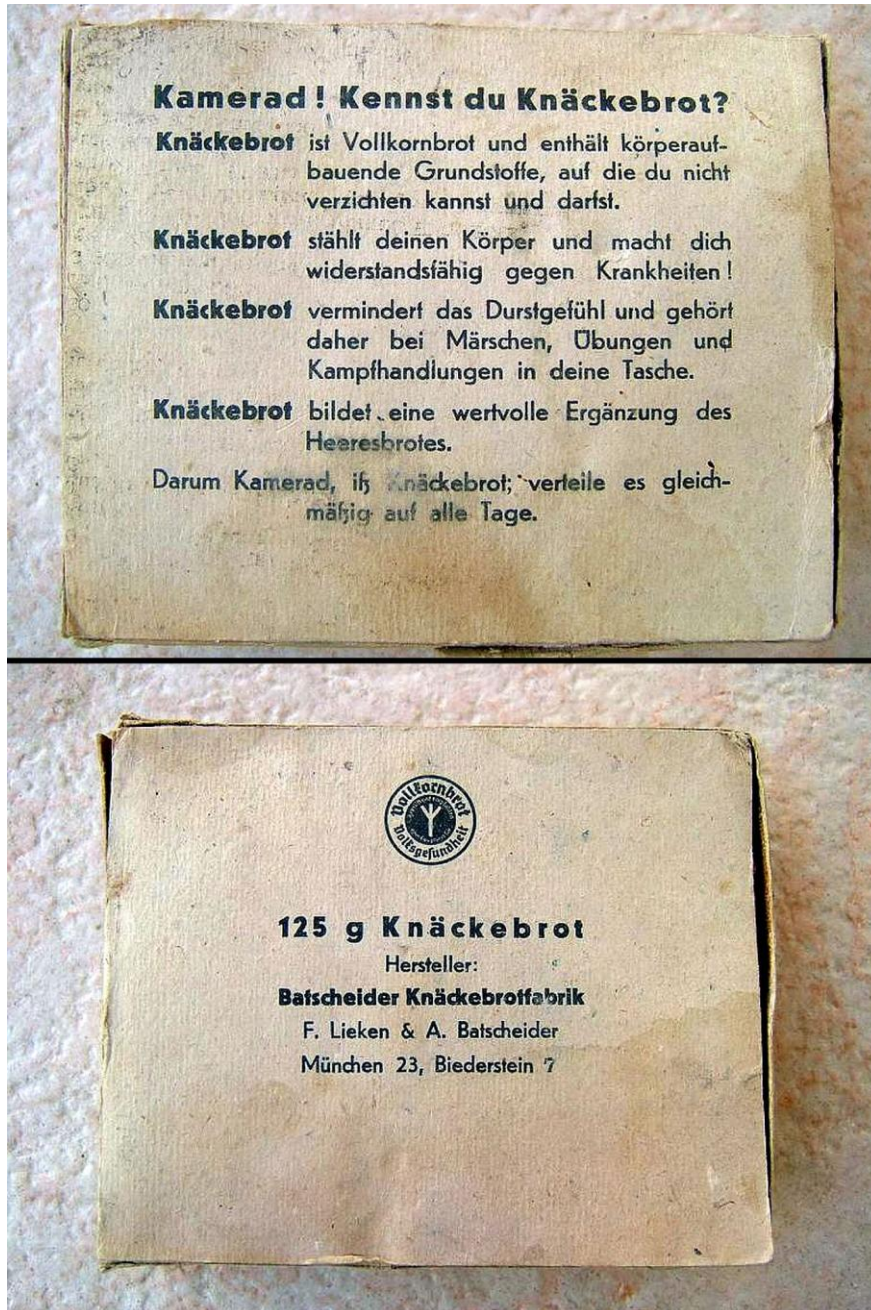
*Authors' notes.* The U.S. Army ration study only evaluated a small selection of the various emergency and special rations issued to the German soldier. During our research we encountered a number of additional emergency and special rations, which we have incorporated into this chapter. See Annex 3 for additional discussion on Emergency, Supplemental and Special Rations.

### Page 184 Delete the following photograph and caption:



A recreation of a Knäckebrötchen carton from the Batscheider factory. <sup>1</sup>

Replace it with the following photograph and caption:



An original Knäckebrötchen carton from the Batscheider factory.<sup>1</sup>

**Page 192 change the following caption:** The **front** locking Front Line Assault Ration (L) carton and a recreation (R).

**To read**

The top locking Front Line Assault Ration (L) carton and a recreation (R).



Add the following photographs and caption near page 201:



Air Force NCO inspecting the contents of the Emergency Supply Container Life Raft.  
Bundesarchiv, Bild 1011-441-1355-(02), (03), (04), and (12)/ Foto: Göricke/ Licence CC-BY-SA 3.0

**Page 206 change the following paragraph:** The crackers were packed in a cloth bag, (Zwiebackbeutel) for protection. The Zwiebackbeutel and the rest of the iron ration were then placed in a rucksack, bread bag or A Frame bag. In the book *Der Feldkochunteroffizier (The Field Cook NCO)*, the author states that when the regular food supply was exhausted; that the iron rations could be distributed. However they were not to be issued in accordance with the standard ration tables, but at a reduced rate. Instead of the standard 200 grams of canned meat, only 60 to 100 grams would be issued; 100 grams of Wehrmacht Suppenkonserven instead of 150 grams; and 10 grams of coffee instead of 20 grams.

### To read

The crackers were packed in a cloth bag, (Zwiebackbeutel) for protection. The Zwiebackbeutel and the rest of the iron ration were then placed in a rucksack, bread bag or A Frame bag. In the book *Der Feldkochunteroffizier (The Field Cook NCO)*, the author states that when the regular food supply was exhausted; that the *full* iron rations could be distributed. However they were not to be issued in accordance with the standard ration tables, but at a reduced rate. Instead of the standard 200 grams of canned meat, only 60 to 100 grams would be issued; 100 grams of Wehrmacht Suppenkonserven instead of 150 grams; and 10 grams of coffee instead of 20 grams.

**Page 212 change the following paragraph:** The 1939 Special Allowance for Motorized Troops portion consisted of the following:

- A. **1 box of mixed canned foods**
- B. **600 grams of Dauerbrot or 500 grams of Knäckebröt**
- C. **100 grams of Chocolate**
- D. **5 grams of Lemon powder**

### To read

The 1939 Special Allowance for Motorized Troops portion consisted of the following:

- A. **1 can of mixed vegetables and meats**
- B. **600 grams of Dauerbrot or 500 grams of Knäckebröt**
- C. **100 grams of Chocolate**
- D. **5 grams of Lemon powder**

**Page 212 Delete the following photograph and caption:**



A recreation of the 1939 special allowance for armored forces. The ration consisted of the following items: 1. Shipping container 2. Chocolate 3. Mixed canned goods 4. Knäckebröt and 5. Lemon powder.



Replace it with the following photograph and caption:



A recreation of the 1939 special allowance for armored forces. The ration consisted of the following items: 1. Can of mixed meat and vegetables 2. Lemon powder 3. Knäckebröt (4 Packages total) and 4. Chocolate

**Page 212 change the following caption:** fVitamin supplements in the form of candy or chocolate were issued to the troops to combat scurvy and other diseases. The container contained 100 Vitamin A and D tablets.<sup>12</sup>

#### To read

Vitamin supplements in the form of candy or chocolate were issued to the troops to combat scurvy and other diseases. The container contained 100 Vitamin A and D tablets.<sup>12</sup>

## Endnotes chapter 10 Emergency and Special Ration Items

**Page 213 change the following paragraph:** <sup>1</sup> The original example is pictured in Internationales Militaria-Magazine Nr. 99, Januar-Februar 2001.

### To read

<sup>1</sup> In the First Edition of the book the authors used a recreation based on an original example shown in Internationales Militaria-Magazine Nr. 99, Januar-Februar 2001.

**Page 213 change the following paragraph:** <sup>2</sup> The example shown is either an original variant example of Knäckebröt from the Batscheider factory or a new high tech reproduction. The example bears little resemblance to the known original. However, it was not uncommon for firms to change materials or redo their labels. The major differences between the variant box and original item are material, fonts, spacing of words, and the addition of the Wehrmacht Packung stamp in place of the Vollkornbröt label. The carton construction, paper quality, and size are also different. Almost as a rule Hersteller is written as (*Hersteller: with a colon*), when followed by the manufacturers name. There have been copies of the variant example for over a decade. The question "Were these copies based on an original design or are they simple a product of someone's imagination"? The authors are unable to provide an answer. A detailed comparison was done with two known fakes and the variant example. **From the initial analysis we tend to believe this variant is a fake. However time will be the real test. Fakes tend to flood the collectors market over a period of time. The more examples that surface the greater likelihood the variant is another fake.**

### To read

<sup>2</sup> The example shown is either an original variant example of Knäckebröt from the Batscheider factory or a new high tech reproduction. The example bears little resemblance to the known original. However, it was not uncommon for firms to change materials or redo their labels. The major differences between the variant box and original item are material, fonts, spacing of words, and the addition of the Wehrmacht Packung stamp in place of the Vollkornbröt label. The carton construction, paper quality, and size are also different. Almost as a rule Hersteller is written as (*Hersteller: with a colon*), when followed by the manufacturers name. There have been copies of the variant example for over a decade. The question "Were these copies based on an original design or are they simple a product of someone's imagination"? The authors are unable to provide an answer. A detailed comparison was done with two known fakes and the variant example. Our analysis leads us to believe this variant is a new improved, high tech fake.

**Page 213 Change the following caption:** In her book Reducing Diets, by Sabine Merta, the **authorm** states that the Batscheider Knäckebröt-Fabrik was founded in Munich in the 1920/30's.

### To read

In her book Reducing Diets, by Sabine Merta, the author states that the Batscheider Knäckebröt-Fabrik was founded in Munich in the 1920/30's.



## Annex 1 The Supply of Wehrmacht Rations

Add the following photograph and caption near page 216:



Members of the Grossdeutschland Division unloading rations. *Bundesarchiv, Bild 1011-748-0090- (24A) and (28A)/ Foto: Kempe/ License CC-BY-SA 3.0*

### Page 218 change the following paragraph: 3. The Flow of Subsistence Supplies.

Ordinarily subsistence trains traveled directly from an Army Subsistence Depot at a railhead. Such trains theoretically were made up according to a set rule, such as the *normal subsistence train* with 180,000 rations and fodder, or *the subsistence train with flour* with 360,000 rations. These types of trains were, however, ordinarily not used, since local procurement made adjustments necessary. It was more common for the Army to requisition special loaded trains from which locally procured items were omitted. It did sometimes happen that the Army Subsistence Depot lay beyond the railhead. In that case the Army supply transportation troops brought the subsistence from the railhead and established the depot farther forward. In other cases, it aided the division supply transportation troops on long hauls by sending the rations forward to a reloading point, where it was taken over by the division and carried by them to the distribution point. In some cases, especially in large army areas, the army established a sub depot farther forward. Most German meat was shipped on the hoof to the railhead, where butcher platoons operated. Bakery Companies were established as near to a subsistence depot or distribution points as possible. Subsistence Depots were established ordinarily only at Army level. There was no attempt made to store larger quantities of Class I (rations) supplies at the Division Distribution Point. In fact, there were a definite maximum number of rations allowed at various levels. The troop units were supposed to have with them, on their persons, or in their subsistence vehicles a maximum of 3 days normal rations **and** 2 days iron rations (1 reduced and 1 Full Iron Ration). Corps and division dumps were not permitted to stock over 5 days rations. The Army Depot usually stocked not more than 10 days rations and the Army Group 5 days. This meant that there was never more than 20 days supply of unissued rations in the field. This restriction was made to reduce spoilage and possible destruction or capture by the enemy. The only places where larger subsistence dumps were permitted were in the Atlantic fortifications, Norway, and in the South East, especially the Greek Islands. The Luftwaffe and Waffen SS were normally supplied with subsistence through Army channels.

To read

**3. The Flow of Subsistence Supplies.** Ordinarily subsistence trains traveled directly from an Army Subsistence Depot at a railhead. Such trains theoretically were made up according to a set rule, such as the *normal subsistence train* with 180,000 rations and fodder, or *the subsistence train with flour* with 360,000 rations. These types of trains were, however, ordinarily not used, since local procurement made adjustments necessary. It was more common for the Army to requisition special loaded trains from which locally procured items were omitted. It did sometimes happen that the Army Subsistence Depot lay beyond the railhead. In that case the Army supply transportation troops brought the subsistence from the railhead and established the depot farther forward. In other cases, it aided the division supply transportation troops on long hauls by sending the rations forward to a reloading point, where it was taken over by the division and carried by them to the distribution point. In some cases, especially in large army areas, the army established a sub depot farther forward. Most German meat was shipped on the hoof to the railhead, where butcher platoons operated. Bakery Companies were established as near to a subsistence depot or distribution points as possible. Subsistence Depots were established ordinarily only at Army level. There was no attempt made to store larger quantities of Class I (rations) supplies at the Division Distribution Point. In fact, there were a definite maximum number of rations allowed at various levels. The troop units were supposed to have with them, on their persons, or in their subsistence vehicles a maximum of 3 days normal rations and 2 days iron rations (1 reduced and 1 Full Iron Ration). Corps and division dumps were not permitted to stock over 5 days rations. The Army Depot usually stocked not more than 10 days rations and the Army Group 5 days. This meant that there was never more than 20 days supply of unissued rations in the field. This restriction was made to reduce spoilage and possible destruction or capture by the enemy. The only places where larger subsistence dumps were permitted were in the Atlantic fortifications, Norway, and in the South East, especially the Greek Islands. The Luftwaffe and Waffen SS were normally supplied with subsistence through Army channels.

**Add the following photograph and caption near page 220:**



A soldier browsing the aisles of what may be a unit canteen. *Bundesarchiv, Bild 1011-247-0785-07A/ Foto: Langhaus/ License CC-BY-SA 3.0*



## Annex 2 Special Considerations

Add the following photograph and caption near page 236:



Instructions were published on the do's and don'ts of sending food through the Feldpost.

## Annex 5 The Wehrmacht Ration Can

**Page 249 change the following caption:** A typical lid with stamped markings used on meat or mixed meat cans. The code on this example indicates it contained a pork product.

### To read

A typical lid with stamped markings used on meat or mixed meat cans. The code on this example indicates it contained schmalz/lard.

**Page 257 change the following paragraph:** Now what do the markings on sanitary cans used for rations mean? The following chart shows a sampling of markings used on ration cans. The stand alone numbers stamped on the cans are probably the "Kurz-zeichen" for a yet unidentified DIN. The term DIN Packung was not referenced in the 1942 or 1956 "*DIN Normblatt-Verzeichnis*". *It's likely this category came into play sometime after 1942.*

Following the logic of other DIN categories with special identifier, there's little doubt that Packung/Packing refers to the packing of the product and not to the actual manufacturing techniques in constructing the can.

### To read

Now what do the markings on sanitary cans used for rations mean? The following chart shows a sampling of markings used on ration cans. The stand alone numbers stamped on the cans are probably the "Kurz-zeichen" for a yet unidentified DIN. The term DIN Packung was not referenced in the 1942 or 1956 "*DIN Normblatt-Verzeichnis*", however from surviving examples we know that this term was used prior to 1942. Following the logic of other DIN categories with special identifier, there's little doubt that Packung/Packing refers to the packing of the product and not to the actual manufacturing techniques in constructing the can.

### Annex 5 The Scho-Ka-Kola Story

Add the following photograph and caption near page 265:



A recreation of the Mauxion Doppelkola-Edelbitter Chocolate tin mentioned in this Annex.



**Page 269 change the following paragraph:** E. (Conclusion). The construction of the Hybrid can has enough in common with accepted wartime cans to lead us to believe it may be of wartime construction. Of course this is just an opinion and can not be supported by any hard evidence.

### To read

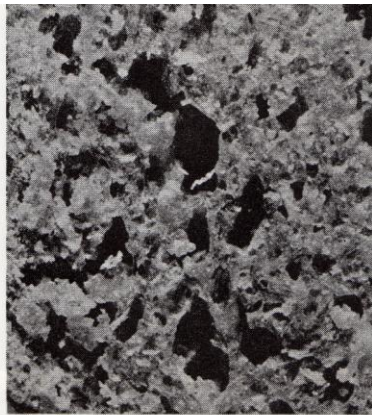
E. (Conclusion). Several unopened Hybrid cans were posted on a militaria forum for the authors to review. The chocolate wrapper was postwar which ends any speculation that the product may have been wartime. Exactly when the Hybrid chocolate was manufactured is impossible to determine. It was most likely produced sometime right after the war, utilizing excess stocks of wartime front covers and other postwar components.

### Annex 7 Wartime Articles About Bread

Add the following photographs near page 282:



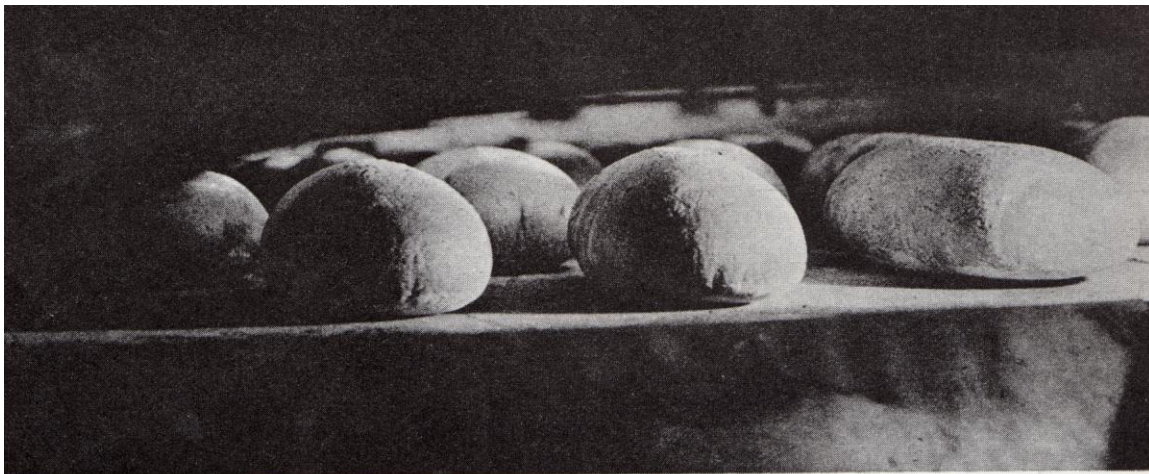
**5** **The mixing**  
of the fermented leaven with the new  
dough is an important process fami-  
liar to us from cake-baking. It is re-  
sponsible for the pores in the bread



**6** **Our daily bread after one and a half hours in the oven: interior and exterior**  
A glance into the loaf. The dough has  
lost part of the water content, the al-  
bumen has coagulated and the ferments  
have been killed so that the bread can keep



**7** **A glance at the loaf. The delicate network of lines on the crust is produced by the dextrin. It results from the bursting of the grains of starch in the flour and has a faint sweetish taste**



**8** **The real secret of all bread-baking: the correct temperature. At a temperature of 280 degrees Celsius dropping to 160 degrees the baking-time required for a loaf is one and a half hours. The process can, however, take as long as 22 hours as in the case of certain types of black bread**



## **Annex 9 Miscellaneous Products**

**Page 287 change the following paragraph:** 3. Marsch Getränk Container.

**To read**

**3. Marsch Getränk Container.**

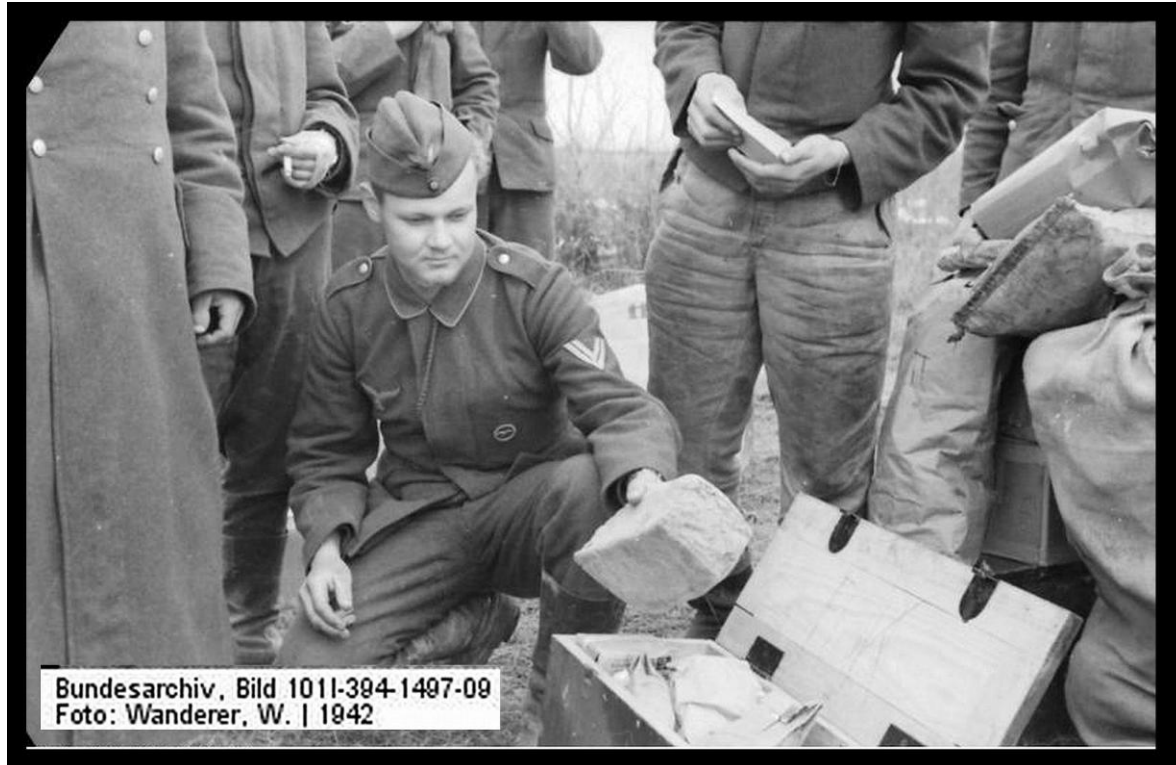
**Page 290:** Paragraph 4 should be on a separate line.

**Add the following photograph and caption near page 290:**



German Mountain trooper spreading lard or butter on his bread. Note the butter dish in his mouth. *Bundesarchiv, Bild 1011-090-3912-23A/ Foto: Etzhold/ License CC-BY-SA 3.0*

**Add the following photograph and caption near page 292:**



Storing rations in a footlocker. *Bundesarchiv, Bild 1011-394-1497-09/ Foto: Wanderer. W./ License CC-BY-SA 3.0*

**Page 293 change the following caption:** WHW members sorting through food items.

### **To read**

WHW members sorting through food items. *Bundesarchiv, Bild 102-17313/ Foto: o.Ang./ License CC-BY-SA 3.0*

### **Bibliography**

**Add the following additional references on page 302:**

138. Bremerhaven, <http://en.wikipedia.org/wiki/Bremerhaven> (8 August 2010)
139. Konservenindustrie in Braunschweig, [http://de.wikipedia.org/wiki/Konservenindustrie\\_in\\_Braunschweig](http://de.wikipedia.org/wiki/Konservenindustrie_in_Braunschweig) (8 August 2010)
140. Andre Hofer Feigenkaffeeabrik, <http://www.salzburg.com/wiki/index.php/Andre-Hofer-Feigenkaffeeabrik> (8 August 2010)
141. Carl Wentzel, [http://de.wikipedia.org/wiki/Carl\\_Wentzel](http://de.wikipedia.org/wiki/Carl_Wentzel) (8 August 2010)
142. Erstein, <http://www.sucre-erstein.com/> (8 August 2010)
143. Jochen Rindt, [http://de.wikipedia.org/wiki/Jochen\\_Rindt](http://de.wikipedia.org/wiki/Jochen_Rindt) (8 August 2010)
144. Ferdinand Kreutzer Sabamühle GmbH, <http://www.sabamuehle.de/home.html> (8 August 2010)