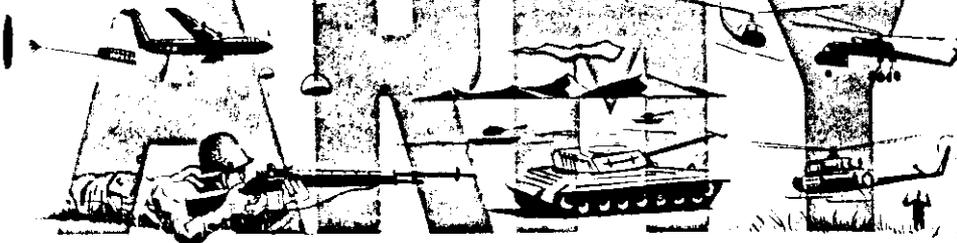
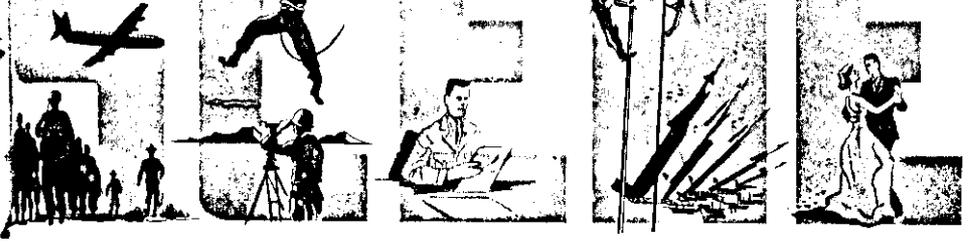


# THE ARMY



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## ✓ At the Kennedy Center for Special Warfare— DINING-IN PRESERVES AN OLD TRADITION

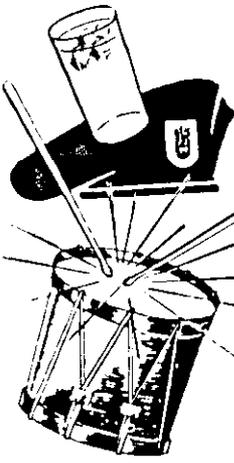
THE regimental mess has passed into oblivion and "dining-in"—that formal gathering of a unit's officers for an evening of dining and comradeship—has all but disappeared with the officer's saber and the tricorner hat. But at the Kennedy Center for Special Warfare, Fort Bragg, North Carolina, the tradition has been preserved as officers gather at least monthly for a ceremonial evening held by the center headquarters staff and major units.

Origin of the custom probably arose in the British Army where the dinner is still held regularly, and is indeed prescribed in Queen's Regulations. There, traditions have been established within the various regiments—in India one used to break the wine glasses after toasting the sovereign; two regiments drink the royal toast seated because they are descended from marine units where members bumped their heads on deck beams if they stood up; another passes around a champagne filled solid silver bedroom piece captured from the personal baggage of Joseph Bonaparte at the Battle of Victoria in 1813.

While such colorful customs never were established in the U. S. Army, European customs were generally followed, and before World War I small posts had developed their own unbending rules of formal dining that called for formal dress, with no one allowed to be seated before arrival of the commanding officer. In the U. S. Army a more informal after-dinner smoker also became customary. This second phase was signaled when the commanding officer "removed the cloth" when served with his coffee.

Dining-in at the Center is a dignified, formal occasion. The evening begins with about one-half hour of informal conversation and refreshments. The colors are presented to the roll of drums by a color guard of Kennedy Center sergeants. A series of toasts are then presented—by the host officer to the United States of America, by the junior officer present to the President of the United States. Further toasts are offered to the U. S. Army and to the host unit. If foreign guests are present, toasts are offered to the chief of state of the guest's country. The colors are then posted.

The meal usually consists of four or five courses but as many as seven are sometimes served. Normally, there are no speeches.—*Information Office, Fort Bragg, North Carolina.*



## Yeast rises in the East SOMETHIN' FROM THE OVEN

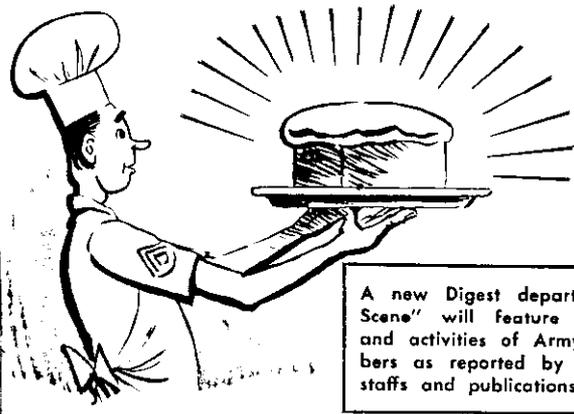
"AS GOOD as the bread Grandma used to make, maybe even better"—that's what U. S. Army men stationed in Qui Nhon say about the bread produced daily in the bakery section of the 19th Quartermaster Direct Support Company.

Every evening, seven days a week, starting at 6 p.m., everyone pitches in and soon all the ovens and proofing cabinets are at the correct temperature and the first ingredients for the initial "batch" of bread are being carefully blended in the mobile mixer.

Each time a batch is prepared, 280 pounds of flour, 158 pounds of water, 2.8 pounds of yeast, 16.8 pounds of dehydrated milk, 13.8 pounds of sugar, 13.8 pounds of shortening, one quart of vinegar and 6.8 pounds of salt go into the rotating cylinder to be thoroughly combined for the approximately 480 pounds of the final product.

Many more batches are produced until the total requirement for the next day is filled. The capability of the field bakery is 8000 pounds of bread daily.

SSgt Marcus L. Martin and his men bake the bread in the evening hours for two reasons—to escape the high heat of the Vietnamese sun and, most important, to have the bread still savory, warm and fresh for the breakfast meal.—*2d Lt. Michael Cullinan, Information Office, U. S. Army Viet Nam.*



A new Digest department, "The Army Scene" will feature colorful sidelights and activities of Army units and members as reported by Army Information staffs and publications worldwide.