Rations

Meal rations come in four types: F-ration, B-ration, C-ration and S-ration. Those in charge have used these rations for the past fifty years.

The F-ration is food cooked either at the base or in the field by the company kitchen. The components are either fresh during the harvest season or canned (institutional sized). The cooks make breakfast from a pork product with eggs or oatmeal, fruit, and biscuits. Lunch is usually sandwiches on the base or stuffed pitas in the field. On base dinner is a meat (in descending order chicken, rabbit, turkey, pork, or beef), two vegetables, a fruit, leaven rolls, and dessert of pudding, gelatin, baked fruit pies, and, sometimes, cake. Field dinners substitute quick bread (usually corn muffins) for rolls and exclude a dessert. For all meals, a selection of cheeses is available and the choices for drink include milk, fruit juice, water or tea.

The B-rations are backpack rations composed of vacuum-packed items in thermoplastic. The contents of the individual packages are preserved by drying, pressurized cooking, salt or sugar curing, pasteurization, or pickling. Natural antimicrobial additives and antioxidants added to the packaged food increases shelf life. The packs open with the knife included in the soldier's utensil kit. Dry condiments (salt, sugar, seasonings and herbs) and powered drinks use wax paper containers that can be torn open by hand. The issued bayonet can also open the packs but this is discouraged to prevent contamination of the food. A cardboard contains a meal. A slightly larger cardboard box holds the three meal boxes, the soldier's daily ration. Each box and each item has a printed label listing the contents. Below is a listing of possible contents in a B-ration meal. The daily ration includes one box of each group (B, L, and D) and a vacuum-packed chunk of hard cheese.

No.EntréeOtherFruitDessertDrink (CondeB1Ham w/eggOat Ohs CerealA/P/PBiscuit w/jamMilkB2Bacon w/eggFlake Corn CerealA/P/P""B3Sausage w/eggRice Squares CerealA/P/P""	lisedy
No.EntréeOtherFruitDessertDrink (PowdeL1Meat SpreadCrackersNoneCookieTea or GrapeL2Cheese Spread""Dessert Bar"L3Peanut Butter""Fruit Turnover"	
No.EntréeSide ComplimentOtherDessertDrink (PowdeD1Beef StewCrackersVegetableFruit TurnoverTea	ered)
D1Beer stewCrackersVegetableFull full full overTeaD2Chicken Stew"VegetableDessert Bar"D3Rabbit Stew"VegetableCookie"	
D3Nabbit StewVegetableCookeD4Beef RavioliA/P/PVegetableFruit Turnover"D5Chicken BreastPotatoesVegetable & BreadDessert Bar"	
D6Chicken ChunksNoodlesVegetable & Crackers Cookie"D7Chili Meat in SauceMacaroniVegetable & A/P/PFruit Turnover"	
D8Chili Meat in SauceRed BeansVegetable & Crackers Dessert Bar"D9Ham SliceCheese MacaroniVegetable & A/P/PCookie"	
D10Meat Loaf w/gravyPotatoesVegetable & BreadFruit Turnover"D11Pork ChopCheese MacaroniVegetable & A/P/PDessert Bar"D12Dest Dest Dest fur / gravyDetate esVegetable & BreadCashie	
D12Roast Beef w/gravyPotatoesVegetable & BreadCookie"D13Tomato Meat SauceSpaghettiVegetable & BreadFruit Turnover"D14Turkey w/gravyPotatoesVegetable & BreadDessert Bar"	

A/P/P = Apple, Peach, Pear Vegetable = Common Beans, Cowpeas, Maize, Squash, Root Vegetable, Cabbage Bread = Quick Bread Biscuits or Muffins, Sourdough Rolls

Reserved for long-range, extraterritorial, patrols are C-rations. The foods in the C-ration are usually cooked, freeze-dried and vacuum packed in thermoplastic. Natural antimicrobial additives and antioxidants added to the packaged food increases shelf life. The packs open with the knife included in the soldier's utensil kit. Dry condiments (salt, sugar, seasonings and herbs) and powered drinks use wax paper containers that can be torn open by hand. The D meals exclude the dessert and the other component of the meal but have increased portion sizes for the entrée and side compliment. C-rations do not include any of the L meals because two of the modified D meals are included in the ration instead. The daily ration includes a snack composed of a vacuum-packed chunk of hard cheese and sealed crackers.

The S-ration is labeled as such because it provides a bare necessity for survival or sustenance while evading enemy forces. S-rations include vacuum-packed, prepared, beef jerky, hard cheeses, trail bars, etc. with added antimicrobial additives and antioxidants. S-rations do not have the shelf life of C-rations and are a bit bland in appeal but they are the most portable of the available rations. The S-ration is not designed to supply the soldier with a high calorie intake as required for normal operations and training situations.