

Makeing\_Hardtack\_2004.txt

Included is a usenet conversation on how to make hard tack.

THEY WERE RIGHT! I PUT ONE RIGHT THROUGH THE DRYWALL!

tomgun9@aol.com (TOM gun9) wrote:

>Does anyone know how to make hardtack?

>If so please e-mail me.

It's dead simple. Take \*white\* flour and mix with just enough water to make a stiff paste. Knead well and make rectangular cakes about one-half inch thick. You can poke holes in with a fork if you like. Bake until light brown. Turn down oven heat to about two hundred degrees and dessicate until they're hard enough to beat a hole in the wall with.

That's hard tack.

No salt, no seasoning, no fats, no sugar. No taste.

You eat hard tack by soaking in water until soft enough to chew or steaming it until soft. Served with melted butter it's not too God-awful bad. Tastes better when you've been in the field for at least three days.

The sole virtue of the stuff is that if kept dry and free of insects it'll last practically forever.

Adding most anything to the dough will shorten it's storage life.

Bon appetit.

.....Alan.

From the House at Cat's Green -- Alan T. Hagan,NRA Life Member

The Universe is utterly indifferent to the fact that

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you do not realize the consequences of your actions,  
you will have to deal with them just the same.

Food Storage FAQ editor.

The FAQ is available from:

<http://waltonfeed.com/grain/faqs/>

<http://www.idir.net/~medintz>

<http://www.survival-center.com/foodfaq/ff1-toc.htm>

<http://www.d-n-a.net/users/dnetIULU/files.html> (EUROPE)

<http://www.zetataalk.com/food/tfood01.htm>

The most current FAQ version is now 2.5