Surname:	First Name(s):		Army Number:		
Boucher	Gwendoline Louisa Amy		W/199133		
Maiden name (if	Name used during service:		Rank:		
applicable):	3		-		
	Narramore / Boucher		Private		
Narramore					
Main base:	Training base:		Enrolled		
			at:		
Arbourfield	Honiton				
Ty Croes	Guildford				
Portskewett Caldicott					
Cardiff					
Platoon/Section:	Company/Battery:	Group/Re	aiment:	Command:	
	company/battery:		-giment.		
	587 (M) H.A.A. Battery	Royal Arti			
Year(s) of	Reason for discharge:		Trade:		
service:	Family Decease		Cook		
16/6/1942 to	Family Reasons		CUUK		
11/2/1945					
Uniform Issued:	Photo:				
			「「「「「「」」」		
Full uniform with					
cooks extra white	ATT A				
overalls, aprons,					
kerchiefs & Clogs					
	and the second second				
	and the second se				
	- Curr		ne 10th len 101		
	GW	en Narramo	ore 12th Jan 1944	Ŧ	
Description of	A Day in The Life of an Army Cook				
daily tasks:					
-	○ Early shift 6 –	2			
	 You'd prepare to a second secon	oreakfast ar		en had time to pop back to	
				d polish the floor around	
			ection. Then you	I could return to the kitchen	
	and prepare lur		a sub-a ta su ta da		
	 I here was a but 	icher on sit	e who brought th	e meat for you to cook,	

Pay book:	 orderlies or anyone on fatigues prepared the vegetables ready for cooking. Once lunch was cooked and served you finished. Afternoon shift 2 – 10 You cooked whatever was for tea and perhaps some buns as well. Supper was cocoa and sandwiches but not everyone came for that. Usually shifts consisted of 4 cooks and a corporal or sergeant Not available
Memorable moments:	 I lived in a little hamlet in Devon called Daccombe; it had five farms and eight cottages, no shop, church or pub so you can imagine what a difference it made to my life when my call up papers came. I chose to be a cook in the A.T.S. My first three weeks were spent at Honiton base camp where injections and uniform were issued. From there I was posted to Guildford on a six week cookery course which included cooking a roast dinner outside in a tin set in a bank with a fire under it. After passing the exam I was posted to Arbourfield where I joined the 587 (M) H.A.A. Battery and from there was posted to a gun site at Portskewett while half the personnel were at Caldicott. We lived in Nissen huts, cooks were together. We had white overalls, white kerchiefs on our heads and clogs on our feet so they knew when the cooks were about. The kitchen was a Nissen hut with two big black ranges stood back to back, a fire in the middle of each with ovens each side. We worked two shifts, 6-2 cooking breakfast and dinner whilst 2-10 did the tea and supper. There were three boilers under a lean-to outside where vegetables were cooked and water boiled for making tea and cocoa, the fires were kept going by a boiler man. I still have my exercise book, a bit the worse for wear now, with recipes cooking for 100 men and how much tea was needed to make a gallon bucketful. We got to know the rest of the men and women in the camp when they queued for meals with their knife, fork, spook and mug. Plenty of back chat, some good, some moans. While stationed at Caldicot I had a Saturday off and arranged to meet my sister in Gloucester where she had been sent to work in a factory. I caught the bus to Gloucester and asked what time the last bus back went and was told 9 o'clock. I met my sister and had a good day with her and then got on the bus back and was told it did not go back to Chepstow it only went as far as Lydney. So when I got off at Lydney I went to the railway station but no train

