PROPER PROPORTIONS

Milk Puddings—
2 oz. cereals to 1 pint milk.
1 oz. semolina to 1 pint milk.

Moulds—
3 oz. whole cereals to 1 pint milk.
2 oz. ground cereals to 1 pint milk.

Sauces—
1. Foundation Sauces—2 oz. butter, 2 oz. flour to 1 pint liquid.
2. Thickened Gravies—1 oz. butter, 1 oz. flour to 1 pint liquid.
3. Stiff Binding Mixtures (Panada)—1 oz. butter, 1 oz. flour to 1 gill liquid.

Soups—
1. Stock—1 lb. bones or bones and meat to 1 quart cold water and 1 quart over for evaporation.
2. Thick Soups—1 oz. flour to 1 quart soup. 1 oz. sago, rice, etc., to 1 quart soup.
3. Purées—2 oz. butter and 2 oz. flour to 1 quart purée.

Creams—
1. Whole Creams—½ oz. gelatine to 1 pint cream.
2. Custard and Fruit Creams—¾ oz. gelatine to 1 pint cream.

Jellies—
2 oz. gelatine to 1 quart liquid.
Aspic Jelly—2½ oz. gelatine to 1 quart liquid.
Increase the proportion in hot weather.

Custards—
1. Plain—2 yolks of eggs and 1 oz. cornflour to 1 pint milk.
2. Rich—4 yolks of eggs to ¼ pint milk.

Bread—
1. Fermented—½ oz. yeast to 1 lb. flour. 1 oz. yeast to 3½ lbs. flour.
2. Baking Powder Bread (unfermented)—2 teaspoonfuls baking powder to 1 lb. flour.

Pastry—
1. Suet Crust—8 oz. suet to 1 lb. flour (good). 6 oz. suet to 1 lb. flour and 1 teaspoonful baking powder (cheaper).
2. Short Crust—8 oz. fat to 1 lb. flour. 6 oz. fat to 1 lb. flour and 1 teaspoonful baking powder.
3. Flaky—10 oz. shortening to 1 lb. flour.
4. Puff Pastry—1 lb. shortening to 1 lb. flour.

Batter—Pancake Batter—
8 oz. flour, 1 pint milk, 2 eggs.
More eggs and less milk for richer batter.