

SUBSTITUTES FOR KITCHEN UTENSILS.

Measures for Liquids:—

1 breakfast cup	=	$\frac{1}{2}$ pint.
1 teacup	=	$\frac{1}{4}$ pint or 1 gill.
1 tumbler	=	$\frac{1}{2}$ pint.
20 liquid oz.	= 1 pint, therefore	20 tablespoonfuls = 1 pint.
		10 " = $\frac{1}{2}$ pint.
		5 " = $\frac{1}{4}$ pint.
		1 " = 1 oz.

In measuring medicines, 1 dessertspoonful equals 1 ounce.

Measures for Dry Ingredients:—

1 heaped breakfastcupful or 1 tumblerful of flour, cornflour, etc.	=	$\frac{1}{2}$ lb.
1 breakfastcupful of sugar	=	$\frac{3}{4}$ lb.
1 " " or tumblerful of rice and sago, etc.	=	10 oz.
1 breakfastcupful of breadcrumbs	=	$\frac{1}{4}$ lb.
2 breakfastcupfuls of breadcrumbs	=	$\frac{1}{2}$ lb.
1 tablespoonful of flour (as much <i>above</i> the bowl of the spoon as <i>in</i> the spoon)	=	1 oz.
1 level tablespoonful of sugar	=	1 oz.
1 " " of rice	=	$1\frac{1}{2}$ oz.
2 tablespoonfuls (slightly piled) of breadcrumbs	=	1 oz.
1 breakfastcupful of treacle	=	1 lb.
1 level tablespoonful of butter or fat	=	1 oz.

N.B.—(1) 2 dessertspoonfuls = 1 tablespoonful.

4 teaspoonfuls = 1 "

(2) Always take a *level* spoonful when measuring carbonate of soda.

(3) When mixing flour for suet crust, scones, or a dough, $\frac{1}{2}$ pint of liquid to the lb. is the *usual* proportion.

Pastry Board.—The side of a box rubbed smooth with coarse glass paper.

Rolling Pin.—A glass bottle full of water.

Dredger for Flour or Sugar.—A mustard or other tin pierced with holes in the lid.

Pastry Cutters.—The lids of round tins, pierced with one or two small holes to allow air to escape and thus prevent suction.

Kitchen Fork.—A skewer given away with a joint of meat.

Frying Pan.—The bottom of an old meat baking-tin.

Stock Pot.—A seven-pound jam jar.

Funnel.—Egg shell with a hole pierced in it.

Stewing Jars for Stews, etc.—A two-pound jam jar.

Basin for Boiling or Steaming Puddings.—A jam jar.

A Steamer.—Use a large tongue tin with holes pierced in the bottom. Care should be taken that the tin fits on the top of the saucepan; the saucepan lid forms the cover for the steamer.

Meat Safe.—Buy a yard of butter muslin, join the selvedge sides, hem the top and bottom, and insert tapes for drawing up. Sew a ring of split cane on to the muslin about half-way down. At the top put an S shaped hook, and draw tape tightly round its waist. When meat is hung in the muslin on the hook, put in a plate and draw up the bottom tape.

Dutch Oven.—A very good substitute for a Dutch oven can be made from a seven-pound biscuit tin, by having the bottom removed, and a hole pierced at either side about $1\frac{1}{2}$ inches from the top, through which a stout piece of wire is passed and secured at either end. Hang one or two S shaped hooks on the wire. When in use place the lid lightly in position, so that it can be easily removed for basting purposes.

Roasting Jack.—Strands of worsted and two S shaped hooks, one to hold the meat and one to fix to the mantelpiece.

Strainer for Gravy.—A piece of muslin.

Bread Box.—A margarine box, and for a lid a piece of wood with holes pierced in it can be used.

Double Saucepan.—A jam jar, with a cover of greased paper, standing in a saucepan.

Sink Basket.—A long-shaped corned beef tin, with holes pierced in the bottom.

Cake Tin.—Biscuit tin.

Jam Tart Tin.—Lid of biscuit tin.