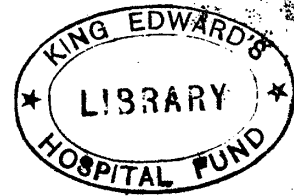
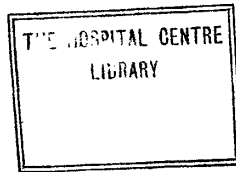


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KING EDWARD'S HOSPITAL FUND FOR LONDON
HOSPITAL CATERING ADVISORY SERVICE



GENERAL HOSPITAL DIETS

A Guide to the Cost of Feeding Patients
(with Menus and Recipes)

THIRD EDITION

DECEMBER 1959

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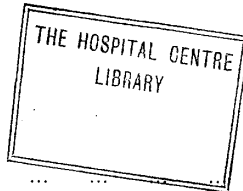
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GENERAL HOSPITAL DIETS

(Third Edition, 1959)

A GUIDE TO THE COST OF FEEDING IN GENERAL HOSPITALS

PREFACE



This booklet replaces the previous publication on General Hospital Diets issued in 1954 and 1956. Experience has shown that there was no longer a need for three different standards of menu and therefore this publication gives one only, which it is thought would be suitable for the majority of patients and staff on a General Diet. As before, one week's menu for each month of the year is given in order to take advantage of foods in seasons.

Once again it is emphasised that this book is intended as a guide to the cost of feeding only.

Choices

In order to facilitate costing and to keep the booklet in as simple a form as possible, a choice of dishes is not shown on any of the menus, but the King's Fund feel that a choice should be given on all possible occasions both to patients and staff. It should be borne in mind that when providing a choice under the present system of payment for meals, dishes of similar cost should be placed on the menu at the same time, if control is to be kept over expenditure.

Direct Issues

Appearing on the menu (as is common in most hospitals) are certain foods which are normally direct issues to the wards and dining-rooms and are in use every day throughout the year. Such items as tea, sugar, milk, butter, margarine, bread, etc., the quantities of which remain fairly static week by week. (Variations normally will take place only in the case of patients on light or therapeutic diets.) Consequently, the cost of these items on the menu as direct issues will remain more or less the same, unless there is some change in price.

Direct issues are shown costed and are totalled at the bottom of each page, and the quantities per head per week are as follows:

	Average (approx.)	
	Quantity	Cost
Butter	4 oz.	7d.
Margarine (Good quality 10% butter) ...	3 oz.	3½d.
Marmalade (normally served for breakfast)	3½ oz.	2½d.
Jam (normally served for afternoon tea) ...	3½ oz.	3d.
Bread	3 lbs.	1.5½d.
Tea	3 oz.	9d.
Coffee (10% chicory)	1½ oz.	3½d.
Ovaltine }	1 oz.	3d.
Horlicks }		
Milk	6 pints	3.1½d.
Sugar (for beverages)	8 oz.	3½d.
Cornflakes		4½d.
Cake		4½d.
Biscuits		2½d.
Cheese		3½d.
Paste Spreads		3½d.
Sauces		4½d.
Others		1½d.
Total cost per head per week of all direct issues averages		9.6½d.

This does not include such extras as squashes, beers, etc.

If milk for cereals and porridge is sent from the kitchen, the direct issue will be reduced from 6 pints per head per week to 4½ or 5 pints.

In a large number of hospitals it seems customary to serve coffee as an alternative to tea, to the Doctors and Sisters only. Nurses and other resident staff normally have tea at all meals, and it is thought that resident staff on a general diet would drink two cups for breakfast, one at mid-morning, one after lunch, two for afternoon tea, one for supper. A proportion of staff and patients may take Bovril, coffee or a milk drink in place of tea at the mid-morning break and for a late night drink. The recipes at the back of the book show the quantities for the respective drinks. The direct issue of milk is approximately 14-17 fluid ounces per day. In those hospitals where nurses are allowed to take plasses of milk ad lib., the quantity consumed, and consequently the cost, will be correspondingly higher.

Kitchen Issues

These are termed indirect issues in that the food is issued to the kitchen before being sent to the wards and dining-rooms in the form of cooked dishes. It is these foods over which the Catering Officer can exercise his influence to effect a variable cost in the menu week by week according to the dishes he gives. The quantities of the principal items in the following menus are :

	Per head per week (approx.)
MILK	
Full cream dried milk has been used extensively for cooking and averages 5 oz. equivalent to 2½ pints (Total with direct issues 8½ pints)	2½ pts.
COOKING FATS	
Margarine	2 oz.
Lard/Dripping (Frying oil not used)	8 oz.
SUGAR	
(Total=14 oz. with 8 oz. direct issues)	6 oz.
MEAT	
Roasting joints—bone in	13½ oz.
Roasting joints—boneless	2½ oz.
Stewing meat—bone in	2½ oz.
Stewing meat—boneless	6 oz.
BACON (including Ham)	9¾ oz.
FISH	10¼ oz.
EGGS —served whole or in cooked dishes	4¼
POTATOES	5 lb.

VEGETABLES

Green fresh	22 oz.
Roots and others—fresh	31 oz.
—frozen	3½ oz.

FRUIT

Fresh	10 oz.
Frozen	¾ oz.

(Frozen issues on the basis of 2 oz. per person)

POULTRY

Poultry was used in the menus only six times and a 4 oz. portion (dressed weight) was used.

The above items, together with other foods not shown above but issued to the kitchen, are calculated to average weekly 19¾d.

Prices

The prices for direct issues are the average wholesale prices for the year ended 31st December but prices for certain other comparatively expensive foods are the average of the most economical seasonal prices during the year. It is thought that high priced foods would not normally be used unless they were bought during the time when there are large quantities on the market, advantage then being taken of the market conditions. For example, during the year peas are as high as 1/2d. per lb. and as low as 3d. per lb.; the price taken was 4¼d.

Fruit, which appears on the menu in one form or another about six times a week, may be fresh, canned, frozen or dried. Advantage has been taken of using the most suitable form in conjunction with economic prices. It is realised of course that lower prices could have been used had it been possible to take advantage of spot purchasing which many catering officers seem to do successfully.

Fresh, frozen and dehydrated vegetables have been used. A medium price has been taken but by buying in bulk a lower price would be obtained than is shown in this particular booklet.

As the majority of hospitals buy their meat in joints, wholesale joint prices have been taken. For beef, chilled Argentine and English first quality, whichever is the more suitable, has been used. For stewing meat, the second quality price has been used and the average price of all stewing cuts. The best New Zealand lamb prices were used for roasting, the second quality New Zealand for stewing. For mutton only first quality and for pork only

English was used, advantage being taken of the more economic price of middles or separate cuts. When only back bacon is used the cost will rise correspondingly, similarly with meat when a large proportion of roasting cuts is used.

Prices for other foods were average for the year 1958.

Prepared Foods

In compiling and costing these menus the following prepared foods have sometimes been used and are marked on the menu with an asterisk, frozen fruit and vegetables, dehydrated (not dried) fruit and vegetables, some tinned fruit, but not vegetables owing to the wide variation in the drained weights of most vegetables.

Soup mixes have been used only where the cost of fresh material was either prohibitive or to illustrate the difference in cost between powdered soup and that made in the kitchen.

There are a number of other prepared foods which have not been used in these menus as it was felt that fresh materials would be preferable. It is realised, however, that there are certain circumstances, such as a shortage of staff, which make it necessary for catering departments to buy "mixes" in order to maintain variety. In some instances these mixes increase the cost under the heading "Provisions" but the cost of labour under the heading "Staff Salaries and Wages" may correspondingly drop. The items which may be used are cake, pudding and custard mixes. A comparison of raw material costs only is shown below:

	Average cost per 100	
	Mixes	Home Made
Cakes	233.12d.	114.86d.
Puddings	310.12d.	177.74d.
Custard	49.50d.	66.50d.

Costs

The cost per head per week for provisions will vary according to the standard of the menus for patients and staff, the type of patients such as private patients, special diet patients (vide King's Fund Third Memorandum on Hospital Diet, Chapter VI) and the control exercised. The proportion of non-resident staff in some hospitals is considerable, and methods of accounting for these meals vary according to the grade of staff. Perhaps one of the

more difficult problems is in regard to the nursing staff, who are entitled to meals on duty. Some hospital authorities have stated exactly the meals they should take, others have not. In a large hospital it is difficult to check the exact number of nursing staff taking meals and it may well be that many more meals are taken than are being credited to the catering department, with a consequent increase in the cost per head. On the other hand, when resident staff are away for rest days (not annual holiday or sickness) the catering department is not usually debited for those meals which have not been taken.

On the whole in most cases one factor balances another and if the hospital's costs are based on menus similar to those in this booklet, the cost per head for provisions should not be greatly different.

Maternity

Costs for maternity patients should be higher than general diet patients. It is estimated that the weekly cost will be increased by about 5/9d. as mothers should have extra milk (2 pints per head per day), which is no longer subsidised, and portions of animal protein foods should be increased by approximately one-third.

The extras are:

	Quantity	Cost
Milk	5½ pts. (14 pts.)	2/10d.
Bacon	3½ oz. (13 oz.)	7d.
Fish	3½ oz. (13½ oz.)	4d.
Poultry	1½ oz. (5¼ oz.)	3d.
Eggs	1 (5)	4d.
Cheese	½ oz. (2 oz.)	1d.
Meat and Offal	9 oz. (36½ oz.)	1/4d.
Total	...	5/9d.

*The figures in brackets are the total amounts a maternity patient should receive.

G. J. STORMONT, F.H.C.I.,
Catering Adviser.

JANUARY	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence	
Early Morning Drink	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	
Breakfast	Porridge/Cereal and milk	1·86	Cornflakes and Milk	1·99	Porridge/Cereal and Milk	1·86	Porridge/Cereal and Milk	1·86	
	Bacon and fried eggs	5·80	Bacon and Tomato	4·79	Sausage and Bacon	4·64	Kipper	2·90	
	Bread and Butter	1·71	Bread/Toast and Butter	1·71	Bread and Butter	1·71	Bread/Toast and Butter	1·71	
	Marmalade	·36	Marmalade	·36	Marmalade	·36	Marmalade	·36	
	Tea (2 cups)	1·08	Coffee (2 cups)	3·70	Tea (2 cups)	1·08	Tea (2 cups)	1·08	
		10·81		12·55		9·65		7·91	
Mid-Morning Beverage	Coffee (1 cup)	1·85	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	
Dinner	Leek and Potato Soup	·51	Tomato Soup	·40	Oxtail Soup (P)	·29	Scotch Broth	·16	
	Bread	·13	Bread	·13	Bread	·13	Bread	·13	
	Pork Sausages (2)	5·80	Steak and Kidney Pie	6·98	Roast Shoulder of Lamb	6·53	Liver and Bacon	6·77	
	Apple Sauce	·50	Curly Kale	1·40	Gravy	·04	Brown Gravy	·22	
	Brown Gravy	·22	Parsley Potatoes	1·21	Onion Sauce	·59	Savoy Cabbage	·96	
	Peas (frozen)*	2·63	Semolina Pudding	1·14	Cabbage/Carrots	·77	Mashed Potatoes	1·10	
	Creamed Potatoes	1·16	Jam	·81	Roast/Boiled Potatoes	1·25	Sago Pudding	1·13	
	Gooseberry Pie (T)*	3·49	Tea (1 cup)	·54	Pineapple Fritters*	2·73	Cheese and Biscuits	2·25	
	Custard	·66			Custard	·66	Coffee (1 cup)	1·85	
	Tea (1 cup)	·54			Tea (1 cup)	·54			
	Total		15·64		12·61		13·53		14·57
	Tea	Lemon Cake (ind.)	1·07	Cherry Cake (P)	2·52	Jam Tart (ind.)	1·99	Currant Bun	·70
Bread and butter		1·71	Bread and Butter	1·71	Bread and Butter	1·71	Bread and Butter	1·71	
Jam		·42	Jam	·42	Paste	1·26	Jam	·42	
Tea (2 cups)		1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08	
Total		4·28		5·73		6·04		3·91	
Supper	Mutton Broth	·13	Minestrone Soup	·29	Cream of Chicken Soup	·31	Mock Turtle Soup (P)	·31	
	Bread	·13	Bread	·13	Bread	·13	Bread	·13	
	Cold Roast Leg of Lamb	8·53	Fried Egg	3·47	Cold Gammon	10·75	Chicken Pattie	7·57	
	Fresh Tomato	2·00	Spaghetti in Tomato Sauce	1·71	Beetroot	·65	Peas (frozen)*	2·63	
	Mashed Potatoes	1·10	Chipped Potatoes	1·47	Tomato	2·00	Duchess Potatoes	1·26	
	Strawberry Ice	1·93	Tinned Damsons* and Cream*	3·21	Creamed Potatoes	1·16	Baked Apple	1·61	
	Wafer Biscuits	·54	Cheese and Biscuits	2·25	Bread and Butter (full)	1·71	Jam Sauce	·81	
	Tea (1 cup)	·54	Tea (1 cup)	·54	Banana Custard	1·57	Tea (1 cup)	·54	
					Shortbread Fingers	·60			
					Coffee (1 cup)	1·85			
	Total		14·36		13·61		20·73		14·86
	Late Evening Drink	Coffee (1 cup)	1·85	Tea (1 cup)	·54	Milk Drink (O)	3·58	Milk Drink (H)	3·67
Total		49·33		46·12		54·61		46·00	

(O) Ovaltine (H) Horlicks (T) Tinned (P) Purchased (Ind.) Individual

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	TOTAL		
Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54		3-78	3-78	Early Morning Drink	
Cornflakes and Milk	1-99	Porridge/Cereal and Milk	1-86	Cornflakes and Milk	1-99				Breakfast	
Boiled Egg	3-25	Bacon and Fried Bread	3-53	Scrambled Egg	5-51					
Bread/Toast and Butter	1-71	Bread and Butter	1-71	Tomatoes	1-71					
Marmalade	·36	Marmalade	·36	Bread/Toast and Butter	1-71					
Tea (2 cups)	1-08	Coffee (2 cups)	3-70	Marmalade	·36					
				Tea (2 cups)	1-08					
	8-39		11-16		13-27	31-90	41-84	73-74		
Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54		5-09	5-09	Mid-Morning Beverage	
Brown Windsor Soup	·26	Mushroom Soup (P)	·29	Kidney Soup (P)	·29				Dinner	
Bread	·13	Bread	·13	Bread	·13					
Fried Fillet of Cod	5-35	Brown Beef Stew	6-06	Roast Topside of Beef	8-53					
Parsley Sauce	·48	Dumpling	·44	Yorkshire Pudding	1-18					
Brussel Sprouts	2-01	Carrots	·75	Gravy	·04					
Chipped Potatoes	1-47	Turnips	·79	Cabbage	·79					
Baked Rice Pudding	1-15	Creamed Potatoes	1-16	Roast/Mashed Potatoes	1-28					
Tea (1 cup)	·54	Blackcurrant (T)* Flan	4-55	Trifle and Cream	2-72					
		Custard	·66	Tea (1 cup)	·54					
		Tea (1 cup)	·54							
	11-39		15-37		15-50	90-36	8-25	98-61	Total	
Swiss Roll (P)	1-56	Sweet Biscuits	1-12	Fruit Cake (P)	1-80				Tea	
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71					
Jam	·42	Sandwich Spread	1-25	Fish Paste	1-26					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	4-77		5-16		5-85	3-76	31-98	35-74	Total	
Celery Soup	·61	Lentil Soup	·82	Vegetable Soup	·35				Supper	
Bread	·13	Bread	·13	Bread	·13					
Veal and Ham Pie	5-20	Grilled Lamb Cutlet	7-68	Pork Luncheon Meat	3-50					
Tomatoes	2-00	Brussel Tops	1-58	Tomato	2-00					
Salad Cream	2-11	Boulangere Potatoes	1-26	Mixed Pickles	3-97					
Parsley Potatoes	1-21	Table Cream	1-62	Creamed Potatoes	1-16					
Apricots (T)* and Custard	2-13	Jelly	1-31	Bread and Butter Pudding	1-78					
Tea (1 cup)	·54	Tea (1 cup)	·54	Marmalade	·69					
				Tea (1 cup)	·54					
	14-59		14-94		14-12	91-17	16-04	107-21		
Tea (1 cup)	·54	Milky Cocoa	2-36	Milk	2-25		14-79	14-79		Late Evening Drink
	40-76		50-07		52-07	217-19	121-77	338-96		Total

FEBRUARY	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54
Breakfast	Cornflakes and Milk Grilled Bacon Bread and Butter Marmalade Tea (2 Cups)	1:99 4:66 1:71 .36 1:08	Porridge/Cereal and Milk Beef Sausage and Tinned Tomatoes* Bread/Toast and Butter Marmalade Tea (2 cups)	1:86 3:02 2:16 1:71 .36 1:08	Porridge/Cereal and Milk Boiled Egg Bread and Butter Marmalade Tea (2 cups)	1:86 3:25 1:71 .36 1:08	Cornflakes and Milk Bacon and Baked Beans Bread/Toast and Butter Marmalade Coffee (2 cups)	1:99 4:29 1:71 .36 3:70
		9.80		10.19		8.26		12.05
Mid-Morning Beverage	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54
Dinner	Berkshire Soup (P) Bread Beef and Vegetable Plate Pie Brown Gravy Savoy Cabbage Saute/Creamed Potatoes Lemon Rise Meringue Cream Tea (1 cup)	.29 .13 6:10 .22 .96 1:27 2:48 .54 .54	Green Pea Soup (P) Bread Boiled Silverside of Beef Dumpling Carrots/Turnips Creamed Potatoes Mandarin Oranges* Custard Tea (1 cup)	.29 .13 7:34 .44 .77 1:16 4:05 .66 .54	Cream of Potato Soup Bread Fried Fillet of Plaice Lemon Green Peas (frozen)* Chipped/Mashed Potatoes Apple and Blackcurrant Pie (T)* Custard Tea (1 cup)	.51 .13 8:22 .39 2:63 1:29 3:49 .66 .54	Tomato Soup (P) Bread Roast Loin of Leg of Pork Apple Sauce Sage and Onion Stuffing Gravy Cabbage Roast/Mashed Potatoes Pear Conde Cream Tea (1 cup)	.29 .13 12:15 .50 .53 .04 .79 1:28 1:37 .54 .54
Total		12.53		15.38		17.86		18.16
Tea	Swiss Roll (P) Bread and Butter Honey Tea (2 Cups)	1:56 1:71 .75 1:08	Chocolate Cup Cake Bread and Butter Jam Tea (2 cups)	1:32 1:71 .42 1:08	Swiss Bun Bread and Butter Sandwich Spread Tea (2 cups)	.89 1:71 1:25 1:08	Lemon Curd Tart (ind.) Bread and Butter Paste Tea (2 cups)	2:12 1:71 1:26 1:08
Total		5.10		4.53		4.93		6.17
Supper	Mock Turtle Soup Bread Grilled Fillet Herring Mustard Sauce Bread and Butter full Duchess Potatoes Custard Flan and Ice Cream Tea (1 cup)	.31 .13 4:11 .30 1:71 1:26 1:75 1:31 .54	Cream of Chicken Soup Bread Meat Pastic Brown Gravy Baked Beans Parsley Potatoes Semolina Pudding Cheese and Biscuits Tea (1 cup)	.31 .13 3:05 .22 1:80 1:21 1:14 2:25 .54	Lentil Soup Bread Bacon and Egg Pie Brown Gravy Spaghetti in Tomato Sauce Creamed Potatoes Ice Cream Wafer Biscuit Tea (1 cup)	.82 .13 4:22 .22 1:71 1:16 1:93 .54	Cream of Carrot Soup Bread Scotch Egg (Hot) Brown Gravy Grilled Tomatoes Parsley Potatoes Tapioca Pudding Jam Tea (1 cup)	.34 .13 5:31 .22 2:00 1:21 1:16 .81 .54
		11.42		10.65		10.73		11.72
Late Evening Drink	Milky Cocoa	2:36	Bovril	1:95	Tea (1 cup)	.54	Coffee (1 cup)	1:8
Total		42.29		43.78		43.40		51.03

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	TOTAL		
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		3-78	3-78	Early Morning Drink	
Cornflakes and Milk	1-99	Porridge/Cereal and Milk	1-86	Cornflakes and Milk	1-99				Breakfast	
Grilled Bacon	4-66	Smoked Fillet of Haddock	5-12	Bacon and Fried Egg	5-80					
Saute Potatoes	1-38	Bread/Toast and Butter	1-71	Bread and Butter	1-71					
Bread and Butter	1-71	Marmalade	.36	Marmalade	.36					
Marmalade	.36	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
Tea (2 cups)	1-08									
	11-18		10-13		10-94	35-45	37-10	72-55		
Tea (1 cup)	.54	Tea (1 cup)	.54	Coffee (1 cup)	1-85		5-09	5-09	Mid-Morning Beverage	
Celery Soup	.61	Kidney Soup (P)	.29	Vegetable Soup	.35				Dinner	
Bread	.13	Bread	.13	Bread	.13					
Fillet Cod Meuniere	5-40	Baked Stuffed Bacon	11-96	Roast Leg of Lamb	8-53					
Lemon	.39	Brown Gravy	.22	Roast Gravy	.04					
Cream Sauce	.45	Brussel Sprouts	2-01	Fresh Mint Sauce	.24					
Cauliflower	2-50	Croquette Potatoes	1-69	Stewed Leeks	1-65					
Chipped Potatoes	1-47	Raspberry Table Cream	1-62	Roast/Mashed Potatoes	1-28					
Eve's Pudding (T)*	2-27	Cheese and Biscuits	2-25	Fruit Salad (T)*	2-48					
Custard	.66	Coffee (1 cup)	1-85	Ice Cream	1-31					
Tea (1 cup)	.54			Tea (1 cup)	.54					
	14-42		22-02		16-55	108-67	8-25	116-92	Total	
Sweet Biscuits	1-12	Devonshire Split	.34	Madeira Slab Cake (P)	2-52				Tea	
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71					
Marmite	.25	Jam	.42	Jam	.42					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	4-16		4-55		5-73	5-67	29-50	35-17	Total	
Brown Windsor Soup	.26	Mulligatawny Soup	.34	Beef and Vegetable Broth	.66				Supper	
Bread	.13	Bread	.13	Bread	.13					
Cornish Pastie	3-91	Pressed Beef and	7-12	Gammon Ham (T)	11-20					
Brown Gravy	.22	Bread and Butter (full)	1-71	Bread and Butter (full)	1-71					
Runner Beans (frozen)*	3-30	Potato Salad	2-16	Creamed Potatoes	1-16					
Duchess Potatoes	1-26	Fresh Tomato	2-00	Beetroot	.65					
Tinned Gooseberries*	2-85	Plum (T)* Pie	3-61	Frozen Blackcurrants*	4-64					
Custard	.66	Custard	.66	Ice Cream	1-31					
Tea (1 cup)	.54	Coffee (1 cup)	1-85	Pastry Fingers	.48					
				Tea (1 cup)	.54					
	13-13		19-58		22-48	86-33	13-38	99-71		
Milk Drink (H)	3-67	Milk Drink (O)	3-58	Milk	2-25		16-20	16-20		Late Evening Drink
	47-64		60-94		60-34	236-12	113-30	349-42	Total	

MARCH	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54
Breakfast	Grapefruit	3·58	Porridge/Cereal and Milk	1·86	Porridge/Cereal and Milk	1·86	Cornflakes with Milk	1·99
	Fried Egg on Toast	4·39	Cold Ham (T)	11·20	Chipolata Sausages	5·80	Bacon and Tomatoes	4·79
	Bread and Butter	1·71	Bread/Toast and Butter	1·71	Bread/Toast and Butter	1·71	Bread/Toast and Butter	1·71
	Marmalade	·36	Marmalade	·36	Marmalade	·36	Marmalade	·36
	Coffee (2 cups)	3·70	Tea (2 cups)	1·08	Tea (2 cups)	1·08	Coffee (2 cups)	3·70
		13·74		16·21		10·81		12·55
Mid-Morning Beverage	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54
Dinner	Mushroom Soup (P)	·29	Chicken Noodle Soup (P)	·29	Oxtail Soup (P)	·29	Celery Soup (P)	·29
	Bread	·13	Bread	·13	Bread	·13	Bread	·13
	Braised Steak	5·58	Curried Beef and Rice	6·17	Roast Beef	8·03	Braised Hearts and Stuffing	8·21
	Carrots/Swedes	·73	Savoy Cabbage	·96	Roast Gravy	·04	Brown Gravy	·22
	Creamed Potatoes	1·16	Parsley Potatoes	1·21	Horseradish Cream	1·80	Cabbage	·79
	Apple and Redcurrant (T)*	3·42	Marmalade Roll	1·54	Parsnips/Cabbage	·88	Creamed Potatoes	1·16
	Pudding	·66	Custard	·66	Roast/Mashed Potatoes	1·28	Baked Lemon Sponge	2·18
	Custard	·66	Tea (1 cup)	·54	Semolina Pudding	1·14	Lemon Curd	·90
	Tea (1 cup)	·54			Cheese and Biscuits	2·25	Tea (1 cup)	·54
					Tea (1 cup)	·54		
	Total		12·51		11·50		16·38	
Tea	Fruit Cake (P)	1·80	Sweet Biscuits	1·12	Chelsea Bun	·98	Sultana Scone	·70
	Bread and Butter	1·71	Bread and Butter	1·71	Bread and Butter	1·71	Bread and Butter	1·71
	Jam	·42	Fish Paste	1·26	Sandwich Spread	1·25	Honey	·75
	Tea (2 cups)	1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08
Total		5·01		5·17		5·02		4·24
Supper	Asparagus Soup (P)	·29	Cream of Vegetable Soup	·35	Tomato Soup (P)	·29	Windsor Soup	·26
	Bread	·13	Bread	·13	Bread	·13	Bread	·13
	Liver and Bacon	6·77	Stuffed Breast of Lamb	4·62	Fried Egg	3·47	Smoked Haddock	5·12
	Brown Gravy	·22	Roast Gravy	·04	Tinned Tomatoes	2·16	Bread and Butter (full)	1·71
	Mashed Potatoes	1·10	Boulangere Potatoes	1·26	Chipped Potatoes	1·47	Mashed Potato	1·10
	Rice Pudding	1·15	Redcurrant Flan (T)*	3·70	Apricots (T)* and	2·13	Apple and Damson Pie (T)*	3·04
	Cheese and Biscuits	2·25	Cream	·54	Ice Cream	1·31	Custard	·66
	Tea (1 cup)	·54	Coffee (1 cup)	1·85	Tea (1 cup)	·54	Tea (1 cup)	·54
	Total		12·45		12·49		11·50	
Late Evening Drink	Milk Drink (O)	3·58	Tea (1 cup)	·54	Cocoa	2·36	Tea (1 cup)	·54
Total		48·37		46·99		47·15		45·39

5		6		7		Kitchen Issues	WEEKLY	TOTAL		
Cost in Pence		Cost in Pence		Cost in Pence			Direct Issues			
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		3-78	3-78	Early Morning Drink	
Porridge/Cereal and Milk	1-86	Cornflakes and Milk	1-99	Porridge/Cereal and Milk	1-86				Breakfast	
Bacon and Fried Egg	5-80	Bacon and Baked Beans	4-29	Boiled Egg	3-25					
Bread/Toast and Butter	1-71	Bread/Toast and Butter	1-71	Bread/Toast and Butter	1-71					
Marmalade	.36	Marmalade	.36	Marmalade	.36					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	10-81		9-43		8-26	44-58	37-23	81-81		
Coffee (1 cup)	1-85	Tea (1 cup)	.54	Tea (1 cup)	.54		5-09	5-09	Mid-Morning Beverage	
Leek and Potato Soup	.51	Cream of Chicken Soup	.31	Beef and Vegetable Soup (P)	.29				Dinner	
Bread	.13	Bread	.13	Bread	.13					
Fried Fillet Whiting	5-85	Grilled Lamb Chop	8-96	Roast Veal	8-63					
Runner Beans (frozen)*	3-30	Cream Sauce	.45	Stuffing	.53					
Chipped Potatoes	1-47	Leeks	1-65	Brown Gravy	.22					
Stewed Plums (T)*	3-61	Lyonnaise Potatoes	1-45	Garden Peas (frozen)*	2-63					
Custard	.66	Gooseberry Pudding (T)*	3-24	Roast/Creamed Potatoes	1-31					
Coffee (1 cup)	1-85	Custard	.66	Lemon Table Cream	1-62					
		Tea (1 cup)	.54	Tea (1 cup)	.54					
	17-38		17-39		15-90	95-43	10-05	105-48		Total
Swiss Roll (P)	1-56	Lemon Cake (ind.)	1-07	Genoa Cake (P)	2-52					Tea
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71					
Jam	.42	Fish Paste	1-26	Jam	.42					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	4-77		5-12		5-73	2-75	32-31	35-06	Total	
Tomato Soup (P)	.29	Mock Turtle Soup	.31	Scotch Broth	.16				Supper	
Bread	.13	Bread	.13	Bread	.13					
Boiled Fowl	13-34	Meat Pic (P)	6-50	Corned Beef	4-76					
Parsley Sauce	.48	Tomatoes	2-00	Tomatoes	2-00					
Carrots	.75	Salad Cream	2-11	Beetroot	.65					
Creamed Potatoes	1-16	Mashed Potatoes	1-10	Parsley Potatoes	1-21					
Mincemeat Tart	2-42	Fruit Salad* and	2-48	Bread and Butter (full)	1-71					
Custard	.66	Ice Cream	1-31	Apricot Flan* and	2-86					
Tea (1 cup)	.54	Tea (1 cup)	.54	Cream	.54					
				Tea (1 cup)	.54					
	19-77		16-48		14-56	86-03	13-78	99-81		
Milk	2-25	Coffee (1 cup)	1-85	Milk Drink (H)	3-67		14-79	14-79	Late Evening Drink	
	57-37		51-35		49-20	228-79	117-03	345-82	Total	

APRIL	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54
Breakfast	Porridge/Cereal and Milk Chipolata Sausages Bread/Toast and Butter Marmalade Tea (2 cups)	1·86 5·80 1·71 ·36 1·08	Cornflakes and Milk Fried Egg on Toast Grilled Tomato Bread and Butter Marmalade Tea (2 cups)	1·99 4·39 2·00 1·71 ·36 1·08	Porridge/Cereal and Milk Smoked Fillet Haddock Bread/Toast and Butter Marmalade Tea (2 cups)	1·86 5·12 1·71 ·36 1·08	Porridge/Cereal and Milk Bacon and Fried Egg Bread and Butter Marmalade Tea (2 cups)	1·86 5·80 1·71 ·36 1·08
		10·81		11·53		10·13		10·83
Mid-Morning Beverage	Tea (1 cup)	·54	Tea (1 cup)	·54	Coffee (1 cup)	1·85	Tea (1 cup)	·54
Dinner	Celery Soup Bread Brown Mutton Stew Carrots Dehydrated * Creamed Potatoes Bread (1 slice) Blackcurrants (frozen)* Semolina Pudding Coffee (1 cup)	·61 ·13 3·17 2·65 1·16 ·51 4·64 1·14 1·85	Oxtail Soup (P) Bread Boiled Silverside Beef Pease Pudding Runner Beans (frozen)* Boiled Potatoes Gooseberry Pie (T)* Custard Tea (1 cup)	·29 ·13 7·34 ·77 3·30 1·03 3·49 ·66 ·54	Lentil Soup Bread Roast Leg of Lamb Gravy Onion Sauce Savoy Cabbage Roast/Mashed Potatoes Stewed Prunes* and Ice Cream Tea (1 cup)	·82 ·13 8·53 ·04 ·59 ·96 1·28 2·50 1·31 ·54	Tomato Soup (P) Bread Beef Olives Cream Sauce Stewed Leeks Creamed Potatoes Mincedmeat Tart and Custard Tea (1 cup)	·29 ·13 7·49 ·45 1·65 1·16 2·42 ·66 ·54
Total		15·86		17·55		16·70		14·79
Tea	Sweet Biscuits Bread and Butter Honey Tea (2 cups)	1·12 1·71 ·75 1·08	Fruit Cake P Bread and Butter Meat Paste Tea (2 cups)	1·80 1·71 1·26 1·08	Swiss Bun Bread and Butter Jam Tea (2 cups)	·89 1·71 ·42 1·08	Lemon Cake (ind.) Bread and Butter Jam Tea (2 cups)	1·07 1·71 ·42 1·08
Total		4·66		5·85		4·10		4·28
Supper	Mock Turtle Soup Bread Grilled Liver Brown Gravy Garden Peas (frozen)* Lyonnaise Potatoes Bread and Butter Pudding Marmalade Tea (1 cup)	·31 ·13 7·19 ·22 2·63 1·45 1·78 ·69 ·54	Pea Soup Bread Cottage Pie Brown Gravy Tomatoes Parsley Potatoes Lemon Jelly and Cream Cheese and Biscuits Tea (1 cup)	·46 ·13 4·80 ·22 2·00 1·21 1·31 ·54 2·25 ·54	Mutton Broth Bread Scrambled Egg and Minced Ham Bread and Butter (full) Chipped Potatoes Sago Pudding Jam Tea (1 cup)	·13 ·13 1·71 6·03 1·71 1·47 1·13 ·81 ·54	Cream of Chicken Soup Bread Grilled Fillet Herring Mustard Sauce Bread and Butter (full) Parsley Potatoes Mandarin Oranges * Ground Rice Tea (1 cup)	·31 ·13 4·11 ·30 1·71 1·21 4·05 1·13 ·54
		14·94		13·46		11·95		13·49
Late Evening Drink	Tea (1 cup)	·54	Milk	2·25	Milk Drink (O)	3·58	Milk Drink (H)	3·67
Total		47·89		51·72		48·85		48·14

5		6		7		Kitchen Issues	WEEKLY	TOTAL		
Cost in Pence		Cost in Pence		Cost in Pence			Direct Issues			
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		3-78	3-78	Early Morning Drink	
Cornflakes and Milk	1-99	Grapefruit	3-58	Cornflakes and Milk	1-99				Breakfast	
Bacon and Tinned Tomatoes*	4-79	Boiled Egg	3-25	Cold Gammon Ham	10-75					
Bread/Toast and Butter	1-71	Bread and Butter	1-71	Bread/Toast and Butter	1-71					
Marmalade	.36	Marmalade	.36	Marmalade	.36					
Coffee (2 cups)	3-70	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	12-55		9-98		15-89	46-59	35-13	81-72		
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		5-09	5-09	Mid-Morning Beverage	
Minestrone Soup	.29	Leek and Potato Soup	.51	Mushroom Soup (P)	.29				Dinner	
Bread	.13	Bread	.13	Bread	.13					
Fried Fillet of Haddock	6-10	Steak and Kidney Pudding	6-99	Roast Sirloin of Beef	9-03					
Parsley Sauce	.48	Brown Gravy	.22	Yorkshire Pudding	1-18					
Frozen Peas*	2-63	Swedes	.70	Roast Gravy	.04					
Chipped/Creamed Potatoes	1-32	Parsley Potatoes	1-21	Savoy Cabbage	.96					
Baked Rice Pudding	1-15	Rasperry Table Cream	1-62	Mashed/Saute Potatoes	1-24					
Jam	.81	Cream	.54	Banana Custard	1-57					
Tea (1 cup)	.54	Tea (1 cup)	.54	Cheese and Biscuits	2-25					
				Tea (1 cup)	.54					
	13-45		12-46		17-23	99-24	8-80	108-04		Total
Hot Cross Bun	.82	Lemon Curd Tart (ind.)	2-12	Swiss Roll (P)	1-56				Tea	
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71					
Sandwich Spread	1-25	Jam	.42	Fish Paste	1-26					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	4-86		5-33		5-61	4-90	29-79	34-69	Total	
Scotch Broth	.16	Kidney Soup (P)	.29	Chicken Noodle Soup (P)	.29				Supper	
Bread	.13	Bread	.13	Bread	.13					
Curried Eggs and Rice	3-64	Fried Fillet Plaice	8-22	Veal and Ham Pie	5-20					
Croquette Potatoes	1-69	Lemon	.39	Tomatoes	2-00					
Bread (1 slice)	.51	Frozen Peas*	2-63	Pickles	3-97					
Tinned Fruit Salad*	2-48	Chipped Potatoes	1-47	Potato Salad	2-16					
Evaporated Milk	1-65	Apricot Caps* and Custard	2-13	Tinned Damsons*	3-21					
Tea (1 cup)	.54	Coffee (1 cup)	1-85	Tapioca Pudding	1-16					
				Tea (1 cup)	.54					
	10-80		17-77		18-66	85-02	16-05	101-07		
Tea (1 cup)	.54	Milky Cocoa	2-36	Coffee (1 cup)	1-85		14-79	14-79		Late Evening Drink
	43-28		48-98		60-32	235-75	113-43	349-18	Total	

MAY	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54
Breakfast	Cornflakes and Milk	1·99	Porridge and Milk	1·68	Cornflakes and Milk	1·99	Cornflakes and Milk	1·99
	Sausage and Bacon	4·64	Boiled Egg	3·25	Grilled Bacon and		Grilled Kipper	2·90
	Bread/Toast and Butter	1·71	Bread and Butter	1·71	Potato Cake	4·01	Bread/Toast and Butter	1·71
	Marmalade	·36	Marmalade	·36	Bread and Butter	1·71	Marmalade	·36
	Tea (2 cups)	1·08	Tea (2 cups)	1·08	Marmalade	·36	Tea (2 cups)	1·08
					Coffee (2 cups)	3·70		
		9·78		8·08		11·77		8·04
Mid-Morning Beverage	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54
Dinner	Leek and Potato Soup	·51	Windsor Soup	·26	Tomato Soup (P)	·29	Kidney Soup (P)	·29
	Bread	·13	Bread	·13	Bread	·13	Bread	·13
	Roast Leg of Lamb	8·53	Grilled Lamb Chop	8·96	Beef Olives	7·49	Chicken and Ham	
	Roast Gravy	·04	Roast Gravy	·04	Spring Greens	1·14	Vol au Vent	7·72
	Mint Sauce	·24	Carrots, dehydrated*	2·65	Boulangere Potatoes	1·26	Egg Sauce	·64
	Spring Greens	1·14	Saute Potatoes	1·38	Trifle and Cream	2·72	Garden Peas (frozen)*	2·63
	Roast/Mashed Potatoes	1·28	Custard Flan	1·75	Tea (1 cup)	·54	Parsley Potatoes	1·21
	Tinned Plums* and Custard	2·85	Tea (1 cup)	·54			Tinned Gooseberries* and Ice Cream	2·85
	Tea (1 cup)	·54					Tea (1 cup)	·54
Total		15·92		15·71		13·57		17·32
Tea	Jam Tart (ind.)	1·99	Swiss Roll (P)	1·56	Coffee Cup Cake	1·06	Madeira Cake (P)	2·52
	Bread and Butter	1·71	Bread and Butter	1·71	Bread and Butter	1·71	Bread and Butter	1·71
	Lemon Curd	·47	Fish Paste	1·26	Jam	·42	Sandwich Spread	1·25
	Tea (2 cups)	1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08
Total		5·25		5·61		4·27		6·56
Supper	Cumberland Soup (P)	·29	Mock Turtle Soup	·31	Oxtail Soup (P)	·29	Vegetable Soup (P)	·29
	Bread	·13	Bread	·13	Bread	·13	Bread	·13
	Cottage Pie	4·80	Fried Fillet of Haddock	6·10	Fried Egg	3·47	Cold Meats	6·25
	Grilled Tomato	2·00	Grilled Tomato	2·00	Spaghetti in Tomato	1·71	Fresh Tomato	2·00
	Brown Gravy	·22	Creamed Potatoes	1·16	Chipped Potatoes	1·47	Salad Cream	2·11
	Baked Beans	1·35	Bread and Butter full	1·71	Bread and Butter (full)	1·71	Creamed Potatoes	1·16
	Bread and Butter full	1·71	Apricots caps*	2·13	Ground Rice	1·13	Apricot Flan T* and Cream	2·86
	Milk Jelly and Cream	2·09	Sago Pudding	1·13	Cheese and Biscuits	2·25	Tea (1 cup)	·54
	Shortbread Fingers	·60	Tea (1 cup)	·54	Tea (1 cup)	·54		
	Tea (1 cup)	·54						
		14·27		15·21		12·70		15·88
Late Evening Drink	Milk Drink (O)	3·58	Coffee (1 cup)	1·85	Milk	2·25	Tea (1 cup)	·54
Total		49·88		47·54		45·64		49·42

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	TOTAL	
Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54		3-78	3-78	Early Morning Drink
Porridge and Milk	1-68	Cornflakes and Milk	1-99	Cornflakes and Milk	1-99				Breakfast
Scrambled Egg and Tomatoes	3-51	Cold Gammon Ham	10-75	Bacon and Fried Egg	5-80				
Bread and Butter	2-00	Bread and Butter	1-71	Bread/Toast and Butter	1-71				
Marmalade	1-71	Marmalade	·36	Marmalade	·36				
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08				
	10-34		15-89		10-94	38-34	36-50	74-84	
Tea (1 cup)	·54	Coffee (1 cup)	1-85	Tea (1 cup)	·54		5-09	5-09	Mid-Morning Beverage
Mulligatawny Soup	·34	Celery Soup (P)	·29	Mushroom Soup (P)	·29				Dinner
Bread	·13	Bread	·13	Bread	·13				
Grilled Fillet of Cod	4-68	Boiled Leg of Mutton	6-62	Roast Pork	12-15				
Tartare Sauce	·23	Carrots, dehydrated*	2-65	Roast Gravy	·04				
Runner Beans (frozen)*	3-30	Creamed Potatoes	1-16	Apple Sauce	·50				
Chipped Potatoes	1-47	Blackcurrant and Apple (T)*	3-49	Sage and Onion Stuffing	·51				
Baked Lemon Sponge	2-18	Pie	·66	Savoy Cabbage	·96				
Custard	·66	Custard	·66	Roast/Parsley Potatoes	1-34				
Tea (1 cup)	·54	Tea (1 cup)	·54	Tapioca Pudding	1-16				
	13-53		15-54		18-52	105-42	4-69	110-11	Total
Raspberry Bun	1-05	Sweet Biscuits	1-12	Fruit Cake (P)	1-80				Tea
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71				
Jam	·42	Lemon Curd	·47	Jam	·42				
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08				
	4-26		4-38		5-01	4-10	31-24	35-34	Total
Chicken Noodle Soup (P)	·29	Tomato Soup	·40	Green Pea Soup (P)	·29				Supper
Bread	·13	Bread	·13	Bread	·13				
Pork Sausages	5-80	Pressed Beef	7-12	Gala Pie	5-20				
Apple Sauce	·50	Potato Salad	2-16	Beetroot	·65				
Baked Beans	1-35	Bread and Butter (full)	1-71	Salad Cream	2-11				
Creamed Potatoes	1-16	Orange Table Cream	1-62	Mashed Potatoes	1-10				
Tinned Redcurrants* and	5-52	Welsh Rarebit	1-05	Fruit Salad (T)* and	2-48				
Ice Cream and Wafer Biscuit	1-93	Tea (1 cup)	·54	Evaporated Milk	1-65				
Tea (1 cup)	·54			Coffee (1 cup)	1-85				
	17-22		14-73		15-46	86-16	19-31	105-47	
Milky Cocoa	2-36	Milk Drink (H)	3-67	Tea (1 cup)	·54		14-79	14-79	Late Evening Drink
	48-79		56-60		51-55	234-02	115-40	349-42	Total

JUNE-	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence	
Early Morning Drink	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	
Breakfast	Cornflakes and Milk	1.99	Cornflakes and Milk	1.99	Porridge and Milk	1.68	Cornflakes and Milk	1.99	
	Bacon and Tomatoes	4.79	Bacon and Fried Bread	3.53	Bacon and Fried Egg	5.80	Cold Gammon Ham	10.75	
	Bread and Butter	1.71	Bread and Butter	1.71	Bread/Toast and Butter	1.71	Bread and Butter	1.71	
	Marmalade	.36	Marmalade	.36	Marmalade	.36	Marmalade	.36	
	Tea (2 cups)	1.08	Coffee (2 cups)	3.70	Tea (2 cups)	1.08	Tea (2 cups)	1.08	
		9.93		11.29		10.63		15.89	
Mid-Morning Beverage	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	
Dinner	Tomato Soup (P)	.29	Kidney Soup (P)	.29	Celery Soup (P)	.29	Asparagus Soup (P)	.29	
	Bread	.13	Bread	.13	Bread	.13	Bread	.13	
	Sausage Toad	4.23	Roast Best End of Lamb	6.03	Roast Topside of Beef	8.53	Steak and Kidney Pie	6.98	
	Brown Gravy	.22	Gravy	.04	Gravy	.04	Dehydrated Carrots*	2.65	
	Spring Greens	1.14	Mint Sauce	.24	Horseradish Cream	1.80	Mashed Potatoes	1.10	
	Mashed Potatoes	1.10	Garden Peas (frozen)*	2.63	Cabbage	.79	Blackcurrants (frozen)*	4.64	
	Rhubarb and Custard	2.08	Parsley Potatoes	1.21	Roast/Mashed Potatoes	1.28	Semolina Pudding	1.14	
	Tea (1 cup)	.66	Plum and Apple Pie (T)*	2.95	Gooseberry Flan (T)*	3.49	Tea (1 cup)	.51	
		.54	Custard	.66	Cream	.54			
				.54	Coffee (1 cup)	1.85			
Total		10.39		14.72		18.74		17.47	
Tea	Cherry Cake (P)	2.52	Danish Bun	.88	Sweet Biscuits	1.12	Swiss Roll (P)	1.56	
	Bread and Butter	1.71	Bread and Butter	1.71	Bread and Butter	1.71	Bread and Butter	1.71	
	Lemon Curd	.47	Marmite	.25	Jam	.42	Jam	.42	
	Tea (2 cups)	1.08	Tea (2 cups)	1.08	Tea (2 cups)	1.08	Tea (2 cups)	1.08	
Total		5.78		3.92		4.33		4.77	
Supper	Brown Windsop Soup	.26	Scotch Broth	.16	Mushroom Soup (P)	.29	Mulligatawny Soup	.34	
	Bread	.13	Bread	.13	Bread	.13	Bread	.13	
	Breaded Lamb Cutlet	8.33	Fried Fillet of Plaice	8.22	Pork Sausage Roll	3.05	Corned Beef	4.76	
	Apple Sauce	.50	Grilled Tomatoes	2.00	Gravy	.04	Mixed Salad	2.09	
	Creamed Potatoes	1.16	Chipped Potatoes	1.47	Spaghetti in Tomato	1.71	Salad Cream	2.11	
	Baked Beans	1.35	Tapioca Pudding and Jam	1.16	Creamed Potatoes	1.16	Parsley Potatoes	1.21	
	Milk Jelly and Cream	2.09	Tea (1 cup)	.81	Coffee Ice	1.93	Apple Pie (T)* and Custard	3.22	
		.54		.54	Wafer Biscuits			.66	
	Cheese and Biscuits	2.25			Tea (1 cup)	.54	Tea (1 cup)	.54	
	Coffee (1 cup)	1.85							
			18.46		14.49		8.85		15.06
	Late Evening Drink	Milk	2.25	Coffee (1 cup)	1.85	Milk Drink (H)	3.67	Tea (1 cup)	.54
Total		47.89		47.35		47.30		54.81	

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	TOTAL		
Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54		3·78	3·78	Early Morning Drink	
Porridge and Milk	1·68	Cornflakes and Milk	1·99	Cornflakes and Milk	1·99				Breakfast	
Bacon and Baked Beans	4·29	Chipolata Sausages (3)	5·80	Boiled Egg	3·25					
Bread/Toast and Butter	1·71	Bread/Toast and Butter	1·71	Bread and Butter	1·71					
Marmalade	·36	Marmalade	·36	Marmalade	·36					
Coffee (2 cups)	3·70	Tea (2 cups)	1·08	Tea (2 cups)	1·08					
	11·74		10·94		8·39	39·69	39·12	78·81		
Tea (1 cup)	·54	Tea (1 cup)	·54	Coffee (1 cup)	1·85		5·09	5·09	Mid-Morning Beverage	
Lentil Soup	·82	Beef and Vegetable Broth	·66	Oxtail Soup (P)	·29				Dinner	
Bread	·13	Bread	·13	Bread	·13					
Grilled Cod Meuniere	5·40	Veal and Ham Pie	5·20	Roast Lamb	7·53					
Lemon	·39	Lettuce	1·06	Gravy	·04					
Spinach	2·10	Tomato	2·00	Mint Sauce	·24					
Chipped Potatoes	1·47	Salad Cream	2·11	Spring Greens	1·14					
Baked Rice Pudding	1·15	Parsley Potatoes	1·21	Roast Potatoes	1·46					
Raspberry Jam	·81	Apricot Caps* and	2·13	Lemon Jelly and	1·31					
Tea (1 cup)	·54	Custard	·66	Ice Cream	1·31					
		Tea (1 cup)	·54	Tea (1 cup)	·54					
	12·81		15·70		13·99	93·91	9·91	103·82		Total
Lemon Curd Tart	2·12	Sultana Scone	·70	Fruit Cake (P)	1·80					Tea
Bread and Butter	1·71	Bread and Butter	1·71	Bread and Butter	1·71					
Sandwich Spread	1·25	Jam	·42	Fish Paste	1·26					
Tea (2 cups)	1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08					
	6·16		3·91		5·85	3·70	31·02	34·72	Total	
Tomato Soup (P)	·29	Minestrone Soup	·29	Vegetable Soup	·35				Supper	
Bread	·13	Bread	·13	Bread	·13					
Cold Roast Topside of Beef	8·53	Liver and Bacon	6·77	Cold Gammon Ham	10·75					
Runner Beans (frozen)*	3·30	Brown Gravy	·22	Beetroot	·65					
Duchess Potatoes	1·26	Creamed Potatoes	1·16	Lettuce	1·06					
Fruit salad* and	2·48	Gooseberries (T)* and	2·85	Potato Salad	2·16					
Evaporated Milk	1·65	Cream	·54	Bread and Butter (full)	1·71					
Tea (1 cup)	·54	Cheese and Biscuits	2·25	Plums (T)* and	2·85					
		Tea (1 cup)	·54	Custard	·66					
				Tea (1 cup)	·54					
	18·18		14·75		20·86	96·33	14·32	110·65		
Tea (1 cup)	·54	Milk Drink (O)	3·58	Milky Cocoa	2·36		14·79	14·79		Late Evening Drink
	50·51		49·96		53·84	233·63	118·03	351·66		Total


JULY	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	-54	Tea (1 cup)	-54	Tea (1 cup)	-54	Tea (1 cup)	-54
Breakfast	Porridge and Milk Bacon and Fried Egg Bread and Butter Marmalade Tea (2 cups)	1-68 5-80 1-71 -36 1-08	Cornflakes and Milk Bacon and Tomatoes Bread and Butter Marmalade Coffee (2 cups)	1-99 4-79 1-71 -36 3-70	Cornflakes and Milk Smoked Fillet Haddock Bread/Toast and Butter Marmalade Tea (2 cups)	1-99 5-12 1-71 -36 1-08	Porridge and Milk Grilled Bacon Saute Potatoes Bread and Butter Marmalade Tea (2 cups)	1-68 4-66 1-38 1-71 -36 1-08
		10-63		12-55		10-26		10-87
Mid-Morning Beverage	Tea (1 cup)	-54	Tea (1 cup)	-54	Tea (1 cup)	-54	Tea (1 cup)	-54
Dinner	Mutton Broth Bread Braised Beef Dumpling Dehydrated Carrots* New Potatoes Baked Rice Pudding Jam Tea (1 cup)	-13 -13 7-39 -44 2-65 1-47 1-15 -81 -54	Tomato Soup Bread Steak and Kidney Pie Spring Greens New Potatoes Stewed Prunes* Ice Cream Tea (1 cup)	-40 -13 6-98 1-14 1-47 2-50 1-31 -54	Oxtail Soup (P) Bread Liver and Bacon Brown Gravy Spinach New Potatoes Stewed Rhubarb Custard Coffee (1 cup)	-29 -13 6-77 -22 2-10 1-47 2-08 -66 1-85	Celery Soup (P) Bread Roast Veal Gravy Stuffing Frozen Peas* Roast Potatoes Semolina Pudding Lemon Curd Tea (1 cup)	-29 -13 8-63 -04 -53 2-63 1-46 1-14 -90 -54
Total		14-71		14-47		15-57		16-29
Tea	Chelsea Bun Bread and Butter Sandwich Spread Tea (2 cups)	-98 1-71 1-25 1-08	Sweet Biscuits Bread and Butter Jam Tea (2 cups)	1-12 1-71 -42 1-08	Chocolate Cup Cake Bread and Butter Fish Paste Tea (2 cups)	1-32 1-71 1-26 1-08	Swiss Roll (P) Bread and Butter Jam Tea (2 cups)	1-56 1-71 -42 1-08
Total		5-02		4-33		5-37		4-77
Supper	Lentil Soup Bread Cornish Pastie Brown Gravy Runner Beans (frozen)* New Potatoes Blackcurrants (frozen)* Evaporated Milk Tea (1 cup)	-82 -13 3-91 -22 3-30 1-47 4-64 1-65 -54	Berkshire Soup (P) Bread Luncheon Meat Mixed Salad New Potatoes Bread and Butter full Salad Cream Eves Pudding Custard Tea (1 cup)	-29 -13 3-50 2-09 1-47 1-71 2-11 2-27 -66 -54	Cream of Chicken Soup Bread Meat Pie (P) Lettuce and Tomato Salad Potato Salad Raspberry Table Cream Coffee (1 cup)	-31 -13 6-50 2-09 2-16 1-62 1-85	Mock Turtle Soup (P) Bread Pressed Beef (T) Tomatoes New Potatoes Bread and Butter (full) Lemon Meringue Pie Cheese and Biscuits Tea (1 cup)	-29 -13 7-12 2-00 1-47 1-71 1-45 2-25 -54
		16-68		14-77		14-66		16-96
Late Evening Drink	Milky Cocoa	2-36	Tea (1 cup)	-54	Milk Drink (O)	3-58	Coffee (1 cup)	1-85
Total		50-48		47-74		50-52		51-82

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	TOTAL		
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		3-78	3-78	Early Morning Drink	
Cornflakes and Milk	1-99	Cornflakes and Milk	1-99	Cornflakes and Milk	1-99				Breakfast	
Scrambled Egg on Toast	3-51	Bacon and Baked Beans	4-29	Bacon and Fried Bread	3-53					
Grilled Tomato	1-07	Bread/Toast and Butter	1-71	Bread and Butter	1-71					
Bread and Butter	2-00	Marmalade	.36	Marmalade	.36					
Marmalade	1-71	Coffee (2 cups)	3-70	Tea (2 cups)	1-08					
Tea (2 cups)	.36									
	1-08									
	11-67		12-05		8-67	37-58	39-12	76-70		
Coffee (1 cup)	1-85	Tea (1 cup)	.54	Tea (1 cup)	.54		5-09	5-09	Mid-Morning Beverage	
Mushroom Soup (P)	.29	Leek and Potato Soup (P)	.29	Kidney Soup (P)	.29				Dinner	
Bread	.13	Bread	.13	Bread	.13					
Pork Sausages	5-80	Roast Beef	8-03	Cold Boiled Fowl	13-34					
Lyonnais Sauce	.38	Gravy	.04	Mixed Salad	2-09					
Cabbage	.79	Yorkshire Pudding	1-18	Salad Cream	2-11					
New Potatoes	1-47	Spring Greens	1-14	New Potatoes	1-47					
Apple Pie (T)*	3-22	Roast/Mashed Potatoes	1-28	Bread and Butter (full)	1-71					
Custard	.66	Gooseberries (T)* and Custard	2-85	Rhubarb Pie	2-84					
Tea (1 cup)	.54	Tea (1 cup)	.54	Custard	.66					
				Tea (1 cup)	.54					
	13-28		16-14		25-18	105-82	9-82	115-64	Total	
Cherry Cake (P)	2-52	Sultana Scone	.70	Fruit Cake (P)	1-80				Tea	
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71					
Marmite	.25	Lemon Curd	.47	Jam	.42					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	5-56		3-96		5-01	3-00	31-02	34-02	Total	
Scotch Broth	.16	Tomato Soup	.40	Brown Windsor Soup	.26				Supper	
Bread	.13	Bread	.13	Bread	.13					
Lamb Chop	8-96	Fried Egg	3-47	Bacon and Egg Pie	4-22					
Fried Onions	.99	Tinned Tomatoes*	2-16	Spaghetti in Tomato	1-71					
New Potatoes	1-47	Chipped Potatoes	1-47	New Potatoes	1-47					
Apricot Flan (T)*	2-86	Vanilla Ice Cream	1-93	Rice Pudding and	1-15					
Cream	.54	Cheese and Biscuits	2-25	Jam	.81					
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54					
	15-65		12-35		10-29	85-33	16-03	101-36		
Milk	2-25	Tea (1 cup)	.54	Milk Drink (H)	3-67		14-79	14-79	Late Evening Drink	
	50-80		46-12		53-90	231-73	119-65	351-38	Total	

AUGUST	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54
Breakfast	Cornflakes and Milk Bacon and Baked Beans Bread/Toast and Butter Marmalade Tea (2 cups)	1·99 4·29 1·71 ·36 1·08	Cornflakes and Milk Boiled Egg Bread and Butter Marmalade Tea (2 cups)	1·99 4·92 1·71 ·36 1·08	Porridge and Milk Bacon and Fried Bread Bread and Butter Marmalade Tea (2 cups)	1·68 3·53 1·71 ·36 1·08	Cornflakes and Milk Fried Egg Tomato Bread/Toast and Butter Marmalade Coffee (2 cups)	1·99 3·47 2·00 1·71 ·36 3·70
		9·43		10·06		8·36		13·23
Mid-Morning Beverage	Coffee (1 cup)	1·85	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54
Dinner	Chicken Broth Bread Beef and Tomato Hot Pot Cauliflower New Potatoes Strawberry Flan and Cream Tea (1 cup)	·17 ·13 5·99 2·50 1·47 3·57 ·54 ·54	Celery Soup (P) Bread Baked Stuffed Bacon Broad Beans New Potatoes Gooseberries (fresh) and Custard Tea (1 cup)	·29 ·13 11·96 1·40 1·47 2·85 ·66 ·54	Tomato Soup (P) Bread Grilled Liver (½ portion) Beef Sausage Fried Egg Spinach New Potatoes Rhubarb Pie and Custard Tea (1 cup)	·29 ·13 3·59 3·02 3·47 2·10 1·47 2·84 ·66 ·54	Mushroom Soup (P) Bread Roast Sirloin of Beef Yorkshire Pudding Gravy Vegetable Marrow New Potatoes Blackcurrants and Ice Cream Tea (1 cup)	·29 ·13 9·03 1·18 ·04 ·70 1·47 4·56 1·31 ·54
Total		14·91		19·30		18·11		19·25
Tea	Sweet Biscuits Bread and Butter Sandwich Spread Tea (2 cups)	1·12 1·71 1·25 1·08	Coconut Bun Bread and Butter Jam Tea (2 cups)	·86 1·71 ·42 1·08	Sultana Scone Bread and Butter Honey Tea (2 cups)	·70 1·71 ·75 1·08	Doughnut Bread and Butter Fish Paste Tea (2 cups)	1·28 1·71 1·26 1·08
Total		5·16		4·07		4·24		5·33
Supper	Brown Windsor Soup Bread Veal and Ham Pie (P) Mixed Salad New Potatoes Fruit Salad* and Ice Cream Tea (1 cup)	·26 ·13 5·20 2·09 1·47 2·48 1·31 ·54	Scotch Broth Bread Grilled Fillet Haddock Tomatoes Saute Potatoes Rice Pudding Coffee (1 cup)	·16 ·13 5·43 2·00 1·38 1·15 1·85	Mock Turtle Soup (P) Bread Scotch Egg Mixed Salad Bread Cream Bread and Butter (full) New Potatoes Cheese and Biscuits Tea (1 cup)	·29 ·13 5·31 2·09 2·11 1·71 1·47 2·25 ·54	Minestrone Soup Bread Cornish Pastie Brown Gravy Carrots New Potatoes Semolina Pudding Jam Tea (1 cup)	·29 ·13 3·91 ·22 ·75 1·47 1·14 ·81 ·54
		13·48		12·10		15·90		9·26
Late Evening Drink	Milk	2·25	Tea (1 cup)	·54	Coffee (1 cup)	1·85	Tea (1 cup)	·54
Total		47·62		47·15		49·54		48·69

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	TOTAL		
Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54		3·78	3·78	Early Morning Drink	
Cornflakes and Milk	1·99	Porridge and Milk	1·68	Cornflakes and Milk	1·99				Breakfast	
Grilled Kipper	2·90	Sausages and Bacon	4·64	Bacon and Fried Egg	5·80					
Bread/Toast and Butter	1·71	Bread and Butter	1·71	Bread and Butter	1·71					
Marmalade	·36	Marmalade	·36	Marmalade	·36					
Tea (2 cups)	1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08					
	8·04		9·47		10·94	33·03	36·50	69·53		
Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54		5·09	5·09	Mid-Morning Beverage	
Kidney Soup (P)	·29	Lentil Soup	·82	Leek and Potato Soup	·51				Dinner	
Bread	·13	Bread	·13	Bread	·13					
Egg Salad	5·29	Braised Gammon	10·93	Roast Leg of Lamb	8·53					
Salad Cream	2·11	Brown Gravy	·22	Mint Sauce	·24					
Spring Onions	1·70	Garden Peas	2·38	Gravy	·04					
Bread and Butter (full)	1·71	New Potatoes	1·47	Cabbage	·79					
New Potatoes	1·47	Gooseberry Fool	2·15	New Potatoes	1·47					
Steamed Golden Pudding	1·35	Shortbread Fingers	·60	Fruit Trifle and Cream	2·72					
Custard	·66	Coffee (1 cup)	1·85	Tea (1 cup)	·54					
Tea (1 cup)	·54									
	15·25		20·55		14·97	112·52	9·82	122·34		Total
Genoa Cake (P)	2·52	Currant Bun	·70	Jam Tart (ind.)	1·99					Tea
Bread and Butter	1·71	Bread and Butter	1·71	Bread and Butter	1·71					
Marmite	·25	Jam	·42	Meat Paste	1·26					
Tea (2 cups)	1·08	Tea (2 cups)	1·08	Tea (2 cups)	1·08					
	5·56		3·91		6·04	5·53	28·78	34·31		
Vegetable Soup	·35	Tomato Soup (P)	·29	Pea Soup (P)	·29				Supper	
Bread	·13	Bread	·13	Bread	·13					
Lamb Cutlet	7·68	Meat Pie (P)	6·50	Salmon Salad	12·73					
Grilled Tomato	2·00	Lettuce	1·06	Cucumber	·81					
New Potatoes	1·47	Beetroot	·65	Bread and Butter (full)	1·71					
Raspberry Flan and Cream	3·55	New Potatoes	1·47	New Potatoes	1·47					
Tea (1 cup)	·54	Apricot Caps* and Custard	2·73	Coffee Table Cream	1·62					
	·54	Tea (1 cup)	·66	Cheese and Biscuits	2·25					
			·54	Tea (1 cup)	·54					
	16·26		13·43		21·55	88·20	13·78	101·98		
Milk Drink (H)	3·67	Milky Cocoa	2·36	Milk Drink (O)	3·58		14·79	14·79		Late Evening Drink
	49·86		50·80		58·16	239·28	112·54	351·82	Total	

SEPTEMBER	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54
Breakfast	Porridge and Milk Bacon and Tinned Tomatoes* Bread and Butter Marmalade Tea (2 cups)	1·68 4·23 1·71 ·36 1·08	Cornflakes and Milk Grilled Kipper Bread/Toast and Butter Marmalade Coffee (2 cups)	1·99 2·90 1·71 ·36 3·70	Cornflakes and Milk Bacon and Fried Bread Bread and Butter Marmalade Tea (2 cups)	1·99 3·53 1·71 ·36 1·08	Porridge and Milk Sausage and Baked Beans Bread and Butter Marmalade Tea (2 cups)	1·68 4·52 1·71 ·36 1·08
		9·06		10·66		8·67		9·35
Mid-Morning Beverage	Tea (1 cup)	·54	Tea (1 cup)	·54	Tea (1 cup)	·54	Coffee (1 cup)	1·85
Dinner	Mulligatawny Soup Bread Boiled Gammon Ham Parsley Sauce Carrots Creamed Potatoes Apple Pudding Custard Tea (1 cup)	·34 ·13 10·75 ·48 ·75 1·16 2·20 ·66 ·54	Leek and Potato Soup (P) Bread Curried Beef and Rice Brussel Sprouts New Potatoes Greengauge Pie Custard Tea (1 cup)	·29 ·13 6·17 2·01 1·47 3·86 ·66 ·54	Brown Windsor Soup Bread Roast Pork Gravy Apple Sauce Sage and Onion Stuffing Cabbage New Potatoes Stewed Plums (‡) Semolina Pudding Tea (1 cup)	·26 ·13 12·15 ·04 ·50 ·51 ·79 1·47 1·14 1·14 ·54	Chicken Broth Bread Brown Beef Stew Cauliflower Cream Sauce New Potatoes Gooseberry Pie Custard Tea (1 cup)	·17 ·13 6·06 2·30 ·45 1·47 4·04 ·66 ·54
Total		17·01		15·13		18·67		16·20
Tea	Doughnut Bread and Butter Marmite Tea (2 cups)	1·28 1·71 ·25 1·08	Cherry Cake (P) Bread and Butter Sandwich Spread Tea (2 cups)	2·52 1·71 1·25 1·08	Devonshire Split Bread and Butter Jam Tea (2 cups)	1·34 1·71 ·42 1·08	Scone Bread and Butter Jam Tea (2 cups)	·70 1·71 ·42 1·08
Total		4·32		6·56		5·55		3·91
Supper	Lentil Soup Bread Meat and Vegetable Plate Pie Marrow Cream Sauce New Potatoes Apricot Caps* and Ice Cream Tea (1 cup)	·82 ·13 6·10 ·70 ·45 1·47 2·13 1·31 ·54	Mushroom Soup (P) Bread Pork Sausages Grilled Tomato New Potatoes Lemon Rice Meringue Tea (1 cup)	·29 ·13 5·80 2·00 1·47 2·48 ·54	Onion Soup (P) Bread Chicken Patties Garden Peas New Potatoes Trifle and Cream Coffee (1 cup)	·29 ·13 7·57 2·38 1·47 2·72 1·85	Oxtail Soup (P) Bread Breaded Lamb Cutlet Spinach New Potatoes Coffee Table Cream Tea (1 cup)	·29 ·13 8·33 2·10 1·47 1·62 ·54
		13·65		12·71		16·41		14·48
Late Evening Drink	Milk	2·25	Milk Drink (H)	3·67	Tea (1 cup)	·54	Tea (1 cup)	·54
Total		47·37		49·81		50·92		46·69

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	 TOTAL	
Tea (1 cup)	-54	Tea (1 cup)	-54	Tea (1 cup)	-54		3-78	3-78	Early Morning Drink
Cornflakes and Milk	1-99	Cornflakes and Milk	1-99	Cornflakes and Milk	1-99				Breakfast
Bacon and Fried Egg	5-80	Fried Egg on Toast	4-39	Grilled Bacon and Potato					
Bread/Toast and Butter	1-71	Bread and Butter	1-71	Cake	4-01				
Marmalade	-36	Marmalade	-36	Bread/Toast and Butter	1-71				
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Marmalade	-36				
				Coffee (2 cups)	3-70				
	10-94		9-53		11-77	30-86	39-12	69-98	
Tea (1 cup)	-54	Tea (1 cup)	-54	Tea (1 cup)	-54		5-09	5-09	Mid-Morning Beverage
Tomato Soup	-40	Scotch Broth	-16	Kidney Soup (P)	-29				Dinner
Bread	-13	Bread	-13	Bread	-13				
Fried Fillet of Plaice	8-22	Steak and Kidney Pudding	6-99	Roast Ribs of Beef	6-78				
Tartare Sauce	1-17	Cabbage	-79	Yorkshire Pudding	1-18				
Runner Beans	1-06	New Potatoes	1-47	Vegetable Marrow	-70				
New Potatoes	1-47	Custard	-66	New Potatoes	1-47				
Blackcurrants (½) and Ice Cream	2-28	Baked Apple	1-61	Gravy	-04				
Coffee (1 cup)	1-85	Tea (1 cup)	-54	Strawberries and Cream	-54				
				Tea (1 cup)	-54				
	17-89		12-35		17-31	108-38	6-00	114-38	Total
Belgian Bun	1-27	Jam Tart (ind.)	1-99	Sweet Biscuits	1-12				Tea
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71				
Jam	-42	Fish Paste	1-46	Jam	-42				
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08				
	4-48		6-04		4-33	6-58	28-61	35-19	Total
Minestrone Soup	-29	Beef and Vegetable Soup	-66	Vegetable Soup (P)	-29				Supper
Bread	-13	Bread	-13	Bread	-13				
Baked Stuffed Marrow	4-68	Cold Gammon Ham	10-75	Sausage Roll	3-05				
Thick Gravy	-22	Mixed Salad	2-09	Lettuce	1-06				
Tomatoes	2-00	Potato Salad	2-16	Beetroot	-65				
New Potatoes	1-47	Bread and Butter (½)	-85	New Potatoes	1-47				
Pear Conde	1-37	Bread and Butter Pudding	1-78	Jelly and	1-31				
Cheese and Biscuits	2-25	Tea (1 cup)	-54	Blancmange	1-09				
Tea (1 cup)	-54			Cheese and Biscuits	2-25				
				Tea (1 cup)	-54				
	12-95		18-96		11-84	89-25	11-75	101-00	
Milky Cocoa	2-36	Coffee (1 cup)	1-85	Milk Drink (O)	3-58		14-79	14-79	Late Evening Drink
	49-70		49-81		49-91	235-07	109-14	344-21	Total

OCTOBER	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54
Breakfast	Cornflakes and Milk Bacon and Fried Egg Bread and Butter Marmalade Tea (2 cups)	1-99 5-80 1-71 .36 1-08	Porridge/Cereal and Milk Smoked Fillet Haddock Bread/Toast and Butter Marmalade Tea (2 cups)	1-86 5-12 1-71 .36 1-08	Porridge and Milk Bacon and Tomatoes Bread and Butter Marmalade Coffee (2 cups)	1-68 4-79 1-71 .36 3-70	Porridge and Milk Cold Gammon Ham Bread and Butter Marmalade Tea (2 cups)	1-68 10-75 1-71 .36 1-08
		10-94		10-13		12-24		15-58
Mid-Morning Beverage	Tea (1 cup)	.54	Coffee (1 cup)	1-85	Tea (1 cup)	.54	Tea (1 cup)	.54
Dinner	Lyonnaise Soup (P) Bread Haricot Mutton Turnips Parsley Potatoes Blackcurrant Flan* (T) Custard Tea (1 cup)	.29 .13 3-38 .79 1-21 4-55 .66 .54	Tomato Soup Bread Grilled Lamb Chop Brown Gravy Cabbage Boiled Potatoes Stewed Pears Sago Pudding Tea (1 cup)	.40 .13 8-96 .22 .79 1-03 1-39 1-13 .54	Pea Soup Bread Liver and Bacon Brown Gravy Carrots Creamed Potatoes Baked Apple Dumpling Custard Tea (1 cup)	.46 .13 6-77 .22 .75 1-16 2-02 .66 .54	Vegetable Soup Bread Braised Stuffed Breast of Lamb Gravy Brussel Sprouts Saute Potatoes Mandarin Oranges (T)* ½ Ice Cream Tea (1 cup)	.35 .13 4-62 .04 2-01 1-38 2-02 1-31 .54
Total		11-55		14-59		12-71		12-40
Tea	Lemon Cake (ind.) Bread and Butter Meat Paste Tea (2 cups)	1-07 1-71 1-26 1-08	Fruit Bun Bread and Butter Jam Tea (2 cups)	.81 1-71 .42 1-08	Sweet Biscuits Bread and Butter Jam Tea (2 cups)	1-12 1-71 .42 1-08	Lemon Curd Tart (ind.) Bread and Butter Sandwich Spread Tea (2 cups)	2-12 1-71 1-25 1-08
Total		5-12		4-02		4-33		6-16
Supper	Cream of Carrot Soup Bread Pork Sausages Grilled Tomato Mashed Potatoes Strawberry Ice Cheese and Biscuits Coffee (1 cup)	.34 .13 5-80 2-00 1-10 1-93 2-25 1-85	Mushroom Soup (P) Bread Meat Pie (P) Spaghetti in Tomato Croquette Potatoes Fruit Salad (T)* and Evaporated Milk Tea (1 cup)	.29 .13 6-50 1-71 1-69 2-48 1-65 .54	Scotch Broth Bread Egg Salad Potato Salad Salad Cream Bread and Butter (full) Trifle and Cream Tea (1 cup)	.16 .13 5-29 2-16 2-11 1-71 2-72 .54	Berkshire Soup (P) Bread Cottage Pie Runner Beans (frozen)* Chipped Potatoes Redcurrant Flan* (T) Cream Tea (1 cup)	.29 .13 4-80 3-30 1-47 3-70 .54 .54
Total		15-40		14-99		14-82		14-77
Late Evening Drink	Milk Drink (H)	3-67	Milky Cocoa	2-36	Milk	2-25	Coffee (1 cup)	1-85
Total		47-76		48-48		47-43		51-84

5		6		7		Kitchen Issues	WEEKLY	TOTAL		
Cost in Pence		Cost in Pence		Cost in Pence			Direct Issues			
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		3-78	3-78	Early Morning Drink	
Cornflakes and Milk	1-99	Porridge and Milk	1-68	Cornflakes and Milk	1-99				Breakfast	
Scrambled Egg	3-51	Bacon and Fried Bread	3-53	Boiled Egg	3-25					
Grilled Tomato	2-00	Bread and Butter	1-71	Bread/Toast and Butter	1-71					
Bread/Toast and Butter	1-71	Marmalade	.36	Marmalade	.36					
Marmalade	.36	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
Tea (2 cups)	1-08									
	10-65		8-36		8-39	41-34	34-95	76-29		
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		5-09	5-09	Mid-Morning Beverage	
Kidney Soup (P)	.29	Lentil Soup	.82	Tomato Soup	.40				Dinner	
Bread	.13	Bread	.13	Bread	.13					
Grilled Fillet of Cod	4-68	Boiled Fowl	13-34	Roast Beef	8-03					
Mushroom Sauce	.55	Parsley Sauce	.48	Roast Gravy	.04					
Cauliflower	2-50	Vegetable Marrow	.70	Horseradish Cream	1-80					
Creamed Potatoes	1-16	Mashed Potatoes	1-10	Cabbage	.79					
Baked Marmalade Roll	1-54	Apricot Pie*	3-85	Roast/Mashed Potatoes	1-28					
Custard	.66	Custard	.66	Treacle Tart and	1-59					
Coffee (1 cup)	1-85	Tea (1 cup)	.54	Semolina Pudding (‡)	.57					
				Tea (1 cup)	.54					
	13-36		21-62		15-17	93-60	7-80	101-40	Total	
Fruit Cake (P)	1-80	Currant Bun	.70	Swiss Roll (P)	1-56				Tea	
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71					
Jam	.42	Jam	.42	Honey	.75					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	5-01		3-91		5-10	4-70	28-95	33-65	Total	
Asparagus Soup (P)	.29	Oxtail Soup (P)	.29	Cream of Chicken	.31				Supper	
Bread	.13	Bread	.13	Bread	.13					
Pressed Beef (T)	7-12	Baked Stuffed Haddock	5-69	Cold Meats	6-25					
Beetroot	.65	Cheese Sauce	1-06	Mixed Salad	2-09					
Pickles	3-97	Frozen Peas	2-63	Salad Cream	2-11					
Watercress	1-53	Parsley Potatoes	1-21	Bread and Butter (full)	1-71					
Boiled Potatoes	1-03	Gooseberries (T)*	2-85	Cream Potatoes	1-16					
Bread and Butter (full)	1-71	Custard	.66	Fruit Jelly	1-31					
Baked Rice Pudding	1-15	Tea (1 cup)	.54	Cheese and Biscuits	2-25					
Tea (1 cup)	.54			Tea (1 cup)	.54					
	18-12		15-06		17-86	87-20	23-82	111-02		
Tea (1 cup)	.54	Tea (1 cup)	.54	Milk Drink (O)	3-58		14-79	14-79		Late Evening Drink
	48-76		50-57		51-18	226-84	119-18	346-02	Total	

NOVEMBER—									
	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence	
Early Morning Drink	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	
Breakfast	Porridge and Milk	1.68	Cornflakes and Milk	1.99	Porridge/Cereal and Milk	1.86	Porridge/Cereal and Milk	1.86	
	Bacon and Baked Beans	4.29	Chipolata Sausages (3)	5.80	Boiled Egg	3.25	Bacon and Fried Egg	5.80	
	Bread/Toast and Butter	1.71	Bread and Butter	1.71	Bread/Toast and Butter	1.71	Bread and Butter	1.71	
	Marmalade	.36	Marmalade	.36	Marmalade	.36	Marmalade	.36	
	Coffee (2 cups)	3.70	Tea (2 cups)	1.08	Tea (2 cups)	1.08	Coffee (2 cups)	3.70	
		11.74		10.94		8.26		13.43	
Mid-Morning Beverage	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	
Dinner	Tomato Soup	.40	Mutton Broth	.13	Kidney Soup (P)	.29	Leek and Potato Soup	.51	
	Bread	.13	Bread	.13	Bread	.13	Bread	.13	
	Irish Stew	3.52	Fried Fillet of Plaice	8.22	Roast Leg of Lamb	8.53	Steak and Kidney Pudding	6.99	
	Carrots	.75	Parsley Sauce	.48	Onion Sauce	.59	Brown Gravy	.22	
	Parsley Potatoes	1.21	Cauliflower	2.50	Roast Gravy	.04	Brussel Sprouts	2.01	
	Baked Lemon Sponge	2.18	Chipped Potatoes	1.47	Savoy Cabbage	.96	Creamed Potatoes	1.16	
	Lemon Curd	.90	Gooseberry Pie (T)* and Custard	3.49	Roast/Creamed Potatoes	1.31	Fruit Salad (T)* and Cream	2.48	
	Tea (1 cup)	.54	Tea (1 cup)	.54	Mandarin Oranges* $\frac{1}{2}$	2.02	Tea (1 cup)	.54	
					Tapioca Pudding	1.16			
					Tea (1 cup)	.54			
	Total		9.63		17.62		15.57		14.58
	Tea	Fruit Cake (P)	1.80	Sweet Biscuits	1.12	Swiss Roll	1.56	Sultana Scone	.70
Bread and Butter		1.71	Bread and Butter	1.71	Bread and Butter	1.71	Bread and Butter	1.71	
Jam		.42	Marmite	.25	Honey	.75	Fish Paste	1.26	
Tea (2 cups)		1.08	Tea (2 cups)	1.08	Tea (2 cups)	1.08	Tea (2 cups)	1.08	
Total		5.01		4.16		5.10		4.75	
Supper	Beef and Vegetable Soup	.66	Lentil Soup	.82	Minestrone Soup	.29	Tomato Soup	.40	
	Bread	.13	Bread	.13	Bread	.13	Bread	.13	
	Corned Beef	4.76	Grilled Bacon	4.66	Fried Fillet of Cod	5.35	Cold Meats	6.25	
	Tomatoes	2.00	Fried Egg	3.47	Chipped Potatoes	1.47	Spring Onions	1.70	
	Bread and Butter full	1.71	Spaghetti in Tomato	1.71	Bottled Sauce	.87	Watercress	1.53	
	Creamed Potatoes	1.16	Mashed Potatoes	1.10	Raspberry Table Cream	1.62	Bread and Butter (full)	1.71	
	Apricot Flan*	2.86	Damsons (T)* and Ice Cream	3.21	Cheese and Biscuits	2.25	Mashed Potatoes	1.10	
	Cream	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Baked Rice Pudding	1.15	
	Tea (1 cup)	.54					Jam	.81	
							Tea (1 cup)	.54	
			14.36		16.95		12.52		15.32
	Late Evening Drink	Milk	2.25	Coffee (1 cup)	1.85	Milk Drink (H)	3.67	Tea (1 cup)	.54
	Total		44.07		52.60		46.20		49.70

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	TOTAL		
Tea (1 cup)	-54	Tea (1 cup)	-54	Tea (1 cup)	-54		3-78	3-78	Early Morning Drink	
Grapefruit	3-58	Porridge and Milk	1-68	Cornflakes and Milk	1-99				Breakfast	
Smoked Fillet Haddock	5-12	Cold Gammon Ham	10-75	Bacon and Tomatoes	4-79					
Bread/Toast and Butter	1-71	Bread and Butter	1-71	Bread/Toast and Butter	1-71					
Marmalade	-36	Marmalade	-36	Marmalade	-36					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	11-85	*	15-58		9-93	45-60	36-13	81-73		
Tea (1 cup)	-54	Coffee (1 cup)	1-85	Tea (1 cup)	-54		5-09	5-09	Mid-Morning Beverage	
Lyonnaise Soup (P)	-29	Oxtail Soup (P)	-29	Pea Soup (P)	-29				Dinner	
Bread	-13	Bread	-13	Bread	13					
Egg Salad	5-29	Breaded Lamb Cutlet	8-33	Roast Pork	12-15					
Salad Cream	2-11	Tomato Sauce	-23	Roast Gravy	-04					
Beetroot	-65	Garden Peas (frozen)*	2-63	Apple Sauce	-50					
Bread and Butter (full)	1-71	Lyonnaise Potatoes	1-45	Cabbage	-79					
Parsley Potatoes	1-21	Apricot Caps* and Custard	2-13	Roast/Mashed Potatoes	1-28					
Apple and Blackcurrant T* Pie	3-49	Tea (1 cup)	-54	Stewed Apples and Semolina	1-14					
Custard	-66			Tea (1 cup)	-54					
Coffee (1 cup)	1-85									
	17-39		16-39		18-12	101-59	7-71	109-30	Total	
Danish Bun	-88	Coconut Bun	-86	Madeira Cake (P)	2-52				Tea	
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71					
Jam	-42	Sandwich Spread	1-25	Jam	-42					
Tea (2 cups)	1-08	Tea (2 cups)	1-08	Tea (2 cups)	1-08					
	4-09		4-90		5-73	2-44	31-30	33-74	Total	
Scotch Broth	-16	Cream of Carrot Soup	-34	Mushroom Soup (P)	-29				Supper	
Bread	-13	Bread	-13	Bread	-13					
Curried Beef and Rice	6-17	Braised Ox Liver	8-15	Veal and Ham Pie	5-20					
Cauliflower	2-50	Spinach	2-10	Mixed Salad	2-09					
Boiled Potatoes	1-03	Creamed Potatoes	1-16	Potato Salad	2-16					
Eve's Pudding	2-27	Baked Egg Custard	2-48	Coffee Ice	1-93					
Custard	-66	Coffee (1 cup)	1-85	Cheese and Biscuits	2-25					
Tea (1 cup)	-54			Tea (1 cup)	-54					
	13-46		16-21		14-59	88-62	14-79	103-41		
Milk Drink (O)	3-58	Tea (1 cup)	-54	Oxo	1-65		14-08	14-08		Late Evening Drink
	51-45		56-01		51-10	238-25	112-88	351-13	Total	

DECEMBER	1	Cost in Pence	2	Cost in Pence	3	Cost in Pence	4	Cost in Pence
Early Morning Drink	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54
Breakfast	Porridge and Milk Sausage and Bacon Bread and Butter Marmalade Tea (2 cups)	1.68 4.64 1.71 .36 1.08	Cornflakes and Milk Scrambled Egg Tomatoes Bread/Toast and Butter Marmalade Tea (2 cups)	1.99 3.51 2.00 1.71 .36 1.08	Porridge/Cereal and Milk Grilled Bacon Bread/Toast and Butter Marmalade Tea (2 cups)	1.86 4.66 1.71 .36 1.08	Porridge and Milk Bacon and Potato Cake Bread and Butter Marmalade Tea (2 cups)	1.68 4.01 1.71 .36 1.08
		9.47		10.65		9.67		8.84
Mid-Morning Beverage	Tea (1 cup)	.54	Tea (1 cup)	.54	Coffee (1 cup)	1.85	Tea (1 cup)	.54
Dinner	Oxtail Soup (P) Bread Meat and Vegetable Plate Pie Brown Gravy Cabbage Creamed Potatoes Plums (T)* and Custard Tea (1 cup)	.29 .13 6.10 .22 .79 1.16 2.85 .66 .54	Mushroom Soup (P) Bread Boiled Silverside of Beef Carrots Parsley Potatoes Baked Apple Dumpling Custard Tea (1 cup)	.29 .13 7.34 .75 1.21 2.02 .66 .54	Cream of Carrot Soup Bread Roast Topside of Beef Yorkshire Pudding Roast Gravy Savoy Cabbage Roast Potatoes Stewed Pears and Ground Rice Pudding Tea (1 cup)	.34 .13 8.53 1.18 .04 .96 1.46 1.39 1.13 .54	Tomato Soup Bread Pork Sausages (2) Fried Onions Bussel Sprouts Creamed Potatoes Apple and Blackcurrant (T)* Pudding Custard Tea (1 cup)	.40 .13 5.80 .99 2.01 1.16 3.60 .66 .54
Total		12.74		12.94		15.70		15.29
Tea	Chocolate Cup Cake Bread and Butter Jam Tea (2 cups)	1.32 1.71 .42 1.08	Swiss Roll (P) Bread and Butter Lemon Curd Tea (2 cups)	1.56 1.71 .47 1.08	Doughnut Bread and Butter Fish Paste Tea (2 cups)	1.28 1.71 1.26 1.08	Currant Bun Bread and Butter Jam Tea (2 cups)	.70 1.71 .42 1.08
Total		4.53		4.82		5.33		3.91
Supper	Chicken Broth Bread Lamb Chop Frozen Peas* Parsley Potatoes Lemon Rice Meringue Cheese and Biscuits Tea (1 cup)	.17 .13 8.96 2.63 1.21 2.48 2.25 .54	Minestrone Soup Bread Sausage Roll Brown Gravy Baked Beans Mashed Potatoes Apricot caps* and Ice Cream Tea (1 cup)	.29 .13 3.05 .22 1.80 1.10 2.13 1.31 .54	Beef and Vegetable Soup Bread Hot Scotch Egg Carrots Cream Sauce Creamed Potatoes Baked Fruit Sponge Custard Coffee (1 cup)	.66 .13 5.31 .75 .45 1.16 1.79 .66 1.85	Kidney Soup (P) Bread Liver and Bacon Brown Gravy Parsley Potatoes Mincemeat Tart Evaporated Milk	.29 .13 6.77 .22 1.21 2.42 1.65
		18.37		10.57		12.76		13.23
Late Evening Drink	Milk	2.25	Coffee (1 cup)	1.85	Tea (1 cup)	.54	Milk Drink (O)	.54
Total		48.44		41.91		46.39		45.93

5	Cost in Pence	6	Cost in Pence	7	Cost in Pence	Kitchen Issues	WEEKLY Direct Issues	TOTAL		
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		3-78	3-78	Early Morning Drink	
Cornflakes and Milk	1-99	Porridge/Cereal and Milk	1-86	Grapefruit	3-58				Breakfast	
Bacon and Fried Egg	5-80	Bacon and Baked Beans	4-29	Boiled Egg	3-25					
Bread and Butter	1-71	Bread/Toast and Butter	1-71	Bread and Butter	1-71					
Marmalade	.36	Marmalade	.36	Marmalade	.36					
Tea (2 cups)	1-08	Coffee (2 cups)	3-70	Tea (2 cups)	1-08					
	10-94		11-92		9-98	37-96	33-51	71-47		
Tea (1 cup)	.54	Tea (1 cup)	.54	Tea (1 cup)	.54		5-09	5-09	Mid-Morning Beverage	
Scotch Broth	.16	Celery Soup (P)	.29	Vegetable Soup	.35				Dinner	
Bread	.13	Bread	.13	Bread	.13					
Fried Fillet of Cod	5-35	Braised Beef	7-39	Roast Leg of Lamb	8-53					
Cauliflower	2-50	Cabbage	.79	Gravy	.04					
Cream Sauce	.45	Saute Potatoes	1-38	Mint Sauce (Bottled)	.34					
Chipped Potatoes	1-47	Sago Pudding	1-13	Runner Beans (frozen)	3-30					
Bread and Butter Pudding	1-78	Tinned Gooseberries*	2-85	Roast Potatoes	1-46					
Marmalade	.69	Tea (1 cup)	.54	Trifle and Cream	2-72					
Tea (1 cup)	.54			Coffee (1 cup)	1-85					
	13-07		14-50		18-72	96-62	6-34	102-96		Total
Swiss Bun	.89	Sweet Biscuits	1-12	Fruit Cake (P)	1-80				Tea	
Bread and Butter	1-71	Bread and Butter	1-71	Bread and Butter	1-71					
Marmite	.25	Sandwich Spread	1-25	Jam	.42					
Tea (2 cups)	1-08	(Tea 2 cups)	1-08	Tea (2 cups)	1-08					
	3-93		5-16		5-01	4-19	28-50	32-69	Total	
Mutton Broth	.13	Brown Windsor Soup	.26	Berkshire Soup (P)	.29				Supper	
Bread	.13	Bread	.13	Bread	.13					
Fried Egg	3-47	Grilled Fillet Haddock	5-43	Chipolata Sausages (3)	5-80					
Spaghetti in Tomato Sauce	1-71	Tinned Tomatoes*	2-16	Grilled Tomato	2-00					
Mashed Potatoes	1-10	Creamed Potatoes	1-16	Parsley Potatoes	1-21					
Bottled Sauce	.87	Baked Egg Custard	2-48	Lemon Meringue Pie	1-45					
Ice Cream and Wafer Biscuits	1-93	Tea (1 cup)	.54	Cheese and Biscuits	2-25					
Tea (1 cup)	.54			Tea (1 cup)	.54					
	9-88		12-16		13-67	79-27	11-37	90-64		
Tea (1 cup)	.54	Milky Cocoa	2-36	Milk Drink (H)	3-67		14-79	14-79		Late Evening Drink
	39-44		47-18		52-13	218-04	103-38	321-42	Total	

SUMMARY OF KITCHEN WEEKLY

MEAL	JANUARY		FEBRUARY		MARCH		APRIL		MAY		JUNE		JULY	
	*K	*D	K	D	K	D	K	D	K	D	K	D	K	D
Early Morning Tea		3-78		3-78		3-78		3-78		3-78		3-78		3-78
Breakfast	31-90	41-84	35-45	37-10	44-58	37-23	46-59	35-13	38-34	36-50	39-69	39-12	37-58	39-12
Mid-morning Beverage		5-09		5-09		5-09		5-09		5-09		5-09		5-09
Dinner	90-36	8-25	108-67	8-25	95-43	10-05	99-24	8-80	105-42	4-69	93-91	9-91	105-82	9-82
Tea	3-76	31-98	5-67	29-50	2-75	32-31	4-90	29-79	4-10	31-24	3-70	31-02	3-00	31-02
Supper	91-17	16-04	86-33	13-38	86-03	13-78	85-02	16-05	86-16	19-31	96-33	14-32	85-33	16-03
Late Drink		14-79		16-20		14-79		14-79		14-79		14-79		14-79
TOTAL	217-19	121-77	236-12	113-30	228-79	117-03	235-75	113-43	234-02	115-40	233-63	118-03	231-73	119-65

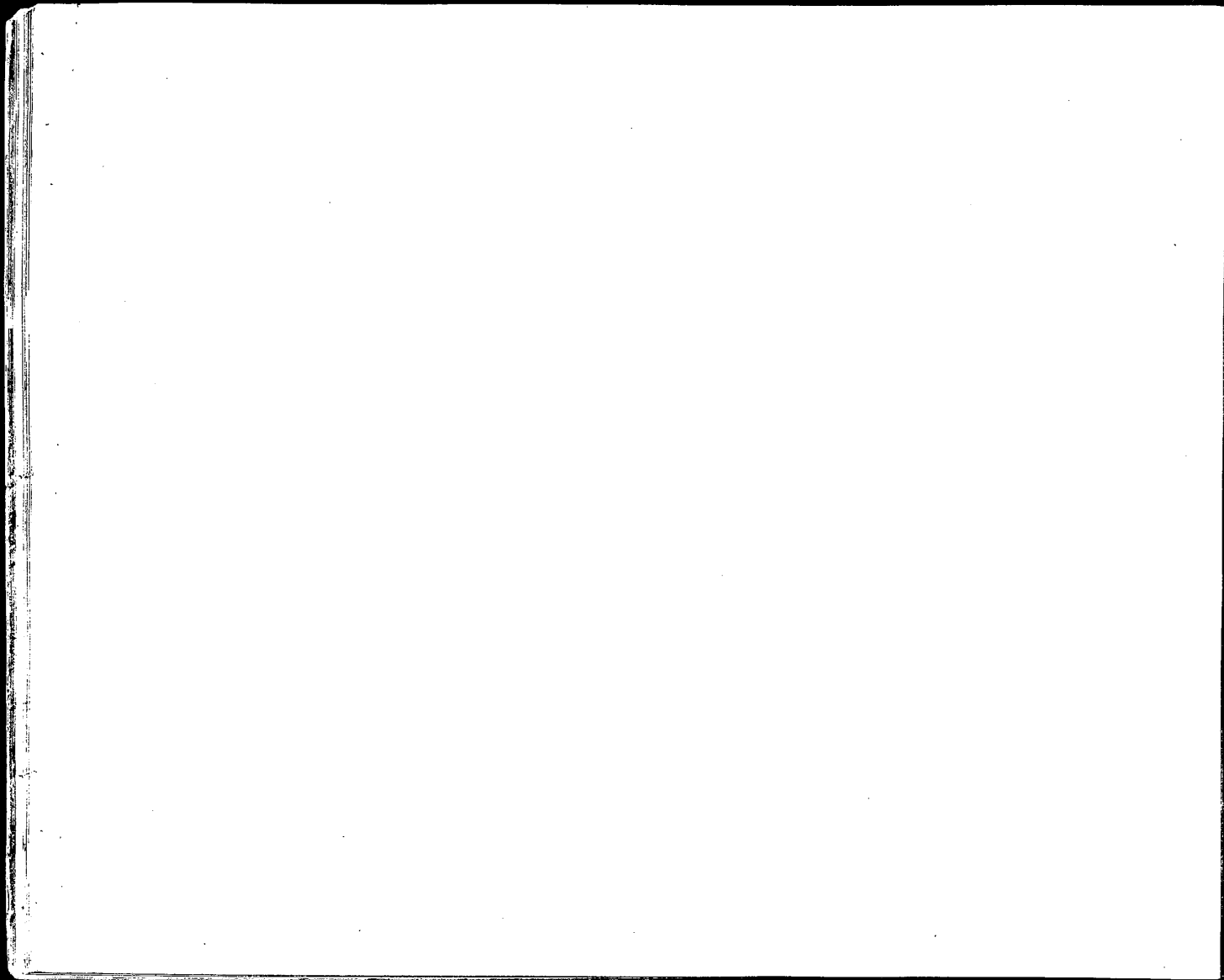
* Kitchen Issues

* Direct Issues

AND DIRECT ISSUES

AVERAGES

AUGUST		SEPTEMBER		OCTOBER		NOVEMBER		DECEMBER		AVERAGE		TOTAL	MEAL
K	D	K	D	K	D	K	D	K	D	K	D		
	3-78		3-78		3-78		3-78		3-78		3-78	3-78	Early Morning Tea
33-03	36-50	30-86	39-12	41-34	34-95	45-60	36-13	37-96	33-51	38-58	37-19		Breakfast
	5-09		5-09		5-09		5-09		5-09		5-09	5-09	Mid-morning Beverage
112-52	9-82	108-38	6-00	93-60	7-80	101-59	7-71	96-62	6-34	100-96	8-12	109-08	Dinner
5-53	28-78	6-58	28-61	4-70	28-95	2-44	31-30	4-19	28-50	4-27	30-25	34-52	Tea
88-20	13-78	89-25	11-75	87-20	23-82	88-62	14-79	79-27	11-37	87-43	15-37	102-80	Supper
	14-79		14-79		14-79		14-08		14-85		14-79	14-85	Late Drink
239-28	112-54	235-07	109-14	226-84	119-18	238-25	112-88	218-04	103-38	231-24	114-65	345-89	TOTAL
										19-3½	9/6½	28/10d.	



RECIPES

The recipes contained in this section are those that have been used in compiling the costed menus. In planning the menus simple dishes have been chosen which can be readily produced by the average cook in the average hospital kitchen.

Unless otherwise stated the quantities are for 100 portions, but it should be clearly understood that these quantities are only to be used as a guide, and are not to be regarded in any way as a scale of issue. The results obtained will depend on the quality of the ingredients and the method of preparation, while patients' appetites also vary considerably.

The weights are for food as purchased unless otherwise stated. In flour mixes the exact ratio between flour and liquid will vary with the kind of flour used. Plain flour is used in all the recipes.

While it is hoped that these recipes will prove useful, it is recommended that every catering department makes a collection of its own tested recipes which should be kept constantly under review.

INDEX

	<i>Recipe Number</i>		<i>Recipe Number</i>
Breakfast Dishes	1 to 21	Sweets	
Soups	22 to 38	Assorted	172 to 192
Egg Dishes and Savouries	39 to 43	Flans	193 to 202
Fish Dishes	44 to 57	Fruit	203 to 218
Entrees	58 to 96	Pies	219 to 238
Joints	97 to 108	Puddings	239 to 268
Cold Buffet	109 to 119	Tarts	269 to 275
Potatoes	120 to 131	Miscellaneous	
Vegetables	132 to 165	Beverages	276 to 282
Salads	166 to 171	Bread, Toast and Biscuits	283 to 289
		Buns	290 to 302
		Cakes	303 to 314
		Preserves	315 to 323
		Sauces	
		Savoury	324 to 341
		Sweet	342 to 344
		Garnishes, Batters etc.	345 to 362

BREAKFAST DISHES

- | | | |
|---|--|---|
| <p>1. BACON (Served alone)</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Back Bacon 6½ lbs.
Streaky Bacon 6¼ lbs.</p> <p>2. BACON & BAKED BEANS</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Back Bacon 3¾ lbs.
Streaky Bacon 3¾ lbs.
Baked Beans 3½ x A10</p> <p>3. BACON & FRIED APPLE</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Back Bacon 3¾ lbs.
Streaky Bacon 3¾ lbs.
Cooking Apples 10 lbs.
Dripping 1 lb.</p> <p>4. BACON & FRIED BREAD</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Back Bacon 3¾ lbs.
Streaky Bacon 3¾ lbs.
White Bread 5 loaves
Dripping 2½ lbs.</p> <p>5. BACON & POTATO CAKE</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Back Bacon 3¾ lbs.
Streaky Bacon 3¾ lbs.
Potatoes 30 lbs.
Salt 1 oz.
Flour 1 lb.
Eggs 4
Dripping 2 lbs.</p> <p>6. BACON & TOMATOES (Fresh)</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Back Bacon 3¾ lbs.
Streaky Bacon 3¾ lbs.
Tomatoes 12½ lbs.</p> | <p>7. BACON & TINNED TOMATOES</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Back Bacon 3¾ lbs.
Streaky Bacon 3¾ lbs.
Tinned Tomatoes 8 tins</p> <p>8. CORNFLAKES WITH MILK</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Cornflakes 5 lbs.
Milk 15 pts.</p> <p>9. FRIED EGG ON TOAST</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Eggs 100
Dripping 2 lbs.
White Bread 10 loaves</p> <p>10. SCRAMBLED EGG</p> <p style="text-align: right;"><i>100 Portions</i></p> <p>Eggs 100
Milk 2 pts.
Salt 1 oz.
Margarine 1 lb.</p> <p>11. GRAPEFRUIT (Half)</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Grapefruit 50
Sugar 3 lbs.</p> <p>12. COLD HAM</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Tinned Gammon 20 lbs.</p> <p>13. COLD HAM</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Gammon Bacon 25 lbs.</p> <p>14. PORRIDGE WITH MILK</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Rolled Oats 4 lbs.
Dried Milk 2 lbs.
Salt 1 oz.
Water 32 pts.
Fresh Milk 15 pts.</p> | <p>15. SAUSAGES (Beef)</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Beef Sausages (6 to lb.) 16½ lbs.
Dripping 8 ozs.</p> <p>16. SAUSAGES (BEEF) & BACON</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Beef Sausages (6 to lb.) 16½ lbs.
Streaky Bacon 7½ lbs.
Dripping 8 ozs.</p> <p>17. SAUSAGE & BAKED BEANS</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Beef Sausages (6 to lb.) 16½ lbs.
Dripping 8 ozs.
Baked Beans 3½ x A10</p> <p>18. SAUSAGE CAKE</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Beef Sausage meat 20 lbs.
Flour 1 lb.
Dripping 1 lb.</p> <p>19. CHIPOLATA SAUSAGES (Beef)</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Beef Chipolatas 25 lbs.
(12 to lb., 3 to ptn.)
Dripping 8 ozs.</p> <p>20. TOMATOES ON TOAST</p> <p style="text-align: right;"><i>100 portions</i></p> <p>White Bread 10 loaves
Tomatoes 25 lbs.</p> <p>21. FRIED TOMATOES ON FRIED BREAD</p> <p style="text-align: right;"><i>100 portions</i></p> <p>White Bread 5 loaves
Dripping 2½ lbs.
Tomatoes 25 lbs.</p> |
|---|--|---|

SOUPS

22. BEEF AND VEGETABLE

	<i>100 portions</i>
Beef Bones	7 lbs.
Shin of Beef	7 lbs.
Carrots	2 lbs.
Onions	1 lb.
Celery	1 lb.
Salt	2 ozs.
Water	32 pts.

23. BROWN WINDSOR

	<i>100 portions</i>
Beef Bones	7 lbs.
Onions	2 lbs.
Carrots	2 lbs.
Dripping	2 lbs.
Flour	1½ lbs.
Tomato Puree	4 ozs.
Salt	2 ozs.
Pepper	
Colouring	
Water	32 pts.

24. CELERY

	<i>100 portions</i>
Celery	10 lbs.
Onions	2 lbs.
Cooking Fat	2 lbs.
Flour	2 lbs.
Milk Powder	8 ozs.
Salt	2 ozs.
Pepper	
Beef Bones	3 lbs.
Water	32 pts.

25. CHICKEN BROTH

	<i>100 portions</i>
Onions	4 lbs.
Carrots	4 lbs.
Celery	1 lb.
Salt	2 ozs.
Chicken carcasses	
Beef Bones	4 lbs.
Pepper	
Water	32 pts.

26. CREAM OF CARROT

	<i>100 portions</i>
Beef Bones	7 lbs.
Carrots	10 lbs.
Onions	2 lbs.
Potatoes	8 lbs.
Milk Powder	4 ozs.
Water	25 pts.
Pepper	
Salt	2 ozs.

27. CREAM OF CHICKEN

	<i>100 portions</i>
Onions	2 lbs.
Flour	2 lbs.
Cooking Fat	2 lbs.
Milk Powder	8 ozs.
Salt	2 ozs.
Pepper	
Chicken Carcasses	
Water	32 pts.

28. LEEK & POTATO

	<i>100 portions</i>
Margarine	2 lbs.
Flour	2 lbs.
Leeks	7 lbs.
Potatoes	8 lbs.
Salt	2 ozs.
Pepper	
Beef Bones	4 lbs.
Water	32 pts.

29. LENTIL

	<i>100 portions</i>
Lentils	10 lbs.
Water	32 pts.
Onions	2 lbs.
Potatoes	8 lbs.
Carrots	2 lbs.
Ham Bone	
Salt	2 ozs.
Pepper	

30. MINESTRONE

	<i>100 portions</i>
Carrots	3 lbs.
Turnips	1 lb.
Onions	2 lbs.
Cabbage	2 lbs.
Leeks	3 lbs.
Spaghetti	1 lb.
Potatoes	1 lb.
Tomato Puree	4 ozs.
Salt	3 ozs.
Pepper	
Beef Bones	3 lbs.
Water	32 pts.

31. MOCK TURTLE

	<i>100 portions</i>
Onions	2 lbs.
Carrots	2 lbs.
Dripping	2 lbs.
Flour	2 lbs.
Tomato Puree	4 ozs.
Salt	2 ozs.
Pepper	
Turtle Herbs	2 ozs.
Colouring	
Water	32 pts.
Beef Bones	7 lbs.

32. MULLIGATAWNY

	<i>100 portions</i>
Dripping	2 lbs.
Curry Powder	½ lb.
Onions	2 lbs.
Flour	2 lbs.
Tomato Puree	4 ozs.
Bayleaves	3 only
Rice	1 lb.
Beef Bones	7 lbs.
Water	32 pts.

SOUPS

33. MUTTON BROTH *100 portions*

Carrots	2 lbs.
Turnips	1 lb.
Onions	1 lb.
Leeks	1 lb.
Celery	8 ozs.
Barley	8 ozs.
Salt	2 ozs.
Pepper	
Mutton Bones	
Beef Bones	3 lbs.
Water	32 pts.
Parsley	2 ozs.

34. PEA SOUP *100 portions*

Split Peas	10 lbs.
Water	32 pts.
Onions	2 lbs.
Carrots	2 lbs.
Ham Bone	1
Salt	2 ozs.
Pepper	

35. POWDERED—VARIOUS FLAVOURS *100 portions*

Powdered Soup	2½ lbs.
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36. SCOTCH BROTH *100 portions*

Carrots	2 lbs.
Turnips	1 lb.
Onions	1 lb.
Leeks	1 lb.
Celery	8 ozs.
Barley	8 ozs.
Salt	2 ozs.
Pepper	
Mutton Bones	
Beef Bones	3 lbs.
Water	32 pts.
Kale	2 lbs.

37. TOMATO *100 portions*

Dripping	2 lbs.
Flour	2 lbs.
Carrots	2 lbs.
Onions	2 lbs.
Tomato Puree	2 lbs.
Bacon Bones	
Faggot	1
Sugar	8 ozs.
Water	32 pts.
Beef Bones	4 lbs.

38. VEGETABLE *100 portions*

Carrots	4 lbs.
Leeks	4 lbs.
Onions	3 lbs.
Potatoes	7 lbs.
Turnips	2 lbs.
Salt	2 ozs.
Pepper	
Beef Bones	3 lbs.
Water	32 pts.

EGG DISHES

39. CURRIED EGG & RICE *100 portions*
- | | |
|--------------|--------|
| Eggs | 100 |
| Rice | 3 lbs. |
| Salt | 2 ozs. |
| Curry Powder | 8 ozs. |
| Onions | 1 lb. |
| Flour | 8 ozs. |
| Water/Stock | |
40. FRIED EGG *100 portions*
- | | |
|----------|--------|
| Eggs | 100 |
| Dripping | 2 lbs. |
41. POACHED EGG ON TOAST *100 portions*
- | | |
|-------------|-----------|
| Eggs | 100 |
| Salt | 2 ozs. |
| White Bread | 10 loaves |
| Margarine | 1 lb. |
42. SCRAMBLED EGG & MINCED HAM *100 portions*
- | | |
|---------------|---------|
| Eggs | 100 |
| Milk | 2 pts. |
| Salt | 1 oz. |
| Margarine | 1 lb. |
| Tinned Gammon | 4½ lbs. |

SAVOURIES

43. WELSH RAREBIT *100 portions*
- | | |
|-----------------|-----------|
| Cheese | 3 lbs. |
| Margarine | 8 ozs. |
| Flour | 8 ozs. |
| Mustard | ½ oz. |
| Worcester Sauce | 1 oz. |
| Eggs | 2 |
| White Bread | 2½ loaves |

FISH DISHES

44. BAKED FILLET COD IN BREADCRUMBS *100 portions*

Fillet of Cod	25 lbs.
Breadcrumbs	4 lbs.
Eggs	6
Salt	$\frac{1}{2}$ oz.
Dripping	2 lbs.

45. FRIED FILLET OF COD

100 portions

Fillet of Cod	25 lbs.
Flour	6 lbs.
Milk Powder	8 ozs.
Water	4 pts.
Salt	2 ozs.
Eggs	4
Dripping	4 lbs.

46. GRILLED FILLET OF COD

100 portions

Fillet of Cod	25 lbs.
Flour	2 lbs.
Dripping	2 lbs.
Salt	$\frac{1}{2}$ oz.

47. FILLET COD MEUNIERE

100 portions

Fillet of Cod	25 lbs.
Flour	2 lbs.
Dripping	2 lbs.
Salt	$\frac{1}{2}$ oz.
Lemons	$\frac{8}{8}$
Margarine	3 lbs.
Parsley	4 ozs.

48. POACHED FILLET OF COD

100 portions

Fillet of Cod	25 lbs.
Milk	2 pts.
Water	2 pts.
Salt	1 oz.

49. BAKED STUFFED FILLET

HADDOCK 100 portions

Fillet of Haddock	25 lbs.
Bread	4 lbs.
Cooking Fat	1 lb.
Parsley	2 ozs.
Thyme	
Lemon	1
Salt	1 oz.
Pepper	
Eggs	4
Dripping	2 lbs.

50. FRIED FILLET OF HADDOCK

100 portions

Fillet of Haddock	25 lbs.
Flour	6 lbs.
Milk Powder	8 ozs.
Water	4 pts.
Salt	2 ozs.
Eggs	4
Dripping	4 lbs.

51. GRILLED FILLET OF HADDOCK

100 portions

Fillet of Haddock	25 lbs.
Flour	2 lbs.
Dripping	2 lbs.
Salt	$\frac{1}{2}$ oz.

52. POACHED FILLET OF HADDOCK

100 portions

Fillet of Haddock	25 lbs.
Milk	2 pts.
Water	2 pts.
Salt	1 oz.

53. SMOKED FILLET OF HADDOCK

100 portions

Smoked Fillet Haddock	25 lbs.
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54. GRILLED FILLET OF HERRING

100 portions

Fresh Herrings	40 lbs.
Flour	2 lbs.
Dripping	2 lbs.
Salt	$\frac{1}{2}$ oz.

55. KIPPER

100 portions

Kipperred Herrings	30 lbs.
Dripping	8 ozs.

56. FRIED FILLET OF PLAICE

100 portions

Fillet of Plaice	20 lbs.
Flour	4 lbs.
Water	3 pts.
Milk Powder	6 ozs.
Salt	1 oz.
Eggs	3
Dripping	4 lbs.

57. FRIED FILLET OF WHITING

100 portions

Fillet of Whiting	25 lbs.
Flour	6 lbs.
Milk Powder	8 ozs.
Water	4 pts.
Salt	2 ozs.
Eggs	4
Dripping	4 lbs.

ENTREES

58. BACON & EGG PIE

	<i>100 portions</i>
Flour	9 lbs.
Cooking Fat	3 lbs.
Salt	1 oz.
Water	1½ pts.
Streaky Bacon	6 lbs.
Eggs	50
Milk	6 pts.
Seasoning	
Baking Powder	4½ ozs.

59. BAKED STUFFED MARROW

	<i>100 portions</i>
Vegetable Marrow	40 lbs.
Beef Sausage meat	20 lbs.
Onions	2 lbs.
Salt	2 ozs.
Pepper	
Dripping	1 lb.
Parsley	4 ozs.
Tinned Tomatoes	2 tins

60. BEEF HOT POT

	<i>100 portions</i>
Stewing Beef	20 lbs.
Potatoes	25 lbs.
Onions	4 lbs.
Pepper	
Salt	2 ozs.
Flour	4 ozs.

61. BEEF OLIVES

	<i>100 portions</i>
Silverside of Beef	22 lbs.
Dripping	1 lb.
Carrots	1 lb.
Onions	1 lb.
Salt	½ oz.
Bread	3 lbs.
Cooking Fat	1 lb.
Onions	8 ozs.
Salt	½ oz.
Pepper	
Thyme	
Parsley	1 oz.
Eggs	2
Tomato Puree	2 ozs.

62. BEEF & TOMATO HOT POT

	<i>100 portions</i>
Stewing Beef	20 lbs.
Potatoes	25 lbs.
Onions	4 lbs.
Pepper	
Salt	2 ozs.
Flour	4 ozs.
Tinned Tomatoes	3 tins

63. BOILED FOWL

	<i>100 portions</i>
Boiling Fowl	35 lbs.
Carrots	8 ozs.
Onions	8 ozs.
Salt	4 ozs.
Cloves	6

64. BOILED LEG OF MUTTON

	<i>100 portions</i>
Legs of Mutton	25 lbs.
Carrots	2 lbs.
Onions	2 lbs.
Salt	2 ozs.

65. BOILED SILVERSIDE OF BEEF

	<i>100 portions</i>
Silverside of Beef	22 lbs.
Onions	8 ozs.
Carrots	6 lbs.
Turnips	6 lbs.

66. BRAISED BEEF

	<i>100 portions</i>
Silverside of Beef	22 lbs.
Onions	2 lbs.
Carrots	4 lbs.
Water	1 gal.
Dripping	1 lb.
Flour	1 lb.
Salt	1 oz.
Pepper	
Tomato Puree	2 ozs.

67. BRAISED OX HEARTS & STUFFING

	<i>100 portions</i>
Ox Hearts	32 lbs.
Carrots	2 lbs.
Onions	2 lbs.
Flour	1 lb.
Dripping	1 lb.
Salt	1 oz.
Bread	3 lbs.
Cooking Fat	1 lb.
Salt	½ oz.
Pepper	
Thyme	
Parsley	2 ozs.
Eggs	2

68. BRAISED GAMMON

	<i>100 portions</i>
Gammon Bacon	25 lbs.
Carrots	1 lb.
Onions	1 lb.
Flour	1 lb.
Dripping	8 ozs.
Tomato Puree	2 ozs.

ENTREES

69. BRAISED OX LIVER

Ox Liver	22 lbs.
Dripping	1 lb.
Flour	1 lb.
Tomato Puree	2 ozs.
Onions	1 lb.
Salt	1 oz.
Pepper	
Water	

70. BRAISED STEAK 100 portions

Stewing Beef	23 lbs.
Onions	2 lbs.
Carrots	2 lbs.
Flour	1 lb.
Dripping	1 lb.
Water	1 gal.
Tomato Puree	2 ozs.
Salt	1 oz.

71. BRAISED STUFFED BREAST OF LAMB 100 portions

Breast of Lamb	40 lbs.
Bread	3 lbs.
Cooking Fat	1 lb.
Parsley	2 ozs.
Thyme	
Salt	1 oz.
Pepper	
Lemon	1

72. BREADED LAMB CUTLET

<i>100 portions</i>	
Lamb Cutlets	32 lbs.
Eggs	6
Breadcrumbs	4 lbs.
Dripping	2 lbs.
Salt	$\frac{1}{2}$ oz.

73. BROWN MUTTON STEW

<i>100 portions</i>	
Stewing Mutton	32 lbs.
Carrots	4 lbs.
Onions	4 lbs.
Turnips	4 lbs.
Flour	1 lb.
Dripping	8 ozs.
Tomato Puree	2 ozs.
Salt	1 oz.
Pepper	

74. BROWN STEW 100 portions

Stewing Beef	23 lbs.
Tomato Puree	2 ozs.
Flour	1 lb.
Dripping	1 lb.
Carrots	4 lbs.
Onions	4 lbs.
Celery	1 lb.
Salt	1 oz.
Haricot Beans	4 lbs.

75. CHICKEN & HAM VOL AU VENTS

<i>100 portions</i>	
Flour	5 lbs.
Pastry Margarine	5 lbs.
Water	
Salt	$\frac{1}{2}$ oz.
Boiling Fowl	16 lbs.
Margarine	8 ozs.
Flour	8 ozs.
Salt	$\frac{1}{2}$ oz.
Shoulder Bacon	$\frac{3}{4}$ lbs.

76. CHICKEN PATTIES 100 portions

Flour	5 lbs.
Pastry Margarine	$3\frac{1}{4}$ lbs.
Water	
Salt	$\frac{1}{2}$ oz.
Boiling Fowls	16 lbs.
Margarine (cooking)	8 ozs.
Flour	8 ozs.
Salt	$\frac{1}{2}$ oz.
Shoulder Bacon	$\frac{3}{4}$ lbs.

77. CORNISH PASTIES 100 portions

Flour	8 lbs.
Cooking Fat	3 lbs.
Salt	$\frac{1}{2}$ oz.
Potatoes	8 lbs.
Onions	4 lbs.
Leg & Shoulder of Lamb	8 lbs.
Salt	1 oz.
Pepper	
Baking Powder	4 ozs.
Parsley	2 ozs.

78. COTTAGE PIE 100 portions

Stewing Beef	18 lbs.
Onions	2 lbs.
Potatoes	20 lbs.
Salt	2 ozs.
Pepper	
Milk Powder	2 ozs.
Water	1 pt.

79. CURRIED BEEF & RICE

<i>100 portions</i>	
Stewing Beef	23 lbs.
Onions	4 lbs.
Tomato Puree	2 ozs.
Curry Powder	1 lb.
Flour	8 ozs.
Cooking Apples	1 lb.
Desiccated Coconut	4 ozs.
Dripping	1 lb.
Salt	2 ozs.
Rice	4 lbs.

ENTREES

80. GRILLED LAMB CHOP 100 portions

Lamb Chops 32 lbs.
Salt $\frac{1}{2}$ oz.

81. GRILLED LAMB CUTLETS

Lamb Cutlets 32 lbs.
Salt $\frac{1}{2}$ oz.

82. GRILLED OX LIVER 100 portions

Ox Liver 22 lbs.
Flour 1 lb.
Dripping 1 lb.
Salt $\frac{1}{2}$ oz.

83. HARICOT MUTTON 100 portions

Stewing Mutton 32 lbs.
Carrots 4 lbs.
Onions 4 lbs.
Haricot Beans 4 lbs.
Flour 1 lb.
Dripping 8 ozs.
Tomato Puree 2 ozs.
Salt 1 oz.
Pepper

84. IRISH STEW 100 portions

Stewing Mutton 32 lbs.
Onions 6 lbs.
Potatoes 20 lbs.
Salt 2 ozs.
Parsley 4 ozs.
Pepper

85. LANCASHIRE HOT POT 100 portions

Stewing Lamb 32 lbs.
Potatoes 20 lbs.
Onions 4 lbs.
Pepper
Salt 2 ozs.
Parsley 2 ozs.

86. LIVER & BACON 100 portions

Ox Liver 18 lbs.
Flour 1 lb.
Dripping 1 lb.
Salt $\frac{1}{2}$ oz.
Streaky Bacon 4 lbs.

87. MEAT & VEGETABLE PLATE PIE 100 portions

Stewing Beef 20 lbs.
Flour 1 lb.
Tomato Puree 2 ozs.
Salt $\frac{1}{2}$ oz.
Dripping 1 lb.
Flour 9 lbs.
Baking Powder 4 $\frac{1}{2}$ ozs.
Cooking Fat 3 lbs.
Carrots 3 lbs.
Onions 3 lbs.
Potatoes 8 lbs.
Pepper

88. SAUSAGES (BEEF) 100 portions

Beef Sausages (8 to lb.) 12 $\frac{1}{2}$ lbs.
Dripping 8 ozs.

89. SAUSAGES (PORK) 100 portions

Pork Sausages (8 to lb.) 25 lbs.
Dripping 8 ozs.

90. SAUSAGE ROLL 100 portions

Flour 8 lbs.
Cooking Fat 3 lbs.
Salt $\frac{1}{2}$ oz.
Pork Sausage meat 10 lbs.

91. SAUSAGE TOAD (BEEF) 100 portions

Beef Sausages (6 to lb.) 17 lbs.
Dripping 2 lbs.
Flour 5 lbs.
Baking Powder 2 ozs.
Milk Powder 1 $\frac{1}{2}$ lbs.
Water 10 pts.
Eggs 12
Salt 1 oz.

92. STEAK & KIDNEY PIE 100 portions

Stewing Beef 20 lbs.
Onions 1 lb.
Ox Kidneys 3 lbs.
Flour 8 ozs.
Salt 1 oz.
Flour 8 lbs.
Cooking Fat 3 lbs.
Baking Powder 4 ozs.
Pepper

93. STEAK & KIDNEY PUDDING 100 portions

Stewing Beef 20 lbs.
Onions 1 lb.
Ox Kidney 3 lbs.
Flour 8 ozs.
Salt 1 oz.
Pepper
Flour 8 lbs.
Suet 3 lbs.
Baking Powder 4 ozs.

94. STEWED LAMB 100 portions

Stewing Lamb 32 lbs.
Onions 4 lbs.
Carrots 4 lbs.
Turnips 4 lbs.
Pearl Barley 1 lb.
Salt 2 ozs.
Pepper
Parsley 4 ozs.

95. STEWED MUTTON 100 portions

Stewing Mutton 32 lbs.
Onions 4 lbs.
Carrots 4 lbs.
Turnips 4 lbs.
Pearl Barley 1 lb.
Salt 2 ozs.
Pepper
Parsley 4 ozs.

JOINTS

- | | | |
|---|---|--|
| <p>96. BAKED STUFFED BACON</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Back Bacon 22 lbs.
Bread 4 lbs.
Parsley 4 ozs.
Cooking Fat 1 lb.
Lemon 1
Eggs 2</p> | <p>103. ROAST BEST END OF LAMB</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Best End of Lamb 25 lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | |
| <p>97. BOILED BACON</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Fore End of Bacon 25 lbs.</p> | <p>104. ROAST LEG OF LAMB</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Legs of Lamb 25 lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | |
| <p>98. BOILED GAMMON</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Gammon Bacon 25 lbs.</p> | <p>105. ROAST SHOULDER OF LAMB</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Shoulder of Lamb 25 lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | |
| <p>99. ROAST BEEF</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Forerib of Beef 10 lbs.
Topside of Beef 5 lbs.
Sirloin of Beef 10 lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | <p>106. ROAST LAMB</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Legs of Lamb $12\frac{1}{2}$ lbs.
Shoulder of Lamb $12\frac{1}{2}$ lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | |
| <p>100. ROAST RIBS OF BEEF</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Wing Rib of Beef 25 lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | <p>107. ROAST PORK</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Leg of Pork $12\frac{1}{2}$ lbs.
Loin of Pork $12\frac{1}{2}$ lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | |
| <p>101. ROAST SIRLOIN OF BEEF</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Sirloin of Beef 25 lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | <p>108. ROAST VEAL</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Leg of Veal 10 lbs.
Shoulder of Veal 10 lbs.
Loin of Veal 5 lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | |
| <p>102. ROAST TOPSIDE OF BEEF</p> <p style="text-align: right;"><i>100 portions</i></p> <p>Topside of Beef 23 lbs.
Salt $\frac{1}{4}$ oz.
Dripping 4 ozs.</p> | | |

COLD BUFFET

109. CHEESE & BISCUITS

	<i>100 portions</i>
Cheddar Cheese	8½ lbs.
Water Biscuits	3½ lbs.

110. COLD HAM
Gammon Bacon

100 portions
25 lbs.

111. COLD HAM
Tinned Ham

100 potatoes
20 lbs.

112. COLD MEAT

	<i>100 portions</i>
Ox Tongue (Tinned)	6½ lbs.
Luncheon Meat (Pork)	6½ lbs.

113. CORNED BEEF

	<i>100 portions</i>
Corned Beef	14 lbs.

114. LUNCHEON MEAT

	<i>100 portions</i>
Luncheon Meat (Pork)	12½ lbs.

115. LUNCHEON SAUSAGE

	<i>100 portions</i>
Luncheon Sausage	12½ lbs.

116. PRESSED BEEF (Tinned)

	<i>100 portions</i>
Pressed Beef	12½ lbs.

117. SCOTCH EGGS

	<i>100 portions</i>
Eggs	100
Sausagemeat (Beef)	8 lbs.
Flour	1½ lbs.
Water	3 pts.
Breadcrumbs	3 lbs.
Dripping	3 lbs.

118. SHOULDER OF BACON

	<i>100 portions</i>
Shoulder Bacon (Tinned)	20 lbs.

119. VEAL & HAM PIE (Purchased)

	<i>100 portions</i>
Veal and Ham Pie	20 lbs.

POTATOES

120. BOILED POTATOES

Potatoes	37½ lbs.
Salt	2 ozs.

121. BOULANGERE POTATOES

Potatoes	37½ lbs.
Onions	6 lbs.
Parsley	2 ozs.
Salt	1 oz.
Pepper	

122. CREAMED POTATOES

100 portions

Potatoes	35 lbs.
Milk Powder	8 ozs.
Water	4 pts.
Salt	2 ozs.
Pepper	

123. CROQUETTE POTATOES

100 portions

Potatoes	35 lbs.
Flour	2 lbs.
Eggs	6
Breadcrumbs	4 lbs.
Salt	1 oz.
Pepper	
Nutmeg	
Dripping	4 lbs.

124. DUCHESS POTATOES

100 portions

Potatoes	37½ lbs.
Eggs	6
Salt	2 ozs.
Dripping	4 ozs.

125. FRIED POTATOES *100 portions*

Potatoes	37½ lbs.
Dripping	4 lbs.
Salt	1 oz.

126. LYONNAISE POTATOES

100 portions

Potatoes	35 lbs.
Onions	4 lbs.
Parsley	2 ozs.
Dripping	3 lbs.
Salt	1 oz.

127. MASHED POTATOES

100 portions

Potatoes	35 lbs.
Milk Powder	8 ozs.
Water	4 pts.
Salt	2 ozs.
Pepper	

128. NEW POTATOES *100 portions*

New Potatoes	35 lbs.
Salt	2 ozs.
Margarine	4 ozs.

129. PARSLEY POTATOES

100 portions

Potatoes	37½ lbs.
Margarine	1 lb.
Parsley	4 ozs.
Salt	2 ozs.

130. ROAST POTATOES *100 portions*

Potatoes	37½ lbs.
Dripping	3 lbs.
Salt	1 oz.

131. SAUTE POTATOES *100 portions*

Potatoes	37½ lbs.
Parsley	2 ozs.
Dripping	3 lbs.
Salt	2 ozs.

VEGETABLES

<p>132. BAKED BEANS <i>100 portions</i> Baked Beans A 10 4 tins</p>	<p>143. CAULIFLOWER AU GRATIN <i>100 portions</i> Cauliflower 40 lbs. Salt 2 ozs. Flour 1 lb. Cooking Fat 1 lb. Milk Powder 1 lb. Water 1 gal. Cheese 3 lbs.</p>	<p>151. PARSNIPS <i>100 portions</i> Parsnips 35 lbs. Salt 2 ozs.</p>
<p>133. BROAD BEANS <i>100 portions</i> Broad Beans 40 lbs. Salt 2 ozs.</p>	<p>144. CELERY <i>100 portions</i> Celery 35 lbs. Salt 2 ozs.</p>	<p>152. PEAS <i>100 portions</i> Peas in Pod 50 lbs. Salt 2 ozs. Sugar 1 oz.</p>
<p>134. BRUSSELS SPROUTS <i>100 portions</i> Brussel Sprouts 35 lbs. Salt 2 ozs.</p>	<p>145. CURLY KALE <i>100 portions</i> Kale 35 lbs. Salt 2 ozs.</p>	<p>153. PEAS <i>100 portions</i> Peas (Frozen) 12½ lbs. Salt 1 oz. Sugar 1 oz.</p>
<p>135. BRUSSEL TOPS <i>100 portions</i> Brussel Tops 35 lbs. Salt 2 ozs.</p>	<p>146. GREEN BEANS <i>100 portions</i> Beans (Dehydrated) 4 lbs. Water 30 pts. Salt 8 ozs.</p>	<p>154. RUNNER BEANS <i>100 portions</i> Runner Beans 25 lbs. Salt 2 ozs.</p>
<p>136. BUTTER BEANS <i>100 portions</i> Butter Beans 10 lbs. Salt 1 oz.</p>	<p>147. LEEKS <i>100 portions</i> Leeks 30 lbs. Salt 2 ozs.</p>	<p>160. RUNNER BEANS <i>100 portions</i> Runner Beans (Frozen) 15 lbs. Salt 1 oz.</p>
<p>137. CABBAGE <i>100 portions</i> Cabbage 35 lbs. Salt 2 ozs.</p>	<p>148. MARROW <i>100 portions</i> Vegetable Marrow 40 lbs. Salt 2 ozs.</p>	<p>161. SPINACH <i>100 portions</i> Spinach 35 lbs. Salt 2 ozs.</p>
<p>138. SAVOY CABBAGE <i>100 portions</i> Savoy Cabbage 35 lbs. Salt 2 ozs.</p>	<p>149. BRAISED ONIONS <i>100 portions</i> Onions 25 lbs. Flour 8 ozs. Dripping 8 ozs. Sugar 2 ozs.</p>	<p>162. SWEDES <i>100 portions</i> Swedes 35 lbs. Salt 2 ozs.</p>
<p>139. SPRING CABBAGE <i>100 portions</i> Spring Cabbage 35 lbs. Salt 2 ozs.</p>	<p>150. FRIED ONIONS <i>100 portions</i> Onions 25 lbs. Dripping 1 lb. Salt 1 oz.</p>	<p>163. TOMATOES <i>100 portions</i> Tomatoes 12½ lbs.</p>
<p>140. CARROTS <i>100 portions</i> Carrots 30 lbs. Salt 2 ozs.</p>		<p>164. TOMATOES <i>100 portions</i> Tinned Tomatoes (30) 12 tins</p>
<p>141. CARROTS <i>100 portions</i> Carrots (Dehydrated) 4 lbs. Salt 10 ozs. Water 32 pts.</p>		<p>165. TURNIPS <i>100 portions</i> Turnips 35 lbs. Salt 2 ozs.</p>

SALADS

- | | |
|--------------------|--------------|
| 166. BEETROOT | 100 portions |
| Beetroot | 20 lbs. |
| Vinegar | 2 pts. |
| 167. EGG SALAD | 100 portions |
| Lettuce | 20 heads |
| Watercress | 2 lbs. |
| Tomatoes | 5 lbs. |
| Beetroots | 2 lbs. |
| Eggs | 100 |
| 168. LETTUCE | 100 portions |
| Lettuce | 25 heads |
| 169. MIXED SALAD | 100 portions |
| Lettuce | 20 heads |
| Tomatoes | 5 lbs. |
| Beetroot | 2 lbs. |
| Watercress | 2 lbs. |
| Radishes | 1 bunch |
| 170. POTATO SALAD | 100 portions |
| Lettuce | 10 heads |
| Tomatoes | 4 lbs. |
| Potatoes | 10 lbs. |
| Salad Cream | 3 pts. |
| Salt | 1 oz. |
| Onions | 1 lb. |
| Parsley | 2 ozs. |
| 171. SPRING ONIONS | 100 portions |
| Spring Onions | 20 lbs. |

SWEETS ASSORTED

172. APPLE CHARLOTTE

100 portions
 White Bread 2½ loaves
 Cooking Fat 1 lb.
 Cooking Apples 20 lbs.
 Sugar 3 lbs.
 Margarine 1 lb.

173. APPLE CHARLOTTE

100 portions
 White Bread 2½ loaves
 Cooking Fat 1 lb.
 Tinned Apples, S.P. 3 x A 10
 Sugar 3 lbs.
 Margarine 1 lb.

174. APPLE CRUMBLE

100 portions
 Cooking Apples 25 lbs.
 Sugar 3 lbs.
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Sugar 1 lb.

175. APPLE CRUMBLE

100 portions
 Tinned Apples, S.P. 3 x A 10
 Sugar 2 lbs.
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Sugar 1 lb.

176. APPLE FRITTERS

100 portions
 Cooking Apples 25 lbs.
 Flour 6 lbs.
 Milk Powder 12 ozs.
 Water 6 pts.
 Sugar 2 lbs.
 Dripping 4 lbs.

177. APPLE TURNOVER

100 portions
 Flour 8 lbs.
 Cooking Fat 3 lbs.
 Cooking Apples 20 lbs.
 Sugar 3 lbs.

178. APPLE TURNOVER

100 portions
 Flour 8 lbs.
 Cooking Fat 3 lbs.
 Tinned Apples S.P. 2½ x A 10
 Sugar 3 lbs.

179. BAKED APPLES

100 portions
 Apples 32 lbs.
 Sugar 3 lbs.
 Margarine 2 lbs.

180. BANANA CUSTARD

100 portions
 Milk Powder 2 lbs.
 Water 2 gals.
 Sugar 1 lb.
 Custard Powder 1 lb.
 Bananas 7 lbs.

181. BLANCMANGE (All Flavours)

100 portions
 Milk Powder 3 lbs.
 Water 3 gals.
 Cornflower 2½ lbs.
 Essence
 Sugar 2 lbs.

182. GOOSEBERRY FOOL.

100 portions
 Gooseberries 2 x A 10
 Sugar 3 lbs.
 Milk Powder 1½ lbs.
 Water 1½ gals.
 Custard Powder 1½ lbs.

183. ICE CREAM & WAFER BISCUITS

100 portions
 Ice Cream 10 x 20 oz.
 Wafer Biscuits 12 ozs.

184. ICE CREAM WITH FRUIT

100 portions
 Ice Cream 7½ x 20 ozs.

185. LEMON RICE MERINGUE

100 portions
 Eggs 20
 Lemons 12
 Sugar 3 lbs.
 Rice 2½ lbs.
 Milk Powder 3 lbs.
 Water 3 gals.
 Jam 1½ lbs.
 Margarine 8 ozs.

186. MARMALADE TURNOVER

100 portions
 Flour 5 lbs.
 Cooking Fat 3½ lbs.
 Salt ½ oz.
 Marmalade 1½ lbs.
 Sugar 8 ozs.

187. MILK JELLY

100 portions
 Milk Powder 3 lbs.
 Water 3 gals.
 Jelly Crystals (sweetened) 5¼ lbs.

188. PANCAKES

100 portions
 Flour 5 lbs.
 Eggs 20
 Milk Powder 10 ozs.
 Water 10 pts.
 Sugar 3 lbs.
 Dripping 3 lbs.

189. PEAR CONDE (Fresh Fruit)

100 portions
 Cooking Pears 15 lbs.
 Sugar 8 ozs.
 Rice 1½ lbs.
 Sugar 1 lb.
 Milk Powder 1½ lbs.
 Water 12 pts.
 Cornflour 4 ozs.

SWEETS ASSORTED

190. PINEAPPLE FRITTERS

	<i>100 portions</i>
Pineapple, sliced	2 x A 10
Flour	6 lbs.
Milk Powder	12 ozs.
Water	6 pts.
Sugar, Castor	2 lbs.
Dripping	4 lbs.

191. TABLE CREAM
(All Flavours)

	<i>100 portions</i>
Table Creams (Sweetened)	6 lbs.

192. TRIFLE

	<i>100 portions</i>
Milk Powder	1 lb.
Water	1 gal.
Sugar	8 ozs.
Custard Powder	8 ozs.
Sponge Cakes	12 x 8
Jam	3 lbs.
Synthetic Cream	3 pts.

FLANS

193. APPLE FLAN

	<i>100 portions</i>
Cooking Apples	20 lbs.
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Apricot Jam	3 lbs.
Cornflour	2 ozs.
Colour	

194. APRICOT FLAN

	<i>100 portions</i>
Apricot Caps	2 x 5 kg.
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Apricot Jam	3 lbs.
Cornflour	2 ozs.
Colour	

195. BLACKCURRANT FLAN

	<i>100 portions</i>
Tinned Blackcurrants	2 x A10
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Jam	3 lbs.
Cornflour	2 ozs.
Colour	

196. CUSTARD FLAN

	<i>100 portions</i>
Eggs	24
Milk Powder	1½ lbs.
Water	1½ gals.
Sugar	1 lb.
Flour	4 lbs.
Cooking Fat	2 lbs.

197. GOOSEBERRY FLAN

	<i>100 portions</i>
Gooseberries	15 lbs.
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Jam	2 lbs.
Cornflour	2 ozs.
Colour	

198. GOOSEBERRY FLAN

	<i>100 portions</i>
Tinned Gooseberries	2 x A 10
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Jam	2 lbs.
Cornflour	2 ozs.
Colour	

199. RASPBERRY FLAN

	<i>100 portions</i>
Raspberries	9 lbs.
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Jam	2 lbs.
Cornflour	2 ozs.
Colour	

200. RASPBERRY FLAN

	<i>100 portions</i>
Frozen Raspberries	10 lbs.
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Jam	2 lbs.
Cornflour	2 ozs.
Colour	

201. REDCURRANT FLAN

	<i>100 portions</i>
Tinned Redcurrants	2 x A 10
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Jam	2 lbs.
Cornflour	2 ozs.
Colour	

202. STRAWBERRY FLAN

	<i>100 portions</i>
Strawberries	12 lbs.
Sugar	2 lbs.
Flour	4 lbs.
Cooking Fat	2 lbs.
Jam	2 lbs.
Cornflour	2 ozs.

FRUIT

<p>203. STEWED APPLES <i>100 portions</i> Cooking Apples 30 lbs. Sugar 3 lbs.</p> <p>204. APRICOT CAPS <i>100 portions</i> Apricot Caps 2 x 5 kg. Sugar 3 lbs.</p> <p>205. BLACKCURRANTS (Frozen Fruit) <i>100 portions</i> Frozen Blackcurrants 12½ lbs. Sugar 2 lbs.</p> <p>206. STEWED BLACKCURRANTS (Fresh Fruit) <i>100 portions</i> Blackcurrants 15 lbs. Sugar 3 lbs.</p> <p>207. DAMSONS <i>100 portions</i> Damsons 4 x A 10 Sugar 3 lbs.</p> <p>208. FRUIT SALAD <i>100 portions</i> Pears 1 x A 2½ Pineapple 1 x A 2½ Peach Pulp ½ x 5 kg. Apples ½ x A 10 Cherries 1 x A 1 Bananas 2 lbs. Mandarin Oranges ½ x A 10</p> <p>209. GOOSEBERRIES <i>100 portions</i> Gooseberries 4 x A 10 Sugar 3 lbs.</p> <p>210. STEWED GOOSEBERRIES <i>100 portions</i> Gooseberries 25 lbs. Sugar 4 lbs.</p>	<p>211. MANDARIN ORANGES <i>100 portions</i> Mandarin Oranges 3 x A 10</p> <p>212. STEWED PEARS <i>100 portions</i> Cooking Pears 25 lbs. Sugar 2 lbs.</p> <p>213. PLUMS <i>100 portions</i> Tinned Plums 4 x A 10 Sugar 2 lbs.</p> <p>214. STEWED PLUMS <i>100 portions</i> Cooking Plums 25 lbs. Sugar 4 lbs.</p> <p>215. STEWED PRUNES <i>100 portions</i> Dried Prunes 12 lbs. Sugar 1 lb. Lemon 1</p> <p>216. REDCURRANTS <i>100 portions</i> Redcurrants 4 x A 10</p> <p>217. STEWED RHUBARB <i>100 portions</i> Rhubarb 30 lbs. Sugar 4 lbs.</p> <p>218. STRAWBERRIES <i>100 portions</i> Strawberries 25 lbs. Sugar (Castor) 2 lbs.</p>
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PIES

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| <p>219. APPLE PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Cooking Apples 30 lbs.
 Sugar 3 lbs.
 Cloves 12</p> | <p>224. APPLE & DAMSON PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Cooking Apples 15 lbs.
 Damsons 10 lbs.
 Sugar 3 lbs.</p> | <p>229. GOOSEBERRY PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Gooseberries 25 lbs.
 Sugar 4 lbs.</p> |
| <p>220. APPLE PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples $3\frac{1}{2}$ x A10
 Sugar 2 lbs.
 Cloves 12</p> | <p>225. APPLE & DAMSON PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples 2 x A10
 Tinned Damsons 1 x A10
 Sugar 3 lbs.</p> | <p>230. GOOSEBERRY PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Gooseberries $3\frac{1}{2}$ x A10
 Sugar 3 lbs.</p> |
| <p>221. APPLE & BLACKBERRY PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Cooking Apples 20 lbs.
 Blackberries 7 lbs.
 Sugar 3 lbs.</p> | <p>226. APPLE & REDCURRANT PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples $2\frac{1}{2}$ x A10
 Tinned Redcurrants $\frac{1}{2}$ x A10</p> | <p>231. GREENGAGE PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Greengages 25 lbs.
 Sugar 4 lbs.</p> |
| <p>222. APPLE & BLACKCURRANT PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Cooking Apples 20 lbs.
 Blackcurrants 7 lbs.
 Sugar 3 lbs.</p> | <p>227. APRICOT PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Apricot Pulp (Caps) 3 x 5 kg.
 Sugar 3 lbs.</p> | <p>232. LEMON MERINGUE PIE <i>100 portions</i>
 Flour 4 lbs.
 Cooking Fat 2 lbs.
 Salt $\frac{1}{2}$ oz.
 Sugar 3 lbs.
 Water 6 pts.
 Lemons 8
 Cornflower 12 ozs.
 Eggs 12
 Caster Sugar 8 ozs.</p> |
| <p>223. APPLE & BLACKCURRANT PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples $2\frac{1}{2}$ x A10
 Tinned Blackcurrants $\frac{1}{2}$ x A10
 Sugar 3 lbs.</p> | <p>228. DAMSON PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Damsons 25 lbs.
 Sugar 3 lbs.</p> | <p>233. PLUM PIE <i>100 portions</i>
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Cooking Plums 25 lbs.
 Sugar 4 lbs.</p> |

PIES

234. PLUM PIE *100 portions*
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Plums 4 x A10
 Sugar 3 lbs.
235. PLUM & APPLE PIE *100 portions*
 Flour 6 lbs.
 Cooking 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Cooking Plums 10 lbs.
 Cooking Apples 20 lbs.
 Sugar 3 lbs.
236. PLUM & APPLE PIE *100 portions*
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Plums $\frac{1}{2}$ x A10
 Sugar 3 lbs.
 Tinned Apples $2\frac{1}{2}$ x A10
237. RHUBARB PIE *100 portions*
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Rhubarb 30 lbs.
 Sugar 4 lbs.
238. RHUBARB PIE *100 portions*
 Flour 6 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Rhubarb 4 x A10
 Sugar 3 lbs.

PUDDINGS

239. APPLE & REDCURRANT PUDDING *100 portions*
 Flour 8 lbs.
 Suet 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples $2\frac{1}{2}$ x A10
 Redcurrants $\frac{1}{2}$ x A10
 Sugar 3 lbs.
240. APPLE PUDDING *100 portions*
 Flour 8 lbs.
 Suet 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Cooking Apples 30 lbs.
 Sugar 4 lbs.
241. APPLE PUDDING *100 portions*
 Flour 8 lbs.
 Suet 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples 3 x A10
 Sugar 3 lbs.
242. APPLE AND BLACKBERRY PUDDING *100 portions*
 Flour 8 lbs.
 Suet 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples $2\frac{1}{2}$ x A10
 Blackberries $\frac{1}{2}$ x A10
 Sugar 3 lbs.
243. APPLE & BLACKCURRANT PUDDING *100 portions*
 Flour 8 lbs.
 Suet 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples $2\frac{1}{2}$ x A10
 Blackcurrants $\frac{1}{2}$ x A10
 Sugar 3 lbs.
244. BAKED APPLE DUMPLING *100 portions*
 Flour 8 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Cooking Apples 25 lbs.
 Sugar 4 lbs.
 Cloves 12
245. BAKED APPLE DUMPLING *100 portions*
 Flour 8 lbs.
 Cooking Fat 3 lbs.
 Salt $\frac{1}{2}$ oz.
 Tinned Apples 3 x A10
 Sugar 3 lbs.
 Cloves 12
246. BAKED CHOCOLATE SPONGE *100 portions*
 Cooking Fat 4 lbs.
 Sugar $4\frac{1}{2}$ lbs.
 Eggs 12
 Milk Powder 10 ozs.
 Water 5 pts.
 Flour $8\frac{1}{2}$ ozs.
 Dripping 4 ozs.
 Cocoa 12 ozs.
 Vanilla Essence
247. BAKED FRUIT PUDDING *100 portions*
 Cooking Fat 3 lbs.
 Sugar 3 lbs.
 Bread 8 lbs.
 Currants 2 lbs.
 Sultanas 1 lb.
 Mixed Candied Peel 1 lb.
 Mixed Spice 1 oz.
 Dripping 4 ozs.
 Salt $\frac{1}{2}$ oz.

PUDDINGS

248. BAKED JAM ROLL

	<i>100 portions</i>
Flour	8 lbs.
Cooking Fat	3 lbs.
Salt	$\frac{1}{2}$ oz.
Jam	6 lbs.

249. BAKED LEMON SPONGE

	<i>100 portions</i>
Cooking Fat	4 lbs.
Sugar	4 lbs.
Eggs	12
Milk Powder	10 ozs.
Water	5 pts.
Flour	9 lbs.
Lemons	8
Dripping	4 ozs.

250. BAKED MARMALADE ROLL

	<i>100 portions</i>
Flour	8 lbs.
Cooking Fat	3 lbs.
Salt	$\frac{1}{2}$ oz.
Marmalade	6 lbs.

251. BAKED RICE PUDDING

	<i>100 portions</i>
Rice	$2\frac{1}{2}$ lbs.
Sugar	2 lbs.
Milk Powder	3 lbs.
Water	3 gals.
Margarine	6 ozs.
Salt	

252. BAKED SPONGE PUDDING

	<i>100 portions</i>
Cooking Fat	4 lbs.
Sugar	4 lbs.
Eggs	12
Milk Powder	10 ozs.
Water	5 pts.
Flour	9 lbs.
Dripping	4 ozs.

253. BREAD & BUTTER PUDDING

White Bread	6 loaves
Milk Powder	2 lbs.
Water	16 pts.
Cooking Margarine	2 lbs.
Sugar	2 lbs.
Currants	12 ozs.
Sultanas	12 ozs.

254. EVE'S PUDDING *100 portions*

Cooking Fat	3 lbs.
Sugar	3 lbs.
Eggs	9
Flour	7 lbs.
Dried Milk	7 ozs.
Water	$3\frac{1}{2}$ pts.
Sugar	2 lbs.
Cooking Apples	20 lbs.

255. EVE'S PUDDING *100 portions*

Cooking Fat	3 lbs.
Sugar	3 lbs.
Eggs	9
Flour	7 lbs.
Dried Milk	7 ozs.
Water	$3\frac{1}{2}$ pts.
Sugar	2 lbs.
Tinned Apples	$2\frac{1}{2}$ x A10

256. GOOSEBERRY PUDDING

	<i>100 portions</i>
Flour	8 lbs.
Suet	3 lbs.
Salt	$\frac{1}{2}$ oz.
Gooseberries	25 lbs.
Sugar	4 lbs.

257. GOOSEBERRY PUDDING

	<i>100 portions</i>
Flour	8 lbs.
Suet	3 lbs.
Salt	$\frac{1}{2}$ oz.
Tinned Gooseberries	3 x A10
Sugar	3 lbs.

258. GROUND RICE PUDDING

Ground Rice	$2\frac{1}{2}$ lbs.
Milk Powder	3 lbs.
Water	3 gals.
Sugar	2 lbs.
Margarine (cooking)	8 ozs.

259. RHUBARB PUDDING

	<i>100 portions</i>
Flour	8 lbs.
Suet	3 lbs.
Salt	$\frac{1}{2}$ oz.
Rhubarb	30 lbs.
Sugar	4 lbs.

260. SAGO PUDDING *100 portions*

Sago	$2\frac{1}{2}$ lbs.
Sugar	2 lbs.
Milk Powder	3 lbs.
Water	3 gals.
Margarine	8 ozs.

261. SEMOLINA PUDDING

	<i>100 portions</i>
Semolina	$2\frac{1}{2}$ lbs.
Sugar	2 lbs.
Milk Powder	3 lbs.
Water	3 gals.
Margarine	8 ozs.

PUDDINGS

262. STEAMED CURRANT ROLL

	<i>100 portions</i>
Flour	8 lbs.
Suet	3 lbs.
Salt	$\frac{1}{2}$ oz.
Sugar	2 lbs.
Currants	3 lbs.
Dripping	4 ozs.

263. STEAMED FRUIT ROLL

	<i>100 portions</i>
Flour	8 lbs.
Suet	3 lbs.
Salt	$\frac{1}{2}$ oz.
Sugar	2 lbs.
Currants	1 lb.
Sultanas	1 lb.
Stoned Raisins	1 lb.
Dripping	4 ozs.

264. STEAMED GOLDEN PUDDING

	<i>100 portions</i>
Flour	4 lbs.
Cooking Fat	3 lbs.
Sugar	2 lbs.
Syrup	3 lbs.
Breadcrumbs	4 lbs.
Salt	
Dripping	4 ozs.

265. STEAMED JAM ROLL

	<i>100 portions</i>
Flour	10 lbs.
Suet	4 lbs.
Salt	$\frac{1}{2}$ oz.
Jam	6 lbs.
Dripping	4 ozs.

266. STEAMED MARMALADE ROLL

	<i>100 portions</i>
Flour	10 lbs.
Suet	4 lbs.
Salt	$\frac{1}{2}$ oz.
Marmalade	6 lbs.
Dripping	4 ozs.

267. STEAMED SULTANA ROLL

	<i>100 portions</i>
Flour	8 lbs.
Suet	3 lbs.
Salt	$\frac{1}{2}$ oz.
Sugar	2 lbs.
Sultanas	3 lbs.
Dripping	4 ozs.

268. TAPIOCA PUDDING *100 portions*

Tapioca	2 $\frac{1}{2}$ lbs.
Sugar	2 lbs.
Milk Powder	3 lbs.
Water	3 gals.
Margarine	8 ozs.

TARTS

269. APPLE SLICE *100 portions*

Flour	6 lbs.
Cooking Fat	2 lbs.
Salt	$\frac{1}{4}$ oz.
Tinned Apples	$2\frac{1}{2}$ x A10
Sugar	3 lbs.
Jam	$1\frac{1}{2}$ lbs.
Cornflour	2 ozs.

270. BAKEWELL TART *100 portions*

Flour	6 lbs.
Cooking Fat	2 lbs.
Salt	$\frac{1}{4}$ oz.
Margarine	$1\frac{1}{2}$ lbs.
Sugar	$1\frac{1}{2}$ lbs.
Flour	2 lbs.
Almond Essence	
Eggs	12
Jam	2 lbs.

271. JAM TART *100 portions*

Flour	6 lbs.
Cooking Fat	2 lbs.
Salt	$\frac{1}{4}$ oz.
Jam	6 lbs.

272. LEMON CURD *100 portions*

Flour	6 lbs.
Cooking Fat	2 lbs.
Salt	$\frac{1}{4}$ oz.
Lemon Curd	6 lbs.

273. MINCEMEAT TART *100 portions*

Flour	9 lbs.
Cooking Fat	4 lbs.
Salt	$\frac{1}{4}$ oz.
Mincemeat	10 lbs.
Icing Sugar	2 ozs.

274. STRAWBERRY TARTLET

100 portions

Flour	8 lbs.
Cooking Fat	$2\frac{1}{2}$ lbs.
Salt	$\frac{1}{4}$ oz.
Strawberries	12 lbs.
Jelly Crystals	8 ozs.

275. TREACLE TART *100 portions*

Flour	6 lbs.
Cooking Fat	2 lbs.
Salt	$\frac{1}{4}$ oz.
Golden Syrup	9 lbs.
Breadcrumbs	3 lbs.

BEVERAGES

276. BOVRIL	30 cups
Bovril	8 ozs.
277. COFFEE WITH MILK	20 cups
Coffee and Chicory	4 ozs.
Water	$\frac{1}{2}$ gal.
Milk	$\frac{1}{2}$ gal.
278. PATENT BEVERAGE WITH MILK	10 cups
Patent Beverage	5 ozs.
Milk (bottled)	3 $\frac{1}{4}$ pts.
279. MILK	100 portions
Milk	36 pts.
280. MILKY COCOA	10 cups
Cocoa Powder	4 ozs.
Milk	2 $\frac{1}{2}$ pts.
Water	1 pt.
281. OXO	30 cups
Oxo	8 ozs.
282. TEA	25 cups
Tea	1 $\frac{1}{2}$ ozs.
Water	1 gal.
Milk	1 $\frac{1}{2}$ pts.

BREAD, TOAST, ETC.

283. BREAD	10 portions
(Breakfast or tea)	
White Bread	1 x 1 lb. 12 oz. loaf
284. BREAD	20 portions
(Dinner and supper)	
White Bread	1 x 1 lb. 12 oz. loaf
285. BREAD	40 portions
(With Soup)	
White Bread	1 x 1 lb. 12 oz. loaf
286. TOAST	10 portions
White Bread	1 x 1 lb. 12 oz. loaf

BISCUITS

287. ICE CREAM WAFERS	100 portions
Wafer Biscuits	200
288. SWEET BISCUITS	100 portions
Sweet Biscuits	6 $\frac{1}{4}$ lbs.
289. WATER BISCUITS	100 portions
(With Cheese)	
Water Biscuits	3 $\frac{1}{4}$ lbs.

BUNS

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|---|---|---|
| <p>290. BASIC BUN DOUGH <i>100 portions</i></p> <ul style="list-style-type: none"> Flour 6 lbs. Yeast 3 ozs. Water 3 pts. Dried Milk 6 ozs. Cooking Fat 10 ozs. Sugar 10 ozs. Salt $\frac{1}{2}$ oz. Flour (dusting) 8 ozs. | <p>294. COCONUT BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Flour 6 lbs. Margarine $1\frac{1}{2}$ lbs. Sugar $1\frac{1}{2}$ lbs. Baking Powder $\frac{3}{4}$ ozs. Desiccated Coconut 1 lb. Water 2 pts. Dried Milk 6 ozs. Salt $\frac{1}{2}$ oz. Flour (dusting) 8 ozs. | <p>299. FRUIT BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Currants 8 ozs. Sultanas 8 ozs. Peel 8 ozs. Sugan (Bun Wash) 4 ozs. Flour (dusting) 8 ozs. |
| <p>291. BATH BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Eggs 4 Margarine 1 lb. Sultanas 1 lb. Peel (Mixed Candied) 8 ozs. Sugar Nibs 1 lb. | <p>295. CURRANT BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Currants 1 lb. Sugar (Bun Wash) 4 ozs. | <p>300. HOT CROSS BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Bun Spice 8 ozs. Currants 8 ozs. Sultanas 8 ozs. Peel 8 ozs. Flour (dusting) 8 ozs. Sugar (Bun Wash) 4 ozs. |
| <p>292. BELGIAN BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Flour 6 ozs. Margarine 10 ozs. Ground Almonds 10 ozs. Sugar 10 ozs. Eggs 4 Bun Essence Sugar (Bun Wash) 4 ozs. | <p>296. DANISH BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Jam 1 lb. Sultanas 1 lb. Sugar (Bun Wash) 4 ozs. | <p>301. RASPBERRY BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Flour 6 lbs. Sugar $1\frac{1}{2}$ lbs. Margarine (cooking) $1\frac{1}{2}$ lbs. Baking Powder $\frac{3}{4}$ ozs. Eggs 4 Milk, dried 6 ozs. Water 2 pts. Essence 8 ozs. Jam 1 lb. Sugar 1 pt. Milk 8 ozs. Flour (dusting) |
| <p>293. CHELSEA BUNS <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Currants 1 lb. Sultanas 1 lb. Mixed Spice $\frac{1}{2}$ oz. Margarine 8 ozs. Sugar 8 ozs. Sugar (Bun Wash) 4 ozs. | <p>297. DEVONSHIRE SPLITS <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Jam 3 lbs. Synthetic Cream 2 pts. Icing Sugar 4 ozs. | <p>302. SWISS BUN <i>100 portions</i></p> <ul style="list-style-type: none"> Basic Bun Dough Full Eggs 4 Flour (dusting) 8 ozs. Fondant 2 lbs. |
| | <p>298. DOUGHNUTS <i>100 portions</i></p> <ul style="list-style-type: none"> Flour 6 lbs. Yeast 4 ozs. Water $2\frac{1}{2}$ pts. Dried Milk 8 ozs. Cooking Fat 8 ozs. Sugar 8 ozs. Salt $\frac{1}{2}$ oz. Dripping 4 lbs. Sugar (coating) 2 lbs. Jam 1 lb. Flour (dusting) 8 ozs. | |

CAKES

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| <p>303. CHERRY CAKE (Individual) <i>100 portions</i></p> <p>Flour 4 lbs.</p> <p>Margarine $1\frac{3}{4}$ lbs.</p> <p>Sugar $1\frac{1}{2}$ lbs.</p> <p>Baking Powder 2 ozs.</p> <p>Milk Powder 3 ozs.</p> <p>Water $1\frac{1}{2}$ pts.</p> <p>Eggs 6</p> <p>Salt $\frac{1}{4}$ oz.</p> <p>Flour (dusting) $\frac{1}{4}$ lb.</p> <p>Glace Cherries 1 lb.</p> | <p>307. FRUIT SLAB CAKE (Purchased) <i>100 portions</i></p> <p>Fruit Cake 12 lbs.</p> <p>308. GENOA SLAB CAKE (Purchased) <i>100 portions</i></p> <p>Genoa Slab Cake 12 lbs.</p> <p>309. JAM TART (Individual) <i>100 portions</i></p> <p>Flour 8 lbs.</p> <p>Cooking Fat $2\frac{1}{2}$ lbs.</p> <p>Salt $\frac{1}{4}$ oz.</p> <p>Jam 9 lbs.</p> <p>310. LEMON CAKE (Individual) <i>100 portions</i></p> <p>Flour 4 lbs.</p> <p>Margarine $1\frac{3}{4}$ lbs.</p> <p>Sugar $1\frac{1}{4}$ lbs.</p> <p>Baking Powder 2 ozs.</p> <p>Milk Powder 3 ozs.</p> <p>Eggs 6</p> <p>Water $1\frac{1}{2}$ pts.</p> <p>Salt $\frac{1}{4}$ oz.</p> <p>Flour (dusting) 8 ozs.</p> <p>Fondant $1\frac{1}{2}$ lbs.</p> <p>Lemons 3</p> <p>Essence</p> | <p>313. SULTANA SCONE <i>100 portions</i></p> <p>Flour 6 lbs.</p> <p>Margarine 12 ozs.</p> <p>Bicarbonate of Soda $1\frac{1}{2}$ ozs.</p> <p>Cream of Tartar $\frac{3}{4}$ ozs.</p> <p>Salt $\frac{1}{2}$ oz.</p> <p>Milk Powder 6 ozs.</p> <p>Water 3 pts.</p> <p>Sultanas 1 lb.</p> <p>314. SWISS ROLL (Purchased) 13</p> <p>Swiss Rolls</p> |
| <p>304. CHERRY CAKE (Purchased) <i>100 portions</i></p> <p>Cherry Cake 12 lbs.</p> <p>305. CHOCOLATE CUP CAKE (Individual) <i>100 portions</i></p> <p>Flour $3\frac{3}{4}$ lbs.</p> <p>Margarine $1\frac{3}{4}$ lbs.</p> <p>Sugar $1\frac{3}{4}$ lbs.</p> <p>Baking Powder 3 ozs.</p> <p>Milk Powder 3 ozs.</p> <p>Eggs 6</p> <p>Cocoa $\frac{1}{2}$ lb.</p> <p>Vanilla Essence $\frac{1}{4}$ oz.</p> <p>Fondant 1 lb. 2 ozs.</p> <p>Chocolate Couverture 6 ozs.</p> <p>Water $1\frac{1}{2}$ pts.</p> <p>306. COFFEE CAKE (Individual) <i>100 portions</i></p> <p>Flour 4 lbs.</p> <p>Margarine $1\frac{3}{4}$ lbs.</p> <p>Sugar $1\frac{1}{4}$ lbs.</p> <p>Baking Powder 2 ozs.</p> <p>Dried Milk 3 ozs.</p> <p>Water $1\frac{1}{2}$ pts.</p> <p>Eggs 6</p> <p>Salt $\frac{1}{4}$ oz.</p> <p>Flour (dusting) 8 ozs.</p> <p>Fondant $1\frac{1}{2}$ lbs.</p> <p>Coffee Essence 5 ozs.</p> | <p>311. LEMON CURD TART (Individual) <i>100 portions</i></p> <p>Flour 8 lbs.</p> <p>Cooking Fat $2\frac{1}{2}$ lbs.</p> <p>Salt $\frac{1}{4}$ oz.</p> <p>Lemon Curd 9 lbs.</p> <p>312. MADEIRA SLAB CAKE (Purchased) <i>100 portions</i></p> <p>Madeira Slab Cake 12 lbs.</p> | |

PRESERVES

- | | |
|------------------------------------|-------------------------------|
| 315. JAM | <i>100 portions</i> |
| Jam | 3 lb. 2 oz. |
| 316. JAM WITH PUDDINGS | |
| Jam | <i>100 portions</i>
6 lbs. |
| 317. GOLDEN SYRUP | <i>100 portions</i> |
| Golden Syrup | 3 lb. 2 oz. |
| 318. GOLDEN SYRUP WITH
PUDDINGS | <i>100 portions</i> |
| Golden Syrup | 6 lbs. |
| 319. HONEY | <i>100 portions</i> |
| Honey | 3 lbs. 2 ozs. |
| 320. LEMON CURD | <i>100 portions</i> |
| Lemon Curd | 3 lbs. 2 oz. |
| 321. LEMON CURD WITH PUDDINGS | |
| Lemon Curd | <i>100 portions</i>
6 lbs. |
| 322. MARMALADE | <i>100 portions</i> |
| Marmalade | 3 lbs. 2 ozs. |
| 323. MARMALADE WITH PUDDINGS | |
| Marmalade | <i>100 portions</i>
6 lbs. |

SAUCES—SAVOURY

324. APPLE	100 portions	329. EGG	100 portions	334. MUSTARD	100 portions
Cooking Apples	12 lbs.	Margarine (cooking)	1 lb.	Margarine	1 lb.
Sugar	1 lb.	Flour	1 lb.	Flour	1 lb.
Cloves	2 only	Milk	1 lb.	Water	7 pts.
		Water	1 gal.	Vinegar	1 pt.
		Salt	$\frac{1}{2}$ oz.	Mustard	2 ozs.
		Eggs (Chopped)	6	Salt	$\frac{1}{2}$ oz.
325. APPLE	100 portions	330. LYONNAISE	100 portions	335. ONION	100 portions
Tinned Apples	1 x A10	Dripping	1 lb.	Margarine (cooking)	1 lb.
Sugar	8 ozs.	Flour	1 lb.	Flour	1 lb.
Cloves	2 only	Tomato Puree	2 ozs.	Milk Powder	1 lb.
		Onions	3 lbs.	Water	1 gal.
		Salt	$\frac{1}{2}$ oz.	Onions	4 lbs.
		Colouring		Salt	1 oz.
326. BROWN GRAVY	100 portions	331. MINT	100 portions	336. PARSLEY	100 portions
Dripping	1 lb.	Mint	1 lb.	Margarine (cooking)	1 lb.
Flour	1 lb.	Sugar	4 ozs.	Flour	1 lb.
Tomato Puree	2 ozs.	Vinegar	2 pts.	Milk Powder	1 lb.
Onions	8 ozs.	Water	2 pts.	Water	1 gal.
Carrots	8 ozs.			Parsley	4 ozs.
Salt	1 oz.			Salt	$\frac{1}{2}$ oz.
Peppercorns	6 only				
Colouring					
327. CHEESE	100 portions	332. MINT (Bottled)	100 portions	337. ROAST GRAVY	100 portions
Margarine (cooking)	1 lb.	Mint Sauce	12 ozs.	Salt	2 ozs.
Flour	1 lb.	Vinegar	2 pts.	Pepper	
Milk Powder	1 lb.	Water	2 pts.	Colouring	
Water	1 gal.			Meat Extract	2 ozs.
Cheese	3 lbs.			Water	1 gal.
328. DUGLERE	100 portions	333. MUSHROOM	100 portions	338. SALAD CREAM	100 portions
Margarine (cooking)	1 lb.	Margarine (cooking)	1 lb.	Salad Cream	$\frac{1}{4}$ x gal.
Flour	1 lb.	Flour	1 lb.	Salad Cream	8 x 10 ozs.
Milk Powder F.C.	1 lb.	Milk Powder	1 lb.		
Water	1 gal.	Water	1 gal.		
Salt	1 oz.	Salt	$\frac{1}{2}$ oz.		
Tomatoes	2 lbs.	Mushroom Stalks	8 ozs.		
Parsley	2 ozs.	Parsley	4 ozs.		
				339. TARTARE	100 portions
				Salad Cream	$\frac{1}{4}$ gal.
				Gherkins	4 ozs.
				Capers	2 ozs.
				Parsley	4 ozs.

SAUCES—SAVOURY

340. TOMATO	<i>100 portions</i>
Dripping	1 lb.
Flour	1 lb.
Tomato Puree	4 ozs.
Carrot	8 ozs.
Onions	8 ozs.
Bacon Trimmings	
Cloves	6 only
Salt	$\frac{1}{2}$ oz.
Peppercorns	4
341. WHITE	<i>100 portions</i>
Margarine	1 lb.
Flour	1 lb.
Milk Powder	1 lb.
Water	1 gal.
Salt	$\frac{1}{2}$ oz.

SAUCES—SWEET

342. CUSTARD	<i>100 portions</i>
Milk Powder	2 lbs.
Water	2 gals.
Sugar	1 lb.
Custard Powder	1 lb.
343. EVAPORATED MILK (Tinned)	<i>100 portions</i>
Evaporated Milk	12 tins
344. SYNTHETIC CREAM	<i>100 portions</i>
Synthetic Cream	3 pts.

GARNISHES

<p>345. BAKED BEANS <i>100 portions</i> Baked Beans 3 x A10</p> <p>346. CUCUMBER <i>100 portions</i> Cucumbers 6</p> <p>347. DUMPLINGS <i>100 portions</i> Flour 4 lbs. Suet 1½ lbs. Salt 1 oz. Water Baking Powder 2 ozs.</p> <p>348. HORSE RADISH CREAM <i>100 portions</i> Horseradish ½ gal.</p> <p>349. LEMON <i>100 portions</i> Lemons 12</p> <p>350. MARMITE <i>100 portions</i> Marmite 8 ozs.</p> <p>351. MIXED PICKLES <i>100 portions</i> Mustard Pickle ½ gal. Pickled Onions 1 gal. Sweet Pickles ½ gal. Gherkins ¼ gal.</p> <p>352. PASTE (Meat and Fish) <i>100 portions</i> Paste 12 x 2¼ ozs.</p> <p>353. PASTRY FINGERS <i>100 portions</i> Flour 3 lbs. Margarine 2 lbs. Sugar 1 lb.</p>	<p>354. PEASE PUDDING <i>100 portions</i> Split Peas 8 lbs. Potatoes 2 lbs. Pepper Margarine 8 ozs.</p> <p>355. SAGE & ONION STUFFING <i>100 portions</i> Breadcrumbs 4 lbs. Onions 2 lbs. Sage 1 oz. Cooking Fat 1 lb. Salt ½ oz. Pepper</p> <p>356. SANDWICH SPREAD <i>100 portions</i> Sandwich Spread (4-oz. jars) 2½ lbs.</p> <p>357. SHORTBREAD FINGERS <i>100 portions</i> Flour 3 lbs. Cooking Fat 2 lbs. Sugar 1 lb. Eggs 2</p> <p>358. SPAGHETTI CHEESE <i>100 portions</i> Spaghetti 4 lbs. Salt 1 oz. Cheese 3 lbs. Flour 8 ozs. Margarine 8 ozs. Milk Powder 8 ozs. Water 8 pts.</p> <p>359. SPAGHETTI IN TOMATO SAUCE <i>100 portions</i> Spaghetti in Tomato 3 x A10</p>	<p>360. STUFFING <i>100 portions</i> Breadcrumbs 4 lbs. Cooking Fat 1 lb. Salt ¼ oz. Parsley 2 ozs. Thyme ½ oz. Eggs 2 Lemon 1</p> <p>361. WATERCRESS <i>100 portions</i> Watercress 9 lbs.</p> <p>362. YORKSHIRE PUDDING <i>100 portions</i> Flour 5 lbs. Milk Powder 1½ lbs. Water 10 pts. Eggs 12 Baking Powder 4 ozs. Salt 1 oz. Dripping 2 lbs.</p>
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