

Self-supporting penny dinners for school children : how to establish and manage them, with numerous dinner recipes / published by the authority of the Central Council for Promoting Self-Supporting Penny Dinners.

Contributors

Central Council for Promoting Self-Supporting Penny Dinners.

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Penny Dinners

SELF-SUPPORTING
PENNY DINNERS

FOR

SCHOOL CHILDREN:

HOW TO ESTABLISH AND MANAGE THEM.

WITH

NUMEROUS DINNER RECIPES.

PUBLISHED BY AUTHORITY OF THE
Central Council for Promoting Self-Supporting
Penny Dinners.

THIRD THOUSAND.

London:

ALEXANDER & SHEPHEARD, 21, CASTLE STREET, HOLBORN.

PRICE ONE PENNY.

Copies can be obtained from the Publishers at Eightpence per Dozen, postage
Twopence. No smaller Number sold at this Rate.

BY APPOINTMENT.

MANUFACTURERS
TO
HER MAJESTY THE QUEEN.



HIS MAJESTY
THE
KING OF THE BELGIANS,
&c.

PARIS EXHIBITION, 1878.

"THE GRAND PRIZE,"

(Special Gold Medal and Diploma of Honour.)

The Highest Distinction the Exhibition could confer, and the ONLY GRAND PRIZE given to the Biscuit Trade.

The following being the Terms of the Award:—

"Maison hors ligne, connue du Monde entier pour son Immense Production et pour l'Excellente Qualité de ses Produits"

"Unrivalled House, known throughout the World for its enormous production, and for the excellent quality of its manufactures."

HUNTLEY & PALMERS

Biscuit Manufacturers,

READING AND LONDON.

(162, Fenchurch Street, E.C.)

The Highest Awards given for Biscuits to any English House were made to HUNTLEY & PALMERS, at the following Exhibitions, "for excellence of quality":

London, 1851	London, 1862	Havre, 1868	Lima, 1872	Vienna, 1873
Paris, 1855	Paris, 1867	Amsterdam, 1869	Lyons, 1872	Santiago, 1875

ALSO THE

DIPLOMA OF HONOUR (TWICE CONFERRED)

AND THE

GOLD MEDAL

Of the National Academy of Agriculture, Manufactures, and Commerce, Paris.

HUNTLEY & PALMERS

Biscuits are made of the finest materials, and from their great variety of Shape and Flavour, acknowledged Superiority of Make, and fine keeping qualities, have obtained a very extensive and increasing sale in England, on the Continent, and in the various Markets throughout the World.

They are packed in patent air-tight soldered Tins, to open without cutting the Tin, containing One Pound and upwards, also in Casks and Boxes, to meet the requirements of the Trade and Shippers.



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CENTRAL COUNCIL FOR PROMOTING SELF-SUPPORTING PENNY DINNERS.

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Penny Dinners for School Children.

ORIGIN OF THE MOVEMENT.

“OOD feeding is necessary for brain nutrition.” Eight years ago Sir H. Peek applied the maxim to the children attending his free school at Rousdon, in Devonshire. The importance of providing them with regular nourishing food was felt, and arrangements were made by which hot dinners were supplied to the children on school-days—a charge of fivepence per week per child, with a reduction when more than one of a family attended, being made payable in advance.

Some two years after the establishment of the Rousdon dinners, the Rev. J. A. Cameron, the parish minister of Farnell, Forfarshire, was induced by like reasons to institute a School Soup-Kitchen. As at Rousdon, the cost of the “plant” and the small deficit were met by voluntary gifts.

In both schools results of the most encouraging nature soon showed themselves, and the children presented, both in their "healthy vigorous look," and by their "better brain work," a marked improvement.

In 1883, Mr. Mundella called attention in the House of Commons to the "marvellously good work" done at Rousdon, and a few weeks later Mr. J. A. Campbell, M.P., gave an account of the Farnell system. Public interest was roused, and pamphlets were published by Sir Henry Peek* and Mr. Campbell, giving full details. In them will be found all the particulars needful for starting country school dinners.

EXPERIMENTS IN LONDON AND GATESHEAD.

Early last year experiments on a different system were commenced in London and Gateshead by Mr. S. D. Fuller and the Rev. W. Moore Ede. At Rousdon and Farnell the feeding of the children had been the primary motive, but the payments of the scholars, while more than covering the cost of materials, had not altogether defrayed the working expenses. From the first the experiments in London and Gateshead were conducted with a view to that end, the object aimed at being to supply children's dinners on a commercial basis.

The Rev. W. Moore Ede was soon encouraged by his success to issue a pamphlet,† which, together with a series

* "Can a Sufficient Mid-day Meal be given to Poor School Children at a Cost for Material of Less than One Penny?" (Sir J. Causton & Sons, 9, Eastcheap, E.C.) Price 9d. a Dozen. "Soup Dinners for School Children." (Maclehose & Sons, Glasgow.)

† W. Scott, 14, Paternoster Square, E.C., and Newcastle-upon-Tyne. Price 1d., or 6s. 6d. per 100, post-free.

of articles in the *Sanitary Record* for January, 1885, will be found of great assistance by all those who may desire to promote the dinners in towns.

APPOINTMENT OF CENTRAL COUNCIL.

The attention of the Representative Managers of Board Schools in London having been called to the subject in June, 1884, they appointed a sub-committee to consider the question; and on the 6th of December, 1884, a Conference was held at the Society of Arts, of School Board Managers, Teachers, and others interested, at which a Central Council was appointed to promote the establishment of Self-supporting Penny Dinners; the Right Hon. A. J. Mundella, M.P., Vice-President of the Committee of Privy Council on Education, and Sydney Buxton, Esq., M.P., Chairman of the Committee of Representative Managers of London Board Schools, accepting the position of President and Vice-President respectively.

EXPLANATORY CIRCULAR.

One of the first acts of the Council was to issue the following circular to the Managers of all the Elementary Schools in the Metropolis:—

“The Penny Dinners are intended primarily for children attending elementary schools whose parents, although in a position to pay, are unable, from various causes, to provide them with food sufficiently nourishing, varied, and ample.

“Whilst, however, no dinners should be supplied without payment, so as to preserve the self-supporting system, exceptional cases will be found where the parents are unable to find the necessary pennies. But it is very desirable that no (free) tickets should be given except after the

most careful inquiry by managers, teachers, visitors, and others best acquainted with the circumstances of the children.

“The Council have ample evidence that substantial and nourishing dinners can be supplied at one penny each to cover all expenses, where a sufficient number of children attend daily; they have already received most gratifying reports as to the great benefit derived by those children who avail themselves of the advantages offered. Considerable patience, however, is needed in this, as in all attempts, to improve the condition of the poor, before success can be attained.

“The Council are prepared, where necessary, to make grants of a limited amount to managers and others who desire to start dinners on the self-supporting principles above-mentioned. In all applications for grants, the amount of the preliminary expenses for plant, &c., should be stated.

“As the good resulting from such dinners fully compensates for all the labour involved in providing them, the Council trust that they may shortly be extended to many districts where the need of them exists.”

BENEFICIAL RESULTS.

The Circular of the Council was based upon the information obtained from a large number of places where the dinners were in operation, and the following extracts will show how important and valuable are the results.

The Vicar of Gateshead reports:—

“The universal testimony of the teachers as to the effect of the dinners is that the appearance of the children, especially of the poorest, has improved in a most remarkable way; that there is a very decided increase in their energy and general vitality, and that the work of those who, being poorly fed, were slow and backward, has very decidedly improved. Some add that the health of the children—especially infants—has improved, and that sickness has diminished since the dinners were instituted. We have not, however, sufficient data to establish this last point.”

The Head Master of a large London Board School writes :—

“The dinners have been an unmixed blessing. Our parents here are many of them wasteful and thriftless, neither knowing how much nor how to cook. And, as a result, some of our children have been most irregularly fed. * * * A good meal for a penny per head has placed within the reach of such people the means of proper and systematic feeding of the children. In other families, both parents are obliged to go out to work, and the children have been left to get their own meals. To these the dinners have been a God-send.

“In homes cramped for space, and particularly where there is sickness, the rest and quiet afforded by relieving the mother of the trouble of preparing the mid-day meal is, we find, of great advantage to some of our poor people. We have found, too, that the dinners have been a strong inducement to regularity of attendance. The tickets issued at the school in the morning demand the presence of the child. And, as after dinner the children come over at once to the playground, we have them all day, and the attendance is of course early.

“After considerable observation, I have no hesitation in saying that the regular diners show much more vigour and readiness for their schoolwork than heretofore.”

HINTS FOR STARTING AND CARRYING ON DINNER

CENTRES.

The value of the dinners being now beyond question, the Council hope that the following suggestions will prove useful to persons who are desirous of establishing self-supporting penny dinners. Various dinner recipes which have been found suitable are inserted for the guidance of those who desire such information.

1.—The nearer the dinner-place to the schools the better. A room in the school, or some other portion of the school premises, would be best, as the children do not care to go too far to get their dinners. Mothers would also feel that their children, especially the infants, were safe.

2.—To secure good order, the dinners should be ready by the time the children come out of school. They don't like being kept waiting ; they want time to play afterwards.

3.—The tastes of the children should be considered. If the dinners are not palatable and sufficient in quantity, the children will not continue to avail themselves of them, but will spend their pennies in other ways.

4.—The cook's wages should be supplemented, or additional assistance given, as the numbers increase. A cook should be able to undertake, single-handed, one hundred dinners daily.

5.—When the presence of ladies cannot always be secured, no difficulty will be found in getting helpers at the dinner hour. The elder girls or boys much prefer to help in serving the dinners, carrying away the dirty pannikins, &c., to sitting still ; and if carefully supervised at first, they become very useful.

6.—It is desirable to have a Committee, one of whom should act as manager or secretary, and be responsible for all purchases on the best possible terms. A lady should superintend the cook, and see that good dinners are supplied. Other members of the committee will help in turn to serve the dinners, and to promote the orderly and proper conduct of the children.

7.—Two or three days before the dinners are started, the teachers should be provided with handbills, which they should be asked to explain, and distribute to the children to be taken home. For the first fortnight at least the children should be reminded every morning of the dinners, and the dinners brought under the notice of parents in every possible way.

8.—It is very important to secure the co-operation of the teachers, who are generally willing to help. Their assistance in selling the dinner tickets daily, and in keeping order, is most valuable.

9.—Home consumption should be encouraged, and the following words inserted in the handbill referred to above:—"The dinners may be taken home if desired, and mothers thus saved the expense of cooking for the family."

10.—Where the numbers fluctuate, cold bacon, cheese, and jam should be kept in stock, so that, when the hot dinners are exhausted, a dinner of bread and bacon, or bread and cheese, together with a slice of bread and jam, may be supplied.

11.—When tickets for dinners are used, tin tickets, perforated, so as to be strung together for counting and cleaning, and stamped with the initials of the dinner-centre will be found most serviceable.

12.—White tablecloths much improve the appearance of the tables, if the additional cost of washing can be borne by the funds, or white American cloth will be found serviceable.

LIST OF UTENSILS.

The following list of articles may be found useful:—

Tin Pannikins	1 Knife Board
Plates	1 Wire Sieve
Spoons	1 Paste Board
Tumblers	1 Chopping Board
Water Jugs	1 Chopping Knife
1 Bread Knife	1 Meat Chopper
2 Cooks' Knives and Forks	1 Rolling Pin
Dinner Knives	2 Trays
2 Large Wooden Spoons	Kitchen Cloths
2 Pint Ladles	Tins for Storing Rice, &c.
1 Gallon Measure	Pudding Cloths (one for
1 Pint Measure	each 2-pound pudding)
2 Basins	Dish Cloths
1 Dish	Safety Pins
2 Baths	Trestles and Boards for
1 Pail	Tables
1 Broom	Forms
Set of Scales and Weights,	
14 lbs. to $\frac{1}{4}$ oz.	

Much of the nourishment of food cooked in the ordinary fixed coppers is lost by evaporation. Portable iron boilers, with covers, are very useful, and can be obtained at moderate prices. The Newcastle cookers, designed by the Rev. W. Moore Ede, will be found very suitable, and can be obtained of Messrs. Walker & Emley, Newcastle-upon-Tyne. (For particulars see cover.)

If boilers be used, care must be taken to prevent food from being burnt. When boilers have inner pans they should be raised about two inches. Where the Newcastle cookers are employed, it is necessary to see that the supply of gas is sufficient.

DINNER RECIPES.

The following dinners, which vary in cost, can be so arranged that the weekly expenditure for materials shall not exceed 75*d.* per 100 dinners. Where bread is mentioned, a slice is served to each child:—

IRISH STEW FOR 100.

<table style="width: 100%; border-collapse: collapse;"> <tr><td>Meat</td><td>...</td><td>...</td><td>8 lbs.</td></tr> <tr><td>Potatoes</td><td>...</td><td>...</td><td>28 „</td></tr> <tr><td>Lentil Flour</td><td>...</td><td>...</td><td>2 „</td></tr> </table>	Meat	8 lbs.	Potatoes	28 „	Lentil Flour	2 „		<table style="width: 100%; border-collapse: collapse;"> <tr><td>Spanish Onions</td><td>...</td><td>...</td><td>14 lbs.</td></tr> <tr><td>Water...</td><td>...</td><td>...</td><td>2½ gallons</td></tr> <tr><td>Bread</td><td>...</td><td>...</td><td>3¼ qrtns.</td></tr> </table>	Spanish Onions	14 lbs.	Water...	2½ gallons	Bread	3¼ qrtns.																
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MEAT AND VEGETABLES FOR 100.

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MEAT AND RICE FOR 100.

<table style="width: 100%; border-collapse: collapse;"> <tr><td>Mutton</td><td>...</td><td>...</td><td>8 lbs.</td></tr> <tr><td>Rice</td><td>...</td><td>...</td><td>6 „</td></tr> <tr><td>Onions</td><td>...</td><td>...</td><td>4 „</td></tr> </table>	Mutton	8 lbs.	Rice	6 „	Onions	4 „		<table style="width: 100%; border-collapse: collapse;"> <tr><td>Pepper and Salt.</td><td>...</td><td>...</td><td></td></tr> <tr><td>Bread</td><td>...</td><td>...</td><td>3¼ qrtns.</td></tr> </table>	Pepper and Salt.		Bread	3¼ qrtns.
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BACON AND POTATOES FOR 100.

<table style="width: 100%; border-collapse: collapse;"> <tr><td>Bacon</td><td>...</td><td>...</td><td>9 lbs.</td></tr> <tr><td>Potatoes</td><td>...</td><td>...</td><td>50 „</td></tr> </table>	Bacon	9 lbs.	Potatoes	50 „		<table style="width: 100%; border-collapse: collapse;"> <tr><td>Bread</td><td>...</td><td>...</td><td>3¼ qrtns.</td></tr> </table>	Bread	3¼ qrtns.
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BEANS AND BACON FOR 100.

<table style="width: 100%; border-collapse: collapse;"> <tr><td>Beans</td><td>...</td><td>...</td><td>15 lbs.</td></tr> <tr><td>Bacon</td><td>...</td><td>...</td><td>9 „</td></tr> </table>	Beans	15 lbs.	Bacon	9 „		<table style="width: 100%; border-collapse: collapse;"> <tr><td>Salt.</td><td>...</td><td>...</td><td></td></tr> <tr><td>Bread</td><td>...</td><td>...</td><td>3¼ qrtns.</td></tr> </table>	Salt.		Bread	3¼ qrtns.
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MEAT PUDDING FOR 100.

<table style="width: 100%; border-collapse: collapse;"> <tr><td>Suet</td><td>...</td><td>...</td><td>3¼ lbs.</td></tr> <tr><td>Flour</td><td>...</td><td>...</td><td>20 „</td></tr> <tr><td>Meat</td><td>...</td><td>...</td><td>5 „</td></tr> <tr><td>Pepper and Salt.</td><td>...</td><td>...</td><td></td></tr> <tr><td>Bread</td><td>...</td><td>...</td><td>3¼ qrtns.</td></tr> </table>	Suet	3¼ lbs.	Flour	20 „	Meat	5 „	Pepper and Salt.		Bread	3¼ qrtns.	}	<p>To make ten puddings, each to consist of—suet, 6 oz. ; flour 2 lbs. ; meat, 8 oz.</p>
Suet	3¼ lbs.																			
Flour	20 „																			
Meat	5 „																			
Pepper and Salt.																				
Bread	3¼ qrtns.																			

MUTTON BROTH FOR 100.

Sheeps' Heads	...	2	Pepper and Salt.		
Onions, Carrots, Turnips.			Water	...	10 gallons
Potatoes	...	6 lbs.	Bread	...	3 $\frac{1}{4}$ qrtns.
Barley	...	6 "			

PEA SOUP FOR 100.

Peas	...	21 lbs.	Bones	...	8d.
Turnips	...	13 $\frac{1}{2}$ "	Water	...	8 gallons
Carrots	...	13 $\frac{1}{2}$ "	Bread	...	3 $\frac{1}{4}$ qrtns.
Lentil Flour	...	1 lb.			

Peas	...	10 lbs.	Dried Mint.		
Red Lentils	...	7 "	Bones	...	6d.
Turnips	...	2 bunches	Pepper	...	$\frac{1}{2}$ oz.
Celery	...	1 head	Salt	...	14 "
Onions	...	8 lbs.	Water or Bacon Liquor	...	8 gallons
Carrots	...	8 "	Bread	...	3 $\frac{1}{4}$ qrtns.

Ham or Bacon Bone, if in stock, is a great improvement. Peas must soak in cold water 48 hours; Lentils, 12 hours.

Peas	...	19 lbs.	Pepper and Salt.		
Bones	...	10 "	Water	...	9 $\frac{1}{2}$ gallons
Vegetables...	...	10 "	Bread	...	4 $\frac{3}{4}$ qrtns.

Shin of Beef	...	6 $\frac{1}{4}$ lbs.	Pepper and Salt.		
Vegetables...	...	6 $\frac{1}{4}$ "	Water	...	9 $\frac{1}{2}$ gallons
Barley	...	6 $\frac{1}{4}$ "	Bread	...	4 $\frac{3}{4}$ qrtns.
Peas	...	12 $\frac{1}{2}$ "			

POTATO SOUP FOR 100.

Potatoes	...	50 lbs.	Pepper and Salt.		
Barley	...	12 "	Bacon Water	...	10 gallons
Vegetables...	...	1s.	Bread	...	3 $\frac{1}{4}$ qrtns.

Potatoes	...	12 $\frac{1}{2}$ lbs.	Pepper and Salt.		
Barley	...	12 $\frac{1}{2}$ "	Water	...	9 $\frac{1}{2}$ gallons
Bones	...	4d.	Bread	...	4 $\frac{3}{4}$ qrtns.
Vegetables...	...	10 lbs.			

ROLLY POLLY PUDDING FOR 100.

Flour	...	25 lbs.	Jam	...	7 lbs.
Suet	...	5 "			

RICE MILK FOR 100.

Rice	12 lbs.		Jam	50 oz.
Milk	12 quarts					

Boil the rice in 6 cloths, and mix 12 quarts of hot water with 6 tins of milk.

Rice	11 lbs.		Sugar	50 oz.
Milk	11 quarts		Bread, $3\frac{1}{4}$ quarterns,	& some jam.		

CURRANT PUDDING FOR 100.

Flour	25 lbs.		Sugar	5 lbs.
Suet	5 "		Baking Powder	1d.
Raisins	50 oz.					

To make ten Puddings, the Sugar to be put on each slice.

Puddings are much improved by the use of Baking Powder.

The following notes and recipes have been supplied by a lady who has carried on Penny Dinners at various centres:—

NOTES.

„ 1. With the following recipes Penny Dinners can be made self-supporting, if 200 or 120 dinners, according to expenses, be sold daily. The materials for every 100 dinners cost on an average 70d. Two hundred Penny Dinners would cover the following expenses:— Rent, 5s. a week; a good cook, 2s. a day; a girl, 6d. a day; fuel, 2s. to 2s. 6d. a week; secretary, 5s. a week. Where no rent is paid, nor paid secretary employed, 120 dinners cover all expenses. If the numbers are over 250 a day a second girl is engaged, if over 350 a third, and so on.

“2. In arranging the labour, it should be remembered that in providing dinners of this sort, the work does *not* consist in the actual cooking, but in the preparation of the food and in the necessary scrubbing and washing up. Soups and stews when cooking require, in any case, but little attention, but whatever means of cooking is used, the potatoes must be peeled, the puddings made, &c.

“3. Two recipes a day have been used with a view to saving labour. The dinners are so arranged that each day (except Tuesday) one dinner takes a long time to prepare, as Jam Puddings, and the other a very short time, as Pea Soup. If the recipe for Tuesday be found difficult of preparation, two dinners might be provided as on other days.

“4. In hot or close weather, when there is any soup or stew left, a large basinful can be preserved by the addition of a small pinch of ‘Salicylic Acid’ dissolved in boiling water. This acid, so used, is perfectly harmless, and will keep the food sweet and fresh.

“5. In serving the dinners, 15 oz. of soup and 2 oz. of bread are given to each child; 10 oz. of stew and 2 oz. of bread; 15 oz. of rice-milk, with one dessertspoonful of sugar or treacle. Each pudding is cut into five equal pieces, each piece of ‘rolly polly’ being served with one teaspoonful of jam.”

MONDAY'S DINNERS.

PEA SOUP FOR 100.

Peas	21 lbs.		Salt...	1 lb.
Lentil Flour	1 „		Pepper	$\frac{3}{4}$ oz.
Carrots...	1 bunch	or	6 „		Mint	1d.
Turnips	1 bunch		Water	8 gallons
Onions	7 lbs.		Bread	3 qrtns.
Bones	8d.					

(This soup can also be made with 7 lbs. of Lentils and 14 lbs. of Peas.)

TWENTY JAM PUDDINGS FOR 100.

Flour	25 lbs.		Jam	7 lbs.
Suet	$3\frac{3}{4}$ „		Salt.	

TUESDAY'S DINNER.

IRISH STEW FOR 100.

Potatoes	32 lbs.		Salt	10 oz.
Onions	14 „		Pepper	$\frac{1}{2}$ „
Meat	5 „		Water	2 gallons
Lentil Flour	2 „		Bread	3 qrtns.

WEDNESDAY'S DINNERS.

HARICOT BEANS AND BACON FOR 100.

Beans	14 lbs.		Salt...	10 oz.
Bacon	6 „		Pepper	$\frac{1}{2}$ „
Potatoes	7 „		Water	$3\frac{3}{4}$ gallons
Lentil Flour	1 „		Bread	3 qrtns.

POTATO SOUP FOR 100.

Potatoes	32 lbs.		Salt...	1 lb.
Onions	14 „		Pepper	$\frac{3}{4}$ oz.
Bones	8d.		Water	8 gallons
Lentil Flour	1 lb.		Bread	3 qrtns.
Semolina	2 lbs.					

THURSDAY'S DINNERS.

STEWED MEAT AND VEGETABLES FOR 100.

Meat	5 lbs.		Carrots...	2 bunches or 12 lbs.		
Potatoes	14 „		Salt	10 oz.
Onions	7 „		Pepper	$\frac{1}{2}$ „
Rice	2 „		Celery Leaves	for Flavouring.		
Lentil Flour	1 lb.		Water	$2\frac{1}{2}$ gallons
Turnips	2 bunches		Bread	3 qrtns.

RICE-MILK FOR 100.

Rice	$10\frac{1}{2}$ lbs.		Sugar	4 lbs. or Treacle	6 lbs.	
Milk	15 quarts		Water	4 gallons

FRIDAY'S DINNERS.

TWENTY CURRANT PUDDINGS FOR 100.

Flour	25 lbs.		Sugar	$2\frac{1}{2}$ lbs.
Suet	$3\frac{3}{4}$ „		Treacle	4 „
Currants	4 „		Salt.			

IRISH STEW (as on Tuesday).

If these two dinners are found to entail too much work when cooking for large numbers, Pea Soup could be substituted for the Irish Stew. Cold Dinners, consisting of Bread and Cheese, and Bread and Bacon, are ready every day; 6 oz. of Bread, and 1 oz. of Cheese or Bacon, are supplied.

INFORMATION NEEDED.

The Council would draw attention to the following questions. They would be greatly obliged if any of the readers of this pamphlet, who may be in a position to supply information, would kindly give the Council the benefit of their experience :—

1.—What are the fees at the Schools from which children come to your dinners ?

2.—What distance are the Schools from the dining-place ?

3.—Are any children admitted to your dinners without payment ?

4.—Are pennies or free tickets given to the children ?

5.—How is the issue of such free dinners, or pennies, or free tickets regulated ?

6.—Are any other cheap or free dinners given in the immediate neighbourhood ?

7.—What is your staff, paid and voluntary ?

8.—What are your weekly incidental expenses—*i.e.*, rent, wages, fuel, &c. ?

9.—What experience has been gained ?

ASSISTANCE OFFERED.

The Council are willing, where necessary, to make grants within certain limits, and will be glad to render such assistance as they can to the development of the system of Self-Supporting Penny Dinners, which has already proved so fruitful in good results. They trust that the provision of such dinners will materially improve the condition of school children, and will also indirectly be of considerable benefit to the parents of the scholars in their endeavour to supply them with sufficient and nourishing food at a moderate cost.

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CIRCULAR PATTERN, WITH FLETCHER'S RADIAL BURNERS,
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A	size with inner pan to contain 15 gallons	£5	0	0
B	”	”	20	”	...	5	10	0
C	”	”	25	”	...	6	0	0
D	”	”	30	”	...	6	10	0
E	”	”	35	”	...	6	17	6
F	”	”	40	”	...	7	5	0
G	”	”	45	”	...	7	12	6
H	”	”	50	”	...	8	0	0

Each 5 gallons will be found sufficient for about 40 children.

The following requisites for carrying out the “PENNY DINNER” Scheme can also be obtained from WALKER & EMLEY, at their Furnishing Ironmongery Warehouse, 42 and 44, WESTGATE ROAD, NEWCASTLE:—

STAMPED PLATES, TINNED.

	7	8	9 inches.
Dinner,	9/6	12/-	14/9 per gross.
Soup,	10/-	12/9	15/9 per gross.

ENAMELLED IRON PLATES.

	7	8	9 inches.
Dinner,	6/-	6/6	7/6 per doz.
Soup,	7/-	7/6	8/6 per doz.

TINNED PLATES, BRIGHT.

Dinner	}	7	8	8½ inches.
and Soup		14/6	16/9	19/6 per gross.

BRIGHT TINNED SOUP BOWLS.

4¾	5¾	6½	inches.
2/6	4/3	4/9	per dozen.

BRIGHT TINNED IRON SPOONS.

6	7	8	inches.
4/6	5/6	7/0	per gross.

BRIGHT TINNED SOUP LADLES.

2¾	3½	3½	4	inches.
2/6	2/9	3/-	3/3	per dozen.

PLAIN TIN MUGS, 9/6d. per gross.

SCALES, with Weights complete, to weigh 14lbs, 17/6,