

The rulings as issued by the Baking Division of the U. S. Food Administration, in 1918, were as follows:-

Class 1	You must increase substitute content of all bread and rolls to ,.....	25%
Class 2	Sweet Yeast Dough Goods to	33 1/3%
Class 3-A	Crackers to	15%
Class B	Biscuits (Cookies) and Ice Cream Cones	33 1/3%
Class 4-A	Cakes to	33 1/3%
Class 4-C	Fried Cakes to	33 1/3%
Class 4-D	Pastry to	33 1/3%
Class 5	Batter Cakes, Waffled, Quick Breads, and Boston Brown Bread to	66 2/3%

SUBSTITUTES FOR WHEAT FLOUR

Corn Starch	Potato Flour
Corn Meal	Barley Flour
Corn Flour	Rye Flour
Oat Meal	Banana Flour
Rice Flour	Coatonsed Flour
Tapioca Flour	

950 #

1,200