



USING UP STALE BREAD

NOWADAYS there are so many delicious eatables to be made from stale bread that people often take an extra loaf on purpose! In olden times, of course, when bread was made only two or three times a week, at any rate in country places, there was generally plenty of stale bread which had to be used up somehow; because once the fresh, hot loaves came out of the oven — and oh! the goodly smell thereof! — nobody wanted to eat the old bread, however many times Mother said, "Waste not, want not." However, there are still some places where the baker does not call every day; so here are some recipes for using stale bread:

Doctor Johnson's Pudding

Fill a dish with alternate layers of sliced apples, and bread and butter, with a sprinkling of nutmeg. Add water to cover. Cover the dish with a plate if it has no lid, and bake on the coolest shelf of the oven for 2 or 3 hours, the longer the better. This makes a jelly-like pudding, as the bread melts away into the apples and is delicious either hot or cold. Sauce or cream may be served with this pudding.

Banana and Lemon Pudding

This comes from a Ngaio link in the Daisy Chain. She says: "This is a recipe for a truly delicious pudding. It doesn't sound very interesting, but, believe me, it is good, especially with cream. It is very simple and easy to make."

Butter a pie-dish, and line it with thin bread and butter. Sprinkle with sugar; then add 3 or 4 ripe, well-mashed bananas. Then make this cream. Into a saucepan put $\frac{1}{2}$ pint of water, $\frac{1}{4}$ cup of sugar, a small knob of butter, and the grated rind of a lemon. Mix a level tablespoon of cornflour with the juice of the lemon, and add it to the mixture, and bring to the boil (butter side up) and bake for about half an hour. Before serving, let it cool, to allow the lemon mixture to set.

Clappertones

These are a kind of glorified girdle-cake. The ingredients are: $\frac{1}{2}$ cup of flour, $1\frac{1}{2}$ cups of breadcrumbs, $\frac{1}{2}$ cup of currants, $\frac{1}{2}$ teaspoon of salt, $1\frac{1}{2}$ cups of milk, 2 tablespoons of warmed butter, 2 teaspoons of baking powder, and the grated rind of half a lemon. Sift the flour and baking powder into a basin, add the salt and breadcrumbs, stir in the milk, and let the mixture stand until the crumbs have soaked up all the moisture. Meanwhile, have the currants warming in the oven; then add them, the butter, and the grated lemon-rind to the mixture. Bake in spoonfuls on a hot griddle, or pan, rubbed over with butter, browning them on both sides. Serve hot with honey.

Stale Bread and Condensed Milk

Sweetened condensed milk is very popular, and I know people who like to eat it by the spoonful. Here are a few delicious recipes for stale bread and sweetened condensed milk:

Midget Doughnuts

Cut some stale, white bread in one-inch cubes, and roll them in sweetened

condensed milk; then fry them in very hot, deep clean lard, or vegetable oil, for one minute, or until golden brown.

Cinnamon Sticks

Cut stale bread into strips one inch thick and one inch wide. Dip them into sweetened condensed milk mixed with water (two to one), and fry golden brown in butter; then roll them, while

APPLE SAUCE

Four pounds of apples, after being peeled and cored, 3 bottles of vinegar, $\frac{1}{4}$ lb. salt, 4 lb. of sugar, 1 lb. of onions, 1 oz. of whole allspice, 2 oz. of bruised root ginger, $\frac{1}{2}$ oz. cloves, and one small teaspoon cayenne pepper. Put the spices in a muslin bag, and boil all together for two hours. Strain through a colander, bottle and seal. — (From "Well Wisher," Hamilton)

hot, in mixed sugar and cinnamon. Excellent for afternoon tea.

Cheese Sticks

Brown bread is very nice for these. Cut the slices only a quarter of an inch thick, remove the crusts, and cut them into strips. Dip them in sweetened condensed milk, roll them in grated cheese, and bake on a greased tin in a very slow oven till brown.

Mother's Bread Pudding

Break up all the stale pieces of bread to the amount of half a loaf, into a large bowl. Pour over nearly a pint of hot milk, and leave to soak for a while. Add $\frac{1}{2}$ lb. of sultanas, 2 oz. of sugar, 2 oz. of shredded suet, 2 oz. of flour, 1 oz. of butter, 2 tablespoons of golden syrup, and a pinch of salt. Mix all well, and if you like, add a little candied peel. Then break 2 eggs into the mixture, and beat it well. Bake in a greased pie-dish for one and a-half hours in a hot oven, and serve with custard or sauce.

Apple Charlotte (Special)

Line a dish with thin slices of stale bread and butter, but no crusts. Spread on as much golden syrup as you like. Make a puree of stewed apples, and

put this into the dish with alternate layers of crumbs, putting a layer of breadcrumbs last. Bake in the oven till a nice brown, and serve with a cream or egg sauce.

Bread Plum Pudding

Soak 12 oz. of stale bread for a little while, and then squeeze it dry. Put it in a cooking basin, and add 1 good cup of brown sugar, 1 cup of dates, 1 cup of sultanas or raisins, a little lemon peel if liked, 1 teaspoon of essence of lemon, 1 teaspoon of grated nutmeg, a few minced almonds, 1 teaspoon of baking soda dissolved in a little cold water, and 2 tablespoons of melted butter. Put in a greased basin and steam for 4 hours. There are no eggs or flour used in this, and it is nice either hot or cold. Serve with a sauce, or with cream. The bread is best soaked in milk.

Orange Bread Pudding

Two tablespoons of butter, $1\frac{1}{2}$ cups of scalded milk, 2 cups of fine stale breadcrumbs, the grated rind of 1 orange, 3 egg yolks, the juice of 2 oranges, $\frac{1}{2}$ cup of sugar, and 3 egg whites. Add the butter to the scalded milk, and pour it over the breadcrumbs. Stand until the bread is soft, then beat it up. Add the orange rind and juice, the beaten egg yolks, and the sugar. Then fold in the gently beaten egg whites. Put this into a well greased pie dish, and bake for about 20 minutes. Serve hot with cream or sauce.

Scrambled Onions

Soak 2 breakfast cups of stale breadcrumbs in a pint of boiling milk for a few minutes. Add 4 oz. of grated cheese, 4 cooked onions finely chopped, season with pepper and salt, and stir in a beaten egg. This may either be heated in a saucepan and served on buttered toast, or baked for a quarter of an hour in a greased pie-dish.

Curried Savoury Pudding

This is a very tasty dish, which uses $\frac{1}{2}$ lb. of stale breadcrumbs. Put the breadcrumbs in a basin with quarter of a pint of scalded milk and a dessert-spoon of curry powder. Add $\frac{1}{4}$ lb. of minced cooked meat — any kind — one minced apple, pepper and salt, a little sugar, and a little chutney if you like. Add 1 egg and beat the mixture well; then bake in a greased pie-dish for half an hour in a moderate oven. Serve with a rich brown gravy.

Savoury Bread Pudding

Soak some stale bread in a pint of boiling milk, and allow to cool. Add 2 tablespoons of oatmeal and 2 of flour, and mix well together. Add a large chopped onion, 2 or 3 rashers of lean bacon, and 2 oz. of suet, all well chopped up. Season with pepper and salt and a little mixed herbs, beat up 1 or 2 eggs, and mix all together into a stiff batter. Bake in a flat dish for about half an hour in a hot oven.

FROM THE MAIL BAG

Devonshire Cream

Dear Aunt Daisy,

I was interested to read in your page a request for real Devonshire cream, and more than surprised to see in one of the replies that it was necessary to include extra cream in the making of Devonshire cream. My grandparents, with their family, came from Penzance, and clotted cream there was to them just what butter is to us in New Zealand — on the table at every meal. This was their method: A large pan (the old-fashioned, wide-mouthed style of milk pan), full of milk from the morning's milking, was set in the dairy to wait until the evening; then the pan with the milk was set on the top of the range with the fire at a steady heat. Wood was mostly used for this because there would be no smoke or smuts. When little blisters or bubbles formed (it was never allowed to boil) the pan was taken from the fire and stood away until the morning, when the cream was taken off in sheets with the skimmer, in real clots. Then the same was done with the night's milk; it was allowed to stand until the morning, when the ordinary cream would have risen. The process of scalding and then taking from the fire and allowing to stand until evening before removing the cream, was repeated. We, as children, thought the milk the best drink that ever was!

No flavouring or anything else is needed, only great care in the scalding — so as not to allow it to boil or turn. The fire must be steady. Of course, my people always had cows; one needs the fresh milk. I can thoroughly recommend the beetroot recipe of "Mrs. C.", Matapu. We had some for tea last night, and will not now revert to the old method. — "Listener," (Riverton, Southland).

Many thanks. Yes, that is just how I was taught to make "real Devonshire cream" when we had a house-cow for a few years, in Hawke's Bay. My children were young then, and they thrive on the rich, clotted cream. We had an orchard, too; so you can imagine the peaches and plums baked slowly in covered dishes, so that they were whole and luscious in syrup; and served with unlimited cream. Quince honey and clotted cream go beautifully together with wholemeal scones made into rusks by breaking them open while hot and putting back into the oven to crisp. The "Link" who sent in the idea of adding cream to the milk was really thinking of just buying some "town" milk and adding cream to it, and leav-

(Continued on next page)