

## HOME MAKERS' CORNER

BY LYNETTE

## LEFT-OVER BREAD

Shopping for our New Zealand week-end involves quite a little planning, and rather than be caught short by unexpected visitors, many housewives buy more than they really need. With most foods this does not matter, but too much of Friday's bread on a Monday is often quite a problem. There are, however, many interesting and delicious ways in which it may be used and every slice saved means something in the economy of the household and also the economy of the nation.

If the loaf has an unbroken crust, it can be freshened by two methods. If you like a good hard crust, place the loaf in a moderate oven alongside a dish of water; or if you prefer a softer crust, soak the loaf for a few minutes in either water or milk, wrap it closely in brown paper and allow to dry out in a moderate oven.

All the odds and ends of bread can be used for making crumbs in which to roll rissoles, cutlets, etc. How often though, we put the bread into a cooling oven and forget it until we next heat up and then find it black and smoking! If your oven has a warming cupboard, it is a good plan to keep a tin for the left-over bread there, and when crisp, but not necessarily brown, it can be rolled and stored in a jar or tin. When preparing stuffing or puddings in a hurry, these crumbs substitute quite well for fresh bread crumbs. Croutons to give a "crunch" to soup, are also quite easily stored. Slice stale bread  $\frac{1}{2}$  inch thick and cut into cubes. Bake in a slow oven until crisp. Do not add to soup until the very last moment.

Party savouries too, can be made from stale bread. Cut the bread into fingers 1 inch thick, dip in melted butter and roll in grated cheese. Bake until crisp. Or slice bread half an inch thick, cut in rounds with a biscuit cutter, and cut the centres out of half the rounds with a smaller cutter. Dip in melted butter or beaten egg and put two together to form a patty case and bake. These may be stored, and filled with any savoury mixture when required.

**Cinnamon Sticks** are 1 inch bread fingers dipped in sweetened condensed milk which has been diluted with half as much water. Fry in clean dripping

and when golden brown, roll in a mixture of cinnamon and sugar.

Here are a few other bread-crumbs recipes:—

**Bread Omelette:**  $\frac{1}{4}$  cup crumbs, 1 tablespoon butter, 3 eggs (separated),  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  cup milk.

Add milk to crumbs and let stand 5 minutes. Beat yolks with a fork and beat the whites and salt stiffly. Drain excess milk from crumbs and beat crumbs and yolks together. Fold in whites. Melt butter in a pan and add mixture. Cook at high heat 1 minute and then reduce heat. Cover and cook slowly 20 minutes. Serves four.

**Spiced Bread Pudding.** (This uses dried breadcrumbs and also sour milk.) 1 cup crumbs, 1 cup brown sugar, 1 teaspoon soda, 1 cup raisins, 1 teaspoon cinnamon, 1 cup sour milk,  $\frac{1}{2}$  teaspoon ground cloves,  $\frac{1}{2}$  teaspoon nutmeg.

Mix all ingredients together and bake in greased pudding dish 1 hour in moderate oven (325deg. F.). Serves 4 to 6.

**Breadcrumb Cake:** 3 egg yolks, 1 cup sugar, 3 tablespoons cold water,  $\frac{1}{2}$  cup chopped nuts, 1 cup soft breadcrumbs, 2 teaspoons baking powder, 1 tablespoon melted shortening, 1 teaspoon vanilla, 3 egg whites.

Beat egg yolks until thick and lemon coloured. Add sugar and water and beat well. Add the nuts, crumbs, baking powder and shortening. Mix well. Add vanilla and fold in the stiffly beaten egg whites. Bake in two greased layer pans in a hot oven (400deg. F.) for 20 minutes. When cool the layers may be put together without a filling, as the base is slightly moist, but a filling may be added if preferred.

## Important Announcements

**District Conventions:** Will Secretaries please notify the Editor of dates of District Conventions **early** if they wish them to be announced on this page?

**South Auckland Convention,** September 20 (Monday), in The Methodist Hall, St. Paul's, London Street, Hamilton. Combined After-Church Temperance Rally, Sunday evening, September 19.

**Essay and Poster Competitions:** Notes available for intending competitors from Mrs. Toomer, Songer Street, Stoke, Nelson. Closing date, September 6. Entries to be sent to W.C.T.U. Headquarters, 46 Brougham Street, Wellington.

**N.Z. Alliance Conference,** August 4 and 5, Wellington.

**Peace Day** organised by the Council of Christian Churches is to be kept by the Churches on October 24. Unions are asked to parade in their own towns. Further details later.

## "W.R. CROSSWORD" — 25

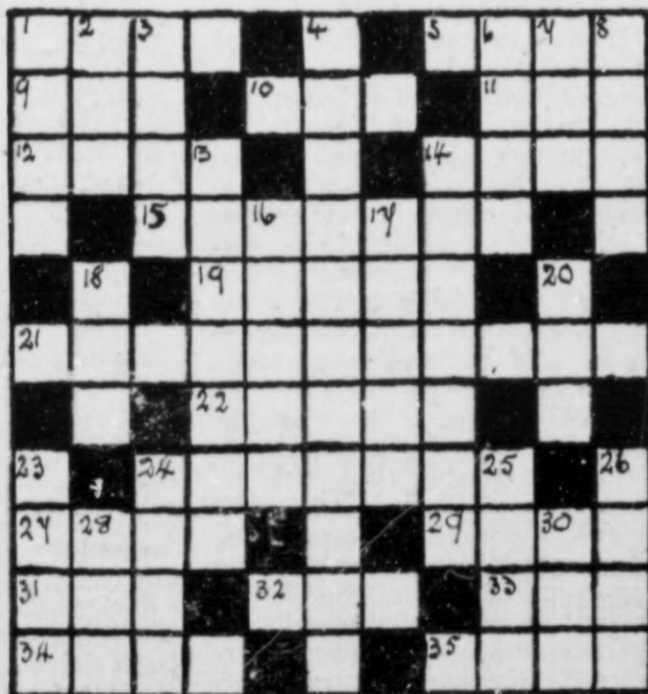
## CLUES

## Across

- 1—Heights.
- 5—Tendency.
- 9—Stimulant.
- 10—None in particular.
- 11—Compete.
- 12—White mineral.
- 14—Measurement.
- 15—Concerning marriage.
- 19—Problem.
- 21—Expressing repentance.
- 22—She grewed.
- 24—Carriers.
- 27—Noble.
- 29—Foot clad.
- 31—Don't pay.
- 32—Perform.
- 33—Land measure.
- 34—Amphibian.
- 35—Sign.

## Down

- 1—Name of a taxi company.
- 2—Meadow.
- 3—Sign of victory.
- 4—Disinfectant.
- 6—Wrong.
- 7—Nothing.
- 8—Pour.
- 13—Chief city.
- 14—Sufferers for their faith.
- 16—Revolving part.
- 17—Taut.
- 18—A "Little Woman."
- 20—Capture.



- 23—Gas.
- 24—Staff.
- 25—Pretence.

- 26—Near Eastern city.
- 28—Dread.
- 30—Rock.

## SOLUTION TO NO. 24

**Across:** 1, Handy; 5, Blame; 9, Ope; 10, Eve; 12, Few; 13, Pest; 15, Mate; 16, Traitor; 19, Do; 21, Oiled; 22, Because; 23, Lull; 24, Near; 25, D.D.; 26, Lends; 28, "Eh"; 30, Modiste; 32, Whip; 34, Yawn; 36, Eon; 37, Asp; 39, Red; 40, Redan; 41, Sacs.

**Down:** 1, Hoped; 2, Ape; 3, Nest; 4, Ye; 5, Be; 6, Afar; 7, Met; 8, Jugs; 11, Hide; 14, Trollop; 15, Modesty; 17, Ailed; 18, Tends; 20, Old; 22, Exist; 25, Dower; 27, Nips; 29, Hands; 30, Mind; 31, Ears; 33, Hoe; 35, Wet; 37, An; 38, P.C.