



*Master
Chef*
RECIPES
for the use of
BREAD



THE COURTEOUS CANADA BREAD MAN



OF course you know this man. He's on your street at the same time every day. But have you noticed him and his outfit recently? Note, please, how spic and span his outfit is; note, too, the smart uniform and immaculate appearance of the man himself. You will be glad to have the Canada Bread man serve you, for he is prompt, courteous, careful, clean.

The Canada Bread man on your street carries a wide assortment of bread, rolls, cakes, cookies and pies. Every day he has something special. You will have no difficulty selecting from his basket your complete requirements.

The Canada Bread man is legion. In every major city from Montreal to Winnipeg, and in hundreds of towns and villages between, thousands upon thousands of homes are served by him every day.

HOW TO MAKE MEALS MORE INTERESTING

IS that sometimes a problem with you? 365 breakfasts, 365 lunches, 365 dinners—more than 1,000 meals every year present a genuine problem. If your family is normal, something different is expected with every meal. They become tired of the same foods, if repeated in the old familiar style too frequently. Children (under 20), sometimes do not secure sufficient nourishment because the dishes offered do not tempt their fickle appetites.

Every good housewife continues to search constantly for new ideas to make the daily meals more attractive—more appetizing.

This booklet brings you over a hundred **new** suggestions for making dishes that not only please the eye but also the palate. Every meal, every day can now be different if to your own culinary successes you add the master chef recipes described on the following pages.

These recipes you will find doubly valuable because they develop new ways and means of using bread. Every recipe in this booklet is planned to use bread. For hundreds of years, Bread has been the mainstay of the family. In Canada and many other countries it is one of the most important foods used. Bread has been rightly called the "Staff of Life". It is, without doubt, the most valuable low cost food you can give your family.

As you read through the recipes described, you will surely want to try several of them. Observe, please, that they are very practical and quite inexpensive.

The Quality goes in before the name goes on.

THE BREAD IS VERY IMPORTANT

THERE are many types of Bread. In making these recipes you will be careful, of course, to use only the best bread—bread made of the finest ingredients, in a spotlessly clean, modern bakery. You are assured of such bread when you use any of the many popular varieties made by Canada Bread Company, Limited. There are many ways to reduce or “cheapen” the cost of Bread. It is possible to save quite a little by using low grade flour and by saving on other important ingredients. But, to make such a saving destroys the very purpose of bread. It is the quality of the bread which determines not only flavour—but the very important nourishing elements which guard health and provide strength.

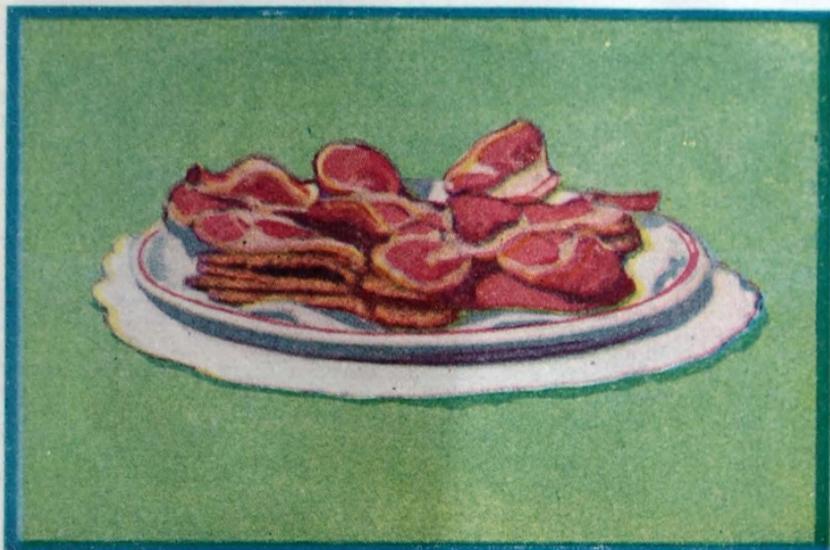
Canada Bread Company, Limited, refuses to “cheapen” bread. Our business (the largest bread and cake volume in Canada) has been built on quality. You can be very certain that we shall guard our good name Now as always—

The Quality goes in before the name goes on.

It is impossible to buy bread from any source which surpasses the many varieties which Canada Bread offers you. Therefore, we urge you again, use only Canada Bread products in making these recipes.

VICTOR LOFTUS,
General Manager,
Canada Bread Company, Limited.

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Breakfast Savory Rolls—No. 5

FRIED BREAD WITH PRESERVES—No. 1.

1 Butter Nut loaf; 2 eggs; 2 tablespoons sugar; 1 teaspoon ground cinnamon; 1 cup milk; strawberry jam.

Cut slices of bread; remove the crust $\frac{1}{2}$ " thick. Beat the eggs into a saucepan, add sugar, milk and cinnamon and stir over fire or double boiler until it thickens. Do not let it boil or it will separate. Dip the slices of bread into the mixture, soak both sides and fry in deep fat or butter until a golden brown, and serve at once for breakfast. Put a teaspoonful of strawberry jam on each slice.

BROILED KIDNEYS ON TOAST, WITH BACON—No. 2.

6 veal or lambs' kidneys; 6 slices of toast; 6 slices bacon; 1 tablespoon melted butter; salt; pepper; lemon juice.

Trim, split and broil the kidneys 10 minutes. Arrange on slices of toast (crust removed). Pour over melted butter, seasoned well, salt, pepper and lemon juice. This makes a nice breakfast dish.

SWEETBREADS AND BACON ON TOAST—No. 3.

2 calves' sweetbreads; 1 egg; 6 pieces bacon; 1 cup bread crumbs; 1 can green peas; salt, pepper and 6 slices of toast.

Parboil the sweetbreads, cut in small pieces, dip in egg, then bread crumbs, and arrange the sweetbread pieces alternately on a skewer with the bacon rolled. 4 pieces of sweetbread and 3 pieces of bacon on each skewer. Fry in deep fat and drain. Arrange on platter in a circle around a mould of green peas.

BREAKFAST COLLOPS—No. 4.

1 lb. lean veal; 1 cup bread crumbs; 1 egg; 6 strips bacon; little nutmeg; 6 slices of toast; salt and pepper to taste.

Cut the veal in thin slices the size of a slice of bread with crust removed. Mix salt, pepper and a little nutmeg with the bread crumbs. Beat the egg, dip the veal slices in the egg. Roll in bread crumbs. Fry quickly in deep fat. Serve on toast with strip of bacon nicely fried. A little Chili sauce on the side of the plate will improve, if desired.

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BREAKFAST SAVORY ROLLS—No. 5.

1 cup minced ham, bacon or potted meat; 1 egg; salt and pepper; savory to taste; fresh slices of bread; paprika.

Mince very fine ham, bacon or any left over meat. Mix to a paste with one egg, season to taste. Cut fresh slices of bread, trim off the crust, spread with the paste, roll very carefully, put on baking sheet, spread over with melted butter, sprinkle with paprika and put in oven 350 degrees F. until a golden brown. Serve hot for breakfast.

**ECONOMY FAMILY OMELETTE (For 6 persons)—
No. 6.**

1 cup fresh bread crumbs; 1 cup milk; 6 eggs; 1 teaspoon salt; ½ teaspoon pepper; 1 tablespoon butter; 4 tablespoons grated cheese.

Soak the bread crumbs, without crust, in milk. Add salt and pepper. Well beat the eggs and cheese. Have a frying pan well heated and put the butter in it. Into this pour the mixture. When nicely brown underneath place pan in oven to finish the top, or if preferred turn over once. Remove from oven. Fold same and turn on a hot platter. Serve at once. Cost, 18 cents.

DUTCH TOAST.—No. 7.

Slices of bread; grated cheese; hot fat; strips of bacon.

Cut slices of fresh bread, remove crust, spread with cheese and put together as a sandwich. Drop in hot fat until brown. Serve with strips of bacon, at once.

SOUTHERN TOAST.—No. 8.

Toast; rice; tomato catsup; cold sausages.

Cut the bread in finger strips. Toast a golden brown. Cut the sausages, after removing the skin, into circular strips. Spread on toast, overlapping same. Boil a tablespoon of rice, mix with tomato sauce, catsup or chili sauce. Pour over toast and sausages and put into a hot oven 400 degrees F. and serve very hot.

FRENCH TOAST—No. 9.

6 slices of bread; 2 eggs; ½ teaspoon of salt and pepper; 2 tablespoons of milk.

Beat the eggs lightly and add salt and pepper and milk. Soak the slices of fresh bread in the mixture until soft, with crust removed. Cook on well greased griddle or frying pan on both sides until a golden brown. Serve with currant jelly or fruit.

This is a delightful breakfast dish.

CAMBRIDGE BREAKFAST PATTIES—No. 10.

12 oz. lean fresh pork; 6 oz. fat fresh pork; 2 teaspoons salt; ¼ teaspoon pepper; pinch of nutmeg; 8 oz. white bread (no crust).

Grind the meat in chopper and put same in mixing bowl. Add the seasoning and mix well. Soak the bread in cold water and when soft squeeze the water out and mix well with the meat. Mould same into small patties and fry in shallow grease or bake in oven for 20 minutes at 400 degrees F. This makes a delightful breakfast or luncheon dish for a family of six people.

FRIED BOSTON APPLES—No. 11.

8 small cooking apples; 1 teaspoon cinnamon; apricot jam; 5 tablespoons fine sugar; ½ cup flour; 1 egg; 8 oz. bread crumbs.

Peel and core apples. Put in oven until three parts cooked. Mix flour, sugar and cinnamon together and when apples are cold dip each apple in same. Beat the egg and dip apples. Then roll apples in bread crumbs. Fry apples then in hot deep fat until a golden brown. Fill centre with apricot jam and serve with a little of the fruit syrup.

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Economy Family Omelette—No. 6.

STUFFED AND BRAISED SHOULDER OF MUTTON.—No. 12.

1 small shoulder of mutton; 3 oz. chopped raw bacon; 3 table-
spoons bread crumbs; 1 tablespoon chopped parsley; 1 small chopped
onion; 1 teaspoon chopped herbs; 2 teaspoons chopped mushrooms;
1 egg; pepper; salt; 1 large carrot; 1 large whole onion; 1 turnip; 1
bunch of sweet herbs; 3 quarts stock; little glaze; 1 tin peas.

Have the butcher bone the shoulder of mutton, make the stuffing
with the bread crumbs, bacon, parsley, onions, herbs and mush-
rooms, all chopped finely. Season with pepper and salt, bind with
well beaten egg. Fill up the parts where the bone has been removed
and press well in. Roll the joint into a rather long shape and tie up
quite firmly. Cut up the carrot, onion and turnip into large pieces
and place them at the bottom of a pan large enough to hold the
mutton, add parsley and herbs and pour over the stock. Put the
meat on the vegetables, cover tightly with well greased paper.
Simmer gently for 2½ hours. Lift out and allow to get cold, remove
strings and trim neatly; brush over with melted glaze, put a frill on
the narrow end of the meat and send to table garnished with little
heaps of chopped carrots and peas.

CLUB SANDWICH.—No. 13.

3 slices bread toasted; lettuce; tomatoes; bacon; cold chicken;
mayonnaise.

Take a slice of bread, toasted, spread with butter, lettuce, bacon.
Then slice of toast. Then chicken, tomatoes, mayonnaise, lettuce,
and another slice of toast. Garnish with gherkins and olives.

ESCALLOPED CHICKEN.—No. 14.

Cold chicken; salt, pepper; marjoram; thyme; bread crumbs; 1
egg; a little milk.

Cut the remains of left over chicken. Season with salt, pepper,
marjoram and thyme to taste, add equal amounts of bread crumbs and
chicken, add well beaten egg and milk. Pour all into well greased
bake pan. Sprinkle with bread crumbs and bake in oven 30 minutes.
375 degrees F. Serve hot.

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Dutch Toast—No. 7.

CHARTER HOUSE ROLLS—No. 15.

Cut circles of bread. Butter both sides, fold in half circles, dust with paprika. Bake in oven 350 degrees F. until a golden brown.

MINCED CHICKEN AND HAM PASTE.—No. 16.

Cold chicken; cooked ham; bread crumbs; salt; pepper; thyme and a little chicken stock.

Take the chicken and ham and mince very fine or put through a meat grinder (fine cutter), add the bread crumbs, salt, pepper and thyme to taste. Moisten with chicken stock. Bring to a boil on the stove and pour into a glass mould. This is a very nice sandwich filling and always ready for an emergency.

SWEET POTATOES AU GRATIN.—No. 17.

6 sweet potatoes; 2 cups bread crumbs; 2 tablespoons butter; salt; pepper; $\frac{1}{4}$ lb. grated cheese; 6 tablespoons water.

Parboil the sweet potatoes, peel and slice lengthwise while hot. Butter a deep dish and lay a layer of sweet potatoes. Sprinkle with salt, pepper and butter, then a layer of bread crumbs. Repeat this until the dish is full, then pour in the water, on top of this cover with bread crumbs and sprinkle over the cheese. Cover the dish and bake at 350 degrees F. for 1 hour. Take off the cover and brown before serving.

CHICKEN IN ASPIC.—No. 18.

2 cups minced chicken; 1 cup bread crumbs; 1 tablespoon chopped onion; 1 teaspoon chopped parsley; 1 cup stock or water; 1 tablespoon powdered gelatine; salt and pepper to taste.

Mix the chicken with the bread crumbs, add the onion and seasoning, the stock or water, put on fire in saucepan, bring to a boil, stirring slowly. Dissolve the gelatine in cold water and stir in mixture when boiling, allow to simmer for 2 or 3 minutes. Take off fire and stir in chopped parsley. Pour into a fancy mould or small individual moulds. Allow to set for 24 hours in a cold place. Serve garnished with parsley and hard-boiled eggs.

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Southern Toast—No. 8.

MINCED HAM PATTIES.—No. 19.

2 cups minced ham; 2 eggs; 1 cup bread crumbs; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ teaspoon salt; $\frac{1}{4}$ teaspoon pepper; pinch of nutmeg.

Mix well the ham with the bread crumbs, add the salt, pepper and nutmeg and the egg, well beaten, and milk. Form into little patties cakes and fry in fat until a nice brown.

JELLIED VEAL.—No. 20.

2 lbs. veal (shoulder or shank); 2 cups bread crumbs; 2 cups stock; 1 teaspoon chopped onions; 1 tablespoon chopped parsley; salt and pepper to taste; 1 green pepper; 1 pimento; 2 tablespoons powdered gelatine.

Boil the veal with the bone, covering well with water (add an onion and carrot and a bay leaf) until tender. Take off and remove the meat from the bone, chop up not too fine. Put the meat into a saucepan, add the bread crumbs, chopped onions, salt and pepper. Dice the green pepper and pimento and mix with the meat and bread crumbs. Add 2 cups of the stock that the meat has been cooked in and bring to a boil. Mix the gelatine in cold water and stir into the mixture. Allow to simmer for 2 or 3 minutes. Remove from the fire and pour into mould or individual moulds. Serve after 24 hours in a cool place. Garnish with parsley and sliced tomatoes.

YORKSHIRE CUTLETS.—No. 21.

3 cups minced mutton or beef; 3 cups bread crumbs; $\frac{1}{2}$ pint stock or gravy; 2 teaspoons salt; $\frac{1}{2}$ teaspoon pepper; 2 tablespoons catsup; 2 ozs. butter; 2 ozs. flour; 1 teaspoon curry powder; some frying fat; 2 eggs.

Put butter and flour into a saucepan and when mixed add the stock or gravy, curry, pepper, salt and catsup. Let this cook for a few minutes, add the minced meat and half the bread crumbs. Stir well until mixed, then spread on a dish and let cool. Make into forms as near the shape of cutlets as possible, put in the thin end a small stick of macaroni (about an inch). Beat the eggs lightly, paint over each cutlet with egg and roll in the remainder of bread crumbs. Put in a frying basket and fry a golden brown in very hot fat. Drain on a soft paper, arrange neatly in a ring on a serviette or lace paper, in the centre put a bunch of parsley and garnish with slices of lemon.

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JELLIED HAM AND TONGUE.—No. 22.

½ lb. cooked ham; ½ lb. tongue; 1 cup stock or water; 2 cups bread crumbs; ½ cup tomato catsup; salt; pepper; 1 tablespoon powdered gelatine.

Cut the cooked ham and tongue in thin strips, add the stock or water. Add the bread crumbs and tomato catsup, salt and pepper, mix thoroughly and bring to a boil. Mix the gelatine until well dissolved in cold water and stir into the mixture, allowing to boil for 2 minutes. Pour into individual moulds and set in a cold place for 24 hours. Turn out and serve garnished with parsley and tomatoes cut in quarters.

POTATO SURPRISES.—No. 23.

3 cooked sausages; 2 eggs; salt; pepper; 2 lbs. mashed potatoes; 2 cups bread crumbs; 1 tablespoon butter; some frying fat.

Mix the mashed potatoes with the butter, pepper, salt and 1 egg and half the bread crumbs, if too stiff moisten with a little milk. Form into small cakes, laying a piece of sausage meat in the centre of each cake. Close over the meat and form into round balls, paint over with the other well beaten egg. Roll in the balance of the bread crumbs, put in a frying basket and fry a golden brown in very hot fat. Drain and serve on a lace paper. Garnish with parsley and serve.

ESCALLOPED MUTTON OR LAMB.—No. 24.

Cold roast mutton or lamb; ½ lb. ready cut macaroni; ½ cup butter; tomato catsup; 2 cups bread crumbs; salt; pepper; paprika.

Remove fat and skin from the meat, cut in thin slices, and put in layers in a buttered dish, then a layer of macaroni. Season with salt and pepper, moisten with tomato catsup. Sprinkle over with bread crumbs. Put pieces of butter over the top, sprinkle with paprika and bake in a moderate oven 30 minutes, 350 degrees F. A little chopped onion can be added if desired.

BEEF LOAF.—No. 25.

2 lbs. minced cooked beef; 2 cups bread crumbs; 2 tablespoons butter; 2 eggs; 1 lemon; salt; pepper; savory.

Mince the cooked beef; mix well with the bread crumbs, add the well beaten eggs and the butter. Season with the salt, pepper and savory to taste. Squeeze in the lemon juice. After thoroughly mixing all together pour into a well greased loaf pan. Sprinkle with bread crumbs and bake at 375 degrees F. until firm (about 45 minutes). Serve hot or cold, as desired.

BREAD CRUMB CHEESE STRAWS.—No. 26.

1 cup grated cheese; ½ cup flour; 1 cup bread crumbs; 1 egg; ½ teaspoon white pepper; 1 teaspoon baking powder; 3 tablespoons milk.

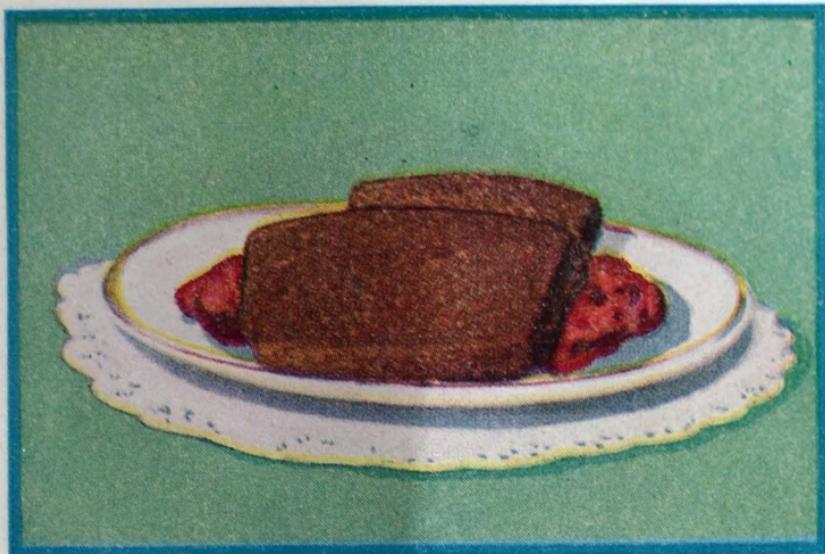
Mix together cheese, flour, baking powder. Add well beaten egg and mix well, add the bread crumbs, then the milk, making a stiff dough, and roll out ¼" thick. Cut into strips 4" long and ¼" wide. Bake in a hot oven 400 degrees F. 15 minutes. This makes sufficient for family of 6 persons.

ESCALLOPED RAREBIT.—No. 27.

6 slices fresh buttered bread; 1 cup grated cheese; 2 well beaten eggs; 2½ cups milk; ½ teaspoon salt; a little paprika.

Butter a pudding dish, laying the fresh slices of bread (crust off) cut crossways. Sprinkle the cheese over same. Beat the eggs, add the salt and milk. Pour this over the bread and cheese and bake in oven 15 minutes 375 degrees F.

The Quality goes in before the name goes on.



French Toast—No. 9.

CASSEROLE OF RICE AND MEAT.—No. 28.

$\frac{1}{4}$ lb. rice; 2 cups meat; 1 cup bread crumbs; salt; pepper; chopped onion; lemon juice; 1 egg; stock to moisten.

Line a mould, slightly greased, with steamed rice. Fill the centre with finely chopped cooked mutton or veal highly seasoned with salt pepper, celery salt, onion and lemon juice, then add the bread crumbs, one egg slightly beaten and enough hot stock to moisten. Cover meat with rice. Cover with buttered paper and steam for 45 minutes. Serve on platter with tomato sauce or tomato catsup or chili sauce. Surround the meat with slices of buttered toast (crust removed) and a teaspoonful of currant jelly on toast.

PUDDING ITALIENNE.—No. 29.

$\frac{1}{2}$ cup ready cut macaroni; 1 cup milk (scalded); $\frac{1}{4}$ cup butter; 1 cup fresh soft bread crumbs; 1 cup grated cheese; 1 chopped green pepper; 1 medium sized onion, chopped fine; 1 tablespoon chopped parsley; 3 eggs; 1 teaspoon salt.

Cook the macaroni, wash well with cold water. Mix together with all the other ingredients. Pour into a well greased dish and put in a pan of water in oven at 375 degrees F. for 45 minutes. Serve hot.

CREAMED CHICKEN IN BREAD CASE.—No. 30.

1 loaf Butter Nut bread; one 3-lb. chicken; 1 pint milk; 2 tablespoons butter; 1 teaspoon salt; $\frac{1}{4}$ teaspoon pepper; dash of nutmeg; 1 green pepper; 1 pimento; 2 tablespoons "Maple Leaf" flour.

Take the Butter Nut bread loaf, cut off the whole top in one piece, scoop out the centre of loaf and rub the breadcrumbs. Bake the shell with the top of loaf in the oven until crisp and a golden brown. Take the bread crumbs and mix with the chicken that has been boiled and cut into dice with the pimento and green pepper. Add salt, pepper and nutmeg, mix together. Put the butter and flour into saucepan making a roue, add the milk and when boiling pour over the chicken. Mix all together and pour into the bread case, fasten the lid to same and garnish with parsley and lemon and a few white pieces or strips of chicken that have been reserved and serve immediately.

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Club Sandwich—No. 13.

BREAD CRUMB CHEESE CAKES.—No. 31.

2 cups bread crumbs; $\frac{3}{4}$ cup butter; 4 cups powdered sugar; 8 eggs; $1\frac{1}{2}$ cups grated cheese; $\frac{1}{2}$ teaspoon salt; 4 lemons; 2 teaspoons baking powder; 24 blanched almonds.

Cream the butter and sugar. Add the egg yolks slowly, well blending. Add the bread crumbs very fine to the mixture, with grated rind of lemons and juice. Beat the egg whites frothy, but not too stiff, add the baking powder and beat until stiff, then fold into mixture. Line individual tart tins with pie paste or bread crumb paste (see No. 94) and fill with mixture. Chop the almonds very fine and spread over the top of tins and bake in a moderate oven 45 minutes 350 degrees F.

SPINACH PUDDING.—No. 32.

Pick and wash $\frac{1}{4}$ peck spinach. Cook until tender, strain well and chop fine with knife. Take 6 beaten eggs, $\frac{1}{2}$ pint milk, 2 cups white bread crumbs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ lb. butter (melted), little nutmeg and stir well together. Put all in pan the spinach was cooked in and stir until it thickens. Wet and flour cloth, tie up and boil one hour. Serve with melted butter or lemon juice.

TOMATO OMELETTE WITH BREAD.—No. 33.

Take $\frac{1}{2}$ can of tomatoes or 6 ripe tomatoes, skin and chop same. Season with salt and pepper, add $\frac{1}{2}$ cup bread crumbs, beat 5 eggs and stir in. Pour into a well-buttered pan on top of stove, brown well and turn. When nearly brown on both sides, fold and turn out on platter and serve with hard boiled eggs, garnished with parsley.

SAUSAGE CROQUETTES.—No. 34.

2 lbs. sausage meat; 4 eggs; 4 oz. butter; 1 cup milk; 2 cups white bread crumbs to thicken; salt; pepper; pinch of nutmeg.
Take 2 lbs. sausage meat, beat in 4 eggs, 4 ozs. butter (melted), 1 cup milk, add 1 cup bread crumbs to thicken. Season to taste with salt and pepper and a pinch of nutmeg. Roll into croquettes, roll in bread crumbs and fry a golden brown.

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Charter House Rolls—No. 15.

CHEESE FONDUE.—No. 35.

1 cup scalded milk; $\frac{1}{2}$ teaspoon salt; $\frac{1}{4}$ lb. cheese, cut in cubes; 1 cup stale white bread crumbs; 2 tablespoons butter; 3 eggs.

Mix all ingredients except eggs and butter, separate the eggs, beat the yolks well, melt the butter and combine all the ingredients thoroughly, fold in stiffly beaten egg whites, pour in buttered baking dish and bake for 20 minutes in oven 300 degrees F.

CHICKEN LOAF.—No. 36.

4 cups minced chicken; 1 cup milk; 1 cup chicken stock; $1\frac{1}{2}$ teaspoons salt; $\frac{1}{4}$ teaspoon pepper; 1 small chopped onion, 2 eggs beaten; 3 small tomatoes.

Mix all ingredients except tomatoes and pour into a well greased loaf pan, bake in moderate oven at 350 degrees F. for one hour or until firm and slightly brown. Serve hot or cold, garnish with the tomatoes sliced or quartered.

COLD JELLIED HAM LOAF.—No. 37.

Chop or mince ham finely, add an equal amount of stock and twice the amount of bread crumbs, season to taste with salt, pepper and nutmeg, bring to a boil, stir in one tablespoon of gelatine dissolved in water. Fill individual moulds or loaf pan and put in a cool place until set.

MACARONI WITH DRIED BEEF AND MUSHROOMS.—No. 38.

2 cups cooked macaroni; 3 teaspoons butter; $1\frac{1}{2}$ cups milk; 1 cup grated cheese; $\frac{1}{2}$ cup dried beef; 1 cup mushrooms; 2 teaspoons flour; $\frac{1}{2}$ teaspoon salt; 1 cup white bread crumbs.

Make a cream sauce of butter, flour and milk, when thickened add grated cheese, dried beef, macaroni, mushrooms and half the bread crumbs, pour into a greased baking dish and sprinkle grated cheese and remainder of bread crumbs on top. Place in oven 350 degrees F. for 20 minutes or until a golden brown.

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Escaloped Rarebit—No. 27.

CHEESE CUBES FOR AFTERNOON.—No. 39.

1 loaf of white bread; cream cheese; paprika.
Cut slices of bread $\frac{1}{2}$ " thick. Remove crust. Butter 5 sides, then spread the same sides with cream cheese. Sprinkle with paprika. Bake in oven at 425 degrees F., 7 minutes. Serve hot.

SOUTHERN HAM EN CASSEROLE.—No. 40.

1 cup of bread crumbs; 1 green pepper; 2 cups of milk; pinch of salt; 2 slices of ham cut $\frac{1}{4}$ " thick; 2 sweet potatoes or 4 ordinary potatoes.

Use wide casserole dish. Lay on the bottom 1 slice of ham. Spread $\frac{1}{2}$ of green pepper lightly over the same, chopped fine. Sprinkle over with half the bread crumbs. Cut the potatoes in thick slices, covering the ham. Repeat the same with the other piece of ham, pepper, bread crumbs and potatoes. Pour on the milk with a pinch of salt added. Bake in oven 45 minutes, 375 degrees F. Take off casserole cover and brown before serving.

STUFFED GREEN PEPPERS.—No. 41.

Green peppers; 1 cup bread crumbs; boiled rice; mix left over cold meat; chopped celery; 1 egg.

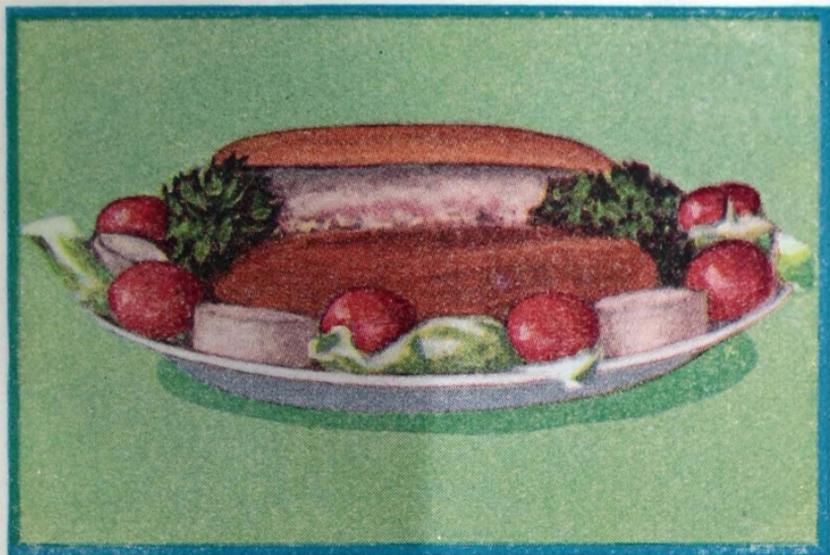
Mince the meat very finely, add equal quantity of boiled rice, add the bread crumbs, chopped celery, and one egg. Mix well together. Clean out a number of green peppers from the stem end. Fill the peppers with the stuffing and bake 30 minutes in a moderate oven (350 degrees F.) with a little water in roasting pan.

FAMILY MEAT LOAF.—No. 42.

$1\frac{1}{2}$ lbs. lean veal or beef; 2 eggs; 1 lb. pork; 3 cups bread crumbs; 1 tablespoon celery salt; $\frac{1}{2}$ teaspoon thyme; 1 teaspoon salt; $\frac{1}{4}$ teaspoon pepper; $\frac{1}{2}$ cup milk.

Put all the meat through chopper. Add other ingredients and mix well together. Pour into a well greased pan. Bake in a moderate oven (425 degrees F.) 1 hour. Serve with tomatoes or any other meat sauce.

The Quality goes in before the name goes on.



Creamed Chicken in Bread Case—No. 30.

ESCALLOPED TOMATOES.—No. 43.

2 small onions; 3 cups tomatoes; 2 teaspoons sugar; 1 teaspoon salt; $\frac{1}{4}$ teaspoon pepper; 2 tablespoons butter; 4 slices white bread, one inch thick.

Spread the bread with butter and place in bottom of baking dish, mince onions and mix with tomatoes, add sugar, salt and pepper and pour over bread. Cover with buttered bread crumbs and bake in moderate oven (350 degrees F.) 20 minutes until brown.

MINCED HAM TRUMBLES.—No. 44.

$1\frac{1}{2}$ cups ground ham; 1 egg, well beaten; 1 tablespoon shortening; 1 teaspoon baking powder; $\frac{1}{4}$ cup white bread crumbs; 1 cup milk; a little paprika.

Put the ham in mixing bowl, add other ingredients in following order—bread, egg, milk, shortening, paprika, baking powder. Mix well and pour into well greased muffin pans. Bake in oven 350 degrees F. for 40 minutes. Serve hot or cold.

SALMON BOX.—No. 45.

$\frac{1}{2}$ cup rice; 1 can salmon; 2 cups bread crumbs; pepper; salt; pinch of nutmeg.

Line a bread pan, slightly buttered, with warm cooked rice. Fill the centre with the salmon mixed with the bread crumbs and seasoning. Cover with cooked rice and bread crumbs. Dot with pieces of butter and cook in oven 40 minutes at 373 degrees F. Turn out on platter, serve with egg sauce, garnish with hard boiled eggs and parsley.

LOBSTER FARCI.—No. 46.

1 cup chopped lobster; 2 hard boiled eggs; $\frac{1}{2}$ tablespoon chopped parsley; 1 cup of white sauce; little nutmeg; pepper; salt; 1 cup bread crumbs; 1 tablespoon butter.

To the lobster meat add the eggs rubbed to a paste, add the parsley and sauce and seasoning to taste. Fill shell or baking pans. Cover with bread crumbs, well buttered, and bake in oven 375 degrees F. until nicely brown.

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Macaroni, Dried Beef and Mushrooms—No. 38.

WHITE FISH PATTIES.—No. 47.

2 lbs. whitefish; 1 tablespoon butter; 2 eggs; 1 cup milk; 1 tablespoon of chopped parsley; 2 slices of bread (crust off); salt; pepper; pinch of nutmeg.

Put bread to soak in milk for an hour. Squeeze out and put in pan with butter, parsley and eggs. Stir to a thick paste and pound it with cooked fish. Add the seasoning. Pour into a well buttered mould or individual mould and steam for 1 hour. Serve with parsley sauce.

This is an excellent dish for an invalid.

SCALLOPED OYSTERS.—No. 48.

25 oysters with liquor; $\frac{1}{2}$ cup milk; 2 cups of bread crumbs; 2 tablespoons of butter; 1 teaspoon of salt; $\frac{1}{4}$ teaspoon pepper.

Grease baking dish and cover bottom with bread crumbs. Lay oysters on carefully. Cover with bread crumbs, add seasoning. Pour over oyster liquor and milk and cover with butter. Bake in hot oven (425 degrees F.) for 30 minutes.

SALMON LOAF.—No. 49.

1 can salmon; 2 cups bread crumbs; $\frac{1}{2}$ cup sweet milk; 1 egg; 1 tablespoon of butter; a little salt and pepper; pinch of nutmeg.

Remove salmon from can. Take out the skin and bone and separate in flakes. Add the egg, well beaten, and the milk. Stir in the bread crumbs and butter. Add salt and pepper and nutmeg. Bake in a greased loaf pan 30 minutes, and serve.

DRESSING FOR CHICKEN OR TURKEY.—

No. 50.

1 loaf of bread; 2 eggs; 2 onions (medium size); 1 tablespoon chopped parsley; $\frac{1}{2}$ cup bacon fat or butter; 1 teaspoon of thyme; 1 teaspoon salt; $\frac{1}{2}$ teaspoon pepper; 1 teaspoon poultry seasoning.

Remove the crust from bread and soak in cold water until soft. Squeeze out the bread and put in mixing bowl. Add the eggs, well beaten, the onions, chopped fine, the bacon fat or butter, seasoning and parsley. Mix all well together and fill fowl loosely with same. Bread crumbs may be used if desired.

The Quality goes in before the name goes on.



English Fruit Salad—No. 55.

FISH CAKES.—No. 51.

2 cups of fish; 1 cup of bread crumbs; 2 cups of mashed potatoes; 2 eggs; 1 tablespoon of butter; salt and pepper to taste.

Beat the potatoes and fish together until well blended. Add bread crumbs and seasoning, butter and eggs. Mould into small cakes. Dip in flour, eggs and bread crumbs. Fry in deep fat and serve with tomato sauce.

STEAMED SALMON MOULD.—No. 52.

1 can salmon; 1 cup bread crumbs; 1 teaspoon salt; $\frac{1}{2}$ teaspoon pepper; 2 eggs; 1 small piece of butter.

Remove salmon from can. Take out the skin and bone. Add the bread crumbs, salt, pepper, eggs and butter. Mix thoroughly together until well blended. Press into a well greased mould and cover with greased paper. Steam for 1 hour. Serve with egg or parsley sauce.

FISH CROQUETTES.—No. 53.

1 cup boiled fish; $\frac{1}{2}$ cup of mashed potatoes; 1 cup bread crumbs; pepper and salt; 1 egg; 2 hard boiled eggs; parsley.

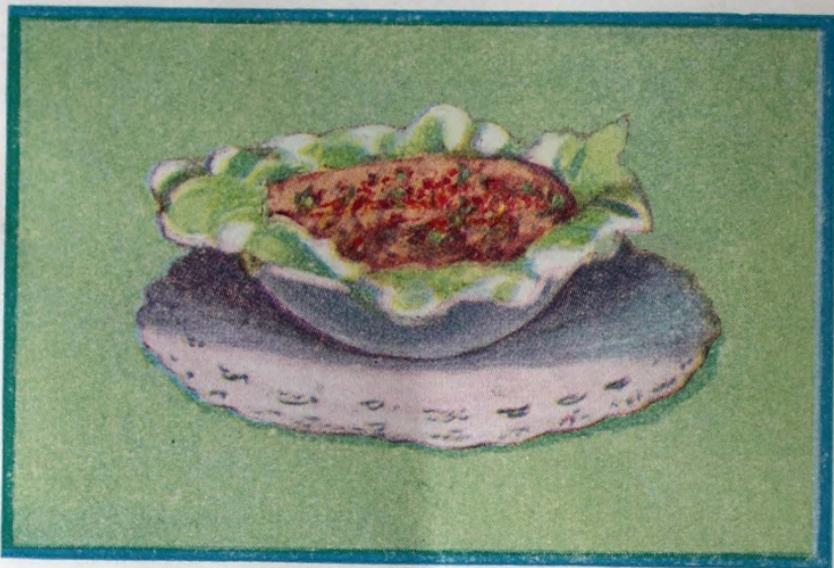
Mix the fish, potatoes and half the bread crumbs together with eggs, pepper and salt to taste. Make into croquettes. Dip into egg and bread crumbs. Fry in deep fat until a golden brown. Garnish with slices of hard boiled eggs and parsley.

CHICKEN SALAD WITH CROUTONS.—No. 54.

1 cup dried cooked chicken; 1 cup dried celery; 1 teaspoon salt; $\frac{1}{8}$ teaspoon pepper; 2 hard boiled eggs; 1 cup mayonnaise dressing; 6 stuffed olives; 1 cup croutons.

Mix chicken, cut and diced, with celery; add the seasoning, marinate with a little oil and vinegar for one hour in a cool place. Serve on lettuce leaves and spread mayonnaise on top. Surround the salad with the croutons and garnish with hard boiled eggs cut in quarters and olives cut in slices. Dust with paprika. To make the croutons, dice the bread crust in small cubes, dip in butter and brown in oven or fry on stove. Be careful to have a nice golden brown, and crisp.

The Quality goes in before the name goes on.



Health Salad.—No. 56.

ENGLISH FRUIT SALAD.—No. 55.

$\frac{1}{2}$ cup walnuts; $\frac{1}{2}$ cup brazils; 1 cup celery; $\frac{1}{2}$ tin peaches; $\frac{1}{2}$ tin sliced pineapple; 4 bananas; 4 slices of toast; 2 hard boiled eggs; pimento cheese.

Chop the walnuts and brazils finely. Dice the celery small. Mix together with a little cream dressing not too moist. Take the slices of toast, remove the crust and spread with pimento cheese and lay on salad dish. Between the toast lay the slices of pineapple and one half peach. Between these lay a banana, cut, but not separated. In the centre of salad plate lay a leaf of lettuce. Put on the nut and celery mixture. Decorate the toast with hard boiled eggs, in quarters. Garnish with lettuce and parsley. Serve with cream dressing at side and fill the centre of pineapple slices with pimento cheese.

HEALTH SALAD.—No. 56.

1 cup fresh health bread crumbs; $1\frac{1}{2}$ cups nut meats; $\frac{1}{2}$ cup cream; 1 teaspoon salt.

Mix the bread crumbs with cream. Be careful not to make them too moist. Mix the nuts into same after salting. Line salad bowl with crisp lettuce leaves and pour in the mixture. A little sugar or mayonnaise can be added if desired. Sprinkle with paprika, if desired.

OYSTER DRESSING.—No. 57.

3 cups bread crumbs; $\frac{1}{2}$ cup melted butter; salt; pepper and lemon juice.

Mix bread crumbs with the butter, salt, pepper and lemon juice. Clean oysters and drain off liquor and thoroughly mix, and it is ready for use. The oysters may be chopped if desired. This dressing is used to stuff turkey.

CHESTNUT STUFFING FOR TURKEY.—No. 58.

2 lbs. chestnuts; $\frac{1}{2}$ cup creamed butter; 2 teaspoons salt; 4 cups bread crumbs; 2 teaspoons minced onions; 2 teaspoons chopped parsley; $\frac{1}{4}$ teaspoon pepper.

Pour a little oil over chestnuts and bake in a hot oven (450 degrees F.) for fifteen minutes. Remove and slip off the shell and inner skin, then cook until tender, in boiling water. Strain and mash, mix with other ingredients and pack loosely in turkey.

The Quality goes in before the name goes on.



Angel Pudding—No. 72.

DRESSING FOR STUFFED BAKED FISH.— No. 59.

1 loaf bread; 1 tablespoon butter; teaspoon salt; $\frac{1}{2}$ teaspoon pepper; few chopped gherkins; 2 eggs.

Remove crust, soak bread in water until soft, drain and mash fine; stir in butter, melted, salt, pepper and chopped gherkins, then beaten eggs. Stuff the fish, sew up and put in baking pan with little water and lump of butter.

BREAD CRUMB DRESSING FOR GEESE AND DUCKS.—No. 60.

2 cups bread crumbs; 2 eggs; $\frac{1}{2}$ cup bacon fat or butter; 1 teaspoon salt; $\frac{1}{2}$ teaspoon pepper; 1 teaspoon poultry seasoning; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ cup chopped onions; 2 cups mashed potatoes.

Mix bread crumbs, bacon fat, eggs, well beaten, potatoes, salt, pepper and poultry seasoning all together. When filling geese or ducks fill loosely.

ENGLISH PLUM PUDDING.—No. 61.

3 cups bread crumbs; 1 cup flour; $\frac{1}{2}$ teaspoon salt; 1 lb. suet (chopped fine); $\frac{1}{4}$ lb. sugar; 1 lb. currants; 1 lb. raisins; 6 eggs; lb. mixed candied peel; 1 teaspoon ginger; 1 teaspoon nutmeg; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{2}$ pint brandy or fruit juice.

Mix together bread crumbs, flour, suet and sugar, add fruits, spices and salt, then add the eggs, well beaten. Lastly, the brandy or fruit juice. Boil or steam for 6 hours. Serve with hard sauce, cream or brandy sauce. This pudding will keep indefinitely if put away. Steam or boil 2 hours before using.

DATE AND BREAD CRUMB PUDDING.—No. 62.

$\frac{1}{2}$ cup bread crumbs (brown); 1 package dates; 1 teaspoon soda; 1 cup boiling water; $\frac{1}{2}$ cup chopped walnuts; $\frac{1}{2}$ cup butter; $\frac{3}{4}$ cup brown sugar; $\frac{3}{4}$ cup flour; 2 eggs.

Chop the dates into small pieces, mix with baking soda, add the boiling water and put away to cool, then add the other ingredients. Cream the butter and sugar, add all together. Bake 45 minutes at 350 degrees F. Serve with sweet sauce or whipped cream. This is sufficient for a family of 6 persons.

The Quality goes in before the name goes on.



Health Nut Cakes—No. 85.

BREAD CRUMB QUEEN PUDDING.—No. 63

1 cup bread crumbs 1 quart scalded milk; 2 eggs; 1 cup sugar; 1 tablespoon butter; 1 lemon; 2 tablespoons powdered sugar.

Mix the bread crumbs, milk, egg yolks, sugar, butter and lemon rind together. Stir well and pour into well greased pudding dish and bake 1 hour or until set at 350 degrees F. Take juice of lemon and pour over top of pudding, then cover with the whites of eggs, beaten stiffly with powdered sugar, and put in oven until a delicate brown. Serve hot or cold. This is sufficient for 5 people.

MAPLE PUDDING.—No. 64.

6 slices of bread; 2 cups maple syrup; 2 eggs; $\frac{1}{4}$ teaspoon salt; 1 cup milk; 2 oz. butter.

Boil the maple syrup 10 minutes. Cut the slices of bread medium thickness. Spread with butter and cut in strips 1 inch wide. Dip the bread in syrup and arrange in buttered pudding dish. Place neat layers crosswise in opposite directions and repeat until dish is almost full. Cover with custard made of eggs and milk. Pour over the remaining syrup and bake in a pan of water in a moderate oven (350 degrees F.) 40 minutes.

GINGER PUDDING.—No. 65.

$\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sugar; 1 egg; 2 cups brown bread crumbs; 1 cup milk; 3 teaspoons baking powder; $\frac{1}{4}$ teaspoon salt; 2 teaspoons ground ginger.

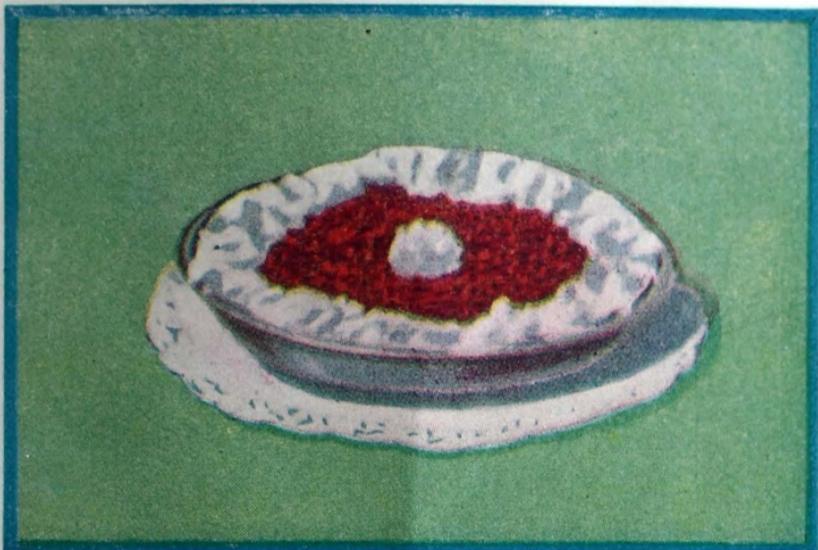
Cream the butter, add the sugar, gradually, and egg well beaten and mix the bread crumbs, baking powder, ground ginger and salt well together, add to the sugar, butter and egg and add the milk, mixing well. Turn into a well buttered mould and steam 2 hours. Serve with vanilla cream sauce.

CHOCOLATE BREAD PUDDING.—No. 66.

2 cups bread crumbs; 4 cups scalded milk; 3 tablespoons cocoa; 1 cup sugar; 1 teaspoon vanilla; 2 eggs; $\frac{1}{4}$ teaspoon salt.

Soak bread in milk for 30 minutes. Mix cocoa to a paste with a little warm water, add the sugar, salt, vanilla and eggs slightly beaten. Turn into a well buttered pudding dish and bake 1 hour in a moderate oven (350 degrees F.). Serve with hard or cream sauce.

The Quality goes in before the name goes on.



Fresh Raspberry Tartlet Meringue—No. 86.

FIG PUDDING.—No. 67.

2 cups bread crumbs; 1 cup flour; 2 teaspoons baking powder; $\frac{1}{2}$ teaspoon salt; $\frac{2}{3}$ cup figs; 1 cup beef suet (chopped fine); 1 egg; 1 cup milk; $\frac{3}{4}$ cup brown sugar.

Sift together flour, baking powder and salt, add bread crumbs and sugar, then add the suet (chopped very fine), also the figs, chopped fine). Stir all together, add the beaten eggs and milk. Put into a well greased mould and steam for 2 hours. Serve with a sweet milk sauce flavored with nutmeg.

ENGLISH BREAD PUDDING.—No. 68.

1 two lb. loaf of bread; 3 pints milk; 6 eggs; 1 teaspoon vanilla; 1 cup raisins; 1 cup currants; $\frac{1}{3}$ cup mixed peel; 1 teaspoon nutmeg; 2 tablespoons butter; 2 cups sugar.

Cut the crust off the loaf and slice same. Cut the slices in two from corner to corner. Butter the bake pan and lay the bread on same. Sprinkle the raisins, currants and mixed peel over the layer. Repeat until all the fruit and peel is used. Mix the eggs, milk and vanilla and sugar in a separate bowl and pour over the bread and fruit. Sprinkle with nutmeg over the top and dot with the butter. Bake in a moderate oven 45 minutes (350 degrees F.). Serve hot or cold.

NIAGARA CHERRY PUDDING.—No. 69.

4 tablespoons butter, $\frac{1}{4}$ cup flour; $\frac{3}{4}$ cup sugar; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{2}$ lemon; $\frac{1}{2}$ lb. stoned cherries; $1\frac{1}{4}$ cups bread crumbs; 1 tablespoon cherry juice.

Heat butter in stew pan, stir in flour, cook while stirring over fire, add milk and work to a paste, add sugar, bread crumbs, lemon rind and cinnamon. Let cool, work in egg yolks, one at a time. Whip the whites stiff and fold in carefully with stoned cherries and juice. Butter pudding mould, garnish bottom and sides with glazed cherries, cut in half, fill three parts full with mixture, cover with buttered paper and bake for 1 hour at 350 degrees F. Serve with fruit sauce.

The Quality goes in before the name goes on.



Afternoon Bread Cakes—No. 89.

STEAMED BANANA PUDDING.—No. 70.

6 bananas; $\frac{3}{4}$ cup chopped beef suet; 6 drops essence vanilla; 2 yolks eggs, 1 teaspoon baking powder; $\frac{1}{2}$ cup fine sugar; 3 cups white bread crumbs.

Peel bananas and slice thin or chop fine; put in basin with other dry ingredients and mix well, beat eggs and add gradually with the milk and vanilla. When well mixed, pour into a buttered pudding mould and steam $2\frac{1}{2}$ to 3 hours. Serve with banana cream sauce.

NORMANDY APPLE ROLL.—No. 71.

6 cups white bread crumbs; 4 eggs; 1 teaspoon cinnamon; juice of 1 lemon; $\frac{1}{2}$ cup fine sugar; 6 cooking apples; 1 cup fruit juice or brandy; pinch of salt.

Peel, core and slice or chop not too fine the apples, put with other dry ingredients in mixing bowl, stir well, add eggs gradually, add lemon juice, grate half of lemon peel and add fruit juice. Pour into well greased cloth and roll, tie ends tight and steam for 2 hours. Serve with sweet sauce.

ANGEL PUDDING.—No. 72.

1 pint milk; 4 eggs; 12 maraschino cherries; 1 cup fine sugar; $\frac{1}{4}$ pint whipping cream; 1 teaspoon gelatine; $\frac{1}{2}$ loaf white bread; 2 cups sliced peaches.

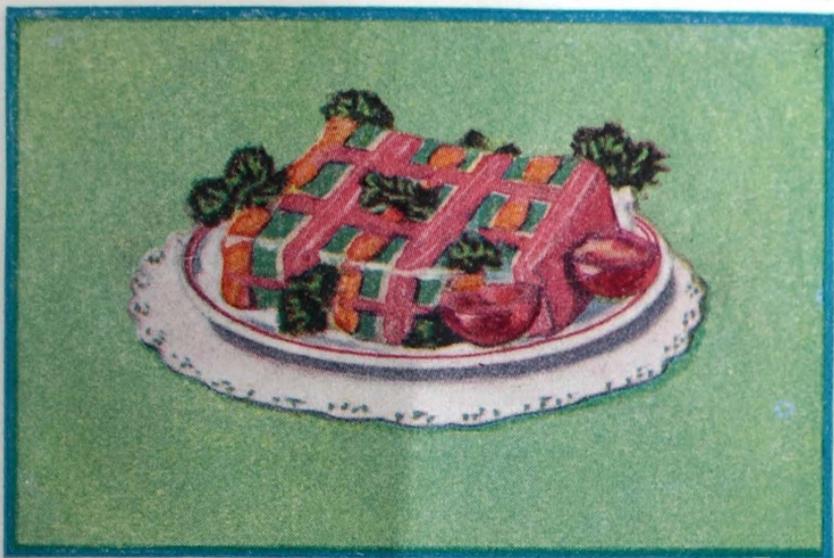
Cut half loaf of bread, trim off all the crust, make a hole in the centre and stand in mould. Make a custard of 1 pint milk and 4 eggs, adding the gelatine, allow to cool but not set. Insert the peaches around and inside the bread, pour custard over when cool, allow to set over night, turn out, whip cream very stiff and put over. Decorate with cherries, and serve.

LEMON PUDDING.—No. 73.

1 cup bread crumbs; $\frac{1}{2}$ cup flour; 1 cup suet; 1 lemon; 1 egg; $\frac{1}{2}$ cup milk; 2 teaspoons baking powder; $\frac{1}{2}$ cup sugar.

Chop the suet very fine, grate the lemon rind and mix these well with the flour and bread crumbs, then add the egg, lemon juice, sugar and milk. Beat all together and pour into a well greased pudding dish. Bake in oven 1 hour at 350 degrees F. Serve with vanilla cream sauce.

The Quality goes in before the name goes on.



Cold Jellied Ham Loaf.—No. 37.

SAXONIA DESSERT.—No. 74.

½ cup sugar; 1 teaspoon cinnamon; 3 eggs; few drops vanilla essence; ½ pint water; 6 slices brown bread; 1 pint milk; 4 tablespoons grated chocolate.

Put the bread through a sieve and place in basin with the grated chocolate, mix well together. Put sugar in stew pan with water and boil till it acquires a pale brown color, then put in milk and stir until it boils. Pour over bread crumbs in the basin, add the egg yolks one by one, flavor with the cinnamon and vanilla. Whip the whites of eggs stiffly and fold into mixture. Pour into a well buttered mould lined with bread crumbs, steam in oven for 45 minutes, when done, turn out and dredge with sugar. Serve with hot chocolate, fruit or custard sauce.

APPLE CROQUETTES.—No. 75.

2 lbs. cooking apples; ½ lemon; 1 teaspoon cinnamon; 2 eggs; 1 teaspoon custard; ½ cup sugar; 2 cups white bread crumbs; 1 oz. butter; frying fat.

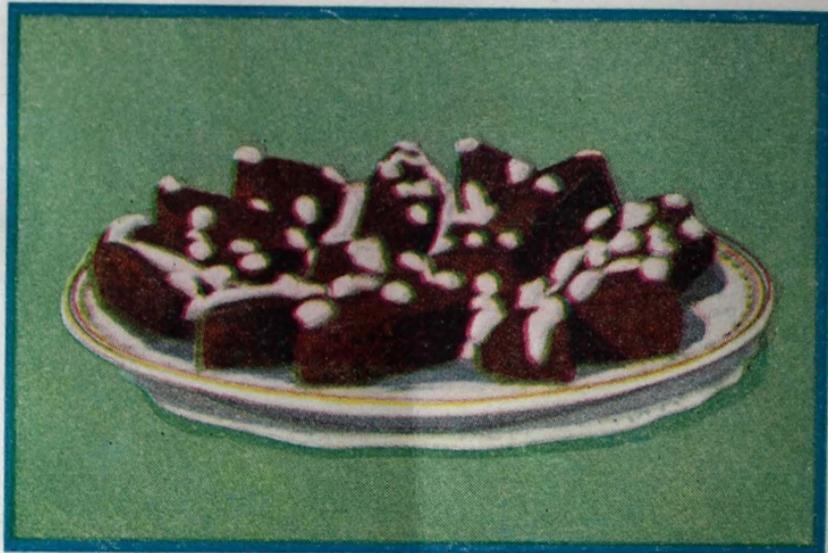
Peel, core and slice apples, put in stew pan with 2 tablespoons of water and the juice and rind of half a lemon, cook until tender, remove the lemon rind and put apples through sieve, return the puree to the stew pan, add butter, stir in bread crumbs. Mix cornstarch with a little milk and add to apples. Reheat and cook for about 10 minutes, stir in eggs and cinnamon, heat again and spread on dish. When cold make into croquettes, dip into egg and bread crumbs and fry in fat until a golden brown, dredge with sugar and serve hot.

CARAMEL PUDDING.—No. 76.

½ cup sugar; ¼ teaspoon cinnamon; 1 pint milk; 2 eggs, ½ loaf brown bread crumbs.

Melt the half of the sugar in saucepan with tablespoon of water and cook until a dark amber color, then add milk and boil, put bread crumbs, cinnamon and the rest of sugar in bowl, beat eggs well and stir into milk. Three parts fill the well buttered mould, cover with grease proof paper. Place mould in pan containing a little water, and bake in moderate oven 40 minutes at 350 degrees F. Turn out and serve with caramel sauce.

The Quality goes in before the name goes on.



Chocolate Petit Fours—No. 90.

PEACH MELBA MERINGUE.—No. 77.

2½ cups sliced peaches; 1½ cups sugar; 4 whites of eggs; 1 cup hot water, 6 oz. white bread (no crust).

Cut bread in thin slices and butter same both sides, cut each slice in quarters, cover baking or pudding dish with same, then take half the peaches and lay on bread, add another layer of bread and another of peaches. Pour ½ cup of sugar and ½ cup of water over each layer of bread. Bake in oven at 400 degrees F. for one hour. Mix the whites of eggs with ½ cup sugar and beat very stiff, spread over pudding and put back in very hot oven until golden brown, this should only take five minutes more. Serve with sauce made of peach syrup. Whipped cream may be substituted for whites of eggs, when the sauce should be omitted.

AMERICAN BREAD PUDDING.—No. 78.

1 lb. bread; 2 eggs; teaspoon cinnamon; cup raisins; 1 quart milk; teaspoon vanilla; cup water; 3 tablespoons butter, 2 cups sugar.

Remove crust, cut in thin slices, put in well greased pudding dish, mix eggs, cinnamon, milk. Beat smooth and add water, raisins and sugar. Pour over the bread. Put the butter on top and bake in oven slowly for 1 hour at 350 degrees F.

ECONOMY PUDDING.—No. 79.

1 cup bread crumbs; ½ cup flour; ¼ lb. suet; ¼ lb. currants; ¼ lb. raisins; pinch salt; 1 cup milk; 1 teaspoon baking powder; 2 tablespoons Golden Syrup.

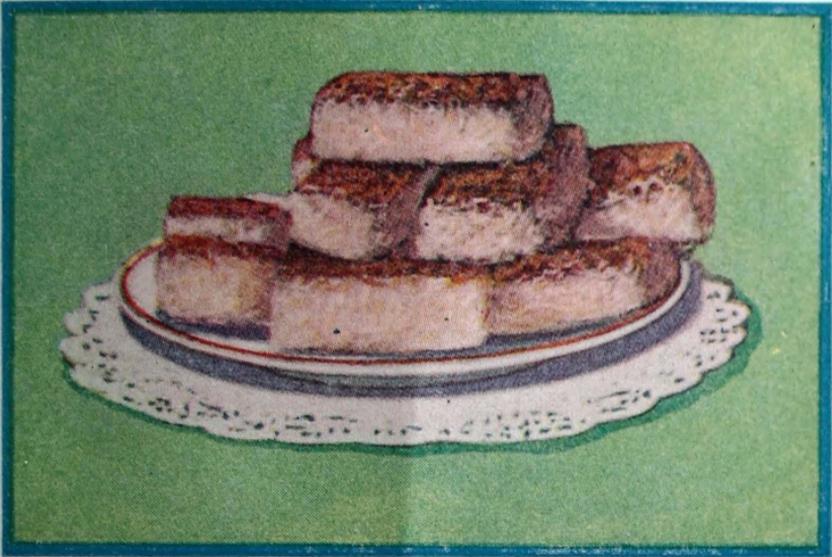
Chop the suet fine, mix dry ingredients together, add syrup and milk and beat into stiff batter and pour into a well buttered mould or tie in a cloth and boil for 2 hours. Serve with sweet sauce or Golden Syrup.

BREAD CRUMB ICE CREAM.—No. 80.

2 cups brown bread crumbs; 1 cup rich fruit juice; 2 eggs; 2 cups 16% cream; ½ cup powdered sugar; fresh fruit.

Sift the bread crumbs into the fruit juice (any preserved fruit juice will do), add the cream and well beaten eggs and sugar. Freeze as for ice cream. Serve with a teaspoonful of fruit from which the juice has been taken or garnish with any fresh fruit.

The Quality goes in before the name goes on.



Angel Food—No. 92.

AUTUMN PUDDING.—No. 81.

1 cup bread crumbs; 1 cup chopped suet; $\frac{1}{2}$ cup currants; $\frac{1}{2}$ cup sultanas; 1 egg; pinch of nutmeg; teaspoon of soda; 1 tablespoon milk; 3 tablespoons molasses or syrup.

Chop the suet fine, mix with the bread crumbs, currants, sultanas and nutmeg, add the syrup or molasses. Dissolve the baking soda in milk and mix all well together. Pour into a well buttered mould, cover with greased paper and steam for 2 hours.

VIENNA SOUFFLE.—No. 82.

$\frac{1}{4}$ cup butter; $\frac{1}{2}$ cup bread crumbs (white); 1 cup milk; 3 eggs; $\frac{1}{2}$ teaspoon vanilla extract; 2 tablespoons sugar.

Melt the butter, add bread crumbs, cook in saucepan, stirring well until slightly brown. Add milk and sugar, cook 20 minutes in a double boiler. Remove from fire, add the yolks of eggs. Beat the whites of eggs very stiff and fold into the mixture. Flavor with vanilla. Bake in slow oven (350 degrees) until firm (about 30 minutes).

SAVORY NUT CRUST CAKES.—No. 83.

1 cup fine sifted crumbs; $\frac{1}{2}$ teaspoon salt; add 1 cup chopped nuts; $\frac{1}{4}$ teaspoon white pepper; $\frac{1}{4}$ teaspoon celery seed; 1 teaspoon poultry seasoning; 1 tablespoon melted butter or bacon fat and 2 well beaten eggs.

Form into small cakes. Bake in a quick oven (375 degrees F.) until brown. Serve with slices of lemon on top and a spoonful of rich meat sauce or table sauce.

DATE PUMPKIN PIE.—No. 84.

$1\frac{3}{4}$ cups pumpkin; $\frac{3}{4}$ cup sugar; 2 tablespoons flour; $\frac{1}{4}$ teaspoon salt; $1\frac{3}{4}$ cups scalded milk; 2 eggs; 1 cup diced dates; pinch cinnamon; $1\frac{1}{2}$ cups dried white bread crumbs.

Mix the pumpkin pulp together with other ingredients in a mixing bowl. Beat the eggs well, grease a deep pie plate and cover with bread crumbs, bring well over the sides so as to make a shell. Pour the mixture into the pie plate and bake at 350 degrees F. for 30 minutes. Decorate with diced dates when cooked.

The Quality goes in before the name goes on.



Chocolate Cookies—No. 93.

HEALTH NUT CAKES.—No. 85.

1 cup chopped walnuts; $\frac{1}{2}$ cup butter; $1\frac{1}{2}$ cups health bread crumbs; 3 eggs; $\frac{1}{2}$ cup flour; $\frac{1}{4}$ oz. baking powder; 1 cup milk; 2 cups sugar.

Mix well together the flour, bread crumbs, baking powder and nuts. Fold into the mixture. Stir in the milk, mixing well. Put into well greased muffin pans and bake 30 minutes 350 degrees F.

FRESH RASPBERRY TARTLET MERINGUE.— No. 86.

1 quart fresh raspberries; 1 cup sugar; 1 tablespoon cornstarch; 2 whites of eggs; 2 cups dried bread crumbs; 1 tablespoon lard.

Put raspberries, after cleaning, in saucepan, with sugar, and bring to a boil. Mix cornstarch with a little cold water and pour into mixture to thicken same. Line a deep pie plate, well greased, with bread crumbs, bringing well up to the sides, and pour mixture into same. Bake in a moderate oven for 20 minutes 350 degrees F. Beat the white of eggs very stiff and pipe a border around the tart.

CHOCOLATE APPLE SAUCE CAKE.—No. 87.

1 tablespoon cocoa; 1 teaspoon cinnamon; $\frac{1}{4}$ teaspoon cloves; 1 cup raisins; 1 cup flour; $1\frac{1}{2}$ cups sugar; 1 cup apple sauce; $1\frac{1}{4}$ teaspoons baking soda; $1\frac{1}{2}$ cups white bread crumbs; $\frac{1}{2}$ cup sour milk or cream.

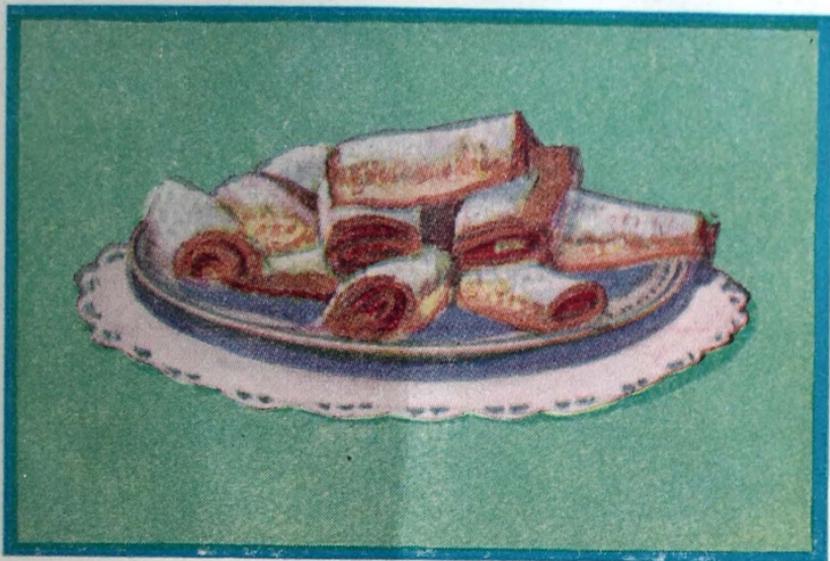
Mix together cocoa, spices, bread crumbs and flour, put sugar, milk and apple sauce into the mixture. Bake in well greased tin for 45 minutes at 350 degrees F. Ice with vanilla icing.

MUFFINS.—No. 88.

1 lb. bread; 3 eggs; 1 tablespoon shortening; $\frac{1}{2}$ cup flour; 1 teaspoon vanilla; 1 tablespoon sugar; 1 tablespoon baking powder.

Remove crust, break bread into pieces, soak 15 minutes in a pint of water. Add eggs, shortening, flour, vanilla, baking powder and sugar. Mix well and put in muffin pans and bake 30 minutes in 375 degrees F. oven.

The Quality goes in before the name goes on.



Raspberry Rolls—No. 95.

AFTERNOON BREAD CAKES.—No. 89.

1 lb. sugar; 8 eggs; 1 lb. white bread crumbs; 1 cup flour; $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ oz. baking powder; pinch of salt; little vanilla.

Cream the sugar and butter together, add the eggs one at a time. Sift the flour and bread crumbs together with the baking powder and salt and fold in with the eggs, butter and sugar. After being thoroughly creamed add the vanilla. Pour on to a well greased pan lined with wax paper, well buttered. Put in oven 350 degrees F., bake for 30 minutes. Turn out, cut in shapes and ice, if desired, with plain or chocolate icing.

CHOCOLATE PETIT FOURS.—No. 90.

1 lb. sugar; 8 eggs; 1 lb. brown bread crumbs; 1 cup flour; $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ oz. baking powder; pinch of salt; $\frac{3}{4}$ cup grated chocolate or cocoa.

Cream the sugar and butter, add the eggs slowly one by one. Sift the bread crumbs and flour together with the baking powder and salt. Fold well into the mixture. Mix the chocolate with the milk to a paste and pour into the mixture. Mix well and pour into a flat baker's sheet. Cover tin sheet with paper, well greased with butter. Put in oven and bake 30 minutes at 350 degrees F. Turn out, take off the paper, cut into fancy shapes and ice with chocolate icing. Dot with white icing.

HONEY CAKE.—No. 91.

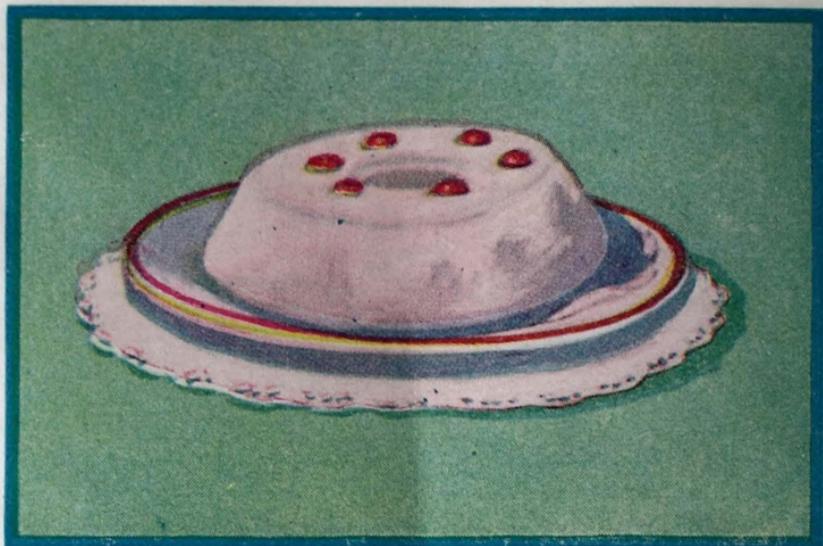
1 lb. bread; 1 quart sour milk; 4 eggs; $\frac{1}{4}$ lb. brown sugar; 1 teaspoon salt; 2 tablespoons shortening; $\frac{1}{2}$ cup flour; 2 teaspoons baking soda.

Remove crust, break in small pieces, add sour milk and beat until smooth. Mix the eggs, sugar, salt, shortening, flour and baking soda in a separate pan until smooth. Mix this into the bread and milk and make this into small cookies. Bake brown in slow oven 350 degrees F. 20 minutes.

ANGEL FOOD.—No. 92.

Cut oblong shapes of bread two inches by one inch by one inch thick, remove the crust. Thoroughly soak in sweetened condensed milk, roll in cocoanut and bake to a golden brown in moderate oven (325 degrees F.) for 15 minutes.

The Quality goes in before the name goes on.



Mock Angel Cake—No. 97.

CHOCOLATE COOKIES.—No. 93.

½ lb. shortening; 2 eggs; 1½ cups flour; 1 cup water; 1 cup sugar; pinch of salt; 1½ cups cocoa or chocolate; ½ cup molasses; 1½ tablespoons baking soda; 2 cups white bread crumbs; vanilla to taste.

Cream sugar, shortening and salt. Add eggs and cream well. Dissolve soda and chocolate or cocoa in water, mix bread crumbs, then mix in the flour. Drop on baking sheet or pan and bake until done at 350 degrees F. Ice with vanilla water icing when baked.

BREAD CRUMB CRUST.—No. 94.

4 cups white bread crumbs; ½ cup sugar; 10 tablespoons water; 1 cup shortening.

Mix bread crumbs and shortening well together, moisten with water, line pie plates, pressing firmly to plate. Bake in hot oven (400 degrees F.)

This is a wonderful substitute for dyspeptics, or those who cannot digest pastry.

RASPBERRY ROLLS.—No. 95.

¼ cup butter; 1 loaf fresh white bread; raspberry jam; ½ cup icing sugar.

Take a 24-oz. loaf of bread, trim off all the crust and cut in slices, lengthways, very thin. Lay on table and spread each slice with jam, roll from sides and cut in 2" rolls with sharp knife. Dip in or brush the outside with butter, lay on a baking sheet or pan and bake in oven at 350 degrees F. until a golden brown. Take off sheet, dip in butter and roll in icing sugar.

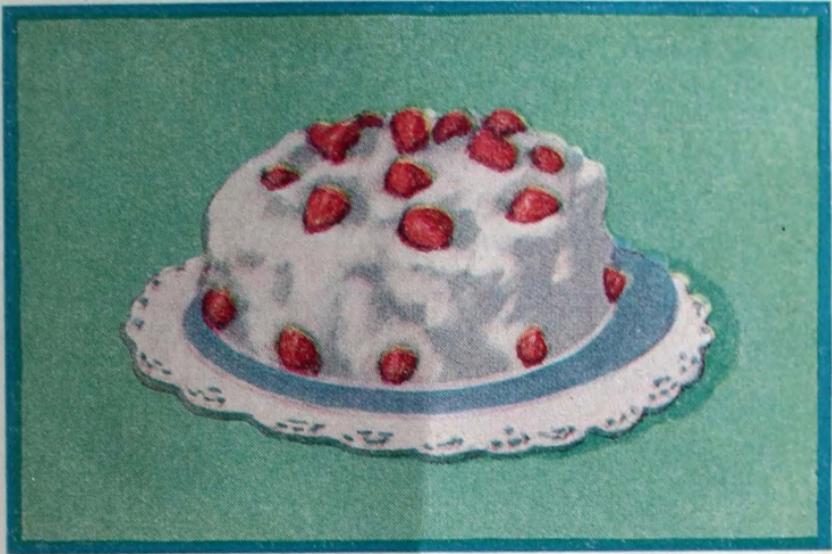
This makes a very nice delicacy for afternoon teas and is easily prepared in a hurry.

ALMOND SUGAR COOKIES.—No. 95.

1 cup sugar; ¾ cup shortening or butter; pinch of salt; 1 cup molasses; 1 pint milk; 4 cups flour; 1 tablespoon soda; 4 drops almond essence; 2½ cups white bread crumbs.

Sift flour, soda, salt and sugar into dish containing other ingredients, and thoroughly mix. Drop on greased pan, bake in oven 20 minutes at 350 degrees F. Press into granulated sugar.

The Quality goes in before the name goes on.



Strawberry Shortcake—No. 99.

MOCK ANGEL CAKE.—No. 97.

1 cottage loaf; 1 tin sweetened condensed milk; $\frac{1}{2}$ lb. icing sugar; 1 cup of cocoanut.

Take the cottage loaf, trim off the crust, make a hole in centre. Soak in condensed milk for 2 hours or until thoroughly soaked. Cover with icing sugar mixed with water, and cover with cocoanut and decorate with cherries.

CHOCOLATE BREAD CAKE.—No. 98.

$\frac{1}{4}$ lb. butter; 2 tablespoons cocoa; 2 eggs; $\frac{1}{3}$ cup flour; 1 cup brown bread crumbs; 2 cups of sugar; 1 cup milk; 1 tablespoon baking powder.

Cream the butter and sugar, add eggs, mix the bread crumbs, flour, baking powder and cocoa together and fold into the mixture, adding the milk. Put into well greased muffin pans and bake 20 minutes at 375 degrees F. A little chocolate icing on top will improve this.

STRAWBERRY SHORTCAKE.—No. 99.

$\frac{1}{2}$ lb. butter; $1\frac{1}{2}$ cups sugar; 1 cup white bread crumbs; 4 eggs; $\frac{1}{3}$ cup flour; 2 teaspoons baking powder; a little vanilla; 1 pint whipped cream (32%); 1 quart of fresh strawberries.

Cream the butter and sugar, add the eggs and vanilla. Mix the flour and bread crumbs and baking powder together and fold into the mixture. Pour into a well buttered layer cake tin and bake 20 minutes at 375 degrees F. Prepare the strawberries carefully, clean same and save $\frac{1}{3}$ of them whole. Crush the other $\frac{2}{3}$, adding sugar to taste. Put the crushed strawberries between the layer cake. Whip the cream very stiff, sweeten and spread over the cake. Decorate with strawberries reserved for the purpose.

COCOANUT HEALTH CAKE.—No. 100.

$\frac{1}{4}$ lb. butter; 2 cups sugar; 3 eggs; 1 cup health bread crumbs; $\frac{1}{3}$ cup Monarch flour; 1 cup milk; 1 tablespoon baking powder; $\frac{1}{2}$ cup desiccated cocoanut.

Cream the butter and sugar together, add the eggs, mix the bread crumbs and flour, baking powder together. Put into the butter, sugar and eggs. Pour in the milk. Grease small patty pans and half fill with the mixture. Bake in a hot oven at 400 degrees F. for 20 minutes. Ice on top of cake with water icing and cover with cocoanut.

The Quality goes in before the name goes on.

The Butternut Boy



The Sign of Good Bread



*Presented with the
Compliments of*
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