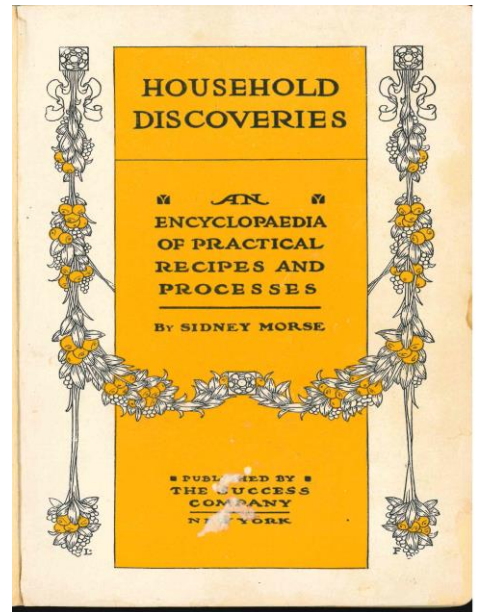


Down to the Last Crumb!

The phrase “waste not, want not” has taken on deeper meaning the last few weeks. While preventing waste makes perfect sense for today’s house bound, and grocery challenged, the reality is that many pre-Covid 19 cooks were well familiar with the adage. For example, Evelyn Cameron’s much loved 1890 *Mrs. Lincoln’s Boston Cook Book* offered strict guidelines for preserving and using “all bread crumbs left on the plates and bread board . . .” Other cookbooks contained entire chapters on using leftovers.

My favorites utilized stale bread and crumbs for puddings. Montana’s WWI cookbooks maintained this tradition. The “Good Cheap Pudding” recipe was published by the *Hot Springs Red Cross*. The ladies of Missoula’s St. Xavier’s Church issued “Crumble Cake.”

Please, tell me I must make bread pudding, please!



A GOOD CHEAP PUDDING.

Take stale cake or cookies, break in pieces and put in pudding pan, make custard of 1 egg, 3 or 4 tbs. sugar, a tiny pinch of salt, nutmeg or extract and 1 pint of sweet milk, pour over cake and bake 15 or 20 minutes in moderate oven. Serve with any sauce or cream, or just plain butter. Improved by addition of any fresh or canned fruit.

Mrs. Belle Vanderhoof, Hot Springs, Mont.

CRUMBLE CAKE.

1 cup of sugar	1 cup of nuts
8 tbs. of bread crumbs, dry	6 eggs
2 tps. of baking powder	½ lb. dates
	1 cup sugar

Bake ½ hour, break in bits and serve with whipped cream.

Miss Margaret Ronan.

But wait, the 1909 *Household Discoveries, An Encyclopedia of Practical Recipes and Processes*, rescued during a Livingston remodel, includes the chapter, “Puddings Made from Stale Bread and Cake! The “Lemon – Meringue Pudding” on page 177 is the ultimate comfort food. Substitute ½ cup of butter, shortening, or margarine for the suet. Use a greased bread pan, pie plate or 1 ½ quart baking dish. Bake 350 degrees for 45-50

minutes (give or take). Finished when knife inserted in center comes out clean. Did I mention this is wonderful! Let me know what you think.

CHAPTER XXIX

PUDDINGS MADE FROM STALE BREAD AND CAKE

THE variety of puddings into which stale bread enters is endless. It begins with the old-fashioned, economical pandowdy and ends with the queen of puddings, rich in jam and lovely in meringue. For puddings, use only stale bread or crumbs, rejecting crusts. Do not add the oven-dried crumbs, or you will have a pudding as tough as a door mat. Leftovers of fruit, fresh berries, peaches, plums, gooseberries, apples, prunes, apricots, almost anything can enrich a bread pudding. A cupful canned or stewed fruit or a few spoonfuls jam or marmalade give a morsel of delicious flavoring. The good cook uses common sense and the material she has at hand. If the recipe calls for red raspberries and she has nothing but dried apples, she can season them with spices, and the dessert will be a success. The base of any bread pudding light as a *soufflé* and large enough for a family of 4 consists of 1 cupful stale-bread crumbs, 2 cupfuls milk, and 1 egg. This may be enriched by almonds, chocolate, nut meats, raisins, currants, and peel or fruit of any description.

Stale cake, especially sponge cake or lady's fingers, may be converted into delicious puddings.

Where the pudding is to be steamed or baked, cut the cake in fingers or break it into crumbs. If the pudding is to be soaked with wine, have a custard, fruit juice, or cream poured over it, after cutting it in slices. Reject icing; it generally makes a pudding sweeter than is desirable. A good plain pudding is made by putting slices of stale cake in a steamer and, when moist, serving with a spoonful strawberry or marmalade

sauce. It may be covered when cold with hot stewed berries and served with cream. Stale sponge cake serves as a foundation for charlotte russe and cabinet pudding, or, if steamed, may be covered with strawberries and whipped cream, when it makes an excellent imitation of strawberry shortcake.

Bread-Plum Pudding.

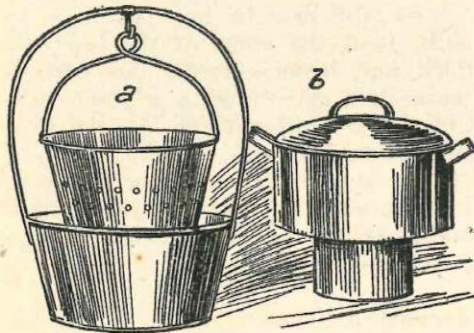
1 cupful suet,
1 cupful raisins,
1 cupful currants,
 $\frac{1}{2}$ cupful citron and candied orange peel,
1 cupful sugar,
3 cupfuls stale-bread crumbs,
4 eggs,
 $\frac{1}{2}$ cupful milk,
1 teaspoonful cinnamon,
 $\frac{1}{2}$ teaspoonful each allspice, cloves, and nutmeg,
Grated rind 1 lemon.

Chop the suet fine. Seed the raisins. Slice the citron and orange peel, mix with the currants, sugar, and bread crumbs, moisten with eggs well beaten, and milk, then add the seasonings. Pour into a buttered mold. Steam four hours, and serve with hard sauce.

Orange Pudding.

$1\frac{1}{2}$ cupfuls stale-bread crumbs,
1 cupful cold water,
1 cupful sugar,
1 cupful orange juice,
Juice $\frac{1}{2}$ lemon,
2 eggs,
1 tablespoonful melted butter,
 $\frac{1}{2}$ teaspoonful salt,
2 tablespoonfuls powdered sugar,
 $\frac{1}{2}$ teaspoonful orange extract.

Soak the crumbs in water twenty minutes, then add the sugar, orange, and lemon juice, the yolks of eggs slightly beaten, the butter and salt. Beat till thoroughly mixed, pour in a buttered dish, and bake in a moderate oven till the pudding is firm. Allow it to cool slightly and cover with



a, Saratoga Chip Kettle; b, Tea Kettle Steamer.

a meringue made from the whites of the eggs, sugar, and orange flavoring. Brown delicately, and serve hot or cold.

Walnut Pudding.

- Meats from 12 English walnuts,
- 1 cupful stale brown-bread crumbs,
- 2 cupfuls milk,
- 2 tablespoonfuls sugar,
- 3 eggs,
- 1 teaspoonful McIlhenny's Mexican Vanilla.

Scald the milk in a double boiler, and add to it the crumbs and chopped walnut meats. Allow the mixture to simmer gently five minutes, then take from the fire. When cool, stir in the yolks of eggs beaten with the sugar. Add vanilla and the whites of eggs beaten to a stiff froth. Pour in a buttered mold, and bake thirty minutes. Serve hot with vanilla sauce or hard sauce.—MARGARET BAILEY.

Lemon-Meringue Pudding.

- 2 cupfuls stale-bread crumbs,
- 2 cupfuls cold water,
- 1 lemon,

- $\frac{3}{4}$ cupful sugar,
- 3 eggs,
- $\frac{1}{2}$ cupful chopped suet,
- 3 tablespoonfuls powdered sugar.

Soak the crumbs in water thirty minutes, then add juice and grated rind of the lemon. Beat the yolks of eggs till thick and lemon-colored, add sugar and suet, and mix thoroughly. Add the other ingredients. Bake an hour. Beat the whites of eggs to a dry froth and make a meringue with 3 tablespoonfuls powdered sugar. Heap lightly on top of the pudding, dust with powdered sugar, and brown delicately. Serve with a liquid sauce.

Prune-and-Bread Pudding.

- 2 cupfuls prunes,
- 8 slices buttered bread,
- 2 eggs,
- 4 tablespoonfuls sugar,
- 2 cupfuls milk,
- Nutmeg.

Soak the prunes over night, and in the morning remove the stones. Cover the bottom of a buttered baking dish with a layer of buttered bread cut in wide fingers. Cover with prunes and a dust of nutmeg and sugar. Put in another layer of buttered bread, then prunes with sugar and nutmeg. Let the crust be bread with the buttered side up. Beat the eggs well, add the milk, and pour over the pudding. Bake an hour, covering the pudding with a plate for half an hour, then leaving it uncovered to crust. Serve with hard sauce or lemon sauce.

Apple-Custard Pudding.

- 2 cupfuls pared and quartered apples,
- 1 cupful stale-bread crumbs,
- 4 tablespoonfuls sugar,
- 1 tablespoonful flour,
- 1 tablespoonful butter,
- 1 egg,
- $\frac{1}{2}$ lemon,
- $\frac{1}{4}$ cupful water.

Put the apples with water in a granite saucepan and cook till the fruit mashes easily. Remove from the fire, add sugar, butter, and the grated