

Carlinville, Ill.
Enquirer
May 12, 1923

Blueberry Pudding.

Butter slices of bread and lay into a baking dish, cover with canned blue-

berries poured over hot, add another layer of buttered bread and more berries until the dish is full. Set away to chill. Serve with cream and sugar. If put into a mold it may be turned out on a platter and garnished with whipped cream.

A nicely baked apple with or without cream and sugar is a fine dessert for a child. Tapioca pudding, rice pudding, prune whip, gelatin puddings of various sorts are all good for the little people as they are easily digested.

Beaver City, Utah
Press

May 11, 1923

Neenah Menasha, Wis.

News

May 16, 1923

WHAT TO EAT

There is probably no greater waste in the kitchen than that of bread. The



average housewife little realizes the possibilities of the leftovers in the bread box. Unbroken slices may be toasted, of course, and served as dry toast, as creamed toast, or French fried toast, that is, dipped in egg and fried in butter. The crumbs or bits may be rolled and used for au gratin dishes, for fruit and crumb puddings, like Brown Betty, using other fruits besides apples to lend variety.

Bread and Butter Pudding.—Spread slices of bread with the crusts removed with butter and place them buttered side down in a pudding dish. Parboil in orange juice one cupful of raisins or steam them over hot water, shred and put them between the layers of bread. Beat three eggs slightly, add two-thirds of a cupful of sugar, one-fourth of a teaspoonful of salt, and one quart of milk. Let stand an hour, then bake slowly for an hour, covered tightly the first half hour, then remove the cover and brown. Serve with hard or creamy sauce.

Blueberries (canned) poured over bread without the raisins, allowed to stand to soak well, served hot or cold with cream and sugar make another excellent pudding.

Tazewell, Tenn

Progress

May 16, 1923