How I use ~

Taystee BREAD

AGNES CARROLL HAYWARD
Bread is—without doubt—the most important item of our daily diet.

But bread differs. No longer does the careful buyer ask for merely "a loaf of bread," any more than she asks for "a cake of soap."

For she has learned to buy by brand.

After months of careful work with Taystee Bread, I can unhesitatingly recommend this brand of bread to all women who want the best.

The ingredients used are the finest to be had. The baking is done by experts, using the most exact methods of mixing and baking.

That is why Taystee Bread is uniform in quality and always dependable. And it is as adaptable to all forms of cookery as it is delicious to eat.

Agnes Carroll Hayward
Bread is such an every day article of diet that its importance is many times overlooked.

In buying bread, here are some of the points that should be taken into consideration.

First: The ingredients,
Second: The baking and the texture,
Third: The flavor.

In Taystee Bread only the finest ingredients are used. The best of wheat flour, fresh sweet milk, yeast and salt.

The baking is done according to the most exact rule, so as to produce a nut brown crust and a light, but firm interior.

The flavor is delicious, because of the quality of the ingredients and the care in the baking.

Taystee Bread has all the qualities that can be asked of bread.

Its shape makes it especially fine for sandwiches, and a slice of Taystee Bread will fit any toaster.

Taystee Bread is never soggy, nor does it crumble in cutting. It is firm enough to hold any spread without breaking, yet it is delightfully easy to eat.

The "split top" insures even baking in the center of the loaf—so that every portion of the bread is perfect.

It makes delicious toast. And it is unsurpassed for bread puddings and other cooked dishes in which bread plays an important part.

In the following pages will be found many delightful ways in which Taystee Bread can be used.

And to secure the best results, be sure to use only Taystee Bread, as less carefully baked bread will not give as satisfactory results.
HOW TO CARE FOR BREAD

Good bread comes wrapped in a moisture-proof and dust-proof wrapper, which protects it from all foreign odors or flavors.

The wrapper should not be removed until the bread is wanted, then open one end of the wrapper, slide out the bread and return the unused portion of the loaf.

The bread box should be scalded and aired at least once a week, and should be kept in a dry place.

Do not allow broken portions of bread to accumulate in the box, as they are apt to mold and spoil the flavor of all of the bread in the box.

Keep bread crumbs in a glass-topped fruit jar in a dry place, but do not allow them to stand too long.

HOW TO SLICE BREAD

A thin, sharp knife should be used, as a dull or heavy knife tends to tear and crush the bread and spoil its appearance. Sharpen the knife frequently, as cutting bread will dull a knife quickly.

Cut the bread in uniform slices directly across the loaf, never at an angle, and make each slice uniform in thickness.

HOW TO TOAST BREAD

Toast is more appetizing without the crust. Cut off the portion of the loaf you wish toasted, and carefully cut off all the crust before slicing, then slice in uniform slices.

When toasting under a gas flame, light the oven at least five minutes before making the toast. Spread on the toaster and toast quickly, as long toasting dries out the bread.

For buttered toast have the butter creamed or softened so it will spread easily and quickly. Serve as soon as the toast is made.

BREAD FOR DRESSING

Cut off all the crust from a loaf of bread and cut into thin slices lengthwise of the loaf. Now cut each slice into thin strips, and with the fingers tear these strips into small pieces. The bread should never be soaked with any liquid as this makes it soggy.

GRATED BREAD CRUMBS

Cut off all the crust from a loaf of bread, then cut the bread into quarters. Use a large grater, and grate with a light motion, being careful not to crush or tear the bread. Save all the crusts and dry in a warm oven.

DRY BREAD CRUMBS

Save all pieces of bread from which the crusts have been removed, also all crusts. Dry in a warm oven, being careful not to brown. When thoroughly dry put through the food chopper, using the fine chopper. Keep the white crumbs separate from the brown crumbs made from the crusts.

Use the white crumbs for coating croquettes, oysters, etc., and the brown crumbs for buttered crumbs on au gratin dishes.

BUTTERED CRUMBS

Use a quarter cupful melted butter to one cupful brown bread crumbs. Stir until the butter is absorbed. Buttered crumbs should be made as wanted. They will become rancid if allowed to stand.

CRUMBS WITH CHEESE

Use a quarter cupful grated or chopped cheese. Mix with the dried crumbs thoroughly and place in a hot oven until the cheese is melted. Stir well and sprinkle over creamed vegetables or au gratin dishes.
SCRAMBLED EGGS ON TOAST
(Illustrated)

4 eggs
4 tablespoonfuls cream
1/4 teaspoonful salt
4 slices toast

Add salt and cream to the eggs and beat until well blended. Melt a tablespoonful butter in a frying pan and pour in the eggs.

Cook over a low fire until thickened. Do not stir the eggs, but lift with spatula or knife.

Have ready four slices of buttered toast from which crust has been removed.

Place egg on top of toast, sprinkle with a little paprika and serve immediately.

The toast may first be moistened with a little hot cream.

BREAD CEREAL

8 slices bread
2 cupfuls hot milk or half cream and milk
brown sugar

Remove crusts from bread, then cut bread into small cubes. Set in a hot oven until well browned, being careful not to burn.

Serve in cereal dishes with hot milk or half cream and milk and serve with brown sugar.

Another method is to add one cupful dried bread crumbs to three cupfuls hot milk, and two tablespoonfuls melted butter. Stir over fire until milk is absorbed by the bread.

Serve as a cereal with cream and sugar.

A quick dessert is made by adding a well beaten egg, a quarter cupful sugar and half a teaspoonful vanilla to the above mixture.
MILK TOAST WITH BACON

8 slices toast
3 tablespoonfuls melted butter
3 level tablespoonfuls flour
2 cupfuls milk
8 slices bacon

Mix flour with melted butter and stir over the fire until well blended. Add a little of the cold milk, stir until smooth, then add balance of milk and cook until thickened, stirring constantly.

Broil or fry the bacon until well browned and drain on paper. Cut each slice in half.

Have ready eight slices of buttered toast from which crust has been removed. Dip each piece into the white sauce, and top with the bacon.

Or, the bacon can be cut into small pieces and added to the white sauce before it is poured over the toast.

Fried salt pork may be used in place of the bacon.

SCRAMBLED EGGS WITH BREAD CRUMBS

4 eggs
6 tablespoonfuls cream
1/2 teaspoonful salt
1 cupful soft grated bread crumbs

Add salt to the eggs and beat until well mixed but not frothy. Add cream and stir until well blended.

Pour over bread crumbs and mix well.

Pour into a well buttered frying pan and cook over a low fire, lifting from the bottom of the pan with a spatula from time to time until the mixture is rather firm.

Set frying pan under the gas flame for a moment to lightly brown the top of the eggs.

Serve with broiled or fried bacon.

POACHED EGGS ON TOAST HAM BORDER

4 eggs
4 slices toast
1 cupful minced ham

To two quarts boiling water add half a teaspoonful salt and a tablespoonful vinegar. Break eggs into a saucer and slide carefully into the boiling water. As soon as egg is set remove from fire. Heat the minced ham, adding a little butter if the ham is very lean.

Have ready buttered toast from which crust has been removed. Arrange the minced ham in a border around the edges of the toast, and put a poached egg in the center of each. Serve immediately.

If the eggs are liked firm, they may be left in the water over a very low fire but should not be allowed to boil after they have set, otherwise they will be tough.

SCRAMBLED EGGS WITH SAUSAGE ON TOAST

6 slices bread
4 eggs
4 tablespoonfuls cream
1/4 teaspoonful salt
12 cooked link sausages

Add salt to the eggs and beat until well mixed, but not frothy. Add cream and stir until well blended.

Cut sausages into thin strips crosswise and mix with the eggs.

Pour into a well buttered frying pan and cook over a low fire until well thickened but not too firm.

Remove crusts from bread, toast a nice brown and spread with soft butter.

Arrange eggs on top of toast, sprinkle with a little paprika and serve immediately.
**BREAD WAFFLES**

- 2 cupfuls soft grated bread crumbs
- 1-1/2 cupfuls milk
- 2 eggs
- 2 tablespoonfuls cold water
- 2 level tablespoonfuls sugar
- 1/4 teaspoonful salt
- 3/4 cupful flour
- 4 tablespoonfuls melted butter
- 3 level teaspoonfuls baking powder

Beat the egg yolks with the water, sugar and salt until they are light. Add milk, beat until well blended and pour over the bread crumbs.

Sift in the flour and beat well, then add melted butter and beat until thoroughly blended. Now sift in the baking powder and beat again, then fold in the stiffly beaten egg whites.

Bake on a very hot waffle iron until well browned.

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**BREAD PANCAKES**

- 2 cupfuls soft grated bread crumbs
- 1 cupful milk
- 2 eggs
- 1/4 teaspoonful salt
- 1 tablespoonful cold water
- 3/4 cupful flour
- 3 tablespoonfuls melted butter
- 3 level teaspoonfuls baking powder

Add milk to bread crumbs. Beat the eggs with the water, sugar and salt until very light. Add to the milk and bread crumbs and mix well, then sift in the flour and beat thoroughly.

Add melted butter and beat until well blended, then sift baking powder over top of batter and fold in thoroughly.

Bake in well buttered muffin tins in a hot oven until nicely browned. Serve immediately.

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**FRENCH TOAST**

- 8 slices bread
- 1 egg
- 1/2 cupful milk
- 1/8 teaspoonful salt

Remove crusts from bread, saving the crusts for bread crumbs.

Beat together the egg, salt and milk until well blended. Dip bread quickly into the mixture, so that both sides are moistened.

Fry on a hot griddle, turning as soon as browned, but be careful not to burn.

Serve immediately with bacon, sausage, or with syrup or honey.

This toast can be varied by adding a tablespoonful sugar and a quarter teaspoonful ground cinnamon to the milk and egg mixtures.

Sprinkle with powdered sugar mixed with a little cinnamon just before serving.
CREAM TOAST

8 slices toast
1 cupful cream

Remove crusts from bread and toast a nice brown. Butter lightly and arrange in a deep dish.

Heat cream, but do not let it boil. Pour over the toast, and serve at once.

Cream toast is particularly delicious served with strawberry or raspberry jam or orange marmalade, and is acceptable for breakfast, luncheon or afternoon tea.

Toast prepared in this manner, with just enough cream to moisten, can be used as a base for serving creamed dishes of all sorts—such as lobster a la Newburg, creamed shrimp, tuna fish, sweetbreads, etc.

The toast should be moistened just enough so that it will cut readily with a fork.

PRUNE FRENCH TOAST

(Illustrated)

6 slices bread
1 egg
2 tablespoonfuls cream
4 tablespoonfuls prune juice
1 tablespoonful sugar
9 large prunes
 powdered sugar

Cut circles from the bread slices, saving the remainder of the bread for bread crumbs.

Beat egg with cream, prune juice and sugar until well blended. Dip bread into this mixture and fry on a buttered frying pan until nicely browned on both sides.

Have the prunes cut into quarters lengthwise. Arrange slices of prune on top of toast (see illustration) and place half a teaspoonful of powdered sugar in the center. Serve immediately.
EGGS IN BREAD CASES

(Illustrated)

4 slices bread
1-1/2 inches thick
4 eggs
1/4 teaspoonful salt
white pepper
1/2 cupful ground cheese
1 tablespoonful heavy cream

Remove crust from bread. Cut out center of slice, being careful not to break through the slice.

Mash cheese to a paste, add the cream and beat until smooth. Cover sides and center of bread slices smoothly with the cheese and place in a hot oven until thoroughly heated and the cheese slightly browned.

Poach eggs, or fry slowly in a little butter, sprinkle with the salt and pepper and place an egg in each bread case. Serve immediately.

CHEESE BREAD PUDDING

6 slices stale bread
1-1/2 cupfuls milk
2 eggs
1/2 cupful ground cheese
1/2 teaspoonful salt
cayenne

Remove crusts from bread and cut into small cubes. Place in well buttered casserole.

Heat milk in double boiler, add the cheese and stir until dissolved. Add salt to the eggs and beat until very light. Stir into the hot milk and cook until slightly thickened, stirring constantly. Add a little cayenne, and pour over the bread.

Bake fifteen minutes in a moderate oven, and serve with broiled or fried bacon.

The cheese will melt quickly if put through the meat chopper before it is used.
**SALMON LOAF**

1 cupful canned salmon  
1-1/2 cupful soft grated bread crumbs  
2 eggs  
1/4 teaspoonful salt  
1 teaspoonful lemon juice  
1/4 cupful milk  
1/4 cupful melted butter

Remove all skin and bones from the salmon and mash fine with a fork. Add lemon juice and mix well.

Beat the yolks of the eggs with the salt and milk. Pour over the bread crumbs, then add the salmon and the melted butter and mix well together.

Now fold in the beaten white of the eggs, pour into a buttered baking dish and bake in a slow oven until firm.

Serve with a white sauce to which has been added two finely chopped hard boiled eggs and a little made mustard.

**HOT MINCED HAM SANDWICH**

8 slices bread  
1 cupful minced boiled or baked ham  
1 tablespoon cream  
1 egg  
1/2 cupful milk

Remove crusts from bread and spread lightly with butter. Heat ham with the cream, stirring until well blended.

Spread thickly on bread, put two slices together sandwich fashion. Press firmly together.

Beat egg, add the milk and beat until well mixed. Dip sandwiches in the milk and egg mixture and fry in a little butter or ham drippings until nicely browned. Serve very hot.

A teaspoonful very finely minced green pepper, minced pimento or both, may be added to the ham to give a change of flavor.

**CHIPPED BEEF ON TOAST**

4 slices toast  
1-1/2 cupfuls chipped beef  
1 tablespoonful melted butter  
1 level tablespoonful flour  
3/4 cupful milk

Pick beef into small pieces, cover with warm water and let stand fifteen minutes.

Mix flour with melted butter and cook one minute. Add milk, slowly, and cook until thickened, stirring constantly.

Drain beef thoroughly, and add to the sauce. Cook five minutes, stirring all the time.

Butter toast lightly, cover with the chipped beef and serve at once.

**STUFFED TOMATOES**

4 large ripe tomatoes  
1 tablespoonful finely minced onion  
1/2 cupful minced boiled ham  
2 tablespoonfuls melted butter  
1 cupful soft grated bread crumbs  
1/4 cupful buttered crumbs

Select firm ripe tomatoes of even size. Wipe, and cut a slice from the blossom end. With a grapefruit knife carefully cut out center, and remove all seeds.

Chop centers of tomatoes, rejecting seeds. Mix with the ham and bread crumbs, then add onion that has been cooked five minutes in the melted butter.

Fill tomatoes with stuffing, pressing down well. Cover top with buttered crumbs and bake half an hour in a moderate oven.

The filling may be varied by adding a level tablespoonful of minced green pepper, cooked in the butter with the minced onions.

Any cold cooked meat may be used in place of the boiled ham, adding a little meat gravy if meat is very dry.
APRICOT BREAD PUDDING

2 cupfuls soft grated bread crumbs
1 cupful milk
1 cupful canned apricot juice
3 eggs
1/2 cupful sugar
1 tablespoonful lemon juice
1 cupful chopped apricots

Add the milk to the bread crumbs. Add the lemon juice to the egg yolks and beat until very light. Mix the apricot juice with the sugar, then add to the beaten egg yolks. Beat thoroughly, then add to the bread crumbs and milk. Stir well, then fold in the stiffly beaten egg whites.

Butter a casserole and cover the bottom with the chopped apricots. Over this pour the first mixture and bake in a slow oven until firm.

Loosen edges of pudding carefully and turn out on a hot serving dish. Serve with cream or hard sauce.

BANANA FRENCH TOAST

6 slices bread
1 egg
1 teaspoonful sugar
1/3 cupful milk
1/2 teaspoonful vanilla
few grains salt
3 ripe bananas
powdered sugar

Cut bread into circles. Beat egg until light, then add sugar, vanilla and a few grains salt and beat until well blended.

Dip bread in this mixture, and fry in butter until nicely browned on both sides.

Remove to serving plate, and cover each slice with thinly sliced bananas, sprinkle with powdered sugar and serve immediately.

LEMON BREAD PUDDING

2 cupfuls soft grated bread crumbs
2 cupfuls milk
3 eggs
1/3 cupful lemon juice
grated rind of two lemons
1 cupful sugar

Add the milk to the bread crumbs. Beat the yolks of the eggs with the lemon juice until very light, add sugar gradually, beating all the time, then add the grated rind of the lemons.

Mix with the milk and bread crumbs then fold in the stiffly beaten egg whites. Pour into a buttered casserole and bake in a slow oven until firm.

Serve with sweetened cream, or with a hard sauce to which the grated rind of a lemon has been added.

CARAMEL BREAD PUDDING

2 cupfuls soft grated bread crumbs
1 cupful sugar
3/4 cupful hot water
1 cupful milk
2 eggs
few grains salt
1 teaspoonful vanilla

Melt sugar in a heavy frying pan, stirring so it does not burn. When coffee colored, add the water and cook until a syrup is formed. Add milk and stir until well blended.

Beat yolks of eggs with the salt. When very light, add to the milk and sugar and stir until thoroughly mixed.

Add vanilla, then bread crumbs, then fold in the stiffly beaten egg whites.

Pour into a buttered casserole and bake in a slow oven until firm.

Serve with whipped cream sweetened with a little caramel syrup and flavored with a few drops of vanilla.
CHEESE FRENCH TOAST

8 slices bread
1/3 cupful chopped cheese
1 teaspoonful made mustard
1 egg
1/8 teaspoonful salt
1/2 cupful milk

Remove crusts from bread and spread lightly with butter. Put cheese through food chopper, add mustard and mix thoroughly. Spread thickly on bread pressing two slices firmly together. Add salt to egg and beat well. Now add milk and beat until well blended. Dip sandwiches in the milk and egg and fry until well browned in a little bacon drippings.

APPLE BETTY

(Illustrated)

3 cupfuls soft bread crumbs
3 cupfuls chopped apples
2/3 cupful sugar
1 teaspoonful cinnamon
2 tablespoonfuls melted butter

Peel and core apples and put through chopper. Mix cinnamon and sugar, then add melted butter and stir well. Mix with the chopped apples. Butter a baking dish. Fill with alternate layers of bread crumbs and apples, using crumbs for the top layer. Dot with bits of butter, cover and bake half an hour in a hot oven. Uncover long enough to brown.
CHEESE AND OLIVE CANAPE

(Illustrated)

6 slices bread
1/2 cupful chopped cheese
1/4 cupful butter
1 teaspoonful made mustard
stuffed olives

Put cheese through food chopper, mix with butter and mustard and cream until very light.

Cut bread in circles. Spread carefully with the creamed cheese, covering the edges of the circles as well as the top.

Slice olives, and arrange slices evenly on top of the cheese.

Chopped ripe olives may be used in place of the sliced green olives if preferred.

SARDINE CANAPE

6 slices bread
12 sardines
2 hard cooked egg yolks
1/4 cupful butter
1 teaspoonful minced parsley
8 finely minced stuffed olives
2 cooked egg whites—minced

Cut bread in circles. Spread with butter and brown in a hot oven, or cook on frying pan until browned.

Remove skin and bones from sardines, and chop fine. Add butter and the hard cooked egg yolks run through a ricer. Rub to a cream. Pipe around the edge of the bread circles, then twice across, to divide it into quarters.

Fill spaces with chopped egg white sprinkled with the parsley, and the chopped olives.

Serve as the first course at dinner.
### FIG PUDDING

- 2-1/2 cupfuls soft grated bread crumbs
- 1 cupful finely chopped suet
- 1 cupful brown sugar
- 4 eggs
- 1/2 teaspoonful salt
- grated rind of one lemon
- grated rind of one orange
- 1/4 cupful lemon juice
- 1-1/2 cupfuls chopped figs
- 1/2 cupful maple syrup
- 1/2 cupful milk
- 1/2 cupful flour
- 2 teaspoonfuls baking powder

Cream the suet with the sugar and grated lemon and orange peel. Beat egg yolks with the salt until very light then add to the sugar and suet. Mix well.

Add maple syrup to the chopped figs and beat thoroughly. Let come to a boil, stirring constantly, and cook five minutes. Cool and add lemon juice.

Beat this into the first mixture, then add milk and flour and the bread crumbs. When thoroughly mixed sift in the baking powder, and when this is well blended, fold in the beaten egg whites.

Pour into buttered molds, cover, and steam three hours. Serve with hard sauce.

### SUET PUDDING

- 2-1/2 cupfuls soft bread crumbs
- 1 cupful finely chopped suet
- 1-1/2 cupfuls brown sugar
- 1/2 teaspoonful salt
- 2 level teaspoonfuls cinnamon
- 1/2 teaspoonful nutmeg
- 1/2 teaspoonful cloves
- 1 grated lemon rind
- 1/4 cupful lemon juice
- 4 eggs
- 2 cupfuls chopped raisins
- 1 cupful chopped citron
- 1 cupful currants
- 1/4 cupful flour
- 2 level teaspoonfuls baking powder
- 1/2 cupful sweet pickle vinegar

Cream the suet with the sugar and grated lemon and orange peel. Beat egg yolks with the salt until very light then add to the sugar and suet. Mix well.

Add maple syrup to the chopped figs and beat thoroughly. Let come to a boil, stirring constantly, and cook five minutes. Cool and add lemon juice.

Mix the chopped fruit with the bread crumbs and the juice from any sweet fruit pickle. Blend with the first mixture, then add the baking powder sifted with the flour, and lastly fold in the stiffly beaten egg whites.

Pour into buttered molds, cover, and steam four hours. Serve with hard sauce.

### RAISIN AND APPLE BREAD PUDDING

- 1-1/2 cupfuls soft grated bread crumbs
- 1 cupful chopped apple
- 3/4 cupful chopped raisins
- 1/2 cupful brown sugar
- 1 teaspoonful cinnamon
- 1/4 teaspoonful cloves
- 2 eggs
- 1/8 teaspoonful salt
- 1 cupful milk

Mix the apples, raisins, sugar, cloves and cinnamon well together, then add the bread crumbs and mix lightly together. Beat yolks of egg with salt and milk and add to the first mixture. Heat in the stiffly beaten egg whites. Pour into a buttered baking dish and bake in a slow oven until firm.
MACARONI MOUSSE

1 cupful soft grated bread crumbs
1 cupful cooked macaroni
1/4 cupful chopped green peppers
1/4 cupful chopped onion
2 tablespoonfuls bacon drippings
1/4 cupful chopped pimento
1 tablespoonful minced parsley
1/4 teaspoonful salt
1 cupful milk
2 eggs

Cut cooked macaroni in half inch lengths. Mix with the bread crumbs.

Cook green peppers and onions in bacon drippings ten minutes, stirring so they do not brown. Add pimento, parsley and salt, then mix with the bread crumbs and macaroni.

Heat milk, add the two eggs, well beaten and cook until mixture coats spoon. Add to the macaroni mixture, stir until well blended and pour into a buttered loaf pan. Set in a pan of hot water and bake 45 minutes in a moderate oven.

VEAL BIRDS

1 inch thick veal steak
2 cupfuls soft grated bread crumbs
1/4 cupful melted butter
1/4 teaspoonful salt
1 tablespoonful finely minced onion
1 teaspoonful ground sage

Cut veal steak in four even pieces. Pound with a potato masher until well flattened and half an inch thick.

Cook onion five minutes in the melted butter, add to bread crumbs with salt and sage.

Divide dressing into four parts, and place on steak. Roll steak carefully around dressing, skewering into place with tooth picks. Brown on frying pan in a little bacon drippings, then remove to covered casserole and bake half an hour in a medium oven.

CHOCOLATE BREAD PUDDING

2 cupfuls soft grated bread crumbs
2 cupfuls milk
2 eggs
2/3 cupful sugar
2 squares unsweetened chocolate
1 teaspoonful vanilla

Cut chocolate into small pieces and melt over hot water. Add sugar, then one cupful of the milk gradually and stir until smooth.

Beat yolks of eggs until light, add remaining cup of milk and beat again.

Combine with the chocolate mixture, add vanilla, then stir in the bread crumbs. Beat the whites of the eggs until light, then fold into the pudding. Bake in a slow oven until firm.

FRIED OYSTERS

1 pint large oysters
1 egg white
1/4 cupful cold water
1/2 teaspoonful salt
1/8 teaspoonful white pepper
fine dry bread crumbs

Wash oysters in cold water. Drain well and sprinkle with salt and pepper.

Roll in bread crumbs until well coated.

Beat egg white with water until blended but not too frothy. Dip oysters in egg white and roll again in bread crumbs.

Have ready kettle of hot fat and frying basket. Test fat by dropping in a small piece of bread. It should be hot enough to brown bread in a slow count of forty.

Fry oysters until nicely browned, drain on crumpled paper and serve immediately with tartare sauce, chili sauce, tomato catsup or finely chopped cabbage salad.

Page Fourteen
STUFFED PORK TENDERLOIN

2 large pork tenderloins
4 cupfuls coarse soft bread crumbs
1/2 teaspoonful salt
1 level tablespoonful powdered sage
1/2 cupful melted butter
1 half-inch slice salt pork

Split the tenderloins so they will lie flat. Sprinkle with salt and place the split sides together.

With a coarse needle and fine twine sew around the edges of the tenderloins.

Prepare bread as directed under "Bread for Dressing" on page 3. Mix with seasoning and melted butter. Press firmly between the tenderloins and sew up the open space. Cover with the salt pork cut into thin strips and skewered into place with tooth picks.

Place in hot oven until browned. Cover, reduce heat and bake another hour, basting every fifteen minutes.

MEAT LOAF

Illustrated

2 cupfuls soft grated bread crumbs
1 pound raw pork
1 pound raw veal
1 pound raw beef
1 egg
1 cupful milk
1 teaspoonful salt
1 tablespoonful minced onion

Have meat trimmed carefully so there are no tainted edges. Cut into small pieces, and put through food chopper twice. Add salt, pepper and onion and mix thoroughly.

Beat egg with milk, pour over bread crumbs, then combine with the meat. Mix well, shape in a loaf and put in a baking pan. Dot top with butter, or cover with thin strips of salt pork. Bake until well browned, basting frequently.
CINNAMON TOAST

(Illustrated)

8 slices bread
1 cupful powdered sugar
1/2 teaspoonful ground cinnamon
1 level tablespoonful butter
4 tablespoonfuls thick cream

Remove crust from bread and cut each slice in half lengthwise.

Cream butter, add sugar, cinnamon and cream and beat until well blended.

Toast bread, spread with sugar mixture and place under gas flame until melted and slightly browned. Serve immediately.

A delightful variation is obtained by cutting marshmallows in quarters with a scissors, and putting four pieces of marshmallow on each slice of toast. Place under gas flame until marshmallows are toasted.

ORANGE FRENCH TOAST

6 slices bread
1 egg
1/4 cupful orange juice
1 teaspoonful lemon juice
1/4 cupful sugar
grated rind of one orange
2 sliced oranges
powdered sugar

Beat egg with lemon and orange juice until well blended, then add sugar that has been mixed with the grated orange rind, and beat well.

Cut circles from the bread slices and dip in the egg mixture. Fry on a buttered frying pan until nicely browned on both sides.

Cover with orange slices, sift with powdered sugar and serve immediately.

To prepare oranges: Cut off the peel, taking with it all the white membrane. With a thin sharp knife cut the orange into thin strips lengthwise.
### CHEESE TOAST

<table>
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<th>8 slices bread</th>
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<tr>
<td>1/2 cupful chopped cheese</td>
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<tr>
<td>1 teaspoonful made mustard</td>
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<tr>
<td>6 drops Worcestershire sauce</td>
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<td>1 tablespoonful thick cream</td>
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Cream cheese, mustard, Worcestershire sauce and cream until very smooth.

Remove crusts from bread, toast a nice brown and spread with cheese mixture. Place under gas flame until melted and slightly browned. Serve immediately with small sweet pickles.

### BROWN SUGAR SANDWICHES

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<th>8 slices bread</th>
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<tr>
<td>1/3 cupful light brown sugar</td>
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<tr>
<td>1/4 teaspoonful vanilla</td>
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<tr>
<td>1 level tablespoonful butter</td>
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<tr>
<td>1 tablespoonful thick sweet cream</td>
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Mix sugar, vanilla, butter and cream and beat until very smooth.

Spread thickly on bread, place together sandwich fashion, remove crusts and cut each sandwich in half lengthwise. These sandwiches are also delicious if toasted.

### JELLY TOAST

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<th>8 slices bread</th>
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<tr>
<td>soft butter</td>
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<td>jelly or jam</td>
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Remove crust from bread and cut each slice into halves lengthwise.

Toast bread a nice brown, spread with a little soft butter, then cover thickly with jelly that has been beaten with a fork until smooth enough to spread. Serve immediately.

Guava jelly is especially delicious or orange or grapefruit marmalade may be used.

### TOASTED CHEESE ROLLS

<table>
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<th>8 slices fresh bread</th>
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<td>1/2 cupful chopped cheese</td>
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<tr>
<td>1 tablespoonful cream or evaporated milk</td>
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Cut bread in very thin slices and remove crust.

Put cheese through food chopper, add the cream or evaporated milk, and work to a soft paste.

Spread cheese on bread and roll as you would jelly roll, care being taken not to break the bread. Wrap each roll in waxed paper so it will hold its shape, and let stand in refrigerator half an hour.

Toast under gas flame until nicely browned. Serve immediately.

### CABBAGE AND CARROT SANDWICHES

| 1/2 cupful finely minced cabbage |
| 1/2 cupful grated raw carrot |
| 1 tablespoonful chopped pimento |
| 1/4 cupful thick mayonnaise dressing |
| 1/4 teaspoonful salt |
| 10 slices bread |

Use only the fine leaves of the cabbage, rejecting all coarse stems. Put through chopper. Grate carrots and mix with the cabbage, pimento, salt and mayonnaise dressing.

Spread bread lightly with creamed butter, cover with the carrot and cabbage mixture, and top with slice of buttered bread.

Trim off crusts, and cut each sandwich in halves lengthwise.

A teaspoonful of finely minced chives or a few drops of onion juice mixed with the mayonnaise gives a delicious flavor to these sandwiches.
CREAM CHEESE AND PINEAPPLE SANDWICHES

1 cake cream cheese
2 tablespoonfuls thick cream
1/4 cupful grated pineapple
8 slices bread

Remove crusts from bread and cut in circles or fancy shapes.

Mash cheese with a fork, then mix with the pineapple that has been drained free from all juice. Beat well, then add cream that has been beaten until stiff. Spread thickly on bread.

These sandwiches may be further garnished with chopped maraschino cherries or chopped nut meats.

TOASTED CHICKEN AND CHEESE SANDWICHES

6 slices bread
1/2 cupful chopped cheese
1 tablespoonful thick cream
1 teaspoonful made mustard
sliced chicken

Remove crusts from bread and toast a nice brown.

Slice cold roast or boiled chicken in thin slices, adding a little salt if necessary.

Mix chopped cheese with cream and mustard and beat until well blended. Arrange slices of chicken on the toast, cover with a layer of the cheese and toast a light brown under the gas flame, or place in a very hot oven until cheese is melted.

TOASTED SARDINE AND CHEESE SANDWICHES

Follow above recipe for toasted chicken and cheese sandwich, using sardines in place of the chicken.

Remove skin and bones from large sardines and mince before spreading on toast.

FRENCH PASTRY SANDWICHES

Delightful fancy sandwiches for bridge or afternoon tea are made in the form of French Pastry by the following method.

Cut bread in thin slices, and make a three-layer sandwich, using three slices of bread and two layers of filling.

Cut sandwiches into desired shapes, making some circles, some squares and some triangles.

Mash two cakes of cream cheese and add one-quarter cupful of thick cream, beaten until stiff. Mix well, then coat the entire surface of the sandwiches with the cheese.

Now, using a pastry bag and tube, decorate the sandwiches with any liked design, similar to the decorations on French Pastry.

The cheese may be colored pink with a little beet juice and green with a little spinach juice, or vegetable coloring may be used.

For further decorations use finely minced parsley, hard boiled yolks of eggs put through a ricer, chopped or sliced stuffed olives, whole pecan meats, or thin slices of radishes.

Small green leaves of watercress can also be used, or very finely minced chives, which give flavor as well as color to the sandwiches.

Jam sandwiches can be decorated with bits of jam or jelly, surrounded by the fancy cheese decorations.

Meat sandwiches are garnished with sliced or chopped olives, or designs of thinly sliced sweet pickle.

Nut, or nut and olive sandwiches, can be decorated with whole pecan meats. Chopped carrot, finely minced green pepper, strips of pimento or chopped drained beets add to the list of garnishes.
MAPLE FRENCH TOAST WITH DATES

6 slices bread  
1 egg  
3 tablespoonfuls cream  
3 tablespoonfuls maple syrup  
18 dates  
1/4 cupful maple syrup

Beat egg with cream and maple syrup until well blended.

Cut circles from bread slices, or merely remove the crusts, and dip in the egg mixture. Fry on a buttered frying pan until nicely browned.

Stone the dates and cut into small pieces with a scissors. Add the quarter cupful maple syrup and cook until a thick paste is formed.

Spread thickly on the hot toast and serve immediately.

CREAM CHEESE AND JAM SANDWICHES

(Illustrated)

2 cakes cream cheese  
4 tablespoonfuls thick cream  
raspberry jam  
bread

Mash cheese with a fork, then add the cream that has been beaten very stiff. Mix well.

Remove crust from bread and cut into fancy shapes with cutters, or use a small sharp scissors.

Spread centers thickly with jam, then pipe the cheese around the outside, using a pastry bag and tube.

Any jam or jelly may be used in place of the raspberry jam, gooseberry or current jam being particularly good. Beat jelly with fork before spreading.
CREAMED EGGS ON TOAST
(Illustrated)

7 slices bread
7 eggs
3 level tablespoonfuls flour
3 tablespoonfuls melted butter
1-1/2 cupfuls milk
1/4 teaspoonful salt
pimentos

Cut bread in circles and toast a nice brown. Butter lightly.

Mix flour with melted butter and cook two minutes, stirring constantly. Add the cold milk, a little at a time, and cook until thickened. Add salt, and if liked, a teaspoonful of made mustard.

Slice eggs that have been hard boiled, add to the cream sauce and cook two minutes longer without stirring. Serve on the toast and decorate with strips of pimento.

Garnish with a few of the egg slices and sliced stuffed olives.

BROILED MUSHROOMS ON TOAST

6 slices of bread
6 large mushrooms
2 slices bacon

Cut bacon in thin strips crosswise with a scissors. Cook over a low fire, stirring constantly, until they start to brown. Drain on paper to remove surplus fat.

Remove stems from mushrooms and peel them carefully.

Cut bread in circles and toast on one side. Place a mushroom on the untoasted side of the bread, arrange the bacon in the mushrooms, and broil under a low gas flame.

If the mushrooms are very thick, cook them five minutes in the pan where the bacon was cooked before broiling them.
DENVER SANDWICH
6 slices toast
1 cupful chopped boiled or baked ham
2 tablespoonfuls melted butter
1/4 cupful finely minced green pepper
1/4 cupful finely minced pimento
4 eggs
4 tablespoonfuls cream

Add pepper to the melted butter and cook five minutes over a low fire, stirring constantly. Then add the chopped pimento and cook two minutes longer. Now add the chopped ham and stir until well blended. Spread evenly on the frying pan.

Beat the eggs with the cream and pour over the ham mixture. Cook slowly until thickened, then set under the gas flame until firm and lightly browned on top.

Cut into squares and serve on buttered toast.

WELSH RAREBIT
6 slices bread
1 tablespoonful melted butter
2 level teaspoonfuls cornstarch
1/2 cupful chopped cheese
1 teaspoonful made mustard
1/4 teaspoonful salt
10 drops Worcestershire sauce

Remove crust from bread and toast until nicely browned.

Mix cornstarch and melted butter and cook one minute. Then add cold milk gradually and cook until well thickened, stirring constantly.

Add cheese, salt and Worcestershire sauce, and stir until cheese is melted. Do not boil.

Serve on toast that has been lightly moistened with a little hot cream.

CHICKEN A LA KING
6 slices bread
3 tablespoonfuls melted butter
3 level tablespoonfuls flour
1-1/2 cupfuls chicken stock
1/4 teaspoonful salt
1 cupful cooked chicken
1/4 cupful pimento

Remove crusts from bread and toast until nicely browned.

Mix flour with butter, cook two minutes, stirring constantly, then add cold chicken stock, and cook until well thickened, stirring all the time to avoid lumping.

Add chicken cut into thin strips across the grain with a scissors, pimentos cut into thin strips, and salt.

Cook five minutes longer, and serve on toast that has been moistened slightly with a little hot cream or chicken broth.

Half a cupful of cooked button mushrooms may be added with the chicken, or a tablespoonful of finely minced green pepper that has been cooked five minutes in a little butter.

CREAMED FINNAN HADDIE ON TOAST
6 slices bread
1-1/2 cupfuls flaked Finnan Haddie
3 tablespoonfuls melted butter
3 level tablespoonfuls flour
1-1/2 cupfuls milk

Mix flour with the melted butter, cook two minutes, stirring constantly, then add the cold milk gradually and cook until thickened, stirring constantly.

Add the flaked Finnan Haddie and cook five minutes longer. Serve on bread that has been toasted and moistened with a little hot cream.

To prepare the Finnan Haddie: Wash carefully, cover with cold water and simmer gently until tender.
LOBSTER A LA NEWBURG

6 slices bread
2 tablespoonfuls melted butter
1 cupful lobster meat
1/2 teaspoonful salt
1 cupful cream
3 egg yolks
2 tablespoonfuls cold water
paprika

Cook lobster in the melted butter for five minutes, stirring constantly. Sprinkle with the salt.

Heat the cream in a double boiler and when hot add the egg yolks that have been beaten until very light with the two tablespoonfuls of water.

Stir rapidly until the mixture has thickened, but do not allow it to curdle by too rapid cooking. When thick, add the lobster, stir well, and serve on toast. Sprinkle with paprika.

Remove the crust from bread before toasting and moisten lightly with a little hot cream.

CREAMED SWEETBREADS ON TOAST

6 slices bread
1-1/2 cupfuls diced cooked sweetbreads
3 tablespoonfuls melted butter
3 level tablespoonfuls flour
1-1/2 cupfuls milk or cream
1/2 teaspoonful salt

Mix flour with the melted butter, cook two minutes, stirring constantly, then add the cold milk or cream, a little at a time, and cook until thickened.

Add the sweetbreads and the salt, cook five minutes longer, and serve on toast. Remove crusts from the bread before toasting and moisten with a very little hot cream.

To prepare the sweetbreads: Soak twenty minutes in cold water and salt, a tablespoonful of salt to two quarts of water. Rinse, and boil twenty minutes in clear water. Rinse in cold water again and when cool remove membrane and cut into cubes.

CHOPPED BEEF ON TOAST

6 slices bread
1 pound chopped beef
1 tablespoonful finely minced onion
3 tablespoonfuls melted butter
1/2 teaspoonful salt
4 tablespoonfuls cream or milk
1 level teaspoonful cornstarch

Add the chopped onion to the melted butter and cook five minutes, stirring constantly. Add the cold milk, a little at a time and cook until well thickened.

With a sharp knife remove the black vein from the outside of the shrimps and cut into cubes.

Add the shrimps and the peas to the white sauce and cook five minutes.

Remove crust from bread, toast a nice brown, moisten with a little hot cream and cover with the creamed shrimps.

Canned tuna fish or canned salmon may be used instead of the shrimps, draining and flaking the fish before adding to the white sauce.

CREAMED SWEETBREADS AND PEAS ON TOAST

6 slices bread
2 cupfuls cooked shrimps
1 cupful cooked peas
3 tablespoonfuls melted butter
3 level tablespoonfuls flour
1-1/2 cupfuls milk

Mix the flour with the melted butter and cook two minutes, stirring constantly. Add the cold milk, a little at a time and cook until well thickened.

With a sharp knife remove the black vein from the outside of the shrimps and cut into cubes.

Add the shrimps and the peas to the white sauce and cook five minutes.

Remove crust from bread, toast a nice brown, moisten with a little hot cream and cover with the creamed shrimps.

Canned tuna fish or canned salmon may be used instead of the shrimps, draining and flaking the fish before adding to the white sauce.
TOASTED TOMATO AND CHEESE SANDWICH

6 slices bread
2 large ripe tomatoes
1/2 cupful ground cheese
1 tablespoonful cream
1/4 teaspoonful salt

Cut off the ends of the tomatoes and slice into three slices.

Cut bread in circles a little larger than the tomato. Toast the bread, butter lightly, then place a slice of the tomato on each.

Mix the cheese with the cream and salt and spread evenly over the tomato slices.

Toast until the cheese is melted and lightly browned. Serve with slices of broiled or fried bacon.

Or, the cooked bacon, cut into small squares can be placed over the tomato before adding the cheese.

CLUB SANDWICH

12 slices bread
6 slices bacon
sliced cold chicken
lettuce
mayonnaise dressing

Broil or fry bacon until nicely browned and cut each slice into halves. Drain on paper.

Remove crusts from bread and toast until nicely browned.

On one slice of toast place heart leaves of lettuce, a little mayonnaise dressing and two slices of bacon. Cover with a slice of toast, lettuce, mayonnaise and a layer of sliced chicken.

Top with a third slice of toast, press firmly together and cut in two diagonally.

Garnish with quarters of ripe tomatoes and serve with olives.
HOT DOG SANDWICHES

(Illustrated)

1 loaf bread
1 pound weenies
butter
made mustard

Split the weenies with a sharp knife lengthwise. Spread the cut side with a thin layer of mustard, arrange on a broiler and broil until thoroughly heated.

Put between slices of buttered bread and serve with coffee.

If preferred, the bread may also be toasted after the weenies have been added.

These sandwiches are easily prepared out of doors over an open fire. Or, the weenies may be split, spread with mustard and cooked in a little butter in a frying pan.

CHOPPED BACON SANDWICHES

1 1/2 slices bread
1/4 cupful butter
1 teaspoonful finely minced onion
1/2 pound bacon

Cream the butter, add the onion and mix until well blended. Spread on the sliced bread.

Fry the bacon until nicely browned, drain on paper. Chop fine, and spread on the buttered bread. Trim off the crusts and wrap each sandwich in oiled paper.

Two hard boiled eggs, chopped fine and moistened with a little mayonnaise dressing may be added to the bacon.

These sandwiches may also be toasted if a hot sandwich is liked.
CHEESE AND CELERY SANDWICHES

16 slices bread
1/2 cupful chopped cheese
1 cupful finely minced celery
1/2 cupful finely minced sweet pickles
1/4 cupful mayonnaise dressing

Put the cheese through the food chopper then beat in the mayonnaise dressing. Crisp the celery in ice water, dry and cut into very thin slices crosswise. Chop the pickles, drain and add with the celery to the cheese.
Mix well together, spread on bread, then remove crusts and wrap in oiled paper.
It is not necessary to butter the bread, as the cheese and mayonnaise make a rich filling.

CHICKEN SALAD SANDWICHES

16 slices bread
1 cupful finely cut cold chicken
1/2 cupful minced celery
1/4 cupful thick mayonnaise dressing

Use either boiled or baked chicken. Cut into thin strips across the grain of the meat, using a sharp scissors, then cut each strip into small pieces.
Crisp celery in ice water, dry and cut into very thin slices.
Mix the celery and chicken with the mayonnaise, adding a little salt if necessary.
Spread the bread with a little creamed butter, and put together sandwich fashion with the salad between, trim off crusts and wrap in oiled paper.
These sandwiches are delicious with deviled eggs.

BOILED BEEF AND HORSERADISH SANDWICHES

16 slices bread
1–1/2 cupfuls chopped boiled beef
1 level tablespoonful grated horseradish
1/4 cupful meat stock

Remove all gristle from boiled beef and put through meat chopper. Mix with the horseradish and the meat stock, adding a little more salt if necessary.
Butter bread with creamed butter, spread with the meat filling, remove crusts and wrap each sandwich in oiled paper.
As the bottled horseradish varies greatly in strength, more than a tablespoonful may be needed, depending on the individual taste.

MINCED HAM SANDWICH

16 slices bread
1–1/2 cupfuls minced boiled or baked ham
1/4 cupful mayonnaise dressing
1/4 cupful chopped pickles

Put ham through food chopper, first removing all surplus fat. Mix with the mayonnaise and chopped pickle and spread between slices of buttered bread. Trim off crusts and wrap in oiled paper.
Dill pickles, sweet or sour pickles, or olives may be used, first draining off all surplus moisture.

OLIVE AND NUT SANDWICH

16 slices bread
1 cupful chopped stuffed olives
1/2 cupful chopped nut meats
1/4 cupful mayonnaise dressing

Put olives and nuts through the food chopper, add mayonnaise dressing and mix thoroughly.
Spread between slices of buttered bread.
MINCED LAMB AND MINT JELLY SANDWICHES

16 slices bread  
1 cupful minced lamb  
1 small glass mint jelly

Put roast or boiled lamb through the meat chopper, and season to taste with a little salt. Moisten with a little meat stock and mix well.

Beat up the mint jelly until it will spread smoothly.

Butter bread with creamed butter, spread one slice with minced lamb and the other with mint jelly and put the slices together. Trim off crust and wrap in oiled paper.

Butter for sandwiches should always be creamed with a fork, and a little thick mayonnaise dressing may be added so it will spread evenly.

DATE AND MAPLE SANDWICH

16 slices bread  
2 cupfuls chopped dates  
1/2 cupful maple syrup

Remove stones from dates and cut into thin strips crosswise with a scissors.

Mix with the maple syrup and cook ten minutes, or until well blended, stirring constantly.

When mixture is cold, spread between slices of buttered bread, trim off crusts and wrap in oiled paper.

For date and nut sandwich, use only one and one-half cupfuls of dates and one-third cupful maple syrup. When mixture is cold add half a cupful of chopped nut meats.

Chopped figs, or half figs and half dates, may also be used, but the figs may require a little longer cooking.

Prunes that have been soaked several hours in water also make a nice filling when prepared in this manner. They should be put through the food chopper before cooking with the maple syrup.

DEVILED EGG SANDWICH

16 slices bread  
6 eggs  
1/4 cupful mayonnaise dressing  
1/2 teaspoonful salt  
1 teaspoonful made mustard

Put eggs in cold water and let come to the boiling point. Reduce heat and let simmer ten minutes.

Place in cold water for five minutes, then remove shells. Chop whites fine. Put yolks through ricer or mash with a fork.

Mix yolks with the mustard, mayonnaise dressing and salt and blend thoroughly, then add chopped whites.

Spread between slices of buttered bread, trim off crusts and wrap in oiled paper. A tablespoonful of finely minced pickles or olives may be added.

HAMBURGER SANDWICHES

16 slices bread  
1—1/2 pounds chopped raw beef  
1 teaspoonful made mustard  
1—1/2 teaspoonfuls salt  
2 tablespoonfuls finely minced onion

Remove all tissue from the meat and chop very fine, adding a little chopped suet if there is no fat on the meat.

Mix with the salt, onion and mustard and blend thoroughly. Form into eight square pats and cook in melted beef fat until nicely browned on both sides. Serve immediately between slices of buttered bread. Or these sandwiches may be toasted as soon as they are made.

If there is much gravy in the pan where the meat was cooked, add a little butter to the gravy and dip one side of the bread in the gravy instead of buttering it. This makes a delicious sandwich.
SARDINE SANDWICHES

16 slices bread
1 large tin sardines
3 eggs
1/4 cupful mayonnaise dressing
1 teaspoonful lemon juice

Remove skin and bones from sardines and mince fine. Mix with lemon juice. Boil the eggs until hard, then mince the whites very fine and put the yolks through ricer or mash with a fork.

Mix with the mayonnaise and the sardines and work until smooth. Spread between slices of buttered bread, trim off crusts and wrap in oiled paper.

Drain all oil from the sardines before mincing. Soft paper napkins are excellent for removing surplus oil.

Cooked finnan haddie, very finely flaked, may be used in place of the sardines.

BAKED BEAN SANDWICHES

(Illustrated)

1 loaf bread
1 large can baked beans
butter
tomato catsup

Cut bread into slices and spread with butter.

Drain off the sauce from the baked beans, mash with a fork until well broken, add tomato catsup to taste and spread generously on the bread.

If a hot sandwich is liked, heat beans in the can, mash, add catsup and spread on the bread. Put together sandwich fashion, and toast until well browned on both sides.

A very hearty sandwich is made by covering one slice of bread with the beans and the other with broiled or fried bacon, then put together in sandwich fashion.
CHICKEN CROQUETTES
(Illustrated)

2 cupfuls soft grated bread crumbs
1 cupful well seasoned chicken stock
2 cupfuls minced chicken
2 egg whites
1/2 cupful cold water
fine dry bread crumbs

Cook the grated bread crumbs and chicken stock five minutes, stirring constantly. Add the minced chicken and cook five minutes longer. Let cool.

When cold, divide into even portions and roll in the dried bread crumbs. Shape into cones and let stand a few minutes to dry, then dip in the egg whites that have been beaten with the water until well blended. Roll again in crumbs and fry in deep fat until nicely browned.

Serve surrounded with buttered peas, or with a white sauce.

SCALLOPED HAM AND EGGS

2 cupfuls soft grated bread crumbs
3 hard boiled eggs
1 cupful minced ham
2 tablespoonfuls melted butter
2 level tablespoonfuls flour
1 cupful milk
fine dry bread crumbs

Chop the eggs fine and mix with the ham. Cold fried eggs may be used instead of the boiled ones, and the ham may be fried or boiled.

Make a white sauce of the butter, flour and milk.

Butter a baking dish and fill with alternate layers of bread crumbs, ham and eggs and white sauce. Cover top with dried bread crumbs and bake twenty minutes in a hot oven.

This method may be followed with almost any left over meat or vegetables, and meat gravy may be substituted for the white sauce. The meat or vegetables should be rather highly seasoned.
BREAD AND POTATO PATTIES

2 cupfuls soft grated bread crumbs
2 cupfuls mashed potatoes
1 cupful grated American cheese
1 teaspoonful salt
2 eggs
2 tablespoonfuls cream

Mix cheese with bread crumbs, then add potatoes and mix with a fork or with the fingers until well blended.

Beat eggs with the salt and cream and stir well into the potato mixture.

Form into small flat cakes, roll in fine dry bread crumbs and fry in a little bacon drippings.

Serve with crisp slices of fried or broiled bacon.

These patties can be shaped for croquettes, rolled in dry bread crumbs, then dipped in beaten egg white and rolled again in crumbs. Fry in hot fat and serve with a white sauce to which a cupful of canned peas has been added.

BREAD SAUCE

1/2 cupful fine dry bread crumbs
1-1/2 cupfuls milk
6 cloves
1/4 teaspoonful salt
3 tablespoonfuls melted butter
1 level tablespoonful finely minced onion

Cook the milk, bread crumbs and cloves in a double boiler for twenty minutes. Remove cloves, add salt, minced onion and melted butter and cook five minutes longer. A little cayenne pepper, or white pepper may be added.

Serve with plain boiled chicken or with egg timbales.

A delicious sauce for boiled beef can be made by omitting the cloves, and adding enough grated horseradish to suit the taste just before serving.

CORN FRITTERS

1 cupful canned corn
1 cupful soft grated bread crumbs
2 eggs
2 tablespoonfuls cream
1/4 teaspoonful salt
2 tablespoonfuls melted butter

Put corn through the meat chopper, or rub it through a coarse sieve. Add to the bread crumbs and mix thoroughly.

Beat yolks of the eggs with the salt and cream, and add to the corn mixture. Add melted butter and mix thoroughly then fold in the beaten egg whites.

Cook on a hot frying pan in a little bacon drippings until well browned on both sides. Serve with fried or broiled bacon.

These fritters may be varied by adding either a teaspoonful of onion juice or a level tablespoonful of finely minced green pepper.

BREAD AND MEAT HASH

2 cupfuls soft grated bread crumbs
2 cupfuls chopped boiled or roast beef
1/2 teaspoonful salt
1 tablespoonful minced onion
2 tablespoonfuls melted butter
1/2 cupful meat gravy

Cook the onion in the melted butter five minutes, stirring constantly. Put crumbs in the pan, and stir until well mixed.

Add the salt and gravy to the meat, then the bread crumbs and mix well.

Fry in a little melted butter or bacon drippings until nicely browned, fold over like an omelet and serve with tartare sauce or chili sauce.

Corned beef may be used instead of the boiled beef, omitting the salt, or reducing it to taste. The onion may also be omitted if the flavor is not liked.
BREAD AND CELERY DRESSING

4 cupfuls bread
1 cupful sliced celery
1/4 cupful melted butter
1/2 teaspoonful salt
1/8 teaspoonful pepper

Prepare the bread as directed for “Bread for Dressing” on page 3.

Wash celery and cut into the thinnest possible strips crosswise. Mix with the bread crumbs, add seasoning and melted butter and stir until well blended.

A tablespoonful finely minced onion may be added if liked. Also, a quarter cupful of very finely minced salt pork.

This dressing is particularly good with shoulder of veal.

BREAD AND SAUSAGE DRESSING

1 loaf bread
1 pound sausage meat
1/2 cupful melted butter
1 level teaspoonful salt
1 level tablespoonful ground sage

Prepare bread as previously directed.

Fork the sausage meat into thin pats and fry until nicely browned. Drain and cool, then put through food chopper.

Mix the melted butter, salt and sage with the bread crumbs, then add the ground sausage and mix thoroughly.

This makes a rich, crumbly dressing, but if a moister one is desired, add one egg beaten with half a cupful of milk. This dressing is excellent for turkey or chicken. More salt and pepper may be needed if the sausage is mildly seasoned. Two level tablespoonfuls finely minced onion may be cooked five minutes with the melted butter before it is added to the bread crumbs, and the sage omitted from the dressing.

Or, the sausage may be omitted entirely, and seasoning increased to suit the taste.

CROUTONS

Remove crusts from bread and cut bread into small cubes. Save the crusts to use for bread crumbs.

The croutons may be fried in deep fat until browned then drained on soft paper. Or, they may be browned in a little bacon drippings or butter on a frying pan, being careful not to burn the fat.

The easiest way is to toast under a low gas flame, stirring until all sides of the bread are brown. Or, brown in a hot oven.

Croutons are delicious with all kinds of soup, particularly the cream soups.

SOFT BOILED EGGS WITH CROUTONS

4 eggs
1/2 teaspoonful salt
white pepper
2 tablespoonfuls melted butter
1 cupful toasted croutons

Place eggs in cold water and let come gradually to the boiling point. Remove from fire and let stand five minutes.

Cut bread into tiny squares, toast in a hot oven, and sprinkle with the melted butter.

Remove eggs from shell, add salt and enough white pepper to season, mix so that the whites are well broken up, then add the croutons. Mix thoroughly and serve on rounds of buttered toast.

CHICKEN WITH CROUTONS

1 cupful cold boiled chicken
2 cupfuls chicken gravy
2 cupfuls toasted croutons

This is an excellent way of making left over boiled chicken serve more people. Cut chicken into small cubes and heat in the gravy. Add more seasoning if necessary. When hot, add the croutons, mix quickly and serve at once.
TOMATOES WITH CHEESE CROUTONS

2 cupfuls canned tomatoes
3 cloves
2 slices onion
1 level teaspoonful sugar
1/4 teaspoonful salt
2 level teaspoonfuls cornstarch
2 cupfuls croutons
1/4 cupful grated cheese

Add the cloves, onion, sugar and salt to the tomatoes, reserving a little of the tomato juice to moisten the corn starch.

Cook tomatoes ten minutes, remove onion and cloves and add the cornstarch moistened with the tomato juice. Cook five minutes longer.

Sprinkle grated cheese over croutons, place in a hot oven until cheese is melted, and mix quickly with the tomatoes. Serve immediately.

STUFFED GREEN PEPPERS

(Illustrated)

3 large green peppers
1-1/2 cupfuls soft grated bread crumbs
1 cupful cooked sausage meat
2 tablespoonfuls melted butter
1 egg
1/4 cupful milk

Split the peppers lengthwise and cut out the seeds and white membrane with a grape fruit knife, being careful not to cut through the shell.

Boil in slightly salt water ten minutes. Drain and dip in cold water.

Run the sausage meat through the food chopper, add to the bread crumbs with the melted butter and mix thoroughly. Beat the egg with the milk and add to the dressing.

Drain the peppers, fill with the dressing and bake twenty minutes in a covered casserole. Remove cover to brown.

If the sausage is not highly seasoned a little salt and pepper should be added to the dressing.
### INDEX

#### BREAKFAST RECIPES

- Bread Cereal ........................................ 4
- Bread Muffins ....................................... 6
- Bread Pancakes ..................................... 6
- Bread Waffles ....................................... 6
- Cream Toast ......................................... 7
- French Toast ........................................ 6
- Milk Toast with Bacon ......................... 5
- Poached Eggs on Toast ......................... 5
- Prune French Toast .............................. 7
- Scrambled Eggs on Toast .................... 4
- Scrambled Eggs with Bread Crumbs ...... 5
- Scrambled Eggs with Sausage on Toast .... 5

#### LUNCHEON RECIPES

- Apple Betty ...................................... 11
- Apricot Bread Pudding ....................... 10
- Banana French Toast ......................... 10
- Caramel Bread Pudding ..................... 10
- Cheese Bread Pudding ....................... 8
- Cheese French Toast ........................... 11
- Chipped Beef on Toast ...................... 9
- Eggs in Bread Cases .......................... 8
- Hot Minced Ham Sandwich .............. 9
- Lemon Bread Pudding ......................... 10
- Salmon Loaf ..................................... 9
- Stuffed Tomatoes ............................... 9

#### DINNER RECIPES

- Cheese and Olive Canape ................. 12
- Chocolate Bread Pudding ................. 14
- Fig Pudding ..................................... 13
- Fried Oysters .................................... 14
- Macaroni Mousse ............................... 14
- Meat Loaf ....................................... 15
- Raisin and Apple Bread Pudding ....... 13
- Sardine Canape ................................ 12
- Steak and Onion Sandwich .............. 13
- Stuffed Pork Tenderloin ................. 15
- Suet Pudding .................................. 13
- Veal Birds .................................... 14

#### BRIDGE AND AFTER-NOON TEA RECIPES

- Brown Sugar Sandwiches .................. 17
- Cabbage and Carrot Sandwiches ....... 17
- Cheese Toast .................................... 17
- Cinnamon Toast ................................ 16
- Cream Cheese and Jam Sandwiches .... 19
- Cream Cheese and Pineapple Sandwiches .... 18
- French Pastry Sandwiches ............ 18
- Maple French Toast with Dates ....... 19
- Orange French Toast ....................... 16
- Toasted Cheese Rolls ....................... 17
- Toasted Chicken and Cheese Sandwiches .... 18
- Toasted Sardine and Cheese Sandwiches .... 18

#### SUPPER RECIPES

- Broiled Mushrooms on Toast .......... 20
- Chicken a la King ............................. 21
- Chopped Beef on Toast .................... 22
- Club Sandwich ................................ 23
- Creamed Eggs on Toast .................. 20
- Creamed Finnan Haddie on Toast ..... 21
- Creamed Shrimps and Peas on Toast ... 22
- Creamed Sweetbreads on Toast ....... 22
- Denver Sandwich ............................... 21
- Lobster a la Newburg ..................... 22
- Toasted Tomato and Cheese Sandwich ... 23
- Welsh Rarebit ................................. 21

#### PICNIC RECIPES

- Baked Bean Sandwiches .................. 27
- Boiled Beef and Horseradish Sandwiches .... 25
- Cheese and Celery Sandwiches ....... 25
- Chicken Salad Sandwiches ............. 25
- Chopped Bacon Sandwiches .......... 24
- Date and Maple Sandwiches ........ 26
- Deviled Egg Sandwiches .................. 26
- Hamburger Sandwiches ................... 26
- Hot Dog Sandwiches ....................... 24
- Minced Ham Sandwiches .................. 25
- Minced Lamb and Mint Jelly Sandwiches .... 25
- Olive and Nut Sandwich ................. 25
- Sardine Sandwiches ....................... 27

#### MISCELLANEOUS RECIPES

- Bread and Celery Dressing ............. 30
- Bread and Meat Hash ........................ 29
- Bread and Potato Patties .............. 29
- Bread and Sausage Dressing .......... 30
- Bread Sauce ...................................... 29
- Chicken Croquettes ......................... 28
- Chicken with Croutons .................... 30
- Corn Fritters .................................. 29
- Croutons ....................................... 30
- Scalloped Ham and Eggs .................. 28
- Soft Boiled Eggs with Croutons ....... 30
- Stuffed Green Peppers .................... 31
- Tomato with Cheese Croutons .......... 31

Page Thirty-two