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HOUSEHOLD.

Stale Bread and Its Uses.

It may be said that in well-regulated households stale bread is an unknown quantity. But so long as Mary Jane or Sarah, as the case may be, has control over the larder, it is safe to predict that many a mistress will find a more or less plentiful stock of dry remnants of loaves lurking in the depths of the bread-box.

To make a pudding of them is the common resource, and a bread-pudding, if nicely made, is a very good addition to a dinner. Here are two or three recipes for plain pudding:—

Soak your dry bread in boiling milk, or in milk and water if short of milk. When well soaked, beat it up with a fork, and add currants and sugar according to taste, and an egg well beaten. Mix all thoroughly together. A little nutmeg might be added by way of flavoring. Put it into a buttered basin, tie a cloth over, and boil about two hours.

Another recipe is as follows: Soak the dry crusts in boiling water in a basin, covering it closely. Then strain off the water and beat up the bread, adding about a quarter of a pound of chopped suet, three tablespoonfuls of sugar, and a few currants or raisins. Beat up an egg well and stir it in, with enough milk to moisten. Put the mixture into a buttered pie-dish, and bake for one hour.

A third variety of pudding is often made with thin slices of bread buttered, and placed in layers in a pie-dish, each layer being sprinkled with sugar and currants. Then pour over it an egg, beaten in a little milk. Bake for half an hour.

There are one or two ways by which slices of stale bread may be rendered palatable. If, after making any of the above puddings, there are still some slices remaining, they might be dipped in water, left a few minutes, and then toasted; or if fried in dripping a nice light brown, and then spread with bloater or anchovy paste, they would make quite a savory breakfast dish.

Yet another way of disposing of odd scraps of dry bread is to make a soup with them. This can be made with quite weak stock; the second boiling of the bones will do. Cut up some carrots and onions, and boil them with the stock, and when the vegetables are nearly done, break up the dry bread into it, and boil

all well together, adding a little burnt onion or sugar to color it. This bread soup will be found to be both economical and nourishing.

An orange pudding would use a little of the dry bread. Soak some slices in a pie-dish in a little milk. Grate the rind of one or two oranges, and squeeze out the juice. Beat half an ounce of butter, the yolk of an egg, and one and a half ounce of sugar together. Add the juice and rind, and stir it well in. Pour the mixture over the bread. Bake for three-quarters of an hour in a slow oven. When almost done, beat the white of the egg to a stiff froth with a little powdered sugar, pile it on the top, and brown lightly.—'McCall Magazine.'

A strip of flannel or a soft napkin, folded lengthwise, and dipped in hot water and wrung out, and then applied around the neck of a child that has the croup, will often bring relief in a few minutes.

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JOHN DOUGALL & SON,
Publishers, Montreal.

THE 'NORTHERN MESSENGER' is printed and published every week at the 'Witness' Building, at the corner of Craig and St. Peter streets, in the city of Montreal, by John Redpath Dougall and Frederick Eugene Dougall, both of Montreal.

All business communications should be addressed 'John Dougall & Son,' and all letters to the editor should be addressed Editor of the 'Northern Messenger.'