

**Breadcrumb cookery : cakes, puddings and main meal dishes / Stork  
Margarine Cookery Service.**

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## STORK MARGARINE COOKERY SERVICE



### MAIN MEAL DISHES

#### CHEESE PUDDING

6 thin slices stale bread 1 level tablespoonful chopped parsley  
3 ozs. grated cheese 1 teaspoonful mixed herbs  
1 pint household or fresh milk Salt, pepper and a pinch of cayenne  
1-2 ozs. margarine 1 teaspoonful Worcester sauce

Spread the bread with the margarine and place a layer in the bottom of a greased piedish. Sprinkle with 1 tablespoonful of the cheese. Continue with alternate layers of bread and cheese until the dish is full. Finish with a layer of bread, placing the spread side upwards. Mix together the milk, parsley, herbs, sauce and seasoning and pour into the piedish. Leave to soak for 1 hour. Bake for 35 minutes in a moderately hot oven (Regulo Mark 5) and serve hot. (Serves 5-6 portions)

#### SALMON SAVOURY

1 small tin Grade 3 salmon or half a large tin Salt and pepper  
2 reconstituted eggs 2 teaspoonsful vinegar

SAUCE: 1 pint liquid made up with juice from salmon and water  
2 ozs. margarine or vegetable stock  
1 heaped tablespoonful breadcrumbs 1 heaped tablespoonful flour  
2 tablespoonful chopped parsley Salt and pepper

Mash the salmon with a fork, mix with the eggs and vinegar and season to taste. Put into a greased piedish. To make the sauce, melt 1 oz. of margarine in a saucepan, add the flour and stir until it bubbles. Add the liquid, and cook for 3 minutes, stirring all the time. Stir in the chopped parsley, season and pour over the salmon mixture. Sprinkle with the breadcrumbs, dot with the remaining ounce of margarine and bake for 25-30 minutes in a hot oven (Regulo Mark 7) until golden brown. (Serves 4 portions)

#### SARDINE PATTIES

4 heaped tablespoonful fresh breadcrumbs Frying fat  
1 small tin sardines Salt and pepper  
1 teaspoonful vinegar Flour  
1 reconstituted egg or 2 tablespoonful milk to bind

Mash the sardines with a fork and mix thoroughly with all the other ingredients except the flour and fat. Divide into three portions and on a plate sprinkled with the flour form each portion into a cake or patty. Fry for 2-3 minutes on each side until golden brown. Serve for breakfast or with parsley sauce and mashed potatoes for lunch. (Makes 3 patties or cakes)

#### TINNED STEAK HASH

4 ozs. tinned steak or of cooked stewing steak (use remainder of the steak for steak pie or stewed steak)  
3 heaped tablespoonful fresh breadcrumbs  
1 tablespoonful tomato or thick table sauce  
1 meat cube or 1 teaspoonful meat or vegetable extract  
1 pint vegetable water Salt and pepper  
1 oz. margarine A little melted cooking fat

Chop the steak finely and mix with the breadcrumbs and sauce. Melt the margarine and dissolve the meat cube or extract in the vegetable water, and add to the steak with the melted margarine. Stir well and season with salt and pepper. Melt the cooking fat in a frying pan, pour in the steak mixture and simmer until thick (about 10 minutes), stirring at intervals. Serve with a green vegetable and mashed or boiled potatoes. This hash has a delicious flavour and can also be eaten cold as a sandwich spread or with salad. (Serves 3 large portions)



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### COOKERY NOTES No. 74

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## BREADCRUMB COOKERY

### CAKES, PUDDINGS AND MAIN MEAL DISHES

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#### MAIN MEAL DISHES

CHEESE PUDDING  
SALMON SAVOURY  
SARDINE PATTIES  
STEAK HASH

We are again urged to save bread, but if a little does go stale, it isn't wasteful to use the bread to help out the daily meals. This month we give many recipes which will provide delicious cakes, puddings and savouries and at the same time help the world to get on its feet again.

#### HOW TO MAKE DRIED BREADCRUMBS

Put all scraps of bread, crusts and remains of stale loaves in a meat tin or baking sheet in the top of the oven when in use—or in front of the fire or on top of the boiler. When they are crisp and dry take them out and crush them with a rolling pin or put them through a mincer. Sieve them and store them in a covered jar. They will keep for a long time if properly dried and stored.



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to help solve your present-day cooking problems.



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### CAKES AND BISCUITS

#### CRUMBLY CAKE (WITHOUT EGG)

1 lb. self-raising flour 3 ozs. sultanas or mixed fruit  
1 lb. dried breadcrumbs 1 teaspoonful salt  
2-3 ozs. margarine 1½ teaspoonful vinegar  
3 tablespoonful sugar 1 teaspoonful bicarbonate of soda  
1 heaped and 1 level teaspoonful mixed spice  
9 tablespoonful milk, fresh or household

Sieve the flour, salt and spice into a basin, add the breadcrumbs and mix. Rub in the margarine and stir in the fruit and sugar. Mix the vinegar with the milk, add the bicarbonate of soda and stir until the mixture is frothy, when it must be mixed with the flour. Put into a tin measuring six inches across and bake for 1½ hours in a moderate oven (Regulo Mark 4). This cake can be eaten either hot or cold.

WITH RECONSTITUTED EGG: Omit vinegar and mix with 2 reconstituted eggs and 6 tablespoonful milk to which the bicarbonate of soda has been added.

#### CRUNCHY ROCK BUNS (WITHOUT EGG)

1 lb. self-raising flour 3 tablespoonful sugar  
1 lb. dried breadcrumbs 1 lemon flavoured—a few drops  
2-3 ozs. sultanas, or currants, mixed fruit or candied peel  
3 ozs. margarine 4 tablespoonful milk 1 teaspoonful salt

Sieve the flour and salt together, stir in the breadcrumbs and rub in the margarine. Add the sugar, fruit and flavoured mix with the milk to a stiff dough. Place in tablespoonful well apart on a well-greased baking sheet. Press gently round the sides of each bun with a knife, as the mixture is rather crumbly. Bake for 20 minutes in a fairly hot oven (Regulo Mark 6). (Makes 8-9 buns)

WITH RECONSTITUTED EGG: Mix with 1 reconstituted egg and approximately 2 tablespoonful milk to a stiff dough.

#### SWEET CRUMB BISCUITS (WITH EGG)

1 lb. self-raising flour 3 tablespoonful sugar  
1 lb. dried breadcrumbs 3 ozs. margarine  
2 reconstituted eggs 1 teaspoonful salt  
1 teaspoonful orange, lemon or vanilla flavoured

Sieve the flour and salt into a basin, stir in the breadcrumbs and rub in the margarine. Add the sugar and flavoured mix with the eggs to a stiff dough which leaves the sides of the bowl clean. Turn on to a floured board, knead well, roll out to a thickness of about one-tenth of an inch, prick all over with a fork, cut into rounds and place in two rows down the centre of a well-greased baking sheet. Bake for 15 minutes in a moderately hot oven (Regulo Mark 3) on the second shelf from the top. (Makes about 30 biscuits)

WITHOUT RECONSTITUTED EGG: Omit eggs and mix with approximately 4 tablespoonful milk to a stiff dough, pressing well together with the bowl of the spoon.

### PUDDINGS

#### BREAD AND MARGARINE PUDDING (WITHOUT EGG)

6 slices stale bread 2-3 tablespoonful sugar  
1-2 ozs. margarine 1 pint milk, fresh or household  
3 ozs. currants and sultanas Nutmeg if liked

Grease a pie-dish, place a layer of bread spread with margarine in the bottom, sprinkle with half the fruit and 1 tablespoonful sugar. Continue with alternate layers, saving a layer of bread and about a teaspoonful of sugar for the top. Place the spread side up and sprinkle with the sugar and a little grated nutmeg if used. Pour the milk carefully over the bread and leave to soak for 4 hours. Bake for 1½ hours in a very moderate oven (Regulo Mark 3). If the oven is in use at a higher temperature, place on the bottom shelf. (Serves 5-6 portions)

WITH RECONSTITUTED EGG: Reconstitute 2 tablespoonful dried egg with 4 tablespoonful of the milk, mix well and stir into the remainder of the milk before adding to the pudding.



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### FRUIT CHARLOTTE (WITH FRESH BREADCRUMBS)

2 lb. jar bottled apples or other fruit  
1½ ozs. margarine 3 tablespoonful sugar  
8 heaped tablespoonful fresh breadcrumbs  
1 teaspoonful lemon flavoured (if apples are used)

Drain the fruit from the jar, keeping the juice separate. Place a layer of the fruit in the bottom of a greased pie-dish. Sprinkle with 1½ tablespoonful sugar and 4 tablespoonful breadcrumbs. Repeat the layers with the remainder of the fruit, sugar and breadcrumbs. Dot all over with the margarine. Add the flavouring to the juice and pour it down the side of the fruit in the dish and bake for 30 minutes in a moderately hot oven (Regulo Mark 6). (Serves 6 portions)

WITH SLICES OF STALE BREAD: Spread 5 or 6 thin slices of bread with the margarine, place a layer in the bottom of the dish, cover with a layer of fruit, sprinkle with a tablespoonful of sugar and repeat as above, covering with a layer of bread with the spread side up and sprinkling with the remainder of the sugar. Pour the juice over the bread and bake as above.

#### FRUIT MOULD (COLD)

2 lb. jar of bottled fruit 3 tablespoonful sugar  
5 or 6 thin slices of stale bread

Line a large pudding basin with thin slices of bread cut to shape and with a round cut for the bottom. Drain the fruit and mix with the sugar. Place half the fruit in the pudding basin, adding one or two tablespoonful of the juice. Cover with a layer of bread. Add the remainder of the fruit and juice. Cover with another layer of bread. Trim off neatly round the sides, place a small plate or saucer over with a weight on top and leave for several hours or overnight until the bread has absorbed the juice and the mould is set. Turn out carefully. (Serves 6 portions)

#### GOLDEN ORANGE PUDDING (COLD)

1 pint water 2 good tablespoonful orange marmalade  
1-2 tablespoonful sugar 3 tablespoonful fresh breadcrumbs  
4 rounded tablespoonful custard powder  
6 tablespoonful water extra to mix custard powder

TOPPING: 2 slightly rounded tablespoonful household milk powder  
1 level teaspoonful gelatine 1 dessertspoonful sugar  
4 tablespoonful hot water A few drops vanilla essence

Mix the custard powder to a smooth cream with the 6 tablespoonful cold water. Put the remaining water with the marmalade and sugar in a saucepan, bring to the boil, stir and pour over the custard, stirring all the time. Return to the saucepan and cook for 3 minutes, stirring continuously. Remove from the heat, stir in the breadcrumbs and pour into a glass dish to cool.

To make the topping, dissolve the gelatine and sugar in the hot water, pour into a medium-sized basin, add the flavoured, sprinkle the household milk on top and whisk with a fork or a beater for about 5 minutes. Pour over the cold pudding, spread smoothly to the sides with a knife dipped along the surface with a fork, or decorate with drained bottled cherries.

NOTE: If household milk is not available, use cream topping made from the recipe for Wartime Cream in Cookery Notes No. 59. (Serves 6-8 portions)

#### OLD-FASHIONED BREAD AND MILK (FOR CHILDREN)

1 thick slice stale bread 1 pint milk  
1 level dessertspoonful sugar

Remove the crusts from the bread and save for dried breadcrumbs. Cut the bread in small squares and place with the milk and the sugar in a saucepan. Heat gently until almost at boiling point, stirring at intervals. Pour into a basin and serve when cooled slightly. (Serves 2 small portions)

This is a light and easily digested supper dish for young children or invalids.



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### SPICY BREAD PUDDING (BAKED)

4 thick slices stale bread 3 ozs. margarine  
3 tablespoonful sugar 1 teaspoonful bicarbonate of soda  
2-3 ozs. mixed fruit (with some chopped candied peel if available)  
1 heaped and 1 level teaspoonful mixed spice  
2 heaped tablespoonful self-raising flour  
7 tablespoonful milk, fresh or household 1 teaspoonful salt

Break the bread up and soak in cold water for about 10 minutes, depending on how stale it is. Squeeze very dry, put into a bowl and break as small as possible with a fork. Sieve the flour, salt and spice and add with the fruit and sugar to the bread, stirring well together. Melt the margarine, dissolve the bicarbonate of soda in the milk and add with the melted margarine to the bread, etc. Stir well, put into a greased pie-dish and bake for 50-55 minutes in a fairly hot oven (Regulo Mark 6). (Serves 5-6 portions)

#### STEAMED RHUBARB OR FRUIT PUDDING

5 or 6 thin slices stale bread 3 tablespoonful sugar  
2 lb. jar bottled fruit or 1 lb. fresh rhubarb 1 oz. margarine

Grease a large pudding basin and line with the bread cut in strips and spread with the margarine, cutting a round for the bottom. See that the pieces fit closely and that the margarine is on the inside. If bottled fruit is used, drain and mix with the sugar. Place half the fruit and juice in the basin, place a layer of bread and margarine on top, then add the remainder of the fruit and cover with a final layer of bread and margarine. If rhubarb is used, wash and cut in pieces about an inch long, put half in the basin, sprinkle with half the sugar, cover with a layer of bread and margarine, add the remainder of the rhubarb and sugar and cover with bread and margarine. Cover with greaseproof paper and steam for 1 hour. (Serves 5-6 portions)

#### STEAMED CRUMB SPONGE PUDDING

1 lb. dried breadcrumbs 2-3 tablespoonful sugar  
1 lb. self-raising flour 9 tablespoonful milk  
3 ozs. margarine 1½ teaspoonful vinegar  
3 ozs. sultanas or mixed fruit 1 teaspoonful salt  
1 heaped and 1 level teaspoonful mixed spice  
1 level teaspoonful bicarbonate of soda

Sieve the flour, salt and spice into a basin, add the breadcrumbs and mix. Rub in the margarine and add the sugar and sultanas. Add the vinegar to the milk, then stir in the bicarbonate of soda. When the mixture becomes frothy stir quickly into the flour, etc. Put into a well-greased large pudding basin with a round of greased greaseproof paper in the bottom and steam for 2 hours. Serve with hot syrup. (Serves 6 portions)

#### STEAMED DATE PUDDING

PASTRY: 5 heaped tablespoonful self-raising flour Pinch of salt  
2 ozs. margarine 4 tablespoonful water

FILLING: 5 heaped tablespoonful dried breadcrumbs 1 tablespoonful sugar  
3 ozs. chopped dates 1 oz. melted margarine  
1 heaped teaspoonful grated nutmeg 8 tablespoonful milk

To make the pastry, sieve the flour and salt into a bowl and rub in the margarine. Mix with the water to a stiff paste, turn on to a floured board, knead a little. Cut off one-third and put aside. Roll out the remainder very thinly. Line a well-greased pudding basin with the pastry and trim off the edges neatly. Roll out the one-third into a thick round to fit the top.

To make the filling, mix all the ingredients together, put into the pudding basin, smooth the top, then cover with the round of pastry. Damp the edge of the pastry lining with water and press the two edges together to seal. Cover with greaseproof paper and steam for 1 hour. (Serves 6 portions)



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