

**Bread into battle : a wasted crust can mean a wasted convoy.**

**Contributors**

Great Britain. Ministry of Food.

**Publication/Creation**

[Place of publication not identified] : [publisher not identified], 1942.

**Persistent URL**

<https://wellcomecollection.org/works/hs7f4hh4>

**License and attribution**

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>

# BREAD

## *into battle*

*a wasted*

The housewife deserves a

bouquet



for the part she is

playing in the War effort, but she is falling

down on one thing—the daily waste of bread.

Too many crusts are being thrown away, or put

into the pig bin.



Wheat takes the lion's share

of our shipping space. And even if waste of bread is

as little as half an ounce



per head of the

population each day this means eight families of four

waste a loaf



a day, a town of 12,000—the size

of Horsham—a sack

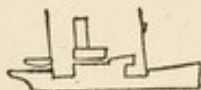


a day and the whole

country a shipload

every twelve days—thirty

ships



a year! A whole convoy! Bread

into battle—YES INDEED!



One



Two

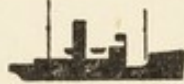
*crust can mean a wasted convoy*



Three



Four



Five



Six



Seven

**STAND-BYS—a valuable emergency store.** Cut left-over bread into neat fingers, triangles or squares about  $\frac{1}{2}$ " thick. Bake in a warm oven until crisp and golden brown. Pack in an airtight tin. Will keep good for months.

**BREAD BISCUITS.** Cut bread into fancy shapes (rounds, crescents or rings) with two pastry cutters of different sizes.

For sweet biscuits, brush with milk and sprinkle with sugar or sugar and cocoa. Bake until crisp.

For savoury biscuits, brush with melted margarine or milk and sprinkle with grated cheese or gravy powder or celery salt or just plain salt. Bake as before.

**WHEATMEALIES.** Cut bread into small dice not more than  $\frac{1}{4}$ " thick. Spread on a flat tin and bake until quite crisp. Serve as a breakfast food with milk and sugar or as a sweet with stewed fruit and custard.

**CRISPY PIE-CRUST.** Cut bread into dice  $\frac{1}{4}$ " thick. Cover a savoury pie with them, setting the dice closely together. Pour over them a little thin custard (salted) taking care that every piece of bread is moistened. Bake in a brisk oven.

**CRUSHED BAKED CRUMBS.** When you make standbys or bread biscuits, there are always odd bits of bread left. Bake these with the biscuits and crush into fine crumbs with your rolling pin. Store in a screw-topped jar; these crumbs are useful for many dishes. Here are a few suggestions:—

**FRUIT BETTY.** Layer of fruit sweetened and crumbs baked in a pie dish. Top layer of crumbs, mixed with a little sugar and dotted with margarine.

**RISSOLES.** Roll vegetables or meat rissoles in the crumbs, which should first be tossed in a very little hot fat.

**CRUMBED VEGETABLES.** Root vegetables, such as carrots and parsnips, are delicious if parboiled, then rolled in the crumbs and baked round the joint.

**The left-over slice of toast.** If there is a slice of cold toast left, use it to thicken a thin soup. When the soup is quite hot, put in the slice of toast and boil up together. If there are small unbroken pieces of toast left after the boiling, beat with a fork and blend with the rest of the ingredients.

**Soaked Bread.** The stalest bread can be used in this way and there is no need to remove any crust. Break into small pieces, put into bowl, cover completely with water and soak thoroughly. If the bread is to be used for a savoury, use vegetable boilings instead of water. Then squeeze the bread *hard*, put back in the bowl and beat with a fork until quite free from lumps and pieces of crust. It should be smooth and creamy. The beating is most important and makes all the difference between a dull heavy pudding and a smooth, spongy texture.



Thirteen



Fourteen



Fifteen



Sixteen



Seventeen



*Eight*



*Nine*



*Ten*



*Eleven*



*Twelve*

### **PRUNE PUDDING.**

4 heaped tablespoonfuls of flour.  
 4 heaped tablespoonfuls of soaked  
 and well-beaten bread.  
 1½ tablespoonfuls of cooking fat.

1½ tablespoonfuls of sugar.  
 1 small teacupful of soaked prunes.  
 1 teaspoonful of baking powder.  
 Pinch of salt.

Cut the prunes in pieces and remove the stones. Well grease a pudding basin and press some of the pieces of prune on the sides and bottom.

Mix together the flour, bread, baking powder, salt, sugar and the rest of the prunes. Use a little of the water in which the prunes were soaked to make all into a soft dough. Put into a well-greased pudding basin, cover with a margarine paper and steam for 1½ hours.

### **SAVOURY SAUSAGE BAKE.**

2 breakfastcupfuls of soaked bread.  
 ½ lb. of sausages or sausage meat.  
 1 leek.

1½" teaspoonfuls of finely  
 powdered sage.  
 1 tablespoonful of melted dripping.  
 Salt and pepper.

Cook the leek in a very little salted water. When it is tender add it to the soaked bread and beat together until creamy and smooth. Stir in the sage, salt, pepper and dripping and pour the mixture into a flat, well-greased baking tin. Roll the sausage meat into 6-8 small balls and put them on the bread mixture. Bake in a moderate oven for 25 minutes. Serve with a thick gravy and a green vegetable.

### **Here are two other suggestions for soaked bread.**

**SAVOURY PIE CRUST.** Mix together a large breakfastcupful of soaked, squeezed bread with 2 medium-sized potatoes and 1 large carrot, cooked and mashed. Add a spring onion or two, finely chopped and pepper and salt to taste. Beat until mixture is quite creamy, using a little vegetable water to moisten if necessary. Use as a crust for a meat or fish pie. A little melted dripping brushed over the top is an improvement.

**BREAD ROCKIES.** Mix together 1 breakfastcupful of soaked, squeezed and well-beaten bread with 1 dessertspoon of sugar, 1 teaspoon of baking powder and 1 dessertspoonful of cooking fat (melted). Add a very little milk to make a moist dough. Drop in little heaps on a greased baking tin and cook briskly for 10 minutes. Split and eat with marmalade or syrup.

**Ways with grated crumbs.** A piece of stale bread, grated into fine crumbs, can form the foundation for many an appetising dish.

**MINCE SLICES.** Mix 8 ozs. mince with 4 ozs. cooked mashed potatoes and 4 ozs. fine crumbs. Season to taste. Roll out on a floured board into an oblong ¼" thick. Cut into slices and fry in a very little hot fat or grill for 5 to 7 minutes. Serve with leek sauce.



*Eighteen*



*Nineteen*



*Twenty*



*Twenty-one*



*Twenty-two*



Twenty-three



Twenty-four



Twenty-five



Twenty-six



Twenty-seven

**STUFFED BACON ROLLS.**— Cut the rind off 3 rashers of bacon and chop it into tiny pieces. Cut each rasher into two. Flatten with the blade of a knife. Mix 1 teacupful fine crumbs (or well-beaten soaked bread) with a teaspoon mixed herbs and a small piece of chopped leek. Make little cork-shaped rolls of the stuffing, lay one on each piece of bacon, roll them carefully and tie with cotton.

Scrub 2 or 3 potatoes and parboil in salted water. Cut into small dice and put with the bacon rind into the grill pan. Place the bacon rolls on the grill grid and cook under a moderate grill, turning them until they are nicely crisped.

Dish up the rolls and keep hot while the potatoes get crisp. If there is any stuffing over, form into little balls and cook with the bacon rolls.

**CUSTARD MOULD.** Make 1 pint of sweetened custard but add 1 breakfastcup of fine crumbs to the custard powder before mixing. Make in the usual way, sweeten, and pour into small moulds or cups which have been rinsed with cold water. When quite cold turn out and serve with a teaspoonful of jam on each.

**ECONOMICAL SCRAMBLED EGG.** Soak a heaped tablespoonful of fine crumbs in a tablespoonful or two of milk, beat with the egg and cook in the usual way.

**ECONOMICAL WELSH RAREBIT.** Soak 2 heaped tablespoonfuls fine crumbs in 2 tablespoonfuls of milk or ale and add 1 tablespoonful of grated cheese and mustard, salt and pepper to taste. Cook in a saucepan with 1 dessertspoon of margarine. When hot and well blended, spread on 2 slices of toast, sprinkle another tablespoonful of grated cheese on top and brown under the grill.

**Two ways with slices of stale bread.**

**SUMMER PUDDING.** Rinse a basin out with cold water and line the sides and bottom very neatly with slices of bread cut and fitted together so that no basin shows through.

Stew enough fruit to fill the basin, sweeten to taste and *while it is still boiling* pour it into the bread-lined basin. A round of bread may be placed between two layers of fruit in the middle of the basin to make the pudding more substantial. Cover with a bread lid that fits closely, press a saucer or small plate over the bread lid and put something fairly heavy on top to weight it. Leave in a very cool place until next day, then turn out carefully and serve with custard.

**POOR KNIGHT'S PUDDING.** Dip the slices in milk (sweetened with a little sugar if possible), then fry quickly until golden brown on each side and serve with a little hot jam.

*Only if stale bread is unsuitable for use in any of these ways should even a single crust be given to pigs or poultry.*



Twenty-eight



Twenty-nine



Thirty