

## **Bird's Concentrated Egg Substitute / Alfred Bird & Sons, Ltd.**

### **Contributors**

Alfred Bird & Sons.

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# BIRD'S CONCENTRATED EGG SUBSTITUTE.

**ALFRED BIRD & SONS, LTD.**, invite the perusal of the following practical recipes for the use of **BIRD'S CONCENTRATED EGG SUBSTITUTE**. This **POWDER** supersedes and at all times advantageously takes the place of Eggs in the making of all sorts of Cakes, Light Puddings, Pies, etc.

## BREAD PUDDING.

Currants—2 ozs. Raisins—2 ozs. Sugar— $\frac{1}{4}$ lb. Finely chopped Suet— $\frac{1}{4}$ lb. New Milk—1 quart	Any pieces of Bread which have accumulated; Spice to taste, A pinch of Salt.
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and 1 level dessert-spoonful of Bird's Egg Substitute.  
 Boil the Milk, and pour it on as much Bread, cut in small pieces (with the crust), as will absorb it. Cover with a plate, and let it remain until cool. Mash the Bread, and when well beaten up add the Suet, Sugar, Raisins, Currants, Spice, Salt, and Egg Substitute, and mix thoroughly. Place in a well-buttered dish, and bake until nicely browned over.

Serve with Bird's Custard as a Hot Sauce (Recipe No. 2).

## BATTER FOR YORKSHIRE PUDDING or PANCAKES.

Flour, $\frac{1}{2}$ lb. Butter or Margarine— $\frac{1}{2}$ oz. and 1 packet or a piled-up dessert-spoonful of Bird's Yorkshire Pudding Powder.	Milk—1 pint. A good pinch of Salt
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**Yorkshire Pudding.**—Mix the Bird's Yorkshire Pudding Powder with Flour and Salt, then rub in the Butter or Margarine, stir in half the Milk by degrees until a thick smooth batter is formed. Beat well, add remainder of Milk, and mix in. Melt some dripping in a flat tin, pour in the batter and bake in a quick oven for thirty to forty minutes, or before the fire, then place under the meat.

**A Delicious Pudding for after Meat.**—Proceed as above, but add two table-spoonfuls of Moist Sugar and a few Sultana Raisins or Currants.

## TREACLE PUDDING.

Treacle—4 table-spoonfuls Finely chopped Suet— $\frac{1}{4}$ lb. Flour— $\frac{1}{4}$ lb.	Bread Crumbs— $\frac{1}{4}$ lb. Candied Peel—1 oz. The Rind and Juice of a Lemon and 1 piled-up dessert-spoonful of Bird's Egg Substitute.
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Thoroughly mix together the Suet, Flour, Bread Crumbs, Candied Peel (cut up), Lemon Peel (finely minced) and Egg Powder, then stir in with a fork the Treacle, until the whole is of a uniform consistency, adding last of all the Lemon Juice. At once put into a well-buttered mould or basin, cover with a greased paper, and steam for two hours.

Serve with Bird's Custard as a Hot Sauce. (Recipe No. 2).

## CUMBERLAND PUDDING.

Flour—2 ozs. Sugar—2 ozs. Butter or Margarine—1 oz.	New Milk—1 pint A pinch of Salt Rind of half a Lemon
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and 1 level dessert-spoonful of Bird's Egg Substitute.  
 Rub the Butter into the Flour, add the Sugar, Lemon Rind, and gradually the Milk. Beat well, and add the Egg Substitute last. Put into a buttered dish, and bake in a moderately hot oven for about half an hour.

## PLUM PUDDING.

For Christmas or Birthday.

Bread Crumbs, 8 ozs. Flour—4 ozs. Raisins—1 lb. Currants (well washed)—8 ozs. Suet, finely chopped—12 ozs. Moist Sugar—12 ozs.	Mixed Peel—2 ozs. A quarter of a Nutmeg grated A small pinch of powdered Cinnamon. A little Salt New Milk—1 $\frac{1}{2}$ tea-cupfuls
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and 1 table-spoonful of Bird's Egg Substitute.  
 Mix thoroughly with a wooden spoon the Raisins, Currants, Bread Crumbs, Flour, Suet, Sugar, Spice, Salt, Peel (cut up) and Bird's Egg Substitute, moisten the whole with the Milk. Put into well-buttered moulds or basins, tie over firmly with a pudding cloth which has been previously buttered and sprinkled with flour, and boil for eight hours. Serve with Bird's Custard, made as a Hot Pudding Sauce, adding a little Brandy if preferred, thus making a Brandy Sauce.

## LEMON PUDDING.

Bread Crumbs—4 ozs. Moist Sugar—4 ozs. Finely chopped Suet—3 ozs.	Flour—2 table-spoonfuls The Rind and Juice of 2 Lemons A little New Milk
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and 1 level dessert-spoonful of Bird's Egg Substitute.  
 The Lemon Peel should be well grated or finely minced, and the juice strained. Mix the Bread Crumbs, Flour, Suet, Sugar, Lemon Peel and Juice, and the Egg Substitute. Then reduce to the consistency of a very stiff batter with Milk. Put into a well-buttered mould or basin, cover with a greased paper, and steam for three hours. When turned out the Pudding should have some sifted Sugar sprinkled over it.

Serve with Bird's Custard as a Hot Sauce (Recipe No. 2).

NOTE.—Oranges may be substituted for the Lemons.



## ROCK BUNS.

A well-tried recipe—Most Delicious.

Flour—1 lb.	Butter or
Sultana Raisins—	Margarine—4 ozs.
2 ozs.	New Milk—1 tea-cupful
Currants—2 ozs.	A pinch of Salt
Sifted Sugar—6 ozs.	A little grated Nutmeg

and 1 piled-up dessert-spoonful of  
Bird's Egg Substitute.

Rub the Butter into the Flour, add the Bird's Egg Substitute, Sugar, Currants, Raisins, Nutmeg and Salt. Mix the whole lightly together with a wooden spoon and moisten with the Milk. Put in small heaps on a well-greased baking tin, and bake for about 20 minutes.

## PANCAKES.

New Milk— $\frac{3}{4}$ pint	Flour—8 ozs.
Butter, Dripping, or	A good pinch of
Lard (either of them	Salt
will do)—1 oz.	

and 1 dessert-spoonful of  
Bird's Egg Substitute.

Mix the Flour and Salt, then stir in as much Milk as will make a stiff batter; when beaten quite smooth, add the remainder of the Milk, and then the Bird's Egg Substitute. Melt some Dripping or Lard in the frying-pan, pour in as much batter as will cover the bottom of the pan to make the pancakes about the thickness of a penny. Fry gently until the pancake assumes a light brown colour, turning over to get both sides done alike. Put before the fire when done, in a hot dish, until there are as many cooked as may be required.

## RICE CAKES.

Finely ground Rice—	Butter or Margarine
$\frac{1}{4}$ lb.	— $\frac{1}{4}$ lb.
Powdered White	Flour—3 tablespoonfuls
Sugar— $\frac{1}{4}$ lb.	New Milk—A small
	tea-cupful

and a level dessert-spoonful of  
Bird's Egg Substitute.

Cream the Butter and Sugar, then add the Ground Rice and the Flour, moistening with a little Milk. Lastly, add the Egg Substitute, mix thoroughly, and bake at once in well-greased patty pans.

## CHERRY CAKES.

Flour—8 ozs.	The rind of half a
Butter or Margarine	Lemon
—3 ozs.	Glace Cherries—
Castor Sugar—4 ozs.	2 ozs.
A pinch of Salt	Milk—1 small tea-
	cupful

and 1 level table-spoonful of  
Bird's Egg Substitute.

Mix well the Flour and Salt in a basin, rub in the Butter, add the Sugar, Lemon Rind and Cherries cut up. Mix to a smooth dough with the Milk, lastly, add the Bird's Egg Substitute and mix well. Half fill some small greased cake tins with the mixture, and bake in a fairly hot oven from 15 to 20 minutes.

## PLUM CAKE.

Flour—1 lb.	Butter (Dripping or
Raisins—4 ozs.	Lard may be used)
Currants—4 ozs.	—8 ozs.
Candied Peel (cut	A little grated Nutmeg
small)—1 oz.	A pinch of Salt
Sugar—6 ozs.	New Milk—a teacup-
	ful

and 1 piled-up tablespoonful of  
Bird's Egg Substitute.

Cream the Butter, add the Sugar, then beat in the Flour, moistening with a little Milk. Mix in the Currants, Raisins, and Peel. Lastly, add the Bird's Egg Substitute. Beat all well together, and bake at once in a moderately hot oven for about 1  $\frac{1}{2}$  hours.

## LEMON CAKE.

Flour—1 lb.	New Milk—
Butter or Margarine	a tea-cupful
— $\frac{1}{4}$ lb.	1 or 2 Lemons
Powdered Sugar—	A pinch of Salt
6 ozs.	

and 1 piled-up dessert-spoonful of  
Bird's Egg Substitute.

Cream the Butter, add the Sugar, grated Lemon Rind, and Flour, moistening the whole with a little Milk. Lastly, add the Egg Substitute, beat all well together, and put into a well-greased cake tin. Put a large slice of Citron or Candied Peel on the top of the cake, and bake at once, in a moderate oven, for a little over an hour.

This quantity is best made into two cakes.

## COCOANUT BISCUITS OR CAKE.

Flour— $\frac{3}{4}$ lb.	Butter or Margar-
Desiccated Cocoa-	ine—6 ozs.
nut— $\frac{1}{4}$ lb.	New Milk— $\frac{1}{2}$ tea-
Powdered Sugar—	cupful
6 ozs.	

and 1 dessert-spoonful of  
Bird's Egg Substitute.

Cream the Butter, add the Sugar, Cocoanut, and Flour, moistening the whole with a little Milk. Lastly, add the Egg Substitute, beat all well together, and bake in a moderately quick oven in buttered patty pans if biscuits are desired, or else in well-buttered cake tins, if for cakes.

Ready-grated or desiccated Cocoanut is now obtainable at all grocers.

## CASTLE PUDDING.

Very tasty, light and Spongy.

Butter or Mar-	Flour—6 ozs.
garine—2 ozs.	A pinch of Salt
Sifted Sugar—2 ozs.	Milk—5 table-spoon-
	fuls

and 1 level table-spoonful of  
Bird's Egg Substitute.

Beat the Butter to a cream, adding the Sugar. Stir in quickly the Bird's Egg Substitute and then lightly the Flour. With the Milk make the whole into a nice smooth mixture. Quickly place in small greased pudding or cake tins or small cup; and bake in a fairly hot oven for about twenty minutes. Turn on to a hot dish and serve with Bird's Custard Hot as a Sauce.

USE **BIRD'S** CUSTARD POWDER—FOR RICHEST AND MOST DELICIOUS CUSTARD WITHOUT EGGS  
USE **BIRD'S** BLANC-MANGE POWDER—FOR ELEGANT, HIGH-CLASS, DELICATE BLANC-MANGE  
USE **BIRD'S** CRYSTAL JELLY POWDER—DISSOLVES INSTANTLY!  
USE **BIRD'S** BAKING POWDER—THE ORIGINAL, ABSOLUTELY PURE AND STRONGEST OF ALL  
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