





## SUSAN'S BREAD PUDDING

4 cups bread, cut into cubes

2 cups milk

4 large eggs

1/2 to 3/4 cup sugar

1 teaspoon vanilla

1/4 teaspoon salt

optional additions: cinnamon, grated orange rind, raisins, dried cranberries, chocolate chips or chopped chocolate, chopped nuts, etc.



Preheat the oven to 350 degrees

- -Place bread cubes into a buttered casserole dish. Scatter any add-ins over and among the bread cubes.
- -Whisk milk, eggs, sugar, vanilla and salt in medium bowl and pour over bread cubes. Lightly push bread into milk mixture with a fork or spoon until bread is covered and soaking up the liquid.
- -Bake in preheated oven until golden brown and the top springs back when lightly pressed, about 40 to 45 minutes.



This post was contributed by Pauline's 2nd eldest daughter. Susan. Her bread pudding is to die for. This is a must-try recipe!
-love,

the editor

## SUSAN'S BREAD PUDDING CONTINUED...



~ To show how versatile and adaptable this recipe is, I made a version using homemade cinnamon buns, tossing some raisins over the bread cubes, and topping with chopped walnuts and cinnamon sugar before placing in the oven.

I used some cream as part of the milk as I had some that needed to be used and substituted 1/3 cup honey for the sugar as the cinnamon rolls already have sugar in them.

## Reflections on Bread...

We've all regretfully tossed a partial loaf of moldy bread into the trash can, vowing to do better in the future only to have it happen again.

As the price for a loaf of bread can be upwards of five dollars these days, learning to use that neglected loaf in the cupboard can amount to substantial savings. In our next blog post, we'll explore ideas for other uses for left-over bread.









"If thou tastest a crust of bread, thou tastest all the stars and all the heavens."

## LOOKING BACK...A BIT OF HISTORY



MY GRANDMOTHER, SISTERS, RITA AND GERTRUDE AND ME (FAR RIGHT)

Fall, winter and spring and no matter what the weather, my siblings and I had to do the one-hour walk to school every week. I can still feel the pain of my feet thawing after a bone-chilling winter walk to school. On the bad days, my father would come with his horses and sled to pick us up, and he always brought a big, heavy brown blanket and we would crawl under it and enjoy the heat. As hard as it was, it has left me with many beautiful memories.



AUBERGE SCHWEIZER IN SUTTON. OC. WHERE I GREW UP

It wasn't always easy being a farm girl. Oh, how I longed to be popular, but with my mismatched socks, hand-medowns, and smelling like barn, this was no easy feat. My way in was through sports. I set myself apart through excelling in basketball, as a star forward for the team. One of my biggest accomplishments, that brought me very special recognition was breaking the long-held record in high jumping when I was in grade 4 or 5. I held this record for at least 15 years and this was so validating for the little farm girl that I was.



WALTER CANZANI'S PAINTING OF AUBERGE SCHWEIZER - ROAD LEADING TO POND

When I look back, I see how much of an influence school has on our lives. It's so much more than learning to read, write and do math. It affects how you see yourself, and how you relate to others. The experience defines you and shapes you. I'm so grateful that I was able to make a space for myself and shine in my own special way.