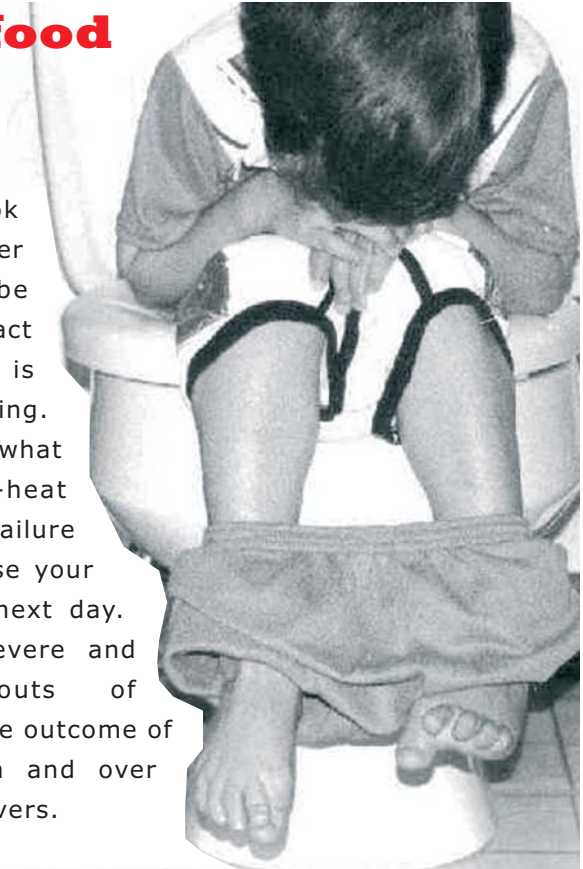
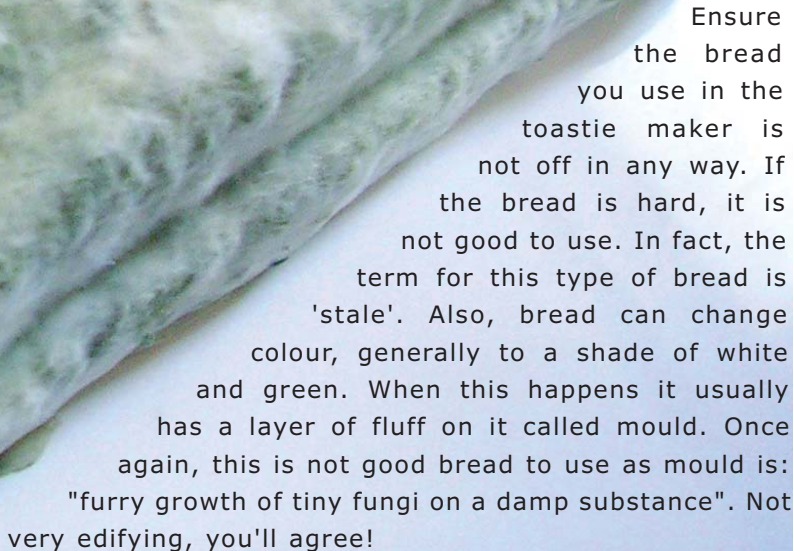


Leftover food

If you decide to cook a toastie with leftover food, please be conscious of the fact that not all food is suitable for re-heating. Carefully research what food you may re-heat before doing so. Failure to do this may cause your body to react the next day. Vomiting and/or severe and uncontrollable bouts of diarrhoea may be the outcome of poor food research and over zealous use of leftovers.



Bread



Ensure the bread you use in the toastie maker is not off in any way. If the bread is hard, it is not good to use. In fact, the term for this type of bread is 'stale'. Also, bread can change colour, generally to a shade of white and green. When this happens it usually has a layer of fluff on it called mould. Once again, this is not good bread to use as mould is: "furry growth of tiny fungi on a damp substance". Not very edifying, you'll agree!