

MAKING THE BREAD

1/2 c soft bread crumbs	1/4 salt
1/4 c milk	1/4 c sugar
1/2 lb. ground beef	cracker meal
1 egg slightly beaten	butter
1/4 chopped onion	

Put milk in bread crumbs, drain water, and add to meat with onion, salt and pepper. Mix well and form into small cakes. Roll in cracker meal and cook in deep fryer or by the oven. Cook 20 minutes. Serve with the following sauce:

1/4 c ketchup	1/4 salt
1/2 butter	1/4 c milk
1/2 flour	1/4 c sugar

Mix ketchup, salt, flour and milk well. Add with onion, and mix well. Cook and serve. Add ketchup and onion to the mixture, using a bowl, and pour over the cakes. 5 servings.

Mrs. Rebecca Goppie

ANGELIC BUT SQUARE

1/4 c butter	1/4 c flour
1/2 c milk	1/2 c baking powder
1/4 c salt	1/2 c salt
1/4 c vanilla	1/4 c vanilla
1/2 c chopped nuts	1/2 c chopped nuts

Mix milk, salt, and pour hot coffee over them. Let stand until cool. Cream shortening, add milk and mix well. Add eggs one at a time, beating 1 minute after each addition. Sift flour and baking powder, sift again with baking powder and mix, then add creamed mixture, alternating with nuts and coffee. Blend in vanilla and pour into pan. Bake in greased and floured 6x6x6 square pan for 30 minutes over 350 degrees. Turn out to be finished. Then roll serve with coffee. 10 servings.

Mrs. Claude Bishop.