

SPANISH VIAL OUTLINE

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| 1 1/2 c soft bread crumbs | 1 t salt |
| 1/4 t milk | 1/4 t pepper |
| 1/2 lb. ground veal | cracker meal |
| 1 egg, slightly beaten | butter |
| 1 t chopped onion | |

Add milk to bread crumbs, trace well, and add to veal with egg, onion, salt and pepper. Mix well and form into balls while cold. Roll in cracker meal and cook slowly in butter until brown. About 30 minutes. Serve with the following sauce:

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|------------------------|--------------|
| 1/4 c button mushrooms | 1 t milk |
| 2 t butter | 1/4 t salt |
| 2 T flour | 1/4 t pepper |

Melt butter, add flour and bread crumbs. Add milk slowly. Add salt and pepper and mushrooms. Add seasonings and blend thoroughly, bring to a boil and pour over contents of 5 servings.

Mrs. Havana Copple

SPANISH BUT SQUARES

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|-------------------|-----------------------|
| 1/2 chopped nuts | 1 3/4 c flour |
| 1/2 t salt | 1 1/2 t baking powder |
| 1/4 t milk powder | 1/2 t salt |
| 1/3 c shortening | 1 t vanilla |
| 1 c sugar | 1/2 c chopped nuts |
| 3 eggs | |

Put nuts to dates, and pour hot coffee over them. Let stand until cool. Cream shortening, add sugar gradually, working well. Add eggs one at a time, beating 1 minute after each addition. Sift flour and baking powder sift again with baking powder and salt, mix with the creamed mixture, alternately with water and coffee. Blend in vanilla and chopped nuts. This is graded and floured 6-inch squares, bake in a moderate oven 350 degrees for 10 to 15 minutes. Then cool cover with coffee icing. 10 servings.

Mrs. Cloud Richey.