

CRACKER MEAT CROCKERS

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

Put milk in bowl, crumbs, bread, salt, and pepper. Mix well and form into small crockers, roll in cracker meal and bake slowly in water bath. Bake 30 minutes. Serve with the following sauce:

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

Melt butter, add flour and salt and pepper. Add milk slowly and stir until thick and smooth. Add seasoning and mix well. Bring to a boil and pour over crockers. 4 servings.

Mrs. Savana Copley

AMERICAN BUT SQUARES

- | | |
|--------------------|-----------------------|
| 1 c chopped nuts | 1 3/4 c flour |
| 1/2 t salt | 1 1/2 t baking powder |
| 3/4 c hot coffee | 1/2 t salt |
| 1/3 c butter, soft | 1 t vanilla |
| 1 t sugar | 1/2 c chopped nuts |
| 2 eggs | |

Put nuts in bowl, and pour hot coffee over them. Let stand until cool. Cream shortening, add sugar gradually, beating 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. Add to creamed mixture, alternately with nuts and coffee. Blend in vanilla and chopped nuts. Bake in greased and floured 8-inch square pan in a moderate oven 350 degrees, for 45 to 50 minutes. Then cool cover with coffee icing. 10 servings.

Mrs. Glad Richey.