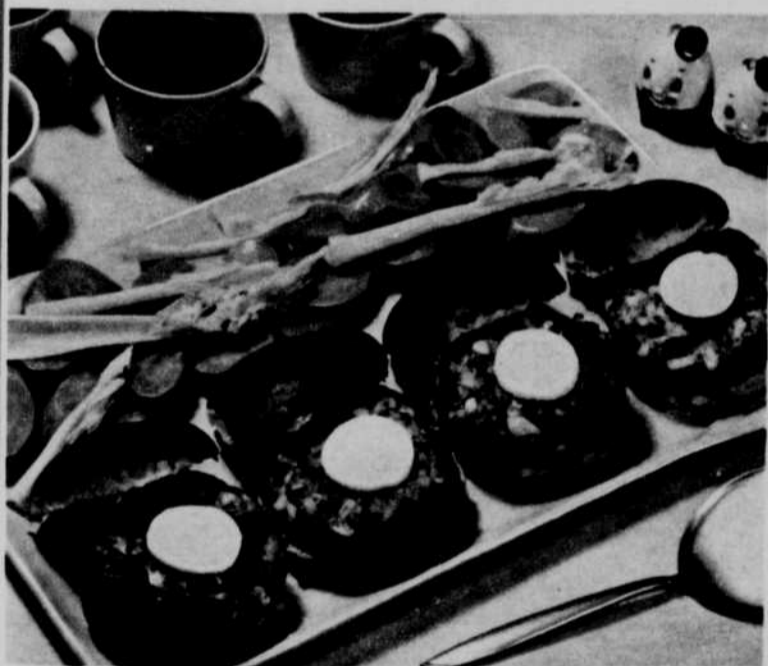


SNOW RIGHT

Winter is here — so's the gang. How about a taffy pull for a Sunday afternoon treat?

Or if you're entertaining snow fighters or ski sliders they'll enjoy hot sandwiches while the chill oozes out of toes and fingers and ski togs dry out before the fireplace.



EGG PATTY SANDWICHES

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| $\frac{1}{4}$ cup minced onion | $\frac{1}{2}$ teaspoon celery seed |
| 3 tablespoons fat | $\frac{1}{8}$ teaspoon ground pepper |
| 2 cups soft bread crumbs, firmly packed | $\frac{1}{3}$ cup minced parsley |
| $\frac{1}{2}$ cup milk | 4 hamburger buns, split |
| 4 hard-cooked eggs, sliced | Carrot slices, celery sticks |
| 1 teaspoon salt | |

Cook onion over low heat in 1 tablespoon of the fat to a golden brown, stirring occasionally. Add bread crumbs and milk. Stir and cook slowly until thoroughly blended and thick, about 2 minutes. Remove from heat. Set aside 4 slices of egg for garnish. Blend remaining eggs, the salt, celery seed, pepper, and parsley to bread mixture. Cool, then shape into 4 patties. Pan-fry in the remaining fat (2 tablespoons), turning once to brown both sides. Place between hamburger buns — the latter plain or toasted. Serve with carrot slices, celery sticks, or favorite relish. Makes 4 Egg Patty Sandwiches.



OLD-FASHIONED MOLASSES TAFFY

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| 1 cup unsulphured molasses | 1 cup sugar |
| 1 tablespoon butter | |

Combine all ingredients in a 2-quart saucepan. Place over low heat and stir until sugar is dissolved. Cook over medium heat until syrup, when dropped in very cold water, separates into threads which are hard but not brittle, or until candy thermometer reaches 270°F. Pour into greased platter. As edges cool, fold toward center or they will harden before center is ready to pull. When candy is cool enough to handle, press into ball with lightly buttered fingers. Pull until candy is light in color and ready to harden. Stretch into a long rope, $\frac{1}{8}$ -inch wide. Cut into 1-inch pieces. Wrap each piece of taffy in waxed paper. Yield: 1 $\frac{1}{2}$ pounds.



BAKED HAMBURGER WAFFLES

4 servings Preheated 425° oven

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|---------------------------------|--|
| 6 tablespoons butter | $\frac{1}{2}$ cup chili sauce |
| $\frac{3}{4}$ pound ground beef | 1 package frozen waffles or 6 small homemade waffles |
| Salt and pepper | |

Melt butter. Add meat and seasonings and brown. Blend in chili sauce. Cool slightly. Spread on waffles and place on jelly roll pan. Bake in a preheated oven for 12-15 minutes (until waffles are crisp). Serve with olive cream sauce.

OLIVE CREAM SAUCE

Yield: 2 cups

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| 3 tablespoons butter | $\frac{3}{8}$ teaspoon salt |
| 1 tablespoon flour | 1 tablespoon vinegar |
| 1 $\frac{1}{2}$ cup evaporated milk (1 tall can) | $\frac{1}{2}$ cup sliced olives |

Melt butter; blend in flour. Cook over low heat. Gradually mix in evaporated milk. Add salt and cook until thick. Blend in vinegar and olives. Serve hot over hamburger baked waffles.

BAKED HAM WAFFLES

4 servings Preheated 425° oven

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|---------------------------------------|--|
| $\frac{3}{4}$ pound ground ham | 1 package frozen waffles or 6 small homemade waffles |
| 6 tablespoons butter, softened | |
| 1 4 oz. can sliced mushrooms, drained | |

Mix ham, butter and mushrooms together. Spread on waffles. Place on cookie sheet. Bake in a 425° oven 12-15 minutes. Serve with following sauce.

MUSTARD SAUCE

Yield: 3 cups

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| 3 tablespoons butter | 1 tablespoon prepared mustard |
| 1 tablespoon flour | $\frac{1}{8}$ teaspoon salt |
| 1 $\frac{1}{2}$ cups evaporated milk (1 tall can) | 1 tablespoon lemon juice |

Melt butter; blend in flour. Cook over low heat. Gradually stir in evaporated milk. Blend in mustard, salt and lemon juice. Stir and cook until thickened.