



For the Farm Wife and Family

Any Time Is Pancake Time

By Mrs. Richard C. Spence



SPENCE

The season's the reason for doing lots of things but pancake time is any time whatever the calendar says. Everybody loves pancakes from the good old stack of wheats to the very elegant Crepes Suzette; this goes for folks the world over.

Pancakes are mighty good eating from dainty French crepes to satisfying Swedish pancakes, they make a hearty dessert and are lots of fun for a mid-morning brunch party.

Have the pancakes made plain and satisfying with butter and syrup for the breakfast hour. Give them a party invitation; you won't recognize the sophisticated charmer that turns up as luncheon's main course.

If you want to boost a meal out of the ordinary — try rolled pancake supper dish. It puts on party manners when served with a chipped beef sauce.

ROLLED PANCAKE SUPPER DISH PANCAKES

- 4 eggs
- 1 cup cottage cheese
- 1/2 teaspoon salt

- 1/2 cup instant nonfat dry milk
- 1/2 cup sifted flour
- 2 tablespoons water
- #2 can medium asparagus spears (24 small spears)
- Parmesan cheese or buttered bread crumbs

CHIPPED BEEF SAUCE

- 2 tablespoons (1/2 stick) butter
- 4 tablespoons flour
- Dash pepper
- 3/4 cup instant nonfat dry milk
- 2 cups water
- 2 1/2 ounce jars chipped beef

Beat eggs, add sieved cottage cheese, combining thoroughly. Mix in salt, instant nonfat dry milk, flour and water. Drop 1/4 cup batter on hot greased griddle for each pancake. When golden brown turn and bake on other side. This makes 8 medium pancakes. Roll each one around 3 stalks of cooked asparagus and place side by side in flat casserole (7 1/2 x 12 inches).

For the chipped beef sauce, melt butter, remove from heat and blend in flour. Mix instant nonfat dry milk, pepper and water and add to flour mixture. Stir until mixed. Cook over low heat until thickened, stirring constantly. Add chipped beef to sauce, mixing well. Pour over rolled pancakes in casserole and sprinkle with Parmesan cheese or buttered bread crumbs. Bake 20-25 minutes in a 350 degree oven. 8 servings.

PARTY SALMON CREPES

- 1 cup pancake mix
- 1 1/4 cups milk
- 1 tablespoon butter, melted
- 1 egg, slightly beaten
- 1/4 cup (1/2 stick) butter
- 1/4 cup minced onion
- 1/2 cup diced celery
- 1/4 cup flour
- 1/2 teaspoon salt
- 2 1/4 cups milk
- 3/4 cup grated Parmesan cheese
- 2 cups (2 7 1/2 ounce cans) salmon
- 1 cup (8-ounces) peas with liquid

In mixing bowl place pancake mix. Mix together milk, butter and egg; stir lightly into pancake mix (do not stir out small lumps). For each pancake pour 1/4 cup batter

onto hot, lightly buttered griddle. Bake until the one side set; turn and lightly brown other side. Batter will make pancakes. Meanwhile in sauce pan melt butter; add onion and celery and saute until tender. Remove from heat; blend flour and salt to form a smooth paste. Gradually stir in milk heat, stirring constantly, until thick. Add cheese; continue cooking, stirring constantly until cheese melts. Remove from heat; set aside 1 1/2 cups of the sauce.

Remove the skin and bone from salmon; add peas as salmon to remaining sauce in pan. Then heat, stirring constantly, until mixture is heated through. Spread well browned crepes with sauce. (Continued on Page 7)

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