

Aunt
Matilda's
Corner



Howdy!

A real Southern "gal," Boe Osborne, originally from Plant #7 but just recently transferred to the Main Office, sends along a real Southern recipe this month. And, as they say out West, it sure sounds "larrupin" good.

Pecan Praline Cake

2 Cups light brown sugar
1/2 Cup butter
2 Eggs
1 Cup buttermilk
1 Teaspoon soda
2 Cups flour (sifted)
2 Heaping tablespoons cocoa
1 Tablespoon vanilla

Warm buttermilk and butter. Put in large mixing bowl. Add brown sugar and eggs and beat thoroughly. Then add dry ingredients sifted together. Beat well. Bake in greased, floured pan 20 to 25 minutes in 350° oven.

Icing

1 Stick melted butter or margarine
1 Cup light brown sugar
4 Tablespoons cream
2 Tablespoons water
1 Cup pecans

Mix all ingredients together in order given. Spread on top of cake. Place under broiler and allow to cook until icing bubbles and is light brown in color.

Gotta go try this one. 'Bye now.

From the Brussels office of Adams-Millis (Europe) comes this gourmet recipe for an exotic chicken dish:

"Poulet Chasseur"

(For two servings)

One chicken of about 2 to 3 lbs.
Two spoonfuls of tomato paste
Five ounces chopped mushrooms
Salt and pepper
One big onion
Three ounces butter
Two and one-half ounces white wine

Cut chicken in four parts, season and roll slightly in flour. Place in a stewing pan and half-cook in oil or butter. When the pieces begin to brown, add a big sliced onion and keep on frying. When the onion has taken a light brown shade, add the white wine and tomato paste, along with the mushrooms. Test the seasoning. Allow to stew for three quarters of an hour (mildly). Then enjoy Belgian cooking.



In Memoriam

Miss Ola Osborne
Sister of Ella Hash, Seaming Department, Plant #1.

Robert E. (Casey) Jones
Brother of Luke Jones, Finishing Department, Plant #1.

Mrs. R. S. Thompson
Mother of Robert S. Thompson, Machine Shop supervisor.

Noble Eaton
Father of Pauline Watson, Vera Eaton, Margie Eaton and Jewel Eaton, Finishing Department, Plant #4.