A May-Day Breakfast...

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A May-Day Breakfast...

By Pearl Rock

Spring Revue of Formals

NET...
LACE...
SATIN...
CREPE...
CHIFFON...
ORGANDY...

Irresistible Beauties! Ruffles, frills, caplet effects, exclusive styles—all smartly designed for evening occasions. White and Pastels.

Willard's

Ames

206 Main

Fresh Pineapple Points with Powdered Sugar
Creamed Chicken on Waffles
Hot Rolls
Asparagus Salad
Lime Ice
Raspberry Jam
Coffee

Strawberries and Sliced Bananas with
Dry Cereal and Cream
Tomato Omelet
Spring Salad
Butterhorn Rolls
Grape Jelly
Peppermint Ice Cream
Cookies
Coffee

Baking powder biscuit dough can be prepared well in advance, cut and placed in the pan ready to bake, then put into the refrigerator until time to bake. Rolls may be started the day before and baked so they will be served hot. Here is a recipe I have found good, and which may be made into Parker House, cloverleaf, cinnamon, orange or butterscotch rolls. The recipe makes two dozen rolls.

Scald and cool milk, dissolve sugar and yeast in lukewarm milk, add five cups flour and butter and beat until smooth. Cover and let rise in a warm place until light—until the dough does not spring back when pressed with the finger. Knead well, using some of the extra flour if it seems sticky, let rise until light, knead again and place the dough in the covered bowl in the refrigerator. In the morning knead the dough, shape into rolls, let rise until doubled in bulk and bake 15 to 20 minutes at 425 degrees F.

Here is a method of preparing creamed ham and eggs, which might be used at the May breakfast.

Broil as many slices of ham ½ inch thick, until tender, as there are persons to be served. Place upon slices of buttered toast. Meanwhile make a white sauce of 3 T. melted butter, 2 T. flour, 1½ c. milk and ½ c. grated mild cheese. Cook an egg for each serving, dip in cold water and peel carefully. Place one egg on each piece of toast and ham and pour over this the white sauce. Brown under the broiler for one minute and sprinkle with paprika.

Try this tomato omelet for your breakfast. Separate six eggs and beat yolks until thick, add a half teaspoon salt and six tablespoons tomato puree. Beat the whites very stiff, and fold the first mixture into them carefully. Turn into a warmed, well-oiled omelet pan or heavy skillet and put into an oven at 350 degrees F. for 10 to 15 minutes. Remove, loosen one side, fold over, garnish with parsley and serve immediately on a hot platter.