

SPRINGERLE

4 eggs
2 cups sugar
1 lb butter
2 tbs anise seeds crushed
3 $\frac{3}{4}$ cups flour
 $\frac{1}{2}$ tsp baking powder
beat eggs & sugar well add
baking powder beat 10 min
stir in anise
combine flour and baking powder
stir in mixture
roll $\frac{1}{2}$ thick
imprint designs with cookie wheel or
springade rolling pin cut apart

bake 2" apart
on greased
cookie sheet
let stand in
dry place 12
hours to
set drying
bake 300
12-15
minutes
cool on wire rack
cool 4-5 days

FULL NAME

HOME ADDRESS

FIRM

BUSINESS ADDRESS

DATE OF BIRTH

TELEPHONE NO.

CHILDREN

BOYS

AGE

GIRLS

AGE

WIFE

ESTIMATED INCOME

FRIENDLY

CALL BACK

AMOUNT PRESENT INSURANCE

PLAN

FRIENDS OR RELATIVES

\$ 2.

AGENTS NAME