

SALMON PATTIES  
AUNT MARY

1 SMALL CAN HONEY BOY SALMON  
6 TO 8 CRUSHED SODA CRACKERS  
1 T ONION CHOPPED FINELY  
1/4 TSP PEPPER (NO SALT)  
1 BEATEN EGG

MIX WELL AND MAKE INTO PATTIES. MIX A LITTLE FLOUR AND CORNMEAL TOGETHER. ROLL PATTIES IN THIS AND FRY IN HOT SHORTENING.

DRESSING  
AUNT MARY

FRY 1/2 POUND HAMBURGER MEAT. COOK TOGETHER THE TURKEY GIZZARDS, LIVER AND ANY CHICKEN OR TURKEY PARTS. WHILE COOKING, ADD A STICK OF CELERY. BOIL UNTIL THE MEAT IS TENDER. LET COOL AND REMOVE FROM BONE. GRIND OR CUP UP FINELY AND MIX WITH FRIED HAMBURGER MEAT.

TOAST 8 OR 10 SLICES BREAD  
MAKE 1 RECIPE OF CORNBREAD FROM MY NUMBER 1 (BLUE) COOKBOOK.  
BREAK THE TOASTED BREAD AND CORNBREAD INTO SMALL PIECES.

POUR THE SOUP BROTH OVER THIS AND ADD THE MEATS. CHOP 1 ONION AND SOME CELERY. FRY BOTH IN OLEO OR BACON DRIPPINGS FOR A SHORT WHILE. DO NOT BROWN.  
POUR OVER BROTH AND BREAD MIXTURE. ADD 3 BEATEN EGGS. YOU MAY ALSO USE MORTON'S CHICKEN SOUP BASE TO FLAVOR. ADD SALT AS NEEDED. MIX ALL AND PUT IN A GREASED PAN. BAKE AT 350 DEGREES FOR 45 MINUTES. THIS IS VERY GOOD.