Subject: Lemon Bars Deluxe

Date: Tue, 24 Jul 2001 10:34:47 -0400

From: "shirley? jack atten"?sjatten@core.com?

To: ?jatten@ameritech.net?

Hi Laura, Jim, and Boys.

We really had a wonderful time here with all of you. Hope we can make it an annual summer event. Here is the Lemon Bar receipe. ENJOY!

2 CUPS sifted all-purpose flour 1/2 CUP sifted confectioners sugar

1 CUP butter or margarine [2 sticks)

Sift together flour and sugar. Cut in butter until mixture clings together. Press into 13x9x2 pan and bake 20-25 min. at 350 degrees of EDAN PUZS COMMINE

4 eggs, beaten 2 CUPS sugar 1/3 CUP fresh lemon juice 1/4 CUP all-purpose flour the children and parents of St. Catherine of Signa Callvolic School, we. 2 TSP. baking powder Beat eggs, sugar, lemon juice together. Sift flour and baking powder together; stir into egg mixture. Pour over bake crust and bake 20-25 min. at 350. To home the April 1946 Bulk done group by the case of the control of the cont

Cool and sprinkle with confectioners sugar,

Love to everyone,

Shirley and Dad

suress or a gift certificate. All donations are tax deductible and a receipt will be The In Algoriquin, it. Many be altrades will donate an item from their This achool-year's fundralast will be hald on Jonuary 20, 2001 at Brunswick Zone peat avaris have been used to adquire to option systems, advanced mathematics eres tembles, and at the same time; brack your local schoolobildran. Proceeds from Cowling givent tutie's will be at specifical way to promote your business to hundreds of students in grades Pre Kiffrey in Eighth. This year we will be sponsoring a Candlelight achool conducts a fundraising mogram to further the scholastic programs of our

Each year the Home & School Association of St. Cetherine of Siens Catholic Elementary.

Dear Primate of St. Gettlenne Bohool

provided for your records. Your support is greatly appreciated.

