

## Recipes cont'd

### Sourdough Buckwheat Pancakes (cont'd)

Night before or 3-4 hours before wanted, add the following and mix well.

1 cup buckwheat flour  
1 cup white flour  
1 cup milk  
1 cup water  
 $\frac{1}{2}$  t salt  
1 t sugar, honey or molasses

Mixture should be fairly thick but not stiff. If it seems thin, add a little more flour. In the morning stir batter down. Add  $\frac{1}{4}$  t soda. Fry on pre-heated, moderately hot griddle or skillet\*. Turn when bubbles begin to form in center. Save a cup or more of batter for next starter. I mix the batter in the same proportions as above, cover, and put it in the refrigerator. Then it is always ready when you want it. We keep a batch going all winter. As long as you use it at least once a week, the batter keeps well. Experiment as to how thick you like the pancakes and adjust the amount of flour and liquid accordingly.

\* lightly greased

Mildred Lower

### Impossible Pie

$\frac{1}{2}$  stick oleo  
2 cups milk  
1 cup sugar  
 $\frac{1}{2}$  cup flour

1 cup coconut  
4 eggs  
2 t vanilla  
dash salt

Mix all ingredients together in blender. Pour into 10" pie plate and bake at 350 degrees for 45 minutes. Makes its own crust and topping.

Mary Westra

### Skillet

(also known as "Camp-dish" & "Rocky Mountain High")

Bacon  
Hamburger

Onion  
Potatoes  
Salt & Pepper

Line iron skillet or heavy pan with bacon. Crumble hamburger on top of bacon. Slice onion over the hamburger. Peel potatoes, slice thinly and place on top of hamburger. Season with salt and pepper. Top with 1 or 2 slices of bacon. Cover tightly. Cook over low to medium heat on top of stove until potatoes are tender. To brown bacon on bottom, cook for a few minutes on hotter burner. This also excellent cooked over a campfire.

The quantities of meat and potatoes depends on the size of your family. I usually use 1 lb. of hamburger and 3-4 medium sized potatoes.

Ruth Willis