

Favourite eel boy rolls -
{ 1 cup hot mashed potatoes }
{ 1/2 cup sugar }
{ 2/3 cup erisco } mix together
add 2 cups scalded milk
cool to luke warm add
2 well beaten eggs - salt -
1 cake Fresh yeast dissolved
in 1/2 cup luke warm water
flour for medium stiff dough
Beat - knead + put in refrigerator

when needed make into
Clover leaf rolls about 2 hrs
before time to bake, keep warm
while rising - Aunt Ida L.

This should call for more!