

Egg Shell Measure

When I was just a child, I watched Grandma make egg noodles. First she broke an egg into a crock; then she filled half the egg shell with cream and added it to the egg.

"How much does an egg shell hold, Grandma?" I often asked. "Just enough to make a batch of noodles," was her answer.

After 40 years, I still make egg noodles the same way, using: 1 cup sifted flour, 1 whole egg, $\frac{1}{2}$ teaspoon salt, and half an egg shell of cream for the best of.

Kansas EGG NOODLES.

Noodles