

# PARKER HOUSE ROLLS

(requires about 3 hours)

Dissolve 1 yeast cake in  $\frac{1}{4}$  cups luke warm water

Scald 1 cup sweet milk

Add 2 tablespoons Crisco

Add 2 tablespoons sugar

Add 1 teaspoon salt

When luke warm water add yeast cake and beat in enough of the 3 cups sifted flour and one whole wheat flour to make stiff batter, or soft dough. Roll like biscuits, cut and form into rolls in greased pan. Set aside to rise slightly.

SHRIMP  
BLAYLOCK'S