

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

JULY 2018

STRAWBERRY – RHUBARB

UPSIDE-DOWN CAKE

Summer time is here, we always try to cut down on the sweets. This is one you can't pass up!

- ¼ cup butter
- 1 cup packed brown sugar
- 3 cups fresh strawberries, sliced
- 3 cups fresh rhubarb, sliced
- 1 box Betty Crocker Super Moist French Vanilla cake mix
- 1 ¼ cups water
- ⅓ cup vegetable oil
- 3 eggs

Heat oven to 350° (325° if you are using a dark or non-stick pan). In 13"X9" pan, melt butter in oven. Sprinkle brown sugar evenly over butter. Arrange strawberries on brown sugar, sprinkle evenly with rhubarb. Press strawberries and rhubarb gently into brown sugar. In large bowl, beat cake mix, water, oil, and eggs with electric mixer on low speed for about 30 seconds. Beat on medium speed 2 minutes more, scraping bowl occasionally. Pour batter over strawberries and rhubarb.

Bake 45 – 55 minutes or until toothpick inserted in the center comes out clean. Immediately run knife around side of pan to loosen cake. Place heatproof serving plate upside down on pan, turn plate and pan over. Cool 30 minutes. Serve warm or cool. Store loosely covered, at room temperature.

Notes: Be sure to cut the rhubarb in small pieces, not over 1". If rhubarb is out of season use frozen, just thaw and drain before making cake.

LOW MEIN

This is a simple recipe that I have used over and over again.

- 2 cups fresh mushrooms, sliced
- 1 large red bell pepper, thinly sliced
- 4 green onions, sliced 1 ½" thick
- 2 cups snow peas, whole
- 1 ½ cups bean sprouts
- 2 – 3 tbs. peanut oil

Prepare vegetables, heat oil to medium and add all vegetables in the order listed. Allow to cook, only a few minutes, adding bean sprouts last. Cook about 2 – 3 minutes. Serve at once. Good over crisp chow mein noodles (canned, warmed) or rice or fresh cooked noodles.



PEACH DESSERT

With peaches in season, this is a great summer treat.

- 7 cups sliced peaches
- ⅓ cup brown sugar, packed
- 1 tsp. cinnamon
- 1 ¼ cups granulated sugar
- 1 ½ cups flour
- 1 tsp. baking powder
- 2 eggs, beaten
- 1 tsp. vanilla
- 2 tbs. butter

Preheat oven to 350°. Distribute peaches over bottom of a 9X13" pan. Sprinkle brown sugar over peaches, and then sprinkle cinnamon over peaches.

In a bowl with a fork combine sugar, flour, and baking powder. Stir in eggs and vanilla until sticky, and makes a crumbly dough. Drop by spoonfuls over peaches, leaving spaces in between for juice to bubble up; dot with butter.

Bake for 35 minutes, or until golden brown. Serve warm or room temperature with ice cream or whipped cream.

PECAN PIE

- 3 tbs. butter
- ¾ cup sugar
- 3 eggs
- ⅛ tsp. salt
- ¾ cup white corn syrup
- ¼ cup honey
- 1 tsp. vanilla
- 1 ½ cups pecans, chopped
- pastry shell, unbaked
- ½ cup halved pecans

Cream together butter and sugar; add eggs and salt. Mix together. Add corn syrup, honey, and vanilla; beat well. Place chopped pecans in bottom of unbaked pastry shell. Pour filling over pecans in pastry shell and place ½ cup of halved pecans over top. Bake at 350° for 50 – 55 minutes.

ANNA SHELDON HOPKINS