

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

June 2018

In November 1971, I wrote my first Sheldon Gas Bulletin with some favorite recipes from my collection. Each bulletin is written by hand and done by me; here are some of the recipes from that first bulletin.

SUMPTUOUS CRAB

¼ cup butter
¼ cup flour
1 ½ cups milk
¾ tsp. salt
1 tsp. Worcestershire Sauce
Dash Cayenne pepper
2 tbs fresh lemon
¼ cup Sherry Wine
1 cup grated, sharp Cheddar cheese
2 cups cooked or canned crab
4 avocados
Toasted sesame seeds

Melt butter in saucepan, blend in flour, add milk, and cook until smooth. Add next 6 ingredients, mix well. Add crab meat. Split and peel avocado. Place in shallow baking dish, heap with crab mixture; sprinkle with sesame seeds. Bake at 300° for 15 minutes.

FRESH APRICOT SHERBERT

This recipe is from one of my dearest friends, Eleanor.

3 cups finely chopped fresh apricots
1 cup water
1 cup sugar
½ cup light corn syrup
1 tbs. lemon juice
¼ cup milk
½ tsp. vanilla

Mix together the apricots and water in sauce pan and bring to a boil; boil for one minute.

While still hot, add sugar and syrup stirring until sugar is dissolved; let cool. Add lemon juice, and then stir in milk and vanilla. Pour into freezing tray. When partially frozen (about 1 ½ inches around the edge of tray) spoon the mixture into a chilled bowl and whip until light and fluffy. Return to freezing tray and complete freezing.
Serves 6

APRICOT CHIFFON PIE

1 tbs. unflavored gelatin
3 tbs. cold water
½ cup orange juice
½ cup sugar
⅛ tsp. salt
1 cup peeled apricots, pureed
Few drops almond extract
1 tbs. lemon juice
3 egg whites
Baked 9" pastry shell
¼ cup flaked coconut OR ¼ cup toasted slivered almonds
1 pint vanilla ice cream

Soften gelatin in cold water; heat orange juice to boiling and pour over gelatin. Stir until dissolved. Blend in sugar, salt, apricot puree, almond extract, and lemon juice; let cool.

Beat egg whites until stiff and dry. When apricot mixture begins to jell, fold in egg whites. Turn into cooled pie shell, sprinkle with coconut or almonds and refrigerate until firm. When ready to serve, beat ice cream until fluffy and serve over pie immediately.

PUMPKIN PIE

This recipe is from my Grandmother Sheldon.

Unbaked 10" pastry shell
3 cups cooked pumpkin
1 cup brown sugar
1 cup granulated sugar
1 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. ginger
¼ tsp. allspice
4 eggs slightly beaten
¼ cup butter, melted
¼ cup molasses

Mix all ingredients together in order listed, blend well. Pour into pie shell and bake 10 minutes at 450° and then for 40 minutes at 350°. When serving top with whipped cream.



ANNA SHELDON HOPKINS