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EllynAnne's Apron Memories® Newsletter | June 12, 2009

Hey! And hey again! Following a bit of bad judgment which left me flat on my achy breaky back, it's lovely to return to the land of the upright. In celebration, I gave a party, featuring my favorite food - the hamburger.

As I deem a damask cloth the little black dress of table dressings, so is the hamburger to whatever ingredient or condiment you can divine or have on hand. My best burger is courtesy of cousin Edith Kodmur. Basically, combine Worcestershire, egg yolks, chopped onion and bread crumbs & add to the meat. Squish about without getting obsessive, form into patties. Serve on buns that've been buttered and toasted on the grill. Tasty is the word.

Following some ancient law of barbecue etiquette, the burgers were grilled by the testosterone duo in attendance. While the meat sizzled, the duo modeled [vintage backyard daddy-o attire from my apron collection](#).

As wonderfully nostalgic is the latest vintage e-greeting card. Courtesy of Gina Hayworth, the mid-Fifties snapshot is of her backyard daddy. "During the summer, Dad donned his chef's apron, loaded up the rotisserie, and serenaded us with his harmonica while the grill worked its

Feeding the Soul Twinkie Dessert

1 box Twinkies
8 oz cream cheese
1 can condensed milk
12 oz. Cool Whip
1 qt. fresh strawberries
Jar strawberry glaze

Layer 1: Cut Twinkies in half and place in a 9 x 13 pan, cream side up.

Mix cream cheese and condensed milk til blended. Fold in Cool Whip.

Layer 2: Spread mixture on top of Twinkies.

Layer 3: Combine fruit and glaze. Spread over Layer 2.

Refrigerate 2+ hours before serving.

Of Porch Meals, Tray Suppers & Picnics

"If men were given a choice, most of them would probably vote for the picnic where they can cook at least one dish over the open fire."

The Good Housekeeping Cook Book, 1946

A Vintage Libation: Polo Cocktail

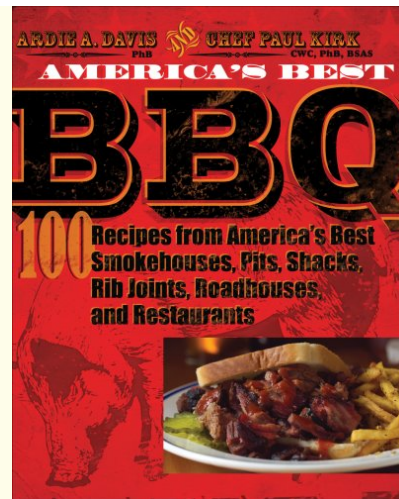
1 oz dry gin

magic." [Click here to see & send.](#)

In further recognition of Daddy-O Day, [my publisher](#) has provided me this timely giveaway: America's Best BBQ: 100 Recipes from America's Best Smokehouses, Pits, Shacks, Rib Joints, Roadhouses, and Restaurants by Kansas City barbecuearians Ardie A. Davis and Chef Paul Kirk.

PLUS, I'm giving away "Dick," my Apron Memories® [bristro-style apron!](#)

As a subscriber to this newsletter, you're already entered to win! Drawing will take place early a.m., Sunday, June 21st.



News from the Apron/Linen-Hood

Apronologists, thread those needles! There's going to be a second spectacular edition of apron•ology magazine! Managing Editor Beth Livesay welcomes all apronologists to submit aprons for publication consideration. Deadline is September 15, 2009. For guidelines, visit www.stampington.com or e-mail Beth at blivesay@stampington.com.

From personal experience, I am here to tell y'all that apron•ology is the most gorgeous format for creativity and artistic expression & you cannot help but be inspired by the aprons and artists' commentaries. Now, let's get to sewing!

Alrighty!

xxea

1 T grapefruit juice
1 T orange juice
Shake with cracked ice
and strain into 3 oz
cocktail glass.

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