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The Fisher Noodle Recipe
Letter from Grace Long Fisher (1890 – 1977)
Grace Long learned this from a German farm girl
who was a neighbor in Kansas.

“try about a cup and ½ of flour the first time with about 3 eggs and about a half t.s. of salt stiff enough to roll out on board. Will have to keep plenty of flour on board. Roll out to about this thicknes (1/4”). Then put flour on top so it won’t stick. Roll up in long roll. Cut thin with sharp knife. Undo each slice. Lay on well floured board, have broth rich either chicken or beef, have it boiling. Drop in and keep stirring then cover, cook about 10 minutes.



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Grave Marker for Wilfred Green Jr.
b. Brighton, England 1840
d. Mt. Hope, Kansas 1903
Wife Rebecca