

# Apron Memories®



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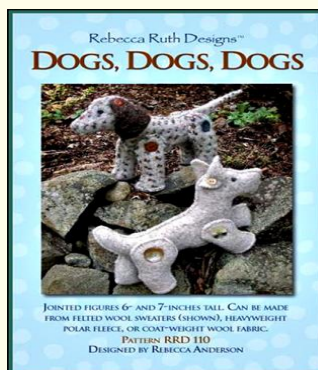
## EllynAnne's Apron Memories® Newsletter | October 28, 2009



Hey!

I was raised with the notion that a lady always leaves a bit of food on her plate to dispel all appearance she is starving or has the appetite of a man. Oh, the horror, especially of the latter! Or not, according to the clever vintage hostess and her latest [tip](#)!

My apron journey began in 1999 and continues to bring into my life the most unexpected bounty of friendship and occasionally, the opportunity to share a talent. Such is [Rebecca Anderson](#), an apron lover with an eye toward vintage and whimsy, and a new line of inspiring patterns for aprons to purses to adorable button animals.



As a treat to my Oct. 28 [blog](#) readers and newsletter subscribers, two packages of Rebecca's patterns will be given away. If you're reading this, you're already entered. For a second chance to win - click on the blog link above. This is a quickie - winners announced Sunday.

**News from the Apron-Hood**



Copy the code, paste to your site and we're linked!

### Questions & Answers

Q. Can the term "back-seat" driver also be applied to people who direct the activities of others in other ways than driving a car?

A. It can. One of the most annoying back-seat drivers is to be found inside the home. He is the husband who manages the kitchen from a chair in the dining room.

**The Hammond Times,  
1930s newspaper  
column**

### Holiday Buffet Must-Have!

#### Phony Bologna P•

- 1 lb unsliced bologna, cut into chunks
- 1/2 small onion, diced
- 1/2 c. creamy Italian salad dressing
- 1 t. dry mustard
- 1 t. prepared horseradish
- 1/2 t. worcestershire
- 1/8 t. pepper



Full-on promotion of National Tie One On Day™ has begun. Please visit [my website](#) and in the banner, click on Tie One On Day for updates and to enter the goodie bag giveaway. Thank you for spreading the word of this win-win opportunity to return the "give" to Thanksgiving by chattin' it up, blogging, tweeting, posting the logo... I'm very appreciative.

Learning curves abound of late. I've gone from the not-exactly cell phone to an upgrade that came with an instructional book, not a booklet, and I'm taking over the programming of this newsletter. I so appreciate y'all's patience as I figure this formatting thing out.

As for the phone - oy.

Alrighty!

xxea

3 hardboiled eggs

Put bologna and onion in a food processor. Pulse until ground up; then empty into a mixing bowl.

Add Italian dressing, mustard, horseradish, worcestershire and pepper.

Stir to combine.

Turn half this mixture into a well-oiled loaf pan. Peel and slice 2 of the eggs; place end-to-end lengthwise down the center of the loaf. Top with remaining mixture, spreading evenly.

Cover. Chill overnight.

Turn p• out onto serving platter. Grate the remaining egg over the top. Serve with assorted crackers. Makes 3 cups.

Better Homes and Gardens'  
1980 Treasury of Christmas  
Crafts & Foods