



A P P E N D I X B

How to Make Hotel Roanoke Peanut Soup

2 quarts chicken broth

1 pint peanut butter

1 small onion (diced)

1/2 cup ground peanuts

1/4 pound butter

1/3 teaspoon celery salt

2 branches celery (diced)

1 teaspoon salt

3 tablespoons flour

1 tablespoon lemon juice

Melt butter in cooking vessel and add onion and celery. Saute for five minutes (not brown). Add flour and mix well. Add hot chicken broth and cook for a half hour. Remove from stove, strain, and add peanut butter, celery salt, salt and lemon juice. Sprinkle ground peanuts on soup just before serving. Serves 10.

How to Make Hotel Roanoke Spoonbread

1-1/2 cups corn meal

5 eggs

1/8 pound butter

2 cups milk

1 teaspoon sugar

1-1/2 cups boiling water

1-1/3 teaspoon salt

1 teaspoon baking powder

Mix corn meal, salt and sugar together and scald with boiling water. Add melted butter. Beat eggs and add milk to eggs. Combine two mixtures and add baking powder. Pour into baking pan and bake 30-40 minutes at 350 degrees. Serves ten.