

## Green Pea Omelet (Prize Recipe)—

Melt 1 tablespoon of butter in an omelet pan. Mix 4 tablespoons of water with the yolks of 4 eggs beaten until light. Add salt and pepper to suit taste. Carefully fold this mixture into the stiffly beaten whites of 4 eggs. Turn into heated pan. Let the pan remain on the stove until the bottom of the omelet is a delicate brown. Place in a moderate oven until top of omelet is firm. Cook fresh peas, season and thicken. Spread on  $\frac{1}{2}$  of omelet, fold other half over peas. Place on hot serving dish.—Mrs. Harry N. Owen, Seines, Mont.