

October 16, 1940

Mr. R. Boyd Thompson
Charles Eneu Johnson & Company
2613-2615 Southwest Boulevard
Kansas City, Missouri

Dear Boyd:

I am glad to have your letter because I was beginning to wonder if you had skipped out again on me.

The check is appreciated and I am glad to know insurance covered the damage to glass.

To the best of my knowledge the carton of birds is still out at the freezer awaiting your instructions.

The enlargement has been ordered and I will mail it down within a few days.

Marie has a trick way of cooking pheasants which does not sound so good, but provides a larapin dish. Here is the recipe and I hope it will be clear enough for Mrs. Thompson to follow.

"3 tablespoons of butter; 5 tablespoons of flour; one cup of thin cream; make this into a regular cream sauce and then thin with three cups of water, and add salt. Cut up pheasant, put in roaster, and then pour sauce over the pieces. Put into 350 degree oven for one hour, then turn down to 325 degrees for three hours. When completed, bird is cooked and gravy is ready to serve altho it may be necessary to skim off some grease. Above cream sauce is about the right amount for two birds."

With best wishes, I am

Sincerely,

DS:DMF