



BILLY GILBERT

Free Lance Artist

Born in Louisville, Kentucky on September 12, 1894. Height 5 ft. 11 in. Weight 235 lbs. Black hair and brown eyes. Parents both professional. Hobby: golfing and fishing. Appeared on the New York stage, also in vaudeville and in musical comedy, also produced many plays and revues before entering pictures. Currently free lancing.

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BOHEMIAN PANCAKES

Stir together one and one-fourth cups of flour, one tablespoon sugar, one-half teaspoon salt and the grated rind of half a lemon. Add two well beaten eggs, one cup luke warm milk, and mix well. Stir in one cake of yeast (dissolved in a little warm water), beat thoroughly and set away in a warm place to rise for two or three hours or until very light. When ready to bake, carefully lift the dough by spoonfuls from the top of the mixture so as not to disturb the remainder, and spread on griddle with back of spoon.

Let bake slowly that they may rise again and then bake on the other side. Spread pancakes with a thick layer of prune filling; cover generously with grated ginger snaps and over all spread whipped cream sweetened to taste. Makes ten pancakes.

1 $\frac{1}{4}$ cups flour	1 cup milk
1 tablespoon sugar	1 cake yeast
$\frac{1}{2}$ teaspoon salt	grated ginger snaps
$\frac{1}{2}$ lemon rind	whipped cream
2 eggs	

PRUNE FILLING

Boil one-half pound of prunes. Stone and rub through a colander. Mix, and mash well with one tablespoon of lemon juice. Add one-half cup sugar and flavor with a little cinnamon.

$\frac{1}{2}$ lb. prunes	1 tablespoon lemon juice
$\frac{1}{2}$ cup sugar	cinnamon

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