





### POTATO CHIP - TUNA CASSEROLE

1 - 10½ oz. can condensed  
cream of mushroom soup  
¾ cup milk  
2 teaspoons finely minced  
onion  
Salt & pepper to taste

3 cups coarsely crushed BELL  
BRAND POTATO CHIPS  
1 - 6 oz. can tuna  
BELL BRAND POTATO CHIPS  
for garnishing

Blend the mushroom soup and milk. Add minced onion and bring slowly to the boiling point, stirring constantly. Season to taste with salt and pepper.

Arrange half of the crushed potato chips in the bottom of a casserole dish. Top with half of the flaked or grated tuna. Repeat layers. Pour mushroom soup mixture over all and garnish top with whole potato chips. Bake in a moderate oven, 350° for about 25 minutes, or until thoroughly heated and lightly browned. Makes 5 - 6 servings.

### Quick Devilled Crab

Barbara Gardener

1 can crab meat  
1 can mushroom soup  
1 tsp. Worcestershire  
sauce

1 tsp. dry mustard  
1 tsp. grated onion  
2 egg yolks, beaten  
Bread crumbs

Flake crab meat. Combine with soup and seasoning. Heat in top of double boiler. Stir in beaten egg yolks and cook five minutes. Fill shell or individual baking dishes. Top with buttered crumbs. Brown in 375 degree oven until well heated, about 20 minutes. Serves 4.

### Crab Louie

Belle Hechtman Lowsley

1 cup chopped celery  
3/4 cup mayonnaise  
1 cup tomato catsup  
1 tsp. powdered parsley  
Juice of one lemon

1 inch green onion,  
pulverized  
1 tsp. Worcestershire sauce,  
or more  
2 cans crab, flaked  
1 tsp. minced green pepper

Mix and chill. Serves 10.

### Tuna Hominy Casserole

Mrs. G. L. Howell

2 T butter or margarine  
2 T flour  
1/4 tsp. salt  
1/2 tsp. pepper  
1/4 tsp. dry mustard

1 cup milk  
1/2 cup grated cheese  
4 oz. can hominy  
7 oz. can tuna  
Dash chopped parsley and  
paprika, if desired

Melt butter, add flour, salt, pepper and mustard. Stir to smooth paste. Add milk and cook, stirring until sauce is smooth and thickened. Add 1/4 cup of the cheese and stir to blend. Drain liquid from hominy. Break tuna into small flakes. Grease a 1 quart casserole. Place a layer of hominy on bottom, spread tuna over hominy. Pour cheese sauce over all. Sprinkle remaining 1/4 cup grated cheese on top. Dust

with paprika. Bake in 350 degree oven for 30 minutes or until thoroughly heated.

Tuna Casserole

Mrs. Fred Snowden

2 cups celery, chopped  
1 large onion, chopped  
1 can mushroom soup,  
undiluted

1 can tuna  
2 1/2 oz. cashew nuts,  
broken  
1 can Chinese noodles  
2 T oil

Cook celery and onion in 1/2 cup water and oil for a few minutes. Put in casserole with tuna, undiluted mushroom soup and nuts. Put noodles over top and bake in 350 degree oven for 1 hour.

Scalloped Tuna

Mary E. Carroll

4 cups thinly sliced  
potatoes  
1 cup thinly sliced  
onions  
3 T butter or margarine

1/4 cup flour  
2 T prepared mustard  
1 tsp. salt  
1/2 tsp. pepper  
2 cups milk  
1 can solid pack tuna

Parboil potatoes and onions. Make creamed sauce of butter, flour, mustard, salt, pepper and milk. Alternate layers of creamed sauce, potatoes, onions and tuna. Bake in 375 degree oven for 45 minutes. Serves 6 to 8.

Quick and Delicious Tuna Casserole

Iola Van Orum

1 can tuna  
Paprika

1 can cream of mushroom  
soup  
Crushed potato chips

Mix tuna and mushroom soup together. Add a bit of paprika, put in greased casserole. Sprinkle generously with crushed potato chips and bake in moderate oven until brown.

### Tuna and Noodles

Helen G. Boyle

5 oz. dry noodles or  
macaroni

1 can tuna

1 can cream of mushroom  
soup

1 cup milk

Cook noodles in salted water and drain. Put in baking dish. Spread tuna on top. Add milk to soup and pour over tuna. Sprinkle top with toasted bread crumbs or crushed potato chips. Cook in 375 degree oven for 25 minutes.

### Finnan Haddie Delmonico

Barbara Gardener

2 cups fish, cooked  
1 tsp. lemon juice  
1 can mushroom soup  
2 hard boiled eggs,  
chopped

2 tsp. chopped green  
pepper  
2 tsp. chopped pimento  
Parsley, chopped  
Pepper, paprika, dash of  
tabasco sauce

Flake fish and add lemon juice. Stir into soup. Add eggs, green pepper and pimento. Heat thoroughly in top of double boiler or bake in casserole for 20 minutes in 375 degree oven. When ready to serve, sprinkle generously with parsley.

### Broiled Shrimp

Charlotte McNamara

1 lb. uncooked shrimp,  
shells left on  
1/2 cup olive oil  
1 T minced onion  
1/4 lb. butter, melted

3 cloves garlic  
Juice of 1/2 lemon  
Salt and pepper  
1 cup dry wine  
Chopped parsley

Wash shrimp in cold water. Then with small scissors, snip the shells open from head to tail, along the center of the back and remove all the black intestine. When finished, rinse again and dry well. Pour butter mixed with olive oil over the bottom of a flat Pyrex meat platter. Sprinkle with onion and finely chopped garlic. Place shrimp on the platter, rolling them over in the butter and oil, so that they

are well coated and are not on top of each other. Squeeze the lemon over them. Place the platter under a hot grill for 5 minutes. Sprinkle lightly with salt and heavily with pepper. Turn them over and grill for 5 minutes longer being sure they are near enough to the flame so that they brown lightly. Remove from oven, sprinkle again lightly with salt and heavily with pepper. Pour wine over them and reduce on top of stove by simmering. Place under grill again for a few seconds. Remove and sprinkle with parsley. Eat with fingers. Serves 4.

### Clam Souffle

Beverly Jean Boyle

1 1/2 cups clams, minced	1/2 cup milk
2 cups soft bread crumbs	4 eggs, beaten separately
1 cup liquid from clams	1/2 tsp. salt
1 T butter	1/4 tsp. pepper

Combine the clams, bread crumbs and liquid from clams and let stand 10 minutes. Combine butter, milk, seasonings, and beaten egg yolks and add to clam mixture. Fold in beaten egg whites. Bake in greased, paper-lined, 9 x 5 x 3, loaf pan at 350 degree oven for 40 minutes. Unmold. Serve with white sauce. Serves 6.

### Salmon Fondue

Ella Thompson

1 lb. can salmon	8 slices day-old bread
1 tsp. onion, chopped	3 eggs
1/8 tsp. pepper	2 cups milk
	1/4 tsp. salt

Drain salmon saving liquid to add later. Remove skin and bones. Break salmon into pieces, add onion, pepper and toss lightly. Trim crusts from bread and cut in half diagonally, arrange half of bread slices in bottom of shallow 2 quart casserole. Cover with salmon mixture and arrange bread slices in neat rows on top. Beat eggs slightly, add milk, salt and salmon liquid. Pour over bread and let stand for

30 minutes or longer. Bake in moderate oven, until puffed and brown, about 1 hour. Serve immediately.

Scalloped Salmon and Lima Beans

Mrs. Walter Osborn

1/4 cup flour	2 cups canned salmon
1/2 tsp. salt	2 cups cooked lima beans
1 cup liquid from beans	1 cup buttered bread
1 cup milk	crumbs

Mix flour and salt to smooth paste with lima bean liquid. Add milk and cook until thickened, stirring constantly. Break salmon into pieces. Place in greased casserole. Add sauce and beans. Top with buttered crumbs. Bake in 350 degree oven until crumbs are browned, about 30 minutes.

Salmon Loaf (Cold)

Mrs. Arnold Appleton

1 envelope gelatine	2 egg yolks
2 T cold water	Dash cayenne
2 tsp. salt	3/4 cup milk
1 tsp. dry mustard	2 T vinegar
	Flaked salmon

Soak gelatine in cold water five minutes. Add other ingredients and cook in double boiler until thick. Add flaked salmon. Cool in mold and slice.

Salmon Loaf with Sauce

Mrs. C. V. Powers

1 can salmon and liquid	1/4 cup milk or cream
2 eggs, beaten	1 T lemon juice
1/4 cup cracker or bread	1 T melted butter
crumbs	Salt and pepper

Remove bones and skin from the salmon. Save the liquid from salmon to make sauce. Add beaten eggs and other ingredients to salmon and mold into a loaf. Butter and put waxed paper on top. Bake 1/2 hour at 350 degrees. Serve with:

Sauce for Salmon Loaf

Mrs. C. V. Powers

Liquid from can of salmon	1 T melted butter or
1/2 cup milk or cream	margarine
1 T cornstarch or flour	5 T tomato catsup
	Salt and pepper

Boil and stir until sauce thickens. Turn out loaf on platter, pour sauce over loaf. Garnish with lemon slices and parsley. Cut into slices, serves 4 to 6. Very good.

Baked Fillets Spanish Style

Mrs. J. J. Pickford

1 medium onion, sliced	1 bay leaf
3 T fat or salad oil	1 tsp. salt
2 T flour	Speck pepper
1 1/2 cups canned tomato	1 whole clove
juice	1/2 tsp. sugar
1/2 green pepper, minced	2 lbs. fish fillets

Saute onion in the fat until tender. Stir in flour. Add all remaining ingredients but fish, and simmer, stirring constantly, until thickened. Remove bay leaf and clove. Arrange fish fillets in a shallow baking dish and cover with sauce. Bake uncovered at 350 degrees for 30 minutes or until the fish flakes readily. Serves 6.

Salmon Loaf

Elaine Cannell

1 large can salmon	3 eggs, well beaten
2 T grated onion	2 cups milk
1 1/2 cups coarsely	1 tsp. salt
crumbled crackers	Dash of pepper

Alternate salmon, onion, and crackers in buttered baking dish starting and finishing with crumbs. Dot with butter and pour mixture of eggs, milk, salt, and pepper over all. Bake in moderate oven until brown and silver knife comes out clean. Serve with lemon wedges and parsley.