

the can for part of the milk used in making white sauce. Arrange noodles and sea food in layers in greased casserole. Cover with white sauce to which onion has been added. Top with buttered crumbs and a dash of paprika. Bake in a moderate oven, 375 degrees, about 25 minutes or until browned. Makes 4 to 6 servings.

Rosy Beef Noodle Casserole

Charlotte McNamara

1/2 pkg. noodles	2 T butter or oil
3/4 lb. ground beef	1/2 cup chopped onion
1 can tomato soup	1 1/4 cups milk or consomme
1 1/2 tsp. salt	
1/4 tsp. pepper	1/2 cup buttered crumbs

Cook noodles, rinse and drain. Heat fat. Add beef and onion. Cook until lightly browned, stirring frequently. Add soup, milk or consomme and seasonings. Mix sauce with noodles and placed in greased casserole. (Or noodles and sauce may be arranged in layers.) Top with buttered crumbs and a dash of paprika. Bake in a moderate oven, 350 degrees, about 50 minutes. Makes 6 servings. Steamed squash and an apple dessert that can be baked in the oven at the same time as the casserole, makes a good, simple meal.

Noodle Surprise Dinner

Mrs. Ben B. Stark

1 lb. beef, ground	1 can solid pack tomatoes
1/2 green pepper, diced	1 can olives
1 onion, diced	1 small can mushrooms and their juice
1 lb. noodles, cooked	Grated cheese
	Salt and pepper

Brown meat in shortening. Add salt and pepper to taste. Add rest of ingredients and cook thoroughly. Mix in cooked noodles. Place in casserole. Cover with grated cheese, and bake in 350 degree oven for 1 hour.

Italian Noodles

Mrs. John Talley

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| 1 lb. ground round | 1/4 cup oil |
| 1 large onion | 1 large can tomatoes |
| 1 clove garlic | 1 tsp. chili powder |
| 1 cup creamed corn | 1 tsp. salt |
| 1 cup grated cheese | 1/2 lb. noodles |

Brown meat, onion and garlic in oil. Add corn, tomatoes, chili powder and salt. Simmer for a few minutes. Cook noodles in salted water, drain and gently fold in meat mixture. Add part of cheese. Put in casserole, cover with balance of cheese and brown in oven.

"More"

Mrs. Wm. C. Rice

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| 1 lb. hamburger or
ground round | 1 green pepper |
| 1 large onion, chopped | #2 can tomato puree |
| 3 cups broken spaghetti,
cooked | 1 can peas |
| | 1 can whole kernel corn |
| | 1 cup grated cheese |

Fry onion and pepper in small amount of fat until done. Remove from pan and fry chopped meat until well done. Season. Add spaghetti and all other ingredients and half the cheese. Pour into greased dish. Cover with the other half cheese. Bake 1 hour in 350 degree oven.

Baked Spaghetti

Mrs. Bill Appleton

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| 8 oz. spaghetti | 1 quart canned tomatoes |
| 1 clove garlic | 1 small can tomato sauce |
| 3 slices bacon, cut fine | 1 small can mushrooms |
| 1 small onion | 1 tsp. salt |
| 1 green pepper | 1 tsp. sugar |
| 2 T olive oil | Cayenne, paprika |
| 1 lb. hamburger | Parmesan cheese, grated |

Cook bacon over slow fire. Add onion, garlic and green pepper. Saute slowly. Add olive oil and hamburger and

brown. Cook the spaghetti and add to hamburger mixture together with tomatoes, tomato sauce, mushrooms, salt, sugar, cayenne and paprika. Place all ingredients in a casserole, sprinkle with grated cheese and bake for one hour at 300 degrees.

Morena Sauce with Spaghetti

Mrs. Fred Merrill

1/2 lb. butter	1 small onion, diced
1 lb. fresh mushrooms	2 cups broth
1 lb. veal, cubed	1 cup tomato puree

Fry mushrooms, veal and onion in butter. When well browned add broth and tomato puree. Thicken slightly with flour. Salt and pepper to taste. Cover and let simmer 1 hour. Serve on spaghetti.

Spaghetti-Tuna Casserole

Mary E. Carroll

1 onion, sliced	1 green pepper, chopped
1 can Franco-American spaghetti	1 can tuna
	1 can mushrooms
	Cheese

Saute onion and green pepper. Add spaghetti, tuna and mushrooms. Mix and put in casserole and top with cheese. Bake in 375 degree oven for 25 or 30 minutes. Serves 6.

Tamale Pie

Charlotte Crinklaw

1 can whole kernel corn	1 large onion, chopped
1 can tomatoes	1 clove garlic, chopped
1 cup salad oil	1 1/2 lbs. ground beef
1 cup cornmeal	1 can Las Palmas sauce
	1 can olives

Cook corn, tomatoes, 1/2 cup oil and cornmeal in saucepan until like mush. Add olives and salt. Put balance of oil in frying pan. Add onion, garlic and brown. Add meat and

brown. Add Las Palmas sauce, and salt to taste. Combine the two mixtures and bake in a large baking dish in 325 degree oven for 45 minutes.

Tamale Pie

Mrs. H. Waite Gerry

2 lbs. round steak, ground	1 large can tomatoes
1/2 lb. pork sausage	1 can whole kernel corn
3 large onions, diced	1 can ripe pitted olives
3 heaping T Gebhart's chili powder	1 T salt
1 cup bacon fat	1/2 tsp. pepper
3 cloves garlic, diced	1 quart water
	3 cups yellow cornmeal

Saute onions and garlic in bacon fat until light brown. Add meat and chili powder and brown. Add tomatoes, corn, olives, salt and pepper. In separate kettle, cook corn meal in water until thick. Then combine with first mixture. Put in baking dish and cook in 400 degree oven for 45 minutes. Serves 20.

Tamale Pie

Dorothy Robertson

2 cups cornmeal	1 can tomato sauce
1 1/2 lbs. round steak, chopped fine	2 cloves garlic, chopped
1 lb. short ribs, chopped fine	6 dry chilis
3 small onions, minced	1 can ripe olives
	1/2 lb. seeded raisins
	Salt
	1 pint tomatoes

Soak chilis overnight. Next day cook cornmeal in double boiler 2 hours. Salt as for mush and pour into molds. Cut meat in small pieces, or put it through grinder, using large blade. Brown onions and meat. Add tomatoes, tomato sauce, garlic and chilis which have been simmered and scraped. When this mixture is well cooked, add olives and raisins. Line pan with slices of mush. Add some of mixture, then more mush and more mixture. Bake 1 hour in 400 degree oven.

Tamale Pie

Mrs. John Talley

1 lb. hamburger	1 medium onion, chopped
1 large can tomatoes	1 cup salad oil
1 large can cream style corn	4 cloves garlic, minced
1/4 cup butter	1 cup ripe olives
	1 tsp. salt

Cook all together in large kettle for 15 minutes. Remove from heat and add the following:

2 cups milk	3 eggs, beaten
2 cups yellow corn meal	3 tsp. chili powder

Pour into greased pan or two large casseroles and bake 45 minutes in moderate oven.

Tamale Pie

Loraine Havins

1 lb. hamburger	1/2 cup salad oil
1 large onion, chopped	1 clove garlic, chopped
	3 T chili powder

Combine the above ingredients and cook until meat is done. Add the following:

1 can large kernel corn	2 1/2 cups yellow corn meal
1 large can tomatoes	2 1/2 cups milk
1 can olives	Salt and pepper to taste

Mix and put in casserole and bake 45 to 60 minutes in 350 degree oven. Serves 8 to 10.

Spinach Casserole

Laura Frost

1 1/3 cups canned spinach	1 cup milk
2/3 cup bread crumbs	Small onion, finely chopped
1 cup grated cheese	Salt and pepper
2 eggs, beaten	Bacon

Mix the above ingredients and put in a casserole. Put a few strips of bacon on top. Bake 1/2 hour, uncovered, in 350 degree oven.

Mushroom Polenta

Mrs. Harry C. Parker

1 cup cold water
1 cup cornmeal
3 cups boiling water
1 tsp. salt

4 egg yolks, beaten
1/4 cup cream
1 cup American cheese,
diced

Mix cup of cold water with cornmeal. Stir into 3 cups of boiling water. Add salt and cook, stirring constantly, until mixture boils. Then cook in double boiler 30 minutes. Blend the egg yolks, cream and cheese into the hot cornmeal mush. Bake in buttered casserole in 350 degree oven for 25 minutes. Serve with hot mushroom sauce or mushroom soup.

Asparagus Casserole

Mrs. Charles Havens

1 can mushrooms, stems
and pieces
1 large can asparagus
tips

1/2 pkg. almonds,
blanched and slivered
Salt
White sauce

Drain and cut asparagus in pieces. Make plenty of stiff white sauce with flour, asparagus juice, mushroom juice, canned milk, butter, salt, and just a bit of sugar to taste. Alternate mushrooms and almonds in casserole, with white sauce and asparagus. Top with buttered bread crumbs and heat in oven until hot and bubbling.

Vegetable Roly Poly

Mrs. W. E. Nash

2 lbs. ground beef
1 lb. ground pork
4 large stalks of celery
1 onion, or less
1 green pepper, or less
1 carrot

1 large tomato, or tomato
sauce
3/4 cup rice, uncooked
Salt
Pepper
Cabbage leaves

Chop vegetables and mix all with rice. Steam cabbage leaves. Put a spoonful on each leaf. Roll tightly. Put in roaster with liquid. Cook slowly in oven for 3 hours.

Five in One Vegetable Casserole

Mrs. Fred Merrill

Sliced potatoes	Canned corn
Sliced onions	2 cups tomato sauce
Link sausages	Salt, pepper

Slice potatoes thin and place in bottom of greased casserole. Cover with layer of sliced onions. Salt and pepper. Add a layer of link sausages, canned corn, salt and pepper. Last, add tomato sauce and bake until potatoes are done.

Hungarian Stuffed Cabbage

Sue Keiser

1 lb. beef, ground	1/2 cup sour cream
1 cup rice, cooked	1 lb. sauerkraut
2 eggs	Salt and pepper
1/2 cup onion, browned	Cabbage leaves

Take leaves off large head of cabbage and soak in salt water for 2 hours. Put the ground beef in a bowl, add cooked rice, eggs, onions, salt, pepper and sour cream. Mix well. Put 2 or 3 tablespoons of mixture in each cabbage leaf. Roll and fasten with toothpicks. Simmer rolls in sauerkraut and necessary water for 2 hours.

Scalloped Oysters and Corn

Mrs. S. A. Allen

1 pint oysters	1/4 cup butter or margarine
2 cups coarsely crumbled crackers	12 oz. can whole- kernel corn, drained
3/4 cup oyster liquid	Salt and pepper
6 T cream or top milk	

Drain oysters, reserving liquid. In skillet, melt butter, add crackers and stir until mixed. Grease a 12 x 8 x 2 inch baking dish. Spread 1 cup of crumbs over bottom. Arrange half of drained oysters and half of corn over these. Season very lightly with salt and pepper. Scatter 1/2 cup of crumbs on top. Add remaining oysters and corn. Sprinkle with salt and pepper. Mix oyster liquid with cream, drizzle

over all. Chill. About 30 minutes before dinner, heat oven to 425 degrees. Top oyster mixture with remaining 1/2 cup of crumbs. Bake about 20 minutes or until crumbs are brown.

Peanutatoes

Mrs. S. A. Allen

3 cups hot mashed potatoes	3 1/2 T peanut butter
	1 T grated onion
	1 T butter or margarine

Combine the hot mashed potatoes, 3 tablespoons peanut butter and grated onion. Blend well. Place in a greased baking dish. Cream the remaining peanut butter with the butter or margarine. Use to dot mixture. Brown in oven preheated to 350 degrees. Serves 4.

Cheese and Corn Souffle

Mrs. Henry Gates

4 T butter	1 tsp. salt
4 T flour	1 cup mild cheese
1 cup milk	1/2 cup soft bread crumbs
3 eggs, separated	1 cup whole kernel corn, drained

Melt butter, add flour and mix well. Add milk and cook until thick. Add salt, corn, crumbs, grated cheese. Cook until cheese melts. Remove from fire. Add slightly beaten egg yolks and mix well. Fold in stiffly beaten egg whites. Bake in greased casserole 50 minutes in 350 degree oven. Serves 6 or 8. Creamed mushrooms are delicious with this.

Corn-Cheese Souffle

Betty Bogart

2 cups thick white sauce	1 cup grated American or Cheddar cheese
1 tsp. dry mustard	
1/2 tsp. salt	1 cup corn kernels, cooked
	3 eggs, separated

Mix all ingredients except egg whites while white sauce is

cooking. When cheese is melted, fold in stiffly beaten egg whites. Turn into buttered 1 1/2 quart casserole. Set in a pan of hot water, and bake in 350 degree oven 45 minutes. Serves 6.

Quick Cheese Layer Bake

Ruth Byers

12 slices bread	1/2 lb. American cheese, sliced thin
4 eggs	1/2 tsp. dry mustard
2 1/2 cups milk	1 tsp. salt
1 T minced onion	1 T Worcestershire sauce
1/8 tsp. pepper	

Remove crust from bread. Arrange 6 slices in greased 12 x 8 x 12 baking dish. Cover bread with sliced cheese, then with remaining bread slices. Beat eggs. Add milk and remaining ingredients and blend. Pour over bread and let stand 1 hour. Bake 50 minutes in 325 degree oven. Serve at once. Serves 6.

Cheese Kimball

Marilou Wassell

2 1/2 lbs. young American cheese	2 eggs, separated
2 tsp. dry mustard	1 T Worcestershire sauce
1 T grated onion juice	Salt and pepper
	Bacon

Grind or grate cheese and beat until smooth with egg yolks. Add Worcestershire sauce, grated onion (optional), salt, pepper and dry mustard. When mixture is smooth fold in stiffly beaten egg whites. This cheese mixture may be kept in the refrigerator until used. Spread several slices of bread with the cheese mixture, place tomato slice in center. Top with 2 slices of uncooked bacon and broil until bacon is crisp and cheese slightly melted. This makes about 16 generous servings and is served as a main dish.