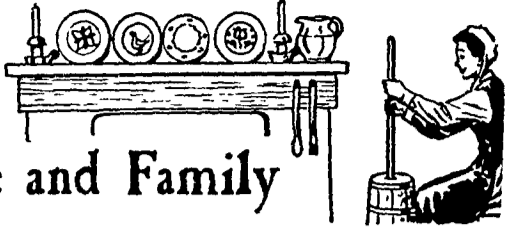


For the Farm Wife and Family



Spark Your New Year With New Main Dishes

By Mrs. Richard Spence

This season of the year always calls for extra entertaining. Sometimes it's a meal with all the fancy trimmings and then again it might be a light supper. We have some suggestions here for you if you're looking for some supper main dishes.

Following is a Beef, Spaghetti and Bacon Casserole. It's a dish that you can put together early in the day, if you wish—and then keep in the refrigerator until it's time to bake it for supper. It requires no last-minute fussing.

You can take it right from the oven to the table. With it, offer enriched rolls and a crisp tossed salad. For dessert, have baked pears still warm, topped with ice cream. You can bake the pears and the casserole at the same time.

Beef, Spaghetti and Bacon Casserole

4 oz. elbow spaghetti
3 slices bacon, finely cut
¾ cup chopped onion
¼ cup mushrooms (2-ounce can)
½ lb. ground beef
1¼ cups condensed tomato soup (10½ ounce can)
½ cup warm water
½ teaspoon oregano, crumbled
½ teaspoon salt
½ teaspoon pepper
¼ cup grated sharp cheese

Add two teaspoons salt and spaghetti to three cups boiling water. Boil rapidly, stirring constantly for two minutes. Cover, remove from heat and let stand five minutes. Meanwhile, fry bacon until partially cooked. Add onion and mushrooms and cook about five minutes longer. Stir in ground beef and cook until browned.

Add soup, water and seasonings. Rinse spaghetti with

warm water and drain well. Place half of spaghetti into well greased 1½ quart casserole. Cover with half of meat sauce. Sprinkle half of cheese over sauce. Repeat using remaining spaghetti, meat sauce and cheese. Bake in moderate oven (375 degrees) about 20 minutes.

Makes four servings.

Here's an idea for that leftover turkey —

Meltaway Casserole

4 oz. elbow macaroni
¼ cup butter or margarine
¼ cup finely chopped onion
¼ cup enriched flour
1 teaspoon salt
½ teaspoon thyme, crumbled
¼ teaspoon pepper
2 cups milk
1½ cups chopped cooked turkey (or chicken)
4 slices American cheese (4 unces)
Buttered bread crumbs

Add two teaspoons salt and macaroni to three cups boiling water. Boil rapidly, stirring constantly, for two minutes. Cover, remove from heat and let stand five minutes. Meanwhile, melt butter or margarine in saucepan. Add onion and cook over low heat three to five min-

utes. Stir in flour, salt, thyme and pepper. Add milk gradually and cook until thickened, stirring constantly. Rinse macaroni with warm water and drain well. Arrange half of macaroni in bottom of lightly greased 2-quart casserole.

Put half the turkey over macaroni. Arrange cheese slices over turkey. Repeat layering once. Pour sauce over layered mixture. Mix crumbs and parsley. Sprinkle over top of casserole. Bake in moderate oven (350 degrees) 25 minutes. Makes four servings.

Pork sausage appears to be outgrowing breakfast menus. Look at this recipe where it is used in a noodle casserole, along with cheese, onion, and a sauce made from celery soup. A dish that's easy to put together, it will rate as high in flavor and satisfaction as any that takes hours in preparation.

Sausage Noodle Casserole

4 oz. medium or broad noodles
1 lb. pork sausage meat
¼ cup chopped onion
1¼ cups condensed cream of celery soup (10½ ounce can)
1 cup warm water
1 cup grated sharp cheese (4 ounces)
½ cup crushed potato chips

Cook noodles. Meanwhile, brown sausage. Add onion to sausage and cook a few minutes longer. Combine soup and water in saucepan. Heat stirring until smooth. Remove from heat and stir in cheese. Rinse noodles with warm water and drain well. Mix noodles with soup mixture and sausage. Turn into greased 1½ quart casserole and top with potato chips. Bake in moderate oven (375 degrees) for 25 minutes. Makes four servings.

Is tuna a favorite in your house? Here's an easy Tuna Loaf.

Tuna Luncheon Loaf

4 oz. medium or broad noodles
1¼ cups condensed cream of celery soup (10½ ounce can)

½ cup warm water
2 eggs, beaten
¾ cup finely chopped onion
½ cup enriched bread crumbs
½ cup chopped ripe olives
½ teaspoon salt
Dash pepper
1 cup drained flaked tuna (7-oz. can)

Cook noodles. Combine soup and water. Blend into beaten eggs. Then add onion, bread crumbs, olives, salt, pepper and tuna. Rinse noodles with warm water and drain well. Add noodles to tuna mixture and mix thoroughly. Turn into well-greased loaf pan, 4½x8½ in. Bake in moderate oven (350 degrees) 35 to 40 minutes. To serve, unmold loaf on heated serving platter. Four servings.

The kinds of sauce to serve with spaghetti are seemingly countless. In fact, it's difficult to think of many sauces that aren't good with spaghetti. Perhaps that's why Italians can eat spaghetti every day of the year, sometimes twice a day, and never tire of it. They have such a variety of sauces to serve with it.

The character of the spaghetti varies with the kind of sauce that goes on it, because spaghetti is mild in flavor and submerges its personality to that of the food served with it.

Here's an easy sauce you can make from tomato soup. It uses veal steak in an interesting and good-tasting way.

Spaghetti With Savory Veal Steak

2 lbs. boneless veal steak, cut 1 inch thick
¼ cup enriched flour
¼ tsp. salt
Dash pepper
¼ cup shortening
½ cup finely chopped onion
2 cups cooked tomatoes (1 pound can)
1¼ cups condensed tomato soup (10½-ounce can)
1¼ cup warm water
1 tsp salt
½ tsp pepper
8 oz. long spaghetti

Cut steak into 1-inch strips. Mix flour, salt and pepper. Coat meat with flour mixture. Melt shortening in large, heavy skillet. Add meat and brown well on both sides. Add onion, tomatoes, tomato soup, water, salt and pepper. Bring mixture to boiling, then reduce heat and allow to simmer about 1 hour.

To cook spaghetti, add 4 teaspoons salt and spaghetti to 1½ quarts boiling water. Boil rapidly, stirring constantly, for two minutes. Rinse spaghetti with hot water and drain well. Arrange spaghetti on heated plates. Arrange veal over spaghetti and pour sauce over all. Makes six servings.

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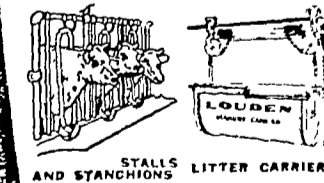
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