

cream of mushroom
milk
shredded sharp
cheese
macaroni
teaspoons buttered
crumbs
pan, lightly brown
onion in butter.
soup, milk, and 3/4
Heat until cheese
blend sauce with mac-
into a buttered
casserole.
remaining cheese
on top. Bake in
oven (350 de-
30 minutes, or
browned and
Makes four serv-
flower, Scallop
cauliflower,
and drained
(10 1/2 ounces) con-
cream of ce'ery or
room soup
1/2 cup milk

1/2 cup shredded sharp
Cheddar cheese
1/4 cup buttered bread
crumbs
Separate cauliflower into
flowers; place in a shallow
baking dish (10"x6"x2").
Blend soup, milk, and cheese.
Pour over cauliflower. Top
with buttered crumbs. Bake
in a moderate oven (350 de-
grees) about 30 minutes, or
until bubbling. Makes six to
eight servings.

Favorite Tomato Soup Cake
2 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon ground cinna-
mon
1/2 teaspoon ground cloves
1/2 teaspoon ground nut-
meg
1/4 teaspoon baking soda
1/2 cup shortening
1 cup sugar
2 eggs
1 can (10 1/2 ounces) con-
densed tomato soup
Preheat oven to moderate

(350 degrees). Grease and
flour two 8-inch round layer
pans. Sift dry ingredients to-
gether. In large bowl, thor-
oughly cream shortening
and sugar.
Add eggs; beat until light
and fluffy. Add alternately,
dry ingredients and soup.
Mix until smooth after each
addition.
(If desired, one cup chopped
nuts or one cup chopped ra-
isins may be folded into bat-
ter after dry ingredients and
soup have been added).
Pour into pans. Bake
about 30 to 35 minutes. Re-
move from oven. Let cool in
pans 10 to 15 minutes. Re-
move; cool thoroughly on
rack. Frost with Cream Fros-
ting or use your favorite
white frosting.

**Plan Now to Freeze, Can or
Store Squash**

With winter squash so
plentiful, you'll want to keep
some to use during the com-
ing months. If you don't
have a cool dry place to store
squash, you may want to
can or freeze it.

Just cook any of the win-
ter squashes like Hubbard,
Buttercup or Butternut in
steam, boiling water, or in
the oven or pressure sauce
pan. Take the pulp from the
rind and put through a sieve
or food mill.

If you plan to freeze the
squash, cool the pulp in cold
water stirring frequently.
Then pack into freezer con-
tainers but be sure to leave
at least a half-inch head
space to allow for expansion.
Seal the containers, mark
them, and freeze at a fast
freeze temperature.

For canning you'll want to
reheat the strained squash
stirring often to keep it from
sicking. When the squash is
heated through, pack it into
jars. Add no liquid or salt.

Fill the jars to within a
half inch of the top. Process
pint jars in a pressure can-
ner at 10 pounds; pressure
for 65 minutes. Cool the jars
out of drafts and store for
winter use.

**For the
Farm Wife and Family**



**Thaw Frozen Foods
in Package**

Some frozen foods, such as
vegetables and meats, need
no defrosting before cooking
while others, particularly
fruits, poultry, and fish, are
best partially or completely
thawed before cooking.

To thaw a frozen food,
leave it in the refrigerator or
thaw it at room tempera-
ture, or run cold water over
the package.

Always keep a frozen food

in its sealed package while
it is thawing. This helps pre-
vent darkening and preserv-
es the nutritive value of the
food, especially the Vitamin
C. Thaw only enough food
for one meal.

Once food has thawed,
cook it at once

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