

HUNTER'S STEW
 2 pounds beef stew meat
 cut into 1-inch cubes
 2 tablespoons fat
 1 cup chopped onion
 1 cup sliced celery
 1 pound can (2 cups) tomatoes
 2 cups water
 1 teaspoon salt
 1/2 teaspoon pepper
 1/2 teaspoon chili powder
 1 bay leaf
 1 1/2 ounce package frozen corn
 1/2 ounce package frozen peas
 1/2 ounce can mushroom
 1/2 ounce (optional)

1/2 cup uncooked macaroni
 pieces
 1 tablespoon cornstarch
 2 tablespoons water

Melt fat in a large kettle. Add meat and brown well on all sides. Stir in onion and celery and brown. Add tomatoes, water, salt, pepper, chili powder and bay leaf. Cover and simmer 2 hours. Add vegetables and macaroni. Cover and simmer about 30 minutes longer, or until meat is tender and vegetables and macaroni are done. To thicken broth, stir into stew 1 tablespoon cornstarch mixed with

2 tablespoons water. Cook and stir over low heat until broth is clear and thickened.

SPICY BROWN BEEF STEW

2 pounds beef stew meat, cut into 2-inch cubes
 1/2 cup flour
 3 tablespoons fat
 1 1/2 teaspoons salt
 1/2 teaspoon celery salt
 1/4 teaspoon dry thyme
 1 small clove garlic, finely chopped
 2 cups water
 2 teaspoons Worcestershire sauce
 2 tablespoons catsup
 6 whole cloves
 1 pound can onions
 10 ounce package frozen

peas and carrots
 1 pound can potatoes

Coat meat on all sides with flour. Save extra flour. Melt fat in a heavy kettle. Add meat and brown well on all sides. Remove browned meat from kettle. Sprinkle salt, celery salt, thyme, garlic, and extra flour into kettle with fat, stirring to make smooth paste. Gradually add water, stirring constantly until gravy is smooth and thickened.

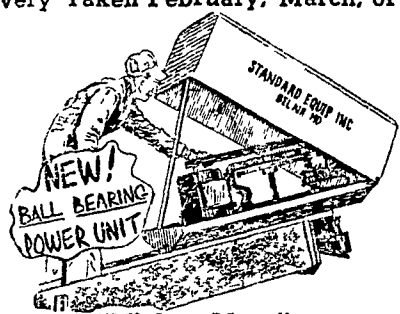
Stir in Worcestershire sauce and catsup. Return browned meat to kettle with gravy. Cover and cook over low heat on top of range or in a moderate oven (350

degrees) 2 hours. Stick whole cloves into onions. Add onions, carrots, and potatoes to kettle. Cover and continue cooking about 30 minutes or until meat is fork-tender.

Sliced frankfurters and macaroni combine with a pleasantly spicy mustard sauce in this tasty casserole **SAUCY-FRANK-BAKE**. Prepare this casserole in the morning and refrigerate. It can be baked in a hurry, and it's easy on the budget too.

SAUCY FRANK-BAKE
 8 ounces elbow macaroni
 1/2 cup butter or margarine
 1/2 cup enriched flour
 2 tablespoons sugar
 2 tablespoons dry mustard
 (Turn to page 10)

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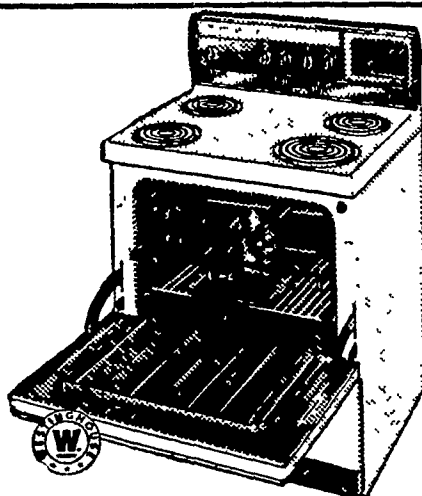
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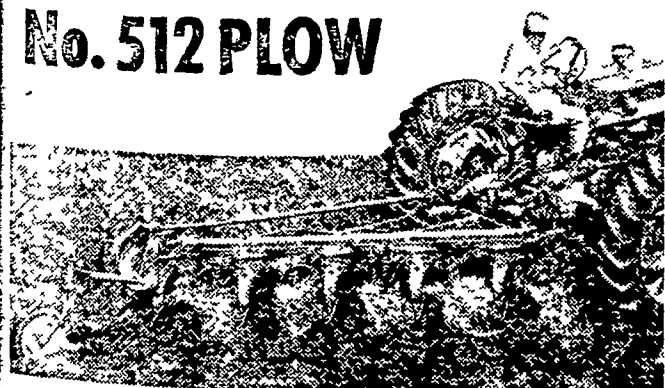
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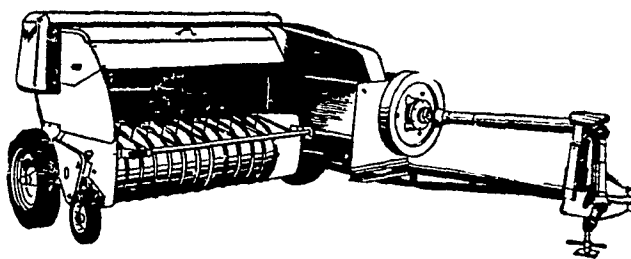
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