

When baked vegetable—place tomato mixture in casserole, top with butter and bake 10 minutes in 350 degree oven. Remove from oven and add hot, cooked green beans. Return to oven for 5 minutes to heat thoroughly.

There's a bit of "Jiggs" in most of us when it comes to corned beef and cabbage. The flavor of luscious, corned

beef brisket and succulent cabbage combine in a way that is hard to resist.

Homemakers on the lookout for out-of-the-ordinary food items have discovered the interesting variety corned beef brisket lends to menus. Corned beef brisket comes in family-sized packages weighing from two to five pounds. These transparent packages are vacuum-

sealed to retain all of the meat's goodness until it reaches your table. You can also buy whole briskets of corned beef weighing from five to fourteen pounds.

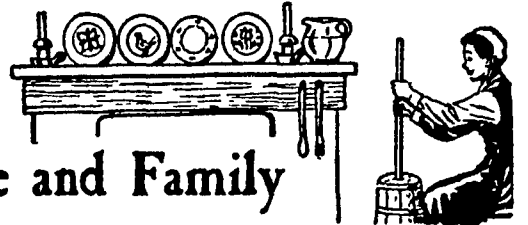
For a truly filling, flavorful treat, serve a corned-Beef-Vegetable Skillet with Mustard Sauce for dinner soon. If your family likes corned beef and cabbage, they'll love it in this intriguing combination of spices & flavorings.

CORNED BEEF-VEGETABLE SKILLET WITH MUSTARD SAUCE

- 1 to 2 pound piece Corned Beef Brisket
- 2 tablespoons butter or margarine
- 1 small head cabbage, shredded (5 cups)
- ½ cup chopped celery
- ½ cup chopped green pepper
- ¼ cup water
- 1 tablespoon butter or margarine
- 2 eggs
- ¼ cup vinegar
- ½ teaspoon salt
- 1½ tablespoons sugar
- ½ teaspoon dry mustard
- ½ teaspoon paprika
- ¼ cup water
- ¼ cup cream

Cook brisket according to directions on package. Drain Slice brisket. Melt 2 table-

For the Farm Wife and Family



spoons butter in a skillet. Add cabbage, celery, green pepper, and water. Cover and cook over low heat five minutes. Top with slices of corned beef. Cover and continue cooking until meat is hot and vegetables cooked, 5 to 10 minutes. Melt 1 tablespoon butter in a saucepan. Add eggs beaten with vinegar, salt, sugar, dry mustard, paprika, and water. Cook over low heat, stirring until thickened. Remove from heat. Add cream. Beat until smooth. Serve this sauce hot over corned beef-vegetable skillet. 4 servings.

Cook green beans and mixed garden vegetables separately. Season mixed garden vegetables. Mix the soup and flour together in a saucepan. Boil 5 minutes, stirring constantly. Remove from heat and add drained green beans. Mix well. Cut toast, using a cutter 2¾ ins. in diameter. Form a nest with green bean mixture on top of each toast circle. Fill nests with drained mixed garden vegetables. Just before serving heat assembled nests in a hot oven (400 degrees) 10 minutes. Serve immediately.

BEAN NESTS FILLED WITH MIXED GARDEN VEGETABLES

- 10 ounce package (or about 2 cups fresh) French style green beans.
- 10 ounce package (or about 2 cups fresh) frozen mixed garden vegetables
- Salt and pepper
- ½ cup condensed cream of mushroom soup
- 1 tablespoon flour
- 8 slices toast

BAKED HERB SEASONED TOMATOES

- 6 medium sized tomatoes
- Fine dry bread crumbs
- Salt and pepper
- Marjoram or dill weed
- Butter or margarine
- Cut each tomato in half but do not peel. Arrange in a low-sided baking pan. Sprinkle about 1 teaspoon of crumbs on each. Season lightly with salt and pepper and a pinch of leaf marjoram or dill weed, whichever your herb shelf has to offer. Dot each tomato half with a half teaspoon or so of butter. To bake place in a hot oven (400 degrees) for 10 minutes.

The coolness of a molded salad is delightfully refreshing on a summer day, but if

magnificent Magnavox



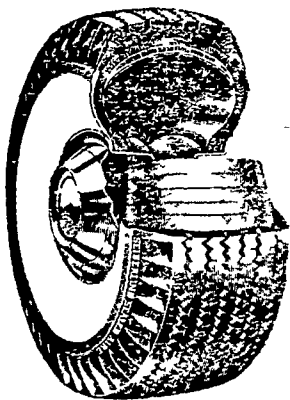
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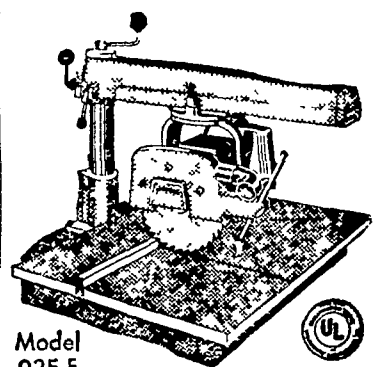
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