

teaspoon salt
 tablespoon parsley flakes
 cup chopped cashew
 tablespoons butter, melt-
 cup finely chopped
 cup diced tomato pulp
 pure tomatoes and scoop
 insides; sprinkle lightly
 salt Combine Cheddar
 cheese, bread cubes, nutmeg,
 parsley flakes, butter,
 onion and tomato pulp.

Fill tomatoes with cheese
 mixture and wrap each in alu-
 minum foil. Bake 15 min-
 utes in a 350 degree oven.

SUNSHINE BROCCOLI
 2 10½ oz. packages frozen
 broccoli spears, cooked,
 drained.

Cheese Sauce:
 ¼ cup butter or margarine
 ¼ cup flour
 1 cup milk
 ½ pound sharp Cheddar
 cheese, shredded (about 2
 cups)
 Melt butter; B'end in flour
 sa t. Add milk gradually;
 cook, stirring constantly un-
 til thick and smooth. Add
 cheese; stir until melted. Re-
 move from heat.

Stuffed Eggs
 6 warm, hard-cooked eggs
 2 tablespoons mayonnaise
 1 tablespoon vinegar
 ½ teaspoon dry mustard
 Salt and pepper
 Cut egg in half leng'hwise.

Remove yolks; mash. Add
 mayonnaise, vinegar, dry
 mustard, salt, pepper; mix
 well. Stuff egg halves with
 mixture.

Place broccoli spears in
 casserole. Place stuffed eggs
 on top of broccoli. Pour
 cheese sauce over the eggs.
 Bake 15 minutes at 375 de-
 grees. Makes 6 servings.

HEARTY SUPPER SALAD
 1 cup elbow macaroni
 2 cups diced cooked ham
 or luncheon meat
 1½ cups diced sharp Ched-
 dar cheese
 1 cup chopped celery
 1 small onion, chopped
 ½ cup chopped sweet
 pickle
 ½ cup dairy sour cream
 2 'ablespoons prepared
 mustard
 Cook macaroni in boiling
 salted water until tender, ac-
 cording to package directions
 Rinse and drain. Put in mix-

ing bowl with ham, Cheddar
 cheese, celery, onion and
 pickle. Blend together sour
 cream and mustard. Add to
 mixture. Toss until well
 blended. Chill thoroughly
 before serving.

**GRILLED SALMON
 -CHEESE SANDWICH**

1 cup flaked salmon
 1½ cups shredded sharp
 Cheddar cheese
 1 hard-cooked egg, chop-
 ped
 2 tablespoons chopped
 green pepper
 2 tab'espooons pickle relish
 2 tablespoons mayonnaise
 Dash Tabasco sauce
 ¼ teaspoon salt
 Dash pepper
 12 slices sandwich bread
 Butter or margarine,
 soft or melted
 Drain salmon. Combine

pepper, pickle relish, salad
 dressing, Tabasco sauce, salt
 and pepper. Allow to stand
 a least one hour, refrigerat-
 ed, for best flavor. Spread
 or brush bread with butter
 or margarine on one side.
 Spread salmon mixture on
 buttered side of half of bread
 slices, spreading mixture to
 edges. Close sandwiches with
 remaining bread s ices Brush
 or spread outside surfaces of
 sandwiches with butter or
 margarine and toast on light-
 ly-greased hot griddle until
 filling is hot and outside sur-
 faces of sandwiches are
 browned. 6 servings.

Dill seed adds an interest-
 ing flavor to cae slaw, lamb
 chops or lamb steaks, eggs or
 cheese dishes.

All power and happiness
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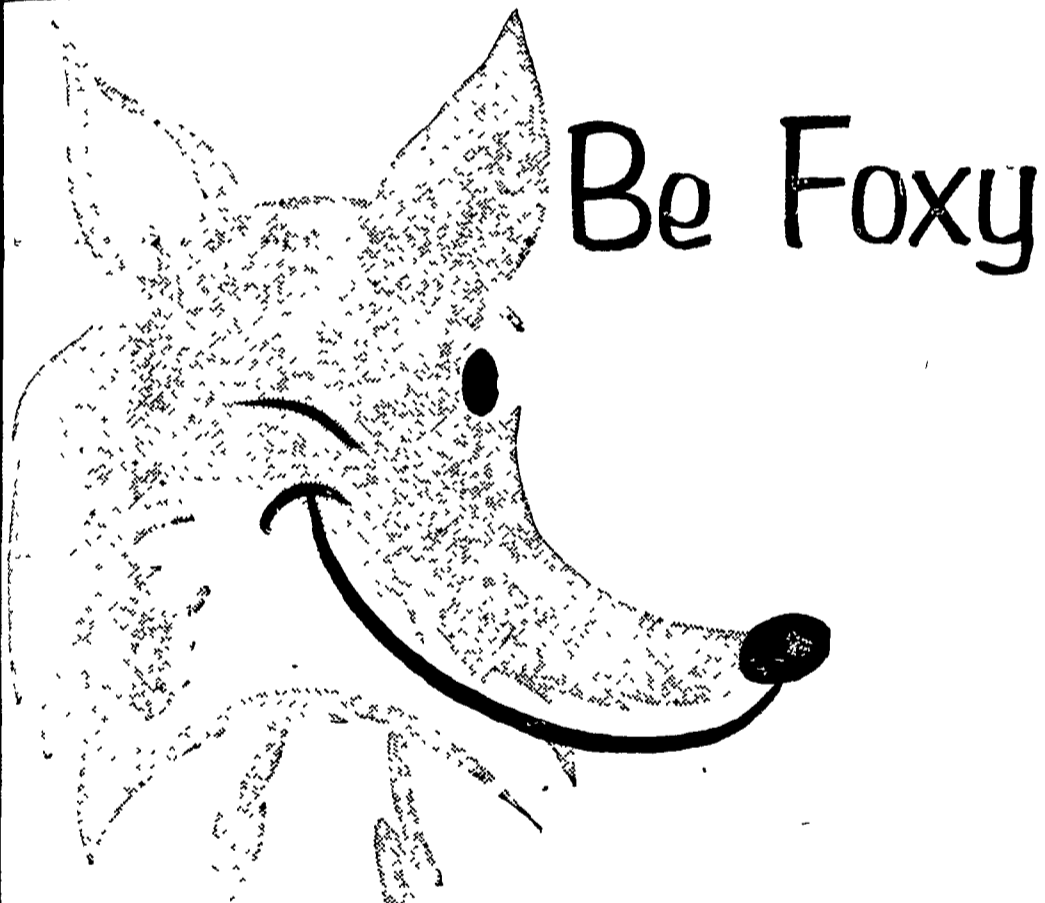
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