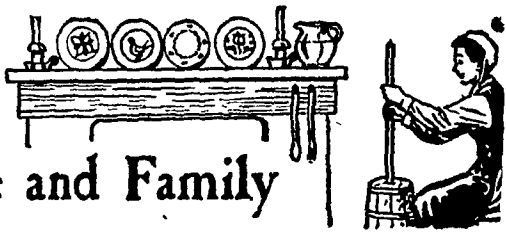


For the Farm Wife and Family



Cheese For Flavor

By Mrs. Richard C. Spence

With so many tasty cheeses on the market these days, it's not difficult to prepare a different dish often for your family. Something new and different on the table always sparks interest and heightens the enjoyment of a meal. That's why alert homemakers, ever on the lookout for new ideas to inject variety into meal planning, are taking to the new cheese in a plastic tube. Not only is this new "squeeze cheese" an attention-getter, it cuts down on meals preparation time, because a squeeze of the tube is all that is needed to secure the amount of cheese necessary for a sauce or spread.

Squeeze cheese is available in several flavor varieties to suit every taste. There is a mild type for folks who like their cheese bland; a sharp type for those who like it nippy; a-blue for the blue cheese lovers; plus one with a smoky flavor. Homemakers who anticipate drop-in guests and impromptu snacktimes keep all varieties on hand. There's little work involved in fixing an appealing tray of crackers and potato chips and all four varieties of squeeze cheese for "do-it-yourself" snacks.

Flavorful cheese spread in a tube has also found favor as a recipe ingredient. It combines with vegetable casseroles and meat dishes in a wonderful way, and it turns plain-Jane dishes into glamorous fare. Here are recipes for a meatless main dish—"Cheese-Broccoli Casserole" and an old standby made special—"Home Style Meat Loaf 'N Cheese'."

CHEESE-BROCCOLI CASSEROLE

½ cup cheese (squeeze-tube type)
10 ounce package frozen broccoli spears

¾ cup (½ can) condensed cream of mushroom soup
2 tablespoons finely chopped onion
Paprika
Cook broccoli until almost tender. Drain. Spread in a buttered 8-inch shallow pie pan. Mix together cheese, soup and onion. Pour sauce over broccoli. Sprinkle with paprika. Bake in a moderate oven (350 degrees) 15 to 20 minutes. 4 servings.

HOME STYLE MEAT LOAF 'N CHEESE

Cheese (squeeze-tube type)
1 pound hamburger
1 pound ground pork shoulder
2 eggs
1 cup milk
1 cup dry bread crumbs
¼ cup diced onion
2 tablespoons Worcestershire Sauce
1 tablespoon salt
1 teaspoon celery salt
2 tablespoons catsup
Combine all ingredients except cheese. Mix well. Pack into a loaf pan 9½x5¼x2¼ inches. Bake in a moderate oven (350 degrees) for 1 hour. Top hot loaf with cheese. Makes 8 to 10 servings.

A dish like Tuna Neopolitan blends the flavors of Cheddar and Parmesan cheeses so delightfully. It's colorful and mouth-watering.

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Parmesan is no longer a foreign cheese, but one of the many delectable and popular Italian-style cheeses now made by our own dairy industry. Creamy white and full of robust flavor it brings out the best in casseroles. Since it's a hard-textured cheese it must be grated into fine flakes before cooking.

TUNA NEOPOLITAN

½ cup chopped onion
1 4-ounce can sliced mushrooms
¼ cup (½ stick) butter
2 tablespoons flour
1½ cups (1 large can) evaporated milk
1 cup shredded Cheddar cheese
¼ cup grated Parmesan cheese
¼ teaspoon salt
¼ teaspoon cayenne pepper
¼ teaspoon garlic salt
½ teaspoon dry mustard
½ teaspoon chili powder
2 tablespoons chopped pimiento
1 8-oz. package broad egg noodles, cooked
1½ cups (10 ounce can) stewed tomatoes
½ cup grated Parmesan cheese
1 package frozen French-style green beans, cooked
2 7-oz. cans tuna, drained and flaked

In saucpan saute onions and mushrooms in butter. Blend in flour; slowly add evaporated milk, stirring until sauce is smooth and thickened. Add Cheddar and ½ cup Parmesan cheeses, seasonings and pimiento. Stir until cheese melts and sauce is well blended. Mix together noodles, tomatoes and ½ cup Parmesan cheese. Place two-thirds of noodle mixture in bottom of casserole. Layer green beans over noodles. Place flaked tuna on green beans and pour cheese sauce over all. Decorate top of casserole with remaining noodle mixture. Heat in a

350 degree oven for 10-15 minutes. 6 servings.

Vegetable Cheese Pie, featuring Provolone cheese is a dish that will surprise your family. Smoky Provolone makes this high protein custard dish unusually good in flavor.

VEGETABLE CHEESE PIE

Unbaked 9-inch pie shell
2 tablespoons flour
1 cup milk
2 eggs
¾ teaspoon salt
½ teaspoon Worcestershire sauce
1 package frozen peas and carrots
½ package frozen corn, partially thawed
1½ cups shredded Provolone cheese
1 medium onion, sliced thinly
2 tablespoons butter
In a mixing bowl blend flour with a little of the milk. Mix in remaining milk. Add eggs, salt and Worcestershire sauce and beat until well blended. Arrange all vegetables alternately with

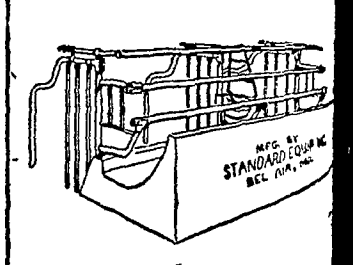
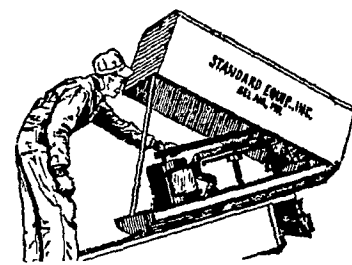
cheese in pie shell finishing with onion rings on top. Dot with butter. Pour egg-milk mixture over vegetables and cheese. Bake 1½ hours in a 375 degree oven or until set when tested with a silver knife. Makes 6-8 servings.

GREEN BEANS IN BLUE CHEESE SAUCE

½ stick (¼ cup) margarine
2 packages (10 oz. each) frozen French-style green beans
3 tablespoons flour
1½ cups milk
3 tablespoons crumbled blue cheese
½ teaspoon salt
pepper
½ cup soft bread crumbs
Cook beans according to directions on package. Drain. Melt 3 tablespoons margarine in a saucpan. Stir in flour. Add milk gradually stirring constantly until mixture thickens. Stir in blue cheese, salt, and pepper. Reduce heat to very low and simmer 5 minutes. Combine well blended. Arrange all blue cheese sauce with beans (Turn to page 17)

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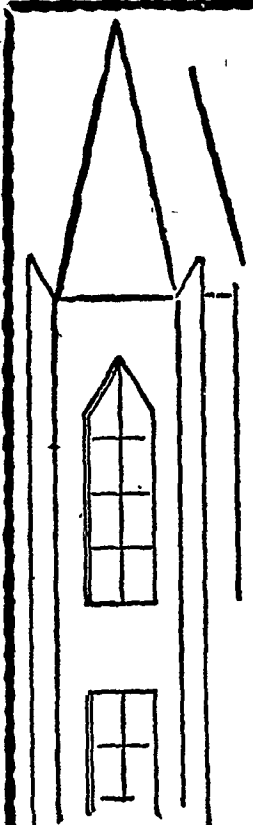
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... an Easter Message



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