

1 teaspoon Worcestershire sauce
 ¼ cup grated Parmesan cheese
 2 medium tomatoes, sliced

Cook spaghetti in boiling salted water until tender 8 to 10 minutes; drain. In a skillet brown chopped onion and ground beef in the 2 tablespoons butter. In a saucepan, melt ¼ cup butter. Add flour and seasonings; mix well. Slowly add milk and Worcestershire sauce, mixing well. Cook, stirring constantly, until sauce is thickened and smooth. Remove from heat,

add cooked spaghetti and ½ cup Parmesan cheese. Place half of spaghetti mixture in bottom of buttered square 2-quart baking dish, top with half of meat mixture and half of sliced tomatoes. Repeat layers and sprinkle top with remaining ¼ cup Parmesan cheese. Bake 20-25 minutes in a 350 degree oven. Six servings.

**CHICKEN APPLE
 CASSEROLE**

½ cup chopped onion
 ½ cup chopped celery
 2 tablespoons butter or margarine, melted

2 cups sweetened p.e-sliced apples
 1¼ cups chicken gravy
 1 cup boned cooked chicken
 2 tablespoons pimiento strips
 ¼ teaspoon salt
 ½ teaspoon thyme
 ½ teaspoon nutmeg
 8 ounces elbow macaroni
 1 tablespoon butter, melted
 ½ cup dry bread crumbs
 2 tablespoons grated Parmesan cheese

Cook onion and celery in melted butter or margarine until tender. Add apples, chicken gravy, chicken pimiento, salt, thyme and nutmeg. Mix well and heat thoroughly. Meanwhile, cook elbow macaroni in boiling salted water until tender, about 7 minutes. Drain. Pour half of macaroni into lightly-greased 2-quart casserole. Cover with half of the chicken mixture. Pour remaining macaroni into casserole, top with remaining chicken mixture. Combine melted butter, bread crumbs, and Parmesan cheese. Sprinkle on top of casserole. Bake in moderate oven (350 degrees) for 30 minutes or until mixture is browned and bubbly. Serve immediately. Makes 4 to 6 servings.

This Tuna Supper Salad is not necessarily a hot dish but it is a meal in itself and can be prepared ahead of time as can all of these casseroles.

TUNA SUPPER SALAD
 8 ounces elbow macaroni

2 cups drained flaked tuna (two 7-oz. cans)
 1 cup sliced peaches (1-pound can)
 ½ cup chopped nuts
 ¼ cup chopped sweet pickle
 1 cup dairy sour cream
 ½ teaspoon salt
 ¼ teaspoon crushed dried mint leaves
 ½ teaspoon thyme

Cook macaroni in boiling salted water until tender, about 7 minutes. Drain and rinse with cold water. Turn into bowl. Add tuna, peaches, nuts and pickle. Combine sour cream, salt, mint leaves and thyme. Pour sour cream over tuna mixture and toss very lightly. Chill and serve. Makes 4 to 6 servings.

The Barbecued Meat Balls can be prepared ahead of time for the following recipe, then heated at serving time to be served over tender macaroni, noodles or spaghetti. These meat balls are also good for freezing.

BARBECUED MEAT BALLS

1 pound ground beef
 1 teaspoon salt
 ¼ teaspoon pepper
 1 10½-oz can condensed tomato soup
 ¼ cup sweet pickle relish
 2 tablespoons minced onion
 2 tablespoons vinegar
 2 tablespoons catsup
 1 tablespoon brown sugar
 1 teaspoon salt
 8 ozs. medium noodles

Mix ground-beef thoroughly with 1 teaspoon salt and pepper. Form into 1-inch meat balls. Brown in a hot skillet. Combine sour, pickle and nuts, if desired. Makes 9 servings.

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catsup, brown sugar and remaining salt. Add to browned meat balls, bring to boiling, reduce heat and simmer, uncovered, for 25 minutes. Cook noodles in boiling salted water until tender, 5 to 7 minutes. Drain and arrange on heated platter. Pour Barbecued Meat Balls over noodles. Makes 4 to 6 servings.

Quick Cherry Pudding is another simple dessert. Can be prepared ahead of time for the following recipe, then heated at serving time to be served over tender macaroni, noodles or spaghetti. These meat balls are also good for freezing.

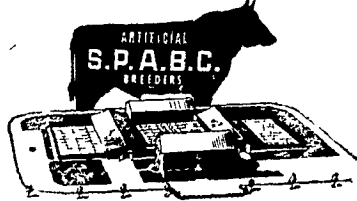
QUICK CHERRY DESSERT

2 cups cherry pie filling (one 1-pound, 6-ounce can)
 1 teaspoon grated lemon rind
 1½ cups sifted enriched flour
 ½ cup sugar
 ½ teaspoon salt
 ½ cup butter or margarine
 Whipped cream, if desired
 Chopped nuts, if desired

Mix together cherry pie filling and lemon rind and set aside. Sift together flour, sugar and salt. Cut or rub in butter or margarine until mixture is crumbly. Spread half of flour mixture over bottom of 8-inch square pan. Press down firmly. Spread cherry mixture on top. Sprinkle with remaining flour mixture. Bake in moderate oven (375 degrees) 45 to 50 minutes. Serve warm. Top with whipped cream and nuts, if desired. Makes 9 servings.

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