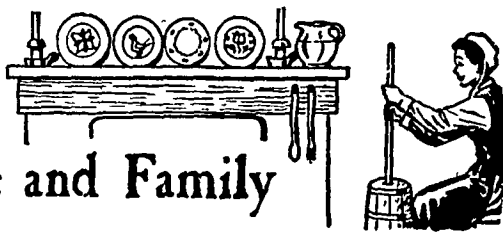


For the Farm Wife and Family



Franks For Picnics

By Mrs. Richard C. Spence

Whether the location is the backyard, beach or a roadside park, plans for summer weekends usually include a picnic. Ideal for such outings are Frank and Cabbage Wrap-ups, a new way to serve franks on buns.

The sandwiches which contain cabbage in a peppery dressing in addition to the franks and shredded cheese are prepared at home, wrapped individually in foil and carried to the picnic site. At serving time the packages are arranged on top of the grill and heated through.

Franks are fully cooked when purchased and may be eaten either hot or cold. This makes them perfect for outdoor eating where the degree of doneness of grilled foods is often dependent upon the size of the appetite. Franks are equally handy for slicing with vegetables in salads and main dishes. Their popularity isn't limited to the picnic season. After purchase the franks should be stored in the refrigerator and used within 4 to 5 days.

FRANK & CABBAGE WRAPUPS

- 1 pound franks
- 1½ cups shredded cabbage
- 2 tablespoons chopped green pepper
- 1 tablespoon chopped pimiento
- ½ cup shredded American cheese
- 2 teaspoons prepared mustard
- 3 tablespoons mayonnaise
- ¼ teaspoon Worcestershire sauce
- Salt
- 10 frank buns
- Butter or margarine

Combine cabbage, green pepper, pimiento, cheese, mustard, mayonnaise, Worcestershire sauce and salt. Blend well. Cut frank buns and spread with butter. Spoon about 3 tablespoons of the cabbage mixture onto each bun. Cut each frank in half lengthwise. Place frank halves on top of cabbage. Add top of bun. Wrap each frank and bun in aluminum foil. Place on outside grill for 25 to 30 minutes or until warm. Pull back foil and serve.

FRANK AND POTATOES AU GRATIN

- ½ pound franks
 - 2 tablepoons butter or margarine
 - 2 tablespoons flour
 - 2 cups milk
 - ½ cup shredded sharp cheddar cheese
 - ½ teasp on Worcester-shire sauce
 - ½ teasp on salt
 - ¼ teasp on curry powder
 - 3 cups cooked, sliced potatoes (about 3 large potatoes)
- Melt butter in a saucepan. Remove from heat and slow-

quart casserole. Pour half of the cheese sauce over this mixture. Add remaining potatoes and franks. Top with remaining sauce. Cover. Place in a moderate oven (350 degrees) for 20 to 25 minutes. Makes about 6 servings.

S'MORE FRANKS

- 6 franks
- 1 cup packaged biscuit mix
- 1 red skinned apple
- 2 tablespoons butter or margarine
- 3 slices process American cheese

Prepare biscuit mix as directed on package for rolled biscuits. Roll into a rectangle 6 by 9 inches. Cut lengthwise into six 1-inch strips. Core and cut unpared apple into thin slices. Slit franks and stuff each with four apple slices. Dot with butter. Wrap biscuit strips around franks spiral fashion and place in 6 by 12 inch baking dish that has been rubbed with shortening. Brown in very hot oven (450 degrees) for 15 to 20 minutes. When biscuit dough is golden brown, remove

from oven and arrange slices of cheese over the top. Return to oven for about 1 to 2 minutes or until cheese melts. Serve immediately.

TANGY FRANKS

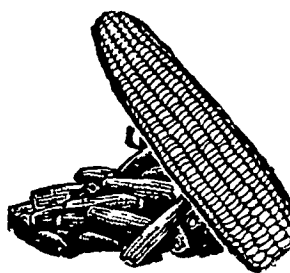
- 8 franks
 - 3½ ounce can French-fried onion rings
 - ½ cup cheese-from-a-tube or ¼ cup prepared mustard
 - ¼ cup French dressing
- Crush onion rings. Slit franks and fill with cheese or mustard. Pour French dress-

SIMPLE FRANK 'N VEG SKILLET

- 6 to 8 franks
- 1 tablespoon butter or margarine
- Onion salt
- Coarst'y ground pepper
- 12 ounce can whole kern

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