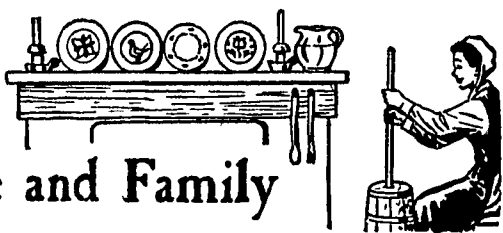


## For the Farm Wife and Family



### Cooking For A Crowd

By Mrs. Richard C. Spence

Once in a great while it is our lot to have to cook up something to serve to twenty people or more. Today we have some quantity recipes you might like to keep on hand for just such an occasion—main dishes and desserts.

**CASSEROLES** are always a sure winner when cooking for a crowd.

#### TUNA-VEGETABLE CASSEROLE

18 eggs  
3 cups milk  
1 teaspoon salt  
1 tablespoon pepper  
1 pound saltine crackers, crushed  
2 cups chopped onion  
4 pounds canned tuna, flaked  
2 quarts mixed vegetables, (frozen, canned or leftover)  
Beat eggs with milk, salt and pepper, using wire whip at high speed for one minute. Stir in crushed saltine crackers, onion, tuna and vegetables. Spread in greased 12x18 inch pan. Bake in moderate oven (350 degrees) one hour or until firm in center. Cut in squares. Serves 20.

#### CURRIED EGG-CHEESE BAKE

36 eggs  
1 teaspoon salt

2 teaspoons pepper  
1 tablespoon curry powder (or to taste)  
1 cup butter or margarine, melted (½ pound)  
1 pound saltine crackers, Crushed  
2 cups cheddar cheese, grated (½ pound)

Beat eggs with salt, pepper, curry powder and butter or margarine, using wire whip at high speed for one minute. Stir in crushed saltine crackers. Pour into well-greased 12x18-inch pan.

Sprinkle with grated cheese. Bake in moderate oven (350 degrees) 20 minutes or until firm. Cut in squares. Serves 20.

These Tuna Croquettes are easy and different for quantity cooking.

#### TUNA CROQUETTES

2 pounds, 10 ounces tuna, flaked  
2 pounds saltine crackers, crushed  
2 10½-oz. cans condensed cream of mushroom soup  
2 10½-oz. cans condensed cream of celery soup  
1 tablespoon basil  
2 teaspoons black pepper  
4 eggs  
1½ pounds process American cheese  
Mix crushed crackers, tuna, soups, basil, black pepper and eggs. Chill. Cut cheese into 1-inch cubes. Shape tuna mixture into croquettes about 1-inch cubes. Bake in moderate oven (350 degrees) 25 minutes or roll in cracker crumbs and fry in deep fat (360 degrees) until golden brown, about 3 minutes. 25 servings.

Creamed dishes are always nice to serve to a group.

Keep it warm in your favorite chafing dish during the serving period.

#### CREAMED LOBSTER

½ pound (1 cup) butter or margarine  
1 cup chopped onion  
1 cup chopped green pepper  
1 cup minced parsley  
3 pound 2 oz. can condensed cream of mushroom soup  
1 quart light cream  
½ dozen egg yolks, beaten  
3 pound 2 oz. (7 cups) lobster, flaked  
¼ teaspoon nutmeg  
½ teaspoon cayenne pepper  
Melt butter or margarine, add onion, pepper and parsley. Cook gently for about 10 minutes. Add soup, cream and egg yolks. Blend well. Add lobster and seasonings. Cook, stirring frequently until mixture thickens, about 45 minutes. Serve over crackers. 25 servings.

#### FISH CHOWDER

½ pound (1 cup) butter or margarine

2 cups chopped onion  
2 pounds potatoes, diced  
2 tablespoons salt  
2 teaspoons pepper  
1 quart water  
3 pounds fish filets, cubed  
1 gallon milk  
1 teaspoon oregano  
Saute onions in butter or margarine. Add potatoes, salt, pepper and water and cover. Cook until potatoes are nearly done. Add fish and simmer until fish is flaky. Add milk and oregano. Heat but do not boil. Serve with saltines or oyster crackers. Serves 25.

#### CORN CHOWDER

½ pound (1 cup) butter or margarine  
½ pound (2 cups) onion, chopped  
2½ pounds potatoes, diced  
2 tablespoons salt  
1 teaspoon pepper  
1 quart water  
4 pounds 8 ounces (six 12-ounce cans) corn, whole kernel  
1 gallon milk  
Saute onions in butter or margarine. Add potatoes, salt

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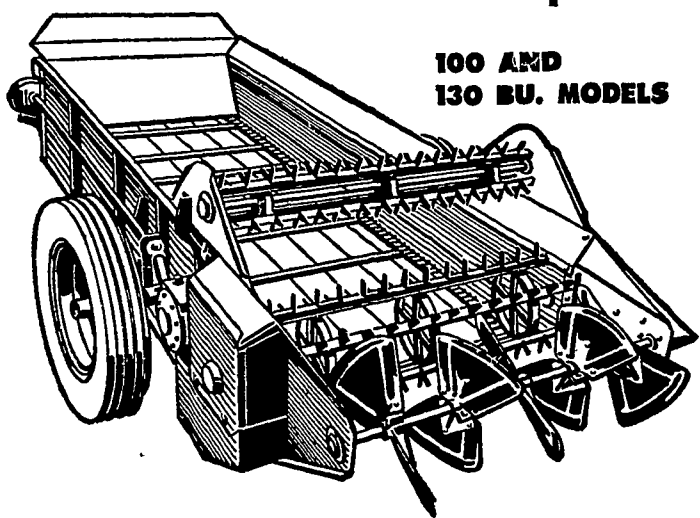
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