

● Know Cheese

(continued from page 14)

- 1/2 cup diced celery
- 3 tablespoons flour
- 1/2 teaspoon salt
- Dash of pepper
- 1-1/2 cups milk
- 1/2 cup grated Parmesan cheese
- 3 cups cooked, diced beef
- 1 cup cooked vegetables

Prepare the crust mix according to package directions adding Cheddar cheese to the dough. On lightly floured board roll dough to 1/4-inch thickness; make small slits in crust or make small cutouts using 1-inch cookie cutter. In saucepan melt butter. Add onion, green pepper and celery; saute until tender. Re-

move from heat; blend in flour, salt and pepper to form a smooth paste. Gradually stir in milk. Then heat, stirring constantly, until thickened. Add Parmesan cheese, beef and vegetables. Pour into 2-quart baking dish; top with crust. Flute edges of crust; bake 20 minutes in a 400 degree oven.

TURKEY-MACARONI CASSEROLE

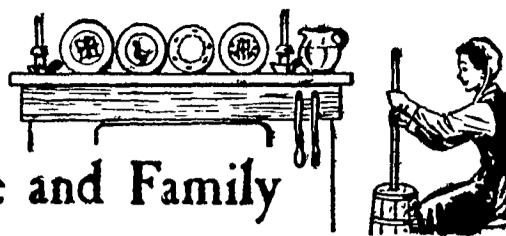
- 1/4 cup (1/2 stick) butter
- 1 2-ounce can mushrooms, drained
- 3/4 cup (6-ounce can) tomato paste
- 1 cup tomato juice
- 1-1/4 teaspoons salt
- 1/2 teaspoon oregano
- 1/2 teaspoon garlic powder

- 1 tablespoon chopped parsley
- 1/8 teaspoon pepper
- 8 ounces macaroni
- 1-1/2 cups cooked diced turkey
- 3/4 cup shredded Provolone or Cheddar cheese

In sauce pan melt butter; saute mushrooms. Stir in tomato paste, tomato juice, salt, oregano, garlic powder, parsley and pepper; simmer 10 minutes. Cook macaroni according to package directions; drain. Combine macaroni, turkey and 1/2 cup of the tomato mixture; toss lightly. Place half of this mixture in bottom of shallow 2-quart baking dish; top with cheese. Add remaining turkey-macaroni mixture; pour remaining tomato sauce over all. Bake 30 minutes in a 350 degree oven. Makes 5-6 servings.

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For the Farm Wife and Family



Ladies, Have You Heard? . . .

By Jane Thurston

Success In Canning Tomatoes

Start with standard canning jars so lids will fit properly and you know jars won't break with heat. Check the top edge and the rim of each jar, and you might use a thin cloth over your fingers as you carefully go around the rim of the jar to check for nicks or rough spots.

Always use new rubbers with a one-piece lid and a new inner part of a two-section lid. When you buy two-part lids, check them before leaving the store. See if they separate easily and aren't stuck together. Check lids you have on hand the same way.



THURSTON

Follow instructions for using the lids.

Process tomatoes in a boiling water bath, and be sure the water covers the jars and boils vigorously during the processing time.

After processing be sure to tighten only jar lids that need it. Keep instructions for using lids handy in case you need to refer to them.

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Facts On Dairy Foods

Consumers have become nu- (Continued on Page 17)

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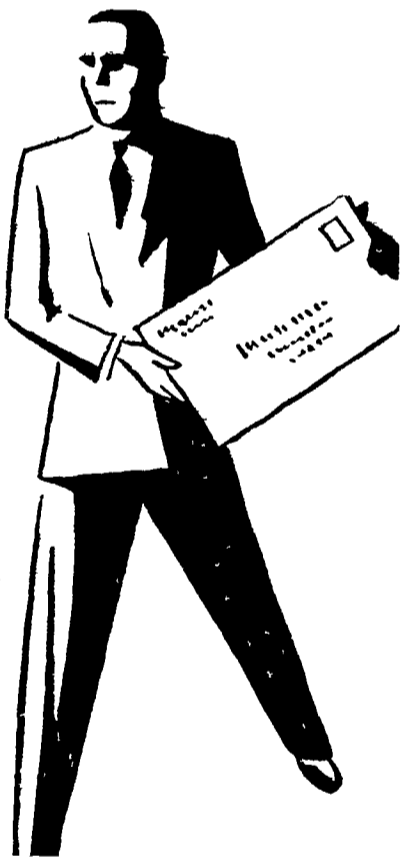
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