

● **Have You Heard?**

(Continued from Page 15) storage equipment. Musts for storing to keep clothing in good wearing condition include: correctly shaped shoe-trees, -enough hangers of the right type for garments; hat boxes; belt rings or hooks; shoe racks or holders; and necktie caddy. Careful storage helps to keep clothing fresh looking and on the wearing list, day after day.

Good For You To Try

Dice cooked ham, add it to a golden choose sauce, and serve hot over cooked cabbage, cauliflower, broccoli, or asparagus. A dash of Worcestershire sauce will give the cheese sauce extra zip.

Heat over-toasted rice cereal and use for a crisp garnish on juicy baked apples

When using banana slices to garnish a fruit salad, roll the slices in mayonnaise, then in crisp corn flakes

Prepare some dishes for last-minute mixing or baking. You can make refrigerator doughs for cookies and rolls to be baked on short notice, you can prepare meat loaf and casserole dishes ahead of time ready for baking.

Make tarts this way — spoon vanilla pudding made from a packaged mix into cooled tart shells, cover with sweetened fresh or frozen fruit, and top with whipped cream at serving time.

About Coffee Stains

From the National Institute of Drycleaning come these interesting facts: Spilled hot coffee is harder to remove from clothing than lukewarm coffee. Also the stain may be harder to take out if you use cream and sugar. This is especially true if coffee is spilled on wool fabrics. Coffee is less of a problem when spilled on cotton and manmade fabrics, and in many cases coffee is almost impossible to remove from silks and wools, especially when the coffee is hot.

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● **For The Farm Wife**

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quently. Serve over toast. Garnish with deviled eggs, if desired. Makes 4 servings.

For a change let's have Asparagus Cream Soup. The cream part is fresh sour cream, which gives your soup a tangy, subtly different flavor. This is an extremely adaptable recipe which varies according to individual tastes. You can use fresh or frozen asparagus; add the specified amount of chicken flavoring or increase it. Any way you make it, you're sure to win compliments from the family when you serve it up, piping hot, at lunch or supper time. Add broiled cheese and

tomato sandwiches on rye bread, tall glasses of milk, and a dish of crisp relishes, for a delicious meal.

ASPARAGUS CREAM SOUP

- 2 packages (9-ounce) cut-up asparagus
- 1 1/4 cups water
- 2 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon salt
- 1 teaspoon chicken stock base
- 1/4 teaspoon monosodium glutamate
- Dash of pepper
- 3 cups milk
- 1 cup dairy sour cream

In a saucepan place asparagus in water; cover, bring to boil; turn heat to simmer and cook until very tender. Meanwhile, in another saucepan, melt butter; blend in flour, salt, chicken stock base, mono-

sodium glutamate and pepper. Gradually add milk; cook, stirring constantly, until mixture thickens and loses starchy taste. Using a blender or food mill puree asparagus with cooking liquid; blend in sour cream. Just before serving combine asparagus mixture with white sauce. Heat and serve immediately. 6-8 servings.

NOTE: One chicken bouillon cube dissolved in 1/4 cup hot water may be substituted for chicken stock base.

Asparagus-Parmesan Casserole is a perfect "quickie" casserole for busy days.

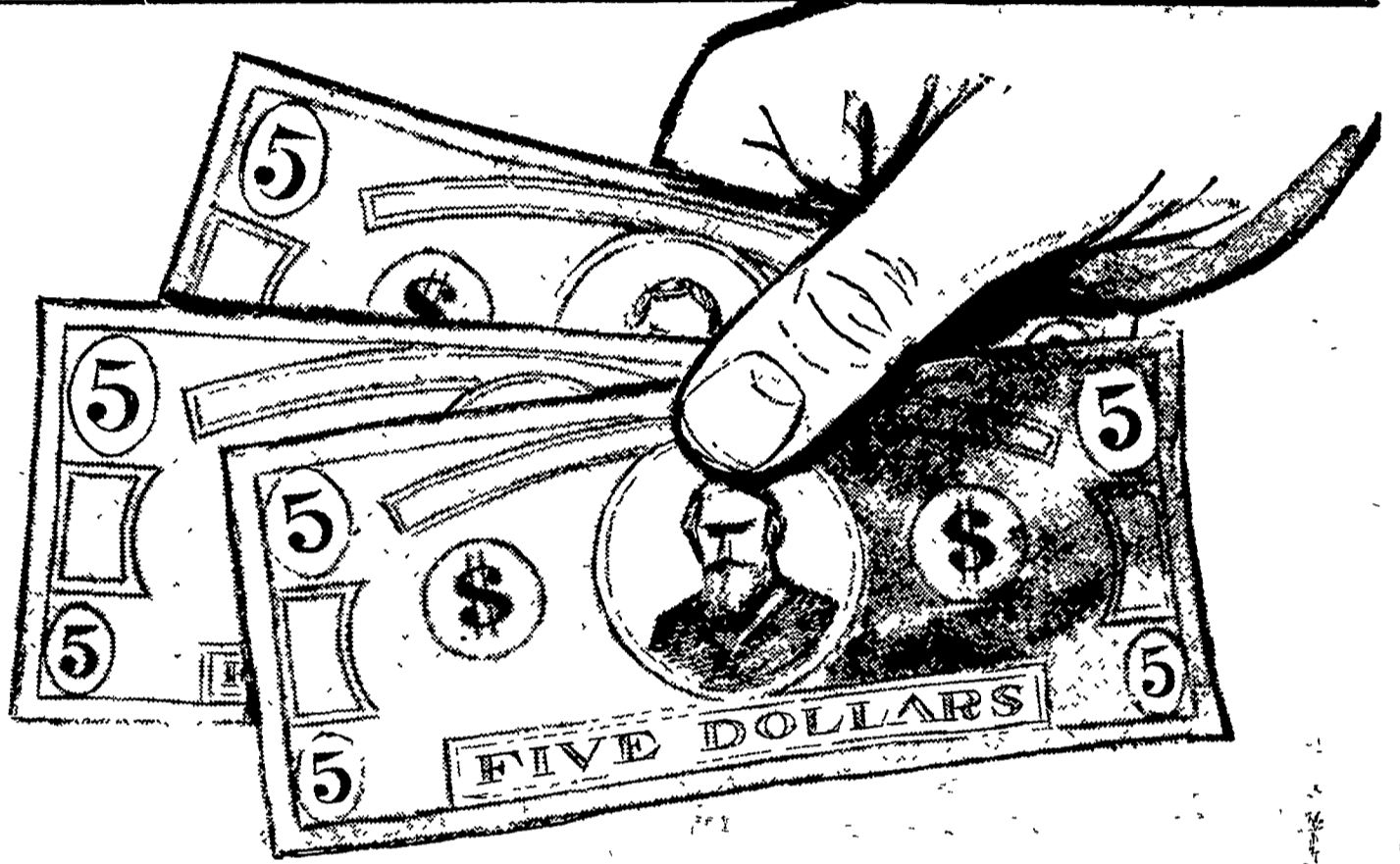
ASPARAGUS-PARMESAN CASSEROLE

- 8 ounces elbow macaroni
- 1 clove garlic, minced
- 2 10-ounce packages cut up

- asparagus
- 1/4 cup olive oil
- 1 can (10 1/2 ounces) condensed cream of celery soup
- 1/4 cup water
- 1 6-ounce package Mozzarella cheese, diced
- 1/4 cup sliced pitted ripe olives
- 1/2 cup grated Parmesan cheese
- 2 tablespoons minced parsley

Cook macaroni until tender, about 7 minutes. Cook garlic and asparagus in olive oil until asparagus is tender, about 10 minutes. Combine soup and water, heat to boiling, reduce heat and add Mozzarella cheese. Stir until cheese is melted. In 2-quart casserole, arrange alternate layers of macaroni, asparagus, sauce,

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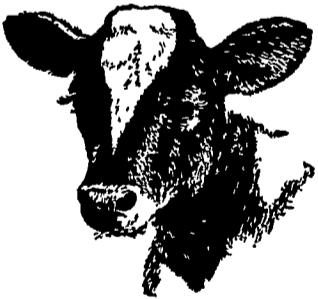
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