

(Continued From Page 8)

1 can condensed cream of celery soup, undiluted
 1/2 cup milk
 1 cup grated process American cheese
 1 cup soft bread crumbs, buttered
 Heat oven to 400 degrees (moderately hot). Cook cabbage in boiling, salted water 10 minutes; drain. Place in baking dish (10 x 6 x 1 1/2 inches). Blend soup, milk and cheese; heat until cheese melts. Pour over cabbage. Top with bread crumbs. Bake 10-15 minutes or until hot. Makes 6-8 servings.

Even a salad uses soup —
HOT FRANKFURTER POTATO SALAD

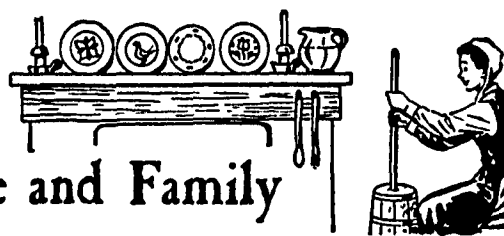
4 strips bacon
 1/2 pound (4) frankfurters, sliced
 1/2 cup sliced onion
 1 can condensed cream of celery soup, undiluted
 1/4 cup water or milk
 2 tablespoons vinegar
 2 tablespoons India or sweet relish
 5 pared, cooked medium potatoes, diced (3 cups)
 Fry bacon in deep skillet until crisp. Remove from skillet; drain; crumble. Cook frankfurter slices and onion in bacon drippings until onion is tender. Add soup, water, vinegar and relish; mix well. Add potatoes; toss lightly; heat. Garnish with crumbled bacon. Makes 4-6 servings.

tapioca
 5 cups thinly sliced, pared cooking apples (about 2 pounds)
 1/2 cup light brown sugar
 1/2 cup sifted flour
 1/2 teaspoon cinnamon
 1/4 cup butter or margarine
 Heat oven to 350 degrees. Line a 9-inch pie pan with pastry. Fold extra pastry back and under, building it up about 1/2 inch before fluting to allow for a deeper pie. Blend soup, sugar and tapioca in large bowl. Add apples; mix gently but well. Turn mixture into pastry lined pan. Combine brown sugar, flour and cinnamon. Cut in butter until well blended. Crumble mixture on top of apples. Bake 1 hour 15 minutes. Serve warm (let stand at least 1 1/2 hours). Makes 1 9-inch pie.

Many nations have had their characteristic fermented beverages dating back to earliest time including mead from honey in old England, beer in Germany, rice wine called saki in Japan, pulque in Mexico, kvass in Russia and taette in Scandinavia.

See what a can of soup will do for a dessert —
WILLIAM TELL PIE
 Pastry using 1 cup flour
 1 can condensed cheese soup, undiluted
 1/2 cup sugar
 3 tablespoons quick-cooking

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For the Farm Wife and Family
Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

For You to Try
 A storage inventory, whether it's mental or written, may help you to make better use of your closets, cabinets, shelves, and drawers. Study the items you use and store in each room and see if you can find better ways to use present storage space. When you plan to build or buy new storage units, this analysis of present storage can help you determine storage needs.

Subtract space-takers that you're not using and you can add living space to rooms. As you change to indoor living, survey rooms for items you might discard or store for the season. Uncluttered surfaces and open space create a feeling of spaciousness in rooms.

A glass of milk gives staying power to a light breakfast. And milk starts the day with a supply of important nutrients.



THURSTON

About Baked Custard
 Baked egg custard is a satisfying and delicious dessert for family and company meals.

Time and temperature are important when baking custard. Custard becomes watery when baked too long or at too high a temperature.

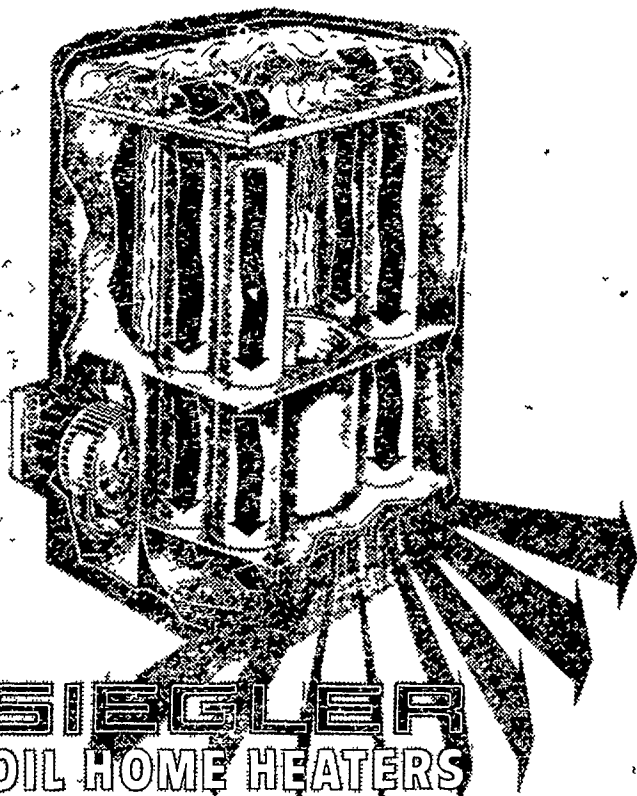
Keep custard chilled until serving — warm custard will "weep" — become watery around the edge.

Serve baked custard in cups or invert on serving plates and remove cups. Garnish with chopped nuts, whipped cream, or fruit.

For variations of the basic baked custard, mix 1 cup finely chopped nuts with the custard mixture. Another idea is to put pieces of soft or soaked dried fruit in the bottom of cups before pouring in custard mixture.

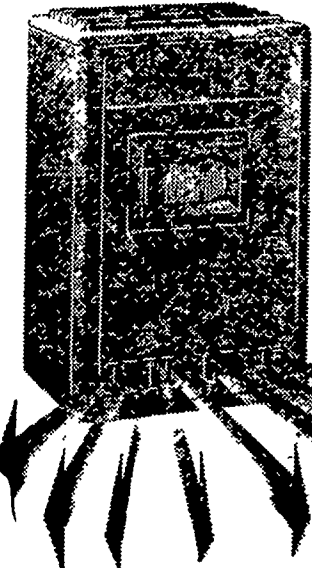
Your favorite cookbook will (Continued on Page 10)

One Look Inside
 will show you why



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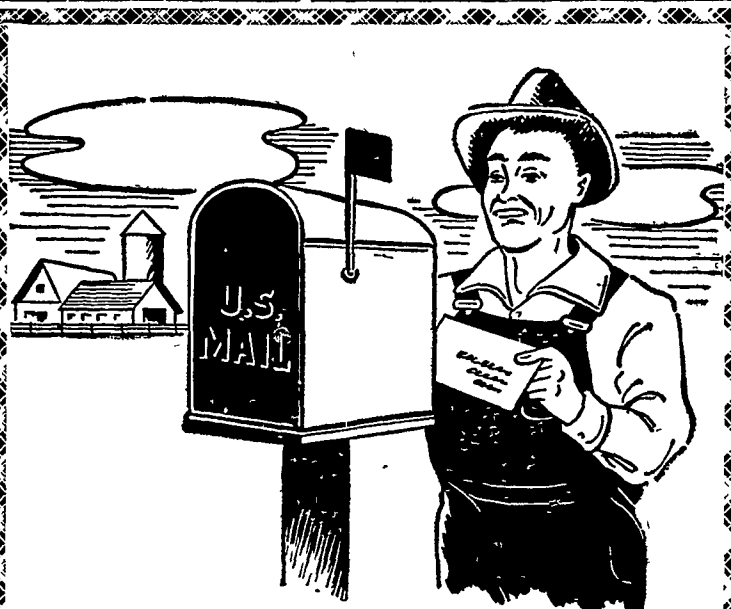


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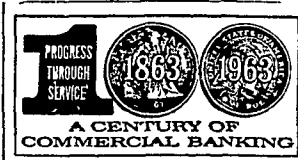
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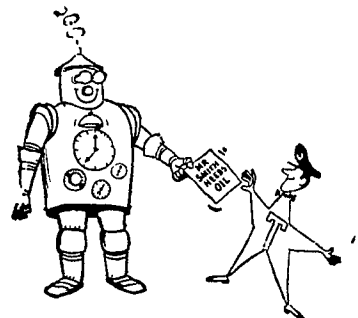
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