

(Continued from Page 6) Crackers and cheese. Makes Year's Party.

**MINCE CHEESE BALLS**  
 1/4 cup mincemeat  
 1 8-ounce package softened cream cheese  
 Thin crackers  
 Walnut halves  
 Add mincemeat to softened cream cheese. Blend well. Form into small round balls using melon ball maker or teaspoon. Serve on thin crackers. Garnish with walnut halves. Makes about 24 balls.

**SHRIMP BALLS**  
 3 cups chopped, cooked shrimp  
 1 1/2 cups triscuit wafer crumbs, finely rolled  
 2 eggs, beaten  
 1 clove garlic  
 1/4 cup melted butter or margarine

Mix shrimp, cracker crumbs and eggs. Shape into small balls. Chop garlic and add to melted butter or margarine. Sauté shrimp balls until brown on all sides. Serve immediately with assorted snack

**HAM HOURGLASS**  
 1 pound cooked ground ham  
 1/2 cup dark raisins  
 1 medium onion, shredded  
 1/2 teaspoon curry powder  
 1/4 cup mayonnaise  
 2 3-ounce packages cream cheese, softened  
 2 tablespoons milk  
 2 tablespoons pimiento, chopped  
 2 tablespoons ripe olives, chopped

In a bowl thoroughly blend ham, raisins, onion, curry powder and mayonnaise. Shape mixture into an hourglass, approximately 10 inches long on a tray. Chill. Blend softened cream cheese and milk. Frost ham mixture with the cream cheese mixture. Make sand effect with chopped pimiento and ripe olives. Make frame of hourglass with assorted thin crackers. Makes about 4 1/2 cups. This spread is very appropriate for a New

**LOBSTER DUNK**  
 2 tablespoons butter or margarine  
 2 tablespoons chopped onion  
 2 tablespoons chopped green pepper  
 1 10 1/2 ounce can condensed cream of mushroom soup  
 1/2 cup light cream  
 2 egg yolks, beaten  
 2 5-ounce cans lobster meat  
 1/2 teaspoon nutmeg  
 1/2 teaspoon cayenne pepper  
 1 cup shredded Cheddar cheese

Melt butter or margarine in a saucepan. Add onion and green pepper. Cook for 10 minutes. Add condensed soup, light cream and egg yolks, blending well. Add lobster, nutmeg and cayenne pepper. Continue to cook, stirring constantly until mixture thickens. Add shredded cheese. Stir until cheese is melted. Serve in chafing dish over a candle warmer with plenty of assorted crackers. Makes 3 1/2 cups.

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For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

About Casserole Cooking

Casserole cookery has been an important part of all cultures ever since man dropped both meat and vegetables into a common cooking pot. Through the centuries cooks have changed and adapted basic "meals in a pot" recipes to their own tastes and have created many casserole dishes.

Casseroles are nutrient-rich, convenient and economical. They taste good, almost everyone likes them, and because they are nutritious help to promote good health.

Under a crusty topping there's a filling of meat or other high-protein food, usually one or more vegetables, and often cheese.

Casseroles treat the food budget kindly, for their goodness depends not on expensive ingredients, but on an imaginative selection of foods and wise choice and use of seasoning.

Casserole cookery is time saving, too. Whenever your schedule is packed with activities, having a casserole ready to pop into the oven is a time-saver. Just put the filling ingredients in a pan, and the dry ingredients in a bowl. Refrigerate the filling until ready to prepare the casserole, then heat and pour the

hot filling into a baking dish, cover with the topping, and bake.

Save On Service Calls

To save needless service calls on your washer or dryer, you can make several "do-it-yourself" checks.

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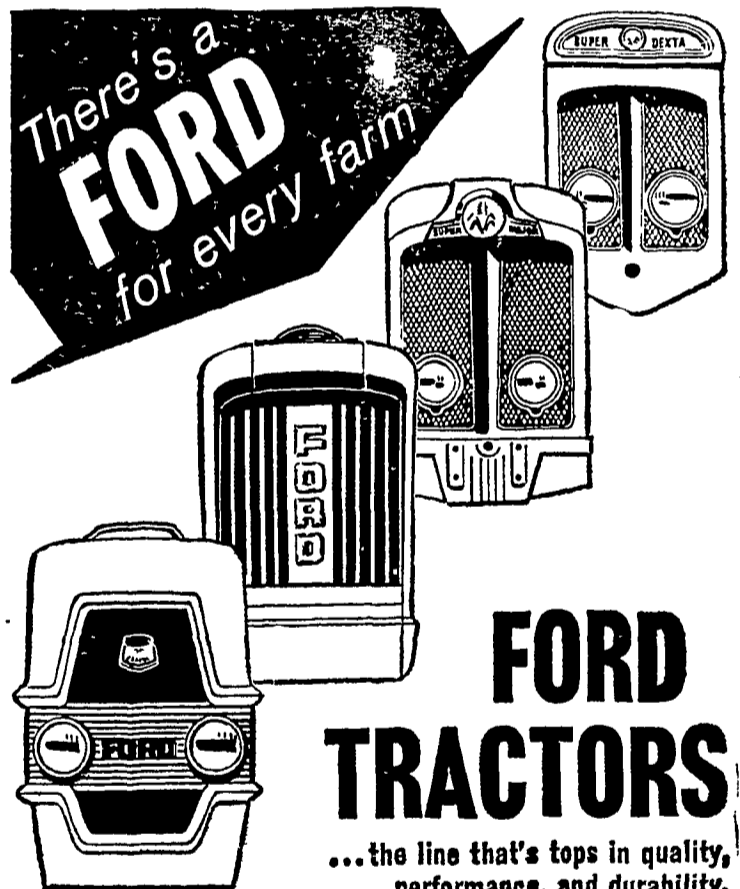
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