

● For The Farm Wife

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 Serve 1/4 cup bacon drippings and place in a kettle. Sauté onion in bacon drippings about 5 minutes. Blend in flour and mix to a smooth paste. Gradually add the water and stir until smooth. Add the potatoes, celery and bay leaves. Cover and cook over low heat for about 15 minutes or until potatoes are done. Stir occasionally. Blend in corn, milk, seasonings and bacon. Heat for 15 minutes. Serve hot. If desired, sprinkle with chopped chives before serving.

Stuffed cabbage leaves are easy to do —

STUFFED CABBAGE LEAVES

12 to 14 large cabbage leaves
 2 pounds ground beef
 15 Triscuit wafers, finely rolled (about 1 cup crumbs)
 1 cup chopped onion
 1/2 teaspoon dry mustard
 1/4 teaspoon pepper
 1/2 teaspoon basil
 2 eggs, well beaten
 1 teaspoon salt
 1/2 teaspoon garlic salt

Soak cabbage leaves in boiling water for about 2 minutes. Drain. Combine remaining in-

redients and mix well. Spoon about 4 tablespoons of mixture into center of each leaf. Fold over envelope style. Secure with toothpicks, if necessary. Place in shallow baking dish. Pour sauce over cabbage rolls and bake in moderate oven (325 degrees) 45 minutes. Serve from chafing dish. Makes 8 servings.

SAUCE: Combine 2 8-ounce cans tomato sauce, 1/2 cup chili sauce and 1 tablespoon horseradish. Heat.

GOURMET BEANS

3 cups cooked green beans, cut in 3/4-inch lengths
 1/2 teaspoon savory salt
 2 tablespoons butter or margarine
 1 4-ounce can mushrooms, drained and sliced
 1 tablespoon minced onion
 1 tablespoon chopped parsley
 2 tablespoons blanched slivered almonds
 1 teaspoon flour

Cook beans until "tender-crisp" in boiling salted water to which the savory salt has been added. Do not overcook. Drain. Brown mushrooms, onion, parsley and almonds in butter, stirring gently, until

they are golden brown. Push ingredients to one side of fry pan and stir the flour into the remaining butter. Mix all ingredients together. Pour over cooked beans and stir until the beans are covered with the sauce. Serves 6.

SPANISH GREEN BEANS

1 tablespoon fat or oil
 1 tablespoon chopped onion
 1/2 cup chopped green pepper
 1 cup cooked or canned tomatoes
 1 1/2 cups cooked or canned

green beans
 Salt and pepper
 Toasted bread cubes
 Heat the fat and brown the onion and green pepper in it. Add tomatoes and cook slowly about 15 minutes. Add beans and season to taste with salt and pepper. Heat thoroughly. Turn into serving dish and top with bread cubes. 4 servings.

ORANGE PRUNE WALNUT WHIP

1 envelope unflavored gela-

1/2 cup sugar
 1/2 cup cold water
 1 cup orange juice
 3 tablespoons lemon juice
 1 cup chopped, cooked prunes
 1/2 cup chopped walnuts
 1 cup orange chunks, drained (2 medium oranges)
 Mix gelatine, sugar, and water in top of double boiler. Heat over hot water until gelatine and sugar dissolve, stirring constantly. Remove from heat; cool, then stir in orange

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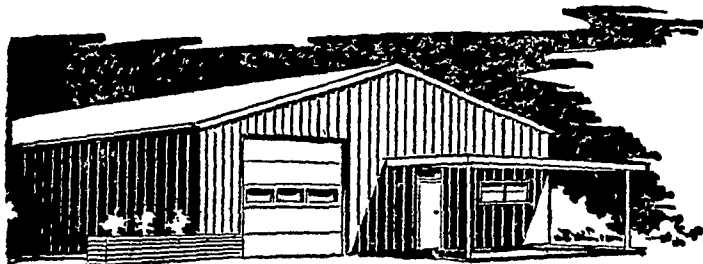
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