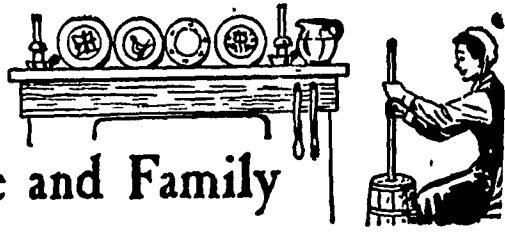


For the Farm Wife and Family



BUSY DAY DINNERS

By Mrs. Richard C. Spence



SPENCE

Comes spring, and tasks that have been in seeming hibernation all through the winter suddenly demand attention. That's when it's nice to have some quick dinner ideas on hand so that satisfying meals can be prepared without taking too much time from a busy day. Take advantage of the many prepared foods and mixes now available on your grocer's shelf. Don't be too surprised if you find that using mixes and ready-to-eat items is sometimes cheaper than starting a recipe from scratch. And if you follow the directions for preparation carefully, you can usually count on a successful "dish".

One quick evening meal can be built around speedy Souper Crisp Chicken. To

prepare this main dish, just dip chicken pieces in slightly diluted cream of mushroom soup, then in corn flake crumbs. The crumbs give the baked chicken a delightfully crisp coating. Heat additional soup to accompany the chicken as a sauce.

SOUPER CRISP CHICKEN

- 1 broiler-fryer chicken, cut in serving pieces
- 1½ cups corn flake crumbs
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1¼ cups (10½ ounce can) condensed cream of mushroom soup
- ¼ cup warm water

Wash chicken pieces and dry thoroughly. Combine corn flake crumbs with salt and pepper. Blend ½ cup of the soup

with water. Dip chicken pieces in soup-water mixture, then roll in seasoned crumbs. Place chicken pieces, skin side up, in foil-lined shallow baking pan; do not crowd. Bake in moderate oven (350 degrees) about 1 hour, or until tender. No need to turn chicken while cooking. For less crisp crust, cover lightly with foil during first 45 minutes of baking. Prepare remaining soup according to sauce directions on can and serve with chicken.

Corn-crisped Salmon Croquettes are almost as easy as chicken. And because they are baked rather than fried and require no watching, you are free for other tasks. Tuna can be substituted for the salmon.

- ### CORN-CRISPED SALMON CROQUETTES
- 1½ cup corn flake crumbs
 - 1 teaspoon monosodium glutamate
 - 2 cups (1 pound can) salmon, drained and flaked
 - 1 cup evaporated milk
 - ¼ cup pickle relish, drained
 - ¼ cup finely chopped celery
 - 2 tablespoons finely chopped onions

Combine 1 cup of the corn flake crumbs with monosodium glutamate. Mix together remaining corn flake crumbs, salmon, ½ cup of the milk, relish, celery and onions. Shape mixture into 12 balls or cones. Dip salmon croquettes in remaining milk, then roll in seasoned crumbs. Place croquettes in aluminum foil-lined shallow baking pan; do not crowd. Bake in moderate oven (350 degrees) about 35 minutes. Serve with a creamed vegetable sauce, if desired. 4 to 6 servings.

Spaghetti dishes are always good "busy-day" dinners

HAM SPAGHETTI SKILLET

- 2 cups diced, cooked ham
- 2 tablespoons fat
- ¼ cup chopped green pepper
- ½ cup chopped onion
- 1 clove garlic, minced
- 1 pound, 3-ounce can (2½ cups) cooked tomatoes
- 8 ounces spaghetti
- 1 cup shredded sharp cheddar cheese
- 1 teaspoon salt

Melt fat in large, heavy skillet. Pan-fry onion and green pepper until tender. Add ham and brown lightly. Add garlic and tomatoes. Cover and cook over low heat 30 minutes. Cook spaghetti according to direc-

tions on package. Combine spaghetti, cheese, and salt with ham mixture in skillet. Continue cooking, uncovered, about 10 minutes. 8 servings.

SPAGHETTI SOUFFLE

- 1½ cups spaghetti, uncooked, broken in pieces
- 1 tablespoon melted butter
- 1 tablespoon flour
- 1 cup milk
- 2 cups grated sharp cheese
- 3 egg yolks, beaten
- ¾ cup dry bread crumbs
- ¼ cup chopped onion
- 1 tablespoon chopped parsley
- 1 tablespoon chopped pimiento
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt
- 3 egg whites, stiffly beaten

Cook spaghetti in boiling salted water until tender; drain. Combine butter, flour; add milk; cook over low heat until slightly thickened, stirring constantly. Add cheese; stir until melted. Gradually stir hot mixture into egg yolks; add spaghetti, bread crumbs, onions, parsley, pimiento, Worcestershire sauce, salt; mix thoroughly. Fold egg whites into spaghetti mixture. Pour spaghetti mixture into greased 1½ quart casserole. Bake 30 minutes at 325 degrees. Garnish with gra-

ted cheese, chopped parsley, pimiento strips. 4-5 servings. Before wintertime runs out, treat your family to a supper of steaming corn chowder. It's hearty enough to satisfy even the hungriest teen-ager. It's also an economical dish right now. It's good with a tomato and cucumber salad and hot mince pie for dessert.

CORN CHOWDER

- 1 cup diced potatoes
- 1 cup boiling water
- 3 slices bacon, cut in small pieces
- 1 medium onion, chopped
- 1½ cups canned whole kernel corn
- 1 cup milk
- Salt and pepper to taste
- 2 tablespoons chopped parsley

Cook potatoes in water in covered pan 10 to 15 minutes. Meanwhile, fry the bacon until some of the fat has cooked out. Add the onion and cook until onion is soft and bacon is lightly browned. Add bacon, onion, fat and corn to potatoes. Cook slowly until potatoes are done—about 10 minutes. Add milk, salt and pepper. Heat just to boiling. Sprinkle with parsley. Serves 4.

(Continued on Page 9)

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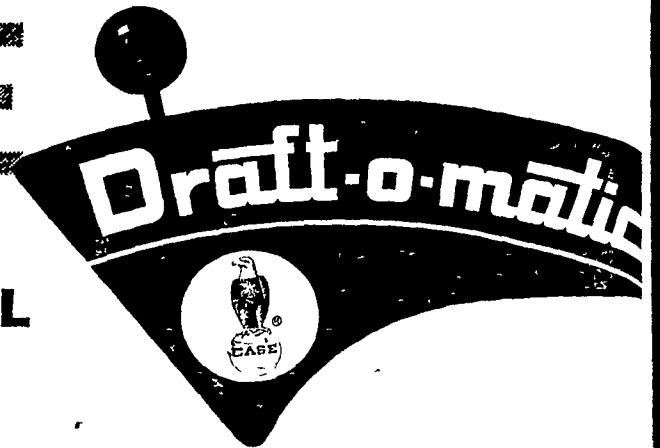
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