

● For The Farm Wife

(Continued from Page Nine)

- ¼ teaspoon ground nutmeg
- ½ cup sliced celery
- 1 teaspoon salt
- 1 cup fresh tomatoes, cut into chunks

Break up lima beans by knocking packages together sharply. Melt butter in a 2-quart saucepan. Stir in curry powder and nutmeg; saute lightly, stirring constantly. Add celery and saute about 3 minutes. Add salt and lima beans. Cover and simmer 8 to 10 minutes until beans are hot. Gently stir in tomatoes. Cook 2 minutes longer. Serve at once. Makes 8 servings.

ZIPPY TARTAR SAUCE FOR FISH

- ½ cup mayonnaise
- 1 tablespoon sweet pickle relish
- 2 tablespoons fresh lemon juice
- 1 teaspoon instant minced onions
- 1 teaspoon seafood seasoning

Combine all ingredients until well-blended. Cover and allow to stand ½ hour before serving for flavors to blend. Makes generous ½ cup.

BROILED TOMATOES

- 4 large firm ripe tomatoes
- 1 cup fresh bread crumbs
- ¼ cup melted butter
- 2 tablespoons Parmesan cheese
- ½ teaspoon Italian herb seasoning

Wash tomatoes well, remove stems. Cut into halves and place on large broiler pan cut-side up. Toss crumbs lightly with butter, Parmesan cheese and Italian herb seasoning until blended. Spoon crumb mixture onto tomatoes. Place under the broiler 10 inches from the source of heat 4 to 5 minutes, until tomatoes are heated through and crumbs well-browned. Serve at once. Makes 4 servings.

CINNAMON CRUNCH SWIRL LOAF

- 1 package (13¾ ounces) hot roll mix
- ¾ cup lukewarm water
- 3 tablespoons sugar
- 1 egg
- 2 tablespoons salad oil
- 2 tablespoons butter
- ¼ cup poppy seeds, crushed
- 1 teaspoon ground cinnamon
- ½ cup brown sugar
- ½ teaspoon salt

Remove yeast package from hot roll mix, add yeast to lukewarm water along with sugar. Stir until both are dissolved. Beat in egg. Add flour from hot roll mix, stirring until dough forms a ball. Add 1 tablespoon oil to bowl, turning dough once to coat all sides with oil. Cover and let rise in a warm place until double in bulk (about 1 hour).

Meanwhile, melt butter. Pour poppy seeds into electric blender and blend on high speed about 1 minute until crushed. Stir into melted butter along with cinnamon, sugar and salt. Mix well until crumbly. Punch dough down, turn onto a lightly-floured board and knead lightly about 20 times. Roll out to a rectangle 10x14 inches. Spread poppy seed mixture over dough. Beginning at shorter end, roll dough up pinching edges well to seal. Fold ends under.

Place in a heavily-greased 9x4-inch bread pan. Brush top of loaf with remaining 1 tablespoon oil. Cover and let rise in a warm place until double in bulk (about 30 minutes). Bake in a moderately hot oven (375 degrees) 45 to 50 minutes until the crust is a deep golden brown. Turn onto a wire rack to cool. Makes one loaf.

A delicate Golden Asparagus Pudding would seem to go well with a springtime meal.

GOLDEN ASPARAGUS PUDDING

- 9-ounce package frozen asparagus spears or cuts (or fresh asparagus when available)
- 1½ cups milk
- 1 tablespoon butter or margarine
- 4 eggs
- 1 cup shredded sharp cheddar cheese
- 1 teaspoon salt
- 1 teaspoon grated onion
- ¼ teaspoon paprika
- ⅛ teaspoon pepper

Cook asparagus in a small amount of simmering water until tender. Drain well. Chop into small pieces. Heat milk and butter in a saucepan until milk is scalded and butter melted. Beat eggs. Stir in cheese, salt, onion, paprika and pepper. Add asparagus and milk. Pour into a buttered shallow 1½ quart casserole. Place casserole in a pan of hot water. Bake in a slow oven (325 degrees) for 50 to 55 minutes or until done. To test for doneness, insert the tip of a knife halfway between center and edge. When the knife comes out clean, the pudding is done. 6 servings.

Serve the following colorful casserole with family-size ham-

burger "T-bone" — ground beef shaped like a steak to one-inch thickness, broiled and cut into wedges for serving — potato chips and celery sticks. Fluffy vanilla tapioca pudding, topped with spoonfuls of bright jelly, and chocolate cookies end the meal sweetly.

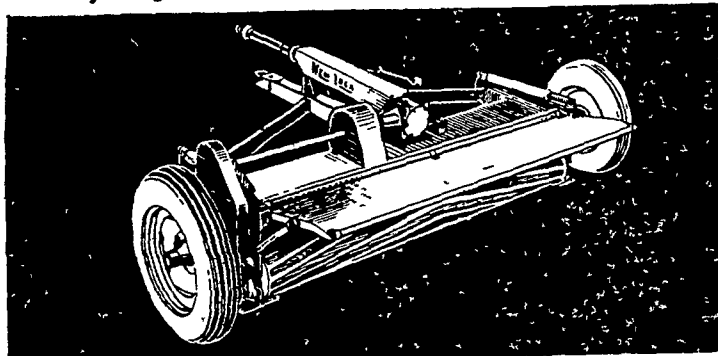
CONFETTI MACARONI AND CORN BAKE

- 8 ounces elbow macaroni
- 1 cup thinly sliced carrots
- 2 cups cream-style corn (1 pound can)
- ¼ cup chopped parsley
- 1 teaspoon Worcestershire sauce
- ¾ teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons dry bread crumbs
- 1 teaspoon melted butter or margarine

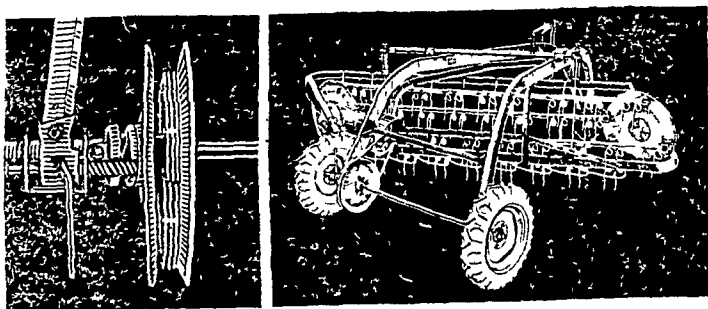
Cook macaroni in boiling salted water until tender, yet firm, 5 to 7 minutes. Drain. Meanwhile, cook carrots in boiling salted water, about 5 minutes. (Carrots will not be tender.) Drain. Meanwhile, combine corn, parsley, Worcestershire sauce, salt and pepper in large bowl. Stir macaroni and carrots into corn mixture. Turn into greased 1½ quart casserole. Combine bread crumbs and butter or margarine. Sprinkle over top of macaroni. Bake in moderate oven (350 degrees) 25 to 30 minutes, or until heated through and bread crumbs are browned. 6 to 8 servings.

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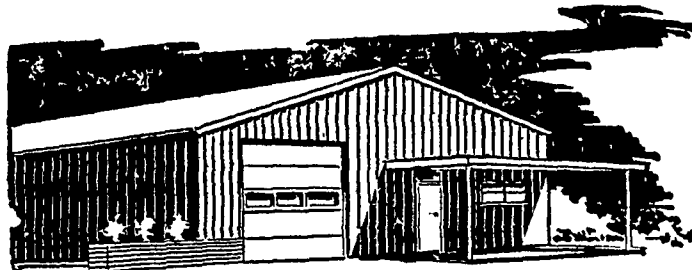
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