

For the Farm Wife and Family

Hearty Autumn Suppers

By Mrs. Richard C. Spence



Corny Beef Pie is sure to become a favorite of cooks everywhere for it's quickly put together with ingredients kept in most kitchens. The basic goodness of this main dish pie begins with a crust, either a mix or your own flaky pastry, rolled to fit a 9-inch pan. Into it you layer the foods that let this pie serve as an easy menu maker. This pie depends on a pour-over egg mixture to keep ingredients intact for easy serving. Ingredients include smoked sliced beef, onion, nippy Cheddar cheese and corn canned with green pepper and pimiento.

SPENCE

CORNY BEEF PIE

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|--|-----------------------------|
| 2 tablespoons butter | 1 can (12 ounces) mexicorn |
| 1 package (3½ ounces) smoked sliced beef | 3 eggs |
| 2 tablespoons chopped onion | 1 cup evaporated milk |
| ½ pound sharp Cheddar cheese, shredded | ½ teaspoon salt |
| 1 tablespoon flour | Dash of pepper |
| | 9-inch unbaked pastry shell |

medium heat until onion is transparent. Remove from heat. Mix cheese and flour lightly with a fork. Drain corn well. Place ⅓ of cheese mixture in bottom of unbaked pastry shell. Top with half of the beef and drained corn. Repeat layers of ⅓ cheese and ½ beef and corn, topping with remaining cheese. Beat eggs well. Blend in evaporated milk and seasonings. Pour over mixture in pastry shell. Bake in preheated hot oven (425 degrees) for 15 minutes. Reduce heat to 325 degrees, cover pie lightly with aluminum foil and bake an additional 30 minutes. Remove from oven and cool on a rack at room temperature for 10 minutes before cutting and serving. Makes 6 servings

A wonderful supper dish for using leftovers! The pie crust is a combination of chicken, ham, onion flavored crackers, egg yolks and delicate seasonings — the filling, peas and carrots in a well seasoned sauce with colorful pimiento.

INSIDE OUT CHICKEN AND HAM PIE

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| 1 pound ground cooked chicken |
| ½ pound ground cooked ham |

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| 1 cup finely rolled onion-flavored cracker crumbs |
| ½ cup light cream |
| 3 egg yolks |
| ¼ teaspoon ground black pepper |
| ¼ teaspoon poultry seasoning |
| ¼ cup tomato ketchup |
| 2 cups cooked peas and carrots |
| 3 tablespoons butter or margarine |
| ¼ cup flour |
| 1½ cups water |
| 2 chicken bouillon cubes |
| ¼ cup milk |
| ¼ teaspoon oregano |
| ⅛ teaspoon thyme |
| 2 tablespoons chopped pimiento |

Combine first eight ingredients. Mix well. Place in a 9-inch pie plate and press against bottom and sides to make a pie crust. Place cooked peas and carrots in pie

crust. Melt butter or margarine in a saucepan. Stir in flour. Gradually blend in water, in which the chicken bouillon cubes have been dissolved, and milk, stirring constantly over medium heat until sauce thickens and boils. Stir in oregano, thyme and chopped pimiento. Pour over vegetables. Bake in a moderate oven (350 degrees) 35 to 40 minutes. Serve immediately. Makes 6 to 8 servings.

Hard-cooked eggs surrounded with sausage meat and coated with cracker meal, then deep fat fried, make this unusual supper dish. Serve with mushroom sauce, French fries and a salad.

SCOTCH EGGS

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| 4 hard-cooked eggs |
| 1 pound sausage meat |
| ½ cup cracker meal |

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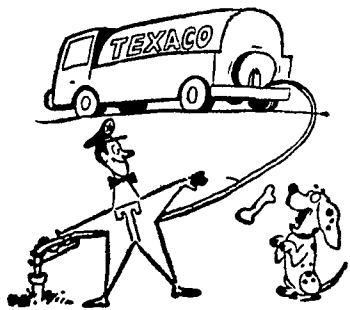
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WEDNESDAY, SEPT. 30
Parade — 7 P. M.

THURSDAY, OCTOBER 1
Hootenanny Jamboree
"The Foreman"
"The Village Folk Group"
"Karen and Martha"

Fire Co. Tug-Of-War — 9:30 P. M.

Friday — Kids Day 3:30 p.m.
Pet Parade — 7:30 p. m.
New Holland Band Concert
Fire Co. Tug-Of-War — 9:30 P. M.

Saturday — Tractor Driving Contest—noon
Baby Parade — 4 p.m.
Farmers Fair German Band
Joe Fern's Country Boys
Tug-Of War Finals

RIDES — AMUSEMENTS — EXHIBITS

- Art and Flower Show — Groff's Appliance Bldg. on Franklin Street
- Baby Beef and Pig Show — Earl Sauders Parking Lot.
- Potatoes and Corn Show — A. B. C. Groff Bldg.
- Vegetable and Food Exhibits — School Audm.

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