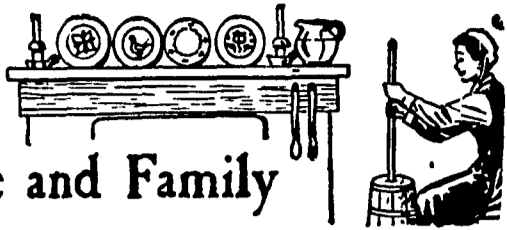


For the Farm Wife and Family



10 Minutes To Lunch!

By Mrs. Richard O. Spence



When time is short but appetites are healthy, jiffy meals help to keep you on schedule. Soups and quick go-withs are table bound in a matter of minutes. Even an unexpected guest or two won't make you panic if you use this menu: French Onion Soup, Make-Your-Own Sandwich Tray with a Variety of Breads, Meats, Cheeses, and Spreads; Macaroni Ring; Relishes; Honeydew and Cantaloupe Crescents; Beverage. Creamy Cheese-Macaroni Ring filled either with vegetables or fruit is perfect for a buffet table. The addition of shell macaroni not only contributes an interesting chewy texture to the mold, it also adds just enough "body" to keep it from collapsing. For security's

sake, though, do place the ring on a chilled plate — better yet, place the plate on a bed of crushed ice.

CREAMY CHEESE-MACARONI RING

- 8 ounces small shell macaroni
 - 1 envelope (1 tablespoons) unflavored gelatin
 - ¼ cup cold water
 - 2 ounces Blue cheese, crumbled
 - 2 cups small curd cottage cheese
 - ½ cup milk
 - ¼ teaspoon salt
 - 9 thin cucumber slices
 - Lettuce leaves
 - 1 pint cherry tomatoes
- Set out an 8-inch ring mold. Cook macaroni in boiling, salted water until tender, yet firm, 10 to 12 minutes, drain. Rinse with cold water and drain thoroughly. Meanwhile

soften gelatin in water; dissolve over hot water. In large mixing bowl blend Blue cheese and cottage cheese. Stir in milk, gelatin, salt and macaroni. Rinse mold with cold water, then line with cucumber slices, cut side down. Spoon cheese-macaroni mixture into mold. Chill until firm, about 3 hours. Unmold onto lettuce leaves. Fill center with cherry tomatoes.

Variation: To make fruit-filled ring, omit cucumber slices, then proceed as directed. Unmold on lettuce and fill center with seasonal fresh fruit.

Try these soups for lunch some day —

HERBED TOMATO SOUP

- 1 10½ ounce can condensed tomato soup
- 1 soup can water
- ¼ teaspoon oregano
- ¼ teaspoon marjoram leaves
- ¼ teaspoon basil leaves
- ½ teaspoon ground black pepper

1 tablespoon butter or margarine

Holland Rusks

Thick bologna slices

Slices of American process cheese

Mix soup, water, oregano, marjoram leaves, basil leaves, black pepper and butter or margarine. Heat, stirring occasionally until soup comes to a boil. Reduce heat and simmer 5 minutes. Makes 3 to 4 servings. As a go-with, top Holland Rusks with a thick slice of bologna, then with a slice of American process cheese. Heat in a moderate oven (350 degrees) about 10 minutes or until cheese is melted and bubbly. Serve immediately.

CHICKEN CORN CHOWDER

- 1 10½ ounce condensed cream of chicken soup
- 1 soup can milk
- 1 12-ounce can whole kernel

corn, drained
Dash of ground black pepper
Combine all ingredients and heat, stirring occasionally. Makes 4 to 6 servings.

TUNA MUSHROOM SOUP

- 1 10½ ounce can condensed cream of mushroom soup
- 1 soup can milk
- 1 7-ounce can drained and flaked tuna
- ¼ teaspoon garlic powder
- ¼ teaspoon dry mustard
- Dash of cayenne pepper
- Dash of ground black pepper.

Mix all ingredients and heat, stirring occasionally. Serve with assorted crackers heaped with crabmeat salad. Makes 3 to 4 servings.

POTATO CHEESE SOUP

- 1 10½ ounce can condensed cream of potato soup
- 1 soup can milk
- 1 cup shredded Cheddar cheese
- 1 cup cooked green peas
- Dash of ground black pepper.

Mix above ingredients and heat, stirring occasionally.

Makes 3 to 4 servings. Serve with cheese and ham flavored crackers spread with deviled ham and garnished with slices of stuffed olives.

Some sandwiches make lunch time extra special—

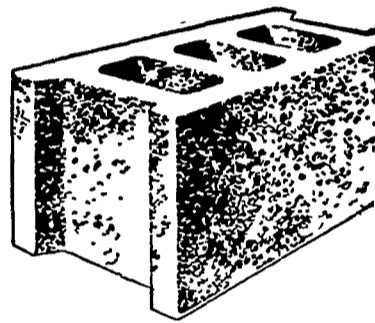
EGG AND JELLY CLUB SANDWICHES

- 4 hard-cooked eggs, chopped
- ¼ cup finely chopped onion
- ¼ cup finely chopped, pitted ripe olives
- ¼ cup mayonnaise or salad dressing
- ½ teaspoon salt
- ¼ teaspoon curry powder
- ½ cup currant jelly
- ¼ cup toasted, blanched, slivered almonds
- 12 slices white bread
- Butter or margarine, softened
- 6 lettuce leaves

Blend together eggs, onion, olives, mayonnaise, salt and curry powder. In a separate bowl, combine jelly and almonds. Spread bread with butter or margarine. Spread 6 white bread slices with egg

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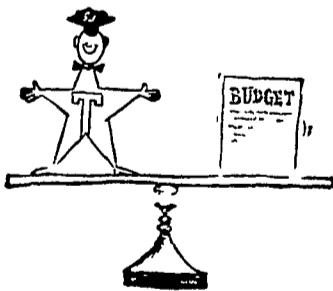
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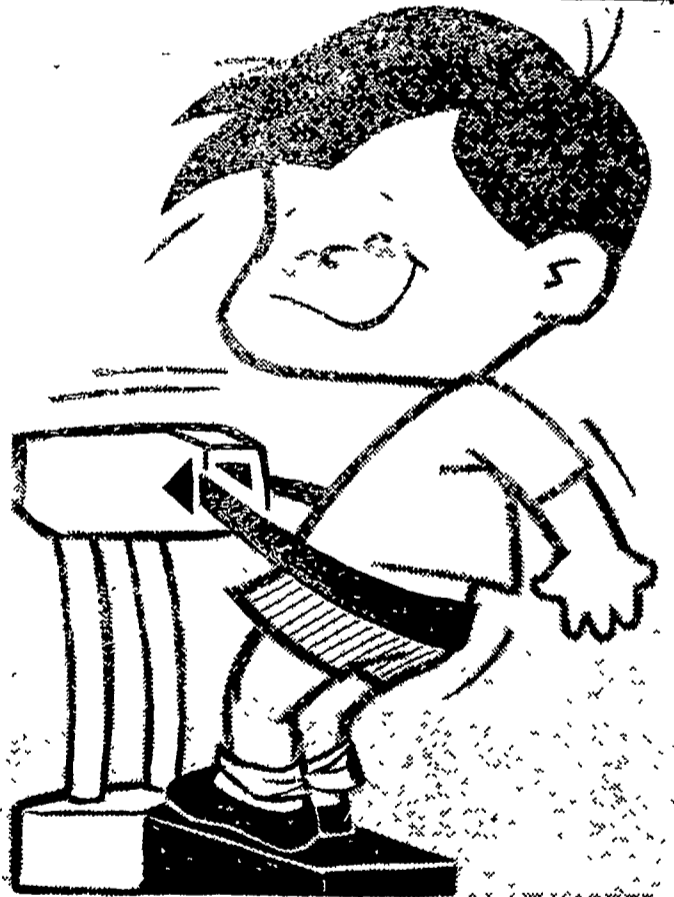
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