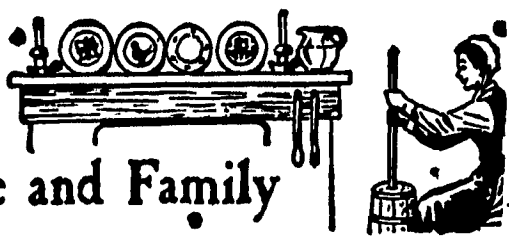


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

Especially For Tired Summer Appetites



Baked Potatoes with Sour Cream in individual casseroles is a new and different way to serve that favorite combination. The potatoes are layered with onions and a savory sour cream sauce. A wreath of buttered corn flake crumbs and grated cheese provides zesty crunchiness. Especially delicious served with a baked ham. And easy to make too because you can bake them right along with the ham.

SPRINKLE BAKED POTATOES WITH SOUR CREAM

- 2/3 cup chopped onions
- 3 tablespoons butter or margarine, melted
- 1 1/2 cups dairy sour cream
- 2 eggs, slightly beaten
- 4 cups sliced, cooked potatoes

- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup corn flake crumbs

1/4 cup grated cheddar cheese
 Cook onions in 2 tablespoons butter until golden brown. Combine sour cream and eggs. Place half the potatoes in greased individual casseroles or a 1 1/2 quart baking dish. Spread half the onions over potatoes; pour on half the sour cream mixture. Repeat layering, using remaining potatoes, onions and sour cream mixture. Sprinkle with salt and pepper. Combine corn flake crumbs, cheese and remaining butter. Sprinkle crumbs mixture over potatoes. Bake in moderate oven (350 degrees) about 25 minutes. Makes 6 to 8 servings.

Have lots of tomatoes on hand? Try serving them this way.

CRUSTY CHEESE TOMATOES

- 4 large tomatoes, stems removed
- 1 teaspoon salt
- 3/8 teaspoon pepper
- 1/2 cup grated sharp Cheddar cheese

1 cup rice krispies
 1/4 teaspoon paprika
 2 teaspoons butter or margarine, melted
 Cut tomatoes in half crosswise. Place cut side up in ungreased shallow baking pan. Sprinkle with combined salt and pepper, then with cheese. Combine rice krispies, paprika and butter; sprinkle over cheese. Bake in moderate oven (350 degrees) about 20 minutes. Makes 8 servings.

Here are two ways to serve shrimp — in a salad and in a hot main dish.

SHRIMP ASPIC PIE

- Pie:
- 60 onion crackers, finely rolled (about 2 cups crumbs)
 - 1/4 cup melted butter or margarine
 - 1 (3-ounce) package mixed vegetable flavor salad gelatin
 - 1 cup boiling water
 - 3/4 cup cold water
 - 2 teaspoons cider vinegar
 - 1 1/2 cups medium-sized cooked, cleaned shrimp (about 1 pound uncooked) or 2

- (4 1/2-ounce) cans, rinsed and drained
 - 1/2 cup diced green pepper
 - 2 tablespoons thinly sliced radishes
 - 1 small grapefruit, sections halved and well drained
- Salad Dressing:
- 1/2 cup skim milk cottage cheese
 - 1/4 teaspoon sugar
 - 1/4 teaspoon lemon juice
 - 1/8 teaspoon curry powder
 - Dash of ground white pepper
 - 1/8 teaspoon salt (optional)
 - 1/2 cup plain yogurt

To prepare pie: Blend together cracker crumbs and butter or margarine. Press firmly against bottom and sides of a 9-inch pie plate. Bake in a preheated moderate oven (375 degrees) 10 to 12 minutes. Cool. Dissolve salad gelatin in boiling water. Stir in cold water and vinegar. Chill until mixture begins to set around the edges. Combine next four ingredients; fold into gelatin. Chill again until mixture mounds slightly. Pour into pie shell. Chill 3 to 4 hours or until firm. (Continued on Page 18)

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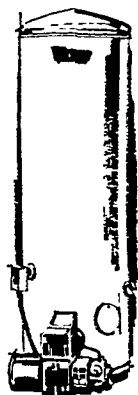
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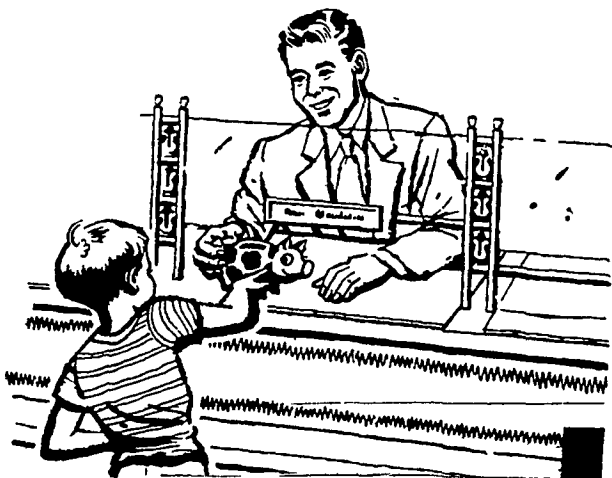
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