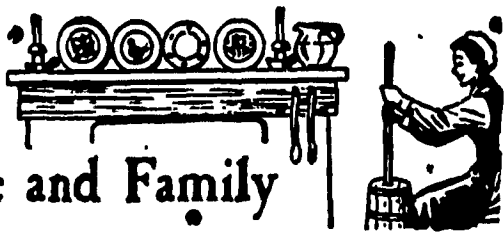


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

Macaroni Favorites . . .



SPENCE

The favorite, familiar shapes of macaroni products combine with other flavorful foods in these recipes. Meals featuring macaroni products are especially enjoyable on late summer or early fall days. Macaroni, spaghetti, and noodle recipes fit into your menus at the seashore, beside the outdoor grill, at buffet dinner . . . anywhere, anytime.

This economical casserole contains the macaroni product, egg noodles. You can substitute any frozen vegetable for the mixed vegetables listed as an ingredient below. For a delightful flavor change, sprinkle Parmesan cheese on top with the bread crumbs.

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|---|--------------------------------------|
| SCALLOPED CHICKEN AND NOODLES | mixed vegetables, thawed and drained |
| 8 ounces medium egg noodles | 1/2 cup chopped onion |
| 1 can (10 1/2 ounces) condensed cream of chicken soup | 1/4 cup chopped pimiento |
| | 1 teaspoon salt |
| | 1/2 teaspoon pepper |
| | 1/4 cup dry bread crumbs |
| 3/4 cup milk | |
| 2 cups chopped cooked chicken | |
| 1 package (10 ounces) frozen | |
- Cook noodles in boiling salted water until tender, yet firm, 3 to 4 minutes. Drain. Blend together soup and milk

in saucepan; heat thoroughly. Combine chicken, mixed vegetables, onion, pimiento, salt and pepper in large mixing bowl. Stir in noodles and soup mixture. Turn into 2-quart casserole. Sprinkle bread crumbs evenly over mixture. Bake in preheated 425 degree oven 20 to 25 minutes, or until bread crumbs are lightly browned. Makes 4 to 6 servings.

High on the list of favorite main dishes, a macaroni loaf is tops in flavor and excellent served either hot or cold. A delicate golden cheese sauce can complement each serving, but the flavor of the loaf itself is enough without garnishment.

- MOLDED TUNA-SHELL LOAF**
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|--|
| 8 ounces small shell macaroni |
| 4 eggs, beaten |
| 2 cans (about 7 ounces each) tuna, drained |
| 2 slices white bread, crumbled |
| 1/2 cup sliced pimiento-stuffed green olives |
| 1 teaspoon garlic powder |
| 1 can (10 1/2 ounces) condensed cheese soup |
| 1/2 cup milk |

Cook macaroni in boiling salted water 5 minutes. Drain. Thoroughly combine eggs, tuna, bread crumbs, olives and garlic powder. Blend together cheese soup and milk in separate mixing bowl. Add to tuna mixture with macaroni, stirring until well mixed. Turn

into well-greased 5 x 9-inch loaf pan. Bake in preheated 350 degree oven 50 to 60 minutes, or until firm and golden brown. Immediately loosen edges and invert onto serving plate. To serve, cut loaf into slices. Makes 4 to 6 servings.

- PORK VEGETABLE STEW**
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| 1 1/4 pounds boneless pork shoulder, cut in cubes |
| 1 medium onion, sliced |
| 1 cup sliced carrots |
| 1 can (10 1/2 ounces) condensed consomme |
| 1 cup water |
| 1 1/2 teaspoons marjoram |
| 1 teaspoon salt |
| 1/4 teaspoon garlic powder |
| 1 package (10 ounces) frozen cut green beans |
| 8 ounces elbow macaroni |

Brown pork in large saucepan. Stir in onion, carrots, consomme, water, marjoram, salt and garlic powder. Bring to boil, reduce heat, cover and simmer 45 minutes, or until pork is tender. Stir in green beans and macaroni; cover and simmer 10 to 15 minutes longer, or until macaroni is tender, yet firm, stirring occasionally. serve hot. Makes 4 to 6 servings.

- CRAB-MACARONI COOLER**
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|---|
| 8 ounces elbow macaroni |
| 1 can (about 7 ounces) crabmeat, drained and flaked |
| 4 hard-cooked eggs, cut in eighths |
| 1/2 cup chopped celery |
| 1/2 cup chopped onion |
| 1/4 cup chopped parsley |
| 1 teaspoon salt |
| 1/2 teaspoon pepper |
| 1 cup mayonnaise or salad dressing |
- Cook macaroni in boiling salted water until tender, yet firm, 5 to 7 minutes. Drain and cool completely. While
- (Continued on Page 9)

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