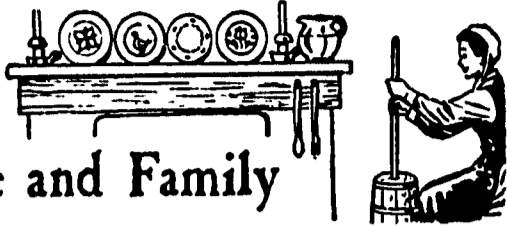


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

Sandwich Ideas For Post-Game Parties



SPENCE

Fall is a glorious time of year, whether youngsters recognize it by the clang of the school bell or the roar of the crowd at the first football game. It's a bright new season with new activities, dances, hayrides, football games. The crisp weather brings out renewed vigor and new interest in food.

How about meeting that interest with some new refreshments at your first post-game party of the football season? Adults and teenagers alike will enjoy a hearty meal of help-yourself foods like Kick-Off Burgers, relishes, and cold milk. Kick-Off Burgers is a quick recipe, an easy combination of ground beef and chopped onion sauteed in butter, then blended with vegetable soup, flour for

thickening and sour cream for 1 cup dairy sour cream smoothness and zesty flavor.

- KICK-OFF BURGERS**
- 2 tablespoons butter
 - 1 pound ground beef
 - 3/4 cup chopped onion
 - 1 can (10 1/2 oz.) vegetable soup, undiluted
 - 1/4 teaspoon salt
 - 2 tablespoons flour

- CHEESE FOOTBALL BUNS**
- Butter
 - 8 hot dog rolls, sliced
 - 8-10 slices Cheddar cheese
- In a large skillet melt butter, brown beef and onion. Stir in soup and simmer 10 minutes. Blend in salt, flour and sour cream; cook 1 minute. Serve immediately over

heated Cheese Football Buns. To prepare Buns: Butter both sides of buns and place on baking sheet. Cut Cheddar cheese to fit buns and place on bottom half. Cut strips of cheese 1/8-inch wide by 1 1/4 inch long to place on tops of buns to look like football laces. Heat in 450 degree oven until cheese begins to melt. Serves 6 to 8.

You can fix Bacon-Cheese Special in minutes. It's a great idea for snacking or a quick lunch, and a good idea for parties during the fall months.

- BACON CHEESE SPECIAL**
- 8 strips bacon
 - 4 sandwich buns, split and buttered
 - 2 eggs, well beaten
 - 2 cups (8 oz.) shredded Swiss cheese
 - 1 teaspoon lemon juice
 - 1/2 teaspoon salt
 - 1/2 teaspoon paprika
 - 1/2 teaspoon Worcestershire sauce
 - 1/8 teaspoon pepper
 - Dash of garlic salt
 - Dash of celery salt
- Cut bacon strips in half and partially fry; drain. Place buns on baking sheet; toast under broiler until lightly browned. In a mixing bowl combine eggs, cheese, lemon juice, salt, paprika, Worcestershire sauce, pepper, garlic, and celery salt. Divide cheese mixture equally over buns; top with 2 pieces

bacon. Broil until cheese is lightly browned and bacon crisp. Makes 8 servings.

- ITALIANO SANDWICHES**
- 8 sandwich buns
 - Butter, softened
 - 8 slices salami
 - 8 slices Cheddar cheese, 3x3-inches
 - 1/2 cup tomato sauce
 - 1/2 teaspoon oregano
 - 1 can (4 oz.) sliced mushrooms, drained
- Slice buns in half horizontally; butter cut surfaces. Place a slice of salami on bottom half of each bun; cover with slice of Cheddar cheese. Spread on 1 tablespoon tomato sauce; sprinkle with oregano. Top with mushrooms; cover with top half of bun. Wrap in heavy duty aluminum foil; heat on charcoal grill, turning occasionally, 15-20 minutes or until heated through.

NOTE: Sandwiches may be heated in 350 degree oven for 15-20 minutes.

- CHEESE & HAM SANDWICHES**
- 1 4 oz. package blue cheese
 - 1 4 oz. package cooked ham
 - 2 tablespoons butter
 - 2 tablespoons flour
 - 1/2 teaspoon dry mustard
 - 1/2 teaspoon Worcestershire

sauce
1 1/4 cups milk
4 slices toast
Paprika

Prepare sauce by melting butter in a saucepan. Stir in flour, dry mustard, and Worcestershire sauce. Gradually add milk and cook, stirring constantly, until sauce is thickened. To assemble sandwich, place toast on baking sheet. Cover each piece of toast with sliced ham. Pour sauce over ham. Top with generous amounts of crumbled blue cheese. Place under broiler. Broil slowly until cheese begins to melt. Sprinkle with paprika. Serve immediately. 4 servings.

- TURKEY SALAD SANDWICHES**
- 2 packages blue cheese, crumbled
 - 2 1/2 cups cooked, cubed turkey
 - 2 cups finely chopped celery
 - 1/2 cup chopped blanched almonds
 - 1/2 cup chopped green pepper
 - 2 tablespoons chopped pimiento
 - 2 tablespoons chopped onion
 - 1 teaspoon salt
 - 2 tablespoons lemon juice
 - 3/4 cup mayonnaise
 - 8 slices of toast
- (Continued on Page 15)

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