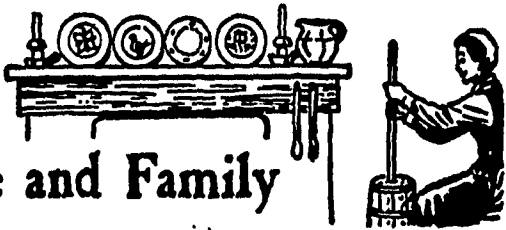


## For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

### SPRING CLEANING TREAT



SPENCE

#### EGG POT PIE

- 1 pkg. frozen mixed vegetables
- 1 cup diced celery
- 8 hard-cooked eggs, coarsely chopped
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon celery salt
- 1/4 teaspoon ground ginger
- 2 cans (10 1/2 oz.) condensed cream of mushroom soup
- 2 cups biscuit mix
- 1/2 cup milk

Place frozen vegetables in 2-quart shallow casserole. Top with diced celery and chopped eggs. Blend seasonings and sprinkle over eggs. Pour undiluted soup over all. Combine biscuit mix and milk, stirring to blend. Drop dough by tablespoonfuls over top of casserole. Bake in a 450 degree (very hot) oven until biscuits are golden brown and filling is bubbly. 15 to 20 minutes. Makes 4 to 5 servings.

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- 2 cups cooked macaroni (1/4 of 7-oz. pkg)
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 6 hard-cooked eggs, sliced
- 3 tablespoons dry bread crumbs
- 2 medium-sized tomatoes, cut in wedges

Melt butter in a skillet; blend in flour. Add milk and cook over low heat, stirring constantly, until thickened and bubbly. Stir in horseradish, onion, parsley, macaroni, salt and pepper. Pour half of macaroni mixture into a greased 2-quart casserole. Arrange egg slices on top, reserving six center slices for garnish. Pour remaining macaroni mixture on top of egg slices.

Sprinkle bread crumbs over top of casserole. Press cut sides of tomatoes into top of mixture around edge and sprinkle with salt. Bake in a 350 degree (moderate) oven for 25 to 30 minutes, or until tomatoes are tender. Makes 4 to 6 servings.

An easy way to use left-over turkey and ham—

#### TURKEY-HAM CURRY

- 2 teaspoons chopped onion
- 1 tablespoon chopped green pepper
- 2 tablespoons butter or margarine
- 1/4 cup flour
- 1/2 teaspoon salt
- 1/4 teaspoon curry powder
- Few grains pepper
- 2 1/4 cups milk
- 1 cup cooked, diced turkey
- 1/2 cup cooked, diced ham
- 6 slices toast

Brown the onion and green pepper lightly in the fat. Stir in the flour and seasonings. Add milk slowly, stirring constantly;

cook until thickened. Add turkey or ham. Heat to serving temperature. Serve on toast. 6 servings.

NOTE: Turkey-ham curry may be served on cooked rice instead of toast.

#### CHILI-CHEESE

##### FISHSTICK SANDWICHES

- 1 pkg. (9 oz.) frozen fishsticks
- 2 tablespoons flour
- 2 tablespoons butter
- 1/4 teaspoon salt
- 1 cup milk
- 1 cup shredded American cheese
- 2 tablespoons chili sauce
- 4 drops Tabasco
- Lettuce leaves

Prepare fishsticks according to package directions. Melt butter; stir in flour and salt. Gradually blend in milk, stirring constantly until smooth. Add cheese, chili sauce and Tabasco. Heat and stir until thickened. Place lettuce leaf on each slice of bread. Top each with 2 fishsticks. Spoon 3 tablespoons cheese sauce over each sandwich. Serve hot.

Here is a soft, chewy, sweet confection that is easy to make. It's rather soft to pack in lunch-box but is good as a sweet snack.

#### PEANUT BUTTER-RAISIN CHEWS

- 1 cup peanut butter
- 1 cup corn sirup
- 1 cup nonfat dry milk
- 1 cup powdered sugar
- 1 cup raisins

Mix peanut butter, corn sirup, nonfat dry milk, and powdered sugar. Add raisins and mix well. Press out 1/2-inch thick in an 8x8-inch pan. Cut into squares. Chill before serving. Makes 25 pieces each about 1 1/2 inch square.

#### CRANBERRY-APPLE CRUNCH

- 1 cup whole cranberry sauce
- 1 cup apples, pared & chopped
- 1/2 cup rolled oats, quick-cooking
- 1/4 cup brown sugar
- 1/4 teaspoon salt
- 3 tablespoons flour
- 3 tablespoons butter or margarine, melted
- 1/4 cup chopped nuts, if desired

Preheat oven to 350 degrees. Grease a 7x7x2-inch baking pan. Combine cranberry sauce and apples. Spread in baking pan. Combine rolled oats, brown sugar, salt, and flour. Add melted fat and mix until crumbly. Sprinkle over fruit. Top with nuts, if desired. Bake 1 hour. Serve warm.



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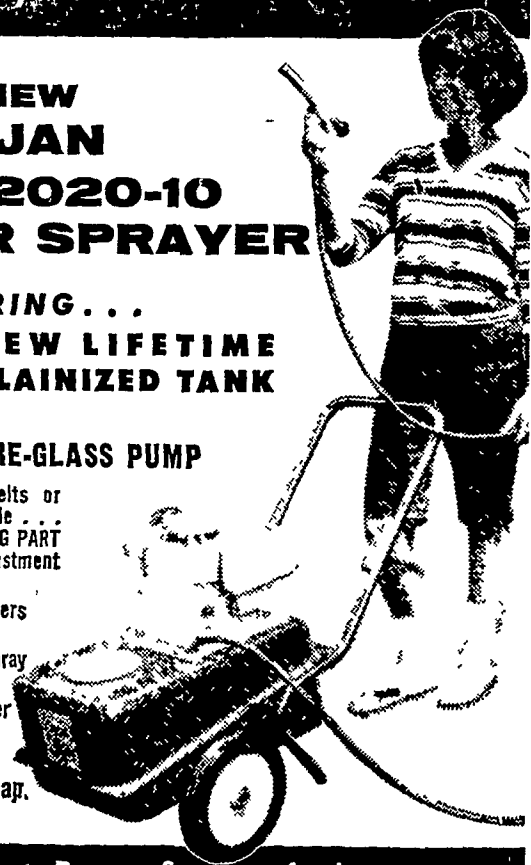
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