

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor



SPENCE

How To Lure A Lunch-Skipper

There's a lunch skipper in almost every family. One way to get the truant back in the track of good eating habits is to serve him different and exciting foods. Serve foods that he likes in new ways and combinations; the same goes for foods that he doesn't like.

Piping hot soup is so nice to come home to. Accompany this "ever so easy" homemade soup with homemade Fiesta Crisps. Follow with bologna sandwiches, and fruit for dessert.

- 1 (10½ oz.) can condensed beef consomme
- 1 (10-oz.) can tomatoes
- ½ cup water
- 1½ cup egg noodles
- Dash ground black pepper
- 2 tablespoons finely chopped parsley

Combine first 5 ingredients, breaking tomatoes into bite-size pieces. Cook over medium heat 8 to 10 minutes or until noodles are tender. Stir in parsley. Serve with Fiesta Crisps. Makes about 3 (1 cup) servings.

FIESTA CRISPS

- 1 cup packaged pie crust mix
- ¼ cup quick Cream of Wheat cereal
- ½ cup grated Cheddar cheese
- ½ teaspoon baking powder
- ¼ teaspoon garlic or onion salt
- ¼ teaspoon salt
- 2 to 3 tablespoons milk or water
- 1 tablespoon finely chopped parsley
- 1 (2-oz.) jar pimientos, sliced,

very well drained and finely chopped

Measure pie crust mix into a bowl and add next 5 ingredients. Stir in milk or water until mixture clings together. Add parsley and chopped pimientos. Form into a ball and on a pastry board, sprinkled with a mixture of Cream of Wheat cereal and flour, roll out into a rectangle slightly more than ½-inch thick. Cut into strips 3-inches long and ½-inch wide or use small cookie cutter. Place ¼-inch apart on a cookie sheet. Bake in a preheated hot oven (400 degrees) about 10 minutes, or until lightly browned. Remove from cookie sheet immediately. Makes 3 to 4 dozen. Serve with hot soup

FRANKS A LA KING

- 1 pound franks, sliced into 1 inch pieces
- 2 cans (10-oz. ea.) condensed cream of chicken soup
- 1 cup milk
- 1 (4-oz.) can sliced mushrooms, drained
- 1 (2-oz.) jar sliced pimiento, drained
- 4 hard-cooked eggs, chopped
- ½ cup toasted slivered almonds
- ¼ teaspoon thyme
- Toast, packaged rusks, or patty shells

In a medium-sized saucepan, heat soup with milk, stirring until smooth. Add franks, mushrooms, pimiento, eggs, almonds, and thyme. Stir to combine well. Heat, stirring constantly, until bubbly. Serve over toast, packaged rusks, or patty shells. Six servings.

RELISH BURGER MUFFINS

- 1 pound ground chuck
- ½ cup India relish, well drained
- ½ teaspoon salt
- 3 eggs
- 2 tablespoons butter or margarine, melted
- 1 (1-lb.) pkg. corn muffin mix
- ¾ cup milk

Mix together first three ingredients and one egg. Shape into 24 (about 1¼-inch) balls. Brown in butter. Meanwhile, prepare corn muffin mix according to package directions. Spoon into 24 greased 2½x1¼ inch muffin-pan cups, filling about ½ full. Lightly place a meatball in center of each muffin. Bake in a preheated moderate oven

(375 degrees) 20 to 25 minutes, or until done. Serve hot with a garnish of assorted cheese spreads.

CHEESY CHICKEN

- 1 (10½-oz.) can condensed cream of celery soup
- ¾ cup grated natural Cheddar cheese
- ¼ cup milk
- 1½ cups cooked diced chicken
- ¾ cup cooked vegetables
- 1 (2-oz.) jar pimientos, sliced, well drained
- 20 saltine crackers

Blend together first three ingredients over medium heat. Stir in next three ingredients; heat thoroughly. Serve atop crackers. Makes about 4 (¾ cup) servings.

MINTED BLACK BOTTOM PIE

- 1 baked pastry shell, 9-inch
- ½ cup sugar
- 2 tablespoons cornstarch
- Dash of salt
- 1 cup water
- 1 square (1 oz.) unsweetened chocolate
- 2 tablespoons butter
- teaspoon vanilla
- 2 tablespoons milk
- 2 pints peppermint ice cream, softened

In small bowl combine sugar, cornstarch and salt; gradually add water to make a smooth paste. In a heavy saucepan melt chocolate and butter. Remove from heat; gradually stir in paste; blend and cook over low heat, stirring constantly, until mixture comes to boil; reduce heat and cook 2 minutes. Remove from heat, add vanilla. Pour about ½ of the mixture into pastry shell; tilting to coat the bottom and sides of the shell. Chill in refrigerator. To remaining half of chocolate mixture, add milk and heat if necessary to blend; set aside. Spoon 1 pint softened ice cream into pastry shell; drizzle half remaining chocolate over ice cream; spoon second pint of ice cream into shell. Top with remaining chocolate and freeze several hours to firm. Makes 8-10 servings.

MARSHMALLOW CHIP BARS

- 1 (16-oz.) pkg. easy bake chocolate chip cookies
- ¾ cup marshmallow creme
- 2 tablespoons chopped walnuts or pecans

Separate cookies and place in a single layer in 11¼x7½x1½ inch aluminum foil pan. Bake in

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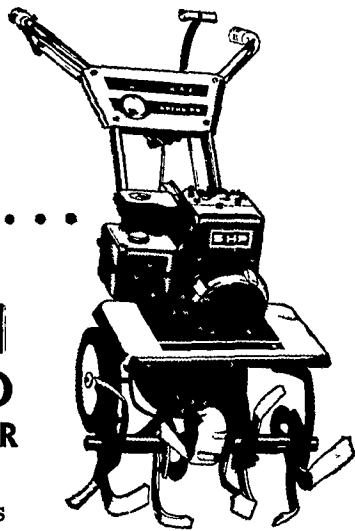
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