

Lancaster Farming, Saturday, March 26, 1977–45

mixture in a 9" x 9" x 2" pan. Bake in a moderate oven (350 degrees F.) for 30 minutes. Spread reserved soup over top of meat and continue baking 15 to 20 minutes. Let stand 10 minutes; cut into servingsize pieces. Makes six to eight servings. XXX

**Different** Tuna Casserole

<sup>1</sup>/<sub>2</sub> cup chopped peanuts

Dilute soup with milk. In greased casserole put a layer of fresh bread cubes. Over this crumble half the tuna, half the chopped eggs and peanuts and one-third of the soup. Keep layering until all is used up. Put soup

minced onion. Place meat mixture on top. Sprinkle with paprika. Bake at 375 degrees for 30 minutes until hot and bubbly.

## Harriet Greenawalt Lancaster, Pa. XXX

**Shepherd's Pie** 

- 1 small onion, minced
- 1 tablespoon shortening
- 1 can (10-34 ounces) beef
- gravy 2 cups cubed cooked beef

1-1/2 cups cooked or canned peas

2 cups seasoned mashed potatoes

In skillet, cook onion in shortening until tender. Combine with gravy, beef and peas. Pour into a 1-1/2 quart casserole. Spoon potatoes on top; bake at 450 degrees F. about 25 minutes or until potatoes are lightly browned. Makes four to six servings.

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1 can tuna 1 can cream of chicken soup 1 cup milk 2 hard cooked eggs chopped Bread cubes, about six slices

(optional)

XXX

Loaf

THE NETHERLANDS -**GERMANY** -Rhine River - Freight Barge & The Lorelei, SWITZERLAND Germany

## MAY 23-JUNE 6, 1977

