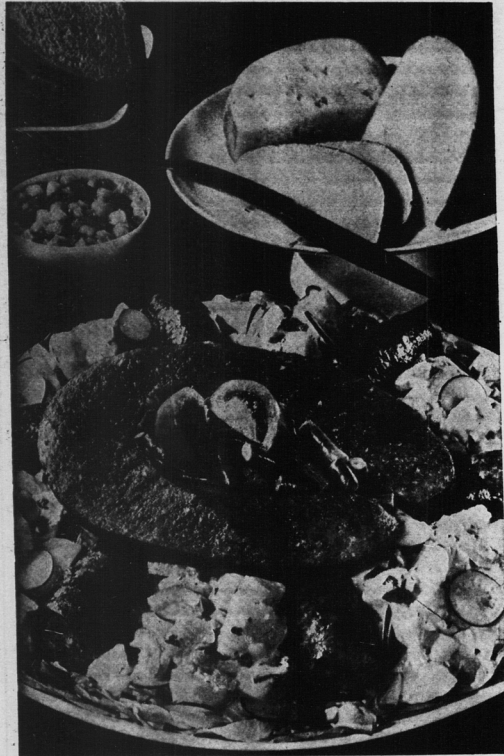


Supper dishes show variety as Island cooks in top form



HAVE A RING AROUND A SAUSAGE FOR A SUMMERTIME SUPPER

BAKED CHICKEN CASSEOLE
 * Combine one 6 ounce can of chicken, diced with:
 Juice and 1 can condensed cream of chicken soup
 1/2 cup mayonnaise
 1 cup chopped celery
 1/2 cup chopped walnuts
 2 tsp. minced onion
 1/2 tsp. salt
 1/2 tsp. pepper
 1 tsp. lemon juice
 3 hard cooked eggs, sliced thin
 Place in 9 inch baking dish. Top with 2 cups potato chips. Bake in 400 degree oven for 15 minutes.

1/2 tsp. salt
 1/2 tsp. pepper
 1/4 tsp. allspice or a shake of cayenne
 4 cups boiled and drained spaghetti
 Method: Heat bacon in frying pan dice it and add onion, tomatoes, salt, pepper and allspice. Bring to boiling point. Cover let simmer 30 minutes.

Pour over hot spaghetti. Sprinkle with grated Parmesan cheese if desired. Serves 6.
HATTIE BEARSTO
 Baltic Lot 18 W. I.

MRS. STIRLING BIRT

BARBECUED SPARERIBS
 4 lbs. fresh spareribs
 1 cup sliced onions
 1 cup catsup
 1 cup water
 2 tsp. salt
 1 tsp. paprika
 2 tsp. Worcestershire sauce
 1/2 cup vinegar
 1/2 cup brown sugar
 2 tsp. dry mustard
 Cut spareribs in serving pieces. Brown them in baking pan over surface heat. Combine remaining ingredients and pour over ribs. Cover. Bake in 350 deg. oven 1 1/2 hours. Spoon sauce over ribs 2 or 3 times during baking. Bake uncovered 15 minutes more. Yields 5 - 6 servings.

MRS. STERLING BIRT

SPAGHETTI WITH BACON-TOMATO SAUCE
 4 slices bacon
 1 onion, sliced
 1/2 cup sliced tomatoes

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ELEGANT HASH

1/2 lb. hamburger
 1 cup ground raw carrots
 3 cups ground raw potatoes
 1 onion, chopped
 1/2 cup bread crumbs
 1 1/2 cup milk
 Salt and pepper
 Mix together hamburger-carrots, potatoes and onion, add milk, salt and pepper, and put into buttered casserole, cover with crumbs, and dot top with butter.
 Bake 375 deg. for 2 hours or until done.
Mrs. Everett Weatherlie Pownall

CHICKEN PIE

2 cups diced chicken
 1 cup cooked carrots (left overs will do)
 1 cup canned or cooked peas
 2 diced onion
 Salt and pepper
 Left over gravy
 Place above ingredients in deep pie dish or casserole in layers, and add plenty of gravy. If there is not sufficient, use canned cream of mushroom soup diluted with water. This dish requires plenty of gravy, put egg cup or pyrex custard cup in centre (upside down) to hold gravy and keep pie crust from sinking. Then cover with a little thicker pastry than used for pie crust. Cook 400 degree F. for 45 minutes, reduce heat a slightly last 25 minutes.
MRS. STERLING BIRT

HUNGARIAN GOULASH

2 lbs. steak or chuck
 4 onions
 1/2 tsp. paprika
 1/2 cup water
 3 Garlic cloves
 1 can tomato paste
 6 medium potatoes
 Salt and pepper
 Cut meat into 2 inch pieces. Salt and pepper. Brown meat in hot fat. Add onions paprika

garlic (cut fine) tomato paste and water. Peel medium sized potatoes. Place on top. Cook 15 minutes.

MRS. STERLING BIRT

SAUSAGES IN BATTER
 1 lb. sausages
 Put in baking dish:
 2 tbsp. flour
 1 egg
 1/4 tsp. baking powder
 2 1/2 cups milk
 Pour this over sausages. Bake.

MRS. STERLING BIRT

CORN CHOWDER
 4 cups potatoes, cubed
 1 sliced onion
 3 cups boiling water
 1 tsp. flour
 1 tsp. salt
 1 tsp. butter
 4 cups scalded milk
 1 can corn
 Cook sliced onion and potatoes until tender. Drain, save liquid and add to milk. Melt butter add flour and salt. Gradually add milk and vegetable water and let come to a boil. Add corn and cooked vegetables.

Baltic Lot 18 W. I.

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