

More supper dishes

VEGETABLE MEDLEY

- 1 cups fresh peas
- 1 cup broad beans or limas
- 2 cups tiny new whole carrots
- 2 small new potatoes
- 6 tiny green onions
- 3 tbsp. butter
- 2 cups cream

Boil first four ingredients in salted water for fifteen minutes. Add potatoes and onions and cook until vegetables are done, keeping water at a minimum. When done, drain, add butter and cream. Reheat. Serve at once.

MRS. FRANK ROSS

STEWED TOMATOES

- 20 oz. tin of canned tomatoes
- 1 tbsp. butter
- 1 tsp. sugar
- 2 tsp. grated onion
- 1 bay leaf
- 2 whole cloves

Salt and pepper to taste. Heat all ingredients to boiling point. Serve with melba toast wedges. One quarter cup of

chopped green pepper makes a tasty addition.

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GREEN BEAN CASSEROLE

- 1 pkg. frozen French style beans
- 1 cup french fried onion rings
- 1 tin cream of mushroom soup

Mix these three ingredients. Bake at 350 deg. for 30 minutes.

MRS. FRANK ROSS

CORN AND TOMATO CHOWDER

- 2 slices bacon
- 1 medium onion, sliced
- 20 oz. can tomatoes
- 30 oz. can cream style corn
- 1 tsp. salt
- ½ tsp. thyme
- Dash of pepper

Cut bacon into ½ inch pieces. Sauté bacon and onions over low heat. Add tomatoes, mix well. Add corn, and seasonings. Cover and simmer 20 minutes.

MRS. FRANK ROSS

CHILLED TOMATO CHEESE SOUP

Combine 1 can tomato soup, 2 cups milk, 1 tbsp. lemon juice. Beat until well blended. Season with salt and pepper. Add ½ cup cottage cheese, 2 tbsp. chopped chives. Garnish with cucumber slices.

MRS. FRANK ROSS

SAUSAGE LOAF

- 1 lb. sausage meat
- 1 lb. lean beef
- ¾ tsp. salt
- 2-3 cup bread crumbs
- ¼ tsp. poultry seasoning
- 2 egg well beaten
- 1 cup top milk

Mix all together. Bake un-

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MRS. TED CRANE
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BACON SAUERKRAUT AND POTATO SKILLET

- ¾ lb. bacon
- 2 tbsp. fat
- 1 can (30) sauerkraut
- 1 tbsp. brown sugar

Brown bacon in fat, push aside. Add sauerkraut, put bacon on top. Sprinkle with brown sugar. Put potatoes, with meat and sauerkraut, into 375 deg. oven for 20 minutes or cover, simmer on top of stove for 15 minutes.

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