

Hints for Homemakers

by SONDRA REID

Leftover Ham Inspires Hearty Casserole Suppers

Instead of eyeing leftover ham with a "what to do with it" attitude, let it be the inspiration for some hearty casserole suppers. Diced or cubed ham from last of the roast combines with vegetables

Bake at 350 deg., 30 to 35 min., or until crumbs are lightly browned. Makes 6 servings.

SCALLOPED HAM AND EGGPLANT

- 1 med. eggplant
- 1 large onion, chopped
- 1/4 cup butter or margarine
- 1 cup applesauce
- 2 cups diced cooked ham
- 1/2 tsp. sage
- 1/4 tsp. salt
- 1 cup buttered soft bread crumbs

Pare eggplant and slice. Cook in boiling water until tender. Drain thoroughly and chop. Saute onion in butter until lightly browned. Combine eggplant, onion, applesauce, ham, sage and salt. Pour into greased 1 1/2-qt. casserole. Top with bread crumbs. Bake at 375 deg., 25 min. Makes 4 to 6 servings.

HAM AND NOODLE CASSEROLE

- 1 env. cream style chicken soup mix
- 1 1/2 cups cold water
- 1 cup milk
- 4 oz. med. noodles, cooked
- 2 cups diced cooked ham
- 4 hard-cooked eggs, sliced
- 1/8 tsp. black pepper
- 1/2 cup soft bread crumbs
- 1 tbsp. butter or margarine

Empty soup mix into saucepan and gradually stir in water. Heat and continue stirring until soup comes to a boil. Blend in milk. Combine noodles, sauce, ham, eggs and pepper. Turn into a 1 1/2-qt. casserole. Top with bread crumbs tossed in melted butter. Bake at 350 deg., 30 min., or until bubbly and browned. Garnish with parsley, if wished. Makes 4 to 6 servings.

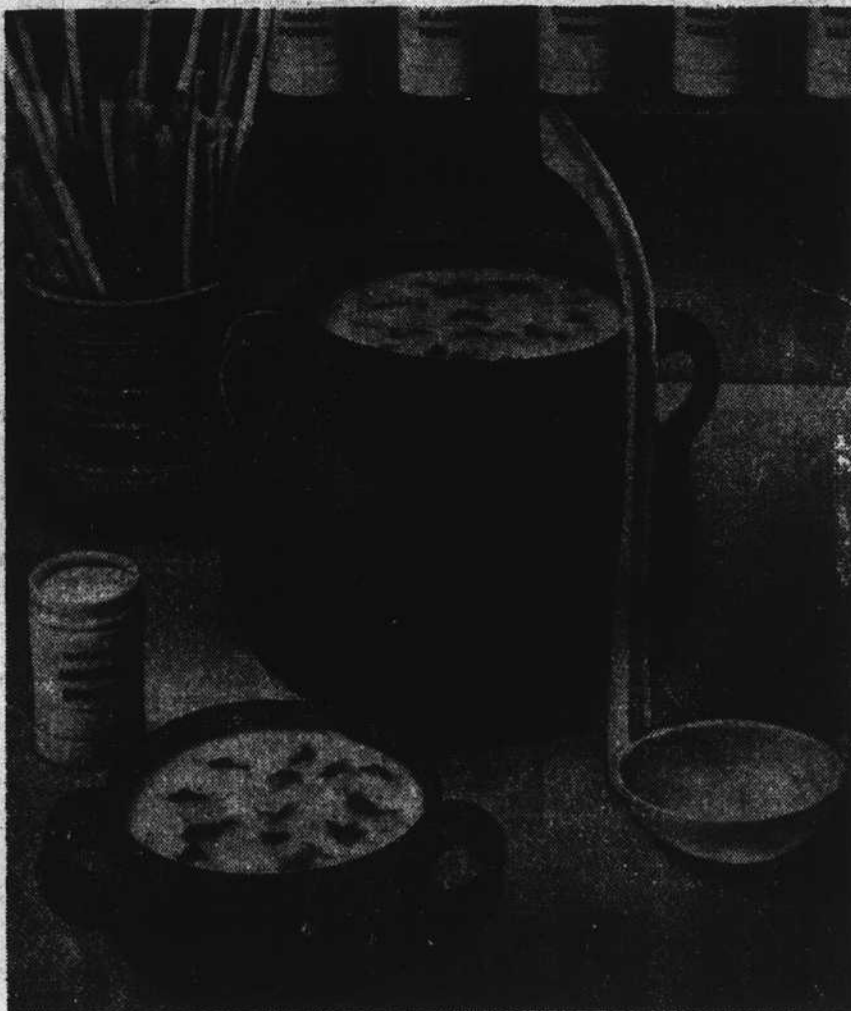


Sondra Reid

or noodles to make satisfying meals the whole family will enjoy.

HAM CASSEROLE

- 1/4 cup butter or margarine
 - 1/4 cup flour
 - 2 cups milk
 - 1 cup grated American cheese
 - 1/4 cup slivered almonds
 - 2 med. potatoes, cooked and sliced
 - 16-oz. can or 1 lb. cooked green beans, drained
 - 2 cups cubed cooked ham
 - 2 tbsp. butter or margarine
 - 1 1/2 cups bread crumbs
- Melt 1/4 cup butter in saucepan. Stir in flour and gradually add milk, stirring and cooking until thickened. Add cheese and cook slowly until melted. Add almonds. Arrange potatoes in a greased 2-qt. baking dish. Cover with green beans. Pour half the cheese sauce over green beans. Add ham and remaining sauce. Mix 2 tbsp. melted butter with bread crumbs. Sprinkle crumb mixture over casserole.



SATURDAY STUNNER

Onion Corn Chowder

A steaming chowder hearty with onion, bacon bits and corn makes a quick Saturday lunch with bread sticks.

ONION CORN CHOWDER

- 4 slices bacon, diced
- 4 1/2 cups hot water
- 2 tbsp. instant minced onion
- 2 1/2-oz. pkg. potato soup mix
- 1 tsp. salt
- 1/4 tsp. pepper

- 1-lb. can whole kernel corn
- 6-oz. can evaporated milk
- Parsley flakes

Cook bacon in saucepan until crisp. Pour off excess fat. Add water, onion, potato soup mix, salt, pepper and corn. Cover. Bring to a boil and boil 10 min. Add milk and cook 2 to 3 min. Sprinkle with parsley. Makes 6 to 8 servings.

Green Clover Soup Ideal Lunch Fare

Hot or cold, soup is ideal luncheon fare. This cream soup, served with a crisp salad and hot rolls, will satisfy the heartiest appetite.

GREEN CLOVER

- 10 1/2-oz. can celery soup
- 3-oz. pkg. cream cheese
- 1 soup can water
- 1/3 cup chopped watercress

Gradually blend soup and softened cream cheese, stirring until smooth. Slowly add water and watercress. Heat, stirring occasionally and serve at once. To serve cold, chill soup can 3 to 4 hr. Gradually blend in cream cheese until smooth, then stir in ice water and watercress. Serve in chilled bowls. Makes 2 to 3 servings.

Fancy Salad Scores Big at Bridge Party

Prepare this shimmering salad in a fancy mold for a bridge or party luncheon.

PINEAPPLE MIST SALAD

- 6-oz. pkg. lime gelatin
 - 1 cup boiling water
 - 1-lb. 4 1/2-oz. can crushed pineapple
 - 1 pt. dairy sour cream
 - 1/2 cup pistachio nuts
 - Greens
 - Maraschino cherries
- Dissolve gelatin in boiling water and add pineapple. Chill until thick as unbeaten egg white. Add sour cream and nuts. Chill until firm in a 5-cup mold. Unmold and garnish with crisp greens and cherries. Makes 4 servings.

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