

Hints for Homemakers

by SONDRA REID

Mushroom Soup Enlivens Gourmet Casserole Dishes

Casseroles of every conceivable combination have been concocted with mushroom soup. Some of these dishes prepared with the soup make gourmet meals with a strictly American stamp.

LOBSTER NEWBURG
2 pkg. frozen rock lobster tails
6 tbsp. butter or margarine
6 tbsp. sherry



Sondra Reid

1/2 tsp. paprika
1 env. mushroom soup mix
1 cup water
1 cup heavy cream

Remove thawed raw lobster meat from shells and cut into bite-size chunks. Sauté lobster meat in melted butter 5 min. Add sherry and paprika. Continue heating 3 min. Stir in soup mix and water. Cook, stirring until thickened. Add heavy cream and heat, but do not boil. Serve on hot buttered, toast points. Makes 4 to 6 servings.

CHICKEN BREASTS PAPRIKASH

2 chicken breasts, halved
Flour
2 tbsp. butter or margarine
1 med. onion, sliced
1 bay leaf
1 can mushroom soup
1/2 cup dairy sour cream
2 tsp. paprika
Dash pepper
Dust chicken breasts lightly with flour. Brown chicken in butter in oven-proof skillet. Add onion and bay leaf. Combine soup, sour cream, paprika and pepper. Pour over chicken. Cover and bake at 350 deg., 1 hr. Makes 4 to 6 servings.

LAMB CURRY

1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup chopped celery
1 large clove garlic, minced
1/4 cup butter or margarine
1 lb. lamb stew meat
2 tsp. curry powder
1 can mushroom soup
1 cup water
3 cups cooked rice
Sauté onion, green pepper, celery and garlic in butter until vegetables are tender. Push to one side. Add lamb and brown with curry powder. Blend in soup and water. Cover and cook over low heat 1 hr., or until meat is tender, stirring now and then. Serve over rice. Makes 4 servings.



OPERATION INDEPENDENCE WORKSHOP--Participating in recent workshop of Operation Independence at Kit Carson School were (seated from left): Lubertha Johnson, director; Stella Fears, Dr. Eva Rainman, Myrtle Banks and Edythe Abington; (rear from left): R. L. Trimble, Rev. Leo Johnson, Gloria Rome, Lillie McCoy, Dr. Levine and Earl Brunner.

Chilled Fruit Punch Lights Up Evenings



A watermelon boat filled with ice will chill glasses of fruit punch and assorted summer fruits for candlelit evening refreshments.

FROSTY PINK PUNCH

6-oz. can frozen orange drink concentrate
6-oz. can frozen pineapple juice concentrate
6-oz. can frozen punch concentrate
2 tbsp. lemon juice
Crushed ice

Reconstitute the fruit concentrates following label directions. Chill. Combine orange drink, pineapple juice, fruit punch and lemon juice with ice. Stir. Serve in tall glasses. Garnish with lemon slices or mint, as wished. Makes about 2 1/2 qt.

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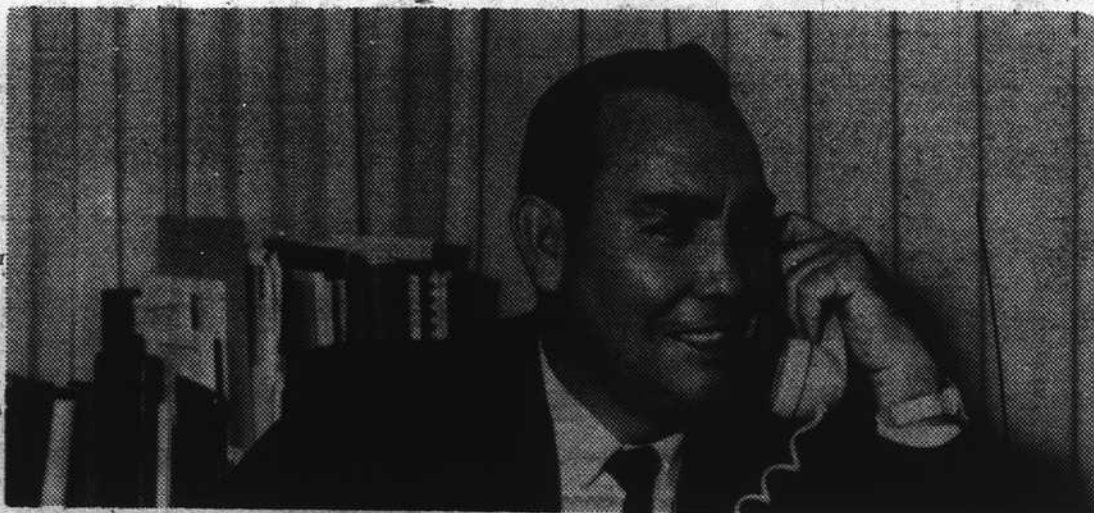
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