

A low cost noodle casserole

Quick-to-fix casseroles that can be assembled ahead of time are lifesavers for busy ladies today. Besides they help stretch the food budget. Here are two suggestions for family supper main dishes to help you celebrate National Macaroni Week proclaimed by the pasta products people. German Noodle-Sausage Casserole is a tasty combination that will appeal to those who like food with a foreign flavor. Take popular egg noodles, brown and serve sausages, celery soup, some sauerkraut and shredded cheese (the packaged kind simplifies preparation). Mix them with a bit of caraway seed and that's it.

Put these together the night before or in the morning; then refrigerate. On one of the busy afternoons when you're in a hurry, just pop it in and dinner's ready in half an hour.

Another time try Easy Frankfurter-Noodle Bake. It will turn out to be one of the family's most popular meals, and it doesn't cost a fortune.

Keep not only egg noodles, but macaroni and spaghetti on hand for variety, convenience, economy and ease of cooking. Glass storage bottles with corks come in all sizes and shapes to provide attractive safekeeping for the pasta. Enjoy!

EASY FRANKFURTER NOODLE BAKE

Gradually add 6 ounces medium egg noodles (about 3 cups) and 1 tablespoon salt to 3 quarts rapidly boiling water so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Brown 1 pound frankfurters and 1 small onion in 2 tablespoons butter or margarine until tender. Combine with noodles, 1 can (10 3/4 oz.) condensed tomato soup, 1/4 cup milk and 1 teaspoon Worcestershire in 1 1/2 quart buttered casserole. Top with 1/4 cup buttered bread crumbs. Bake in a 350° oven 30 minutes. Makes four to six servings.



Frankfurter noodle bake saves money and time, yet offers a delicious family meal.



A busy housewife rolls bread for the family dinner.

Bake a sweet or savory bread

"Two for the price of one" is a bargain in any woman's book. And for the busy home baker, the two-in-one yeast recipes are the practical answer to the problem of limited time: two different breads in the time it takes to prepare a single loaf. The secret is in the dough--in this case, a basic white dough prepared by the foolproof "no-dissolve" method. A simple onion-dill filling makes a savory dinner bread, while a cream cheese and coconut filling and confectioners' sugar frosting transform the braided loaf into a sweet treat for breakfast, afternoon coffee or dessert.

Their impressive looks to the contrary, Sweet or Savory Braids are easy to prepare by the new rapidmix method developed by the test kitchens of Fleischmann's Yeast. It does away with the step of dissolving yeast in warm water by adding it, undissolved, to the dry ingredients. Initial beating is done with an electric mixer to facilitate mixing and make doughs lighter and easier to handle.

SWEET OR SAVORY BRAID

6 1/2 to 7 1/2 cups unsifted flour
3 tablespoons sugar
2 1/2 teaspoons salt
1 package of active dry yeast
1 cup milk
1 cup water
6 tablespoons margarine
In large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved active dry yeast.
Combine milk, water and margarine in saucepan. Heat slowly until liquids are very warm (120F.-130F.). Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer,

scraping bowl occasionally. Add 1 cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 1/4 hours.

Punch dough down and turn out onto lightly floured board. Divide dough in half. Roll one half into a 12-inch square. Cut into 3 equal strips. Spread strips with half of either Onion-Dill filling (follows) or coconut filling (follows) to within 1/2-inch of each edge. Pinch seams tightly to seal forming filled "ropes." Braid ropes together; place on greased baking sheet. Repeat with remaining half of dough. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. If using Onion-Dill filling, brush braids with 1 egg beaten with 1 tablespoon water and sprinkle generously with sesame seeds.

Bake in a hot oven (400F) for 25 minutes, or until done. Remove from baking sheets and place on wire racks to cool. If using coconut filling, frost cooled cake with confectioners' sugar frosting. Make 2 braids.

Onion-Dill Filling: Sauté 1 1/2 cups finely chopped onion and 1 teaspoon dill weed in 1 tablespoon margarine just until onion is transparent. Remove from heat. Stir in 1 teaspoon sugar; cool.

Coconut Filling: Beat together 2 packages (3 ounces each) softened cream cheese, 1/4 cup sugar and 1/2 teaspoon almond extract until smooth. Beat in 1 egg until well blended. Stir in 2 cans (3 1/2 ounces each) flaked coconut.

Concordia gathers food for poor

Concordia College Intercultural Center will sponsor a food gathering day along with community churches on Nov. 17th between the hours of 9:am and 3:00 pm.

The Concordia students along with the youth from Lutheran, Baptist, Methodist, Pentecostal, and other churches will circulate through the community collecting non-perishable food from homes and stores. Names of needy families will be obtained from churches and organizations so that the gathered food can be distributed to those in need before Thanksgiving Day.

The Intercultural Center at Concordia is sponsoring this food collection to encourage cultural integration while serving and responding to a community need. The plans for this food drive will bring together the young people from different community churches and the Concordia students.

The food collection effort will promote fellowship between church groups and Concordia students. They will acquaint themselves with different churches, different cultural backgrounds, and different environments while meeting the needs of less fortunate people.

There will be competition between the collection teams and prizes will be awarded.

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Grow plants from cuttings

Gardeners who want to exercise their green thumbs during the gloom and cold of winter should consider propagating indoor houseplants from cuttings.

Most common foliage-type houseplants can be reproduced from cuttings. These include begonias, coleus, fuchsia, geranium, impatiens, ivy, jade, peperomia, philodendron, piggyback plant, and Wandering Jew, among others.

Stems, leaves and roots can be cut from these plants and rooted in water, moist sand, or a rooting mixture.

The best rooting mixture is one that retains water and provides large pore spaces for aeration and

drainage. Sand combined with an equal amount of peat moss or sphagnum moss is a favorite of many indoor plant enthusiasts. Others substitute perlite and vermiculite for sand because these materials are looser than sand and provide better aeration.

Plants vary in the amount of time they require for roots to form. Chrysanthemums, coleus, fuchsias and velvet plants take one to two weeks. Jade, sanseveria and dieffenbachia take four to six weeks.

Cuttings must be watered properly and have sufficient light and warmth. Good air circulation is important to reduce the chance of mold.

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