



This olive pie entree is really unusual. You'll just have to prepare it to be as enthusiastic about this dish as we are. The pie filling is made to taste exceptionally smooth and rich with an unflinching threesome—ripe olives, evaporated milk and cheese.

PIQUANT OLIVE PIE

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| <ul style="list-style-type: none"> 2/3 cup ripe olives 6 slices bacon 2 tablespoons chopped onion 3 eggs 1 1/4 teaspoons salt 1/2 teaspoon prepared mustard | <ul style="list-style-type: none"> 1/2 teaspoon Worcestershire sauce Dash Tabasco sauce Dash black pepper 2 cups grated American cheese (packed) 2 cups milk Pastry for single 9-inch crust |
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Cut olives into large pieces. Cut bacon into 1/4-inch pieces and fry until crisp. Remove bacon from pan and drain off all but 1 tablespoon fat. Cook onion slowly in bacon fat until clear and yellow. Beat eggs lightly and add seasonings. Blend in cheese, milk, olives, bacon and onion. Turn into pastry-lined pan. Bake in very hot oven (450 degrees) 15 minutes. Reduce heat to slow (300 degrees) and bake 30 to 40 minutes longer, or until set in center. Allow to stand 5 to 10 minutes before serving. Garnish with bacon curls and ripe olives. Serves 6 to 8.

Macaroni Bake Includes Tuna

No better combination of flavors has been found than tuna and macaroni. The bland macaroni is a perfect foil for highly-flavored tuna. Here is one of the many good recipes for them.

- TUNA MACARONI BAKE**
- 2 eggs
 - 1/2 cup water
 - 1/2 cup evaporated milk
 - 1/4 teaspoon dry mustard
 - 1 tablespoon grated onion
 - 1/4 teaspoon salt
 - 3 cups drained, cooked, elbow macaroni
 - 1 1/2 cups grated American cheese
 - 1 cup drained, canned tuna, broken into pieces (7-oz. can)
 - 1/4 cup catsup or chili sauce
- Beat the eggs in a 2-quart bowl. Add all the remaining ingredient, to the beaten eggs except catsup or chili sauce. Mix well. Put into greased baking dish measuring about 6 x 10 inches. Bake on center rack of 350-degree oven (moderate) until firm and light brown, or about 45 minutes. Cut into pieces and top with catsup or chili sauce.

READY, SET

Remove skin, blood vessels, connective tissue and fat from veal or lamb kidneys before washing well—not after.

Veal Mousse Is Cold Supper Dish

Cold roast veal becomes a cold specialty main dish for luncheon or buffet supper when combined with whipping cream and jelled. Here's the recipe:

VEAL MOUSSE

- 3 cups cold roast veal, diced
- 1 1/2 tablespoons gelatine
- 1/2 cup cold water
- 1/2 cup boiling water
- 1 cup whipping cream
- 2 tablespoons chopped parsley
- 2 tablespoons finely chopped pimiento
- 1/4 teaspoon paprika
- Salt and pepper

Soak the gelatine in cold water for 5 minutes. Add the boiling water and stir until dissolved. Add diced veal, paprika, parsley, and pimiento. Fold in the whipped cream and pour into a ring mold which has been dipped in cold water. Set in the refrigerator until stiff. Unmold onto a large platter.

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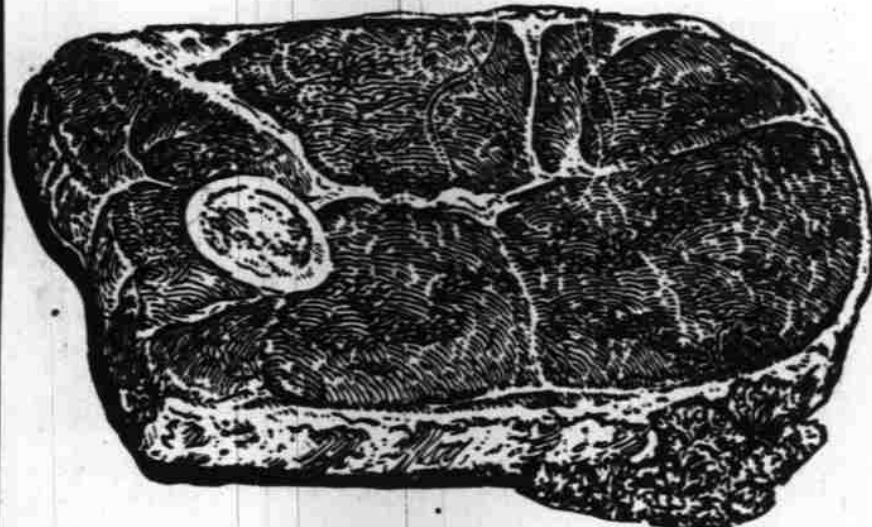
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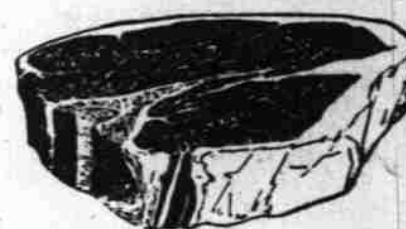
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