



Apple topped sausage pie is an especially apt dish for this time of year when appetites are keen and apples mighty good. Elbow macaroni furthers the excitement of this main dish.

## Pork, Apples, Happy Pair Now Joined by Another Duo

It's as natural to serve apples with pork as it is to serve macaroni with cheese. But now we offer all four in one main dish, Apple-Topped Sausage Pie. You'll find it results in a just-right combination. Tender elbow macaroni and pork sausage are blended in a creamy cheese sauce. The mixture goes into individual casseroles. Apple slices top off each casserole.

While the pies are in the oven, prepare your accompaniments—sliced rye bread and a leafy salad of mixed greens and tomato wedges.

This good eating is easy on the food budget, because macaroni helps stretch just a half pound of sausage meat to serve four.

Noodles and spaghetti in their many forms, share macaroni's qualities as well as its week of honor. These qualities include ease in cooking and the ability to bring out the goodness of accompanying foods. And macaroni foods provide a good supply of high-quality protein, especially when served in combination with meat or cheese.

**APPLE-TOPPED SAUSAGE PIE**  
 4 ounces elbow macaroni  
 1/2 pound sausage meat  
 2 medium apples  
 2 tablespoons enriched flour  
 1/2 teaspoon salt  
 1 cup milk  
 1 cup shredded American cheese  
 Buttered bread crumbs

Cook macaroni in boiling salted water until tender (about 8 minutes). Drain and rinse. While macaroni is cooking brown sausage in heavy skillet. Remove sausage from skillet. Core apples and cut each into 4 thick rings. Brown apple rings lightly in sausage drippings. Drain on absorbent paper. Pour drippings from skillet and return browned sausage. Stir in flour and salt. Add milk and cook until thickened, stirring constantly. Add cheese and macaroni and mix well. Pour into 1 1/2-quart casserole or 4 individual casseroles. Arrange apple rings on top. Sprinkle with bread crumbs. Bake in moderate oven (350° F.) 20 to 25 minutes. Makes 4 servings.

## Add Peanuts to This Gingerbread

The addition of peanut butter to gingerbread has a surprising effect on texture and flavor. Here is a recipe to try on the peanut butter-enthusiastic family:

**PEANUT BUTTER GINGERBREAD**  
 3 cups flour  
 1 teaspoon soda  
 1/4 teaspoon salt  
 1 teaspoon ginger  
 1/2 teaspoon cinnamon  
 1/2 teaspoon nutmeg  
 2 tablespoons shortening  
 1 cup hot coffee  
 1 cup dark molasses  
 3/4 cup brown sugar, firmly packed  
 1 cup peanut butter

Sift flour, measure, sift again with soda, salt, and spices. Melt shortening in hot coffee, add molasses, and sugar. Add flour mixture, mix thoroughly. Blend in peanut butter and beat well. Pour into well-greased pan (8x8x2). Bake in a moderate oven (350 degrees) 40 minutes, or until done. Serve hot or cold. Makes 16 two-inch squares. Split hot gingerbread and spread with cream or pimiento cheese just before serving.

## Pre-Cooked Sausages in Lunch Menu

Sizzling pork sausage has a wonderful appetite appealing flavor and aroma that makes it a royal accompaniment for vegetables and other foods. Excellent for perking up appetites, this versatile meat is the perfect choice for quick and hearty luncheon or dinner menus.

Among the many types and styles of sausage now on the market, are convenient brown and serve sausage links. Because these links are pre-cooked at the peak of freshness, they are ideal for quick last minute preparation. An added convenience feature is that there's no waste or excess fat, and one package will provide as many as 4 or 5 meaty servings.

A hearty vegetable-sausage combination that makes a good main dish is sausage stuffed, baked sweet potatoes. Arranged on a warmed platter with a mound of buttered green peas, this tempting duo makes a colorful centerpiece and offers plenty of fine eating. All that's necessary to complete the meal is a fruit or vegetable salad, hot rolls and a beverage.

Here's an easy recipe for the sausage stuffed potatoes along with a quick hot sandwich suggestion.

**STUFFED BAKED SWEET POTATO**  
 1 package (1/2 pound) brown and serve sausage  
 5 medium size sweet potatoes  
 2 tablespoons brown sugar  
 1 1/4 teaspoons salt  
 1/2 cup butter or margarine, melted

Wash and scrub potatoes. Prick the skins once with a fork before baking to prevent bursting open. Bake in a very hot oven (450 degrees) about 45 minutes. Remove from oven, and cut a lengthwise slice off the top of each potato.

Mash insides lightly with a fork. Add about 1 teaspoon brown sugar, 1/4 teaspoon salt and 1 tablespoon butter to each potato. Mash into potato. Place sausage links on top of each potato. Return to hot oven (450) about 10 minutes to heat the sausage. Serves 5.

**SAUSAGE, LETTUCE AND TOMATO SANDWICH**  
 1 package brown and serve sausage  
 5 slices rye bread  
 Butter  
 Lettuce  
 5 slices tomato  
 Place sausage and bread on broiling pan. Broil 3 inches from heat source. Turn to brown sausage. Butter toasted rye bread. Lay a piece of lettuce on each piece of toast. Top with tomato slice. Cut each sausage in half lengthwise. Lay 4 pieces of sausage on each tomato. Serve immediately. Makes 3 servings.

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## Bean Salad With Vienna Sausages

You can make a main dish salad with a can of beans and another of Vienna sausages.

**VIENNA SAUSAGE AND BUTTER BEAN SALAD**  
 2 cans Vienna sausage, drained  
 2 cans (about 1 lb. each) butter beans, well drained  
 1 large tomato, cut in chunks  
 1/2 cup diced celery  
 1/4 cup diced green pepper  
 3 tablespoons minced onion  
 1/4 cup mayonnaise or salad dressing  
 1 tablespoon prepared mustard  
 Dash of pepper  
 Salad greens

Cut sausage in thirds; add butter beans and remaining vegetables; toss lightly. Blend mayonnaise or salad dressing, mustard and pepper; pour over vegetable-sausage mixture; toss lightly. Cover; chill well to blend flavors. Serve garnished with crisp salad greens.

Serve with deviled eggs, sliced cucumbers, cheese wedges and banana cream pudding.

**MIX UP**  
 Blend grapefruit, pineapple and orange juice; add syrup from maraschino cherries to taste. Pour over ice cubes and serve to the teenage crowd.



## Stuffed Loaf Borrowed from Old Mexico

The next time you find the remains of a roast ham on your hands, grind it up and try a little foreign intrigue. Ham Boat or meat-stuffed bread, is a succulent dish borrowed from the Mexicans—so delicious that no one will question its humble origins. Equally good hot or cold, it also makes an excellent mainstay for picnic fare. Just wrap it in aluminum foil and cook it over coals. Serve with baked tomatoes or potatoes. And if ham just doesn't happen to be your left-over problem, the recipe can easily be adapted to use any kind of ground cooked meat.

**HAM BOAT**  
 1 small onion, grated  
 2 tablespoons margarine or butter  
 1 pound ham, ground  
 2 tablespoons minced green pepper  
 3 sprigs parsley, chopped  
 2 teaspoons salt  
 1/4 teaspoon pepper  
 1/4 teaspoon sage  
 1/4 teaspoon thyme  
 Dash of chili pepper  
 1/2 cup milk  
 1 long loaf French bread

Brown onions in margarine or butter. Blend in ham, green pepper, parsley seasonings and milk. Cut off one end of loaf of bread; scoop out the inside and add half to the ham mixture, mixing well. Pack mixture into the bread shell; attach the end of the loaf of bread with a skewer. Place on a baking sheet and bake at 350° (moderate oven) for 15 minutes.



Baked ham, nice seasonings and a loaf of French bread make this very fancy dish. It's equally good hot or cold, once it is baked with the filling inside. The idea is, borrowed from the Mexicans, and is called Ham Boat.

## Curry Flavor Favors Shrimp

Shrimp and curry are affinities when it comes to flavor. Here is a recipe for shrimp that takes the curry to spice it into an interesting dish.

**CURRIED SHRIMP**  
 1/4 pound cooked shrimp  
 1/4 cup chopped onion  
 3 tablespoons butter or other fat, melted  
 3 tablespoons flour  
 1 teaspoon salt  
 Dash Pepper  
 1 teaspoon curry powder  
 1/4 teaspoon powdered ginger  
 2 cups milk  
 3 cups cooked rice

Cut large shrimp in half. Cook onion in butter until tender; blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Add shrimp; heat. Serve with rice. Tasty garnishes are: coconut, chutney, and chopped peanuts. Serves 6.

**ON SUBSTITUTING**  
 When you use pastry flour in a standard recipe, add two extra tablespoons of pastry flour for each cup of all-purpose flour called for.

## Dessert Ideas For Speed Cook

This fruit salad doubles for dessert as well as salad. Start with a can of fruit cocktail and drain it well. Combine lightly with chunks of watermelon, cantaloupe and honeydew. Let stand in a chopped mint, honey and wine marinade for half an hour, and serve with whipped cream.

A comote of cooked prunes, cantaloupe balls marinated in a fresh mint and lemon sauce is a most refreshing dessert.

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