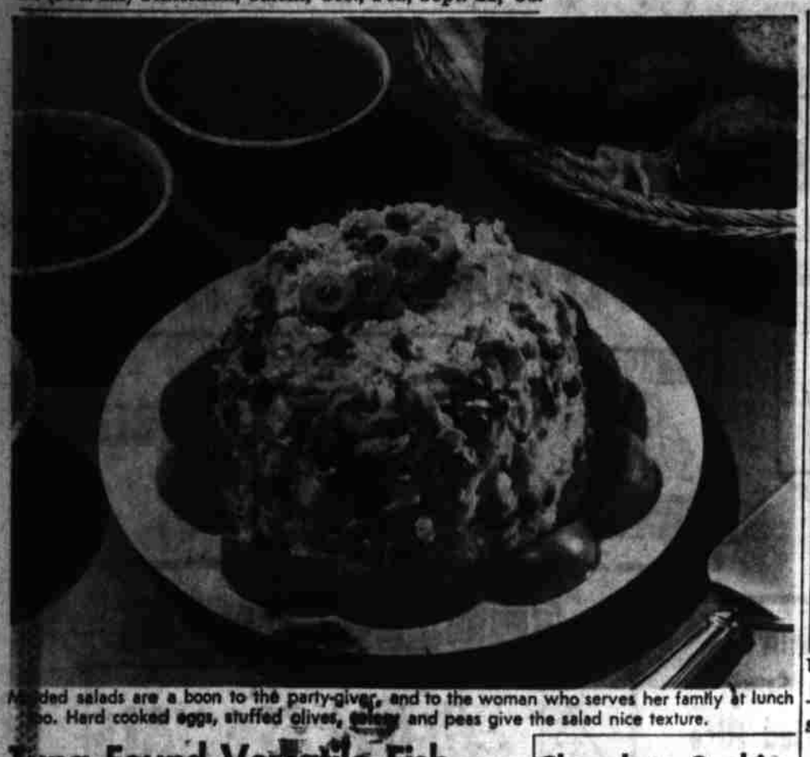

Molded salads are a boon to the party-giver, and to the woman who serves her family at lunch too. Hard cooked eggs, stuffed olives, celery and peas give the salad nice texture.

Tuna Found Versatile Fish For Salads and Main Dishes

Every fall, when tuna week rolls around, we are reminded of the many, many uses to which this fine fish can be put. As a salad ingredient, it tops other canned fish; as an ingredient for main dishes it is also excellent.

Here we have several suggestions for using it as a main dish —pulled with cheese in biscuit dough, in a casserole dish. We also offer several suggestions for tuna salads, one jellied.

TUNA POT PIE

2 cans (6½ or 7 ounces each) tuna
1 cup cooked carrots
1 cup cooked peas
1 can (10½ ounces) condensed cream of chicken soup
1 cup water
1 cup biscuit mix

Drain tuna. Flake. Place tuna alternately with carrots and peas in a well-greased 1½-quart casserole. Combine soup and water, stirring until smooth; heat. Pour over tuna mixture. Prepare biscuit mix as directed. Drop by tablespoonsful on top of the tuna mixture. Bake in a very hot oven, 450 F., for 30 minutes or until biscuit browns. Serves 6.

DEVILED TUNA CASSEROLE

2 cans (6½ or 7 ounces each) tuna
1 tablespoon grated onion
1 tablespoon lemon juice
2 tablespoons chopped parsley
½ teaspoon garlic salt
¼ cup butter or other fat
¼ cup flour
½ teaspoon salt
Dash cayenne pepper
2 cups milk
½ cup soft bread cubes
½ cup crushed potato chips

Drain tuna. Flake. Add onion, lemon juice, parsley, and garlic salt. Melt butter, blend in flour and seasonings. Add milk gradually and cook until thick and smooth, stirring constantly. Fold in bread cubes and tuna mixture. Place in a well-greased 1½-quart casserole. Sprinkle potato chips over casserole. Bake in a hot oven, 400 F. for 10 to 15 minutes or until lightly brown. Serves 6.

TUNA AND CHEESE BISCUIT ROLL

2 cans (6½ or 7 ounces each) tuna
2 tablespoons chopped onion
2 tablespoons butter or other fat, melted
2 tablespoons flour
1½ cup milk
½ cup grated cheese
2 cups biscuit mix

Drain tuna. Flake. Cook onion in butter until tender. Blend in flour. Add milk gradually and cook until thick, stirring constantly. Add cheese and heat until melted. Stir in tuna. Prepare biscuit mix according to directions. Roll into a rectangle about 12x8x⅛ inch. Spread with tuna mixture. Roll like a jelly-roll and seal ends and edge. Vent top of roll. Place on a well-greased baking sheet. Bake in a hot oven, 400 F., for 15 to 20 minutes or until brown. Serves 6.

MOLDED TUNA SALAD

2 cans (6½ or 7 ounces each) tuna
2 tablespoons unflavored gelatine
¼ cup cold water
2 chicken bouillon cubes
1½ cups boiling water
½ cup mayonnaise or salad dressing
3 hard-cooked eggs, chopped
½ cup sliced stuffed olives
¾ cup chopped celery
¾ cup cooked peas
Salad greens
Tomato wedges

Drain tuna. Flake. Soften gelatine in cold water for 5 minutes. Dissolve bouillon cubes in boiling water. Add gelatine and stir until dissolved. Chill until almost congealed. Add mayonnaise, eggs, olives, celery, peas, and tuna. Place in a 1½-quart mold; chill until firm. Unmold on salad greens, garnish with tomato wedges. Serves 6.

TUNA WALDORF SALAD

2 cans (6½ or 7 ounces each) tuna
1 cup diced apples
½ cup chopped celery
¼ cup chopped nutmeats
½ cup mayonnaise or salad dressing
Lettuce

Drain tuna. Flake. Combine all ingredients and mix lightly. Chill. Serve on lettuce. Serves 6.

NIPPY TOUCH

Lemon juice added to a sardine sandwich filling points up flavor.

Chocolate Cookies Rolled-Out Kind

Rich rolled out chocolate cookies can find a place in most any woman's scheme of cooking. Here we've suggested a kind to try.

CHOCOLATE COOKIES

2½ cups sifted cake flour
1½ teaspoons baking powder
½ teaspoon soda
1-3 teaspoon cinnamon
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
3 squares unsweetened chocolate, melted

Sift flour once, measure, add baking powder, soda, and cinnamon, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and chocolate, and beat well. Add flour, a small amount at a time, beating after each addition until smooth. Chill until firm enough to roll. Roll ⅛ inch thick on slightly floured board. Cut with floured cookie cutter and sprinkle with sugar. Bake on ungreased baking sheet in moderate oven (350 degrees F.) 9 minutes. Makes 2½ dozen 3-inch cookies.

A compote of cooked prunes, fresh pineapple slivers and honeydew balls is cool and refreshing in looks and taste. Serve with crisp walnut refrigerator cookies.

Tuna rolled up in biscuit dough makes a fine luncheon dish—and with soup, apple salad and buttered carrots is part of a husky menu. Cheese gives extra flavor to the roll.

STUFFED TOMATOES

Hollow out firm tomatoes and stuff with a curried crab, ripe olive and celery mixture for a colorful cold main course salad. Garnish with whole ripe olives and pickles. Serve with rye bread and butter sandwiches.

Meat Balls for Second Days

Fri 18s MEAT BALLS

Meat balls begin with ground meat, and here have a built-in sauce.

MUSHROOM MEAT BALLS

1 pound ground beef
2-3 cup fine dry bread crumbs
2 tablespoons minced onion
1 tablespoon minced parsley
1 egg, slightly beaten
1½ teaspoons salt
2 cans (2½ cups) condensed cream of mushroom soup
¼ cup water
2 tablespoons shortening

Combine ground beef, bread crumbs, onion, parsley, egg and salt. Stir soup until smooth; blend in water. Put ¼ cup of soup mixture into the meat; mix well. Shape into balls about 1 inch in diameter. Brown meat balls in shortening in a skillet; pour in remaining mushroom sauce. Cover and bake in a moderate oven (350 degrees) or cook slowly on top of range about 30 minutes. Six servings.

Crispness in Sour Cream Cookie

Comercially soured cream, now at most every store where dairy products are sold, appears in this crisp cookie recipe:

Rolled Sour Cream Cookies

⅔ cup shortening
1½ cups sugar
1 teaspoon salt
1 teaspoon vanilla
2 eggs
3½ cups sifted flour
½ teaspoon soda
2 teaspoons baking powder
⅛ cup commercial soured cream

Cream shortening well. Add sugar gradually with salt and vanilla. Continue creaming. Add eggs, one at a time, beating well after each addition. Add flour (sifted with soda and baking powder). Add sour cream. Mix well. Chill. Roll out on a lightly floured board or pastry cloth. Cut with a cookie cutter into rounds, squares, or other shapes. Sprinkle with sugar. Place on a cooky sheet and bake in a moderate oven 375 degrees about 8 minutes.

Variation: To make Drop Sour Cream Cookies, do not chill dough. Drip from teaspoon into finely chopped nuts, then shape into ball. Bake as directed above.

The Statesman's Food SECTION

Tomato, Beef Patty Takes a Sauce

Beef patties with tomato sauce are simple enough to make, but surprisingly welcome at mealtime.

BEEF PATTIES WITH TOMATO SAUCE

1 pound ground beef
1 small onion, minced
¾ teaspoon salt
Dash of pepper
1 egg, slightly beaten
½ cup soft bread cubes
2 tablespoons shortening
1 can (1¼ cups) condensed tomato soup

Combine meat, onion, seasonings, egg and bread; mix well and shape into 4 patties. Cook until done in shortening in a skillet; place on a warm platter. Pour soup into skillet; stir to loosen browned bits of meat. When sauce is hot, pour over patties. 4 servings.

MORE DESSERTS

Mix a couple of tablespoons finely chopped preserved ginger with a large carton of cottage cheese. Put a generous scoop on garnished salad plate and add a garland of canned cling peach halves, fresh grapes and melon chunks.

KIDS FAVORITE

For a cooling, refreshing afternoon treat for children freeze canned fruit cocktail in popsicle trays inserting the sticks as usual. Make some extras to wrap in foil or sandwich bags and store in your freezer.

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ENERGY ERNIE! by Irwin Caplan