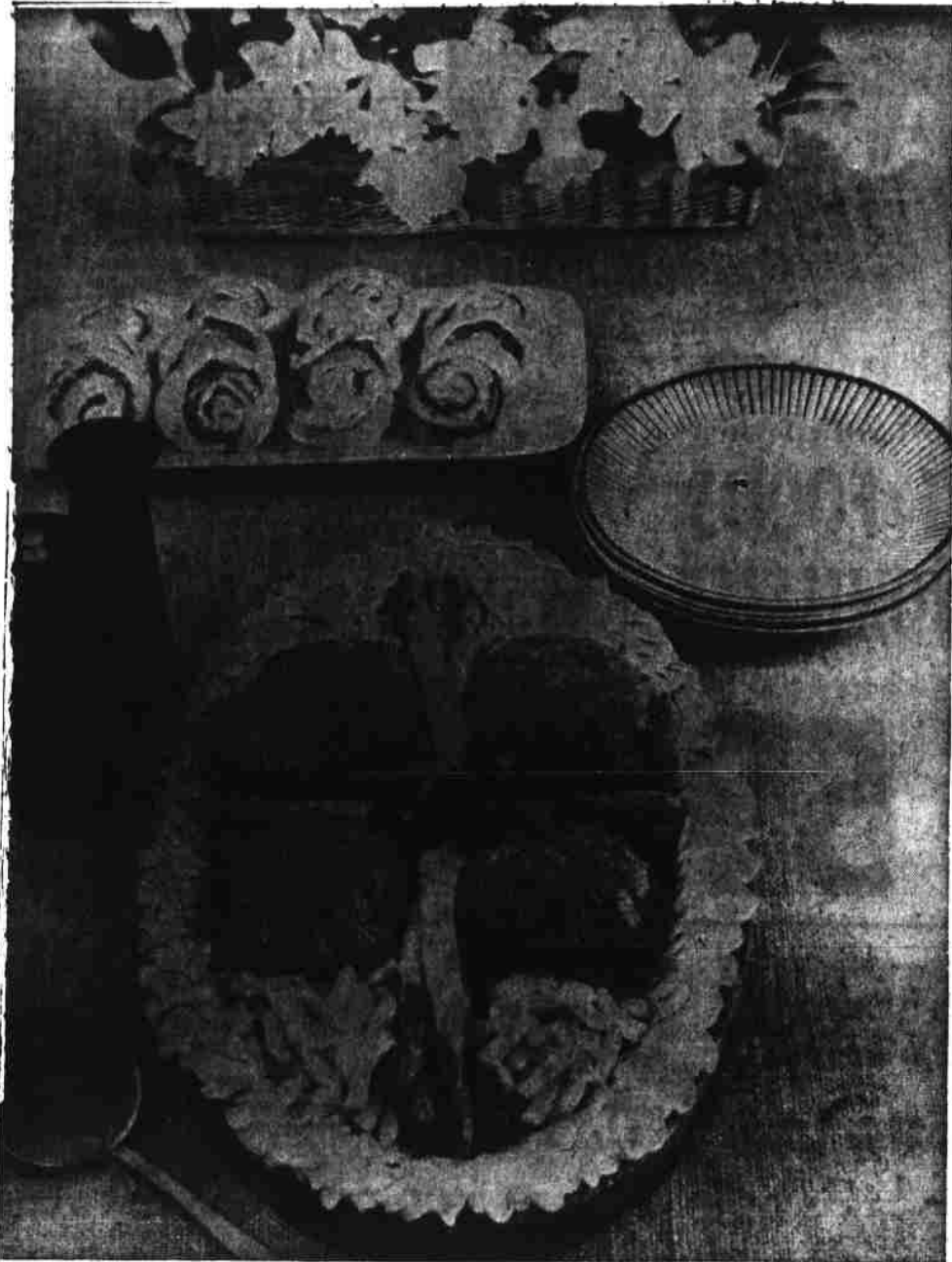




Gourmets take notice of these meat patties with a college education. The patties are spiked with egg, milk and crumbs and filled with an oniony gravy that includes dried prunes. They are arranged on a plank with asparagus, beans and mashed potatoes.

Blue Cheese Whirls For Gourmets

One bit of fun in preparing meals is to serve favorite foods in brand new combinations. For instance: Danish Blue Cheese, poppy seeds and sour cream combined with a biscuit mix to create a gourmet treat. And another for instance: Combine beef patties and prunes. Make two thin patties and sandwich them with a prune-onion mixture. Result, zesty. Very!

Then as the grand climax, plank-bake the Prune-Beef Patties, garnish with asparagus and mashed potatoes and serve with the Danish Blue Cheese biscuits. And you have a meal that's an all-out delight. It gives you the tart-sweet fruitiness of prunes with the savory heartiness of beef. It gives you the golden lightness of biscuits with the sharp, rich creaminess of Danish Blue Cheese. And it all insures happy springtime eating!

PRUNE PATTIES
1 pound ground beef
1 egg, beaten
1/4 cup milk
1/2 teaspoon salt
1 teaspoon poultry seasoning
1/4 cup dry crumbs

DANISH BLUE CHEESE WHIRLIGIGS
2 cups biscuit mix
1/2 cup Danish Blue Cheese
1/4 cup sour cream
2 teaspoons poppy seeds

Combine ground beef, egg, milk, salt, poultry seasoning and dry crumbs. Form into 8 equal-size thin patties. Sauté onion in butter or margarine until delicate brown; add prunes, mustard and Worcestershire sauce. Spread an equal amount on 4 patties; top with remaining patties; pinch patties together around edge. Place on plank; bake in moderately hot oven, 375 degrees, 25 minutes. Garnish with cooked asparagus spears and mashed potato; brush with melted butter or margarine, place under broiler to brown potatoes. Makes 4 generous servings. Serve with Danish Blue Cheese Whirligigs.

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RICE CASSEROLE
Is Goulash Too

An example of good eating on a low budget is this hearty main-dish combination of rice, ground beef and cabbage in a skillet. Serve it with cottage cheese-melon salad, mayonnaise, corn bread, and strawberry sundae for dessert.

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Sweet-Sour Idea In Tuna Dish

The pungent flavor of that oriental favorite, sweet-sour sauce isn't limited to pork alone. It's good with fish, as in this recipe:

CHINESE SWEET AND SOUR TUNA
2 7-ounce cans solid-pack tuna
1/2 cup chopped green pepper

1 8-ounce can tomato paste
1 tablespoon soy sauce
1 clove garlic, finely chopped
1 9-ounce can sliced pineapple
1/2 cup firmly-packed brown sugar
Salt and pepper to taste
Cooked rice

Drain tuna; reserve oil. Combine tuna oil and green pepper; cook over low heat until green pepper is tender. Break tuna into pieces; add tuna, tomato paste, soy sauce and garlic to green pepper mixture. Cook 5 minutes. Drain pineapple; reserve syrup. Add pineapple syrup, 1/4 cup sugar and salt and pepper to tuna mixture; mix well. Top with pineapple

slices; sprinkle with remaining sugar. Cover and cook over low heat 15 minutes. Arrange rice on platter; top with pineapple slices and tuna mixture. Four servings.

ARITHMETIC
When buying "large" shrimp, count on there being two dozen or more to the pound.

DELICATE DISH
If you want scrambled eggs to be fluffy, don't stir continuously. Lift from the bottom of the pan with a wide spatula and keep the heat fairly low.

WELL LIKED
Honey, used in cookies, often adds a chewy quality.

LET SET
Gelatin desserts usually need from two to four hours in the refrigerator for setting.

CORRECT TIME
Some cooks like to apply the glaze to a ham during the last half hour of baking, adding some of the mixture every 10 minutes. Jelly is good.

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Snow's Smoked Sardines 3 1/2-oz. tin 2 for 45¢

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