have a variety of egg dishes rations. throughout the year, too.

(Makes 6 servings)

packages frozen spinach tablespoons margarine or butter

2 tablespoons flour
2 cups hot milk
4 cup shredded cheese
Salt and pepper
2 tablespoons margarine or
butter

directions on package. Make cheese sauce by melting margarine or butter in top of double boiler over hot water. Stir in flour. Add hot milk gradually, stirring constantly. When thick-Pour cheese-egg white sauce over spinsch, letting spinach show at edges. Press yolks ches from heat. Serve with through sieve, making a mound of yolk on top of each serving.

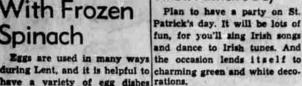
Cooking time about 30 min
Oysters are a popular dish any some people object to the appearance of it. Add this new shrimp recipe to your file of favorites and serve it often:

Oysters are a popular dish any some people object to the appearance of it. Add this new shrimp recipe to your file of favorites and serve it often: of yolk on top of each serving. Co Set under boller for 2 or 3 min- utes.

at Your

Today

Food Store



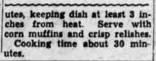
Even the beverage you serve can be green-tinted in honor of the day. You might like to try this drink, light and foamy as its name and deliciously tangy because it is made with ginger ale. Here is the recipe for a single drink. Spindrift

% cup light cream
Few drops almond extract
1 scoop pistachio ice cream
Ginger ale
Combine light cream and al-

for "Quick-trigger" Energy

HOPALONG CASSIDY'S

FAVORITE TUNA!





Shrimp Dishes

flour. Add hot milk gradually, stirring constantly. When thickened, add cheese, stirring to melt cheese. Season with salt and pepper to taste. Cover and keep sauce hot. When eggs are done, run cold water over them. Shell. Cut eggs crosswise into halves. Remove yolks. Slice whites thin and add to cheese whites thin and add to cheese sauce, reserving a few slices for garnishing, if desired. Drain spinach, add 2 tablespoons melted margarine or butter. Arrange in well-greased shallow baking dish or in individual bakers. Pour cheese-egg white sauce over spinach, letting spinach at the spinach show at edges. Press volks of the spinach show at edges. Press volks chase from here seed to spinach, letting spinach show at edges. Press volks chase from here seed to spinach, letting spinach show at edges. Press volks chase from here seed to spinach show at edges. Press volks chase from here seed to spinach at cheese is family supper, rich in protein protein protein protein protein to help safeguard your family's health. Serve we with or without the spons cheese. I cup pinacpple juice cheese. Spiring Toppers with or without the spons alt the taspoon pepper spinach step spons cheese. State with or without the spons of the taspoon salt the spons cheese. State it is spons prepared mustard, the spinach spons spinach spin the spinach spinach spin the spinach spin the spinach spin

Shrimp Toppers
1 lb. fresh or frozen shrimp 4 large tomatoes 4 tablespoons butter or marga

rine

Sait and pepper to taste
1 teaspoon garlic sait
Peel shrimp—do not cook. Cut
out blossom end of tomato, cut a 8 x 8 x 2 baking pan. Using 2 tablespoons of butter or margarine, dot the top of each tomato. Season to taste with salt and pepper. Broll two inches from source of heat for 5 to 7 minutes. Melt 2 tablespoons butter or margarine, add 1 teaspoon garlic salt. Remove pan and place 3 to 5 shrimps on each tomato. Pour on garlic butter sauce. Return to broller — this time about three inches from source of heat. Broil 3 to 5 minutes more. Serve immediately with or without Mushroom utes.

own liquor until edges just curl. Meantime, melt margarine or double boller obutter in top of double boller obutter in top of double boller obutter. Add nutmeg, paprika and salt. Beat egg yolks. Add cream, and add to margarine or butter, stirring are thoroughly heated. Serve with Cheese Biscult Ring.

Frozen or canned shrimp may be substituted.

Cheese Sauce. Makes 4 servings Mushroom Cheese Sauce

1 s m a l l can chopped musi

¼ cup butter or margarine 3 tablespoons flour 3 tablespoons non fat dry milk

1 cup water

pint oysters cup margarine or butter Dash of nutmeg

Dash of paprika teaspoons salt

2 cups coffee cream or top milk

tomatoes in half, and arrange in Heat oysters gently in their butter; blend well. Gradually a 8 x 8 x 2 baking pan. Using own liquor until edges just curl stir in milk. Return to heat and

Cheese Features Lenten Cooking

The 40 days of Lent need no time for mealtime mone Rather, this period presents a challenge to the hame maker. It is a time for bringing to the family recipes which have eye-appeal and are nutritious too!

Cheese is the mainstay of many Lenten menus because of its high quality protein, flavor and versatility.

Cheese Biscuit Ring (Makes 6 servings) 2 cups sifted flour

4 teaspoons baking powder 1/2 teaspoon sais 1/2 cup shortening

4 cup milk 1 (4-lb.) package sharp pro-

Sift together flour, baking powder and salt. Cut in shortening with two knives or pastry blender. Add milk; stir with fork until just blended. Turn onto floured board; knead light-

tablespoons flour teaspoon salt teaspoon pepper

teaspoon paprika 2 cups homogenized milk 3 tablespoons horseradish

1 lb. fresh shrimp, cooked and cleaned'

In small saucepan, melt shortening over low heat. Remove from heat. Combine flour, salt,

Family Goes for This Molasses-Rice Dish

Now is a fine time for a rice 1/2 teaspoon cinnamor pudding, and molasses is just the

thing to season it with.

cup rice

Molasses Rice Pudding

mace and cloves; mix well. Add the milk and bake in a slow oven, 300 degrees, for 2 to 24 4 cups milk hours, stirring mixture every 15 minutes for the first hour. Add the butter when the pudding is baking pan. Add the molasses ings.

combined with salt, cinnamon,



Hoffman's **Specials** FOR THIS **WEEK-END**

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Salad Dressing

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PUREX % Gol. 29

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Flour

Libby

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3 cans 25

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