



**Tuna Pie  
Good Dish  
For Spring**

Canned tuna goes glamorous in this delicious recipe for Tuna Spring Pie.

Company coming for supper tonight? Serve this wholesome meal and round it out with a colorful tossed salad.

**Tuna Spring Pie**

- (Makes 1 10-inch pie)  
 3 1/2 ounce cans white meat tuna  
 1 chicken bouillon cube  
 3/4 cup boiling water  
 2 tablespoons butter or margarine  
 1/2 cup all-purpose flour  
 1/4 cup heavy cream  
 3 medium-sized onions sliced  
 1/4 cup grated Parmesan cheese  
 1/4 cup shredded Swiss cheese  
 1 tablespoon lemon juice  
 1/2 cup chili sauce  
 1/2 teaspoon salt  
 2 tablespoons chopped parsley  
 1 unbaked 10-inch pastry shell, well-chilled

Drain tuna, reserving 3 tablespoons oil for use in cheese sauce. Dissolve chicken bouillon cube in boiling water. In a saucepan, melt butter or margarine over low heat; add tuna oil and flour and blend. Add chicken bouillon, cream and onion slices. Cook over low heat until thickened, stirring constantly. Remove onion slices; add cheese and stir until melted. Add lemon juice, chili sauce, salt, parsley and tuna; mix well. Pour into unbaked pie shell. Bake in moderately hot oven (400 degrees) 30 to 35 minutes, or until pastry is done and cheese is browned and bubbly.

**Try Low Calorie  
Party Suggestion**

What could be more welcome to those of us who have to watch our waist lines than these fine-tasting "Low Calorie Party Salads?" Three cheers for these very special salads which have only 41 calories per serving. The tea-flavored gelatin base gives a most alluring flavor and adds no calories.

- Low Calorie Party Salads**  
 1 (No. 2) can unsweetened fruit cocktail  
 1/4 cup boiling water  
 1 tea bag  
 1 envelope (1 tablespoon plain gelatin)  
 2 tablespoons lemon juice

- 1 teaspoon chopped fresh mint  
 salad greens

Drain fruit cocktail thoroughly. Pour boiling water over tea and allow to stand 3 to 4 minutes. Remove tea bag. Soften gelatin in lemon juice and dissolve in hot tea. Stir in juice from fruit cocktail. Cool until slightly thickened. Stir in mint and fruit. Spoon into individual molds and chill until firm. Unmold and chill until firm. serve.

Makes 5 (-ounce) individual molds.  
 41 calories per serving.

**Sandwich Filling  
Uses Easter Eggs**

Egg salad sandwiches, fortunately, are among the favorites of sandwich eaters and here are ways of using up some of those colorfully dyed Easter eggs after they've served their decorative purpose.

Combine 4 hard-cooked finely chopped eggs with 2 tablespoons chopped sweet pickles or drained pickle relish, 1/4 cup finely diced celery or green pepper, 2 tablespoons chopped parsley, 2 to 3 tablespoons salad dressing. Add salt, pepper and dry mustard to taste. Spread for 5 sandwiches or 10 slices of bread.

**Egg Salad Variations**

**Egg and Bacon.** Add 4 slices crisply cooked chopped bacon to filling.

**Egg and Olive.** Add 2 tablespoons chopped green olives to filling.

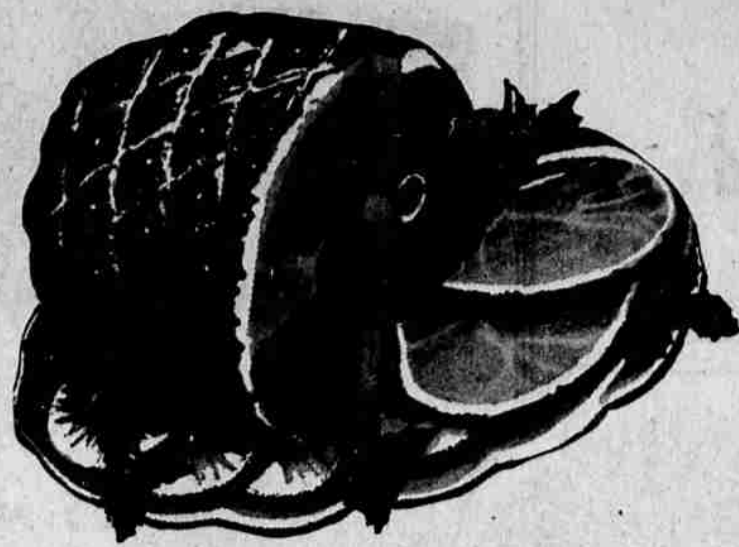
**Egg and Deviled Ham.** Spread deviled ham on bread and top with Egg Salad Sandwich filling.

**Peanut Butter in  
Biscuit Adds Bit**

Aside from the food values, peanuts have decided appeal on the basis of flavor. They are especially good when baked in cookies, cakes, biscuits or rolls. Here we use peanut butter.

- Peanut Butter Biscuits**  
 2 cups enriched flour, sifted  
 1/4 teaspoon salt  
 4 teaspoons baking powder  
 4 teaspoons peanut butter  
 2 tablespoons shortening  
 Milk

Sift dry ingredients and rub the peanut butter and shortening into the flour with tips of fingers. Make a well in this dry mixture and, stirring from center, slowly add enough milk to make a soft dough. Knead slightly, pat to about 1/2 inch thickness on lightly floured board. Cut in rounds. Bake in 400 degree oven for 15 minutes or until lightly browned.



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