

# Corn Good in Casserole Offerings



Casserole cookery is an art unto itself. It requires a quick hand with spices. Yet no other dish has been developed which compares to it when it comes to making savory, delicious, one-dish meals—inexpensively.

For instance, our Unexpected Company Casserole. This is a recipe you'll appreciate when you have unexpected guests for luncheon. It features a casserole natural corn. This vegetable is an excellent basic cas-

serole ingredient because its distinctive flavor is easily recognized even when combined with a variety of other ingredients.

**Unexpected Company Casserole**  
 1 can luncheon meat  
 1 small can pineapple  
 2 cans whole kernel corn  
 Slice luncheon meat. Empty contents of corn into casserole. Arrange slices of luncheon meat, alternately with slices of pineapple in casserole on top of corn. Add 1/4 cup pineapple juice. Place casserole in a moderate oven (375 deg. F.) for about 15 minutes.

**Corn 'n Sausage Casserole**  
 1 pound pork sausage  
 2 tablespoons flour  
 2 tablespoons sausage drippings

1 cup milk  
 1/4 teaspoon salt  
 1/4 cup chopped green pepper  
 1 cup cracker crumbs  
 2 cups corn  
 1 tablespoon butter or margarine, melted  
 Shape sausage into 6 patties and brown in frying pan. Remove sausage and stir flour into 2 tablespoons sausage drippings. Add milk and salt and cook until the mixture is thickened. Add green pepper. Arrange 1/2 cup cracker crumbs in greased casserole. Add corn. Place sausage patties on corn and pour white sauce over all. Mix remaining cracker crumbs and melted butter or margarine and sprinkle on top of mixture. Bake 40 minutes in a moderate oven (350 F.).

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# Reminders On Baking Fruit Cake

Pans must be bright and gleaming if you expect glowing results with fruit cakes. Food experts agree that "to make a better cake you need a shiny pan" and we're glad that a maker of scouring pads is making a big point of this. Many a heat resistant glass pan, as well as aluminum and tin pans needs a thorough scouring. Layers are definitely higher, texture lighter, browning more even when

pans are bright.

### Baking Cakes

Arrange cakes on oven shelf and put a shallow pan of water on the bottom to give cake a soft crust as they bake. Bake fruit cakes in a slow oven. If you have several small cakes baking at the same time, be sure they are evenly spaced throughout the oven and that there is enough room between pans so air can circulate freely.

### To Cool Fruit Cakes

Remove the pans, leave on the pan-lining papers and place on a rack. When thoroughly cooled, wrap with additional waxed paper and store in air-tight container in a cool place.

### On Aging

To age the cake with "spirits" or fruit juice, remove pan linings from the cake, wrap in a cloth soaked with brandy, sweet wine or fruit juice. Wrap the whole

thing in waxed paper and store in air-tight container in a cool place. Adhesive tape from the medicine cabinet does a good job of making things air-tight.

### Good Glaze

Decorate cake shortly before using. For a good glaze, bring corn syrup to a brisk boil and spread or brush over cake surface. Decorate as desired with nut halves, candied peels, dried fruits or whatever you like.

Cutting. A fruit cake will cut easier if thoroughly chilled; cut with sharp knife.

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