trons and patrons were Mrs. Earl Wiper, president of the Past Ma-trons club, and Verdi Walser. Election of officers was an-

To Enter Service

AMITY (Special) — Miss Barbara Panek announced her plans for entering the Women's Air Force recently at a dinner party given at the home of her grandparents, Mr. and Mrs. Ivan Crawley. Those present for the occasion were Mr. and Mrs. Jack sion were Mr. and Mrs. Jack Likter and son, Mr. and Mrs. Richard Panek and children all of Salem, Mr. and Mrs. Clarence Crawley and grandson, John, of Dayton, and Mr. and Mrs. Joe Panek and Barbara.

A farewell party and dance in honor of Miss Panek was given

recently in the Ballston commu ity hall. Host for the occasion was the Sheridan Canter club. Miss Panek will be leaving soon

for her assignment.

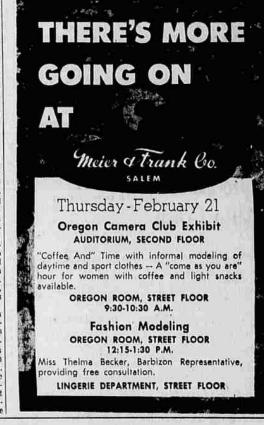
Today's Menu

GUEST LUNCH Individual Tuna Celery Puffs Tossed Salad Hot Rolls Salad Gherkins and Olives Beverage Lemon Tarts

INDIVIDUAL TUNA CELERY PUFFS

Ingredients: 1 can (6½ ounces)
chunk-siyle tuna. 2 tablespoons
butter or margarine. 4 cup finely
diced green pepper, 2 cups finely
diced green celery, 3 tablespoons
flour. 1½ cups milk, 2 eggs [separated), 12 teaspeen papriks. 12 cup grated cheddar cheese (pack down in measuring), salt, pepper.

Method: Turn tuna into a strain er over a container and allow to stand about 15 minutes to drain off oil. Put 2 or 3 teaspoons of the tima oil with the butter in a medium-sized heavy saucepan over low heat until butter melts. Add low heat until butter ments. And green pepper and celery: sir for several minutes. Cover tightly and cook until celery is fairly soft— about 10 minutes: watch so as not to scorch. Stir in flour. Add milk Cook and stir constantly until thickened. Beat egg yolks slightly with a fork: stir in vigorously a little of the hot mixture. Return lattic of the not mixture. Return to remaining hot mixture, stirring as you do so. Add tuna, paprika, cheese and salt and peoper to taste; stir off heat until cheese melts. Beat egg whites (with rotary beater) until stiff; fold egg whites into tuna mixture. Turn into 4 hutter individual casseroles each holding about 2 cups. Bake in moderate (350 degrees) oven 30 to 35 minutes or until firm and tops are lightly browned. Makes 4





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