## Variety in Menu Easy With Effort

Variety is always possible in menus for the day if a little thought and effort are put forth. Along with this suggested set is given a recipe for a cheese and broccoli soup:

BREAKFAST
Tomato Juice

Tomato Juice Ready-to-cat Cereal Milk

Milk
Toast Butter Jelly
Milk Coffee
LUNCH
Cheese Broccoli Soup
Egg Sandwich on Buttered
L'oast
Pickled Beet's Celery
Appricot Sauce
Milk
MINNER

Milk
DINNER
Pried Liver and Onions
Buttered Rice
Buttered Peas and Celery
Mixed Green Salad
Bread Butter
Butterscotch Pudding
Milk
Cheese-Broccoli Soup
1—1-pound bunch broccoli
3 tablespoons butter
2 tablespoons finely minced onion

2 tablespoons finely minced onion
3 tablespoons flour
4 cups milk
2 teaspoons salt
3 tablespoon salt
4 teaspoon paprika
3 teaspoon worcestershire sauce
1 cup shredded American cheese
Prepare broccoli. Cook in an inch of boiling water (½ teaspoon salt to 1 cup water) for about 15 to 20 minutes, or until tender. Sieve or chop fine and measure (there should be about 1½ cups). Melt butter in saucepan, add onion and cook until tender. Blend in flour, add milk, stirring constantly, and cook until smooth and thick. Stir in broccoli, seasonings and Worcestershire sauce. Add cheese were in oroccon, seasonings and Worcestershire sauce. Add cheese and stir until melted. Serve in warm soup bowls, with a sprink-ling of shredded cheese on top. Makes 6 servings.

## Barbecue Chicken Any Time

Any Time

A request came in last week for easy, good barbecue sauces. With chicken so abundant now, it is nice to barbecue it once in a while—you do not have to wait for harbecue essaon, it's a year around dish now with the modern conveniences in the kitchen.

Brown chicken on top of the range, then, after turning pieces skin side up, pour over Lemon Barbecue Sauce and continue baking, tightly covered, in oven until tender, about 45 min.

Lemon Barbecue Sauce

Mash 1 small clove garlic with 1/2 tsp. salt. Add and mix well 1/4 cup lemon juice (2 lemons), 2 they linely chopped onion, 1 tsp. black pepper, and 1/2 tsp. thyme.

Another idea for using chicken in a different way is to fry the chicken in the oven by melting 1/4 cup fat in skillet at 400 degrees. Dip cul-up chicken into seasoned flour and place in pan in single layer, skin side down. Bake 30 min., then turn. After turning brush with Texas Barbecue Sauce and bake, covered, for 30 to 35 min., until lender.

Texas Rarbecue Sauce

Mix in sauce pan 2 thsp. brown sugar, 1 thsp. paprika, 1 tsp. salt, a tsp. dry mustard, 1/4 tsp. chill powder, 1/4 tsp. cayenne papper, 2 thsp. Worchestershire sauce, 1/4 cup vinegar, 1 cup tomato juice, 1/4 cup vinegar, 1/4 cup vinegar, 1 cup tomato, 1/4 cup vinegar, 1/4 cup vinegar, 1/4 cup vinegar, 1/4

### This Casserole Fine For Company Buffet; Easy One to Make

A telicious casserole, fine for a buffet party, recently was put out by Chef Marchitelli of the Mayflower in Washington, D. C. It's not so complicated to make as the title would imply:

Triton's Triumph
(Serves Six)

1 cup mayonnaise
1 teaspoon Worcestershire

- sauce
  1 tablespoon prepared mustard
  2 teaspoons capers (optional)
- 2 feaspoons capers toptonal,

  4 cup sherry wine
  Dash cayenne pepper

  14 teaspoon curry powder
  1 tablespoon parsley flakes
  12 cup finely chopped onion
  15 cup finely chopped celery
  152 cups shredded bread
  25 cup water
  25 cup water

22 cans (5 to 6 oz.) crab meat
2 cans (5 to 6 oz.) jumbo
shrimp
Combine mayonnaise, Worces-

terahire sauce, mustard, capers and wine. Add other ingredients and mix gently. Season with sall as needed. Place in greased casscrole. Bake in a moderate oven (350 degrees) about 30 minutes, until heated.



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5-1b. 39c

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Sweet lb 2 bunches 19c

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Tomato Soup

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