

Macaroni-Tuna Flash 16 MIN.

2 tablespoons butter or margarine
 1/2 cup fine, dry bread crumbs
 1 6 1/2-oz. can tuna, drained and flaked
 (separated into layer-like pieces)
 1 15 1/4-oz. can macaroni in cheese sauce
 1 tablespoon finely chopped chives
 1 tablespoon chopped pimiento
 1/2 teaspoon Worcestershire sauce
 1 or 2 drops Tabasco

Heat butter or margarine in a small skillet. Add bread crumbs and mix lightly with a fork. Heat over medium heat, stirring frequently, until lightly browned. Mix remaining ingredients together in a saucepan. Heat until very hot. Spoon macaroni-tuna mixture into 6 buttered individual sea shells or casseroles. Top with bread crumbs. Garnish with ripe olives and pimiento strips. 6 servings

Sweet-Sour Links 22 MIN.

16 (about 1 lb.) sausage links
 2 tablespoons cold water
 1/2 cup (1 medium-size) chopped onion
 2 tablespoons reserved sausage drippings
 2 tablespoons flour
 1 cup hot water
 2 tablespoons cider vinegar
 2 tablespoons brown sugar
 1/4 teaspoon salt

Put sausage links into a large cold skillet. Add cold water. Cover and cook slowly

8 to 10 min. Remove cover and pour off liquid. Brown links over medium heat, turning as necessary (do not prick links with fork). Pour off fat as it collects; reserve fat. When sausage links are browned, remove from skillet. Drain on absorbent paper and set aside to keep warm.

Put chopped onion into skillet containing reserved sausage drippings. Cook over medium heat until onion is transparent. Blend in flour. Heat until mixture bubbles. Remove from heat and add gradually, stirring constantly, the remaining ingredients. Bring to boiling. Reduce heat and cook 1 to 2 min. Return sausages to sauce and cook over low heat 10 min. or until thoroughly heated. 4 servings

Hash Distinctive 20 MIN.

Just a few trimmings, and corned beef hash is ready for a party.

1 1-lb. can corned beef hash
 4 teaspoons melted butter or margarine
 2 teaspoons prepared horse-radish
 1 medium-size tomato, cut into 4 slices
 2 oz. sharp Cheddar cheese, grated
 1/2 teaspoon salt
 1/4 teaspoon Accent
 Few grains pepper

Remove both ends from can and push out contents of canned corned-beef hash. Cut hash into four equal slices. Place on

broiler rack; brush tops with one half of the melted butter. Set temperature control of range at Broil (500° F or higher). Place broiler rack in broiler with top of meat 3 in. from source of heat; broil 3 to 5 min., or until browned. Turn and spread tops thinly with prepared horse-radish. Place one tomato slice on each hash round. Brush with melted butter. Sprinkle grated cheese and remaining ingredients over tomato slices. Broil about 5 min. longer. 4 servings

Ring Around Bologna 17 MIN.

1 9-oz. can sliced pineapple, drained,
 reserving 1/4 cup sirup
 1/4 cup white corn sirup
 2 tablespoons brown sugar
 1 12-oz. bologna ring
 Whole cloves
 1 3 1/4-oz. pkg. pre-cooked mashed
 potatoes
 1 tablespoon chopped parsley
 1/2 teaspoon grated onion

Mix together pineapple sirup, corn sirup, and brown sugar. Making diagonal cuts, score bologna ring to make diamond pattern; insert whole cloves. Place bologna ring in shallow baking dish. Cut pineapple slices in half and arrange around bologna. Spoon sauce over bologna and pineapple. Bake at 375° F 10 min. Set temperature control of range at Broil (500° F or higher). Place baking dish on broiler

rack about 4 in. from source of heat. Broil 5 min. Prepare potatoes according to package directions. Mix in parsley and onion. 4 servings

Baked Sandwich 18 MIN.

3 tablespoons butter or margarine
 2 tablespoons flour
 1 10 1/2- to 11-oz. can condensed cream
 of mushroom soup
 1/4 cup water
 1/2 teaspoon Worcestershire sauce
 6 slices bread
 1 tablespoon prepared mustard
 1 12-oz. can chopped ham
 1 14 1/2-oz. can asparagus spears, drained

Melt 2 tablespoons of butter in a saucepan. Blend in flour. Heat until mixture bubbles, stirring constantly. Remove from heat and blend in soup, water, and Worcestershire sauce. Cook until thoroughly heated, stirring constantly.

Toast one side only of bread slices. Trim crusts from bread and spread untoasted sides with butter and mustard. Cut ham into 6 equal slices. Place one ham slice over each bread slice. Arrange 3 asparagus spears on each sandwich. Arrange in baking dish and pour mushroom sauce over sandwiches.

Bake at 375° F 10 min., or until thoroughly heated. Garnish with pimiento-stuffed olive slices and parsley. 6 servings

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