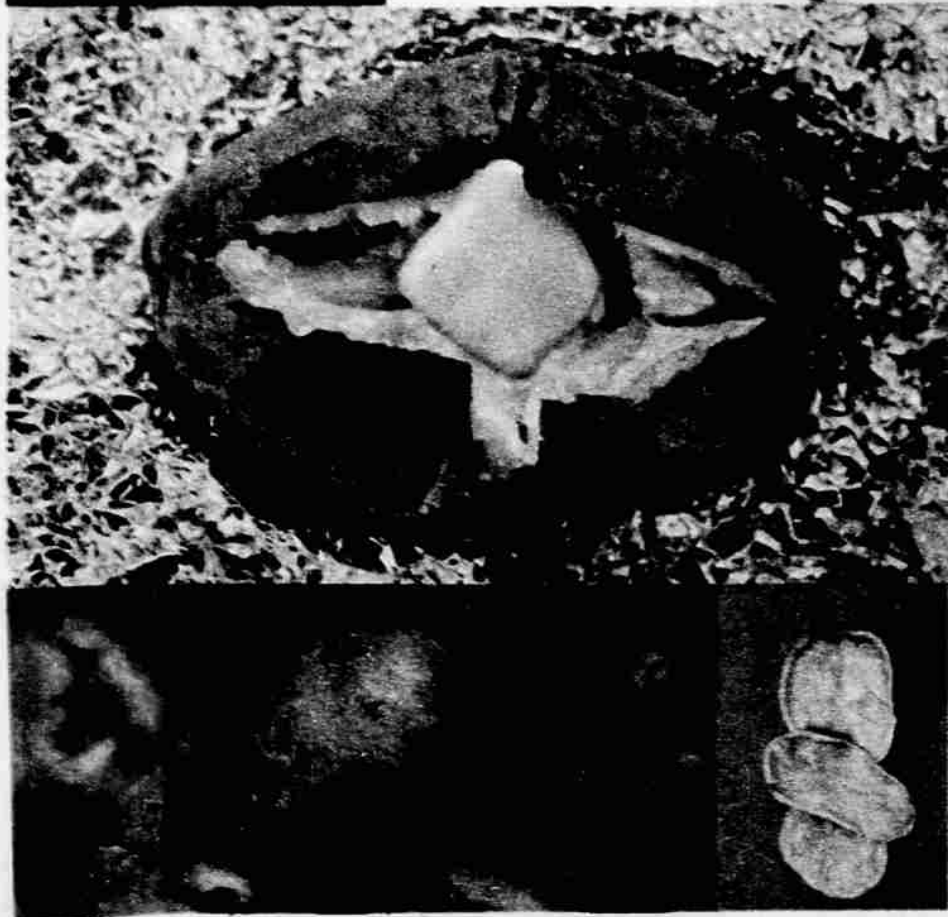


Any  
potato  
worth its  
salt is worth



When it rains it pours



Crab Meat au Gratin is the perfect main dish for a casual comp

■ For informal entertaining, an attractive casserole takes top place on the menu. This perfectly delicious treatment of crab meat in a creamy sauce is no exception. The recipe for this intriguing combination of ingredients, which will please everyone, is sure to go into your "make-it-again" file. The suggestions to accompany the crab-meat casserole are in good taste, too, and are simple to prepare. These culinary "go-togethers" all add up to a wonderful repast for supper dining.

#### CRAB MEAT AU GRATIN

A delicately rich dish—excellent with broccoli or asparagus accented with browned butter sauce.

TO PREPARE: 40 MIN.

TO HEAT: 35 MIN.

- ½ cup butter
- ¾ cup flour
- 2 teaspoons salt
- 2½ cups milk
- 2 6½-oz. cans crab meat, drained
- 4 cups chopped celery
- ½ cup chopped green pepper
- 2 pimientos, drained and chopped
- 2 tablespoons grated onion
- ½ cup slivered blanched almonds, toasted
- 4 hard-cooked eggs, chopped
- 1 cup shredded sharp Cheddar cheese
- 1 tablespoon butter
- 2½ cups (about 3 slices) bread cubes (double amount to cover entire surface)

1. Heat butter in a saucepan. Add a mixture of the flour and salt; blend well. Heat until mixture bubbles, stirring constantly. Remove from heat and add milk gradually, stirring until blended. Return to heat and cook rapidly, stirring constantly until mixture thickens. Cook 1 to 2 min. longer.
2. Remove and discard bony tissue from crab meat and separate into pieces. Mix crab meat, celery, green pepper, pimientos, onion, almonds, and hard-cooked eggs into sauce. Turn mixture into a shallow 2-qt. casserole. Sprinkle with the shredded cheese.
3. Heat 1 tablespoon butter in a skillet. Add bread cubes and toss until coated. Spoon onto top of casserole.
4. Heat in a 350°F oven 35 min. If desired, garnish with slices of hard-cooked eggs. 8 to 10 servings

#### ORANGE-AV

Arrange Marinated Orange avocado on chilled salad greens. Spoon any dressing over greens. Garnish avocado with orange slices. For Marinated Orange Slices, cut the peel and white membrane from size oranges. Cut crosswise into ¼-in. slices. Add a mixture of 1 tablespoon wine vinegar, and 2 tablespoons oil. Chill in refrigerator.

#### NEW MOON

CONVENIENCE

TO PREPARE: 35 MIN.

(allow 1 hr)

- 1 pkg. active dry yeast
- ¾ cup warm water
- 3 cups biscuit mix
- 2 tablespoons sugar
- 1 egg
- 2 tablespoons butter
- 4 oz. (about ½ cup) cream cheese, sieved

1. Dissolve yeast in warm water. Add biscuit mix, sugar, and egg; mix well. Turn out on floured surface. Knead until smooth.
2. Roll dough into a 10-in. circle. Roll over buttered paper. Roll dough into a 12-in. circle. Spread cream cheese paste evenly over surface. Roll up into a log. Roll up wide end.
3. Place rolls on greased baking sheet. Curve into crescent shape. Bake on waxed paper and towel; (about 80°F) 1 hr.
4. Bake at 375°F about 15 min. If desired, brush with butter.