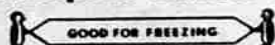


# CASSEROLES CAN BE SPECIAL (Continued)

## Champion Casserole



A prize-winner repeated by special request.

TO PREPARE: 40 MIN.

TO HEAT: 30 MIN.

- 2 tablespoons butter
- 2 8-oz. cans tomato sauce
- 1 clove garlic, crushed in a garlic press or minced
- 1 tablespoon sugar
- 1 teaspoon salt
- Few grains black pepper
- 2 lbs. frankfurters, cut in 1/2-in. slices
- 8 oz. medium noodles
- 6 green onions with tops, thinly sliced
- 8 oz. cream cheese, softened
- 1 cup thick sour cream
- 1 cup grated sharp Cheddar cheese

1. Grease a 2-qt. casserole.
2. Heat the butter in a large skillet over medium heat. Stir in the tomato sauce, garlic, sugar, salt, and pepper. Mix in the frankfurter pieces. Cover and simmer 20 min.
3. Cook noodles according to directions on package. Drain and rinse.
4. Beat cream cheese until smooth. Add sour cream gradually, beating until blended after each addition. Mix in the green onions.
5. Spoon noodles into casserole, cover with cream-cheese mixture, spoon tomato-frankfurter mixture over cheese, and top evenly with grated cheese.
6. Heat in a 350°F oven 30 min.

8 servings

## Sour Cream Zucchini with Butter-Nut Crumbs

TO PREPARE AND COOK: 30 MIN.

- 6 medium-size (about 1 1/2 lbs.) zucchini squash
- 1 large green pepper, cut in quarters
- 2 tablespoons butter
- 1/2 teaspoon salt
- 1/4 teaspoon celery seed
- 1 tablespoon grated onion
- 1 cup thick sour cream
- 2 tablespoons butter
- 1 cup small bread cubes
- 1/2 cup chopped blanched almonds
- Garlic salt
- Paprika

1. Wash and trim off ends of zucchini. Thinly slice zucchini and cut green pepper into fine strips.
2. Heat 2 tablespoons butter in a 1 1/2-qt. top-of-the-range casserole. Mix in the vegetables, salt, celery seed, and onion. Cover and simmer 5 min., or until vegetables are almost tender. Add sour cream gradually, blending in; heat thoroughly (do not boil).
3. Meanwhile, heat 2 tablespoons butter in a skillet over low heat. Add the bread cubes and nuts; sprinkle with garlic salt. Stir frequently to brown all sides. Spoon bread cubes and nuts around edge of mixture in casserole. Sprinkle top of vegetable mixture with paprika. Serve at once.

6 to 8 servings

Note: If desired, omit almonds and sprinkle shredded Parmesan cheese over top.



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# Junior Treasure Chest

Edited by MARJORIE BARROWS, Editor of The Children's Hour



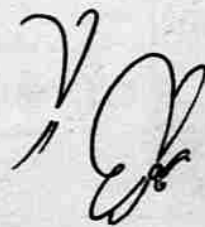
## PEANUT PULLAWAY—Matthew Kring

The players sit at a table, each one with a tall glass of peanuts (the kind that are not shelled). The glass is upside-down over the peanuts on the table. Each player lifts up his glass slowly, and his peanuts now are in a tight little heap. Each player in turn then tries, with two fingers, to remove one of the peanuts off the heap without causing any of the other peanuts to move. When a peanut moves, the player's turn is over, and the next player tries with his own heap. Each peanut removed (without moving any others) gives the player five points. Highest score wins. Try it!

## LET'S DRAW A BUTTERFLY

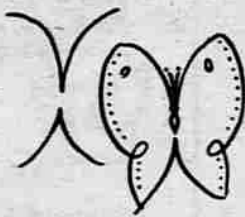
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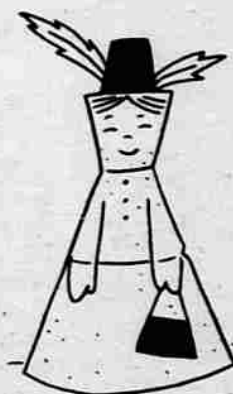


Flutter By,  
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**CORKERS**  
Clarence Biers



You can make all kinds of funny little figures by using corks of different sizes, cutting some in half, if necessary, for special effects. The corks can be glued together, or they can be joined with tooth-

picks. Paint faces on the figures and add more color for decoration, plus pieces of paper, cloth, feathers, etc., for their clothes. Invent a lot of animals and people. Use your imagination!