

Junior TREASURE Chest

EDITED BY RUTH DIXON

The Elves and the Shoemaker

By Helen Hudson

Can you find the two elves hidden in the shoemaker's shop?



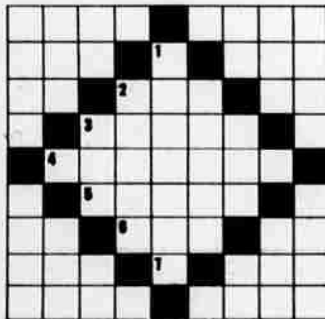
Make-Believe Man

By Harlon E. Hicks

When properly filled in, the words in this puzzle read the same down as across. Can you supply the missing letters and learn the name of a Make-Believe Man (the longest word in the puzzle)?

Here's a clue: he can't be made until the ground is white!

1. A letter
2. Busy insect
3. To stay away from
4. Make-Believe Man
5. The runner was - - - - with a stopwatch
6. I often call my father "- - -"
7. A letter



Answers:

1. S; 2. ant; 3. avoid; 4. Snow-man; 5. timed; 6. Dad; 7. N.

Riddles!

1. What did the picture say to the wall?
2. How do you write to a fish?
3. What year was beef the highest?

Answers: 1. The moon. 2. The year the cow jumped over my head. 3. They framed me and now have hung me 2. drop a line to him!

Let's Draw a Cat and Mouse

By Ann Davidow



Clefs of music, Treble and base



Make Cat and Mousey Face to face!



Family Weekly Cookbook MELANIE DE PROFT, Food Editor

Tuna-Tamale Pie

- 1 unbaked 9-in. pastry shell
- 3 tablespoons butter or margarine
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion
- 1 1-lb. can tomatoes
- 1 1/2 cups whole kernel corn
- 1 7-oz. can tuna, drained and separated in pieces
- 1/4 cup uncooked yellow corn meal
- 1 tablespoon chili powder
- 1 teaspoon salt
- 1 1/2 cups shredded Cheddar cheese
- Sliced ripe olives

1. Heat butter in a saucepan or skillet; add green pepper and onion and cook until tender, stirring occasionally.
2. Stir in the tomatoes, corn, tuna, and a mixture of the next three ingredients. Turn into the unbaked pastry shell.
3. Form a border with the cheese and garnish with the sliced olives.
4. Set in a 425°F oven 15 to 20 min., or until crust is golden brown and filling is thoroughly heated. Cool slightly before serving.

6 servings

Crab-Meat Stuffed Avocados

- 1 tablespoon butter or margarine
- 1/2 cup chopped mushrooms
- 2 teaspoons butter or margarine
- 1 tablespoon flour
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- Few grains paprika
- 1/2 cup cream
- 1 egg yolk, slightly beaten
- 1 6 1/2-oz. can crab meat, drained and separated in pieces (bony tissue removed)
- 3 tablespoons chopped ripe olives
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon lemon juice
- 2 avocados

1. Heat the 1 tablespoon butter in a saucepan; add mushrooms and cook until lightly browned, stirring occasionally. Remove mushrooms with a slotted spoon and set aside.
2. Add the 2 teaspoons butter to saucepan and heat; blend in a mixture of the next four ingredients and cook until bubbly. Remove from heat.
3. Add cream gradually, stirring constantly. Continue to stir, bring to boiling, and boil 1 to 2 min.
4. Vigorously stir about 2 tablespoons of the hot mixture into the egg yolk; immediately blend into

mixture in saucepan. Cook over low heat 1 to 2 min., or until sauce is thickened, stirring constantly.

5. Mix in mushrooms, crab meat, olives, cheese, and lemon juice. Remove from heat.

6. Rinse the avocados and cut into halves lengthwise. Remove pits. Brush the exposed surfaces with lemon juice. Fill cavities of avocados with the crab meat mixture. Sprinkle with grated Parmesan cheese. Set in a shallow baking dish containing 1/2 in. hot water.

7. Set in a 325°F oven for 20 min., or until thoroughly heated.

8. Garnish each serving with a pimiento strip pulled through a pitted ripe olive, if desired.

4 servings

Creamed Oysters De Luxe

- 3 tablespoons butter or margarine
- 1/2 cup sliced mushrooms
- 1 1/2 tablespoons grated onion
- 1 tablespoon flour
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- Few grains cayenne pepper
- 1/2 teaspoon prepared mustard
- 1/2 teaspoon thyme
- 1 cup cream
- 3/4 pt. medium-sized oysters, drained (reserve 2 tablespoons liquor)*
- 2 tablespoons pimiento strips

1. Heat butter in a saucepan; add mushrooms and onion and cook until mushrooms are lightly browned, stirring occasionally. Remove mushrooms with a slotted spoon and set aside.

2. Blend a mixture of the next four ingredients into the butter in saucepan; heat until mixture bubbles. Remove from heat and blend in mustard and thyme. Add cream and reserved oyster liquor gradually, stirring constantly. Continue to stir, bring to boiling, and boil 1 to 2 min.

3. Add oysters and cook over low heat 1 to 2 min., or until edges of oysters begin to curl. Remove from heat and stir in the pimiento and mushrooms.

4. Serve hot over toasted buttered bread rounds sprinkled with ground nutmeg, or on chow mein noodles.

About 6 servings

*The amount of liquor in a pint of oysters varies. This recipe was tested using 2 tablespoons, but slightly more or less will not affect the recipe.