

FRANCO-AMERICAN MEAL HINTS

A left-over Meal even Dad will Love!
**ROAST BEEF
 AND POTATO ROLL-UPS**



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1 cup mashed potatoes
 10 slices roast beef
 1 can Franco-American Beef Gravy
 Heat oven to 350° F. (moderate). Place a generous spoonful of potatoes on each slice of beef; roll up and fasten with a toothpick. Place in a greased 12x7½x2-inch baking dish; pour on Franco-American Beef Gravy. Bake 20 minutes at 350° F. Makes 6 generous servings.

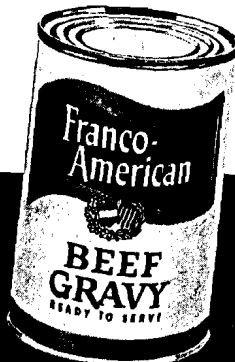
Tonite's Menu Completo

- Tomato Soup
- Roast Beef and Potato Roll-ups (recipe above)
- Buttered New Beets
- Tossed Green Salad
- Peach Turnovers
- Milk and Coffee

Anne Marshall
 Director Home Economics

**Franco-American Beef Gravy
 makes the meal!**

Made from the juices of selected beef... with that genuine roasting pan flavor! Delicious served with any meat-and-potato dinner. On sandwiches. In stews. Or add it to make your own gravy s-l-r-e-t-c-h.



Franco-American
BEEF GRAVY
 READY TO SERVE

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 and eaten on strips of bread. Terrific! Or it can be carved in thicker slices and served on plates.

For another hot dish we'll have a casserole of green noodles or thin spaghetti mixed with butter or margarine, a little cream and Parmesan cheese. This delicately flavored dish is wonderful with steak, and we'll have plenty of it because plenty is what everyone will want.

The salad will be raw vegetables marinated in French dressing, with a delicious sour-cream dressing served in a separate bowl. We'll want a big variety of vegetables: carrots, scallions, tomatoes, cucumbers, green peppers, broccoli, radishes and kohlrabi or white turnips. The vegetables will be crisp and cold and cut fine enough to be easy to eat.

For dessert, peach tarts. They are individual pastry shells to the brim with juicy sliced peaches and covered with a pre-cooked meringue, very much like a seven-minute frosting. The meringue seeps down into the sliced peaches and completely covers the tops except for the rims of the pastry shells. The tarts are put under the broiler for two or three minutes to brown and are served very cold.

These recipes will serve six or eight people.

RIBBON SANDWICH LOAF

This will be a five-layer loaf. That is, five layers of bread and four of fillings. Cut off crust from about ½ loaf of sandwich bread and slice the long way into five even slices. I will suggest four fillings, but if you have some pet recipe of your own, or if you have leftovers that would make a good filling, go to it. Just be sure you get a variety of color.

Ham Filling: To 1 cup finely ground cooked smoked ham or tongue add 4 tablespoons chili sauce, 1 tablespoon horse-radish, 1 tablespoon finely chopped onion, enough mayonnaise to bring it to a good spreading consistency, pepper to taste, and salt if needed.

Egg Filling: Hard-cook 6 eggs. Mash yolks and put them through a sieve or potato ricer. Add the whites of 3 eggs minced fine, 2 tablespoons vinegar, 1½ teaspoons sugar, ½ teaspoon turmeric, ½ teaspoon dry mustard, salt and pepper to taste and enough mayonnaise to moisten. If color isn't a bright enough yellow, there's no harm in adding a few drops of vegetable coloring.

Tuna-Fish Filling: Mash contents of 1 seven-ounce can white tuna fish; add ½ cup finely chopped celery, the other 3 hard-cooked egg whites, finely chopped, 2 canned pimientos, chopped, 1 tablespoon Worcestershire sauce, enough mayonnaise to moisten and salt and pepper to taste.

Water-Cress Filling: Chop 1 bunch water cress very fine; add 3 tablespoons chopped chives, 3 ounces cream cheese, 1 tablespoon lemon juice or vinegar and enough cream to moisten.

Spread one slice of bread with softened butter or margarine and a thick layer of one of the spreads. Cover with a slice of bread that has first been spread with butter or margarine, and press down firmly, buttered side down. Spread top of this slice with butter or margarine and then with another of the sandwich spreads. Continue until all have been used.

Wrap the loaf in wax paper or aluminum foil and then in heavy locker paper or a damp towel and store in refrigerator. The loaf should be made early in the day of the party or the day before, because the butter or margarine must harden in order to hold the layers together.

To serve, cut sandwich loaf the long way into thirds, and then cut across at the same distances so as to form tall sandwiches with all the bread layers square. If you like, you can garnish sandwich tray with stuffed celery, radish roses or pickles.

Best liked

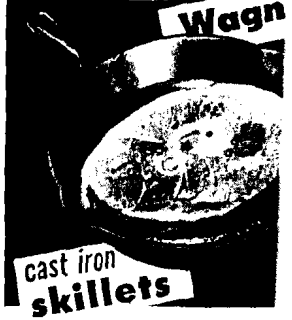


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 Dressing

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