

### CASEY'S CASSEROLE

- |                              |   |
|------------------------------|---|
| 3 tablespoons butter         | 2 cups cubed, cooked corned beef (12-ounce can) |
| ¼ cup chopped onion          | ½ cup cooked sliced carrots                     |
| 3 tablespoons enriched flour | 2 tablespoons minced parsley                    |
| ½ teaspoon salt              | 2 teaspoons prepared horseradish                |
| Dash pepper                  | Tangy Biscuits                                  |
| 1½ cups milk                 |   |

Melt butter in saucepan. Add onion and brown lightly. Stir in flour, salt and pepper. Add milk and cook until thickened, stirring constantly. Add corned beef, carrots, parsley and horseradish, mixing until well blended. Pour into 1-quart casserole and top with Tangy Biscuits.

#### Tangy Biscuits

- |                           |                         |
|---------------------------|-------------------------|
| 2 cups enriched flour     | 2 teaspoons dry mustard |
| 3 teaspoons baking powder | ¼ cup shortening        |
| 1 teaspoon salt           | 1 cup milk              |

Mix together thoroughly flour, baking powder, salt and dry mustard. Cut or rub in shortening until mixture is crumbly. Add milk, mixing until flour is moistened. Drop by spoonfuls around edge of casserole making small biscuits. Drop remaining biscuit batter on ungreased baking sheet. Bake in hot oven (425°F.) about 20 minutes for Casey's Casserole and 15 minutes for drop biscuits. Makes 4 servings and 8 extra biscuits.

### ITALIAN PERCH PARMIGIANA

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|--------------------------------|---|
| 6 perch fillets, 4 ounces each | ½ cup (1 stick) butter                  |
| ½ cup flour                    | 2 cups (2 8-oz. cans) tomato sauce      |
| 2 eggs, well beaten            | ½ teaspoon crushed basil                |
| 1 teaspoon salt                | ½ teaspoon crushed oregano              |
| ¼ teaspoon pepper              | 6 slices (1 oz. each) Mozzarella cheese |
| 1 cup fine bread crumbs        |   |
| ½ cup grated Parmesan cheese   |   |

Dredge fillets with flour. Combine eggs, salt and pepper. Dip fillets into egg, then coat well with bread crumbs combined with Parmesan cheese. In a fry pan, melt butter and sauté fillets slowly until golden on both sides. Arrange in baking dish and cover with tomato sauce. Sprinkle on basil and oregano. Top each fillet with a slice of Mozzarella cheese. Bake 15 minutes. Use shallow, 2-quart baking dish and a preheated 350° oven. Makes 6.



### GERMAN STYLE POT ROAST

- |                                |                        |
|--------------------------------|------------------------|
| 4 pounds chuck or rump of beef | 2 cups vinegar         |
| 2 teaspoons salt               | 2 cups water           |
| ¼ teaspoon pepper              | Fat for browning meat  |
| 1 onion                        | ½ cup seedless raisins |
| 3 bay leaves                   | 1 tablespoon sugar     |
| 1 teaspoon peppercorns         | 8 gingersnaps          |
| ½ teaspoon allspice            |                        |

Rub beef well with salt and pepper. Place in large bowl. Add sliced onion, bay leaves, peppercorns, allspice, vinegar and water. Turn meat in marinade several times. Cover. Store in refrigerator 3 or 4 days, turning meat occasionally. Drain meat and brown well in fat. Add onion, spices and ¾ cup marinade. Cover and simmer 3 to 4 hours, until meat is tender, adding a little water as needed. Remove meat to serving plate. Add raisins to liquid in pan. Thicken slightly with flour mixed to smooth paste with a little cold water as desired. Stir in sugar and gingersnaps rolled into fine crumbs. Serves 8 to 10.

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## DOUBLE FEATURE DINNER ROLLS

"I've won twice with this recipe," says Mrs. La Vern Betthausen of Mauston, Wisconsin. "But, of course, I took my really big prize last year when I won the Gold Ribbon for the best yeast baking at Wisconsin's State Fair. I hope you'll bake up my rolls often. But be sure to make them with Fleischmann's Active Dry Yeast every time. Fleischmann's is so dependable, always rises fast. You just know your baking will turn out right with Fleischmann's Yeast."



#### DOUBLE FEATURE DINNER ROLLS (Makes 4 dozen)

- ½ cup sugar
- 2 teaspoons salt
- ½ cup Fleischmann's Margarine
- 2 cups milk, scalded
- ¼ cup very warm water
- 1 package or cake Fleischmann's Yeast, active dry or compressed
- 9½ cups sifted flour, about
- 3 eggs, beaten

Measure sugar, salt, and Fleischmann's Margarine into a bowl. Add scalded milk and stir until margarine has melted. Cool to lukewarm. Measure very warm water into a large bowl. Sprinkle or crumble in Fleischmann's Yeast. Stir until dissolved. Add lukewarm milk mixture. Add 3½ cups of flour and beat until smooth. Cover. Let rise in a warm place, free from draft,

for 1 hour. Add eggs and beat until smooth. Add and stir in remaining flour to make a stiff dough. Knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour 15 minutes. Punch dough down. Turn out onto lightly floured board. Shape into rolls. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Bake in hot oven (400°F.) 15 to 20 minutes. After removing from oven, brush tops with melted margarine.



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