

## Dull casseroles need creative additions

By Lynn Roberts

By Theodore M. Bernstein

"for convenience' sake."

If the thought of a hot casserole leaves you cold. you're not being creative enough.

Whether you're fixing a casserole to save time or money, don't save on the extras that can turn a dull dish into a good one.

Most casseroles consist of something starchy and filling, some meat and a sauce to hold the whole thing together. Use leftovers or start from scratch, but try adding extras for variety.

No hissing, please. The possessive case of most nouns is formed, of course, by adding an apostrophe and an s;

Father's, Pennsylvania's, etc. However, exceptions occur

when the noun ends in s or the sound of s and is followed

by a word that begins with an s sound. Take a look at this

passage from a review by Robert Brustein of Yale of a

book by John Simon: "...the critical John Simon is com-

posed of divided personae..., which, for convenience

sake, we'll call the good, the bad and the ugly." Normal-

ly, convenience in the possessive case would be conven-

ience's, but when it is followed by sake, the succession of

three s sounds would be difficult to pronounce. In such

situations, therefore, the s is omitted, but the apostrophe

is retained to indicate the possessive case. It should be

The basic blah casserole (tuna, noodles and mushroom soup) can, at the very least, be made a little more appetizing by a few additions.

For color add frozen peas, and for texture try stirring in some chow-mein noodles and sprinkling some on top before baking.

Most any casserole's flavor can be improved by cheese, whether you put in in the casserole or melt it on top. If you use cheddar it also can add some badly needed

Retort' Apparently there are more Miss Thistlebot-

toms teaching in schools than we thought. In a letter we

wrote to Dr. Manly B. Donaldson of Clayton, N.M., we

asked forgiveness for delay in replying to a letter of his. In

a pleasant second letter he said we must have skipped

school the day Miss Prim (that's an alias for Thistlebot-

tom) taught about the difference between answer and

reply; you answer a letter, said he, and you reply to a

charge. Those definitions are far too confining. The Am-

erican Heritage Dictionary, in its discussion of four syno-

nyms, says that "answer, the most general, refers to any

act that completes a process initiated by another" and

that reply "means to answer in speech or writing to a

direct question." We did indeed reply to Dr. Donaldson's

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Toasted almonds are good sprinkled on top before serving and sliced olives add both color and flavor.

Let your creative talents loose and don't be afraid to stir in anything edible if you think it will improve an otherwise uneventful meal.

I even read last week where a woman is into using insects instead of meat. That's a little too creative for me, so here are three recipes without bugs.

## **Baked Pork Chops and Rice**

4 pork choos

can cream of celery soup

1 soup can water 1 onion sliced 1 c. uncooked rice 1/2 tsp. salt

Brown pork chops and add to the rest of the ingredients which have been mixed together. Bake 90 minutes at 350 degrees. Chicken Spaghetti

1 frying chicken

1 can mushroom soup 1 can tomato soup

10 oz. spaghetti 1 green pepper chopped 1/4 c. margerine

1 c, grated cheese 1/2 c. sliced olives

Boil chicken 1 and one-half hours covered in water seasoned with salt and celery. Cool and remove from bones in small pieces. Cook the spaghetti in the chicken broth and drain.

Saute the green pepper in the margerine and add the soup. Stir sauce and cheese into the spaghetti and top with olives. Sprinkle with paprika and bake 45 minutes at 350 degrees,

3 tbsp, cottage cheese

1 lb. ground beef 2-8 oz. cans tomato sauce

1 c. sour cream 1 pkg, spaghetti sauce mix

6 green onions sliced 3 oz, cream cheese

1/2 c. cheddar cheese shredded 8 oz. cooked rigatoni noodles

and heat until bubbly. Mix together onions, cream cheese, cottage cheese and sour

Layer rigatoni, meat sauce and cheese mixture. Cover with

cheddar cheese and bake for 20 minutes at 350 degrees.

Brown ground beef, add tomato seuce and spaghetti sauce mix

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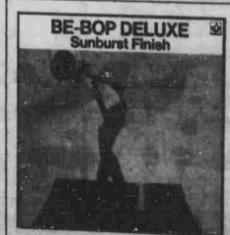
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