



North West Tuna Casserole Creamed Tuna and Rice* Tuna Cocktail

2-6½-ounce cans White Star Brand Bite Size tuna

1/4 cup flour 2 cups milk

2 teaspoons salt

2 egg yolks 1/2 cup cream

1/4 cup butter or margarine 11/2 teaspoons prepared hot mustard

2 cups sliced cooked celery 3 slices buttered bread,

diced 1/8 teaspoon pepper

Paprika

Melt butter and blend in flour. Add milk and seasonings and cook and stir until thickened. Combine slightly beaten egg yolks with cream. Slowly stir into sauce and bring to a boil. Remove from heat. Blend in mustard. Add celery and tuna. Pour tuna mixture into greased 2-quart casserole and top with bread cubes. Sprinkle with paprika. Brown in a moderate oven (375 degrees F.) about 35 minutes. Serves 6 to 8.

Favorite TUNA Recipes 'ROUND THE COUNTRY

For six servings prepare 11/2 cups uncooked rice, following directions on package. While rice is cooking prepare creamed tuna as follows:

2-6½-ounce cans White Star 4 tablespoons butter Brand Bite Size tuna

4 tablespoons flour

Salt, pepper, paprika

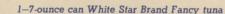
2 cups milk or light cream

Melt butter in double boiler, add flour and stir until blended and smooth. Add milk slowly, stirring constantly, until mixture boils and thickens. Add seasonings and cook 5 minutes longer, stirring occasionally. Add tuna and allow to heat thoroughly.

Make a ring of rice on serving platter and fill with creamed tuna, or serve over rice on individual plates. Garnish with stuffed olives, pimiento, or chopped parslev.



New York



I cup diced drained cucumber

I tablespoon finely chopped onion

½ cup sliced stuffed green olives

l teaspoon salt Endive

Sauce:

1/3 cup catsup

2 tablespoons prepared mustard

Combine tuna, cucumber, onion, olives and salt. Arrange endive in cocktail glasses. Add tuna mixture. Serve sauce separately.

To make sauce: Blend together catsup and prepared mustard. Serves 4 to 6.



Mid West Tuna Club Sandwich

1-61/2-ounce can White Star Brand Bite Size tuna

1 1/2 tablespoons lemon juice

I tablespoon finely chopped onion

1 teaspoon salt

1/8 teaspoon curry powder

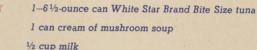
½ cup mayonnaise

12 slices buttered bread* Lettuce

2 medium-sized tomatoes

Combine tuna, lemon juice, onion and salt. Blend curry with mayonnaise and add to tuna mixture. Put 3 slices of bread together for each sandwich, with tuna mixture and lettuce for 1 layer of filling and sliced salted tomatoes for the other. Cut sandwiches diagonally into 4 sections. Serves 4.

*White, whole wheat or rye bread may be used or any combination of these breads.



1 pkg. potato chips

Place the creamed mushroom soup in sauce pan (undiluted), add the tuna, add 1/2 cup milk, stir well and heat thoroughly. When hot (if desired add two tablespoons cooking sherry), stir and remove to serving dish. Cover entire top with potato chips (sticking them in endwise). What an appetizing tasty dish! Satisfying, too.

New England Tuna 'N' Chips"







California Tuna Salad

- 2-7-ounce cans White Star Brand Fancy tuna
 - 4 cups shredded salad greens
 - 4 medium-sized tomatoes
 - 3 hard-cooked eggs Salt and pepper to taste
 - 1/4 cup lemon juice
 - 1/2 cup mayonnaise Radish roses

Arrange salad greens in bottom of large salad bowl. Cover with tuna and flank with quartered tomatoes and slices of hard-cooked eggs. Add seasonings and drizzle lemon juice over all. Serve with mayonnaise and garnish with radish roses, if desired.

Serves 6 to 8.

