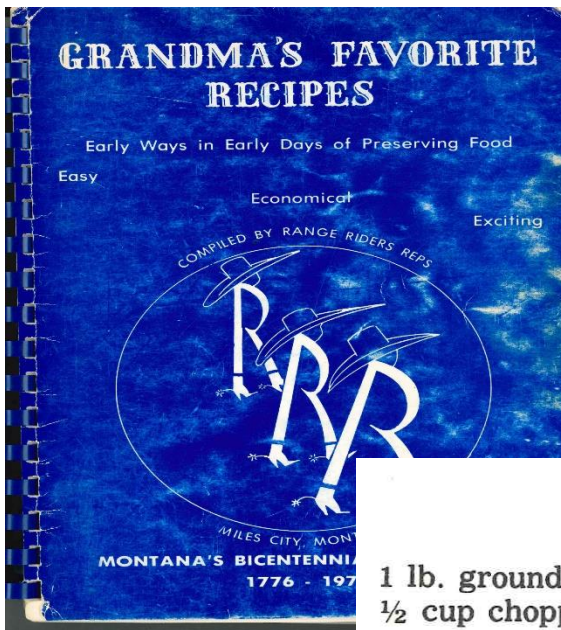


Soups On!

Great Grandma's cookbooks put canned soup in everything. Sloppy Joes—Tomato Soup, Easy Stroganoff—Cream of Mushroom Soup. Yes, even tomato soup in cake! Believe it, or not, Tomato Soup Cake is not bad. These recipes came from Miles City's bicentennial Grandma's Favorite Recipes, one of my favorite cookbooks, out of a 1,000! Follow the recipes under adult supervision. Let me know what you think of the Cake!



EASY STROGANOFF

1 lb. ground beef
½ cup chopped onion
1 can Cream of Mushroom Soup
1/3 cup milk
2 Tbs. sherry (optional)
½ cup dairy sour cream
1 small can mushrooms (stems and pieces)
Cooked noodles or rice
Chopped parsley
Salt, pepper, and a dash of garlic salt.

Brown meat in skillet then add the onions and cook until they are tender. Add soup and milk and heat well. Reduce heat and stir in sherry, then the sour cream. Season to taste with salt and a dash of garlic salt. Serve on noodles with a sprinkling of parsley.
4-6 servings.

Mrs. Steve Dundas

TOMATO SOUP CAKE

$\frac{3}{4}$ cup shortening
 $1\frac{1}{2}$ cup sugar
1 can tomato soup
 $\frac{3}{4}$ cup milk
1 tsp. soda
3 cups flour
1 tsp. salt
3 tsp. baking powder
 $1\frac{1}{2}$ tsp. cinnamon
1 tsp. cloves
 $1\frac{1}{2}$ tsp. nutmeg
1 cup chopped nuts
1 pkg. dates
1 cup raisins



Blend sugar and shortening. Combine soup, milk and soda. Alternate with dry ingredients. Add dates and raisins and nuts. Bake at 350d. about 1 hour.

SLOPPY JOES

2 lbs. hamburger
1 onion chopped
4 stalks celery (chopped fine)
1 Tbs. mustard
1 Tbs. Worcestershire sauce
1 cup catsup
1 can tomato soup
1 cup water
Salt and pepper

Brown hamburger. Mix with browned onion and celery. Add mustard. Worcestershire sauce, catsup, soup and water. Mix well. Salt and pepper to taste. Simmer one hour. Serve on buttered hamburger buns.

Sandi Lockie

Range Rider Reps., *Grandma's Favorite Recipes, Early Ways in Early Days of Preserving Food.*, Star Printing Co., Miles City, MT, 1976, pg. 26 & 28, 84. Thank you Sandi Locke and Mrs. Steve Dundas!