

TUNA CASSEROLE

1 SMALL ONION COPPED FINELY
1 RIB CELERY CHOPPED FINELY
2 7-OZ. CANS TUNA
2/3 CUP MAYONNAISE
ABOUT 3/4 CUPS BREAD CRUMBS

MIX ONION, CELERY, TUNA AND MAYONNAISE. PUT IN A CASSEROLE DISH.
SPRINKLE WITH PARMESAN CHEESE. ADD CRUMBS ON TOP. BAKE AT 350 DEGRES
ABOUT 20 TO 25 MINUTES.

BATTER BAKED CHICKEN

1 CUT UP FRYER SEASONED WITH FLOUR, SALT AND PEPPER *& fry to brown*

PUT THIS IN A LARGE GREASED PAN. MAKE A BATTER SIMILAR TO A PANCAKE,
BUT DO NOT USE SUGAR. ADD TO THE BATTER 1 T FINELY CHOPPED ONION,
SOME CHOPPED GREEN PEPPER AND SALT AND PEPPER. POUR OVER THE CHICKEN.
BAKE AT 350 UNTIL DONE.

MY AUNT MARY JANACEK MADE THIS FOR US IN 1918-1920. IT WAS VERY GOOD.
I DO NOT KOW THE EXACT AMOUNT. I KNOW IT WAS DELICIOUS.

MARINATED FRYER FOR FRYING JULIE DAVIS' RECIPE--A FRIEND SINCE 1972

TO MARINATE THE FRYER, CUT IN PIECES AND ADD SALT AND PEPPER. LET IT
STAND IN A BOWL FOR 20 MINUTES. MIX TOGETHER 2 T OIL AND 2 T
CORNSTARCH. RUB THIS ON THE PIECES OF CHICKEN. LET STAND 10 TO 20
MINUTES. THEN DIP EACH PIECE IN FLOUR AND FRY. THIS IS VERY GOOD.