

Grind leftover roast pork or other meat in food grinder. Add salad dressing, garlic salt and onion salt to taste. Store in freezer or in glass jar in refrigerator. A welcome change from cold cuts for sandwiches.

Many Chinese dishes such as chop suey and chow mein call for water chestnuts. Substitute an equal quantity of peeled sliced radishes for water chestnuts. Add to Chinese dish about 5 minutes before removing from heat. Radishes remain crisp.

A tasty substitute for sour cream may be prepared by combining 1/4 cup water and 1 cup cottage cheese in blender container. Blend on high speed for 20 seconds, until cottage cheese is liquified. Add 1 teaspoon lemon juice, 1/2 teaspoon salt and onion salt, garlic salt or chives to taste.

Leftover gravy may be used in place of soup in casserole dishes such as green beans and mushroom soup.

Cook vegetables in bottom of double boiler while preparing cheese sauce or other recipe in top of double boiler. This saves both time and fuel.

Cut thin slice from each end of potatoes; cut deep slash in each side. Bake at usual temperature for shorter than usual baking time.

