

Country EXTRA

Super Pasta Salads To Enjoy!

Continued from Country Extra, Page 8, March 1, issue.

any-size group at any time of year." Clara told us the recipe originated with her sister, and added "It's one of my favorites!"

We received many other excellent recipes from readers for our *Pasta Salads* contest. Ranking high among them was the "Pizza Salad" recipe submitted by Lois Snodderly of North Vernon, Indiana. It wins Lois our

regular second-place prize of a personalized "Best Cook in the Country" apron. You'll want to try her recipe, below, too.

Another salad you're sure to enjoy comes from Barbara Morton of Virgil, Kansas. Her runner-up recipe for "Fruit 'N Pasta Salad" wins Barbara our regular runner-up prize of a free cookbook from *Country EXTRA's* kitchen.

MOSTACCIOLI SALAD

Clara Hinman, Flagler, Colorado

- 1 1-pound box mostaccioli
- 1/4 cup olive oil
- 1-1/2 cups sugar
- 1-1/2 cups tarragon vinegar
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 2 teaspoons Dijon mustard
- 1 4-ounce jar pimientos, drained
- 4 tablespoons chopped parsley

- 8 scallions, finely chopped
- 1 medium cucumber, unpeeled and finely chopped

Prepare mostaccioli according to package directions; drain and rinse with cold water. Combine oil, sugar, vinegar, salt, pepper, garlic and mustard in large bowl. Add mostaccioli, pimientos, parsley, scallions and cucumber; toss just to mix. Cover tightly; refrigerate 24 hours. Toss gently before serving.

PIZZA SALAD

Lois Snodderly, North Vernon, Indiana

- 1 1-pound package medium-shell macaroni
- 1 5-3/4-ounce can ripe olives, sliced
- 1 5-ounce jar pimiento stuffed green olives, sliced
- 2 cups shredded mozzarella cheese
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1 3-ounce can sliced mushrooms
- 15 cherry tomatoes, cut in half
- 1 4-ounce package sliced pepperoni
- 2 8-ounce bottles Italian salad dressing
- 1 teaspoon dried oregano

Cook shells according to package directions; drain and rinse with cold water. In large bowl, combine shells, olives, cheese, green pepper, onion, celery, mushrooms, tomatoes and pepperoni; toss gently. Pour on salad dressing and sprinkle with oregano; toss gently and serve.

FRUIT 'N PASTA SALAD

Barbara Morton, Virgil, Kansas

- 1 7-ounce package shell salad macaroni
- 1 4-ounce jar maraschino cherries
- 2 large bananas, sliced
- 1 20-ounce can pineapple chunks
- 3 ripe pears, pared and sliced
- 1 16-ounce can sliced peaches, drained
- 1/2 cup salad dressing

Cook shells according to package directions; drain and rinse with cold water. Drain juice from cherries and pineapples, reserving separately. Pour juice from cherries into saucepan, add cherries, toss and let stand 15 minutes. Layer fruit in large glass bowl in the following order: bananas, pineapple, cherries, pears, peaches and shells. Combine reserved pineapple juice with salad dressing; pour over fruit. Chill for several hours before serving.

We Want Your Best Raspberry Dessert!

IT'S TIME to bring out your favorite, mouth-watering, raspberry dessert recipes and enter them in CX's *Raspberry Dessert* contest! If your recipe is judged best among readers' entries, *Country EXTRA* will award you \$150 worth of groceries!

And you have other chances to win, too. We'll also award prizes for second place (a personalized "Best Cook in the Country" apron) and runners-up (cookbooks from the CX kitchen).

Check the contest rules below. But get your recipe to us by the April 6 deadline. Your recipe could be among the winners to be published in May *Country EXTRA!*

RECIPE CONTEST RULES

To enter your favorite recipe in CX's *Raspberry Desserts* contest, type or write your recipe clearly on one side of a sheet of paper or recipe card. You may enter more than one recipe, but please print your full name, address and phone number (including area code) on each recipe. Please be specific with directions, measurements and sizes of cans, packages, cooking pots and baking dishes. Include a few words about your recipe's origin and why it's one of your favorites.

Send your recipe to "Best Cook in the Country Contest", *Country EXTRA*, Box 643, Milwaukee WI 53201. We must receive it by April 6 in order to consider it.

If duplicate recipes are received, the one with the earliest postmark will be the one considered.

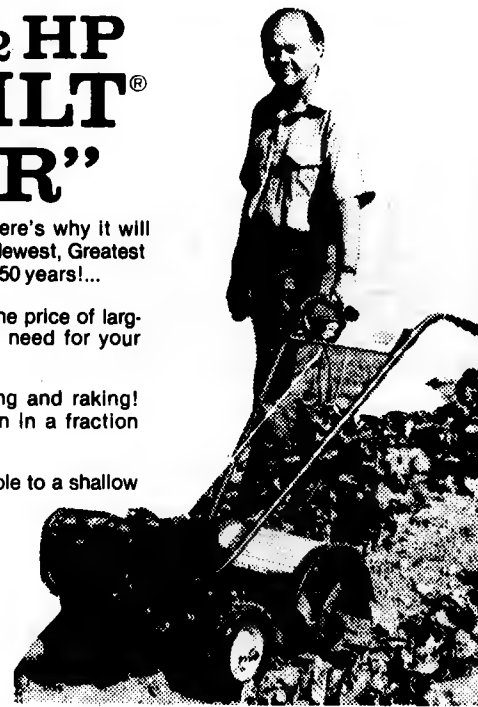
Home Gardening Breakthrough!

At Last! A Rear-Tine Tiller Especially for Small Gardens!

the 3 1/2 HP TROY-BILT® "JUNIOR"

If your garden is 30' x 50' or less, here's why it will pay you to get the full story about the Newest, Greatest Breakthrough in rear-tine tillers in over 50 years!...

- **SAVES YOU MONEY!** Goes for half the price of larger rear-tine tillers—which you don't need for your small-sized garden.
- **SAVES YOUR BACK!** Forget spading and raking! The "JUNIOR" prepares your garden in a fraction of the time!
- **SAVES HAND WEEDING!** It's adjustable to a shallow depth—perfect for chopping, uprooting and burying weed seeds—killing them. Simply guide the "JUNIOR" up and down each row.
- **SAVES GARDEN SPACE!** Narrow 14" tilling width allows you to plant your rows closer together. Grow more in less space!



- **EASY TO USE!** With its tines in the rear and engine out front, the "JUNIOR" is so well balanced you can handle it with JUST ONE HAND. Won't shake you to pieces like front-end tillers do!

- **EASY TO TURN & MANEUVER!** Because the "JUNIOR" is light and compact (but strong!) you can turn it and maneuver it in tight places with wonderful ease!

The BIG JOB tiller...for small, high yield gardens!



"Grow more in less space!"



"No more hand weeding!"



"Turns on a dime!"

There's much more to know about this wonderfully different and better idea in small garden tillers...like how you can use it to build super rich soil, no matter what your soil conditions...or, how it can help you grow two, even three crops of vegetables where you could only grow one before!

So, why not mail the coupon at right TODAY and get all the exciting facts about the amazing new TROY-BILT "JUNIOR." We'll include prices, attachments and complete information about our special "OFF-SEASON" Savings discount now in effect!



pieces? And why break your back with hoeing, raking and shovelling? The New TROY-BILT "JUNIOR" makes all your gardening chores faster and easier—increasing your gardening JOY! Send for full details TODAY!

© 1984 Garden Way Inc.

Mail this coupon today!

TROY-BILT® Roto Tiller-Power Composters
Dept. A 2097
102nd St. & 9th Ave., Troy, NY 12180

YES! Please send me complete information on the new JUNIOR and all other Troy-Bilt Tiller Models ranging from the 5HP PONY to the 8HP "PROFESSIONAL" including details on prices and big "OFF-SEASON" Savings now in effect!

Name _____

Address _____

City _____

State _____ Zip _____