



BEAUTICIAN AND FENCING specialist Lanell Morgan, who provides imagination as well as soundness with her cookery.

Beauty Expert 'Votes' for Baked Macaroni and Cheese

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Today's modern working mothers must be experts at creating meals with taste, color and energy content. Meals that can be prepared in short order generally head the list for such women as Lanell Morgan, beauty consultant and sales lady for Marguerita Ward Beauty Products.

A favorite with Lanell is Baked Macaroni and Cheese, a dish she considers versatile enough to fit almost any occasion, formal or informal. It makes an excellent meatless entree for the Lenten Wednesdays and Fridays, and takes a minimum of that most precious possession, time.

Lanell, whose ambition to

be a secretary led her into business college, was eased into the field of beauty consultants while advising fellow students on proper grooming techniques. A collector of classical records, Lanell also fences and has been writing a book since 1952.

Recipe to Remember

BAKED MACARONI AND CHEESE

- 1 cup cooked macaroni
- 1 cup grated cheese
- 1 cup of milk
- 4 tbsps. of flour
- Half stick of butter
- 3 eggs slightly beaten
- ¼ cup green pepper
- ¼ cup of pimientos
- ½ tsp. salt

Combine ingredients and mix lightly. Pour into greased 1½ quart baking dish. Place baking dish in pan containing 1 inch of water for 1 hour at 300 degrees. Can use sharp cheddar, Parmesan or American cheese. When done, garnish with paprika and fresh parsley. Makes 6 servings.