

WIN A SPECIAL BADGE WITH GERMAN TUNA POTATO SALAD

You may have to call the cops to keep order when your dinner crowd gets a whiff of this savory German Tuna Potato Salad. Its tart flavor will put the bite on the guests' appetites and won't release them for any amount of bail.

Blend tuna with this traditional salad for a special badge of seafood savor. It will have everyone jumping into the paddy wagon and riding from the far end of the neighborhood to reach your table.

Large tuna chunks add a bountiful, high-protein meat content to the tangy, sweet-sour favorite and give this budget beater an extra helping of body and color. Tuna muscles in with an entirely new taste makeover. Its special flavor will take dinnertime hangers into custody and handcuff them securely to your table until the entire dish is eaten.

You won't need to turn stool pigeon to spill the tasty secret to admiring gangs. All your friends will be right; no dish this tempting can be jailed in one recipe file for long.



GERMAN TUNA POTATO SALAD

2 cans (6½ or 7 ounces each) tuna	¼ teaspoon salt
6 slices bacon, chopped	¼ teaspoon celery seed
½ cup chopped celery	1 cup water
½ cup chopped onion	½ cup vinegar
3 tablespoons sugar	3 cups sliced cooked potatoes
1 tablespoon flour	Chopped parsley
½ tablespoon paprika	

Drain tuna. Break tuna into large pieces. Fry bacon in a 10 inch fry pan until crisp. Drain on absorbent paper. Cook celery and onion in bacon fat until tender. Combine sugar, flour, paprika, salt, and celery seed. Stir into vegetable mixture. Add water and vinegar gradually and cook until thickened, stirring constantly. Add potatoes, bacon and tuna. Mix lightly. Cover and cook over low heat for 5 to 10 minutes or until hot and bubbly. Sprinkle with parsley. Makes 6 servings.

So give your weary warriors a real reward. When they come in from the daily beat, serve them a taste-bud topper with this zippy tuna potato salad. You will see have a captive audience. But don't run short; you could be guilty of inciting a dinnertime riot.

The latest methods for purchasing, handling, storing, and preparing fish are included in the new, 60-page, complete guide to fish cookery, "Let's Cook Fish." This valuable, full-color reference and recipe book is available by sending 60¢ to the Superintendent of Documents, Washington, D. C. 20240.