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DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

NATIONAL TUNA WEEK COMES IN NOVEMBER

With National Tuna Week scheduled for November 4 to 13, many markets will feature special bargains in canned tuna. During this 10-day "week", two shopping weekends will permit you to take advantage of these specials.

In this busy season of the year, the wise homemaker will depend more and more on this versatile canned food which is abundant, relatively inexpensive, and can be used in a variety of ways whether the occasion calls for a casserole, salad, sandwiches, or a party dish. A supply of canned tuna on your pantry shelf will solve many of your menu problems.

Two cans of tuna will make this excellent casserole dish recommended by the home economists of the Fish and Wildlife Service. This hearty meal-in-a-dish is as tasty as it is eye appealing.

TUNA PIE

- 2 7-ounce cans tuna
- 1 cup cooked carrots
- 1 cup cooked peas

- 1 10-ounce can condensed cream of chicken soup
- $\frac{1}{2}$ cup water
- 1 cup biscuit mix

Drain and flake tuna. Combine tuna, carrots, and peas. Place in a well-greased casserole. Combine soup and water; heat. Pour over the tuna mixture. Prepare biscuit as directed. Drop by teaspoonsful on top of the tuna mixture. Bake in a hot oven, 450° F., for 30 minutes or until biscuit topping is brown. Serves 6.

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