

VFW Auxiliary, Department of Connecticut
"Grateful Hearts Serving Our Veterans", "From Sea to Shining
Sea
Honoring Veterans Who Keep Us Free"

HOSPITAL BULLETIN #8

I've decided to give you an update on our Volunteers during the Salute to Veterans week. Your volunteers cooked and served 100 lunches on Wednesday, Feb. 18. The meal was so good that I decided to include it in this bulletin:

Chicken casserole

4 cups cooked cubed chicken

Put the chicken in a 13x9 pan

Mix together the following and put on top

2 cans cream of chicken soup

2/3 cup mayo (use mayo without vinegar)

8 oz shredded cheddar cheese

Mix $\frac{3}{4}$ package of Pepperidge farm bread crumbs with 1 stick of melted butter.

Put on top of mixture.

Bake at 350 degrees for 25-30 minutes or until it bubbles

We made this one with shredded carrots (only if you want them)

The meal was served in a soup container with a piece of corn bread and a cookie.

Please thank the following volunteers who cooked and served this meal when you see them:

Kathie Fleischauer, Doris Laferriere, Debbie MacDonald,
Sharon Messenger (cook), Shirley McBride (cook) and Lillian Couto

Hope you enjoy the recipe.

Anne Marie Philippon, Hospital Chair

ctvfwaux104@gmail.com

860-387-9520