



1940 Ship Wreck Original plus the modern

Slice onions in bottom of buttered dish. Over it place raw potatoes sliced, then add a layer of browned hamburger, a layer of cooked rice, a layer of chopped celery, and a can of kidney beans (drained). Season each layer and pour tomato soup. Cover, and bake until the potatoes are done.

-Mrs. J.O. Foley.

Here is my recipe I received from a friend who brought it to my house for a potluck in 1998.

Into bottom of buttered casserole, slice 2 onions thinly.

Over this slice 2 potatoes thinly and a thick layer of Hamburger (1 pound) mixed with $\frac{1}{2}$ cup uncooked rice plus $\frac{1}{2}$ cup finely chopped celery.

(Season each layer with favourite seasonings and salt.)

Top with can of tomato soup* plus $\frac{1}{2}$ can boiling water. Cover and bake 2 hours @ 350 degrees F. (Depending on layer height, check at 1 $\frac{1}{2}$ hours)

- Bessie Bell

*Campbells does have a gluten free tomato soup. Use tomato sauce if you can't find any. I have never used spaghetti sauce, but it's an option.