A party is candles on the table. A party is fancy soap in the bathroom. A party is a big pot of coffee. A party is two or three fresh flowers. A party is polishing the silver. A party is cloth napkins. A party is trying a new recipe. A party is wishing you had more counter space. A party is using the best dishes. A party is wearing party shoes. A party is serving wine. A party is smiling. A party is ruined by spilled coffee. A party is sweeping the front sidewalk. A party is making lists. A party is a fire in the fireplace. A party is using something you've saved. A party is good conversation. A party is getting out the guest towels. A party is forgetting calories. A party is feeding the children early. A party is raiding the freezer. A party is out-of-town guests. A party is making extra ice cubes. A party is trying not...
A PARTY
A MONTH

Favorite recipes used by members and friends of the Crippled Children's Hospital and School Auxiliary, Sioux Falls, South Dakota.

Illustrations by the students of the Hospital-School.

Printing done by the staff of the Hospital-School. Assembling and binding done by anyone who'd volunteer!
The exciting success of our first two cookbooks, "Stay for Lunch", and "Appetizers" has given us the stamina to begin the publication of a third.

"Stay for Lunch" first made its bright green-and-white appearance in November, 1964 and has since then been reprinted six times. "Appetizers", of similar format, in red-and-white, was first published in October, 1965. It has had two large reprintings. Mid-west newspapers have written enthusiastic reviews. Users of the books have bought many for their friends, who bought some for their friends. Consequently we have mailed copies of the two books to almost every state and to a few foreign countries.

All proceeds have been spent to buy equipment for the Hospital-School.

Now our blue-and-white "A Party a Month", brand-new in November, 1969, intends to encourage you to entertain at home at least once a month, in any of many ways. Give an easy dinner for six, or a buffet for sixteen. You can have a coffee, a brunch, a low-calorie lunch, a gourmet dinner (perhaps with a couple of co-hostesses to help out). Invite guests not just to "get caught up on obligations" but because it's fun to share your home and your favorite foods with people you like.

Betty Cahill
Editor, all three
# A PARTY A MONTH

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JANUARY LUNCHEONS
If you ask your friends, you'll find that some of them skip lunch, some "grab an apple on the run", and most try very hard to eat lightly at lunch time. Here are ways for women to get together for daytime parties without gaining weight. For this section, the committee in charge did heavy research, to end up with light ideas!

**MENU #1 LUNCHEON FOR EIGHT - 284 CALORIES EACH**

*Serve with Melba Toast and Black Coffee*

**SHRIMP SALAD**

- 2 cups tomato juice
- 1/2 tsp salt
- 1 package lemon jello
- 1/8 tsp celery salt
- 1 cup shredded cabbage
- 3 Tbsp lemon juice
- 3/4 cup chopped celery
- 2 Tbsp green pepper
- Endive

Heat 1 cup tomato juice to boiling, add lemon jello and stir until dissolved. Add rest of tomato juice and other ingredients. Chill in mold until firm. Serve on endive leaf and pass melba toast. Optional: Low calorie dressing.

**STRAWBERRY MERINGUES**

- 4 egg whites
- 1/4 tsp cream of tartar
- 1 cup sugar
- 2 cups Dream Whip
- 1 cup sliced strawberries

Add cream of tartar to egg whites. Beat until stiff and add sugar gradually. Spread in well greased pan. Bake at 275° for 20 minutes, then
for about 40 minutes. Divide into 8 portions and serve with Dream Whip and strawberries.

MENU #2  COLD LUNCHEON FOR FOUR - 285 CALORIES EACH

CHICKEN SALAD

1 cup cubed cooked chicken  
1 stalk celery diced  
1 and 1/2 Tbsp mayonnaise  
2 tsp lemon juice  
1 tsp salt

1/4 cup instant minced onion  
1 tsp parsley  
2 tsp lemon juice  
2 tomatoes, cut in wedges  
4 deviled egg halves

Combine cubed chicken, celery, mayonnaise, lemon juice, salt and onion. Chill. Serve on lettuce leaves. Sprinkle with parsley. Garnish with 1/2 tomato cut into wedges and 1 deviled egg (actually a half egg)

LEMON LIME ROYALE

1 (4 serving size) envelope lemon flavored low calorie gelatin  
1 cup boiling water  
10 ice cubes  
4 thin slices fresh lime

1 medium grapefruit  
1 orange

Dissolve gelatin in boiling water. Add ice cubes, stirring until thick, about five minutes. Spoon half the gelatin into four custard cups. Set in freezer for five minutes, until firm. Meanwhile trim rind from 4 thin slices fresh lime. Lay a slice on top of each cup of gelatin. Chill until firm. Unmold on dessert plates and garnish with slices of orange and grapefruit.

Make your own Melba Toast, by slicing paper thin your favorite bread. Place in a very slow oven until golden. Make without crusts.
MENU #3 LUNCHEON FOR SIX - 247 CALORIES EACH

CHICKEN CHOP SUEY

2 Tbsp fat 1/2 tsp salt
3/4 cup chopped onion 3 cups cooked chicken, diced
1 cup celery
2 cups shredded cabbage 1/4 cup soy sauce
chicken stock

Cook onion, celery and cabbage in fat. Drain on paper towel. Add salt, chicken and soy sauce and enough stock to moisten. Serve hot, garnished with two thin tomato wedges per person.

PINEAPPLE COMPOTE

1 large can pineapple chunks, well drained (or use pineapple packed in its own juice without syrup)
2/3 cup plain yogurt
2 Tbsp granulated sugar
3 Tbsp chopped walnuts

Toss pineapple with yogurt and sugar. Let chill for a few hours. Serve in 6 dessert dishes, topped with walnuts.

Black or green tea.

MENU #4 LUNCHEON FOR EIGHT - 340 CALORIES EACH

CURRIED TUNA SOUFFLE

4 Tbsp butter or margarine 2 tsp curry powder
4 Tbsp minced onion 1/2 cup flour
1 clove minced garlic 2 cups skimmed milk
2 tsp dried parsley flakes 2 7-oz cans tuna
1/2 tsp ground ginger 8 eggs, separated
1/2 tsp salt

Saute onion, garlic and parsley in butter until onion is golden. Stir in ginger, salt and curry. Make a smooth paste of flour and 1/2
cup skimmed milk, then stir in 1 and 1/2 cups skimmed milk. Add mixture to sauteed onions, stirring constantly. Cook until thickened. Remove from heat; stir in tuna, well drained, then beaten egg yolks. Beat egg whites in large bowl until stiff; fold into tuna mixture, then pour into 3 or 4-quart casserole. Bake 1 to 1 1/2 hours at 325° until surface is browned and quite firm when touched.

CUCUMBERS IN DILLED DRESSING

Pare, then thinly slice three cucumbers. In medium bowl, toss together the slices with dilled cottage cheese dressing and let stand in refrigerator about two hours before serving.

DILLED COTTAGE CHEESE DRESSING

In blender jar, mix together 8 oz of creamed cottage cheese, 1/2 tsp salt, scant dash cayenne pepper, 1/4 cup commercial sour cream and 2 Tbsp water. Blend until smooth and well mixed. Transfer to glass jar; stir in 1/4 cup finely snipped fresh dill. Cover and chill for several hours before using. Use half of this dressing for above cucumbers; the rest can be used later on a green salad.

BAKED GINGER PEARS

4 8-oz cans low calorie pears
1 tsp ginger
1/2 tsp vanilla
1 tsp grenadine
8 sprigs mint

Drain pears, saving syrup. Fasten two halves together, with colored toothpick and place in custard cup. Mix syrup with ginger and vanilla, blend well and pour over pears in 8 cups. Brush pears with grenadine to give them a "blushing" look. Bake in 300° oven for 5 to 10 minutes until warm. Garnish with mint.
DESSERT BRIDGE FOR 16

1 (14 1/2 oz) package angel food cake mix
3 eggs
1/2 tsp grated orange rind
1 (2 1/2 oz) package low calorie dessert topping mix

1 cup sugar
1 orange and 1 lemon
1/2 tsp grated lemon rind, 1/2 tsp orange rind
1/2 cup cold water

Prepare angel food mix according to directions. Remove from pan and cool. Meanwhile beat 3 eggs in top of double boiler over hot water. Add sugar, mix thoroughly, add juice of orange and lemon and lemon and orange rind. Cook until thick like custard. Chill at least four hours. Prepare low calorie topping mix with 1/2 cup cold water. Fold chilled lemon-orange mixture into whipped topping. Cover top and sides of cake. Chill. Serves 16, at 115 calories per serving. Serve all the coffee they can hold!

This section compiled by:
Charlotte Van DeWaa
Martha Bohlke
Here's an easy soup-rolls-dessert luncheon, light and tasty. The kind that will allow your women guests to go home willing to face dinner preparations that night.

1

SOUP

1 can cream of chicken soup 1 can chicken broth
1 can cream of asparagus soup Mix well and heat

HAM CRESCENT ROLLS

Prepare your favorite ham-salad mixture. Use refrigerator crescent rolls, and spread ham mixture on each roll before rolling up. Bake in greased muffin cups, according to directions on package.

Both by Madelyne Stringham

LEMON ICE WITH BLUEBERRIES

Combine 2 Tbsp sugar with 1/4 tsp cinnamon. Toss with 1 cup of blueberries. Serve over lemon sherbet.

2

SHRIMP FINESSE

1 pound cooked and cleaned shrimp
3/4 cup real mayonnaise
1 cup chopped celery
1 cup instant rice cooked in a can of frozen shrimp soup which has been diluted with 1 can water
1 tsp grated onion
1 tsp lemon juice
1/2 cup sliced water chestnuts
Mix all ingredients in greased casserole and top with 1/2 cup sliced almonds and 1/2 cup of buttered crushed corn flakes. Bake at 350° for about 1/2 hr. Serves 6.

Loretta Bradfelt
**STUFFED TOMATO SALAD**

6 small firm tomatoes  
1 cup creamed cottage cheese  
1/2 cup chopped cucumber  
2 Tbsp minced onion  
3 Tbsp chopped green pepper  
2 Tbsp chopped pimiento  
3/4 tsp salt  
3/4 cup mayonnaise  
1 cup heavy cream whipped  

Wash and peel tomatoes. Cut 1-inch slice from stem ends and scoop out pulp to form cups. Mix together cheese, cucumber, green pepper, onion, salt, pimiento and 3 Tbsp of the mayonnaise. Stuff the tomatoes. Arrange, cut side down, in a dry refrigerator tray, taking care not to spill filling. Mix remaining mayonnaise with whipped cream and pour around tomatoes. Freeze two hours or until just firm enough to cut. DON'T OVER-FREEZE. Cut around the tomatoes so that each portion is like a square. Serve on lettuce with French dressing. This recipe is a little tricky, --but different and attractive.

*Harriett Steven*

**FROSTED FRUIT COMPOTE**

2 boxes frozen mixed fruit  
2 jiggers brandy  
2 jiggers frozen orange juice concentrate  

Gently break fruits apart without thawing very much. Add brandy and frozen orange juice and stir. Put back into freezer and just before serving dinner, take the mixture out to let it get mushy, but not quite thawed. Serve with a little blob of whipped cream on top, with cookies on the side -- or serve over vanilla ice cream.

*Jane Lewis*
CHEDDAR QUICHE LORRAINE FOR 12

CRUST:
2 cups flour
1/2 tsp salt
1/2 cup butter
1 cup grated cheddar cheese
2 tsp caraway seed
2/3 cup half and half
Make dough and line 9" by 13" pan

FILLING:
1 pound grated cheddar cheese
1 1/2 cans french-fried onions
1 cup finely diced celery
2/3 cup diced green pepper
10 eggs
4 Tbsp prepared mustard
3 1/2 cups milk
1 1/2 cups grated cheddar cheese
2 cups cooked ham, chopped

Grate 1 pound cheese and arrange on dough. Set aside 1/2 can onions. Sprinkle rest over cheese. Sprinkle on green pepper, celery and ham. Beat eggs and mustard just until blended. Add milk and pour into dish. Bake about 45 minutes at 400° or until knife inserted in center comes out clean. Remove from oven, sprinkle with remaining cheese and onions. Allow to stand 15 minutes before cutting into squares. Serves 12.

LIME CUCUMBER SALAD -- tangy and tart
2 packages lime jello
2 cups hot water
2 tsp vinegar
2 tsp horseradish (optional)

Jan Rork
Mix water and jello and partly jell. Mix remaining ingredients and add to jello. Put into 9" by 9" pan, and chill until set.

*Lorraine Kindler*

**BERRY SURPRISE PARFAIT**

1 quart vanilla ice cream  
2 boxes frozen sliced strawberries, partly thawed  
2 cups sugar-frosted cornflakes  

In each of 8 glasses, layer 1/4 cup ice-cream, 3 Tbsp strawberries, 1/4 cup flakes. Top with 1/4 cup ice-cream and garnish with a fresh strawberry, if possible. Make this a day ahead. No one will guess what the secret ingredient is!

*Jackie Hogan*

**HAM ROLL**

2 cups flour  
1/2 tsp salt  
1/2 tsp baking powder  
6 Tbsp butter  
2/3 cup buttermilk

Sift dry ingredients together. Cut in butter, until mixture looks like corn meal. Add buttermilk gradually, to make a soft dough. Knead on lightly floured board for half a minute, handling lightly. Roll out 1/2 inch thick. Spread with filling and roll as for jelly roll. Place, seam side down on greased baking dish. Slash top and bake at 375°C for 30 to 40 minutes. Remove from pan, slice and serve with sour cream sauce. Serves 6 - 8.

**FILLING:**

2 cups ground ham  
1 Tbsp prepared mustard

**SOUR CREAM SAUCE:**

2 Tbsp butter  
2 Tbsp flour  
1/3 cup buttermilk  
1 cup milk  
1 cup sour cream

*(Mix)*
1/2 tsp salt 1 Tbsp grated Onion
Pepper 1 tsp prepared mustard

Melt butter, add flour, salt, pepper. Blend well and stir in milk and sour cream, onion and mustard. Blend thoroughly and cook slowly until sauce is thick.

TANGY BEET SALAD

2 packages lemon jello
2 cups hot water
1 1/2 cups liquid drained from large jar of pickled beets (if not enough juice, add water to make 1 1/2 cups)
4 Tbsp horseradish 1/4 tsp salt
2 Tbsp lemon juice 2 Tbsp grated onion
6 Tbsp vinegar 1 tsp celery seed
2 Tbsp sugar

Dissolve jello in boiling water. Add beet liquid and seasonings. Add diced beets and pour into ring mold. Chill until firm. Unmold on platter and serve with chive cottage cheese in the middle.

Lillian Nelson

JIFFY CHERRIES AND CREAM

1 cup dairy sour cream
1 Tbsp granulated sugar
1 (1 pound, 5 oz) can cherry pie filling

In small bowl of electric mixer blend sugar and cream at medium speed. Turn cherry pie filling into a separate bowl and stir, removing from it 6 whole cherries to set aside. Into each of 6 parfait glasses, spoon layer of pie filling, then layer of sour cream mixture and repeat until mixtures are used up, ending with sour cream. Top each with whole cherry and chill until serving time.

Chapter Chairman, Jan Rork
FEBRUARY...

COCKTAIL PARTIES
The holidays are over and there is a lull in your life. Many people are away looking for warmth and sunshine. Now is a good time to gather your hardier friends together for a cocktail party. Invite some new friends to mix with the old. Include some of the young-but-over-twenty-one crowd to spark the older people's lives. This is a fine time to entertain the widows, the bachelors, the newcomers, the die-hards who won't play bridge. The more varied the people - the more varied the appetizers - the better the party!

**SMALL COCKTAIL STEAKS**

*(For 25 guests, allow three for each)*

- 75 2-inch-square steaks, cut thin
- 75 cocktail buns
- 1 quart soy sauce
- 1/2 pint lemon juice, or dry sherry
- 1 quart water
- 1/4 cup vinegar
- 1 Tbsp garlic powder or 1 whole clove garlic
- 2 Tbsp crushed black pepper
- 1 Tbsp salt (optional)
- 1 tsp cardamon powder

Mix all seasoning ingredients together. Pour over meat to cover. Soak for 24 hours, stirring at least twice. Keep in refrigerator. Lay meat in flat pans, so each piece is separate. Pour meat stock over steak. Bake at 400° until done as desired. Serve hot, with buns.

*Curtis Vincent*
ROQUEFORT CHEESE ROLL

Mash: 1/3 pound Roquefort or blue cheese with
1/8 oz package cream cheese

Add the following, finely chopped:
- 1/2 bunch celery
- 1/2 green pepper
- 1 tsp Spanish onion
- 1 Tbsp parsley

Add: 1 1/2 Tbsp melted butter
Salt to taste

Mix Well: Form into roll and coat with chopped pecans. Cover with waxed paper and chill. Serve with crackers. Roll may be frozen.

Mrs. John Stencil

WHOLE SHRIMP HORS D'OEUVRES

16 large cooked fresh shrimp
16 rounds of buttered bread
1/2 cup mayonnaise
16 drops worcestershire sauce
Curry powder, parsley to taste

Place a shrimp on each buttered Round. Top with 1 tsp mayonnaise, a drop of worcestershire and a dash of curry, garnish with Parsley.

Mrs. Clifford Dunham

CORNUCOPIAS

These may be filled with chicken salad, or any favorite filling.
Cut rounds from bread with small cookie cutter. Roll thin with rolling pin. Cream butter and spread on both sides of rounds. Roll in shape of Cornucopias and fasten with toothpicks. Brown in 325°F oven until crisp. These may be frozen and used later.

Lillian Nelson
PIQUANT SAUCE FOR COCKTAIL SAUSAGES

1 small glass currant jelly
1 small jar dark German-style mustard
Heat slowly together until well blended. Serve with cocktail sausages or with slices of baked ham.

Mary Aistrup

LIVER SPREAD

Fry:
1 small chopped onion
1/2 clove garlic
1 pound sliced calves' liver in butter, until barely cooked. Cool.
Put through fine blade of food chopper. Add salt and pepper to taste. Blend with mayonnaise to spreading consistency. (Add extra mayonnaise if you wish to use it as a dip).

Hilda Rubbe

HOT CHEESE AND CLAM DIP

1 small can minced clams
1 and 1/4 pound sharp Cheddar cheese, grated (or 4 5-oz jars sharp Old English Cheese Spread)
6 green onions, chopped
1 green pepper, chopped
6 sprigs minced fresh parsley (or 1 Tbsp dried parsley)
Garlic to taste
1 Tbsp Worcestershire Sauce

Combine all ingredients. Bake in casserole in a low oven (300°) for 45 minutes. Serve hot with assorted crackers.

Mrs. Frank Hart
PARTY CHEESE BALLS

Mix together: 2 Tbsp butter
2 cups shredded sharp Cheddar cheese at room temperature

Add: 1/2 tsp dry mustard
1/3 cup dry sherry

Beat with electric beater until fluffy. Chill. Arrange on plate and surround with crackers.

June Aistrup

HERB CURRY DIP FOR RAW VEGETABLES

Combine:
1/2 cup mayonnaise
1/2 cup sour cream
1 tsp crushed mixed herbs
1/4 tsp salt
1/8 tsp curry powder
1 tsp snipped parsley
1 Tbsp grated onion
1 1/2 Tbsp lemon juice
1/2 tsp Worcestershire Sauce
2 tsp capers drained

Chill well. Serve with raw carrot strips, celery, cauliflower, cherry tomatoes, etc.

Irene Nervig

JAZZY BEEF BITES
(Use your fondue pot)

Combine and let stand for 10 minutes:
1 Tbsp catsup
1 tsp horseradish
1 tsp prepared mustard
1/2 tsp instant minced onion
1/2 tsp salt
Pepper

Meanwhile combine: 1/2 pound lean ground beef
1/4 cup fine soft bread crumbs
Add catsup mixture.
Cut sharp Cheddar cheese into 1/4 inch squares.
Shape meat mixture around cheese cubes to form 3/4 inch meat balls. Spear on skewers and cook in deep hot fat (Crisco or peanut oil) in fondue pot for about 1 1/2 minutes. Each guest may do his own. Meatballs may be made a day ahead and chilled.

Ariel Davis
PARMESAN ONION PUFFS

Lightly toast bread rounds on one side. Spread a thin layer of mayonnaise on untoasted side. Place a very thin slice of onion on top. Cover with grated Parmesan cheese. Place under broiler until puffed and brown. (Watch closely).

Clara Brewer

PINK SHRIMP DIP

Combine thoroughly in a mixer:
2 3-oz packages cream cheese 1/4 tsp Worcestershire sauce
1/3 cup salad dressing
3 Tbsp chili sauce 1/2 pound cooked fresh shrimp or
2 tsp lemon juice 1 5-oz can shrimp

Chill: Serve with chips or crackers.

Mrs. Lyle Schroeder

HOT TUNA CANAPE

1 can white tuna Coarse ground pepper
4-6 chopped green onions Mayonnaise

Put the drained tuna in a bowl. Add onions and mayonnaise, a little at a time until good consistency for spreading. Add much more pepper than you think you should, tasting as you go. Broil on toast rounds or crackers. (If you prefer, add more mayonnaise and use as a dip).

Mrs. Ed Brewer

Here are a few very good punch recipes, to supplement the usual cocktails served at parties:

FROSTY GOLDEN PUNCH

1 6-oz can frozen lemonade concentrate
1 6-oz can frozen orange-juice concentrate
1 6-oz can frozen pineapple-juice concentrate
1 12-oz can apricot nectar, chilled
1/2 cup lemon juice
1 quart lemon sherbet
2 large bottles ginger ale, chilled

Add a little less water to concentrates than directions require. Add apricot nectar and lemon juice. Just before serving, spoon in sherbet. To keep carbonation, carefully pour ginger ale down side of punch bowl. Makes 20 servings.

Chapter Chairman, June Aistrop

WELCOME SWIZZLE

5 cups light rum
5 cups orange juice
1 and 1/4 cups lemon juice
5 Tbsp grenadine

12 dashes bitters
3 lemons, sliced thin
Fresh mint leaves
(optional)

Mix all well, except lemon slices and mint. Chill at least 1 hour. Garnish with slices of lemon. Serves 20.

Committee

VALENTINE PUNCH

In champagne glasses, serve a mixture of half champagne and half sparkling burgundy.

COLORFUL PUNCH

1 46-oz can red Hawaiian punch
1 quart ginger ale
3 cans frozen lemonade

Chill. Add slices pineapple, orange, lemon and cherries. Very tangy.

Mrs. Gil Hilde

TROPICAL PUNCH

1 46-oz can red Hawaiian fruit punch
1 6-oz can frozen lemonade concentrate
1 6-oz can frozen orange juice concentrate
1 6-oz can frozen grapefruit juice concentrate
6 cups cold water
1 large bottle ginger ale

Mix and chill. Decorate with cherries.

Mrs. Gene Tideman
MARCH ....

TWO

GOURMET

DINNERS
This dinner for 12 was served exactly as we've reproduced it here, when each couple of a supper group brought part of it to the host house. The result was an elegant and effortless dinner with a foreign flavor.

(This way of arriving at gourmet meals requires only one meeting ahead of time when the wives of the group decide on the theme and divide the cooking chores.)

**ANTIPASTO**

Carciofini - Artichoke hearts marinated in 1 cup Italian-style Wishbone dressing and 1/2 cup white wine.

Prosciutto - Smokey-flavored Italian ham or pepperoni sliced very thin.

Provolone - Italian cheese

Honey dew melon

These can be arranged on a platter and served with cocktails or arranged on individual plates and served at the table as a first course.

**ITALIAN SOUP**

3 quarts water
9 Tbsp chicken base
3 Tbsp shredded parsley
6 eggs well beaten
3/4 cup grated Romano cheese
3 Tbsp Marsala or any dry white wine

Simmer water and chicken base 15 minutes. Beat parsley into egg until blended and beat in cheese and stir into soup. The soup becomes filled with strings, but this is what it should do. Remove from heat, stir in wine, then serve with bread sticks.
BREAD STICKS

1 1/4 cups warm water 3 tsp caraway or sesame seeds
1 package yeast 1 tsp sage
3 Tbsp sugar 3 1/2 cups sifted flour (about)
1 1/2 tsp salt
1 Tbsp margarine or butter

Add yeast to warm water, then add other ingredients. Knead on a floured board about ten minutes. Cover and let rise once. Turn out and cut into halves, then divide each half into 12 pieces. Roll the pieces with palms of hands on floured board. Roll in seeds or sprinkle them on, then let rise again until double in bulk. Bake on cookie sheet, at 400° for 15 to 20 minutes.

VEAL PARMESAN

3/4 cup fine dry crumbs
3/4 cup grated Parmesan cheese
15 3/4-inch veal loin chops
3 beaten eggs
6 Tbsp olive or salad oil
15 thin slices Mozzarella cheese
1 1/2 tsp salt
1 1/2 tsp paprika
Dash pepper
3 8-oz cans seasoned tomato sauce
3 cloves garlic crushed
3 tsp crushed oregano

Mix the first five ingredients together. Then dip chops in the beaten eggs and then into the crumb mixture. Brown on both sides in hot oil. Place 1 slice cheese on top of each chop. Mix tomato sauce and garlic. Pour over chops and sprinkle with oregano. Cover. Simmer on top of stove for 50 minutes, until meat is done. This much of the recipe can be done ahead of time on the morning of your party. Let chops cool, cover with foil and let stand at room
temperature. Before the dinner, put the chops into a 350° oven for an hour.

Serve the chops with green noodles which have been cooked until tender but not soft, then tossed with butter and a small amount of Parmesan cheese.

EGGPLANT PARMIGIANA

4 cups olive oil
2 cloves garlic, finely minced
2 cups chopped onions
10 cups drained and chopped Italian tomatoes, fresh or canned
1 tsp dried basil
Salt and freshly ground pepper
4 Tbsp flour
2 eggs, beaten
4 eggplants, peeled and cut into 1/3 inch slices
2 cups grated Parmesan cheese
Butter

Heat 1/2 cup oil in heavy skillet, add garlic and onions and sauté until onion is transparent. Add tomatoes, basil, salt and pepper and cook, stirring occasionally, 30 minutes. Preheat oven to 350°. Combine flour, egg, 1/2 tsp salt. Dip eggplant slices in the batter and fry in remaining oil until lightly browned on both sides. Place alternate layers of eggplant, sauce, and cheeses in a large casserole. Dot with butter and bake about 30 minutes.

ZUCCHINI DOLCE E AGRO (Squash sweet and sour)

18 very small zucchini squashes
1 1/2 cups peanut oil
9 Tbsp wine vinegar
Salt and pepper to taste
3 Tbsp chopped sweet basil
3 Tbsp sugar
Wash and scrape zucchini lightly. Cut into lengthwise slices about 3/8 inches wide. Fry in oil, about 3 minutes on each side or until slightly brown. Sprinkle with salt and pepper. Remove from fat and place in deep dish. Mix sugar and vinegar; add to remaining oil in frying pan. Boil slowly 2 minutes. Pour this over zucchini. Sprinkle with chopped basil. Serve very hot or very cold.

CAULIFLOWER SALAD, NEAPOLITAN STYLE

2 medium sized heads of cauliflower 1/4 tsp basil leaves
4 Tbsp olive or salad oil 12 anchovy fillets, diced
2 cups wine vinegar 4 Tbsp capers
1 1/2 tsp ground black pepper 1/2 cup chopped black olives

Wash cauliflower and break into flowerets. Place in a saucepan with 1-inch depth of boiling water and 2 tsp salt. Bring to boiling point, uncovered, and cook 5 minutes. Cover and cook 5 or 6 minutes until flowerets are crisp-tender. Drain and rinse in cold water. Place in salad bowl. Combine oil, vinegar, pepper, basil and pour over cauliflower. Add anchovies, capers and olives. Toss lightly. Garnish with curly endive. Sprinkle with additional capers before serving.

ZUPPA INGLESE (Italian rum cake)

ZABAGLIONE (Custard to fill cake)

8 egg yolks
8 half egg shells full of Marsala (heavy sweet sherry)
8 level tsp sugar
Break egg yolks into top part of large double boiler. Add sugar. Beat with egg beater until light lemon color and thoroughly blended. Add Marsala; beat thoroughly. Place boiling water in lower part of double boiler. Cook egg yolk mixture over boiling water about 5 minutes or until it begins to thicken. While cooking, be sure to beat constantly and do not allow to boil. Remove from heat immediately upon first sign of bubble. Set aside to cool.

You also need:

- 1 sponge cake (10 to 12 inches in diameter)
- 1 cup sweet rum
- 2 Tbsp sugar
- 1/2 pint whipping cream
- 1/2 cup chopped glazed fruit

**SPONGE CAKE**

- 8 eggs, separated
- 2 Tbsp water
- 1 1/3 cups flour
- 1 1/2 tsp almond extract
- 2 tsp grated lemon rind
- 1/4 tsp salt
- 1 1/4 cups sugar

Use large mixing bowl. Sift 1/2 cup sugar with flour several times to blend well. Place egg yolks, water and grated lemon rind in bowl. Beat lightly, add almond extract. Gradually sift flour very lightly over beaten egg yolks. Fold in gently. Place egg whites in another bowl and beat until foamy. Add salt and balance of sugar and beat until stiff. Gently fold in the stiff egg whites into the flour mixture. Pour into 10-12 inch ungreased cake pan. Bake in moderate oven 45 minutes or until cake separates from sides of pan. Be careful not to jar cake while baking, as it may become heavy.
Cut cake into three layers. Place bottom layer on cake plate. Pour 1/3 cup rum over it. Cover with 1/3 of the zabaglione. Repeat with next two layers, ending with zabaglione on top. Place in refrigerator. (You can do this a day ahead). When ready to serve, whip cream and 2 Tbsp sugar until stiff. Spread over top and sides of cake. Sprinkle with chopped glazed fruit (optional).

Donna Gibson
Peg Foster
Betty Brown
Jane Lewis
Jean Bailey

GOURMET DINNER,
FRENCH in FLAVOR

You can begin a gala evening by serving your favorite cocktails, or aperitif, or the following unusual "shrub".

SHERRY SHRUB FRAPPE

6-ounce frozen can of lemonade or limeade concentrate
1 bottle of dry cocktail sherry
Stir these ingredients together, and pour into a quart jar, and freeze. To serve, take out of freezer, let stand 5 to 10 minutes until you can spoon it into cocktail glasses. It will be the consistency of a frozen daiquiri.

Peg Foster
MARINATED SHRIMP

Marinate 2 pounds of cleaned cooked shrimp in the refrigerator, in the following marinade:

- 1 cup olive oil
- 1/2 cup lime juice
- 1 Tbsp Worcestershire sauce
- 1 Tbsp chili sauce
- Pinch of file (or pinch of thyme)
- 1/2 tsp garlic or fresh minced garlic
- 2 dashes of tabasco sauce

The shrimp may be served cold, after draining, and placed on toothpicks, or served hot by placing in a shallow pan under broiler for a few minutes on each side.

Jeanie Morrison

MINI-PATÉS

For this recipe, you need two plastic ice-trays that make ice-cubes with rounded bottoms. Grease each compartment of the trays with a little real mayonnaise,—just enough to cover surfaces.

To 1 can of jellied beef consommé, add 1 Tbsp plain gelatine. Heat this mixture until gelatine is dissolved. Pour a tiny bit of the consommé into bottom of each compartment. Chill until firm. Take out of refrigerator, and in each compartment put one small-sized stuffed green olive. Cover with a little more of the consommé mixture, and again chill until set.

In blender, mix a 4-inch slice of braunschweiger with just enough consommé to make a smooth thick mixture. Put some of this into each section of the ice-cube trays, on top of the olives and consommé. (You will still have about 4 ounces of consommé left over when you've finished making this recipe.) Continue to chill the trays until serving time. Unmold the individual molds on small crackers, preferably oval ones, the same shape as the pates.

Dorothy Shepherd
NEW ORLEANS TURTLE SOUP

3 Tbsp butter
1 large onion finely chopped
3 quarts hot water
1 clove garlic, chopped
1 tsp gumbo file or thyme
6 cloves
6 peppercorns
3 Tbsp flour

1 pound canned turtle meat
1 small can tomato paste
Pinch allspice
Pinch nutmeg
1/2 tsp parsley
1/2 tsp salt

Melt butter in iron skillet and add chopped turtle meat. Saute, then add flour and stir into a brown roux. Add onions and garlic and cook until tender. Add tomato paste and cook for 15 minutes, stirring constantly. Add water and spices and simmer for 30 minutes. Strain and reheat when ready to serve. Serve with a thin slice of lemon, chopped hard boiled egg and 1 Tbsp sherry in each bowl.

Note: This soup will freeze and reheat easily.

Jeanie Morrison

BOEUF a L'ESTRAGON
(filet of beef in butter and mustard sauce)

8 filets of beef
6 ounces butter or margarine
1 cup brandy
2 tsp prepared mustard
1 tsp salt

1/2 tsp ground pepper
1/8 tsp nutmeg
1/2 tsp seasoned salt

Saute filet steaks in a hot iron skillet in some of the melted butter approximately 5 or 6 minutes on a side. Cover with brandy and keep warm. In separate pan mix rest of butter with seasonings. Pour this over the filets just before serving.

Jeanie Morrison
BROCCOLIS CITRON BEURRE

Cook 2 10-ounce packages of frozen broccoli. Drain. Grease a casserole with olive oil and arrange broccoli in it. Cover with following sauce:

Melt one stick of butter, then stir in 2 Tbsp lemon juice slowly, adding salt and pepper to taste.

Heat in 325° oven for about 20 minutes, until heated through.

Jeanie Morrison

BRAISED HEARTS OF CELERY SALAD

Take 4 good sized hearts of celery, and split them in half. Place in a flat pan about 2 inches deep, cut side down, and cover with 1 tsp of Spice Islands chicken concentrate and 5 ounces of water. Simmer celery hearts until tender, about 10 to 15 minutes. Add 2 tsp dried onion flakes and 1/2 tsp salt. Cool hearts in liquid in refrigerator overnight. Next day, drain hearts and marinate in a clear French dressing for a short while. Arrange on salad plates on a leaf of lettuce and grate coarse black pepper over it and serve.

FRENCH CLEAR DRESSING

3 parts salad oil, 1 part vinegar, mixed with salt, pepper and French mustard. Optional: add a few drops of Worcestershire sauce and parsley.

Dorothy Shepherd

CREME CARAMEL

This recipe will serve 12. The remainder will keep in refrigerator for 2 or 3 days.

1 cup granulated sugar
6 1/2 cups milk
9 eggs
5 egg yolks
1/2 cup granulated sugar
3/4 tsp salt

2 tsp almond extract
Boiling water
3/4 cup heavy cream
1/2 cup sliced blanched almonds
Day before:

1. Place 1 cup sugar in heavy 10" skillet. Shake so sugar is level. Place over high heat, and watch for sugar to begin melting. Then immediately tilt pan back and forth slowly to keep sugar moving. By the time sugar has completely melted, it will be a light golden brown. Remove from heat at once, and carefully pour into bottom of soufflé dish. (In cold weather, first heat dish with hot water to prevent its cracking).

2. Heat oven to 325º. In a 6-quart kettle scald 6 1/2 cups milk. Meanwhile place eggs and egg yolks in large mixer bowl. Add 1/2 cup sugar with mixer at medium speed and beat until completely blended.

3. While stirring, quickly pour eggs all at once into milk; add salt and almond extract. Set soufflé dish in small roasting pan; place on rack in oven; fill pan with boiling water to within 1/2" of its top. Remove 1 cup custard mixture, and pour rest of mixture into soufflé dish. Carefully pour in reserved 1 cup.

4. Bake custard for 80 minutes. Then insert silver knife in center. When knife comes out clean, custard is done. Remove at once from water and cool slightly on wire rack. Refrigerate overnight.

Next day, at serving time:

1. Run spatula all around custard in soufflé dish. Place rimmed serving plate upside down on top. Invert. Lift off dish. Caramel will collect around custard.

2. Whip cream. Spoon 1/4 cup caramel syrup from base of custard. Fold into cream. Surround custard with sliced almonds, on the serving plate. To serve, cut into wedges, and pass whipped cream sauce.

Loretta Bradfelt
CAFE BRULOT CREOLE

2 lumps sugar per person
1 broken cinnamon stick
1 dozen whole cloves
1 pint hot strong coffee
1/2 cup brandy
Peel of 1/4 lemon and 1/2 orange

Place sugar, peel, and spices in chafing dish. Pour brandy over these. Light burner and stir until brandy ignites from high flame and sugar melts. Ladle up and down, letting it burn a few minutes. Add coffee, and serve in demi tasse cups.

Chapter chairman, Jeanie Morrison

Note: With the beef course of this dinner, any of the following red wines would be good:

Pinod Noir
Beaujolais
Burgundy
"Getting ready for company takes whatever time there is."
A nationally-known columnist has convinced American women that it is wrong to "drop in" unexpectedly on friends. But wouldn't it be nice if we could save Sunday nights for impromptu family gatherings, - to put an extra leaf in the table, - to bring out foods that appeal to children as well as the adults? Those of us who grew up with the books of Maud Hart Lovelace remember the traditional Sunday night onion sandwiches and a fire in the fireplace for all comers, in the Ray household. Here are some menus for Sunday night suppers, - most of which can be partly prepared on Saturday, then finished at mealtime. People love to linger in the kitchen; give them all jobs to do!
SUNDAY NIGHT SUPPERS—quick and easy

Serve your favorite soup, with crusty bread or rolls, - plenty of both for everyone. Follow this with a good dessert, the kind that can be prepared ahead, accompanied by milk or coffee, - then send them away happy. School tomorrow!

1. SHRIMP AND OYSTER STEW

2 Tbsp butter
1/4 cup chopped leeks
1/2 pound raw shrimp, cut up
1 can frozen condensed oyster stew
1 can frozen condensed cream of potato soup
Milk
1/8 tsp celery salt

In hot butter, in medium sauce pan, saute leeks until tender. Add shrimp, oyster stew, potato soup, 2 soup cans milk and celery salt. Bring just to boiling. Turn heat low; cook, stirring often for about five minutes until shrimp are tender. This may be chilled overnight, then reheated, if you wish. Sprinkle paprika and chopped parsley on each serving.

ONION PUFFS

2 envelopes dry onion soup mix
1/2 pound butter
2 packages refrigerator biscuits

COCOANUT APPLE SQUARES

1/2 cup butter 1 can (1 lb, 5 oz) apple pie filling
1/2 cup brown sugar
1 tsp vanilla 1 Tbsp lemon juice
1 1/2 cups flour 1/2 tsp cinnamon
1/4 tsp salt 1/4 tsp mace
1 and 1/3 cups flaked cocoanot

Cream butter, sugar and vanilla. Sift flour and salt in separate bowl. Stir into creamed mixture. Add cocoanot and mix well. Pat half of this into an 8" by 8" by 2" pan. Combine all remaining ingredients and spoon over the cocoanot mixture in pan. Top with other half of cocoanot mixture. Pat lightly. Bake at 375° 20 to 25 minutes. Serve warm with ice-cream on top. Serves 9.

Doris Faber

FRESH TOMATO SOUP

Make this when garden tomatoes are in season

1 Tbsp butter
1 large onion
4 - 6 large fresh tomatoes, diced

Simmer onion and tomatoes in butter over low heat for 15 minutes.
Then add: 1 Tbsp sugar
1 cup milk into which 1 Tbsp flour has been beaten

Cook: 10 minutes, then add 3 cups milk
Salt and pepper to taste

BRAN MUFFINS

This batter will keep for 2 weeks in refrigerator

Mix: 1 cup all-bran buds into
1 cup boiling water. Cool.
Cream: 1/2 cup shortening
1 and 1/4 cups sugar
2 eggs
In separate bowl: sift 2 1/2 cups flour
2 1/2 tsp soda
1 tsp salt

Stir into creamed mixture. Add bran-bud mixture. Then add 2 cups buttermilk
2 cups 40% bran flakes

Fill greased muffin tins 3/4 full. Bake at 400° for 20 minutes.

Rita Elmen

RHUBARB COBBLER

3/4 cup to 1 cup sugar
2 Tbsp cornstarch
1/4 tsp cinnamon
4 cups rhubarb cut into 1-inch pieces
1 Tbsp water
2 Tbsp butter

Cook all of above together except butter. Bring to boil, while stirring. Cook 1 minute more. Pour into 8 by 1 1/2-inch round baking dish, dot with butter. Place in 400° oven while preparing biscuits.

Biscuits: 1 cup sifted flour
1/3 cup sugar
1 and 1/2 tsp baking powder
1/2 tsp salt
4 Tbsp butter
1/3 cup milk
1/4 cup chopped pecans
1 tsp orange peel

Cut 4 Tbsp butter into the above mixture. Add milk, pecans and peel. Push from spoon in dollops on top of hot rhubarb. Bake at 400° about 25 minutes. Serve with whipped cream or vanilla ice cream. May be served hot, or made a day ahead and served cool. Serves 6.

Marianne Naused
CHEESE-BEER SOUP
(A specialty of a fine hotel in Minneapolis)

In a large saucepan melt 1/4 cup butter, add 1/2 cup flour and cook, stirring until the mixture is golden brown. Add 1 and 1/2 quarts hot chicken broth and bring mixture to a boil, stirring constantly. Add 1/2 cup each of finely chopped onions, celery, carrots, parsley and chives, and cook the soup for 20 minutes. (This much may be done ahead of time). Add 1/2 pound Cheddar cheese, melted and 1 and 1/2 pints of warm beer. Bring mixture just to boiling point and serve. It is traditional to serve the soup accompanied by bowls of popcorn.

ONION STICKS

12 slices white bread
1/2 cup onion butter, made by blending 1 envelope dry onion soup mix with 1/2 cup butter or oleo.

Trim crusts from bread. Spread onion butter on bread. Cut each slice into 5 strips. Place strips on ungreased baking sheet. Bake 10 minutes at 375° until golden.

MOM'S SOUR CREAM APPLE PIE

1 cup dairy sour cream
1 1/2 cups sugar
4 Tbsp flour
1/2 tsp cinnamon
Dash nutmeg
1/4 tsp salt

Beat above ingredients together until thick. Cut 4 to 6 peeled apples into eighths and stir into sour cream mixture. Pour into unbaked pie crust and cover with a lattice crust. Bake for about 10 minutes at 375°, then lower heat to about 325° and bake for
MOM'S SOUR CREAM APPLE PIE (Continued)

50 minutes more, or until apples are done.

Pereis Flint

CRAB BISQUE

2 cans cream of asparagus soup
2 cans cream of celery soup
2 cans crabmeat
3-4 cans milk
1 can mushrooms (optional)

Mix all ingredients together and heat but do not boil.

Kathy Everist

HOT HERB BREAD, ITALIAN STYLE

1 loaf Italian bread
1/2 cup soft butter
1 tsp parsley flakes
1/4 tsp oregano, crumbled
1/4 tsp dried dill weed
1 clove garlic, minced
Grated parmesan cheese


FOR DESSERT - FRESH APPLES AND POP CORN!
MARVELOUS MEAT BALLS WITH FEATHERED RICE

1 pound ground beef  Dash allspice
1 cup fine bread crumbs 1 beaten egg
1 tsp cornstarch 1 small onion minced
1 tsp salt 1 Tbsp butter
1/4 tsp pepper 3 Tbsp flour

Fry onion in butter; combine with other ingredients, except flour, water and bouillon cubes. Shape into 40 small balls, brown in skillet and put in casserole. Make sauce in same skillet with flour, water and bouillon cubes. Cook until smooth and add seasoning to taste. Sauce should be thin. Pour it over meat balls. Bake for an hour at 350°. Serve over rice.

FEATHERED RICE

Spread 1 cup of dry rice in a shallow pan and put in a 375 degree oven. Stir occasionally until it is golden brown. Put it in buttered casserole with a cover, add 1 1/2 teaspoons salt and 2 1/2 cups boiling water and 2 to 4 teaspoons butter. Bake 30 minutes at 350°.

Kathleen Sutherland

ASPARAGUS WITH NIPPY SAUCE

3 pounds or 3 packages frozen asparagus
Cook in boiling salted water until tender. Drain. Arrange on a platter and spoon over it cold nippy sauce.

NIPPY SAUCE: 1 cup cooked salad dressing (not mayonnaise)
2 Tbsp prepared mustard
2 Tbsp lemon juice
Mix well.

Marianne Naued, Chapter Chairman
FROZEN CRANBERRY SALAD
1 can cranberry jelly
3 Tbsp lemon juice
Mix jelly and juice in blender, then freeze in 8 paper cups.
While frozen, top with following topping:
1/2 pint cream whipped
1/4 cup powdered sugar
Mix cream and sugar, fold in 1/4 cup mayonnaise.
Add 1 can crushed pineapple, drained and 1/4 cup chopped nuts. Freeze for at least 4 hours.

Ruth Coddington

CHOCOLATE ANGEL PIE

Meringue: 2 egg whites, 1/2 tsp salt, 1/8 tsp cream of tartar. Beat until glossy, adding 2 Tbsp sugar at a time, until 1/2 cup has been added. Beat until stiff. Add 1/2 tsp vanilla and 1/2 cup finely chopped walnuts. Bake in 8-inch pie tin at 300° for 50 to 55 minutes.

Filling: Melt 1 package German's sweet chocolate with 4 Tbsp water over warm water. Cool until thick; then add 1 tsp vanilla and fold into 1 cup cream, whipped. Pour into cool meringue shell. Let stand in refrigerator until time to serve.

Margaret Witte

SUPPER CASSEROLE
In a large flat pan place the following:
1 cup uncooked rice
1 can mushroom soup
1 can cream of chicken soup
1 can celery soup
1/2 cup milk. Mix.
On top of this mixture, place as many pork chops
as needed, allowing two per person. Top with 1 package of dry onion soup mix. (Instead of pork, you may use pieces of raw chicken, beef or veal.) Cover pan with foil. This much of the recipe may be prepared a day ahead and chilled. Allow 2 hours, for baking at 350°.

Frances Mikkelson

CABBAGE SALAD

Small head of cabbage, shredded
1 bunch celery, finely cut
1 bunch green onions finely cut
1 tsp salt
Sprinkle salt over vegetables and let stand 1 hour. Squeeze out juice and cover vegetables with following mixture which has been cooked earlier:

1 cup sugar
1/2 cup vinegar
1/2 tsp celery seed
Cook until sugar is dissolved. Cool it before adding to vegetables. Let salad stand in refrigerator for at least one day before using. It should become crisp.

Margaret Witte

STUFFED CHERRY TOMATOES

Remove stem end of tomato and scoop out inside. Fill hollow with cottage cheese to which chopped chives have been added. Place a tiny sprig of parsley on top.

FRIED APPLES

Use apples which do not cook too fast, Jonathans, Winesaps or green apples. Wash 6 to 8 of them, but do not peel. Core them and-slice into 1/4 inch slices. Keep slices covered with water until you have finished cutting them all. Drain off water, place slices in skillet with a sprinkle
of salt and a lump of butter. Add water to cover bottom of pan. Put a close fitting cover on the pan. Stir apples occasionally, very carefully, to avoid breaking the slices. When water is nearly cooked away, add sugar, 1 cup for every 3 cups of slices. Do not cover again. Stir gently to dissolve sugar. Allow to cook until apples become rather transparent or glazed.

Serve hot.

*Marianne Naused's Grandmother*

**PINEAPPLE BRICKLE DESSERT**

Grease a 9" by 13" cake pan and empty a #2 can of crushed pineapple, including liquid, into pan. Sprinkle 1 package of butter-brickle cake mix over it. Drizzle 1/2 cup melted butter over top. Bake 45 minutes in low oven (300° to 325°).

Serve warm or cool, with whipped cream or topping.

Optional: You may add 1/2 cup nuts and 1/2 cup cocoanot to pineapple. The dessert is delicious and quite rich without them.

*Mrs. Herman Christensen*

**SAVORY SUPPER FOR SUNDAY NIGHT**

You're going to be away Sunday afternoon, but you can come home to the inviting aroma of good beef stew. Try this!

**FIVE HOUR STEW**

Place 2 pounds of raw cubed beef in large casserole. Add 2 Tbsp brown sugar, 3 Tbsp tapioca, 1 small can stewed tomatoes, 1 slice white bread, cubed, 1 tsp salt, several stalks of celery, carrots and potatoes cut up. Cover casserole and bake in 250° oven for 5 hours. It looks dry at first, but don't peek and in 5 hours you'll have a juicy delicious stew.

*Lenore Haber*

Serve with rye bread, green salad and an easy dessert.
INSTANT CHERRIES JUBILEE

Mix a can of prepared cherry-pie mix with a little almond flavoring. Put in chafing dish. Heat and when hot, pour 1 or 2 jiggers kirsch over the top. Ignite. While the sauce flames, dish up and pour over vanilla ice-cream. Serve immediately.

Ray Shermoe

Chapter Chairman, Marianne Naused

A GOOD DO-AHEAD SUPPER

SALMON CASSEROLE

1 cup cooked rice
2 cups milk
Pepper
1/2 cup grated cheese
2 Tbsp flour
3/4 tsp salt
1 cup drained salmon
2 Tbsp butter
1 cup cooked peas

Make white sauce with milk, flour and butter. Add other ingredients. Put in greased 2-quart
Edith Ford

EIGHT VEGETABLE SALAD

Cook separately about 2 minutes under the usual time, 1 package each of frozen asparagus, cauliflower, and broccoli. Cool well, then cut up into bite-size pieces. Add 1 can drained yellow beans, 1 cup celery cut up, 1/2 cup diced green pepper. Add a carrot cut up, and a little diced onion. Toss lightly with French or Italian dressing. Store in refrigerator overnight, if you wish. Before serving, add tomato wedges. Makes a large quantity – you’ll have some left for tomorrow.

Inola Hill

APRICOT DELIGHT

Put apricot pie-filling in bottom of 8” by 8” baking dish. Sprinkle a little sugar on top, then sprinkle a box of Jiffy white cake mix, dry over all. Dot with 1/4 cup or more of butter, and 1/2 cup broken nuts. Bake at 350° for 25 minutes, until browned. Serve with vanilla ice-cream on top.

Eunice Hansen
MAY

TEA
In this day of casual entertaining, it is especially nice to give a tea, just formal enough so you can use your best silver, your inherited cut glass and hand-painted china. Bring in flowers from the garden, drag out the Madeira napkins,—enjoy a brief return to elegance. Best thing about a tea as a form of entertaining,—"any number can play"...but remember,—teas are feminine! If the tea is a big one, ask two friends to help,—one to pour tea at one end of the table, the other to sit at the opposite end with the coffee which so many people prefer. Or if the day is quite warm,—you might like to serve tea, and punch.

ROYAL BRAZIL COOKIES

1/2 cup butter 1/2 tsp salt
1/2 cup margarine 2 cups flour
1/3 cup sugar 5 Brazil nut bars, chopped
1 Tbsp water
2 tsp vanilla, or 1 tsp each vanilla and almond flavoring

Mix all ingredients and drop by teaspoonful on an ungreased cookie sheet. Bake 15 minutes at 350°.

Irene Smith

GRAHAM CRACKER BARS

Line a 9" by 13" pan with WHOLE graham crackers.
In a saucepan, bring to a boil:
1 cup sugar 1/2 cup milk
1 cup butter 1 beaten egg

When at boiling point, remove from heat, and add 1 cup angel flake cocoanut, 1 cup chopped walnuts, and 1 cup graham cracker crumbs. Stir to mix. Spread mixture over crackers in pan. Add layer of whole graham crackers on top. Frost with:

2 cups powdered sugar
1/2 cup butter
Milk to thin to spreading consistency

Chill overnight in refrigerator. Will keep for 2 or 3 weeks. Cut into small squares or bars, to serve.

Dorothy Woods

FUDGE SWEETARTS

Sift together: 1 cup sifted flour
1/4 tsp baking powder
1/4 tsp salt

Cut in 1/3 cup butter until fine. Sprinkle 3 to 4 Tbsp beaten egg over flour mixture, stirring with a fork to form a dough. Roll out on floured surface to 1/8-inch thickness. Cut into 3-inch rounds. Fit into small muffin tins.

Fill with filling:

Melt 1 cup chocolate chips over boiling water. Remove from heat. Stir in:
1/3 cup sugar 1 tsp vanilla
1 Tbsp milk 1 beaten egg
1 Tbsp butter

Place scant Tbsp of filling in each tart. Top with pecan or walnut half. Bake at 350° for 20 to 25 minutes.

Mrs. Burton Ode
ANGEL WHISPERS

1 cup butter 1 tsp lemon extract
1/2 cup sifted 2 cups sifted all-purpose flour
confectioner's sugar 1/4 tsp salt

Cream butter to consistency of mayonnaise. Add sugar gradually, while continuing to cream. Add remaining ingredients and blend well. Chill dough. Measure level teaspoon of dough, round into ball, flatten slightly and place one inch apart on ungreased cookie sheet. Bake at 400° for 8-10 minutes. Put two cookies together with lemon filling.

Filling: Blend 1 egg slightly beaten, grated peel of 1 lemon, 2/3 cup sugar, 3 Tbsp lemon juice and 1 1/2 Tbsp soft butter in top of double boiler. Cook over hot water, stirring constantly until thick. Chill until firm. Spread between two cookies.

Mrs. Earl Lee

STRAWBERRY TARTS

Make a tart dough by mixing:
1 1/2 cups flour 1/2 cup plus 3 Tbsp Crisco
1/2 tsp salt 3 Tbsp water, or less

Roll dough lightly and ease into small muffin tins. Prick well and bake at 400° until golden. Cool. Fill with following filling:

Make vanilla pudding from mix, and place 1 Tbsp pudding in each tartshell. Top with two or three well drained fresh strawberries. Pour strawberry glaze over all.

Glaze: Cover 1 pint strawberries with water and cook to form juice. Strain. To 1 1/2 cups hot juice, add a mixture of 1 cup sugar and 3 Tbsp cornstarch and a drop or two of red coloring. Boil until clear and thick.

Maurine Benz
FLOWER MINTS

Mix 2 pounds confectioner's sugar, 1/8 tsp salt. Melt in double boiler: 1/2 pound white margarine 1/2 cup whipping cream. Pour over sugar mixture. Add flavoring (vanilla, almond, lemon, rum, etc.) and a little coloring. Squeeze through pastry tube onto brown paper, to form small rounds.

Gunvor Rabe

BROWN-EYED SUSANS

2 sticks pastry-mix
1 5-ounce jar Old English cheese
Cayenne
Dates, stuffed with walnuts

Mix pastry mix, cheese and very small quantity of cayenne. Pinch off small piece of mixture, and shape around stuffed date, leaving a little hole in top, showing "eye". Bake at 350° until edges begin to brown. Store in tin. They freeze well.

Gunvor Rabe

PEPPER SANDWICHES

for a change of pace

Use thin white bread and canned MILD (not hot) green chili-peppers. Spread bread with butter and a little mayonnaise. Lay a half pepper spread out flat on the bread. Cover with slice of bread, and cut sandwich into quarters.

Jane Brownell
ROLLED PIMENTO SANDWICHES

Take a large unsliced sandwich loaf of white bread. Remove crusts. Slice bread lengthwise into thin layers. Spread each layer with Kraft's pimento cheese spread. Starting at the narrow end of the bread, put a row of stuffed olives. Now roll bread beginning with the olive end, until you have a roll the desired size, about 2 inches. Cut bread. Then repeat process, by putting another row of olives along short edge of bread-layer. Wrap each roll firmly in waxed paper, and chill for several hours, until serving time. When ready to serve, slice as you would a jelly roll into attractive rounds. From 1 loaf of bread, you'll get about 100 open-faced sandwiches!

Astrid Stoakes

OPEN CRABMEAT SANDWICHES

Mix crabmeat with hard-boiled egg, minced onion and enough mayonnaise to moisten a little. Spread on bite-size buttered rounds of white bread. These are always a favorite at teas.

Maurine Bens

CREAM-CHEESE ONION SANDWICHES

Cut crusts off dark bread. Mix cream cheese with a little minced onion, then add enough milk or cream to make it spreadable. Tint with a little green food coloring. Spread a slice of bread with butter, then with cheese. Cut the slice into 4 or 5 long pieces. Roll each piece into a pinwheel.

Leila Leyse
OPEN CUCUMBER SANDWICHES

Peel cucumbers. Score with a fork from top to bottom. Slice into very thin slices. Cut thin-sliced white bread into rounds the same size as the cucumber rounds. Spread with butter and mayonnaise, then place a cucumber slice on top.

Lottie Bancroft

ROLLED ASPARAGUS SANDWICHES

Cut the crusts from thin slices of bread. Spread the bread with a little butter and mayonnaise, then sprinkle with chopped chives. Place on each slice a well-drained asparagus tip (canned, or cooked). Roll the bread around the asparagus until it overlaps. Cut off excess bread. Wrap roll in waxed paper and chill until serving time. Note: For extra tang, marinate the asparagus tips for 1/2 hour in French dressing, then drain.

Lottie Bancroft

To preserve sandwiches which have been made in advance, arrange them on a plate, cover with wax paper securely, then cover with a slightly moistened towel. Keep in refrigerator until a few minutes before serving time.
OPEN DATE-NUT BREAD SANDWICHES

Cut up 1 cup dates in 1 cup water. Let come to boil and remove from heat. Add 1 tsp baking soda and butter the size of an egg. Let cool. Add the following:

3/4 cup sugar  
1 egg  
1 1/2 cups flour  
1 tsp baking powder

Pinch of salt  
1 tsp vanilla  
1/2 cup chopped nuts

Fill well-greased tin juice-cans about half full. Bake at 350° for about 20 minutes until done. Cool. Slice into rounds, spread with cream cheese.

Astrid Stoakes

ANN BAILEY'S PUNCH

This recipe will serve 100--so at most teas, there would be enough for seconds and thirds for the punch-drinkers.

3 quarts unsweetened pineapple juice  
1 can frozen lemon juice (large)  
1 can frozen orange juice (large)  
Juice of 3 limes  
2 cups sugar  
1 cup mint leaves  
4 quarts dry gingerale  
2 quarts club soda  
Fresh strawberries for color

Mix all ingredients in large container. Add gingerale, soda, and strawberries just before serving to give bubbly champagne effect.

Chapter chairman, Maurine Benz
PENNSYLVANIA FRUIT CAKE

Boil 1 pound raisins in 2 cups water for 15 minutes. Then add 2/3 cup margarine, and 2 cups sugar. After sugar is dissolved, add 1 cup cold water. Cool. Add 1 tsp vanilla. In separate bowl, mix 4 cups flour, 1 tsp salt, 1/2 tsp cinnamon, 1/2 tsp nutmeg, 1 Tbsp baking soda. Stir liquid into dry ingredients. Add 1 cup chopped nuts and 1 cup fruit-cake mixed fruits. Divide into 3 greased small cake pans. Bake at 325° for about an hour. This cake keeps very well. Friends will ask for the recipe.

Elida Gregg
Set aside some time the day before, to partially prepare this meal, and you can serve a delicious early breakfast to overnight guests!

**LIMED FRUIT CUP**

The day before, cut a fresh pineapple down through the stem, to cut into quarters, then eighths. Cut off outer skin, and inner core. Cut good "meat" into chunks, and put into a bowl. Sprinkle with sugar and 1/4 cup water, then chill overnight. Cut a melon into balls, put in separate bowl, cover and chill overnight. Peel two small oranges so that all white membrane is cut off. Cut into slices, and remove seeds. Chill slices overnight, covered. THAT DAY—Mix all fruits together, and spoon unthawed undiluted limeade over the top. Gently blend. Serve in glass dishes, garnished with mint or a fresh strawberry.

**STEAMBOAT SCRAMBLED EGGS**

The day before, fry a pound of bacon until crisp. Drain, then crumble into bits. To 3 Tbsp of bacon fat, add 1 dozen green onions, sliced, and a box of fresh mushrooms, sliced. Saute until tender. Add drained onions and mushrooms to bacon bits. Store overnight in refrigerator. THAT DAY, beat a dozen eggs, add 1/2 cup milk, and the bacon-
onion mixture. Beat all together and cook in greased electric skillet at 300° until done the way your guests like them.

Marge Niblick

FAVORITE BAKING POWDER BISCUITS

2 cups sifted flour
1 tsp salt
1 Tbsp sugar
4 tsp baking powder
1/2 tsp cream of tartar
1/2 cup butter or margarine
2/3 cup milk

The day before,—sift dry ingredients into bowl. Cut in shortening until mixture is texture of coarse meal. Add milk and toss together. Roll out, cut with biscuit cutter and place on greased baking sheet. Cover and store in refrigerator. THAT DAY,—remove biscuits from refrigerator as soon as you get up, to allow them to return to room temperature if possible. Bake at 425° for 10 minutes. Makes 2 dozen extremely flaky small biscuits.

Betty Cahill

“COME FOR COFFEE at TEN”

Spend your early-morning setting the stage (fresh centerpiece, fresh guest-towels, a fresh you) because the food is all ready except for warming!
SOUR-CREAM COFFEE CAKE

1/2 cup shortening 1 tsp baking soda
3/4 cup sugar 1 cup commercial sour cream
1 tsp vanilla 6 Tbsp soft butter or oleo
3 eggs 1 cup finely packed brown sugar
1/4 tsp salt 2 tsp cinnamon
2 cups flour 1 cup chopped pecans

Cream shortening, sugar and vanilla thoroughly. Add eggs singly, beating after each addition. Sift flour, baking powder, soda and salt together. Add to creamed mixture alternately with sour cream, blending after each addition. Spread half the batter in an 11-inch tube pan which has been greased, with a layer of waxed paper laid on top of the grease, in the bottom of the pan.

Cream butter, cinnamon and brown sugar together. Add chopped nuts and mix well. Dot the batter evenly with half the nut mixture. Cover with rest of batter, dot with rest of nut mixture. Bake at 350° about 50 minutes. Cool cake 10 minutes in pan before turning pan over to remove cake. This coffee-cake will keep well overnight, or can be frozen then warmed again to serve. It slices beautifully with an electric knife.

Mrs. George Serel

WINTER FRUIT COMPOTE

1 pkg pitted prunes (3/4 pound)
1 pkg dried apricots (1/2 pound)
1 can #211 chunk pineapple with juice
1 can mandarin oranges with juice
1 can Wilderness cherry pie filling
1/2 cup sherry

Use UNGREASED pan, 8" by 8", or 9" by 9". Layer fruit in pan, in order listed. Bake one hour at 350°. Serve warm.

This fruit mixture keeps well, in a jar in the refrigerator. Rewarm, when you wish to serve it.

Betty Davis
Brunch can be very simple, yet festive and tasty. Some of the most successful committee meetings take place over laptrays and brunch. From the following, choose one fruit recipe according to the season and one main dish recipe for an unusual brunch combination. Embellish with your favorite bread, keep the coffee hot and coming, and be a relaxed hostess.

**CHAMPECHE**

8 fresh peaches, cut in pieces, lightly sugared, or 4 packages frozen peaches. 2 large bottles pale dry gingerale. Blend peaches in blender, then add gingerale. Serve immediately in punch-cups or small glasses. Serves 10-12.

**RHUBARB PUNCH**

Cook until tender, then chill:

- 3 cups diced pink rhubarb
- 1 cup sugar
- 3 cups water
Blend, half at a time, until rhubarb is liquefied. Add a drop or two of red food coloring, if it isn't pink enough. Pour over ice in punch bowl, add 1 cup pineapple juice, 1 pint gingerale and 3 Tbsp lemon juice. Serves 8.

**ORANGE FOAM**

1/2 cup orange juice 1 Tbsp sugar
2 Tbsp lime juice 1 egg white
1/2 cup white port wine 1 cup cracked ice
Blend in blender and serve with ice in each drink. Serves 4. To serve 8, make recipe twice, so blender won't be too full.

**ORANGE-PEACH COMPOTE**

8 large peaches, peeled and cut into eighths
4 large oranges, peeled and cut into sections
1 cup orange juice
1/2 cup sugar
2 Tbsp light rum
Combine fruits in bowl. Add orange juice. Sprinkle with sugar and rum. Mix gently. Chill, covered, for 2 hours.

*Eula Voigt*

**GRAPEFRUIT FIZZ**

1 cup grapefruit juice 1 Tbsp sugar
2 jiggers sherry wine 1 cup cracked ice
1 egg white
Blend a few seconds and serve without straining. Serves 4. To serve 8, make recipe again, so blender won't overflow.
MELON AU VIN

For each person, -- 4 balls each, watermelon, cantaloupe, Persian and honeydew melon, 1/2 cup sweet white wine, 4 frosted mint leaves.

Frost mint leaves by dipping them first in egg white, then in fine granulated sugar. Let dry before using. Arrange melon balls in individual glass bowls, pour wine over top. Let stand, covered with foil, in refrigerator, about an hour. Serve garnished with mint leaves.

GINGERALE MELON FRAPPE

1 quart gingerale
4 cups melon balls
Salt

Pour gingerale into two freezing trays. Freeze to mush, stirring once. Sprinkle salt on melon balls, fold in gingerale, and serve at once in individual glass bowls.

STRAWBERRIES

Just whole, plain, or dipped in orange juice, then granulated sugar. Or in a bowl garnished with cream-cheese balls. And leave green hulls on, if possible. Any healthy strawberry is a party-goer.

BRUNCH PUNCH

2 boxes mixed frozen fruit
1 box frozen peaches
1 box frozen strawberries (or fresh)

Break frozen fruits apart gently in bowl, and
sprinkle 1/2 cup brandy over the top. Let stand 1 hour. Then spoon fruits into punch cups or small glasses, and fill to top with chilled champagne or champale.

Marion Aden

TEN O'CLOCK CASSEROLE

6 hard-cooked eggs
Salt, pepper
1/4 cup softened margarine
3/4 cup sour cream
3/4 tsp grated onion
1/3 cup dry crumbs
3 tsp minced parsley

Halve eggs lengthwise, remove yolks and mash. Add 3 Tbsp margarine, onion, parsley, mustard, salt and pepper. Mix well. Refill whites with mixture. Place cut side up in buttered shallow baking dish. Cover with sour cream. Sprinkle with crumbs and dot with remaining margarine. Bake at 400° for 20 minutes. Serves 6.

Harriet Westbee

SPINACH AND EGGS IN CASSEROLE

2 boxes frozen chopped spinach, cooked and drained
Salt, pepper, butter
1 cup cream sauce
Extra grated cheese
2 Tbsp grated sharp cheese
Season spinach with salt, pepper and butter. Put in shallow baking dish and over it break eggs gently. Mix cream sauce and cheese and pour over eggs. Cover with grated cheese and bake at 325° long enough to cook whites of eggs, leaving yolks soft. Serves 6.
DEVILED EGGS WITH MUSHROOMS

12 hard-boiled eggs
1 pound mushrooms, chopped and sauteed
1 tsp salt
1/4 tsp pepper
1/4 cup grated cheese
1/4 tsp paprika
1/2 tsp curry powder, or 1 small can deviled ham
2 cups white sauce
1/2 cup buttered bread crumbs

Cut eggs in half lengthwise. Remove yolks, and mash them. Add seasoning, some of the mushrooms, and just enough white sauce to hold mixture together, for easy handling. Refill egg whites with mixture and press halves together. Place in buttered casserole and cover with white sauce mixed with remaining mushrooms. Sprinkle with buttered crumbs mixed with cheese. Bake at 400° until thoroughly heated and browned, about 20 minutes. Serves 6.

BAKED STUFFED TOMATOES

Use 12 firm tomatoes of uniform size. Core out the center with a sharp knife. In mixing bowl, put pulp from the tomatoes, 1 finely chopped onion, 1/4 tsp of mixed herbs, 2 cups of finely chopped cooked ham, or crumbled cooked bacon, and 2 cups bread crumbs. Moisten with melted butter and season with salt, pepper and paprika. Mix well, and stuff tomatoes with mixture. Place on greased baking pan and cook in oven about 20 minutes until tomatoes are tender, but haven't lost their shape. Serves 12
DOUBLE DECKER OYSTER PIE

1 quart oysters
2 cups cracker crumbs
1 cup stale bread crumbs
3/4 cup melted butter
1/4 cup cream
Salt, pepper

Mix crumbs and butter. Spread 1/3 of mixture in bottom of shallow baking dish. Put 1/2 of the oysters, drained, on top and season with salt and pepper. Pour half of cream over layer. Next, another layer of buttered crumbs, oysters, seasonings, and cream. Use remaining crumbs on top. Bake at 375° about 25 minutes. Serves 6.

SAUSAGE CORNBREAD

Bake 1 pound sausage links in pan in 400° oven for 15 minutes. Line bottom of 10" by 10" pan with brown paper rubbed with shortening. Arrange drained sausage in pan. (Store this much of recipe in refrigerator, covered, overnight if you wish.) Pour 1 recipe of cornbread over the top and bake at 375° until golden brown and done. Turn pan upside down onto hot platter. Remove pan and paper. Serve hot. Serves 6.

Serve this cornbread, OR the following sausage tarts, OR stuffed bacon rolls arranged on a plate with wedges of melon and a few green grapes. How easy,—how good!
SAUSAGE TARTS

1 pound ground pork  1 tsp Worcestershire sausage sauce
1/4 tsp pepper  Pie crust
2 Tbsp chili sauce

Mix sausage with seasonings. Roll pie crust and cut into 4-inch squares. Place 1 or 2 Tbsp sausage mixture in each square. Fold over, seal edges with fork and cut slit in top. Bake for 25 minutes in 400° oven. Serve with mushroom sauce. Serves 6.

MUSHROOM SAUCE

4 Tbsp margarine
6 Tbsp flour
2 cups meat stock, chicken stock, or milk
1 tsp salt, dash pepper

Fresh mushrooms, chopped and sauteed. Melt margarine in pan, blend in flour, and brown a little. Gradually add stock or milk. Cook, stirring constantly, until thick. Add sauteed mushrooms, or 1 can chopped mushrooms.

STUFFED BACON ROLLS

24 slices bacon
4 cups bread crumbs
4 Tbsp grated onion
4 Tbsp chopped chives

4 Tbsp chopped parsley
Hot meat stock
Salt, pepper, nutmeg

In a bowl, mix crumbs, onions, chives, parsley, and seasonings. Add enough stock to make thick paste. On each slice of bacon, put 1 Tbsp of stuffing. Roll bacon loosely around stuffing and secure roll with toothpick. Put in baking pan and bake at 375° until bacon is crisp. Drain once or twice while cooking.
BAKED TOMATO SLICES--so easy!

Slice firm tomatoes into thick slices. Spread both sides with mayonnaise. Dip into crumbs made by rolling out cheese crackers, then arrange on greased baking dish. Bake at 350° until tender and golden brown on top.

Betty Cahill

EGGS NEWPORT

Blend 2 cans condensed cream of mushroom soup with 1 cup mayonnaise. Gradually add 1 cup milk. Stir until blended. Add 1 Tbsp chopped chives. Then slice 12 hard-cooked eggs, and layer egg slices and sauce in 2-qt greased baking dish. Then crumble 16 slices of crisply cooked bacon, and sprinkle around edge of dish. Bake at 350° for 20 minutes. Serves 8.

Note: You can add some cooked link sausages around edge, or have a few whole mushrooms added to the sauce of the recipe.

Leona Atkinson

CRESCENT ROLLS

Most versatile of all!

Make refrigerator crescent rolls, according to directions on package. When rolled out in triangles, spread a filling on top, then roll up and bake.

1. A mixture of blue-cheese spread and butter.
2. Apricot preserves, with some chopped nuts added.
4. Butter, brown sugar, almond flavoring and chopped almonds made into a paste.
5. Chopped cooked ham, with a little mayonnaise and mustard to moisten.

Chapter chairmen, Spud Hall, Dorrie Weatherwax
THE ELEGANT PICNIC -- JULY

No family affair——this!!! A tablecloth spread on the prairie grass or beside a quiet stream—an off-day—an off-place. Special friends and favorite wine. These are the ingredients of our elegant picnic.

An elegant picnic means organized planning. A picnic spot close to where the car is parked so unloading is easy. Baskets packed so the dessert is on the bottom and the wine is on the top!

Start with wine and cheese wafers, then Cornish hens cooked at home and chilled, salad mixed on the spot, herb bread which has been buttered and oven toasted, with the fresh fruits of the season for dessert.

CARAWAY CHEESE WAFERS

Mix 1 package (roll) snappy cheese such as Cracker Barrel with 1/4 c. butter, 1/2 c. flour, 1/8 tsp dry mustard, 1/8 tsp salt, 1/4 c. caraway seeds and a smidge of paprika. Shape into roll the size of a 50¢ piece. Chill. Slice. Bake in moderate oven (350°) 10-12 minutes.

CORNISH GAME HENS

Allow one hen per person. Sprinkle them with salt, pepper and paprika. Lay them in a roasting pan and cover with strips of bacon. Mix one beef bouillon cube with one cup of water, slice
some onions into this liquid and pour in the bottom of the pan. During the cooking period baste the birds with the liquid which will combine with juices from the birds. Cook in a slow oven (300°) until birds are tender.

**CUCUMBER RELISH**

2 cucumbers  
1 purple onion  
Sugar, salt, pepper  
Sprinkle 1 Tbsp sugar and 1 tsp salt over sliced cucumbers and onion. Let sit for one hour. Drain off the water. Stir in one cup of sour cream, lots of cracked black pepper and 1 Tbsp wine vinegar.

**CASSEROLE BREAD**

1 pkg dry yeast  
1/4 c. warm water  
1 c. creamed cottage cheese, heated to lukewarm  
2 Tbsp sugar  
1 Tbsp instant minced onion  
1 Tbsp butter  
2 tsp dill seed  
1 tsp salt  
1/4 tsp soda  
1 unbeaten egg  
2 1/4 to 2 1/2 c. flour

Soften yeast in water. Combine cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and yeast. Let rise until double. Stir down. Put into an 8 inch round casserole. Let rise. Bake in a 350° oven 40 to 50 minutes. When baked brush with soft butter and sprinkle with salt.

For our picnic, chill the loaf of bread, cut in slices, butter, toast in oven slowly. Serve cold and crisp.

For dessert, fruits that are on hand---fresh strawberries, or grapes, or perhaps peaches or melon slices. Or even a good crisp red apple fresh from the tree.

*Menu by Jean Bailey*
And for those with a demanding sweet-tooth, a non-sticky cake for eating with the fingers.

**SELF-ICED DATE CAKE**

1 cup dates, cut up  
1 tsp soda  
1 1/2 cups boiling water  
Mix these ingredients and cool.

1 1/4 cups sugar  
1/2 cup shortening  
2 eggs  
Cream shortening and sugar. Add eggs, sift dry ingredients and mix all together. Put batter in greased and floured pan, about 9" by 12". Sprinkle 1 package chocolate bits, 1/2 cup sugar and 1/2 cup nuts over top. Bake 40 minutes at 325°. This cake keeps very well--so make it a day or two ahead if you wish.

**THE FAMILY PICNIC**

Most family picnics are the fried-chicken-and-potato-salad kind, or the you-have-to-end-it-with-watermelon kind. All family picnics have traditions, as permanent as a red-and-white checked tablecloth, but no self-respecting picnic is complete without beans of some kind. Here are a few variations.
OLD FASHIONED BAKED BEANS

2 pounds beans (California pea beans or York state beans)
1 pound salt pork 4 tsp salt
8 Tbsp sugar 1/2 tsp pepper
2/3 cup molasses 1 medium sized onion
2 tsp dry mustard


Betty Graham

PICNIC BEANS

Mix 2 or 3 cans baked beans (pea-beans baked with molasses and without tomato sauce) with 1 can of pineapple tidbits. Add a little brown sugar, and bake about an hour in a 300° oven.

Jeanelle Holmes

MULTI-BEAN CASSEROLE

1 can kidney beans
1 can butter beans
1 can green lima beans

Drain above ingredients, and add to:
2 cans B & M baked beans
1 pound bacon, diced, browned and not drained
2 onions, chopped
Garlic
Prepared mustard

1/2 cup vinegar
3/4 cup brown sugar

Bake at 350° for 50 to 60 minutes. Serves 12.

Helen Sehre
Here are some unusual recipes to help you offer a few surprises at your next family picnic.

**INDIVIDUAL HERO SANDWICHES**

Layer in over-size sesame seed buns: lettuce or other greens, cold meats, sliced thin and overlapping, a variety of cheeses, sliced onions, sliced tomatoes, sliced dill pickles. Blue cheese or herbed butter, or mustard-butter may be spread on buns first.

*Marian Payne*

**PAN BAGNAT (French Picnic Sandwich)**

18-inch French or Italian bread
1 cup diced tomatoes
1 cup thinly sliced onion
1 7-ounce can tuna fish, flaked
1/2 cup diced green pepper
1 cup sliced black olives
3 Tbsp olive or vegetable oil
2 Tbsp wine vinegar
1/2 tsp freshly ground black pepper
3 Tbsp minced parsley

Slice the bread in half lengthwise and press down the soft part. On the lower half, spread the tomatoes, onion, tuna, peppers and olives. Sprinkle with oil vinegar, pepper and parsley. Cover with the top half and press down gently. Wrap in foil and chill for 2 hours. Cut in thirds, crosswise. Serves 3.

*Marj Heimerman*

**SAUERKRAUT SALAD**

1 1-pound can sauerkraut, drained well
1 medium onion finely chopped
1/2 cup finely chopped celery
1 large green pepper, finely chopped
1 cup thinly sliced radishes (optional)
2 to 4 grated carrots
1/2 cup sugar
In a mixing bowl mix all ingredients with a fork 
(or hands!) Cover tightly and refrigerate 6 
hours or overnight. This keeps well, and is 
especially good with hero sandwiches.

Marj Heimerman

CAKE-CONES

1 9-ounce package cake mix
12 chocolate ice cream cups
Frosting—any fluffy white icing
Cake decorations (optional)
Heat oven to 350°. Prepare cake batter as directed 
on package. Pour about 3 Tbsp batter into each 
cone, filling about half full. Set in baking pan 
or muffin tins and bake as for cup cakes. When cool, mound with frosting to resemble an ice-cream 
cone. This is a good finger-food for family picnics, 
and popular with the children.

Mary Kay Moen

COOLMINT CHOCOLATE CAKE

Make chocolate cake from your favorite mix, add- 
ing 1/4 cup salad oil to the batter. Pour into 
9" by 14" greased pan and bake, according to the 
recipe on box. When cool, make your favorite 
chocolate frosting and add to it 1 tsp peppermint 
flavoring, to give the whole dessert a refreshing 
cool flavor.

Audie Patterson
Sometimes a picnic doesn't happen because it seems just too involved. That is when you have a spur-of-the-moment picnic,—just cubes of beef, slices of raw onion, a sack of hamburger buns, a thermos of coffee, a book of matches, and whatever fruits, cheeses, pickles, cake, or cookies you happen to have on hand.

Each picnicker cooks his own beef on the end of a green branch, pops it into a bun, tops it with an onion slice and eats with relish while he enjoys just being there. Instant fun!

*Chapter chairman, Marj Heimerman*
You fetch and carry. You worry about a sky that threatens and a fire that fights you. Smoke gets in your eyes. So why do people love a barbecue? It must be the getting back to fundamentals, and the fun of companionable food-watching. And the great chance it gives the cook for real showmanship.

We invited several men, who are acclaimed as barbecue cooks, to share their methods. Try some of these barbecue recipes and the foods that go with them.

**GLAZED ROAST PORK**

5 to 6 pound loin of pork (can be boned and rolled)
Flour, salt, pepper
Glaze: 1 cup sugar
       1/3 cup cider vinegar
       1 tsp hickory-smoked salt

Score the fat on the roast lightly, then rub the entire surface with flour, salt and pepper. Place on rotisserie and while you have a hot fire, revolve slowly for 15 minutes or until meat begins to turn brown. Then place coals to the back and front of cooker and cool fire to about 350°. Baste with glaze frequently, allowing 30 to 35 minutes per pound. To make the glaze, pour sugar in a heavy skillet and cook over moderate heat until it becomes a rich golden brown liquid. Pour in 1/2 cup boiling water, a little at a time and cook,
stirring constantly with a wooden spoon, until all lumps have dissolved. Measure 1/2 cup of the caramel syrup and combine it with vinegar and hickory-smoked salt. (This pork can also be done in your oven.)

Jack Gibson

Two things are necessary for the person wanting to be a good barbecue cook: patience and imagination. All barbecuing MUST be done slowly. If you enjoy a snack while cooking, put Bratwurst over the coal, turning frequently until well browned. Slice into bite sizes, putting a toothpick into each slice.

Jack Gibson

BARBECUED RIBS

Cook ribs,--about a pound per person--covered in moderate oven for 1 hour. Drain off fat. Mix:

1 cup catsup  
2 Tbsp vinegar  
2 Tbsp Worcestershire sauce  
1/4 tsp tabasco  
1/2 cup chopped onion  
1 tsp dry mustard  
1/2 tsp salt  
1/2 cup water  
2 Tbsp brown sugar

Bring to boil in saucepan. Reduce heat. Add 1 stick butter or 1/2 cup oil. Simmer 10 minutes without cover. Place ribs on grill over low fire. Baste with sauce, and cook 1/2 hour or more.

Edna Johnson

STEAK ON THE GRILL

Mix:

2 cups soy sauce  
2 Tbsp brown sugar  
2 Tbsp dry mustard  
1 tsp salt  
1 clove garlic, crushed  
2 tsp chopped dried ginger root or 1 Tbsp ground ginger  
1/2 tsp tabasco  
1/2 cup bourbon

Let steak marinate in above sauce for 3 hours at room temperature. Grill over low direct heat.
basting frequently with sauce.  

Brice Johnson

PORK ON A SPIT

Cut a prepared boneless skinned pork loin of at least 4 pounds, into 4-inch thick slices. Place on spit and balance pieces evenly. Salt generously and sprinkle with coarse ground black pepper. Allow to sit about 15 minutes. Stack 3 pounds charcoal in pyramid, ignite and allow to burn about 5 to 7 minutes, then spread coals evenly around fire grate, leaving area under the meat open. Allow 35 to 45 minutes for complete cooking of the pork. If you wish to add barbecue sauce, baste meat during the last 10 minutes of cooking.  

Jack FitzGibbon

EASY CHUCK ROAST

Season a chuck roast and wrap securely in foil. Place on barbecue or in domed grill, and let it cook in own juices. This method does not require the close attention that open cooking demands.  

Paul Smith

TURKEY ON A SPIT

Clean a 10 to 25-pound turkey. Salt inside and rub lots of salt and butter on the outside. Put on spit, being careful to balance well. Have coals low. Cover grill and cook 4 hours for a 10-pound turkey and not less than 7 hours for 25-pound bird. Baste with butter about every 45 minutes.  

Jack McMillan

BARBECUED FRESH HAM ROAST

Take a 7-pound fresh ham (pork) roast and season. Put on spit over low coals. Baste with your favorite barbecue sauce. Cook about 6 hours.  

Jack McMillan
SHISH KEBABS

Cut beef sirloin or lamb into 1 1/2-inch chunks. Marinate in your favorite barbecue sauce overnight. When ready to barbecue, thread on skewers and grill over low heat. On separate skewers alternate mushrooms, chunks of green pepper, canned whole onions, tomatoes, pineapple chunks, zucchini slices. Put these on grill, when meat is half done. (Vegetables can be marinated in oil for 1/2 hour before cooking.

Jack McMillan

LEMON CHICKEN

Melt 1/4 pound butter. Add 1/4 cup lemon juice. Add garlic salt to taste. Place chicken pieces on grill and brush with lemon mixture. Turn pieces as they cook, basting each time with more of the sauce. Aromatic—and golden brown!

Lavonne Peterson

When you cook chickens on a spit, stuff them with sauerkraut first. The kraut will absorb the juices and provide a delicious accompaniment.

Dr. Sid Becker

BUTTERFLIED LEG OF LAMB

5 to 6 pound leg of lamb, "butterflied". (This means boned, with the center seam left open so the meat will lie out flat.) Use about 1/2 tsp herbs for each pound of meat.

1 bottle dry white wine
2 Tbsp each rosemary, thyme, oregano
1 large bay leaf
Salt

Crush the herbs and rub well into both sides of meat, with salt and pepper. Place meat in a large shallow pan and pour the wine over the meat. Crush the bay leaf and add to the wine. Let the meat si
at room temperature 5 to 6 hours, turning occasionally. Place meat on grill, fat side up, over medium coals. Cook for 50 minutes to an hour, turning several times. Carve by starting at one end, cutting across the grain, into thin slices. Serves 6 - 8.

Jack Gibson

HERB-BERGERS

Mix these in the morning, form into patties, and store in refrigerator, covered, until time to barbecue.

2 pounds ground beef  1 cup minced onion
2 tsp salt  1/2 cup minced celery
1/2 tsp pepper  4 tsp cold water
1/2 tsp marjoram  4 Tbsp oil
1/2 tsp thyme  4 Tbsp lemon juice
Grill over low heat, turning once. Arrange buns around edge of grill to heat while herb-bergers are cooking.

Brice Johnson

ALL-TIME FAVORITE BARBECUE SAUCE

2 small cans tomato sauce  1/2 tsp prepared mustard
1/2 can water  1/4 tsp paprika
1 tsp Worcestershire sauce  1 tsp salt
1 small onion, diced  1 Tbsp Wright's Liquid Smoke
1/2 tsp garlic powder
1/3 cup sugar

Mix all ingredients and simmer in saucepan for 10 minutes. Store in covered jar in refrigerator. Use for basting chicken, turkey, hamburgs, weiners, etc. as they cook.

Dorothy Burns

GRILLED VEGETABLES

TOMATOES—Cut in half, brush with seasoned oil and grill.

EGGPLANT—Cut into 1/4 inch slices, brush with
seasoned oil and grill 10 to 15 minutes, turning once.
ZUCCHINI--Cut in wedges, brush with seasoned oil and grill about 10 or 15 minutes.
Note: To make vegetables more manageable, grill them in a double-hinged wire broiler.

BARBECUE BEANS

Empty 2 or 3 large cans of pork 'n' beans in a cast iron pot or Dutch oven. Drain off some of liquid. Add:

1/2 cup tomato catsup 1 Tbsp Worcestershire sauce
1/2 cup brown sugar 1/2 tsp garlic salt
1/2 cup molasses 1 Tbsp lemon juice

Mix well and top with 1 large sliced onion and a few slices of bacon. Put beans over charcoal until they begin to bubble, then move them to one side of the grill and let them simmer for 2 or 3 hours. Cook uncovered so hickory flavored smoke will penetrate into them.

Jack Gibson

BARBECUE-BAKED POTATOES

Roll unpeeled potatoes in salad oil. Salt and pepper the skins. Wrap in heavy-duty foil and seal by overlapping. Lay around edges of charcoal. Turn every 20 minutes until a fork penetrates easily.

Mary Sommervold

GRILLED CORN ON THE COB

Shuck corn, season with salt and pepper. Dot with butter generously. Wrap each ear in foil securely. Put on grill for 20 minutes, turning occasionally.

Edna Johnson
GRILLED ONIONS

Use serving-size onions, 1 per person. Season with salt and pepper, and rub with lot of butter. Wrap loosely in foil. Put on grill for 1/2 hour.

Edna Johnson

PARMESAN BREAD

Slice French bread into thick slices, and spread each slice with a blend of butter, parmesan cheese, a little dill seed, and sweet basil (and a little chopped fresh or dried parsley, if you have it). Reassemble loaf, wrap in foil, and place along edge of grill while meat is cooking. Allow to warm through before serving.

Gloria Kuhle

GRILLED FRENCH BREAD

Cut French bread in half lengthwise and toast over hot embers. Meanwhile melt butter or garlic-butter in shallow pan on grill. Break bread into chunks and dip into melted butter.

GRILLED FRUITS

FRESH PINEAPPLE—Cut a pineapple into 8 sections lengthwise. Place in baking pan and drip honey, about 1 Tbsp for each section, over the fruit. Let stand for 1/2 hour, then grill over an open fire.

HONEY-GRILLED BANANAS—Don't peel bananas. Make a slit 3 inches long in the skin. Force 1 Tbsp honey into opening and let stand for 1/2 hour. Place on grill and cook for about 8 minutes, turning frequently. (Use slightly under-ripe bananas.)
BROILED GRAPEFRUIT--Cut grapefruit into halves. Remove seeds and loosen segments from skin, and section membranes. Cover with brown or white sugar and dot with butter. Let stand for about 1/2 hour. When ready to cook, place on grill and pour 1 Tbsp sherry or rum over each half. Broil over low fire until fruit is heated and slightly browned on top.

To go with the barbecue

TOMAR SALAD

Variety of greens
Mandarin oranges
Onion rings or green onions
Sesame seeds browned in oven

Garlic and onion salt
Cracked pepper

Just before serving, toss the above with the following dressing:

1/2 cup olive oil
1/2 cup salad oil
1/3 cup red wine vinegar
Crumbled blue cheese

Mary Sommervold

To round out a barbecue

SPAGHETTI-CRACKED WHEAT PILAF

1/2 cup butter
1 cup vermicelli or thin spaghetti, broken
1 cup cracked wheat
4 cups beef consomme

Melt butter; add broken spaghetti in skillet. Cook until almost burned color. Add cracked wheat and consomme. Turn to low heat and cook for several hours until all consomme is absorbed. This recipe can be started the day before, or in the morning, then finished in a skillet on the
grill just before serving. If it gets too dry, add a little water. Excellent with barbecued chicken or lamb.

June Aistrup

To pass, at the end of the barbecue

PECAN KISSES

Beat 4 egg whites and a pinch salt until stiff. Gradually add 1 cup brown sugar, 1 tsp vanilla and 2 cups broken pecans. Drop from teaspoon on a very slightly greased cookie sheet. Bake 1 hour at 200° just to dry out. Let stand a few seconds before removing from sheet. Makes about 48 kisses.

Margaret McCahren

WEST SIDE SUGAR COOKIES

1 cup butter, soft
1 cup margarine, soft
Salt
2 eggs, beaten
1 cup granulated sugar

1 cup powdered sugar
4 cups flour, sifted then measured
1 tsp cream of tartar
1 tsp soda
2 tsp vanilla

Mix ingredients and chill overnight. Then form into very small balls and arrange on cookie sheet. Dip glass in cold water, then sugar. Press on ball to flatten (water and sugar will form glaze). Bake at 350° until slightly brown, - about 6 or 7 minutes. Watch closely. Makes about 7 dozen. These cookies freeze well.

Clara Bach
- ice cream cone with ice cream in
- cupcake
- fish
- strawberry Sunday
- chocolate chips
- rolls with nuts
- toast
SEPTEMBER DINNERS,

QUICK 'n' EASY
"September is such a busy time - but come to dinner anyway! We haven't seen you all summer!"

1

CONTINENTAL HAM

2 12-oz packages frozen broccoli, cooked
Salt, paprika
6 1/4-inch slices boiled ham
1 can cream of mushroom soup
4-oz can sliced mushrooms and juice
2 Tbsp sherry
1/4 cup grated Parmesan cheese

Arrange broccoli in greased 2-quart rectangular baking dish. Season with salt and paprika. Top with ham slices arranged in neat overlapping row. Blend soup, mushrooms, 2 Tbsp juice and sherry. Pour sauce over ham. Sprinkle with cheese. Bake uncovered 15 minutes, at 425° until heated through and delicately browned. Six servings.

ASSORTED VEGETABLE CASSEROLE

1 box frozen carrots in sauce
1 box frozen onions in cream sauce
1 box frozen brussels sprouts

Put all vegetables in pan and warm. Put warmed, thawed, vegetables in casserole. Top with Pepperidge Farm Dressing that has been salted and peppered and browned in butter. Bake at 350° about 40 minutes. This dish may be prepared ahead and allowed to stand before baking.

Margaret Reardon
FRESH MUSHROOM SALAD

1/2 pound fresh mushrooms, sliced, uncooked
1 head iceberg lettuce, 1 head romaine
French dressing
1/2 cup salad oil
2 Tbsp vinegar
2 Tbsp lemon juice
1/2 tsp salt
1/4 tsp dry mustard
1/4 tsp paprika
Beat all ingredients with rotary beater, or shake well in tightly covered jar. Keep in refrigerator. Just before serving, shake well.

Pour over greens and mushrooms and toss lightly.

Mrs. Robert Pennock

CHERRY HEERING SUNDAE

1 quart lime sherbet
2 packages frozen mixed fruit
1/2 cup Cherry Heering Liqueur
Run warm water over packages of fruit to thaw. Put in bowl, add liqueur. Serve over lime sherbet. An attractive color combination - and delicious!

Margaret Reardon

BLOODY THOMAS
(A zesty version of a Bloody Mary)

Use a tall 12-oz glass for each guest. Pour in each, 2 oz vodka, 1 tsp Worcestershire, a quarter of a lemon, squeezed into glass, then dropped in. Add 3 ice cubes and fill the glass with V-8 vegetable juice.

Jane Brownell
CHICKEN GREEN BEAN CASSEROLE

2 packages frozen chunks of chicken, thawed or 2 chickens, cooked and cut into boneless pieces.
1 package Pepperidge Farm Dressing mixed according to directions
2 cans drained French-style green beans
Slivered almonds
1 can cream of mushroom soup
1 can chicken broth
Line a large casserole with half the dressing. Add green beans and almonds. Place chicken on this. Mix soup and broth and cover with remaining dressing. Bake at 350° for an hour. Serves 10 - 12.

Blanche Loure

Meanwhile - make a tossed salad, bake refrigerated rolls in the oven with the casserole.

RASPBERRY PARFAIT

2 pkgs frozen red raspberries 2 1/2 cups water
2 pkgs vanilla pudding 2 Tbsp butter
1/8 tsp salt 1 cup whipping cream

Strain raspberries to remove seeds. Save juice. Combine pudding-mix and salt in large saucepan. Add water and juice. Cook, stirring, over medium heat until mixture comes to full boil. Remove from heat, and add butter. Chill. Then stir pudding until creamy. Spoon layers of pudding into parfait glasses alternately with whipped cream, topping with small blob of cream. Serves 8.

Ariel Davis
DOGS IN BEER (APPETIZER)

Cut one pound weiners into 1-inch slices. Cover with 1/2 can stale beer and simmer in saucepan 10 to 15 minutes. Add dash of Worcestershire. Serve with toothpicks, or in chafing dish.

Dorothy Owen

WINE BEEF

3 1/2 pound pot roast (rump or blade)  
1 can golden mushroom soup  
1 cup dry red wine  
1 large onion, chopped  
2 Tbsp chopped parsley  
Salt, pepper

Place meat in small roaster or casserole. Mix other ingredients and pour over. Cook four hours at 325° covered. Add 4 potatoes, peeled, and 4 carrots cut in chunks. Bake one more hour.

FIVE MINUTE SALAD

3 peeled and sliced tomatoes  
1 can artichoke hearts, sliced  

Arrange in bowl. Sprinkle with basil. At serving time drizzle with your favorite French dressing.

INSTANT CHOCOLATE SUNDAE

1 can sweetened condensed milk  
2 squares bitter chocolate  

Cook over low heat in saucepan until chocolate is melted. Stir to blend well. Pour over vanilla or peppermint ice-cream.

Helen Sehrer,  
Chapter Chairman
This is an excellent dinner for the girl who works but loves to entertain - or for the hostess who can plan ahead to have a full day away from home, then guests for dinner at the end of it. Most important tip: Clean out your refrigerator the day before, to make room, then prepare the whole dinner the night before and chill it until two hours before serving time. Serve eight to twelve guests without (apparent) effort!

**CINCINNATI CHICKEN BREASTS**

2 cups dairy sour cream  
1 Tbsp Worcestershire sauce  
1 clove garlic, chopped fine  
2 tsp salt  
1 1/2 tsp paprika

Mix above ingredients and spread over twelve chicken breasts. Place in refrigerator in shallow GLASS dish, covered, overnight. Two hours before dinner arrange breasts in a foil-lined pan (simplifies washing) and cover with 1 cup bread crumbs. Bake covered at 325° for about an hour, then uncovered for 1/2 hour, to brown crumbs. Garnish with parsley or cherry tomatoes.

**CEDAR PLACE CASSEROLE**

1 5-oz can water chestnuts, sliced  
2 cans cut green beans  
1 can of French cut green beans  
1 package frozen baby green lima beans, thawed  
1 cup of fresh celery, cut up  
1/2 cup dried onion flakes  

Drain and dump into attractive casserole that can go to the table. Warm 1 can cream of celery soup and 1 can milk and add to it:

grated cheddar cheese
and 1 Tbsp soy sauce
Blend well and mix into vegetables. Cover and chill overnight. Bake uncovered with the chicken, during the last 30 minutes before serving.

ALL SEASONS SALAD
(Version of a green tossed salad)

Core 1 or 1 1/2 heads of lettuce. Wash and drain. Pull into chunks. Add 1 cup of green celery cut on the diagonal. Place in plastic bag and chill overnight. Open can of artichoke hearts, drain and place in bowl. Drizzle a little oil dressing over hearts and let marinate in dressing overnight. Just before serving, fill salad bowl with lettuce, celery, artichokes, then slice a large onion, pull apart into rings and add to salad. Toss with creamy roquefort or Ranch dressing. As a last flourish, sprinkle a can of drained mandarin oranges over top!

SESAME MUSTARD BREAD

1 loaf French bread, unsliced
1 stick of soft butter
1 Tbsp prepared mustard
1 small bunch of scissored fresh parsley
1 small onion chopped fine

Mix butter and seasonings in small bowl. Slice the bread lengthwise through middle and spread seasoned butter on top of both large slices. Reassemble loaf. Sprinkle surface generously with sesame seeds. Wrap in foil and let stand overnight. About 15 minutes before serving, while you are putting the rest of the meal on the buffet, place foil-wrapped bread on cookie sheet and bake at 400°.
FRUIT 'N' CAKE

A day ahead, take one WHITE layered Pepperidge Farm cake. Carefully, with two spatulas, lift the top layer off and place on cake rack. Do same with second layer. Then slice fresh strawberries, fresh peaches, fresh raspberries, or even apricot preserves on the creamy frosting, on each layer. Reassemble cake and return to refrigerator to firm up the frosting. Serve cold or almost at room temperature. Pepperidge could say "No fuss-leave the baking to us!"

Complete menu,
Betty Kittelson

5- FONDUE!

3 pounds of inch-thick sirloin of beef
2 to 3 cups of salad oil (peanut oil works very well)
Cube meat into bite-size pieces. Heat the oil in a saucepan on the stove, then carefully transfer it to your fondue pot, over a flame. Oil should be 2 inches deep or a little more. Each guest should spear a piece of meat on his fondue fork and put it in the hot oil until it cooks the way he likes it best. He can then dip the meat into one of several good sauces.

Bev Greenfield

GENTLEMEN'S CHOICE SAUCE

1/2 cup real mayonnaise
1 tsp lemon juice
1 Tbsp horseradish mustard
1 tsp finely chopped onion, combined and chilled.
SOUR CREAM CURRY SAUCE

1 cup sour cream 1/4 tsp sugar
1/2 to 1 tsp curry powder 1/8 tsp salt
1 tsp horseradish paprika
Blend all together, reserving paprika for the top.

BROWN MUSHROOM SAUCE

2 Tbsp butter 1 tsp Worcestershire sauce
2 Tbsp flour 1/2 cup finely chopped mushrooms
2/3 cup consomme 1/2 cup sour cream
Melt butter, blend in flour, remove from heat and gradually stir in consomme. Return to heat. Cook until thick, add rest of ingredients and serve hot.

Pete Reagan

SAUERKRAUT BAVARIAN

Brown 6 slices bacon, cut up, with 1 large onion, cut up. Drain off grease. Add this mixture to 1 quart drained sauerkraut. Add 1 #2 1/2 can tomato sauce, 1/2 cup sugar, 1/2 tsp salt, 1 small can tomato sauce. Mix well. Bake uncovered at 300° for 3 hour then remove cover and bake until juice is gone.
MAKE THIS RECIPE A DAY AHEAD IF YOU WISH AND REWARM TO SERVE.

Evelyn Nichol

Note: A delicious variation is to bake spareribs until grease is out, then put them on top of this sauerkraut to finish baking.

With this beef fondue dinner, serve hot crescent rolls, then bring out your rum pot which you started a week or more ago. An interesting finish for an easy meal.
RUM POT

2 cups well-drained fruit (use light fruits like pineapple, Queen Ann cherries, apricots, peaches, light grapes, etc.) mixed with 2 cups sugar. Stir gently. Put in glass jar. Add at least 1 cup white rum, to cover mixture. Cover. DO NOT REFRIGERATE. Leave out in daylight for at least a week before using. In a few days it will begin to "work" and can be a conversation piece, sitting out for friends to see. Use as topping for vanilla ice-cream.

Margaret Witte

MEDITERRANEAN EGGPLANT

2 medium-size eggplants
2 medium-size onions
1/2 cup shortening (peanut oil is good in this)
2 pounds ground beef, veal or pork
3 tsp salt
1 tsp black pepper
1/2 cup finely minced parsley
4 Tbsp grated parmesan cheese
1 cup dry bread crumbs
2 cans tomato soup
Extra parmesan cheese

Slice each eggplant into 2 lengthwise pieces. Slice each piece into 1/8" slices. Cut onions into thin slices, and saute in shortening about 5 minutes, then add meat and crumbs and cook another 10 minutes. Season with salt, pepper and parsley. In bottom of baking dish about 9" by 14", arrange a layer of eggplant slices. Sprinkle with a little salt and pepper. Cover with a layer of meat mixture, and a little tomato soup. Repeat layers. Finish with a layer of eggplant slices on top, with tomato soup poured over all, then sprinkle with parmesan. Cover and bake at 350° for 45 minutes, then uncover and bake 15 minutes more until golden brown on top.

Edythe Larson

Serve this with garlic bread and a platter of fresh fruits.
MARINATED ARTICHOKE AND MUSHROOMS

4 6-oz cans mushroom caps
2 cans well-drained artichoke hearts
3/4 cup salad oil
1/3 cup lemon juice (or combination lemon and lime juice)
1/4 cup chopped parsley
1 clove garlic, minced
1 tsp salt
1/2 tsp freshly ground black pepper

Marinate mushrooms and artichokes in oil, add seasonings. Chill at least a day or two before serving. You may keep these chilled in covered jar for 3 or 4 weeks.

Jan Rork

ORANGE CLOUD

Here's a light and easy dessert which adapts itself to your mood.

Blend 1 pint softened vanilla ice-cream with 1 pint softened orange sherbet. Put into parfait glasses, or into a graham-cracker pastry-lined pie pan. Freeze again until firm. When you serve, top with a dollop of whipped cream, a few drained mandarin oranges, a few toasted almonds, --or a delectable combination of all three.

Sylva Elmen
CHEESE FONDUE

Problems with the texture of Swiss-cheese fondue? Try this one - no strings attached!

2 cans cheddar cheese soup
4 oz old English cheese, grated
1/4 cup dry white wine (vermouth is good)
Hearty shake of garlic salt
Lavish dash of nutmeg - the secret ingredient!
Heat mixture of above ingredients in saucepan to blend and when hot, put into the fondue pot.

Serve chunks of French bread to dip into the cheese. Or cut weiner buns into 1-inch pieces early in the day and allow to dry. Spear on fork and dip into fondue.

OVEN TOMATOES

Cut tomatoes in half. Put a thin slice of onion on top of each piece. Top this with a dab of butter, salt and pepper and any cracker or bread crumbs you have on hand. Broil - or bake about 1/2 hour in 300° oven, then brown for a few seconds.

PEARS BEAUTIFUL PEARS

Use one large half or two small halves of canned pears for each serving. Drain well. Arrange pears in flat dish, hollow sides up. Cover with 1 cup white creme de cocoa. Let stand overnight or all day in the refrigerator. To serve, put pears in glass compotes, put a dollop of whipped cream in each hollow, then sprinkle with powdered instant coffee.

Complete menu by
Jane Brownell
A friendly gesture is bringing home a few guests after the theatre or a game. These dishes can be partially made ahead and finished easily while you all discuss the evening's event.

**HOT TUNA OR CHICKEN BURGERS**

1 can (7 ounce) tuna, flaked, or 1 cup cut up cooked chicken
1 small onion, minced
1 cup chopped celery
1/2 cup diced cheddar cheese

Mix filling ingredients. Fill buttered buns with mixture. Wrap in foil, and refrigerate or freeze. Heat for about 20 minutes in 350° oven, in foil. (If you freeze these, remove from freezer before starting out for the evening.)

*Alpha Peterson*

**EASY CREAMY SEAFOOD**

10-ounce can frozen cream 1 6-ounce can shrimp of soup, drained
2/3 cup cream 1 6-ounce can crabmeat
1/3 cup sherry or lobster

Mix first three ingredients in saucepan. Heat slowly, stirring often. When sauce is smooth and almost boiling, add seafood. Heat 5 more minutes without boiling. Serve over unbuttered toast points. Parsley or pimiento added to this add color. Serves 6. So easy, so good!

*Patty Hassenstein*
REUBEN ROLL-UPS

1 pkg refrigerated crescent rolls
1 8-ounce can sauerkraut, well drained
1 Tbsp thousand island salad dressing
8 thin slices cooked corned beef
2 slices Swiss cheese cut into 1/2 inch strips

Unroll crescent roll dough; separate into 8 triangles. Snip drained sauerkraut in can to cut long strands; combine with salad dressing. Place one slice corned beef across wide end of triangle. Spread 2 Tbsp sauerkraut on corned beef; top with 2 strips of cheese. Roll up, beginning at wide end of triangle. Bake on ungreased baking sheet in moderate oven (375°) for 12 to 15 minutes or until golden brown. Serve hot to 8 hungry people.

"Pete" Reagan

SHERRIED BEEF

Here's a dish that will cook all the time you're gone, and invite you in with its fragrance, when you return.

3 pounds stewing beef, cut into 1 1/2 inch cubes
2 cans cream of mushroom soup
1 6-ounce can mushrooms, or fresh mushrooms
3/4 cup sherry
1/2 pkg onion soup mix

Combine all ingredients into large casserole. Cover and bake at 325° for 3 hours, or at about 300° for 4 hours. Serve on toast. Men guests love this one!

Betty Kittelson
HAM AND CHEESE PUPS

1/2 pound sliced boiled ham 1/3 cup thinly sliced stuffed olives
1/2 pound cheddar cheese cut into 1/4 inch cubes 3 Tbsp mayonnaise
1/4 cup sliced green onions 1/2 cup chili sauce
2 hard boiled eggs chopped

Blend all ingredients together and spread mixture thickly into hollow made by slicing hot-dog bun partway through. Wrap in foil, secure ends, and bake about 10 minutes in 400°F oven. Serves 8.

Helen Dot

HAM-CHEESE CRUNCH SANDWICH

8 slices white bread 1 tomato thinly sliced
Butter or margarine, softened 2 slightly beaten eggs
Prepared mustard 2 Tbsp milk
4 slices boiled ham Dash onion salt
4 slices American cheese 1 1/4 cups crushed potato chips

Trim crusts from bread. Spread each slice with butter, then mustard. Top 4 slices with ham, cheese and tomato, then cover with remaining bread. Combine eggs, milk and onion salt. (Chill sandwiches, and chill liquid in separate bowl until serving time.) Dip sandwiches in egg mixture, then in crushed potato chips, patting to secure chips to bread, and turning to coat both sides. Brown on both sides in buttered skillet until crisp, about 8 minutes. Serve hot. Makes 4 servings.

Freda Lemke

ROAST-BEEF-IN-A-BUN

Any size rib, sirloin or boneless beef roast. This is an amazing method, and it works to produce a juicy tender roast. Do try it. At NOON place room-temperature roast in 350°F oven, and bake for 1 1/2 hours. Turn off oven, and DO NOT OPEN DOOR.
As soon as you return after your evening out, turn on oven again at 350° for one-half hour. Butter some parker-house rolls, prepare a beverage, make your guests comfortable—then bring out the beef, carve it into slices and let each guest make his own beef-in-a-bun.

"Pete" Reagan

LOBSTER FONDUE DIP

Make this in advance, and serve for a late evening treat. Substitute any cooked seafood, or a combination of several, if you wish.

4 Tbsp butter or margarine
16 ounces—or 4 cups—shredded sharp American cheese
4 drops Tabasco
2/3 cup dry white wine
2 5-ounce cans lobster, drained and broken into small pieces

Melt butter in saucepan. Gradually stir in cheese over low heat until cheese melts. (The mixture may appear to separate, at this point). Add Tabasco. Slowly add wine, stirring until mixture is smooth. Add lobster; stir until heated through. Serve hot in chafing dish, over crackers or toast. Makes about 3 cups.

To top this light supper, pass these tart-sweet cookies.

LEMON CRISPS

1 cup soft butter or margarine
1 1/4 cups sugar
1 egg
1/2 tsp vanilla extract
1/2 tsp lemon extract
Grated peel of one lemon
3 cups sifted all-purpose flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 cup dairy sour cream
2 cups quick rolled oats, uncooked
Beat butter until creamy. Gradually beat in Add egg, extracts and lemon peel; beat well. together flour, baking powder, soda and salt. alternately with sour cream to creamed mixture. Blend well. Beat in oats.

Form into 2-inch-in-diameter rolls, and wrap waxed paper or foil. Chill. Slice and place lightly greased cookie sheets, about 2 inches apart. Sprinkle with granulated sugar. Bake 375° for 10 to 12 minutes. Remove from cookie sheets immediately. Makes about 7 dozen 2-inch cookies.

A WINTER PARTY,—SOUZA SPAGHETTI

This hearty recipe has been in five generations of the Sousa family. It was brought over to the country by John Phillip Sousa's grandparents, political exiles from Portugal. We'll present in English.

2 quarts tomatoes
1 quart tomato paste
2 onions, sliced
Salt and pepper to taste
4 allspice, 4 cloves
3 bay leaves

For meatballs (pelotas)
1 onion, chopped fine
1 cup bread crumbs
Parsley
1 pound chopped round steak
Salt, pepper

Spaghetti, boiled 20 minutes.

Cook tomatoes and tomato paste in a large kettle on top of stove for 2 1/2 hours. Add salt, pepper, sliced onions, allspice, and cloves. Make meatballs from the above list, making the balls the size of plums. Place them in sauce and simmer on low heat for 1 1/2 hours. Add bay leaves 15 minutes before sauce is finished. Pour sauce over hot drained spaghetti, and serve, with garlic bread.
This delicious recipe can be completely made a day ahead, unlike most game recipes. Use a goose, or a couple of ducks, or a combination.

Stuff the birds with apples cut into chunks. Bake, covered, at 325° until rare. Cool, then bone, and discard apples and bones. In a separate large pan make a paste of flour and margarine. Add instant beef bouillon or canned bouillon, while you stir and heat, to make a medium-thin gravy. Add canned mushrooms with their juice, or sauteed fresh mushrooms. Add 2 bay leaves, 2 Tbsp tomato paste, salt and pepper. Cut the meat into pieces, and add to the gravy. Add 1/2 cup white wine.

Store in refrigerator overnight. On the night of your dinner party, simmer the meat in the gravy for 40 minutes, and just before serving add 1 cup of dry red wine (bergundy is just right). Serve with any unglorified rice that you like.
To go with the sauce and the rice, serve these stuffed apples instead of a salad. Peel and core good firm apples, one for each guest. Boil water with "red-hots" (cinnamon drops) and a little red food coloring added. Add apples and simmer until tender but not mushy. Remove from water, and cool. Stuff with cream cheese (colored green at holiday time) and top with a walnut half.

Mrs. Robert Nelson

Note: The rare duck or goose meat becomes well-done during the 40-minute simmering time, but does not have a chance to dry out.

LIME ANGEL TORTE

1 angel food cake sliced into 4 layers
1 pint heavy cream
1 can Eagle-brand condensed milk, chilled
Juice of 1 lemon
Grated rind of 1 lemon

Whip cream until stiff, fold in chilled condensed milk, add juices and rind, then add a drop or two of green food coloring. Frost between layers of cake, then top and sides. Chill at least two hours, or overnight.

Alma Graff

DINNER for SIX
with DUCK

Here's a complete and colorful dinner with duck or goose as the main course.
Clean the birds thoroughly inside and out. Drain cans of sauerkraut (depending on how many ducks or how large a goose you have), and save the juice. Stuff the birds with sauerkraut, and then rub flour over all surfaces of the birds. Season with salt, pepper, paprika, parsley, Accent, Beau Monde seasonings on all sides. Arrange birds on rack in roasting pan, with breast side up. Cut up a large onion and lay on top of birds. Lay about 1/2 strip of bacon on top of each. Bake in 450° oven for a few minutes, to gently brown birds, then turn heat to 325°, baste with sauerkraut juice, and cover for about 45 minutes. Baste often with sauerkraut juice,--or if you run out of juice, with a little very hot water. Continue baking uncovered to finish browning, until meat almost comes away from bones. Skim excess grease off juices in baking pan, then add a little water and bring to boil. With the ducks or goose,--serve rice, preferably wild, and pass unthickened juice to pour over rice.

To go with the gamebirds, the rice, sauerkraut and gravy,--serve hot baked apples, and assorted relishes. Omit salad. And for a very special touch, serve a baked carrot mold. Then, for dessert, room-temperature Camembert cheese with hard water crackers.

BAKED CARROT MOLD

This can be made ahead and stored, unbaked, in your freezer, or made just a day ahead and chilled unbaked in the refrigerator. It's different and delicious.
1 1/2 cups shortening (Crisco) 3/4 Tbsp baking powder
3/4 cup brown sugar
1 1/2 cups grated carrots
2 eggs, separated
1 1/2 Tbsp water
2 cups sifted flour
3/4 Tbsp baking soda

Cream shortening and sugar and add carrots, then egg yolks, and beat. Add baking soda to water, and add. Fold in the dry ingredients, then the egg-whites, beaten stiff. Put into a large mold, greased. Bake at 350° for 45 minutes. Serve hot.

PHEASANT DINNER

PHEASANT SUPREME

Cut 2 cleaned pheasants into serving pieces, and season with salt and pepper. Roll pieces in flour. Brown in 1/3 cup margarine. Put in baking dish, and pour over the top 1 can cream of chicken soup and 1 can cream of mushroom soup. Add the drippings from the skillet. Bake covered at 350° for 1 1/2 hours. Add a little water, if the sauce gets too thick. Serve the sauce over rice pilaf.
RICE PILAF

1/4 cup margarine 1 envelope Lipton's chicken noodle soup
3/4 cup chopped onion 3/4 cup long grain rice, raw
1 small jar pimento, cut up 1 cup long grain rice, raw
1 can mushrooms 2 1/2 cups water
1 cup chopped celery 1/2 tsp thyme

Melt margarine in skillet; saute onion, celery, and rice until golden brown. Stir in remaining ingredients. Cover and simmer until liquid is absorbed. UP TO THIS POINT THE PILAF CAN BE PREPARED AHEAD OF TIME. Before dinner, put pilaf in uncovered casserole and put in oven with pheasant. To serve, use a large platter. Mound pilaf in center. Arrange pheasant around edge, and pour sauce over pilaf. Garnish platter with paprika, and parsley.

Bern Weatherstone

GREEN GRAPE SALAD

Do this the day before the dinner. You'll wish you'd made more!

4 cups or more of fresh seedless white grapes 1/2 cup brown sugar
1 cup dairy sour cream Blend all these ingredients, and chill overnight. Serve on lettuce.

Marj Heimerman

WYOMING PUMPKIN PIE

The orange liqueur is the teaser in this one.

Uncooked flaky pie crust 3/4 tsp cinnamon
3 eggs, separated 3/4 tsp nutmeg
2 cups cooked strained pumpkin 2 cups half-and-half
1/2 cup sugar or heavy cream
1/4 cup molasses 3 ounces orange liqueur
1 tsp salt

Beat egg yolks, add pumpkin, sugar, molasses, salt, cinnamon and nutmeg. Stir in cream, then egg whites.
beaten stiff. Add 3 ounces orange-flavored liqueur. Pour into pie crust. Bake at 450° for 10 minutes, then at 325° for another 30 minutes or until pumpkin filling is firm.

VENISON DINNER

VENISON SWISS STEAK DINNER (for eight)

Coat bottom of electric or regular skillet with butter. Brown 3 pounds of round-steak of venison cut into three-inch squares. Remove from skillet. Stir 1/2 cup or more of flour into juice in skillet, stirring until brown and smooth. Stir in 6 chopped onions, 2 stalks celery, 2 carrots, quartered, 2 cups tomato paste, 1 cup red wine, 4 Tbsp Worcestershire sauce, salt and pepper. Thin this sauce with a little water, if it seems too thick. Return venison to skillet, with sauce. Cover tightly and simmer for 1 1/2 hours, until very tender.

PANTRY-SHELF CRANBERRY MOLD

1 pkg raspberry gelatin
1 1/3 cups hot water
1 large can cranberry sauce, with whole berries
1 small can crushed pineapple
Melt gelatin in hot water, add fruits and their juices, and mix well. Pour into mold and chill until firm. Easy and delicious!

**Dorothy Owen**

**BROCCOLI CASSEROLE**

1/4 cup chopped onion 8-ounce jar Cheez Whiz
4 Tbsp butter 2 packages chopped 2 packages chopped
2 Tbsp flour broccoli, thawed and
1/2 cup water drained
3 eggs Potato chip crumbs


**Marion Egger**

**PUMPKIN ICE-CREAM PIE**

1 baked 9" pastry shell Dash cloves
1/4 cup brown sugar 1/2 tsp salt
3/4 cup canned pumpkin 1 qt. vanilla ice-cream
1/2 tsp cinnamon
Dash nutmeg 1/3 cup broken pecans

Begin by chilling a bowl and the beaters of your electric mixer. In a saucepan, mix sugar, pumpkin, and spices. Bring to a boil, stirring constantly. Cool. In chilled bowl, beat ice-cream until softened but not melted. Fold in pumpkin. Add nuts. Put in shell, and freeze. To serve, garnish with topping and a few pecans.

**Doris Faber**
ROAST GOOSE

GRANDMA'S ROAST GOOSE (for 10 to 12)

For this recipe, use a wild goose weighing from 10 to 15 pounds. It may be skinned or unskinned, as you prefer. Make a LARGE amount of bread dressing, with dried bread, sage, celery, onion, salt and pepper. Moisten it with water or chicken bouillon,—but no grease. Lay a 2-inch layer of this in the bottom of the roaster, without a rack. Cut up apples and onions and stuff them inside the goose's cavity. Place the goose, breast side down, on the stuffing, then put more dressing around it and over the top so that it is buried in the dressing. Bake, covered, for 4 to 5 hours, at 300°. Check the dressing every hour and if it is very dry, add more water to keep it moist. When the goose is tender and done, take it out, throw away all the dressing and the stuffing, and you will have a delicious and moist roast goose.

Peggy Plooster

Serve this goose with your favorite rice dish, or with

WHIPPED CREAM POTATOES

Boil and cool old potatoes. Peel, then shred them. Grease a deep casserole and put a layer of potatoes in it. Add salt and pepper. Repeat this until dish is full. Cover with a pint of whipping cream, slightly heated. Place in 350° oven for 1/2 hour covered. Then uncover and bake another half hour.

Mary Sue Purdy
Note: If cooked in same oven with goose, allow a little extra baking time.

**AUTUMN SALAD MOLD**

Add 2 cups hot water, to 2 packages cherry gelatin. Cool. Add 2 cans prepared cherry pie mix, 1 cup chopped celery, 2 cups chopped apples, 1 cup chopped pecans. Pour into large mold, and chill until firm. Serves 12.

_Vera Sigler_

**MAPLE MAPLE**

Slightly beat four egg yolks, then add 1 cup of real Vermont maple syrup. Cook mixture in double boiler until thick. Cool. Whip 4 egg whites until stiff. Beat the first mixture until fluffy. Whip 1 pint cream. Combine all ingredients by folding. Put into refrigerator tray, and freeze.

_Gladys Holman_

**WILD GOOSE WITH STUFFED OLIVE DRESSING**

Clean bird and stuff it with following stuffing:

Heat 1/4 cup butter in large saucepan; add 1 cup minced onion and cook over low heat until onions begin to color. Add 1 cup chopped celery, 1/2 Tbsp sage, 1/2 Tbsp thyme, 1/2 tsp bay leaf, and 1/2 small clove garlic finely chopped. Season with 1 Tbsp salt, 1/2 tsp pepper. Stir in 8 cups stale bread crumbs and 1 small bottle stuffed olives, well drained. Mix well. Roast goose in 400° oven until brown, then remove fat and add 1 onion, and 1 carrot, both sliced, 3 sprigs parsley, 1 stalk celery, 1 bay leaf, a pinch thyme and 1 quart consomme. Roast, covered, at 325°, basting often until the bird is tender. Gravy made from the strained juice is very good.

_Eleanore Eccarius_
WILD RICE AMANDINE

Use 2 cups wild rice, or combination of wild and brown rice. Heat 1/2 cup oil or butter and stir in 2 Tbsp each of onion and chives, 1 tsp chopped shallots, 3 Tbsp chopped green pepper. Stir in the rice and cook over low heat until rice begins to turn yellow. Stir in 4 1/2 cups hot chicken broth or game stock. Season to taste with salt and pepper and add 3/4 cup almonds. Bake, in covered casserole, in 325° oven for 1 1/2 hours or until tender.

Lucille Johnson

BROCCOLI AND ONION CASSEROLE

Easy! Make this ahead of time and bake at dinner time.

Cook 2 packages of frozen broccoli, drain and place in shallow baking dish. Drain 1 can of whole onions and arrange over broccoli. Make white sauce of 1/4 cup butter, 3 Tbsp flour, 1 cup milk, 1/2 cup chicken stock. Remove from heat and add 1/2 cup white wine, salt, pepper. Pour sauce over vegetables, and sprinkle with 1/2 cup grated sharp cheese. Bake 45 minutes in 325° oven. Do not overbake.

Dorothy Jensen

With this dinner, serve whole cranberry sauce, and hot rolls. Then with the coffee, bring on this dessert.
STEAMED CRANBERRY PUDDING

2 cups cranberries, washed and cut up into quarters
1 1/3 cups flour. Coat berries with this.
1/2 cup light molasses
1/3 cup boiling water
2 level tsp soda
1 level tsp baking powder
Pinch salt
Steam in greased double boiler for 2 hours. Watch, and add water to bottom pan if necessary.
OR YOU CAN BAKE THIS PUDDING IN A 325° oven about an hour. To bake, set baking dish in pan of water. Serve warm.
SAUCE---Pass the sauce in a pitcher and remind guests that the pudding is wonderful, with LOTS of sauce.

1 cup sugar 1/2 cup cream
1/2 cup butter 1 tsp vanilla
Dissolve all together and serve warm.

Betty Cahill
Buffet serving is fun whether you serve fifteen or fifty. Just begin with an attractive table and good food. There are no hard and fast rules for setting a buffet table. Plates, casseroles, platters, need not match. Arrange them to avoid crowding. Make it easy for guests to serve themselves. Include a fork or spoon next to each food offered. Place sauces near the food they accompany. Serve foods that can "wait". Plates, silverware and napkins can be placed on a server or sideboard. With everything arranged you, as hostess, can fairly glide through dinner. Enjoy your party without shuttling between kitchen and buffet!

Variety is the keyword for a buffet, in types of food, in textures, in colors. Serve assortments of cheeses, fresh fruits, hot casseroles, cold meats, interesting breads. Serve the expected things like ham and deviled eggs and ripe olives. Include some surprises like the ginger carrots and frozen orange cups described below. Not everybody will like everything and that's the way it should be. Here are some recipes actually used in preparing the well-known and remembered weekly buffets of the old Elks Club. Each recipe serves 16.

Dorothy Burns,
Chapter Chairman
**ROQUEFORT ROLLS**

4 3-ounce packages cream cheese  
1/4 pound Roquefort or blue cheese  
4 Tbsp finely chopped celery  
2 Tbsp finely chopped onion  
Cayenne to taste  
Salad dressing to moisten  
3 cups finely chopped walnuts


**CHEESE BALL**

1 8-ounce package sharp cheddar cheese, grated  
1 8-ounce package American cheese, grated  
1 3-ounce package cream cheese, softened  
1 Tbsp pimiento finely chopped  
1 Tbsp onion, minced  
1 tsp lemon juice  
2 tsp Worcestershire sauce  
1 tsp salt

Blend and form into a large ball. Roll in chopped nuts. Chill for 24 hours.

**CHICKEN LIVER PÂTE**

To 2 quarts boiling water, add pieces of celery, parsley, and onion, and simmer for about 10 minutes. Add 2 pounds chicken livers and cook covered, about 15 minutes. Drain and grind livers fine. Add:
2 tsp salt
10 Tbsp minced onion
1 tsp garlic powder
4 Tbsp cognac (optional)
2 finely chopped truffles (optional)
Add mayonnaise to moisten. Blend well, chill thoroughly.

**PICKLED VEGETABLES**
*Especially good with beef roast!*

Drain: 2 #2 cans french cut green beans
2 #2 cans cut green beans
2 #2 cans peas
2 cups celery cut medium fine
2 small onions cut fine
1 green pepper, diced
2 small cans pimiento, cut.
Mix and pour over vegetables:
2 tsp salt
3 cups sugar
1 tsp paprika
1 tsp mustard seed
1 tsp celery seed
2 cups vinegar, and 2 cups oil.
Chill 24 hours. This will keep several weeks, in refrigerator.

**GLAZED BAKED HAM**

Bake ham in 325° oven; before ham is done, remove from oven and remove rind. Score the fat surface and stud with whole cloves. Use one of these three glazes to finish baking:

1. Mix 1 cup brown sugar, 2 Tbsp molasses, 1/4 cup prepared mustard, 3 Tbsp ham drippings. Bake 45 minutes.

2. Mix 1 cup apricot preserves with 1/4 cup sesame seeds. Bake 20 minutes more.
3. Mix 1/2 cup honey, 1 cup brown sugar, 1/2 cup orange juice. Bake ham about 20 minutes more.

**HAM BALLS IN SOUR CREAM**

Cook 1 cup finely chopped onion in 6 Tbsps butter until brown and tender. Mix with:
- 2 pounds ground ham
- 1/2 cup milk
- 1 pound ground beef
- 2 eggs
- 2 cups soft bread crumbs
- 2 Tbsps chopped parsley

Form into small balls and bake at 350° until done. When done, place on serving platter. In a skillet, blend 4 Tbsps melted butter with 2 Tbsps flour. Add 2 cups dairy sour cream and 1 cup water. Cook over low heat until smooth. Pour over ham balls.

**SEAFOOD TRIO**

No buffet is complete without a chafing dish. Here's a good one, to be served on toast points, or pastry shells.

- 12 ounces cooked crabmeat
- 12 ounces cooked lobster meat
- 8 ounces cooked deveined shrimp

Make a sauce of:
- 1/2 cup butter or margarine
- 3/4 cup chopped onion
- 3/4 cup chopped green pepper
- 2 tsp salt
- 1/2 cups grated sharp cheddar cheese
- 1/2 cup flour
- 4 cups milk
- 1 Tbsp chopped parsley

CHICKEN SOMETHING SPECIAL

Flour 16 chicken breasts and brown in oil. Lay in roasting pan. Pour following sauce over breasts, then cover roaster and cook slowly 1 1/2 to 2 hours, basting often.

Heat: 2 cups orange juice, 2 cups port wine, 1 cup cointreau, 2 cups water, 1/2 tsp thyme, 4 Tbsp brown sugar, 6 Tbsp currant jelly, shredded almonds. Bring to boil. Serve with casserole dressing.

Ruth Coddington

CASSEROLE DRESSING

Cook 1 medium-size package wild rice and 1 cup long grain white rice. Drain.

Melt 1/2 pound butter or margarine in skillet. Add 2 cups celery cut fine, 2 large onions chopped medium fine, and 1 large green pepper, chopped medium fine. When tender, add 2 cans pimientos chopped fine. 2 medium cans mushroom slices drained, 1 cup almonds, chopped.

Add rice. Place all in casserole and bake in slow oven, with Chicken Something Special, for about an hour.

BARBECUED RIBS

Allow about 1 pound back ribs per person. Place ribs in shallow pan, sprinkled with celery seed. Bake at 400° about an hour, until done. Ten minutes before removing from oven, cut heat to 200° and cover with barbecue sauce made from:
4 small cans tomato sauce
1 can water
2 tsp Worcester sauce
1 tsp garlic powder
2½ cup sugar
Simmer for 10 minutes.

ONION CHEESE SCALLOP

2 pounds small white onions
3 cups water
1 tsp salt
Bring water and salt to a boil, add peeled onions and boil rapidly for 10 minutes. Drain.

Mix 1 can condensed celery soup, 1/2 cup milk, 1 Tbsp sugar. Crumble an 8-ounce package cheese crackers and put half of them in bottom of 1 1/2 quart greased baking dish. Lay cooked onions on crumbs, dot with butter. Pour soup mixture over onions. Spread remaining crumbs over this, or in ring around onions. Bake 40 minutes in 350° oven. Serves 8.

CANDIED GINGER CARROTS

There's no room left in the oven,—so try this.

2 pounds carrots, scraped
3/4 cup firmly packed brown sugar
and cut in 1/4" rounds
1/2 cup orange juice
3 Tbsp butter
1 tsp salt
1/4 tsp ginger

Combine sugar, juice, butter, salt and ginger in a large frying pan. Heat slowly, stirring constantly to boiling. Stir in carrots, simmer 25 minutes. Uncover and continue cooking 10 minutes longer, stirring several times or until carrots are tender and richly glazed.
CELERY-GREEN BEAN CASSEROLE

1 package fresh celery hearts, cut in 1-inch pieces
4 cans seasoned french-style green beans, drained
2 cans water chestnuts, sliced
2 green peppers diced
1 large onion diced
Slivered almonds
Mushrooms
3 cans cream of mushroom soup
Layer in buttered casserole in order given. Bake 45 minutes at 350°.

SPINACH SALAD

2 pounds raw spinach, washed
12 hard cooked eggs
4 cans mandarin oranges, drained
2 medium size red onions, separated into rings
Dressing:
1/2 cup sugar
2 tsp salt
2 tsp paprika
2 tsp dry mustard
2 tsp celery seed
2 tsp grated onion
1 1/2 cups salad oil
2 cloves garlic cut crosswise (Let garlic stand in dressing 2 hours, then remove.)

Tear spinach into small pieces; slice eggs. Mix spinach, eggs, oranges and onion rings. When ready to serve, toss with dressing.
BEET SALAD

2 packages lemon jello 2 cups pickled beets, chopped fine
2 cups hot water
2 cups beet juice 2 Tbsp minced onion
4 cups celery cut fine

Combine in mold, and chill until firm.

TART RASPBERRY MOLD

Very good with poultry.

2 packages frozen raspberries
2 packages raspberry jello
1 small can apple sauce
2 cups hot water

Defrost and drain raspberries, saving juice in cup. Add enough cold water to juice to make 1 cup. Dissolve gelatin in hot water. Add other cup of liquid. Chill until slightly congealed. Fold in apple sauce and raspberries. Put in mold and chill until firm. The charm of this salad lies in its tartness.

Mrs. Arnold Engebret

LIME PEAR SALAD

Drain 2 #2 1/2 cans pears. Dissolve 2 packages lime jello in 2 cups hot pear juice. Whip pears and 2 3-ounce packages cream cheese until blended. Add to gelatin. Add 2 cups whipped cream. Fold all together and place in mold to chill. (You may use baby-food pears, if you wish).

Carolyn Burns Colwell

FRENCH ONION BREAD

Soften 2 packages dry yeast in 1/2 cup warm water. Combine:
1 1/2 cups warm water
3 Tbsp sugar
2 Tbsp shortening, melted
2 tsp salt
1 package dry onion soup mix

Add to yeast mixture. Add 5 1/2 to 6 cups flour to form stiff dough. Knead well. Place in greased bowl, cover and let rise in warm place until double in bulk. Punch down, knead, form into two loaves, and put in pans. Let rise again until double. Bake at 375° 35 to 40 minutes.

RYE BREAD

2 packages dry yeast 1 Tbsp salt
1/2 cup sugar 2 cups lukewarm water

Dissolve together. Add 1 beaten egg, 3 Tbsp molasses, 3 Tbsp melted shortening. Mix well. Add 5 cups white flour and 2 cups dark rye flour. Batter should be slightly sticky. Proceed as with onion bread above. Bake in 350° oven 45 to 60 minutes. Makes 2 loaves.

PARTY AMBROSIA

Use a large crystal bowl, to serve this attractive dessert.

2 13 1/2-ounce cans frozen pineapple chunks
5 medium oranges, cut in sections
2 ripe bananas
2 cups white grapes
1 3 1/2-ounce can flaked cocoanut (about
1 1/2 cups)
1 7-ounce bottle gingerale
Whole maraschino cherries
Drain pineapple and save syrup. Add orange sections to pineapple. Slice bananas on bias and add. (Sprinkle orange juice over them to preserve color). Add grapes to bowl. Cover all with coconut. Pour pineapple juice over all. Chill thoroughly. At serving time, pour cold gingerale over fruit. Add cherries. Optional to sprinkle peppermint stick candy over top.

DATE DELIGHT

30 Hydrox cookies, rolled (save 1/2 cup separately). Press into 9" x 15" pan.

Mix 2 cups chopped dates, 1 1/2 cups water, 1/2 tsp salt. Bring to boil and simmer two minutes. Remove from heat. Add 2 cups miniature marshmallows and 1 cup nuts. Cool. Spread over cookie base. Cover with 1 pint cream whipped, with 1 tsp vanilla or with low-calorie topping. Sprinkle remainder of crumbs on top. Refrigerate for several hours or overnight.

Betty Gilbertson

FROZEN ORANGE CREAM CUPS

16 medium size oranges. Slice off tops of oranges and ream out juice and pulp. Trim bottoms of oranges slightly to make them stand.

2 cups sugar
1/2 cup lemon juice
Grated rind of 2 oranges
Juice from the oranges
1 quart vanilla ice cream, softened
1 1/2 cups cream, whipped
Sliced almonds
Combine orange juice, sugar, lemon juice and orange rind and stir until sugar is dissolved. Blend into softened ice cream. Fill orange cups with ice cream mixture. Top with whipped cream and nuts. Freeze. Remove from freezer about 20 minutes before serving.

**BANANA CHRISTMAS TARTS**

9 Tbsp cornstarch  
2 cups sugar  
3/4 tsp salt  
6 cups milk  
9 eggs slightly beaten  
3 tsp vanilla  
3 Tbsp fresh lemon juice  
12 bananas  
18 tart shells, baked and cooled  
9 Tbsp currant jelly  
Whipped cream


_Irene Fisher Coon_
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