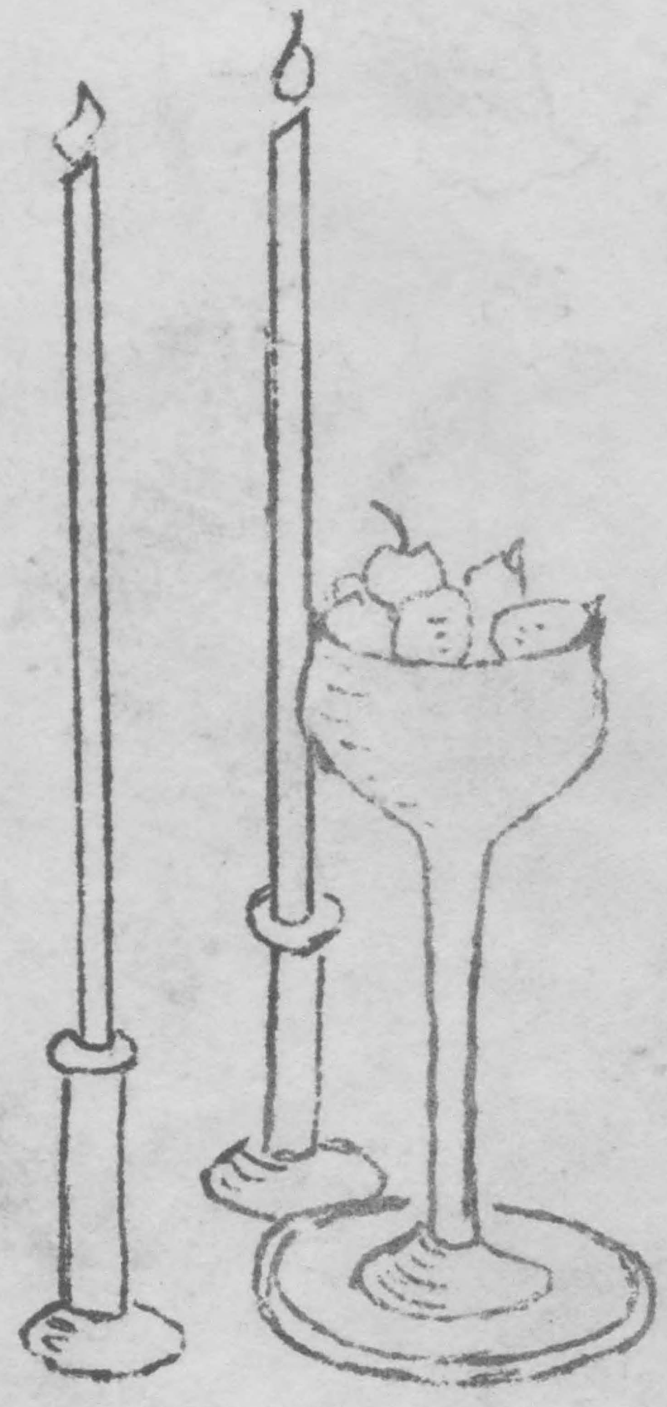

PARTY FARE

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PARTY FARE

Favorite Recipes of
Members
of

THE RAKE AND HOE GARDEN CLUB

OF WESTFIELD, N.J.

Cover Design: Thelma Higgins
Compiled and Edited by: Edythe Dugan

PARTY FARE has been prepared from favorite recipes of the members of The Rake and Hoe Garden Club of Westfield, New Jersey. All are not original, but you can be assured that all have the individual touch of the cooks submitting them. Try every one, they all sound yummy!

. . . and, by coindicence, they start with "A" and end with "Z"!!

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APPETIZER CHEESE MOUSSE

1 pkge. unflavored gelatin
1/4 c. cold water
2 c. dairy sour cream
2 t. Italian salad dressing mix
1/4 c. crumbled blue cheese
1 c. small-curd, cream style cottage cheese

Soften gelatin in cold water. Place over boiling water and stir till gelatin dissolves. Stir dissolved gelatin into sour cream. Add salad dressing mix, blue cheese and cottage cheese; beat with electric or rotary beater until well blended. Pour into 3-1/2 c. ring mold or small loaf pan. Chill till firm. Unmold and garnish with parsley and carrot curls. Serve with crisp crackers.

Joyce MacDonald

BAGNA CAUDA - Yummy Dip

1/4 lb. butter
6 tb. olive oil
6-12 cloves garlic minced or crushed
10 anchovy fillets, chopped fine
White truffles, sliced thin (optional)
1 tb. lemon juice
Raw vegetables cut in 3" strips and crisped (celery, carrots, fennel, cucumbers, sweet peppers, radishes, artichokes, mushrooms, cauliflower, cold cooked asparagus or bread sticks)

Heat butter and oil together but do not boil. Add garlic, anchovies, truffles and lemon juice. Stir briskly. Keep hot over burner and stir while using.

Thelma Higgins

CHAFING DISH MEAT BALLS (Abt. 48)

1-1/2 lb. ground chuck
1/2 c. fine bread crumbs
1 t. salt
1/4 t. pepper
1 egg beaten
1/2 c. milk
1/4 c. shortening
2 c. canned tomato juice
2 tb. flour
3/4 c. bottled barbecue sauce
1/4 c. water
1 1-lb. 4 oz. can pineapple chunks, drained

Toss together first 6 ingredients. Blend well, shape into 1/2" balls. Place in shallow pan (12x8x2") with shortening and refrigerate. Meanwhile, in saucepan combine juice and flour. Blend until smooth. Add barbecue sauce and water, blend. Set aside. Heat oven to 350°, bake meat balls 30 min. Drain off excess fat, then pour tomato sauce over and bake 45 min. To serve, spoon meat balls and sauce into chafing dish with pineapple chunks.

Loretta Bouchard

CHEESE BALL

1 8-oz. pkge. cream cheese, at room temperature
1/4 lb. blue cheese, at room temperature
1 t. garlic salt
1 t. salt
1/4 c. finely chopped green pepper
1/4 c. chopped pimiento
1 c. chopped walnuts for coating

Combine softened cheeses and add peppers, pimiento , 1/4 c. nuts and both salts. Roll into a ball and then roll in nuts to coat. Refrigerate before serving, or make day before so cheese will be firm.

Ginny McElroy

CHEESE AND BACON PUFFS (Abt. 3 doz)

1 c. mayonnaise
3/4 c. grated sharp cheddar cheese
2 tb. horseradish
1 tb. sherry
1/2 c. cooked, crumbled bacon

Combine all ingredients. Spread on toast cut-outs or crackers. Broil until bubbly and brown.

Pauline Hydock

CHEESE PUFFS WITH OLIVES (Hot) (Abt. 40)

1 c. grated sharp cheese
3 tb. soft butter
1/2 c. sifted flour
1/4 t. salt
2 dashes red pepper
Stuffed olives (green)

Mix all ingredients except olives, making a dough. Wrap each stuffed olive in about 1 t. cheese dough, completely covering olive. Bake at 400° for 10-15 min. on ungreased pan. Serve hot. May be made ahead of time and frozen before baking.

Irene Hartigan

CHILI CON QUESO (Warm cocktail dip)

1 lb. grated processed cheese
1 onion chopped fine
1 green pepper, chopped fine
1 lge. can whole tomatoes, drained (save juice)

Fry onion and pepper in bacon fat until soft but not brown. Add tomatoes. Simmer until part of juice is gone. Add cheese to mixture, stirring as it melts. Add juice from tomatoes slowly if mixture is too thick. Serve over hot water in chafing dish with fritos or tostodos.

Ginny McElroy

CHICKEN LIVER SPREAD OR DIP

1 c. chicken liver
5 slices bacon
1 tb. minced onion
1/2 t. mustard
2 tb. catsup
2 tb. mayonnaise
Salt and pepper to taste

Saute livers in butter until cooked. Chop fine. Fry bacon and crumble, add to livers with onions. Mix condiments together, blending well. Combine with first three ingredients. Season to taste. If too dry, add more mayonnaise.

Ginny McElroy

CHILI CHEESE LOG

1 3-oz. pkge. cream cheese
2 c. shredded sharp American cheese
1 tb. lemon juice
Dash red pepper
1/4 t. garlic powder
1/4 c. finely chopped pecans
1 t. chili powder
1 t. paprika

Let cheeses stand at room temperature to soften. Combine cheeses. Add lemon juice, garlic powder and red pepper. Beat with beater until light. Stir in nuts. Shape in roll about 1-1/2" across. Sprinkle mixture of chili powder and paprika on wax paper, and, in it, roll cheese log. Chill in refrigerator. Let stand at room temperature about 10 min. before serving with crackers. May also be rolled in finely chopped nuts.

Rose Scanlon

CHEESE PUFFS III (Continued).

Mix all ingredients thoroughly. Cut 1 1/2 inch rounds of thin white bread and toast one side. Spread other side with cheese mixture. Brown under broiler. May be made ahead, frozen, and put under broiler when needed. Makes about 3 dozen.

COUNTRY CHEESE SPREAD — Evelyn McDonnell

1 cone sapsego cheese (grated)
1/3 c. butter or margarine (soft)
8 oz. cream cheese (whipped)
2 T. half and half

Combine all ingredients. Serve as a spread for crackers.

CHEESE STRAWS — Edythe Dugan

4 oz. flour
2 oz. shortening
Water
4 oz. sharp cheese (grated)
1 t. dry mustard

Sieve dry ingredients together in bowl. Rub in shortening. Add cheese and mix well. Add water to make a stiff dough. Break into small pieces the size of a quarter. Dip fingers in flour and roll each piece of dough into a strip 5 inches long.

Place on ungreased cooking sheet and bake 7 to 10 minutes at 375°. Some pieces of dough may be shaped into rings. When serving, put 4 or 5 straws through circle to add variety.

CHOPPED CHICKEN LIVERS — Jane Brady

1 lb. chicken livers
2 ed. onions (chopped)
1) c. rendered chicken fat
2 hard cooked eggs
1 t. salt
1/2 t. pepper

Saute' chicken livers and onions in chicken fat in a large skillet until no pink remains in the livers, and the onions have turned a golden brown. Chop livers, onions and eggs coarsely and evenly or put through food grinder using coarsest blade. (Do not use electric blender). Gently stir in salt and pepper; refrigerate. Serve garnished with additional chopped egg and parsley strigs.

Failure is the condiment that gives success its flavor.

Truman Capote

PATE' OF CHICKEN LIVERS

Julie Fitzgerald

1/2 lb. chicken livers
1 t. salt
Pinch of cayenne
1/2 c. rendered chicken fat, goose fat, or butter (softened)
1/4 t. nutmeg
1 t. dry mustard
1/8 t. ground cloves
2 T. onion (finely minced)

Bring chicken livers to a boil in water barely to cover and simmer them for 15 to 20 minutes in covered saucepan. Drain and put hot livers through the finest blade of the food chopper. Mix this paste with salt, cayenne, fat or butter, nutmeg, mustard, cloves and onion. Blend well, pack the mixture in a crock and chill in the refrigerator.

CHUTNEY DIP OR SPREAD

Irene Doremus

2 (8 oz.) pkg. cream cheese
1/2 c. chutney
1/2 c. toasted almonds (for topping)
1/2 t. mustard
1/2 pineapple (scooped out)
2 t. curry powder

Mix all ingredients and serve in pineapple. Sprinkle almonds on top. Serve with crackers.

HOT CLAMS CASINO DIP

Mary Lou Fischer

4 (7 1/2 oz.) cans minced clams (drained; reserve juice)
4 T. lemon juice
6 strips of bacon (chopped)
2 onions (chopped)
2 green peppers (chopped)
1/2 c. fresh parsley (chopped)
1/2 lb. butter
2 T. oregano
1 t. Tabasco
1/2 t. seasoned pepper
1 1/2 c. Italian bread crumbs
Parmesan cheese
Paprika
2 (4 oz.) cans pimiento (chopped)

Simmer for 15 minutes, drained clams and lemon juice. Saute' bacon, onions, green peppers, parsley and pimiento. Add sautéed mixture to simmering clams with 1/2 c. clam juice, butter, oregano. When butter melts, add Tabasco, pepper, and bread crumbs. Mix to consistancy of oatmeal. (Add more clam juice or Tabasco if needed).

Place in pie plate and freeze. When ready to serve, thaw and cover with grated Parmesan cheese and paprika. Bake at 325° for 20 minutes until hot and bubbly. Serve on shredded wheat wafers or favorite cracker.

COCKTAIL CREAM PUFFS (Abt. 6 doz.)

1/2 c. butter or margarine
1 c. boiling water
1 c. all-purpose flour
1/4 t. salt
4 eggs

Heat oven to 425°. Combine butter and boiling water in saucepan. Keep over low heat until butter is melted. Add flour and salt all at once and stir vigorously over low heat until mixture forms a ball and leaves the sides of pan. Remove from heat and add eggs, one at a time, beating well after each addition, Drop by level teaspoons onto greased baking sheet. Bake 20-22 min. Cool on rack. Cut slice off top of puffs. Fill some with chicken or shrimp filling and the rest with the cheese filling.

Store in freezer up to one month. Thaw 1 hour before heating. Heat oven to 450°. Bake on greased baking sheet 3 min. Serve warm.

Nutted Chicken Filling:
2 tb. butter or margarine
1 c. finely chopped pecans
1-1/3 c. finely minced chicken
1/4 c. mayonnaise
1-3 oz. pkge. cream cheese
1/4 t. salt
1/2 t. nutmeg
1/2 t. lemon rind, grated

Lightly brown nuts in butter, cool. Combine all ingredients. Makes 2 cups, enough for about 3-1/2 doz. puffs.

cont.

Cocktail Cream Puffs - cont.

Shrimp filling:
1-1/2 c. finely chopped shrimp
1/2 c. mayonnaise
1 3 oz. pkge. cream cheese softened
1/2 t. lemon rind, grated

Combine all ingredients. Makes 2 cups, enough for about 3-1/2 doz. puffs.

Cheese filling:
2 c. coarsely grated cheddar cheese
2 t. prepared mustard
2 t. Worcestershire sauce
2 tb. milk

Combine all ingredients. Makes enough for about 2-1/2 doz. puffs.

Marian Templeton

CRAB TARTLETS (Abt. 30)

1/2 lb. cream cheese
2 tb. mayonnaise
1 tb. Worcestshire Sauce
1 tb. lemon juice
1 tb. minced onion
Salt and pepper to taste
6 oz. crabmeat
2 tb. (heaping) capers (optional)
1 box (30) Tartlets (Robert Treat Delicatessen)
Parmesan Cheese

Whip cream cheese and mayonnaise together. Add lemon juice, Worcestershire sauce, onion, salt and pepper, mixing well. Fold in crabmeat and capers. Fill tartlets and sprinkle with parmesan cheese. Bake approximately 15 min. at 375°. May be spread on melba toast and done in oven the same way.

Mary Lou Fischer

LAYERED HAM CUBES (Abt. 54)

2 tb. mayonnaise
2 tb. prepared horseradish
1 t. Worcestershire Sauce
1/2 t. seasoned salt
1 8 oz. pkge, cream cheese
6 thin slices boiled ham

Put all ingredients except ham in blender. Cover and run on high speed until smooth. (Can use electric mixer). Place one slice of ham on waxed paper, spread with 1/5 of blender mixture. Put another slice of ham on top of cheese mixture and spread with more cheese. Repeat, ending with ham slice. Wrap firmly in aluminum foil or waxed paper and place in freezer for 2 hours or more. About an hour before serving; remove from freezer and cut into 1/2" cubes. Pierce each cube with a toothpick to serve.

Pauline Hydock

MELTAWAYS

1 loaf of firm bread unsliced (from bakery)
3 oz. pkge. cream cheese
1/4 lb. grated sharp cheddar
1/2 c. butter or oleomargarine
2 egg whites, sifffly beaten

Melt cheeses and butter over hot water and blend well. Remove from heat and cool. Add egg whites. Trim crusts from bread and cut into 1" cubes. Dip each cube in mix. Refrigerate overnight. Next day, bake at 350-400° for 10 min. Serve with toothpicks.

May be frozen for future use if you wish.

Irene Doremus

PATE OF CHICKEN LIVER

1/2 lb. chicken livers
1 t. salt
pinch of cayenne
1/2 c. softened butter
1/4 t. nutmeg
1 t. dry mustard
1/8 t. ground cloves
2 tb. finely minced onion

Bring chicken livers to a boil in water to cover. Simmer, covered for 15-20 min. Drain, blend to paste. Mix with salt, cayenne, butter, nutmeg, mustard, cloves and onion. Blend well. Pack mixture in crock. Chill well. Unmold. Serve with thin slices of French bread.

Thelma Higgins

PINEAPPLE LIVER PATE (Serves 40)

1 lb. soft butter
2 lbs. chicken livers
2 finely chopped onions
1 t. curry powder
1 t. paprika
1/4 t. salt
1/2 t. pepper
3 tb. cognac
1-1/4 c. sliced stuffed olives
Top of fresh pineapple

Melt 1/2 c. butter in saucepan. Add livers, onions, curry, paprika, salt and pepper. Cook 8 min. or until livers are no longer pink. Blend mixture in blender. Blend liver mixture, remaining 1-1/2 c. butter and cognac. Chill for about 3 hours, or until mixture can be molded. Mold into pineapple shape.

cont.

Pineapple pate - cont.

Starting at the bottom, press olive slices in rows encircling pate so that the mold is completely covered except the top. Cap with pineapple top. May be frozen in plastic wrap.

Betty Retzlaff

RUMAKI (Hawaiian Appetizer) (abt. 2 doz.)

12 slices bacon
6 chicken livers - about 1/2 lb.
12 whole waterchestnuts
3 tb. soy sauce
2 t. sugar
1/4 t. monosodium glutamate
Pinch of ground ginger or 1/4 t. fresh chopped ginger
24 toothpicks

Cut bacon strips in half and fry until partially cooked but soft. Quarter chicken livers or cut into 24 bite-size morsels. Slice waterchestnuts in half. Combine soy sauce, sugar, monosodium glutamate, ginger and add to chicken livers. Marinate for 20 min.

Wrap chicken liver and waterchestnuts in bacon strip and skewer in place with toothpick. Place on a rack in a hot oven (450°) for 10 min. Toothpicks may be replaced before serving.

To prepare ahead: follow instructions and cook until done. Refrigerate till time to serve. Place on rack in hot (450°) oven for 5 min. or let guests warm over small hibachi.

Edythe Dugan

**SALMON SPREAD

1 lb. can salmon (2 c.)
1 8-oz. pkge. cream cheese, softened
1 tb. lemon juice
2 t. grated onion
1 t. horseradish
1/4 t. salt
1/2 t. liquid smoke
1/2 c. chopped pecans
3 tb. snipped parsley.

Drain, remove skin and bones, flake salmon. Mix well with next six ingredients. Chill several hours.

Combine pecans and parsley. Shape salmon mixture into small balls androll in nuts and parsley. Chill well. Serve with crackers.

Nuts and parsley may be sprinkled over mixture in a bowl and used as a spread.

Thelma Higgins

**SANDWICH FILLING (2 loaves)

2 egg yolks
4 tb. sugar
4 tb. vinegar
1 tb. butter

Combine and cook until thick. Add:

1 chopped onion
1 chopped green pepper
1/2 lb. cream cheese and mix well

Filling may be used for rolled sandwiches, ribbon sandwiches, or sandwiches cut in fancy shapes. Bread should be spread thinly with softened butter before adding filling.

**By popular request Ginny McElroy

**SHRIMP MOULD (Serves large party)

1 c. tomato soup
9 oz. WHIPPED cream cheese
1 c. mayonnaise
2 c. canned shrimp (3x4-1/2 oz. cans), mashed
2 tb. unflavored gelatin
4 tb. cold water
1 small onion grated
1/2 c. celery, cut fine
1/2 c. green pepper, cut fine
juice of 1 lemon

Heat soup, add cream cheese and mix until melted and combined. Soak gelatin in cold water. Dissolve in hot mi ture and cool. Add mayonnaise, shrimp and remaining ingredients.

Place in oiled mold and refrigerate. Cover with plastic wrap, not foil. Serve with sesame seed crackers.

Dot Mulreany
Ginny McElroy
Edythe Dugan

**By popular request

SHRIMP MUFFINS (Abt. 32)

1 4-oz. can cleaned, deveined shrimp, mashed
1 c. mayonnaise
1 c. grated sharp cheddar cheese
1 t. curry
1 t. onion powder
1 pkge. 4 English Muffins, split in half

Combine first five ingredients. Pile on each muffin half. Cut each half in quarters. Broil until bubbly and lightly browned.

Mary Lou Fisher

BEVERAGES

HOT CIDER-WINE PUNCH (8x4-oz. serv.)

1/2 c. light corn syrup
1 12-oz. can apricot nectar
12 whole cloves
2 2-inch sticks cinnamon, broken
2 c. apple cider
1 c. sauterne

Combine first five ingredients in a saucepan. Bring to boiling point and simmer 10-15 min. or until cider is spicy enough to suit taste. Strain, add sautern. Bring to boil and serve at once.

Sally Thompson

HOT SPICED CIDER PUNCH (4-5 serv.)

(From "Home for Christmas" flower show)

2 c. cranberry juice
2 c. cider
1 c. water
1 t. whole cloves
1 c. granulated sugar
2 pieces stick cinnamon
1 tb. lemon juice

Combine all ingredients and simmer 10-15 min. Strain and serve with lemon slices. If rum, whiskey, or other spirit is added, reduce quantity of sugar. This may also be served cold.

For larger quantity use:
1 gal. cider
1 gal. cranberry juice
8 c. sugar, less if adding spirits
8 c. water
1 c. lemon juice
16 pieces cracked cinnamon
8 t. whole cloves

Bring to simmer very slowly. Do not boil. Can be made a day ahead and spices left in 'til ready to be used.

Joyce Macdonald & committee

PEDRO SPECIAL (Serves 3)

3 oz. orange juice (frozen may be used, but fresh is better)
1 oz. cream of coconut
1-1/2 oz. vodka
5 crushed ice cubes

Mix in blender and serve in parfait glasses with large straw shortened.

Blanche Westrich

PINK PUNCH (2-1/2 qts.= 20x4 oz. serv.)

1/2 c. sugar
1 c. fresh mint leaves or 1/4 c. dried
2 c. boiling water

2 10 oz. pkges. frozen raspberries
2 16 oz. cans frozen lemonade concentrate (pink)
5 c. water (or 4 c. if served over crushed ice or cubes)

Raspberry sherbet

Combine sugar, mint leaves and boiling water, let stand 5 min. Add raspberries and concentrate; stir until thawed. Strain (if desired). Pour into punchbowl. Add water. Chill thoroughly.

Float scoops of raspberry sherbet on top.

For trim: Freeze part of punch mixture in ring mold and float atop punch. Decorate ring with twists of lemon and sprigs of mint.

Marie Boutillier

PINK WINE PUNCH (64x4 oz. serv.)

4 12-oz. pkges. frozen sliced strawberries, thawed
1 c. sugar
4 bottles Rose wine (chill 3)
4 6-oz. cans frozen lemonade
2 lge. bottles club soda, chilled

In a large container, combine strawberries with sugar and one bottle of wine. Let stand for an hour, covered.

Strain into punch bowl, add lemon concentrate and stir until thawed. Add remaining 3 bottles of Rose, chilled; then club soda. Add block of ice, stir gently and serve.

Edythe Dugan

SPICED PUNCH (abt. 25 serv.)

1 6-oz. can frozen lemonade
1 6-oz. can frozen orange juice
2 18-oz. cans pineapple juice
spiced syrup

Prepare orange juice and lemonade according to can directions. Combine with pineapple juice and spiced syrup. Chill and float scoops of pineapple sherbet or ice ring.

Spiced syrup: 2 c. sugar
2 c. water

Stir until dissovved. Add: 2 tb. corn syrup
2 tb. whole cloves
2 sticks cinnamon

Simmer 15 min. Strain, cool.

Betty Rotzlaff

WINE PUNCH (24 4oz. serv.)

1/2 gallon Rose wine, chilled
1 quart sparkling Burgundy, chilled
1 can frozen lemonade (no water added)
1 quart raspberry sherbet

Chill wines for several hours and mix. Float sherbet. Do not add ice.

Betty Retzlaff

IRISH COFFEE (1 serving)

Pour 1 jigger Irish whisky into a warmed goblet or coffee cup. Add 1 to 2 t. sugar. Add hot strong coffee to within 1/2 inch of top. Top with chilled sweetened whipped cream.

Edythe Dugan

VENTIAN COFFEE (1 serving)

Place 1/2 t. sugar in a cup. Add pipping hot coffee and stir. Pour in jigger of brandy. Top with whipped cream.

Sally Thompson

ENTREES

CHICKEN PIQUANT (Serves 4)

2 broilers, cut up
1 bottle Wishbone Russian Dressing*
1 envelope of dry onion soup
1 jar apricot jam

*Important to use this brand.

Mix last three items. Pour over chicken parts. Bake at 350° for 1-1/2 hours, basting frequently.

Stephanie Oppenheimer

CORNISH HENS WITH WILD RICE (Serves 4)

2 1-lb. rock Cornish hens

Salt inside of hens and stuff. Place in pan in oven, uncovered. Baste regularly. Cook 1-1/4 - 1-1/2 hours.

Stuffing: 1-1/2 c. celery, chopped fine
1 small onion, chopped fine

Saute lightly and add small can chopped mushrooms. Season with salt and pepper.

Basting sauce: 3/4 c. Rose wine
1/4 c. melted butter
2 tb. lemon juice

Wild rice: 1 c. wild rice
3 c. salted water
1/4 c. melted butter and 1 can mushroom caps

Boil rice in water about 40 min. Place in casserole and add butter and mushrooms. Heat through and serve.

Pauline Hydock

FILLETS ELEGANTE (Serves 4)

1 1-lb. pkg. frozen fish fillets (sole), partially thawed
pepper
thyme
2 tb. butter
1 can frozen, condensed cream of shrimp soup, completely thawed
1/4 c. parmesan cheese
paprika

Thaw fillets just enough to separate. Arrange in 9" shallow baking dish. Dash with pepper, sprinkle with thyme, dot with butter. Spread soup over and sprinkle with cheese and paprika. Bake 400° for 25 min.

Nancy Wallace

FROGS' LEGS (Serves 6)

1 doz. frogs' legs or 6 pairs
1/4 clove crushed garlic
1 c. chopped mushrooms
salt and cayenne to taste
2 bay leaves
3 finely chopped green onions
3 tb. tart white wine
2 c. cream sauce
1 tb. chopped parsley
2 tb. sherry or Marsala wine

Dip frogs' legs in milk, dust with salt and cayenne. Dip in a little flour. Heat butter, add onion, garlic, bay leaves and chopped mushrooms. Brown frogs' legs to a delicate gold color. remove and reserve on a hot plate.

Add white wine to pan and simmer. Return legs and poach 5 min. longer. Return to hot plate. Add hot cream sauce to pan, stir in sherry. Pour over legs. Garnish with parsley.

Irene Doremus

FRUITED PORK CHOPS (Serves 3-4)

6 meaty pork chops
Wesson Oil
1 c. cubed pineapple
1 sm. onion chopped
Celery leaves, minced
1 segment garlic
12 pitted prunes
2 tb. soy sauce
Dash marjoram
1 c. sliced celery
1/2 c. dried apricots

Brown chops in oil. Add pineapple, onion, celery leaves, garlic, prunes, soy sauce, and marjoram. Cover and simmer 20 min.

Add celery and apricots. Simmer approximately 10 min. more, until apricots are cooked.

Mary Gilroy

GOULASH 'N' SPAETZLE

2-3 lbs. chuck beef, cubes 1" thick
Salad oil
Salt and pepper to taste
Marjoram to taste
Mild red pepper
4 lg. onions, cut in rings
8 oz. can tomato sauce
2 tb. flour
1 envelope Au Jus mix
2 c. water
8 oz. can mushrooms
1 c. red wine (Burgundy)
1 t. prepared mustard
Dash of Tabasco sauce
2 tb. sour cream

Heat cubed beef chuck in hot oil. Drain fat and brown a

Goulash 'n' spaetzle - cont.

few at a time. Add salt, pepper, marjoram and paprika to taste. Saute onion rings until golden in a separate large pot or Dutch oven. Remove the oil and add tomato sauce, flour, Au Jus mix, and water and cook until mixture thickens. Add wine plus other seasonings and another pinch of marjoram. Add meat and mushrooms to large pot. Simmer for about two hours. Before serving, add sour cream.

Spaetzle:

4 eggs
6 tb. water
1 t. salt
2 c. flour
Buttered crumbs (seasoned with sage or thyme to taste)

In mixing bowl, beat eggs with a whisk, add water and 1/2 t. salt. Gradually add unsifted flour until a stiff dough is formed.

Bring two quarts of water and remaining 1/2 t. salt to a boil in heavy 4-5 quart saucepan. Set a large colander with large holes over saucepan and with a spoon, press dough a few tablespoons at a time through the colander directly into the water. Stir spaetzle gently to prevent sticking to each other, then boil briskly for 10-15 min. or until tender. Taste to make sure. Drain thoroughly in sieve. Serve dotted with buttered bread crumbs.

Irene Doremus

HAMMED UP HAM (Party Loaf) (Serves 6)

3 c. cereal flakes
1-1/2 lb. ground, smoked ham
1/2 lb. ground beef chuck
3 eggs, beaten
1/2 c. water
1 tb. prepared mustard
1/2 t. coarsely ground black pepper
1/4 c. seedless raisins
2 tb. brown sugar, packed
2 tb. pineapple juice

Crush cereal flakes lightly with rolling pin. Combine with ham, beef, eggs, water, mustard and pepper. Mix thoroughly. Using 1/4 c. measure, divide mixture into 16 parts. Roll each part into a ball, then flatten into patty almost 1" thick. Stand patties on edge in an 8" ring mold. Tuck raisins between patties. Combine brown sugar and pineapple juice. Spoon over top of ring. Bake at 350° for one hour. Unmold and serve with Tropical Raisin Sauce.

Tropical Raisin Sauce:

1/2 c. seedless raisins
1 c. pineapple juice
1/4 c. brown sugar, packed
1 tb. corn starch
1 tb. butter or margarine

Combine all ingredients and cook over low heat, stirring constantly, until sauce thickens and becomes clear. Makes 1-1/4 c. sauce.

Evelyn Macaulay

INDIAN CURRY (Serves 12)

(From the Indian Embassy in Washington)

4 slices bacon, chopped
1/4 c. thinly sliced celery
1/4 c. chopped onion
1/2 clove garlic, minced
2 tb. vegetable oil
1/4 c. flour
1/2 c. applesauce
1/4 c. curry powder
3 tb. tomato paste
1 tb. sugar
1 tb. lemon juice
2 bouillon cubes
1-1/4 c. water
Salt to taste

In a saucepan, saute bacon, celery, onion and garlic in oil for about 10 min. Sprinkle flour over top and cook over low heat, stirring frequently, for 5 min.

Add applesauce, curry powder, tomato paste, sugar, lemon juice, bouillon cubes, water and salt. Cook mixture, covered, over low heat for 45 min.

If sauce is not used at once, it can be cooled and either refrigerated or frozen.

To serve, combine 1 c. sauce with 1 c. milk or light cream. Add cooked meat or sea food and heat mixture through. Serve over steamed rice with usual condiments.

Mary Lou Fischer

JAMBALAYA (Serves 8)

2 tb. fat
1 c. finely chopped onion
1 c. finely chopped green pepper
2 cloves garlic, finely minced
1 c. diced cooked chicken
1 c. diced cooked ham
12 tiny cooked pork sausages, cut in pieces
2-1/2 c. canned tomatoes, undrained
1 c. raw white rice
1-1/2 c. chicken broth
1/2 t. thyme
1 tb. chopped parsley
1/4 t. chili powder
1-1/2 salt
1/4 t. freshly ground pepper

Heat oven to 350°. Meanwhile, cook onions, green pepper and garlic in fat in large skillet. Cook slowly until tender.

Add meat and cook 5 min. Add tomatoes with their liquid, rice, broth, thyme, parsley, chili powder, salt and pepper. Put in large casserole. Cover. Bake until rice is tender -- about 1-1/4 hours. (May be made with lobster, chicken and ham.)

Irene Doremus

MANDARIN CHICKEN SALAD (Serves 4-6)

2/3 c. cut-up cooked chicken
1 tb. minced onion
1 t. salt or to taste
2 tb. lemon juice
1 c. thinly sliced celery
2/3 c. mayonnaise
1-11 oz. can mandarin orange segements, drained
1-1/3 c. cold, fluffy cooked rice

Mandarin chicken salad - cont.

1 c. seedless grapes, if desired

In bowl, combine salt, onion, celery, mayonnaise and lemon juice, mixing well. Combine chicken, orange segements and grapes. Stir into mayonnaise mix and then add to rice. Mix lightly with fork.

Chill at least 1 hour. Serve on crisp lettuce. Garnish with silvered almonds.

Zelda Zeis

PORK SAUSAGE AND EGG PIE (Serves 6)

1 lb. pork sausage
1 c, sliced mushrooms
4 tb. flour
1 t. salt
dash pepper
1-1/2 c. milk
6 hard cooked eggs
6 pastry shells

Partly cook sausage to make 4 tb. drippings. Keep sausage warm. Lighly brown mushrooms in drippings. Blend in flour and seasonings. Add milk gradually and stir until thick. Add sliced eggs (save 12 slices).

Pour hot egg mixture into individual pastry shells (freshly made or warmed). Garnish with 2 slices of egg and 2 sausage links.

Mary Gilroy

QUICK CHICK IN MARENGO (Serves 6)

1 c. tomato soup
1 can mushroom soup
3 lb. chicken parts
3 tb. shortening
1 lb. small whole white onions
1 med. clove garlic, minced

Chicken Marengo - cont.

Brown chicken in large skillet, pour off fat. Stir in remaining ingredients. Cover and cook over low heat 45 min. or until tender. Uncover and cook until desired consistency.

Serve with buttered noodles, tossed salad and broccoli, dressing as desired.

Mary Gilroy

STUFFED BONELESS BREASTS OF CHICKEN (Serves 4)

2 c. cooked rice
2 chicken breasts, weighing about 12 oz. each, split and boned
2 tb. butter or margarine, melted
1/2 t. salt
1/4 t. pepper
1/4 t. garlic powder
1/4 t. paprika
1 can condensed cream of mushroom soup
1/2 c. dry white wine

Prepare rice. Generously butter baking dish 8x8x2". Divide rice into 4 equal parts (1/2 c. each) in baking dish. Top each with a half chicken breast, tucking meat down around rice to cover completely. Brush with butter or margarine. Sprinkle with salt, pepper, garlic powder and paprika.

Bake in moderate oven (350) 1 hour or until golden.

Combine soup and wine in a small saucepan. Heat slowly, stirring constantly. Pour over chicken.

Edythe Dugan

TURKEY CORDON BLEU (Serves 4-5)

1 lb. fresh turkey breast, sliced in scallops
Thin slices of boiled ham or proscuitto
Thin slices of Swiss cheese
3/4 c. seasoned, fine dry bread crumbs
3/4 c. flour
one egg
3 tb. water
1/4 c. salad oil
1 tb. flour
1 c. bouillon

Lay turkey scallops on board or piece of waxed paper and top each with slice of ham and slightly smaller slice of Swiss cheese. Roll up and secure with picks.

In shallow dish, stir bread crumbs with flour. In second shallow dish, beat egg well with 3 tb. water. Dip rolls in crumb mixture first then in egg mixture and once again in crumbs.

In large, heavy skillet, heat salad oil, add rolls and brown slowly on all sides. Transfer to baking dish and stir the tb. flour into the pan drippings. Gradually blend in the bouillon. When the sauce thickens and comes to a boil, spoon over browned turkey rolls and bake in moderate oven (350°) for 15 min. Remove picks, serve at once garnished with parsley.

Sally Thompson

VEAL BLANQUETTE WITH DILL (Serves 8)

8 tb. butter
4-1/2 lbs. veal, cut into 1-1/2" cubes
Salt and pepper, freshly ground
1 clove garlic, minced
1 c. finely chopped onion
4 tb. chopped fresh dill
1/2 c. flour
1/2 t. nutmeg

Veal blanquette with dill - cont.

1-1/2 c. chicken broth
1-1/2 c. water
3 carrots
2 leeks
1 c. heavy cream

Preheat oven to 375°. Heat half butter in large, deep casserole and add veal. Sprinkle with salt and pepper. Add garlic, onion and half the dill. Cook, stirring without browning for five minutes. Sprinkle with flour and nutmeg and add the chicken broth and water. Bring to a boil. Cover and bake one hour,

Meanwhile, scrape the carrots and trim the leeks. Split the leeks down the center and rinse thoroughly under cold running water to remove all trace of sand. Cut the carrots and leeks lengthwise into the thinnest possible strips or shreds. Set aside.

Heat the remaining butter in a skillet and cook the leeks and carrots until wilted. Stir half this mixture into the veal. Stir in the cream and bring to a boil.

Spoon the veal mixture onto a hot serving platter and garnish the top with the remaining leeks, carrots and chopped dill. Serve with rice seasoned with onion, thyme, bay leaf, garlic, salt and pepper.

Irene Doremus

ANGEL FOOD CAKE WHIP

6 egg yolks, beaten
3/4 c. sugar
3/4 c. lemon juice
1 t. grated lemon rind
6 egg whites, beaten
3/4 c. sugar
1 Angel food cake (may be bought)
1 envelope Knox unflavored gelatin

Cook together in double boiler, the 6 egg yolks, 3/4 c. sugar, lemon juice and rind until it coats the spoon. Soften gelatin in 1/4 c. cold water. Add to custard and cool .

Beat 6 egg whites until stiff; add gradually 3/4 c. sugar. Add beaten egg whites to custard.

Break angel food cake in pieces. Pour custard over cake and mix well. Pour in 9x13" pan and chill well before serving -- overnight, if possible.

Jane Brady

BOILED COOKIES

Boil together for 3 minutes:
- 2-1/2 c. sugar
- 1/2 c. butter
- 1/2 c. milk
- 1/2 c. cocoa

Add:
- 2-1/2 c. oatmeal
- 1/2 c. peanut butter
- 1 t. vanilla

Mix thoroughly and drop by teaspoon on wax paper and let cool.

Jeannette Novacek

BUTTERSCOTCH BROWNIES

2/3 c. melted butter or margarine
1 box dark brown sugar
3 eggs
2-3/4 c. sifted flour
2-1/2 t. baking powder
1/2 t. salt
1 sm. pkg. chocolate chips
1/2 c. cut-up nuts

Add brown sugar to margarine and mix. Add eggs, mix well. Sift dry ingredients and add to above. Add chips and nuts. Bake at 350° for 20 min. in greased 10x15" pan. Cut in squares.

Mabel Hudson

CHERRY CREAM DELITE (Serves 12)

6 egg whites
3/4 t. cream of tartar
1-3/4 c. sugar
2 t. vanilla
2 c. saltines (broken)
3/4 c. chopped walnuts
2 pkg. Dream Whip
1 can cherry pie mix

Beat egg whites until frothy. Add cream of tartar and sugar and beat until stiff. Add vanilla. Fold in saltines and nuts, pour into a 9x13" buttered pan and bake at 350° for 20-25 min.

Prepare Dream Whip according to directions and spread over surface. Cool in refrigerator 1 hour. Spread cherry pie mix over top.

Zelda Zeis

CHOCOLATE CRUNCH (Serves 12)

2 c. vanilla cookies, crushed
1 c. chopped nuts
1/2 c. butter, creamed
1 c. sugar, xxxx
1-1/2 squares Baker's chocolate, melted
3 egg yolks, beaten
3 egg whites, beaten

Mix crushed cookies and nuts. Butter 8x12" pan. Make a layer of half this combination. Mix butter, sugar, chocolate and egg yolks. Fold in egg whites. Spread over crumbs. Put remaining crumbs on top. Refrigerate for several hours.

Irene Doremus

CREAM CHEESE BROWNIES (Serves abt. 20)

1 pkg. 4 oz. Baker's German Sweet Chocolate
5 tb. butter
3 oz. pkg. cream cheese softened
1 c. sugar
3 eggs
1/2 c. and 1 tb. unsifted flour
1-1/2 t. vanilla
1/2 t. Calumet baking powder
1/4 t. salt
1/2 c. coarsely chopped nuts
1/4 t. almond extract

Melt chocolate and 3 tb. butter, stirring. Cool. Cream remaining butter and cheese till soft. Add 1/4 c. sugar gradually until light and fluffy. Blend in 1 egg, 1 tb. flour, 1/2 t. vanilla. Set aside.

Beat 2 remaining eggs until thick and light. Add remaining 3/4 c. sugar, beating till thick. Add baking powder, salt and remaining 1/2 c. flour. Blend in cool chocolate, nuts, almond extract and remaining vanilla.

cont.

Cream cheese brownies - cont.

Measure 1 c. chocolate batter and set aside. Spread remainder in greased 9" square pan.

Top with cheese mixture. Drop chocolate batter from tablespoon on to cheese mix and swirl to marble. Bake at 350° for 35-40 min. Cool. Cut into 20 brownies.

Edythe Dugan

DUMP CAKE

1 can (1 lb. 6 oz) prepared pie filling (cherry, blueberry, etc.)
1 can (1 lb. 4 oz.) pineapple chunks, drained
1 pkg. (1 lb. 2-1/2 oz.) yellow cake mix
1 c. melted butter or margine
1 c. flaked coconut
1 c. chopped walnuts

Heat oven to 350°. Spread pie filling evenly in greased pan 9x13x2". Arrange pineapple chunks over pie filling. Sprinkle with cake mix. Cover with melted butter and top with coconut and walnuts. Bake 1 hour.

DO NOT MIX CAKE MIX, USE DRY.

Edythe Dugan

FLORIDA ORANGE BARS (serves 8)

1 c sifted all-purpose flour
1 tb. sugar
Dash of salt
1/2 c. melted butter or margarine

In a bowl, sift the flour, sugar and salt. Blend in the melted butter. Pat mixture evenly into bottom of baking pan (9x9x2"). Bake in moderate over 350o until golden brown, 10 - 15 min.

cont.

Filling:
1 c. light brown sugar, packed
2 tb. flour
1/2 t. baking powder
2 eggs, well beaten
1 t. vanilla
1/2 c. chopped walnuts

In a bowl, combine the brown sugar, flour and baking powder. Stir in the beaten eggs, vanilla and nuts. Pour over baked crust and return to oven until golden brown and puffed, approximately 25 min. Remove pan to rack and let cool while preparing frosting.

Orange frosting:
1 pkge. 3 oz. cream cheese, room temperature
1-1/2 c. confectioner's sugar
Pinch of salt
1 tb. grated orange rind
Orange juice

In a bowl, combine the soft cream cheese, confectioners' sugar, salt, orange rind and just enough orange juice to make a spreadable consistency. Spread over cooled cake. Cut into bars or squares to serve.

Sally Thompson

KLETSKOPPEN (abt. 4 doz.)
(Dutch Lacy Almond Cookies)

1/2 c. buyter or margarine
1 c. light brown sugar, packed
1 c. flour, sifted
3/4 t. cinnamon
1/4 c. warm water
1 c. blanched almonds, finely chopped

cont.

Kletskoppen - cont.

Cream butter and sugar. Add flour sifted with cinnamon. Stir in almonds and water. Drop by teaspoonful on ungreased cookie sheet, leaving 2" between cookies. Bake at 325° for 10 min. Cool 2 min. and remove to wire rack.

Replace in oven briefly if they harden too rapidly to remove from cookie sheet.

Nancy Fratt

**LEMON BARS (abt. 2 doz.)

1 c. flour
1/2 c. butter or margarine
1/2 c. confectioners' sugar
pinch salt

Work as a pie crust. Press into 9x9" pan. Bake at 350° for 15 min.

2 well-beaten eggs
1 c. sugar
2 tb. flour
1/4 t. baking powder
2 tb. lemon juice

Fold ingredients into eggs. Spread on top of baked crust. Bake 25 min. at 350° or until lightly browned. Dust with powdered sugar. Cool. Cut into bars when cold.

Marian Templeton
Dee Balmar

**By popular request

MACEDOINIA DE FRUTTA (Serves 8)

1 ripe pineapple, cut in spears
2 grapefruit, sectioned
4 oranges, sectioned
2 red apples, unpeeled and sliced
2 medium pears, unpeeled and sliced
Black and white grapes
1 c. red currant jelly
2 tb. orange juice
1/4 c. Liquore Galliano

In a large bowl, combine fruit. In saucepan, melt jelly; stir in orange juice and Liquore Galliano. Brush this glaze over fruit generously.

Sally Thompson

NO-CRUST APPLE PIE

1 egg
1/2 c. brown sugar
1/2 c. gran. sugar
1 t. vanilla extract
1/2 c. flour sifted with
1 t. baking powder and
pinch of salt
2 medium-size apples, peeled, cored and sliced
1/2 c. pecans, chopped

Beat egg and add remaining ingredients. Mix well and spread in greased 9" pie plate. Bake for 30 min. in a 350° oven.

Jeannette Novacek

NUT CAKE

1-1/2 c. sugar
1/2 c. butter
3/4 c. milk
2 c. flour
2 t. baking powder
1 c. nutmeats, chopped
1 t. vanilla extract
1/2 t. almond extract
4 egg whites, beaten

Cream butter and sugar. Add next four ingredients in order given, beating after each addition. Add extracts. Fold in beaten egg whites. Bake at 350° for 35 min. until golden on top in 10x14" pan.

Helen Bowes

ORANGE CAKE (Serves 12)

4 eggs
3/4 c. fresh orange juice
2 tb. orange rind, grated
1 pkge. orange Jellow
1 pkge. yellow cake mix
3/4 c. salad oil

Glaze:
2 c. powdered sugar
1 tb. grated rind
1/2 c. orange juice

Combine eggs, juice, rind and Jello. Beat 2 min. Add cake mix and beat 1 min. Add oil, beat 1 min. Pour into 9x13" greased pan. Bake at 325° for 40-45 min. Remove from oven and prick entire surface with fork. Combine remaining ingredients and pour over cake.

Edythe Dugan

PINEAPPLE COOKIES (abt. 3 doz)

1/2 c. butter or margarine
1/2 c. brown sugar
1/2 c. granulated sugar
1/2 c. crushed pineapple, drained
1/2 c. nutmeats, chopped
1 egg
2 c. flour
1/4 t. baking soda
1/4 t. salt
1 t. baking powder

Mix in order given. Let stand for 2 hours. Drop on ungreased cookie sheet and bake at 350° until done.

Helen Bowes

PRUNE CAKE

1-1/2 c. sugar
1 c. salad oil
3 eggs
2 c. all-purpose flour
1-1/2 t. baking soda
1 t. cinnamon
1 t. allspice
1 t. salt
1 c. buttermilk
1 t. vanilla
1 c. cooked mashed prunes
1 c. chopped nuts

Combine sugar and oil and beat until smooth. Add eggs, beating after each. Sift dry ingredients and add alternately with buttermilk. Add vanilla. Fold in prunes and nuts. Bake at 350° for 35 min. in good sized pan, greased and floured. While cake is hot, pour glaze over.

cont.

Prune cake - cont.

GLaze: 1 c. sugar
1/2 c. buttermilk
1 t. baking soda
1 t. vanilla
3 tb. Karo syrup
1/4 c. butter (1/2 stick)

Mix in saucepan and cook 5 min.

Joyce MacDonald

SHERRY-APPLE CAKE

1/4 c. sherry wine
1 c. finely diced, pared apples
2 c. biscuit mix
1/4 c. sugar
2 eggs, beaten
2 tb. soft or melted butter
1/3 c. milk
Streusel mixture
Flyffy cheese butter

Pour sherry over apples. Measure biscuit mix into mixing bowl; stir in sugar. Add eggs, butter, milk and sherry-apple mixture. Beat thoroughly until well-blended. Turn half of batter into greased and floured round cake pan 9x1-1/2". Sprinkle with half the Streusel mixture. Top with remaining batter and sprinkle on remaining Streusel. Bake in hot oven 400° until cake tests done, 25-30 min. Turn out and serve warm with Fluffy cheese butter.

Streusel Mixture: Blend -
2 tb. brown sugar
1 tb. biscuit mix
1 tb. butter
1/8 t. nutmeg or cinnamon

cont.

Sherry-apple cake - cont.

Fluffy Cheese Butter: Beat together until smooth and fluffy -
1/4 c. soft butter
8 oz. soft cheddar cheese spread.

Sally Thompson

SHERRY TORTONI

(Serves 10-12)

1/2 lb. marshmallows
2/3 c. sherry
1 pt. whipping cream
Walnuts, finely chopped

Melt marshmallows in sherry over low heat. Cool. Fold in whipped cream. Spoon into fluted cupcake papers and sprinkle with nuts. Freeze, then wrap and seal.

Nancy Fratt

**STRAWBERRIES (Cookies)

1 pkge. finely grated coconut
1 pkge. strawberry Jello
2/3 c. sweetened condensed milk (Eagle brand)
1-1/2 t. sugar
1 t. almond extract

Mix all ingredients together well and form into shapes to resemble strawberries. Roll in red sugar for added color. Leaves for top may be made of confectioners' sugar, cream and green food coloring mixed to a stiff consistency.

Dora Tribble

**By popular request

STUFFED PEARS MILANESE (Serves 4)

4 large, firm pears
3 oz. powdered sugar
4 maraschino cherries
1/4 lb. toasted almonds
1/4 t. almond extract
1/2 c. dry sherry

Wash pears and cut in half lengthwise. Scoop out cores. Chop cherries and almonds very fine. Add extract and sugar. Stuff pears with mixture, place in baking dish. Pour sherry over. Bake at 350° until done but not too soft--about 15 min. Serve either hot or chilled.

Thelma Higgins

**YUM YUM BARS (About 16)

1 c. flour
1/4 t. baking powder
1/4 c. butter or margarine
1/3 c. brown sugar
1/4 c. chopped fine black walnuts

Sift flour and baking powder. Blend together butter and brown sugar. Add dry ingredients and mix to resemble coarse meal. Stir in nuts. Pat firmly into bottom of well-greased 12x8x2" pan. Bake at 350° for 10 MIN. ONLY.

Filling:
2 eggs beaten foamy
3/4 c. dark corn syrup
1/4 c. brown sugar
2 tb. flour
1/2 t. salt
1 t. vanilla
3/4 c. chopped black walnuts

cont.

Yum Yum Bars - cont.

To eggs add corn syrup, sugar, flour, salt and vanilla. Mix well and pour over partially baked crust. Sprinkle with nuts and bake at 350° for 25-30 min. Let cool. Cut into bars.

You may substitute pecans or English walnuts for black walnuts. Freezes very well.

Loretta Bouchard

**By popular request

GRASSHOPPER PIE

1 box icebox cake type chocolate wafer cookies
1 1-pt. jar marshmallow-creme
1/4 c. milk
6 drops peppermint extract
8 drops green food coloring
1 c. heavy cream, whipped

Line bottom of 9" pie plate with cookies, filling in spaces with pieces of cookies. Line sides of plate with half-cookies. In mixing bowl, whip marshmallow-cream and milk until smooth. Fold in extract, food coloring and whipped cream. Spoon into crust. Freeze 8 hours or overnight.

Nancy Wallace

A WINE (AND CHEESE) TASTING PARTY

If you'd like to have a party for ten, or twenty friends -- to drink a little at leisure, and talk a little about what you're drinking, perhaps to listen to music; if you would just like to have company and to do something a little different and interesting, try a wine tasting party. Guaranteed to lead to good conversation and tales of fun and interesting experiences.

Of course, just how sophisticated you, and the guests you plan to invite, are, will decide the kinds of wine you will serve. Assuming that most of us are not too knowledgable insofar as wines are concerned, we'll start off with the "beginner's" tasting.

THE WINES: A dry red wine such as Cabernet Sauvignon
a dry white wine such as Chablis
a Rose
a Sherry, cream or medium, for those who do not like dry wines
a sparkling, such as Champagne or Cold Duck

(chill the sparkling and white wines, serve red wines at room temperature)

If this selection sounds as if you'd have to be from Inner Mongolia not to really "know" these wines -- or if your guests include Dione Lucas or James Beard -- then you can use, instead, the wine suggestions given later. But if your guests are like mine, you'll find this a good selection. Anyway, it is a party, not a lesson.

Your liquor dealer can help you with the brands, or substitutions, but do choose a dry red, a dry white, a rose, an aperitif, and a sparkling. You don't have to know a lot about wines. Your guests will feel more relaxed if you don't. You may choose California or New York wines, or the more expensive French wines, or a combination of both.

cont.

Wine tasting party - cont.

If you are serving ten people, buy one bottle of each, and two of the sparkling. This should cost about $14-15. If you are serving twenty, the cost doubles.

Also, you must have "rinsers" on your tables. A pitcher of ice water (which probably no one will use) and thin strips of celery are used to clear the taste buds before sampling the next wine.

THE CHEESES: Wine's best friend is cheese. Cheese enhances the taste of wine. Mild cheese best accompanies light wines, while the stronger cheeses go well with the full-bodied sweet wines. Concentrate on quality cheeses. A possible selection might be: a French Brie, a Swiss Gruyere, a mild Danish or Dutch cheese, like Edam; and for the more robust cheeses, a Roquefort and a Cheddar. Or a Camembert and a Muenster. Your choice. Here again your favorite cheese store will provide good advice. Accompanying the cheeses should be the mildest of crackers (Brenner's), thinly sliced French Bread, Melba Toast -- nothing seasoned or flavored to detract from the cheeses. If you have a good cheese mold recipe, you might add this to your menu.

THE TABLE: A fruit centerpiece is suggested, since the scent of flowers detracts from the bouquet of the wines, also, the grapes make good nibblers too. It is usually recommended that you do not use your most beautiful tablecloth because of the possibility of wine stains. However, we bypassed this problem by using pretty trays (silver) and placed on each tray a supply of glasses and a wine bottle holder or font to hold the wines.

cont.

Wine tasting party - cont.

Place all your cheeses on trays, garnished with parsley and grapes, on the table. Make little signs, labelling each cheese. Print folded place card with name of wine to stand alongside of each variety of wine, too. Have, perhaps, two varieties of wines, with glasses, on the table. Place another container of wine on a buffet or serving table, another on a living room table, and the sparkling wine on the coffee table (in a bucket of ice, of course). Everyone should start off with the same wine. Having the wines spread around will help with circulation of guests. Save sparkling wine until last.

Wine fonts and wine bottle holders add to the attractiveness of the set-up. Try to have sufficient glasses so that guests may take a fresh one for each wine. Otherwise they may use the ice water as a rinser.

FUN AND GAMES: Prepare a cute little card -- like a tally card. Ask your guests to list on one side all the cheeses they can name; on the other side, all the wines they can remember. Prizes for the longest lists: a bottle of wine and a choice of cheese, of course.

EXTENDING THE PARTY: 1. When the wine tasting is over, serve pastries, coffee and liqueur, or, 2. Cook a cheese fondue in front of your guests, and let everybody dunk. Then serve coffee and dessert, or, 3. Serve several Quiche Lorraines. These can be all ready except for pouring the egg mixture in and baking. Or they can be prepared ahead of time, frozen and heated before serving. Or they can be purchased, frozen at a cheese or gourmet shop and heated. Serve a salad too. Finish with a dessert and coffee and you have a Sunday night supper party.

cont.

Wine tasting party - cont.

Or they can be purchased, frozen, at a cheese or gourmet shop, and heated. Serve a salad too. Finish with a dessert and coffee and you have a Sunday night supper party.

FOR THE GOURMETS: Instead of our beginner's list of wines, try a selection of six dry red wines, at two price levels, from the grape, Cabernet Sauvignon. For instance, two from France, one from each of two other countries, and two domestics. Total cost, about the same. It will show how the grape grows in four different countries and the difference in the most costly and less expensive varieties. Just be sure the labels say "Cabernet".

Or a white wine tasting. Here again, ask your liquor dealer for five good selections. These are a bit more of a problem because they must be chilled.

There are additional ways. Like all of the wines from a particular region. From here on, it's up to you.

Anyway -- it is fun!

Edith Tonnessen

MISCELLANEOUS

BURGUNDY WINE JELLY (5-6 Glasses)

2 c. Taylor N.Y. State Burgundy or other dinner wine
3 c. sugar
1/2 bottle liquid fruit pectin

Stir wine and sugar until thoroughly blended in glass flameware dish, using a wooden spoon. Set over direct heat (medium). Stir and heat about 3 min. Remove from heat. Immediately add fruit pectin. Stir well. Pour quickly into hot sterilized glasses. Cover jelly at once with 1/8" hot parrafin.

Zelda Zeis

PORT WINE JELLY (Serves 6)

3 c. Christian Brothers Port
1/4 c. lemon, lime and orange juices
1/2 c. gran. sugar
1/4 c. red currant jelly
1/2 c. Christian Brothers golden sherry
4 tb. plain gelatin

Place all these ingredients in a pan and stir until they dissolve. Pour into a lightly oiled fancy mold and put in refrigerator to set. Slip into a bowl of hot water just before turning out for serving.

Zelda Zeis

CAULIFLOWER CASSEROLE (Serves 4)

1 med. head cauliflower
1/2 c. sour cream
1/2 c. grated sharp cheese
1 t. toasted sesame seeds

Cook cauliflower in flowerets, covered and in small amount boiling water and 1/2 t. salt for 8-10 min. Drain. Put half in buttered casserole and season to taste with salt and pepper. Spread 1/2 sour cream and cheese over top. Repeat layers and top with sesame seeds that have been toasted in shallow pan in oven for 10 min. at 350°. Shake seeds so they won't burn. Bake at 350° for 20 min.

Ginny McElroy

CHUTNEY

6 apples
4 sweet peppers
6 green tomatoes
6 small or 3 large onions
1 lb. raisins
1 lb. brown sugar
cinnamon
allspice
1/2 t. cayenne pepper
1/2 as much vinegar as sugar by cup measure

Put through food chopper -- except raisins. Cook until tender. Do not drain juice.

Mary Lou Fischer

MUNKACZINA (Orange Salad) (Serves 6)

6 oranges
3 large sweet onions
1/2 lb. black olives (Italian style)
3 tb. olive oil
salt and pepper

Peel and slice onions thinly. Stone olives. Cut in half. Mix all together.

Thelma Higgins

PLANTATION SPOONBREAD (Serves 8)

1-1/3 t. sugar
1/1/2 t. salt
1 c. cornmeal
4 tb. butter
1-1/3 c. boiling water
3 whole eggs
1 tb. baking powder
1-1/3 c. fresh milk

Mix sugar, salt, cornmeal and butter, blending well. Pour boiling water over meal, stirring constantly. Let stand until cool.

Beat eggs until light. Add eggs and baking powder to mixture. Add milk and pour mixture into 2 quart buttered pan or baking dish. Place in shallow pan of water in 350° oven. Bake about 35 min.

Irene Hartigan

SHRIMP CHOWDER (Serves 8)

4 large onions, peeled and sliced
1/4 c. butter or margarine
1 c. boiling water
6 med. potatoes cubed
1 t. salt
1/2 t. pepper
1-1/2 qt. milk
2 c. grated processed sharp cheddar cheese (1/2 lb.)
2 lbs. raw, cleaned shrimp
3 tb. parsley

About 1 hour before serving, saute onions in hot butter until tender. Add boiling water, then potatoes, salt and pepper. Simmer covered for 20 min. or until potatoes are tender. Do not drain. Heat milk with cheese until hot. Do not boil. Add shrimp to potatoes, cook until pink (about 3 min.). Add hot milk-cheese mixture. Heat, do not boil. Sprinkle with parsley.

Mary Gilroy

SICILIAN MARINATED SALAD

Combine:
2 c. sliced stuffed olives
2 c. finely cut celery
1/2 c. capers
2 or 3 small onions
1 or 2 hot red peppers
6 peeled garlic cloves

all thinly sliced

Mix together:
3/4 c. olive oil
1/4 c. wine vinegar
2 t. salt, 1 t. pepper
1 t. fennel seed (or 1/4 c. fresh fennel if available)

pour over salad.

cont.

Sicilian marinated salad - cont.

Marinate 24-36 hours in refrigerator, covered. Serve sprinkled liberally with chopped parsley.

Thelma Higgins

ZUCCHINI FLAN (Serves 6-8)

2 tb. butter
3 tb. chopped onion
1 tb. shallot or green onion, chopped
6 firm zucchini
1 c. cream
2 egg yolks, lightly beaten
1 egg, slightly beaten
1/4 t. nutmeg
salt and freshly ground pepper
1/2 c. grated Swiss or Gruyere cheese

Melt butter and cook onion and shallots until wilted. Trim off and discard ends of squash. Slice in thin rounds. Cook squash, cream and egg yolks briefly with previous items. Blend beaten egg, nutmeg, salt and pepper and string over zucchini mixture. Place all in casserole. Sprinkle with cheese and cook at 350° for 30 min. or until custard is set.

Irene Doremus