

- For The Year's End... Hearty Eating -

Warm Hospitality Reflected In Punch Bowl Centerpiece

Little things are important when serving food. For example, the more attractive the service of food and beverage, the more appetite appeal it has. Food's eye appeal which is enhanced by the extra touches can be responsible for stimulating appetites.

Here is a simple hot eggnog that suggests care and thought in preparation not only because it is so pleasant to look at, but because underneath it all it is good to taste and nutritious too. Milk in any form furnishes important food nutrients, calcium especially, but it also blends ideally with other foods both in flavor and texture. It is fun to serve a wholesome beverage like Hot Almond Eggnog because not only can it be served with a flair, but served to young and old alike.

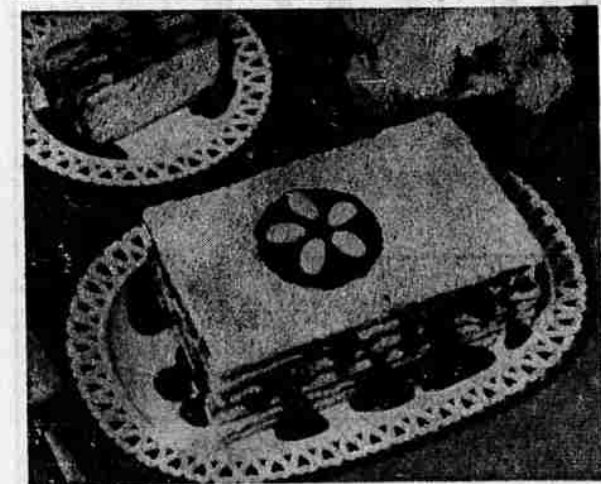
The smart hostess not only satisfies her guests from a taste standpoint, but includes in the foods she serves essential nutrients, such as those found in milk. Anytime during the holidays or in the cold months to come, Hot Almond Eggnog will serve admirably for that refreshment you wish to serve. Butter cookies are a perfect accompaniment because of their fine flavor and crisp texture.

HOT ALMOND EGG NOG
6 eggs, separated
1/2 teaspoon salt
1/2 cup sugar
6 cups milk, scalded
1 tablespoon almond flavoring
1 tablespoon vanilla
Few grains nutmeg
Slivered almonds
Beat egg yolks until light; add salt and sugar; blend. Add hot milk and flavoring. Beat egg whites until stiff; fold into mixture. Pour into cups. Sprinkle with a few grains nutmeg and slivered almonds. Serves 6.

Tea time and time to try Tea Triangles... a unique and completely delicious pastry dessert. Here is goodness personified in a tender oatmeal yeast crust covered with sugar, flavored with sour cream and enclosing a rich black raspberry or cherry preserve filling. Tea triangles are an old-fashioned delicacy brought up to date in this modern easy-to-follow recipe. The oatmeal crust is faintly reminiscent in texture to the famous French puff paste but much easier to make.

Dainty enough for a party, yet hearty enough for the youngsters, Tea Triangles are the kind of dessert you'll enjoy serving over and over again. Particularly good with holiday fruits, try decorating your dessert or serving plates with frosted grapes or stuffed dates. The results are colorfully attractive and taste tempting.

Tea Triangles
Makes 2 dozen triangles
Dough:
1 package or 1 cake dry or compressed yeast
1 1/2 cups warm water
3 cups sifted enriched flour
1 teaspoon salt
1 cup shortening
2 eggs, beaten
1 cup thick sour cream
1 teaspoon vanilla
1 cup rolled oats (quick or old fashioned, uncooked)
Filling:
1/2 cup black raspberry, cherry or other preserves
Soften yeast in warm water. (Use lukewarm water for com-



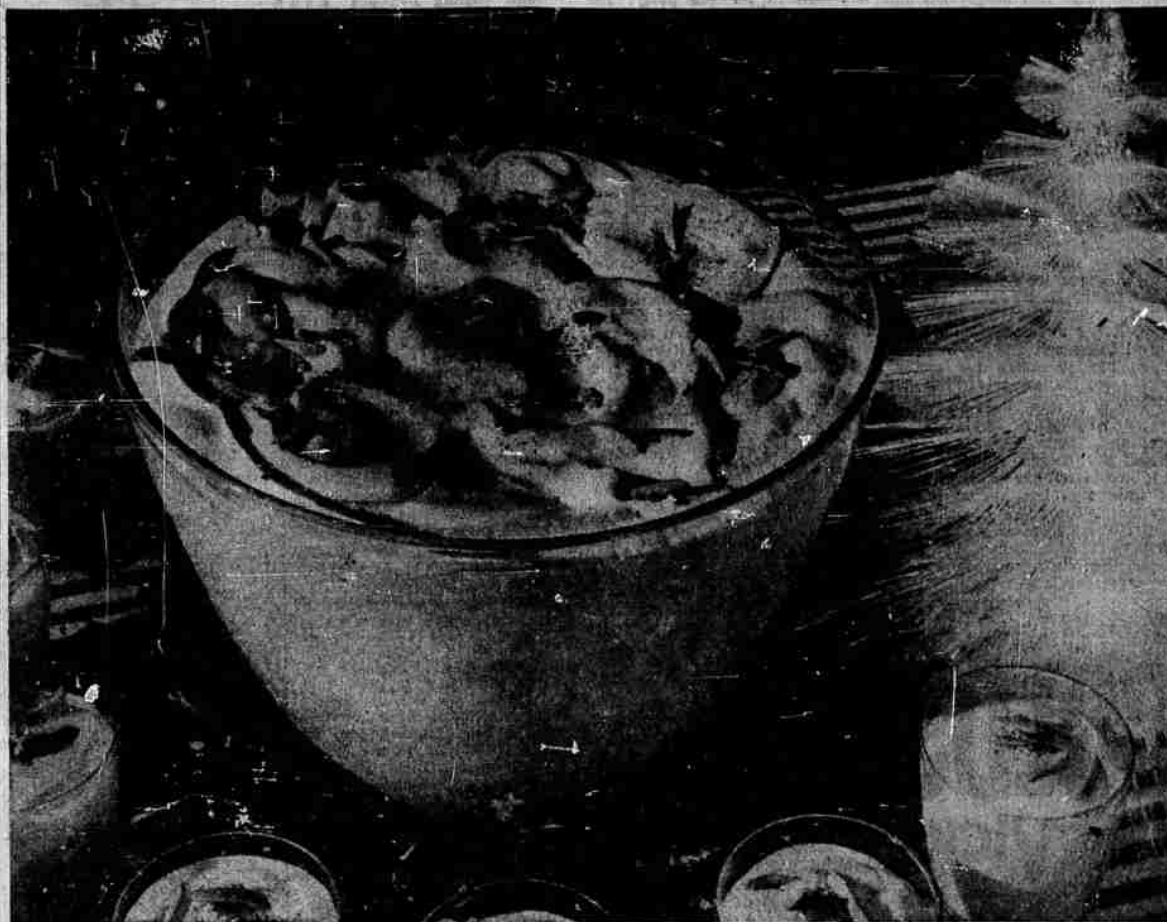
RASPBERRY TORTE ...



TEA TRIANGLES ...

WINTER FOOD features

WEDNESDAY, DECEMBER 29, 1954 — The News-Review, Roseburg, Ore. 7



A CUP OF CHEER ... THE NEW YEAR'S EGG NOG

Italian Beef Dish Claims Attention

The most prized cut of meat and the ultimate in feasting is a top quality standing rib roast of beef. One of the finest, most tender cuts of beef, rib roast adds the crowning touch to any celebration. It's an attraction that will make that New Year's dinner a feast not soon forgotten.

Such special occasions call for the selection of only quality beef, which bears a top quality brand to assure goodness. When purchasing, be sure to plan for hearty helpings and allow 1/3 to 1/2 pound of meat per serving of standing rib roast as compared to the 1/4 to 1/3 pound allowed in a "boned" roast. Even the smallest family should purchase at least a 2 rib roast for the best eating.

Your carefully selected cut of beef deserves proper cooking, so for a fine piece of meat that is tender, flavorful and appetizing in appearance, cook the roast at a low temperature (325 degrees F.). This will help retain those valuable juices. No need to brown or sear the meat before roasting either, as it will be well browned and juicy at the end of cooking time. Roast it fat side up in a shallow, open pan allowing the rib bones to form a natural rack to keep the meat off the bottom of the pan.

Bring this superb roast to the table on a large hot platter surrounded with cooked onion cups that have been generously filled with colorful creamed peas.

CHUNKY ITALIAN BEEF SAUCE ON NOODLES

Yield: 4 servings
2 cups cooked chopped beef (Leftover roast can be used.)
3 tablespoons fat
1/4 cup chopped onion
2 cloves garlic, finely chopped
1 cup cooked tomatoes
1 6-oz. can tomato paste
2 8-oz. cans water
1 teaspoon parsley
1 bay leaf
1/2 teaspoon oregano

Raspberry Torte: Just Right For Holiday Entertaining

Even in the luscious land of whipped cream mountains and cupcakes houses there never was a treat quite so wonderful as Raspberry Torte. Here is an exciting new recipe that arrived just in time for your holiday entertaining, one as pretty to look at as it is good to eat.

Six delicious layers of golden pastry are spread with raspberry preserves and all stacked together to make a torte of matchless flavor. Butter, cottage cheese, flour and rolled oats are the four magic ingredients that blend together for the pastry layers. Rich, rich, rich we describe it, with a certain nutlike goodness you can credit to the rolled oats. The generous raspberry preserve filling heightens the flavor to a point impossible to improve. A wintry snow sprinkling of confectioners' sugar and a circle of raspberry jam with almond flower petals in the center adds the elegant finishing touch.

Plan a party around Raspberry Torte, quick as you can. Compliments galore will be your guaranteed reward.

RASPBERRY TORTE

Makes 8 servings

Layers:
1 1/2 cups butter or margarine
1 1/2 cups cream style cottage cheese
3 cups sifted enriched flour
1 1/2 cups rolled oats (quick or old fashioned, uncooked)

Filling:
1/2 cup raspberry preserves
Beat butter until creamy; press cottage cheese through a sieve and mix with butter. Add flour and rolled oats, blending until smooth. (Dough will be quite stiff.) Divide dough in half. Spread each half out on well-greased cookie sheet to form a rectangle about 10 x 15 inches. Bake in a moderate oven (375 degrees F.) 15 to 20 minutes or until edges are brown.

Remove from oven; cut each crosswise in three sections (each section should measure 5 x 10 inches). Immediately remove sections from cookie sheet and cool on wire rack. Spread each section with raspberry preserves and a stack sandwich fashion, making a 6-layer torte. Sprinkle lightly with confectioners' sugar. For an additional decoration, make a circle of raspberry preserves in the center; arrange blanched almonds as petals in the preserves. To serve, slice crosswise.

The fresh cranberry season is nearly over so make use of this Christmas red tangy fruit while you can. And a fresh cranberry relish is just the thing to serve when Christmas is over and the New Year just around the corner. Especially right for a late supper of leftover cold meat.

Cranberries always bring sparkle to a meal and this particular combination of cranberries and a crisp carrot is superb with cold meat. So make a large batch to

1/2 teaspoon basil
2 teaspoons salt
1 teaspoon sugar
5 drops Tabasco sauce
2 1/2 cups shell macaroni
Brown onion and garlic in fat in a heavy skillet. Stir in beef, tomatoes, tomato paste and water. Bring to a boil. Stir in remaining ingredients except macaroni. Cover. Cook over low heat 45 minutes, stirring occasionally. Serve over hot macaroni, which is cooked according to directions of package.



Midnight Supper Is A Part Of New Year's Eve Gaiety

Amid shouts of Happy New Year, the tooting of horns and the showering of confetti, there'll be some loud cheers for the hostess. Listen for strains of "For She's A Jolly Good Fellow" as guests scramble into the dining room for the first feast of the new year... a midnight supper.

To greet them and their hungry appetites will be a table set with a delicious Hot Sandwich Loaf, a sparkling ginger ale, orange and lime gelatin salad, hot coffee and Early Oatmeal Cookies decorated with candy mint balloons. The meal is a wonderful one, easy for the hostess to prepare with most everything done long before guests arrive. The heating of the sandwich loaf and then a quick frosting while the coffee merrily perks and your job is done. You can enjoy with your guests the goodness of tender quick bread sandwich loaf, decorated to resemble a New Year's clock. Made easy with your favorite pancake mix as its basic ingredient, the bread is brought to a flavor peak with ham and chicken fillings then accented with a mild cheese frosting. You'll be with your friends to hear the bright comments on the clever cookies you've planned for dessert. All in all the evening is bound to be a pleasant one with your guests making a unanimous resolution to come to your house more often.

HOT SANDWICH LOAF
Makes 12 servings
Bread:
3 cups pancake mix
2 tablespoons poppy seed
2 teaspoons caraway seed
1 1/2 cup shortening
2 1/2 cup milk
Set waffle iron on high heat or dark. While iron is heating, combine pancake mix, dry mustard, sage and caraway seed. Cut in shortening until mixture resembles coarse crumbs. Add milk, stirring lightly until mixture is dampened. (Add a little more milk if necessary to make a soft dough.) Divide dough into 3 parts; roll each part out to fit waffle iron.

Transfer dough to waffle iron by rolling on a rolling pin or folding. Close iron and bake until waffle biscuit is golden brown. Carefully remove from waffle iron. Cut into small rounds, squares, pie-shaped pieces, etc. Serve with cheese dip or covered with your favorite canape spreads.

HOT CRANBERRY PUNCH
Makes 2 quart punch
1 six-ounce can frozen lemonade
1 six-ounce can frozen orange juice
4 cups cranberry juice cocktail
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon allspice
4 cups boiling water
Combine frozen lemonade concentrate, frozen orange juice, cranberry juice and spices in saucepan. Let stand several hours. Heat to boiling; just before ready to serve, pour into punch bowl. Add boiling water and serve garnished with raw cranberries in cups; put a cinnamon stick swirl in each.

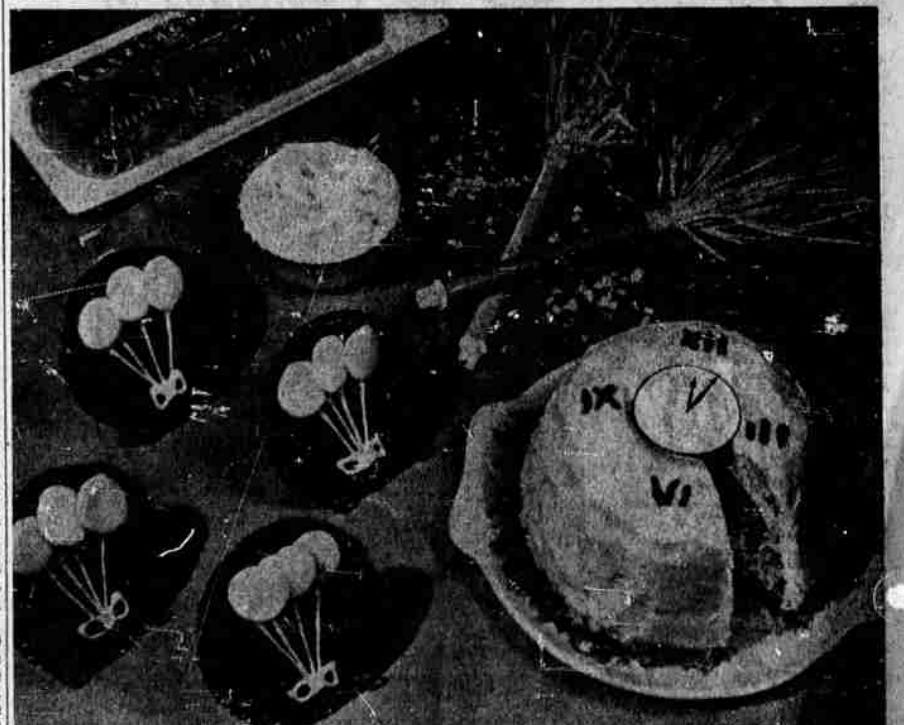
EGG ROLLS
Makes 18 to 20 tiny egg rolls
Filling:
1/4 cup finely chopped cooked turkey or chicken
3 tablespoons finely chopped celery
1/3 cup finely chopped onion
1/4 cup bean sprouts, drained
1 teaspoon salt
1 teaspoon soy sauce
Pancakes:
2 eggs, beaten
1 1/2 cups milk
1 1/2 cups pancake mix
For the filling, combine all ingredients.

For the pancakes, combine eggs and milk. Add pancake mix, beating until smooth. Measure out one cup of batter. Pour 1 tablespoon of remaining batter for each pancake onto a hot, lightly greased griddle. Bake until golden brown, turning only once.
Put a spoonful of filling on each pancake. Roll up, tuck in edges and fasten with a toothpick. Dip each egg roll in the batter you reserved; drain and fry in hot deep fat (350 deg. F.) until brown. Drain on absorbent paper; serve with mustard sauce and sweet sour sauce.

WAFFLE BISCUITS
Makes 4 dozen tiny appetizers
2 cups pancake mix
1/4 teaspoon dry mustard
1/4 teaspoon rubbed sage



PARTY APPETIZERS ...



A MIDNIGHT SUPPER ...

For Your File

OATMEAL PUFFS

Makes 5 dozen tiny puffs

Cream Puffs:

1 cup hot water
1/2 cup shortening
1/2 teaspoon salt
1/2 cup rolled oats (quick or old fashioned, uncooked)
1/2 cup sifted enriched flour
3 eggs
Soft Cheese Spread
Combine water, shortening and salt in heavy saucepan; heat to boiling. Quickly stir in rolled oats and flour. Stir vigorously over low heat for 1 1/2 to 2 minutes or until mixture can be formed into a ball in center of pan. Turn into bowl and add eggs, one at a time, beating vigorously after each addition; beat for 1 minute after last egg has been well combined. Drop by teaspoons on an ungreased cookie sheet, leaving about one inch between each.

Bake in a very hot oven (450 deg. F.) for 5 minutes. Reduce heat to (350 deg. F.) and bake 10 minutes longer or until brown. Cut off tops; fill with soft cheese spread and heat in moderate oven (350 deg. F.) about 10 minutes. Garnish with pimiento; serve hot.