

Usher Out Old '55, Welcome In New '56

Connie Baker's FOOD features

THURSDAY, DECEMBER 29, 1955

—The News-Review, Roseburg, Ore. 5



NEW YEAR "1956" BUFFET combines a long popular treat, Lobster Newburg, with a new one, Bran Flakes Waffles. The waffles are made with popular, health-giving bran flakes. The two make the perfect combination in taste and service.

Party Fare For '56 With Old-New Twist

As the old year takes leave and the new one is ushered in, it's customary for the hostess of the party to set forth a feast. And, what could possibly be more appropriate to serve the guests than "a something old and a something new."

Lobster Newburg enthroned on golden brown waffles made with bran flakes combines perfectly the old with the new. These tasty Bran Flakes Waffles are made with the same wholesome cereal the family so thoroughly enjoys for breakfast.

When serving this party fare, you can make the waffles right at the table, and keep the lobster warm, conveniently in a chafing dish. Plenty of good hot coffee adds just the right finishing touch to so many.

BRAN FLAKES WAFFLES

1 cup sifted flour
1 1/2 teaspoons double-acting baking powder
1/2 teaspoon salt
2 egg yolks, well beaten
1 cup milk
4 tablespoons melted butter or other shortening
1 cup bran flakes
2 egg whites
Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks and milk. Add to flour mixture; then add shortening and mix only until smooth. Fold in cereal. Beat egg whites until soft peaks will form. Stir quickly but thoroughly into batter.
Bake in hot waffle iron.
Makes four 4-section waffles.

LOBSTER NEWBURG

1 1/2 pounds (2 or 3) frozen lobster tails, thawed
1/3 cup butter or margarine
2 tablespoons flour
1 1/2 cups light cream
1/2 teaspoon salt
Dash of cayenne pepper
2 tablespoons sherry
Bran Flakes Waffles
Cover lobster tails with boiling water and simmer for 10 minutes. Cool slightly. Remove meat from shell and break into small pieces. Sauté lobster in butter. Add flour and blend well. Add cream, salt, and cayenne pepper. Cook over medium heat until thickened. Stir in sherry before serving.
Serve over Bran Flakes Waffles.
Makes 3 or 4 servings.

Sweeten whipped cream with molasses and spice it with cinnamon and nutmeg; serve with pudding or cake.

Be Prepared For Drop-In Guests

Entertaining unexpected guests can and should be easy and relaxing, if you're prepared at all times with a party snack which can be passed at a moment's notice with little or no further preparation.

Tempting cheese pastry served with a cool, refreshing drink is a popular combination for casual afternoon or evening refreshments. The pastry keeps for weeks when stored in an airtight container and it lends itself to a variety of shape and seasoning possibilities.

Follow the recipe below for suggestions in shaping and for variety in flavor, mix in a few caraway seeds, celery seeds or a little curry powder.

CHEESE PASTRY

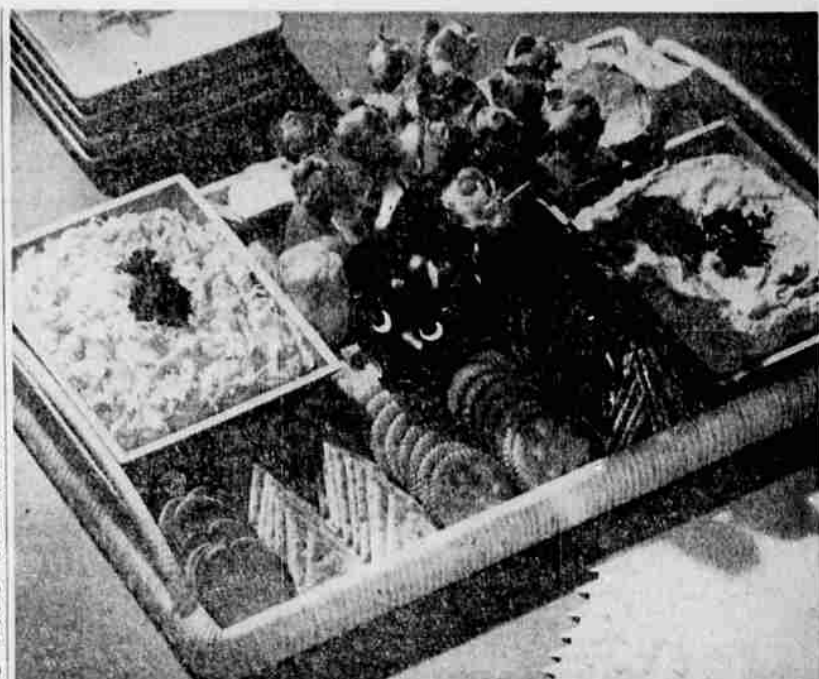
2 cups sifted flour
1 teaspoon salt
2/3 cup shortening
1 cup grated processed American cheese
6 to 7 tablespoons cold water
Place flour and salt in mixing

bowl. With a pastry blender or two knives, cut in the shortening and cheese until the particles are the size of peas. Add the water gradually, tossing and stirring until the dough is just moist enough to hold together. Form into 2 balls. Roll each to 1/4-inch thickness and shape into wafers, twists or cups.

Cheese Wafers: Cut pastry into rectangles about 2 inches long and 1 inch wide. Place on an ungreased baking sheet and bake in a hot oven, 10 to 12 minutes.

Cheese Twists: Cut pastry into strips about 4 inches long and 1/2 inch wide. Place on an ungreased baking sheet and bake as above. Sprinkle with paprika, if desired.

Cheese Cups: Cut pastry into 3-inch rounds with a scalloped cutter. Fit into small ungreased muffin pans and prick with a fork. Bake as above. Before serving, fill cups with deviled ham or chicken or tuna salad and garnish with sliced olives.



FOR NEW YEAR'S EVE ENTERTAINING, try an informal snack. Your guests will like the hospitable atmosphere that surrounds a snack tray with cheese and crackers and other "easy-eating" items.

Informal Entertaining For Easy Hospitality

At this time of the year, informal get-togethers are the order of the day. Many happy groups can be entertained in your own home if

you keep your refreshments simple, and your preparation down to sensible proportions. The unlimited varieties of cheese makes the hostess' job an easy one. Savory dips and other snack foods are made with a cheese base. Cheese with its versatility should have an important place in the refrigerator.

Its nutritive value is important and when you serve cheese snacks to your guests you are giving them mighty good eating both in flavor and nutrients.

SAVORY DIPS AND SNACKS

Blue Cheese Crab Dunk

2 tablespoons flour
1/2 cup crumbled American Blue Cheese (about 3 ounces)
1/2 cup sour cream
1 small clove garlic, minced
1 1/2 ounce can crab meat, drained and flaked
Combine all ingredients and mix until well blended. Serve as a dunk for crackers or potato chips. Makes about 2 cups.

Cheese-Bacon Savories

1/2 pound fresh American Cheese, grated
2 tablespoons heavy cream
2 teaspoons prepared mustard
Few grains cayenne
12 strips bacon

CHEESE BALLS

Fun to eat, savory and substantial.

1 1/2 cups grated Cheddar cheese
2 tablespoons flour
1/2 teaspoon salt
2 tablespoons grated onion
Dash cayenne pepper
2 egg whites, stiffly beaten
1/2 cup cracker crumbs
Salad oil (1/2-inch deep in frying pan)

Combine cheese, flour, salt, onion and cayenne pepper. Fold in beaten egg whites. Drop by teaspoonfuls onto cracker crumbs; roll in crumbs into balls or finger shapes. Fry in hot oil until just browned. Makes 15-20 1-inch balls or small fingers. Serve as a salad or soup accompaniment.

Try these cheese balls with tomato soup, crisp celery and rice pudding for a buffet.

Shred or grate cheese very fine and combine with cream, mustard, and cayenne. Blend well. Roll into 1/2 or 3/4 inch balls and set aside covered. Cook bacon over moderate heat until lightly browned and crisp; drain on absorbent paper and crumble fine. Roll cheese balls in bacon and insert small wooden picks in each. Insert picks in grapefruit or other center for appetizer tray. Makes about 16 savories.

Avocado Spread

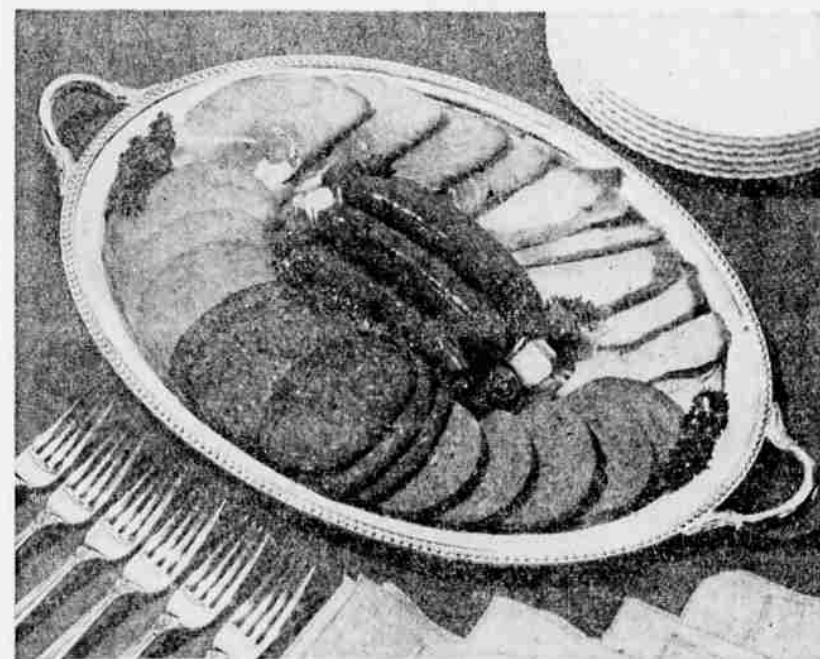
Mix 1 cup creamed cottage cheese, mashed or sieved, with 1 mashed avocado, 1 teaspoon minced onion, 1 teaspoon lemon juice, 1/2 teaspoon salt, and a dash each of Worcestershire sauce and of tabasco. Makes about 1 1/2 cups. Serve with crisp crackers.

Try This Hearty Salad With Any Type Meal

"Lima Luncheon Salad" is one of those hearty salads which fits in so perfectly with so many types of meals. Large buttermilk cooked dry limas are combined with contrasting bits of crisp cabbage, ham and green pepper to make it a real favorite with menfolk for a real supper. You'll find it makes an attractive salad for buffet meals, too.

LIMA LUNCHEON SALAD

1 1/2 cups cooked large dry limas
About 1/2 cup before cooking
1 1/2 cups shredded cabbage
1/4 cup diced cooked ham
2 tablespoons diced green sweet pepper
1/3 cup mayonnaise
2 tablespoons undrained pickle relish
1/2 teaspoon prepared mustard
Salad greens
Tomatoes
Drain limas and combine with cabbage, ham and green pepper. Blend mayonnaise, pickle relish and butter; pour over first mixture and toss lightly. Serve on crisp salad greens, garnished with tomatoes, if desired.
Makes 4 generous servings.



FOR A FESTIVE NEW YEAR'S DAY open-house offer an attractively garnished platter of appetizing, simple-to-serve liver sausage, salami, skinless franks, bologna, ham and cold turkey.

Plan A Simple Buffet For Your Open-House

New Year's Day, and open house! Who can think of one without the other? It's the time when neighbors and old friends gather, when festivity is in the air and buzz with happy contentment.

Most successful hostesses rely on a buffet to help provide the informality they want on this occasion. It permits them to be with their guests rather than worrying about last minute kitchen preparations. And they know that some-

how even the simplest food tastes more delicious in this informal relaxed atmosphere.

The idea is to plan ahead, keep the menu simple and to include nothing which has to be stirred or cooked at the final moment.

Be sure to decorate your table in a big, important way, use your best china and silver to give a "grand party" air to your simple menu. And, as a last suggestion, don't ever let plates stand around,

get them out of sight as soon as your guests have finished with them.

The handsomest buffet tables we've seen are laden with a variety of heaping platters of food attractively garnished. The food itself can be as simple as you like, so long as it's good.

For instance, here is a menu which doesn't involve you in last-minute heavy duty food preparations yet is sure to please one and all.

Start off, if you like, with a cup of hot soup which your guests can take from trays brought to the liv-

ing room. Then, at the buffet table, let them make their selection from festive looking platters of simple-to-serve cold cuts like salami, liver sausage, bologna, ham and cold turkey. As for the salad, there's almost nothing as popular as a mixed green salad tossed with a really good dressing. The cost is little; the result is flatteringly popular if the dressing is what it should be. Here, too, belongs the world's best cup of coffee, along with pitchers of icy-cold milk for the small fry. Sounds wonderful just thinking about it, doesn't it?

Knowing how universally loved wieners and frankfurters are, one clever hostess we know, whose New Year's buffets are looked forward to by young and old alike, concentrates her buffet mainly around steaming platters of grilled skinless franks. She serves these with a choice of rolls and fragrant rye bread plus a wide variety of exciting relishes.

Actually, she's clever in more ways than one, because there just isn't a better meat buy than skinless franks with no bone or waste per pound. Another thing, skinless franks won't split open to spoil the looks of your platter, and they retain all their flavorful meat juices.

Place quartered tomatoes stuffed with cottage cheese next on the platter to provide color contrast. Season the cheese with Old Fashioned Garlic Dressing, made from a salad dressing mix, and bring the attractive self-measuring bottle to the table for additional dressing over the top of the salad.

To round out your salad selection, be sure to include Holiday Green Salad on the platter for the men. The delicate combination of greenery given in this recipe gets a zestful flavoring from Old Fashioned Garlic Dressing, too, and if more dressing is required, guests can rely on the assortment of dressings readily available next to your platter.

For fruit lovers, have pear halves sitting prettily atop sliced pineapple, then crown the fruit with cream cheese balls covered with chopped pecans. Seasoned Fruit Salad Dressing is the garnish to have close at hand for this salad — an ideal accompaniment made sweet by the addition of pineapple juice.

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Seasoned Fruit Salad Dressing
1 package Old Fashioned French Salad Dressing mix
1/4 cup vinegar
2 tablespoons pineapple juice
2/3 cup salad oil
Empty contents of package into bowl or jar. Add vinegar, pineapple juice and salad oil. Mix or shake well.

HOLIDAY GREEN SALAD

1 package Old Fashioned French Salad Dressing Mix
Vinegar, water, oil
2 cups lettuce, cut
2 cups romaine, cut
1 cucumber, thinly sliced
2 tablespoons finely chopped onion

1/3 cup mixed dressing
2 hard-boiled eggs, sliced or chopped
Paprika
Combine salad dressing mix, vinegar, water and oil as directed on the bottle or package.

Combine lettuce, romaine, cucumber, and onion in a large salad bowl. Toss lightly with 1-3 cup of the dressing. Garnish with eggs and sprinkle with paprika. Makes 6 cups, or 6 servings side salad.

Cranberries And Fruit Make Colorful Salad

Jewel-like red cranberries and canned fruit cocktail make this colorful "Holiday Salad." The cranberries are put through the food chopper and sprinkled with sugar, after standing an hour or so, they're blended with the fruit cocktail and served with cream dressing. The combination of sweet and tart fruit is very refreshing.

HOLIDAY SALAD
1/2 cup raw cranberries
2 tablespoons sugar
2 cups canned fruit cocktail
Salad greens
Cream dressing
Rinse cranberries, drain, and chop coarsely. Blend in sugar and let stand 1 to 2 hours. Drain. Blend lightly with drained fruit cocktail and serve on crisp salad greens with cream dressing.
Serves 5 to 6.

HOLIDAY SALAD PLATTER — At your next buffet, let guests choose their favorite salad from a colorful display of three different varieties. Have fruit salad, stuffed tomatoes and mixed greenery, then let the dressing be custom-made too, and have two variations. Use a basic salad dressing mix to make one bottle of dressing, then make a sweet dressing by using the same mix and substituting pineapple juice instead of water in the basic recipe.

Serve A Salad Platter At Your Next Buffet

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Transform A Plain Dish Into Elegance

Now you can have plump, fresh-tasting oysters and oyster stew, after stew every month of the year — with a mere twist of the can opener. Look for the words "Fresh Opened" on the label. This means that these carefully selected Pacific oysters are not steamed open as are most oysters. They are opened while alive and fresh, then quickly blanching and packed in their natural juices or used in butter-rich stew.

Plain-jane dishes like macaroni and cheese can be quickly transformed into gourmet "Oysteroni," and stuffing, casseroles, hors d'oeuvres and sandwiches take on new elegance with the addition of these economical oysters, and oyster stew.

OYSTERONI

Boil 1 cup short-length macaroni or spaghetti until just tender;

drain. At once add 1/2 cup milk, 1/2 teaspoon dry mustard, and 1 cup grated sharp Cheddar cheese. Season with salt and pepper to taste and stir over low heat until cheese is melted. Drain a small (7 1/2-oz.) or large (10-oz.) can oysters, mix lightly with macaroni, and heat gently a few minutes.

Makes enough for 3.
With a big fruit salad, makes a good little dinner.

CHEESE AND OYSTER PUFF

Delightful Supper Dish for 2 or 3
3 slices bread (not too fresh)
1/2 cup diced, well-aged or processed Cheddar cheese
2 eggs, slightly beaten
1/2 teaspoon salt
1/4 teaspoon dry mustard
1/4 teaspoon paprika
1 can (10-oz.) oyster stew
2 tablespoons melted butter or

margarine
Cut bread in squares or strips. Put a layer into a greased, shallow 1-qt. baking dish. Scatter half the cheese over it; spoon out the oysters from the stew and add. Cover with a second layer of bread and the rest of the cheese. Mix eggs, seasonings, oyster stew and butter; pour over all. If convenient, let stand an hour (or overnight if you like) in refrigerator.

Bake at 325 degrees (moderate) about 45 minutes, or until firm and nicely browned.
The mixture puffs up while baking, then settles a bit. (Double recipe if you wish.)

You'll Like This: Cheese and Oyster Puff; buttered green beans, cranberry sauce. And for dessert, canned pineapple chunks, crisp chocolate cookies, coffee or tea.

To give enticing flavor to cooked carrots, melted butter and a dash of nutmeg.

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