

**Cup That Cheers**

**Hot Buttery Beverages For Family Festivities On New Years Day**

By MAXINE BUREN  
Statesman Woman's Editor

Refreshments for the Tom and Jerry drinkers are pretty well taken care of around New Years and other holidays, but the hosts for the non-alcoholic party usually must cast around for the piece 'de resistance on her liquid menu.

Beverages for the non-drinkers or for the children of the family can be hot or cold, according to the taste. There are many egg nogs, hot punch or cold mixtures to choose from and which go well with canapes and other buffet-type foods. A frosty drink for all the family is this one which uses pineapple juice.

**PINEAPPLE PUNCH**  
6 cups pineapple juice, heated  
8 eggs, separated  
1 cup sugar  
1 pint table cream  
3 teaspoons grated orange peel  
Heat juice, beat egg yolks with 1/2 cup sugar until thick. Pour hot juice into yolks, stirring. Beat whites with rest of sugar. Add cream to yolks, fold in beaten whites. Beat up just as served. Sprinkle peel over top.

Any of the many fruit punches is good either hot or cold. That's where frozen juices comes in. You can purchase lemon, orange, a mixture of the two, grapefruit juice and grape juice and have it ready in the freezer, ready for blending when company comes. Add a little spice and heat up if preferred.

A special hot punch is this one:

**HOT BUTTERED CRANBERRY PUNCH**

1/2 cup brown sugar, firmly packed  
1/4 cup water  
1/2 teaspoon cloves  
1/4 teaspoon allspice  
1/4 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon salt  
1 quart cranberry juice  
1 pint pineapple juice  
Butter

Combine sugar, water, spices and salt; bring to a boil. Add fruit juices and heat to boiling. Dot with butter or margarine and serve steaming hot. Makes 1 1/4 quarts or about 16 punch cups. Serve with cookies.



There's something very satisfying about the combination of meat loaf and mashed potatoes. Next time you serve this favorite standby, do it up in one attractive package with a mashed potato frosting for the loaf.

**Peach Shortcake Goes to a Party**

A feather-light sponge cake all dressed up with whipped cream and golden canned peach slices is just the dessert for buffet supper entertaining. It's pretty on the table and not too much after a hearty dinner.

**PARTY PEACH SHORTCAKE**

3 eggs  
1/2 cup plus 1 tablespoon granulated sugar  
1/2 cup sifted cake flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/2 teaspoon vanilla extract  
1/2 cup whipping cream  
2 tablespoons granulated sugar for cream  
3 cups drained canned peach slices

Beat eggs until foamy. Gradually beat in sugar, and continue beating until very thick. Sift together flour, baking powder and salt. Gradually fold into egg-sugar mixture. Fold in vanilla. Turn into 2 greased 8-inch layer cake pans which have been lined in the bottom with a circle of greased waxed paper. Bake in hot oven (425°) 12 minutes. Remove from pans at once, and peel off paper. Cool.

Whip cream until stiff, and fold in sugar. Put layers together with whipped cream and peaches between layers and on top. Serves 8 to 10.

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The Statesman's  
**FOOD SECTION**

**Crackers Come In Assortment**

An assortment of crackers as well as spreads will make your New Year's entertaining interesting.

**HOT MINCED CLAM CANAPES**

1 3-oz. pkg. cream cheese  
1 can minced clams, drained  
1 teaspoon lemon juice  
1 teaspoon prepared horseradish  
1/2 teaspoon Worcestershire sauce  
Dash paprika  
Dash Tabasco sauce  
Crackers

Soften cream cheese with a fork. Add minced clams, lemon juice, horseradish, Worcestershire, paprika and Tabasco sauce. Spread on crackers. Place on cookie sheet. Broil 5 minutes or until lightly browned on top. Makes 14 canapes.

**DEVILED HAM CANAPES**

1 (2 1/4-oz.) can deviled ham  
1 tablespoon bottled dressing and meat sauce  
1/2 teaspoon Worcestershire sauce  
Crackers

Combine deviled ham, dressing and meat sauce, and Worcestershire sauce, mixing well. Spread mixture on crackers. Makes 10 canapes.

**GOLDEN COLOR**

If you want your rice to be a delicious-looking golden color, boil a pinch of saffron in the water for a minute before adding the rice.



**CANAPÉ**  
Musciolo

When friends get together for an evening of unrehearsed vocalizing, they will enjoy a light snack such as this.  
Spread potato chips with mixture of cream cheese and Blue cheese; sprinkle with chopped parsley. Serve with sparkling OLYMPIA Beer. "YOURS TO ENJOY."  
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**1952**

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