

Company Supper 'Specials'.

By CECILY BROWNSTONE
(AP-Newsfeatures)

One way of making a company supper something special, is to serve a first course that's on the lavish side. Italian-style antipasto fills this bill to perfection.

Here are directions for such an appetizing beginning. Add to or subtract from our suggestions as you like. The Tuna Savory is one of our sister's favorite ways of using tuna, and is always enjoyed by guests.

Your main course can be spaghetti with a meat sauce and side dishes of broccoli with lemon-butter. Be sure to cook the broccoli so it remains beautifully green.

For a dessert that resembles the famous Italian one called Zuppa Inglese, choose Boston Cream Pie. Use two layers of sponge cake (homemade or bought) and put them together with packaged vanilla pudding (instant or cooked) embellished with rum flavoring. Top the cake with a smooth chocolate frosting.

Add a cheese course before the dessert, and fruit after it, if you like. You'll have a memorable meal.

Tuna Antipasto Tray

Ingredients: Celery hearts, 1 can (7 ounces) whole pimientos (drained), green olives, thin onion slices (red or Bermuda), 2 cans (8 ounces each) artichoke hearts, Italian-style red-peppers, 1 can (7 ounces) solid-pack tuna, tomato wedges, capers, parsley. Tuna Savory cucumber slices.

Method: Arrange celery pimientos, olives, onion slices artichoke hearts and Italian-style red peppers in separate sections on serving tray. Drain solid-pack tuna and turn out whole; garnish with tomato wedges, capers and parsley. Spoon Tuna Savory over cucumber slices. Makes 8 to 12 servings.

Tuna Savory
Ingredients: 1 can (7 ounces) tuna, 2 tablespoons red wine vinegar, 1/2 teaspoon salt, pepper, 1 small clove garlic, 1/4 cup finely diced onion (red or Bermuda).
Method: Drain oil from tuna into a small bowl—there should be 3 tablespoons. Add vinegar, salt and dash of pepper. Put garlic through a press, or mince and mash; stir into oil with onion. Turn drained tuna into dressing, flake and mix.



Tuna in Antipasto—A lavish beginning for company meal.

Meringue Torte Fine Spring Dessert

For a spring time dessert try this Sunny Meringue Torte, airy and colorful and decidedly in fitting with bright days of spring.

Sunny Meringue Torte

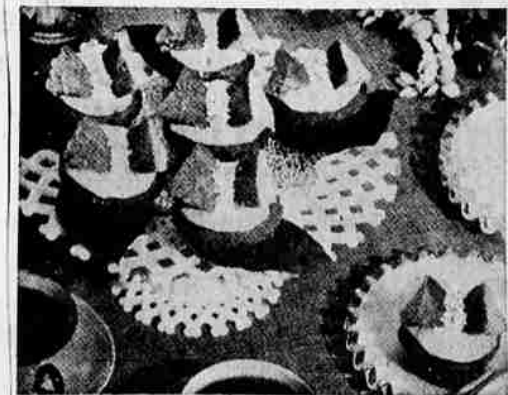
1/2 cup butter or margarine
1/2 cup sugar
1 teaspoon vanilla extract
3 egg yolks
1 1/2 cups sifted enriched flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
Dash salt
1/4 teaspoon white or cider vinegar
3 egg whites
1 cup sugar
1/4 teaspoon ground mace, if desired
1/2 pint whipping cream
Sweetened fresh or frozen strawberries or other fruit

Grease 2 9-inch round layer pans. Cut liners from waxed paper to fit bottoms of pans, leaving 3-inch tabs at opposite sides to make removal of torte layers easy. Smooth liners into

bottoms of pans. Cream butter or margarine. Add sugar gradually and continue creaming until mixture is light and fluffy. Blend in vanilla extract. Add egg yolks one at a time and beat well after each addition. Sift together the flour, baking powder and salt. Add to egg mixture alternately with milk. Beat until smooth. Spread batter into prepared pans. Add salt and vinegar to egg whites. Beat until egg whites are stiff and glossy. Gradually add sugar and continue beating until meringue holds a very stiff peak. Spread gently over batter in pans. Bake in moderate oven (325 degrees F.) until meringue is lightly browned and crisp, about 40 minutes. Remove from pans to cooling rack. When cool, remove paper from bottom. Place one layer, meringue side up, on cake plate. Sprinkle mace over cream, then whip until stiff. Spread whipped cream over meringue. Cover with second torte layer. Cut into wedges and serve topped with fruit. Makes 12 servings.

Gelatin Tip

For the one or two-person household, vary a basic gelatin recipe for use both as a salad and dessert to avoid menu monotony. Follow the recipe on an envelope of unflavored gelatin, the one calling for fresh lemon or orange juice. To half the gelatin mixture, add 1 cup diced fresh vegetables; and to remaining half for dessert use, add 1 cup diced fruits; chill until firm in individual molds.



A Dessert Befitting Spring Time

For one of the "spring fancy" desserts, try these Orange Butterflies. They certainly have eye-appeal, not to mention good eating.

Orange Butterflies

Graham cracker cup cakes:
1/2 cup sifted enriched flour
1/2 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
10 graham crackers, finely rolled (1 1/2 cups crumbs)
1 cup shortening
1 cup milk
1 teaspoon vanilla
Eggs

Mix together flour, sugar, baking powder and salt; combine with graham cracker crumbs. Place shortening in a bowl. Add dry ingredients, milk and vanilla; mix until dry ingredients are dampened. Beat 2 minutes in electric mixer or 300 strokes by hand. Add eggs and beat 1 minute in electric mixer or 150 strokes by hand. Fill greased muffin pans 2/3 full. Bake in moderately hot oven (375 degrees F.) 25 to 30 minutes. Cool. Cut cone from top of cupcake; fill with Orange Sillabub Frosting. Cut cone in half; set halves in frosting to resemble butterfly wings. Sprinkle with candy shot. Make 12 large cupcakes.

Orange Sillabub Frosting

1 tablespoon grated orange rind

1/2 cup sifted confectioners' sugar
4 teaspoons orange juice
1/4 teaspoon lemon juice
1 cup heavy cream
Thoroughly combine orange rind and sugar; blend in juices. Whip cream until it begins to hold its shape; fold in sugar mixture. Chill 1/2 hour in refrigerator; then whip until stiff.

Pork and Noodles Fine in Combination

The news that pork is plentiful probably sends you to the store with pork chops and pork loin roasts at the top of your marketing list. In choosing pork for your dinner menus, don't overlook the many other good tasting cuts — pork shoulder steaks, pork hocks, diced pork shoulder, to name a few.

Ask your meat man to grind some pork shoulder for you to use in this tasty pork skillet dish.

Pork and Noodle Skillet Dish

1 pound ground pork
1/2 cup chopped onion
1 teaspoon salt
1 teaspoon chili powder
2 teaspoons Worcestershire sauce
3 cups uncooked noodles
1 can tomato sauce
1/2 cup water
Lightly brown pork and onion in a little hot fat. Add seasonings. Cook noodles in slightly salted water for 10 minutes. Drain and add to pork with tomato sauce and water. Cook over low heat for 15 minutes and season to taste. Add more water if mixture is dry.

Thoughtful Mothers Please Note!

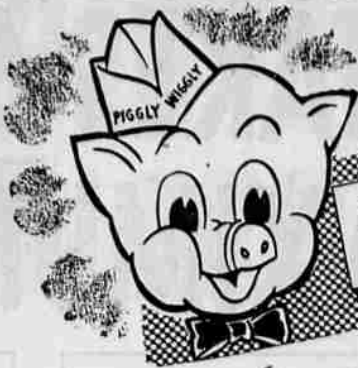
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