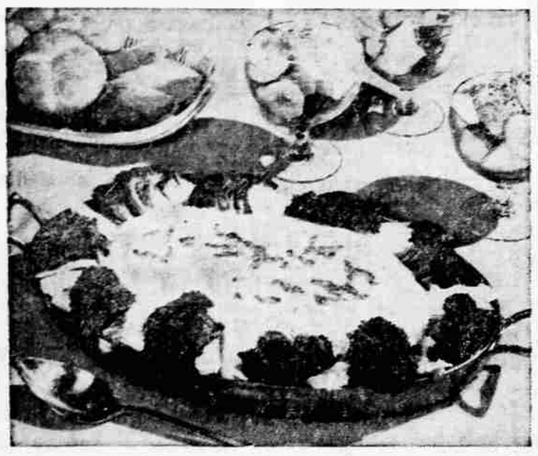

SPECTACULAR FARE—Cold roast turkey or chicken becomes spectacular fare when you combine it with broccoli, add a wine-cream sauce and sprinkle generously with Parmesan. Festive for family, fine for company.

Feeding the Family

By ZOLA VINCENT
Food Editor

Can't Beat Buffet When It Comes To Holiday Fun

For today's streamlined household, buffet service puts the punch in the party. The hostess and her family have time for the guests, the self-service acts as an automatic mixer and the prevailing spirit is one of easy formality.

An extra bonus too for the hostess who uses convenient, gay and colorful, disposable paper products. Party patterned plates of various sizes, cups for either hot or cold beverages, stacks of snowy white dinner-size napkins are ideal for parties . . . and for the family's daily use too for that matter.

Turkey au Gratin Is Festive Fare

Cooked turkey or chicken are equally good in this satisfying dish planned to serve six persons generously. The green of the broccoli and a generous paprika splash make it especially holiday-ish. Convenient evaporated milk contributes extra richness, desirable sauce consistency.

- 2 packages frozen broccoli or 1 bunch cooked
- 6 tablespoons butter
- 6 tablespoons flour
- 2 cups turkey or chicken broth (bouillon cubes)
- 1 cup evaporated milk
- 1/3 cup California sherry
- Salt and pepper
- Worcestershire sauce
- 3 cups cooked turkey or chicken, sliced or diced
- Grated Parmesan cheese

Cook broccoli until barely tender being careful not to overcook; drain; arrange in bottom of a greased shallow baking dish (8 x12 x 2 inches is a good size). Melt butter and stir in flour; add turkey or chicken broth (this can be fresh, canned or made from bouillon cubes). Add milk and wine. Cook, stirring constantly until mixture is thickened and smooth; continue cooking and stirring for two or three minutes. Season to taste.

Lay slices or pieces of turkey or chicken over broccoli in baking dish; cover with the wine-cream sauce; sprinkle generously with grated Parmesan cheese. Bake in a moderately hot oven (400 degrees) about 20 minutes or until bubbly. Sprinkle generously with chopped parsley and paprika (in a pattern, if you like) just before serving.

New Year's Fish Chowder Feast

A steaming tureen of hearty fish chowder is traditional New Year's Eve fare in many homes. Whether you serve this at the usual supper time or after the echo of whistles and bells has faded away, this is a fine way to start the New Year.

For each eight generous servings, proceed like this: Early in the day, fry out one-fourth cup salt pork in large kettle over low flame. Add four medium size potatoes, peeled and diced, one small onion, chopped, 1½ cups cold water, one teaspoon salt, one-half teaspoon pepper; cook until potatoes are tender (about 15 minutes).

Add one pound fresh or thawed frozen fish fillets cut in bite-size pieces; cook until fish is just tender (about 10 minutes longer). Remove from heat and set aside until serving time to let flavor ripen. Add a few shrimp or some crab if you like.

Cut letters from lemon peel to spell "Happy New Year" and sprinkle each generously with paprika. At serving time, all you have to do is to add three cups of milk, one tablespoon of butter to fish mixture or your biggest mixing bowl; float letters on top.

Savory Snack for Welcome Visitors

in," has a familiar sound. Whether you anticipate callers or have planned a party, chances are the time has come when you just don't want anything sweet. We suggest you have on hand this tomato drink treat accompanied by our zippy cheese dip and an assortment of crackers.

Red Devils. This hot, well-seasoned tomato juice beverage is ideal with any cheese assortment, dip or dunk. In a saucepan, combine one large (46 ounce) can tomato juice, one teaspoon worcestershire sauce, one-half teaspoon pepper, one teaspoon horseradish, one teaspoon grated onion. Slice a lemon; decorate slices with cloves; float on tomato juice. Bring to a simmer and simmer gently for 15 minutes. Serve hot with lemon slice floating in each mug or cup.

Zippy Cheese Dip. Blend one cup pasteurized processed cheese, two six ounce rolls wine or similar cheese, crumbled, and one cup crumbled cheddar cheese over hot water in double broiler. When thoroughly blended, cool lightly and stir in three tablespoons sherry. Serve as a dip for assorted cracker.

Spiced Ruby Punch For Younger Generation

Spiced ruby punch is a gay companion for fruit cake and/or Christmas cookies; is ideal for tween-agers, teen-agers and their more conservative older family and friends. Plan ahead to produce this at a moment's notice. Ladle from bowl or pour from pitcher. Twenty five servings for a party or just to have ready for droppers-in.

Pour half a pint of cranberry juice cocktail into saucepan. Stir in one-half cup brown sugar and one-half teaspoon salt. Put one stick cinnamon and one-fourth cup whole cloves in a cheese cloth bag and simmer in cranberry juice 20 minutes or until about two-thirds cup of juice remains. Remove spices, dilute syrup with 1½ pints cranberry juice cocktail. Chill.

This punch may be used immediately or stored. Pour, when serving, over ice in punch bowl, pitcher or cups; add cold gingerale in proportion of one cup syrup to one quart gingerale. Float very thin lemon slices, if you like.

Casserole Buffet: Supper is Served

Meal-in-a-dish casseroles are ideal for family and friends who happily help themselves. Good to for table serving. They require no last minute attention. They stay hot. They are simplicity itself to serve. Besides that, they use up leftovers.

Chilled salad can go on the same plate it's in avocado shells. Fresh and dried fruits, nuts, cheese and crackers as a centerpiece — and supper for six is served.

- 1 bouillon cube
- ¼ cup boiling water
- 10½ ounce can condensed cream of chicken soup
- 1½ cups cooked turkey, chicken or ham, diced
- 1 box frozen peas
- 16-ounce can whole cranberry sauce
- Butter crackers, crumbled

Dissolve bouillon cube in hot water; add condensed soup, diced poultry or ham and frozen peas; blend to mix well. Spread cranberry sauce over bottom of 1½ quart casserole. Cover cranberry sauce with 20-25 crumbled butter crackers. Bake 45 minutes in 350 degree oven. Top with finely chopped parsley and paprika.

Salad Suggestion. A crisp tossed salad with avocado balls is a fine accompaniment for any casserole; can be put on same plate as hot food if each portion is served in avocado shell. Diced avocado and grapefruit segments in a Louis dressing is pretty wonderful, too.

Grill Shredded Wheat

For a breakfast treat that is different, try this grilled shredded wheat using the popular shredded wheat biscuits. Combine three eggs, two-third cup milk and 1½ teaspoons salt; beat well. Dip shredded wheat biscuits quickly into egg mixture. Place biscuits on greased grill or griddle; grill until biscuits are golden brown, turning once with a spatula. Serve with any favored jam, preserves or marmalade.

Cook's Delight

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by Marian Martin

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