



BASKETBALL FARE - Basketball game ahead? Before or after the game, feed fans and players mugs of hearty soup and an assortment of nibble-foods, hamburgers or dream-burgers. Today's column includes more on foods for those who enjoy hooping it up.

Feeding the Family

By ZOLA VINCENT
Food Editor

Souper Snacks for Basketball Fans

Basketball, enthusiasts of the sport will tell you, is America's national indoor pastime. And they'll be right. It is a matter of record that 143,000,000 spectators attended basketball games last season; games played by more than 260 junior college teams and nearly 19,000 high school teams.

In addition there are uncounted hundreds of thousands of persons playing on teams sponsored by industry, fraternal organizations, YMCAs, junior high and elementary schools plus all those shooting for goals in the back yard.

And they all get hungry! Players and spectators, alike!

Souper Snacks

Before the game, after the game, have handy a soup tureen, bowl or pitcher (or two or three of them) filled with hot and hearty soups that are flavorful and filling. We suggest mugs because they are saucerless. Heat-resistant paper cups with handles are ideal. For soup tid-bits lurking in the bottom of mug after soup has been sipped, we suggest plastic or wooden spoons.

Plenty of crackers, pretzels, breadsticks; maybe potato chips, corn chips; popcorn; and zesty green olives, stuffed olives, sweet pickles or gherkins.

Soup Combos

Here your schooling will come in handy, because you simply increase or multiply the following recipes according to anticipated demands.

Basketballer's Brew. Popular with the "hoop" set. For each four generous servings, combine and heat one can condensed onion soup, one can condensed tomato soup, 1 1/2 soup cans water. Simmer a few minutes so flavors may blend.

Dribbler's Special. For each four generous serving of this curried cream of chicken soup, gradually add two soup cans of milk to two cans condensed Cream of Chicken soup, stirring until smooth. Blend in one teaspoon curry powder mixed to a paste with a little water. Do not boil.

Seafarer's Bowl. For each four generous servings, blend one can condensed clam chowder, one can condensed cream of celery soup; add 1 1/2 soup cans water or milk slowly, stirring constantly. Heat, but do not boil.

Dreamburgers
Basketball fans will like these if you're looking for something different from hamburgers, cheeseburgers or hotdogs. Eight servings.

Combine two cans (five-ounces) boned chicken, one cup grated American cheese, two tablespoons chopped pimiento, two table spoons chopped onion, one-half cup mayonnaise; add salt and pepper to taste. Spoon onto the bottom half of eight hamburger buns; bake immediately or, when ready to use, place in 400 degree oven for about 10 minutes or until cheese melts. Top with remaining bun - half lightly toasted.

Meatball Miniatures

Six dozen miniature meatballs will disappear fast when the crowd gathers around. Serve these as soup and crackers accompaniment or put them in the soup if soup spoons are provided. Make and freeze ahead of time, if you like. Have some now, other for another occasion. Combine one pound ground

beef, one-half cup fine dry bread crumbs, one egg, one tablespoon chopped parsley, one tablespoon prepared mustard, one teaspoon salt, one teaspoon monosodium glutamate, one - eighth teaspoon pepper. Shape into tiny meatballs about one-half inch in diameter; brown on all sides in two tablespoons or so of hot shortening in a large skillet.

Creamed Dried Beef

Creamed dried beef is a breakfast, lunch or supper treat anytime. We do it differently by serving it on split and toasted shredded wheat biscuits for new texture and flavor interest.

For six servings, split six shredded wheat biscuits and toast under broiler. Melt one-quarter cup butter or margarine; stir in one-quarter cup flour. Add three cups milk slowly, stirring constantly. Cook until thickened, stirring occasionally. Stir in one-quarter pound dried beef, shredded; heat thoroughly.

Place toasted biscuits, cut side up, in heated serving dish. Pour on creamed dried beef. Sprinkle with paprika.

Cheese-Lima Bake

Budgetwise and nutrition-wise, here's a wealth of good eating made possible with one pound beef heel of round and 1 1/2 cups California large dry lima beans.

1 1/2 cups large dry limas
1 large onion, chopped
1/4 cup shortening
1 pound beef heel of round
2 teaspoons salt
2 teaspoons chili powder
Flour
1 can condensed tomato soup

Soak limas overnight in three cups water or cook like this without soaking: Bring 1 1/2 quarts water to rolling boil. Slowly stir in 1 1/2 cups rinsed large dry limas. Do not let boiling stop. Reduce heat, boil gently until limas are tender, 1 1/2 to two hours. Add one teaspoon salt last one-half hour. Add hot water as needed. Cook only one hour if limas are to be cooked further in casseroles or baked dishes.

Cook onion in shortening until soft; remove. Cut beef across grain into thin strips; Sprinkle with one teaspoon salt and the chili powder. Dredge with flour. Brown in the hot fat. Add onion and tomato soup. Simmer one hour adding tomato juice or water if needed. Bring limas and one cup soaking water to boil. Add to meat. Add additional salt to taste. Simmer until limas and meat are tender and flavors blended.

REALLY GOOD!
like home made



about 1 1/4 hours. Takes time, but it's worth it.
Ways to Cook. Serve Sausage Specialties
Pork, beef and veal sausages of many kinds are tremendously popular for their distinctive spice and herb flavors. They may be processed by baking, french frying, smoking or drying. Each processor takes pride in the secret proportions of his own meats, seasonings and methods. All are easy to prepare at home, good cold or hot. Here are some of the more popular.

Bologna may be served cold or fried quickly in a little fat. If carefully heated, slices will form little cups. Use for cold plates, sandwiches or "cupped" and filled with hot potato salad, hot slaw or scrambled eggs. Cube leftover slices and add to scalloped vegetables or macaroni casseroles.

Liver Sausage. This may be served cold or sliced and browned quickly in a little bacon drippings or other fat. Delicious hot. Serve cold for sandwiches or cold trays. Fried liver sausage is delicious with onions, bacon, broiled tomatoes or hot vegetables. Good also as an appetizer spread. Lemon slices make an excellent garnish.

Thuringer. A highly flavored, air-dried sausage of beef and pork. Best served cold. Whole piece weighing one pound or more may be heated slowly in water for 30 minutes. Serve cold in cold trays, sandwiches, salads or appetizers. Serve hot with sauerkraut or cabbage. Dice and add to scalloped potatoes or spaghetti mixtures.

Cervelat. A combination of beef and pork, highly seasoned, smoked and air dried for concentrated flavor and good keeping quality. Best served cold. May be heated in water to serve hot with vegetables. Serve cold in cold meat trays, sandwiches, salads or appetizers. Dice and add to creamed eggs or other casserole dishes.

Oyster Stew

Pacific oysters are fine, flavorful, plump, tender, full of good nourishment and have delicate distinctive flavor. What are we waiting for?

For a fine stew, add one pint oysters and two tablespoons finely cut celery to one-quarter cup butter and cook for about three minutes or until edges of oysters curl. Add one quart milk (or two cups milk and two cups light cream), salt and pepper and bring to boiling point. Sprinkle with paprika. Serve at once - piping hot. Lots of crackers.

REPEAT PERFORMANCE

Hollywood (UPI) - Seems that old movie wardrobes never fade... they just are dyed for TV. Keenan Wynn made this discovery recently at a dress rehearsal for the Alcoa-Goodyear Theater TV play, "Afternoon of the Beast." Inside the jacket, Wynn found a label with his name on it. Turned out the suit was the same one he wore in a film called "Thrill of Brazil." That was 12 years ago.



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