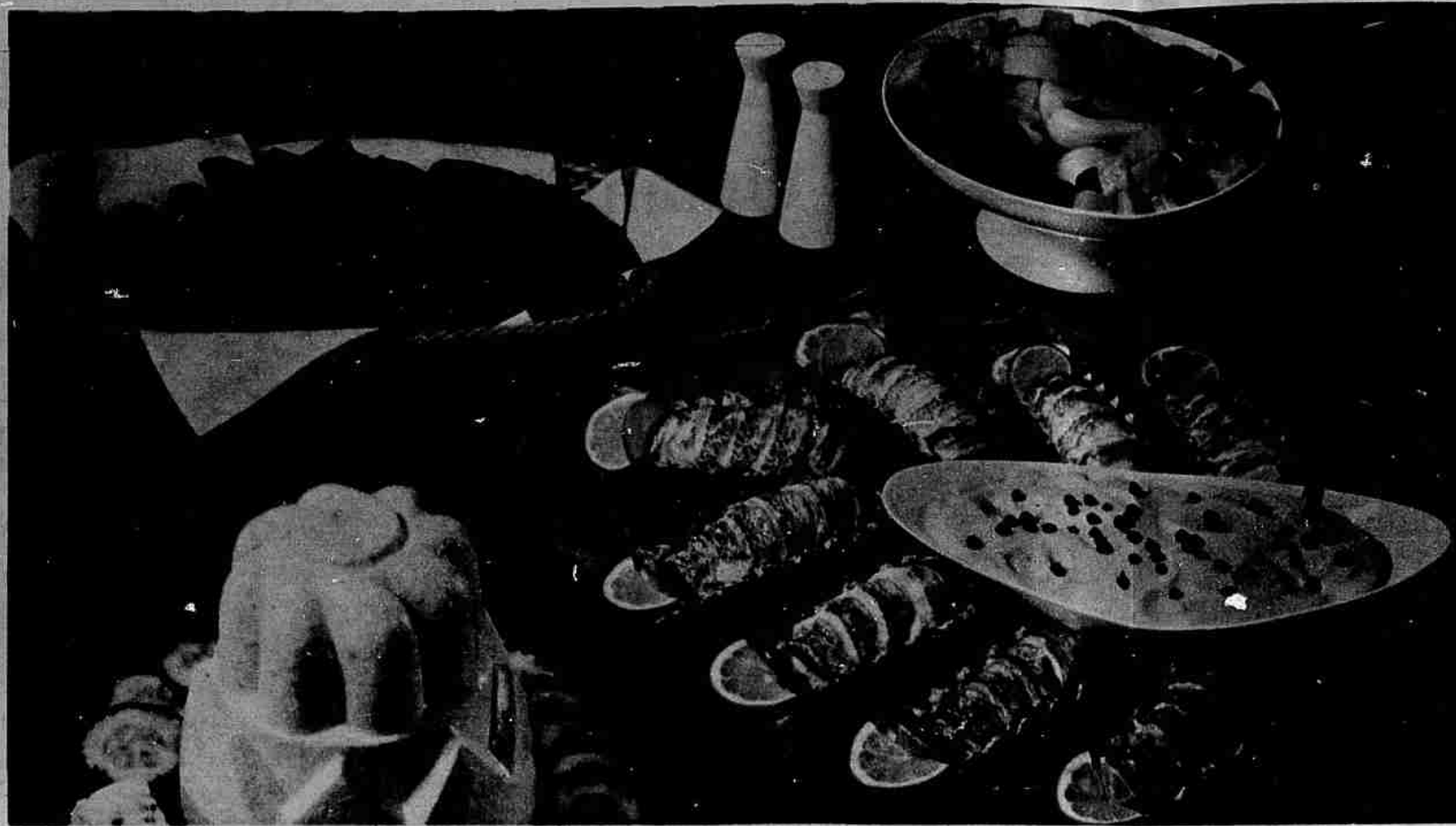


A versatile buffet
of Rock-Lobster Tails with
Capetown Caper Sauce,
Piquant Cheese Mold,
Hush Puppies,
and Fruit Compote is
appropriate for any season.



Family Weekly Cookbook

BUFFET DRAMA

MELANIE DE PROFT
Food Editor

Rock-Lobster Tails with Capetown Caper Sauce

The sauce accompanying the lobster tails also makes a delightful appetizer when spread on toast rounds and popped under the broiler until golden.

TO PREPARE: 30 MIN.

- 8 (4 to 5 oz.) frozen South African rock-lobster tails (4 10-oz. pkgs.)
- ½ cup mayonnaise
- Few grains salt
- Few grains paprika
- ¼ teaspoon dry mustard
- 3 tablespoons caper liquid
- 1 teaspoon anchovy paste
- ½ cup whipping cream, whipped
- Whole capers

1. Drop frozen rock-lobster tails into boiling salted water. Bring to boiling and simmer tails no longer than 8 min. Drain immediately, cover with cold water, and drain again. With scissors, cut along each edge of bony membrane on underside of shell; remove and discard membrane. Gently remove meat from shells in one piece. Reserve shells. Chill meat and shells.

2. For sauce, blend salt, paprika, dry mustard, caper liquid, and anchovy paste into mayonnaise. Fold whipped cream into mayonnaise mixture. Pile into bowl and chill. Garnish with capers.

3. To serve, replace tails in shells upside down so distinctive red marking shows. Garnish with slices of lemon and lime.

8 servings

Hush Puppies

These morsels, according to Southern colonial folklore, were originally made at fish-fries and on hunting trips to feed to the hungry, howling hounds to quiet them—hence “hush puppy.”

TO PREPARE: 20 MIN. TO DEEP FRY: 3-4 MIN.

- 2 cups yellow corn meal
- 1 tablespoon flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ cup finely chopped onion
- 1¼ cups buttermilk
- ¼ teaspoon Angostura aromatic bitters
- 1 egg, well beaten

1. Fill a deep saucepan one-half to two-thirds full with hydrogenated vegetable shortening, all-purpose shortening, lard, or cooking oil (not olive oil). Heat fat slowly to 375°F.

2. Mix together in a bowl the corn meal, flour, sugar, baking powder, baking soda, and onion. Make a well in center of dry ingredients and add a mixture of the buttermilk, bitters, and egg all at one time. Mix until well blended. Using about a heaping tablespoon for each, form into small cakes.

3. Deep fry only as many cakes at one time as will float uncrowded one layer deep in the hot fat. Fry 3 to 4 min., or until well browned. Turn cakes with tongs or a fork as they rise to the surface and several times during cooking (do not pierce). Remove cakes with slotted spoon; drain over fat for a few seconds before removing to absorbent paper. Serve hot.

About 1½ doz.

Tomato Broil

TO PREPARE: 10 MIN. TO BROIL: 10 MIN.

- 4 large tomatoes
- Melted butter or margarine
- ½ cup fine cracker crumbs
- ¼ cup shredded Parmesan cheese
- 1½ teaspoons sugar
- ¼ teaspoon salt
- ¼ teaspoon black pepper

1. Rinse tomatoes, cut out stem ends, and cut tomatoes crosswise into halves.

2. Arrange tomatoes, cut side up, on a baking sheet or broiler rack. Brush cut sides of tomatoes with melted butter (½ teaspoon for each half). Sprinkle evenly with a mixture of remaining ingredients. Broil 3 in. from source of heat 10 min., or until crumbs are lightly browned.

8 servings

Fruit Compote

Arrange orange sections, canned mandarin oranges, strawberries, pineapple chunks, and pear halves in a bowl. Pour Vanilla Syrup over fruit. Cover and set in refrigerator at least 2 hrs. Garnish with blueberries or green maraschino cherries.

For Vanilla Syrup (1½ cups sirup)—Mix 1 cup sugar and 1 cup water together in a saucepan; stir over low heat until sugar is dissolved. Cover, bring to boiling, and boil 5 min. Cool. Stir in 1 teaspoon vanilla extract. Store, covered, in refrigerator.

Piquant Cheese Mold

TO PREPARE: 25 MIN.
(allow time for chilling)

- 5 medium-size cucumbers
- ¼ cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 1½ cups thick sour cream
- 1 tablespoon grated onion
- ½ cup Danish blue cheese
- 1 teaspoon salt
- ¼ teaspoon white pepper
- 1 cup chilled whipping cream

1. Rinse and pare cucumbers. Cut cucumbers lengthwise into halves; remove and discard seeds. Finely grind enough cucumbers in an electric blender to make 3 cups of cucumber pulp. Set aside.

2. Pour the cold water into a bowl. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften. Dissolve gelatin completely by placing bowl over very hot water.

3. Blend together the sour cream, onion, blue cheese, and a mixture of the salt and pepper. Add dissolved gelatin gradually, stirring until thoroughly mixed. Blend in the cucumber pulp. Chill gelatin mixture over ice and water or in refrigerator until it begins to gel (gets slightly thicker).

4. Meanwhile, lightly oil a 2-qt. mold with salad or cooking oil (not olive oil); drain.

5. When gelatin mixture begins to gel, using a chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Fold whipped cream into gelatin mixture. Turn into mold. Chill until firm, 3 to 4 hrs.

6. Unmold onto chilled serving plate.
8 to 10 servings

Elegant Tea Squares

TO PREPARE: 25 MIN. TO BAKE: 25 MIN.

- 1 cup walnuts, finely chopped
- 6 oz. (1 pkg.) semisweet chocolate pieces
- ½ cup maraschino cherries, drained and coarsely chopped
- ¼ cup firmly packed brown sugar
- ½ cup presweetened corn flakes, crushed (about ½ cup crumbs)
- 2 tablespoons butter, melted
- 2 cups sifted flour
- 2 tablespoons sugar
- ½ teaspoon salt
- ¼ cup butter, chilled and cut in pieces
- ¼ cup cream
- 2 teaspoons vanilla extract

1. Mix together the walnuts, chocolate pieces, cherries, brown sugar, and corn flakes. Blend in the melted butter. Set aside for topping.

2. Sift flour, sugar, and salt into a bowl. With a pastry blender or two knives, cut in the butter until mixture resembles coarse corn meal. Using a fork, blend cream and extract into flour-butter mixture. Turn dough onto a cookie sheet. With a lightly floured rolling pin, roll into a 14x12-in. rectangle about ¼ in. thick. Cover evenly with the topping.

3. Bake at 350°F 25 min.; remove cookie sheet to cooling rack. Cut into squares. Remove cookies to cooling racks.

About 6 doz. cookies

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