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Please



I was just thinking...

IN A FAR RECESS of my brain, there is a wishful vision of *soignée* old me in one of those "Harper's Bazaar" hostess gowns with the hand-loomed skirts.

As a car sweeps under a portico, I am stepping forward from a rose-garlanded terrace crying out in dulcet tones, "How delightful. It's good to see you."

Then a couple straight out of an automobile advertisement emerges, and we embrace gently, something like General de Gaulle pinning on a Croix de Guerre.

This picture melts in real life.

When someone drops in, I happen to be wearing either an old dress from which the belt is missing or

a pair of slacks I save for painting. Walls, not canvases.

I gallop out, turning an ankle as I go, shouting something like, "Gee, it's real swell you came."

My guests do not dine on a terrace under an umbrella nor on heirloom china centered with squash under glass. I don't shoot the pigeons, anyway.

My visitors are lucky to get a cold wiener among the flies in the back yard. If they drop a fork, it's curtains. The grass is usually longer than Brigitte Bardot's hair.

BEES WILL dive-bomb my diners. Ants will ascend their trouser legs. Only recently some diners went home ill and early because an owl caught a mouse under the charcoal grill. Someone fainted then,

and I believe that it was me.

When unexpected friends come by, my larder is always well-stocked. I have three heels of bread I was saving for a meat loaf, but no meat loaf. I have a pound of rancid butter. I have, perhaps, a *soupeon* of aged cottage cheese and an old apple.

But just let there be a day when no one comes. I have bathed and manicured my garden-choked nails. I have clad myself in a crisp tribute to the season. I have cooked a casserole of zucchini and guinea hen and chilled a magnum of orange pop. I sit around wallowing in cleanliness and hospitality.

And I can't even persuade the Fuller brush man to have a cup of coffee with me.

Patty Johnson

Cookbook (Continued from page 10)

Green Rice Casserole

For help-yourself buffet service, we suggest these harmonizing go-alongs with the Oven-Barbecued Chicken—Green Rice Casserole, cut in generous squares and accompanied by cream sauce, a platter of ears of golden corn, and spiced crab apples for a bright dash of red color.

TO PREPARE: 15 MIN.

TO BAKE: 30-35 MIN.

- 3 cups hot cooked rice
- 1/2 cup grated sharp Cheddar cheese
- 1/4 cup butter
- 1/2 cup finely chopped parsley
- 1/2 cup finely chopped green onion
- 1/2 cup finely chopped spinach
- 2 eggs (1/2 cup), well beaten
- 1 1/2 cups milk, scalded
- Sauce (see recipe)

1. Mix cheese and 1/4 cup butter into the hot rice. Add mixture of the next three ingredients and blend well.
2. Lightly mix in eggs and milk.
3. Turn into a shallow 1 1/2-qt. baking dish.
4. Bake at 350°F for 30 to 35 min., or until set.
5. Cut into squares; serve immediately with Sauce. 6 to 8 servings

Sauce—Melt 3 tablespoons butter in a saucepan over low heat. Blend in 3 tablespoons flour, 1/2 teaspoon salt, and a few grains white pepper. Heat until mixture bubbles, stirring constantly. Remove from heat. Add 1 1/2 cups milk, stirring constantly. Bring to boiling, stirring constantly. Cook 1 to 2 min. longer. Mix in 1 tablespoon soy sauce. Keep hot.

Stuffed Pattypan Squash

For pleasing color and flavor harmony, complete each dinner plate of Oven-Barbecued Chicken and Stuffed Pattypan Squash with lemon-buttered tender whole carrots and crisp potato chips.

TO PREPARE AND COOK: ABOUT 65 MIN.

- 6 white pattypan squash (about 4 lbs.)
- 1/2 cup boiling water
- 1/4 teaspoon salt
- 1/4 teaspoon Accent
- 1/4 cup butter
- 1 tablespoon cream
- 1/2 teaspoon grated onion
- 1/4 teaspoon salt
- 1/4 teaspoon Accent
- 1/4 teaspoon black pepper
- 1/2 cup fine dry bread crumbs
- 1 tablespoon minced parsley
- 1 tablespoon shredded Parmesan cheese
- 2 tablespoons butter

1. Put first four ingredients into a saucepan; cover and simmer until squash is just tender, about 35 min.
2. Drain squash and cut a slice from top of each. Carefully scoop out squash with a spoon, without breaking shells. Reserve shells. Drain squash, put into a bowl, and mash.
3. Blend 1/4 cup butter, the cream, onion, and a mixture of the next three ingredients into the mashed squash.
4. Pile squash mixture lightly into shells. Sprinkle with a mixture of the crumbs, parsley, and Parmesan cheese. Dot with 2 tablespoons butter.
5. Place squash in a baking pan. Add boiling water to a depth of 1/4 in.
6. Set in a 350°F oven until top is lightly browned. 6 servings

Lively Cheese Dip

TO PREPARE: 10 MIN.

(allow time for chilling)

- 1 3-oz. pkg. cream cheese, softened
- 1 1 1/2-oz. pkg. Blue cheese
- 1 tablespoon cream
- 1/4 teaspoon Worcestershire sauce
- 1 teaspoon grated onion
- 1 tablespoon lemon juice
- 1/4 cup chopped pecans
- 2 tablespoons snipped parsley

1. Blend the first three ingredients in a bowl and beat until fluffy.
2. Stir in next four ingredients; chill thoroughly.
3. When ready to serve, sprinkle with parsley. Serve with crisp crackers. About 1 cup dip

Snow Blossom Salad

Thoroughly chill fresh spinach, torn in pieces, and tiny fresh cauliflower flowerets. To serve, toss vegetables with a garlic salad dressing until well coated.

Sunshine Cocktail

TO PREPARE: 15 MIN. TO CHILL: 3 HRS.

- 1 cup water
- 1/2 cup orange juice
- 1 tablespoon lime juice
- 1/2 cup chopped carrots
- 4-in. piece celery, chopped
- 1/4 cup chopped cucumber
- 1 slice lemon with peel
- 1 tablespoon plus 2 teaspoons sugar
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon salt

Combine all ingredients in blender container and blend until liquefied. Serve with lime wedges.

About 6 servings