

Smorgasbord Easy, Gay Holiday Party

Nothing says "holiday" quite like a gala smorgasbord party spread. Good food, shared with good friends, makes the holidays a season to remember.

A delightful smorgasbord is a genial, easy way to entertain. Much of the preparation may be done beforehand for the cold appetizers and fixings for open face sandwiches.

Keeping the holiday color scheme, make up two delectable cheese molds of a mixture of Cheddar and cream cheeses, spiced with Tabasco, coating one with minced parsley and the other with shredded red pepper, and serve with crackers. A cream cheese mixture and a deviled ham mixture are to be spread on rye and pumpernickel slices, and garnished with sliced egg, green pepper strips, mushrooms, dill, carrot curls and sliced olives. Or anything else your own imagination conjures up. Luscious shrimp, cooked ahead in tangy beer or ale, is served chilled with a piquant sauce seasoned with Tabasco, the liquid red pepper.

One hot dish is a must, and

everybody loves Swedish meat balls. They can be cooked right at the table if you have a grill or hibachi. Give guests a choice of tasty mayonnaise-base dips: one flavored with mustard and beer or ale, the other with catsup and spicy Tabasco.

Light, refreshing beer and ale are the perfect beverages to serve with smorgasbord party fare as their mellow taste blends with rather than overwhelms food flavors.

TABASCO CHEESE MOLDS

Butter or margarine; parsley, minced; red pepper, shredded; one-half pound sharp Cheddar cheese, grated; one 8-ounce package cream cheese; one-half cup mayonnaise; one teaspoon Tabasco; one-half teaspoon celery seeds; one-half cup heavy cream, whipped.

Grease two 10-ounce custard dishes with butter or margarine. Generously sprinkle one dish with parsley and the other with red pepper. Blend cheeses, mayonnaise, Tabasco and celery seeds. Fold in whipped cream. Carefully spoon mixture into molds. Chill about one hour. Unmold. Serve with crackers. Yield: two 10-ounce molds.

OPEN SANDWICHES

One 3-ounce package cream cheese; one tablespoon milk; optional: one-fourth teaspoon Tabasco; three slices rye or pumpernickel bread, sliced in half.

Cream or whip cheese until spreadable; add milk, if desired. Blend in Tabasco. Spread on bread. Garnish with slice of smoked salmon or one of the suggested garnishes. Yield, six open sandwiches.

HAM SPREAD

Two cans (2 1/2 ounces each) deviled ham; two tablespoons mayonnaise; one tablespoon butter; one teaspoon minced onion; one teaspoon horseradish; one-half teaspoon Tabasco; three slices rye or pumpernickel bread, sliced in half.

Combine all ingredients. Spread on bread. Garnish. Yield, six open sandwiches. Suggested garnishes: Slice egg with chopped parsley,

pepper strips, marinated sliced mushrooms, sprig of dill, carrot curl or sliced olive.

Packaged hors d'oeuvre breads may be used. Yield doubles with smaller sandwiches.

SHRIMP IN BEER

Two 12-ounce bottles of cans beer or ale; two teaspoons salt; two bay leaves; few sprigs parsley; one teaspoon whole black pepper; two pounds shrimp (in the shell).

Bring beer to a boil in deep saucepan with salt, bay leaves, parsley and peppers. Add shrimp. Bring to a boil again and cook 4 minutes. Remove shrimp from liquid and chill. Serve with Tabasco Shrimp sauce. Yield, eight to 10 servings.

SHRIMP SAUCE

One-half cup mayonnaise; one-half cup sour cream; one-fourth teaspoon Tabasco; two tablespoons chili sauce; one tablespoon lemon juice; one-half teaspoon curry powder; one-fourth teaspoon salt.

Blend together mayonnaise and sour cream. Stir in Tabasco. Add remaining ingredients; mix thoroughly. Chill before serving. Yield, one and one-fourth cups.

MEAT BALLS

Three-fourth pound ground beef; one-fourth pound ground veal; one-fourth pound ground pork; one egg, slightly beaten; one-half cup beer or ale; one and one-half cups seasoned bread crumbs; two tablespoons minced onion; four tablespoons butter or margarine, divided; one teaspoon salt; one-fourth teaspoon Tabasco; one-fourth teaspoon nutmeg.

Have meatman grind meat twice or extra fine. Combine eggs and beer; pour over bread crumbs. Let stand 10 minutes. Cook onion in one tablespoon of the butter until tender, but not brown. Combine meat, bread crumbs, onion and seasonings; mix well. Shape into small balls using about one tablespoon of mixture to make each (approximately 45). Melt remaining three tablespoons butter in large skillet; add meat balls and brown thoroughly on all sides, shaking pan frequently

A holiday party should be as much fun for the hostess as for the guests. A smorgasbord can be prepared ahead of time and it's simple to serve. One hot dish is a must and Swedish meat balls can be cooked right at the table if you have a grill or hibachi.

To keep balls round. After meat balls are brown, reduce heat and cook about five minutes longer. Remove from skillet; place meat balls on skewers. Serve with Beer Mustard dip and Tomato dip. Yield, six servings.

If desired, meat balls may be skewered when raw and cooked on a grill or hibachi.

MUSTARD DIP

Three teaspoons dry mustard; one-half cup mayonnaise; two tablespoons beer or ale.

Blend mustard into mayonnaise; stir in beer and mix well. Serve with Swedish Meat balls. Yield, about one-half cup. If desired, recipe may be doubled.

TOMATO DIP

Two-thirds cup catsup; one-tablespoon mayonnaise; one-fourth teaspoon Tabasco. Combine all ingredients. Serve with Swedish Meat balls. Yield, about one cup.

Home Economics Club Plans Holiday Party

Phoenix Members of Phoenix Grange Home Economics club will hold a meeting and Christmas party Wednesday, December 19, at the home of Mrs. Thomas Klarin in Sams Valley.

Those attending are asked to meet at the Triangle market, Phoenix, at 11:30 a.m. Members are to take either vegetables, salad or dessert for a covered dish luncheon.

A gift exchange is planned. Hostesses will be Mesdames Klarin, Glascock, Carr and Parker.

Cousin Guest At Shady Cove

Shady Cove — Mrs. Edith Robertson, Battle Creek, Mich., is spending the Christmas holidays with her cousin, Mrs. Roy Swan of Shady Cove.

High School Choir Alumni Invited To Sing Thursday

The performance of Fred Waring's "Song of Christmas" has become a tradition at Medford High school. Each year the alumni of the a cappella choir are invited to return and sing this story of the nativity with the present choir members.

This year the alumni are invited for a concert Thursday, December 20, and the directors are hopeful that the greatest number ever will be on hand to listen to the concert and perform again at Medford High school.

In addition to the "Song of Christmas," several other groups will perform including the Sophomore choir, Advanced Girls' chorus, Mixed chorus, the choir and ensembles. They will sing many traditional Christmas carols as well as some new or little known songs of the season.

Two Christmas concerts are slated. The dates are December 18 to 20, and the programs will be held at 8 p.m. in the school auditorium. Both programs are free to the public.

Meeting Planned By AAUW Group

The Book Review Interest group sponsored by the American Association of University Women will meet at 1:30 p.m. Wednesday, December 19, at the home of Mrs. Herchel Barnes, 408 Windsor avenue.

The various members of the group will present Christmas stories and poems and other interesting material regarding Christmas.

Anyone interested is invited to attend. Further information may be obtained by contacting Mrs. William Cousineau, 773-1769, group leader.

Treat Evergreens To Make Them Last

Washington — Treat your Christmas evergreens — especially holly — so they will last longer.

Mash or crush the tough, woody branch ends and place them in a quart of water mixed with a tablespoon of brown sugar. This will give the branches a chance to absorb enough moisture to remain fresh through the holidays, reports the Society of American Florists.

Other tips from the society: Groom green plants. Wipe dust gently from the leaves with a damp cloth. Snip off any yellowing or drying leaves. If philodendron cordatum vines are spindly, pinch off the ends of the vines.

If a post lamp lights the way to the front door, decorate with Christmas greens and cones. Ditto for fences.

Doll up the mail box with greens or hollies, extending a holiday greeting to the postman, guests and passing motorists.

Wenonah Club To Hold Card Party Thursday

Wenonah club of Wenonah council, Degree of Pocahontas, will hold a card party and gift exchange Thursday, December 20, at 1 p.m. in Redman hall, Apple street.

Mrs. Noel Erskine, club secretary, will be the hostess.

Roasting Know-How

A tender roast should never be covered in cooking. If covered, it becomes a pot-roast. Meat should be roasted at a low temperature, 300 degrees for beef, veal, lamb and smoked pork; 350 degrees for fresh pork. Searing does not keep in the juices but actually increases the cooking losses.

Calendar

Calendar notices and news for the society section of The Mail Tribune must be submitted in writing and deadline for the Sunday edition is 1 p.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day of publication and for week day news is 8 p.m. the day before publication.

Monday

6:30 p.m. — Men of Unity, Unity church of Medford, Holly and Haven sts.

7:15 p.m. — Warren assembly, International Order of Rainbow for Girls, Jacksonville Masonic temple.

7:30 p.m. — Ruth Esther unit, Wesleyan Service guild, home of Mrs. George Roseberry.

7:30 p.m. — Parents Without Partners, 209 South Oakdale ave.

8 p.m. — Olive Rebekah lodge, IOOF hall.

Tuesday

9:30 a.m. — WSCS, First Methodist church at church.

10 a.m. to 12 noon — Medford alumnae, Sigma Kappa sorority, Mrs. Jack D. Pfeiffer, 2806 Larch ave.

10 a.m. — Clark group, First Christian church, Mrs. Frank Chapman, 1041 West Fourteenth st.

10:30 a.m. — Sams Valley unit, Mrs. Earl Bigham, Webster rd.

12 noon — Jackson county inter-community council, Public library, Medford.

1 p.m. — Ladies of Elks, Elks club downstairs lounge.

1 p.m. — First Christian church groups, McCracken, Mrs. George Breese, Rogue Valley Manor, Swander, Mrs. Harold Otosen, 109 Geneva st.; Troxell, Mrs. Chester Peterson, 907 Beall lane; Wear, Mrs. Herb Sims, 47 North Peach st.

1 p.m. — Medford Navy Mothers club, Mrs. Henry Dooms, 156 Van Ness ave., Ashland.

1 p.m. — Travel Study club, Oregon Federation of Women's clubs, Girls Community club.

1:30 p.m. — Rogue Valley Herb society, Girls Community club.

History of Bathing Is Subject of Hobby

Los Angeles — John T. Milek has the "cleanest hobby" — bathtub talk.

For the past 12 years, he has delighted professional societies and community organizations with this "coffee talk" topic.

"People are flabbergasted that I can talk three hours about tubs," he says. "Things which people use week-in, week-out, yet know the least about interest me," he explained.

Milek, a chemist at the Hughes Aircraft company here, has searched through libraries, university archeology archives, movie studios, picture collections, the National Archives in Washington, old

mail-order books and other sources in pursuit of information about bathtubs.

On the job at Hughes he studies sterilization problems related to the nation's space program.

"After hours" he's gone as far back as 7,000 B.C. into the history of bathing. His friends dubbed it the "cleanest hobby."

Spray Mistletoe

To get extra dividends from mistletoe, spray it with clear plastic or dip the stem ends in melted wax. The Society of American Florists says this will keep the leaves from shriveling and the berries from falling.

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