The thirty menus, the recipes, the tips on planning and serving, the suggestions for decorating and entertaining that you will find on these cards are intended to make entertaining your family and friends easier and more enjoyable for you.

No doubt you’ll make changes in the menus, substitute your own recipes for some of ours, adapt these situations to suit your own occasions, but we hope it will all add up to happier hospitality... with lots of help from Jell-O Gelatin!
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The recipes for all menu items preceded by an asterisk are given on these cards.

7845 GENERAL FOODS CORPORATION PRINTED IN U.S.A. 1st EDITION 1967
Basic recipe for a party: take good food, a cup of cheer, a warm welcome, and congenial guests; spice with interesting conversation, fun, and games; blend thoroughly and serve on an auspicious occasion.

We plead guilty to oversimplification, but you, too, can simplify your party-giving with a detailed plan. Put it all down on a big sheet of paper. Study these Hostess Guide menus and recipes; then adapt them to your particular situation. As each recipe is chosen, put down its name and the correct card number. Go over each recipe, listing just what you must buy and when you will need it. Don’t forget garnishes, sugar and cream, condiments, flowers — every smallest item. Check linen, china, and silver. Plan table decorations.

Now list what is to be done each day, from preparing each item of food to filling the salt and pepper shakers. Have an hourly schedule on the day itself, including tasks you have delegated to others, and keep everyone strictly to it. As each task is completed, check it off. Knowing that you have everything under control is the most important factor in the success of your party — even you can relax and enjoy it.
TWO WAYS TO SET A BUFFET TABLE
Card tables or tray tables can be set up with linen, silver, salt and pepper, butter, and rolls; or guests can eat from trays on their laps. Leave room near serving dishes for guests to put their dishes down on the table while serving themselves. Arrange dessert on side table, or when first course has been cleared away, arrange dessert, plates, and silver on buffet. Or pass tray of desserts to seated guests.

FORMAL TEA FOR A LARGE GROUP
Set the tea table for two-way traffic if possible, with similar plates of sandwiches and cake on both sides. Have tea set up at one end, coffee at the other, with a hostess presiding at each to serve the guests.
Table Decorations

FLOWERS. With a few simple tools and a few simple rules, you can make charming, dramatic, spectacular flower arrangements.

Tools: A sharp paring knife or flower cutter (shears crush stems). Tough shears for very tough, woody stems and wire cutting. Wire for holding weak-stemmed flowers in place. Holders — needlepoints held with clay for shallow containers; for deeper vases, chicken wire, styrofoam, sand.

Vases: Should harmonize with background. Use glass or china for dainty flowers; crockery or metal for heavy blooms.

Rules: Tallest flower should be 1½ to 2 times the height of the container. In horizontal containers the tallest stem should be 1½ times the width of the bowl. Center table arrangements must be low. Figurines may highlight the theme. Candles should harmonize with other decorations.

FRUITS AND VEGETABLES. In wooden, metal, or crockery containers, these make handsome centers of interest. Put heavier fruits on bottom — intersperse with small fruits and/or leaves.
**BASIC FLOWER ARRANGEMENTS**

Circle. Lines almost meet over container. Ideal for round bowl or squatty vase.

Triangle. Tall center line with equally spaced flowers both sides fits in flared or triangular vase.

Oval. Focal interest in center of mass of flowers, with edge of oval light and airy. Suited for an urn vase.

Rhythmic Figure S. “S” goes from center above to a center point below vase — almost to table. Use cylindrical vase.

Crescent. May be tipped to one side or arc equidistant from center. Easy to arrange in oval or flaring vase.

Half Circle. Low and flaring out from the ends of flat or footed container. Ideal centerpiece.
The best of all evenings for a big party. Specify 9 p.m. to 1:30 a.m. People will come and go, so you can invite more than you might otherwise be able to accommodate. We've figured on 20 to 50 guests.

**MENU**

*Swedish Meat Balls*  *Continental Cheese Mold*  
*“Make-Your-Own” Sandwiches*  
*Holiday Fruitcake*  *Christmas Cookies*  *Eggnog*

Set the table buffet style. Commercial eggnog is excellent — serve it “as is” or spiked with brandy, whiskey, or sherry. Keep plates of the sandwich makings covered with transparent saran in refrigerator and bring out a “fresh” plate from time to time or as needed. Host and hostess should be free to greet guests, so appoint others to keep serving plates filled, fresh utensils available, tables neat. A big paper bag just inside the kitchen door is a good receptacle for the flotsam and jetsam, but beware of “live” cigarette ashes. When the New Year has been duly ushered in and echoes of “Auld Lang Syne” have faded on the midnight air, bring out a pot of hot coffee “for the road” and pass the remaining fruitcake and cookies.
**HOLIDAY HOSPITALITY**

### SWEDISH MEAT BALLS

- 2 quarts soft bread crumbs
- 1 quart milk
- 4 eggs, slightly beaten
- 1 cup each finely chopped onions and parsley
- 1 envelope Good Seasons Garlic Salad Dressing Mix
- 1 tablespoon salt
- 2 teaspoons nutmeg
- 5 pounds ground beef
- 1 cup vegetable shortening or salad oil
- 4 cans (10 1/2 oz. each) condensed cream of mushroom soup
- 4 cans (10 1/2 oz. each) condensed beef broth
- 1 quart water
- 1/2 cup unsifted all-purpose flour
- 2 cups light cream

Soak bread in milk. Mix eggs, onions, parsley, salad dressing mix, salt, and nutmeg. Mix into bread with meat. Chill 1 hour or more. Form into 1-inch balls; brown 24 at a time in 2 tablespoons shortening. Mix soup, broth, and water; add meat balls. Cover; simmer 30 minutes. Remove meat; mix flour and cream, add to soup, cook and stir until thick. Add meat; cook 15 minutes. Serve hot on picks. Makes about 200.

### CONTINENTAL CHEESE MOLD

- 1 package (3 oz.) Jell-O Lemon Gelatin
- 3/4 cup boiling water
- 2 1/2 cups cottage cheese
- 1/4 pound Roquefort or bleu cheese
- 1/2 cup sour cream
- 2 1/2 teaspoons seasoned salt
- 3/4 teaspoon Worcestershire sauce
- 1/2 teaspoon lemon juice
- 2 tablespoons finely cut chives or parsley

Dissolve gelatin in boiling water. Combine remaining ingredients except chives; beat until smooth. Gradually beat in gelatin; add chives. Pour into 1-quart mold; chill until firm. Serve with crackers and fruit. Makes 4 cups.
Valentine Party for Teen-Agers

The best possible excuse for a young people’s party. Though romance be rife, appetites are seldom affected, so let decorations be hearts and flowers; refreshments just hearty. This menu serves eight to ten, but can easily be stretched. Have lots of everything.

MENU

*Pizzazzas or Frozen Individual Pizzas
“Make-Your-Own” Sandwiches
Assorted Relishes or Dill Pickle Sticks
*Blushing Party Punch
*Bottled Soft Drinks
*Red and White Parfaits
Pink Heart-Shaped Cake

Get enough red construction paper to shower the house with heart cutouts to pin on the cloth, ring the punch bowl, serve as name cards (each person wears date’s name on his sleeve).
For the buffet centerpiece, make a heart-shaped bouquet of red flowers (real or paper); add slim red candles for romantic atmosphere. Decorate the cake with Tinted Coconut (see back of card).
Start things rolling with charades, pantomiming the great lovers of history, literature, TV, and movies. Records are always popular!
PIZZAZZAS
1 1/2 cups Open Pit Barbecue Sauce
6 tablespoons butter
Pinch of oregano
12 English muffins, halved and toasted
1 pound sharp Cheddar cheese, grated
Crisp bacon slices or olive slices

Combine barbecue sauce, butter, and oregano; heat until blended. Spoon over muffins; top with cheese. Broil until cheese melts. Top with bacon or olives. Makes 12 servings.

RED AND WHITE PARFAITS
2 packages (3 oz. each) Jell-O Gelatin, any red flavor
2 cups boiling water
1 1/2 cups cold water
2 cups miniature marshmallows

Dissolve each package of gelatin separately in 1 cup boiling water, add 3/4 cup cold water to each, and pour into 9-inch square pan. Chill until firm. Cut into cubes. Fold marshmallows into whipped cream; layer with gelatin in parfait or other slender glasses. Makes 10 servings.

BLUSHING PARTY PUNCH
1 can (6 oz.) Birds Eye Concentrated Limeade or Concentrate for Lemonade
3 cans water
2 cups cranberry juice cocktail
Ice cubes

Combine ingredients in punch bowl or pitcher. Serve in punch cups. Makes about 5 cups or 10 servings — may be doubled or tripled.

FRUIT FLAVOR TINTED COCONUT
Place 2 tablespoons Jell-O Gelatin, any flavor, and 1 1/3 cups Baker's Angel Flake Coconut in jar; cover and shake. Use on desserts.
Holiday Brunch

Consider the advantages of a brunch. Your work is done in the morning. Holiday sleep-ins arrive refreshed. By mid-afternoon the party is over.

MENU

Orange Sherbet with Frozen Fruit
*Crepes Suzanne with Assorted Fillings
(Cottage cheese with vegetables or fruit; creamed or curried chicken, tuna, shrimp, or lobster; red caviar; lingonberry, blueberry, or other preserves)
Sour Cream Maple-Blended Syrup
Sliced Ham Smoked Salmon
*Tangy Vegetable Salad Coffee and/or Tea

Fillings can be readied the day before. Crepes are made early and stacked in a warm oven. Sherbet can be appetizer or dessert. Guests are served one or two crepes at a time and help themselves to sweet and pungent fillings arranged on a Lazy Susan or round tray placed in the center of the table. The trick is to roll the filling in the crepe and top with sour cream or syrup — it's exactly the type of "fun food" that seems to make the holidays gayer.
CREPES SUZANNE

4 eggs
2 tablespoons sugar
2 teaspoons salt
2 cups cold water
1 cup light cream
1 1/3 cups unsifted all-purpose flour

Beat eggs with a rotary beater or in an electric blender until very light and frothy. Then beat in sugar and salt. Add water and cream alternately with flour, a small amount at a time, beating well after each addition. Pour onto hot well-buttered griddle, making about 3 1/2-inch circles. When golden brown, turn to brown other side. Keep warm in a very slow oven until serving time. Makes 40 small pancakes or 10 servings.

Note: Leftover batter may be stored in the refrigerator; beat thoroughly before using. Recipe may be prepared in half amount.

TANGY VEGETABLE SALAD

2 packages (10 oz. each) Birds Eye Corn and Peas with Tomatoes
2 packages (3 oz. each) Jell-O Lemon Gelatin
2 teaspoons salt
2 vegetable bouillon cubes
2 cups boiling water
2 tablespoons vinegar
1/8 teaspoon oregano leaves
1 cup diced celery
1 tablespoon finely chopped onion

Cook vegetables as directed on package, omitting butter and increasing water to 6 tablespoons. Drain, measuring liquid; add cold water to liquid to make 1 cup. Chill vegetables. Dissolve gelatin, salt, and bouillon in boiling water. Add measured liquid, vinegar, and oregano. Chill until thick. Fold in vegetables, celery, and onion. Pour into 1 1/2-quart mold. Chill until firm. Makes 5 3/4 cups or 10 servings.
Everybody, young and old, enjoys a crazy romp once in a while, and a Halloween party is a perfect opportunity. Use time-honored decorations, play old-time games, eat and drink in the old tradition.

**MENU**

- Open-Faced Toasted Cheese Sandwiches
- Assorted Relishes
- Dips
- Spreads
- Corn Chips
- Potato Chips
- Crackers
- Candy Corn
- *Rosy Baked Apples
- Popcorn
- *Spiced Cider Punch
- Bottled Soft Drinks
- *Halloween Layer Cake
- *Hot Coffee (card 36)

Spread cake layers with Golden Orange Frosting (card 35). Make silhouettes of cats, bats, and witches by lightly pressing paper cut-outs or cookie cutters into frosting. Melt 1 square Baker’s Unsweetened Chocolate with 1 teaspoon butter. Brush chocolate into indentations or silhouettes on frosting.

Play the hilarious “Who Knows Whose Nose?” Get an old sheet and cut a hole just large enough for a nose to go through. Hang the sheet in a doorway. First the women, then the men, stick their noses through and the others guess whose nose it is.
ROSY BAKED APPLES

10 large baking apples
2 packages (3 oz. each) or 1 package (6 oz.) Jell-O Gelatin, any red flavor
2 cups sugar
1/2 teaspoon salt
6 cups boiling water

Wash and core apples. Peel a 1-inch strip from stem end of each. Dissolve gelatin, sugar, and salt in boiling water in a large shallow pan. Place apples peeled end down in the pan. Bake at 400° about 20 minutes; then turn apples peeled end up and continue baking, basting frequently, until tender — about 1 hour longer. Cool, basting occasionally. Serve with cream or prepared whipped topping, if desired. Makes 10 servings.

Note: Apples may be baked one day ahead; then turn apples peeled end down in syrup, cover tightly with aluminum foil, and let stand at room temperature until serving time. Turn apples stem end up just before serving.

SPICED CIDER PUNCH

3 quarts apple cider*
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon cloves

*Or decrease cider to 1 1/2 quarts and add 1 1/2 quarts water and 1 jar (7 oz.) Tang Instant Breakfast Drink.

Combine all ingredients and blend well. Heat just to boiling. Serve hot or cooled in cups or mugs. Makes about 3 quarts or 12 to 16 servings — recipe may be doubled or tripled for a large, thirsty crowd.
It takes courage even to suggest innovations in the traditional Thanksgiving feast. Still, Father no longer has to shoot a wild turkey, so why shouldn’t Mother have it easier, too?

**MENU**

- Roast Turkey, Capon, or Chicken with Rice Stuffing
- *Glazed Sweet Potatoes*  
- *Creamed Onions in Wine Sauce*
- French Green Beans with Toasted Almonds
- *Cranberry Orange Salad*
- *Pumpkin Pie*  
- *Hot Coffee “As You Like It”*

For onions without tears we suggest a 9-oz. package of Birds Eye Small Onions with Cream Sauce. Put them in a saucepan with ¾ cup water, ¼ cup dry white wine, 1 tablespoon butter, and dash of mace. Cover and bring to a full boil; then simmer 4 minutes, stirring occasionally. Remove from heat and stir until smooth.

Have plenty of hot coffee and let guests help themselves to thin orange and lemon slices, chocolate-covered mint wafers, chopped candied ginger, crushed peppermint candy, ice cream, honey, and, of course, cream and sugar. The Pilgrims never had it so good!
CRANBERRY ORANGE SALAD

1 package (3 oz.) Jell-O Orange Gelatin

¾ cup boiling water

1 orange

1 can (7 oz.) whole berry cranberry sauce

Dissolve gelatin in boiling water. Cut unpeeled orange in quarters, remove seeds, and put through food chopper. Fold cranberry sauce and orange into gelatin. Pour into individual molds. Chill until firm. Unmold on crisp greens. Makes about 2 cups or 4 to 6 servings.

GLAZED SWEET POTATOES

2 packages (3 oz. each) Jell-O Orange Gelatin

½ cup firmly packed light brown sugar

Dash of salt

2 cups boiling water

2 tablespoons butter

2 cans (1 lb. each) sweet potatoes or 12 to 16 cooked medium sweet potatoes

Dissolve gelatin, sugar, and salt in boiling water in a skillet. Add butter and bring to a full boil, stirring constantly. Add sweet potatoes; cook over medium heat about 15 minutes, basting frequently, until syrup is thick and glossy. Serve hot. Makes 6 to 8 servings.

PUMPKIN PIE

1 package (3 oz.) Jell-O Golden Egg Custard Mix

1½ cups canned pumpkin

¼ cup firmly packed brown sugar

1⅔ cups (14½-oz. can) evaporated milk

1 egg yolk (optional)

1¼ teaspoons pumpkin pie spice

1 baked 9-inch pie shell, cooled

Blend custard mix, pumpkin, sugar, milk, egg yolk, and spice. Bring quickly to a boil, stirring constantly. Pour into pie shell. Cool or chill until set. Top with whipped cream, if desired.
Christmas Tree-Trimming Party

Share the fun of trimming your Christmas tree with friends. Make it a “friendship tree” — have each guest contribute an ornament. When the last gay bauble is hung, reward them with this Christmas Eve supper.

MENU

*Sandwich Loaves
*Christmas Tree Cake  *Christmas Gaiety Dessert
*Blushing Party Punch (card 5)  Coffee

You may want to bring out Christmas cookies and candies while the tree trimming is in progress. Just watch them go! The beautiful Christmas Tree Cake is a real show-stopper. Cut a 9-inch square cake and assemble as shown in the diagrams. Spread with Seven Minute Frosting and sprinkle with coconut tinted green as directed on card 5. Decorate with candy, red and green candied cherries, or anything colorful and edible your fancy dictates.

Christmas wrap appropriate but inexpensive gifts with an amusing message on each and put in a decorated box. Each guest in turn pulls out a gift and reads the message. Everyone tries to match the gift and message with the person you had in mind.
SANDWICH LOAVES
1 unsliced loaf white sandwich bread
1 unsliced loaf whole wheat sandwich bread
Chicken, Cheese, and Egg Fillings
4 packages (8 oz. each) cream cheese
1 teaspoon Good Seasons Onion Salad Dressing Mix

Trim crusts from bread; slice each loaf lengthwise into 5 slices. Prepare one sandwich loaf by layering a white slice, ¾ cup chicken filling, a whole wheat slice, 1 cup cheese filling, a white slice, 1 cup egg filling, a whole wheat slice, ¾ cup chicken filling, and a white slice. For second loaf, repeat layers except start with whole wheat bread. Chill. Soften cheese until smooth; blend in salad dressing mix. Spread over top and sides of loaves. Wrap in wax paper; chill 3 hours. Serve cold. Makes 20 slices.

Chicken Sandwich Filling. Combine 1 can (12 oz.) chicken, chopped, 1 cup mayonnaise, 1 tablespoon Good Seasons Onion Salad Dressing Mix, ¼ cup lemon juice, and 1 cup chopped celery.

Cottage Cheese Sandwich Filling. Sieve 1 pound creamed cottage cheese; blend in 1 teaspoon Good Seasons Onion Salad Dressing Mix, and 2 teaspoons each chopped chives and pimiento.

Egg Sandwich Filling. Coarsely chop 6 chilled hard-cooked eggs; blend in 6 tablespoons mayonnaise, 1 teaspoon Good Seasons Onion Salad Dressing Mix, 4 to 6 drops Worcestershire sauce, and 1 tablespoon finely chopped ripe olives.

CHRISTMAS GAIETY DESSERT
Dissolve 1 package each (3 oz. each) Jell-O Strawberry and Lime Gelatins separately in 1 cup boiling water; add ¾ cup cold water to each. Pour each flavor into a shallow pan; chill until firm. Flake with a fork; then pile lightly in sherbet glasses, alternating flavors. Makes 3½ cups or 6 to 8 servings.
Birthday Party for Preschoolers

Have a theme: circus, zoo, Mother Goose. Keep guests in child’s age group. Play familiar games. Serve familiar foods. Look pretty!

**MENU**

- Hot (not too hot!) Chicken Alphabet Soup
- Sandwiches (pinwheels or cut in shapes)
- *Decorate-Your-Own Dessert with Assorted Toppings
- Angel Food Birthday Cake  
  *Fruit Flavor Milk

Let the children decorate their own desserts from individual cups of Flavored Whipped Toppings, animal crackers, sprinkles, candies. Pass around a bowl of Post Alpha-Bits Oat Cereal from which each child draws a letter. The first one to make a word or his name gets a prize.

Invitations should specify arrival and departure time. An hour and a half is long enough. Let your child have a hand in preparations: choose the guests, help to seal and stamp invitations. This is a good time for a little briefing on the duties of a host and hostess.

Sing and act out Mother Goose rhymes; pin the tail on the donkey. Make it a quiet game before lunch. Have a grab bag for the children to draw from, so everyone gets a gift.
DECORATE-YOUR-OWN DESSERT
2 packages (3 oz. each) Jell-O Gelatin, any flavor
2 cups boiling water
2 cups cold water
Whipped toppings and garnishes
Dissolve gelatin in boiling water; add cold water. Pour into individual dessert dishes or 5-ounce paper dishes. Chill until firm. Serve with an assortment of toppings. Makes 8 servings.

FRUIT FLAVOR MILK
1 envelope Kool-Aid Instant Soft Drink Mix
1 cup sugar
1 cup water
7 cups whole or skim milk
Combine soft drink mix (any flavor), sugar, and water; stir until dissolved. Stir into milk in pitcher. Makes 2 quarts or 8 servings.

FLAVORED WHIPPED TOPPINGS
1 envelope Dream Whip Whipped Topping Mix
½ cup cold milk
½ teaspoon vanilla
Flavoring — see suggestions below
Prepare whipped topping mix with milk and vanilla as directed on package, adding flavoring as directed below. Makes about 2 cups.

Peppermint Whip. Fold in ¼ cup crushed peppermint candy after whipping the topping.

Crunchy Whip. Fold in ¼ cup crushed peanut brittle after whipping the topping.

Cocoa Fluff. Add 2 tablespoons sugar and 2 tablespoons cocoa to mixture before whipping.

Fruited Whip. Fold in ¼ cup drained diced or crushed fruit after whipping the topping.
This is an informal party, set buffet style, with foods to satisfy healthy young appetites. Parents should be seen when guests arrive, but not heard once the party gets under way, unless a crisis arises.

**MENU**

*Sloppy Joes  Dill Pickles and Carrot Sticks  Snacks and Candies  Assorted Soft Drinks  Birthday Cake  *Soda Fountain Punch

Let the young hostess help with preparations, or take them over entirely. The birthday cake should be Mother's contribution. Soda Fountain Punch is a real winner, made with instant coffee.

Leave the type of party up to the host or hostess. The younger teens will probably concentrate on games and food. Older teenagers will go for music, dancing, and talk.

If it is summer, by all means have the party in your own back yard, patio, or porch. Whether invitations are telephoned or written, set a definite time for arrival and departure. Serve refreshments early enough so no one will feel they are "eating and running" when the hour for departure arrives.
SLOPPY JOES

2 pounds ground beef
1/4 cup salad oil
2 cups chopped onions
2 cans (1 lb. each) pork and beans
1 3/4 cups (1-lb. 2-oz. bottle) Open Pit Barbecue Sauce, any flavor
1/4 cup firmly packed brown sugar
2 teaspoons prepared mustard
1/2 cup water
12 hamburger rolls, split and toasted

Brown 1 pound of meat at a time in 2 tablespoons oil in a large skillet; spoon meat into a large kettle. Sauté onions in oil remaining in skillet until tender but not browned, stirring occasionally. Add to meat. Then add beans, barbecue sauce, brown sugar, mustard, and water. Bring to a boil; simmer 10 minutes. Serve on rolls as open-faced or closed sandwiches. Makes about 8 cups or about 12 sandwiches.

Note: This recipe may be doubled to insure "seconds." The mixture may be prepared and frozen up to a month before serving; thaw in refrigerator overnight and reheat over low heat, stirring occasionally. For make-your-own sandwiches, place mixture in chafing dish and rolls in bun warmer on serving table.

SODA FOUNTAIN PUNCH

1/2 cup Instant Maxwell House, Instant Sanka, or Instant Yuban Coffee
3/4 cup sugar
2 cups milk
2 bottles (1 pt. 12 oz. each) club soda, chilled
1 pint vanilla, coffee, or chocolate ice cream, softened

Combine instant coffee and sugar in large bowl. Blend in milk. Add club soda; stir in softened ice cream. Serve in punch cups. Makes 3 quarts or 24 servings — recipe may be doubled.
A dinner for ten that any hostess can serve with pride and aplomb, for last-minute preparations have been held to a minimum.

**MENU**

- Chilled Tomato, Vegetable, or Apple Juice
- *Barbecue Bean-Bacon Dip
- Corn Chips and Raw Vegetables
- Roast Beef au Jus
- Scalloped Potatoes
- Birds Eye Peas with Mushrooms
- *Individual Carrousel Salads
- *Chocolate Mint Roll
- *Demitasse (card 36)

Let’s face it — a company dinner when you are cook, waitress, hostess, and general factotum is no light matter, even though the serving of several courses is no longer “in.”

The pre-dinner beverage and dip are served before guests are seated at the table. This is the time when the hostess can do a quiet disappearing act to perform those unavoidable last-minute chores.

If refrigerator space is limited, mold the Carrousel Salads in a large mold. The Chocolate Mint Roll can be made ahead and frozen — always a plus in our book — and it’s both beautiful and good.
CARROUSEL SALAD

1 can (1 lb. 1 oz.) fruit cocktail
1 package (3 oz.) Jell-O Gelatin, any flavor
1 cup boiling water
¼ cup lemon juice or water
¼ cup maraschino cherries

Drain fruit cocktail, measuring syrup; add water to syrup to make ¾ cup. Dissolve gelatin in boiling water. Add syrup and lemon juice; chill until thickened. Stir in fruit. If desired, place cherries in molds to form carrousels. Pour gelatin into individual molds or a 1-quart mold. Chill until firm. Unmold on crisp greens. Makes about 3 cups or 6 servings.

BARBECUE BEAN-BACON DIP

Blend ½ cup Open Pit Barbecue Sauce with 1 can (10½ oz.) condensed bean and bacon soup. Serve as a dip with crackers, corn chips, and crisp vegetables. Makes 1½ cups.

CHOCOLATE MINT ROLL

¾ cup sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder
½ teaspoon salt
5 eggs, at room temperature
¾ cup plus 2 tablespoons sugar
2½ squares Baker’s Unsweetened Chocolate
¼ cup cold water
¼ teaspoon baking soda
Peppermint Whip (card 10)

Father's Day

It's the third Sunday in June; the day for each member of the family to let Father know how much he is appreciated. Mother's share is a dinner to suit his special tastes. It well might be this one.

**MENU**

- Consommé (hot or cold) with Lemon Slices
- *Oven-Barbecued Lamb or Pork* Parsley Rice
- *Artichoke Hearts and Peas with Herbs*  
- *Sea Foam Coleslaw*  
- *Fruit Flavor Pound Cake (card 34)* or Chocolate Pie

For the very special vegetable dish, combine a 9-oz. package Birds Eye Artichoke Hearts with 2 tablespoons each butter and water and ½ teaspoon salt; then follow package directions, simmering about 2 minutes. Add a 10-oz. package Birds Eye Green Peas, ¼ teaspoon thyme, a sprig of parsley, and a bay leaf. Cover, bring to a boil, and simmer 5 to 7 minutes or until tender.

Thoughtful gifts from the children could be I.O.U.'s for mowing the lawn or cleaning the car at regular intervals, or time for Dad to watch his favorite television shows without any interruptions.
OVEN-BARBECUED LAMB
Place 5-pound leg of lamb fat side up on rack in roasting pan. Pour on 1¾ cups (1-lb. 2-oz. bottle) Open Pit Barbecue Sauce. Cover; roast at 325° for 2 hours, basting often. Uncover; roast 30 minutes or to internal temperature of 180°, basting often. (If necessary, add water to keep drippings from burning.) Place meat on platter; keep warm. Add about ½ cup water to drippings; heat. Skim off fat; serve sauce with meat. Makes 6 servings.

Note: Oven-barbecued meats are delicious hot or cold with heated drippings as sauce.

SEA FOAM COLESLAW
1 package (3 oz.) Jell-O Lime Gelatin
3/4 teaspoon salt
1 cup boiling water
3/4 cup cold water
2 tablespoons vinegar
2/3 cup mayonnaise
Dash of pepper
4 teaspoons grated onion
3/4 teaspoon celery seed
2 cups finely shredded Chinese cabbage

Dissolve gelatin and salt in boiling water. Add cold water, vinegar, mayonnaise, pepper, onion, and celery seed. Blend with fork or rotary beater. Chill until thickened. Fold in shredded cabbage. Pour into individual molds or a 1-quart mold. Chill until firm. Unmold. Makes about 3 1/2 cups or 6 or 7 servings.

OVEN-BARBECUED PORK
Score fat and rind on a 6 1/2-pound pork leg roast (fresh ham); place in deep roasting pan fat side up. Pour on 1¾ cups Open Pit Barbecue Sauce. Cover and roast at 325°, basting occasionally, to internal temperature of 165° — about 4 hours. Uncover; roast and baste until internal temperature is 175° and meat is glazed — about 45 minutes. Place meat on platter. Skim fat from drippings; serve with meat. Makes 6 to 8 servings.
There's an important football game on TV, or a spectacular not to be missed, or a shot into space. Set up trays and entertain the family with a floor show that no night club could hope to rival.

**MENU**

*Creamy Ham-Rice Casseroles*
*Tossed Green Salad   Bread Sticks or Hot Rolls*
*Raspberry Glacé Tarts   Coffee*

TV trays big enough and flat enough to accommodate a dinner plate, side salad, and bread and butter dish, without crowding, are a great convenience for buffet meals and for the family when they want to eat anywhere except at the dining table.

A set of attractive plastic-coated paper plates plus aluminum foil baking dishes for the individual casseroles will make the cleanup lots easier. Set an extra tray with condiments, bread, butter, and any other accompaniments to the meal.

Better bring in the Raspberry Glacé Tarts during “station identification” or the family may miss a vital sequence or two. And why not be good to yourself — buy the tart shells at a bakery.
CREAMY HAM-RICE CASSEROLES

2 packages (8 oz. each) Birds Eye Mixed Vegetables with Onion Sauce
1/4 cup grated Cheddar cheese
1 teaspoon prepared mustard (optional)
1 1/3 cups Minute Rice
1 beef bouillon cube
1 1/3 cups boiling water
2 cups cooked ham strips
1/2 cup mayonnaise
1/4 cup milk

Combine frozen vegetables; cook as directed on package. Add cheese and mustard. Sprinkle 1/3 cup rice into each of 4 individual casseroles — or use a 2-quart casserole. Dissolve bouillon in water; stir 1/3 cup into each casserole. Top each with 1/2 cup ham and 3/4 cup vegetables. Mix mayonnaise and milk; place 3 tablespoons on center of each casserole. Broil until lightly browned and bubbly — 1 to 2 minutes. Makes about 8 cups or 4 servings.

RASPBERRY GLACE TARTS

1 package (10 oz.) Birds Eye Red Raspberries
1 package (3 oz.) Jell-O Raspberry Gelatin
1/4 cup sugar
1/4 teaspoon salt
1 cup boiling water
2 tablespoons lemon juice
1 envelope Dream Whip Whipped Topping Mix

6 to 8 baked 3 1/2-inch tart shells, cooled*

*Or use 1 baked 9-inch pie shell, cooled.

Thaw and drain raspberries, reserving 1/2 cup syrup. Dissolve gelatin, sugar, and salt in boiling water; add syrup and lemon juice. Set aside 1/2 cup gelatin; chill remainder until slightly thickened. Prepare topping mix as directed on package; blend 1 1/3 cups into chilled gelatin. Spoon into tart shells; chill until set. Chill reserved gelatin until thick. Fold in berries; spread on filling. Chill until firm. Garnish with remaining topping and additional raspberries, if desired.
The family is off on a long day’s drive, so pack a satisfying lunch to eat along the way, and do your part to “Keep America Beautiful” by dousing fires and disposing of any litter before you travel on.

**MENU**

Cold Oven-Fried Chicken Legs
Buttered Finger Rolls
Tomato Wedges, Celery and Carrot Sticks
*On-The-Go Fruit Dessert
*Chocolate Chip Cookies
Hot Coffee or Bouillon
Cold Milk

The technique for carrying everything necessary for a picnic starts with a list of basics. Have several copies “mimeo’d” so you’ll have one each time you go a-picnicking. Here are some practical adjuncts to keep handy:

Canned coolers for refrigerated edibles (put coolers in the freezer at least a day ahead). Sprinkle-proof paper salt and pepper shakers. Paper cups, plates, napkins — natch! Widemouthed vacuum jars for gelatin and fruit desserts. Aluminum foil, plastic bags (what did we ever do without them?), cleansing pads for sticky hands, S.O.S Soap Pads for scraping. Store all your paraphernalia together so you can pick up a picnic whenever the spirit moves you.
**ON-THE-GO FRUIT DESSERT**

1 package (3 oz.) Jell-O Gelatin, any flavor
1 1/2 cups boiling water
1 package (10 or 12 oz.) Birds Eye Sliced Peaches, Mixed Fruit, Strawberry Halves, or Red Raspberries

Dissolve gelatin in boiling water. Add frozen block of fruit; stir until fruit thaws and separates. (In some cases gelatin will begin to thicken.) Spoon into chilled widemouthed vacuum bottles. Chill overnight uncapped. Then cap and pack in picnic basket. Dessert will be satisfactory after 4 to 6 hours at room temperature — during excessively hot weather, place in insulated bag. Makes about 3 cups or 6 servings.

**Note:** Other desserts and salads made with Jell-O Gelatin can also become “on-the-go” treats. Prepare dessert or salad as recipe directs and spoon into chilled widemouthed vacuum bottles; chill overnight uncapped.

**CHOCOLATE CHIP COOKIES**

1/2 cup butter or other shortening
1/2 cup granulated sugar
1/4 cup firmly packed brown sugar
1 egg
1 teaspoon vanilla
1 cup unsifted all-purpose flour
1/2 teaspoon each baking soda and salt
1 package (6 oz.) Baker’s Semi-Sweet Chocolate Chips*
1/2 cup chopped nuts

*Or use 1 package (4 oz.) Baker’s German’s Sweet Chocolate, chopped.

Cream butter until soft. Add sugars, egg, and vanilla; beat until light and fluffy. Blend in flour, soda, and salt. Stir in chips and nuts. Drop from teaspoon onto ungreased baking sheets 2 inches apart. Bake at 375° for 8 to 10 minutes, or until lightly browned. Makes 4 dozen cookies — recipe may be doubled.
Sunday Night Supper

The "serve-yourself" technique is raised to a fine art when everyone cooks his own fondue.

**MENU**

*Fondue Bourguignonne with Sauces  
Green Salad with Good Seasons Salad Dressing  
Hot French Bread, Homemade Bread, or Rolls  
*Orange-Pineapple Ambrosia

No need for special utensils or fondue dishes. A saucepan or chafing dish over a good heating element or an electric fry pan will do as well as a fondue outfit. Use custard cups or small bowls for sauces; long wooden skewers or wood-handled forks to spear and cook meat — tape an identifying mark or name on each. Place bowls of bite-size chunks of beef tenderloin within everyone's reach — keep guest list small.

Put the bread on a wooden board with the bread knife handy so guests can cut their own thick, crusty slices. Serve the salad in individual bowls or provide salad plates. This is a meal conducive to lively conversation in which the hostess can participate without interruption until time to serve the dessert.
FONDUE BOURGUIGNONNE

Cut 2½ pounds beef tenderloin into bite-size chunks. Put sectioned plate at each place setting; place meat in center of each or in serving bowl. Spoon assorted sauces into other sections or small bowls. Pour 1½ inches salad oil into Fon-due Bourguignonne pot or chafing dish with good heating element; place in center of table. Heat oil; keep hot. Each diner cooks his own. Spear meat on fork; place in hot oil until of desired doneness. Place cooked meat on plate and cook another chunk. Dip meat in sauce before eating. Makes 6 to 8 servings.

Fondué Sauces. Serve any favorite meat sauce or the following at room temperature:
- Mix 2/3 cup Open Pit Barbecue Sauce with Mild Garlic, ¼ teaspoon curry powder, 1 cup sour cream, 2 tablespoons minced onion, 1 tablespoon minced chives, and ½ teaspoon salt.
- Blend 1 cup mayonnaise, ¼ cup Open Pit Barbecue Sauce with Mild Garlic, 2 tablespoons minced scallions, 1 tablespoon chopped parsley, and 1 teaspoon tarragon.
- Cream together 1 cup butter, 3 tablespoons lemon juice, ½ teaspoon grated lemon rind, and 2 tablespoons minced parsley.

ORANGE-PINEAPPLE AMBROSIA

1 can (8½ oz.) sliced pineapple
1 cup orange sections (2 oranges)
½ cup Baker's Angel Flake Coconut
1 package (3 oz.) Jell-O Orange or Orange-Pineapple Gelatin
1 cup boiling water
2 cups pineapple sherbet or prepared Dream Whip Whipped Topping

Drain fruits, measuring liquid; add water to make 1 cup. Place pineapple in 1-quart bowl. Add orange sections, then coconut. Dissolve gelatin in boiling water; add liquid. Chill until syrupy. Spoon over fruits; chill until firm. Serve with sherbet. Makes 3½ cups gelatin or 6 to 8 servings.
It's a pleasure to invite friends for a day's cruise if you have a menu that doesn't turn the first mate into a galley slave.

**MENU**

Consommé "on the rocks" with Sesame Seed Crackers
* Spaghetti with Quick Italian Meat Sauce
* Marinated Vegetables
* Merry Mocha Pudding
* Cookies

The spaghetti sauce can be made ahead of time and frozen. Cook a 9- or 10-oz. package of Birds Eye Artichoke Hearts or Asparagus or Broccoli Spears as directed on package. Marinate in a mixture of 1 envelope Good Seasons Italian Salad Dressing Mix, ¼ cup vinegar, 2 tablespoons water, and ¾ cup salad oil. Chill and carry on board in jars.

Guests will be all shook up when they see you shake up the dessert. In a quart jar combine 1 ½ cups (14½-oz. can) evaporated milk and ½ cup water (or 2 cups cold milk), 1 tablespoon instant coffee, and a 4½-oz. package Jell-O Chocolate Instant Pudding. Cover tightly; shake briskly just until blended — about a minute or two — and pour at once into serving dishes. Let stand about 5 minutes.
QUICK ITALIAN MEAT SAUCE

1 clove garlic, minced
1 medium onion, chopped
2 tablespoons olive or salad oil
1 pound ground beef
1 can (10 3/4 oz.) condensed tomato soup
2 cans (6 oz. each) tomato paste
3/4 cup brewed Maxwell House Coffee or prepared Instant Maxwell House Coffee
1/2 teaspoon sugar
1 can (3 oz.) chopped broiled mushrooms
1/4 teaspoon basil or oregano
Salt and pepper

Brown garlic and onion in oil; add meat and brown. Add soup, tomato paste, coffee, and sugar; simmer 30 minutes. Stir in mushrooms, basil, and salt and pepper to taste; simmer 5 minutes. Serve on spaghetti sprinkled with grated Parmesan cheese, if desired. Makes 5 1/2 cups or 6 servings. (For 6 servings of spaghetti, cook 1 pound or about 4 cups — makes about 8 cups cooked.)

Note: The meat sauce may be prepared and frozen up to a month before serving.

VANILLA NUT ICEBOX COOKIES

2 cups sifted all-purpose flour
1 1/2 teaspoons Calumet Baking Powder
1/8 teaspoon salt
6 tablespoons butter or other shortening
1 cup granulated sugar
1/4 cup firmly packed brown sugar
1 egg, well beaten
1 cup chopped nuts
1 tablespoon milk
1 1/2 teaspoons vanilla

Sift flour with baking powder and salt. Cream butter; gradually cream in sugars. Stir in egg, nuts, milk, and vanilla. Gradually add flour mixture. Shape into rolls, 1 1/2 inches in diameter; wrap in wax paper. Chill overnight or until firm. Cut in 1/8-inch slices. Bake on ungreased baking sheets at 425° for 5 minutes. Makes about 8 dozen.
Father Rules the Roast

When father dons an apron and takes a firm grasp of the barbecue fork, it's time for the womenfolk to take a back seat.

**MENU**

*Barbecue Pork Loin*  
*Spiced Apple Slices*  
*French Fried Potatoes*  
*Three Bean Salad*  
*Strawberry Cream Cheese Pie*  
*Coffee*

Have the butcher bone a 5-pound pork loin and trim off all but ¼ inch of fat; then tie every 2 inches, lengthwise and crosswise, with heavy string. Marinate meat in a shallow pan in the refrigerator for at least 5 hours in a mixture of ½ cup each firmly packed brown sugar, Open Pit Barbecue Sauce, and dry vermouth or water; ¼ cup each soy sauce and wine vinegar; and ⅛ teaspoon ginger. Baste frequently. Remove meat from pan; pour marinade into pitcher or large cup.

Now the master deftly inserts the spit and places the meat about 8 inches above hot coals to sizzle and crack for 1 to 1½ hours, frequently basting with the marinade. Then comes the moment of truth, when father cuts the succulent loin in fine thin slices — and woe betide the household if the knife be less than razor sharp!
STRAWBERRY CREAM CHEESE PIE

1 envelope Dream Whip Whipped Topping Mix
1 package (8 oz.) cream cheese
1/2 cup sugar
1 baked 9-inch crumb crust, cooled
1 package (3 oz.) Jell-O Strawberry Gelatin
1 cup boiling water
1 package (10 oz.) Birds Eye Strawberry Halves

Prepare topping mix as directed on package. Whip cheese until soft; then beat in sugar. Blend in prepared topping. Pour into pie crust, mounding high at edges. Dissolve gelatin in boiling water. Add frozen berries; stir until berries separate and gelatin begins to thicken. Chill to thicken slightly, if necessary. Pour over top of pie, leaving a narrow rim of filling uncovered around edge. Chill until glaze is set — 3 hours or longer.

Note: To use fresh strawberries instead of frozen, halve and sweeten 2 cups berries. Then drain, measuring syrup; add cold water to make 1/2 cup.

THREE BEAN SALAD

1 package (9 oz.) Birds Eye Cut Wax Beans
1 package (9 oz.) Birds Eye Cut Green Beans
1 can (1 lb. 1 oz.) red kidney beans
1/3 cup vinegar
1/4 cup water
1/4 cup salad oil
1 envelope Good Seasons Italian Salad Dressing Mix
2 cups shredded lettuce

Cook frozen beans together in salted water about 10 minutes; drain and place in large bowl. Drain kidney beans, rinse with cold water, and add to bowl. Combine vinegar, water, oil, and salad dressing mix. Pour over beans; chill at least 4 hours, stirring twice. To serve, add lettuce and toss gently. Makes 5 cups or 10 servings.
Anyone who thinks women don't enjoy a get-together with other women has never heard the joyous excitement of a bridal shower.

**MENU**

*Glazed Sandwiches or Sandwich Loaves (card 9)*  
*Spiced Jellied Peaches*  
*April Showers Cut-Up Cake*  
(coffee or tea)

Have a theme: kitchen or bathroom accessories, linens, or personal gifts; set a price limit for gifts. Have a big basket for paper and ribbons — use again for carrying gifts home later.

For 20 servings of Spiced Jellied Peaches, you'll need about two 1-lb. 13-oz. cans or 1 1/2 to 2 qt. canned sliced peaches. Combine 3 cups peach syrup (add water, if necessary), 3/4 cup vinegar, 1 cup sugar, 1 teaspoon whole cloves, and 3 cinnamon sticks; bring to a boil. Add drained peaches (about 3 cups); simmer 5 minutes. Remove peaches; discard spices. Measure hot liquid; add boiling water to make 5 cups. Dissolve four 3-oz. packages Jell-O Orange Gelatin in the hot liquid. Add 2 1/4 cups cold water; chill until thickened. Fold in peaches. Pour into a 2 1/2- or 3-quart mold. Chill until firm. Serve with mayonnaise, if desired.
GLAZED SANDWICHES
On a rack, place 14 appetizer-size or 6 full-size open-faced sandwiches. Pour a thin layer of Lemon-Herb Glaze over each; chill until almost firm. Pour on a second layer; chill until firm. (If glaze becomes too thick, place over hot water.)

Sandwich Suggestions. Butter salty rye bread or triangles or squares of pumpernickel or whole wheat bread. Top with sliced hard-cooked egg and shrimp; sliced ham, asparagus spears, and chopped ripe olives; or other meats or cheese.

LEMON-HERB GLAZE
1 2/3 cups water
1/2 teaspoon whole black pepper
1/2 bay leaf
1/2 teaspoon dried dill
1 package (3 oz.) Jell-O Lemon Gelatin
1/2 teaspoon salt
Dash of cayenne
3 tablespoons vinegar

Combine water, black pepper, bay leaf, and dill. Cover; simmer 10 minutes. Strain; stir in gelatin, salt, and cayenne until dissolved. Add vinegar. Chill until syrupy. Makes 1 3/4 cups.

APRIL SHOWERS CUT-UP CAKE
Bake and cool an 8-inch cake layer. Measure in 1 1/4 inches from one side of cake. Cut off strip; cut strip in half (see diagram 1). Arrange umbrella on platter (see diagram 2). Make half the Butter Frosting (card 35); tint 1/4 cup pink. Frost umbrella with white frosting; add lines of pink frosting to resemble ribs of umbrella. Make knob of pink frosting at top. String miniature marshmallows on pick to form handle. Sprinkle with 1 1/3 cups Baker's Angel Flake Coconut.
Card Club Luncheon

Even the most dedicated card player will be happy to take time out for this luncheon, served right at the card tables.

**MENU**

*Cheese Soufflé
*Spinach Salad with Sesame Seed Dressing       Hot Rolls
*Grasshopper Pie            Coffee

Make a soufflé for each table of four (borrowing extra soufflé dishes, if necessary). If fresh spinach leaves are hard to find, use other salad greens or a combination of greens. For the dressing, combine Good Seasons Old Fashion French Salad Dressing Mix, ¼ cup vinegar, 2 tablespoons water, and 2 tablespoons toasted sesame seeds. Cover; shake well. Then add ¾ cup salad oil. Cover and shake again. In place of the water you can use 2 tablespoons of chili sauce, mayonnaise, fruit juice, or vermouth.

Serve luncheon on attractive paper place mats to protect table tops. The Grasshopper Pie and coffee could be brought out later when the card playing is over. 'Twil sweeten the postmortems!
GRASSHOPPER PIE

2 packages (3 oz. each) Jell-O Lime Gelatin
4 tablespoons sugar
1/8 teaspoon salt
2 cups boiling water
3/4 cup cold water
1/3 cup each crème de menthe and crème de cacao
1 teaspoon vanilla
1 egg white
1 envelope Dream Whip Whipped Topping Mix
1 unbaked 9-inch chocolate crumb crust

Dissolve gelatin, 2 tablespoons sugar, and salt in boiling water; add cold water, liqueurs, and vanilla. Chill until slightly thickened. Beat egg white until foamy; gradually beat in remaining sugar. Beat until mixture will stand in shiny peaks. Prepare topping mix as directed on package, omitting vanilla. Set 1/2 cup gelatin aside; blend egg white and prepared topping into remainder. Chill until thickened. Pile high in pie crust. (Spoon any remaining filling into dishes for another meal.) Drizzle reserved gelatin over top; marble with spoon. Chill until firm.

CHEESE SOUFFLE

1/4 cup Minute Tapioca
1 teaspoon salt
1 1/3 cups milk
1 cup lightly packed grated Cheddar cheese
4 egg whites
4 egg yolks

Combine tapioca, salt, and milk in saucepan; let stand 5 minutes. Then cook and stir over medium heat until mixture comes to a boil. Remove from heat; stir in cheese until melted. Allow to cool slightly while beating eggs. Beat egg whites until stiff, shiny peaks will form. Beat egg yolks until thick and light. Add tapioca mixture to egg yolks, mixing well. Fold into egg whites. Spoon into 1 1/2-quart baking dish. Place in a pan of hot water. Bake at 350° for 40 minutes, or until firm. Makes 4 servings.
Whether you are a full-time homemaker with a passel of young'uns, a career woman away from home all day, or a person with time to devote to volunteer work, you can entertain with ease over dessert and coffee.

**MENU**

*Strawberry Ice Cream Pie*  
*Sweet Chocolate Cheesecake with Sour Cream Topping*  

Coffee, plain or fancy

Serve these refreshments in the living room. A coffee table, tray tables, or lap trays will allow guests to enjoy their dessert and coffee in comfort — very important to the success of the evening! Strawberry Ice Cream Pie can be prepared the night before; garnish just before serving. For the cheesecake's topping, blend 1 cup sour cream and \( \frac{1}{4} \) cup confectioners’ sugar, spread over cheesecake, and bake at 400° for 5 minutes — until shiny, not browned.

An occasional festive “dessert and coffee” is a nice idea when you and your husband are alone, with children in bed and dinner dishes done, and you can settle down for uninterrupted adult talk.
SWEET CHOCOLATE CHEESECAKE

- 1 1/4 cups fine zwieback crumbs
- 1 tablespoon sugar
- 1/4 cup butter, melted
- 3 eggs
- 3/4 cup sugar
- 3 packages (3 oz. each) cream cheese
- 1 1/4 cups heavy cream
- 2 packages (4 oz. each) Baker's German's Sweet Chocolate, melted and slightly cooled
- 1/3 cup sifted all-purpose flour
- Pinch of baking soda
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- Sour Cream Topping (see front of card)

Mix crumbs, 1 tablespoon sugar, and melted butter. Sprinkle 1/4 cup mixture on sides of greased 9-inch spring-form pan; press remainder into bottom of pan. Beat eggs until thick. Gradually add 3/4 cup sugar, beating well after each addition. Beat cheese until fluffy; add cream and beat until of consistency of whipped cream. Stir in chocolate; then fold in egg mixture. Sift flour with soda and salt; add to chocolate mixture. Add vanilla. Pour into pan. Bake at 325° for 1 hour and 5 minutes, or until tester inserted near center comes out clean. Cool; then add topping. Cool.

STRAWBERRY ICE CREAM PIE

- 1 package (10 oz.) Birds Eye Strawberry Halves
- 1 package (3 oz.) Jell-O Strawberry Gelatin
- 1 pint vanilla ice cream
- 1 baked 8- or 9-inch pie shell, cooled
- 1 cup prepared Dream Whip Whipped Topping

Thaw and drain strawberries, measuring syrup. Add water to syrup to make 1 cup; bring to a boil. Remove from heat; stir in gelatin until dissolved. Add ice cream by spoonfuls, stirring until melted. Chill until thickened — about 10 minutes. Fold in strawberries. Pour into pie shell. Chill until firm — 1 hour or longer. Garnish with topping.
A gourmet dinner is a work of art. Each flavor, texture, color, and shape harmonizes with the whole composition.

**MENU**

*Glazed Liver Pâté with Crackers or Melba Toast*
*Oyster Bisque with Sherry and Parsley Garnish*
*Coq au Vin Broth-Flavored Rice*
*Marinated Artichoke Hearts (card 17)*
*Double Raspberry Mold*
*Espresso-Type Coffee (card 36)*

For the pâté, blend 8 oz. liverwurst, 1 envelope Good Seasons Onion Salad Dressing Mix, and 1 cup creamed cottage cheese; form into a loaf and chill. Cover with Lemon-Herb Glaze (card 19); chill loaf and remaining glaze until firm. Flake extra glaze; spoon around pâté.

Wines are highlights of this art, and our domestic wines are excellent. Classic dinner wines are red with red meat, white with fowl, rosé or champagne with either. (Most Americans prefer chilled wines; butreds may be served at room temperature.) Serve Chablis or sauterne with this entree; Madeira with the dessert.
COQ AU VIN

2 frying chickens, cut up (about 6 lb.)
1/3 cup seasoned all-purpose flour
1/3 cup butter
2 cups water
2 1/2 cups Burgundy wine
1/2 teaspoon whole black pepper
1 each parsley sprig, thyme sprig, and bay leaf
1 clove garlic, crushed
1/4 pound salt pork
6 small onions
1/2 pound fresh mushroom caps

Dredge chicken in flour. Melt butter in skillet; add chicken and brown lightly. Place chicken in kettle. Add 1 1/2 cups water to drippings, heat until particles are loosened, and pour with wine over chicken. Tie pepper, parsley, thyme, and bay leaf in piece of cheesecloth; add with garlic to chicken. Cover; bake at 325° about 30 minutes. Simmer pork in 1/2 cup water 5 minutes; drain, dice, and sauté with onions and mushrooms until onions are glazed. (If necessary, add a little butter.) Add mixture to chicken. Cover and bake 2 hours, or until tender. Remove bag of herbs. Serve chicken and vegetables with the sauce. Makes 6 to 8 servings.

DOUBLE RASPBERRY MOLD

1 package (6 oz.) Jell-O Raspberry Gelatin
Dash of salt
1/4 cup jelly, any red flavor
3 cups boiling water
1 package (10 oz.) Birds Eye Red Raspberries
1/2 cup sour cream

Dissolve gelatin, salt, and jelly in boiling water; measure 1/2 cup and set aside. Add frozen berries to remaining gelatin; stir until berries separate and mixture thickens. Pour into 1-quart ring mold. Chill until firm. Blend reserved gelatin into sour cream; chill. Unmold ring. Beat cream mixture until smooth; serve in center of ring. Makes 4 1/2 cups or 8 servings.
The ease and informality of a buffet dinner make it a delightful way to entertain, but you must keep certain limitations in mind. We’ve done so in planning this menu for ten persons.

**MENU**

*Beef Stroganoff*  
Green Noodles or Rice  
Mixed Garden Vegetables  
Assorted Relishes  
Hot Rolls  
*Crown Jewel Dessert*  
Coffee

Beef Stroganoff conforms to one rule for buffets: never serve anything that requires a knife. Celery and carrot sticks are easier than a salad, but have latter if you wish. Allow space near each serving dish for guest to set plate while serving himself. Place silver, linen, bread, and butter on card or snack tables. Clear tables before serving dessert and coffee.

*Crown Jewel Dessert* must be seen to be appreciated so serve it at buffet table. When exclamations of admiration have subsided, let guests help themselves to topping. Bring the coffee in a cup to each guest and pass cream and sugar.
CROWN JEWEL DESSERT

1 package each (3 oz. each) Jell-O Orange, Cherry, and Lime Gelatins
4 cups boiling water
1 1/2 cups cold water
1 package (3 oz.) Jell-O Lemon Gelatin
1/2 cup sugar
1/2 cup pineapple juice
1 1/2 cups graham cracker crumbs
1/3 cup butter or margarine, melted
2 envelopes Dream Whip Whipped Topping Mix

Dissolve orange, cherry, and lime gelatins separately, using 1 cup boiling water for each; add 1/2 cup cold water to each. Pour each flavor into 8-inch square pan; chill until firm. Dissolve lemon gelatin and sugar in 1 cup boiling water; add juice. Chill until slightly thickened. Mix crumbs with butter; press over bottom and sides of 9-inch spring-form pan. Prepare topping mixes as directed on package; blend into lemon gelatin. Cut firm gelatins into 1/2-inch cubes; fold into topping mixture. Spoon into pan. Chill until firm — 5 hours or overnight. Makes 16 servings.

BEEF STROGANOFF

1/2 cup unsifted all-purpose flour
4 teaspoons salt
4 pounds round steak
1 cup butter or other shortening
2 cups minced onions
2 pounds mushrooms, sliced
3 tablespoons Instant Maxwell House Coffee
1 1/2 cups water
1 cup red wine
2 cups sour cream

Pound flour and 2 teaspoons salt into steak; cut into 2 x 1/4 x 1/4-inch strips. Brown in 1/2 cup butter; place in 4-quart pan. Brown onions and mushrooms in remaining butter. Mix coffee, water, wine, and 2 teaspoons salt into meat; cover and simmer 30 minutes. Add mushrooms; then simmer until meat is tender. To serve, add sour cream; heat. Makes 2 1/2 quarts or 12 servings.
There's more than a hint of the Orient in this menu for a luncheon to introduce a visitor to friends and neighbors.

**MENU**

*Chicken Ding Ho*  
*Oriental Salad  Hot Rolls  
*Mandarin Cake  Tea or Coffee*

A famous Oriental dish inspired the entree — one of the best we've ever tasted. Women — and men, too — will love it. You'll want to serve this lovely Mandarin Cake often. Split an 8-inch square white or yellow cake to make two layers. Drain a 12-oz. package Birds Eye Mixed Fruit; blend syrup with 1 1/2 tablespoons cornstarch. Drain a 12-oz. package Birds Eye Sliced Peaches or an 11-oz. can mandarin orange sections; add syrup and 1 tablespoon sugar to cornstarch mixture. Cook and stir until thick and clear. Add mixed fruit and 1 drop red food coloring. Spread 1 to 2 cups prepared Dream Whip Whipped Topping between cake layers. Arrange peaches around top edge; fill center with mixed fruit, drizzling a little syrup over peaches.
SPECIAL OCCASIONS

CHICKEN DING HO
2 frying chickens, cut up (about 6 lb.)
1 tablespoon sugar
1 tablespoon salt
\( \frac{1}{4} \) teaspoon ginger
3 cups water
2 cups sliced onions
2 cups sliced carrots
1 can (5½ oz.) water chestnuts, drained and sliced
3 tablespoons soy sauce
5 tablespoons each cornstarch and cold water
1 cup toasted broken walnuts
\( \frac{1}{4} \) cup toasted sesame seeds

Combine chicken, sugar, salt, ginger, and 3 cups water; simmer until tender. Add onions and carrots; simmer 15 minutes. Place chicken on platter; keep warm. Add chestnuts and soy sauce to pot; bring to a boil. Mix cornstarch and cold water; add to sauce. Cook and stir until thickened; spoon over chicken. Top with nuts and sesame seeds. Makes 8 to 10 servings.

ORIENTAL SALAD
2 packages (3 oz. each) Jell-O Lemon Gelatin
2 cups boiling water
2 cups cold water
3 tablespoons soy sauce
Dash of pepper
2 teaspoons grated onion
1 cup grated carrots
1 cup very thinly sliced celery
1 cup bean sprouts

Dissolve gelatin in boiling water. Add cold water, soy sauce, pepper, and grated onion. Chill until thickened. Then fold in carrots, celery, and bean sprouts. Pour into individual molds or a 1½-quart mold. Chill until firm. Unmold; serve with mayonnaise or salad dressing, if desired. Makes about 6 cups or 10 to 12 servings.
Christening Tea

The tea service is set up at one end of the table, coffee opposite. Ask two friends to preside over tea and coffee, another to replenish china and the sandwich and cake plates.

**MENU**

*Miniature Cream Puffs with Chicken Filling
Tiny Open-Faced Sandwiches with Assorted Spreads
Small Cake Squares *Cream Cheese Brownies
*Tea for a Crowd *Coffee for a Crowd (card 36)

For 10 cups of tea, bring 2 quarts fresh cold water to a bubbling boil, measure 3½ tablespoons loose tea (or 10 tea bags) into heated pot, add boiling water, cover, and let brew 4 minutes. Stir; remove tea bags or strain tea into a heated pot.

To make a concentrate for 40 to 45 cups of tea, bring 1½ quarts fresh cold water to a boil; remove from heat and add 4 ounces tea (1½ cups or 45 tea bags). Brew as above. To serve, mix 1 part concentrate with 7 parts hot water. For every 50 cups of tea, allow 3 cups milk, 8 ounces sugar cubes, and 3 lemons, sliced very thin (12 slices per lemon).
CREAM CHEESE BROWNIES

2 packages (4 oz. each) Baker's German’s Sweet Chocolate
10 tablespoons butter
2 packages (3 oz. each) cream cheese
2 cups sugar
6 eggs, at room temperature
1 cup plus 2 tablespoons unsifted all-purpose flour
3 teaspoons vanilla
1 teaspoon Calumet Baking Powder
1/2 teaspoon salt
1 cup coarsely chopped nuts
1/2 teaspoon almond extract

Melt chocolate and 6 tablespoons butter over low heat; cool. Cream remaining butter with cheese until soft; gradually cream in 1/2 cup sugar. Blend in 2 eggs, 2 tablespoons flour, and 1 teaspoon vanilla. Beat 4 eggs until thick. Gradually add 1 1/2 cups sugar; beat until thick. Add baking powder, salt, and 1 cup flour. Stir in chocolate, nuts, 2 teaspoons vanilla, and almond extract; spread half in greased 13 x 9-inch pan. Add remainder alternately with cheese mixture. Zigzag spatula through batters to marble. Bake at 350° about 40 minutes. Cool; cut in bars.

MINIATURE CREAM PUFFS

6 tablespoons butter
3/4 cup water
3/4 cup sifted all-purpose flour
3 eggs
Chicken Sandwich Filling (card 9)

Bring butter and water to a boil. Reduce heat; add flour all at once, stirring rapidly. Cook and stir until mixture thickens and leaves sides of pan. Remove from heat. Add eggs one at a time, beating well after each addition. Beat until mixture looks satiny and breaks off when spoon is raised. Drop from teaspoon onto ungreased baking sheets. Bake at 425° about 20 to 30 minutes, or until brown. Cool. Then fill. Makes 4 1/2 dozen.
Believe it or not, there are grown-ups who like to have their birthdays remembered — at least by family and close friends.

MENU

*Light-as-a-Breeze Bavarian Birthday Cake
*Golden Glow Punch Coffee

Theme of the party could be set by the guest of honor's interests — fishing, golfing, sewing, photography, painting. Set a price limit and suggest gifts, practical or amusing, that tie in with the theme. As each person presents a gift, he could act out its function while the others try to guess what it is, with a prize for the one who makes the most right guesses. It's a way of getting everyone into the party spirit.

Cake and frosting will be the guest of honor's favorites. Decorate it with an appropriate sentiment, using tinted frosting pressed through a cake decorator or a funnel made of wax paper. The cake decorating mixtures that come in tubes and aerosol cans are also handy for this artistry.
LIGHT-AS-A-BREEZE BAVARIAN

2 packages (3 oz. each) Jell-O Gelatin, any flavor
1/2 cup sugar
2 cups boiling water
1 1/2 cups cold water
2 envelopes Dream Whip Whipped Topping Mix

Dissolve gelatin and sugar in boiling water; add cold water. Chill until slightly thickened. Prepare topping mix as directed on envelope; blend 3 cups into gelatin. Pour into 2-quart mold; chill until firm. Unmold; garnish with remaining topping. Makes about 7 cups or 12 servings.

Note: If desired, add 2 cups diced drained sweetened fruit before molding — the syrup may be used instead of cold water. For pies, pour mixture into two baked 9-inch pie shells; chill.

Jeweled Bavarian. Dissolve 6 ounces Jell-O Gelatin in 2 cups boiling water; add 1 1/2 cups cold water. Chill in a shallow pan until firm. Cut into 1/2-inch cubes; add to Bavarian before molding.

Nesselrode Bavarian. Prepare Bavarian; add 1 jar (4 oz.) chopped candied fruits, 1/3 cup chopped toasted almonds, and 1 teaspoon rum extract before molding.

GOLDEN GLOW PUNCH

1/2 cup Tang Instant Breakfast Drink
1 can (6 oz.) Birds Eye Concentrate for Lemonade
5 1/2 cups water
1 package (10 oz.) Birds Eye Strawberry Halves, partially thawed
1/4 to 1/2 cup light rum

Combine instant breakfast drink, lemonade, water, and strawberries; stir until breakfast drink dissolves and berries separate. Chill. To serve, add rum and ice cubes, if desired. Makes about 2 quarts or 16 servings.
Wedding Anniversary Dinner

Your own — or a friend's — wedding anniversary will be memorable if you celebrate it with a dinner party like this.

**MENU**

*Classic Chicken Divan  Spiced Fruit
  Tossed Green Salad
  *Double Ring Dessert
  Cake  Coffee

This Chicken Divan is a truly elegant meal-in-a-dish. Cook the chicken breasts the day before; put the dish together early on the day of the party, ready to go into the oven. A crisp salad tossed with a tart dressing is the only accompaniment this dish needs. Moisten the platter on which you unmold the golden-bright gelatin rings so you can slide them into place.

Table decorations could be keyed to the anniversary. The first is paper, making it appropriate — and so easy — to use paper table cover, napkins, dishes. Then comes cotton, leather, and a choice of silk or flowers. And so it goes up to the 75th, when diamonds are still a girl's best friend.
**CLASSIC CHICKEN DIVAN**

4 packages (10 oz. each) Birds Eye Broccoli Spears

\(\frac{1}{2}\) cup butter

\(\frac{1}{2}\) cup unsifted all-purpose flour

3 cups chicken broth

\(\frac{1}{3}\) cup sherry (optional)

1 teaspoon salt

Dash of nutmeg

5 whole chicken breasts, cooked and skinned

\(\frac{1}{2}\) cup mayonnaise

1 cup grated Parmesan cheese

\(\frac{1}{2}\) cup heavy cream, whipped

Cook broccoli as directed on package; drain. Place in 13 x 9-inch baking dish. Melt butter. Blend in flour; add broth. Cook and stir until thickened. Stir in sherry, salt, and nutmeg; keep warm. Bone and slice chicken breasts. Blend mayonnaise and \(\frac{1}{2}\) cup cheese into sauce; pour half over broccoli. Top with chicken. Blend cream into remaining sauce; pour over chicken. Sprinkle with remaining cheese. Bake at 350° until bubbly — about 20 minutes; then broil until golden. Makes 8 to 10 servings.

**DOUBLE RING DESSERT**

2 packages (3 oz. each) Jell-O Lemon Gelatin

2 cups boiling water

1 can (1 lb. 14 oz.) apricot halves

\(\frac{1}{2}\) cup chopped nuts

Dissolve gelatin in boiling water. Drain apricots, measuring syrup; add cold water to make \(\frac{3}{2}\) cups and add to gelatin. Chill until thickened. Dice apricots; fold with nuts into gelatin. Spoon into two 3-cup ring molds. Chill until firm — 4 hours or overnight. Unmold on moist platter. Cut through each ring once; interlock to form double ring. Makes 5 cups or 10 servings.

**Note:** For 20 servings, double all ingredients except apricots and add 1 can (1 lb. 1 oz.) pear halves, drained and diced — add pear syrup to apricot syrup and add cold water to make 3 cups.
Even dedicated discothèque dancers eventually get thirsty and hungry, so have ample supplies of satisfying refreshments to renew the almost, but not quite, inexhaustible energies.

**MENU**

*Chili con Carne with Corn Chips and Crackers
*Pickles, Olives, Celery and Carrot Sticks
*Tropical Cooler Assorted Soft Drinks
Cookies *Hot Coffee for a Crowd (card 36)

Make a cage for “Go-Go” girls in one corner with multicolored metallic or paper streamers hung from ceiling. Rig a spotlight. Encourage everybody to bring his favorite records (plainly identified) and wear the craziest of outfits.

Have one talented person to program the music, as they do in famous discothèques. The usual pattern is to start with slower beats, work up to fastest rhythms, then start to slow down.

Have competitions for the craziest costume, the best “Go-Go” girl, and the best dancer, with the newest dance records for prizes. Let joy be unrefined — heaven help the neighbors!
**CHILI CON CARNE**

- 5 pounds ground beef
- 2 1/2 tablespoons salt
- 1/2 teaspoon pepper
- 1/3 cup salad oil
- 2 1/2 cups chopped onions
- 6 cans (1 lb. each) kidney beans
- 3 cans (1 lb. 12 oz. each) tomatoes
- 5 tablespoons chili powder

Season meat with salt and pepper; brown 1 pound at a time in 1 tablespoon oil in large skillet. Place meat in large kettle. Sauté onions in oil remaining in skillet; add to meat. Add remaining ingredients. Bring to a boil; cover and simmer 45 minutes. Serve in soup bowls or over rice; top with shredded Cheddar cheese, if desired. Makes about 6 quarts or 24 servings.

**Note:** Chili may be prepared and frozen up to a month before serving. Cool quickly in shallow pans in ice bath; then package and freeze.

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**TROPICAL COOLER**

- 1 envelope Pre-Sweetened Kool-Aid Soft Drink Mix, any flavor*
- 3 1/4 quarts water with ice
- 1 can (6 oz.) Birds Eye Concentrate for Lemonade
- 1 can (6 oz.) Birds Eye Concentrated Orange Juice
- 1 can (1 pt. 2 oz.) pineapple juice, chilled
- 1 bottle (1 pt. 12 oz.) club soda or low-calorie ginger ale, chilled
- 1 package (10 oz.) Birds Eye Strawberry Halves

*Or use 1 envelope Regular Kool-Aid Instant Soft Drink Mix and dissolve 1 cup sugar with the mix in water with ice.

Dissolve soft drink mix in water with ice. Add concentrates and pineapple juice; blend well. Add club soda. Pour into punch bowl and float frozen strawberries on top. Serve in punch cups. Makes about 5 quarts or 40 servings.
Prom Night Party

An after-prom party at home makes sleep difficult for mother, but a party “on the town” makes it impossible. So plan a late supper with breakfast at dawn — make up sleep another night.

MENUS

**Supper:**
- *Chop Suey*  
- “Make-Your-Own” Sandwiches  
- Snacks: Tomato Juice  
- Assorted Soft Drinks  
- *Lemon-Glazed Cake* (card 34)  
- Punch

**Breakfast:**
- *Mushrooms and Eggs à la King with Bacon Strips*  
- Small Danish Pastries  
- *Instant Café au Lait* (card 36)

Let your young host or hostess work out party plans. Records and dancing will be high on the list. To mix up couples, have each girl remove one shoe and toss it into a pile. When music starts, each boy picks up a shoe and looks for his “Cinderella” to dance with. Play short selections from popular songs with a prize for the team that identifies them first and oftenest.

Gate crashers can be a problem. If a pleasant but firm statement that there isn’t room for more fails to impress intruders, it’s time for Mother or Father to speak up.
CHOP SUEY

6 cups chopped onions
1 cup shortening
8 cups celery strips
2 1/2 quarts (five 13 3/4-oz. cans) broth or bouillon
1 tablespoon salt
1/4 teaspoon pepper
4 cans (1 lb. each) Chinese vegetables, drained and rinsed
3/4 cup cornstarch
3/4 cup water
1/3 cup soy sauce
6 cups diced cooked meat, poultry, or fish

Sauté onions in shortening in large saucepan just until tender. Add celery, broth, salt, and pepper. Bring to a boil; then cover and simmer 5 minutes. Add vegetables; bring again to a boil. Mix cornstarch, water, and soy sauce; stir into boiling mixture. Cook 1 minute, or until thickened and clear. Add meat; heat thoroughly. Serve over rice. Makes about 6 quarts or about 25 servings.

MUSHROOMS AND EGGS A LA KING

1 1/2 pounds mushrooms, sliced (8 or 9 cups)
2 cups chopped green peppers
3/4 cup butter
24 hard-cooked eggs, quartered
1/2 cup chopped pimiento
3 tablespoons grated onion
2 teaspoons salt
1/2 teaspoon white pepper
1/2 cup sherry wine (optional)
4 quarts hot medium white sauce

Sauté mushrooms and peppers in butter until mushrooms are lightly browned and peppers are tender. Combine with remaining ingredients in top of double boiler. Cover; heat. Keep hot over hot, not boiling, water. Serve over rice, toast, or biscuits. Makes about 5 1/4 quarts or 25 servings.

Note: Mixture may be prepared, omitting eggs, and frozen a month in advance. Thaw in refrigerator. Reheat over hot water, stirring often; then add eggs and heat thoroughly.
This menu for 50 or more wedding guests is within the range of any moderately skilled mother of the bride — with a few helpers.

**MENU**

*Miniature Cream Puffs with Chicken Filling (card 25)  
Open-Faced Sandwiches  
Assorted Cookies  
*Bride’s Punch  
*Wedding Cake

Fill cream puffs, make sandwiches early in the day. We have included instructions for cake, but it may be worth the expense to leave it to a professional. The cloth should be white damask extending almost to the floor, and this plus any additional tables or equipment you need can be rented.

Go all out for flowers from your own and friends’ gardens or the florist. Flower arranging has become such a hobby that you probably know someone who will enjoy doing it. Decorations, including flowers, may be white or pastel, but the bridal table should be all white with green leaves.

It takes a bit of doing, but a reception prepared by loving hands is delightful — and less expensive than a catered affair.
BRIDE'S PUNCH

1 package (10 oz.) Birds Eye Strawberry Halves
2 cans (6 oz. each) or 1 can (12 oz.) Birds Eye Concentrated Orange Juice
1 can (6 oz.) Birds Eye Concentrate for Lemonade
6 cups cold water
2 1/2 cups chilled ginger ale*
Frozen Fruit Ring

*Or use about 3 cups (4/5 qt.) chilled champagne.


Frozen Fruit Ring. Arrange halved strawberries, pineapple cubes, orange sections, and mint leaves in three 2-cup ring molds. Fill with water, orange juice, or lemonade. Freeze until firm. Unmold; float on punch.

WEDDING CAKE FROSTING

1 cup butter or margarine
2 1/2 pounds confectioners' sugar, sifted
4 teaspoons vanilla
1/2 teaspoon salt
1/2 cup (about) milk

Cream butter; add part of the sugar gradually, blending after each addition. Mix in vanilla and salt. Add remaining sugar alternately with milk until spreadable, beating after each addition until smooth. Makes about 2 1/2 cups, enough to frost a 3-tiered wedding cake (10-, 8-, and 6-inch layers, each 2 inches deep, or 50 servings). Keep frosting covered with a damp cloth to prevent drying.

Note: To slice wedding cake, hold knife with blade pointing straight down, cut around first layer, and slice this collar into 1/2-inch pieces. Do the same with second layer; then cut third layer, remainder of second layer, and bottom layer last.
Family Reunion

From the hearty casserole to the dessert masterpiece, this meal will go over big with the men of the family — women, too!

**MENU**

- Beef Stew
- Vegetable and Fruit Molds
- Chocolate Pastry Cake or Pecan Pie
- Hot Breads
- Coffee for a Crowd (card 36)

A good Beef Stew is “peasant” cooking at its best — which is very good indeed. It takes time to prepare, but is even better if made the day before. With last-minute preparations thus simplified, you may want to show off your prowess as a baker of hot breads, always sure to be popular.

Two shimmering Jell-O salad rings will add glamorous color to the buffet table. Use two 2-quart ring molds for these. For each mold, prepare two 3-ounce or one 6-ounce package of Jell-O Lime or Lemon Gelatin according to package directions. Chill gelatin until thickened; then add 4 cups fruits to one batch, and 4 cups vegetables to the other, and pour into the molds.
CHOCOLATE PASTRY CAKE

4 packages (4 oz. each) Baker's German's Sweet Chocolate
1 cup sugar
1/4 teaspoon cinnamon
1 cup water
4 teaspoons vanilla
2 packages (10 oz. each) pie crust mix
1 quart heavy cream or 4 envelopes Dream Whip Whipped Topping Mix

If desired, remove wrapper from one end of a bar of chocolate. Using a vegetable peeler, frequently dipped in hot water, shave 6 squares of chocolate into curls or shavings. Set aside to use as garnish. (Or use all the chocolate in the sauce and garnish cakes with chopped nuts or flaked coconut.) Break remaining chocolate and combine with sugar, cinnamon, and water. Cook and stir over low heat until sauce is smooth. Remove from heat; stir in vanilla. Cool to room temperature. Then blend 1 1/2 cups of the sauce into the dry pie crust mix; divide into 4 parts. Press or spread each part over the bottom of inverted 15 x 10-inch jelly roll pan to within 1/4 inch of edge. Bake at 425° about 8 minutes, or until almost firm. Remove from oven. At once trim edges, if necessary, and cut each layer in half crosswise to form two 10 x 7-inch rectangles. Cool just until firm — about 5 minutes. Run tip of knife under edges to loosen from pans; place on racks. Cool thoroughly.

Whip cream just until soft peaks will form, or combine whipped topping mixes and prepare as directed on package, using a large, deep mixing bowl and an electric mixer. Fold in remaining chocolate sauce. For each cake alternate 4 pastry layers with half of the whipped filling, beginning with pastry and spreading 1 cup filling on each layer. Sprinkle with chocolate curls. Chill 8 hours or longer. To serve, cut into small squares, or halve each cake crosswise and slice halves. Makes 24 to 28 servings.
The foods on this menu are generally popular, can be prepared ahead, are easy to serve — primary requirements for a success.

**MENU**

- Baked Ham
- Macaroni and Cheese
- *Creamy Coleslaw
- Sliced tomatoes and cucumbers (in season)
- *Peach and Raspberry Dessert
- *Coffee for a Crowd (card 36)

The Kitchen Chairman is responsible for the menu, cooks, marketing, storage of supplies, kitchen equipment, work schedule, and smooth cooperation with Dining Room Chairman.

Check the kitchen equipment and beg, borrow, or rent missing items. Make a detailed work schedule and specific assignments. Appoint a “floater” to run errands, open cans, mop up spills.

Plan a detailed shopping list. Include staples, garnishes, spices, emergency supplies of canned goods, wax paper, paper bags, and containers. Arrange with the market to return for credit any unused supplies. Keep track of all expenses.
**PEACH AND RASPBERRY DESSERT**

- 4 packages (3 oz. each) or 2 packages (6 oz. each) Jell-O Raspberry Gelatin
- 4 cups boiling water
- 2 packages (10 oz. each) Birds Eye Red Raspberries, thawed
- 1 can (1 lb. 13 oz.) sliced peaches
- ½ teaspoon almond extract

Dissolve gelatin in boiling water. Drain fruits, mixing and measuring syrups; add cold water to make 3 cups. Add syrup and almond extract to gelatin. Chill until thickened. Fold in fruits; pour into 13 x 9-inch pan. Chill until firm — 4 hours or longer. Cut in squares; garnish as desired. Makes 10 ½ cups or 20 servings.

**Double Cherry Dessert.** Prepare as directed for Peach and Raspberry Dessert, using Jell-O Cherry Gelatin, substituting 1 can (1 lb. 14 oz.) dark sweet cherries and 2 cups miniature marshmallows for the fruits, and using only ¼ teaspoon almond extract.

**CREAMY COLESLAW**

- 4 envelopes Good Seasons Onion Salad Dressing Mix
- 1 cup vinegar
- ½ cup water
- 2 ⅔ cups salad oil
- 3 cups mayonnaise
- 6 pounds (12 qt.) shredded cabbage
- 1 cup chopped green pepper

Prepare salad dressing mix with vinegar, water, and oil as directed on envelope. Gradually blend into mayonnaise. Combine cabbage and green pepper. Add dressing mixture; toss lightly. Makes about 6 quarts or about 50 servings.
This old-fashioned way of entertaining has taken a new lease on life because it fits so beautifully into the modern homemaker's casual pattern of daytime sociability.

**MENU**

- Orange Nut Bread (spread with cream cheese)
- Chocolate Puffs
- Rolled Butterscotch Biscuits
- Fruit Flavor Pound Cake (card 34)
- Cream Cheese Brownies (card 25)
- Coffee and Tea for a Crowd (cards 25 and 36)

The Chocolate Puffs were inspired by a famous European recipe. For the modern version, cut 9 refrigerator biscuits in half. Place a square of Baker's German's Sweet Chocolate in the center of each half, bring edges of dough over chocolate, and pinch together tightly. Fry in hot fat ($375^\circ$) until golden brown — about 2 minutes. If desired, roll in confectioners' sugar.

If you're having this party — or any party — in rubbers-and-galoshes weather, give each guest a brown paper bag to put his footwear in, and have a felt-tipped pen handy so he can initial it. 'Twill save confusion when the party is over.
ORANGE NUT BREAD

2 1/4 cups sifted all-purpose flour
  2 teaspoons Calumet Baking Powder
  1/2 teaspoon baking soda
  3/4 teaspoon salt
  3/4 cup plus 2 tablespoons sugar
  3/4 cup chopped nuts
  1/4 cup grated orange rind
  1 egg, well beaten
  1/2 cup milk
  1/2 cup orange juice
  2 tablespoons shortening, melted

Sift flour with baking powder, soda, salt, and sugar. Add nuts, raisins, and orange rind. Combine egg, milk, and orange juice; add to flour with shortening. Mix until flour is dampened and fruit distributed. Pour into greased 9 x 5-inch loaf pan. Bake at 350° for 1 hour, or until top springs back when pressed lightly. Cool; then wrap in foil; store overnight before slicing.

ROLLED BUTTERSCOTCH BISCUITS

1 3/4 cups unsifted Swans Down Cake Flour
  2 teaspoons Calumet Baking Powder
  3/4 teaspoon salt
  5 tablespoons shortening
  1/2 cup milk
  6 tablespoons butter
  1/4 cup firmly packed brown sugar
  1/4 teaspoon cinnamon
  1/3 cup chopped nuts
  1/3 cup firmly packed brown sugar

Mix flour, baking powder, and salt; cut in shortening. Add milk; stir until soft dough is formed. Knead 20 turns on lightly floured board. Roll 1/4 inch thick; spread with 2 tablespoons butter. Combine 1/4 cup sugar, cinnamon, and nuts; sprinkle on dough. Roll; cut in 1-inch slices. Melt 1/4 cup butter in 8-inch square pan; sprinkle in 1/3 cup sugar. Place biscuits in pan. Bake at 425° for 15 minutes; then reduce heat to 350° and bake 20 minutes. Invert on plate. Serve warm.
Cakes that Rise to the Occasion

FRUIT FLAVOR POUND CAKE
1 package Swans Down Lemon Flake, Orange Coconut, or Yellow Cake Mix
1 package (3 oz.) Jell-O Gelatin, any flavor
3/4 cup water
1/2 cup salad oil
4 eggs

Combine all ingredients in large bowl. Blend at low speed of electric mixer just to moisten. Beat 3 minutes at medium speed or with a spoon until creamy. Pour into a 10-inch tube pan that has been lined on bottom with paper. Bake at 350° for 50 to 55 minutes, or until cake tester inserted into center comes out clean. Cool in pan 15 minutes; then remove from pan and cool thoroughly on rack. Serve plain or frosted.

Note: This cake may also be baked at 350° in following pans lined on bottoms with paper:
One 9-inch tube pan for 60 to 65 minutes
Two 9 x 5-inch loaf pans for 40 to 45 minutes
One 13 x 9-inch pan for 40 to 45 minutes
Two 9-inch layer pans for 30 to 35 minutes
Two 8-inch layer pans for 35 to 40 minutes

Lemon-Glazed Cake. Prepare Fruit Flavor Pound Cake as directed, using yellow cake mix, lemon flavor gelatin, and a 13 x 9-inch pan. Cool in pan 15 minutes; then remove from pan and place on rack. Meanwhile, gradually blend 1/3 cup lemon juice into 2 cups sifted confectioners' sugar; add 2 tablespoons melted butter and 1 tablespoon water. Punch holes through cake with cake tester or pick. Pour glaze mixture over cake, allowing glaze to run into holes and penetrate cake. Place cake on serving platter; serve warm or cooled. Garnish with prepared whipped topping and lemon slices, if desired.
1-2-3-4 CAKE

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
½ teaspoon salt
1 cup butter or margarine
2 cups sugar
1 teaspoon vanilla
½ teaspoon almond extract
4 eggs
1 cup milk

Sift flour with baking powder and salt. Cream butter until very soft. Add sugar 2 tablespoons at a time, creaming after each addition until light and fluffy — 10 minutes on electric mixer or longer by hand. Stir in vanilla and almond extract. Add eggs one at a time, beating well after each addition. Add flour mixture alternately with milk, beating after each addition until smooth. Pour into three 9-inch layer pans lined on bottoms with paper. Bake at 350° for 25 to 30 minutes, or until cake tester inserted in center comes out clean. (If necessary, a third of batter may be held while two layers bake.) Cool in pans about 10 minutes; then remove from pans and cool thoroughly on racks. Frost as desired.

Note: This cake may also be baked at 350° in following pans lined with paper:

- Two 9-inch square pans for 40 to 45 minutes
- One 13 x 9-inch pan about 40 minutes plus about 12 cupcake pans about 25 minutes
- Four dozen cupcake pans about 25 minutes

Loaf Cakes. Prepare 1-2-3-4 Cake as directed, decreasing baking powder to 2 teaspoons and milk to ¾ cup plus 2 tablespoons. Pour into two greased 9 x 5-inch loaf pans; bake at 325° about 1 hour, or until tops of loaves spring back when pressed lightly.
Party Frostings

FRUIT FLAVOR SEVEN MINUTE FROSTING

2 egg whites
1 1/4 cups sugar
1 package (3 oz.) Jell-O Gelatin, any flavor
Dash of salt
1/2 cup water
2 teaspoons light corn syrup

Combine all ingredients in top of double boiler. Beat about 1 minute, or until thoroughly mixed. Beat over gently boiling water at high speed of electric mixer or with rotary beater 7 minutes, or until frosting will stand in stiff peaks. Stir up from bottom and sides of pan occasionally. Remove from boiling water and spread on cake immediately. Makes about 7 cups — enough to frost tops and sides of two or three 8- or 9-inch layers, a 10-inch tube cake, or a 13 x 9-inch cake or tops of about 6 or 7 dozen cupcakes.

COOKIE SPRINKLE-ON
Sprinkle any flavor Jell-O Gelatin (right from the package) on baked cookies that have been brushed with corn syrup or frosted.

TEATIME GLAZE

1 package (4 oz.) Baker’s German’s Sweet Chocolate
1 tablespoon butter or margarine
1/4 cup water
1 cup sifted confectioners’ sugar
Dash of salt
1/2 teaspoon vanilla

Melt chocolate and butter in water over low heat. Mix sugar and salt; gradually add chocolate, blending well. Add vanilla. Makes 3/4 cup — enough to glaze top of a 9-inch layer, a 9- or 10-inch tube cake, or a loaf cake.
PARTY FROSTINGS

BUTTER FROSTING

\[ \frac{1}{2} \text{ cup butter or margarine} \]
\[ \text{Dash of salt} \]
\[ 1 \text{ pound (about 4 cups) unsifted confectioners' sugar} \]
\[ \frac{1}{4} \text{ cup (about) milk} \]
\[ 1 \text{ teaspoon vanilla} \]

Cream butter with salt; gradually add part of the sugar, blending well after each addition. Add remaining sugar alternately with milk, beating vigorously after each addition until smooth and creamy, until frosting is of proper spreading consistency. Blend in vanilla. Makes about 2 1/2 cups — enough to frost tops and sides of two 9-inch layers, two 9 x 5-inch loaves, or a 13 x 9-inch cake or tops of 24 cupcakes. To frost three 9-inch layers, prepare 1 1/2 times this recipe. Makes about 4 cups.

Lemon Frosting. Prepare Butter Frosting as directed, omitting vanilla, substituting 1 tablespoon lemon juice for 1 tablespoon of milk, and adding 3/4 teaspoon grated lemon rind to butter.

Chocolate Frosting. Prepare Butter Frosting as directed, adding 2 squares Baker's Unsweetened Chocolate, melted, with vanilla.

GOLDEN ORANGE FROSTING

\[ \frac{1}{3} \text{ cup butter} \]
\[ 1 \frac{1}{2} \text{ tablespoons grated orange rind} \]
\[ 1 \text{ teaspoon grated lemon rind} \]
\[ \frac{1}{4} \text{ teaspoon salt} \]
\[ 1 \text{ egg yolk} \]
\[ 1 \text{ pound confectioners' sugar, sifted} \]
\[ 1 \text{ tablespoon orange juice} \]
\[ 2 \text{ teaspoons lemon juice} \]

Cream butter with orange rind, lemon rind, and salt. Add egg yolk; mix well. Alternately add confectioners' sugar and juices, beating well after each addition. Makes 2 cups — enough to frost tops and sides of two 8- or 9-inch layers.
Coffee — Plain and Fancy

BREWED COFFEE FOR A CROWD
Follow the directions for your coffeemaker, using the amounts given below. Always start with fresh cold water. Serve coffee piping hot — keep over very low heat or in electric coffeemaker, but do not allow it to boil.

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<th>Water</th>
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<td>1 pound*</td>
<td>2½ gallons</td>
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<tr>
<td>100</td>
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<td>5 gallons</td>
</tr>
<tr>
<td>150</td>
<td>3 pounds</td>
<td>7½ gallons</td>
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</table>

*To use 1 or 2 pounds of coffee from a 2- or 3-pound can, measure about 5½ cups per pound.

INSTANT COFFEE FOR A CROWD
Measure instant coffee into a carafe or other large container. Blend in part of the water; then add remaining water. Bring just to a boil — do not boil. Or stir boiling water into the coffee, cover, and let steep a few minutes. Serve piping hot.

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<th>Servings</th>
<th>Instant Coffee</th>
<th>Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>¼ cup</td>
<td>1 quart</td>
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<tr>
<td>25</td>
<td>2-oz. jar (about 1 cup)</td>
<td>1 gallon</td>
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<tr>
<td>75</td>
<td>6-oz. jar (about 3½ cups)</td>
<td>3 gallons</td>
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<tr>
<td>125</td>
<td>10-oz. jar (about 5½ cups)</td>
<td>5 gallons</td>
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DEMITASSE

2-oz. jar (about 1 cup) Instant Maxwell House, Instant Sanka, or Instant Yuban Coffee
2 quarts boiling water

Place instant coffee in large saucepan or other heatproof container. Stir in boiling water. Cover; let steep 5 minutes. Serve in demitasse cups. Makes 2 quarts or about 20 servings. Traditionally Demitasse is served black, but sugar and cream may be made available.

INSTANT CAFE AU LAIT

¾ cup Instant Maxwell House Coffee
4 quarts hot milk
Sugar
½ cup prepared Dream Whip Whipped Topping

Place instant coffee in a large saucepan or other heatproof container. Add hot milk; stir until dissolved. Sweeten to taste with sugar. Top each serving with about 1 teaspoon prepared topping. Makes 4 quarts or 25 servings.

ESPRESSO-TYPE COFFEE

½ cup Instant Maxwell House Coffee
2 quarts hot brewed Maxwell House Coffee

Stir instant coffee into the hot brewed coffee. Serve at once in demitasse cups. Makes 2 quarts or about 20 servings.

Coffee Cappuccino. Prepare Espresso-Type Coffee as directed, adding ½ teaspoon cinnamon. If desired, top each serving with prepared Dream Whip Whipped Topping or whipped cream.

Coffee Chocolaccino. Combine 8 squares (1 package) Baker's Unsweetened Chocolate, 1 cup sugar, ¼ teaspoon salt, and 2 quarts milk. Bring to a boil, stirring frequently; then simmer for 4 minutes, stirring constantly. Remove from heat. Prepare Espresso-Type Coffee as directed; add to chocolate mixture, blending well. Makes 4 quarts or about 40 servings.
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Alpha-Bits, Angel Flake, Baker’s, Birds Eye, Calumet, Dream Whip, German’s, Golden, Good Seasons, Jell-O, Kool-Aid, Maxwell House, Minute, Open Pit, Post, Sanka, S.O.S, Swans Down, Tang, and Yuban are trademarks of General Foods Corporation, White Plains, N.Y.