

Dorothy Dean

## Homemakers Service



# Appetizers

*Easy on the hostess . . .*

## PARTY DIPS



**SOUR CREAM DIP:** Stir  $\frac{1}{3}$  to  $\frac{1}{2}$  package onion soup mix or 1 tablespoon dry salad dressing mix (bleu cheese or exotic herbs) into  $\frac{1}{2}$  pint dairy sour cream; mix thoroughly. YIELD: About 1 cup.

**BLUE CHEESE DIP:** Mix 1 8-ounce package cream cheese or 1 half-pint cottage cheese with 1 4-ounce wedge blue cheese and garlic salt, onion salt and pepper to taste. Add  $\frac{1}{2}$  to 1 cup whipped cream, mayonnaise or sour cream, enough to give good dipping consistency. YIELD: About 2 cups.



**BLENDER CHEESE DIP:** Put  $\frac{1}{4}$  cup milk and 1 cup cream-style cottage cheese in blender. Cover; blend for 20 seconds. Add 2 ounces blue cheese, 2 3-ounce packages cream cheese, 1 garlic clove, if desired, and few drops Tabasco. Cover; blend for 10 seconds . . . just long enough to make smooth mixture. YIELD: 2 cups.

**GREEN GODDESS DIP:** Combine 1 cup mayonnaise,  $\frac{1}{2}$  cup dairy sour cream, 2 tablespoons anchovy paste, 1 tablespoon tarragon vinegar, 1 tablespoon lemon juice,  $\frac{1}{3}$  cup minced parsley, 3 tablespoons finely chopped chives, 1 minced clove garlic, salt and pepper to taste. Chill to blend flavors. YIELD: About 2 cups.

**SAUCE IBERIA:** Mix 1 cup mayonnaise, 1 tablespoon anchovy paste,  $\frac{1}{2}$  teaspoon dry mustard,  $\frac{1}{4}$  teaspoon garlic salt,  $\frac{1}{2}$  teaspoon Tabasco and 2 tablespoons tarragon vinegar. Stir in 3 chopped hard-cooked eggs, 3 tablespoons chopped sweet pickle, 1 tablespoon chopped stuffed olives and 1 teaspoon minced onion; mix well. Especially good as dip for celery and carrot sticks and cauliflowerettes. YIELD: About 2 cups.

**LOW CALORIE BLENDER DIP:** Put  $1\frac{1}{2}$  cups cream-style cottage cheese, 1 tablespoon mayonnaise and 1 teaspoon dry salad dressing mix (any favorite flavor) in blender. Cover; blend for about 30 seconds . . . just long enough to make smooth mixture. Accompany with crisp vegetable relishes. YIELD:  $1\frac{1}{3}$  cups.

*Calorie-conscious dippers . . .*

## CRISP VEGETABLE RELISHES

**CARROT CURLS:** Pare carrots. With vegetable peeler, cut in thin lengthwise slices. Roll up each slice; fasten with toothpick. Cover with cold water; chill in refrigerator several hours until slices curl. Remove picks before serving.

**CAULIFLOWERETS:** Wash cauliflower; break "flowers" into bite-sized pieces. Chill in refrigerator to crisp.

**CELERY CURLS:** Cut celery stalks in 3-inch pieces. Make parallel cuts, 1-inch deep and  $\frac{1}{4}$ -inch apart, at one end of each. Cover with cold water; chill in refrigerator.

**PEPPER STICKS:** Wash green peppers; remove seeds and stems. Cut in lengthwise pieces. Chill in refrigerator to crisp.

**RADISH ROSES:** Wash radishes; trim leaves, leaving a small tuft. Cut off roots. With tip of knife, outline four or five thin petals around each radish. Then loosen petals by carefully cutting from the root end nearly to the stem. Cover with cold water; chill in refrigerator several hours until petals stand out.

**CRAB DIP:** Mix 2 3-ounce packages cream cheese, 1 cup flaked crab meat, 2 tablespoons mayonnaise, 1 teaspoon Worcestershire, dash of garlic salt and about  $\frac{1}{2}$  cup dairy sour cream, enough to give good dipping consistency. YIELD: About 2 cups.

**CRAB LOUIS DIP:** Combine 1 3-ounce package cream cheese, 1  $6\frac{1}{2}$ -ounce can crab, drained and flaked,  $\frac{1}{2}$  can tomato soup, not diluted,  $\frac{1}{2}$  cup mayonnaise,  $\frac{1}{8}$  teaspoon garlic powder plus salt, other seasonings to taste. Especially good with carrot sticks, celery sticks, bread sticks as well as chips. YIELD: 2 cups.

**CLAM DIP:** Drain 1 7-ounce can minced clams (reserve liquor); mix with 2 3-ounce packages cream cheese, 1 tablespoon mayonnaise, 1 teaspoon Worcestershire and a dash of garlic salt, if desired. Add enough of the reserved clam liquor to give good dipping consistency. YIELD: About  $1\frac{1}{2}$  cups.

**HOT CLAM DIP:** Mix 1 8-ounce package cream cheese, 1 7-ounce can minced clams, drained,  $\frac{1}{2}$  cup cream, 2 tablespoons Worcestershire, dash of salt and Tabasco. Just before serving, heat in blazer pan of chafing dish over hot water until cheese is melted and mixture is hot. Keep warm; serve with crisp potato chips. YIELD: About  $2\frac{1}{2}$  cups.

**SHRIMP DIP:** Combine 1  $4\frac{1}{2}$ -ounce can shrimp, drained and rinsed, 1 3-ounce package cream cheese,  $\frac{1}{4}$  cup mayonnaise, 1 tablespoon chili sauce, 1 teaspoon Worcestershire, 1 teaspoon lemon juice. With electric mixer, beat until smooth. Stir in onion and garlic salt to taste. Thin, if necessary, with mayonnaise or cream. YIELD: About  $1\frac{1}{2}$  cups.

**GUACAMOLE DIP:** Mash 2 ripe avocados; blend with 1 small onion, grated, 3 tablespoons chili sauce, 1 tablespoon lemon juice, 4 dashes of Tabasco, 1 to 2 teaspoons chili powder and salt to taste. Stir in  $\frac{1}{4}$  to  $\frac{1}{3}$  cup mayonnaise, enough to give good dipping consistency. Especially good with corn chips. YIELD: About  $1\frac{1}{2}$  cups.

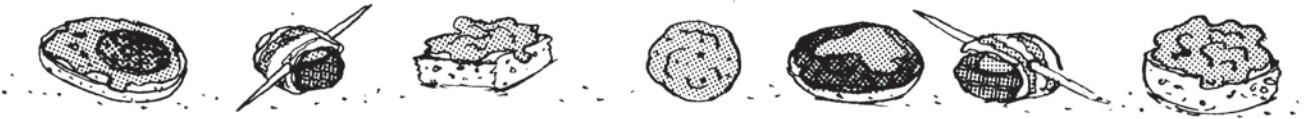
## HOT APPETIZERS . . . including freeze-easy pleasers.

**HOT STUFFED MUSHROOMS:** Start with 1 pound fresh mushrooms, about 40 medium-sized. Wipe with damp paper towel; remove stems (reserve for another use). Combine  $\frac{2}{3}$  cup dry bread crumbs,  $\frac{1}{3}$  cup grated Parmesan cheese, 3 tablespoons melted butter and 1 unbeaten egg white. Dip mushrooms in melted butter, about  $\frac{1}{2}$  cup, then fill . . . not too full . . . with crumb mixture. Arrange in shallow rimmed pan. Bake at 400 degrees for about 10 minutes. Serve hot. YIELD: About 40.

**RUMAKIS:** Cut 6 chicken livers in quarters. (If desired dip in soy sauce.) Dust with flour; brown lightly in melted butter. Cut 12 slices of bacon in half; fry just until limp. Wrap a bacon strip around each chicken liver piece; add a slice of water chestnut, if you like. Secure with toothpick. Bake at 400 degrees for about 10 minutes, turning to brown evenly. Serve at once or keep hot in chafing dish. YIELD: 2 dozen.

**PIZZA APPETIZERS:** Snip 10 refrigerated biscuits into fourths. Roll each into a ball; place on greased baking sheet. With floured bottom of glass, flatten into circles. Mix  $\frac{1}{2}$  cup tomato paste, 1 teaspoon crumbled oregano and a dash of garlic and onion salt (or use canned pizza sauce). Top with sliced pepperoni, mushroom, shrimp or rolled anchovies, if desired. Sprinkle with  $\frac{1}{4}$  cup shredded mozzarella or cheddar cheese and  $\frac{1}{4}$  cup grated Parmesan cheese. Bake at 425 degrees for about 10 minutes. Serve hot. YIELD: 40.

**PARMESAN PUFFS:** Blend  $\frac{1}{2}$  cup mayonnaise,  $\frac{1}{4}$  cup grated Parmesan cheese, 1 teaspoon Worcestershire and a dash of onion salt. Spread on toasted bread rounds. Broil for 2 or 3 minutes until lightly browned; serve at once. YIELD: About 3 dozen.



## COLD APPETIZERS . . . all are do-aheads.



**DEVILED EGGS:** Cut 6 hard-cooked eggs in half lengthwise. Remove yolks; mash with 2 or 3 tablespoons mayonnaise,  $\frac{1}{2}$  teaspoon prepared mustard,  $\frac{1}{4}$  teaspoon paprika,  $\frac{1}{4}$  teaspoon salt, dash of pepper plus 2 tablespoons pickle relish or chopped stuffed olives, if you like. Refill whites; dust with paprika. YIELD: 12.

**BOLOGNA WEDGES:** Blend 1 3-ounce package cream cheese, 2 tablespoons mayonnaise and a dash of Worcestershire. Spread between 10 slices of bologna (about  $\frac{1}{2}$  pound) to make 2 five-decker sandwiches. Wrap, then refrigerate until filling is firm. To serve, cut in small wedges and spear with tooth picks. YIELD: About 16.

**NUTS AND BOLTS:** Measure 2 cups Wheat Chex, 2 cups Rice Chex, 2 cups Corn Chex, 1 cup Cheerios, 2 cups pretzel sticks,  $\frac{1}{2}$  cups salted peanuts and  $\frac{1}{2}$  cups salted mixed nuts into large shallow pan. Melt  $\frac{1}{2}$  cup butter; stir in 1 tablespoon Worcestershire, 1 teaspoon celery salt and  $\frac{1}{2}$  teaspoon garlic salt. Pour over cereal mixture; toss until all is coated with butter. Bake at 300 degrees for about 30 minutes, stirring every 10 minutes. Spread out to cool. Store in covered containers. YIELD: About 3 quarts.

**ALMOND CHICKEN BITES:** Measure  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup chicken broth, 1 tablespoon parsley flakes,  $\frac{1}{2}$  teaspoon season salt, 1 teaspoon Worcestershire and a few drops of Tabasco into saucepan; bring to a boil. Turn off heat; add  $\frac{1}{2}$  cup flour all at once. Stir vigorously until mixture forms ball. Remove from heat; add 2 eggs, one at a time, beating well after each. Mince  $\frac{1}{2}$  cup chicken (1 5-ounce jar); add. Stir in  $\frac{1}{3}$  cup toasted chopped almonds. Drop by level  $\frac{1}{2}$  teaspoons onto ungreased cookie sheet. Cook at once (or freeze until serving time). Bake (unthawed) at 450 degrees for 10 to 15 minutes until puffed and golden brown. Serve hot. YIELD: About 5 dozen.

**HOT CRAB CANAPES:** Whip 1 egg white until stiff; fold in  $\frac{1}{2}$  cup mayonnaise and  $\frac{1}{2}$  cup flaked crab. Season to taste with Worcestershire, salt, pepper and Parmesan cheese if desired. Toast small rounds or squares of bread. Just before serving, spread with crab mixture then sprinkle with paprika. Broil for 2 or 3 minutes until puffed and delicately browned; serve at once. YIELD: About 3 dozen.

**OLIVE CHEESE BALLS:** Shred  $\frac{1}{2}$  pound sharp cheddar cheese (2 cups). Add  $\frac{1}{4}$  cup soft butter, 1 cup flour and a dash of paprika. Work dough with hands to mix thoroughly. Round up into two balls; shape each into a roll then cut into 24 pieces. Mold around 48 well-drained stuffed olives; cover each completely. Refrigerate (or freeze until serving time). Place on ungreased cookie sheet. Bake (unthawed) at 400 degrees for 10 to 12 minutes until lightly browned. Serve hot. YIELD: 4 dozen.

**MARINATED ARTICHOKE HEARTS:** In a jar, combine  $\frac{1}{3}$  cup salad oil, 3 tablespoons olive oil, 3 tablespoons lemon juice, 3 tablespoons vinegar, 2 teaspoons salt, dash pepper,  $\frac{1}{2}$  teaspoon sugar and 1 clove garlic; shake well. Pour over 1 package frozen artichokes, cooked and drained. Marinate at least 3 hours. To serve, drain, then spear on picks. YIELD: About 2 dozen.

**CURRIED OLIVES:** Combine 1 tablespoon instant minced onion and 2 tablespoons lemon juice; let stand 5 minutes. Add 1 tablespoon curry powder. Slowly beat in  $\frac{1}{2}$  cup salad oil. Place  $1\frac{1}{2}$  cups stuffed olives, well-drained, in jar; pour curry mixture over. Cover; refrigerate at least 3 days to mellow flavors. Remove olives from marinade; pat dry. Serve on toothpicks . . . warn guests that these olives are "curried!"

**DILLED SHRIMP MOLD:** Sprinkle 1 envelope gelatin over  $\frac{1}{4}$  cup tomato juice in saucepan. Place over medium heat, stirring constantly until gelatin is dissolved. Remove from heat; stir in 3 tablespoons chili sauce, 1 tablespoon lemon juice, 2 teaspoons dill weed, 1 teaspoon Worcestershire and  $\frac{1}{8}$  teaspoon Tabasco. When mixture is cool, stir in  $\frac{1}{2}$  pint dairy sour cream; beat until smooth. Drain, rinse and mash 2  $4\frac{1}{2}$ -ounce cans shrimp; stir in. Turn into  $2\frac{1}{2}$ -cup mold. Chill until firm. Unmold; garnish with parsley and whole shrimp if desired.

# Children's Parties

## RULES FOR HAPPY CHILDREN'S PARTIES

- 1—Plan the party to suit the age group you're entertaining. Don't leave things up to fate; activities must be well timed and well organized to keep children busy.
- 2—Hold the party outside if possible; or, stage it amid surroundings which will not be injured readily.
- 3—Alternate active games with very quiet ones. If sides are chosen, divide the youngsters without regard for age or sex. Start another game if teams are too large; don't keep children waiting "long minutes" for their turns.
- 4—See that each child receives at least one prize or a small remembrance or favor to take home. Provide individual bags, clearly marked, for preschoolers to keep these in.
- 5—Offer foods that are simple and familiar, at an hour as near as possible to that of the children's own mealtime. Hamburgers, hot dogs, celery and carrot sticks, potato chips, ice cream, cake, cookies and milk never fail to please. If the refreshments do not take the place of a meal, make them light.
- 6—Don't insist that youngsters must eat. They may be so excited that eating may do more harm than good.
- 7—End the party immediately after "refreshments." The party has reached its climax and trouble may start if children linger.
- 8—Remember that children's parties are meant to be fun for everyone, including the host-parents. Be enthusiastic—your attitude will play no small part in the success of your child's party.



## PARTY SNACKS FOR JUNIORS

### PEEK-A-BOO SANDWICHES:

Take a slice of lunch meat, cut out eyes, nose and mouth. Place on buttered bread slice. Or, spread triangles or rounds of bread with peanut butter or soft cheese. Make a face on each sandwich with raisins, nuts or cherries.

### PUZZLE SANDWICHES:

Make up sandwiches using two varieties of bread—white, wheat, raisin, etc. Put together with any favorite filling. Cut each one in various-shaped pieces. Let tots fit their sandwich puzzle pieces together before eating.

### ICE CREAM FLOWER POT:

Spoon ice cream into waffle cuplet cone, sprinkle with a few crushed chocolate wafer crumbs or chocolate decorates. Place in freezer until serving time. Make gumdrop flowers, using assorted colors. Fasten together with toothpicks. Cut out gumdrop leaves or use green leaf gumdrops. When ready to serve, decorate each cuplet with a flower and leaf.

### PARTY FUNNY FACE:

Use hot drink paper cups with handles. Fill with ice cream. Top with whipped cream and tinted coconut. Fold out handles for "ears." Using raisins, cherries or gumdrops, fit "eyes" into corners of handles. With crayon, draw "eyebrows," "nose" and "mouth" on paper cup.

### ICE CREAM CLOWN:

Use a large round chocolate cookie for the clown's ruffle. Top with a large scoop of ice cream for the clown's head. Decorate with chocolate chip eyes and nose and a maraschino cherry mouth. Fit on ice cream cone for hat. (Just tip the cone right side up when it's time to eat.)

### SNOWMAN:

Place a scoop of ice cream on a chilled serving dish. Use 3 raisins for coat buttons. Place a smaller scoop of ice cream on top. Use raisins for eyes, cherry for nose and mouth. Top with a licorice candy hat. Sprinkle coconut around base for snow.



## PARTY INVITATIONS

For very small children, telephone the invitations. This gives the other mothers a chance to ask questions and gives you a chance to be more specific about the time the party starts and ends.

For older children, be sure to send real invitations. Nothing pleases a child more than to open mail addressed to him.

**MAGIC INVITATION:** Squeeze juice of one lemon into shallow bowl to make "invisible" ink. Use plain white paper and a toothpick dipped into the juice for the pen. In writing the message, check as you go along to be sure your "pen" is moist enough to leave a clear, wet impression on the page. (Let the note dry thoroughly before putting it into the envelope.) At the top of the note, with a real pen or pencil, write instructions for making the magic writing appear on the apparently blank paper. The trick is to hold the paper against the lighted bulb in a lamp. It's the concentrated heat from the bulb that makes the writing appear. This takes just a few minutes.



## IT'S SOMEBODY'S BIRTHDAY



### SMALL FRY—Age 2 and under:

If you can't resist the temptation to celebrate your little darling's birthday, invite less than four children and plan the party for their mothers. Let the youngsters amuse themselves; scatter around all kinds of toys for them to play with. Highlight the party with a two-minute spotlight on the "star," perhaps when the gifts are opened or when the birthday cake is served.

### PRE-SCHOOLERS—Age 3 to 6 years:

These parties should be short and simple—an hour to an hour and a half. Limit your party to no more than eight children (six at 3-year level).

As the children arrive, let them play with a few toys. Provide simple entertainment, a brief story or nursery rhymes. "Ring Around the Rosy," "Little Sally Orphan," "Farmer in the Dell," "London Bridge" and "Follow the Leader" are good games for this age group. The younger set may prefer block building, fingerprinting or free play. Weather permitting, you'll find the sandbox a favorite.

When the host or hostess opens the gifts, all the other children should be given a wrapped gift so they don't feel hurt. Little dolls in baskets for girls and airplanes or cars for boys are always welcome.

Party hats are fun and can be made inexpensively out of newspaper or wallpaper.

It's a good idea to have the party near a regular mealtime. Refreshments can be a simple luncheon or supper. Remember, though, that it is still a birthday party, so don't forget cake, favors and all.

Individual cupcakes, each with its own candle, are often better at this age. Then everyone has a chance to blow out a candle.

At the party table, balloons will make a hit—attach to each chair or use a cluster of balloons for centerpiece.

## CIRCUS PARTY

Cut bright-colored construction paper in balloon shapes for invitations. Tie string on the bottom of each. Write out invitation in black or colored pencil.

Decorate the party room as the "Big Top." Hang crepe paper streamers from center of the ceiling to sides of the room. Use plenty of bright-colored balloons for decoration.

"Going to the Circus" a la musical chairs is an appropriate game. Another good one is CLOWN BEAN TOSS. Draw a large clown on heavy cardboard; outline features and cut out a big mouth. Fasten the clown in a doorway or other suitable spot. Have children toss bean bags at the clown's open mouth. Award prizes, of course!

For refreshments, star a CIRCUS CAKE: Insert colored toothpicks two inches from edge of chocolate-frosted cake to make circus ring. Sprinkle green-colored sugar inside ring. Arrange animal crackers in and around ring. Stand dime-store ringmaster in center. To add to the circus mood, serve hot dogs, ice cream cones. Use popcorn balls and balloons for party favors.

### THE STARRY-EYED—Age 6 to 8 years:

Planning and organizing the party is an absolute essential for this age group.

The old classic games—pin the tail, musical chairs, potato race and ball toss are as good as they ever were. And so are PRIZES. Have a prize for the high and low scorer in each game. The important thing is that every child has a chance to win a prize to take home. It's a good idea to have a prize table for this age group. Let children pick their own prizes (several may be duplicates).

DROP THE CLOTHESPIN, a favorite game, is played as follows: Give five clothespins to each guest and ask each in turn to kneel on a chair facing the back of it. The object of the game is to drop as many clothespins as possible into an empty quart milk bottle, placed on the floor about one foot behind the chair.

Finger foods are always popular with this group—hot dogs top the list. A birthday cake is a must. Dramatize the table by carrying out the party theme. Be sure to have snappers and colorful favors.

### YOUNG DYNAMOS—Age 9 to 12 years:

This age group is very interested in planning the birthday party, making decorations, invitations and favors. These youngsters appreciate a party atmosphere and they are most appreciative of the food.

All-girl or all-boy parties are often preferred. Youngsters enjoy all kinds of games, both active and quiet. Try an outdoor scavenger hunt or silly skill games in which contestants pick up beans, tie knots, etc., while wearing work gloves. Winter skating or sledding parties, swimming parties and picnics are always favorites.

If you don't have outdoor space or the weather isn't cooperative, supervise a trip to a carefully selected movie. Come home to finish off the party amid birthday decorations to suit the occasion.

## HOBO PARTY

Boys and girls of grade school age enjoy a "hobo party." Invite them to come attired as "gentlemen of the road"; such clothing is perfect for the active games usually planned.

When serving time arrives, hand each child his refreshments packed in a bandana handkerchief and tied to a stick. Form a line of march and have the leader instructed to end the trail wherever you wish the children to eat. This should be outdoors if the weather permits or in the basement, or on the porch. Spread newspapers for a table. Old wooden boxes grouped in a circle will do for the seats or let everyone sit on the floor.

Sandwiches, cookies, cupcakes and fruit pack easily. If you wish to add a "hot dish," make a big kettle of chili or spaghetti. Serve it in clean tin cans saved for the occasion.

When the "Hobo Party" is also a birthday party, hide the birthday cake in an old cardboard carton, let the birthday "hobo" discover it at the proper time.

## Heirloom Desserts

### MOM'S CUP CUSTARD

- |                         |                                |
|-------------------------|--------------------------------|
| 2 eggs                  | $\frac{1}{8}$ teaspoon salt    |
| 2 cups milk             | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{4}$ cup sugar | Nutmeg                         |

Beat eggs slightly. Gradually beat in milk and sugar, then salt and vanilla. Pour into buttered custard cups; sprinkle each with nutmeg. Set cups in baking pan; add hot water to within 1 inch of tops of cups. Bake at 300 degrees for 60 to 70 minutes until silver knife inserted comes out nearly clean. YIELD: 4 or 5 custards.

### LEMON CAKE TOP PUDDING

- |                      |                        |
|----------------------|------------------------|
| 3 tablespoons flour  | 1 cup milk             |
| 3 tablespoons butter | Grated rind of 1 lemon |
| 1 cup sugar, divided | Juice of 1 lemon       |
| 2 eggs, separated    |                        |

Blend flour, butter and  $\frac{1}{4}$  cup sugar. Beat egg whites stiff; beat in remaining  $\frac{1}{4}$  cup sugar; set aside. Beat egg yolks; beat in milk, lemon rind and juice. Stir in creamed mixture. Fold in beaten egg whites. Spoon into buttered 1-quart baking dish. Set in pan of hot water (1-inch deep). Bake at 350 degrees for 45 to 50 minutes until top is firm and brown. During baking, a cake top will form over a layer of lemon custard. YIELD: 6 servings.

### BAKED RICE PUDDING

- |  |                      |
|--|----------------------|
| $1\frac{1}{2}$ cups cooked rice          | 2 cups milk, scalded |
| $\frac{1}{2}$ cup raisins                | 1 teaspoon vanilla   |
| 2 eggs                                   | 1 teaspoon butter    |
| $\frac{1}{3}$ to $\frac{1}{2}$ cup sugar | Nutmeg               |
| $\frac{1}{8}$ teaspoon salt              |                      |

Place rice and raisins in buttered 8-inch square baking dish or 1-quart casserole. Beat eggs slightly; beat in sugar and salt. Add hot milk and vanilla. Pour over rice; mix to blend. Dot with butter; sprinkle generously with nutmeg. Bake at 325 degrees for 45 to 55 minutes until silver knife inserted comes out clean. YIELD: 6 servings.

### QUICK RICE PUDDING

- |  |                                 |
|--|---------------------------------|
| $\frac{3}{4}$ cup packaged pre-cooked rice | $\frac{1}{3}$ cup sugar         |
| $2\frac{1}{2}$ cups milk                   | $\frac{1}{2}$ teaspoon salt     |
| $\frac{1}{3}$ cup raisins                  | $\frac{1}{8}$ teaspoon cinnamon |
| 1 egg                                      | $\frac{1}{8}$ teaspoon nutmeg   |
|  | 1 tablespoon butter             |

Combine rice, milk and raisins in saucepan. Bring to full boil, then remove from heat. Cover and let stand 10 minutes. Beat egg slightly; stir in sugar, salt and spices. Add a small amount of hot rice mixture to egg mixture. Stir well, then return to saucepan. Add butter. Cook gently over low heat about 5 minutes, stirring constantly. Serve warm with cream. YIELD: 6 servings.

### FLUFFY TAPIOCA CREAM

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1 egg, separated                    | 2 cups milk                    |
| $\frac{1}{4}$ cup sugar, divided    | $\frac{1}{8}$ teaspoon salt    |
| 3 tablespoons quick-cooking tapioca | $\frac{1}{2}$ teaspoon vanilla |

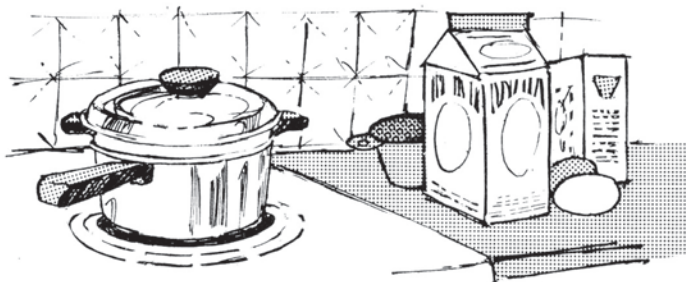
Beat egg white until foamy. Add 2 tablespoons sugar; continue beating until meringue stands in soft peaks. Set aside. Mix egg yolk, milk, tapioca, salt and remaining 2 tablespoons sugar in saucepan. Cook and stir over medium heat until mixture comes to a full boil, 5 to 8 minutes. Remove from heat. Pour a small amount of hot mixture gradually into meringue, blending well. Quickly stir in remaining tapioca mixture. Add vanilla. Let stand 15 to 20 minutes; stir. Serve warm or cold. YIELD: 4 or 5 servings.

### TAPIOCA PUDDING

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1 egg                               | $\frac{1}{8}$ teaspoon salt    |
| $\frac{1}{3}$ cup sugar             | $2\frac{3}{4}$ cups milk       |
| 3 tablespoons quick-cooking tapioca | $\frac{3}{4}$ teaspoon vanilla |

In saucepan, beat egg slightly. Stir in sugar, tapioca, salt and milk. Cook and stir over medium heat until mixture comes to a full boil, 6 to 8 minutes. Remove from heat; add vanilla. Let stand 15 to 20 minutes; stir.\* Serve warm or cold. YIELD: 4 or 5 servings.

\*If desired, fold in 1 cup diced fresh or well-drained canned fruit . . . pineapple, peaches, berries, etc. . . when you give tapioca a stir.



### PEARL TAPIOCA PUDDING

- |                                 |                             |
|---------------------------------|-----------------------------|
| $\frac{3}{4}$ cup pearl tapioca | $\frac{1}{2}$ teaspoon salt |
| 4 cups milk                     | 2 eggs                      |
| $\frac{1}{2}$ cup sugar         | 1 teaspoon vanilla          |

Pour 1 cup milk over tapioca; cover and refrigerate overnight. Place in top of double boiler over, not in, hot water; add remaining 3 cups milk. Cover; cook  $2\frac{1}{2}$  hours. Stir in sugar and salt. Beat eggs slightly; gradually stir in part of hot tapioca mixture; return to remaining tapioca mixture. Continue cooking over hot water for about 5 minutes, stirring. Remove from heat; add vanilla. Serve pudding warm or chilled. YIELD: 6 to 8 servings.

## CUSTARD BREAD PUDDING

- |                            |                                     |
|----------------------------|-------------------------------------|
| 3 cups day-old bread cubes | $\frac{1}{4}$ teaspoon salt         |
| 4 cups milk, scalded       | 3 eggs, slightly beaten             |
| $\frac{2}{3}$ cup sugar    | $\frac{1}{2}$ teaspoons vanilla     |
| 1 tablespoon butter        | $\frac{1}{2}$ cup raisins, optional |
|                            | Nutmeg                              |

Soak bread cubes in scalded milk for 5 minutes. Stir in sugar, butter and salt. Slowly pour over slightly beaten eggs. Add vanilla and raisins; mix to blend. Pour mixture into buttered  $1\frac{1}{2}$ -quart casserole; sprinkle with nutmeg. Set casserole in pan of hot water (1-inch deep). Bake at 325 degrees for about 1 hour and 15 minutes until pudding tests done. YIELD: 8 servings.

**GRAPENUTS CUSTARD:** Substitute  $1\frac{1}{2}$  cups grape-nuts for bread cubes; proceed as directed.

## PRUNE WHIP

- |  |  |
|--|--|
| 1 cup chopped cooked prunes              | $\frac{1}{4}$ teaspoon salt              |
| 3 egg whites                             | 1 tablespoon lemon juice                 |
| $\frac{1}{4}$ to $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ cup chopped nuts, optional |

Beat prunes, egg whites, sugar and salt until stiff enough to hold shape, about 5 minutes. Fold in lemon juice and nuts. Spoon into dessert dishes. OR, turn into  $1\frac{1}{2}$ -quart baking dish. Set in pan of hot water (1-inch deep). Bake at 350 degrees for 30 to 35 minutes until puffed and lightly browned. Serve with Custard Sauce or whipped cream. YIELD: 6 servings.

**CUSTARD SAUCE:** In top of double boiler, beat 3 egg yolks slightly. Beat in  $\frac{1}{4}$  cup sugar and a dash of salt. Gradually stir in  $1\frac{1}{2}$  cups scalded milk. Cook and stir over, not in, hot water for about 30 minutes until mixture thickens slightly and coats a metal spoon. Remove from heat; add  $\frac{1}{2}$  teaspoon vanilla. Pour into bowl; refrigerate until serving time.

## CLASSIC GINGERBREAD

- |                                  |                              |
|----------------------------------|------------------------------|
| $2\frac{1}{2}$ cups sifted flour | $\frac{1}{2}$ cup shortening |
| $1\frac{1}{2}$ teaspoons soda    | $\frac{1}{2}$ cup sugar      |
| 1 teaspoon ginger                | 1 egg                        |
| 1 teaspoon cinnamon              | 1 cup molasses               |
| $\frac{1}{2}$ teaspoon cloves    | 1 cup hot water              |
| $\frac{1}{4}$ teaspoon salt      |                              |

Sift dry ingredients; set aside. Cream shortening and sugar. Add egg; beat until light and fluffy. Beat in molasses. Stir in sifted dry ingredients alternately with hot water; mix just until batter is smooth. Turn into greased 9-inch square pan. Bake at 350 degrees for 50 to 55 minutes. Cut in squares; serve warm or cold, with whipped cream if desired. YIELD: 8 servings.

## MOCK APPLE PIE

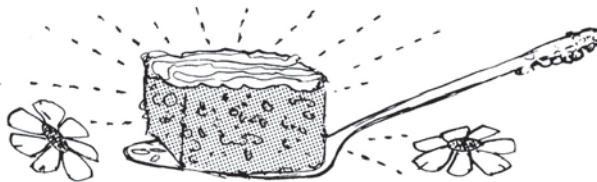
- |                                    |   |
|------------------------------------|---|
| Pastry for double-crust 8-inch pie | $\frac{1}{2}$ teaspoons cream of tartar |
| 20 single soda crackers            | 1 tablespoon butter                     |
| 1 cup water                        | $\frac{1}{2}$ teaspoon cinnamon         |
| $1\frac{1}{2}$ cups sugar          | $\frac{1}{4}$ teaspoon nutmeg           |

Line pie-pan with pastry. Break soda crackers into quarters, being careful not to crush them. Arrange in pastry-lined pan. Mix water, sugar and cream of tartar in saucepan; bring to boil. Remove from heat; pour hot mixture over crackers. Dot with butter; sprinkle with cinnamon and nutmeg. Fit on top crust; slash to let steam escape. Bake at 400 degrees for 20 to 25 minutes until crust is golden.

## BROWNIE PUDDING

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 cup sifted flour          | 1 teaspoon vanilla            |
| 2 teaspoons baking powder   | 2 tablespoons salad oil       |
| $\frac{1}{2}$ teaspoon salt | 1 cup chopped nuts            |
| $\frac{3}{4}$ cup sugar     | $\frac{3}{4}$ cup brown sugar |
| 2 tablespoons cocoa         | $\frac{1}{4}$ cup cocoa       |
| $\frac{1}{2}$ cup milk      | $1\frac{1}{4}$ cups hot water |

Sift flour, baking powder, salt, sugar and 2 tablespoons cocoa in bowl. Stir in milk, vanilla and oil; mix until smooth. Add nuts. Spoon into greased 8-inch square pan. Mix brown sugar and  $\frac{1}{4}$  cup cocoa; sprinkle over batter. Pour hot water over all. Bake at 350 degrees for 40 to 45 minutes. Serve warm or cold, garnished with whipped cream, if desired. Top of pudding is cake-like with rich chocolate sauce beneath. YIELD: 6 to 8 servings.



## LAZY DAISY CAKE

- |                        |                             |
|------------------------|-----------------------------|
| $\frac{1}{2}$ cup milk | 1 cup sifted cake flour     |
| 2 tablespoons butter   | 1 teaspoon baking powder    |
| 2 eggs                 | $\frac{1}{4}$ teaspoon salt |
| 1 cup sugar            | Lazy Daisy Topping          |
| 1 teaspoon vanilla     |                             |

Heat milk and butter to boiling in small saucepan. Beat eggs slightly; add sugar and vanilla, beating until thick and lemon-colored. Sift cake flour, baking powder and salt; stir in. Add hot milk mixture all at once; stir to blend well. Pour batter into greased 8 or 9-inch square or round cake pan. Bake at 350 degrees for 25 to 30 minutes. Remove cake from oven; immediately spread with Lazy Daisy Topping. Place under broiler for 2 to 3 minutes until bubbly and golden . . . watch closely. Serve cake from pan, warm or cooled. YIELD: 8 servings.

**LAZY DAISY TOPPING:** Stir together 3 tablespoons melted butter, 6 tablespoons brown sugar, 2 tablespoons cream and  $\frac{1}{2}$  cup flaked coconut.

## BOSTON CREAM PIE

Prepare 1 small box yellow cake mix as directed on package. Bake in 1 8-inch round cake pan. Cool; split cake layer. Put together with chilled Vanilla Custard Filling. Frost with Chocolate Glaze.

**VANILLA CUSTARD FILLING:** Combine  $\frac{1}{2}$  cup sugar, 3 tablespoons flour and a dash of salt in saucepan. Gradually stir in 1 cup milk, mixing well. Cook over medium heat, stirring until mixture thickens. Beat 2 eggs slightly. Blend in about half of hot mixture; return to pan. Cook, stirring about 2 minutes until custard is very thick. Remove from heat; stir in 2 tablespoons butter and 1 teaspoon vanilla. Cover with waxed paper; chill.

**Mix-Made Vanilla Custard:** Prepare 1 package regular (not instant) vanilla pudding as directed on box but using  $1\frac{1}{2}$  cups milk. Cover with waxed paper; chill. Beat smooth, with rotary beater, before using.

**CHOCOLATE GLAZE:** Melt 2 teaspoons butter and  $\frac{1}{2}$  square unsweetened chocolate over low heat. Remove from heat; blend in  $\frac{1}{2}$  cup sifted powdered sugar. Gradually stir in about 1 tablespoon boiling water, just enough to give good spreading consistency; beat smooth with spoon.