

# Appetizers and beverages

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### Wine Guide

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*Great party starters!  
From left: Salmon Party Log,  
Cheese Stuffed Apples,  
Two-tone Cocktail, Cocktail  
Wieners, and Chicken Puffs.*





# APPETIZERS

## FRUIT CUP COMBINATIONS

- Section 3 oranges; combine with 2 bananas, sliced, and 2 slices canned or fresh pineapple, diced. Sprinkle with lemon juice and sweeten to taste. Chill. If desired, serve in hollowed-out halves of orange shells.
- Combine diced fresh pineapple and halved ripe strawberries. Sift confectioners' sugar over. Chill. Trim with stuff of mint.
- Combine canned fruit cocktail with thin red apple slices, orange sections, and avocado balls. Chill. Or, top fruit cocktail with a scoop of orange or lemon ice.
- Freeze ginger ale to a mush in refrigerator tray. Serve in chilled sherbets; top with chilled drained canned fruit cocktail.
- Cut balls from melon using melon-ball cutter or half-teaspoon measure. Serve very cold, alone or with other fruits.
- Pare ½-inch thick rings of chilled cantaloupe or honeydew melon. Fill centers with watermelon balls or fresh berries. Sprinkle melon with lemon juice.
- Toss melon balls with mixture of sweetened fresh lime juice, finely chopped candied ginger, and a dash of bitters.
- For variety, sweeten fruits with grape juice, grenadine, apricot cordial, orange liqueur or maraschino cherry juice.

## LIME ICEBERGS

- 2 7-ounce bottles lemon-lime carbonated beverage
- 2 tablespoons lime juice
- 2 to 3 drops green food coloring
- 1 egg white
- 1 tablespoon sugar
- Lime wedges
- Mint sprigs

Mix first 3 ingredients. Freeze just till mushy in 1-quart refrigerator tray. Beat egg white to soft peaks; gradually add sugar, beating to stiff peaks. Fold into lime mixture. Freeze, stirring once before firm. Just before serving, break up with fork till flaky. Pile in sherbets. Top each with lime wedge and mint. Serves 8 to 10.

## GINGER FRUIT COCKTAIL

- 1 fully ripe banana
- Lemon juice
- 1 1-pound can fruit cocktail, drained
- 1 cup fresh strawberries, halved
- 1 cup melon balls
- 1 7-ounce bottle (about 1 cup) ginger ale, chilled
- Bitters (optional)

Peel banana; slice on bias; dip in lemon juice. Combine with remaining fruits. Cover; chill. Just before serving, pour ginger ale over fruit. Dash with bitters. Serves 6.

## OAHU FRAPPE

Bring ½ cup sugar and ¾ cup water to boiling; cook over medium heat 5 minutes. Cool slightly. Add ¾ cup orange juice and one 12-ounce can pineapple juice; freeze hard. To serve, break in small pieces and stir till mushy. Spoon into sherbets. Trim with grated orange peel. Serves 6.

## FROSTED COCKTAIL

- ½ cup sugar
- ⅔ cup lemon juice
- ⅔ cup pineapple juice
- 2 tablespoons lime juice
- 2 unbeaten egg whites
- 4 cups finely crushed ice

Cook sugar and ⅔ cup water 5 minutes; chill. Add remaining ingredients. Pour half the mixture into blender container. Blend till light and frothy, 7 or 8 seconds. Repeat. Serve at once in chilled cocktail glasses with short straws. Serves 8 to 10.

## PINEAPPLE-MINT CUP

Drain one 1-pound 14-ounce can (3½ cups) pineapple chunks. Add 1 cup halved and seeded Tokay grapes and ½ cup white after-dinner mints, broken; chill. Spoon into sherbets; pour a little chilled ginger ale over each serving. Serves 8.

**APPETIZER JUICES**

- **Two-tone Cocktail:** Fill glasses half full with chilled pineapple juice. Tip glass and *slowly* pour chilled tomato juice down side of glass till full. Serve at once.
- **Tomato Refresher:** Combine 2½ cups tomato juice, 3 tablespoons lemon juice, 1 teaspoon sugar, ¼ teaspoon celery salt, and 1 teaspoon Worcestershire sauce; chill. Stir before serving. Float lemon slices atop. Makes five 4-ounce servings.
- **Spiced Juice:** To each cup pineapple-grapefruit juice, add 2 whole cloves and 1 inch stick cinnamon. Simmer 5 minutes.
- **Hot Sherried Consomme:** Heat two 10½-ounce cans condensed consomme, 1⅓ cups water, and 6 tablespoons dry sherry. Serve warm.
- Combine 2 parts chilled tomato juice and 1 part sauerkraut juice. Serve over ice.
- Combine one 7-ounce bottle lemon-lime carbonated beverage with 1 cup pineapple juice. Dash with bitters.
- Mix equal parts cranberry-juice cocktail and orange juice. Chill.
- Heat canned vegetable-juice cocktail. Stir in 1 teaspoon butter for each cup.

**BROILED GRAPEFRUIT**

Cut grapefruit in half crosswise; loosen sections. Cut white membrane out of center of each half. Dot with butter; sprinkle with sugar and dash ground cinnamon. Broil 4 inches from heat 8 to 10 minutes or till tops bubble. Serve hot.

**FRUIT-CRAB COCKTAIL**

- 1 7½-ounce can (1 cup) crab meat, chilled, flaked, and cartilage removed
- 1 1-pound can (2 cups) grapefruit segments, chilled and drained
- ½ cup mayonnaise
- 2 tablespoons catsup
- 1 tablespoon lemon juice
- Dash bottled hot pepper sauce

Alternate crab meat and grapefruit sections in lettuce-lined glasses. Combine mayonnaise, catsup, lemon juice, and hot pepper sauce; chill. Pour over crab and grapefruit. Makes 8 servings.

**SEAFOOD COCKTAILS**

- **Shrimp Cocktail:** Shell freshly cooked shrimp, removing black veins. Chill. Serve in lettuce-lined chilled cocktail cups with Cocktail Sauce.
- **Crab Cocktail:** Flake 1 cup freshly cooked *or* one 7½-ounce can crab meat, removing cartilage. Mix with 1 cup finely chopped celery; chill. Serve in lettuce-lined cocktail cups with Cocktail Sauce.
- **Oyster Cocktail:** Serve shucked oysters, drained and chilled, in lettuce-lined cocktail cups. Spoon on Cocktail Sauce. One pint oysters serves 6.
- **Clams or Oysters on the Half Shell:** Open small cherrystone clams or tiny oysters. With knife, loosen each from shell, leaving in deep half of shell. Serve on bed of crushed ice with Cocktail Sauce.

**COCKTAIL SAUCE**

- ¾ cup chili sauce
- 2 to 4 tablespoons lemon juice
- 1 to 2 tablespoons prepared horseradish
- 2 teaspoons Worcestershire sauce
- ½ teaspoon grated onion
- Dash bottled hot pepper sauce

Combine all ingredients; mix well; add salt to taste. Chill. Serve with Seafood Cocktails. Makes 1¼ cups sauce.

**OYSTERS ROCKEFELLER**

- 24 oysters in shells
- 1 tablespoon chopped onion
- 2 tablespoons snipped parsley
- 1 tablespoon melted butter
- 1 cup chopped cooked spinach
- ¼ cup fine dry bread crumbs

OVEN 450°

Open oyster shells. With knife, remove oysters and dry. Wash shells; place each oyster in a deep half shell. Mix onion, parsley, and butter; spread over oysters. Season with salt, pepper, and paprika to taste. Top each with 2 teaspoons spinach and sprinkle with ½ teaspoon crumbs. Dot each with 1 teaspoon butter. Heat on bed of rock salt at 450° for 10 minutes. Serves 4.

**CRAB-BACON ROLLS**

- ¼ cup tomato juice
- 1 well beaten egg
- 1 7½-ounce can (1 cup) crab meat, flaked, and cartilage removed
- ½ cup fine dry bread crumbs
- 1 tablespoon snipped parsley
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- ¼ teaspoon Worcestershire sauce
- Dash pepper
- 9 slices bacon, cut in half

Mix tomato juice and egg. Add crab, bread crumbs, parsley, lemon juice, salt, Worcestershire, and pepper; mix thoroughly. Roll into 18 fingers, about 2 inches long. Wrap each roll with ½ slice bacon; fasten with wooden picks. Broil 5 inches from heat about 10 minutes, turning often to brown evenly. Serve hot. Makes 18 rolls.

**SWEDISH PICKLED SHRIMP**

- 2 to 2½ pounds fresh or frozen shrimp in shells
- ½ cup celery tops
- ¼ cup mixed pickling spices
- 1 tablespoon salt
- 2 cups sliced onion
- 7 or 8 bay leaves
- 1½ cups salad oil
- ¾ cup white vinegar
- 3 tablespoons capers with juice
- 2½ teaspoons celery seed
- 1½ teaspoons salt
- 3 drops bottled hot pepper sauce

Cover shrimp with boiling water; add celery tops, pickling spices, and 1 tablespoon salt. Cover and simmer 5 minutes. Drain; peel and devein under cold water. Layer shrimp, onion, and bay leaves in shallow baking dish. Combine remaining ingredients. Pour over shrimp. Cover; chill at least 24 hours, spooning marinade over shrimp occasionally. Serves 6.

**APPETIZER KABOBS**

String small pieces of favorite appetizer meats, seafood, fruits, or vegetables on bamboo skewers. Broil or grill if desired.

**CAVIAR CANAPES**

Serve chilled caviar—black or red—in its own container in a bed of crushed ice. Offer Melba toast, a dash of lemon or lime juice, and a selection of chopped hard-cooked egg yolk and egg white, minced onion, or snipped chives. For variety:

- Stuff mushroom crowns with caviar.
- Scoop a tiny hollow in the top of deviled eggs; fill with red or black caviar.
- Combine cream cheese with red caviar and stuff into celery or artichoke hearts.
- Top halved hard-cooked eggs with a spot of caviar and a little minced onion.

**LOBSTER CANAPES**

OVEN 225°

Cut 2½ dozen 2-inch bread rounds from thinly sliced bread. Brush lightly with salad oil. Heat in extremely slow oven (225°) for 1¼ to 1½ hours or till crisp.

Shred one 5-ounce can (1 cup) lobster. Combine with ½ cup canned condensed cream of mushroom soup, 2 tablespoons dry white wine, 1 tablespoon chopped canned pimiento, ¼ teaspoon salt, and few drops bottled hot pepper sauce. Spread mixture on the toasted bread rounds. Sprinkle with ¼ cup buttered fine dry bread crumbs. Broil 2 to 3 minutes.

**TERIYAKI MINIATURES**

*Let guests do the cooking—*

- 1 tablespoon soy sauce
- 1 tablespoon water
- 2 teaspoons sugar
- ¼ teaspoon instant minced onion
- Dash garlic salt
- Dash ground ginger
- ½ pound lean ground beef
- ½ cup fine soft bread crumbs

Combine soy sauce, water, sugar, onion, garlic salt, and ginger; let stand 10 minutes. Mix ground beef and bread crumbs; stir in soy mixture. Shape into ¾-inch meatballs. Refrigerate till serving time. Spear on bamboo skewers; cook in deep hot fat (375°) in a metal fondue pot about 1½ minutes. Offer heated catsup and mustard for dunking. Makes 2½ dozen.

## SWEET-SOUR SURPRISES

- 2 tablespoons cornstarch
- 2 tablespoons sugar
- 1 chicken bouillon cube
- ½ cup water
- ⅓ cup vinegar
- 1 cup pineapple juice
- 2 tablespoons soy sauce
- 1 tablespoon butter  
or margarine

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- ½ pound tiny meatballs, cooked
- ½ pound shrimp, cooked
- ½ pound chicken livers, cooked

Combine cornstarch, sugar, chicken bouillon cube, water, vinegar, pineapple juice, soy sauce, and butter. Cook and stir till mixture boils; cover and simmer 5 minutes. Group cooked meatballs, shrimp, and chicken livers in sauce. Heat through; serve hot. Makes 1½ cups sauce.

## PICKLED MUSHROOMS

In a small saucepan, combine ⅓ cup red wine vinegar, ⅓ cup salad oil, 1 small onion, thinly sliced and separated in rings, 1 teaspoon salt, 2 teaspoons dried parsley flakes, 1 teaspoon prepared mustard, and 1 tablespoon brown sugar. Bring to boil. Add two 6-ounce cans mushroom crowns, drained; simmer 5 to 6 minutes. Chill in a covered bowl several hours, stirring occasionally. Drain. Makes 2 cups.

Perk up appetites with Pickled Mushrooms and Marinated Artichokes. Serve them with pretty cocktail picks for easy eating.

## MARINATED ARTICHOKE HEARTS

- 2 tablespoons lemon juice
- 2 tablespoons salad oil
- Dash garlic salt
- 1 tablespoon sugar
- ¼ teaspoon dried oregano,  
crushed
- ¼ teaspoon dried tarragon,  
crushed
- 1 15-ounce can (2 cups)  
artichoke hearts, drained

Combine all ingredients and 2 tablespoons water in a bowl. Cover; chill several hours or overnight. Drain and sprinkle with paprika; serve with picks. Makes 2 cups.

## CHICKEN PUFFS

- 2 tablespoons butter
- ¼ cup all-purpose flour
- 1 egg
- ¼ cup shredded process Swiss  
cheese
- 2 cups finely chopped cooked or  
canned chicken
- ¼ cup finely chopped celery
- 2 tablespoons chopped pimiento
- 2 tablespoons dry white wine
- ¼ cup mayonnaise

OVEN 400°

Melt butter in ¼ cup *boiling* water. Add flour and dash salt; stir vigorously. Cook and stir till mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add egg and beat vigorously till smooth. Stir in cheese. Drop dough onto greased baking sheet, using 1 level teaspoon dough for each puff. Bake at 400° about 20 minutes. Remove puffs from oven; cool and split. Combine remaining ingredients, ½ teaspoon salt, and dash pepper; fill each puff with 2 teaspoons.

## LUAU BITES

Cut 10 canned water chestnuts in half; quarter 5 chicken livers. Wrap a piece of each in half slice bacon; fasten with wooden pick. Chill in mixture of ¼ cup soy sauce and 2 tablespoons brown sugar about ½ hour; spoon marinade over occasionally. Drain. Broil 3 inches from heat till bacon is crisp, turning once. Makes 20.



**COCKTAIL WIENERS**

Mix one 6-ounce jar ( $\frac{3}{4}$  cup) prepared mustard and one 10-ounce jar (1 cup) currant jelly in chafing dish or saucepan over low heat. Slice 1 pound (8 to 10) frankfurters diagonally in bite-size pieces. Add to sauce and heat through. Serve hot.

**SWISS AND FRANK SPIRALS**

- 2 5½-ounce packages cocktail wieners (32 wieners)**
- 32 2-inch strips process Swiss cheese**
- 1 8-ounce package refrigerated biscuits (10 biscuits)**
- 2 tablespoons butter or margarine, melted**
- 2 tablespoons sesame seed**

OVEN 400°

Cut a lengthwise slit in each wiener; insert strip of cheese in each. Quarter 8 biscuits. (Bake remaining with appetizers.) Shape quarters in 4-inch strips. Wind, spiral fashion, around each wiener. Place on baking sheet; brush with butter and sprinkle with sesame. Bake at 400° for 10 minutes, or till browned. Serve warm. Makes 32.

**HOT STEAK CANAPES**

Have beef strip sirloin steak or whole tenderloin sliced  $1\frac{1}{2}$  to 2 inches thick. Broil 2 to 4 inches from heat to desired doneness. Season. Slice thin and serve hot on thin slices of salty rye bread.

**MARINATED BEEF STRIPS**

*Good instead of herring on a relish tray—*

- 1 pound cooked roast beef**
- 1 small onion, thinly sliced**
- $\frac{3}{4}$  teaspoon salt**
- Dash pepper**
- $1\frac{1}{2}$  tablespoons lemon juice**
- 1 cup dairy sour cream**

Cut meat in thin strips. Separate onion in rings. Combine beef, onion, salt, and pepper. Sprinkle with lemon juice. Stir in sour cream. Chill. Serve in lettuce-lined dishes. Makes 6 servings.

**HAM AND RYE ROUNDS**

OVEN 350°

Score one 3-pound canned ham in 1-inch diamonds. Combine  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{4}$  cup dark corn syrup, and 1 tablespoon fruit juice or syrup from canned fruit; heat till sugar is dissolved. Bake ham at 350° for 45 minutes glazing 3 or 4 times with brown sugar mixture. Whip  $\frac{1}{2}$  cup butter with 2 tablespoons prepared mustard till fluffy. Spread on slices of party rye bread; serve with thin slices of ham.

**LEEK LORRAINE**

- 1 9-inch unbaked pastry shell**
- 1 1¾-ounce envelope leek soup mix**
- $1\frac{1}{2}$  cups milk**
- $\frac{1}{2}$  cup light cream**
- 3 slightly beaten eggs**
- 6 ounces Swiss cheese, shredded (1½ cups)**
- 1 teaspoon dry mustard**
- Dash pepper**
- 1 4½-ounce can deviled ham**
- 2 tablespoons fine dry bread crumbs**

OVEN 450°

Bake pastry shell (crimp edges high) at 450° for 7 minutes, or till lightly browned. Remove from oven; reduce oven to 325°.

In a saucepan, combine soup mix and milk. Cook and stir till mixture boils; cool slightly. Stir in cream. Combine eggs, cheese, mustard, and pepper. Slowly stir in soup mixture. Mix deviled ham and bread crumbs. Spread on bottom and sides of pie shell. Pour soup-egg mixture over. Bake at 325° for 45 to 50 minutes or till knife inserted in center comes out clean. Let stand about 10 minutes. Cut tiny wedges and serve while warm.

**BLUE CHEESE BITES**

OVEN 400°

Cut one 8-ounce package refrigerated biscuits in quarters. Arrange in two 8-inch round baking dishes. Melt together  $\frac{1}{4}$  cup butter and 3 tablespoons crumbled blue cheese. Pour mixture over biscuit pieces, coating well. Bake at 400° for 12 to 15 minutes, or till golden. Serve hot. Makes 40.



**CHEESE STUFFED APPLES**

Beat one 3-ounce package softened cream cheese, 1½ ounces Camembert cheese, and 1 tablespoon dry white wine with electric or rotary beater till smooth. Core 4 medium apples; scoop out insides leaving shells about ½ inch thick. Fill with cheese mixture; chill 2 to 3 hours. Cut in wedges.

**STUFFED MUSHROOMS**

OVEN 425°

Drain two 6-ounce cans broiled mushroom crowns. Hollow out and chop enough of the pieces to make 3 tablespoons; cook pieces with 1 tablespoon finely chopped onion in 1 teaspoon salad oil. Stir in ¼ cup finely chopped salami, ¼ cup smoked process cheese sprcad, and 1 tablespoon catsup. Stuff into mushroom crowns; sprinkle with fine soft bread crumbs. Bake at 425° for 6 to 8 minutes.

**PIZZA SNACKS**

- ½ pound Italian sausage
- 1 teaspoon dried oregano, crushed
- 1 clove garlic, minced
- 1 8-ounce package refrigerated biscuits (10 biscuits)
- Tomato paste
- 4 ounces sharp process American cheese, shredded (1 cup)
- ¼ cup grated Parmesan cheese

OVEN 425°

Brown sausage; drain. Add oregano and garlic. On greased baking sheet, flatten biscuits to 4-inch circles with floured custard cup; leave rim. Fill with tomato paste and sausage. Sprinkle with cheeses. Bake at 425° about 10 minutes.

**CHEESE PUFFS**

OVEN 450°

Toast twelve 2-inch bread rounds on one side in broiler. Mix ¼ cup mayonnaise, 1 envelope onion dip mix, and 2 tablespoons grated Parmesan cheese. Fold in 1 stiffly beaten egg white. Spoon onto untoasted side of bread rounds. Bake at 450° about 10 minutes or till golden. Serve hot.

**STUFFED EDAM**

Bring 1 round Edam or Gouda cheese to room temperature. Cut a 5- or 6-inch star pattern from heavy paper; pin to top of cheese, anchoring points. Cut around star pattern with a sharp knife. Remove star; carefully remove cheese from shell. Whip cheese with electric beater adding enough cream to make sprcading consistency. Mound whipped mixture high in red cheese shell. Chill till serving time. Remove from refrigerator about 1 hour before serving. Serve with assorted crackers and wedges of apple.

**SNAPPY CHEESE STICKS**

- 1 stick pie crust mix
- ½ cup shredded sharp natural Cheddar cheese
- ½ teaspoon dry mustard
- 1 teaspoon paprika

OVEN 425°

Prepare pie crust mix according to package directions, thoroughly mixing in shredded cheese, mustard, and paprika till mixture forms a ball. Roll dough on lightly floured surface to 12x8-inch rectangle. With pastry wheel or knife, cut into sticks ½ inch wide and 4 inches long. Place on ungreased baking sheet. Bake in a hot oven (425°) for 10 to 12 minutes or till golden brown. Makes 4 dozen sticks.

**SEEDED CRACKERS**

OVEN 350°

Select saltines, rich round crackers, rye wafers, or other crackers. Brush with melted butter or margarine. Sprinkle with onion or garlic powder, caraway seed, celery seed, dillweed, poppy seed, or sesame seed. Heat on baking sheet at 350° about 5 minutes or till crisp and hot.

**PARMESAN RICE SQUARES**

OVEN 300°

In a shallow pan, toss 2 cups bite-size crisp rice squares in 3 tablespoons melted butter or margarine till coated. Sprinkle with ¼ cup grated Parmesan cheese. Toast in slow oven (300°) about 15 minutes, stirring occasionally. Cool.

**CURRIED WHEAT SNACKS**

- 6 tablespoons butter**
- ½ to 1 teaspoon curry powder**
- ¼ teaspoon onion salt**
- ⅛ teaspoon ground ginger**
- 3 cups spoon-size shredded wheat biscuits**

Melt butter in large skillet. Blend in seasonings. Add shredded wheat and toss to coat with butter. Heat 5 minutes over low heat, stirring frequently. Drain on paper towels. Serve warm. (Or, reheat in oven just before serving.) Makes 3 cups.

**WALNUT SNACK**

OVEN 350°

Spread 1 cup walnut halves in shallow pan. Dot with 2 tablespoons butter or margarine. Heat in 350° oven about 15 minutes, stirring occasionally. Remove from oven; sprinkle with ½ to 1 teaspoon onion salt. Cool on paper towels.

**DEVILED ALMONDS**

In heavy skillet, combine 1½ cups blanched whole almonds, ¼ cup butter, and ¼ cup salad oil. Cook and stir over medium heat till golden. Remove almonds and drain on paper towels. Combine 1 tablespoon celery salt, ½ teaspoon salt, ½ teaspoon chili powder, and ⅛ teaspoon cayenne. Sprinkle over hot almonds; stir to coat. Makes 1½ cups.

**DRIED BEEF LOG**

- 1 8-ounce package cream cheese, softened**
- ¼ cup grated Parmesan cheese**
- 1 tablespoon prepared horseradish**
- ⅓ cup chopped pimiento-stuffed green olives**
- 2½ ounces dried beef, finely snipped**

Blend cream cheese, Parmesan, and horseradish. Stir in olives. On waxed paper, shape mixture in two 6-inch rolls. Wrap and chill several hours or overnight. Roll in snipped beef. Serve with crackers.

**SCRAMBLE**

- 2 pounds mixed salted nuts**
- 1 11-ounce package spoon-size shredded wheat biscuits**
- 1 10½-ounce package doughnut-shaped oat cereal**
- 1 6-ounce package bite-size crisp rice squares**
- 1 7-ounce package small pretzel twists**
- 1 5¾-ounce can slim pretzel sticks**
- 1 4½-ounce can pretzel bits**
- 2 cups salad oil**
- 2 tablespoons Worcestershire sauce**
- 1 tablespoon garlic salt**
- 1 tablespoon seasoned salt**

OVEN 250°

Mix all ingredients in very large baking pans. Bake at 250° for 2 hours, stirring every 15 minutes. Makes about 9 quarts.

**APPETIZER HAM BALL**

Blend two 4½-ounce cans deviled ham, 3 tablespoons chopped pimiento-stuffed green olives, 1 tablespoon prepared mustard, and bottled hot pepper sauce to taste. Form in ball on serving dish; chill. Combine one 3-ounce package softened cream cheese and 2 teaspoons milk; frost ham ball. Chill; remove from refrigerator 15 minutes before serving. Trim with parsley.

**BRAUNSCHWEIGER GLACE**

- 1 envelope unflavored gelatin**
- 1 10½-ounce can condensed consommé**
- ½ pound (1 cup) Braunschweiger**
- 3 tablespoons mayonnaise**
- 1 tablespoon vinegar**
- 1 tablespoon minced onion**

Soften gelatin in ½ cup cold water and consommé. Heat to boiling, stirring to dissolve gelatin. Pour into 2-cup mold; chill till firm. Blend remaining ingredients. Spoon out center of firm consommé, leaving ½ inch shell. Fill with meat mixture. Heat spooned-out consommé till melted; pour over meat. Chill firm. Unmold.

**CHICKEN LIVER PATE**

- 1 pound fresh or frozen chicken livers, thawed
- Butter or margarine
- 3 tablespoons mayonnaise
- 2 tablespoons lemon juice
- 2 tablespoons butter, softened
- 1 tablespoon finely chopped onion
- 8 to 10 drops bottled hot pepper sauce
- ½ teaspoon salt
- ½ teaspoon dry mustard
- Dash pepper

Cook livers, covered, in small amount of butter, stirring occasionally, till no longer pink. Put livers through a meat grinder; blend with remaining ingredients. Place mixture in a 2-cup mold. Chill several hours; carefully unmold. Garnish with chopped hard-cooked egg, snipped chives, or snipped parsley. Serve with crackers.

**SALMON PARTY LOG**

- 1 1-pound can (2 cups) salmon
- 1 8-ounce package cream cheese, softened
- 1 tablespoon lemon juice
- 2 teaspoons grated onion
- 1 teaspoon prepared horseradish
- ¼ teaspoon salt
- ¼ teaspoon liquid smoke
- ½ cup chopped pecans
- 3 tablespoons snipped parsley

Drain and flake salmon, removing skin and bones. Combine salmon with next 6 ingredients; mix thoroughly. Chill several hours. Combine pecans and parsley. Shape salmon mixture in 8x2-inch log; roll in nut mixture; chill well. Pass crackers.

**OLIVE-CHEESE BALL**

Blend one 8-ounce package cream cheese, softened, 8 ounces blue cheese, and ¼ cup butter. Stir in ⅔ cup well-drained chopped ripe olives and 1 tablespoon snipped chives. Chill slightly; form in ball. Chill well. Press ⅓ cup chopped walnuts over outside of ball. Serve surrounded with assorted crackers. Makes 3 cups.

**HOT MEXICAN BEAN DIP**

- 1 1-pound 12-ounce can (¾ cups) pork and beans in tomato sauce, sieved
- ½ cup shredded sharp process American cheese
- 1 teaspoon garlic salt
- 1 teaspoon chili powder
- ½ teaspoon salt
- Dash cayenne pepper
- 2 teaspoons vinegar
- 2 teaspoons Worcestershire sauce
- ½ teaspoon liquid smoke
- 4 slices bacon, crisp-cooked, drained, and crumbled

Combine all ingredients except bacon; heat through. Top with bacon. Serve with corn chips or potato chips. Makes 3 cups.

**HOT CHEESE AND CRAB DIP**

- 1 10-ounce stick sharp natural Cheddar cheese
- 1 8-ounce package sliced sharp process American cheese
- ½ cup milk
- ½ cup dry white wine
- 1 7½-ounce can crab meat, flaked and cartilage removed

Cut cheeses in small pieces; combine in a saucepan with milk. Stir over low heat till cheeses melt. Stir in wine and crab; heat through. Serve in chafing dish with shredded wheat wafers. Makes 3 cups.

**CLAM CHEESE DIP**

- 1 8-ounce package cream cheese, softened
- ½ cup crumbled blue cheese
- 1 tablespoon snipped green onion
- ¼ teaspoon salt
- Dash bottled hot pepper sauce
- 1 7½-ounce can minced clams

Mix first 5 ingredients, beat smooth. Drain clams; add with enough milk to make spreading consistency. Chill; remove from refrigerator 15 minutes before serving. Makes 1½ cups.

**GINGER DIP**

- ½ cup mayonnaise
- ½ cup dairy sour cream
- 1 tablespoon finely chopped onion
- 2 tablespoons snipped parsley
- 2 tablespoons finely chopped canned water chestnuts
- 1 tablespoon finely chopped candied ginger
- 1 clove garlic, minced
- 1½ teaspoons soy sauce

Combine mayonnaise and sour cream. Stir in remaining ingredients; chill. Offer sesame crackers or chips. Makes 1¼ cups.

**DILL DIP**

- 1 3-ounce package cream cheese, softened
- 1 tablespoon finely chopped pimiento-stuffed green olives
- 1 teaspoon grated onion
- ¼ teaspoon dried dillweed
- Dash salt
- 1 to 2 tablespoons light cream

Combine first 5 ingredients; stir in cream to make mixture of dipping consistency. Chill. Makes about ⅔ cup dip.

**CREAMY ONION DIP**

Blend 1½ cups dairy sour cream and 2 tablespoons packaged *dry* onion soup mix. Stir in ½ cup crumbled blue cheese and ⅓ cup chopped walnuts. Makes 2 cups.

**QUICK COTTAGE DIP**

- 1½ teaspoons instant minced onion
- ½ teaspoon seasoned salt
- 1 12-ounce carton cream-style cottage cheese
- 1 tablespoon finely chopped canned pimiento or snipped parsley

Combine onion, salt, and cheese. Beat well with electric mixer. Chill several hours. Stir in pimiento or parsley. Serve with celery and carrot strips. Makes 1½ cups.

**GUACAMOLE**

Mash 2 pitted and peeled avocados with fork. Stir in 1 tablespoon grated onion, 1 tablespoon lemon juice, 1 teaspoon salt, and ¼ teaspoon chili powder. Spread ⅓ cup mayonnaise over mixture, sealing to edges of bowl; chill. At serving time, blend mayonnaise into mixture. Serve with corn chips and crackers. Makes 1½ cups.

**TROPICAL FRUIT FLUFF**

In small mixer bowl, combine 1 cup dairy sour cream, ¼ cup flaked coconut, 2 tablespoons chopped California walnuts, and 2 tablespoons apricot preserves (cut up any large pieces of apricot); mix well. Stir in enough milk to make mixture dipping consistency; chill. Serve with chilled fruit dippers: grapes, melon, or pineapple.

**HERB CURRY DIP**

- 1 cup mayonnaise or salad dressing
- ½ cup dairy sour cream
- 1 teaspoon fines herbs, crushed
- ¼ teaspoon salt
- ⅛ teaspoon curry powder
- 1 tablespoon snipped parsley
- 1 tablespoon grated onion
- 1½ teaspoons lemon juice
- ½ teaspoon Worcestershire sauce
- 2 teaspoons capers, drained

Combine all ingredients in small bowl; mix well. Chill. Makes 1½ cups.

**ANCHOVY DIP**

- 1 8-ounce package cream cheese, softened
- 1 tablespoon anchovy paste
- 1 tablespoon snipped green onion tops
- 2 tablespoons chopped pimiento-stuffed green olives
- 1 teaspoon lemon juice
- ¼ teaspoon Worcestershire sauce
- 1 tablespoon milk

Combine ingredients in small mixer bowl. Beat at medium speed on electric mixer till light and fluffy. Chill. Makes 2 cups.



These zesty coolers hit the spot. From left: Apricot Swizzle, Lemonade, Raspberry

Mint Crush, Ruby Wine Punch, and Sparkle Punch. Trim with fruits and mint.

## BEVERAGES

### SPARKLE PUNCH

- 1 ½-ounce envelope unsweetened lemon-lime or cherry-flavored soft drink powder
- 1 cup sugar
- 2 cups cold milk
- 1 quart vanilla ice cream
- 1 1-pint 12-ounce bottle (3½ cups) carbonated water

Combine soft drink powder and sugar. Dissolve in milk. Pour into 6 to 8 soda glasses. Add scoops of ice cream. Resting bottle on rim of glass, carefully pour in carbonated water to fill each glass. Stir to muddle slightly. Makes 6 to 8 servings.

### RUBY WINE PUNCH

- ¾ cup water
- ¾ cup sugar
- 6 inches stick cinnamon
- 1 teaspoon whole cloves
- Dash salt
- 2 cups Burgundy, chilled
- 1 1-quart bottle cranberry-apple juice, chilled

In saucepan, combine water, sugar, cinnamon, cloves, and salt; bring to boil. Reduce heat; simmer 10 minutes. Strain out spices and chill liquid. Combine chilled mixture with wine and cranberry-apple juice. Makes 12 to 14 four-ounce servings.

**APRICOT SWIZZLE**

- 4 teaspoons instant tea
- ¼ cup sugar
- 1 12-ounce can (1½ cups) apricot nectar
- ½ teaspoon bitters
- 1 6-ounce can (⅔ cup) frozen lemonade concentrate, thawed
- 1 1-pint 12-ounce bottle (3½ cups) ginger ale, chilled

Mix tea, sugar, nectar, bitters, and 2 cups cold water; stir till sugar dissolves. Just before serving add concentrate and several ice cubes; stir. Slowly add ginger ale; mix gently. Makes 8 servings.

**RASPBERRY MINT CRUSH**

- ¼ cup sugar
- ½ cup lightly packed fresh mint leaves
- 1 10-ounce package frozen red raspberries
- 1 6-ounce can frozen lemonade concentrate

Combine sugar, mint leaves, and 1 cup boiling water; let stand 5 minutes. Add raspberries and concentrate; stir till thawed. Add 2 cups cold water and stir. Serve over ice. Makes 8 servings.

**QUANTITY FRUIT PUNCH**

- 3 quarts pineapple juice
- 1½ cups lemon juice
- 3 cups orange juice
- ⅓ cup lime juice
- 2½ cups sugar
- 1 cup lightly packed fresh mint leaves
- 4 1-pint 12-ounce bottles ginger ale
- 2 1-pint 12-ounce bottles carbonated water
- 1 pint fresh strawberries, quartered

Combine juices, sugar, and mint; chill. Just before serving, add remaining ingredients; pour over cake of ice in punch bowl. Makes 75 four-ounce servings.

**LEMONADE OR LIMEADE**

- 1 cup sugar
- 5 cups cold water
- 1 cup lemon or lime juice

Dissolve sugar in 1 cup water and lemon or lime juice. Add remaining cold water. Serve over ice. Makes 6½ cups.

**GOLDEN GLOW PUNCH**

- 1 3-ounce package orange-flavored gelatin
- 1 6-ounce can frozen pineapple-orange juice concentrate
- 4 cups apple juice
- 1 1-pint 12-ounce bottle (3½ cups) ginger ale, chilled

Dissolve gelatin in 1 cup boiling water. Stir in pineapple-orange concentrate. Add apple juice and 3 cups cold water. Carefully pour in chilled ginger ale. Makes about 25 four-ounce servings.

**TRADER'S PUNCH**

Mix 2 cups orange juice, 2 cups lemon juice, 1 cup grenadine syrup, and ½ cup light corn syrup; chill. Just before serving, carefully add three 1-pint 12-ounce bottles chilled ginger ale. Makes about 4 quarts.

**QUICK PUNCH**

Scoop 1 quart sherbet (any fruit flavor) into punch bowl. Carefully add three 1-pint 12-ounce bottles lemon-lime carbonated beverage. Ladle into punch cups. Makes 25 to 30 four-ounce servings.

**RASPBERRY COOLER**

- 1 ½-ounce envelope unsweetened raspberry-flavored soft drink powder
- ¾ cup sugar
- ½ cup orange juice
- ¼ cup lemon juice
- 1 12-ounce can (1½ cups) pineapple juice

Dissolve drink powder and sugar in 4 cups water. Add juices; chill. Makes 1½ quarts.

**CHAMPAGNE PUNCH**

Combine two 12-ounce cans pineapple juice; one 6-ounce can frozen orange juice concentrate, thawed; one 6-ounce can frozen lemonade concentrate, thawed; and 4 cups water. Chill thoroughly.

Just before serving, transfer mixture to punch bowl; carefully pour two 4/5-quart bottles chilled champagne down side of bowl. Stir gently. Trim with orange slices. Makes 40 four-ounce servings.

**HOT MULLED CIDER**

- ½ cup brown sugar**
- 1 teaspoon whole allspice**
- 1 teaspoon whole cloves**
- ¼ teaspoon salt**
- Dash ground nutmeg**
- 3 inches stick cinnamon**
- 2 quarts apple cider**
- Orange wedges**

Combine sugar, allspice, cloves, salt, nutmeg, cinnamon, and cider in large saucepan. Slowly bring to boiling; cover and simmer 20 minutes. Remove spices. Serve in warmed mugs with a clove-studded orange wedge in each. Serves 8.

**EGGNOG**

- ⅓ cup sugar**
- 2 egg yolks**
- ¼ teaspoon salt**
- 4 cups milk**
- 2 egg whites**
- 3 tablespoons sugar**
- 1 teaspoon vanilla**
- Brandy or rum flavoring to taste**
- ½ cup whipping cream, whipped**
- Ground nutmeg**

Beat ⅓ cup sugar into egg yolks. Add salt; stir in milk. Cook over medium heat, stirring constantly, till mixture coats spoon. Cool. Beat egg whites till foamy. Gradually add 3 tablespoons sugar, beating to soft peaks. Add to custard and mix thoroughly. Add vanilla and flavoring. Chill 3 or 4 hours. Pour into punch bowl or cups. Dot with "islands" of whipped cream; dash with nutmeg. Serves 6 to 8.

**DAIQUIRI PUNCH**

- 2 6-ounce cans frozen limeade concentrate, thawed**
- 1 6-ounce can frozen lemonade concentrate, thawed**
- 1 6-ounce can frozen orange juice concentrate, thawed**
- 1 4/5-quart bottle rum**
- 4 cups carbonated water, chilled**
- Ice Ring**

Combine concentrates with 8 cups water. Chill. To serve, combine limeade mixture with rum in punch bowl. Carefully pour in carbonated water. Float Ice Ring in punch. Makes 30 five-ounce servings.

*Ice Ring:* Alternate canned pineapple slices, halved, and green maraschino cherries in ring mold. Fill with water; freeze.

**SANGRIA**

Cut outer peel from 1 orange into long spiral strip without membrane; place in 2-quart container. Squeeze orange and 1 lemon; add to peel. Slice 1 unpeeled lemon into thin cartwheels. Add to juice with two 4/5-quart bottles rosé, Burgundy, or other red wine; ½ cup sugar; and 3 tablespoons brandy (2 jiggers). Stir to dissolve sugar. Chill. Pour into punch bowl or into two pitchers. Add 1 quart chilled sparkling water. Makes 2 quarts.

**HOT CRANBERRY PUNCH**

- 2 48-ounce bottles cranberry juice cocktail (12 cups)**
- 1 cup brown sugar**
- 9 whole cardamom pods, shelled**
- 4 inches stick cinnamon**
- ½ teaspoon ground allspice**
- 2 cups brandy**
- 1 cup bourbon**

In large kettle or Dutch oven mix cranberry juice cocktail and sugar; stir till sugar dissolves. Add spices. Heat to boiling; reduce heat and simmer 15 minutes. Remove from heat; strain through sieve to remove whole spices. Stir in brandy and bourbon. Serve in small mugs. Add a pat of butter, if desired. Makes 20 five-ounce servings.



## COFFEE

- Start with a clean coffee maker. After each use, clean with sudsy hot water and a stiff brush to remove oils that collect on coffee maker. Rinse thoroughly; dry.
- Use fresh, cold water for making coffee.
- Store coffee in an airtight container in a cool place (refrigerator is good).
- Use the right grind of coffee for your coffee maker for best flavor.
- Measure coffee accurately. Allow 2 level measuring tablespoons coffee (or 1 coffee measure) for each  $\frac{3}{4}$  measuring cup water. These proportions may vary with individual taste, brand of coffee, and coffee maker. Find the amount that suits you best, then measure each time.
- For best results, use the full capacity of your coffee maker.
- Never boil coffee for best flavor.
- **Percolator Coffee:** Measure cold water into percolator. Measure coffee into basket. Cover; place over heat. Bring to boiling; reduce heat; perk *gently* 6 to 8 minutes. Remove basket; keep coffee hot till ready to serve over *very low heat*.
- **Vacuum Coffee:** Measure cold water into lower bowl; place over heat. Insert filter and correct measure of finely ground coffee in upper bowl. When water boils, insert upper bowl into lower bowl. When water rises to top, stir mixture. Reduce heat. After 2 or 3 minutes, remove from heat. Let coffee return to lower bowl before removing upper bowl.
- **Drip Coffee:** Bring cold water to boiling. Measure coffee into coffee basket; pour boiling water in top water container. Let drip through coffee. Remove basket and water container and stir briskly.
- **Instant Coffee:** For each cup needed, place 1 rounded teaspoon instant coffee powder or crystals and  $\frac{3}{4}$  cup boiling water into coffee pot. Heat over *low heat* 5 minutes. Or, fix coffee right in the cups.
- **Iced Coffee:** Brew coffee using *half* the amount of water as usual. Pour hot into ice-filled tumblers. Or, dissolve 2 rounded teaspoons instant coffee powder in  $\frac{1}{2}$  glass cold water; add ice.

- **Demitasse:** Make coffee using 3 to 4 tablespoons coffee to 1 cup water. Serve hot in small cups with or without sugar (usually black). Or, dissolve 3 tablespoons instant coffee powder in 2 cups boiling water for six  $\frac{1}{3}$ -cup servings.

- **Cafe au Lait:** Brew coffee regular strength. Heat equal parts of milk and light cream over low heat. Beat with rotary beater till foamy. Transfer to warmed container. Pour hot coffee and hot milk mixture together into serving cups.

- **Swedish Egg Coffee:** In small bowl, combine 1 slightly beaten egg (reserve shell) and  $\frac{2}{3}$  cup coffee. (If stronger coffee is desired, use 1 cup coffee.) Add  $\frac{1}{2}$  cup cold water; blend well. Stir in crumbled egg shell. Add to 8 cups boiling water. Heat and stir over high heat till foam disappears, about 4 minutes. Remove from heat; cover; let settle, about 7 to 10 minutes. Serve clear coffee off top, or strain through fine mesh strainer.

## TEA

- **Hot Tea:** You can use black tea, green tea, oolong, and other teas interchangeably, but remember that each will impart its own characteristic flavor.

Place 1 teaspoon loose tea or 1 tea bag for each cup desired in teapot heated by rinsing with boiling water. Bring freshly drawn cold water to full rolling boil. Immediately pour over tea. Steep tea 5 minutes. Stir briskly and serve at once.

If weaker tea is desired, dilute by adding a little hot water to each cup. Pass sugar, lemon wedges, and milk or cream.

- **Iced Tea:** Heat 1 quart freshly drawn cold water to full rolling boil; remove from heat. Add 8 to 10 tea bags or 3 tablespoons loose tea at once. Let steep, uncovered, 5 minutes. Remove tea bags or strain out loose tea and add 1 quart fresh cold water. Serve over ice; pass lemon wedges and sugar.

*Note:* Keep at room temperature—refrigeration may cause cloudiness. If tea does cloud, you can restore its amber-clear color by adding a little boiling water.

- **Cold Water Iced Tea:** For 4 servings, place 6 tea bags in 1 quart freshly drawn cold water. Refrigerate overnight. Serve over ice; pass lemon wedges and sugar.



**BREAKFAST COCOA**

- 1/3 cup cocoa (regular-type, dry)**
- 1/3 cup sugar**
- Dash salt**
- 1/2 cup water**
- 3 1/2 cups milk**
- 1/2 teaspoon vanilla**

In a saucepan, mix cocoa, sugar, and salt; add water. Bring to boiling, stirring constantly. Boil 1 minute. Stir in milk; heat to boiling point (do not boil). Add vanilla; beat with rotary beater just before serving. Float dollops of marshmallow creme atop each serving. Makes 4 cups cocoa.

**HOT CHOCOLATE**

- 2 1-ounce squares unsweetened chocolate**
- 1/4 cup sugar**
- Dash salt**
- 1 cup water**
- 4 cups milk**

Combine chocolate, sugar, salt, and water in saucepan. Stir over low heat till chocolate melts. Gradually stir in milk; heat slowly just to boiling. Beat with rotary beater. Serve in heated cups. Makes 5 cups.

**CHOCOLATE COFFEE**

In saucepan, combine 2 tablespoons instant coffee powder, 1/4 cup sugar, dash salt, two 1-ounce squares unsweetened chocolate, and 1 cup water; stir over low heat till chocolate melts.

Gradually add 3 cups milk, stirring constantly. When piping hot, remove from heat and beat with rotary beater till frothy. Pour into cups and top with dollops of whipped cream. Serves 6.

**MEXICAN CHOCOLATE**

Combine 4 cups milk, five 1-ounce squares semisweet chocolate, and three 2-inch cinnamon sticks in saucepan. Cook and stir just till chocolate melts. Remove from heat; remove cinnamon and stir in 1 teaspoon vanilla. Beat with rotary beater till frothy. Serve in warmed mugs with cinnamon stick stirrers. Makes 4 cups.

**CHOCOLATE SYRUP**

- 1/2 cup sugar**
- 1/4 cup cocoa (regular-type, dry)**
- Dash salt**
- 1/2 cup water**
- 1 teaspoon vanilla**

Mix sugar, cocoa, and salt. Add 1/2 cup water. Bring to a boil; reduce heat and cook 1 minute. Remove from heat and add vanilla. Cool. Store in refrigerator. Use in Milk Shakes and Sodas below. Or combine 2 tablespoons syrup and 1 cup milk; heat for cocoa.

**MILK SHAKES**

Combine 1 cup cold milk and 1/4 cup Chocolate Syrup (or other favorite syrup flavors). Add 1 pint vanilla ice cream; mix just to blend. Makes 3 1/3 cups.

**MALTED MILK**

Add 2 tablespoons malted milk powder to Milk Shakes recipe.

**SODAS**

For each serving, pour 1/4 cup Chocolate Syrup (or other syrup flavors) and 2 tablespoons milk into a chilled 14- or 16-ounce glass; mix well. Add chilled carbonated water to fill glass 3/4 full (about one half of 7-ounce bottle). Stir. Add 1 or 2 scoops vanilla ice cream. Fill glass with carbonated water. Serve with a spoon and straw.

**SPICED TEA**

- 6 cups water**
- 1 teaspoon whole cloves**
- 1 inch stick cinnamon**
- 2 1/2 tablespoons black tea**
- • •
- 3/4 cup orange juice**
- 2 tablespoons lemon juice**
- 1/2 cup sugar**

Combine water, cloves, and cinnamon. Heat to boiling. Add tea; cover and steep 5 minutes; strain. Heat orange juice, lemon juice, and sugar to boiling; stir and add to hot tea. Makes 6 to 8 servings.

## WINE GUIDE

Are you confused when it comes to choosing the right type of wine to serve with certain foods? You needn't be because there are no definite rules that must be followed. However, here are some guidelines that will help you enjoy wine to the fullest.

Wines can be divided into four general classes: appetizer, dinner, dessert, and sparkling wines. The name of the class generally indicates the use of each wine.

Appetizer wines, also referred to as aperitifs, are those served before a meal or as a cocktail. Dry wines usually are preferred over the sweeter types. (In reference to wines, dry means "not sweet.")

Dinner wines, also called table wines, include both red and white wines. They usually are served with the main course. Red dinner wines are predominantly dry and rich and sometimes have a tart or astringent characteristic, so they are best with hearty foods. White dinner wines are lighter in flavor and can be very dry and

tart or sweet and full-bodied. Serve white wines with delicately flavored foods so that the flavor of the wine does not overpower the entree. Rosé wine is an all-purpose dinner wine, compatible with any food.

Dessert wines are sweeter wines, and they are served as the dessert or as a dessert accompaniment.

Sparkling wines, served either by themselves or as an accompaniment, make any occasion special. They taste equally good before, during, or at the end of a meal.

In cooking, the flavor of wine is meant to be a subtle accent, enhancing the natural food flavors. Feel free to substitute one wine for another in a recipe, but choose a similar wine from the same class. In general, drier wines are used in main dishes, sweeter wines in desserts and sauces.

Store unopened wines away from the sun at a cool, constant temperature (about 60°). Place a corked bottle on its side so that the cork will stay moist.

Wines	Serving Temperature	Best With
<b>Appetizer Wines</b>		
Sherry (dry)	Cool room temperature (60° to 70°) <i>or</i> chilled (45° to 55°)	All appetizer foods— canapes, hors d'oeuvres, soups, dips
Vermouth		
Flavored Wines		
<b>Red Dinner Wines</b>		
Burgundy (red)	Cool room temperature (60° to 70°) <i>except</i> for Rosé	Hearty foods—all red meats including beef, veal, pork, game; cheese, egg, and pasta dishes; and highly seasoned foods
Claret (Bordeaux)		
Chianti (red)		
Rosé	Chilled (45° to 50°)	
<b>White Dinner Wines</b>		
Chablis (White Burgundy)	Chilled (45° to 50°)	Light foods—poultry, fish and shellfish, ham, veal
Rhine		
Sauterne (dry)		
Chianti (white)		
<b>Dessert Wines</b>		
Port	Cool room temperature (60° to 70°)	All desserts—fruits, nuts, cakes, dessert cheeses
Tokay		
Muscatel		
Sauterne (sweet)		
Sherry (sweet or cream)		
<b>Sparkling Wines</b>		
Champagne	Chilled (40° to 45°)	All foods and occasions
Sparkling Burgundy		
Sparkling Rosé		
Cold Duck		