

Holiday Parties Call for Hors' D'Oeuvres

By BEA WEBB
Southern California Gas Co. Home Economist

Parties are always fun. And holiday affairs are especially gay. Whether you're planning a really big party or a gathering of a few friends, food is important to the success of the get-together. Today's informal style of entertaining allows a great variety of foods for party serving.

NUTS AND BOLTS
You may know this savory mixture by another name. No matter what you name it, it's absolutely terrific!
1/2 lb. butter or margarine
2 tsp. Worcestershire
1 tsp. celery salt
1/2 tsp. garlic salt
1/2 tsp. monosodium glutamate
1 qt. popped corn
3/4 lb. unsalted nuts
1 qt. doughnut-shaped oat cereal
3 cups bite-size shredded rice cereal
1 1/2-oz. pkg. cheese pretzels
1 1/2-oz. pkg. thin pretzel sticks
Melt margarine or butter in a saucepan. Stir in seasonings. Put remaining ingredients into an extra large, heavy brown paper bag. Pour hot seasoned mar-

garine in gradually. Mix gently but, thoroughly. Put into large baking pans. Bake at 250 degrees for 2 hours, stirring frequently. Cool before serving. If not to be used at once store in tightly covered jars.

CLAM DIP
A regular favorite at our parties. Serve with crisp crackers or potato chips. Mighty fine!

1 7-oz. can minced clams
1 8-oz. pkg. cream cheese
1 tsp. onion juice
1 tsp. Worcestershire
Salt to taste
Drain clams, but save the juice. Mash cheese and mix in onion juice, seasonings and clams. Add clam juice to make mixture desired consistency.

COTTAGE CHEESE SPREAD
Low-calorie cottage cheese is featured in a definitely delicious spread. Try it!

1 pt. "country style" cottage cheese
6 or 8 anchovies, minced
2 tsp. minced parsley
2 tsp. chopped green onion
1 tsp. poppy seeds
Salt and pepper to taste

HOT CURRY DIP
This is grand with raw vegetables and gives you another opportunity to use that chafing dish you adore.
4 tsp. butter
4 tsp. flour
1 tsp. curry powder
1 cup chicken stock
1 cup light cream
1 tsp. grated green

ginger
1 tsp. finely chopped green onions
Salt to taste
Melt butter in a saucepan. Stir in flour and cook over low flame a couple of minutes. Mix in curry powder. Gradually stir in chicken stock and cream. Cook, stirring constantly, until mixture is smooth and thickened. Add remaining ingredients.

Keep hot in chafing dish. Serve as dip for icy cold tidbits. Celery, carrots, green pepper or turnip sticks, Cauliflower buds. Cucumber slices.

PARTY CHEESE BALL
For holiday parties, garnish with "holly leaves" cut from green pepper and "berries" from pimiento.

1/2 cup chopped walnuts
3 to 5 oz. Blue cheese
8 oz. pkg. cream cheese
1/4 tsp. garlic salt
1/2 green pepper, finely chopped
Cream
1 pimiento, chopped and drained thoroughly
Put walnuts in shallow pan. Toast in oven at 350 degrees, stirring occasionally till golden (8-10 minutes). Blend cheese, mix in garlic salt, and green pepper. Add a little cream so mixture won't be too stiff for spreading. Add thoroughly drained pimiento quickly to prevent color spreading. Chill until firm enough to shape into ball. Roll in chopped nuts. Chill till serving time. Serve with crackers.



CRAFTS AWARD in a recent contest conducted by California Federation of Women's Clubs, Junior Membership, Marina District, went to Mrs. David Wade, left, crafts chairman of Torrance Juniors, for curtains appliqued with pinocchio figures. Pictured with Mrs. Wade, who took second place in the individual awards category, is Mrs. William Faulds, president. Torrance Juniors captured second place in the large club category for the entry, "Time Waits for No One."

Progressive Meal Enjoyed By Garden Club

Riviera Garden Club members, with their husbands as honored guests, met Saturday Dec. 14 at 7 p.m. for the club's annual holiday progressive dinner.

Each of the members participated in the preparation of the dinner and brought a gift to patients of Harbor General Hospital.

The dinner began with cock tails and hors d'oeuvres served at the home of Mr. and Mrs. John Johnson 309 Avenida Atezada, Hollywood Riviera. Mr. and Mrs. Frank Perkins, 257 Avenida Atezada greeted guests in their home for the main course.

Scouting Around

EXPLORER POST 242X
Explorer Post 242X, sponsored by Christ the King Lutheran Church, held its first Eagle Court of Honor, Monday, Nov. 25, at 7:30 p.m.

Program of the evening included a film of "Gordon Cooper — Astronaut and Scouter."

Guest speaker, introduced by Bob Gmur, vice president, was Floyd Forker, past president of the Los Angeles Area Council, member of the executive board of the council, and owner of Forker Industries, who gave a talk on "Challenge to Youth in this Day and Age."

The Eagle Award, highest honor in Scouting, was pre-

sented by E. L. Kennedy to: Wayne D. Johnson, Ronald A. Kennedy, and Donald Oldt.
Recognized for receiving the Pro Deo et Patria Award, highest award of the Lutheran Church, were James Jones and Dennis Erickson.
An eagle honor roll plaque was presented by Zane Baughman, institutional representative, to Maury Meyers, president, of the Mens Brotherhood of the church.
Mariners of the Sea Maid Ship, acted as hostesses of the evening. Sea Maids Woreen and Sharon Zuenike.
Attending were: Messrs. and Mmes. Harold Erickson, K. Oldfield, F. M. Johnson, Robert Jones, (Harbor District Commissioner) Glen Emmerton, Robert Hartlet, J. Bramlett, Roy Tedeler, G. Spindler, G. G. Gmur, E. L. Kennedy, Frank Oldt, Tom Carter, Harold Ramsey, Charles Mashb, Warren Sexton, Isch Yanagahara, Kay Iizuka, Marty Dupree Sr., Zane Baughman, Maury Meyers and M. Datson.

Fleet Reserve Ladise Hold Yule Dinner

Ulabrand Hall in San Pedro was the setting for the annual Christmas turkey dinner of Harbor View Ladies Auxiliary Unit 117 of the Fleet Reserve Association.

A gift exchange was conducted by Mmes: Emily Co-field, chairman, Tava V. Miekley, John Beauchamp, Michael Doktor, Elvis Paterson, William Davis, Earl Rush, Joel Kellom and Catherine Loro.

Highlighting the business meeting which followed was a memorial service for the late John F. Kennedy and a report by Mrs. Tava Miekley of her reception by the Honolulu Fleet Reserve during a recent visit to Hawaii. While Mrs. Miekley was in the islands she was interviewed by Station KGU regarding activities of the local unit.
The unit voted to send holiday donations to the Salvation Army, Harbor Area Retarded Children, and the United Way. It was announced that there will be no executive board meeting during December. The next regular meeting will be at 8 p.m. Thursday, Jan. 2 at Ulabrand Hall.

IDEA FOR TODAY
There often is more truth in the crumbled ruins of an original than in the painstaking and loving restoration of what once was and never shall be again.

IDEA FOR TODAY
When we fear, we generally fear our ability to face tomorrow. It often helps to remember that today is the tomorrow that we feared yesterday.

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Last of the Turkey? Let It Go Glamourous

By BEA WEBB
Southern California Gas Co. Home Economist

Are you seeing or hearing the word turkey too often this season — or perhaps you have thought about it in relation to what to do with all of the leftovers. Let your modern gas range help you with your menu planning. The temperature controlled top burner eliminates all pot watching as a constant temperature is maintained the whole time the food is cooking. Now all food can be cooked to perfection with no worry of food burning or boiling over to cause a messy clean-up job.

Food always seems to taste much better and look better when somebody else does the cooking, so why not plan the turkey leftover menus around the use of the "burner with a brain." It will seem like somebody else has done the cooking when you don't have to do the pot watching.

Turkey Jambalaya
2 to 3 cups roast turkey chunks
1/4 lb. sliced bacon
1 medium onion, chopped
1 medium green pepper, chopped
1 small clove garlic, chopped
1 lb., 12 oz. can tomatoes
1 cup uncooked rice
1 1/2 tsp. salt
2 cups seasoned turkey stock or chicken bouillon
Cut bacon into one inch pieces. Pan fry in skillet on Automatic Top Burner set at 275 deg. to 300 deg. until

almost crisp. Remove bacon and drain on paper towels.
Add onion, green pepper and garlic to drippings. Cook until tender, about five minutes. Add bacon tomatoes, rice, salt and stock.
Cover and cook at 200 deg. to 215 deg. for 25 minutes.
Stir in turkey. Cook five minutes longer. Serve hot with a crisp salad and crusty rolls. Yield: 6 to 8 servings.

Turkey A La Queen
1/4 cup butter
1/3 cup flour
1 cup turkey or chicken broth
1 cup light cream or milk
1/2 cup grated, processed Cheddar cheese (about 3 oz.)
1/2 tsp. salt
1/4 tsp. pepper
1/8 tsp. mace
2 cup cubed, cooked turkey
1 can (4 oz.) mushroom stems and pieces, drained
1 can (4 oz.) pimiento, drained and chopped
Set Automatic Top Burner dial at about 20 deg. F. Melt butter in saucepan, add flour and blend well. Add combined broth and cream or milk gradually; stir and cook until thickened.

Add cheese and cook until cheese melts; add wine gradually and remaining ingredients. Heat thoroughly. Serve in potato baskets or on toast points. Yield: Eight servings.

Turkey Paprika
3 cups sliced roast turkey
1/4 cup butter or margarine
1 medium onion, sliced
2 Tbsp. flour

1 cup seasoned turkey stock or chicken bouillon
3 oz. can sliced mushrooms, drained
1/2 tsp. salt
2 tsp. paprika
2 egg yolks
1 cup dairy sour cream

Melt butter in skillet on automatic top burner set at 20 deg. to 225 deg. Add onion and cook without browning for five minutes or until tender. Blend in flour. Add stock and cook until mixture thickens, stirring.

Reduce temperature to 185 deg. to 200 deg. Stir in mushrooms, salt and paprika. Add turkey slices. Cook 5 to 10 minutes or until hot.

Stir a small amount of the sauce into egg yolks, then add mixture to skillet. Cook two minutes longer. Stir in sour cream. Heat for a few minutes or until sauce is hot. Serve with Poppy Seed Noodles. Yield: Six servings.

Poppy Seed Noodles
Cook 8 oz. of noodles in boiling salted water until tender, about 10 minutes. Drain. Stir in three Tbsp. melted butter or margarine and 2 tsp. poppy seeds. Season with salt to taste.

THE MOTORIST
During the rush of the Holiday Season, the Automobile VClub of Southern California reminds you — the motorist — to leave for your destination early enough to allow for delays. If you don't allow enough time and are late, don't blame the guy in front of you.

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To you, all of us here, our very best wishes for a holiday rich in the true, deep meaning of Christmas.

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