

Hints for Homemakers

by SONDRA REID

Emphasis Indoors Put on Appetizers

With the advent of fall, persons begin to move indoors and have parties with emphasis on appetizers and cocktails.

Fortunately, hors



Sondra Reid

d'oeuvre are among the party foods that can be kept on tap in the freezer.

Though bread canapes freeze very well as long as they are kept dry and away from the bottom and sides of the freezer, crackers are best when spread just before serving.

Liquid salad dressings and mayonnaise do not freeze well, but creamy salad dressing, cream and Cheddar cheeses, butter and margarine make good bases for spreads. Egg yolks freeze very well but whites become rubbery and tough unless sieved or chopped very fine and mixed with other foods. Crisp salad materials such as lettuce, celery, cucumbers and tomatoes will wilt when frozen.

Canapes made with bread should be frozen on a baking sheet or cardboard covered with a waterproof wrapper. It is best not to stack them but, if necessary, place wrapping material between each layer and seal the entire package to exclude air. Thaw hors d'oeuvre gradually in the refrigerator, in the wrapper.

These recipes freeze well and are versatile

enough to make good sandwiches, canapes or dips. They may be held up to two weeks in the freezer. Add the unfreezable garnishes at serving time.

CHEDDAR-BLUE CHEESE BALL

2 oz. blue cheese
1 cup grated Cheddar cheese
8-oz. pkg. cream cheese
2 tbsp. Worcestershire
1 small onion, grated, or 1 tsp. instant onion.
1/2 tsp. salt
1/2 cup ground pecans
1/2 cup ground parsley
Mix cheeses, Worcestershire sauce, onion and salt with half the pecans and parsley. Chill thoroughly. Shape into a ball and roll in remaining pecans and parsley. Wrap and freeze, if desired, or chill for 30 min. and serve surrounded by crackers. Makes about 3 cups spread.

SARDINE ROLL-UPS

2 4-oz. cans sardines
3 tbsp. lemon juice
1/2 tsp. Worcestershire
2 tbsp. butter or margarine
8 slices miniature salami
Mash sardines and mix with lemon juice, Worcestershire sauce and softened butter. Wrap and freeze, if desired. When ready to serve, spoon some mixture on each salami

slice, roll up and fasten with a colored cocktail pick. Makes 8 servings.

CREAM CHEESE, DATE AND ORANGE DIP

2 3-oz. pkg. cream cheese
1 cup chopped dates
2 tsp. grated orange rind
6 tbsp. orange juice
Thoroughly mix all ingredients. Wrap and freeze. When thawed, serve with wheat crackers. Makes 2 cups dip.

SHRIMP AND OLIVE SQUARES

3 4-oz. cans shrimp, chopped
3/4 cup butter or margarine
1 1/2 tsp. minced onion
6 tbsp. minced stuffed olives
6 tbsp. salad dressing
Pimiento stuffed green olives for garnish
Mix together shrimp, softened butter, onion, olives and salad dressing. Spread thinly over a baking sheet. Chill 30 min. Cut into squares and top each square with slice of pimiento stuffed olive. Wrap and freeze, if desired. Serve on rye crackers.

RED DEVIL BALLS

8-oz. pkg. cream cheese
4 1/2-oz. can deviled ham
1 cup chopped nuts

Beans Travel in Style

Canned green beans get gourmet treatment in a festive pimiento salad and a chilled salad with Russian dressing.

PIMIENTO-GREEN BEAN SALAD

1 lb. can cut green beans
6 slices onion
1/4 cup diced green pepper
1/2 cup Italian dressing
1 avocado, diced
7-oz. can whole pimientos
Salt
Lettuce leaves

Drain green beans. Separate onion slices into rings. Toss beans, onion, green pepper and Italian dressing lightly. Chill to blend flavors. Add avocado. Drain pimientos and sprinkle insides with salt to taste. Place on 6 lettuce-lined salad plates. Spoon bean mixture into pi-

Mix softened cream cheese and ham, beating until very smooth. Chill until firm. Shape into small balls and roll in chopped nuts. Wrap and freeze, if desired. Insert a colored cocktail pick into each red devil before serving. Makes 30 Red Devil Balls.

mientos. Drizzle with remaining dressing from beans. Makes 6 servings.

RUSSIAN GREEN BEANS

2 1-lb. cans French style green beans
2 tbsp. diced pimiento
1 tsp. minced onion
1 cup dairy sour cream
2 tbsp. vinegar
1/2 tsp. prepared mustard
1/4 tsp. salt
1/8 tsp. pepper

Drain beans. Add pimiento and onion. Combine sour cream, vinegar, mustard, salt and pepper. Mix lightly with beans. Chill thoroughly. Serve in a lettuce-lined bowl. Makes 6 to 8 servings.

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