## Hints for Homemakers

### **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



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

freeze very well as long as entire package to exclude they are kept dry and air. Thaw hors d'oeuvre sides of the freezer, crackers are best when

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, cu-cumbers and tomatoes will wilt when frozen.

Canapes made with bread should be frozen on a baking sheet or card-board covered with a waterproof wrapper. It is best not to stack them but. if necessary, place wrapept on tap in the freezer. ping material between Though bread canapes each layer and seal the away from the bottom and gradually in the refrigerator, in the wrapper.

These recipes freeze

wiches, 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

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 c h e e s e s, Worces-

tershire 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 marga-

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 spread just before serving. well and are versatile mixture on each salami

enough to make good sand- slice, roll up and fasten with a colored cocktail pick. Makes 8 servings.

#### AND ORANGE DIP

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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 crack-

ers. 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 thep, minced stuffed

olives 6 thsp. 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 miento 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

1 cup chopped nuts

#### Beans Travel in Style

CREAM CHEESE, DATE gourmet treatment in a remaining dressing from festive pimiento salad and beans. Makes 6 servings. 2 3-oz. pkg, cream a chilled salad with Rus- RUSSIAN GREEN sian dressing. BEANS

#### 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 pimien-

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 lettucelined salad plates. Spoon bean mixture into pi-

Mix softened eream square with slice of pi- 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.

Canned green beans get mientos. Drizzle with

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.

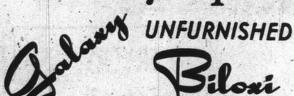
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