

Hints for Homemakers

Fish Molds Score With Distaff Side

Spectacular fish molds as a salad or main dish play up the party mood for women's luncheons or buffets.

They accommodate the cook, too, because they can be made ahead and kept

naise and onion, blending well. Chill until mixture mounds on a spoon. Fold in tuna, cucumber, celery and olives. Spoon into a 1-qt. mold or individual molds. Chill until firm. Unmold on greens, if wished. Serve with mayonnaise. Makes about 4 servings.

SHIMMERING SHRIMP MOLD

- 2 3-oz. pkg. seasoned tomato salad gelatin
- 2 tsp. salt
- 2 cups boiling water
- 4 tsp. vinegar
- 14 to 20 ice cubes
- 2 4 1/2-oz. cans shrimp, drained
- 1/2 cup diced celery
- 1 cup dairy sour cream
- 1 tbsp. chopped parsley
- 1 tbsp. chopped onion
- 1/8 tsp. pepper

Dissolve gelatin and salt in boiling water. Add vinegar and ice cubes. Stir until thickened, about 3 min. Remove any unmelted ice. Add shrimp and celery to 1 cup of the gelatin mixture. Spoon into a 1 1/2-qt. mold. Chill until set but not firm, 5 to 10 min. Blend sour cream, parsley, onion and pepper with remaining gelatin. Spoon on top of shrimp mixture in mold. Chill until firm. Unmold on salad greens. Makes 6 to 8 servings.

COLD CRAB SOUFFLE

- 2 env. unflavored gelatin
- 1/2 cup cold water
- 8 eggs, separated
- 1/4 cup flour
- 2 cups milk
- 2 tsp. salt

- 1/4 tsp. pepper
- Few drops hot pepper sauce
- 2 tbsp. minced onion
- 2 tsp. grated lemon peel
- 2 tbsp. lemon juice
- 2 7 3/4-oz. cans crab meat
- 1 cup dairy sour cream

Soften gelatin in water. Combine egg yolks, flour, milk, salt, pepper, hot pepper sauce, onion, lemon peel and juice in top of double boiler. Cook over hot water, stirring constantly, until mixture thickens. Stir in softened gelatin. Chill until mixture mounds when dropped from spoon. Remove cartilage from crab meat, reserving several large chunks for garnish. Fold remaining crab meat and sour cream into gelatin mixture. Whip egg whites until stiff and fold into gelatin mixture. Spoon into a greased souffle dish with a greased aluminum foil collar tied on to give souffle height. Chill until ready to serve. Remove foil and garnish with remaining crab meat chunks. Makes 8 to 10 servings.

Many Happy Returns, Mac!



BIRTHDAY PARTY PARTICIPANTS--Shown above were some of those who helped Roosevelt McClendon (third from left) celebrate his birthday at recent Sugar Hill party. Others seated (from left) are Mr. and Mrs. Ivy Wholer, Mrs. McClendon, Mrs. William (Bob) Bailey Jr., Mr. William Bailey Sr. and Mrs. Rosa Walker. Standing (from left) Mrs. L. L. Neal, Mrs. Ethel Johnson, Mr. Lenny Lenihan, Mrs. Eugene Lewis, Mr. Henry Miller, Mrs. John Kim and Mr. Red Williams. (See 'Who's Who' page 6.)



Sondra Reid

chilled until serving time. Soup and hot buttery rolls are ideal accompaniments for the luncheon.

MOLDED TUNA CUCUMBER SALAD

- 3-oz. pkg. celery, mixed vegetable or Italian gelatin
 - 1/4 tsp. salt
 - 1 cup boiling water
 - 1/2 cup cold water
 - 1 tbsp. lemon juice
 - 1/2 cup mayonnaise
 - 1 tsp. grated onion
 - 7-oz. can tuna, drained and flaked
 - 1 cup finely diced unpeeled cucumber
 - 1/4 cup diced celery
 - 1/4 cup sliced stuffed olives
- Dissolve gelatin and salt in boiling water. Add cold water, lemon juice, mayon-

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