

# Food Forum \* Dorothy Johnson

## New Year Menu

Some traditions go through the centuries without any marked changes. Hogshead and Blackeyed peas for food fare at New Years is high on the list of such traditions.--So we plan our New Year menu around Hogshead and black-eyed peas.

I like pigs feet and tails--I cook them seasoned highly; when just about done, I pour off all the liquid except about 3 cups to the pig feet. Add 1 c. diced celery, 1/2 c. chopped onion, 1 clove minced garlic, 1 can whole tomatoes, 1 can enchilada sauce, and 1 can tomato sauce. Simmer slowly until very tender. Serve with rice and a good cole slaw.

There is that one delicacy usually part of the holiday menu--chitterlings, to be served with spaghetti, potato salad, macaroni salad, or cole claw. For those who don't like the finer gourmet treats, then prepare them a--

### PUNGENT ROAST PORK

Sprinkle a 5-lb. loin of pork with 1 tsp. seasoned salt and 1/4 tsp. seasoned pepper. Roast in shallow roasting pan 2-1/2 hours in 350 degree oven. Remove all fat from drippings in pan. Meanwhile, combine 3/4 c. dark brown sugar, packed, 1 tsp. dry mustard, 1/4 tsp. ground ginger, 1/2 tsp. poultry seasoning, 2 tbsp. vinegar, and 1 tsp. soy sauce. Spread over pork. Roast pork about one hour at 185 F., basting it occasionally with glaze that collects in bottom of pan.

### LEMON POUND CAKE

1 pkg. (8 oz.) soft cream cheese, 3/4 c. milk, 4 eggs, 2 tbsp. grated lemon peel. 1 pkg. (1 lb. 2 oz.) yellow cake mix.  
Pre-heat oven to 350 F. In large bowl of electric mixer, at medium speed, beat cheese until light and fluffy. Add eggs, one at a time, beating well after each addition. At low speed, beat in cake mix and milk alternately. Blend in lemon peel. Bake 55 minutes in 350 degree pre-heated oven.

*It's a cheese appetizer tree*



To decorate your holiday buffet or hors d'oeuvre table, as well as provide a delicious cracker dip for your guests, try this spectacular Christmas Tree Centerpiece. You start with a cone-shaped styrofoam base that has been wrapped with plastic film (tuck ends under bottom of cone.) Then spread seasoned cream cheese evenly over the cone and decorate with a variety of colorful appetizer foods.

### CHRISTMAS TREE CHEESE SPREAD

3 pkgs. (8 oz. ea.) cream cheese, 1 jar (5 oz.) bacon-flavored process cheese spread, 1/2 tsp. prepared horseradish, 1 tsp. worcestershire, 1/4 tsp. ea. dry mustard and celery

## For Holiday Drop-Ins

The good cook at the Holiday season leaves the old stand-bys to others and, instead, prepares elegant surprises for her guests. Good food goes hand in hand with good company.

Colorful and tempting snacks give any party a big lift. Your spread of tempting canapes can be prepared ahead of time. Keeping them fresh is easy. Just cover your trays with waxpaper and a damp, kitchen towel. Store them in your refrigerator so that, when the drop-in comes calling during the holidays, you always have something to offer. Guest after Guest--bite after bite, each of the following treats is sure to win lip-smacking approval.

### HOT RIPE OLIVES

Drain can of ripe olives. Add 2 cloves minced garlic to the liquid. Boil the liquid. Add olives; drain as soon as they are hot. Serve hot olives on toothpicks.

### FRIED CAULIFLOWER

Thaw 2 (10 oz.) pkgs. frozen cauliflower and drain. Pat sprigs very dry with paper towel. In a large skillet, melt 1/2 c. butter or margarine. Cook 1 clove garlic for 2 minutes; discard garlic. Saute cauliflower for 10 minutes turning occasionally--drain. Meanwhile, combine 1 tsp. salt, w tsp. paprika, 1/4 tsp. mace; sprinkle over hot cauliflower. Makes about 24 servings.

### CAVIAR EGGS

Prettiest, snazziest canapes at the party are stuffed eggs. Peel and chill 6 hard-cooked eggs. Just before serving, cut in half, lengthwise. Top each with 2 tsp. sour cream, 1 tsp. red Caviar and sprig of watercress.

### SHRIMP REMOULADE

In a bowl, place 1 c. mayonnaise with 1 tsp. prepared mustard and 1 tsp. each of minced gherkins, capers, parsley, and chives. Add 1/2 minced clove garlic and 1/2 tsp. anchovy paste (mashed sardines may be substituted), salt and pepper to taste. Mix thoroughly. This is sufficient sauce for 2 lbs cooked shrimp. Store in refrigerator. Serve sauce, thoroughly chilled, in bowl surrounded by ice cold shrimp, each jabbed with toothpick.

### FRENCH-DRESSED MUSHROOMS

Drain juice from canned button mushrooms. Add french dressing to mushrooms. Let stand refrigerated overnight. Drain, serve on toothpicks.

### HAM BALLS

Combine 6 chopped, hardboiled eggs, 1 tbsp. minced chives or onions, 1/2 c. ground, cooked ham, ground pepper and 1/4 c. mayonnaise. Shape into balls. Roll balls in 2/3 c. chopped nuts.

### GARLIC POPCORN

Melt 1/2 c. butter or margarine and 1 small clove garlic, crushed. Mix well. Pour garlic butter over 4 c. hot-popped popcorn and sprinkle with coarse crystal salt.

### DEVILED BISCUITS

Fruit Cake is the usual accompaniment for eggnog, but these simple biscuits, hot and nippy, are exceptionally good with the rich beverage. Split biscuits--butter each half generously. Cover with shredded sharp Cheddar cheese, and top each with light dash of cayenne pepper. Toast under the broiler, until biscuits are hot and cheese bubbly brown. Serve hot.

salt, 1/2 small clove garlic mashed.

Beat together the cream cheese and bacon flavored cheese until smooth and creamy. Blend in horseradish, worcestershire, mustard, celery salt, and garlic. Spread this mixture over the styrofoam base which has been wrapped in plastic film. Decorate the tree with tiny pickled peppers, pickled onions, half circles of pimento-stuffed green olives, ripe olives, tiny cooked shrimp and sprigs of parsley.

Use your imagination as to placing the trimmings on the tree with toothpicks. Surround the tree with plenty of crackers and provide a small knife or spreader for dipping the cheese.

Larry Wilburn's

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