### **Cool Ideas For Warm** Weather Entertainment

Cool, colorful and convenient foods are the key to lazy summer days for the cook. Little or no cooking is required for a warm weather buffet and it can include everything from soup to nuts.

Foods from the freezer start off a meal on a refreshing note when a chilled soup is the first course. Frozen Potato Soup is a marvelous suggestion. Frozen Potato Soup, partially thawed, whirred to smoothness in a blender with cucumber pieces, makes delectable soup in seconds. A hint of dill weed and a huge gob of sour cream makes it an attractive picture.

An appealing no-cook dessert stars scoops of ice cream generously topped with sliced strawberries nestled in a crumb crust.

#### COLD CUCUMBER POTATO SOUP

1 med. cucumber, peeled; 1 can frozen potato soup partially thawed; 1/4 soup can milk, 1/2 soup can light cream, sour cream, dill weed.

Cut cucumber in chunks, place in blender, cover and blend until finely chopped. Add soup in thirds and blend between additions until smooth. Blend in milk and cream. Serve in chilled bowls. Garnish with sour cream and sprinkle with dill weed.

#### TUNA STUFFED TOMATOES

6 tomatoes, 1 (6-1/2 or 7 oz.) can tuna, 1/2 c. diced celery, 1/4 c. diced green pepper, 1/4 c. sliced green olives, mustard cream

dressing, lettuce, hard cooked egg slices. Peel tomatoes. Remove a thin slice from each and take out seeds and some pulp. Invert and let stand 30 min. Drain tuna, flake and mix with celery, green pepper, olives and enough dressing to moisten. Spoon in tomatoes. Ar-range tomatoes on lettuce and decorate with spoonfuls of dressing and egg slices. Sprinkle with paprika.

#### MACARONI CHEESE SALAD

8 oz. cut macaroni, 1 green pepper chopped, 4 green onions sliced, 1/2 c. sweet pickle relish, 1/4 c. sliced stuffed olives, 1/4 c. sliced pimiento, 1 c. diced cheddar cheese, 1/2 c. mayonnaise, 2 tsp. prepared mustard, 1/2 tsp. salt, lettuce.

Cook macaroni in boiling salted water until tender. Drain, rinse in cold water and drain thoroughly in colander. Add green pepper, onions, relish, olives, pimiento and cheese. Toss lightly. Combine mayonnaise, mustard and salt. Add to macaroni mixture and mix lightly. Chill.

#### LOBSTER SALAD

7 (3 to 4 oz.) lobster tails, 1 c. diced celery, 1/2 c. minced green onion, 1 tbsp. lemon juice, 1/2 tsp. salt, 1/8 tsp. pepper, 1/2 c. mayonnaise, 1/4 c. salad dressing, ripe olives, lemon slices.

Place lobster tails in boiling water. When water comes to a boil, simmer 6 to ; minutes. Drain. Cool quickly in cold water. Cut away underside membrane with scissors. Remove meat and cut into chunks. Combine with celery, onion, lemon juice, salt, pepper, mayonnaise and salad dressing. Pile into lobster shells. Chill. At serving time, arrange tails on platter and garnish with olives and lemon slices. Makes 7 servings.

#### VEGETABLE ASPIC

2 c. chopped raw cauliflower, 1/4 c. minced green onions, 2 tbsp. Italian salad dressing, 1 (6 oz.) pkg. lemon gelatin, 1 c. hot water, 1/2 c. cold water, 2 (8 oz.) cans tomato sauce with cheese, 2 tsp. prepared horseradish, 1/2 tsp. salt, dash pepper, 1/2 c. dairy sour cream, lettuce, deviled eggs. Combine cauliflower, onions and salad

dressing and chill. Dissolve gelatin in hot water. Stir in cold water, tomato sauce, horseradish, salt and pepper. Chill until partially set. Whip sour cream in chilled bowl until smooth and



A Sunday Afternoon Musicale is being presented by Les Femmes Douze (The Ladies Twelve) to benefit its scholarship fund.

Featuring the Antonettes and the Zion Methodist Church Choir directed by Mr. Anthony Thomas, the Musicale will be held at Doolittle Recreation Center Sunday, August 27, 1967 at 4 p.m. "Eagle Eye" Shields and James Moody will accompany the Antonettes.

Tickets can be obtained from members of Les Femmes Douze and at the door for a donation of \$1 for adults or 50¢ for children.

DENTON

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fluffy, then fold in gelatin. Stir in cauliflower

and onion mixture. Spoon into 6-cup mold and

chill until firm. Unmold on platter, garnish with

CALIFORNIA CHEF SALAD

2 tomatoes, 2 qts. salad greens in bite-size

pieces, 1/4 c. sliced green onions, 2 cucumbers sliced, 4 thin slices salami or ham, 1/2 c. cubed cooked turkey or chicken,

Cut tomatoes in wedges and drain on paper

towels. Combine with green onion and cucum-

bers. Cut salami in strips and arrange over

greens along with turkey. Serve dressing sep-

BLUE ANGEL

One package angel food cake mix, 1 pint heavy cream, 1/4 c. sugar, 1 tsp. vanilla,

Mix, bake and cool angel food cake accord-

ing to package directions. Cool. Cut crosswise into three layers. Whip cream, gradually add-ing sugar and vanilla when cream begins to

thicken. Fold in blueberries. Spread between

lettuce and deviled eggs.

arately.

Thousand Island dressing.

1 pint blueberries.

several hours before serving.

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## PHARMACY EST OWENS SHOPPING CENTER On Owens Avenue West of 'H' Street Ph. 642-4381 **Our Expert Pharmacis** Has Your Doctor's **ENDORSEMENT**

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## **Columbia Pictures Cited** By Delta Sigma Theta

NEW YORK - (NPI)--The 45,000-member Delta Sigma Theta Sorority, one of the nation's largest Negro women fraternal organizations, has cited Columbia Pictures for outstanding contribution to race relations for its presenta-tion of its current award-winning film, "To Sir, With Love," starring Academy-Award win-ning Sidney Poitler. Ambassador E. R. Braithwaite of newly-independent nation of Guyana (formerly British Guiana), whom Poitier portrays as a teacher in an East London slum school, accepted the award for Columbia during Sigmas' 29th national convention, Aug. 13-18.



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**BIRTHDAY SOON?** Private parties are more fun at the Li'l Theatre. (1.50) Party 🔆 Soft Drinks - Ice Cream - Private Party Roo

- And much more.



# **MUSICALE FEATURES ANTONETTES**

layers, then frost top and sides. Regrigerate \*\*\*\*\*