



A Sleightful of Best Wishes! to - MR. & MRS. THOMAS J. POOLE

WEDDING BELLS rang more merrily, and with infinitely more meaning, than the tinkle of jingle bells this yuletide season for 20-year-old Thomas J. Poole and his 17-year-old bride, Verna L. Sampson...

Immediately following the wedding ceremony, attended by 30 relatives and close friends, a festive reception was held at the home of the bride's parents, Mr. and Mrs. Milbon Sampson, 2232 Revere Street, North Las Vegas...

The groom is the son of Mrs. Dorothy Poole of 615 Monroe, Las Vegas, and is presently stationed at Fort Ord, California where he is in basic training as an army private...

The bride is a Rancho High School student and will continue her scholastic education while her husband is serving his stint in the Service.

Bridal party at the Poole-Sampson nuptials pictured in photo below are (from left) bridesmaids Juane Parker and Ann Nash; Maid of Honor Myra McCoy; (the bride and groom), Best Man Mike Bell; and ushers Robert Nash and D. C. Lucas.



PARTY TIME

Canapes to make your party appear expensively catered are easy to prepare, elegant, and delicious. All these can be made ahead up to the point of baking and refrigerated for a day or two.

NIPPY CHEESE BALLS

3 oz. chive cream cheese, 3 oz. blue cheese, 1/4 c. butter or margarine softened, 1 c. sifted flour, dash cayenne or hot pepper sauce.

Cream together the cheese and butter. Work in flour and cayenne with hands to blend completely. Form into small balls about 3/4 inches in diameter and place on ungreased cookie sheet. Chill at least 2 hours. Bake at 400 deg. 10 to 12 minutes.

SARDINE PUFFS

1 can sardines drained, 1/2 tsp. lemon juice, 1/2 tsp. worcestershire sauce, 1/4 c. heavy cream, 20 small rounds buttered toast.

Mash sardines with lemon juice and worcestershire sauce. Fold in whipped cream. Place a teaspoonful of the sardine mixture on each round of toast. Brown lightly under broiler.

and serve hot.

SHRIMP PASTE

2-1/2 c. water, 2 tsp. salt, 2 tsp. lemon juice, 1 lb. fresh shrimp shelled and deveined, 1/3 c. crumbled blue cheese, 1 c. mayonnaise, 1 tbsp. horseradish, juice of 1/2 lemon, 1 tsp. worcestershire sauce, 2 drops tabasco, crisp crackers.

Combine water, salt and 2 teaspoons lemon juice in a large saucepan. Bring liquid to a boil. Add shrimp and return to boiling point over moderate heat (about 250 deg.). Cover and cook 3 to 5 minutes or until shrimp is tender. Drain shrimp; cool. Grind shrimp and blue cheese together, using the fine blade of grinder. Add mayonnaise, horseradish, lemon juice, worcestershire sauce and tabasco to shrimp mixture. Combine thoroughly. Chill until ready to use. Serve with crisp crackers as either spread or dip.

SWEDISH MEAT BALLS

1/4 c. butter or margarine, 3/4 c. finely chopped onion, 3 eggs, 1-1/3 c. milk, 1-1/2 lbs. ground beef round, 1-1/2 lbs. ground



HAIL THE ENTERTAINING SEASON!

Cups That Cheer

Now that our holiday season really begins at Thanksgiving with little let-up in the gay round of party activities until after the New Year, even our-swingiest "swingers" are apt to find their constitutions considerably weakened.

Restorative drinks are pleasant and palliative, usually long, mild, and thirst quenching with the alcohol masked and diluted by other ingredients. Above all, these drinks should be soothing and easy to sip.

MILK PUNCH

In a very tall Highball glass, with two or three ice cubes, pour an ounce each of cognac and Jamaica rum, and fill with cold milk. Stir to mix well, and sip slowly.

TIGER'S MILK

This is nearly the same as Milk Punch. Put 2 ounces of cognac, 2 ounces Jamaica rum, 4 ounces cream and 2 teaspoons of sugar into a shaker with cracked ice. Shake to a froth, and strain into a tall glass.

BLACK VELVET

This "kicker" calls for a split each of stout and champagne. With one in each hand, pour simultaneously into a tall chilled glass. Drink at once.

MIMOSA

Half fill a large wine glass with fresh chilled orange juice, then fill to top with chilled champagne. The champagne raises your spirits, while the vitamin-filled juice aids in the task of restoration.

FRUIT JUICE DRINKS

Various fruit juices have long been used as cure for overindulgence. They are refreshing as is, and effectively mask the spirits which may be added to them. The Bloody Mary and Screwdriver, now popular drinks at anytime of day, were originally designed as pick-me-ups, and very good ones they are.

MAY THE SPIRIT OF CHRISTMAS BE WITH YOU! - BUT - IF YOU'RE DRINKING DON'T DRIVE

pork, 1-1/2 tsp. ground allspice, 1/2 tsp. ground nutmeg, 1 tbsp. salt, 2 c. finely crumbled soft bread crumbs, 1/2 c. melted butter or margarine, 1 beef bouillon cube, 1 c. boiling water, 4 tbsp. flour, 2 c. light cream, 1-1/2 tsp. salt, few grains pepper. Melt the 1/4 cup butter in a skillet over moderately low heat; add onion and cook over low heat until tender.

Merry Christmas Feastings

by DOROTHY JOHNSON

Christmas is the season of joy. Christianity marks the holy birthday of Christ the Saviour, with ritual ceremony and joyful hallelujahs. Gatherings of families, friends, organizations, or co-workers celebrate this happiest of holidays with parties of every variety and size where potables and comestibles of every description are lavishly served and the hearts of all are filled with the yuletide spirit of "Peace on Earth, Good Will toward Men".

MENU I

- Iced Relish Dish, Standing Rib Roast of Beef, au jus (Mushroom Garnish), Christmas Beans, Zucchini with Corn, Whole Candied Sweet Potatoes, Hot Dinner Rolls, Holiday Cranberry Pie with Ice Cream, Coffee

4 Rib standing rib roast (about 10 to 11 lbs.), monosodium glutamate, seasoned salt, seasoned pepper, 1 (13-1/2 oz.) can condensed beef consommé undiluted.

In ordering standing rib roast, allow 1/2 pound per person. Be sure your butcher loosens backbone from ribs.

Day before, rub rib roast with monosodium glutamate, seasoned salt and seasoned pepper.

About 5 hours before serving, start oven about 325 deg. F. On rack, in shallow pan, stand roast on rib bones. Add no water; do not baste; do not cover. Roast meat about 4 to 4-1/2 hours for rare (140 deg.) or 5 to 5-1/2 hours for medium (150 deg.). Pour all fat from roasting pan; stir drippings left in pan to loosen browned bits, then add consommé and heat. Start broiling Mushroom Garnish. Surround roast with Mushroom Garnish and add a few sprigs of parsley here and there.

MUSHROOM GARNISH

Several hours ahead, wash about 1-1/2 lbs. medium mushrooms well; remove thin slice from each stem end. In shallow baking pan, place mushrooms, with rounded side down; in each upturned cavity, place 1/2 tsp. melted butter or margarine. Refrigerate until needed. About 10 minutes before serving, sprinkle mushrooms with garlic salt, then broil 5 to 7 minutes.

WHOLE CANDIED SWEET POTATOES

3 lbs. small long sweet potatoes, 3 tbsp. butter or margarine, 1-1/2 tsp. salt, 1/4 tsp. pepper, 1/3 c. honey.

Day before: Cook unpared sweet potatoes in boiling water until tender. Cool, peel, refrigerate. About 20 minutes before serving: In large skillet, melt butter. Place peeled sweet potatoes in it. Sprinkle with salt and pepper; drizzle with honey. Saute sweet potatoes over low heat until golden on all sides, turning carefully.

CHRISTMAS BEANS

3 (9 oz.) pkgs. frozen whole green beans, 1 tsp. salt, 12 slices lean bacon, 1 tsp. seasoned salt, 1 c. commercial sour cream, 1/2 c. canned, crumbled French-fried onion rings, 1 (2 oz.) jar whole pimientos.

About 35 minutes before serving, in a large saucepan, bring 2 cups water to a boil; add green beans along with salt; cover and cook until beans are tender-crisp.

Meanwhile, in medium skillet, fry bacon until crisp; drain on paper towels; crumble and set aside. Drain cooked beans and mix gently with crumbled bacon and seasoned salt. Place in buttered casserole. Quickly spoon sour cream over center of beans in a large mound; sprinkle crumbled onion rings over top of sour cream.

And it is fun to give parties; big parties, small parties, in between parties. It matters not whether you live in a pint-size apartment and are having only a few close friends in, or you dwell in a large home which lends itself to the popular "Open House" style of entertainment where everybody you know might troop in (in response to an invitation to "drop by"), you can win laurels as a holiday hostess with a lot of enthusiasm, a little imagination, and

Cut pimiento in tiny pieces over sour cream. Bake with Roast during last 10 or 15 minutes or until heated through.

ZUCCHINI WITH CORN

1-1/2 lbs. small zucchini, 1-1/2 tsp. salt, 1/4 tsp. pepper, 1 tsp. instant minced onion, 1/2 (12 oz.) can whole kernel drained corn. Scrub zucchini well. Cut off ends, but do not pare. Slice lengthwise, then cut into crosswise slices, on an angle, 1/4 inch thick. Cook, in 1 inch boiling water in covered saucepan about 5 minutes until tender. Drain. Add salt, pepper, minced onion and corn; toss well.

HOLIDAY CRANBERRY PIE

Favorite pastry for two-crust pie, granulated sugar, 2 tbsp. flour, 1/4 tsp. salt, 1/4 c. water, 4 c. cleaned, fresh cranberries, 1-1/2 tsp. grated lemon rind, 2 tbsp. butter, vanilla ice cream.

Make up your favorite pastry for a 2-crust pie, or use packaged mix. Roll out half of pastry, then use to line 9-inch pie plate, making a high, stand-up fluted edge; refrigerate.

Start heating oven to 400 deg. On lightly floured board, roll other half of pastry into a circle. With 3-inch tree cookie cutter, cut trees from circle. Sprinkle trees with a little granulated sugar; then lift with wide spatula to cookie sheet. Bake 10 minutes or until lightly browned; set aside to cool. In saucepan combine 1-1/2 cups sugar, flour and salt. Stir in water; add cranberries; simmer until skins pop, stirring occasionally. Add lemon rind and butter; stir until butter melts; then cool slightly. Pour slightly cooled cranberry mixture into prepared pie crust. Bake at 425 deg. 25 minutes. Then, on top of pie, in a circle, arrange 5 of the pastry Christmas trees, equally separated, and bake 10 minutes longer. Cool pie.

At serving time, serve wedges, and top with vanilla ice cream.

MENU II

- Roast Goose with Prune Stuffing, Sweet Potato Casserole, Pacifica Salad, Artichoke Casserole, Hot Dinner Rolls, Nut Pound Cake with Bourbon

One 10 to 12 lb. goose, salt, Prune Stuffing. Wipe goose with damp cloth and sprinkle cavity with salt. Lightly fill body and neck cavities with stuffing. Sew or skewer openings and truss goose. Place breast down on rack in shallow roasting pan. Roast at 325 deg., 3 hours. Remove fat from pan several times. Turn goose breast up and roast 1 to 2 hours longer. Garnish goose with additional stuffed prunes.

PRUNE STUFFING

1 c. large dried prunes, 2 c. water, 1 tsp. shortening, 1/2 c. chopped onion, 2 c. ground pork, 1 tsp. salt, 1/4 tsp. pepper, 1 egg yolk, lightly beaten; 1/4 c. chopped green olives. Place prunes in saucepan, cover with water and soak 1 hour. Cover and cook over medium heat 45 minutes of until tender. Drain. Carefully split, discard pits and set prunes aside. Melt shortening in skillet, add onion and cook over medium heat 5 minutes. Stir in pork and cook 2 minutes longer. Remove from heat.

some of the suggestions offered here for holiday fare.

Of course, there is always the Christmas Dinner you may be obligated to prepare, or perhaps may delight in dazzling the family or guests with, to think about. Offered here are three Christmas Dinner menus and recipes sure to dazzle the most blase of relatives or friends.

Add salt, pepper, and egg yolk. Mix well. Place 1/4 cup pork mixture in small bowl and mix in olives. Use to stuff prunes. Gently mix prunes with remaining pork mixture.

SWEET POTATO CASSEROLE

4 lbs. sweet potatoes, 1/4 c. brown sugar, packed; 1/2 c. butter or margarine, 1/4 c. sherry, 1/4 c. pineapple juice, 1/2 tsp. salt, 1/2 c. honey, 1 c. miniature marshmallows. Cook sweet potatoes in small amount of water until tender. Peel and mash. Add sugar, butter, sherry, pineapple juice, salt and honey and beat thoroughly. Turn potatoes into greased 1-1/2 qt. casserole. Spread marshmallows over top and press onto potatoes lightly. Bake at 350 deg. about 30 minutes.

PACIFICA SALAD

1 (1 lb. 14 oz.) can pineapple slices, 2 tbsp. lemon juice, 1 (3 oz.) pkg. lime gelatin, 1/4 tsp. salt, 1/4 c. mayonnaise, 1/2 c. heavy cream whipped, 1 c. mashed bananas (2 to 3 bananas), salad greens, stuffed olives. Drain 1 cup syrup from pineapple and heat. Pour over gelatin and stir to dissolve. Add lemon juice and salt. Chill until slightly thickened. Beat gelatin until frothy. Combine mayonnaise, whipped cream and mashed bananas. Fold into gelatin. Pour into a 1-qt. mold and chill until firm. Unmold onto greens. Circle with 6 to 8 slices of the pineapple and garnish with stuffed olives.

ARTICHOKE CASSEROLE

1 lge. onion minced, 1 green pepper minced, 1/2 c. chopped celery, 1 (4 oz.) can sliced mushrooms, butter or chicken fat, 2 (14 oz.) cans artichokes, 1 can mushroom soup, 1/2 c. butter 1/4 tsp. white pepper, bread crumbs, Parmesan cheese.

Cook onion, green pepper, celery and mushrooms in butter until tender. Drain artichokes and stuff with onion mixture. Place in casserole. Pour mushroom soup over artichokes. Dot with butter; sprinkle with pepper, cover with bread crumbs and top with cheese. Bake in moderate oven until cheese melts and crumbs are brown.

NUT POUND CAKE WITH BOURBON

Old Fashioned pound cakes took their name from quantities of Bourbon. A modern pound cake flavored with Bourbon is rich with pecans and raisins.

6 eggs separated, 2 c. sugar, 1-1/2 c. butter or margarine, 1 c. light brown sugar packed, 3 c. sifted flour, 2 lb. pecans broken, 1-1/2 lbs. golden raisins, 1 tsp. baking powder, 1 c. Bourbon.

Beat egg whites until they stand in soft peaks, than beat in 1 cup sugar until whites are stiff. Beat egg yolks until thick. Cream butter and brown sugar and remaining cup granulated sugar until fluffy. Add egg yolks and beat well. Mix 1 cup flour with nuts and raisins. Sift together remaining 2 cups flour. Stir dry ingredients into creamed mixture, then blend with bourbon. Stir in floured nuts and raisins. Fold in egg whites. Turn batter into three greased and floured 9x5 inch loaf pans and bake at 350 deg. 1 hour.

MENU III

(See MENU III, page 4)