

# FOOD FORUM \*

Dorothy Johnson

(Goodies for the Holiday Season)

At some point along the holiday whirl comes a moment of despair for guest and hostess alike. For the guest, it's the necessity of facing once again the seasonal plethora of turkey, ham, and hors d'oeuvres for the New Year's party where refreshments are to be served. For the hostess, it's a twinge of regret when she realizes her last opportunity to offer something different for her guest's enjoyment.

If you find you're getting those pre-party blues and don't know how you can survive another round of bartending, you've got a problem we can solve. Stop drinking! But perhaps you're not quite ready for such a drastic step. Add these drinks to your New Year's Wingding.

## HOT BUTTERED RUM

For each portion: 1 pat butter, 1 tsp. brown sugar, 1 oz. light rum, 1 oz. dark rum, hot water. Cream together butter and brown sugar; add hot water to thin. Place in a preheated mug or goblet and add rum. Fill with hot water. Garnish with a sprinkle of cinnamon or allspice, or add a slice of lemon decorated with cloves.

## TOM AND JERRY

If you've invited a crowd, you might want to make it a one-drink evening instead of playing bartender all night. And a bowl filled with the frothy Tom and Jerry whip is a good solution. For each portion: 1 egg, 1 oz. Jamaica rum, 1/4 oz. brandy, 1 tsp. powdered sugar, 1/4 tsp. allspice, ground cinnamon, ground cloves (combined) or 1/4 tsp. of allspice only.

Beat the whites of eggs until stiff. Beat yolks, adding sugar, rum and spices. Stir well. (A dash of cream of tartar or baking soda will help prevent sugar from settling at the bottom of container). Chill the egg mixture. When you are ready to serve, place a portion of the frothy egg mixture in each pre-heated container. Add brandy and fill with hot water. Sprinkle with nutmeg or allspice.

## HOT APPLE CIDER

You can safely offer this heated apple cider with little doughnuts or spice drops to the young adults who drop in for a New Year's visit. Just heat the cider in a saucepan, or if you prefer a more glamorous presentation, use a chafing dish or a candle warmer under a bowl of cider. Serve in interesting containers or copper mugs. If your older cronies demand something a little stronger, you can always have some warmed apple brandy.

## CAFE ROYAL

Present each guest with a silver mug or fine China cup of good coffee. Pass a tray of cube sugar and your best decanter filled with golden yellow Chartreuse. Show each guest how to dissolve a cube of sugar into a teaspoon of Chartreuse, then stir into their coffee. Lovely! And, oh so simple.

## NEW YEAR'S EVE MENU

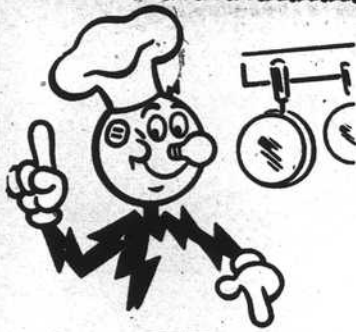
I always have the traditional Hog Head and Blackeyed Peas, Chitterlings, sour cream cole slaw, and good corn bread. There is no need to give you the recipes for the above; the know-how passed down from generations is already there.

## CHILI CON QUESO

1 med. onion minced, 2 med. green peppers diced, 3 tbsp. butter, 2 c. (one 1-lb. can) tomatoes, 1 tsp. chili powder, 1/2 lb. sharp yellow cheese (2 c. grated).

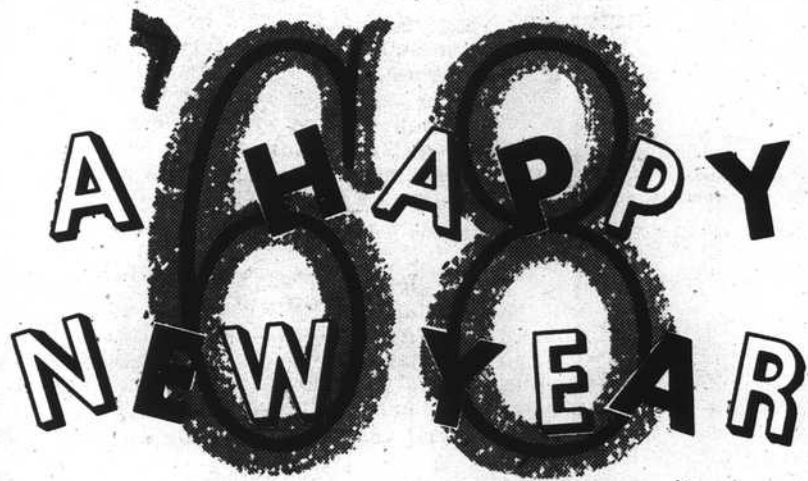
Saute onion and green peppers in butter until tender. Add tomatoes and chili powder. Break the tomatoes apart with a fork; simmer for 10 minutes. Add the cheese; continue to simmer over low heat until cheese is melted. Keep warm in a chafing dish. Place a bowl of corn chips next to it for dipping.

For the party of the year--here's a way to insure getting it off to a good start. Serve tasty,



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tangy spareribs, a hot appetizer that's a sure winner. Spareribs rate high in popularity as finger food, and they are sturdy enough to appease the appetites of party-goers who are ravenous when they arrive at your festivities. And prepared this way, they are a cinch for the hostess who is doing it herself.

Plan on three pounds of ribs for each 10 or 12 cocktail guests. The small back ribs are more expensive than other ribs but easier to eat finger fashion. Have your butcher cut larger ribs across to make shorter sections. Also cut the ribs into one or two rib sections. Place the ribs in a shallow pan and brush lightly with liquid smoke. Cut an onion into rings and spread over the ribs. Sprinkle with the juice of a half lemon. Roast at 450 degrees a half hour. Reduce the oven heat to 350 degrees, brush ribs generously with your favorite bottled or homemade barbecue sauce and roast an hour or hour and a quarter longer. To make a lovely glaze, add apricot preserves to your barbecue sauce.



Hospitality is as much a part of the holidays as the wreath on the door and the brightly bedecked tree in the living room. We welcome friends, old and new, to our home and good fellowship finds its most heartwarming expression in that festive tradition, the abundant table. For the friendliest gesture we can make is to share the good things from our kitchen with all those who come to our house. In this spirit, we have prepared recipes for holiday entertaining, whatever the hour, whoever the guest.

## BRANDY SNAPS

Preheat oven to slow (300 deg.). In a sauce-

pan, mix 3/4c. butter, 1/2 c. sugar, 1/4 c. dark brown sugar, 1/2 c. molasses, 3/8 tsp. ginger, 3/4 tsp. grated orange rind, and 3/4 tsp. cinnamon. Stir over low heat until thoroughly blended and the sugars are liquefied.

Off the heat add: 1-1/2 c. flour. Mix in smoothly with wire whisk. Add 1 tbsp. brandy. Drop by tablespoonfuls, several inches apart, on an unbuttered cookie sheet. (The cookies will spread as they bake and will become thin and crisp.) Put in the slow oven and bake for about 10 to 12 minutes, or until brandy snaps are brown. Let stand out of oven for a minute then carefully remove with spatula and place on a flat surface to cool. Keep in covered jar or tin.

## PINEAPPLE MERINGUE PIE

Bake: A 9-inch pie shell. In a saucepan put: 2 c. canned crushed pineapple, drained of its juice; 1 tbsp. cornstarch, 3 tbsp. sugar, 1 tsp. lemon juice, and 1 tbsp. butter. Cook, stirring frequently, until thick. Separate: 2 eggs. Beat yolks lightly. Pour a little of the pineapple mixture over the yolks, beat, and stir into the saucepan. Cook mixture over low heat, stirring constantly, for 1 minute, or until yolks have cooked a little and thickened. Let this custard cool, then pour into the baked pie shell. Pre-heat oven to slow (325 deg.).

## MERINGUE:

Beat until frothy: 3 egg whites with 1/8 tsp. salt. Add 1/3 c. sugar, 1 tbsp. at a time, beating constantly. Add: 1/2 tsp. vanilla. Beat until stiff and glossy. Spread meringue over pineapple custard and bake in the slow oven for 15 to 20 minutes, or until meringue is delicately browned. Let pie cool before serving.

# FASHIONS AT A GLANCE

A "first" for Andre Courreges: Long sleeves on a dress. His latest--a woolen dress that hugs the torso, flares out with one front pleat, of navy blue, white collar and cuffs, matching mid-calf socks!



There will be plenty of low-waist belts, huge buckles and brass buttons. Smocks and small skimming shirt shapes are still popular, but will be cut less wide than the summer of '67.



In the Spring collection for Maurice Rentner, Bill Blass goes Romantic...Happily-colored polka dot prints in Sormani's cotton and geometric double-faced cottons from Pomezie are worked into fashionably fitted little dresses and suits.



Small fry swim fashion is "knit" for active play and comfort, swim-sweaters, in shaker knit, shaped and accented with ribbing-stretch nylon and bonded knits...shaker knits of Orlon by Justin Charles are ribbed around the edges for closer fit and lined with nylon tricot, color---hot pink!

Dive-ettes halter-strap is drawn through a high bib, gathered soft below the neck in segments of navy and yellow stretch nylon.

