

# FOOD FORUM

DOROTHY JOHNSON

## HAPPY NEW YEARS

When New Years enters so many of the old traditions are handed down we think of new ways to prepare old dishes. Open house, drop-in's and house to house pop calling is New Year's Day.

In an expansive mood you've invited the gang, in for a drink and a snack. Canapes to make your party appear expensive are easy to prepare, and delicious. Most of these can be made ahead for a day or two and refrigerated.

### SPICY COCKTAIL WIENERS

1 jar (6 oz.) prepared mustard  
1 jar (10 oz.) red currant jelly  
1 lb. frankfurters, cut in bite size pieces

Heat over hot water the prepared mustard mixed with red currant jelly. Add frankfurters and heat through. Serve hot from a chafing dish, electric frying pan or shallow saucepan. Spear with toothpicks to eat.

### OLIVE-FILLED CHEESE BALLS

1 cup (1/4 lb.) shredded sharp cheddar cheese  
2 Tbsp. butter  
1/2 cup flour  
dash of Cayenne  
25 medium olives, well drained (pitted ripe or stuffed green)

Cream together cheese and butter. Blend in flour and Cayenne. Wrap a teaspoonful of dough around each olive, covering completely. Bake in a hot oven 400 degrees for 15 minutes. Makes about 25 balls.

### TURKEY MEAT BALLS

If you have left over turkey in your freezer, you can transform it into elegant hor d'oeurs.

3 Tbsp. butter or margarine  
1 large onion, finely chopped  
1/2 cup mashed potatoes  
4 cups ground or very finely chopped cooked turkey meat  
2 eggs, well beaten  
1 1/2 tsp. salt  
1/4 tsp. pepper  
1/4 tsp. nutmeg  
1/2 cup fine dry bread crumbs  
2 Tbsp. catsup  
1/2 cup pickle relish  
1 Tbsp. minced parsley  
1 clove garlic, minced or mashed.  
butter or margarine for browning meat balls

In large frying pan, heat the butter or margarine. Add the onion and mashed potatoes, stir together until lightly browned. Add the turkey meat, eggs, salt, pepper, nutmeg, bread crumbs, catsup, pickle relish, parsley, and garlic; stir until well blended. Shape into small balls about size of walnuts. When you are ready to serve, brown turkey balls quickly in small amount of butter or margarine. Transfer the browned turkey balls to a well greased chafing dish and serve with tooth-picks. Makes 18 balls

### BACON-BANDED OLIVES

A nice change from the more familiar appetizers are stuffed green olives wrapped in bacon strips.

sliced bacon  
finely chopped onion  
1 large can (7 1/2 oz.) pitted ripe olives, well drained

Cut each slice of bacon in half lengthwise, twice, then cut each strip crosswise into thirds. Stuff minced onion into cavity of each olive wrap with a piece of bacon, and fasten with tooth pick. Arrange stuffed and wrapped olives on a cookie sheet leaving 1 inch between each olive. When ready to serve, heat olives under broiler or in a very hot oven 450 degrees until bacon is crisp. If you broil them, turn olives once during cooking.



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## FREE NEW YEARS EVE CHAMPAGNE PARTY STROKE OF 12 A.M.!

Guaranteed \$1,500  
BINGO PARTY

10-\$50 Games — 1 \$1,000 Blackout

Guaranteed Payout **Starts 11 a.m.**

\$1 Per Board — \$2 Minimum  
Buy 4 or More 1 Card Free

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## Manpower Class To Graduate

The Auto Painter Helpers' Class sponsored by the Concentrated Employment Program of the E. O. B. Board of Clark County and the Southern Nevada Manpower Training Center will hold its completion ceremony at the Teen Tavern, North "F" and Jackson Street, Wed., Dec. 30, 1970 from 7 to 9 p.m.

Guest Speaker for the program will be Mr. William Swiker, Code Enforcement Officer for the City of Las Vegas, Micheal Hammond, one of the graduates, is Program and Arrangement Chairman. Under the supervision of Mr. Clarence Garrison, Instructor and Faculty Advisor.

**4 STAR THEATRE**

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*Matinee Wives*

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