Entertaining At Home

Even in wartime there are occasions that demand a celebration—a wedding; a child's birthday; a silver anniversary; or a twenty-first birthday, to mention just a few. These parties need not be formal and elaborate. A few friends in for dinner, tea, luncheon or supper will make the occasion a happy one.

This bulletin is prepared to simplify the work of the hostess. Here are a few hints.

1. Write down the menu, selecting dishes that are favorites of the guest of honor and also dishes that have been previously tested in your own kitchen. It is a poor time to test a new recipe.
2. Prepare a market list.
3. Select foods which may be prepared in advance as much as possible.
4. Do as much advance preparation before the party day as you can; for example: make mayonnaise; or white sauce or crumbs for dressing; make a jellied salad or dessert; cookies or cake; paste for pies as required.
5. Avoid, if you can, foods requiring last-minute attention.

The following menus are for various occasions—we hope they will serve as a useful guide in planning your particular party.

Any recipes suggested in the Menus may be obtained by telephoning to Home Service Department.

Lunch

Cheese Souffle
Buttered Asparagus
or
Jellied Salad
Red Pepper Relish
Graham Muffins
Hot Gingerbread with Apple Whip Topping

Ham a la King
Served in Hot Biscuits or Pastry Shells
Perfection Salad
Lemon Ice Cream
Orange Fruit Cookies
Tea

Chicken and Oyster Pie
Red Pepper Relish
Tomato and Grapefruit Salad
Crusty Rolls
Coffee Souffle
Cookies
Brunch
Grapefruit
Scrambled Eggs with Sausages
Fried Tomatoes and Mushrooms
Toast
Fruit Cup
Coffee

Dinners
Tomato Bouillon
Baked Ham
Beets in Sauce
Brussels Sprouts
Sweet Potato Puff
Whole Green Tomatoes Pickled
Jellied Fruit with Custard Sauce
Coffee
Roast Beef with Gravy
Yorkshire Pudding
Browned Potatoes
Turnip
String Beans
Meringues with Apricot
Jam and Whipped Cream
Coffee

Mock Drum Sticks
Creamed Cauliflower
Peas
Mashed Potato
Currant Jelly
Molasses Chiffon Pie
Coffee

Pork Tenderloin with Dressing
Apple with Brown Sugar and Catsup
Baked Squash
Potato Scallop
Orange Fluff
Coffee

Sunday Night Buffet Supper
Ham Loaf
Corn and Noodle Scallop
Pickled Peaches
Jellied Tomato Salad
Buttered Rolls
Lemon Chiffon Tarts
Coffee

Combination Fruit Salad
Hot Biscuits or Rolls
Chocolate Cake
Coffee

Late Supper at Night
Toasted Cheese Sandwiches
Toasted Mushroom Sandwiches
Celery
Olives
Lemon Filled Layer Cake
Coffee
Jellied Tomato Salad
Garnished with Grapefruit and
Avocado Sections
Hot Rolls
Assorted Cookies
Coffee

Waffles and Maple Syrup
Coffee

Child’s Party
Tomato Juice
Creamed Chicken in Toast Cases
Ice Cream
Sponge Cake
Animal Cookies
Milk

Informal Tea
Hot Cheese Biscuits
Egg Pinwheel Sandwiches
Gherkins
Cherry Cup Cakes
Swedish Pastry
Tea

Afternoon Tea (Reception)
Toasted Cheese Sandwiches
Toasted Mushroom Sandwiches
Rolled Celery and Asparagus Sandwiches
Chicken and Celery Pinwheels
Open-faced Philadelphia Cheese and
Red Pepper Jam Sandwiches
Olives
Assorted Cookies
Cake
Tea and Coffee
Wedding Cake
Wine

Note: Gingerbread batter may be stored in refrigerator overnight. Add baking powder and soda dissolved in a little water just before baking.

Coffee Souffle
1 1/2 cups strong coffee
3 eggs separated
1 tablespoon gelatine
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon vanilla

Soak the gelatine in the milk. Beat the egg yolks and add 1/2 cup sugar; continue beating; then add the hot coffee. Transfer to a double boiler and cook till mixture thickens slightly and coats a spoon—stir constantly. Remove from range and add gelatine at once. Cool the mixture. Beat the egg whites till stiff, then add the remaining sugar, salt and vanilla. Fold gently into the partly set coffee mixture. Pour into sherbet glasses and chill. Serve garnished with sweetened and flavored whipped cream.

WHIPPED CREAM
Carefully remove the cream from the top of a milk bottle. Store in your refrigerator for 24 hours. Whip and add sugar and flavoring.

Molasses Chiffon Pie
1 tablespoon gelatine
1/4 cup cold water
3 eggs separated
1/4 teaspoon cinnamon
3 tablespoons white sugar
1/2 cup water
1/2 cup light mild molasses
1 teaspoon vinegar

Soak the gelatine in the cold water. Mix the 1/2 cup water with the molasses, salt, cinnamon and vinegar in the top part of a double boiler. Add the beaten egg yolks. Cook over hot water, stirring constantly until mixture thickens slightly. Add gelatine and stir until dissolved. Chill mixture until the consistency of honey. Beat till fluffy. Fold in the stiffly beaten egg whites to which the sugar has been added. Turn into a baked pie shell and serve plain or with sweetened and flavored whipped cream.

Note: If only strong dark molasses is available dilute with corn syrup—as least half and half.
Meringues

3 egg whites
1 cup sugar
1/8 teaspoon salt

1 teaspoon vinegar
1 teaspoon vanilla

Have the egg whites at room temperature; add the salt and beat till foamy. Add the sugar gradually, continuing to beat all the time. Add the vinegar and vanilla. Put a greased sheet of wax paper on a cookie sheet. Drop the meringue by teaspoons on the wax paper. Bake in a 300° F. oven about 30 to 35 minutes. Take meringues from wax paper. To serve put meringues together in pairs with apricot jam and top with sweetened and flavored whipped cream.

Ham a la King

1/2 lb. mushrooms
3 tablespoons butter or bacon fat
4 tablespoons flour
2 cups scalded milk
2 cups diced cooked ham

Pepper
1 tablespoon chopped green pepper
12 stuffed olives
2 hard cooked eggs chopped

Sauté the mushrooms and green pepper in the fat. Blend in the flour. Add the scalded milk; then the ham. Season to taste. Add eggs and stuffed olives sliced, just before serving. Serves 4 or 5.

Orange Fruit Cookies

5/6 cup ground orange and juice
1/3 cup shortening
3/4 cup sugar
2 egg yolks

1 1/4 cups general purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

Wash and cut whole oranges in quarters. Discard seeds and run fruit through the food chopper. Cream the shortening and sugar; add egg yolks. Sift the dry ingredients together several times and add to the creamed mixture with the orange pulp. Drop by spoonfuls on a greased cookie sheet. Bake 15 to 20 minutes in a 375° F. oven. Yield about 3 dozen.

Fruit Bars

1/4 cup shortening
1/2 cup sugar
1 egg
1/2 cup molasses
2 cups general purpose flour

1/4 teaspoon each soda and salt
1 1/2 teaspoons baking powder
1/2 cup milk
1 cup raisins
1/2 cup chopped nuts

Mix in the usual way; adding the floured fruit and nuts at the last. Spread in a greased shallow pan (10”x13”) and bake in a 350° F. oven about 35 minutes. May be iced if desired with a thin lemon butter icing.

The B. C. Electric cordially invites you to visit the Home Service Department. The Vancouver department is located on the main floor, B. C. Electric store, Granville and Dunsmuir, Jean E. Mutch, director, telephone PACific 1212, and the Victoria Department at 1501 Douglas Street, Mrs. M. Foulds, director, telephone Garden 7121. Many free bulletins are available for the asking.