



**B.C. ELECTRIC**

# Home Service Bulletin

Vol. 2

HOME SERVICE DEPARTMENT, MARCH, 1945

No. 8

## 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

HOME SERVICE NEWS

CJOR — Monday, Wednesday, Friday

CKWX — Tuesday, Thursday, Saturday

8:15 a.m.



## 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

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

Roast Beef with Gravy  
Yorkshire Pudding  
Browned Potatoes  
Turnip String Beans  
Meringues with Apricot  
Jam and Whipped Cream  
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

## Late Supper at Night

Toasted Cheese Sandwiches  
Toasted Mushroom Sandwiches  
Celery Olives  
Lemon Filled Layer Cake  
Coffee

Combination Fruit Salad  
Hot Biscuits or Rolls  
Chocolate 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

1½ cups strong coffee  
1 tablespoon gelatine  
½ cup milk  
3 eggs separated

¾ cup sugar  
⅛ teaspoon salt  
½ teaspoon vanilla

Soak the gelatine in the milk. Beat the egg yolks and add ¼ 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  
¼ cup cold water  
⅛ teaspoon cinnamon  
¾ cup water

½ cup light mild molasses  
3 eggs separated  
3 tablespoons white sugar  
1 teaspoon vinegar

Soak the gelatine in the cold water. Mix the ¾ 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  
⅛ 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 tablespoons 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

½ 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

⅔ cup ground orange and juice  
⅓ cup shortening  
¾ cup sugar  
2 egg yolks

1¼ cups general purpose flour  
1 teaspoon baking powder  
½ 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

¼ cup shortening  
½ cup sugar  
1 egg  
½ cup molasses  
2 cups general purpose flour

¼ teaspoon each soda and salt  
1½ teaspoons baking powder  
½ cup milk  
1 cup raisins  
½ 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.