For the


## Tempting Appetizers Get Holiday

 Parties off to Flying Start| Let a tray full of tempting ap- cially to the men at a party. petizers help brighten your holi- Each one is made with meat. All |  |
| :---: | :---: |
| day party. When folks gather of these zesty nibblers can be |  |
| around a platter of attractively | started in advance and two of |
| epared food, the fun begins as | them simply need reheating be- |
| 隹y enjoy the appetizers and the | fore serving. |
| nversation. | Bacon-cheese puffs can be roll- |
| Some appetizers can be made | ed early in the day, and refrig- |
| advance of the party, leaving | erated until just before serving, |
| the hostess free to enjoy guests. | time. Twenty-minutes of baking |
| ther appetizers can be partially | in a hot oven puffs the little |
| epared ahead of time, then stir- | snacks, which are a combination |
| dogether or popped into the | of the cured pork, thin-sliced |
| oven a few mmutes before serving | bread and shredded sharp cheese. |
| tıme. Here are three recipes for ap- |  |
| Here are three recipes for appetizers which will appeal espe- | BACON PUFFS |
|  | lices thin-sliced bread |
| HEAE | 12 shices bacon (about one-half pound) |
| - Mennonite Hour | $1 / 2$ pound sharp aged Cheddar cheese (about two cups) |
| Each Sunday | Cut crusts from bread and cut |
| neaster WLAN 12:30 P. M. | each slice in half. For each puff, |
| Nortistown WNAR 8:00 A. M. | place two halves of bread, end to |
| Hanover WHVR 1:00 P. M. | end, on a strıp of bacon. Sprinkle |
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SERVE ONE OR ALL three of these tangy barbecue sauce flavors the individmeaty appetizers at a holiday party. Strips ual sparerib appetizers. Serve the garlicof bacon are rolled with shredded chees f bacon are rolled with shredded cheese flavored meat balls with cocktail picks:
with three tablespoons shredded Serve hot. Makes 12 puffs.
ribs lengthwise into two inch cheese. Roll up and secure with on a rack in a shallow baking pan. ing pan. is the second recipe in this trio finger food. These tasty spareake in a $400^{\circ}$ oven for 20 minu- of meaty appetizers. Ask your ribs can be served as a dinne tes or untrl lightly browned. meat man to cut 2 side of spare- entree, also. Continued on page 7)


