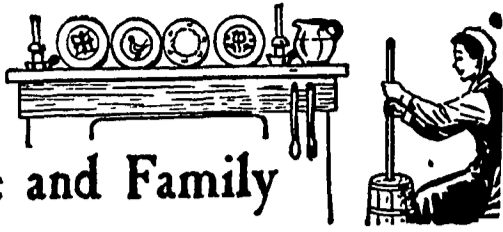


## For the Farm Wife and Family



### What Makes A Party Click?

By Mrs. Richard C. Spence



SPENCE

Why, the food, of course! Plus good planning. The experienced party-giver knows that a well-planned party is the best. Sit down with pencil and paper and make out a full, complete time schedule for the whole day on through the evening. Begin it with morning or afternoon "made ahead" food preparations, allowing plenty of time for each item. List each task and set a time for each item. List each task and set a time for each item. List each task and set a time for each item. Include your personal preparations, too, like shampooing, manicure, etc. Run through your schedule mentally to be sure you've not forgotten anything. You might have a trial run with your family a few nights before, serving them

#### your menu

#### NOTEWORTHY TIPS ON PARTY MEAL PLANNING

1. Start small. Plan your first party for just a few friends or the family. Then as you get more experience, plan larger gatherings.
2. Plan your menu around current "best buys" at the food market, if you can. A few pennies saved in one place need last minute preparations can be splurged in another.
3. Don't plan foods that all a casserole-type main dish that can go from oven to serving table is best, a made-ahead salad, a simple vegetable and ready-to-bake rolls will make no last minute hazards and require you to spend a minimum of time away from your guests.
4. Try organizing your food preparations much as you would in the food lab, setting out and grouping food and utensils needed. Open cans and packages before needed. Wash or put utensils to soak as used.
5. Put all that new-found

meal-planning knowledge to work to be sure that your table is set properly and attractively, that you have adequate serving dishes, that your meal is nutritionally sound and that it has color, temperature, texture and flavor variety.

#### BUFFET-STYLE PARTIES

Serving the food at your party from a buffet table is one of the most popular ways of serving a meal. You can serve a large group of people with the least amount of work for the hostess, and it can be done more quickly. Hot foods can be kept hot in chafing dishes, foods can be served more attractively. Here is a suggested menu for a buffet

dinner. The starred items have recipes to follow.

- Vegetable Juice Cocktail
- Upside-Down Ham Loaf
- Sweet Potato Casserole
- French-Cut Green Beans
- Cabbage-Pepper Slaw
- Orange Bran Muffins\*
- Butter Balls
- French Cherry Dessert\*
- Coffee

#### \*UPSIDE-DOWN HAM LOAF

- 2 teaspoons flour
- 1/4 cup brown sugar, firmly packed
- 1/4 teaspoon ground cloves
- 1 cup seedless raisins

- 4 cups corn flakes or 1 cup packaged corn flake crumbs
- 1 pound ground smoked ham
- 1/2 pound ground lean pork
- 1/2 pound ground veal
- 2 eggs, slightly beaten
- 1 cup milk
- 1/2 teaspoon salt
- 2 tablespoons finely chopped green pepper

- Combine flour, sugar and cloves; sprinkle evenly over bottom of well-greased 9 1/2 x 5 1/4 inch loaf pan. Spread raisins evenly over sugar mixture.
- Thoroughly combine meats, eggs, milk, corn flake crumbs, salt and green pepper; pack lightly in pan over raisins. Bake in moderate oven (350 degrees) about 1 hour. Let stand a few minutes, then turn loaf upside-down onto heated serving platter. Serve immediately. 8 to 10 servings.

#### \*ORANGE BRAN MUFFINS

- 1 cup bran buds
- 3/4 cup orange juice
- 1 egg
- 1/4 cup soft shortening
- 1 teaspoon grated orange rind

- 1 cup sifted flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons sugar

Combine bran buds and orange juice, let stand until most of moisture is taken up. Add egg, shortening and orange rind; beat well. Sift together flour, baking powder, soda, salt and sugar. Add to first mixture, stirring only until combined. Fill greased muffin pans 3/4 full. Bake in moderately hot oven (400 degrees) about 20 minutes. Serve immediately. Makes 11 muffins, 2 1/2 inches in diameter.

#### \*FRENCH CHERRY DESSERT

- 2 cups corn flakes or 1/2 cup packaged corn flake crumbs
- 3 tablespoons confectioners' sugar
- 1/2 cup sifted flour
- 1/2 cup butter or margarine
- 1/4 cup sifted flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 eggs, well-beaten
- 1 cup sugar
- 1 teaspoon vanilla flavoring
- 1/2 cup chopped nutmeats
- 1/4 cup flaked coconut
- 1/2 cup maraschino cherries, halved, drained

If using corn flakes, crush into fine crumbs. Combine confectioners' sugar, flour and corn flake crumbs in mixing

bowl. Cut in butter until mixture resembles coarse corn meal. Press into bottom of 8 x 8-inch baking pan. Bake in moderate oven (350 degrees) about 25 minutes or until lightly browned.

Sift together flour, baking powder and salt. Blend eggs, sugar and vanilla. Stir in sifted dry ingredients. Fold in nutmeats, coconut and cherries. Spread over baked crust. Bake in slow oven (325 degrees) about 40 minutes or until done. Cool. To serve, cut into squares and top with whipped cream or ice cream, if desired. 9 servings.

With Chinese foods being so popular these days, what could be more fun than having a party on the Oriental theme. Decorations could be inexpensive; food could be inexpensive as well as scrumptious. A main dish to be served at a buffet of this type could be Spareribs Oriental, a dish to satisfy the most discriminating with its interesting blend of flavors and attractive, richly glazed appearance. These spareribs are a boon to the hostess as they can be prepared in advance, wrapped in individual servings in foil, stored in the refrigerator until 30 minutes prior to the party, then reheated in a 350 degree oven.

#### SPARERIBS ORIENTAL

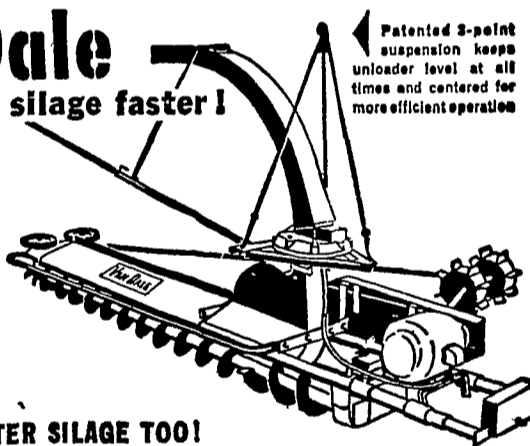
4 pounds baby spareribs, cut

(Continued on Page 7)

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