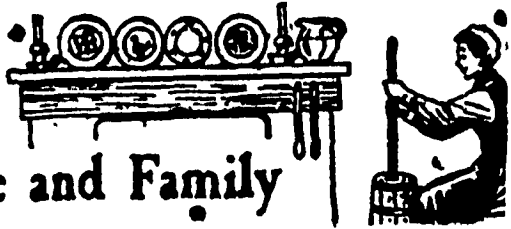


# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

## POST-GAME PARTY



SPENCE

If you're planning any post-game parties, or any kind of gathering this fall, you'll want to have cheese dips on hand. And a variety of cheeses. An appetizing cheese tray suits any occasion from a drop-in visit to a planned reception. You need only change the tablesetting, and perhaps the way you serve the cheese. For an informal cheese tray, select a round, red-coated Gouda cheese as centerpiece. Cut away the top and provide a cheese scoop, or scoop out the contents, cut the cheese in cubes and serve in the original shell, providing wood or plastic picks. Surround this scarlet globe with slices of Swiss and Cheddar, a wedge of Blue, a chunk of Brick to be sliced. Accompany the cheese tray with a basket of assorted crackers and breads, relishes and pickles.

With your cheese dips, offer an array of fresh vegetables.

table tidbits like broccoli and cauliflower, celery, carrots, and green pepper — fruits like apples, pears and pineapple — and some miniature meatballs and wieners. It's party fare that's sure to please a hungry bunch of football fans, just in from a chilly afternoon at the game. Serve with mugs of hot buttered soup or a hot milk drink.

**HOT CHEESE DIP**  
1/4 cup (1/2 stick) butter

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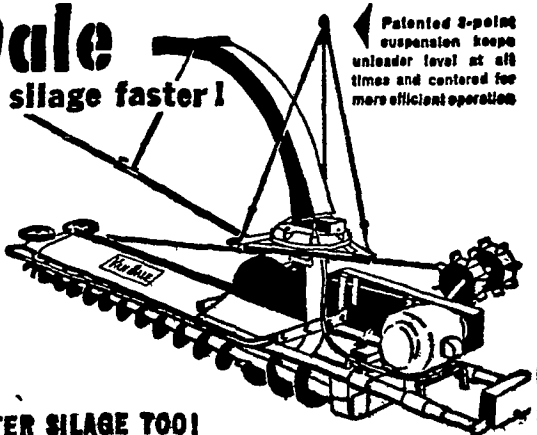
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- 1/4 cup regular all-purpose flour
- 2 cups milk
- 2 tablespoons grated onion
- 1 teaspoon Worcestershire sauce
- 1 cup (1/2 pound) shredded Cheddar cheese
- 1 cup (1/4 pound) shredded Provolone cheese
- Dash of ground black pepper
- Combine crab meat, egg, mayonnaise, lemon juice, mustard, onion salt and Worcestershire sauce. Mix well. Cover and chill. Serve with assorted crackers. Makes about 2 cups dip.
- Dash of cayenne pepper
- 2 cups (1/2 pound) shredded Cheddar cheese
- 1 cup (1/4 pound) shredded Provolone cheese
- Dash of ground black pepper
- Combine crab meat, egg, mayonnaise, lemon juice, mustard, onion salt and Worcestershire sauce. Mix well. Cover and chill. Serve with assorted crackers. Makes about 2 cups dip.

**PRETZEL POPS**  
In a small saucepan melt butter; blend in flour. Remove from heat; gradually stir in milk. Return to heat and cook, stirring constantly, until thickened. Cook an additional 2 minutes. Add onion, Worcestershire sauce and cayenne. Remove from heat; blend in cheeses; return to low heat just until cheese is melted. Pour into chafing dish to keep warm for serving. Decorate dip with parsley and pimiento in a megaphone pattern. Serve hot as dunk for potato chips, green pepper strips, cucumber wedges, carrot curls, appetizer frankfurters, sweet or dill pickles, cauliflower or broccoli flowers, celery sticks, pineapple chunks, and apple and pear wedges. Makes 5 cups.

**DEVILED CRAB DIP**  
1 can (7 3/4 ounces) crab meat, drained and flaked  
1 hard-cooked egg, chopped  
1/2 cup mayonnaise  
1 tablespoon lemon juice  
1/2 teaspoon powdered mustard  
1/2 teaspoon onion salt

**MEAT & CHEESE SNACKS**  
To make one square meat and cheese snack, thickly spread three slices of olive loaf with assorted cheese spread, alternating yellow and white cheeses. A smoky cheese spread and cream cheese with chives spread are a nice combination. Stack meat slices and top with an additional slice of meat. Repeat to make desired number of snacks.

**OKS SNACK**  
2 cups OKs cereal  
1 cup croutettes herb seasoned stuffing  
3 tablespoons vegetable oil  
1 cup salted cocktail peanuts  
1 cup Spanish peanuts  
2 tablespoons soy sauce  
1/2 teaspoon onion salt  
1/2 teaspoon garlic salt  
1/2 teaspoon celery salt

**PRETZEL POPS**  
Combine first five ingredients. Chill. Make bite-size balls using about 1 teaspoon of mixture for each. Roll in chopped parsley. Use pretzel sticks as toothpicks. Chill until ready to serve. Makes about 24 "pops."

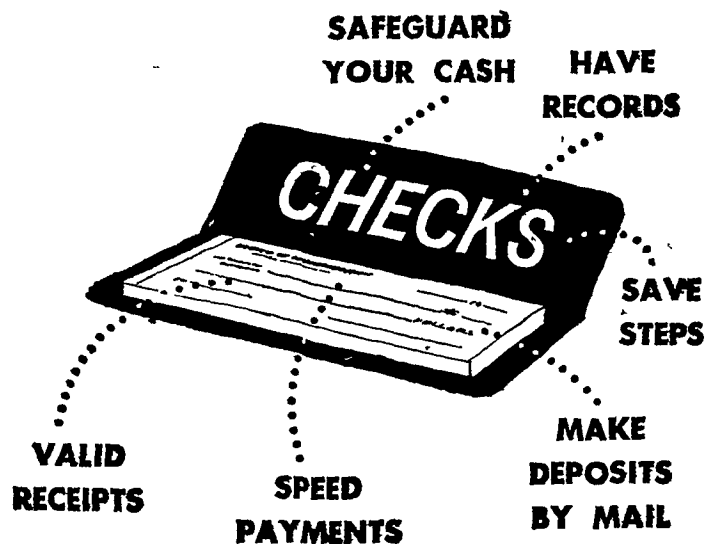
To make one round snack, spread slices of bologna following above directions. A

sharp cheese spread and Bleu cheese spread are a nice combination. Chill snacks well before cutting. Cut square snacks in quarters to serve on square crackers or in cubes which can be served on toothpicks or pretzel sticks. Round snacks may be cut in wedges to be served on crackers.

At your post-game party, provide some different munchers for your guests. This mixture of OK cereal and stuffing croutons with peanuts and seasonings won't last long, so better make a double or triple batch. Place bowls at various gathering places around the room!

Toss cereal and croutettes with oil until well-coated; stir in peanuts. Spread in shallow baking pan, sprinkle with soy sauce and seasoning salts. Heat in moderate oven (350 degrees) about 10 minutes, stirring occasionally for uniform toasting. Serve warm or cold. Makes 5 cups.

The crowd will really de- (Continued on Page 11)



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