

Quick and easy treats for New Years Eve

This Saturday night is your last chance to get in on the holiday party festivities for 1976. And, for those of you who have decided to cash in on the last day of the year to hold a get-together for your friends, the National Broiler Council and the Dairy Council have some party recipes to share with you.

The Dairy Council offers the following to liven up your refreshment table:

EGGNOG

FRUIT DRINKS

1 cup dairy eggnog
 ½ cup orange or pineapple juice, or apple cider ice cream or sherbert

Combine eggnog and juice. Pour into glasses. Top with scoop of ice cream, if desired. Makes 1½ cups.

SWEET AND SOUR DIP

4 slices of crisp cooked bacon or two tablespoons bacon bits

8 ounces cream cheese
 ¼ cup bottled sweet-sour salad dressing

2 tablespoons light cream (or low fat milk for dieters)
 Crumble bacon finely.

Combine cream cheese, dressing and light cream in mixing bowl. Beat until smooth, then mix in the bacon. Serve chilled with crackers, chips or vegetable sticks.

TANGY CHEESE AND NUT BALLS

4 ounces of blue cheese
 4 ounces of cheddar cheese, grated

3 ounces of creamed cheese
 ½ cup chopped nuts

Blend cheese, softened at room temperature, in a bowl. Chill until mixture is firm. Form into small balls. Roll in chopped nuts. Makes 20-25 one-inch balls. Serve on toothpicks.

The National Broiler Council has this to say about chicken thighs, their answer to the holiday hostess faced with the "what to serve" dilemma:

Thighs are easy to dress up for any kind of party, from a formal seated dinner to an informal buffet or a gala drop-in where finger foods are served.

Thighs are nutritional giants, especially rich in protein and niacin but also with generous amounts of riboflavin, phosphorous, Vitamin A, thiamine, iron, and calcium. Each thigh provides approximately 34 grams of protein or more than half the average adult recommended daily requirement.

Thighs go easy on calories.



When dressed up for a party, chicken is a sure-to-please dish for almost any kind of holiday entertaining. Above, herbed chicken thighs with a sprinkling of cheese (Party Perfect Baked Chicken) is the star of an informal buffet.

Two recipes the Broiler Council recommends are:

PARTY PERFECT BAKED CHICKEN

10 broiler-fryer chicken thighs, boned

2 tablespoons butter
 1 teaspoon seasoning salt
 ¼ teaspoon pepper
 ½ cup onion, finely chopped
 8 slices day-old bread, cubed
 2 tablespoons fresh parsley, chopped

1 teaspoon oregano
 1 teaspoon basil
 ½ teaspoon tarragon
 ¼ cup white wine
 ¼ cup evaporated milk
 ¼ cup grated Parmesan cheese

Melt butter in large skillet. Add boned thighs. Brown on all sides over medium high heat. Remove from skillet and place in long shallow casserole dish. Sprinkle browned thighs with

Lancaster Co. Society 26

Farm Women Society 26 met on December 16 at the home of Mrs. Harry Hershey, Mt. Joy.

Joan Summy led the group in devotions. Reports were given by the committees that delivered the Thanksgiving baskets. The baskets were given to the Rufus Nauman and Noah Greenly families.

Joan Hershey read her essay which she wrote for the county convention and with which she received second place.

The outgoing president, Jerry Buckwalter, was given a jewelry box. The members revealed their secret sisters

by giving them a Christmas present.

Doris Thomas spoke on "Creative Entertaining." She explained that there are many avenues to consider before entertaining. For instance one must think about who they are entertaining and what extra resources are available like time, energy, money, facilities, and menu, etc.

Co-hostess for the evening was Martha Kline.

The next meeting will be held at the home of Ruby Esbenshade on January 20, 1977. A white elephant sale will be held.

Know Where the Activities Will Be? Read the Farm Women Calendar.

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the Farm Women Calendar

R-R-RING in the new

WELCOME 1977

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seasoning salt and pepper. Pour off any excess butter, reserving two tablespoons in skillet. Sauté onions in skillet, then add cubed bread, parsley, oregano, basil and tarragon. Mix wine, evaporated milk and one tablespoon of drained butter into ingredients in skillet. Pour herb-wine sauce over browned thighs. Sprinkle with Parmesan cheese on top of sauce. Bake at 400 degrees F. for 25 minutes.

Makes: 5 servings.
BUTTERED HONEY CHICKEN BITES

6 broiler-fryer chicken thighs, boned
 4 tablespoons butter
 4 tablespoons honey
 1 teaspoon teriyaki sauce
 1 teaspoon seasoning salt
 ½ teaspoon garlic salt
 ¼ teaspoon pepper
 ½ cup sesame seeds, toasted

Cut each boned chicken thigh into six to eight pieces. Pat dry and chill overnight. Melt butter and honey in small saucepan. Add teriyaki sauce. Sprinkle pieces with seasoning salt, garlic salt and pepper; dip each into honey-butter-teriyaki sauce and roll in sesame seeds. Place chicken pieces on baking sheet. Bake at 350 degrees F. for about 30 minutes, turning once to brown evenly. Re-heat remaining honey-butter sauce to serve with cooked bite-size chicken pieces.

Makes: 36 to 48 bite-size hors d'oeuvres.

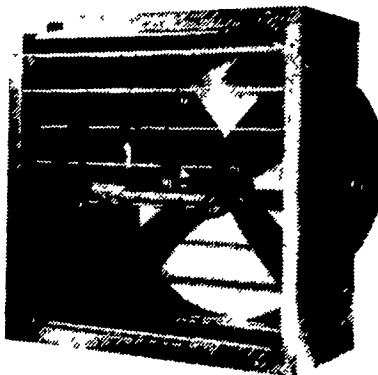
PEOPLE ARE ASKING ...

WHAT DOES IT COST TO OPERATE ?

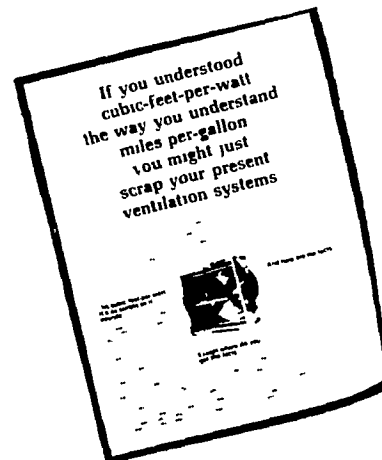
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