

With the holiday season at hand, many of us are looking for fresh ideas for hors d'oeuvres. Whether you're having a big party or a small dinner, let seafood be part of your menu.

You can serve a diverse selection of appetizers when you use seafood. And since many seafood preparations are light, your guests can enjoy them and still look forward to the main course.

Or you can serve a selection of seafood appetizers, in combination with other foods such as raw vegetables, crackers and fruit, as a light meal. Some hors d'oeuvres,

such as marinated broiled shrimp, can also be a main course.

Plan to have mostly cold appetizers, with only a couple of hot ones. Then you can enjoy your guests with minimal time in the kitchen.

Some of the simplest appetizers are also the tastiest. This shortens preparation time. And many, such as cold spreads and dips, can be prepared ahead of time. They're often better when made a day before serving.

Why not add festive flair and ocean flavor to your holiday hors d'oeuvres with a shrimp Christ-

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mas tree?

The tree is easy to assemble and offers a light, tasty alternative to the heavy hors d'oeuvres and calorie-ridden sweets that abound during the holiday season.

- Shrimp Christmas Tree
- 2 pounds medium shrimp
- 1 bunch curly endive

1 foam cone, 1 1/2 feet tall 1 small box round toothpicks

cocktail sauce

Place shrimp in boiling salted or seasoned water. Cover and simmer about five minutes or until shrimp are pink and tender. Drain. Peel shrimp. Devein if desired. Chill.

Separate, wash and dry endive. Starting at the base of the foam cone and working up, cover the cone with overlapping leaves of endive. Fasten endive to the cone with toothpick halves. Cover fully with greens to resemble Christmas tree. Attach shrimp to the tree in loose spirals with toothpicks.

For flair, add a red bow to the top of your tree. Provide cocktail sauce in nearby bowl for dipping shrimp.

Lancaster Farming, Saturday, December 17, 1994-B9

Cocktail Sauce 1 1/2 cups catsup

- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire

sauce 2 tablespoons horseradish

1 1/2 teaspoon sugar 1/4 teaspoon or more Tabasco

salt and pepper to taste

Combine all ingredients and chill. The tree can be assembled sev-

eral hours in advance. But be sure it is tightly wrapped in plastic wrap to keep the shrimp from drying out and returned to the refrigerator for chilling. Keep the tree under refrigeration until serving.

Shorthorn Lassie Queens Crowned

Shorthorn Lassie Queens vied for the honor of being named the National Shorthorn Lassie Queen. The competition was held in coniunction with the National Shorthorn Show at the North American International Livestock Exposition in Louisville, KY, November 11-14.

Crowned as the 1995 National Shorthorn Lassie Queen was Krista Mortensen from Salinas, CA. She is the daughter of Gary and Kaylene Mortensen and is a freshman at California Polytechnic State University. Krista is studying agriculture science and plans to pursue a career as an agri-

OMAHA, Neb. - Eight state culture science teacher. Krista was also named Miss Congeniality by her fellow queen contestants.

> Grabbing the National Alternate Shorthorn Lassie Queen title was Andrea Flack. She is the daughter of Lonnie and Kathie Flack, Sully, IA. Andrea is a senior in high school.

Other state queens competing for the title were: Colleen Washburn, Kentland, IN; Nancy Grathwohl, Powhattan, KS; Cindy Plumbtree, Lawton, OK; Adria Lovaas, Isle, MN; Becky Workman, Bellaire, OH; and Dawn Aston, Waxahachie, TX.



Don't delay --- Christmas is just around the corner.



