Kay's Kitchen

— — By Kay Fisher ✓ ✓ ✓

For Christmas or New Years these party treats are welcome. To make your party easier and to enjoy yourself as hostess, planning ahead is necessary.

The recipes this week are Canapes, Hors d' oeuvres, or just goodies. However for the record and to set things right, Canapes are mouthfuls of savory food spread on a firm, edible base. Because of their festive appearance, canapes often take the place of sandwiches at cocktail and buffet parties. Hors d' oeuvres are an assortment of fresh, crisp vegetables, cold cuts, stuffed eggs, pickles and any other tasty morsel designed to tease the appetite. At most parties you find a combination of both and you are sure to come up with one or two items of food you have never tasted before. To me they are all good and the problem is finding a stopping place.

CRAB MEAT CANAPES

1 cup flaked crab meat
2 tablespoons olive or corn oil
1 teaspoon grated onion, you may like a bit more
2 tablespoons minced parsley
¼ teaspoon lemon juice

Place all ingredients in a blender and blend to a paste. As an extender you may want to add a small amount of cream cheese or sour cream. Serve on crackers. I have had this served on crisp green pepper squares. Very good.

HOT CLAM DIP

1 can minced clams
1 package American cheese
1 medium size onion
½ cup catsup
1 teaspoon Worcestershire sauce
5 to 7 tablespoons sherry
butter

Chop and saute onion in butter. When brown add Worcestershire sauce, and catsup. Add cheese, grated. Stir well and then add drained clams and cook slowly to prevent sticking. Add sherry to thin to dipping consistancy.

Serve warm in chafing dish, potato chips or crackers for dipping.

CHEESE BISCUITS

1 stick margarine
½ pound sharp grated cheese
½ teaspoon salt
1½ cups flour
⅓ teaspoon cayenne pepper

Cream cheese and margarine. Add flour, salt and pepper. Mix well and form into two long rolls about the size of a fifty cent piece. Wrap each roll in waxed paper. Chill until firm in refrigerator.

Slice thin and bake in 350 degree oven for 10 minutes. Bake as needed thru the holidays. Store in tin.

MARINATED MUSHROOMS

1 large can whole mushrooms, drained
¼ cup olive oil
½ cup wine vinegar
½ onion grated or finely chopped
1 clove garlic, minced

Make a French dressing with the above ingredients and marinate mushrooms for at least 12 hours or longer. Serve with picks.

This goes over well so better make up several cans. They keep almost indefinitely in refrigerator.

CHEESE SPREADS

Use these spreads for dipping or to spread on crackers. If using for dips you may have to add more cream to make a bit thinner.

CHEESE-ONION SPREAD—Mix 3 ounce package of cream cheese with 2 tablespoons of minced onion and season with Tobasco sauce, Worcestershire sauce, and a dash of salt; add cream to moisten. This is good to spread on slices of chipped beef, rolled tightly, refrigerated and then cut into 1 or 2 inch lengths. If you use the spread in this manner do not thin with cream.

ROQUEFORT-CHIVE SPREAD—Mix Roquefort cheese with enough French dressing to moisten; season with chives. If chives are not available use grated onion.

DEVILED CRABMEAT SPREAD. Using sour cream or cream cheese as base, add 1 cup flaked crabmeat, 1 tablespoon each butter and onion juice, 1 teaspoon Worcestershire sauce and ½ teaspoon mustard.

SHRIMP SPREAD—Using cream cheese or sour cream as base, mix finely chopped shrimp, lemon juice and Tobasco sauce, salt and pepper.

DEVILED HAM SPREAD—Mix 1 cup deviled ham, 2 hard cooked eggs, chopped, and 1 tablespoon horseradish. Use to spread on crackers.

BOLOGNA ROLLS—Spread bologna slices with sharp beer cheese, roll up and fasten with toothpicks. Chill, then cut in half. Good also spread with cream cheese to which you have added grated onion and Tobasco sauce.

FOUNDUE DIP

One tall can evaporated milk; 2 cups shredded sharp cheese. Heat milk in saucepan over low heat until hot. Gradually add cheese and continue heating, stirring constantly, until cheese is melted and sauce is smooth. Do not let boil. Keep hot in chafing dish. If desired add 2 teaspoons chili powder, steak sauce, or barbecue sauce. Makes about 2½ cups.

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For one sweet nibble, GLAZED WALNUTS—Delightful results from an easy recipe. 1 cup walnut halves; 2 tablespoons corn syrup, dark. In a small bowl mix walnuts and corn syrup. Line cookie sheet with foil; place nuts, well apart on foil, bake in preheaved oven, 325 degrees about 5 minutes; with fork turn nuts; continue to bake 10 minutes. At once remove nuts to wax paper to cool.

HAPPY HOLIDAYS!

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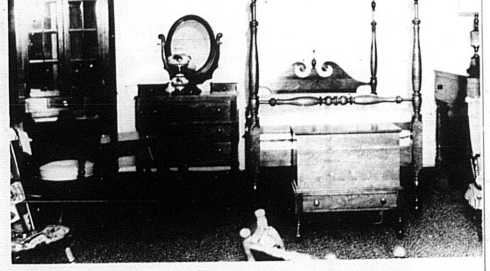

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SANTA LETTERS

Dear Santa,
This is your little boy Glenn Smith. For Christmas this year I want a stopper gun, a fire truck, beetlebug car, and a race track. I have been a good boy most of the time. I will leave you some milk and cake.

Love,
Glenn

P.S. Santa, don't forget all my Headstart friends and teachers.

Dear Santa,
This is your little girl Suzann Smith and for Christmas I would like to have a big bride doll, a suite case, clothes for my doll and a baby buggy. I have been a real good girl.
I will leave you some milk and cookies.

Love,
Suzann

P.S. Santa, don't forget my two older brothers Jim and Tony Smith.

Dear Santa,
I would like to have a baby doll with a bottle. My little sister wants a doll. Kenny and Earl want a truck.
I have tried to be good. I am in Headstart.

Thank you,
Shirley Brumley

Dear Santa,
I go to Headstart. I am good. I would like to have a horse, a play Frosty, and a kangaroo.
Loregia is good, too.

I love you,
Rosetta Vice

Dear Santa,
I am 5 years old. I have been good. Thank you for the dog I got last year.
I would like a play motorcycle, a puppy dog and a mommy dog. I would like a cat too.

Thank you,
Jeffery Watkins

Dear Santa Claus,
I am 3 years old. I have been a very good girl. Please bring me a baby doll and a tricycle. My sister wants a tricycle too. I hope you come and see me.

Thank you,
Rebecca Herrington

Dear Santa,
I am 5 years old and go to Headstart. I would like very much to have a bicycle and a doll. I have been a good girl.

Love,
Pamela Allen

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Merry Christmas
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James Barnes
Paul Stone

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Maxwell House 59¢
Coca-Cola 8 bottles 77¢
Pineapple 4 cans $1
Kroger Rolls 3 Pkg. $1
Country Club Roll Butter 59¢
Bundt Cakes 6 oz. pkg. 79¢
Kroger Gelatins 6 pkg. $1.00
Cooking Oil 69¢
Onion Rings 12 oz. pkg. 59¢
Awake 12 oz. 32¢
Smucker's Pies 16 oz. 79¢
Kroger Sliced Variety Bread 3 Loaves $1
Green Giant Canned Foods 4 cans $1 — Golden Corn; Niblets Corn; Cut Green Beans 5 cans $1
Turkeys 33¢ lb. Limit one picture
Turkeys 15 to 19 lb. avg. 37¢ lb.
Turkeys 15 to 19 lb. avg. 45¢ lb.
Turkeys 15 to 20 lb. avg. 45¢ lb.
BUTTERBALL Turkeys 15 to 20 lb. avg. 49¢ lb.
BUTTERBALL Turkeys 15 to 19 lb. avg. 55¢ lb.
BUTTERBALL Turkeys 15 to 19 lb. avg. 59¢ lb.
BUTTERBALL Turkeys 15 to 19 lb. avg. 63¢ lb.
Ice Cream 69¢ qt.
Cottage Cheese 5 lb. $1.00
Margarine 2 lb. $1.00
Kraft Cheese 69¢ lb.
Whipping Cream 3 pints $1
Kroger Sherbet 2 qt. $1
Kroger Cream Cheese 29¢ lb.
Pillsbury Biscuits 2 cans 75¢
Dinner Rolls 3 pkg. 89¢
Eggo Waffles 39¢
Detergent 49¢
Celery Hearts 49¢
Broccoli 49¢ bch.
Yams 3 lb. 59¢
Cranberries 12 oz. pkg. 39¢
Tomatoes 39¢
Corn 7 ears 89¢
Chuck Roast 69¢ lb.
Round Steak 69¢ lb.
Ground Beef 69¢ lb.
Chuck Steak 79¢ lb.
Whole Fryers 29¢ lb.
Wieners 59¢ lb.
Bologna 83¢ lb.
Luncheon Meats 79¢ lb.
Mellwood Bacon 89¢ lb.
Sliced Bacon 85¢ lb.
Pork Chops 89¢ lb.
Pork Steaks 79¢ lb.
Mixed Fryer Parts 33¢ lb.
Sausage 1 lb. $1.57
Oysters 1 pint $1.19
Oysters 1 qt. $1.29
Holiday Fruit Baskets $4.95 $6.95 $5.95 $9.95
Pecan Halves 1 lb. $1.39
Seedless Raisins 15 oz. pkg. 59¢
English Walnuts 1 lb. 79¢
Mixed Nuts 1 lb. 79¢
Fruit Cake Mix 2 lb. 99¢
Jumbo Fruits
Oranges 8 lb. 79¢
Apples 5 lb. 99¢
Apples + Pears
Grapefruit 5 lb. $1.00
Tangerines 5 lb. 89¢
Tangelos 5 lb. 89¢
Navel Oranges 8 - 98¢
Apples 3 lb. 89¢
Strawberries 45¢
Christmas Flowers 3 pots $3.99
Christmas Mixed Cactus 4 pots $1.99
Carnation Milk 18¢
Cane Sugar 5 lb. 57¢
Jello Gelatins 10¢
Crisco Oil 75¢
Turkey Roasts 12 lb. $3.79
Turkey Roasts 24 lb. $3.29
Turkey Slices 1 lb. $1.89
Baking Hens 49¢
Geese 89¢
Cornish Hens 79¢
Turkey Breasts 89¢
Ham 89¢ lb.
Holiday Hams $1.29
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