



The Warming Oven by Emily Watson

It's that time of year again.

As the holiday season approaches with its attendant whirl of shopping, partying and entertaining, a little advance planning can be the difference between a sparkling relaxed hostess and a harried, frazzled one.

An afternoon in the kitchen can produce a mouth-watering array of canapés, enough hot hors d'oeuvre for your holiday entertaining. Freeze them now and pop them into the oven at party time.

These recipes were selected because they can be prepared in advance and freeze, then re-heat, very well.

TUNA BALLS

7-oz. can tuna, undrained
¾ cup soft bread crumbs
2 tsp. finely chopped onion
¼ tsp. salt
Dash of pepper
Dash of oregano
¼ cup mayonnaise
¼ cup grated cheddar cheese
1 tsp. lemon juice
3 tsp. evaporated milk
Cornflake crumbs

Combine all ingredients, except cornflake crumbs, and blend well. Shape into one-inch balls. Roll in cornflake crumbs. Place on baking sheet. Bake in 375-degree oven for 10 minutes. Cool. Package and freeze. To serve as an appetizer, unwrap, place on cookie sheet and heat until crispy in a moderate oven.

Insert a toothpick in each and accompany with tartar or barbecue sauce for dipping.

TOASTED MUSHROOM ROLLS

Finely chop 10-ounce can drained mushrooms, stems and pieces. Sauté in two tablespoons butter or margarine. Combine two teaspoons cornstarch with one tablespoon cream, then blend into cooked mushrooms. Stir cook until thickened. Add one tablespoon chili sauce, one teaspoon lemon juice, dash of bitters and tabasco, salt and pepper.

Cut chilled sandwich loaf into thin slices. Trim crusts. Spread with butter or margarine,

then with mushroom filling. Roll each slice and secure with toothpicks. Wrap and freeze.

To serve, brush outside of rolls with melted butter. Sprinkle with a little curry powder. Brown under broiler. Serve hot.

COCKTAIL PUFFS

¼ cup boiling water
¼ cup butter or margarine
½ cup all-purpose flour
2 eggs

Heat oven to 375 degrees. Have cookie sheet ready.

In saucepan, heat water and butter until butter is melted. All at once, add flour and beat hard until dough forms a ball in the center of the saucepan. Remove from heat. Let stand 5 minutes. Add one egg and beat until mixture is well blended. Add the second egg the same way. The mixture should be very stiff. If it is not, then let it stand 10 minutes before shaping it.

Drop by teaspoonsful, in rounds, on a cookie sheet about one inch apart. Bake until the puffs are lightly browned and very light — about 20 minutes. Test by taking one out of the oven. If it falls and is soft rather than crisp, the puffs need longer cooking.

Cool, make a slight slit and fold back the top. Spoon in one of the following fillings.

Wrap well, freeze. Preheat in a moderate oven to serve as hot appetizers.

CRAB PUFFS: Grind one cup cooked crab meat in food chopper or blender. Add ¼ cup finely chopped sautéed mushrooms, salt and pepper to taste. Fill cocktail puffs.

DEVILLED HAM PUFFS: Blend together 4½ ounce can devilled ham, 2 tablespoons finely diced celery, two hard-cooked eggs, chopped; ¼ teaspoon curry powder and one tablespoon mayonnaise. Fill puffs.

CHEESE PUFFS: Blend ¼ pound Danish blue cheese with 4-ounce package cream cheese and about one tablespoon cream. Fill puffs.



Salute Autumn with America's Best

After months of spiraling food prices, the current excellent supply and attractive prices of all pork cuts are indeed reasons to celebrate. It's a pleasure to ease budget tensions with fresh loin roast, chops, steaks and ribs as well as smoked hams and shoulder roasts.

Pork is a fitting addition to autumn celebrations. An appropriate partner to pork in a salute to autumn, its harvest of fine foods and its colorful displays, is corn meal. This native food is recognized

as one of the major contributions to America's culinary arts.

While savoring corn meal's old-fashioned goodness and full-bodied taste, modern consumers also appreciate its convenience and economy.

For a meal as colorful as the season, bring to the table a handsome pork roast accompanied by a casserole brimming with Double Corn 'N Bacon dressing. The pork, accented with a rosy spiced crab apple sauce and garnish and the hearty dressing make

a complementary partnership that boasts preparation convenience.

The roast, which requires little or no attention, shares the oven with the dressing. In a final crowning tribute to fall, end the meal with a warmly-spiced, apple-walnut harvest cake.

Autumn signals more hearty meals, and you'll be in step when you serve a Bountiful Pork and Vegetable Medley, a homey and braised entree. It is doubly delicious since both cubes of pork and pieces of

smoked sausage combine with a bevy of fresh vegetables.

Corn meal again offers the perfect accompaniment, this time as Country Cheese 'N Chive spoon bread, a delightful adaptation of a traditional American creation.

Turn to Page 2C for recipes for Loin Roast, Spiced Crab Apple Sauce and Garnish, Corn and Bacon Dressing, Apple Walnut Harvest Cake and Browned Butter Icing.

Bountiful Pork and Vegetable Medley

2 pounds boneless pork shoulder, cut into 1-1/4 to 1-1/2-inch cubes
1 pound smoked pork link sausage, cut into 2-inch diagonal pieces
1/4 cup flour
2 teaspoons salt
1/4 teaspoon pepper
2 tablespoons lard or drippings
1 large onion, sliced
1 tablespoon paprika
1/2 cup water
4 to 5 medium carrots, cut into 1-inch diagonal slices
1 pound fresh green beans, broken into 2-inch pieces
1 can (8 ounces) tomato sauce
2 red peppers, cut into 1/4-inch strips

Combine flour, salt and pepper; dredge pork cubes and reserve excess flour. Brown pork cubes in lard or drippings in Dutch oven; stir in onion and cook slowly 2 minutes. Pour off drippings. Combine reserved flour and paprika; sprinkle over meat and onion and toss lightly to combine. Add water, cover tightly and cook slowly 1 hour. Stir in carrots and green beans and continue cooking, covered, 30 minutes. Stir in tomato sauce and red peppers; place sausage on top of meat and vegetables and continue cooking, covered, 15 minutes or until done. 6 to 8 servings.

Country Cheese 'N Chive Spoon Bread

3 cups milk
1 cup enriched corn meal
1 teaspoon salt
1 cup (4 ounces) shredded Swiss cheese
3 eggs, separated
2 tablespoons chopped chives
1 teaspoon baking powder
Dash of pepper

Combine milk, corn meal and salt in heavy 3-quart saucepan; bring to a boil over medium-high heat, stirring occasionally. Reduce heat; cook over medium heat, stirring constantly, about 1 minute or until thickened. Remove from heat; add cheese, mixing until well blended. Stir in egg yolks, chives, baking powder and pepper. Beat egg whites until soft peaks form; fold into corn meal mixture. Pour into lightly oiled 1-1/2-quart casserole; bake in moderate oven (350°F) 1 hour. Serve immediately. 6 servings.

Savory Sausage Scrapple

1 pound fresh pork sausage
1/2 teaspoon salt
1/4 teaspoon pepper
1 can (5-1/3 ounces) evaporated milk
1-1/2 cups water
1 cup enriched corn meal
2 to 3 tablespoons lard or drippings
Syrup, if desired

Brown sausage in large frying-pan, separating into pieces. Pour off drippings. Sprinkle salt and pepper over meat. Combine milk and water; add to sausage. Heat mixture to boiling; slowly stir in corn meal and cook 5 minutes, stirring constantly. Place corn meal mixture in a greased 8-inch round cake pan; cover and chill until firm (overnight, if desired). Unmold and cut into 6 or 12 wedges. Brown wedges on both sides in lard or drippings. Serve hot with syrup, if desired. 6 servings.

