

PLAN A FAMILY REUNION

Lifestyles today are far removed from those of our grandparents. Families are scattered across the country, often across the world. Fleeting schedules, limited free time, and the difficulties of assembling even nearby relatives make it difficult to set aside a time and a place for get-togethers.

The result is that many families make the most of those other special family "happenings" when clan members are going to be in the same town on the same day. Graduations, weddings, birthdays or special anniversary celebrations are just a few of the events that can bring families together — although briefly — to exchange news and revive happy memories.

Outdoor picnics are suited to larger gatherings, but for fewer guests a buffet at home can be the simplest and most satisfying form of entertaining. You can ask the family members to bring their own specialties or favorite dishes. More ambitious cooks may choose to produce the feast single-handedly, serving foods which are easily prepared in advance.

The recipes below are designed for adaptability, whether you cook for a few or a crowd.

Chattanooga Cheese Spread

- 4 cups (10 ozs.) shredded sharp natural cheddar cheese
- 2 8-oz. pkgs. cream cheese
- 1 20-oz. can crushed pineapple, drained
- 6 strips cooked bacon slices, crumbled
- 1/4 cup finely chopped green pepper

Combine cheddar cheese and softened cream cheese, mixing until well blended. Add remaining ingredients; mix well. Chill. Serve with assorted crackers. Approximately 5 cups.

Corn Relish

- 3 17-oz. cans whole kernel corn, drained
- 1 8-oz. bottle French dressing
- 1-1/2 cups chopped onion
- 1/3 cup chopped pimiento
- 1 cup chopped green pepper

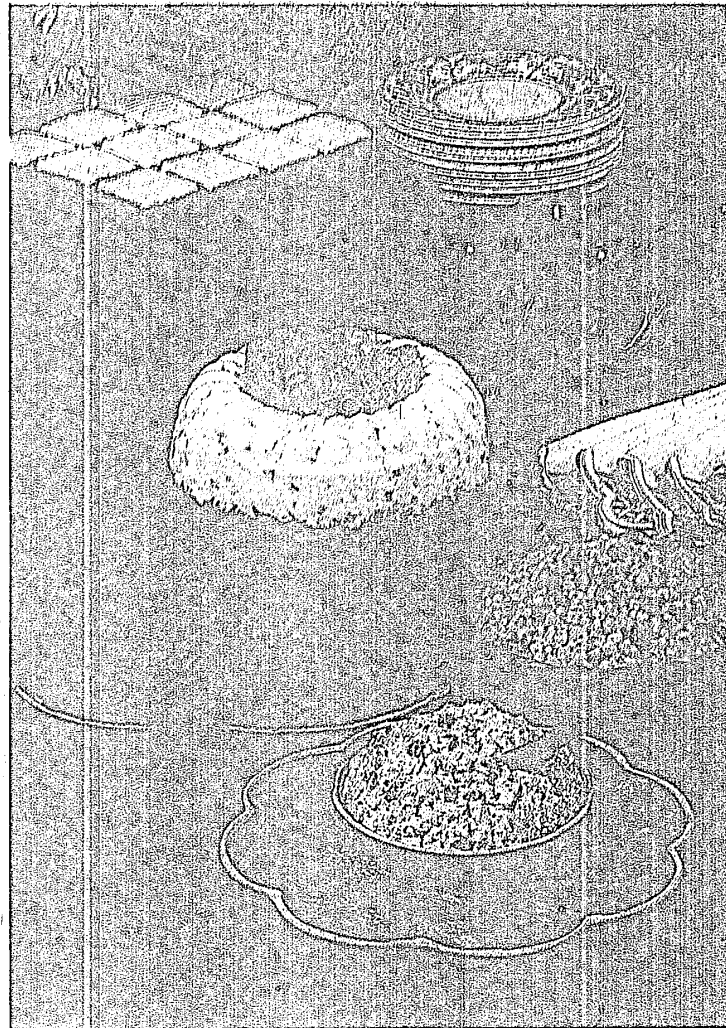
Combine ingredients; toss lightly. Chill overnight. 7 cups.

Crunchy Vegetable Mold

- 3 3-oz. pkgs. lemon or lime flavored gelatin
- 1 1-1/2 cups real mayonnaise
- 1 1/2 cups finely chopped cucumber
- 1 teaspoon salt
- 3 cups boiling water
- 1 cup finely chopped celery
- 2 cups milk
- 1/3 cup finely chopped green pepper
- 1/4 cup vinegar

Dissolve gelatin and salt in boiling water; cool. Gradually add gelatin mixture, milk and vinegar to mayonnaise, mixing until blended. Chill until partially set, stirring occasionally. Fold in vegetables. Pour into lightly oiled 3-quart ring mold; chill until firm. Unmold on serving plate. Surround with lettuce, if desired. 24 servings.

Variation: Substitute 3-quart bowl for ring mold. Do not unmold; serve from bowl.



Colonial Pumpkin Bars

- 3/4 cup margarine
- 1 1/2 cups sugar
- 1 16-oz. can pumpkin
- 4 eggs
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 cup chopped walnuts
- Vanilla Frosting

Cream margarine and sugar until light and fluffy. Blend in pumpkin and eggs. Add combined dry ingredients; mix well. Stir in nuts. Spread mixture into greased and floured 15-1/2 x 10-1/2-inch jelly roll pan. Bake at 350°, 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool. Frost with:

Oven-Fried Chicken Parmesan

- 1/2 cup (2 ozs.) grated parmesan cheese
- 1/4 cup flour
- 1 teaspoon paprika
- 1/2 teaspoon salt
- Dash of pepper
- 2-1/2 to 3-lb. broiler-fryer, cut up
- 1 egg, slightly beaten
- 1 tablespoon milk
- 1/4 cup margarine

Combine cheese, flour and seasonings. Dip chicken in combined egg and milk; coat with cheese mixture. Place in baking dish; pour margarine over chicken. Bake at 350°, 1 hour or until tender. 3 to 4 servings.

Note: This recipe can easily be doubled or tripled for a crowd.

Vanilla Frosting

- 1 3-oz. pkg. cream cheese
- 1 1/2 cups margarine
- 1 teaspoon vanilla
- 3 cups sifted confectioners' sugar

Combine softened cream cheese, margarine and vanilla, mixing until well blended. Gradually add sugar, mixing well after each addition. 24 servings.

Variation: Omit nuts.

To Make Ahead: Bars can be frozen. Thaw at room temperature before serving.



Back in the days when the first fresh produce of the year came from the family garden, that first batch of rhubarb was used as a spring tonic. First of the vegetables to appear in the garden, it must have been a real tonic food after a long winter of dried apples and nut butter, peaches and plums.

And this old rhubarb may have been right about the medicinal qualities of rhubarb. For centuries it has been used for the pleasure of the palate.

The garden variety is a native of Siberia and is also called pie plant and wine plant. Whatever the name, a rhubarb pie or pudding is a fine dessert. For breakfast, rhubarb sauce with hot buttered toast is a fine way to start the day.

RHUBARB FLUFF PUDDING

- 1 1/2 cups milk
- 1/2 cup light brown sugar
- 3 eggs, separated
- 1 tsp. vanilla extract
- 6 slices enriched white bread dried
- 1 lb. fresh rhubarb cut into 1/4-inch slices (about 4 cups)
- Whipped topping

Blend together milk, brown sugar, egg yolks and vanilla in large mixing bowl. Mix in bread cubes until thoroughly moistened. Stir in rhubarb.

Beat egg whites until stiff but not until dry peaks form. Fold into bread mixture. Pour into greased baking dish. Bake in preheated 350-degree oven 30 to 35 minutes or until rhubarb is cooked. Serves seven with whipped topping.

RHUBARB CRISPAH PIE

- 1 cup sugar
- 3 tbsp. flour
- 1 tsp. butter
- Salt
- 3 eggs, separated
- 3 cups sliced rhubarb
- Pleasant for single shell

Combine sugar, flour, butter, salt to taste, egg yolks and 1 rhubarb. Put in pastry-lined pie tin and bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake 30 minutes longer. Make meringue with egg whites, slowly adding three tablespoons sugar. Put on hot pie, being careful to spread to crust, and bake until meringue is golden, 10 to 15 minutes.

PIZZA RHUBARB PIE

- 4 cups sliced rhubarb
- 1 1/2 cups sugar
- 5 tbsp. flour

- Salt
- 2 tbsp. butter
- Pleasant for 2 crust pie

Combine sugar, flour and salt. Spread half this mixture over pastry-lined pan. Add rhubarb and sprinkle remainder of mixture over the rhubarb. Dot with butter. Baking time and oven temperature, leaving unadorned with rhubarb in shell of 425 degrees oven for 30 to 40 minutes.

RHUBARB CONSERVE

- 6 cups finely sliced rhubarb
- 3 lb. sugar
- 1 cup shredded pineapple, drained (fresh or canned)
- 1/2 cup orange juice
- 1 tsp. grated orange rind
- 1 tsp. grated lemon rind
- 1/4 cup lemon juice
- 1 cup coarsely broken nuts

Combine all ingredients except nuts in a heavy kettle. Bring to boil, stirring until sugar is dissolved. Boil rapidly, stirring frequently until thickened. Add nuts about five minutes before removing from heat. Pour immediately into hot sterilized jars and seal at once. Makes about six to eight glasses.