

# Organize a potluck party for easy fun

There's nothing more fun than having friends and family get together for a summer barbecue, picnic, church event, party or reunion.

Entertaining in the summer can be made simple, less expensive and fun by having guests bring a dish to pass. One of the best parts of this type of party is the variety and creative effort many people put into creating a dish.

When planning, let your guests use their imagination but be specific about what category you would like them to work with. Break down the menu into several categories, such as appetizers, snacks, salads, vegetables, starches and desserts. This way the party won't end up with 15 pots of baked beans.

We all have friends who love to eat but hate to cook. Have them bring paper plates, silverware, music or a centerpiece for the buffet table.

Summer parties are usually held outside, so keep the eating period at a specific time. Don't let the food stand out in the open with the warm temperatures and insects. We want everyone to have a good time — not get sick with food poisoning.

If guests want more food later on, it can still be available in the refrigerator. Be careful of food products such as potato salad, tuna salad or any type of food with fresh or canned meats, salad dressings and mayonnaise.

A safe way to serve salads or cold food of this nature is to use a small bowl inserted into a larger bowl of



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crushed ice. When refilling the salads, use a fresh container or rinse the bowl with soap and water, then reuse. Bacteria grows quickly in warm weather, and a small amount can contaminate a whole salad.

Before having a party, it's a good idea to clean out the refrigerator and have it as empty as possible. If having a large party, have coolers with ice in them to keep the food at safe temperatures.

When going to this type of function, put your name on the dish or use a disposable dish. Hosts should return all dishes promptly to their owners.

I have a few favorite recipes that are easy, tasty, nutritious and always a big hit at a party.

So have a party and pass a dish.

## AVOCADO DIP

3-4 ripe avocados, skinned and seeds taken out

Juice from 1/4 lemon

1 tomato, diced

1 medium onion, finely chopped

Salt and pepper to taste

1/4 cup sour cream

1/4 tsp. garlic powder

Mash avocados, onion sour cream and seasoning together to make a creamy consistency with a few lumps. Add tomato and lemon juice, mix lightly and serve with hot sauce and corn chips.

## BROCCOLI AND RICE CASSEROLE

20-oz. pkg. of frozen chopped broccoli

2 cans of cream of mushroom soup

3 cups instant dry rice with 3 cups of water

1 1/2-oz. jar of cheese wiz

1 cup chopped onion

1 stick of margarine

1 1/2-oz. can of french fried onion rings

Saute onions in butter or margarine.

Mix rest of ingredients. Bake at 350 degrees for 30 minutes. Top with the french fried onions and bake for 10 minutes longer. Use 13-by-9-inch pan.

## SPINACH PIE

2 1/2 cup butter (5 1/2 sticks)

1 1/2 large onions

2 bunches green onions, sliced

4 lbs. fresh spinach, washed and chopped  
8 eggs  
2 cups half and half  
1 tsp. dill weed  
1/4 tsp. salt  
1/4 tsp. white pepper  
2 lbs. feta cheese  
1 lb. filo dough

Melt one pound of the butter, set aside. Sauté onion and green onion in remaining butter, 15 minutes or until golden brown. Cook spinach in water clinging to leaves only, over medium heat, 15-20 minutes or until water has evaporated. Drain well in colander. Beat eggs until thick and lemon colored. Beat in half and half, dill, salt, and pepper. Stir in cheese, spinach and sautéed onions.

Have ready two 10-by-15-inch jelly roll pans. Brush one with melted butter. Cover with two sheets of filo dough (it should overlap edge of pan). Brush with butter and sprinkle with bread crumbs. Repeat four times. Spread half the spinach mixture. Fold overlapping dough to center brush with butter. Cover with two sheets of filo dough, brush with butter and sprinkle with bread crumbs. Repeat four times. Repeat procedure for second pan. Bake at 350 degrees for 50 minutes.

Since this recipe makes two pans, freeze one pan unbaked. When ready to use, thaw and bake at 350 for 50 minutes.



Glorified Chicken is an ever-popular way to please both family and friends.

# Glorify your chicken

Chickens came to America with Christopher Columbus and the many colonists who followed. You might say chickens were among our nation's earliest, and most delectable, settlers.

Although there was soon a flock on almost every farm, there was not always a chicken in every dinner pot. Even during the first decades of this century, chicken was still considered a special Sunday treat. But that was before the development of improved feeding and breeding methods.

Today chicken is one of the lowest-priced foods in the market, largely because poultry farming has grown so efficient. We now produce about 4 billion broilers a year compared to only 34 million in 1934. Tender spring chicken is available any season and Americans enjoy it any day of the week, not just on Sunday.

With the average person eating 52 pounds of chicken each year, it's no

wonder good cooks value creative ideas for preparing it.

Simplicity is the secret of this recipe's success. What could be easier than smothering browned chicken parts in a can of condensed soup and simmering to tasty perfection? Cheddar cheese, cream of celery, chicken or mushroom soups all give great results. Generations of chicken-lovers have found this dish convenient for family meals, yet dressy enough for company.

## GLORIFIED CHICKEN

2 lbs. chicken parts

2 Tbsp. shortening

1 can (10 1/2 oz.) cheddar cheese, cream of celery, chicken or mushroom soup

In skillet, brown chicken in shortening. Pour over fat. Stir in soup. Cover; cook over low heat 45 minutes or until done. Stir occasionally. Makes 4 servings.

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