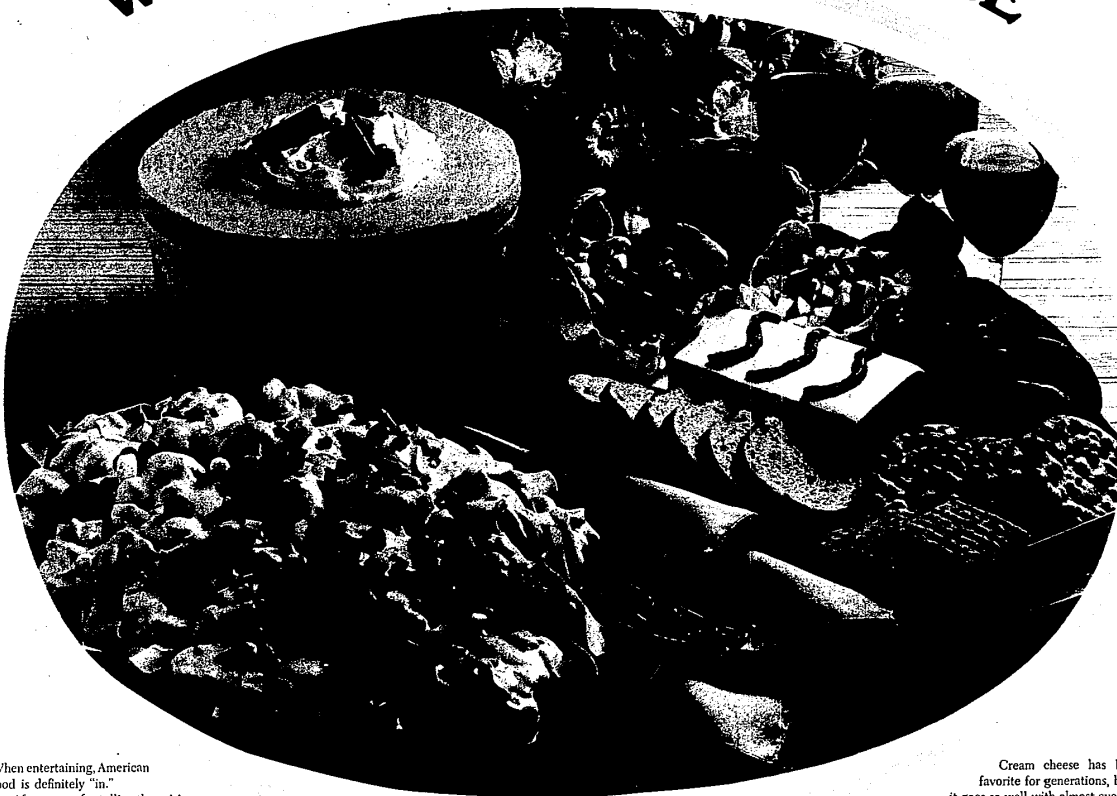


ENTERTAINING IDEAS WITH THE CREAM OF CHEESE



When entertaining, American food is definitely "in."

After years of extolling the cuisines of other countries, food experts are beginning to realize what most of us have known all along — it's hard to beat classic American foods. One of the reasons for this sudden recognition is the fine quality of our ingredients, many of which are known around the world. American steaks, maple syrup, and Maine lobsters are good examples.

Another American "classic" is fresh cream cheese, created over a century ago. Philadelphia Brand cream cheese is available all over the free world, but it is a native American cheese, and one of a small group of packaged grocery products that has been distributed for more than 100 years.

The first commercial cream cheese was created by an upstate New York cheesemaker in 1872. The delicate fresh cream cheese soon became popular throughout the area and, in 1880, was famous for superior foodstuffs, especially dairy products, which were known as "Philadelphia quality."

Over the years there have been steady improvements in the manufacturing and packaging of Philly cream cheese.

Cream cheese has been a favorite for generations, because it goes so well with almost everything and blends readily with other ingredients.

Over the years, the availability of fresh cream cheese has influenced the way Americans cook and entertain — dips, stuffed celery, and canapés become easy party food when made with Philly cream cheese. For instance, an easy Festive Appetizer

Tray offers rich cream cheese with an assortment of simple, savory condiments such as chopped green onions, chopped radishes, and bacon crumbles, or anchovies, capers, chopped olives, or other favorites as desired. It's an easy hors d'oeuvre for parties, but one that has lots of eye and taste appeal.

Beef Stroganoff is a favorite for dinner parties, but it usually calls for expensive beef fillet. Instead, try Meatball Stroganoff, just as delicious, but more budget-wise. The sauce gets its smooth texture from the cream cheese, rather than the conventional sour cream. Top with sliced green onions for flavor, color, and crunch.

Cream cheese also lends its delicate flavor to this cold Grasshopper Soufflé. Crème de menthe gives it the "grasshopper" name, but you might like to experiment with other flavors. Substituting liqueurs such as crème de cacao or orange flavored liqueur are two tempting possibilities.

MEATBALL STROGANOFF

1 lb. ground beef
1/3 cup dry bread crumbs
1/3 cup milk
1 egg, beaten
1/2 teaspoon Worcestershire sauce
1 teaspoon salt
Dash of pepper
1/4 cup oil

2 tablespoons green onion slices
1 8-oz. pkg.
cream cheese, cubed
3/4 cup water
1 4-oz. can mushrooms, drained
4 cups (8 oz.) noodles, cooked,
drained

Combine meat, crumbs, milk, egg, Worcestershire sauce and seasonings. Form into 24 meatballs; brown in oil. Cook 10 to 15 minutes or until done; remove meatballs. Drain fat, reserving 1 tablespoon. Add green onion; cook until tender. Add cream cheese, water and mushrooms, stirring over low heat until cheese is melted. Arrange meatballs over hot noodles; cover with sauce. Top with additional green onion slices, if desired. 6 to 8 servings

GRASSHOPPER SOUFFLÉ

2 envelopes unflavored gelatin
2 cups cold water
1 cup sugar
4 eggs, separated

1 8-oz. pkg.
cream cheese
1/4 cup crème de menthe
1 cup heavy cream, whipped

Soften gelatin in 1 cup cold water; stir over low heat until dissolved. Add remaining cold water; remove from heat. Blend in 3/4 cup sugar and beaten egg yolks; cook 3 minutes over low heat, stirring constantly. Gradually add to softened cream cheese, mixing until well blended. Stir in crème de menthe. Chill until slightly thickened. Beat egg whites until foamy. Gradually add remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cream cheese mixture. Wrap a 3-inch collar of aluminum foil around top of 1-1/2-quart soufflé dish; secure with tape. Pour mixture into dish; chill until firm. Remove collar before serving.

FESTIVE APPETIZER TRAY

Lettuce cups
Crisply cooked bacon slices, crumbled
Green onion slices
Chopped radishes
Assorted crackers
Party rye bread slices
1 8-oz. pkg. cream cheese
Pimiento strips

Fill lettuce cups with bacon, onion and radishes. Arrange on serving tray with crackers, bread and cream cheese topped with pimiento.

"PHILLY" PASTRY

1 8-oz. pkg. cream cheese
1 cup margarine
2 cups flour
1/2 teaspoon salt

Combine softened cream cheese and margarine, mixing until well blended. Add flour and salt; mix well. Form into ball; chill. Divide dough in half. On lightly floured surface, roll out each half to 11-inch circle. Place in two 9-inch pie plates. Trim and flute edges; prick bottom and sides with fork. Bake at 450°, 12 to 15 minutes or until golden brown. Two 9-inch pastry shells

Variation: For tart shells, divide dough into sixteen balls. Roll out each to 6-inch circle. Place in 4-inch tart pans. Trim and flute edges; prick with fork. Bake at 450°, 8 to 10 minutes or until golden brown.

FROZEN PARTY SALAD

1 cup salad dressing
1 8-oz. pkg.
cream cheese
1 20-oz. can pineapple chunks,
drained
1 16-oz. can apricot halves, drained,
quartered
1/2 cup chopped marshmallow cherries
2 tablespoons sifted confectioners' sugar
Few drops red food coloring
(optional)
2 cups miniature marshmallows
1 cup heavy cream, whipped

Gradually add salad dressing to softened cream cheese, mixing until well blended. Stir in fruit, sugar and food coloring; fold in marshmallows and whipped cream. Pour into 9x5-inch loaf pan; freeze. Unmold onto serving platter. 10 to 12 servings

Variation: Substitute 1 16-oz. can peach slices, drained, for apricots.