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Let’s Have a Party

by Sally Schmitt

Technical Journalism Sophomore

INDIAN SUMMER days bring forth thoughts of picnics, buffet suppers and firesides. Why not include some new themes and different foods? Next time there’s a yearn to deviate from the old picnic or fireside pattern, plan an early-morning breakfast. There is no better time of day to be outdoors than just after sunrise—especially during these early fall days. After unloading the car, the “firing” committee sets out for a short hike while the chefs and the cooks prepare the food. The menu consists of:

- CHOICE OF ORANGES OR BANANAS
- FRIED EGGS
- PANCAKES and SYRUP
- MILK
- HOT COFFEE

Another twist in the line of picnic firesides is a circus party. The thought of a circus brings hot dogs to mind, and what could be more appropriate? Boston baked beans offer the warmth needed for the fall weather. They can be prepared beforehand or cooked over the open fire. Brown sugar or molasses can be added along with catsup to give them a sweet flavor. Popcorn is next. But this popcorn has a new touch—cheese. Simply melt your favorite cheese—mild or biting—and mix through the popped corn. The results are different and delicious. Along with the cheese corn you might serve potato chips or canned shoe string potatoes.

Relishes make up the “three rings” of the circus picnic. In the first ring, arrange carrot curls, celery stalks, radish roses, and green onions. Featured in the center ring are pickles, olives and pickled beets. Around a dip of cottage cheese in the third ring, arrange assorted cheese and small crackers. A snappy cheese spread can be made by blending one package of creamed cheese and a tablespoon of thick cream into one-fourth pound of blue cheese. Pickles and olives may be diced and added for a finishing touch.

Now for the dessert. Get out the old-fashioned ice cream freezer and put it to work. With everyone’s help—and muscle—crank a freezer of vanilla ice cream. Bring along the makings for an amateur soda fountain and let the picnickers make their own desserts. Plan to include some of the following:
- Chocolate and marshmallow sauce for sundaes
- Root beer for floats
- Bananas, strawberry preserves, maraschino cherries and nuts for banana splits
- Cones—for the more conservative members of the crowd

With this idea, you’ll offer Barnum and Bailey real competition!

If your picnic plans include steaks or hamburgers, here is a suggestion for an outdoor fireplace. Take a few large rocks (if they are really big, three will be enough), and form a U-shaped support. In the middle lay your fire. When it is burning well, add charcoal and let it burn down before starting to cook. The rack upon which the steaks or pans are set is simply a shelf from an oven which is supported by the rocks on either side of the fire.

Buffet suppers are convenient—especially when a large number of people are to be served. So, for your next house party, plan to serve buffet style. It presents a sociable atmosphere and makes it easy for the guests to become acquainted. Here is a possible menu:

- UPSIDE-DOWN PINEAPPLE HAM LOAF
- PARSLEYED POTATOES
- GREEN BEANS
- TOSSLED COMBINATION SALAD
- GRAHAM ROLLS
- GREEN APPLE PIE
- HOT COFFEE
- NIPPY CHEESE

All formality is tossed aside when a buffet supper is served hobo style. A suggestion:

- CARROT STICKS
- GREEN ONIONS
- CELERY STALKS
- CLUB SANDWICHES
- SHOE STRING POTATOES
- DOUGHNUTS
- ASSORTED NUTS
- CIDER

Tie the lunches in individual squares of red-checkered gingham. Tie opposite corners and tuck the silverware under the knot.

Simplified smorgasboards are fun too. Instead of

Try a frankfurter supper for a party that’s fun. Serve frankfurters on toasted buns with mustard and pickle relish on the side. To round out the informal supper menu, add rosy apples, brownies and mugs of piping hot coffee.

October, 1951 5