1957

Say Yes... To Entertaining!

Rosalyn McBride
Iowa State College

Roma Walker
Iowa State College

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When Mother was married, having friends over for a meal was an elaborate and expensive ordeal. Our changing customs allow today's bride to make her party menus more simple and less costly. As entertaining becomes more informal, so does the food. It can be as much fun for the hostess as for her guests.

Pizza and Pizzarets

Pizza meets all the requirements of a great American "casual entertaining" food. Maybe you didn’t grow up behind a pizza palace, but pizza isn’t hard to make. Your guests might enjoy donning an apron to create their own “custom-made pizza.” Informality is the keynote. Before the guests arrive, prepare several toppings. (Sausage, ham, onions, mushrooms and anchovies are favorites.) A quick roll mix can be rolled out to fit individual pie pans and kept in the refrigerator until time to eat. As the guest passes along the gaily decorated table, he tops his pizza with one or all of the toppings and pops it into the oven. After 10-15 minutes he claims his own creation, crispy and bubbling, takes a little salad and joins the fun.

A first cousin to pizza are pizzarets. They have a place in today’s modern living, too. You can make this snack by splitting English muffins in half and giving them the “pizza treatment.”

Supper-on-a-Skewer

Balmy summer nights mean backyard entertaining. Barbequed steaks are hard to beat, but if your budget’s limited and you’re tired of “hot dogs,” here’s a suggestion. A supper-on-the-skewer with roasted corn, Indian style, again allows each amateur chef to express his individuality. The corn is prepared by removing the outer husks, turning back the inner husks and removing the silks. The inner husks are replaced and the corn is roasted on the grill. The husks turn brown, but the corn inside will be juicy and golden. Supper-on-a-skewer means 1-inch square of large bologna, Swiss cheese and dill pickles on a long stick. Swab it all with barbeque sauce and roast for 15 minutes.

Sandwiches

Hearty hamburgers remain the favorite of men. If an electric roaster was included among the wedding gifts, here’s one way you can use it. Barbeque the hamburgers in the kitchen with your favorite sauce. If you heat the roaster before you leave and put the hamburgers inside, they will stay hot because of the excellent insulation of the roaster.

Barbequed crab sandwiches were suggested by Miss Lenore Sullivan, author of “What to Cook for Company,” as a favorite of the gals. Crab meat is a luxury for most newly-weds. Tuna is a less expensive substitute.

Your Guests Come First

Whatever you decide to serve, first of all, consider your guests, their convenience and happiness. Then remember yourself, your budget, your time and everybody will be happy.

Barbeque Crab Sandwiches

Mix chili sauce with cream cheese. Add crab meat and other ingredients, except cheese. Add more seasonings, if desired. Cut buns in two, Butter cut surface. Heap crab-meat mixture on buns. Sprinkle a teaspoon of grated cheese on each one. Put under broiler or in hot oven (425°) to melt cheese. 8 Servings.

1/2 cup chili sauce
1 3-ounce package cream cheese
1 cup crab meat (fresh or canned)
1/2 teaspoon horseradish
1/2 teaspoon Worcestershire sauce
1 teaspoon finely chopped onion
2 teaspoons lemon juice
4 round buns
1/2 cup grated American cheese

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