

*What to serve? It must be deliciously different, but not too "different." It must be out-of-the-ordinary but not too exotic!*

*Here are eight elegant answers — each one a gracious blend of pleasin' good food and gracious party manners.*

*... will you be ready?*

#### CRINKLY PUFFS

- 1 12-oz. pkg. (2 cups) semi-sweet chocolate morsels
- ½ cup shortening
- ½ teaspoon salt
- 3 eggs
- ¾ cup sugar
- 1 cup quick-cooking rolled oats
- 1 teaspoon vanilla

Melt morsels over hot (not boiling) water. Remove from water; stir in shortening and salt. Beat eggs until thick, gradually beat in sugar until very thick. Add rolled oats, semi-sweet mixture and vanilla. Drop by rounded teaspoonfuls on greased cookie sheet. (No waiting if you use cookie-sheet size pieces of greased aluminum foil). Bake at 375° for 6 to 8 minutes. Makes about 7 dozen "puffs" that do not require leavening.

#### MOLASSES MINT DRESSING

*(A cooked dressing for fruit salads)*

- 1 cup water
- ¼ cup vinegar
- ¼ cup dark molasses
- Juice of 1 lemon
- ¼ teaspoon sugar
- 1 teaspoon chopped fresh mint (or ¼ teaspoon mint extract)

Combine all ingredients in saucepan; bring to a boil. Cool and serve. Makes 1½ cups.

#### NEW ORLEANS FRENCH DRESSING

*(A Creole-French dressing for green salads)*

- 1 small onion, minced
- ½ cup salad oil
- ½ cup vinegar
- ½ cup light molasses
- 3 tablespoons lemon juice
- 2 teaspoons prepared mustard
- 1 teaspoon oregano

Combine first five ingredients in jar or small bowl. Add mustard and oregano; shake or mix well. Makes about 1½ cups.

#### DUTCH FRUIT SALAD DRESSING

- 1 cup sour cream
- ¼ cup light molasses
- ¼ cup orange juice
- ½ teaspoon nutmeg
- ¼ teaspoon ginger
- Grated rind of one orange

Blend together cream, molasses and juice. Stir in spices and rind. Makes about 1½ cups, to serve on tossed fruit, or individual salads.

#### ACCORDION TREATS

Prize Winner in 9th Grand National Bake-Off

- ¾ cup butter
- ¾ cup sugar
- 2 unbeaten eggs
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1¼ cups sifted all purpose flour
- ½ cup chopped nuts, if desired
- Heavy-duty aluminum foil, or 4 thicknesses of regular foil

Cream butter; gradually add sugar, creaming well. Blend in eggs, vanilla and salt; beat well. Gradually add flour and nuts; mix thoroughly.

Fold 1 yard of foil in half lengthwise. Fold the double foil crosswise into 1-inch pleats to make an "accordion pleated" pan. Place on cookie sheet.

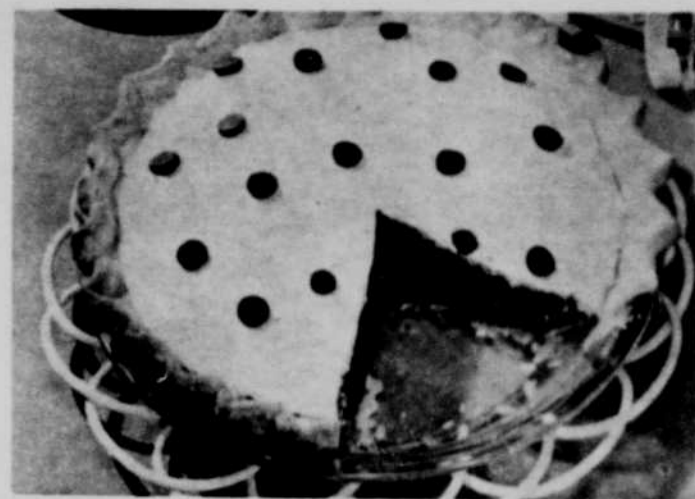
Drop a rounded teaspoonful of dough into each fold (dough spreads during baking). Bake at 325° for 25 to 30 minutes until golden brown. Cool 10 minutes; remove cookies. Clean and re-use foil. Sprinkle cookies with powdered sugar or frost. Makes about 4 dozen.

*Variations:* Substitute a teaspoon of one of the following for the vanilla and nuts: ground cardamom, caraway seed, anise seed, rum flavoring, almond extract, grated orange or lemon rind.

*Lemon Cheese Spread:* Combine ½ cup (3 oz.) cream cheese, ½ cup powdered sugar, 2 tablespoons lemon or orange juice, 1 teaspoon lemon or orange rind. If necessary, thin with more lemon juice. Makes ½ cup.

*Peanut Butter Dip:* Combine ½ cup peanut butter and ¼ cup powdered sugar. Blend in ¼ to ½ cup cream until of spreading consistency. Makes ¾ cup.

*Fudge Frosting:* Combine and bring to a full boil over moderate heat, stirring constantly, ½ cup evaporated milk, ½ cup sugar, 2 tablespoons butter, dash salt. Boil 5 minutes, over moderate heat, stirring occasionally. Remove from heat. At once add 1 6-oz. pkg. (1 cup) semi-sweet chocolate morsels. Stir till blended and smooth. Beat in 2 tablespoons light corn syrup. Cool till thick enough to spread, about 15 minutes. Enough to frost 4 dozen Treats.



*Black Bottom Pie is two layers of luxury — prepared yesterday and kept cool for today's party dessert.*



*Regal Chocolate Cake . . . an unusual chocolate cake layers with meringue under chocolate frosting.*



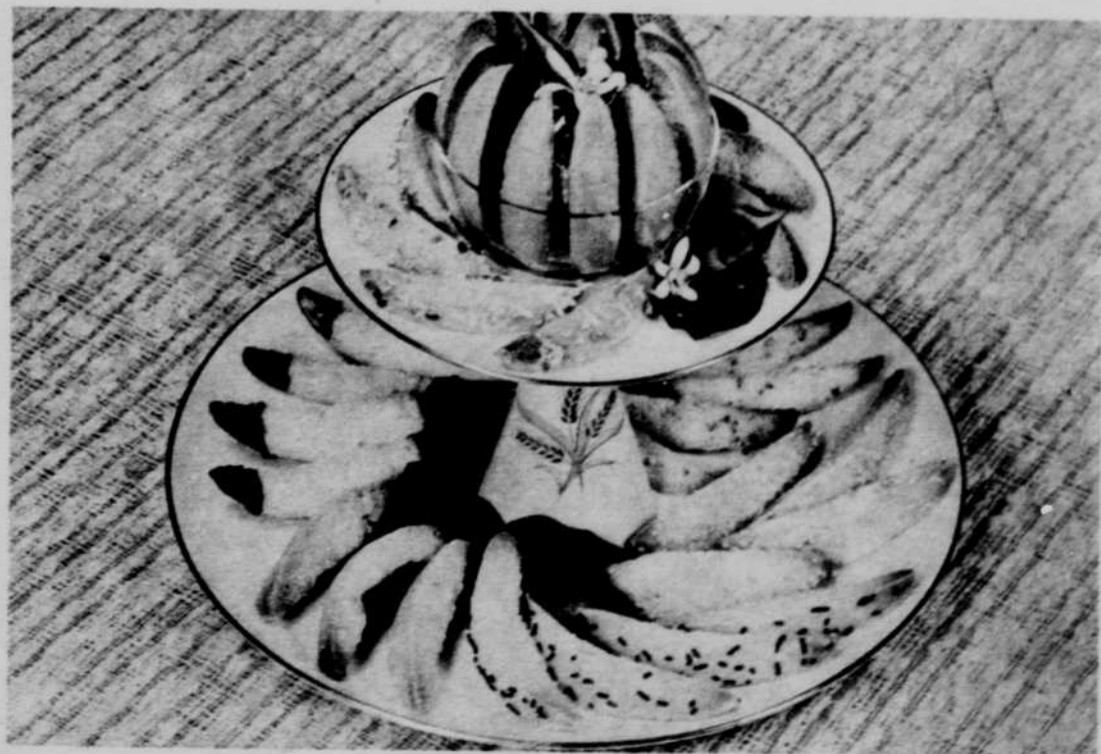
*From one short recipe — lacy cookies long on charm!*



*Crinkly Puffs glaze to a shiny crackle on top, are chewy-pleasing inside.*



*Salads are easy but oh-so-elegant when you prepare a "secret ingredient" dressing that can't be bought.*



*Quick and easy Accordion Treats have a novel shaping that makes them new.*