

# Couples Supper Club

By Jan Palmquist



Delicious food makes any occasion seem more festive, and if your turn is coming up to entertain your couples club soon for supper and an evening of cards, you'll be looking for novel foods to serve. Whether the hostess furnishes the main dish and vegetables and the others bring salads and dessert, or whether you plan it all yourself, you'll find new ideas welcome. How to achieve a festive menu without too much fuss and bother is often a problem. To help with this we offer several supper suggestions.

We recommend serving your supper buffet style, possibly using a chafing dish for your entree which in any event should probably be of casserole nature. Yet it should be something with a new look and an intriguing taste. Choose a salad which is pretty — one that will add glamour to your meal. And plan something easy but delicious in hot rolls along with various intriguing side dishes. For the final touch, let your dessert prove picturesque and delectable and you've your whole supper solved. Remember, too, that often it's the little touch that sets your meal.

## SUPPER PARTY TURKEY

<i>¼ cup butter or margarine</i>	<i>2 tablespoons white dinner wine</i>
<i>½ cup all-purpose flour</i>	<i>2 cups diced cooked turkey</i>
<i>1¼ teaspoons salt</i>	<i>1 cup cooked or canned peas</i>
<i>2 cups milk</i>	<i>¼ cup toasted slivered blanched almonds</i>
<i>1 tablespoon instant minced onion</i>	<i>Cooked browned rice</i>

Melt butter; blend in flour and salt. Add milk; cook and stir until mixture boils and is thickened; stir in onion and wine. Add turkey and peas; heat thoroughly. Just before serving, stir in part of almonds. Sprinkle remaining almonds on top. Serve on browned rice. Makes 3 or 4 servings.

## SMORGASBORD PIE

**CRUST:**  
*54 crackers, finely rolled (about 2 cups crumbs)*      *¼ cup softened butter or margarine*  
*2 tablespoons water*

Blend cracker crumbs, butter and water. Press firmly against bottom and sides of a 9-inch pie plate. (The easy way is to press crumbs into place using an 8-inch pie plate.) Bake in moderate oven (375°F.) 10 minutes. Cool.

### FILLING:

Soften  $\frac{1}{2}$  teaspoon unflavored gelatine in 2 tablespoons cold water, dissolve over hot water. Add to  $\frac{1}{2}$  cup mayonnaise, mix well. Combine  $\frac{1}{2}$  cup of mayonnaise mixture with a 7-ounce can tuna, flaked;  $\frac{1}{2}$  cup chopped celery and 2 tablespoons pimiento chopped. Arrange tuna mixture in a ring around the outer portion of the cracker crust.

Combine remaining  $\frac{1}{2}$  cup mayonnaise mixture with 5 hard-cooked eggs, chopped;  $\frac{1}{2}$  cup chopped celery, and 1 tablespoon minced anchovies. Arrange egg mixture in a ring next to the tuna salad.

Fill center of crust with  $\frac{1}{2}$  cup cottage cheese. Add a ring of  $\frac{1}{2}$  cup chopped stuffed olives between the tuna and egg salad; and a ring of  $\frac{1}{2}$  cup chopped ripe olives between egg salad and cottage cheese. Refrigerate for approximately 10 minutes. Cut in wedges to serve. Makes 8-10 servings.

