

# HOLIDAY FESTIVITIES

## New! Noodly! Nutty! BUTTERSCOTCH CRUNCHIES

Noodles, nuts and Butterscotch Morsels... couldn't be easier! Crunchy-delicious, mixed all through with the golden-smooth flavor of Nestlé's Butterscotch Flavored Morsels. Let the kids try 'em too—just for fun! You'll all love 'em!



### BUTTERSCOTCH CRUNCHIES

Melt two 6-oz. pkgs. (2 c.) NESTLÉ'S BUTTERSCOTCH MORSELS over hot (not boiling) water. Remove from heat. Stir in one 3-oz. can (2 c.) chow mein noodles, 1 c. salted peanuts. Drop by teaspoonfuls onto waxed paper. Let stand till set, approx. 20 min. YIELD: approx. 4 dozen. For a delightful variation, use one 6-oz. package of Semi-Sweet Chocolate Morsels and one 6-oz. package of Butterscotch Morsels.

fun to make with

NESTLÉ'S® BUTTERSCOTCH MORSELS



THE FLAVORS YOU LOVE  
NESTLÉ'S MAKES BEST!

A gay round of festivity opens ahead extending from Thanksgiving through Christmas and on as we welcome in the New Year. This holiday period presents many opportunities for entertaining with the gayest affairs of all taking shape in buffet parties. And of course the Christmas Eve Smorgasbord falls in this same category. The brightly garnished foods, the decorations used only during this season, the fact that foods for buffet and smorgasbord can be prepared in advance or served with little or no cooking, all add up to a party not only festive but manageable during the busiest season of the year.

Holiday appetizers galore will top your menu to get your party off to a gay start and you'll doubtless run the gamut of hor d'oeuvres and canapes for which you've prepared a variety of special dips. Miniature cream puffs filled with exciting mixtures add to the fun. You'll include such delicacies as Norwegian sardines, rolled anchovies, red caviar and smoked oysters. And probably serve a hot spiced cranberry punch or an egg nog.

If this is to be a smorgasbord, you'll include typical Scandinavian foods such as Limpa Bread, Smorgasbord Paté and Swedish Meatballs. In fact you'll be likely to include Swedish meatballs in any form of buffet, but you can also dramatize your holiday party by serving the traditional turkey, delicious and easily prepared by the foil roasting method.

Of course cranberries in some form are a holiday "must" for any festive meal—though you may prefer to offer yours in a molded salad for you'll need several very colorful salad molds to add zest and sparkle to your table.

A tray of cheese vies with sweets as dessert, and it's entirely possible you'll include a choice of unique desserts in keeping with the season: the traditional pudding, a special holiday pie, any one of many Christmas cakes gaily bedecked for the occasion with finely grated coconut, silver dragées, or tiny morsels of chocolate. There'll be candies, cookies and nuts of many descriptions to top off your festive meal.

With foods such as these your buffet party is certain to be one of the gayest of the season.



### CREAM PUFF SNOWMEN

<i>Your favorite cream puff recipe, or</i>	<i>Confectioners' sugar</i>
<i>1 stick cream puff mix</i>	<i>Raisins, candied cherries,</i>
<i>1 qt. ice cream</i>	<i>red cinnamon candies</i>

Prepare cream puff mixture. Make small cream puffs using a teaspoonful, tablespoonful, and rounded tablespoonful for measures. Make an equal number of each size, about 10. Bake 15 to 25 minutes. The smallest ones may be removed a little while before the others. Cool. Cut tops from puffs saving the tops from smallest ones. Fill all puffs generously with ice cream. Stack together in three's, placing largest puffs on the bottom and smallest ones on top. Replace tops on smallest puffs. Sieve confectioners' sugar "snow" over each snowman. Freeze until firm. Decorate using raisin bits for eyes, candied cherry sliver for mouth, and red cinnamon candies for buttons. Fasten decorations on with a paste of confectioners' sugar and water. Return snowmen to freezer and remove about 10 minutes before serving. Serve with your favorite sundae sauce, if desired. Makes about 10 snowmen.

Success Tips: Store each snowman, when formed, in freezer. Remove to decorate and then store again in freezer until serving time.