

BARN DANCE BUFFET



TURKEY IN THE STRAW PIE

- 1 cup ripe olives
- $\frac{2}{3}$ cup butter
- $\frac{2}{3}$ cup sifted all purpose flour
- 1 quart milk
- 1 cup turkey or chicken broth
- $\frac{3}{4}$ cup grated Parmesan cheese
- 4 teaspoons Worcestershire sauce
- 2 tablespoons instant minced onion
- 2 egg yolks
- 2 tablespoons fresh lemon juice
- 4 to 5 cups diced cooked turkey or chicken
- 1 (10-ounce) package frozen peas (unthawed)
- Salt
- Onion Drop Biscuits



For a party the whole family can enjoy, celebrate Halloween this year by giving a "Barn Dance Buffet." Keep the menu simple, featuring foods that appeal to people of all ages — turkey, fruit salad and pumpkin pie. But be sure there's plenty! With the furniture moved back for

dancing and some recordings of folk dance favorites, you're set for a party.

The main dish for this buffet is nearly a complete meal in itself. It's "Turkey in the Straw Pie" — big meaty chunks of turkey, ripe olive wedges and green peas in a rich golden sauce lightly flavored with Parmesan cheese. Just before serving, the pie is topped with tender drop biscuits which have been drizzled generously with butter and sprinkled with instant minced onion. The onion toasts while the biscuits finish baking — really delicious!

"Amber Salad Molds" go with the main dish. These salads are rich in fruit—moist, chewy raisins and colorful canned fruit cocktail. Add some crisp relishes, a beverage, and a luscious "Pumpkin Chiffon Pie" made with fresh California dates, and your menu is complete.

Notice that this menu requires almost no last-minute preparation. Both the salad and the pumpkin pie should be prepared early in the day, and the entree may be prepared in advance except for the biscuit topping. With this menu, the hostess is free to join in the fun.

Cut olives into wedges. Melt butter; blend in flour. Add milk and cook, stirring frequently, until mixture is smooth and thick. Stir in broth, cheese, Worcestershire sauce and onion. Cook, stirring frequently, until cheese blends into sauce. Remove from heat. Beat egg yolks with lemon juice. Stir a tablespoon or two of hot sauce into egg mixture; then blend egg mixture into sauce. Return to heat, add turkey, olives and peas. Heat steaming hot, stirring frequently, but do not boil. Add salt to taste (about 2 teaspoons) and keep warm* while you prepare Onion Drop Biscuits. Turn into serving dish and top with some of hot biscuits. Serve remaining biscuits separately.

Onion Drop Biscuits: Stir biscuit recipe to make a soft, sticky dough. Drop by spoonfuls on well-greased baking sheet; brush generously with melted butter and bake in a very hot oven (450 degrees F.) for about 10 minutes or until biscuits are lightly browned. Remove from oven, brush with remaining melted butter and sprinkle with instant minced onion. Return to oven for about 2 minutes to finish cooking biscuits and brown onion. (Watch carefully—onion burns easily.) Makes about 10 servings (12 biscuits).

*If desired, creamed mixture may be prepared in advance and reheated over boiling water. Top with hot baked Onion Drop Biscuits just before serving.

AMBER SALAD MOLDS

- 1 (3-ounce) package orange flavored gelatin
- 1 (3-ounce) package lemon flavored gelatin
- 2 cups hot water
- 1 cup apple juice
- 1 (6-ounce) can frozen orange juice concentrate
- $\frac{1}{4}$ teaspoon salt
- 3 tablespoons wine vinegar
- 1 (No. 2 $\frac{1}{2}$) can fruit cocktail
- $\frac{2}{3}$ cup light or dark raisins
- Salad greens
- Salad dressing (optional)

Dissolve both packages gelatin in hot water. Add apple juice, orange juice concentrate, salt and vinegar, stirring until orange juice thaws. Chill until very thick. Meanwhile, drain fruit cocktail thoroughly. Steam raisins until soft by placing in colander above boiling water for about 10 minutes. (Or plump by covering with boiling water and letting stand about 5 minutes; drain and dry before using.) Fold fruit cocktail into thickened gelatin and spoon into 10 (6-ounce) molds. Chill until firm. Unmold on salad greens. Serve with dressing, if desired. Makes 10 servings.

PUMPKIN CHIFFON PIE

- 1 cup fresh dates
- 3 egg yolks
- $\frac{1}{2}$ cup sugar
- 1 cup canned pumpkin
- $\frac{1}{2}$ cup light cream
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{8}$ teaspoon ginger
- $\frac{1}{4}$ teaspoon salt
- 1 envelope plain gelatin
- $\frac{1}{4}$ cup cold water
- 2 tablespoons butter
- $\frac{1}{2}$ teaspoon vanilla
- 3 egg whites
- 1 baked (9-inch) pie shell
- Sweetened whipped cream

Cut $\frac{3}{4}$ cup dates into small pieces, saving remaining dates for garnish. Beat egg yolks with sugar; combine with pumpkin, cream, spices and salt. Cook over very low direct heat, stirring constantly, until mixture thickens. Soften gelatin in cold water; dissolve in pumpkin mixture. Blend in butter and vanilla. Chill until mixture is partially set. Fold in chopped dates. Beat egg whites until stiff but not dry; fold into pumpkin mixture. Mound into pie shell and chill until firm. Garnish with sweetened whipping cream and slice remaining dates over pie. Makes 1 (9-inch) pie.