# refreshments move INDOORS

By Susan Lowe

With the return of fall, refreshment service has moved from patio and porch to the living room or family fun room. In keeping with the homey atmosphere, refreshments take on an informal air centering around fall foods in festive array.

If you have a "fun room" or "family room" you can provide adventure with an indoor picnic. For easy eating make it finger food — possibly chicken in a basket with French fries and crisp relishes; and if the weather is a little on the cool side a warm dessert will hit the spot.

For late afternoon or early evening snacks, big mugs of warm spiced cider extend welcoming cheer when teamed with doughnuts or man-sized cookies ... Then too you might wind up an evening party with delicious curried shrimp that's quick to fix for a savory night cap. But regardless of time or place make the most of homey atmosphere and let informal refreshments keynote your fall party.
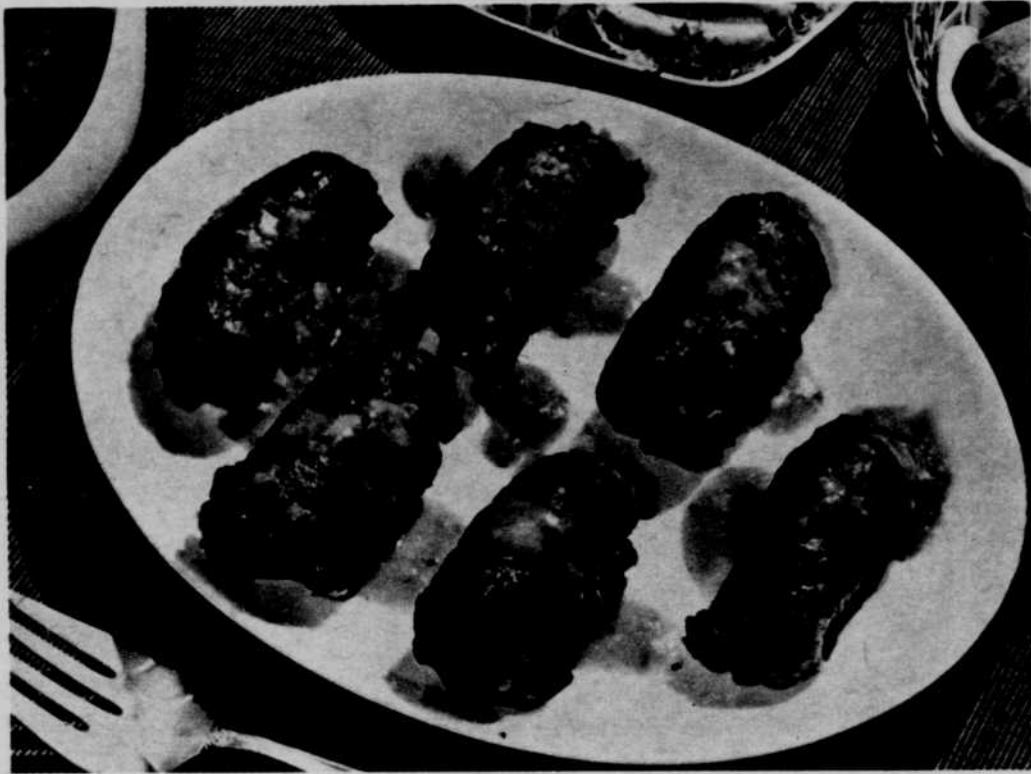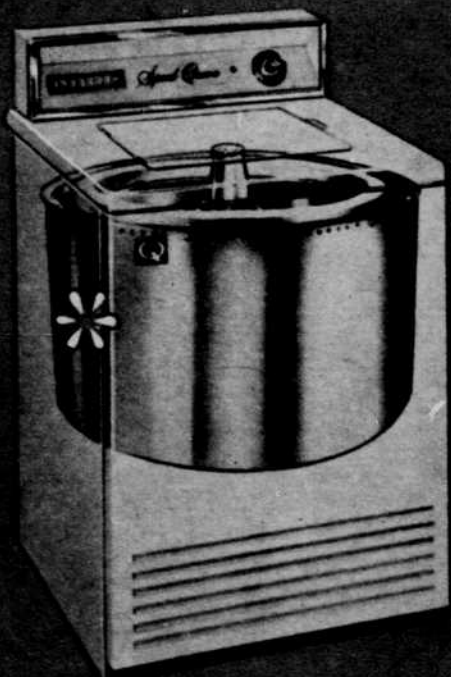

BEST-EVER BEEF ROLL-UPS

1 beef round steak, cut ½ inch thick	¼ teaspoon garlic salt
¼ pound pork sausage	¼ cup flour
½ pound ground beef	3 tablespoons lard
1 cup soft bread crumbs	1 can (10½ ounces) condensed
2 tablespoons chopped onion	consomme
2 tablespoons chopped parsley	2 tablespoons catsup
¼ teaspoon curry powder	Flour for gravy

Cut steak into 5 or 6 servings and pound until it is ¼ inch thick. Mix together sausage, ground beef, bread crumbs, onion, parsley, curry powder and garlic salt. Place about ⅙ cup meat-crumb mixture on each piece of steak and roll like jelly roll. Fasten with wooden picks or skewers. Dredge beef rolls in flour. Brown meat rolls slowly in lard or drippings. Pour off drippings. Combine consomme and catsup and add to meat. Cover tightly and cook slowly 1½ hours or until meat is tender. Thicken cooking liquid for gravy, if desired.