

Let us help with

YOUR PARTY

Somebody's coming home on leave. It's somebody's birthday. Or just a little party for the children. And it makes a break. But don't let the preparation for it break you. Here are some suggestions, sweet and savoury, which will make your party remembered with delight by guests and hostess alike.

FORK AND FINGER SAVOURIES

A round of hard-boiled egg (made with dried eggs), a slightly smaller round of beet-root on top, a pinch of parsley in the middle on a slice of bread and butter or margarine.



Grated cheese, well seasoned, mixed with a little salad dressing and criss-crossed with strips of celery on a little square of pastry.



And here are some other ideas:

CELERY BASKETS. Cut a few sticks of tender, crisp celery into 3-inch lengths. Fill with a mixture of mashed potato and grated cheese and colour a nice pink with bottled tomato pulp. Sprinkle a pinch of finely chopped parsley on top.



LITTLE MEAT BALLS. Mix equal quantities of chopped canned meat or cold meat and breadcrumbs and a little chopped cooked onion if you have it. Season, and bind with reconstituted dried egg. Roll into balls the size of

walnuts, egg and breadcrumb them (reconstituted dried egg again), and fry. Delicious hot or cold.

FOR THE CHILDREN'S PARTY

FRUITY BUNS. Chopped apple, mixed with dried fruit — raisins, sultanas or chopped prunes — bound with jam and sandwiched between halves of buns.

ORANGE TRIFLE. Sponge sandwich — you can make lovely light ones with dried eggs spread liberally with sweet orange marmalade. Saturate with orange squash diluted and sweetened to taste. Top with custard, decorate with mock cream and grated chocolate.



FREE LEAFLET— "Festive Fare" containing many other recipes and suggestions gladly sent free on receipt of a post card. Please mention this leaflet by name, and address The Ministry of Food, Food Advice Division, London, W.1.



(5109)

ISSUED BY THE MINISTRY OF FOOD