With a little imagination you can turn a snowy day into a festive occasion

As temperatures begin to drop and the snow begins to drift outside, entertaining friends and family may seem less and less appealing. In fact, many would-be hostesses turn to hibernation rather than entertaining when the mercury begins its annual plummet.

But the home economists at Victor F. Weaver, Inc., New Holland, Pa., say that cold weather and snow don't have to put a damper on entertaining during winter months.

With a pair of mittens, a warm, wooly scarf and a little imagination, you can turn an icy day into a fun-filled afternoon. A fresh snowfall can even be the cause to celebrate, and brisk winter exercise like skiing, skating or sledding, are perfect winter. sports to precede a wintertime party.

Easy hot hors d'oeuvre, made with Weaver's frozen Chicken Nuggets, Crispy Mini-Drums or Chicken Mini-Nuggets. and hot or cold party dips are ideal hot winter party snacks. And recipes like these will warm up your frost-nipped guests in a hurry:

CHICKEN FUNDUE

- 3 packages (12 oz. each) Weaver frozen Chicken Nuggets, Crispy Mini-Drums, or Chicken Mini-Nuggets
- I jar (16 oz.) pasteurized process cheese spread
- 1 can (3 oz.) chopped green chili **peppers**

Prepare chicken as directed on package.

Meanwhile, combine remaining ingredients. To serve, dip chicken in sauce. Makes 2¼ cups sauce.

Note: Chicken Fundue Cheese dip may be served either hot or cold.

CHICKEN CHERI

- I package (12 oz.) Weaver frozen
- Crispy Mini-Drums
- 1 Jar (10 oz.) cherry jelly I tablespoon vinegar
- 2-3 drops hot pepper sauce

¼ cup chopped almonds, toasted Prepare chicken as directed on package. Meanwhile, in saucepan, combine jelly, vinegar and hot pepper sauce; heat until jelly is melted. Stir in almonds. To serve, dip chicken in sauce.

Makes I cup sauce.

(Sauce can be prepared in the microwave.)

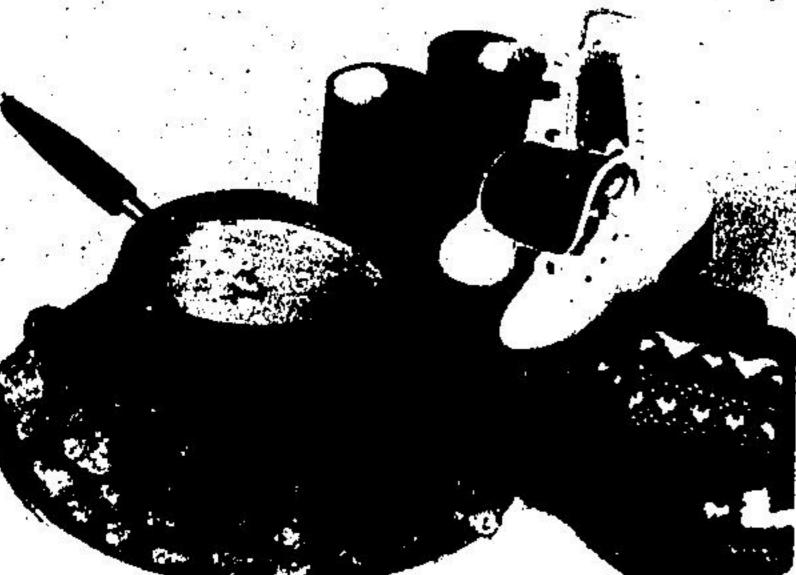
CRISP AND CRAZY CHICKEN

- 1 package (12 ounces) Weaver frozen Chicken Nuggets, Crispy Mini-Drums or Chicken Mini Nuggets
- I cup sour cream or plain yogurt 1 medium carrot shredded (% cup)
- 4 cup chopped parsley
- I tablespoon each grated orange rind and juice Apple wedges and orange sections

Prepare chicken as directed on package. Meanwhile, combine sour cream, carrot, parsley, orange rind and juice. To serve, dip chicken and fruit in sauce.

Makes 4 servings.

By serving broccoli or cauliflower florets along with the hot chicken finger foods, you can expand a hearty snack intoa well-balanced meal. And don't forgetthat tasty hot punches to accompany your hot hors d'ocuvre can be made in your coffee percolator. This way, you can join your guests outside and enjoy the brisk winter weather.



COLD, SNOWY WEATHER shouldn't put a dumper on entertaining during winter months. Simply follow an afternoon of skating, skiing or sledding with a party featuring hot and hearty snacks like Chicken Fundue. Hors d'ocuvre like these are not only delicious, but they're also easy enough to allow a hostess to join in the wintertime fun.

Hot soup refuels athletes

Physical fitness has become an integral part of the '80s lifestyle. In American Food Preferences, a study by Campbell Soup Company, nearly 70 percent of the 5,000 families surveyed indicate that they do some form of exercise.

For physical fitness buffs such as those identified in the study, the search is already on for good tasting, nutritious foods that can be quickly and conveniently prepared.

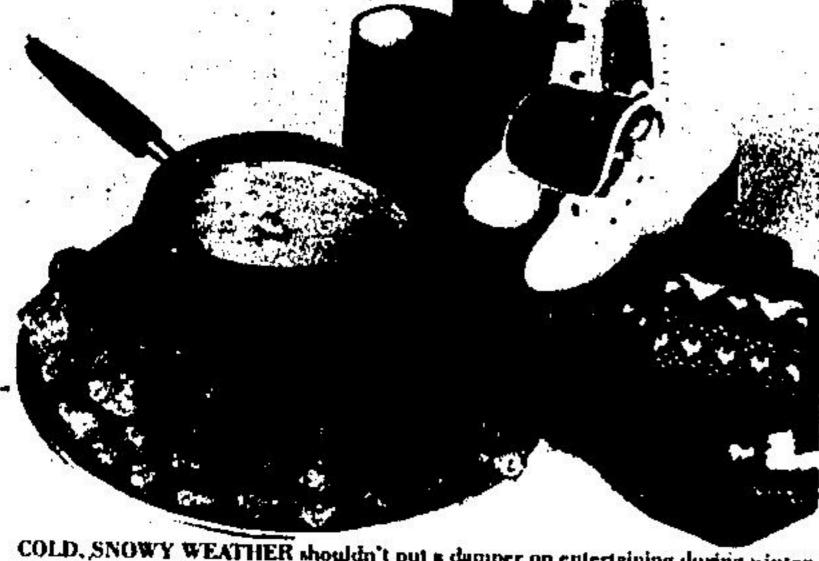
After all, whether you work out on exercise equipment in the gym or out-ofdoors on the ski slopes, you don't want to waste time in the kitchen.

Most athletes, male and female, agree that exercise tends to curb appetites. Less is more and a bowl of hot soup is a terrific meal maker. With some imaginative additions - herbs or spices - Campbell's Condensed Soup is the athlete's answer

This Ole Bean Soup is fast to fix when a hot and hearty soup fills the bill.

OLE BEAN SOUP

- 1 can (111/2 ounces) Campbell's Condensed Bean with Bacon Soup
- I teaspoon chili powder 1/2 soup can water
- 1 can (6 ounces) "V-8" Vegetable Julce
- 1/4 cup shredded Monterey Jack
- 1. In 11/2-quart saucepan over medium heat, combine soup and chili powder. Heat, stirring constantly until hot, about 2 minutes.
- 2. Gradually stir in water and V-8. Reduce heat; simmer 5 minutes or until hot. Garnish with cheese. Makes 21/2 cups or 2 servings.



Invest in warm, dry hands

"The best investment you can make to enjoy the skiing experience fully is a quality ski glove," says Peter Kiernan, Grandoe Corporation's Ski Division general manager.

Grandoe, long prominent in the ski glove business, features a unique new Gleve Component System (GCS) line which is rapidly gaining popularity because its one goal is to keep hands warm and dry.

Shopping tips for glove buyers

"Look for a well-constructed glove made of quality materials," recommends Kieman. "For instance, our GCS #1 glove shell is Metisse sheepskin with a Gore-Tex® insert, backed with a layer of superwarm Thinsulate. The combination of these space-age materials with a fine leather means a waterproof glove.

"Linings, like the two offered with the GCS #1, should be made of soft, supple insulating materials for warmth and comfort," he continues.

"The Quallofil liner withstands temperatures below freezing. The lighter thermal cashmere fleece lining suits warmer

spring skiing days."

Gloves like the GCS #1 retail around \$100 a pair. "These gloves are an investment in quality and engineering," Kiernan points out. "In addition, the durability and versatility of three gloves in one will provide many seasons of use."

Roominess is another important glove feature. "Roominess not only gives the skier's hand greater mobility, it also traps more dead air between the hand and the glove, which adds warmth," Kiernan



