

RECIPE FILE

Tasty party food can be made easily

Elegant but uncomplicated best describes these appetizer ideas from the Dairy Bureau of Canada. All you do is top a few scallops with a savoury flavoured butter (that you can make up days in advance of the party) and pop them into the oven minutes before serving.

No kidding, it's really that simple but the flavour is out of this world! Be sure to serve the seafood with warm slices of baguette for dipping into the melted butter sauce. No one will want to leave a speck behind.

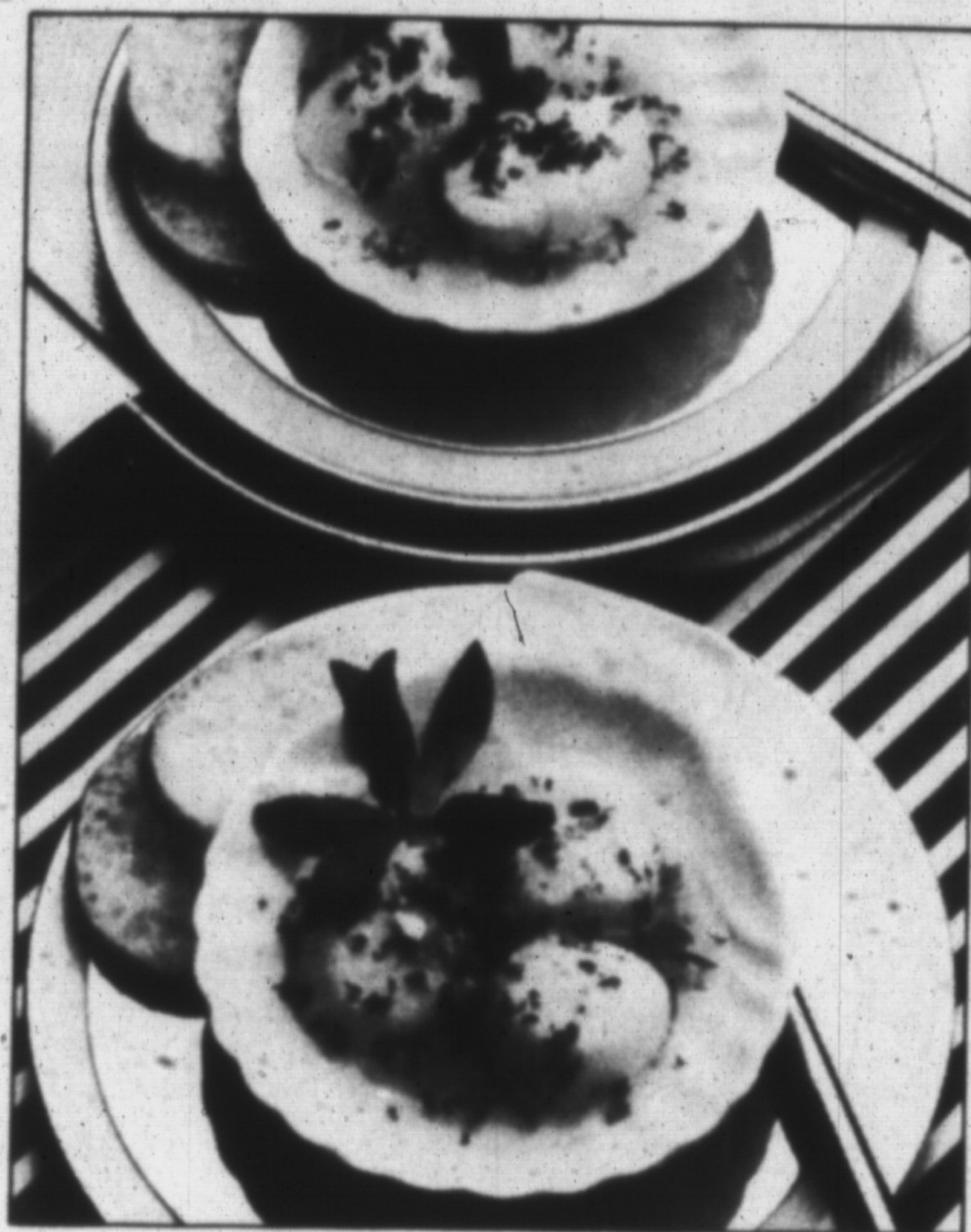
SCALLOPS WITH GARLIC BUTTER SAUCE

- 18 large fresh or thawed frozen scallops, rinsed
- 1/2 cup (125ml) butter, softened
- 2 Tbsp (30 ml) finely-chopped parsley
- 1 or 2 cloves garlic, crushed, chopped
- 1 Tbsp (15 ml) finely-chopped green onion
- Salt and pepper
- French bread, sliced

Directions: Divide scallops among 6 scallop shells or small shallow individual baking dishes. Cream butter; beat in parsley, garlic and onion. Add salt and pepper to taste.

Distribute about 1 Tbsp (15 ml) of butter mixture over each serving of scallops. Set shells on large cookie sheet. Bake in 500 F (260 C) oven for 8 to 10 minutes or until scallops are cooked.

Serve with French bread for



Sometimes preparing party food can be hard work but these seafood recipes are prepared quickly and they're tasty as well.

dipping into butter sauce. Makes 6 servings.

SHRIMP WITH COCKTAIL BUTTER SAUCE

- 18 large fresh or thawed frozen shelled shrimp
- 1/4 cup (50 ml) butter, softened
- 1/4 cup (50 ml) seafood cocktail sauce
- 1-1/2 tsp (7 ml) chopped parsley
- Hot pepper sauce
- French bread, sliced

Directions: Divide shrimp among 6 scallop shells or small individual baking dishes. Cream butter; beat in cocktail sauce and parsley. Add hot pepper sauce to taste. Distribute about 1 Tbsp (15 ml) of butter mixture over each serving of shrimp.

Set shells on large cookie sheet. Bake in 500 F (260 C) oven 8 to 10 min. or until shrimp are cooked. Serve with French bread for dipping into butter sauce. Makes 6 servings.

Lifestyle

Teacher's language lesson today comes from the paper

Dear Abby: A little while ago, I took a break from my job of reading and grading essays written by high school juniors. Their grammar, spelling and punctuation defy description -- but with the mail you get, you probably have a pretty fair idea.

Anyway, I relaxed for a few minutes, scanning headlines and reading Dear Abby, and there it was: "Confidential to Eunice: All men do not cheat on their wives. But it's a fairly safe bet that the man who says they do, cheats on his."

Abby, I believe what you meant to say was that not all men cheat on their wives, since what you did say stated that there weren't any men who cheat on their wives, and, unfortunately, we all know better than that.

Forgive me for being so picky, but I used a lot of red ink today.

Adele Christensen
School teacher

Dear Ms Christensen: I forgive you for being so "picky," and regret that my editor lacked the pickiness to pick up on this error.

Thus far only you and another sharp-eyed San Francisco Chronicle reader have written to correct me. He wrote:

Dear Abby: There you go again. Perhaps you meant to say, "Not all men cheat on their wives." What you have said is like saying, "All women writing advice columns do not say it that way." (Some do, including your sister.)

Jerry Thompson

Dear Jerry: It figures. We both cut the same classes.

Thanks

Dear Abby: I want to thank you for your quiz about homosexuality in which you debunked many

Dear Abby

with ABIGAIL VAN BUREN



myths. I am sure you educated many people, but Abby, you write about gays as though they were another species, as if the reader had never known any, as if there were none among your readers.

The fact is, we are your readers. We are also your sons and daughters, your grandchildren, your brothers, sisters, cousins, aunts, uncles, mothers and fathers.

We are your neighbours, your teachers, your supermarket checker, your stockbroker, your plumber, your mail carrier, your nurse, your doctor or your lawyer. In short, we are people you know, and often people you love.

Because people often confuse effeminacy in men and masculinity in women with homosexuality, most are not aware how many gays they come in contact with every day.

If they knew, and stopped thinking about us as strangers or strange creatures, it would go a long way toward helping solve many of the problems gay men and women face in our society.

Gay in Alabama

How to Be Popular is for everyone who feels left out and wants an improved social life. It's an excellent guide to becoming a better conversationalist and a more attractive person. To order, send your name and address, plus cheque or money order for \$3.39 (Cdn.) to: Dear Abby, Popularity Booklet, Box 447, Mount Morris, Ill. 61054.

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