

Cookery Corner

ELEGANT ENTERTAINING

CHRISTMAS EVE BUFFET

Serves 4

Bacon-Oyster Bites*
Mushroom Newburg*
Baked Patty Shells
Crisp Green Salad
Grasshopper Parfaits*
Coffee

* Recipe follows.

BACON-OYSTER BITES

½ cup herb-seasoned stuffing mix
1 5-oz can oysters, drained and chopped
½ cup water
8 slices bacon, partially cooked and halved.

Combine the stuffing mix, oysters and water; shape into balls, using about 1 teaspoon mixture for each. Wrap a half slice bacon around each and secure with a toothpick. Place on rack in a shallow baking pan. Bake at 350° for 25-30 minutes. Serve hot. Makes 16.

MUSHROOM NEWBURG

1 pound whole fresh mushrooms
1 tblsp. all-purpose flour
½ cup butter
1½ cups light cream
½ cup dry Sherry
½ tsp. salt
1/8 tsp. ground nutmeg
3 egg yolks, beaten
4 frozen patty shells, baked

Clean mushrooms by wiping them with a damp paper towel. Remove the stems and reserve. Halve the mushrooms caps if quite large. Put the flour in a

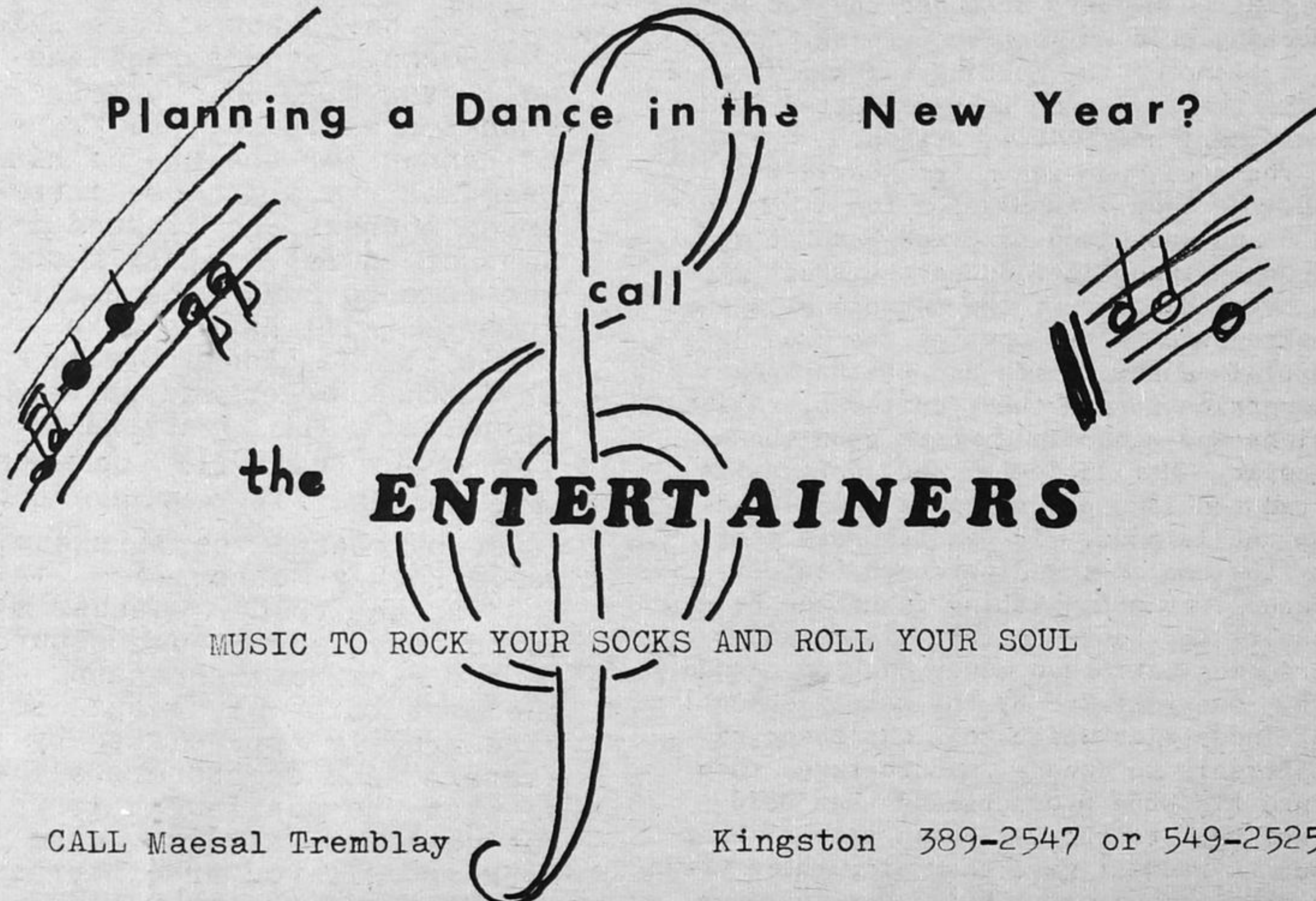
GRASSHOPPER PARFAITS

1 quart vanilla ice cream
3 tblsp. white crème de cacao
3 tblsp. green crème de menthe
½ cup chocolate wafer crumbs (about 8 chocolate wafers) or ½ cup chocolate syrup.

Alternate layers of ice cream, about 2 teaspoons of each liqueur and the wafer crumbs in each of 4 parfait glasses. If desired, top each with whipped cream and a maraschino cherry. Keep frozen until serving time.

plastic bag. Add the mushrooms and shake gently to coat. Brown mushrooms in butter till all moisture evaporates, about 5 minutes.
Add cream, Sherry, salt and nutmeg; cook uncovered till heated through, about 2 minutes. Stir a little of the hot mixture into the beaten egg yolks; return it to the pan. Cook, stirring constantly, till bubbly; cook 2 minutes longer. Transfer mixture to blazer pan of chafing dish; keep warm over hot water. Serve in warm patty shells.

Planning a Dance in the New Year?



the **ENTERTAINERS**

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