

The Herald Kitchen Explores Innovative Party Ideas

By Mildred Huskins
Warm weather entertaining can create problems for the hostess but there are all sorts of entertaining ideas for outdoor parties for the innovative homemaker.

Patio brunches, backyard barbecues, buffet suppers on the porch, all suddenly begin to bloom when the weather turns warm. The best part of this type of informal entertaining is that it can be easy on the cook. Much of the menu cannot only be prepared ahead but it can also be planned around some of the marvelous short-cut convenience foods at hand.

For instance, this recipe for Pineapple Chicken in Patty Shells from the Pepperidge Farm Kitchens, shows how simple it is to make a delicious main dish for outdoor dining using cooked chicken and a package of patty shells from the supermarket freezer.

The filling, quick and easy to make, features a delightful Oriental flavor. The cubes of chicken are combined with pineapple and pea pods in an unusual sauce that is unexpectedly flavored with orange juice, brown sugar and cinnamon. The chicken mixture is spooned into the golden crusted pastry shells and garnished with slivered almonds and celery curls. A crisp vegetable salad makes a fine accompaniment and for the finale, a bowl heaped with fresh melon balls and tall glasses of mint-sprigged iced tea.

butter, until tender. Add orange juice, brown sugar, pineapple, cinnamon and cornstarch. Cook, stirring, over medium heat until thickened and smooth. Add chicken and pea pods and heat. Spoon into patty shells. Garnish with almonds. Makes six servings.

A delicious shrimp salad would also go well with the summer-time patio luncheon menu we have suggested. Hard-cooked eggs extend the more expensive shrimp.

Shrimp Salad in Patty Shells
1 pkg. (12 oz.) frozen, cleaned, deveined shrimp
2 bay leaves
4 peppercorns
1 teaspoon celery seed
4 hard-cooked eggs
1 cup chopped celery
¼ cup chopped pimiento
stuffed olives
¼ cup sliced green onions
½ cup sour cream
1 tablespoon fresh lemon juice
½ teaspoon seasoned salt
½ teaspoon dry mustard
½ teaspoon pepper

Cook shrimp according to package directions adding bay leaves, peppercorns and celery seed to water. Chill cooked shrimp; discard seasonings. Sieve one egg yolk and slice one egg; set aside for garnish. Coarsely chop remaining eggs and egg white. Combine eggs,

celery, olives, onion and shrimp. Gently fold lemon juice, seasoned salt, mustard and pepper into sour cream. Stir into shrimp mixture; chill one to two hours to allow flavors to

blend. Just before serving, spoon salad into prepared patty shells and garnish with egg yolk and sliced egg. Makes six servings.

Snack Time
The subject to snacking is

definitely an important one. Parents are becoming increasingly interested in the snack foods they're providing for their children. Snacks should contribute to their dietary needs and ideally be quick and easy to fix for ravenous appetites. Here are some fresh suggestions which might help:

—Slice a banana crosswise into bite-size pieces. Dip into fresh lime, lemon or orange juice to which a little honey has been added. Coat thoroughly with chopped walnuts or pecans.

—Make fresh juice pops. Put freshly squeezed orange or grape juice in small paper cups and partially freeze. Insert wooden sticks into cups and return to freezer until thoroughly frozen.

—Spread peanut butter on bite-size apple wedges or inside celery ribs.

—String toothpicks with alternating cubes of cheese and fresh fruit like apples, pears, pineapple, grapes or melon.

—Add diced green pepper to a peanut butter sandwich.

—Add other raw vegetables such as broccoli, turnips, cauliflower, zucchini or yellow squash rounds to those favorites, carrot and celery sticks. These can be dunked into a vegetable dip.

—Whip up a banana breeze. In a blender, mix together one banana, one cup milk and ½ teaspoon vanilla. Whirl until smooth and creamy.

—Add a fresh twist to snack-time with a fruit pizza. Press a pie crust into a pizza pan or on a cookie sheet. Prick with fork and bake 10-15 minutes or until lightly browned. While the crust is baking, soften cream cheese with orange juice; beat until creamy. Coat the baked crust with the cream cheese mixture. Top with any combination of peaches, plums, pears, berries or other fresh fruit.

—For kids that turn up their noses at carrots, introduce the vegetable in a carrot-banana "freshshake" combine in a blender grated carrot, banana, freshly squeezed orange juice, one egg white and ice.

—Make a melon parfait. Take one ripe banana and mash. Mix it with one-half cup vanilla yogurt, a dash ground cinnamon and one teaspoon sugar. Arrange two cups diced honeydew in bottom of six parfait glasses; spoon half of the yogurt mixture over it. Top with 2 cups diced cantaloupe and spoon on the remainder of the yogurt mixture. Garnish with a grape cluster.



SUMMER LUNCHEON — Pineapple Chicken in Patty Shells proves to be something special for outdoor dining. Easy to make with cooked chicken, it has a marvelous Oriental flavor.



VISITS EQUIPMENT DEPOT — During Governor Jim Hunt's visit recently to the N. C. Department of Transportation's central equipment depot in Raleigh to review productivity programs, machinist Jesse Blake demonstrates a machine he built which straightens damaged crankshafts. The machine cost about \$250 to build, and its use is saving the state over \$1,000 a year. Observing the operation with Gov. Hunt are, from left, Lloyd Young, equipment depot superintendent; John A. Williams, executive assistant to the governor; Sen. J. J. Harrington of Lewiston, chairman of the governor's productivity commission; and Charles Waller, machinist foreman.

Hunt Tours Agencies

RALEIGH — Gov. Jim Hunt said last week that state government in North Carolina is learning to make its operations more efficient by adopting methods used by private enterprise.

The governor recently toured three state agencies where significant improvements in the efficiency of operations have been recorded. "State government is finally figuring out that many of the techniques which have worked for the private sector for years will also work for us," the governor said. "My recent visit proved to me that we are making significant advances in getting more out of each tax dollar. This is a major goal of my administration, and we are making progress," he added.

The governor visited the Central Printing Plant of the Department of Administration, the Tax Auditing Section of the Department of Revenue and three programs in the Department of Transportation.

The visits were sponsored by the Governor's Commission on Governmental Productivity, chaired by State Sen. J. J. (Monk) Harrington of Lewiston, who is a businessman.

Gov. Hunt learned that the printing plant has increased its workload substantially, while at the same time decreasing its workforce from 32 to 28. "They have projected a continued reduction in workforce through the next several

years by implementing this system of work measurements and work standards," Hunt said. "Industry has measured the work of employees for years, and we have proven that we can use work standards successfully in government," he added. An annual savings of over \$60,000 has been realized through staff reductions and improved methods of operation.

In the Department of Revenue, Hunt talked with

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New President Is Elected

PINEHURST — Frederick E. Turnage, the mayor of Rocky Mount, was elected president of Electricities of North Carolina here Friday, as the association of municipal electric systems began its two-day annual meeting.

Turnage succeeds Morganton Mayor pro tem Donald C. Lambeth. Also elected were: Gastonia Councilman John Bridgeman, first vice president, Elizabeth City Mayor John H. Bell, Jr., second vice president, and Wilson City Manager T. Bruce Boyette, secretary-treasurer. The officers are elected to one-year terms.

Sixty-six of North Carolina's 72 municipalities that own and operate their own electric distribution systems are members of Electricities. Eight Virginia "electric cities" are associate members.

Pineapple Chicken in Patty Shells

1 pkg. Pepperidge Farm Patty Shells
½ cup chopped onion
2 tablespoons butter or margarine
1 cup orange juice
¼ cup brown sugar
1 can (8 oz.) undrained crushed pineapple
¼ teaspoon ground cinnamon
1½ tablespoons corn starch
2 cups cubed, cooked chicken
1 package frozen pea pods
¼ cup toasted slivered almond
Prepare patty shells according to package directions. Meanwhile, in a saucepan, cook onion in

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Facts About The BIBLE

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...THE BIBLE STATES THAT NOAH WAS SIX HUNDRED YEARS OLD WHEN THE FLOOD CAME UPON THE EARTH. THIS LEADS TO THE ASSUMPTION THAT METHUSALEH'S LIFE WAS ENDED BY THE FLOOD AND, HAD THE FLOOD NOT OCCURED, HE MIGHT HAVE LIVED TO AN EVEN GREATER AGE—NOT THAT HIS RECORD SEEMS TO BE IN ANY DANGER OF EVER BEING BEATEN!

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