

FROM DAPHNE'S KITCHEN

These Party Foods Will Whet Every Holiday Guest's Appetite

BY DAPHNE McWHITE



Whether you're planning an open house, a large sparkling dinner party or a small after-caroling get-together, no Christmas party would be complete without a splashy appetizer! Offer just enough of these delicious foods to whet the appetite of your guests.

FRUIT DIP
7 ounces marshmallow cream
8 ounces cream cheese, softened
1 Tbsp. grated orange peel (grate on small side of grater)
Dash ginger
Blend and chill. Serve with grapes, pineapple, apples, pears and bananas. (Dip apples, pears and bananas in lemon juice to prevent browning.) Wonderful!

OYSTER CRACKERS
12 ounces plain oyster crackers
1 pkg. Hidden Valley Ranch Buttermilk Salad Dressing Mix
½ cup salad oil
½ tsp. lemon pepper
½ tsp. dill weed (dry, not fresh)
¼ tsp. garlic powder
Combine Hidden Valley mix and oil. Stir in lemon pepper, dill weed and garlic powder. Pour mixture over whole crackers. Stir to coat. Place in oven at 350 degrees for 15-20 minutes or until crisp.

Store these in plastic bags. Tie with a red ribbon and give to friends.
—Jane Buffkin

This recipe doubles as sandwich filling and dip. Flavor deepens after storage. Keeps in refrigerator one week to 10 days.

PARTY SANDWICHES AND DIP
1 large cucumber
1 large tomato
1 medium onion
1 medium green pepper
1 pint mayonnaise
1 carrot
1 pkg. (envelope) unflavored gelatin
2 Tbsp. water
Remove skin from cucumber, tomato and onion. Remove seeds from cucumber and green pepper. Chop all vegetables. Soften gelatin in 2 Tbsp. water. Add mayonnaise to gelatin and water mixture and blend. Add vegetables to gelatin mixture. Chill 12 hours. Makes 4 to 5 dozen small party sandwiches.
If using as a dip, serve with potato chips and crackers. This is always a hit!

—Toby Thompson
This easy recipe was sent to me from Willye Dent, wife of Jim Dent, a player with the PGA Senior Tour. They were both in Myrtle Beach last month for the Senior PTA Tour Championship held at the Dunes Club.

APPLESAUCE BREAD
1½ cups applesauce
1 cup white sugar
½ cup cooking oil
2 eggs
3 Tbsp. milk
1 tsp. baking soda
½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. allspice
2 cups sifted all-purpose flour
½ tsp. baking powder
¼ tsp. salt
½ cup chopped pecans
In a large bowl, thoroughly combine applesauce, sugar, oil, eggs and milk. On a piece of waxed paper, sift together flour, baking soda, ½ tsp. cinnamon, nutmeg, allspice, baking powder and salt. Stir in applesauce mixture and ½ cup pecans. Turn into a well-greased 9 X 5 X 3 loaf pan. Combine topping ingredients (below) and sprinkle over batter. Bake

at 350 degrees for 1 hour. Remove from pan and cool on rack.
Topping
¼ cup brown sugar
½ tsp. cinnamon
¼ cup chopped pecans

—Willye Dent
My sister makes this fantastic appetizer every year at our family Christmas party. It never fails to make a hit with everyone.

SWEET AND SOUR MEATBALLS
1 pound hamburger
½ cup plain breadcrumbs
¼ cup minced onion
¼ cup milk
1 egg
1 tsp. salt
½ tsp. pepper
Combine all ingredients and shape into 36 meatballs. Brown in oil and cook until no longer pink.
Sauce
Mix 18-ounce bottle Heinz Thick and Rich Hickory Smoke BBQ Sauce and 1 large can pineapple tidbits, undrained.
Pour meatballs and blended sauce into Crockpot or chafing dish to keep warm.

—Mackie Smith
This delicious cheese mixture was served at an after-rehearsal wedding party I attended in Virginia.

CHEESE RING
1 pound sharp cheddar cheese, grated
1 cup pecans, chopped
¼ cup mayonnaise
1 medium onion, grated
1 clove garlic, pressed
½ tsp. Tabasco
1 cup strawberry preserves
Combine all ingredients except preserves. Chill and shape into a ring. Fill center with preserves and serve with crackers.
This has a mild flavor and is surprisingly very, very good!

TUNA CHEESE BALL
28-ounce pkgs. cream cheese, softened
8 ounce can tuna in spring water, drained
½ tsp. grated onion
1 cup chopped pecans
Stir cream cheese with a fork. Add tuna and onion. Shape into a ball and roll in pecans. Serve with Wheat Thins.

SHRIMP CHEESE BALL
2 8-ounce pkg. cream cheese, softened (may use fat-free)
1 tsp. minced onion
2 Tbsp. ketchup
1 Tbsp. Worcestershire sauce
½ tsp. red pepper
½ tsp. black pepper
½ tsp. salt
½ tsp. Tabasco or other hot sauce
4-ounce can of shrimp, drained (may use canned, drained crab)
Soften cream cheese. Combine onion, ketchup, Worcestershire, red and black pepper, salt, Tabasco and half of shrimp. Add to cream cheese and shape into a ball. Top with remaining shrimp. Serve with crackers or Bugles. Delicious and easy!

—Tammy Cully/Crystal Floyd
SUE'S CHEESE BALL
3 small jars dried beef
3 8-ounce pkgs. cream cheese, at room temperature
3 Tbsp. minced onion
3 Tbsp. Worcestershire sauce
Chop dried beef in a blender. Pour beef into a large mixing bowl, reserving 1 cup blended beef for coating. To large bowl of chipped beef, add cream cheese, onion and Worcestershire. Mix well with hands and shape into a ball. Roll ball in 1 cup reserved beef. Place in center of a glass dish and serve with Sociable crackers or a cracker of your choice. Very good!

—Sue Inman
SUGAR-COATED PEANUTS
1 cup sugar
½ cup water
2 cups raw peanuts
In an iron skillet, bring sugar and water to a boil. Add peanuts, reduce heat to medium, and stir until all moisture has dissolved.
Spread onto cookie sheet and bake about 20 minutes at 300 degrees, stirring occasionally.

—Connie Davis



Golden Anniversary Dec. 10
James and Virginia Bellamy of Ocean Isle Beach will celebrate their 50th wedding anniversary on Saturday, Dec. 10. The Bellamys have two children, Nancy Wemyss and Pam Keesee. They have five grandchildren—Ginny Pridgen, Jason Gurganus, Ellen Wemyss, Carrie Beth Wemyss and James Wemyss.

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Bolivia's First Christmas Parade To Have 44 Units

Forty-four units will step off at 11 a.m. Saturday, Dec. 10, in Bolivia's first Christmas parade, sponsored by the Bolivia Volunteer Fire Department Auxiliary.
Leading the parade will be Bolivia Volunteer Fire Department Truck #3, followed by parade marshal Brunswick County Sheriff Ronald E. Hewett, who was sworn into office on Monday.

- The parade lineup is as follows:
- Bolivia Volunteer Fire Dept. Truck 3
 - Ronald Hewett, parade marshal
 - South Brunswick High School Color Guard
 - SBHS Band
 - Bolivia Mayor Ina Mae Mintz
 - Little Miss Brunswick County
 - Shriners Crippled Children's Float
 - Antique Auto Club
 - Mill Creek Church
 - Boiling Spring Lakes Fire Dept.
 - Firing Line
 - Daniels Upholstery
 - Baby Master King
 - Cox Landing Riding Club
 - Carla's Day Care
 - NAPH Spokesman
 - Junior Miss N.C. 4th of July
 - Jones Ford
 - Brunswick Community College
 - Southport Fire Department
 - Dirt Devils
 - Bedland
 - Antioch Baptist Church
 - Antioch RAs
 - Forestry
 - Girl Scout Troop 124
 - Cecil Logan

- Little Miss Wilmington Princess
- Ocean City Chevrolet
- Bolivia Baptist
- Seafarer Kennels
- Coastal Chimney Sweep
- Little Miss Wrightsville Beach

- Royal Princess
- Kopp's Kwik Stop
- Bolivia School
- Bolivia School
- Bolivia School
- Bolivia School
- Bolivia School

- Lebanon Baptist Church
- Bolivia Marine
- Reynolds Transport
- Bolivia Medical
- Brunswick County Rooters
- Bolivia Fire with Santa

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