

b/w

# Foreign Menus for College Entertaining

## Hawaiian Luncheon

SALMON LOMI HORS D'OEUVRE  
*Shredded Kippered Salmon Mixed With Chopped Onions and Green Pepper and Served Between Slices of Tomato*

HAWAIIAN CHICKEN  
*Chicken Cooked With Spinach in Coconut Milk*

AVOCADO SALAD

PINEAPPLE WATER ICE

COFFEE

## Chinese Supper

CHINESE MUSHROOM or NOODLE SOUP  
*(Omit if the Supper is a Late One)*

CHOP SUEY

or CHICKEN CHOW MEIN

SHRIMP, LOBSTER or ALMOND OMELET  
SOY SAUCE RICE

BAMBOO SPROUT SALAD

CANNED PINEAPPLE WEDGES or PRESERVED KUMQUATS

With CHINESE RICE CAKES or CHINESE ALMOND COOKIES

CHINESE PEANUT CANDY

CHINESE TEA



## Spanish Between-Meal Refreshments

1 SPANISH CAKE

*Plain Butter Cake Flavored With Cinnamon*

LEMONADE

11 CHURROS

*Choux Paste Put Through a Pastry Bag and Fried in Ridged Strips*

HOT CHOCOLATE FLAVORED WITH CINNAMON

SUGARED FRUITS



## Japanese Dinner

(FOR RECIPES AND DESCRIPTION OF SERVING SEE PAGE 118)

BOILED RICE With OITSUYU

UMAMI or TERIYAKI or TEMPURA

SHITASHI TSURUMONO

SUNOMONO

CHAWANMUSHI

RICE CAKES

TEA

## Italian Dinner

ANTIPASTO  
*An Hors d'oeuvre Platter Offering Choices of Halves of Pimiento, Halves of Deviled Eggs, Slices of Cerebral Sausage and Sardines*

ITALIAN BEAN SOUP or MINESTRONE

With BREAD STICKS

ITALIAN FISH STEW

RAVIOLI or MACARONI With TOMATO SAUCE

ASSORTED FRITTERS OF CAULIFLOWER, CHEESE AND RICE

SPUMONI ICE CREAM or MOSAIC CAKE

COFFEE

# After Bridge or Theatre



## Serve Extra Fine Chop Suey

At very little cost and in just a few minutes, you can prepare genuine Chop Suey or Chow Mein and serve piping hot from your own kitchen. No other one-dish serving combines such a variety of wholesome ingredients. To surprise your guests or family and win their praise, order an assortment of La Choy products, then follow these simple instructions:

### Chop Suey Recipe (four persons)

1 Pound of fresh lean meat, veal or pork, cut into small pieces. 1 Can of La Choy Bean Sprouts. 2 Cups of sliced onions (about 1/2 lb.). 1 Cup of fine cut celery. 2 Cups of soup stock or juice from can of La Choy Sprouts. 1 Tablespoonful of La Choy Soy Sauce. 1 Tablespoonful (level) of La Choy Brown Sauce. 2 Tablespoonful of cooking oil or lard. 2 Tablespoonful of flour for thickening. Fry one pound of sliced meat alone in a deep kettle with 2 Tablespoonful of cooking oil or lard until well done. Mix 2 cups of sliced onions with meat and saute for two minutes. Next add 1 cup of celery, 1 Tablespoonful of La Choy Soy Sauce and 1 level Tablespoonful of La Choy Brown Sauce, and 2 cups of soup stock or juice from La Choy Sprouts. Cover and cook over back fire until the vegetables are done (about 15 minutes). Add La Choy Sprouts (if soup stock is used, drain the juice from Sprouts). Stir and heat for two minutes. Thicken at chow with a thin paste of flour and water. Stir thoroughly and remove from fire at once. Serve hot with steamed rice.

You can use La Choy products for many tasty and colorful dishes. They add an inimitable flavor making good foods better. There are simple directions on the package labels; or, caption below will bring you a booklet of recipes.



FOOD PRODUCTS  
Soy Sauce, Brown Sauce, Water Chestnuts, Ham and Shrimp, Sprouts, Kumquats, Sub-Kum

La Choy Food Products, Inc., Detroit, Michigan

Send free La Choy Booklet of Recipes

1 Tablespoon (1/2) of 25 cent package containing the four essential ingredients for making Chop Suey, Chow Mein and other easy dishes.

Name

Street

City

L.H.J.



RECIPES REQUIRED BY THESE MENUS AND NOT GIVEN IN THIS ISSUE MAY BE HAD BY WRITING THE PRACTICAL HOMEMAKER FOR "FOREIGN MENU RECIPE BOOKLET"