

MINUTE-MENUS FOR PARTY FEASTS

BY JOSEPHINE GIBSON



I SAY hooray for the buffet spread! This way of feeding guests, which, by the way, is rapidly ascending in the scheme of entertaining, adds glamour and adventure to the lively art of eating for fun. It subtracts toil, as well.

The carefree informality that feasting a la help-yourself weaves about the party is but one of many qualities that recommend the notion. Gone are all the woe and most of the work involved in serving.

Nor is that all. There are many menus aptly suited to the buffet technique, which can be conjured in a span of minutes, but which give no hint of hurried preparation. Who would believe, for instance, that the feast depicted on this page was brought to full completion merely fifteen minutes after it was started? With the help of one or two obliging guests, the preparation time can be cut to even less than that.

At the bottom of it all is the magic of a Quick-Feast shelf—an idea that is rapidly invading many kitchens of the land. Let me prove my statement with a step-by-step description of its fabrication.

First of all, a list of needed provender: A baked ham . . . Salad greens . . . Assorted cheeses and crackers . . . Fresh or canned shrimp . . . One jar Heinz sweet mustard pickle . . . One jar Heinz fresh cucumber pickle . . . One jar Heinz stuffed Spanish olives . . . Two or three 1 pound tins Heinz gumbo Creole soup . . . Two or three 21 ounce tins Heinz cooked spaghetti . . . One bottle Heinz tomato ketchup . . . One bottle Heinz beefsteak sauce . . . One bottle Heinz Worcestershire sauce . . . One jar Heinz prepared mustard.

Proceed as follows. Put the soup on to heat. Into an electric casserole, or a sauce pan, pour the cooked spaghetti, for heating. Appoint a congenial guest to stir them frequently. Prepare the green salad and French dressing, and place in the refrigerator. Prepare the shrimp, and open the olives and pickles. Arrange the cheese and crackers on a plate or cheese platter. Set the table as indicated in the photograph, with the Heinz tomato ketchup, beefsteak sauce, Worcestershire sauce, and prepared mustard. Put the salad on the table. Pour the soup into a tureen, and invite your guests to "come and get it."

This, of course, is only one of many minute-menus possible in any home that harbors what I call a Quick-Feast shelf. Let's explore the possibilities of this idea, which, like Aladdin's lamp, endows a hostess with the power to provide, with lightning speed, the kind of feast that kindles culinary reputation.

First, on this shelf, let's set up the soups, and plenty of them. Let the soups be the homemade kind, soups concocted as you yourself would do it. That, of course, means Heinz home-recipe soups. You know, Heinz makes soups that many families in homes where only homemade soup would do, have eaten with enjoy-

ment, and without suspicion that they came from cans. There are eighteen varieties in all.

Heinz makes a lusty bean soup to delight the hearty appetite. There are party soups including cream of oyster, consommé, mock turtle, and cream of mushroom. There are homely soups like pepper pot, clam chowder and a brothy noodle soup. Select your favorite from these much-talked-about Heinz home-recipe soups and stack them high on your Quick-Feast shelf.

Include also, tins of Heinz cooked spaghetti, another of the 57 Varieties, in its ruddy, racy sauce which many good cooks admit is even tastier than the sauce they make. Heinz makes the spaghetti from the cream of the Durum wheat crop, then cooks it until the delicate strands are delightfully tender. Next comes the sauce—fragrant with hard-to-get spices. Into this sauce go ripe, red tomatoes, meat stock and imported cheese. Yes, Heinz cooked spaghetti is surely America's favorite quick feast.

A few tins of Heinz cooked macaroni also deserve a place. It's prepared in a sauce of cream and cheese,

and is ideal as a variation from potatoes with any meat.

Then there are Heinz oven-baked beans in four delectable varieties—the grand old-fashioned Boston style with pork and a molasses-flavored down-East sauce; in tomato sauce with pork; in tomato sauce without pork; and the baked kidney beans.

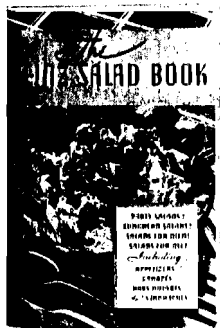
There should also be a place for Heinz vine-fresh tomato juice, and for those ready table sauces that enliven foods of almost any kind—such as Heinz tomato ketchup, Heinz chili sauce, Heinz beefsteak sauce, Heinz prepared mustard, and Heinz Worcestershire sauce.

And don't forget the proper flavor-contrasts for between-bite nibbling. As a starter, I suggest Heinz olives, Heinz India relish, Heinz sweet mustard pickle, and a jar or two of Heinz gherkins.

Now you're ready for the savory adventures of a minute-menu buffet banquet. Do try it out some Sunday evening, or any time when it's well to put your best food forward. Let's start eating for fun. Let's take the toil and tedium out of entertaining.



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