

4. Cut corn bread in squares; slice open and place in pans, ready to toast later.
5. Put grated cheese in bowls; cover.
6. Have a good time. It's your New Year's Eve, too.

Last-Minute Chores:

1. Half an hour before serving time, cook spaghetti (see recipe below); put meat sauce on to heat. Add diced cheese to meat sauce, and stir occasionally.
2. Heat broiler; spread softened butter on corn bread; then toast.
3. Start coffee or tea.
4. Toss salad with dressing. Place in bowls. Refrigerate.

After Midnight Gaiety Subsides:

1. Place cream, corn bread, salad, and grated cheese on table.
2. Now put spaghetti and meat sauce on table. Serve separately, or toss together if you choose. (Good time to use an electric roaster if you have one. Use to make sauce day before, to reheat before serving. When spaghetti is done, blend with sauce in roaster; turn heat to 250° F. to keep hot, and serve right from roaster.)
3. While guests' plates are being removed, you can disappear to serve fruit cocktail (see recipe below).

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SPAGHETTI WITH MEAT SAUCE

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| 2 cups minced onion | 4 stuffed olives |
| 1 cup salad or olive oil | 4 8-oz. cans tomato sauce |
| 4 lbs. ground chuck beef | 4 No. 2 cans tomatoes |
| 8 minced, peeled cloves garlic | 2 tablesp. salt |
| 8 3-oz. cans sliced mushrooms | 2 teasp. pepper |
| 1 cup minced parsley | 1 teasp. sugar |
| 2 cups sliced, | 6 lbs. spaghetti |
| | 1 lb. sharp American cheese, diced |
| | 2 2-oz. jars grated Parmesan cheese |

Day before, simmer onion in oil in large kettle for 5 min. Add beef, garlic; cook, stirring, until beef is slightly browned. Add mushrooms with liquid, parsley, olives, and tomato sauce. Force tomatoes through sieve; add with next 3 ingredients. Cover; simmer 1 hr. Uncover; cook slowly 2 hrs., stirring occasionally. Cool; chill.

About ½ hour before serving, cook spaghetti in 4 gallons boiling water with 3 tablesp. salt added. When tender (about 20 min.), drain in colander. Meanwhile, heat sauce and add diced cheese, stirring occasionally, till heated and cheese is blended. Serve over spaghetti with grated Parmesan cheese. Makes 25 to 30 generous servings.

SPICED FRUIT COCKTAIL

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| 7 No. 303 cans fruit cocktail | 6 sticks cinnamon, 2" long |
| 3 No. 2½ cans prune plums | 1½ cups canned grapefruit juice |
| 24 whole cloves | |

Day before, drain fruit cocktail. Chill. Drain prune plums. In saucepan, blend drained juices. Add cloves, cinnamon, grapefruit juice. Boil 5 min. Cool; add plums. Chill. To serve, arrange fruit cocktail in 25 sherbets. Remove stick cinnamon; pour on spiced juice; top each with 2 plums. Makes 25 servings.

Phyllis MacDonald

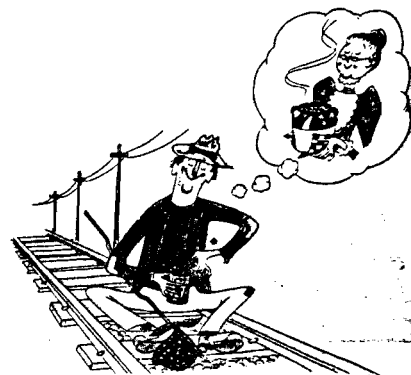
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