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At Home With Trudy McNall Party Sandwich Pointers

Trudy McNall is seen daily, Monday through Friday, on "Home Cooking" from 9:30-10 a.m. on WROC-TV.

Don't you agree that at this time of year there are more good reasons for parties than perhaps at any other time? Frequent festive gatherings, graduation, bridal showers and going away parties are getting into full swing.

And they all, of course, call for dainty party sandwiches, along with ice cream, cake and punch. (These petite morsels, needless to say, could require more preparation than the other three combined.) Note that I said "could" - it isn't necessarily so!

A boon for any harassed hostess with a million and one things to do, is this simple but-ter mixture that can be made into many different canapés.

Here in simple steps is the know-how that will result in variety with a minimum of effort. First make a TANGY BUTTER, a mixture that is the basis of four distinctly different spreads. Combine the following in a bowl and beat until fluffy: one cup of softened (NOT MELTED) butter, 1 tablespoon lemon juice, 1 teaspoon Worcestershire sauce and 1 teaspoon prepared mustard. Now divide into four parts and place in separate bowls, for each of the four variations.

SARDINE BUTTER spread results when you mash a 3 1/2 oz. can of sardines and add it to 1/4 of the basic mixture.

CREOLE BUTTER requires a bit more effort than this, but very little more! Tangy butter plus 2 tablespoons each of finely chopped olives and sweet pickle, 1 finely chopped pimiento and 1/4 teaspoon paprika. **LIVERWURST SPREAD** is made by adding 2 slices of this highly seasoned sausage, mashed, to one-fourth of the basic spread.

DEVILED HAM BUTTER is made from 1 1/2 ounces can deviled ham, 2 tablespoons finely chopped pickles and 2 teaspoon chopped onion, all mixed together with the remaining portion of TANGY butter.

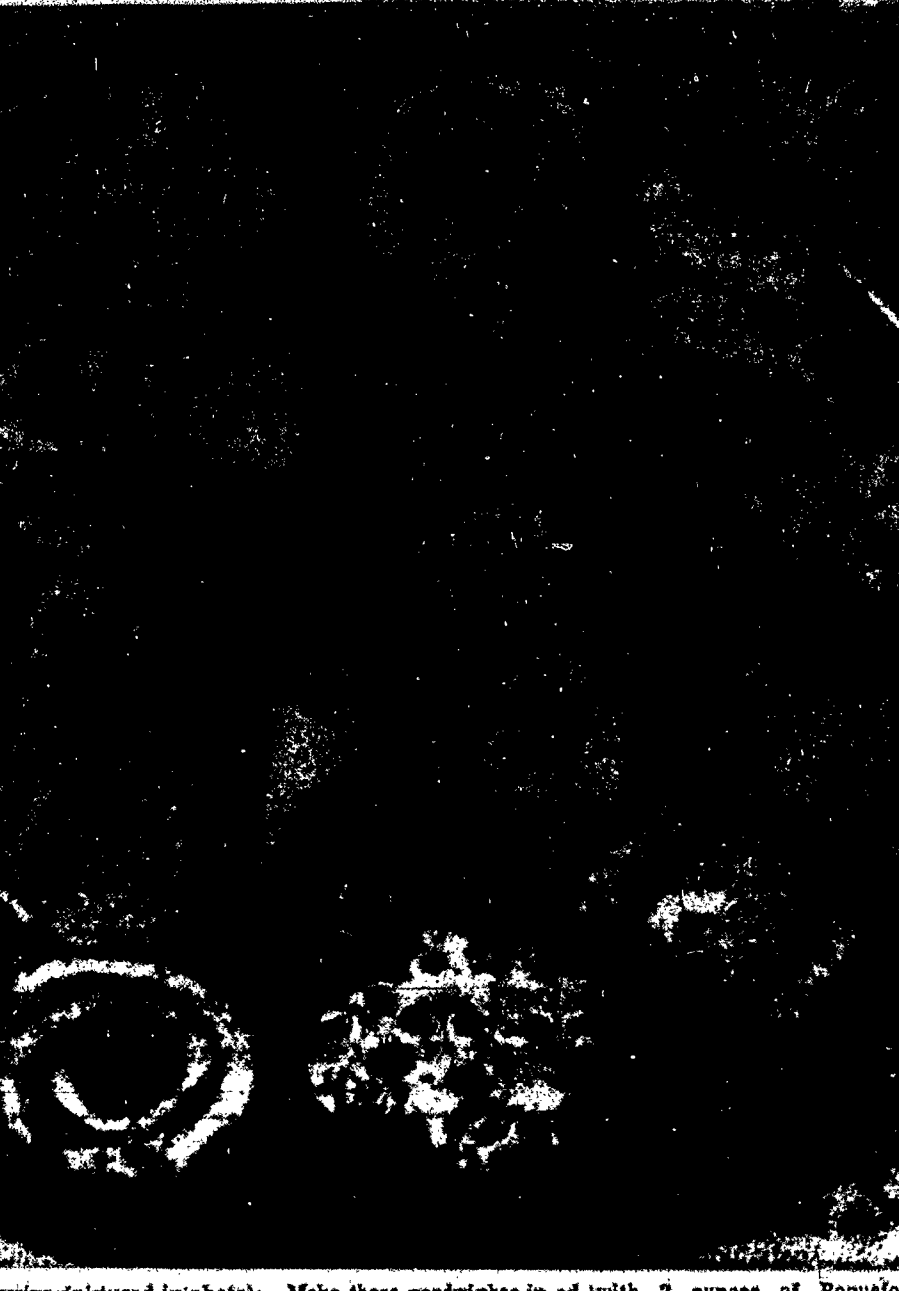
After making the spreads you are ready for the fun of making the party dainties. Sandwiches are very pretty. To make them up, use sliced bread, remove crusts and slice bread lengthwise. Spread evenly with LIVERWURST BUTTER. Place a pickle (the small kind) at the end of each slice and roll it a jelly roll.

Wrap the rolls in waxed paper and chill for several hours or even overnight if you desire. When ready to serve, slice into pinwheels with a sharp knife. You will get about 5 pinwheels from each slice and 6 or 7 of the long slices from each loaf of bread you could plan on 30 to 35 pinwheels.

You can make the clever cornucopias (pictured in photo) from this sliced bread from which the crust is first removed. Spread each slice with the desired filling, bring the two opposite corners together and fasten with a toothpick. Place pimiento strips in the center for color. And for extra-special flavor, brush the outside of each cornucopia with melted butter and broil a few minutes before serving. (Here's a hint to make the bread thin enough to fold nicely. Flatten each slice first with a rolling pin.)

RIBBON SANDWICHES, so pretty, so easy to make. Simply alternate slices of whole wheat and white bread in a stack - four altogether - and spread with a different filling between each slice. Chill a few hours, then cut through.

There are many fancy shapes you can use for open face sandwiches, as many as there are cookie cutters in your possession. Hearts and diamonds are appropriate for weddings, spades, hearts, clubs and diamonds for the bridge club. Cover with a variety of spreads and garnish with a little chopped parsley around the edges perhaps, olive or pickle slices, or pimiento strips.



Make these sandwiches in advance, if you like, and store in waxed paper, plastic bags or in a cloth wrung out in cold water. Many types of sandwiches may be frozen though not longer than two weeks. In selecting sandwiches for freezing avoid mayonnaise and boiled salad dressings, hard-cooked egg whites, fillings and all crisp salad materials. Garnishes are best added just before serving.

REMEMBER in making tea or party sandwiches that they may be open or closed, simple or elaborate - but they should always be dainty. They can range all the way from thinly sliced bread lightly buttered to intricate shapes of pinwheels and lilies or fancy cutouts. Fancy shapes can be cut to better advantage if the crusts are cut off the loaf of unsliced bread and the bread sliced lengthwise. If you wish you may saute one side of the sandwich in butter, spread the filling on the untoasted side and garnish.

Cheese is wonderful for fancy sandwiches, there are so many kinds to choose from. Here are two of my favorite spreads.

ROQUEFORT: Blend one 3 ounce package cream cheese

Summer Speech Training Set At Nazareth College

Nazareth College of Rochester will offer an intensive Speech Training program during the 1959 Summer Session, in the new Speech Training Center at the college.


Three speech therapists and a psychiatric counselor, as well as a medical consultant, will make up the staff. They include Sister Helen Barick, Ph.D., chairman of the Speech Department at Nazareth, who also holds an advanced clinical certification in Speech; Dr. C. Stewart Nash; Mrs. Naomi Chamberlain, M.A., Sister Clare Regina, M.A., and Sister Michael Ann, M.S.

CLASSES for elementary school pupils with a speech handicap will be available. The program will include diagnosis, individual and group therapy, and parent conferences.

Registrations are now being accepted, and classes will meet five days a week for four weeks, from July 5 to August 5.

COURIER-JOURNAL
Friday, June 17, 1959

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Cenacle Nun To Take Final Vows In Rome

Mother Clara Lill, daughter of Mr. and Mrs. J. Lloyd Lill of 412 Edgemere Drive, Rochester, will make perpetual vows on June 21 at the new Generalate House of the Religious of the Cenacle in Rome.

Cardinal Arcadio Larraona will officiate at the ceremony, in which an international group of Cenacle Religious including 11 Americans will make their vows.

After attending Holy Redeemer School and Mercy High School, Mother Lill graduated from St. Mary-of-the-Woods College in Indiana. She then did extension work at the University of Rochester while working at Charles Settlement House.

SHE ENTERED the Cenacle Novitiate at Lake Ronkonkoma, Long Island, in 1953, and, after completing her novitiate training, made her juniorate in the Boston Cenacle. Before going to Rome to prepare for perpetual vows, Mother Lill was stationed in the Toronto and Rochester Cenacles.

Mother Helen Donahoe and Mother Barbara Heane, also formerly stationed in Rochester, are among the group making their vows. Mother Donahoe, who entered the novitiate from New York shortly after her

St. Agnes Student Wins Contest

In a Sight Translation Contest sponsored by Penfield High School on June 4, Joann Hinz, a junior at St. Agnes High School, merited first prize.

Howard Kehle, Latin teacher at Penfield High, presented Joann with a \$10 prize. In addition, 4 books were donated to the school library in lieu of a trophy.

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