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Bulletin available: "Aunt Sammy's Radio Recipes Revised"

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Your notebook, I hope, has a section reserved for party suggestions. It's so convenient to have down in black and white, right where you can refer to them easily, menus, recipes, and ideas for entertaining on festive occasions, even if you don't give parties very often.

Here we are today, right in the midst of the holidays, the most popular season of the year for entertaining. So let's spend our time talking about an easy kind of entertainment planned for New Years' Eve, but one quite suitable for a party any other winter evening. If you belong to a community which prides itself on its neighborliness, you probably are one of a group which gets together fairly often at jolly informal affairs--parties that are simple and easy, even on the hostess, and lots of fun for everybody.

My little friend, the Bride across the street, belongs to just such a group of young married people. Yesterday afternoon she came in asking for ideas for a holiday party.

"Please help us out, Aunt Sammy," she said. "There are just four couples of us who want to get together and make merry on New Years' Eve. And we want to do something different this time in place of the usual bridge and dancing parties. We want something unusual in the food line, too, something in place of the same old refreshments -- sandwiches, ice cream and so forth. I told the girls that I was sure you'd have an idea for some new and easy entertainment for this last jolly evening of the old year."

"Wait a minute," I said, "until I get on my thinking cap. Then maybe a bright idea will come my way. Let's see. You young people want some novel way of watching the old year out and the new year in? Is that it?"

"That's exactly what we're after."

"And you want something different in the line of refreshments yet something easy so that no one will have to do much work?"
"That's just what we need."

"Then why not have a progressive supper -- a watch supper, you can call it? Serve it in the evening and plan the last course for just about midnight. How many did you say were in on this party?"

"Four couples -- just eight of us altogether."

"Well, why not make it a four-course supper? Let each couple be responsible for one course. Each course served at a different house, you see. This would be easy on everybody. Each hostess would be responsible for just a few dishes and the work of preparing the meal would be evenly divided. I don't know anything more fun than a good progressive dinner. There's an element of surprise about it that gives special interest."

"A splendid idea. I'll start the ball rolling and have the first course at my house. Oh, yes. And each of the four tables can be decorated differently. Now for my centerpiece, I'll have -- but let's plan the menu first, Aunt Sammy, and then you tell me what your ideas are for dressing up the tables."

Here's the progressive supper menu that the Menu Specialist planned for this New Year's Eve party. Four courses, each to be served at a different house during the evening and each one containing about three items, at least one of them hot. Of course, the whole meal is simple and not hearty. Food served late in the evening should never be heavy, if you want your guests to sleep happily afterward.

Here's the menu now. See if you don't think it will make a tempting, delicious meal, for a cold night, worth tramping through the snow for.

First course: Bowls of steaming hot onion soup au gratin, served with Crisp, hot toast; Celery curls and Olives.

Imagine how pleasantly the fragrance of that hot cheese and onion soup will greet you when you come in hungry from the cold outside. Directions for making the soup are in the green cookbook. Just enough onion in it to give flavor and background to the cheese sprinkled on top.

Perhaps I'd better say right here before we go further that most of the items in this menu are to be found, as usual, in Aunt Sammy's Radio cookbook. And I hope, if you don't own a copy already, that you'll make yourself a New Year's present of one. They're free for the asking. And most of the menus we give feature recipes found in that book.

Ready for the second course?

This will be served at Sara Price's, a few door's down the street. Sara, of course, will have her table laid and her food all ready to finish up quickly when she and her husband bring the group to their house from Polly's and Bill's.

Here's the second course: Broiled mushrooms on toast; Creamed peas; Pepper Relish; and Coffee.
The salad course comes next, served at another neighbor's: Fruit salad made with grapefruit, oranges, dates and pineapple; Fruit salad dressing with it; Hot rolls; Hot spiced cider or grapejuice to drink.

Here again the table will be laid, the individual plates of salad all arranged to look most tempting and set in the refrigerator, the rolls ready to warm in the oven, and the hot spiced drink on the stove -- all before the hostess leaves to take her two first courses in her friends' homes.

The salad recipe? That's in the green cookbook, page 67, and is called grapefruit salad.

The hot spiced beverages? Whether it's spiced cider or grapejuice, the same book will be your guide in making it.

The last course features: Chocolate roll with whipped cream; Afterdinner coffee; and Salted nuts.

I'll go over that whole menu for you again. And then I'll give you one of the recipes that is not in the cookbook. Shall it be salted nuts or the chocolate and whipped cream roll? You decide while we check over the menu. First course: Onion soup au gratin; Toast; Celery curls; Olives. Second course: Broiled mushrooms on toast; Creamed peas; Pepper Relish; Coffee. Third course; Fruit salad; Hot rolls; Hot spiced cider. Last course; Chocolate roll with whipped cream; Coffee; Salted nuts.

As for dressing up the table, the first course hostess might feature a horn with plenty of fruits overflowing from the opening. The horn might have a cardboard frame and be covered with yellow or orange crepe paper. For the second course, a basket of attractive winter vegetables well scrubbed with water so that their attractive colors will show would make a handsome and suitable centerpiece. Carrots with their feathery green tops, bright red radishes, onions, small heads of lettuce or cabbage and many other of our common vegetables may be combined in a stunning mosaic pattern for a centerpiece. For the salad course, a wreath of winter evergreens or a bowl of ivy makes a suitable and simple decoration. The table for the last course, served just at midnight, might feature a huge white New Years' Eve candle to be lighted just at the stroke of twelve.

Ready now for the recipe for the chocolate roll. It's much like a jelly roll only the filling is chocolate. I gave this recipe last August but so many people missed it and wrote to ask for it later, that I'm repeating it again today. It's a rather long recipe, but so good that I think you won't mind writing a little more than usual. I'll read it slowly, very slowly, so you won't miss a thing.

Seven ingredients:

1 cup of sugar
4 tablespoons of cold water
1 egg white
1/8 teaspoon of salt
2 and 1/2 squares of unsweetened chocolate
1/2 teaspoon of vanilla, and
Use any sponge cake recipe that you like, but bake it in a large thin layer in a moderate oven for ten or fifteen minutes. The sponge cake recipe found in the green cookbook is an especially good one for this roll.

Now let me go over those seven ingredients again. (Repeat list of ingredients)

Put the sugar, the water, the unbeaten egg white, and the salt into the upper part of the double boiler. Have the water in the lower part boiling. Commence beating the mixture with a dover beater at once and beat constantly while the mixture cooks for seven or eight minutes. Now add the chocolate, and, when melted, take it from the stove and continue to beat for five minutes or until it has thickened.

Now add the vanilla.

Make your sponge cake and immediately after removing it from the oven, turn it out onto a paper sprinkled with powdered sugar. Cut off the crusty edges with a knife so the cake can be rolled. Spread the chocolate filling over it as smoothly and as quickly as possible. Quick work is very important, because the cake will roll without breaking only while it is soft and hot. Roll the cake and wrap it in paper to hold its shape. Allow it to stand until cold and then cut it crosswise into thick slices and serve either plain or with whipped cream.

Tomorrow, we'll discuss the New Years' dinner.