

For open tart shells shape the pastry in patty tins, line them with greaseproof paper, and weigh them down with small crusts of bread, or shape the pastry on the outside of the tins, prick them well, and cook them upside down. Tarts may also be baked with the filling in them if a lower temperature (about 400 degrees) is used.

Suitable fillings for these cases are:

Savoury scrambled egg flavoured with cheese or chopped herbs.

Chopped bacon, onion, and tomato cooked together and thickened with flour.

Thick white sauce to which has been added chopped oysters, chicken, tongue, or ham, whitebait, cooked mushrooms, or tinned or cooked corn kernels, with some of the liquid from these foods.

Turnovers

Roll puff pastry very thin and cut it into circles. Place a teaspoon of filling in the centre of each circle, moisten half the circumference with cold water, fold the other half over, and press the edges together. Dip the turnovers in slightly-beaten egg mixed with a tablespoon of water. Fry them in deep fat at 360 to 370 degrees and drain them well. For the filling use well-seasoned, minced, cooked meat or finely-chopped ham, tongue, or chicken moistened with white sauce.

Croquettes and fishballs, about a quarter the usual size, more highly seasoned, and fried in deep fat, are also good party fare.

Aspics

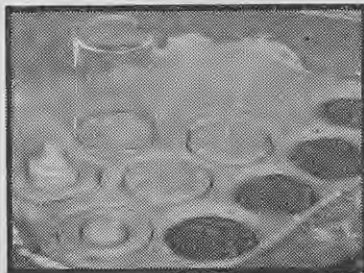
Aspics are made by setting flaked fish, finely-chopped meat, and vegetables in savoury jelly. Put them in a large dish and when they are set cut them in sections for serving on lettuce leaves, or make attractive shapes in small individual moulds, patty tins, egg cups, or the ice-cube tray of a refrigerator. Before turning the jelly out dip the mould in hot water for a moment.

The recipe given is for salmon jelly, but the ingredients can be varied. For example, cooked or tinned green peas and cooked diced carrots make an attractive colour combination. To form a pattern in the jelly, pour a thin layer of liquid jelly over the bottom of the mould, allow it to set a little, then arrange on it slices of tomato, radish, hard-boiled egg, cucumber, or tiny beetroot which have been dipped in jelly. Pour a little more jelly into the dish and leave it again to set before the bulk of the jellied mixture is put in.

Tomato juice used as the liquid gives an attractive red colour, but meat or fish stock, the water from cooked vegetables, or juice from tinned vegetables may be used, with a little green vegetable colouring if a more definite shade is desired. If the meat stock has been prepared from bones, it will set by itself to a soft jelly, so the amount of gelatine in the recipe may be reduced by half.

Salmon Jelly

2 lb. of tinned salmon	1 tablespoon of powdered gelatine
1 dessertspoon of chopped chives	2 teacups of tomato juice
1 dessertspoon of chopped onion	Salt, pepper, celery salt
1/2 cup of chopped cucumber or celery	



Cutting out pastry cases with a tumbler and the cap of a salt shaker.

Flake the fish and add the chives, onion, and cucumber. Soak the gelatine in 4 tablespoons of cold water for 5 minutes, then add 1/2 cup of heated tomato juice and stir until the gelatine is dissolved. Add the remaining tomato juice and the seasonings. Fold in the fish mixture and leave the mixture in a mould to set. When the jelly is set, serve it on lettuce.

Other foods which may be served on curved lettuce leaves are crayfish meat, plain or seasoned with mayonnaise, tinned salmon or herring sprinkled with tomato juice, tomato quarters, spring onions, radishes, and cucumber slices. Stuffed eggs are also easier to handle if they are served with a lettuce leaf to wrap round them.

Savoury Stuffings

Stuffed eggs are most popular of the stuffed savouries, but eggs are not always available, so stuffed prunes, celery, or tomatoes may be substituted.

Stuffed eggs are served in halves, so the number of portions will be double the number of eggs used. Boil the eggs hard, having them well covered with water and turning them after they have been cooking for about a minute. When they are cooked, shell them, cut them in halves lengthways, and remove the yolks carefully. Put the yolks in a bowl, season them well with salt and pepper, add chopped parsley, chives, or cress, and moisten them with top milk or salad dressing. Other possible additions are curry powder, Worcester or tomato sauce for moistening, a few drops of onion juice, or a little tasty cheese grated very finely. Put the filling back into the egg whites and serve the eggs on lettuce.

Stuffed prunes: Select large prunes, soak them over night, and cook them gently until they are tender. Drain them and remove the stones carefully. Prunes tinned in syrup are very good to use but are more expensive. In the hollow left by the stone put a savoury filling such as cream cheese or mincemeat, and close the prune with a toothpick.

Stuffed tomatoes: Remove the skins from small tomatoes, regular in size and shape, by blanching them in boiling water followed by cold water. Cut a slice off the core end of each

tomato and remove the seeds and pith. This may be used as part of the stuffing or saved for use in other dishes—in an aspic, for example. Make a savoury stuffing for the tomatoes; cheese is a good base, seasoned with salt, pepper, and chopped herbs. An alternative is mashed potato well moistened with salad dressing, with mashed green peas, sardines, chutney, or chopped hard-boiled egg added.

Stuffed celery: Attractive white stalks with a good hollow should be used. Remove the strings and cut the stalks into 2in. pieces. Fill the hollows with cheese paste (cream cheese, or ordinary cheese grated and moistened with top milk) to which has been added finely-chopped walnuts (fresh or pickled), orange juice, or chopped dates or raisins.

Bacon Savouries

Bacon rolls: Remove the rind from the bacon, using a sharp knife or a pair of kitchen scissors, and cut the rashers into pieces 3 to 4in. long. Use as fillings soaked stoned prunes, raw oysters, or mushrooms. Roll the fillings in pieces of bacon, secure the rolls with toothpicks, and cook them for 10 to 15 minutes in a hot oven or under a griller until the bacon is crisp and the filling cooked. These rolls must be served very hot straight from the oven. The oysters are angels and prunes or mushrooms devils on horseback.

Bacon and egg pies: For parties use a rectangular rather than a round tin in which to make a bacon and egg pie, as this simplifies cutting it into small pieces. Cut the bacon into pieces about 2in. square, and to make eggs go further beat them slightly before putting them into the pie or break the yolks and spread them over the dish. Press the pastry well together at the edges, but do not make a heavy double rim. The pies should be baked in advance and may be reheated for serving, but they are equally good cold.

Cheese, bacon, and potato pasties: Grate 2oz. of cheese and mix it with 1/2 cup of mashed potato and a little chopped parsley. Divide it into small portions, place each on half a rasher of bacon, and roll it up. Place the rolls on rectangles of short pastry. Moisten the edges of the pastry, fold them over, and press them together. Bake the pasties at 400 degrees for 15 to 20 minutes.

Savoury Mouthfuls

All sorts of tidbits suitable for one or two bites can be placed on the ends of toothpicks for serving—chunks of pineapple (fresh or tinned), pickled onions, mild cheese with a variety of crisp vegetables, stuffed prunes or dates, cocktail sausages, olives, sections of saveloys, or folded rounds of luncheon meat.

Small dishes of salted nuts, popcorn, and crisp potato chips are often set around the room before the party begins so the guests may help themselves during the evening.