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A platter of assorted canapes that are good to look at and as good to eat

START the Meal RIGHT

By DOROTHY N. SANDS

THE surest way of making a dinner a success is to start it right. A piquant first course which tempts the palate and the eye, sets the tempo for every dish that follows. That is why canapes are becoming so popular.

As the name implies, canapes were originally concocted in France. And in that country, famous for its culinary creations, these appetizers are considered the greatest of delicacies.

A canape is an appetizer which is always served on a base of bread, toast or crackers. The paste with which the base is spread may be made of meat, fish, cheese or vegetables. The ingredients used depends entirely on the hostess.

One of the delightful features of the canape is that it can be made of almost any leftover that stands on your refrigerator shelves. Or, if the refrigerator is bare, the cupboard may yield a can of sardines, tuna, or deviled ham, and providing you have some garnishings on hand, you have all the ingredients necessary for a platter of assorted canapes.

If you have an eye for color, the canape will give you as fine an opportunity as anyone could wish to make a dish that is as good to look at as it is to taste. Here are a few recipes which have been tried and found good.

Sardine and pickle relish canape—Work three skinless and boneless sardines and two teaspoons of pickle relish into a paste. Spread on the toasted bread, and garnish with thin strips of green pepper. Will serve six.

Ham, cheese and olive canape—One small can of deviled ham, three level teaspoons of grated cheese, half a dozen minced stuffed olives. Make a paste of the ingredients and spread. Decorate with thin slices of stuffed olives. Serves twelve. Leftover ham which has been put through the food grinder can be substituted for the deviled ham.

Egg and green pepper canape—Three hard-boiled eggs and half of a small green pepper chopped finely. Mix with enough mayonnaise to make a smooth paste. Spread, and decorate with strips of pimento. Serves twelve.