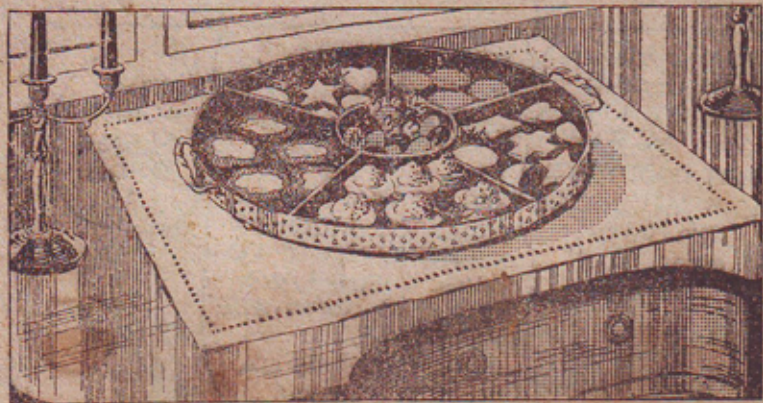


# Starting Meals Right



## *Appetizer Course Adds to Enjoyment of Entire Menu*

**T**HE difference between a commonplace meal and an excellent meal often depends on the first course, the hors-d'oeuvres. When dinner starts with an attractive, hunger-whetting appetizer, the stage is set for thorough enjoyment of every course.

There is nothing difficult about preparing hors-d'oeuvres. Just ordinary condiments and pickles are needed in order to add the smart, zestful touches that make these dainty appetizers.

For the simple dinner, hors-d'oeuvres of two or more kinds may be attractively arranged on a salad plate and placed on the table.

### **Home Style Hors-d'oeuvres**

Place cooked beets in small rings. In the center of each ring place a selection of two or more kinds of sweet mixed pickles.

### **Fruit Hors-d'oeuvres**

Arrange slices of pineapple for the bases. On top of the pineapple place a slice of orange; and on top of the orange a section of sliced sweet dill pickle.

### **Stuffed Eggs**

Remove yolks of hard-cooked eggs. Mash yolks with butter and finely chopped sour mustard pickles. Fill whites with this mixture. Garnish with pimiento strips.

### **Roquefort Relish Hors-d'oeuvres**

Mash with a fork an individual portion of roquefort cheese. Combine with an equal amount of sweet pickle relish. Spread on firm slices of tomato, and sprinkle with paprika.

### **Cabbage-Cheese Hors-d'oeuvres**

Cut green pepper into rings. Inside of the pepper rings place small mounds of cabbage salad mixed with grated cheese and prepared mustard. Add French dressing.

### **Tuna-Pickle Canape**

Combine shredded tuna fish with enough mayonnaise to moisten. Season with onion juice and paprika. Spread on toasted bread cut into fancy shapes. Garnish with dill pickles cut into thin slivers, or with crosswise sections of dill pickles cut into fancy shapes.

### **Egg and Pickle Canape**

Make a paste of finely chopped hard cooked eggs and mayonnaise. Season with salt, mustard and paprika. Spread on toasted bread cut into fancy shapes. Garnish with small, sweet gherkins, thinly sliced.