



**MR. PEANUT'S
GUIDE TO
ENTERTAINING**



mr. peanut party expert

As America's favorite nibble, peanuts are an essential ingredient in every successful party. With such a splendid record, it's no wonder Mr. Peanut is an authority on entertaining.

A party can be spur-of-the-moment cake and milk for two or a months-in-the-planning prom for two hundred. It can be held anywhere, at any time, for any reason — or for no reason at all. Whatever the circumstances, the main purpose of any party is to have fun.

On the following pages, Mr. Peanut tells how to plan and execute parties that *you and your guests* will enjoy. He gives dozens of ideas for party themes and activities with suggested menus and recipes for the featured dishes. The recipes were created by the Planters Peanut Test Kitchens.

Pick a party and follow Mr. Peanut's advice on its planning and preparation. Then it's up to you as host or hostess to supply the warmth and graciousness that makes guests feel special.

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aluminum foil; tie a ribbon and bow around the middle. Fill pail with ice. Wrap a strip of foil over top and neck of each soda bottle; secure with colored tape and a notary seal. (To open, lift off cap and foil covering it.) Chill in bucket. Serve soda in champagne glasses.

A showy specialty that can be prepared right in front of guests in a chafing dish (or brought forth from the kitchen) is Scrambled Eggs with Tarragon. This may be accompanied by Peanut Butter Bacon Buns or Peanut Butter Swirl Coffecake.

BRUNCH MENU

Scrambled Eggs with Tarragon
Peanut Butter Bacon Buns

or

Peanut Butter Swirl Coffecake
Gingerale "Champagne"

SCRAMBLED EGGS WITH TARRAGON

¼ cup (½ stick) Fleischmann's
Margarine
16 eggs
1 cup milk
1½ teaspoons salt
¼ teaspoon black pepper
½ teaspoon dried tarragon leaves

Melt Fleischmann's Margarine over boiling water in top of a large chafing dish.

In a large bowl combine eggs, milk, salt, pepper and tarragon. Beat with a rotary beater until well blended. Pour into chafing dish. Cook over highest flame, lifting from sides and bottom as mixture sets. Cook until set but still slightly moist. Hold over lowest flame while serving. Makes 6 to 8 servings.

Scrambled Eggs with Tarragon, Peanut Butter Bacon Buns, Peanut Butter Swirl Coffee Cake

PEANUT BUTTER BACON BUNS

½ cup Planters Creamy Peanut Butter
2 tablespoons finely chopped green pepper
1 tablespoon finely chopped onion
8 slices Canadian bacon
4 hamburger buns, split

Combine Planters Creamy Peanut Butter, green pepper and onion in a small bowl. Mix well; set aside.

Place Canadian bacon in large skillet. Fry over medium heat until done, turning once. Drain on absorbent paper. Set aside.

Toast cut side of split hamburger buns lightly under broiler. Spread toasted sides of buns with peanut butter mixture and top with a slice of Canadian bacon. Bake in a moderate oven (350°F.) 15 minutes. Serve hot. Makes 8 buns.

PEANUT BUTTER SWIRL COFFEE CAKE

¼ cup applesauce
2 tablespoons Planters Creamy Peanut Butter
1 package (10½-ounce) easy coffeecake mix
⅓ cup milk
1 egg

Blend together applesauce and Planters Creamy Peanut Butter; set aside.

Combine cake mix, ⅓ cup milk and egg. Mix as package directs. Pour batter into baking pan from package. Dot top of batter with peanut butter mixture. Using spatula, swirl into batter to marbled; sprinkle with crumb topping from package. Bake as package directs. Serve warm. Makes about 6 servings.