Western Trio Mixer was first introduced in the United States by Jane Farwell Hinrich. Mary Ann Herman taught it at the Idyllwild Camp, and Vyta Beliajus then taught it at the 1960 Stockton Folk Dance Camp.

MUSIC: Records: Music is optional; suggest Folk Dancer MH 2004 "Western Polkas" or Folk Dancer MH 1506 "Mme Bastringue" or some of the Jimmy Shand Marches or any polka phrased in 8 meas phrases.

FORMATION: Sets of three, facing LOD, M between 2 W. W link arms with M, free hands optional.

STEPS:
*Buzz Step*

*Described in Volumes of Folk Dances from Near and Far, published by the Folk Dance Federation of California, Inc., 1095 Market Street, San Francisco, California 94103.

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**Western Trio Mixer**

(American)

Grind the almonds until very fine. Add the sugar and grated lemon rind and mix well. Beat egg whites until stiff but not dry and then fold into the almond mixture. Place mixture in a pastry bag and form small twists on a buttered baking sheet. Bake in a moderate oven (350°F) until golden brown.

Cut the eggplant in half lengthwise; place in boiling water for 10 to 12 minutes. Remove from the water and scoop out the pulp without breaking the skin. Lightly brown the onion, tomatoes, and salt and pepper in hot oil. After the mixture has been cooked slightly and well mixed together, use to stuff the eggplant shells. Place in a baking pan in a moderate oven (350°F), for 15 minutes. Garnish with chopped parsley when serving.

**ROSCOS de VENIDAS**

(Apricot Twists)

1 eggplant
1 onion, chopped fine
2 tomatoes, skinned, chopped
2 cups cooked chicken, chopped
Salt
Pepper

2 eggs
2 cups almonds
3 tablespoons granulated sugar
3 tablespoons grated lemon rind

Grind the almonds until very fine. Add the sugar and grated lemon rind and mix well. Beat egg whites until stiff but not dry and then fold into the almond mixture. Place mixture in a pastry bag and form small twists on a buttered baking sheet. Bake in a moderate oven (350°F) until golden brown.