



**F**amily and friends can add a personal touch to the wedding celebration by bringing their own home-made delicacies to the reception. This gift to the shopping cart will help make the momentous occasion memorable for the bride and groom, and for the expense-minded father of the bride, as well.

With the ever rising costs of catering, this may just be an old-fashioned tradition whose time has come once again.

Everyone has a specialty which can be prepared ahead at home and carried to the reception in air-tight plastic containers.

A pale green, spring-like vegetable salad of grated zucchini, celery and grapefruit sections is chilled in a plastic mold with a seal snapped over it. Carried to the reception in an insulated ice chest, it's easily unmolded right at serving time. The salad's freshness picks up the entire meal.

The family hors d'oeuvres chef can prepare tasty little deviled ham or tuna tarts the night before and transport them to the feast in their own unbreakable serving tray. Or fillings can be stuffed into cherry tomatoes or spread on diamond-shaped bread canapés as an alternative.

The bakers will impress the wedding guests with apricot-glazed petits fours baked and decorated the day before, kept fresh and delivered to the festivities in a sealed and handled cake server.

A lively punch of delicious Florida orange juice, grapefruit juice, honey and sparkling water adds a special touch to this special event.

## TIPS FOR THE SELF-CATERED WEDDING

1. Start planning early. Draw up a prospective menu to serve and contact likely cooks to ask their participation. A good estimate of the number of guests is important.
2. If the wedding is large, ask several different cooks to make equal amounts of the main dish.
3. People can be asked to volunteer "chopping and cutting" help the day before the wedding. To keep food fresh until reception time, store in air-tight sealed containers.
4. Plan food that can be made ahead, carried and warmed up successfully. You may need to borrow extra portable ovens or microwaves and use a neighbor's refrigerator for extra storage.
5. Salad-type mixtures of food are more economical than meat or cheese trays.
6. Local church groups may have large supplies of linen, silver and glassware they might be willing to lend. If not, renting utensils is sometimes cheaper than buying paper goods for a large crowd.
7. Set buffet table where lines can move from the head of the table down each side, with duplicate dishes on each side.
8. If you intend to get your sealed storage containers back after giving out leftovers to special guests, write your name on masking tape or use labels placed on the outside bottom of the containers.

## GRAPEFRUIT GARDEN SALAD

- 2/3 cup sugar
- 3 envelopes unflavored gelatin
- 1 teaspoon salt
- 3 cups grapefruit juice, divided
- 1/2 cup tarragon or white wine vinegar
- 1 1/2 cups shredded zucchini (unpeeled)
- 3/4 cup chopped, seeded green pepper
- 1 cup grapefruit sections
- 1/3 cup finely sliced green onions

In a large saucepan combine sugar, gelatin and salt. Add 1 1/2 cups grapefruit juice; let stand 1 minute. Stir over medium heat until gelatin is completely dissolved, about 1 minute. Stir in remaining 1 1/2 cups grapefruit juice and vinegar. Chill, stirring occasionally, until mixture is the consistency of unbeaten egg whites. Fold in remaining ingredients. Turn into a 6-cup plastic mold with a heart design. Seal. Chill until firm. To unmold, leave at room temperature 10 to 15 minutes. Immerse in warm water 15 to 20 seconds, taking care not to melt gelatin. Remove from water and take off large seal. Place serving plate over mold and invert. Carefully lift off mold. Fill heart design with creamy salad dressing.

YIELD: 5 cups; approximately 10 servings.

## DEVILED DIAMOND SANDWICHES

- 2 cans (4 1/2 ounces each) deviled ham
- 1 package (8 ounces) cream cheese, softened at room temperature
- 1 tablespoon grated onion
- 8 dozen 5 1/8 x 3-inch diamonds cut from sliced bread
- Stuffed green olives
- Pimiento
- Hard-cooked eggs
- Parsley

In medium mixing bowl blend all ingredients. Seal. Refrigerate until ready to use. Spread on bread diamonds, arrange on serving tray. Garnish with sliced stuffed green olives, pimiento, hard-cooked eggs and parsley.

YIELD: 5 dozen tea sandwiches.

## TUNA TARTS

- 2 packages (3 ounces) cream cheese, at room temperature
- 1 tablespoon lemon juice
- 1 jar (4 ounces) pimientos, drained, chopped
- 1/4 teaspoon pepper
- 2 cans (6 to 7 ounces) tuna, drained
- 1/4 cup finely chopped fresh chives
- 9 dozen 1-inch tartlet shells
- Fresh parsley sprigs

In medium bowl beat cream cheese until smooth. Blend in lemon juice, pimiento and pepper. Add tuna and chives; stir until well combined. Cover. Refrigerate until ready to use. Spoon into tart shells. Top with parsley sprigs.

YIELD: About 2 1/3 cups; enough to fill 9 dozen 1-inch tart shells.

## ROSY CITRUS PUNCH

- 6 cups orange juice, chilled
- 8 cups grapefruit juice, chilled
- 3 tablespoons grenadine
- 1 tablespoon honey
- 2 oranges, thinly sliced
- 1 bottle (88 ounces) sparkling water, chilled

In a large bowl combine orange juice, grapefruit juice, grenadine and honey. Stir to dissolve honey. Add orange slices. Before serving, add sparkling water.

YIELD: About 3 quarts, 24 (4 ounce) servings.

## PARTY PETITS FOURS

- 2 packages (1 pound each) pound cake mix
- 4 eggs
- orange juice (about 1 1/3 cups)
- 1/2 teaspoon grated orange peel
- Candied flowers
- Dragees

Grease a 15 1/2 x 10 1/2 x 1 inch jelly-roll pan. Line with waxed paper and grease again. Prepare both packages of pound cake mix according to package directions using 4 eggs and substituting an equal amount of orange juice for the water called for. Stir in orange peel. Turn into prepared pan. Bake in a 350°F oven 30 to 35 minutes or until top springs back when pressed with fingertips. Cool 10 minutes in pan. Turn out on wire rack; cool completely. Cut into 1 1/2-inch cubes. To glaze cakes, dip top of cakes only in Apricot Glaze. Place cakes, top-side-up 2 inches apart on wire racks placed on cookie sheets. Let stand until glaze is set, at least 1 hour. To frost, place glazed cakes on a fork, one at a time. Spoon Frosting\*\* over cake, to run over top and sides evenly. Let cakes dry completely, about 1 hour. Repeat frosting if necessary. Let dry. Decorate with candied flowers and silver dragees, if desired. YIELD: About 80 petits fours.

### \*Apricot Glaze

- 1 cup apricot preserves
- 1/4 cup water

In a saucepan combine preserves and water; stir over low heat until smooth. Remove from heat. Pour mixture through a strainer to remove apricot pieces. Return to heat if mixture thickens.

### \*\*Frosting

- 11 cups (about 2 1/2 pounds) confectioners' sugar
- 3/4 cup water
- 2/3 cup corn syrup
- 1/4 cup plus 1 tablespoon vegetable oil
- 2 1/8 teaspoon vanilla
- Red, blue, yellow and green food coloring

In a medium bowl combine sugar, water, corn syrup, oil and vanilla; stir until smooth. Frosting may be divided and tinted with different food colors. (Lavender frosting is made with blue and red.) Use to frost Petits Fours.

