Eggnog can be ideal for party

Which holiday drink fits both the festive season and the poketbook?

"The bost or hostess at home as well and incose in well-known restaurants may be a second to prepare something districtions as the proper something distriction and the first woman chef at New York's famous "21" Club Restaurant and authors the "Resolute Shopper" column for the

hand to enhance the training iday recipes.

Lange opposes the common misgivings that eggnog is either expensive or complicated to make. And she explains why eggnog may be the answer to those tooking for an economical holiday re-

34 cup superfine granulated sugar*
2 cups heavy whipping cream, whipped
1 cup beavy whipping cream
1 cup milk
2 cups Southern Comfort
Natmeg to taste

In a punch bowl with an electric hand mixer, beat the egg yolks until they are thick and fluffy and lighter in color; gradually add sugar and mix until it is completely dissolved. Add to the yolk mixture the whipped cream, cream and milk, stirring well. Add, still stirring, the Southern Comfort. Chill this mixture until ready to serve.

Just before serving, beat the egg whites to the consistency of shaving cream and stir throroughly into the eggnog in the punch bowl. Dust with nutrueg to taste, freshly grated if possible.

Makes about 2 quarts, which is 10 servings at about 5 ounces each. Double or triple the recipe to accommodate your holiday crowd.

*You can use ordinary granulated

sugar, it you don't have the superfine.
COMPORT EGGNOG PIE
I envelope unflavored gelatin
3 cups eggnog (from Southern Comfort
Eggnog recipe)
I prepared 9-inch graham cracker pie
crust
I cup heavy whipping cream, whipped
Chocolate shavings (made by scraping
the side of a bar of cooking chocolate
with a vegetable peeler)

Sprinkle the gelatin over ¼ cup of water in a small saucepan; let gelatin soften for five minutes. Put the saucepan over the lowest heat and cook without stirring until gelatin has melted and mixture is clear. Cool for five minutes.

Stir together thoroughly the softened gelatin and eggnog. Pour into the pie crust. Cover with plastic wrap and chili for at least two hours, or overnight, if

Spread whipped cream over the top of the pie and sprinkle with chocolate shavings.

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Here's a trick for evening of bridge

Winter can be a great time to learn some new

Winder can be a great time to learn some new tricks.

Invite a group of friends over for an evening of bridge. Plan to have a weekly dinner, alternating among houses.

Serve an easy-to-prepare early meal, the ace up your aleeve, so the rest of the evening can be devotable the many.

your aleeve, so the rest of the evening can be never do the game.
Players' Pork Stew, flavored with a rummed sauce and decked with tropical fruit, will be your trump. Hearty and substantial, it tastes best when made well in advance.
For dessert, deal out a delicious Hearts 'n' Spades Souffle. To rack up even more points as a bostess, a Cranberry Card is a special after-dinaer drink, bridging the gap between dinner and the start of your game.

PLAYERS' PORK STEW 3 lbs. lean pork cubes, cut into 1 1/2-inch squares

3 ibs. leap pork cones, cut into 1 19 - incn squ
2 thsp. oil
11% cups allocd onion
21% cups chicken stock or broth
15 cup Bacardi light rum (80 proof)
11% tsp. salt
2 medium acorn squash, pared and seeded
15% cups articboke hearts
1 large green penper, cut into strips

1 % cups artichoke hearts
1 large green pepper, cut into strips
1 tsp. grated lime peel
2 tbp.; lime joke
1½ cups pineapple chunks
½ cup brown sugar
3 tbp. curstarch
Lime wedges

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In large heavy saucepan or Dutch oven, brown pork in oil on all sides. Add onion and cook several minutes. Add chicken broth, rum and sait. Cover

and simmer 1 hour. Stir occasionally. Cut squash into %-inch silices. Add squash and simmer15 minutes. Add artichook hearts, green pepper, lime peel and lime juice. Simmer 15 minutes longer. Add pincapple and brown sugar. Blend cornstanch into % cup pincapple juice or water. Stir into stew. Cook, stirring gently, until sauce is thickend. To serve, garnish with lime wedges. Makes 8 servings.

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HEARTS N'S PADES SOUFFLE

1% cups diede, mixed candled fruit

1% cup dork raisins

2% cup siliced, toasted almonds

3% cup siliced raisins

3% cup siliced raisins

3% cup siliced disated almonds

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3% tup Bacard light rum (80 proof)

1 tsp. graited lemon peel

1 tsp. graited lemon

5% tsp. allspice

2 quarts vanilla lec cream, softened

5% cup crumbled macaroons

Sweetened whipped cream

Candied cherries

1n bowl, combine first 8 ingredients. Let stand 30 minutes at room temperature until all liquid is absorbed. Six often, Blend in lec cream and mararound 8 individual souffle dishes by folding strips around card dish. Brush with oil on one side. Wrap around card dish. Brush with oil on one side. Wrap around card dish. Gis side in. Fasten with tape. Spoor rum mixture into dishes. Freeze overnight. To serve, remove collar. Garnish with cream and cherries. Makes 8 servings.

CRANBERRY CARD

1 quart cranberry cocktall

quart cranberry cocktail

2 cups sugar 15 cup lemon Juice 14 cup lime Juice

I bottle (4% quart) Bacardi light rum (80 proof)
I quart club soda
I plat lime sherbet (optional)
Crushed ice
In large jar with lid, combine first 5 ingredients.
Cover and store in cool place for at least 1 week. To
serve, add club soda and pour into glasses filled
with crushed ice. If desired, top each with scoop of
sherbet, Makes 8 servings.

First aid kit is a lifeline

You needn't be left high and dry on the highway in an emergency. A first aid or highway safety kit may be a lifeline for many motorists.

The Youth Rescue Fund is selling first aid and highway safety kits to benefit "kids in crisis." The kits include first aid supplies and instructions, distress flag and emergency flare. The kits are compact and fit conveniently in most glove compartments.

ments. Proceeds from the sale of the kits go to the Youth Rescue Fund (YRF) Inc., which helps young people who experience drug and alcohol problems, who are abused or neglected or who run away from home.

home.
The kits cost \$5.95 apiece and make earing gifts.
To order a kit and help a kid, send \$5.95 (includes postage and handling) to Youth Rescue Fund-Kit, 6715 Lowell Ave., McLean, Va., 22101.



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