

cook's books Rinschler

## Southfield caterers tell how to give a party with panache

If you've never catered your own party for 20 or more guests, you'll find this little paperback very use-

ful.

After reading the 85 pages of text,
It's rather obvious that the authors
are experienced party caterers with
a lot of common sense.

As longtime Southfield residents,
Wyn and Harold Landis have been
professionally catering parties for

wyn and navious Laintis have been professionally catering parties for 33 years. This how-to text takes the reader from the planning stages in Chapter 2, "Casing the Castle," through chapters on such topics as

Aithough this is not a comprehensive entertainment guide, any of the tips and ideas included are good inspiration even for veteran party

Readers' recipes will be featured in a cookbook to be published by the Observer & Eccentric. If you've got

invitations, tablecloths, color schemes, music, flowers, tents and car parkers. (Charts list such information as you've never catered your own for 20 or more guests, you'll this little paperback very uscer reading the 85 pages of text, after obvious that the authors perfecced party caterers with of common sense. Ingiting the solution of the production of the production

spiration even for veteran party people.

In the introduction, the Landises
suggest you "think of your party as a
theatrical performance.
"You should write the script, cast
the production and work out the
props to set the stage for a smash
hil," they say.

Sounds like good advice? I
couldn't have sald it better myself.
"Party Smarts" is available at
Birmingham Bookstore, Bookpeople
(Orchard Mali in West Bloomfield), I
Browse (on Orchard Lake Road at
Northwestern Highway in West
Bloomfield) and Border's bookstore
in Beverly Hills. To buy by mail,
send \$10.95 plus \$1.50 postage and
handling to David W. Palmiy, Box
\$3210, Southfield \$8075.

The book contains just one recipe

As longtime Southfield residents, Wyn and Harold Landis have been professionally catering parties for 33

for fresh vegetable dip, great served at gatherings.

FRESH VEGETABLE DIP

4 pound butter

4 pound recam cheese

4 can flat anchovies, chopped fine,
with can juice

wint can juice
I teaspoons salt
4 teaspoons capers
35 bunch green onlors chopped
5 hesping teaspoons paprika
enough milk to soften

Mix together and serve with assorted fresh vegetables. Note: when serving raw broccoli, parboil 3 minutes, cauliflower 4 ¼ minutes, and string beans 2 minutes. Immediately plunge into cold water.

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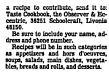
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# Shop owners provide their old family recipes

rnese are favorite family recipes from Delphine Kryza and Rosemarie Fabian of deRes Delicacies in Red-ford, which specializes in European bread and pastries.

AUNT STEPIE'S
FAVORITE EGG BREAD
1 package dry yeast
% cup warm water
1 tablespoon sugar
6 egg yolks
% cup sugar
1 % up sealed milk
% pound butter
1 tasteon sal l teaspoon salt 2 teaspoons vanilla

Blend yeast, warm water and one tablespoon sugar. Beat eggs well. Still beating on medium, add 16 cup sugar. Scald milk, add butter to meit a milk. After cooled, add sait and vanilla. Add yeast mixture to egg polks. Blend at low spood.

Pour cooled milk mixture into egg yolks allend and sugar. Slowly add flour to liquid mixture. When flour is thorough the statement of the spood o

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oughly moistened, knead on floured board or table top until elastic consistency, Knead at least it on Inniues. Shape into large ball. Put into greased large bowl or enamel pot. Allow to rise one hour. Punch down to release air bubbles. If raisins are to be added, knead in at this point. Shape into ball. Let rise about three bours at room temperature. Using sharp knife, cut into two long rectangles gently. Cut each rectangle into three strips with sharp knife. Braid and put side by side on large cookle sheet. Allow to rise one bour.

1 egg yolk 2 tablespoons water I tablespoon sugar

Brush glaze over bread before put-ting in oven. Place in hot 450 degree oven for 10 minutes, then reduce to 350 degrees and bake for 20 to 25 minutes until well browned. Brush again with glaze three minutes be-fore taking out of oven.

% cups lukewarm water (dissolve the yeast in this water)

Scald milk. Add sugar and marga-rine. Blend well. Cool to lukewarm. Add beaten eggs and yeast. Add flour and mix well. Add raisins and mix well. Let mixture rise till double, about 1½ hours. Spoon into four greased loaf pans haif full. Let rise in pan, about 30 minutes. Brush with beaten egg. Sprinkle with topping.

% cup sugar 6 tablespoons butter 1 tesspoon vanilla easpoon vanilla cup nuts if desired

Mix all ingredients so well blended. Sprinkle on top of cake, Bake 350 degrees for 35 minutes till cake test

er comes out clean.

Freezes well. Makes four loals.

Delicious toasted.



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