



cook's books

Geri Rinschler

Southfield caterers tell how to give a party with panache

"Party Smarts" by Wyn and Harold Landis, David W. Palmly, Publishers, 1988; \$10.95.

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

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 33 years. This how-to text takes the reader from the planning stages in Chapter 1, "Casting the Net," through chapters on such topics as

invitations, tablecloths, color schemes, music, flowers, tents and car parkers.

Charts list such information as how much coffee to use when brewing 100 cups, and how much fruit to buy when making a salad for 50 to 100 people.

Although this is not a comprehensive entertainment guide, any of the tips and ideas included are good inspiration 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 hit," they say.

Sounds like good advice! I couldn't have said it better myself.

"Party Smarts" is available at Birmingham Bookstore, Bookpeople (Orchard Mall in West Bloomfield), 1 Browne (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. Palmly, Box 3210, Southfield 48075.

The book contains just one recipe

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

— for fresh vegetable dip, great served at gatherings.

FRESH VEGETABLE DIP

1/2 pound butter
1 1/2 cups cream cheese
1/2 can flat anchovies, chopped fine, with can juice
1 teaspoon salt
4 teaspoons capers
1/2 bunch green onions chopped
5 heaping teaspoons paprika
enough milk to soften

Mix together and serve with assorted fresh vegetables. Note: when serving raw broccoli, parboil 3 minutes; cauliflower 4 1/2 minutes, and string beans 2 minutes. Immediately plunge into cold water.

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Recipes will be in such categories as appetizers and hors d'oeuvres, soups, salads, main dishes, vegetables, breads and rolls, and desserts.

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Shop owners provide their old family recipes

These are favorite family recipes from Delphine Kryva and Rosemarie Fabian of deRos Delicacies in Redford, which specializes in European bread and pastries.

AUNT STEVE'S FAVORITE EGG BREAD

1 package dry yeast
1/4 cup warm water
1 tablespoon sugar
6 egg yolks
1/2 cup sugar
1 1/2 cups scalded milk
1/4 pound butter
1 teaspoon salt
2 teaspoons vanilla
7 cups flour
1 1/2 cups raisins (optional)

Blend yeast, warm water and one tablespoon sugar. Beat eggs well. Still beating on medium, add 1/4 cup sugar. Scald milk, add butter to melt in milk. After cooled, add salt and vanilla. Add yeast mixture to egg yolks. Blend at low speed.

Pour cooled milk mixture into egg yolks and sugar. Slowly add flour to liquid mixture. When flour is thor-

oughly moistened, knead on floured board or table top until elastic consistency. Knead at least 10 minutes.

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 hours 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 cookie sheet. Allow to rise one hour.

Glaze

1 egg yolk
2 tablespoons water
1 tablespoon sugar

Brush glaze over bread before putting 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 before taking out of oven.

AUNT HELEN'S POLISH COFFEE CAKE

2 1/2 cups milk

1 1/2 cups sugar
1/2 pound margarine
5 eggs beaten
1/2 pound or 1 1/2 cups raisins
10 cups flour
3 cakes yeast
1/2 cups lukewarm water (dissolve the yeast in this water)

Scald milk. Add sugar and margarine. 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 1 1/2 hours. Spoon into four greased loaf pans half full. Let rise in pan, about 30 minutes. Brush with beaten egg. Sprinkle with topping.

Topping

1/2 cup flour
1/2 cup sugar
6 tablespoons butter
1 teaspoon vanilla
1/4 cup nuts if desired

Mix all ingredients so well blended. Sprinkle on top of cake. Bake 350 degrees for 35 minutes till cake tester comes out clean. Freezes well. Makes four loafs. Delicious toasted.

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