

Planning a special event shouldn't be tough

The crowd is coming and you're in charge. Whether it is a school graduation open house, a wedding anniversary party, a garden wedding reception or just a summer neighborhood get-together, make it a pleasurable, not stressful, experience.

Get a paper and pencil and start planning the event to make it go smoothly. Your celebration should be determined by your available space and your pocketbook.

The idea is to create a joyous atmosphere with the least amount of work. A celebration is a time for sharing a special occasion with family, friends or neighbors.

Yet too often the people in charge lose control of the situation because they neglect to plan. They end up spending too much on decorations, buying too much or not enough food and spending all their time running for extra ice, parking cars or handling emergencies.



Lois Thieleke

home economist, Cooperative Extension Service

ADVANCE PLANNING is the key in being able to enjoy your own celebration.

Once you have determined the type of party you want to give, it's best to get your ideas down on paper. Keeping all the information in your head will not work. A typical response when under pressure is for the mind to short-circuit right when you need the answer.

Your planning should include the party menu, the guest list, considering the party location, with plans for fair and foul weather, and if you are preparing the food, considering storage facilities and special sizes of

equipment needed for cooking and serving quantities of food.

Many people turn to a caterer because they lack the experience in preparing food in large amounts, or lack the time needed to prepare the food. Some people just prefer to have a caterer plan the menu and deal with the details.

MANY SUPERMARKET delicatessens can provide prepared foods in quantities. The advantage of using this resource is that they can store your order until just before the party. Then you don't have to reserve every refrigerator in the neighborhood.

Just because you are excited that you are able to produce 50 pounds of potato salad with your own two hands doesn't mean you have to show it all off at once. Serve small amounts of food at a time and keep the rest refrigerated for safety reasons.

Remember these temperatures: Keep cold food below 40 degrees and hot food above 145 degrees. That will ensure that the food will be safe to eat. You want your party to be memorable, but not if everyone who attends becomes sick.

Store foods in shallow pans in the refrigerator, or use many plastic bags. They are convenient and mold to the space available for storage.

When you are cooking food, cook in shallow pans. Otherwise, in the time it takes to penetrate the prepared food either with heat or cold, bacteria can start to grow.

IF YOU ARE planning a party where most of the people will be fed

at the same time, serve the food buffet-style. To create a working buffet table, consider the use of both sides of the table.

One way to use your space efficiently is to elevate the center of the table by creating two tiers. If you are planning to use paper cloths on the serving table, cover the paper with a thin, clear plastic sheet. There are always spills and things to clean up, and you especially want the serving table to stay attractive throughout the party.

If you are offering drinks or a punch bowl at your party, it's a good idea to have the beverages placed in another location, separate from the food. You may also want to create a separate dessert table as well.

To good times rolling until the last serving dish is put in the dishwasher. When the crowd is coming and you're in charge — with good advance planning — be assured it will be fun and you will remain calm.

see the food but keeps the unwanted pests out.

HOW MANY pounds of potatoes do you need to make potato salad to feed 150 people? Many cooks mistakenly take a "fried-and-true" recipe that feeds 10 and multiply the ingredients by 15. This is not the best or most accurate way to deal with the recipe.

To get the best results, find recipes that are designed for quantities. The local library has many quantity cookbooks. Personalize a recipe by adding your own special seasonings or garnishes.

The whole idea of putting on a party is to have fun. Let the fun begin when your guests first receive their creative invitation, and keep the good times rolling until the last serving dish is put in the dishwasher.

When the crowd is coming and you're in charge — with good advance planning — be assured it will be fun and you will remain calm.

Deli counter is the place for dinner or party food

AP — Head for the deli counter when you need an easy and creative answer for dinner or a last-minute party food. Fully cooked, ready-to-use deli meats are full of possibilities.

PARTY FOODS
• Stuffed Pea Pods: Stir 1-2 tablespoons milk into about 4 ounces

of braunschweiger or liverwurst. Pipe into fresh pea pods, split lengthwise.

• Meat and Fruit Bites: Wrap thin slices of prosciutto or corned beef around cherry tomatoes or melon balls. Thread onto a wooden toothpick.

• Pepperoni-Stuffed Olives: Fold thinly sliced pepperoni in half three

times to make a wedge shape. Stuff into pitted colossal-size ripe olives.

• Tortilla Stacks: Layer five 6-inch flour tortillas with 4 ounces sliced ham or salami and 4 ounces sliced cheese. Cover with waxed paper; heat in microwave for 3 minutes on 100 percent power (high). Cut into wedges.

• Skewered Appetizers: Thread

cubes of salami, cooked tortellini, cheese cubes and vegetables alternately onto skewers. Marinate, chilled, for several hours in Italian salad dressing. Drain; serve.

DINNER IDEAS

• Salad for two: Toss bite-size strips of pasternak, corned beef or salami (about 6 ounces) with one un-

drained 6-ounce jar marinated artichoke hearts and about 6 cups torn mixed greens. Serve immediately.

• Meaty Pasta: Stir strips of fully cooked ham, cooked turkey or pepperoni into pasta during last 5 minutes of boiling. Drain well. Top with your favorite meatless pasta sauce.

• Fast Fajitas: Heat bite-size strips of fully cooked turkey or

cooked roast beef in microwave for 1 minute on 100 percent power (high). Wrap in warm flour tortillas with salsa, sour cream or guacamole dip.

• Potatoes Pot: Heat one 16-ounce can German-style potato salad. Stir in chopped, fully cooked salami or fully cooked ham. Warm and serve.

Legume, grain pair in soup

AP — This full-flavored meatless soup puts together a legume and a grain — lentils and barley — to make a nutritious combo that tastes great.

LENTIL-BARLEY SOUP

¼ cup chopped onion
¼ cup chopped celery
1 clove garlic, minced
¼ cup margarine or butter
6 cups water
one 28-ounce can tomatoes, cut up
¼ cup dry lentils, rinsed and drained
¼ cup pearl barley
¼ cup vegetable oil
¼ teaspoon dried rosemary, crushed
¼ teaspoon dried oregano, crushed
¼ teaspoon pepper
1 cup thinly sliced carrots
1 cup shredded Swiss cheese

In a 4-quart Dutch oven cook onion, celery and garlic in hot margarine until tender. Add water, un-drained tomatoes, lentils, barley, onion cubes, rosemary, oregano and pepper. Bring to boiling; reduce heat. Cover and simmer 45 minutes. Add carrots and simmer for 15 minutes more or just until carrots are tender. Ladle into soup bowls and top with cheese. Makes 5 servings.

Nutrition information per serving: 425 cal., 18 g pro., 54 g carb., 16 g fat, 21 mg chol., 1,840 mg sodium. U.S. RDA: 169 percent vit. A, 45 percent vit. C, 18 percent thiamine, 14 percent riboflavin, 15 percent niacin, 10 percent calcium, 22 percent iron.

Homemade ice cream easy to do

AP — Who says homemade ice cream is just too much trouble? This rich, premium-quality dessert takes just three ingredients and you don't need a special freezer.

THREE-INGREDIENT TOFFEE FREEZE

One 14-ounce can (1½ cups) sweetened condensed milk
One 6-ounce package (1 cup) almond brickle pieces or miniature semisweet chocolate pieces
2 cups whipping cream

Combine sweetened condensed milk and almond brickle pieces. In a small bowl beat whipping cream with an electric mixer on low speed until soft peaks form; fold into condensed milk mixture. Transfer mixture to a 6-by-9-by-2-inch baking pan. Cover tightly with moisture- and vapor-proof wrap. Freeze 6 hours or until firm. To serve, scoop into individual dessert dishes. Makes about 14 quarts (10-12 servings).

Nutrition information per serving: 394 cal., 5 g pro., 34 g carb., 25 g fat, 79 mg chol., 71 mg sodium. U.S. RDA: 17 percent vit. A, 15 percent riboflavin, 15 percent calcium.

HAVE YOU PLACED YOUR CLASSIFIED AD TODAY?

Your hometown voice • Your hometown voice • Your hometown • Local news you can use • Local news you can use

ORCHARD - 10 IGA
24065 ORCHARD LAKE RD.
Mon. thru Sat. 8-9; Sun. 9-5
We Feature Western Beef
At IGA I Get Attention!
QUANTITY RIGHTS LIMITED - NOT RESPONSIBLE FOR ERRORS IN PRINTING

DOUBLE! DOUBLE! DOUBLE!
COUPON! COUPON! COUPON!

IGA **Tabletite**
Bottom Round Roast
2.09 lb.
Save .80 lb.

IGA **Tabletite**
Eye of Round Roast
2.69 lb.
Boneless • Great on the Grill
Save .40 lb.

Holly Farms
Pick O Chick
1.39 lb.
Limit 2 Please Save .40 lb.

IGA **Tabletite** **Assorted**
Pork Chops
1.39 lb.
Save .40 lb.

IGA **Tabletite**
Eye of Round Steaks
2.49 lb.
Save .70 lb.

IGA **Tabletite**
Whole Leg Quarters
.49 lb.
Save .20 lb.

IGA **Tabletite**
Morrell Boneless Golden Smoked Flat Ham
1.59 lb.
Save .40 lb.

IGA **Tabletite**
Boneless Turkey Breast
1.99 lb.
Save .40 lb.

IGA **Tabletite**
Platter Bacon
1.09 lb.
Save .30 lb.

Coca Cola, Classic, Diet or Sprite
4.99
24 ct. ± Deposit

2 Liter Coke 1.09 + Deposit

Grocery
Assorted, Durable or Bounty Towels
.77
Limit 1 Please!

Clorox Bleach
.99
48 oz. Bottle

Crisco Oil
1.99
Packaged for our Western Chick Leggs • 8.25 oz. Can

Chicken of the Sea Tuna
1.19
NAME: 36 oz.

Bread & Butter Pickles
1.39
• 12 oz. Squares Box

FAME BBQ Sauce
.99
Packed in its Own Juice

Del Monte Pineapple
.39
Assorted Canned Fruit • 14 oz.

Kai Kan Pedigree
.39
Pkg. of 600g. Pouches • 12 oz. Can

Snuggie Fabric Softener
1.99
Pkg. of 600g. Pouches • 12 oz. Can

Bakery
Oven Fresh Lumberjack
White Bread
.79
20 oz. Loaf

Oatmeal
1.19
Assorted Flavors • 20 oz.

Wheat Bread
1.39
Assorted Flavors • 20 oz.

Produce
Seedless Grapes
.89 lb.

Tender Green Broccoli
.69 each

Medium Yellow Onions
.99 3 lb. bag

Dairy
Orange Juice
1.69
4 oz. Can

Minute Mashed Potatoes
.39
16 oz. Can

Minute Mashed Potatoes
.39
16 oz. Can

Minute Mashed Potatoes
.39
16 oz. Can

Minute Mashed Potatoes
.39
16 oz. Can

IGA **COUPON**
SAVE \$1.00
Hotly Cured Sausage
.30
1 lb. Can

IGA **COUPON**
SAVE \$1.00
Hotly Cured Sausage
.30
1 lb. Can

IGA **BONUS COUPON**
Mac & Cheese
3/100
1 lb. Can

IGA **BONUS COUPON**
Margarine
.39
1 lb. Can

Frozen
Shoestring Potatoes
.29
20 oz.

Nabisco 20 oz. OREO
\$2.49
• Chunky • Chunk Pecan • Chip Chunk

Nabisco New Chips Ahoy Selection 12.5 oz.
\$2.49

IGA **COUPON**
SAVE \$1.00
Hotly Cured Sausage
.30
1 lb. Can

IGA **COUPON**
SAVE \$1.00
Hotly Cured Sausage
.30
1 lb. Can