

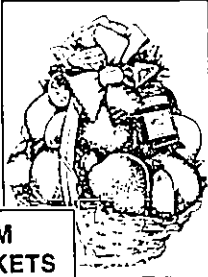
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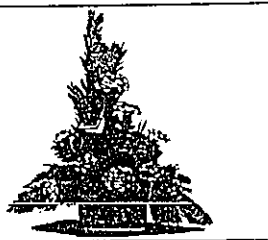
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Flowers From Joe's

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Easy entertaining

Hors d'oeuvres are a mainstay of holiday entertaining. They keep hungry guests happy and, because they are lighter fare, you can whip up satisfying appetizers in a hurry for an impromptu gathering.

If you're really in a hurry, you can always pick up some pate and gourmet cheeses (Gouda, Edam and Brie are good) to serve along with light wafers and crusty French bread.

During the holidays, microwave cooking can make hors d'oeuvres even easier to prepare. Following are some recipes from "Holiday Microwave Ideas" by Barbara Methven (Microwave Cooking Library).

MELTED CHEESE BREAD

1 1/2 cups shredded mozzarella cheese
1 1/2 cups shredded colby cheese
1/2 teaspoon garlic salt
1/2 teaspoon Italian seasoning
1/4 cup butter or margarine
2 tablespoons Italian dressing
2 tablespoons olive oil
1 (1 pound) loaf French bread, sliced diagonally (1-inch slices)
Yields 6 to 8 servings.

In medium mixing bowl, combine first 4 ingredients. Toss to coat. Set aside.

In 1 quart casserole, combine butter, Italian dressing and oil. Microwave at high for 1 1/4 to 1 1/2 minutes or until butter melts. Brush butter mixture on 1 side of each bread slice.

To microwave, arrange 4 slices bread buttered-side-up on paper-towel-lined plate. Sprinkle each with about 1/4 cup cheese mixture. Microwave at high for 1 1/4 to 2 1/2 minutes or until cheeses melt, rotating plate once. Repeat with remaining bread slices.

To conventionally bake, arrange bread slices, buttered-side-up, on baking sheet. Sprinkle each with about 1/4 cup of cheese mixture. Place under conventional broiler, 2 to 3 inches from heat. Broil until cheeses melt and begin to brown.

MARINATED TORTELLINI & BROCCOLI APPETIZER

1 (10- to 12-ounce) package fresh uncooked tortellini (about 3 cups)
1/4 cup white wine vinegar
1/4 cup olive oil
1/2 teaspoon grated lemon peel
1 tablespoon fresh lemon juice
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon dried basil leaves
4 cups fresh broccoli flowerets or cauliflower flowerets
2 cups cherry tomatoes

Yields 8 servings.

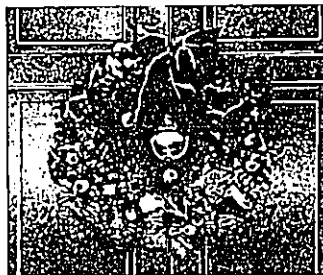
Prepare tortellini as directed on package. Rinse with cold water. Drain. Set aside. In 2-quart casserole, combine remaining ingredients, except broccoli and tomatoes. Mix well. Stir in broccoli. Cover. Microwave at high for 3 to 5 1/2 minutes or until tender-crisp.

Add tortellini. Toss to coat. Re-cover. Chill at least 4 hours. Stir in tomatoes. Serve skewered on 3-inch wooden picks.

CHEESE AND GARLIC FLAVORED NUTS

2 tablespoons butter or margarine
2 teaspoons Worcestershire sauce
1 teaspoon garlic salt
1/2 cup whole blanched almonds
1/2 cup whole salted cashews
1/2 cup pecan halves
1/2 cup unsalted dry roasted peanuts
1 tablespoon grated Parmesan cheese
Yields 2 cups.

In 2 quart casserole, microwave butter at high for 45 seconds to 1 minute or until melted. Add Worcestershire sauce and garlic salt. Mix well. Add nuts, stirring to coat. Microwave at high for 6 to 9 minutes or until butter is absorbed, stirring 2 or 3 times. Add parmesan cheese. Toss to coat. Spread on paper-towel-lined baking sheet to cool.



**Watch for
GIFT GUIDE II
Dec. 7, 1989**