

# Try holiday hors d'oeuvres for the harried

**I** THINK it was the Rolling Stones who coined the phrase "Time is on my side" from one of their '60s chartbusters.

Maybe for the Rolling Stones but not for today's "on the go" consumer, who barely has enough time to shop, eat, take care of the household and entertain for the holidays.

There's little doubt there are people out there who still hand-string popcorn for the tree, make parmentier balls and have no wax build-up on their kitchen floors. They probably finished their Christmas shopping in July.

But contrary to popular belief, you don't need a bevy of housemaids and handymen to prepare elegant yet simple appetizers for your upcoming holiday gathering.

Whether you're inviting Durrien and Lee or Ziggy and Sophie, we've cooked up some scrumptious ideas and recipes that won't guarantee a hassle-free party, but will have your guests begging for more!

**SUGGESTION NUMBER ONE:** Keep it simple. This year, the rage for holiday parties is to hire a holiday party planner. I know an east-side planner who charges from \$60-\$6,000 to decorate your home for the holidays. Personally, a one-stop trip to the Eastern Market for a case of red and white pointsettias and a few dozen candles strategically placed can set the

## taste buds

**chef Larry  
Janes**



tone for instant merriment. Savings: anywhere between \$20-\$5,980.

Number two: Not everything pre-made tastes prehistoric. I cannot tell a lie. Those Chinese pot stickers served at last year's party were purchased frozen — 40 in a bag for \$7 from a local Chinese grocery. The meatballs swimming in grape jelly and chili sauce (an old favorite) were about \$13 for five pounds from a local warehouse shopping club.

Even the cheeseball that everyone raved about was unwrapped from a Hickory Farms box and re-rolled in chopped pistachios. There are little gourmet bakeries sprouting up all over that do wonders with tortes and, contrary to popular belief, do not use four inches of fluffy white frosting to cover everything.

Number three: Haven't you been to a "party" store lately? Trays that look like they just came from Neimann Marcus for \$1.99? Drink cups that don't necessarily have "Super Mario" or "Dixie" stamped all over them

abound. Picks, forks, pate knives, centerpieces, you name it and if it's a party item, they'll have it.

Number four: Riunite is nice but for a few cents more, check out the buys on Domaine St. Georges or something with a little more joie de vivre! A green five-gallon pickle pail from White Castle tied with a few green and red balloons and filled with ice makes a great capacity wine bucket that is so utilitarian. Ditto for upgrading to Labatt's from anything that's \$2.99 a 12-pack. Your guests will thank you.

Number five: Last but certainly not least, and most important — your guests will have fun when they see you having fun! Trade off with friends exchanging bartender services. The only reason to go into the kitchen is to make sure your guests aren't eating the \$400 Beluga Caviar with Fritos. Delegating food related jobs to a trustworthy neighborhood college student or friend. Do everything possible in advance. Hot hors d'oeuvres belong stacked in a chafing dish. The last thing you want to do is talk to your guests while holding a tray of cocktail weenies in one hand and a drink in the other.

These recipes will assure you optimum enjoyment and are best when made in advance. Bon Appetit!

**NUTTY CHEESE FRUIT BALL**  
1 cup Roquefort (optional)

1 cup grated cheddar or other hard cheese  
16 oz. cream cheese, room temperature  
2 tablespoons butter  
½ cup pineapple chunks, chopped fine and drained  
¼ cup Maraschino cherries or grapes, chopped  
½ cup chopped nuts (walnuts, filberts, pistachios, etc.)

Combine all ingredients and mix well. This can be made into individual cheese balls or one large ball. Roll in chopped nuts, chopped parsley or paprika for presentation with toast points and/or crackers.

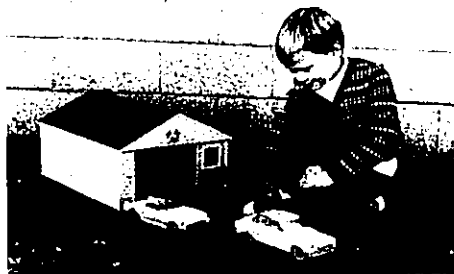
## HOMEMADE HUMMUS

In a blender, combine:  
2 cups canned chick or ceci beans, drained  
4 tablespoons sesame seeds, ground  
1 teaspoon sesame oil  
¾ cup lemon or lime juice  
2 cloves garlic, chopped  
¼ cup pitted black olives  
1 teaspoon salt  
¼ cup parsley

Blend until smooth. Serve with pita bread triangles or rye toast.

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