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By Durham, dresser, mirror, chest, bed and night stand

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THE FURNITURE SOURCE

2133 Orchard Lake Rd. • (between Middlebelt & Telegraph)
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* All discounts are off manufacturers suggested retail prices. Financing for qualified customers.
* All previous sales excluded.
* Offers not valid in conjunction with any other promotional discounts.
* See store hours: Mon. A.D. 10 A.M. - 6 P.M. & F. 10 A.M. - 6 P.M. Sat. 10 A.M. - 5 P.M. Sun. 12 P.M. - 5 P.M.

INVITING IDEAS

Greet holiday guests with a warm drink



RUTH MOSSOK JOHNSTON

ing.

The tradition of greeting guests with a warm drink goes back centuries. Hot chocolate has remained a favorite since the time of the Aztecs when only royalty was able to delight in this drink. The Wassail Bowl tradition has its roots in England. Buttered toast slices were placed on top of this delightful holiday warmer giving rise to the saying — "giving of a toast" or "drinking a toast" — the sharing of good cheer, and expression of kind wishes.

Mulled Spiced Cherry Wine: Cherry wine is easily available downtown. Chateau Grand Traverse offers a delicious Spiced Cherry Wine. It includes a flavorful blend of spices, but you might want to add your own touches. As with any mulled cider, add whatever tickles your fancy — cinnamon sticks, sliced oranges, freshly ground nutmeg, lemon peel, crystallized ginger, maple syrup, honey, or oranges filled with whole cloves.

If using small bits of spice, place them in a tea ball, muslin or cheesecloth bag. If using large spices like cinnamon quills — leave them afloat. Warm your mulled drink, do not boil. When serving, remove the spice bags and use a cinnamon quill as a swizzle stick.

Hot Chocolate: There are many commercial hot chocolates on the market. I am partial to those flavored ones. To your hot chocolate, whatever type you choose, add some freshly whipped cream, savings of bar chocolate, marshmallows or marshmallow cream, cinnamon sticks, candy canes, or a chocolate covered mint stick.

This is my favorite Wassail Bowl recipe. It can be served as a welcome warmer to start wintertime festivities or as treat. This recipe can be doubled or tripled.

ENGLISH WASSAIL BOWL

8 small Macintosh apples, washed, cored and sliced into thick rounds
2½ cups firmly packed light brown sugar
3 quarts of your favorite beer or ale
1 fifth Madeira
5 slices fresh ginger root, peeled (thin or thick slices, use as desired)
1½ teaspoons freshly grated nutmeg

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¼ teaspoon cardamom
¼ teaspoon mace
5 whole cloves
4 allspice berries
6 eggs, separated
1 cup brandy, heated
8 slices buttered toast, cut into quarters

Preheat oven to 400 degrees F. Place all spices in a large tea ball, cheesecloth or muslin bag.

Place the sliced apples into a baking dish and sprinkle with ¼ cup of the brown sugar. Bake apples for 30 minutes.

On the top of the stove, in a large saucepan, heat the beer or ale and Madeira, 2 cups of light brown sugar and spices (placed in a bag or tea ball).

While the liquid is warming, in a large bowl beat the egg yolks until thick — in another bowl beat the egg whites until they form very stiff peaks — fold egg yolks into the whites.

Slowly add the eggs to the liquid — tablespoon by tablespoon until approximately one cup has been added. Add the remaining liquid in a slow, steady stream beating well with a whisk.

Return the liquid-egg mixture to a very low simmer for several minutes. Place the baked apples into a warmed punch bowl or over-proof serving container — pour in the liquid mixture, then add the warmed brandy. Serve with buttered toast quarters afloat. Serves 8.

HOT BUTTERED RUM

Cube Sugar
Dark rum
Unsalted butter
Cinnamon sticks (optional)
Candy canes (optional)
Freshly ground nutmeg (optional)

For each individual serving:

In a ceramic mug dissolve a cube of sugar with a little boiled water. Add a jigger of rum and fill the mug with boiling water and top with a pat of butter. To spice it up a bit — add cinnamon sticks and nutmeg or a fresh candy cane.

Ruth Mossok Johnston is an author and food columnist who lives in Franklin. To leave a Voice Mail message for Ruth, dial (716) 837-0947, extension 1000.