

macaroon-ice cream molds, wedding cake and salted nuts.

Another wedding reception menu, from the New England Buttry Shelf Cookbook, includes Champagne punch, watercress rolled sandwiches, Checker-board Chicken Sandwiches, petits fours, heart-shaped sugar cookies, Tiny Jam Tarts and wedding cake.

Two people working at once, speeds making the old-fashioned wedding cake; one individual doing the bride's cake, the other the groom's cake. The cakes are combined in alternating layers.

"The Professional Chef," a definitive textbook detailing the artistry of the chef, gives menus for complete meals for first and second year students at the Culinary Institute of America.

Any menu that suits one's fancy can be adapted for a sit-down dinner, each recipe already in portions for 50 persons.

One of the basic menus includes fresh Vegetable Island Dressing.

Here are a few of the relatively easy recipes for this meal:

ROLLED BRAISED LAMB SHOULDER

18 to 20 pounds lamb shoulders, boned, rolled, tied

8 ounces salad oil

Mirepoix:

1 pound onions, coarsely chopped

8 ounces celery, coarsely chopped

8 ounces carrots, coarsely chopped

5 quarts brown stock

8 ounces tomato puree

3 teaspoons rosemary

10 ounces bread flour

Salt

Garnish (Jardiniere):

2 pounds frozen peas, cooked

1 pound carrots, medium dice, cooked

1 pound celery, medium dice, cooked

Brown meat on all sides and on ends in hot oil in fry pans or skillets. Place meat in a brazier or roast pan that has a cover. Add mirepoix and brown.

Add brown stock, tomato puree and rosemary. Cover and simmer for 2 hours or until done (on range or in oven at 350 degrees F.) Remove meat and place in storage pan; cover and keep warm until serving time.

Skim fat from stock in which lamb was cooked and place in saucepan. Add flour to make roux; cook for 10 minutes. Add enough stock from lamb (about five quarts) to make a slightly thickened sauce. Adjust consistency if necessary, correct seasoning and strain.

Slice lamb 1/2-inch thick. Serve 4-ounce portion topped with 2 ounces gravy. Garnish with Jardi-

Continued on page 17

Waterford Glass Lismore (We Stock All Patterns)



Greenstone's
Fine Jewelry

525 N. Woodward
Birmingham
642-2650



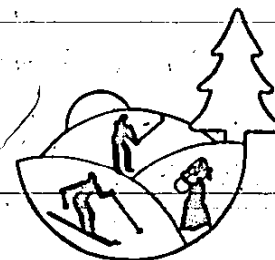
WE HAVE
MORE THAN
JUST SNOW

Pine Knob



Pine Knob... a natural for lovers... to meet, and to enjoy life's offering of beautiful surroundings, and so much more. Here you'll find the facilities for bridal showers, rehearsal dinners, and receptions. Accommodations for large or small groups! Call 393-0772 to plan your next party.

Pine Knob
Ski Resort



7777 PINE KNOB ROAD, CLARKSTON, MICH., GASHABAW ROAD EXIT OFF I-75 PHONE 394-0772