

# Be a guest at your own party

GIVING A SUCCESSFUL holiday party is an art anyone can master. One sure key to success is to relax and have fun yourself. It sets the mood for guests to enjoy themselves as well.

Another essential ingredient is a carefully planned menu that avoids last-minute crises. Since preparation time often is limited during the holidays and trying out new complicated recipes can create pressure, a harried chef can rely on unusual condiments and preserves to add flair and excitement to everyday recipes he feels comfortable preparing.

"Condiments offer variety, look sumptuous and even can enliven a party as conversation starters," said Myra Sable, entertaining consultant and president of Sable & Rosenfeld Foods Ltd., manufacturers of all-natural condiments and preserves.

Relishes, mustards and preserves offer a range of flavors, textures and subtle tastes when used as glazes, dips or served as accompaniments. Plain roast chicken or turkey becomes festive when served with a tarragon mayonnaise. A baked ham glazed with a Russian-style mustard and an exotic relish is a delicious and unique presentation. An array of different mustards and relishes surrounding raw vegetables and relishes meats and cheeses gets guests talking as they make selections and share their curiosities with each other.

For surefire party success, Sable offers the following tips for entertaining with condiments:

Consider the nature of the party, whether it's for cocktails or dinner, buffet-style or a sit-down affair, the time of day and number of people.

Decide what foods will be the focal points, the showpieces. Then select other dishes to complement them, planning to serve a balance of cold and hot dishes so that most of the menu is even more diverse and exciting.

Presentation is important. Serve the condiments in attractive bowls

or decorative pots. Garnish trays with seasonal fruits and flowers.

Ethnic breads add to sandwich-making fun. With cocktail-size bread slices, guests can fix several sandwiches enabling them to try a variety of condiment choices.

Following are samples of party recipes included in Sable's book on entertaining to be published by Bantam Books.

## MYRA'S ROSY MUSTARD DIP

1 cup sour cream or yogurt  
2 tbsp. tomato paste  
2-4 tbsp. dill mustard, basil, mustard or garlic mustard  
2 tbsp. fresh parsley, chopped  
1/4 tsp. cayenne pepper (optional)  
Salt and pepper to taste  
1 cup heavy cream

Mix sour cream with tomato paste, mustard, lemon juice, parsley and spices. Just before serving, whip cream until stiff. Fold whipped cream into mustard-herb mixture.

Serving suggestions: This piquant, flavorful dip is ideal with vegetables, sausages and meatballs.

## SWEET AND HOT MUSTARD CHICKEN

4-6 tbsp. sweet butter  
3 lbs. skinned broiling chicken, cut into serving pieces  
4 tbsp. Russian-style mustard  
2 scallions, finely chopped  
1/2 tsp. cayenne pepper (optional)  
3-4 cups fine fresh bread crumbs

Melt butter in skillet until foaming. Sauté chicken pieces 8 to 10 minutes each side. Put aside.

Mix pan juices with mustard, scallions and cayenne. Whip into creamy blend and spread liberally all over chicken. Then roll chicken in fresh bread crumbs, pressing to adhere.

Broil 3 to 5 minutes each side under preheated broiler or until coating is toasty brown. Drizzle with remaining mustard sauce and serve hot or cold.

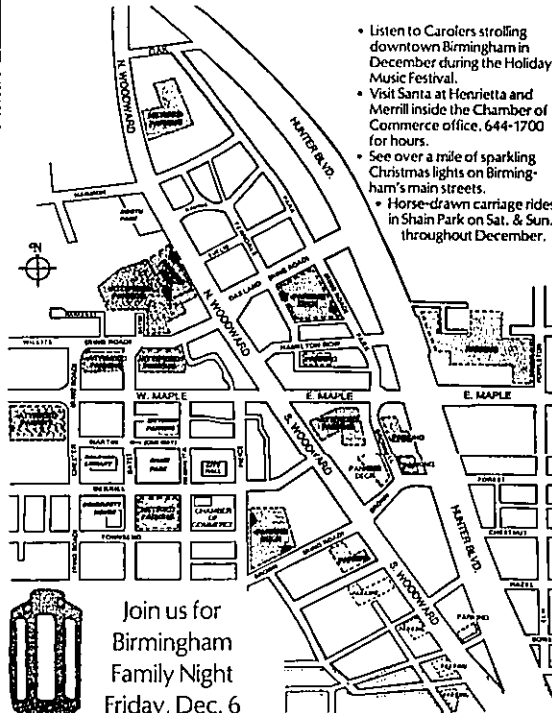
PARK FREE in

# Birmingham

with Validated Parking

Many merchants in Birmingham will validate your parking ticket from any public attended parking facility. The public attended parking facilities are conveniently located in all areas. Ask your retailer to validate your parking ticket.

Fun-Filled Holiday Activities for Every Member of the Family!



- Listen to Carolers strolling downtown Birmingham in December during the Holiday Music Festival.
- Visit Santa at Henrietta and Merrill inside the Chamber of Commerce office, 644-1700 for hours.
- See over a mile of sparkling Christmas lights on Birmingham's main streets.
- Horse-drawn carriage rides in Shain Park on Sat. & Sun. throughout December.

Join us for  
Birmingham  
Family Night  
Friday, Dec. 6



The following pages are filled with Holiday Delights from the merchants of Birmingham...



# Birmingham

