

Holiday menus continue families' traditions

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"It was a Christmas tradition to eat before Christmas, Christmas Eve and Christmas Day," she said of the cake, which reflects the family's Swedish heritage.

"After I married, my husband would say, 'Make that date cake.' He

suggested we make it for friends, since we moved here." Champagne makes the cake in bulk every year, and they give it to close friends for a Christmas present.

The couple has three daughters, ages 16, 13 and 5, and although none of the girls have started baking like cake yet, the recipe probably will be handed down by them. "My older

daughter said she likes it," Champagne said. Her husband's heritage is French. "They have pork pies. That's part of our Christmas tradition here. We serve a large meat pie as the main course for supper on Christmas Eve."

ROY SLADE, president of the

Cranbrook Academy of Art in Bloomfield Hills, likes to make his own special Bloody Mary during the Christmas season. Slade, who is divorced, said, "On Christmas Eve, I will mix Bloody Marys for my friends at lunchtime, at a High Noon Bloody Mary Party at Saari-nen House (the president's residence at Cranbrook)."

"Whenever I have Bloody Marys, I like to have snacks with it," he pointed out. Besides nibbles such as pretzels, he cuts up pork pies into quarters or eighths. Slade serves them with chutney and big pickled onions.

"Also Wensleydale Cheese, a cheese from Yorkshire — it's very white and very dry — served with

digestive biscuits, which are round and rather sweet.

"It's very English, like hors d'oeuvres. With Bloody Marys it will be superb."

Slade, who is Welsh, buys all his party food from Ackroyd's Scottish Bakeshop in Birmingham, or shops in Canada.

Recipes win top grades from college presidents

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CALIFORNIA VEGGIE PUFF
(From Carol Peterson Nicholson)
Steam until tender only:
1 head cauliflower
1 large bunch broccoli

Cut in pieces and blend into following mixture:

1/2 cup light mayonnaise
1 can cream of mushroom soup
1/2 cup grated sharp cheddar cheese
1 beaten egg
1 tablespoon lemon juice
1 large jar pimientos (diced)
Spoon into buttered casserole

Sprinkle on top:
1/2 cup fine dry bread crumbs mixed with 2 tablespoons melted butter
Finish with 1/2 to 1 cup slivered almonds

Cover. Bake at 350 degrees 30 minutes. Serves 6-8.

SWEDISH CHRISTMAS DATE CAKE

(from Emille Champagne)

2 10 ounce packages of chopped dates
2 teaspoons soda
2 cups boiling water
2 tablespoons shortening
2 cups sugar
2 eggs
1 cup chopped pecans
3 cups flour
1/2 teaspoon salt
2 teaspoons vanilla
1 cup maraschino cherries (chopped)

Sprinkle the dates with 2 teaspoons soda. Pour the 2 cups of boiling water on the dates. Let mixture cool.

Cream sugar and shortening, add the eggs, nuts, cherries, vanilla and beat. Add the date mixture and stir well. Add flour and salt (sifting together).

Bake in 350 degrees oven for 50 minutes or until done.

It makes three, eight by four by two loaves or can be made in a tube cake pan.

BLOODY MARY

(from Roy Slade)

Vegetable juice, large can worcestershire sauce
tabasco
1 lemon
pepper
horseradish
limes
celery

Chill the glasses. It always makes a Bloody Mary better. Put the vegetable juice in a pitcher. Add worcestershire sauce (about three teaspoons) and a few drops of tabasco. Squeeze in one lemon. Add sprinkling of pepper. Add two teaspoonsful of horseradish. Mix.

Put ice cubes into chilled glasses. Add vodka to taste. Pour in Bloody Mary mixture and stir. Slice lime, put cut in it and insert on glass rim. Put stalk of celery (or can use dill pickle) in glass.

Because it is green, lime is more festive for Christmas. In summer, use lemon.

Plan to let host enjoy party

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least expensive and the colors available can really change the feelings of a room when surrounded by silver ornaments, evergreen boughs and holiday figurines.

So this year, if you're throwing a simple soiree for a few friends or the fast-bash of the season, a little planning with the right recipes and mood settings are all you need. Do as much as you can before the big event so that you too, can enjoy the company. Try these great holiday recipes at your next holiday party. Bon Appetit!

ROQUEFORT GRAPES

8 ounces cream cheese, softened
2 tablespoons cream
4 ounces Roquefort cheese
1 bunch seedless grapes
1 cup toasted and finely chopped pecans

Combine the cream cheese with the Roquefort and cream. Mix well. Dip individual seedless grapes into the mixture and coat completely. Roll in toasted chopped pecans. Chill until ready to serve.

CRAB STUFFED SNOWPEAS

1 small can flaked crabmeat, drained
1/4 cup parmesan cheese
1 tablespoon lemon juice
1/4 cup mayonnaise
3 dozen fresh peas

Combine crabmeat with parmesan cheese, lemon juice and mayonnaise. Mix well. Sift open peas and stuff with the crab mixture. Arrange on a platter and enjoy.

CAJUN SHRIMPS (Great hot or chilled)

1 stick (1/2 cup) butter and margarine
2 ounces Worcestershire
1 teaspoon tobacco
the juice of 1 lime
1 tablespoon black pepper
3 cloves garlic, finely chopped
3 pounds cleaned shrimp

Combine all ingredients except shrimp in an ovenproof casserole. Heat to melt butter and margarine. Add shrimp, stir to coat the shrimp and bake, uncovered at 350 degrees for 15 minutes, stirring once. Serve hot or chilled.

CAMAMBERT MOUSSE

1 pound camembert cheese, rind removed
2 tablespoons cream
1/4 cup dry Vermouth or apple juice
3 drops Tabasco

Dice cheese into small cube. Heat, stirring constantly until melted and smooth over low heat. Add remaining ingredients and mix well. Pour into a lightly oiled holiday mold and chill until firm. Garnish with assorted crackers.

EASY HOLIDAY PUNCH

one fifth (28 ounce) light rum
1 large can (12 ounce) frozen lemonade mix
1 small can (6 ounce) frozen limeade mix
1 liter 7-Up
water

In a holiday punchbowl, add the ingredients as listed. Add water to fill the bowl within 2 inches of the top. Place the entire bowl in the freezer and freeze until firm. Remove from freezer 30 minutes before serving. Stir.

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