Birmingham's Best Kept Secret
GIFTS • ACCESSORIES • LUGGAGE ... by Char
Hostess Gifts • Unique Candles • Gourmet Delights
Everything 20% OFF retail
870 Bowers, Birmingham
(1 block east of Hunter across from Baker's Square)
313-646-9336
Mon-Sat
Hunter Adams
Bowers
...a quiet little place

Party Time
Let Us Entertain You...

Angel Treasures
Gift Boutique & Collectables
NEW STORE
We Have
2,000 Angel Related Items
It's Heavenly to be in Royal Oak
Angel Lester
Open 7 days
401 N. Main St. (N. of 11 mile) 548-5799

ASK FOR SALLY 258-5788
CATERING
FAX US 258-DANA
FOR GROUPS 20-5000
• Kids Parties • Garden Parties • Reunions
• Holiday Parties • Grand Openings • Nurses
• Banquets • Meetings • Seminars
• Bar Mitzvahs • Open Houses • Showers
• Proms • Receptions • Retirements
• Special Parties • Rehearsal Dinners • Meetings
Your complete party outfitter
• Hors D'oeuvres
• Buffets - Hot & Cold
• Party Trays For All Occasions
• Complete Dinners
• Complete Alcoholic Beverages
• Banquets
• Delivery & Service
ORIGINAL DINNER AND GIFT WAREHOUSE CATERING
1591 Haggerty (at Maple) Walled Lake, MI 48390
Phone 624-3757

SOMETHING EXTRA:

HOLIDAY ENTERTAINING

Deck those halls and more - 'tis the season to decorate

BY JOAN BOHAM
SPECIAL WRITER

Each of us defines the holiday season in our own personal way, but embellishing our surroundings is an undeniable part of the season.

This is not the time for minimalism. Even those among us who sneer at Martha Stewart the rest of the year are gliding walnuts and pecans, feeling oh-so-creative as we dip little brushes into little pots of gold paint.

From wherever the urge to decorate originates (the ancient Romans decorated their villas with greens and exchanged gifts at the same time of year), we're fortunate to have a huge choice of resources to facilitate our decorating, and myriad sources of inspiration to guide us.

At Decorator's Walk, in Troy's Michigan Design Center, Jeffrey Thompson chose a "Festival of the Animals" theme to decorate a 7-foot French Empire buffet.

"I like a warm, natural, woodsy look for Christmas," says Thompson. "So I selected carved animals, such as the two wood partridges, which complement the painting of partridges and peacocks hanging over the buffet.

■ 'Our clients are using every fruit and vegetable imaginable, in latex, papier-mache, even marble, to ornament wreaths, trees, or to fill containers, such as wicker baskets or brass bowls.'

John McGowan
Bordine's, Rochester

The painting is swagged with roping, as is the buffet. Pine cone wreaths on the buffet rest against the painting and unify the two, as does plaid wired ribbon intertwined with the roping, and pine cones scattered over the buffet.

Candles for color

"In addition to the ribbon, red beeswax candles in varying heights add color. There are six classic bronze candlesticks on one side of the buffet, balanced by four candlesticks representing the seasons on the opposite side.

"When the candles are lit, the bronze reflects the gleam of candlelight, as do brass and copper touches on the other wood carvings. I felt that standard lights were a little too glitzy for this design scheme," adds Thompson. "But the actual and reflected candlelight is very subtle, and just right."

Some people just shop the produce department for their decorating supplies. Try hollowed-out oranges filled with votive candles or tea lights. When the candles are lit, the heat will release the oils from the orange rind and scent the room. Or, straighten out a wire coat hanger, thread small oranges on it, and form the wire into a circle to fit inside a green or white wreath.

What could be more festive that big bowls of shiny Red Delicious and Granny Smith apples? If you have the time, trim each apple with narrow ribbon tied in a bow.

Fruits, veggies are in

According to John McGowan, manager of the flower shop at Bordine's in Rochester, "Our clients are using every fruit and vegetable imaginable, in latex, papier mache, even marble, to ornament wreaths, trees, or to fill containers, such as wicker baskets or brass bowls.

"The trend began last year; he said, "and is stronger than ever this year.

" One of the 18 theme trees in the shop is criss-crossed lavishly with heavy, wired, salmon, lemon yellow and sage green ribbon, for a tapestry effect. We used burgundy and salmon glass ornaments, and lots of grapes, pears, oranges and other fruit, set off by amber lights. It's just yummy."

Tree as a diary

For Beverly Pierson, A.S.I.D., of Pierson & Pierson Design Studio in Birmingham, Christmas is a time for nostalgia. "My tree is a record of all the nice things that have happened to me since last year," says Pierson. "I was a member of a wedding party in August, and I saved the bouquet to put on the tree. I did the same with the flowers that my daughter gave me for Mother's Day.

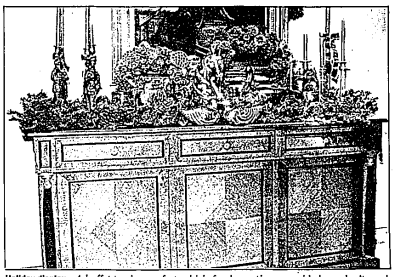
"I also cut out pictures of angels and framed them in papier mache frames that I sprayed with gold paint, and hung those on the tree. You could just buy inexpensive frames and spray them gold and frame favorite Christmas cards from last year, or family photos.

"Gold paint and wired ribbon are two of my essentials for holiday decorating: they're festive, easy to use, and don't require much time. Just use them lavishly for an opulent look."

Jeanne MacKeller, floral designer for Chapman House in Rochester, also loves wired ribbon. "For a brilliant, regal look on a mantel, I've used 8-inch-wide gold ribbon woven in and out of fresh greens. It's so simple, and so dramatic," says MacKeller, who also favors spraying twigs gold and white and arranging them with fresh greens and clear lights.

"This year customers are snapping up topiaries decorated with fruit or flowers. It's the European influence. We also used topiaries in our contribution to Meadowbrook Hall."

MacKeller recommends that the mantle, staircase, Christmas tree, and perhaps even the front door share a common theme to tie them together.



Holiday display: *A buffet top is a perfect vehicle for decoration - provided you don't need it for serving. Here, a "Festival of the Animals" theme enhances a 7-foot French Empire buffet.*

WIDEN HORSE
SUNDAY BRUNCH BUFFET
• Sundays 10:00 a.m. - 2 p.m.
Adults $10.95 • Children 5-12 $7.95 • Under 5 Free
Call for Reservations
3 Great Banquet Rooms For Your Holiday Party
5725 Rochester Rd. • Troy • 879-1555
At Sylvan Glen Golf Course between Long Lake Rd. & Square Lake Rd.

Mandarin Palace
Chinese Restaurant
★★★ Rating by the Detroit News
Experience the finest in Szechuan and Hunan Cuisine. The atmosphere is warm and inviting and the well-trained staff will tend to your dining needs.
HOUSE SPECIALTY
GENERAL TSO'S CHICKEN
We Use Pure Vegetable Oil Cholesterol Free
- COCKTAILS -
CARRY-OUTS WELCOME
1600 Rochester Rd., Troy
Corner of Maple
689-2123

Save $5 OFF Any
Gift Basket or
Nut & Chocolate Tray
only with ad
expires 12-4-93
Choose from a huge selection or custom made to order
The Vineyards Cafe
2168 Northwestern Hwy.
Between Middlebelt & 14 Mile
Farmington Hills
855-9463

Cook dishes that you love and are comfortable with for the holidays

BY GERI RISCHELER
SPECIAL WRITER

It can't be that time again. Time to sift through the recipe file and plan the most scrumptious dinner menus of the year. Some may need to be formal and others will need to include the grandparents and the kids. Oh, and don't forget the annual holiday office party. The question of the hour though is how to plan and execute them all without becoming frz-z-z-z-l-ed.

Although I have been planning menus and cooking holiday dinners for umpteen years, there's nothing like consulting a few experts for new inspiration.

So I turned to chef Rick Halberg of Rik's The Restaurant in West Bloomfield. Halberg, who began his career as a caterer in 1984, likes to keep his menus simple, and is certainly accomplished in this art.

To ease the pain of holiday cooking, he suggests, "cook dishes that you love and make only the recipes which you feel comfortable preparing." He prefers cooking comfort foods with Mediterranean influences such as French, Italian, and Spanish. "They're great flavors, they blend well together in a menu and don't take lots of time to prepare," he said. One thing which some folks forget during menu planning is maintaining a balance of starches, proteins, fruits and vegetables, he added.

When planning a party menu, Halberg recommends using the freshest seasonal ingredients. He said, "A good balanced holiday menu is one which could be served anytime throughout the season. One of his favorite menus which works well for a sit down dinner as well as a buffet menu includes: An appetizer or antipasto dish made with shaved prosciutto accompanied with caramelized pears topped with melted gorgonzola cheese. Follow the appetizer with a simple arugula salad tossed with extra-virgin olive oil and lemon juice.

For the entree, serve a whole, baked red snapper garnished with fresh, sliced fennel and sliced artichoke bottoms. Accompany the fish with a side dish of steamed orzo and olives. For dessert, Halberg suggests an orange-cardamon creme brulee custard which can easily be made ahead.

Halberg says that before you sit down to plan a menu, "You need to be aware of the likes and dislikes of you guests. Its important to make food that they're going to enjoy." He also said, stay away from dishes which are too esoteric such as a squid salad.

SANTA FABIO

■ 'A good balanced holiday menu is one which could be served anytime throughout the season.'

Chef Rick Halberg

A groaning board

One of his favorite ways for entertaining a crowd is to set up a groaning board or antipasto table. "They're very versatile. Everything can be made ahead and you don't need to rely on help to serve or pass dishes."

When planning an antipasto table, you'll need to serve one or two pasta salads, a tray of fresh cheeses, a plate of smoked Italian meats such as thinly sliced prosciutto, baskets filled with freshly sliced rustic Italian and French breads, tray of roasted sliced peppers in an olive oil dressing and a few large roasted whole garlics. The desserts which compliment a buffet of Mediterranean dishes need to be kept simple. Halberg suggests small Italian cookies such as biscotti and amaretti.

Theme parties

Caterer Juliette Jonna loves to plan theme parties for any occasion but especially the winter holidays. Jonna, a self-taught cook, has become more than a caterer, given the past 10 years, planning parties every day of the week. During the holidays she'll be catering up to 10 parties a day, each serving anywhere from 10 to 250 guests. All of which will be created in each of the four fully-staffed kitchens at The Merchant of Vino in Birmingham, Southfield, Troy and Ann Arbor.

Jonna, like Halberg, likes to design a menu to incorporate Mediterranean flavors. Recently, a client asked her to create a Hanukkah menu with a creative twist. The menu begins with a chicken liver pate served with cornichons, and a smoked salmon served with sliced red onions, capers and dill sauce. The first course will include a wild rice mushroom-barley soup.

Osso-bucco accompanied with risotto lattice pancakes will be served for the entree with a side dish of sauteed spinach, olives, raisins and toasted pine nuts tossed with balsamic vinegar. For dessert, Jonna suggested a sundried cherry croissant pudding with creme anglais sauce and fresh strawberries served in a balsamic vinegar sauce with madeleines.

This menu was designed to serve 20 people and would work well for a dinner party no matter the occasion or holiday during the winter season.

Jonna likes this menu because "it gives lots of choices for guests. If you need to serve 40 guests, use the same menu but add a course of Cornish hens stuffed with a chestnut filling."

The significance also of this menu in particular is that everything can be made in advance and then reheated just before serving. Jonna said. "With so many women working there's so little time to prepare and shop for holiday cooking." Preparing a meal which can all be made in advance eliminates the tension, she added.

Jonna says, the first step in party planning needs to establish the date, time, location, number of guests and the type of party before you can decide on what to serve. She says, "you also need to ask how many men and children will be attending. It's important to include everyone's taste and especially whether or not there are guests who might be on a special diet. You don't want them to feel left out."

The beverages which are served throughout the holiday season need to be incorporated into your menu plans to complement each meal. Jonna suggests examining each course carefully when selecting a beverage. When serving coffee, she recommends serving a variety of flavored hot coffees.

The recipes which follow are from the files of Juliette Jonna:

CHESTNUT CHEESECAKE

1½ cups chestnut puree
Butter
½ cup graham cracker crumbs
2 pounds mascarpone or ricotta cheese
½ cup half-and-half
4 eggs
1½ cups sugar
2 tsp vanilla extract
pinch of nutmeg

Lightly butter a 9-inch springform pan. Dust the inside of the pan with graham cracker crumbs, rolling the pan around to coat it evenly.

In a food processor, combine the remaining ingredients. Process the mixture until it is very smooth, about 30 seconds.

Transfer the mixture to the baking pan. Place the pan on a baking sheet and wrap it in a wet terry cloth towel around the bottom. Put it in a 200-degree oven and bake for two hours. Turn off the oven and let the cake remain in the closed oven for one hour. Remove the pan to a rack to cool thoroughly then put the cake in the refrigerator to chill thoroughly. Serves 12.

RASPBERRY KIWI DIP

3 pounds mascarpone cheese
16 oz egg nog
½ cup warm milk
1 pound chopped white chocolate
2 pints fresh raspberries
3 fresh kiwi, cubed in small pieces

Melt the chocolate in double boiler, add warm milk until mixture is smooth. Cool at room temperature.

Mix with mascarpone and egg nog, add kiwi and raspberries and chill for at least one hour.

Serve with chocolate covered potato chips, Lady Fingers, or Biscotti, etc.

Let us plan your holiday party or prepare specialty gift baskets or trays
Call us to supply your party needs or cater your holiday parties for home, office, clinic, hospital, or school
Exceptional Service • Linens • China • Flatware • Wallstaff • Pastries • Centerpieces • Entertainment • Reasonable Prices
la petite fleur
party planning specialists
818 Bowers • Birmingham
642-2491

WHERE ALL OF YOUR Wedding Dreams COME TRUE
L'Elite Bridal Boutique
10-75% OFF
Sample Gowns
Take Any Additional
10% OFF
for CASH & CARRY purchases
Free bridal bouquet (up to $150.00) with any ordered Bridal Gown $500.00 & up.
Orlando Wedding Gowns
GROUP DISCOUNTS AVAILABLE
NOW thru NEW YEAR'S EVE
COME IN AND SEE OUR LARGE SELECTION OF:
• BRIDAL & ESSENTIAL DRESSES
• BRIDAL GOWNS • BRIDESMAIDS
• MOTHER OF THE BRIDE • FLOWER GIRLS
• MOTHER OF THE GROOM • BRIDAL GOWNS
• FLOWERGIRLS • SHOES
• TUXEDOS • JEWELRY
EVERYTHING YOU NEED FOR YOUR WEDDING
WE WILL MATCH THE PRICE YOU HAVE SEEN ELSEWHERE
(313) 557-2670
Mon.-Thur. 10-8
Fri. & Sat. 10-6
Southfield Plaza, Southfield Road & 12½ Mile

Celebrate New Year's in Style!
At River Crest
$60 Per Person
$120 Per Couple
Doors Open 7:30 pm
Extraordinary Buffet 8-11 pm
A Fine Bottle of Champagne at Midnight
Continental Breakfast
Noise Makers & Party Hats
*Music by Warm the DJ
100 W. Avon Rd., Rochester
Corner of Avon & Livernois
RIVER CREST
Reservation Only • 652-6700

For the person who has it all.
Really. Give a one-year subscription to Observer & Eccentric On-Line! and save yourself a lot of anxiety this Holiday season.
If they have a PC and modem—On-Line! is the perfect gift for the person who wants to access stock and mutual fund quotes, play on-line games, file important information, send internet and e-mail communications, share news . . . and a whole lot more.
Ordering is as easy as picking up your phone (have your Visa or MasterCard ready). Call 953-2267
FREE INTERNET WITH ALL SUBSCRIPTIONS
Three months (2 hours a day) — $20.85
Six months (2 hours a day) — $35.70
One year (4 hours a day) — $59.40
Family membership available

Manny's
LIQUOR SHOPPE
IMPORTED BEER • WINE • LIQUOR
738 N. Main Street • Rochester
651-9480
KAHLUA
$14.95 750 ml
(after $4.00 mail-in rebate)
Come in & see our many in-store specials
Gift Baskets made to order for any occasion
Champagne Brut 1.5 Liter Veuve Ivoire $7.99 Save $10.00
&
Square Lake Party Shoppe
42951 Dequindre
828-7245
10% OFF
Cases of Wines & Champagnes
(Excluding Specials)
HEINEKEN BEER
12 - 12 Oz. Bottles
$10.99 + Deposit
Cold or Warm

Company Coming?
Leave the cleaning to us!
With the hustle of the holidays, who has time for the hassle of housework? Call Merry Maids for a FREE estimate.
merry maids.
SAVE $10.00 ON YOUR FIRST HOUSE CLEANING SERVICE
647-6680