

## The Wine

### WINE WITH FOOD

What kind of wines to serve with certain foods is a subject about which many contradictory words have been written. You can serve any wine you like with any food you like provided the people who eat and drink with you share the same taste.

However, a little experimenting with the more traditional food and wine combinations will soon persuade you that there are good reasons to mate certain wines with certain foods simply because both taste better.



**FISH:** Dry white wine, dry sherry.  
**SEAFOOD:** Dry or medium-bodied white wine or a light red wine.

**CHICKEN and other fowl:** Light or full red, or white wine, depending on the way the bird is cooked and on its richness, as well as how rich the sauce is. The richer the food, the fuller flavored the wine.

**Gold chicken:** A light white wine; roast chicken a fuller one in a light red wine; capon or turkey (which is much richer) in a full red wine; a cream sauce takes a full white wine; roast duck a full white or medium-full red wine and the same goes for geese.

**If the duck is cooked with a certain sauce, the same wine should be served as the meat.**

**VEAL and pork:** Full white wine; light red wines, roast.

**BEF and lamb:** A full red wine.

**LIAM:** A full white or medium-full red wine, or a good wine.

**VENISON and game:** A full red wine for venison, for the more robust game birds like pheasant, duck and quail—a full white wine for wild duck—a medium-full red.

**DESSERT:** Sweet wines for cakes, puddings and fruits, except acid citrus fruit. Or Champagne, not the honey-dew variety but one that is a little sweet.

**CAKE**  
2 pkg (1-lb. 2.5-oz size) yellow-cake mix, or 3 pkg (17-oz size) poundcake mix  
Grated orange peel  
Grated lemon peel  
Water or milk  
Eggs

**APRICOT GLAZE**  
2 pars (12-oz size) apricot preserves  
2 tablespoons orange juice

1 recipe Creamy Decorative Frosting  
Blue, red, and yellow food color

**CREAMY DECORATIVE FROSTING**  
1 cup vegetable shortening  
2 tablespoons butter or regular margarine, softened  
1 cup (1 lb.) confectionery sugar  
2 tablespoons cornstarch  
1/2 cup egg white  
1/2 teaspoon salt  
1/2 teaspoon vanilla extract  
1/4 teaspoon almond extract

1. In large bowl, with electric mixer at low speed, beat shortening and butter until smooth.



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## The Meat



### ROAST TURKEY

Turkey, roasted to a delicious golden brown and fat for a long...

Our recipe serves 16, add either lbs. or birds to your number of guests.

1 (15 or 16 pound) turkey  
1 tablespoon salt  
1/8 teaspoon pepper  
Sage and onion dressing  
3/4 cup melted butter  
1 cup hot water

Wash and dry turkey. Season inside and out with combined salt and pepper. Stuff with sage and onion dressing, packing in loosely. Truss bird and place in shallow roasting pan. Brush all over with some of the melted butter and place in a moderate oven (350 degrees) and allow about 25 minutes per pound. Baste of liquid drippings over the turkey which seem to brown faster than others will ensure an even brown color all over the bird. Remove string or twine to serve.

1. Two days before, make Frosting, Flowers and leaves.  
2. Lay turkey, make glaze, and decorate cake, ready for flowers.  
**MAKE GLAZE:** Put out more in 1500. Grate and flour top 9-by-11-inch round layer cake pan, and a 1-pound shortening can (4-1/2 cups).

3. Prepare 1 package yellow or poundcake mix in a time. Make each as package label direct, adding 1 tablespoon orange peel and 1/8 teaspoon lemon juice to the dry mix and the water or milk and egg called for.

4. Turn batter from 1 package yellow cake mix into 2 prepared 9-by-13-inch pans, filling each half full. Bake 25 to 30 minutes, or until golden brown and top springs back when gently pressed with finger tip.

5. Turn batter from 1 package poundcake mix into 1 prepared 9-by-13-inch pan. Bake 40 minutes. Repeat with second package of poundcake mix.

6. Prepare remaining package cake mix in same way. Measure 1 cup yellow-cake or poundcake batter into shortening can. Measure 2 1/2 cups yellow-cake batter into the 7-inch pan; turn all remaining poundcake batter into the 7-inch pan. Bake the remaining yellow-cake batter in up to 10 minutes.

7. Cool layers in pans on wire racks 10 minutes. Remove from pans; cool completely on wire racks.

8. Meanwhile, make APRICOT GLAZE: Combine apricot preserves and orange juice in small saucepan; heat over low heat, stirring, until preserves are melted. Strain through a sieve, to make a smooth glaze.

9. To assemble cake: If necessary, trim tops of layers to make them even. Place one 9-inch layer

on a 12-inch square of waxed paper. Spread top and side with apricot glaze. Place second 9-inch layer on top. Brush top and side with glaze. Repeat with 7-inch and 13-inch layers. (You may have a little glaze left.)

10. Refrigerate 1 hour.

11. Meanwhile, make Creamy Decorative Frosting: With 1 drop food color, mix 1/2 cup frosting blue, 1/2 cup frosting pink, 1/2 cup frosting yellow. Refrigerate colored frostings for next day; refrigerate the 2 cups white frosting until ready to use.

12. Place cake on serving plate or stand. Turn off waxed paper. With number 4 small writing tip, pipe frosting in concentric design around sides of layers, making each 2 1/2 inches wide.

13. Roll batter bag with white frosting (refrigerate the rest). With number 4 small writing tip, pipe frosting in concentric design around sides of layers, making each 2 1/2 inches wide.

14. Roll batter bag with white frosting. With number 2 star tip, pipe frosting in a shell design around base and top of each tier. Refrigerate cake overnight. Refrigerate remaining white frosting; it will be used to hold flowers in place.

15. Next day: Arrange large roses on cake, as directed. Lay each, and pipe a little reserved white frosting under each rose. Gently press rose into frosting, in place the remaining flowers, piping a little white frosting, rose cake to hold each.

16. Place reserved pink frosting in pastry bag. With number 30 star tip, pipe tiny stars in spaces between flowers. Repeat with reserved yellow frosting.

17. Place reserved blue frosting in pastry bag. With number 4 plain tip, pipe blue dots all over cake.

18. Refrigerate cake 2 hours, or until serving time.