Entertain With Ease And Style



Fay Strickler, Berks County Extension home economist, presents a Veggie Decorated Tree as an appetizer.

LOU ANN GOOD Lancaster Farming Staff

Make holiday entertaining less stressful with some pre-party planning. Do as much as possible ahead of time.

invite? Will it be a sit down meal, a

Make a list of foods to prepare as well as dishes and utensils needed. How will you arrange the

Do shopping well in advance. Prepare as many dishes as possible



Another version of the veggie pizza is Patchwork Veggie Pizza demonstrated by Mary Nicholson at the Holiday Fest, Harrisburg.



The punch bowl is often a place where guests gather during holiday entertaining. Make it an eyecatching centerpiece by placing the bowl inside a holiday wreath arranged with fresh fruit.

more when it's hot.

A festive atmosphere can be induced by lighting lots of candles. Insert votive candles inside apples and oranges and set one at each place setting or group together in a bed of greens.

Don't limit your serving dishes to china and crystal. Serve dip in hollowed-out bell pepper cups or in a hollow-out bread round.

Unless otherwise marked, the following recipes and ideas are from Mary Nicholson, Marg Malehorn, and Carol Ulsh who taught a workshop at the Holiday, Fest sponsored by five county extension offices, from Seasonal Surprises taught by Fay Strickler, Berks County home economist; and from Letie Schadler, Lebanon County extension home economist.

CHICKEN BAGELS

12 mini bagels 2 cups chicken salad 1 red onion 1 apple

Sliced almonds

Split mini bagels in half and toast. Top with your favorite chicken salad and sprinkle with finely chopped red onion. Top each bagel half with apple wedge or toested sliced almonds.



Carol Ulsh Inserts votive candles inside carved out apples and oranges.

CITRUS BERRY CREAM PUNCH

2 packages (10 oz.) frozen strawberries in syrup, thawed

1 can apricot nectar or pineapple juice, chilled

1 quart each vanilla, strawberry ice cream

2-liter bottle ginger ale, chilled Purce strawberries. In large punch bowl, combine puree and nectar. Before serving, top with scoops of ice cream. Add ginger ale. Garnish as desired. Serves 20.

Audra Wood Lancaster Co. Dairy Princess

CINNAMON APPLE FROSTY 16-ounces vanilla-flavored

6-ounce can frozen apple juice concentrate

% teaspoon cinnamon

1/4 teaspoon nutmeg

3 ice cubes

Place all ingredients in blender container; cover. Blend until smooth and frothy. Serve immediately in tall chilled glasses. Serves

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No Fit' Gifts



"Pop this bath coverup over your child and snuggle or let them run," said Julie Wegelin. For more "no-fit" ideas, turn to page B3.