

Put Some Punch In Your Holiday Party Recipes

LOU ANN GOOD
Food And Family
Features Editor

LEESPORT (Berks Co.) — Trying to wrap up last minute details for holiday entertainment?

Want a few ideas to inject some flair into holiday decor and into party fare?

Marjorie Shiner of the Nosegay Florist offers several ideas for creating flower arrangements.

"Don't follow the rules in flower design — do what you like visually," she said. She offered some tips for creating your own floral centerpieces.

- Group colors for impact.
- Insert picks or wooden dowels in apples, pears, and other fruit to hold in place in an arrangement. The wooden dowel swells inside the fruit and holds it in position.

- Use a soup tureen, punch bowl, or pedestal cake server as a centerpiece. Wrap a flowering vine such as Italian russet around bottom of bowl and tie with twis-ties to keep in position. Tuck lemons and limes around the vine or greens.

- Fill a glass with fresh cran-berries. Insert flowers. The cran-berries will keep flowers in position.

- If roses or other fresh flowers droop from an air bubble, place in very hot faucet water, and cut stem. If it doesn't revive, cut off rose head and float in a pedestal glass.

The holidays are the perfect opportunity to delight your guest with some wholesome and great tasting dairy punches.

These drinks are great for a small gathering or a church-filled with people. Not only do they taste great, but you are also getting calcium and other important nutrients that your body needs to stay strong.

So taste today, and vow to make dairy products part of your life, and add more punch to your holiday drinks.

CHOCOLATE FOUNDATION PUNCH

- 2 cups milk
- 2 tablespoons chocolate syrup
- 2 scoops chocolate ice cream
- 1 can 7-Up (12 ounce) for added appeal use cherry 7-Up

Use strawberries frozen in special shaped ice for garnish. Mix all ingredients together and wish lightly. Add ice with strawberries just before serving. Yield 7 servings.

April Shaub



Marjorie Shiner, Nosegay Florist, recommends using a variety of foliage and candles at least 18-24-inches in height for an elegant table centerpiece. The clear flower vase is filled with pinecones.

A-ORANGE NOG PUNCH

- ½ gallon orange-apricot fruit juice
- ½ gallon vanilla ice cream or for lighter punch use orange sherbet plus 1 quart milk
- 2 quarts lemon-lime soda, chilled

Use a two-gallon punch bowl or two 1-gallon punch bowls. Mix together the first three ingredients and stir lightly. Carefully adding ice for garnish.

Karen Shaub

ALMOND EGGNOG PUNCH

- 3 quarts dairy eggnog
- 3 cups milk
- 1 tablespoon almond extract
- Combine all ingredients. Pour into punch bowl.

Kari Martin
Lancaster County
Dairy Princess

HAWAIIAN MILK PUNCH

- 1 quart vanilla ice cream
- 3 cups chilled pineapple juice
- ½ cup orange juice
- 3 teaspoons lemon juice
- 4 cups cold milk

In mixing bowl, while beating softened ice cream gradually add fruit juices, then milk. Beat until frothy. Pour into chilled punch bowl.

Kari Martin
Lancaster County
Dairy Princess

FESTIVE EGGNOG FLOATS

- 1 quart dairy eggnog
- 2 pints peppermint ice cream, softened
- 1 cup chilled ginger ale
- Garnish: peppermint ice cream, small candy canes



Joan Boyd, Bernville, holds an arrangement using wheat, sprays of greenery, eucalyptus, and flowers.

Blend together eggnog and peppermint ice cream. Stir in ginger ale. Serve in tall glasses topped with a scoop of ice cream and a candy cane.

Kari Martin
Lancaster County
Dairy Princess

PARTY PUNCH COOLER

- 1 quart whole milk
- 1 quart sherbet — any flavor
- 1 quart vanilla ice cream
- 3 cups pineapple juice
- 2 cups orange juice
- 3 teaspoons lemon juice

Soften ice cream and sherbet. Combine all ingredients in a large punch bowl. Serve immediately. An ice ring of equal parts of pineapple juice, orange juice, and water may be used if desired. Flavor of sherbet determines punch color. Yield: 20 servings.

Kari Martin
Lancaster County
Dairy Princess

DAIRY GOOD MILK PUNCH

- 1 quart vanilla ice cream (softened)
- 1 quart sherbet of choice (softened)
- 1 pint carbonated lemon-lime beverage
- 1 quart milk

Combine soft ice cream and sherbet with lemon-lime beverage. Add milk slowly before serving and mix until smooth.

Be sure to follow mixing instructions exactly.

This recipe can be modified to suit the occasion, and/or your taste by varying the flavor(s) of ice cream, sherbet, carbonated beverage and/or milk used.

Use your imagination.

Kari Martin
Lancaster County
Dairy Princess

ORANGE MILK PUNCH

- 1 quart orange sherbet (softened)
- 1 quart vanilla ice cream (softened)
- 1 quart milk
- 1 quart ginger ale
- 1 quart orange soda

Beat together all ingredients and serve.

Kari Martin
Lancaster County
Dairy Princess

HOLSTEIN COW PUNCH

- 1 quart chocolate milk
- 1 quart milk
- ¼ teaspoon almond extract
- ½ gallon coffee ice cream

In a punch bowl, combine milk and extract. Add ice cream by scoops and allow to float on top of punch. Or scoop ice cream into glasses; combine milk and extract; then pour over ice cream. Or put in blender for a milk shake, adding milk as needed for desired consistency.

If coffee ice cream is unavailable, dissolve 2 teaspoon instant coffee granules in 2 teaspoon hot water and stir into vanilla ice cream.

Kari Martin
Lancaster County
Dairy Princess

ORANGE CREAMSICLE PUNCH

- 2 quarts vanilla ice cream
- 2 quarts orange sherbet
- 1 quart ginger ale
- 1 quart orange soda
- 2 quart milk

Mix sherbet and ice cream with small amount of milk before adding rest of liquid.

Kari Martin
Lancaster County
Dairy Princess

CRANBERRY EGGNOG CHEESECAKE

Crust:

- 1½ cups crushed coconut bar cookies
- 6 tablespoons butter, melted

Filling:

- 1 cup sugar, divided
- 2 envelopes unflavored gelatin
- ¼ teaspoon salt
- 4 eggs, separated
- 1½ cups dairy eggnog
- 2 packages (8 ounces each) cream cheese, softened
- 1 tablespoon grated orange peel

- 1 teaspoon grated orange peel
- 1 teaspoon vanilla extract
- ½ teaspoon cream of tartar
- 1 cup whipping cream
- 1 can (16 ounces) jellied cranberry sauce

Preheat oven to 350 degrees Fahrenheit, combine cookie crumbs and butter.

Press onto bottom and part way up sides of 9-inch spring-form pan. Bake 8 to 10 minutes, or until golden. Cool completely on wire rack.

For filling: combine ½ cup sugar, gelatin and salt in medium-sized heavy saucepan. Beat egg yolks slightly and combine with eggnog; gradually stir into gelatin mixture. Cook over low to medium heat, stirring constantly until gelatin is dissolved and sauce is slightly thickened. Do not boil.

Remove from heat and cool slightly. Beat cream cheese, orange peel and vanilla until fluffy. Stir in cooked mixture until well blended. Refrigerate until mixture mounds when dropped from a spoon.

Beat egg whites and cream of tartar until frothy. Gradually beat in remaining ½ cup sugar; beat until stiff and glossy.

Beat cream until stiff peaks form. Fold whites and whipped cream into cream cheese mixture.

Puree cranberry sauce in food processor or blender until smooth. Spoon ½ of cream cheese mixture into crust. Top with ½ cranberry puree. Swirl cranberry mixture into cream cheese mixture using a spatula.

Repeat layers twice. Refrigerate several hours or overnight.

To serve: place cake on a serving plate. Loosen sides of cake with a spatula. Carefully remove sides of pan. Refrigerate until serving time. Yield one 9-inch round cake.

SHRIMP DIP

- Mix together well:
- 8 ounces cream cheese, softened

- ½ cup mayonnaise
- ½ cup chili sauce
- 1 teaspoon Worcestershire sauce

- 1 teaspoon lemon juice
- 1 tablespoon minced onion
- ½ teaspoon Season All

Add:

- 1 teaspoon horseradish
- 2 cans small shrimp, drained

Blend well.

Pat Elligson
Millers, Md.

CRANBERRY FRUIT SALAD

- 1 small orange Jell-O
- 1 small cherry Jell-O
- 2½ cups boiling water
- 1 can jellied cranberry sauce, well mashed with a fork
- ¼ cup crushed pineapple, drained
- ½ cup chopped walnuts

Combine Jell-O powders with boiling water until well dissolved. Add crushed cranberry sauce and mix well. Add crushed pineapple and chopped walnuts. Refrigerate until firm. Walnuts and pineapple will rise to the top.

Note: This should not be molded but served in a pretty bowl.



The focal point is an ornamental purple cabbage placed in a round dish and surrounded with heather, seeded eucalyptus, bells of Ireland, or flowers of your choice.

Can be prepared days in advance and keeps well in the refrigerator.

Pat Elligson
Millers, Md.

YULE CAKE

- 1½ cups shelled, whole Brazil nuts

- 1½ cups walnut halves
- 7¼-ounces pitted dates
- ¾ cup chopped candied orange peel

- ½ cup red maraschino cherries, drained

- ½ cup green maraschino cherries, drained

- ¼ cup sifted all-purpose flour
- ¼ cup sugar
- ½ teaspoon baking powder
- ½ teaspoon salt

- 3 eggs
- 1 teaspoon vanilla
- ½ cup seedless raisins

Grease bottom and sides of loaf pan or star-shaped 1½-quart mold, or 2 one-pound coffee cans; line with waxed paper; grease paper.

Place Brazil nuts, walnuts, dates, orange peel, red and green maraschino cherries, and raisins in large bowl.

Measure flour, sugar, baking powder, and salt into sifter; sift over nuts and fruits; mix well.

Beat eggs until light and fluffy in small bowl; add vanilla; blend into nut mixture. Batter will be stiff.

Spoon mixture into loaf or star-shaped pan; or divide between two coffee cans; spread evenly.

Bake loaf in 300-degree oven for 1¼ hours; bake star-shaped mold or coffee cans 2½ hours.

Cool cake in pan 10 minutes; loosen around edges, turn out on wire rack; remove waxed paper; cool completely before slicing. Cake will store well 2-3 months in refrigerator. Makes three pounds of cake.

Reader writes: My mother used this recipe many years ago. We thought it was the best. Very moist and full of nuts.

Anonymous



Maryland's Upper Chesapeake Dairy Princess Kimberly Underwood recommends Cranberry Eggnog Cheesecake for holiday celebrations.