

BRIDES OF '85

Buffet for midsummer bridal shower

Planning a bridal shower for a friend or relative?

To be sure the occasion is as memorable as the wedding day, start with a traditional menu for a buffet luncheon and give the shower a practical theme that is appropriate for the bride's needs.

Not every bride, for example, will need sheets for the bedroom or towels for the bathroom. In fact, she may just have a wish list of needed items to complete her new home. If that is the case, hold a miscellaneous shower that might include any kind of gift.

If the bride-to-be is interested in cooking, consider holding a recipe shower and ask guests to bring their favorite recipe with a small kitchen utensil.

Or, try a picnic shower, which can be informal and fun. Ask guests to pack a gift which is well-suited to a picnic or backyard barbecue.

Whatever the theme may be, choose luncheon fare that will please all. Keep the entree light, whether it is a casserole, sandwiches or salad. Fresh fruits and vegetables with dips are always popular.

Make dessert the special treat — serve fancy petit fours, fruit tarts or a pretty cake. A suggested bridal shower menu follows:

Sunshine Celebration Punch
Cheese Ball with Assorted Crackers
Deviled Eggs
Assorted Raw Vegetables with Dips
Party Dill Seafood Salad
Crusty Bread or Rolls
Cool and Minty Bridal Cake
Fruit Cheese Tarts
Coffee, Tea

SUNSHINE CELEBRATION PUNCH (Makes about 4½ qts.)

1 (46-oz.) can pineapple juice, chilled
 3 cups orange juice, chilled
 ½ cup lemon juice
 2 (32-oz.) bottles ginger ale, chilled
 1 qt. orange or pineapple sherbet, scooped into balls

In large punch bowl, combine juices; mix well. Just before serving, add ginger ale and sherbet.



BUFFET FOR BRIDE — Treat brides-to-be to a shower with sunshine celebration punch, party dill seafood salad and minty bridal cake.

PARTY DILL SEAFOOD SALAD (Makes 12 servings)

1½ pounds small raw shrimp, cooked, peeled and deveined
 1½ pounds fresh sea scallops, chopped and cooked, or bay scallops, cooked

½ cup chopped celery
 ¼ cup finely chopped onion
 1 tablespoon prepared mustard
 1 cup mayonnaise or salad dressing
 ¼ cup lemon juice

1 teaspoon dill weed
 ¾ teaspoon salt
 ¼ teaspoon pepper
 In large bowl, combine ingredients; mix well. Chill thoroughly. Garnish as desired. Refrigerate leftovers.

COOL AND MINTY BRIDAL CAKE 1 (14-oz.) can Eagle Brand sweetened condensed milk (not evaporated milk)

2 teaspoons peppermint extract
 8 drops green food coloring

2 cups (1 pint) whipping cream, whipped (do not use non-dairy whipped topping)
 1 (18½-oz.) pkg, white cake mix
 Green creme de menthe
 1 (8 oz.) container frozen non-dairy whipped topping, thawed

In large bowl, mix sweetened condensed milk, extract and food coloring. Fold in whipped cream.

Pour into aluminum foil-lined 9-inch round layer cake pan. Cover, Freeze 6 hours or until firm.

Meanwhile, prepare and bake cake mix as package directs for two 9-inch round layers. Remove from pan; cool completely.

With table fork, poke holes in layers 1 inch apart halfway through each layer. Drizzle small amounts of creme de menthe in holes.

Place cake layer on serving plate; top with ice cream layer, then second layer.

Frost quickly with whipped topping. Garnish as desired.

Return to freezer until ready to serve.

TIP: Cake can be made 1 week ahead and stored in freezer.

Suggested garnishes: gumdrop candy, spearmint leaves, chocolate flavored syrup, mint leaves, toasted slivered almonds, etc.

FRUIT CHEESE TARTS (Makes 12 tarts)

12 (3-inch) prepared graham cracker or pastry tart-size crusts

1 (8 oz.) package cream cheese, softened

1 (14 oz.) can Eagle Brand sweetened condensed milk (not evaporated milk)

⅓ cup lemon juice

1 teaspoon vanilla extract

Assorted fresh fruit (strawberries, blueberries, kiwi fruit, grapes, pineapple, etc.)

¼ cup apple jelly, melted

In large mixer bowl, beat cheese until fluffy. Beat in sweetened condensed milk until smooth. Stir in lemon juice and vanilla.

Spoon equal portions into crusts. Top with fresh fruit. Brush with jelly.

Chill thoroughly. Refrigerate leftovers.

'Here's to the bride and groom'

At Polish weddings, luck comes to the bride who can drink a goblet of wine without spilling a drop. In Early America, newlywed couples drank a concoction of sack posset, hot spiced milk and brew to give them energy for the night ahead!

In many cultures — and throughout history — liquor and wine have played a big part in weddings. Even in the United States today, a celebration isn't complete until the guests have raised their glasses in a wish for health and happiness.

To ensure that the "spirit" lives on, Bride's Magazine gives couples tips if they decide to providing liquor at their wedding:

□ Decide what you'll serve. First, pick a drink for toasting. Champagne is a

wedding classic, but many marriages have been saluted with sparkling cider, bubbling punch or white wine.

Next, decide whether you'll offer this beverage alone throughout the reception or also have an open bar. It will depend largely on the type of party you have — an afternoon cake and punch reception doesn't call for anything else while an evening dinner dance might.

□ Sample everything ahead of time. Especially try out the punch (a great-sounding recipe may not turn out exactly as you hoped). It should be ice cold and not too sweet to go best with the cake.

□ Determine how much you'll need. You can make sure the drinks last as long as the festivities by counting on each guest having two drinks the first

hour, one more every hour after that. Generally the later your reception, the more guests will drink.

□ Place drink tables so that drinkers and non-drinkers mix easily. Have waiters circulate with drink choices — or have both alcoholic and non-alcoholic beverages at all serving points.

□ Keep a clear head — and make sure your guests do too. Ask your bartender to "mix light" when he feels it's necessary.

Serve some food — perhaps finger sandwiches or hot hors d'oeuvres — to curb the effect of the alcohol. Be sure to offer plenty of good strong coffee before your guests head homeward.

Free guide to special toasts

Never be at a loss for words at weddings, with this informative, free guide to toasts for special occasions.

The new guide offers insight into unique toasting customs from around the world and, with the help of phonetic pronunciations, lists ways to say "Cheers" and good luck in 23 languages.

Produced by the makers of Bell's Scotch Whisky, the guide to special toasts also contains a variety of old-time favorites and famous quotes.

To obtain a copy, mail a stamped, self-addressed business-size envelope to Bell's Scotch "Extra Special" Toast Guide, 888 Seventh Ave., New York, N.Y., 10106.