

## Brides find "affordable quality" in fine silverplated flatware

A return to traditionalism is a trend currently reflected in every aspect of American life. Perhaps nowhere is this more apparent than in the increasing number of marriages that are taking place.

In 1980, more marriages occurred than in any year since the post World War II peak of 1946. Not only does the increased number of marriages mirror a conservative direction, but the choices young couples are making in furnishing their new lifestyles support this trend.

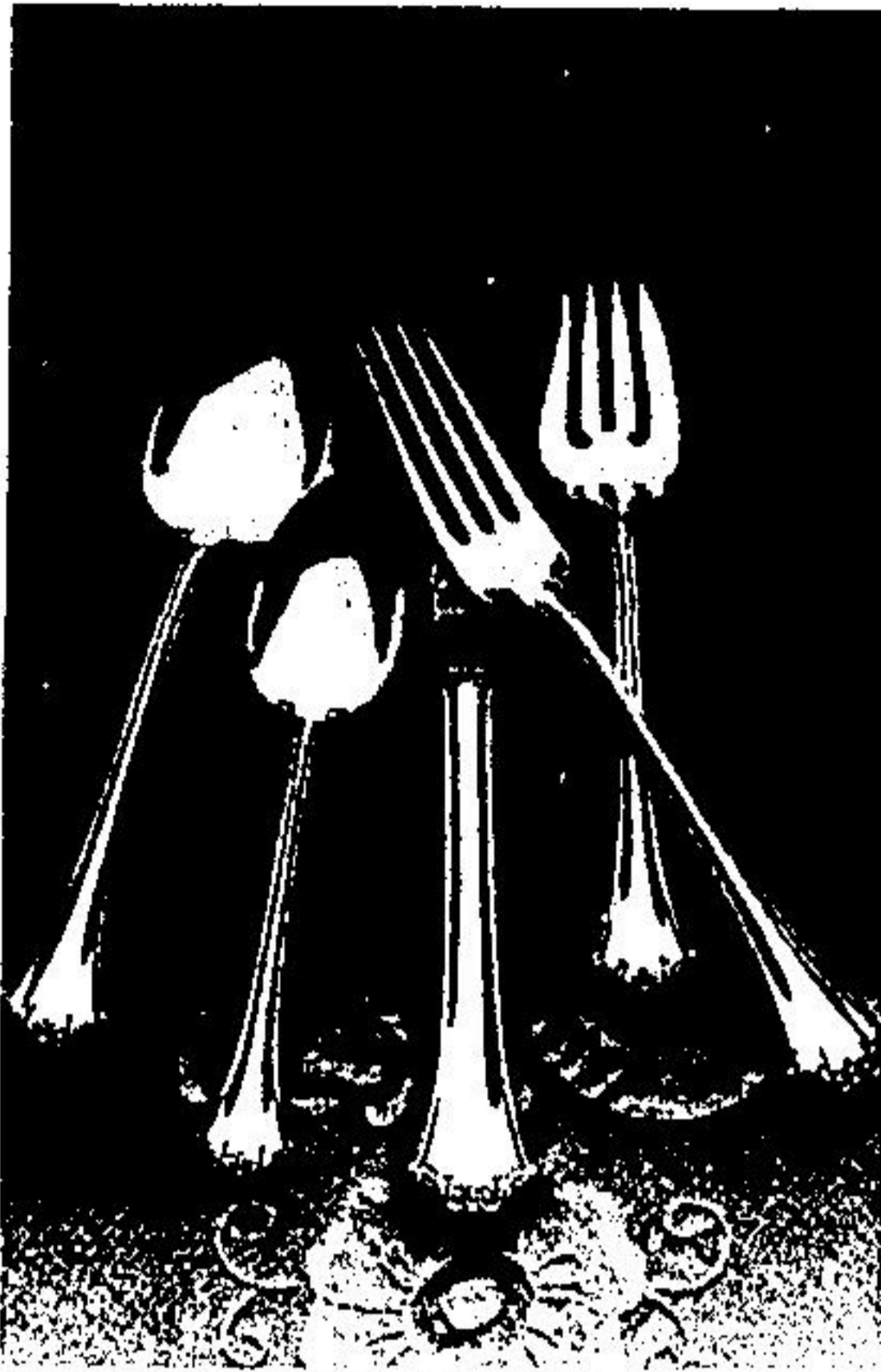
### How to choose

In selecting table-top accessories, for example, soon-to-be brides and grooms increasingly seek "affordable quality." They analyze their options and base their decisions on a careful consideration of what best suits their planned lifestyle.

In silverware, these couples are finding that silverplated products often meet these personal standards of "affordable quality."

Silverplated flatware is manufactured by permanently bonding a layer of pure silver to a base metal through the process of electrolysis. The amount of pure silver used in the electroplating process varies according to the manufacturer; however, the heavier the layer of pure silver, the more durable and valuable the product.

One company, Reed & Barton Silversmiths, uses a heavier layer of pure silver than any other American manufacturer. They put so much of this precious metal on their product that all Reed & Barton silverplated flatware is war-



**TODAY'S YOUNG COUPLES** find "affordable quality" in silverplated flatware. A heavy silverplate finish offers the look of sterling silver at a fraction of the cost. Classical styling, as in this pattern, "French Chippendale" by Reed & Barton Silversmiths, will blend well with contemporary or traditional decor.

ranted to last one hundred years.

According to the experts at Reed & Barton, there are several factors to be aware of in

times of the fork. Are they smooth all around and prop-

erly finished?

Look at the back of the flatware piece. A convex back indicates the use of more metal at the end of the handle. This results in a very well balanced and more substantial piece of

flatware, as exemplified by the "French Chippendale" pattern. Also important is the number of serving and specialty pieces that are available

in the pattern.

Finally, the amount of pure silver that has been used in the electroplating process cannot be determined with the naked

eye. Therefore, it is essential to be familiar with the different manufacturers of silverplated products and the warranties offered by each.

### Kerns Special Feature

Ladies 14kt gold solitaire rings available in:

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20pt.	\$495
25pt.	\$595

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## Shower the bride with love

Having a bridal shower for your favorite bride-to-be? What could be more romantic than this heart-bedecked cake? Its good looks come easily with a minimum of effort.

An angel food cake (bought or prepared from a mix) is cut into three layers and then sprinkled with Amaretto di Saronno, the liqueur beloved by all who are young at heart.

The cake is then filled with pistachio and strawberry ice cream or the guest of honor's favorite flavors. All of this goodness is topped off with a drift of whipped cream garnished with chocolate hearts.

The result is an appropriate and delicious pairing off of ice cream and cake for a most happy occasion.

### SARONNO SHOWER CAKE

1 angel food cake  
1/2 cup Amaretto di Saronno  
1 pint pistachio ice cream  
1 pint strawberry ice cream  
2 cups (1 pint) heavy cream  
6 ounces (1 package)

semisweet real chocolate morsels

With a sharp serrated knife using a sawing motion, cut the cake into three layers.

Sprinkle layers with 6 tablespoons of the Amaretto di Saronno.

Place one layer on a serving platter.

Cut ice cream into slices and place pistachio ice cream on bottom layer.

Top with second cake layer and a layer of strawberry ice cream.

Top with third cake layer.

Place in freezer. In a bowl, mix heavy cream and remaining Amaretto di Saronno and beat until very thick.

Frost the sides and top of the cake and replace in freezer.

Melt chocolate over very low heat until smooth.

Spread chocolate in a 1/4-inch thick layer on foil and chill until chocolate hardens.

With a small cookie cutter, cut hearts out of chocolate and place on top of cake.

Freeze cake until ready to serve. Makes one 9-inch cake.



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