

Advice for catering your wedding

Few people can afford to hire from the list of the top 25 food experts in the country when planning catering for a wedding. But fortunately, advice abounds, and *Bride's* magazine recently consulted members of that list to offer unique suggestions for readers' weddings.

Some of their delectable and diverse tips can be found below in this coast-to-coast sampling of ideas.

• **Stephen Elmont, partner, Creative Gourmets in Boston, Mass.:** "The best parties—whether intimate or very large—involve a lot of guest interaction. That's why I like to do food stations—small tables or stands set up around the room that feature an array of dishes—which encourage guests to mingle."

"Food stations also provide entertainment: Chefs cutting and arranging sushi cooking crepes, tossing pastas, salads. Trying new foods is festive!"

When hiring a caterer: "Remember: Never sign a contract for a menu that you haven't first tasted."

• **Franz Klumper, executive chef, The Pierre Hotel, in New York, N.Y.:** "In the New York area, wedding cake is almost always accompanied by dessert. Use imagination!"

"Consider a raspberry and passion fruit soufflé garnished with fresh raspberries and mint, and served with an orange sauce, or something simpler, like pastry tulips filled with homemade ice cream."

• **George Lang, owner, Cafe des Artistes, in New York, N.Y.:** "Don't serve 'danger' foods—like little birds that will end up in the bride's lap, or vivid red sauces that might add an unwanted design to a maid's dress."

• **Alfred Mayer, executive chef, The Manor, in West Orange, N.J.:** "Simple is

best. Don't worry about being 'gourmet.' After all, very complicated dishes often require guests to sit still, to concentrate on the food, instead of you, the party. Food should enhance your celebration, not distract from it."

• **John F. Wilson, executive chef, The Abbey, in Atlanta, Ga.:** "My strongest advice is to work with a reputable place, caterer. Check references."

• **Paul Prudhomme, chef and owner, K-Paul's Louisiana Kitchen, in New Orleans, La.:** "Big, traditional family parties are still planned in this area. The white, tiered cake is ever popular—perhaps topped with big strawberries when in season."

"Around here, guests often bring dishes to the reception. Some of our favorites? Deep-fried turkey filled with spices. Blackened fish. Gumbo. Guests like to try some spicy food: it's exciting."

• **Rex Hale, executive chef, Brennan's, of Houston, in Houston, Tex.:** "Today, couples are more imaginative when it comes to their wedding cakes. Consider a raspberry cake with mousse filling, a cream cheese mousse cake garnished with fresh strawberries."

• **Jimmy Schmidt, chef and owner, The Rattlesnake Club, in Denver, Col.:** "Mix different textures, colors. For example, vegetables that are crunchy and fresh make the salmon they accompany seem silkier."

• **Alexander Gordon, executive chef, The Beverly Wilshire Hotel, in Beverly Hills, Cal.:** "Every wedding should be different. The caterer shouldn't present you with a set menu to choose from; there should be room for your ideas and imagination! The big wedding menu secret: Presentation. Food is also eaten with the eyes."

Combining function and quality, a cedar chest is a good long-term investment for newlyweds

Even though old-fashioned weddings are back in style, the times have changed and so have the newlyweds of the 1980s. Not only are they older and wiser, but the newly married couples of today are more financially secure and better educated than ever before.

A look at the statistics:
 • Today's first marriage bride is just under 24 years of age and her groom is over 25. In 1966, the bride was only 18.
 • Today's newlyweds often have two salaries and a total annual income of \$40,000 or more.

• The bridal market, although only three percent of all households, accounts for over 10 percent of all furniture and bedding purchases.

Because these couples are smart and sophisticated consumers, they insist on quality and are willing to pay for it. Representing a strong segment of this country's buying power, today's couples

spend a significant portion of their income on home furnishings and are looking for furniture that will prove to be a good investment. Furniture is considered a "big ticket" purchase and is expected to last a lifetime.

Couples across the country are rediscovering the versatility of the cedar chest. It offers the function and quality that today's newlyweds expect in their home furnishings.

An American tradition for more than 300 years, the cedar chest is both an established and, at the same time, a very contemporary piece of furniture.

And for good reason. The "hope chest," with its history of romance, has kept pace with the times.

It was primarily given to young women who were planning to marry or had recently married. These young women generally stored precious laces, linens and other keepsakes in the chest which was placed at the foot of the bed.

While the cedar chest remains a safe haven for valuable heirlooms, innovative designs have changed its image.

The Lane Company, maker of cedar chests since 1912, offers more than 100 styles, ranging from caches and foyers to armoires, in several different woods and finishes. Today's cedar chest can do double-duty as a nightstand, coffee or end table, or even a settee.

"Once a couple finds the chest that is right for them, they'll find innumerable ways to make it an important part of their new home," says Doug Lane, vice president and merchandising manager of The Lane Company.

It is a piece of furniture which performs several functions—in one room or in several. The cedar chest is a perfect choice for newlyweds. Through the years, it grows with the couple to meet their changing needs, tastes and lifestyles.

Choose China with Confidence

(NC) — Once the privilege of a few, and reserved for emperors, kings and nobility, fine bone china tableware is today within the reach of almost all consumers. The tableware you choose will be an important addition to your married life—an integral part of many family dinners and an important component in formal and informal entertaining.

Choosing a china pattern for your table should be as much fun as selecting a new dress or suit for your wardrobe—china is fashion for your table!

To take the trauma out of making this decision, the experts at Royal Doulton have provided some helpful advice. By following their hints you will be able to choose your china pattern with confidence.

If you are a bride you may want to avail yourself of the services of a Bridal Consultant and Registry. Specially trained, the Consultant will offer guidance on all aspects of choosing items for your new home, including tableware, and the Registry will help facilitate your guests choosing gifts which you have requested.

First and foremost, choose what you like—not what your mother, future mother-in-law or best friend likes. Their opinions may help you but allow your china service to reflect your taste. It will then fit in comfortably and naturally with your style and you will enjoy using it every time.

Expert suggests 10 steps to perfect makeup for brides

Glenn Roberts, creative beauty director for Elizabeth Arden has traveled to all parts of the world giving makeup advice to thousands of women—including many brides-to-be.

He's learned firsthand what the problems are and has become something of an expert on bridal makeup. Here are some tips from Glenn on planning the perfect wedding makeup.

1. Don't wait until just before the wedding to experiment with makeup and hairstyles. Start far enough ahead so that you will be comfortable with both the look and the way to achieve it on the day of the wedding.

2. Try out hair and makeup with all the pieces of your wedding ensemble—veil or hat, dress, jewelry—and if possible do it in the actual light of the church or synagogue.

3. Since both dim church lighting and wearing all white tend to "wash out" the features, don't be afraid to wear plenty of color (lively pastels in light to medium shades) and apply it on all parts of the face equally, with no one feature dominating.

4. Have a professional facial a week before the wedding to deep clean skin and pores and give any possible eruptions a chance to heal.

5. If you wear glasses, be sure to

choose eyeshadows bright enough to show through the lenses and maintain the balance of color on the rest of the face.

Also, softly line the eyes on both upper and lower lids with a pencil one shade deeper than the eyeshadow.

6. Treat yourself to a manicure and pedicure a day or two before the wedding so that hands that cut the cake look lovely and feet that stand throughout the reception feel smooth and comfortable.

7. To make lipstick last through the ceremony and beyond, apply Visible Difference Lip-Fix before applying lipstick. It will also prevent lipstick from "feathering"—bleeding out beyond the mouth.

Then line the lips neatly with a pencil and fill in with lip color using a brush.

8. On the day of the wedding allow two hours of quiet preparation before leaving for the ceremony. Sit, don't stand, relaxed in front of a good mirror with plenty of light to do your hair and makeup.

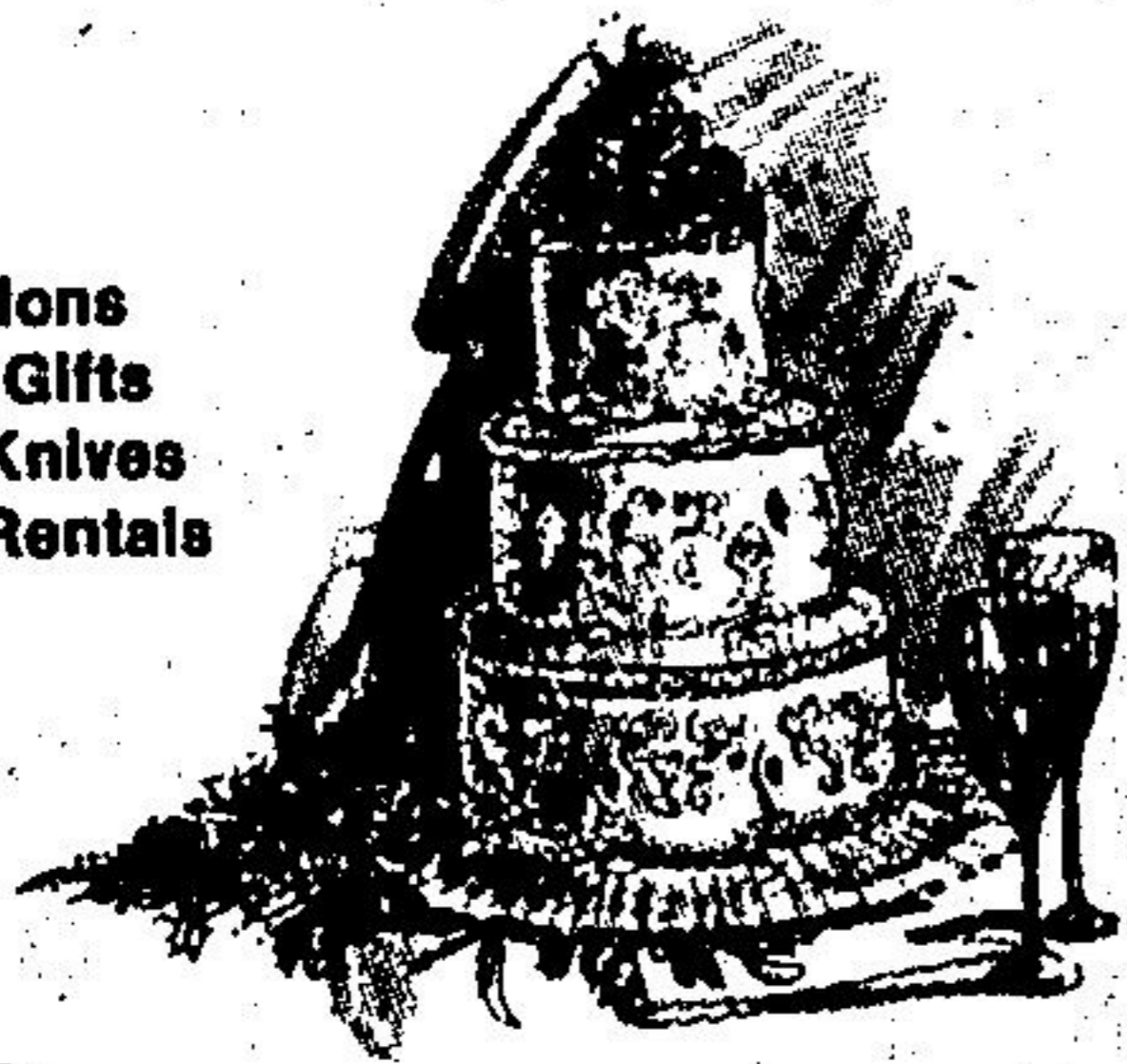
9. Keep a compact, lipstick and tissues at hand with a bridesmaid or mother for quick touch-ups between ceremony and receiving line and after the reception wears on.

10. Relax—if you've followed directions this far, you should be refreshed and ready to enjoy the day looking your radiant best.

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