



TO ADD DAZZLE TO HER WEDDING DAY LOOK, today's bride opts for real gold jewelry. Her favorite pieces are ultra-feminine designs that swirl in step with her romantic bridal attire. Shown here, on her: 14k swirl earrings and seed pearl and 14k necklace by Lisa Taubes; 14k bangle by Limoges Jewelers. On him: 14k wedding band by Christie Frantz. Bridalwear courtesy: Bridal Originals.

A special gift

Give each child a gift to commemorate the day. Something that they can enjoy immediately, like a camera, engraved jewelry or tape recorder, will further remind them of how special the day was

when you became a family.

Celebrate the return from your honeymoon (which you should take *without* your children) with a date for the whole family—tickets to the theatre, or a sporting event.

Sensational shower menu salutes the engaged couple with a tantalizing taste of the tropics

With traditional weddings back in style, the bridal shower is once again an important event to celebrate the couple's engagement.

Today's showers aren't limited to female-only attendance. More parties include both the bride and groom and their friends and family members.

Foods served at modern showers also reflect the current eating styles. With the Caribbean Islands as one of the most popular honeymoon destinations, a shower menu with a taste of the tropics is the perfect choice.

Coconut is a staple ingredient in Caribbean-style cooking, and cream of coconut, a blend of tree-ripened coconuts and sugar processed into a creamy syrup, easily brings the sweet flavor of this tropical fruit to American cooking.

No bridal shower is complete without a beautiful cake. Easy Ambrosia Cake is a moist, rich cake that combines the classic ambrosia ingredients, coconut and orange.

The dramatic, mouth-watering appearance is a direct contrast to the cake's simple one-two-three preparation, based on the use of a yellow cake mix.

Cream of coconut is best known as an ingredient in the popular piña colada drink, and a punch version of this tropical refreshment is just right for a bridal shower crowd.

Pineapple juice, crushed pineapple, club soda and cream of coconut are blended for a non-alcoholic beverage with pizzazz. Add light rum for the original piña colada combination.

With its smooth consistency and sweet flavor, cream of coconut can substitute for similar ingredients such as honey, maple syrup and sugar (plus liquid) in many recipes.

Tropical Sausage Bites is a savory appetizer where cream of coconut adds the complementary sweet taste in a sweet and sour dish.

Salute the engaged couple with a festive island-inspired celebration featuring delicious coconut creations.

EASY AMBROSIA CAKE

(Makes one 10-inch cake)

- 1 (18 1/2-ounce) package yellow cake mix with "pudding in"
- 1 cup Coco Lopez® Cream of Coconut
- 1/2 cup frozen orange juice concentrate, thawed
- 1/2 cup vegetable oil
- 4 eggs
- 1/4 cup water
- Whipped cream, orange slices and toasted coconut for garnish

Preheat oven to 350°F. In large mixer bowl, combine cake mix, 1/2 cup cream of coconut, 1/2 cup juice concentrate, oil, eggs and water. Beat on medium speed 2 minutes.

Pour into well-greased and floured 10-inch tube pan. Bake 50 to 55 minutes. Cool 10 minutes. Remove from pan.

With a table knife or skewer, poke holes about one inch apart in cake, almost to bottom. Combine remaining cream of

coconut and juice concentrate; slowly spoon over cake.

Chill thoroughly. Garnish. Store in refrigerator.

PIÑA COLADA PUNCH

(Makes about 4 quarts)

- Ice Ring®, optional
- 1 (20-ounce) can crushed pineapple, undrained
- 2 (15-ounce) cans Coco Lopez® Cream of Coconut
- 1 (46-ounce) can pineapple juice, chilled
- 2 cups light rum, optional
- 1 (31-ounce) bottle club soda, chilled

Prepare ice ring in advance.

In blender container, combine crushed pineapple and cream of coconut; blend until smooth.

In large punch bowl, combine pineapple mixture, pineapple juice and rum if desired.

Just before serving, add club soda and ice ring or block of ice.

*Ice Ring: Fill ring mold with water to within one inch of top rim; freeze. Arrange pineapple chunks and maraschino cherries on top of ice. Carefully pour small amount of cold water over fruits; freeze.

TROPICAL SAUSAGE BITES

(Makes about 40 appetizer servings)

- 1 1/2 pounds smoked sausage, cut into 1/2-inch pieces
- 1 tablespoon margarine or butter
- 2 tablespoons cornstarch
- 1 (20-ounce) can juice-packed pineapple chunks, drained, reserving juice
- 1/2 cup Coco Lopez® Cream of Coconut
- 2 tablespoons prepared mustard
- 1/4 teaspoon garlic powder
- 1 large green or red pepper, cut into 1-inch pieces
- 1 (8-ounce) can water chestnuts, drained and halved

In large skillet, brown sausage in margarine; pour off fat.

In small bowl, stir together cornstarch, reserved pineapple juice, cream of coconut, mustard and garlic powder; add to sausage in skillet.

Cook and stir until sauce thickens. Add pineapple, pepper and water chestnuts; heat through.

Refrigerate leftovers.

IN MICROWAVE: In 12x7-inch baking dish, combine sausage and margarine; cover with wax paper.

Cook on 100% power (high) 5 minutes, stirring after 2 1/2 minutes; pour off fat.

In 1-quart glass measure, combine cornstarch, reserved pineapple juice, cream of coconut, mustard and garlic powder; mix well.

Cook on 100% power (high) 3 to 3 1/2 minutes or until thick, stirring after 2 minutes.

Pour sauce over sausage; stir in pineapple, pepper and water chestnuts.

Cook on 100% power (high) 3 to 4 minutes or until heated through.

Note: Microwave ovens vary in wattage and power output; cooking times may need to be adjusted.



CREAM OF COCONUT AND ORANGE JUICE combine with a yellow cake mix for a quick and delicious bridal shower dessert.

For a small reception: Individual wedding cakes

PETIT FOURS

- 2 packages (20 1/2 ounces) pudding cake mix
- 6 eggs
- 2 cups water
- 1/2 cup of oil
- Grated rind of 2 oranges

- 1 jar (14 ounces) Ocean Spray Cran/Orange Cranberry-Orange Relish

Glaze

- 3 cups granulated sugar
- 1 1/2 cups cranberry juice cocktail
- 1/4 cup light corn syrup

- 13 cups sifted confectioners' sugar (about 3 pounds)

Preheat oven to 350°F. Grease two 10x15x1-inch jelly roll pans. Line bottoms with wax paper and flour sides.

In a large bowl combine cake mix, eggs, water, oil and orange rind. Beat until just blended. Spread batter evenly in pans.

Bake 20 to 25 minutes or until center when touched springs back. Invert onto wire racks and peel off paper. Cool.

Trim layers so top and edges are flat. Spread one layer with cranberry-orange relish and top with second layer. Cut cake into ten 1 1/2-inch strips. Cut each strip into six 1 1/2-inch pieces—for a total of 60 squares.

Place cakes separately on racks set over shallow pans.

To make glaze, combine granulated sugar, cranberry juice cocktail and corn syrup; heat until syrup boils and clears. Stir in confectioners' sugar.

Place glaze over hot water. Spoon warm glaze over cakes, covering them completely and catching drippings in pan. Drippings may be reheated and reused.

Let cakes cool until glaze is firm. Top with candied flowers and leaves.

Serve with a champagne punch made with cranberry juice cocktail and frozen strawberries.

The Perfect Wedding

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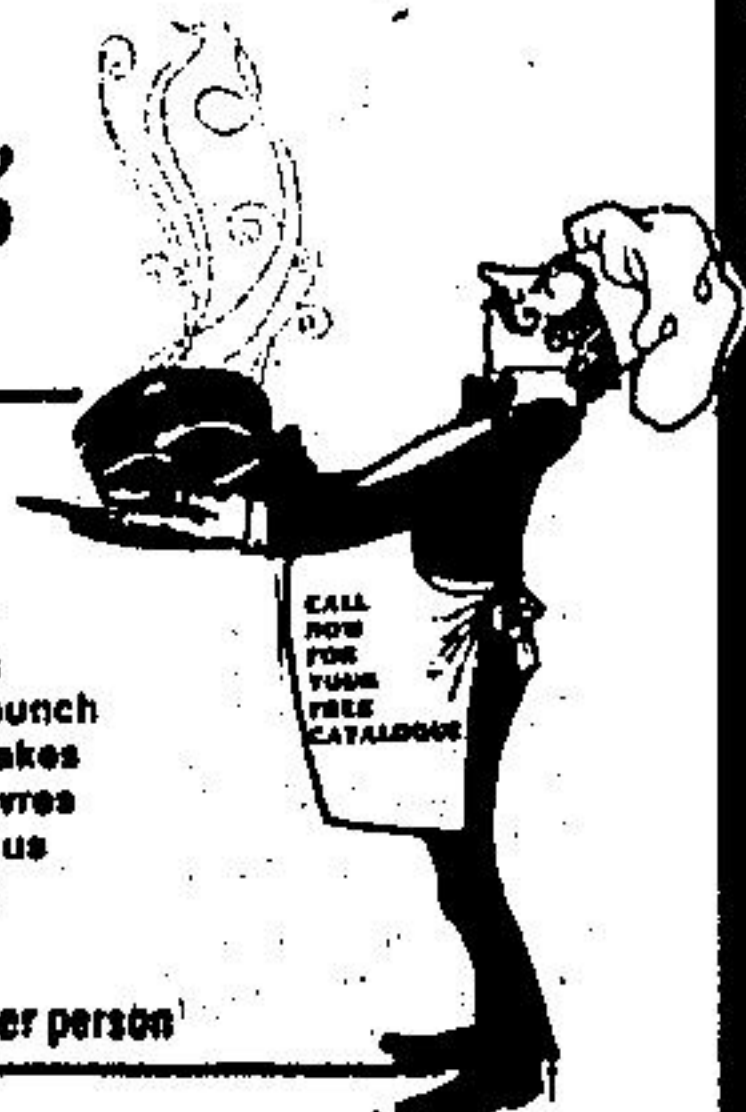
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