In just minutes, you can create a delicious dessert that's perfect for a bridal shower

It's fun to have a light and refreshing dish to serve at a bridal shower—but a decadent dessert is always a hit! Here's a delicious fruit treat that's light, refreshing...and decadent.

The home economists at Oster have created this fruit pizza with the busy hostess in mind. A simple graham cracker crust, an easy cream cheese base, and sliced fruits in season combine to create a dish no one will refuse.

It's so easy with the help of an all-purpose appliance like Oster's "Kitchen Center" appliances.

When hostessing a shower, keep these hints in mind:

· Don't invite too many people. A large group is hard to control and the shower will last too long.

 Keep the menu simple. Foods should be simple to prepare and simple to eat.

• Let the guests know if the bride is registered at a local department store. It's so easy to buy the "perfect" gift if the bride's color/style preferences are known.

· Help to "pair off" those guests that

are having trouble finding the right gift in their price range.

Often several guests can pool their resources and buy the bride something that she really wants, but can't afford-gifts like luggage, the Oster "Kitchen Center" all-in-one appliance, a VCR or microwave might fit this category.

· Be sure to invite the bride's mother, future mother-in-law and bridesmaids to every shower. (They don't have to provide a gift at every shower, though).

Giving a bridal shower can be a lot of fun. Try these hints and this delicious Fruit Pizza for a successful, entertaining shower.

FRUIT PIZZA

11/2 cups graham cracker crumbs (about twenty 21/2-inch squares), shredded

1/2 cup butter or margarine, melted 4 cups sliced fruits (try strawberries, pincapple, pears, bananas, peaches, nectarines or apples)

1/2 cup apricot preserves, melted, to

coat fruit

8 ounces cream cheese, softened and cut into 1-inch pieces

1/4 cup powdered sugar 1-2 tablespoons milk

Assemble Oster "Kitchen Center" salad maker. Shred crackers. Mix with melted butter and press onto a 10-inch or 12-inch round pan or plate. Refrigerate.

Slice fruits. Add melted preserves to fruit and stir to coat. (Note: Fruits may be kept separate. Add a portion of the preserves to each fruit. Set aside.)

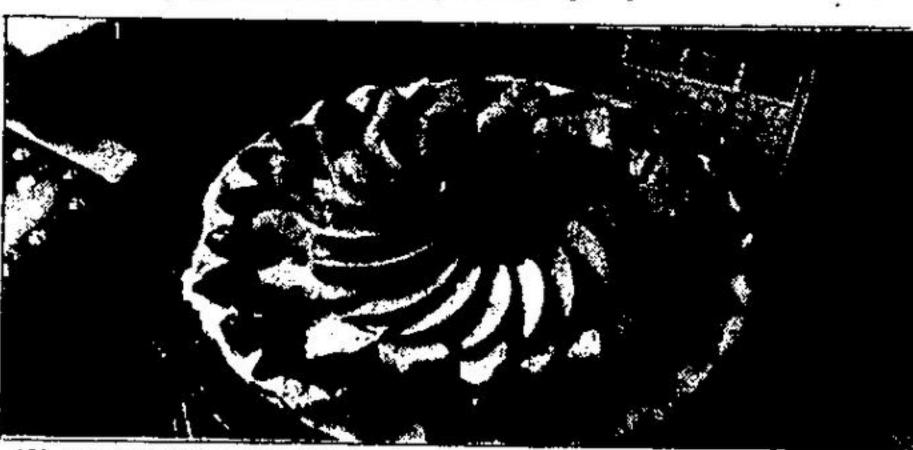
Assemble Food Processor Accessory Place cream cheese, powdered sugar and I tablespoon milk in processor bowl and cover unit.

With hand on cover, process until well mixed. Cream cheese mixture should be a spreadable consistency; add more milk if necessary.

Spread cream cheese mixture over crust, then add the fruit mixture. Garnish with strawberries. Refrigerate until served.

YIELD: One 10 or 12-inch pizza. Approximately 16 servings.

table, folding chairs.



AN ALL-IN-ONE APPLIANCE such as the Oster "Kitchen Center" is the perfect shower or wedding gift for a new bride. Try it out on this delicious "Fruit Pizza" sure to be a hit with every guest!



Fun, creative gifts for today's bride and groom: Ideas to spark your imagination

• The couple buying a first home: Gar-

dening tools, a leaf blower, a lawn

What is the perfect gift for today's brides and grooms? Many people immediately think of china, crystal and silver and, while these are always welcome gifts, says Bride's Magazine, the possibilities have expanded to "anything the couple might enjoy."

Brides and grooms of the '80s are requesting and receiving everything from his-and-hers exercise equipment and gardening tools to accessories for their personal computers.

"Couples marrying now have more defined ideas of what they need for setting up a home," explains Barbara Tober, Editor-in-Chief of Bride's.

In contrast to the average bride and groom of the past, they're older, or have been married before. "They want the traditional items, of course, but they also appreciate gifts that are individual and creative, a bit out of the ordinary," Tober

Bride's Magazine has this advice for unyone shopping for a wedding present this season: Find out if the couple has listed their preferences with a wedding gift registry (65 percent of brides and grooms do).

Registries work by providing a clearinghouse where a couple can record the items they'd like, and guests can look over the list and choose the gift that fits their tastes and hudgets.

In addition to traditional gift items, couples can register for furniture, housewares, electronic equipment, luggage. sporting goods and specialty foods.

If the couple is not registered, it's a safe bet that they can use extra blankets, towels, linens or a variety of tabletop items and housewares. If they have a distinct "personality,"

one of these ideas might fit:

· Gourmets: Wine glasses, a wine rack, a wine label scrapbook, membership in a wine-of-the-month club.

· Exercisers: Warm-up suits and leotards, an exercise bike, membership at a health club. · Travelers: Luggage, sunglasses,

beach towels, passport wallets, a travel alarm or iron. · Social butterflies: An appointment

book, an engraved pen, theater or opera tickets, restaurant gift certificates. · Sports fans: A stadium blanket and

thermos, season football tickets. · Sailors: Floating barware, deck

chairs, a compass, an all-weather radio, a picnic basket for snacks.

• The couple setting up a home office: Bookends, paperweights, desk sets, a remote telephone, a tape recorder of dicta-







OFFINVITATIONS

Kentners will offer a 25 % discount on invitations to every bride who books has wedding with us.

(Toronto Line)



The Kentners Social Catering Ltd. 62 Mill Street, Georgetown 873-0404 846-6639