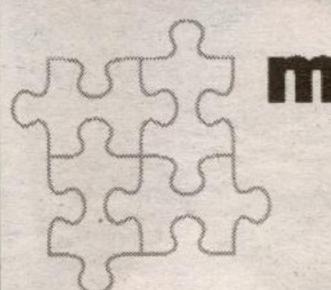
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Simple rules for perfect party etiquette

Tell, I am taking the plunge. After being married for almost 11 years, I have finally decided to make the complete switch to my married

name! So, you will notice a change in the byline this week. Gysel is pronounced like the graceful animal loping across the field (gazelle), even though the spelling is different and even though I do not remotely resemble a graceful animal loping across the field. Thanks for your help in making the switch complete!

In my business, now is the time of year that our clients are all starting to really get serious about planning their summer events. Here are some helpful etiquette tips that we get asked

about all the time:

· No, you do not have to invite people's children. It is your event, and you must decide who you want there and who you don't. Then write the appropriate names on the invitation. Remember though, that some of your friends may choose not to attend if their children are not welcome, especially if the child is a newborn.

 Only the people whose names appear on the invitation may attend. If you receive an invitation in the mail addressed to Mr. and Mrs. Smith, then ONLY Mr. and Mrs. Smith may attend. Mr. and Mrs. Smith may NOT bring their children, nephews, friends, parents, pets or other assorted tag-alongs.

• If you receive an invitation with a please reply on or before date on it, then do it! It is rude for you not to reply. If, for some reason, you are unsure as to whether or not you will be able to make it, then phone and tell the host so. After going to all the trouble of issuing invitations, the host shouldn't have to chase after you for a response.

 Yes, you do have to feed the professionals working your function. If you are hosting an event and have a photographer, florist, band, disc jockey, officiant or other professional that will be there during the dinner hour, then you are expected to feed them.

However, they do not expect to sit with your dinner guests— they can be seated in another room or area. If they will be finished their task and gone before dinner begins, then you do not have to invite them to stay.

As for the catering staff, every caterer is dif-

What's cookin Lori Gysel **Gerry Kentner**

ferent— we provide food for our staff and do not expect our clients to feed the staff, but you should check with your caterer of choice.

• In order to clear up any questions about whether or not you require a Special

Occasion Permit to serve alcohol at your function, call the LCBO (Head Office) at 416-326-

• If you have children in the wedding party, you do not have to ask them to sit at the head table during dinner. It is perfectly reasonable to have them participate in the ceremony and photographs as part of the wedding party and them have them sit with their parents or other adults during the meal.

 When you are finished eating your meal, you need to place your knife and fork together, diagonally across your plate so that the serving staff knows you are finished.

Have fun and keep cooking!

www.kentnerscatering.com

Golden Vegetable Soup Ingredients

• 12 oz carrots, chopped

8 oz rutabagas, chopped

• 2 small leeks, chopped (white part only)

4 oz potatoes, diced

• 3 3/4 cups vegetable stock

• 11/4 cups milk

 salt and pepper to taste

• 1/4 cup plus 2 tbsp whipping cream

1 tbsp chopped fresh parsley

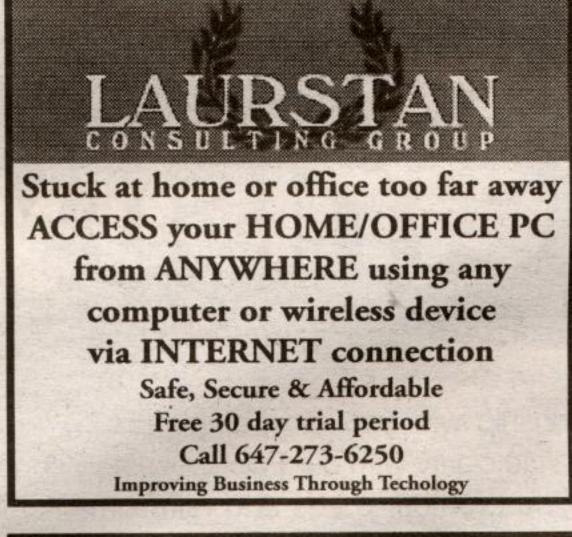
Method

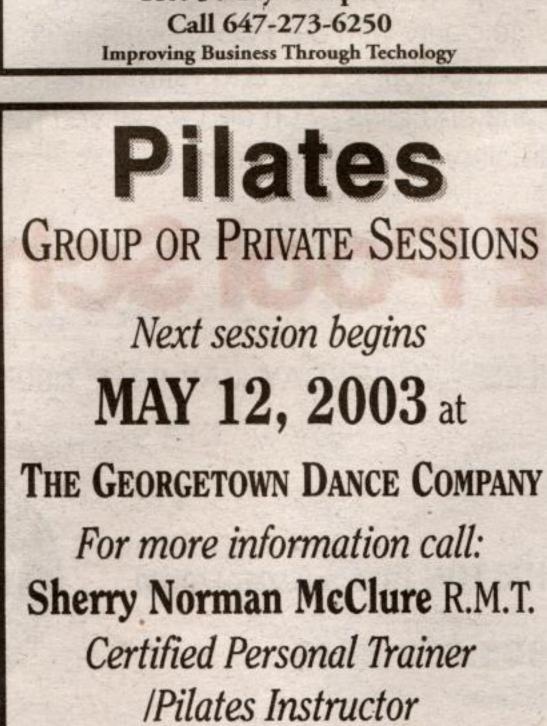
1. In a large saucepan, combine all vegetables and stock. Bring to a boil. Cover and simmer 30 minutes (or until vegetables are soft).

2. In a food processor or a blender, process mixture to a puree. Clean pan and return puree to the clean pan. Stir in milk. Reheat and season with salt and pepper.

3. In a small bowl, whip cream until soft peaks form. Fold in 1 tablespoon chopped parsley. Top the portions of soup with the parsley/cream mixture. Garnish with additional chopped parsley if desired.







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