

Sparkling Cranberry Drinks ....Brighten holiday spirit

## Chestnuts Roast On Open Fire Brings Xmas Cheer

Special To The Post
RALEIGH-Ho! Ho! Merry Christmas! Hark! Jingle Bells! Sounds of Santa and Christmas cheer are here as chestnuts roast on an open fire.

The holiday season rings with joyous celebrations as you stuff yourself with a myriad of confectioner's delights, hors d'oeuvres, large meals, all swallowed down with merriment and drink.

Many a festive occasion has been dampered or cut short by the guy or gal who tries to be the life of the party and drinks too much. Or worse, gets behind the wheel of a car.

Thoughtful hosts and hostesses plan their holiday activities with these pointers:

1) When serving, alcoholic beverages, be sure to 2) Don't keep filling a guest's glass just because it's

getting empty. 3) Stop serving alcoholic drinks at least an hour

before the party ends. 4) Be sure to provide a non-alcoholic beverage

Below is a list of favorite non-alcoholic drinks, perfect for the holiday season!

## 1) Southern Style Eggnog

- 4 Eggs, separated ½ cup sugar
- 1/4 teaspoon salt 3 cups milk
- 1 cup whipping cream
- 2 teaspoons vanilla extract

Nutmeg

Whipped cream dollops DIRECTIONS: Use a portable hand mixer if you like, and beat egg yolks; gradually add ¼ cup sugar and salt, beating constantly. Stir in milk and cream gradually. Cook this mixture over hot water or low heat, stirring constantly, until it thickens and coats a metal spoon. Add vanilla extract and chill thoroughly. Beat egg whites until soft peaks form while gradually adding remaining ¼ cup sugar. Take your custardy mixture from the fridge and beat it until smooth and inothy. Fold beaten egg whites into the mixture.

Sprinkle with nutmeg. Garnish with dollops of whipped

cream. Makes 2 quarts.

- 2) Cranberry Holiday .. Punch
- 2 quarts ginger ale
- 1 quart orange soda 8 ounces lemon-lime
- soda 2 cups Cranberry

Juice Cocktail

DIRECTIONS: Make one quart of the ginger ale into beverage cubes. Chill remaining soft drinks. When ready to serve, pour cranberry juice and carbonated beverages into punch bowl. Float beverage cubes. Garnish with orange slices and mint leaves. Serves 24 punch-size cups.

3) Grateful Mary

- 3 cups tomato juice
- 1 cup plain yogurt
- 1 tsp. Worcestershire sauce
- 1 tsp. lemon juice tabasco sauce, 1 or 2 drops
- 4 celery sticks for garnish

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4 celery sticks for garnish DIRECTIONS: Put tomato juice, yogurt, Worcestershire sauce, lemon juice and tabasco sauce in your blender. Blend on medium speed for about 2 minutes until smooth. Pour into 4 tall glasses over ice. Place a celery stick in each glass for garnish. Serve immedi-

4) Gazpacho Fizz

ately. Makes 4 servings.

4 tbs. canned tomato puree

1 scallion bulb with a

little of green left on 2 medium stalk celery,

roughly chopped 1 tbs. lemon juice

¼ tsp. celery seed 61/2 ounces ice cold

Perrier water

Garnish: Cucumber stick, leafy stalk of celery heart,

trim scallion. **DIRECTIONS:** Combine ingredients, except garnish

and Perrier, in a blender. Blend to a fine puree. Chill thoroughly, put into an attractive stemmed glass, stir in the icy cold Perrier, and garnish. Serves one very generously but can be divided into

two smaller portions.

## CMS Students Join Jazz Ensemble

**Ten Mecklenburg County** tudents are members of e UNCC Jazz ensemble. Directed by Robert hner, the 20-member group rehearses three hours weekly and gives two

major concerts a year. Mecklenburg students in the ensemble include: trumpeters Charlton Baker d 306 Hawthorne Street in Matthews, Gary Alan Cochrane of 2637 Mat-thews-Mint Hill Rd, in Mat-, and Charles D. Fes-

perman of 8500 Dunsinane Drive in Charlotte.

Vocalists are Sanya Renita Lee of 935 Yuma Street in Charlotte, and Stephonne A. Smith of 6730 Cardigan Avenue also in Charlotte.

Guitarists include Keith Shamel of 6105-B Sycamore Court in Charlotte. Theodore A. Stewart of 1616 Madison Avenue in Char-lotts plays electric base, as does Stephen Foley of 1717 Lyndhurst Avenue in Char-

## Merry Berry Drinks For The Yuletide Season

Color-bright, sparkling cranberry drinks offer a variety of delectable ways to brighten the holiday spirit of elegant dinner parties, simple family meals, or spur-of-the-moment gatherings. Here are five new beverage ideas to try.

For a cheery Christmas crowd pleaser, consider "Iceberry Ring Punch," a tantalizing, foamy mixture of Cranapple drink and lemon sherbet. A unique touch is a ring of ice floating on top of the bowl instead of the usual cubes.

"Cranberry Kir" is great for a special dinner party or buffet, toasting on New Year's Eve or at brunch. It's a blend of bubbly champagne and cranberry juice cocktail with fruit.

A good stand-by drink to keep on hand for drop-ins is this "Cranberry-Apple Nog", a little different. And for children and adults, "Cranberry Frappe" is a jolly idea. Make two pitchers, one for children and another for adults with vodka added.

Last, but hardly least, try 'Merry Cranberry Mull''. Whether you have a fireplace blazing with logs or not, this dandy drink wil bring a glow to your gathering.

**Iceberry Ring Punch** (Makes about 8 cups)

- 1 bottle (40 fl. oz.) Cranapple cranberry apple drink chilled
- 11/2 pints lemon sherbet
- ½ cup Cointreau. (optional)
- ½ cup brandy, (optional)

To prepare ice ring, pour water into a 6-cup ring mold and freeze until hard, allowing several hours or overnight. In a large punch bowl, mix cranberry apple drink and sherbet until smooth and well blended. Unmold ice ring under cold running water and place ring into punch. Serve in small cups.





Cranberry Kir

1 bottle (24 fl. oz.) cranberry juice cocktail

(Makes 61/2 Cups)

1 bottle (32 fl. oz.) champagne, chilled Peach slices, fresh, frozen or canned

Pur cranberry juice cocktail into a large pitcher or bowl and slowly stir in champagne. Chill until ready to serve. Place 3 to 4 peach slices into bottom of glass. Fill glass with cranberry mixCranberry-Apple Nog Makes about 5 cups

1 bottle (24 fl. oz.) Cranapple cranberry apple drink

3 eggs 1 pint whipping

cream 1/4 cup sugar

12 teaspoon rum extract 1 cup dark rum

Combine all ingredients in a bowl and beat until smooth and well blended. Serve in mugs garnished with nutmeg.

> Cranberry Frappe (Makes about 6 cups)

Combine 1 bottle (24 fl. oz.) chilled cranberry juice cocktail with 1 pint strawberry ice cream in an electric blender and whirl until smooth. Add 8 ice cubes (2-3 at a time) and blend until smooth. Add 1 cup vodka (optional), stir and pour into

glasses and serve at once.





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