

Not-Too-Sweet Punch Suits Everyone

For easy entertaining during the holiday season, a food industry expert suggests keeping holiday punch on hand.

In the recipe that follows, "Double Red Fruit Punch" combines cranberry cocktail and Hawaiian Punch fruit punch, a not-too-sweet combination will suit all family members.

DOUBLE RED FRUIT PUNCH

1 can (46 fl. oz.) Hawaiian Punch fruit juicy red, chilled

2 c. cranberry juice, chilled
1 c. apple juice, chilled
Ice cubes
Lemon Petals (+)

In punch bowl, combine punch, cranberry juice and apple juice; mix well. Add ice cubes. Ladle into punch cups. Garnish each cup with a Lemon Petal. Makes about 18 servings. (4 oz.

Lemon Petals

Slice lemon; cut lemon slices in half. With sharp knife, cut notches into lemon peel; remove cut out

peel. Make a slit in pulp to fasten "petal" onto cup.

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Christmas cookies come in all shapes and sizes, as Camilla Simmons can attest. For a "jumbo" variety, try these, courtesy of Kraft.

JUMBO GIFT COOKIES

3/4 c. soft Parkay margarine
1 c. sugar
2 eggs
3 c. flour
1 tsp. baking powder
1/2 tsp. salt
Soft 'N Creamy Frosting
Gumdrops, coconut, colored sugar or red cinnamon candies

Beat margarine and sugar until light and fluffy. Blend in eggs and vanilla. Add combined dry ingredients; mix well. For each cookie, lightly pat approximately 3/4 cup dough into greased and floured 8- or 9-inch layer, square or heart-shaped pan. Bake at 400 degrees, 9 to 10 minutes or until edges are lightly browned. Loosen edges; invert onto cooling rack. Cool. Frost with Soft 'N Creamy Frosting. For quick decorating, place remaining frosting into a self-sealing plastic bag; snip the corner of bag and decorate. Add gumdrops as desired.

Soft 'N Creamy Frosting

2/3 c. soft Parkay margarine
1 1/2 tsp. vanilla
7 c. sifted powdered sugar
1/3 c. milk
Few drops food coloring (optional)

Beat margarine; blend in vanilla. Add sugar alternately with milk, beating until light and fluffy. Tint with food coloring. Makes 4 cookies.

Eggnog Is Party Fare

Eggnog and a fruit-based punch make a complete and festive party fare, and the savings are considerable when compared to the cost of stocking a bar.

HOMEMADE COMFORT EGGNOG

6 eggs, separated
3/4 c. superfine granulated sugar
2 c. heavy whipping cream, whipped
1 c. heavy whipping cream
1 c. milk
2 c. Southern Comfort
Nutmeg to taste

In a punch bowl with an electric hand mixer, beat the egg yolks until they are thick and fluffy and light in color. Gradually add sugar

and mix until it is completely dissolved. Add to the yolk mixture the whipped cream, cream and milk, stirring well. Add, still stirring, the Southern Comfort. Chill this mixture until ready to serve. Just before serving, beat the egg whites to the consistency of shaving cream and stir thoroughly into the eggnog in the punch bowl. Dust with nutmeg to taste, freshly-grated if possible. Makes about 2 quarts, which is 10 servings at about 5 ounces each. Double or triple the recipe to accommodate your holiday crowd. NOTE: You can use ordinary granulated sugar, if you don't have the superfine.



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WPEG will have a Talent Search on December 6, 1985. Auditions for the Talent Search will be held November 30, 1985, 10:00 A.M., at Park Center, Charlotte, N.C.

All proceeds from the ticket sales, sweat shirts, buttons, mugs, and records will go to the Metrolina Food Bank for distribution among Metrolina's hungry.

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