**Vintage Weddings and Showers**

**Amy Alessio**

**Cranberry Sparkle**

1 quart bottle (4 cups) cranberry-juice cocktail, chilled

1 cup orange juice, chilled

2 7-oz. bottles lemon-lime carbonated beverage, chilled

Place cake of ice or ice cubes in punch bowl. Add fruit juices; stir. Pour carbonated beverage carefully down side of bowl. Float scalloped orange slices and whole fresh cranberries, to match picture. Makes 2 ½ to 3 quarts.

**Rosy Punch**

2 cups 1/2 –inch slices rhubarb

1 cup sugar

½ cup water

½ cup unsweetened pineapple juice

¼ cup lemon juice

Few drops red food coloring

2 small bottles (about 2 cups) ginger ale, chilled

**Lime Luscious Sodas**

2/3 to 1 cup sugar

1 cup lime juice

1 cup water 1 quart lime sherbet

2 small bottles (about 2 cups) carbonated water, chilled

*Note, you may make this using one 6-oz. can frozen limeade concentrate. Add only 1 to 2 cans water to concentrate. Omit lime juice, sugar, and water in recipe above. Add remaining ingredients as directed.*Combine sugar, lime juice, and water; stir to dissolve sugar. Spoon sherbet into 6-chilled 10-oz. glasses. Add 1/3 cup of the lime-juice mixture to each, then fill with carbonated water.

**Pink Punch**

½ cup sugar

1 cup fresh mint leaves or ¼ cup dried mint

2 cups boiling water

2 10-oz. packages frozen raspberries

2 6-oz. cans frozen pink lemonade concentrate

5 cup s water

**Raspberry sherbet**

Combine sugar, mint leaves, and boiling water; let stand 5 minutes. Add raspberries and concentrate; stir until thawed. Strain. Pour into punch bowl. Add water. Chill thoroughly. Float with scoops of raspberry sherbet, makes 2 ½ quarts or 20 ½ cup servings.

**Strawberry Yogurt Whip**

1 package 3-oz. Jell-O Strawberry Gelatin

1 cup boiling water

¾ cup cold water

1 container (8 oz.) strawberry yogurt

Dissolve gelatin in boiling water. Add cold water. Chill until slightly thickened. Add yogurt and beat with rotary beater until mixture is light and fluffy. Chill about 2 hours. Makes 4 cups or 8 servings.

**Wedding Salad Plate**

1 package lemon flavored gelatin

1 cup boiling water

1 ½ tsp. grated lemon rind

2 tablespoons lemon juice

Dash of salt

2 cups canned applesauce

½ cup diced celery

¾ cup chopped orange wedges

¼ cup chopped maraschino cherries

2 1-pound packages cottage cheese

Toasted almonds

Watercress

Strawberries

Dissolve gelatin in boiling water. Add lemon rind, lemon juice and salt; mix. Add applesauce, celery, oranges and cherries. Mix well, pour into individual molds. Chill until set. Mound cottage cheese in large bowl; sprinkle cheese with toasted almonds. Surround bowl with watercress on round platter. Unmold applesauce molds; arrange around cheese. Arrange strawberries between each mold. Serve with dressing. Yield: 8 servings.

**McCall’s Do It Party Book Petit Fours**

1 pkg. white cake mix

2 egg whites

1 can. Fluffy white frosting

2 drops green food color

maraschino cherries

toasted coconut

currant jelly

Preheat oven to 350 F. Line the bottom of an ungreased 15 1/2x10 ½ x1 inch jelly roll pan with waxed paper. Make cake as package label directs, using 2 egg whites and amount of water specified on package. Turn into pan; bake for 25 – 30 minutes. Let cake cool, in pan, 5 minutes. Turn out onto wire rack; remove paper. Let cool completely. Brush off crumbs. Meanwhile, make frosting as package label directs. Add food color to ¼ cup frosting. Cut the cake lengthwise into 5 2-inch strips.

Coconut Squares: cut a cake strop into 7 – 2 inch squares. Smoothly frost tops and sides with white frosting. Decorate sides with coconut. In center of each, arrange 4 cherry pieces to resemble the petals of a flower.

Jelly Jewels: Cut another cake strip into 7 2-inch squares. Spread tops with currant jelly. Then smoothly frost sides with white frosting, bringing it over top edge to make an uneven border around jelly.

Napoleonettes: Smoothly spread top of remaining cake strip with white frosting. With green frosting in small pastry bag, using small, straight tube for writing, pipe 3 green length-wise stripes on white frosting. Cut Napoleonette strip into 7 2-inch squares: To make the feather effect, pull wooden pick crosswise through the green stripes, alternating the direction each time. Makes 37 petits fours in all.

**Cucumber-Cream Cheese Sandwiches**

1 small onion, peeled

1 medium cucumber, peeled

2 stalks celery

2 (8 oz.) packages cream cheese, softened

¼ tsp. salt

10 drops hot sauce

1 (16 oz.) loaf thin-sliced white bread

Mayonnaise

Cucumber slices (optional)

Grate onion, cucumber, and celery. Drain well. Combine vegetables, cream cheese, salt, and hot sauce in a medium mixing bowl; beat until smooth. Remove crust from bread, and cut each slice into four triangles. Coat each piece lightly with mayonnaise. Spread filling on bread slices. Garnish with cucumber slices, if desired. Yield: about 3 ½ doz. open-faced appetizer sandwiches.

**Cheese-Pate Pineapple**

2 pkg. (3 oz. size) cream cheese

2/3 cup prepared mustard

2 ½ lb. natural sharp Cheddar cheese, grated

1 jar (2 oz.) small pimiento-stuffed olives, drained

1 fresh green pineapple frond

In large bowl of electric mixer, combine cream cheese and mustard; beat, at medium speed, until well blended. At low speed, gradually beat in grated cheese, to combine well. Turn mixture onto wooden board. With hands, knead until smooth and pliable. Refrigerate cheese mixture until chilled and able to be molded – about 45 minutes. With hands, roll mixture into a cylinder. Place cylinder flat on cookie sheet; underside will be back of “pineapple.” Mold into pineapple shape, about 5 ½ inches long, 15 inches around at widest part, 10 ½ inches at narrowest part. Cut olives crosswise into ¼ inch thick slices. Carefully place olive slices on cheese in straight horizontal rows, arranging them so vertical rows run on diagonal (like pineapple). Using a wooden pick, make diagonal line, 1/8 inch deep, between rows of olive slices. Cover with saran. Refrigerate still on cookie sheet, until serving time (overnight, if desired). To serve: With broad spatula, carefully move to platter. (Flat side becomes back of pineapple.) Place pineapple frond on top.

**Petit Fours Icing**

9 cups confectioners’ sugar (about 2 pounds)

½ cup water

½ cup light corn syrup

1 tsp. vanilla

½ tsp. almond extract

Combine ingredients in top of double boiler and heat just to lukewarm. Remove from heat, leaving icing over hot water to keep it thin. If desired, tint part of icing delicate pastel colors with food coloring.

Apricot-glazed Petits Fours: Follow recipe above except before glazing Petits Fours with Icing, glaze each with apricot preserves. In saucepan, heat 1 jar (12 oz.) apricot preserves with 3 tablespoons water; strain. Place each Petit Four on fork over saucepan; spoon warm apricot glaze over each. Place on cooling racks; let set about 1 hour.

**Petal Tartlets**

½ cup shortening (part butter or margarine)

½ cup sugar

1 egg

¾ tsp. vanilla

1 ½ cups self rising flour

1/8 tsp. soda (baking soda)

Strawberry, cherry or apricot preserves

Mix shortening, sugar, egg and vanilla. Stir flour, salt and soda together; blend into shortening mixture. Mix thoroughly with hands. Refrigerate dough several hours or overnight. Heat oven to 400F. Roll dough 1/8 inch thick on lightly floured cloth-covered board. Cut with 3-inch round scalloped cutter. Ease rounds into muffin cups. Fill each with ½ tablespoon preserves. Bake about 12 minutes. Cool a few minutes before removing from muffin cups. Makes about 18 tartlets.

**Pink Lady Cake**

1 Baked 10-inch angel food cake

2 pkg. frozen strawberries (10 oz. each)

1 pkg. cream cheese (8 oz.)

1 envelope plain gelatin (1 tbsp.)

1 cup whipping cream

whole berries optional

Cut the cake crosswise into three layers. Drain berries & save liquid. Beat cheese till soft. Add enough juice to cheese to make spreadable. Add 1/2 the berries. Fill layers.

Soften gelatin in 1/2 C berry juice in pan & heat slowly to dissolve. Remove & add remaining berries. Cool. Whip cream stiff & add gelatin mix & whip till well blended. Frost top & sides of cake. Refrigerate till serving. Fresh berries may be used to decorate.