



LET'S ENTERTAIN TOGETHER

Fall/Winter 2005



In 1992 when I had the brilliant idea to set up Dial-A-Chef, my intention was to provide culinary information, cooking tips and recipes via the telephone!! I must say things have changed quite a bit since then and very

few of you call me for advice. What was supposed to be a paid service is now available for free. Don't be shy - call me anytime with any of your culinary questions!

Bravo to the many who planned ahead and already booked their 2005 Christmas Party. I still have a few dates available and I'd be happy to help make your celebration a smashing success! Whether you chose an intimate dinner party at home or a banquet for the whole office, let me help you entertain this Christmas.



Perhaps you are already thinking about next summer. Why not reserve the Rockcliffe Park Gazebo for your party or special event? Rain or shine the show can go on and it's free of charge! They do have a waiting list so book now for your summer reception.



Not enough dishes, tables and chairs? I can arrange to have whatever you need delivered to your door and picked up the day after your special event—hassle free!

Speaking of hassle free, I know many people are too busy to shop, especially as the Christmas season approaches. Why not enlist the services of Craig Richardson from Select Personal Services. You can view the services offered at www.selectpersonal.ca.

Tips - Caterers use a fairly standard formula to figure out the number of appetizers required from each recipe. Twelve pieces per person times the number of people divided by the number of appetizers. When appetizers are being served before a full dinner, you can divide the total in

half. If your guest list has fewer than 45 people, plan on using six different appetizers; for more than 45 guests, use eight types. The rule of thumb for smaller gatherings is that three types are suitable for eight to ten guests and four or five for 14 to 16 people.



An equal number of hot and cold foods is also helpful so that while one appetizer is heating in the oven, a cold one can be circulating keeping everyone happily nibbling!

If you are not afraid of calories, you will love this recipe. It is rich and decadent and wonderful for the holidays!

Chocolate Marquise

- | | |
|----------------------|-----------------------------|
| 1 square genoise | 145 g dark chocolate |
| 7 egg yolks | 200 g sugar |
| 300 g melted butter | 160 g powdered bitter cocoa |
| 500 g whipping cream | |

Melt the chocolate in a bain Marie. Whip up the whipping cream. Whisk the egg yolk with the sugar until pale and thick. Add the melted chocolate and better. Mix well. Add the whipped cream and the cocoa. Mix. Mold in a pan coated with baking paper.

Put a layer of genoise and then a layer of chocolate. Another layer of genoise and again chocolate. Cover with a sheet of baking paper. Leave it to set overnight.

Serve with custard. Magnificent!!



"Enchant, stay beautiful and graceful, but do this, eat well. Bring the same consideration to the preparation of your food as you devote to your appearance. Let your dinner be a poem, like your dress." Charles Pierre Monselet, French author (1825-1888)



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Christmas Check Lists

The Christmas Party Planner

Two to four months ahead:

- ✓ Choose:
Date of party: _____
Time (starting/ending) _____
Place: _____
- ✓ Call your caterer (*Dial-A-Chef, of course!*) to book the date

Three to four weeks ahead:

- ✓ Choose a theme
- ✓ Meet with caterer to create menu
- ✓ Finalize guest list
- ✓ Post invitations
- ✓ Plan and select decorations
- ✓ Arrange for music
- ✓ Choose the perfect outfit
- ✓ Arrange rental of chairs, linens, dishes, etc.

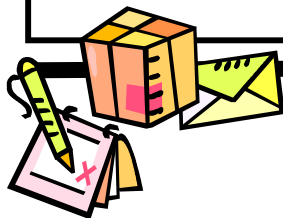
Two Weeks ahead:

- ✓ Confirm guest list and give final numbers and seating arrangements to your caterer

One Week ahead

- ✓ Relax because Dial-A-Chef will take care of everything!

*Be a responsible host and remember that
Friends don't let friends drink and drive!*



Christmas the Easy Way Check List

August

- ✓ Evaluate your Christmas gift-giving list
- ✓ Make your own Christmas list
- ✓ Set up a photo shoot to have a family Christmas photo taken

September

- ✓ Order gifts
- ✓ Order Christmas stamps

November

- ✓ Start your Christmas cards or letters
 - * Compose your Christmas letter or
 - * Purchase Christmas Cards
 - * Address envelopes
 - * Put stamps on
 - * Put return labels on
 - * Stuff envelopes
 - * Enclose Christmas photo
- ✓ Mail your Christmas cards or letters
- ✓ Begin to wrap Christmas presents
- ✓ Put up outdoor Christmas decorations

December

- ✓ Finish wrapping presents
- ✓ Do Christmas baking
- ✓ Decorate Christmas tree
- ✓ Be thankful!



**ENTERTAINMENT
EMERGENCY?
CALL
(800) 718-5918**

**Call today to book your event or to order your
Dial-A-Chef Gift Certificate!**