



LET'S ENTERTAIN TOGETHER

Spring 2005



As May arrives with scent of lilacs hanging heavy in the air, it heralds the beginning of the wedding season! With the fast pace we live nowadays, planning all the details of a wedding can be a source of stress for some. At Dial A Chef, we specialize in details and with just a phone call, we can help to make your day as wonderful as you dreamed it would be!

Weddings are sometimes planned a year in advance, so for those of you who plan to get married, or have children or grandchildren who plan to get married soon, I have put together a "Wedding Planner" to assist you with the details.

Remember that Dial A Chef can accommodate rehearsal dinners, wedding banquets, and "retour de noce" (the day after brunch) so you can relax and enjoy a memorable day!

As quickly as Spring arrives so does Summer outdoor entertaining with great BBQs and warm evenings on the deck! With all the added distractions of anticipated landscaping, deadlines before vacation and tending to the basic family needs, who in the world has time to prepare delicious creations for your summer parties feast? Even so, just as a tease, I am sharing a quick and easy lemon custard recipe that you can make on the side burner of your BBQ.

Lemon Custard

1 lemon	40 g butter
2 eggs	80 g sugar
1 pint berries	200 ml whipped cream

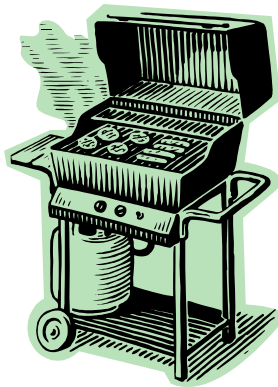
Zest the lemon. In a sauce pan combine the butter, the sugar and the 2 eggs. Add the lemon juice and cook on medium low heat, stirring constantly until the first sign of boiling. Cool and fill parfait glasses with cold lemon custard. Top with berries marinated in Grand Marnier and a rose of whipped cream. Garnish with fresh mint and enjoy!

Everybody loves a barbecue! Follow these tips for preparing, cooking, serving and storing barbecued foods safely (from CFIA).

BBQ Tips

BEFORE YOU BARBECUE:

- Clean and sanitize all utensils, equipment and work surfaces with a mild bleach solution (use 5 ml/1 tsp. of bleach in 750 ml/3 cups water). Do this before and after you have finished preparing food. Rinse with clean water. Let air dry if possible, or use clean kitchen towels or paper towels.
- Before you begin your food preparation, wash your hands for at least 20 seconds with soap and hot water. Wash them again when you switch from one food to another. Be sure to wash your hands after you touch raw meat, poultry or seafood.
- Keep raw foods away from cooked foods. Do not use the same plate or tray or utensils for raw and cooked meats.
- Keep meats, salads and perishable foods in the refrigerator until you are ready to use them. If you store your food in a cooler, pack the cooler with freezer packs to keep the temperature at or below 4°C (40°F). Keep the cooler lid closed as much as possible. Store your cooler in the shade, away from birds and animals.
- Preheat the barbecue before you start to cook. If you use a charcoal barbecue, use enough charcoal to cook everything and make sure it is glowing red before you begin to cook.



DURING COOKING:

- Precook poultry if possible and then put it on the BBQ immediately. You don't want any food to be exposed to danger zone temperatures (4°C - 60°C or 40°F - 140°F).
- Use a food thermometer to make sure that food has reached a safe internal temperature.

If you would prefer to receive this newsletter via email, please go to dialachef.ca to subscribe. You are free to unsubscribe at any time should you wish!

Remember, I'm here to assist you with ALL your entertainment needs!

Erick Le Pors

P. O. Box 67004, Ottawa, ON K2A E4E
Telephone: (613) 860-2539 ~ (800) 718-5918
www.dialachef.ca ~ info@dialachef.ca



The Wedding Check List

Twelve to six months ahead:

- Confirm date, wedding style and budget
- Decide venue for ceremony
- Choose reception location and caterer (Dial A chef Party Planner may come in handy!)
- Make bookings and pay deposits
- Arrange appointment with marriage celebrant or clergy
- Draw up tentative guest list
- Choose bridesmaids, best man and other attendants
- Begin shopping for a wedding dress
- Choose and purchase wedding rings
- Arrange hiring of marquee, tables, chairs, etc.
- Book musicians or other entertainment
- Book photographer and videographer
- Book florist
- Book wedding transport
- Start planning your honeymoon and make travel arrangements

Three to four months ahead:

- Finalize guest list
- Choose and buy bridesmaid dresses
- Prepare bridal gift list and register with a department store
- Order invitations, place cards and other stationery
- Select outfits for the groom and his party
- Arrange rental of all necessary equipment in garden ceremony

Six to Eight Weeks Ahead:

- Complete Notice of Intended Marriage form
- Post invitations
- Choose gifts for attendants
- Order the wedding cake
- Practice your makeup or make an appointment with a hair/makeup artist for the wedding day
- Make hair and manicure appointments for the wedding day



Four weeks ahead

- Plan pre-wedding parties
- Begin thank you notes as gifts arrive
- Finalize rehearsal arrangements
- Schedule final dress fittings
- Arrange seating for the reception

Two Weeks Ahead

- Confirm guest list and give final numbers and seating arrangements to your reception venue/caterer
- Reconfirm all details with the florist, photographer, car hire, musicians, marquee hire and any other service providers you'll need on the day

One week ahead

- Hold a rehearsal
- Make sure the groom and best man have speeches prepared
- Check the bridal party's outfits for correct fit
- Arrange post reception party venue for guests
- Pack for the honeymoon



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



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