

Party Planning Tips

Shower The Bride With Gifts And Love: Tips For A Simple, Successful Shower

(NAPSA)—This season's brides are checking items on their wedding "to do" lists. One joyous item on that list is the bridal shower. While showers range in time, location and theme, they all have one common element—the blushing bride. Today's bridal showers also sometimes include the groom.

Who plans it? Typically, the maid or matron of honor hosts the event, but she might ask the help of other bridesmaids or friends of the bride. Traditionally, the bridal shower is a party for the bride and her closest female friends and relatives.

How do you pick a location? In some areas of the country, it is acceptable to host a bridal shower at a restaurant. However, a more intimate group may be served at a home with elegance and ease. Although a hostess may have to put in some extra work preparing the house for guests, expenses can be cut in half and the memories multiplied. Be creative! You can do anything from a glamorous high tea to a backyard barbecue.

How long should the shower be? When planning, take into account your guests' schedules. A shower doesn't have to be a day-long event. Consider a bridal brunch. Brunches can be served at an elegant dining table or as a casual buffet in the backyard.

Choosing a theme. Consider the bride's tastes in planning a theme shower. Is she a perfect country bride? Then she might enjoy home-baked biscuits and gravy and hand-made crafts to decorate her new home. Is she a young bride? If so, a "stock the shelves" shower might be appropriate. Ask guests to bring baking basics: flour, sugar, baking powder and easy-to-use kitchen tools. The bride will be thrilled to fill her cabinets before she moves in! A menu of home-made breads and muffins might serve the baking theme well.

For a unique twist, host a Pampered Chef bridal shower, which allows the bride a chance to try high-quality kitchen tools and allows guests to see what products



All dressed up for the bridal shower, these Tuxedo Brownie Squares will appeal to all appetites.

the bride is excited about. She'll even have a keepsake apron signed by all the guests to remember the event. For more information, visit www.pamperedchef.com or call (800) 266-5562.

You don't need to be a gourmet chef to host a delicious and beautiful shower. Here is a simple but elegant recipe from The Pampered Chef, Ltd., to make your shower a success.

Tuxedo Brownie Squares

- 1 package (21 oz.) brownie mix (plus ingredients to make brownies)
- ½ cup seedless raspberry jam
- 2 cups fresh raspberries, or frozen whole raspberries without syrup, thawed and drained, divided
- 3 squares (1 oz. each) white chocolate, melted and cooled slightly
- 2 packages (8 oz. each) cream cheese, softened
- ½ cup powdered sugar
- ¼ cup milk
- 1 container (8 oz.) frozen whipped topping, thawed
- Chocolate curls (optional)

1. Preheat oven to 350°F. Lightly spray bottom of Rectangular Baker with vegetable cooking spray. Prepare and bake brownie mix according to package directions. Cool completely.

2. Spread jam onto brownie. Reserve ½ cup of the raspberries for garnish; arrange remaining 1½ cups raspberries evenly over jam. In Small Micro-Cooker, microwave chocolate on High 1 minute; stir. Microwave an additional 30 seconds or until chocolate is completely melted when stirred; cool slightly.

3. Combine cream cheese and powdered sugar in Classic Batter Bowl; mix well. Gradually whisk in melted chocolate and milk with Stainless Steel Whisk. Fold in whipped topping; spread carefully over raspberries. Refrigerate 1 hour or until firm.

4. Cut into squares. Garnish with the reserved raspberries and chocolate curls, if desired. Store, covered, in refrigerator.

Yield: 15 servings