

# A Garden Wedding



By Susan Lowe

Nothing is more charming than a garden wedding, but whether the ceremony actually takes place in the garden or is performed within a church, chapel or home, it can still assume a garden atmosphere. And this atmosphere need not be confined to the setting alone, because the delightful shades and hues of garden flowers can be used in the gowns of bridal attendants and even keynote the decor of the refreshments.

Can't you just picture a Bride's Cake designed to fit such a setting, topped with a quaint old-fashioned bouquet of tiny forget-me-nots and baby roses — a bouquet in miniature like that carried by the bride herself or by her bridesmaids — with fresh flowers from the garden forming a garland around the plate or tray? The menu for the wedding reception might consist of:



## SMALL CREAM PUFFS WITH CHICKEN SALAD

### Cream Puffs

6 tablespoons butter                      ¼ cup all purpose flour  
¼ cup water                                      3 eggs

Bring butter and water to boiling point. Add flour and cook until thick, stirring constantly. Transfer batter to mixer bowl. Add eggs one at a time. Beat well after the addition of each egg using high speed of electric mixer. Drop from teaspoon onto greased cookie sheet. Bake at 425° about 5 minutes and 350° about 15 minutes longer. Cool. Cut off top. Fill with Chicken Salad.

### Chicken Salad

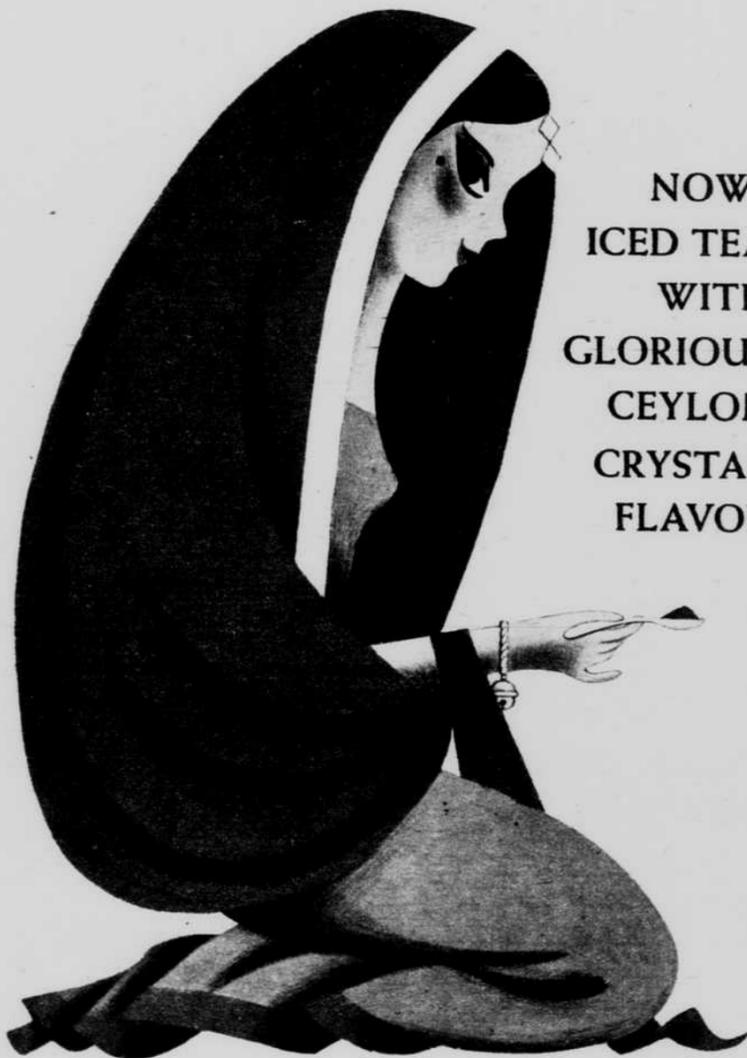
2 cups cooked chicken, cubed              ¼ cup mayonnaise  
2 cups diced celery                              1 cup cherries  
¼ teaspoon salt                                      ½ cup toasted almonds, slivered

Marinate chicken, celery and salt in mayonnaise about 1 hour in refrigerator. Add cherries and toasted almonds just before putting into Cream Puffs.

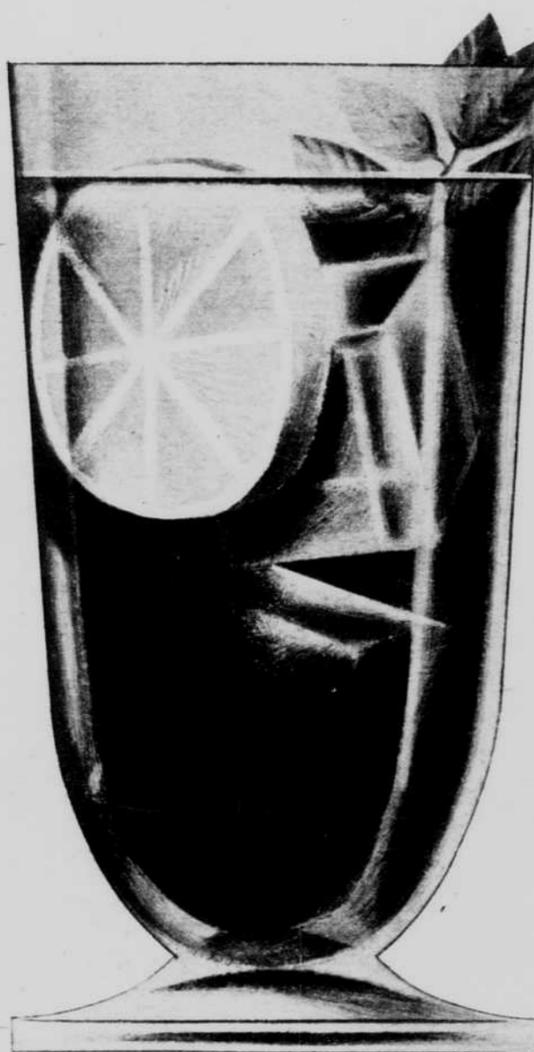
Or if you prefer, serve turkey a la king in patty shells as an entree, or jellied chicken loaf.

You can even carry your garden theme into a dessert if you care to replace the Glacé Elegant with ice cream served in nosegay baskets, which are simple to make and loads of fun. Two days before the wedding, cut the center from small round white paper doilies so the lacy border will fit around medium sized soufflé cups. Fasten in place with cellophane tape. Then tie two or three colorful ribbons long enough to dangle around the base of each cup, and for the wedding reception simply fill the cups with small scoops of different flavored ice cream.

In this way you'll have a garden wedding complete from setting through refreshments, and who could ask for anything more?



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