

# The Cheap Gourmet Presents...

## Wine and Cheese Party Menu Planner



A Collection of Finger Foods, Salads,  
Desserts and Wines

## INTRODUCTION

The following wine and cheese party planning menu was inspired by Alouette Cheese. In September 2009, I was contacted by Alouette to host a [Gourmet Fall Cheese Tasting Party Giveaway](#).

The prize included a teak and bamboo cheeseboard with two fold-away compartments containing wine (cork screw and wine bottle stopper) and cheese (cheese slicer, spreader and fork) accessories.

The winner of the Alouette Cheese Giveaway also received printed invitations and pens, coupons for nine full-size cheese products (wedges, crumbles and spreadable cheeses), recipes and a list of 365 ways to slow down and savor life. Prize value is \$150.

In case you received this prior to October 31, 2009, there is still time to enter the contest. If so, stop what you are doing and click here to enter [Alouette's Slow Down and Savor Life giveaway](#).

In exchange for hosting the contest on [The Cheap Gourmet](#) blog, Alouette generously provided me with all the items above. The theme of Alouette's giveaway is "Let's Slow Down and Savor Life", which is something I need to do more often. Chances are you do too!

I was eager to share my gift from Alouette. My dear friend, Maeme, offered to host the party at her house and we invited around thirty of our closest friends.

Maeme is the Queen of hosting parties. She always has matching tablecloths, plates, napkins, cups. For the cheese and wine party she decorated the table with fall colors and scattered small plastic leaves around the platters and bowls of food.

She used a pumpkin scented candle for the table centerpiece and positioned cinnamon scented tea candles around the dining room. The presentation and aromas definitely set the mood for slowing down and savoring the moment.

Additionally, Maeme's daughter, Tara is a model, makeup artist, and independent rep for NuSkin and [Trump Network](#). Tara provided a complimentary demo of NuSkin's Galvanic Spa II; a handheld product that provides a facelift in ten minutes. If you've never heard of this product, check it out at [TaraBreArtistry.com](#).

Combining health, wellness and beauty with the wine and cheese party was a fabulous way to slow down and savor life. We enjoyed wonderful food and conversation while learning about products to improve our health and enhance our natural beauty.

If you haven't hosted a party in awhile, consider inviting your friends and family over for a wine and cheese party. You can keep it small and intimate or evolve it into a "Pamper Me" party. You can provide all the food or ask friends to bring their favorite dish.

Regardless of your party choice, take time to slow down and savor life. Nourish friendships. Indulge in love and laughter. Raise a glass of wine and toast to good health and good friends.

To help you get started, I am pleased to provide the following menu planner. The recipes are quick, easy, affordable and delicious. Here's to your successful gourmet fall wine and cheese party!



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# Alouette Cheese and Apple Galette Pie

Serves: 10

Prep Time: 20 minutes

Bake Time: 40 - 45 minutes

**NOTE:** I was unable to find the Alouette Creamy Onion and Shallot Spreadable Cheese, so I used the [Garlic and Herb Spread](#) instead. Additionally, this recipe calls for refrigerated pie crusts. I misread the recipe and purchased frozen pie crusts. Regardless of these minor changes, the recipe turned out exceptionally well and everyone loved the pie!

## INGREDIENTS:

1 package (6.5 oz) [Alouette Creamy Onion and Shallot Spreadable Cheese](#)  
1 refrigerated Pie Crust, softened  
2 medium Granny Smith apples  
1/3 cup Pecans, chopped  
1/4 cup Brown Sugar  
4 Tablespoons unsalted Butter, divided

## DIRECTIONS:

1. Preheat oven to 400 degrees Fahrenheit.
2. Place pie crust on a parchment lined cookie sheet.
3. Spread Alouette Cheese in center of pie crust to within 2-inches of edge.



4. Peel, core, and thinly slice apples and arrange in a spiral pattern on top of cheese spread.



5. Combine pecans and brown sugar in a small bowl. Mix together and sprinkle on top of apples. Top with 3 tablespoons of butter pads, cut into quarters.



6. Fold the edge of piecrust over apples, easing in the extra dough. Melt remaining tablespoon of butter and brush folded edge of pie crust.

**Note:** When using frozen pie crusts, bake for 15 minutes then cover the edges with foil to prevent burning.

7. Bake for 15 minutes at 400 degrees. Reduce oven temperature to 350 degrees and bake for an additional 25 to 30 minutes until crust is golden and apples are tender.

8. Remove from oven and let cool for 10 minutes. Slice into wedges and serve warm or at room temperature.



Click here to obtain the original [Alouette Cheese and Apple Galette](#) recipe.

Visit [Alouette Cheese website](#) for additional mouth-watering recipes for all occasions!

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## Asian Chicken Salad

Serves: 10-12

Prep Time: 15 minutes

Marinate: 2 to 24 hours

### INGREDIENTS:

1/2 cup Spicy Sesame Oil

6 Tablespoons Rice Vinegar

1/4 cup Sugar

1/2 teaspoon ground Black Pepper

2 packages (3 oz) Chicken Flavored Ramen Noodles

4 cups cooked Chicken, finely chopped

4 cups shredded Cabbage or Bok Choy

1 small onion (red, yellow or white), chopped

3/4 cup slivered Almonds or 1/4 cup Sesame Seeds (optional)

### DIRECTIONS:

1. In a small bowl, whisk together sesame oil, rice vinegar, sugar, pepper and ramen noodle seasoning packets. Set aside.
2. In a large bowl, pour 1/4 cup of oil and vinegar mixture over noodles and toss to coat. Add chicken and cabbage to coated noodles and mix well.
3. Pour remaining oil mixture over salad and gently toss.
4. Cover and refrigerate for a minimum of 2 hours. For best results, allow to marinate for 24 hours.
5. Garnish with slivered almonds or sesame seeds prior to serving.



# Vegetable Pasta Salad

Serves: 12

Prep Time: 15 minutes

Cook Time: 10 to 12 minutes

## INGREDIENTS:

1 box (16 oz) Penne or Bowtie Pasta  
1 Tablespoon Sea Salt  
1 teaspoon Extra Virgin Olive Oil  
1 medium Red Onion, finely sliced  
1 Green Bell Pepper, finely sliced  
1 Yellow Bell Pepper, finely sliced  
1 Red Bell Pepper, finely sliced  
1 can (6 oz) medium Black Olives, pitted  
1 bottle (16 oz) Zesty Italian Salad Dressing

## DIRECTIONS:

1. Fill a 4-quart saucepan approximately 2/3rds full of water. Add salt and olive oil. Over high heat, bring water to a rapid boil.
2. Add pasta to boiling water and stir well. Cook pasta for 10-12 minutes, until al dente (soft to the tooth). Stir often.
3. Drain pasta in a colander and rinse with cold water for 2-3 minutes. Transfer to large bowl and set aside.
4. Wash and dry peppers. Cut off tops and remove seeds. Slice peppers into thin strips and add to pasta.
5. Remove skin from onion and slice into quarters. Remove core and thinly slice onion. Add to pasta.
6. Drain juice from black olives and add to pasta.
7. Shake Italian Dressing to incorporate ingredients. Pour half the bottle over pasta and vegetables. Mix well. Continue adding dressing until pasta and veggies are moist and flavored according to your taste.
8. Cover and refrigerate for at least one hour prior to serving.

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## Spinach Salad with Cranberries and Bleu Cheese Crumbles

Serves: 6 to 8

Prep Time: 15 minutes

### INGREDIENTS:

1 cup Pecan pieces  
8 ounces Baby Spinach Leaves  
1/2 cup Dried Cranberries  
4 ounces Bleu Cheese crumbles  
1/4 cup Extra Virgin Olive Oil  
1 teaspoon freshly grated Lemon zest or 2 teaspoons dried  
1 Tablespoon Balsamic Vinegar  
1/2 teaspoon Sea Salt  
Freshly ground Black Pepper, to taste

### DIRECTIONS:

1. Preheat oven to 350 degrees Fahrenheit.
2. Place pecan pieces on a baking sheet lined with parchment paper. Bake for 4 to 6 minutes, or until center of pecan is golden brown. Set aside and let cool.
3. Rinse spinach leaves in cold water and pat dry.
4. Place dried spinach leaves in a large bowl. Add pecans, cranberries, bleu cheese crumbles, olive oil, lemon zest, balsamic vinegar, salt and pepper. Gently toss until spinach leaves are covered.
5. Cover and refrigerate or serve immediately.



This recipe was adapted from [MyRecipes.com](http://MyRecipes.com).  
Photo taken by *Christina Schmidhofer*

## Vegetable Tray with Beau Monde Cream Cheese Dip

Serves: 10 to 12

Prep Time: 30 minutes

Vegetable trays are the perfect finger food for parties. Served with a delectable dip, veggies are always a hit at the party. Use a variety of veggies and be certain to include those with bright colors.

Popular vegetable tray choices include: baby carrots, celery sticks, radishes, zucchini, eggplant, broccoli and cauliflower florets, and red, yellow and green peppers.

Always thoroughly wash vegetables and utensils. With all the nasty bugs being passed around, you can never be too careful.

*Beau Monde* is a luscious spice manufactured by [Spice Islands](#). According to their website, "beau monde" is the French word for "beautiful world". It is extremely versatile and can be used on poultry, beef, salads, soups, dips and dressings.

My sister created this dip years' ago and it quickly became a family favorite. Not only does it pair well with vegetables, it is also perfect with potato chips, corn chips, crackers and breads.

If you entertain often, invest in a veggie tray platter. As they say, eating begins with the eyes and if you want people to eat veggies, you need to make them pretty. Veggie platters are divided trays which allow you to quickly and easily create an elegant presentation.

Look for vegetable tray platters that have a bowl in the center. This allows for easy access to the dip. Thrift shops are a great place to pick up unique vegetable trays. They oftentimes sell antique and retro vegetable trays for a few bucks.

Now, let's move on to the infamous dip.

### INGREDIENTS:

1/2 medium yellow Onion, finely diced

1 8-ounce package Cream Cheese, softened

1/4 to 1/3 cup whole Milk (substitute with soy, rice or almond milk, if desired)

1 Tablespoon Beau Monde

1/2 teaspoon Salt

## DIRECTIONS:

1. Remove skin and core from onion and finely dice. Set aside.
2. Place cream cheese and milk in medium mixing bowl. Using hand held mixer, beat cream cheese on medium setting until smooth and creamy, about 3 to 4 minutes.
3. Add Beau Monde and salt. Beat on medium for about 30 seconds or until ingredients are incorporated.
4. Scrape excess mixture from beaters. Using a rubber spatula, fold onions into the mixture. Add additional *Beau Monde* or salt to suit your taste.

Unfortunately, I do not have a photo of this dip. However, it's basically a white dip with a bit of crunch and a savory flavor. The thickness will depend on how you plan to serve it.

If you're using it for veggies, you'll want a thicker dip so add less milk in step two above.

If you're serving it with chips, make it a bit thinner by adding additional milk. You don't want to end up with a bowl of broken bits and pieces.

Start with a small amount of milk and continue to add as you're blending. Then test it by dipping the veggies or potato chip and see how they hold up.

Take a moment to visit Spice Islands website. At the time of this writing they are sponsoring "[Bake for the Cure](#)". If you upload a recipe, Spice Islands provide a donation to Susan G. Komen Foundation. If you find a recipe you like and share it with a friend, Spice Island also makes a donation. It's a win-win program I totally support. I hope you will too!

## Frank's RedHot® Buffalo Chicken Dip

Serves: 10 to 12

Prep Time: 5 minutes

Bake Time: 20 minutes

### INGREDIENTS:

1 package (8 oz) Cream Cheese, softened  
1/2 cup Bleu Cheese Salad Dressing (or Ranch, if desired)  
1/2 cup any flavor FRANK'S® RedHot® sauce  
1/2 cup Bleu Cheese crumbles or shredded Mozzarella cheese (about 2 ounces)  
2 cans (9.75 oz) Swanson® Premium Chicken Breast in Water, drained  
Assorted fresh vegetables or crackers

### DIRECTIONS:

1. Preheat oven to 350 degrees Fahrenheit.
2. Stir the cream cheese in a 9-inch deep dish pie plate with a fork or whisk until it's smooth.
3. Stir in salad dressing, hot sauce, blue cheese crumbles and chicken.
4. Bake for 20 minutes or until the chicken mixture is hot and bubbling.
5. Stir mixture before serving.
6. Serve with vegetables or crackers for dipping.

NOTE: I transferred the dip to a small crock pot, set on the low temperature, to keep the dip warm throughout the party.

We served this dip with pretzel crackers and on top of mini slices of rye bread. It was amazing!

This recipe was provided by [www.BuffaloChickenDip.com](http://www.BuffaloChickenDip.com).

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# Curry Spiced Deviled Eggs

Serves: 24

Prep Time: 30 minutes

Cook Time: 15 to 20 minutes

Can we talk about boiled eggs? Believe it or not, there is an art to boiling eggs. Much depends on the altitude, egg size, number of eggs, and size of pan being used. [Everything you ever wanted to know about boiling eggs](#) can be found at Answers.com; a division of WikiAnswers.

## INGREDIENTS:

12 Large Eggs

Pinch of Salt

1/3 cup Mayonnaise

2 Tablespoons Dijon Mustard (or prepared Yellow Mustard)

1-1/2 teaspoons Curry Powder

1 teaspoon granulated Sugar

Ground Paprika, optional

Green Olives stuffed with pimentos, optional

## DIRECTIONS:

1. Gently place eggs in large pan filled about with enough water to cover the eggs. Add a pinch of salt.
2. Bring water to a boil over high heat. Boil eggs uncovered for 15 minutes.
3. Gently pour water and eggs into a colander. Rinse with cool water for 3 minutes. Transfer to refrigerator and cool for 30 minutes.
4. Peel eggs, rinse and pat dry.
5. Using a serrated knife, slice eggs lengthwise in half.
6. Remove hardened egg yolks by gently pressing the side of egg half. Place yolks in a small bowl.
7. Using a fork, press egg yolks and break into small pieces.
8. Add mayonnaise, mustard, curry powder and sugar. Mix until ingredients are incorporated and mixture is a smooth, creamy texture.

9. Transfer mixture to a plastic storage bag with a zipped closure. Make certain the bag is securely sealed. Use a pair of scissors to cut a small corner from the bottom of the bag. Gently squeeze mixture into egg cavity.

10. Lightly sprinkle each egg with paprika.

11. Place one olive on a toothpick and insert into filling of each egg, if desired.



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## Mini Pumpkin Caramel Cheesecakes with Oreo Cookie Crust

Serves: 24

Prep Time: 20 minutes

Bake Time: 25-30 minutes

Chill Time: 2 hours

### INGREDIENTS:

16 [Oreo cookies](#), finely ground in food processor  
3 Tablespoons Butter, melted  
2 packages (8 oz) Cream Cheese, softened  
1 cup granulated Sugar  
1 cup Pumpkin Puree (not pumpkin pie mix)  
2 large Eggs  
2 teaspoons Pure Vanilla Extract  
1 teaspoon ground Cinnamon  
1/2 teaspoon freshly ground Nutmeg (1 teaspoon dried)  
1 cup [Marzetti's Caramel Dip](#)  
24 Caramel or Pumpkin Spice [Hershey's Kisses](#), unwrapped  
24 Foil or Paper Muffin Tins - \*Tip: Foil tins work better than paper tins.

### DIRECTIONS:

1. Preheat oven to 350 degrees Fahrenheit.
2. Place muffin tins in muffin pan and lightly spray with cooking oil.
3. Place Oreo cookies in a food processor and finely grind. If you don't own a food processor, place cookies in a plastic storage bag, tightly seal and use the cooking oil can to crush the cookies.
4. Place butter in microwavable bowl and melt; about 45 seconds.
5. Combine cookies and butter in a bowl until well combined.
6. Add 1 full teaspoon into each cup. Press into the bottom of each cup so the crust is flat. Bake for 10 minutes and remove from oven.
7. Using a hand or stand mixer, beat cream cheese, sugar and pumpkin until smooth.
8. Beat in eggs, one at a time.

9. Add vanilla, cinnamon and nutmeg. Blend until ingredients are well combined, about 30 seconds.
10. Using a cookie dough scoop or plastic measuring cup, fill each cup 3/4 full of mixture.
11. Top each mini cheesecake with one teaspoon caramel dip. Using a toothpick, gently swirl caramel throughout batter.
12. Bake for 25 to 30 minutes. Test by inserting a toothpick in the center of a few cheesecakes. If it comes out clean, it's done.
13. Place cheesecakes on baking rack and allow to thoroughly cool; about 30 minutes.
14. Remove cheesecakes from pan and arrange on serving dish. Top each with a dollop of caramel dip, topped with a Hershey Kiss.
15. For best results refrigerate at least one hour prior to serving.



Recipe and photo provided by [Picky-Palate.com](http://Picky-Palate.com)

**CAUTION: These cheesecakes are super addicting!**

## Mini Pumpkin Cheesecakes with Homemade Pumpkin Pie Spiced Whipped Cream

Serves: 24

Prep Time: 30 minutes

Bake Time: 20 - 25 minutes

Cool Time: 3 hours

### INGREDIENTS:

#### Crust:

1 cup Gingersnap cookies, finely ground in food processor  
1 teaspoon ground Cinnamon  
4 Tablespoons unsalted Butter, melted  
1/4 cup granulated Sugar

#### Filling:

1 cup canned Pumpkin Puree (not pumpkin pie mix)  
1 teaspoon ground Cinnamon  
1 teaspoon ground Ginger  
1 teaspoon freshly ground Nutmeg (2 teaspoons dry nutmeg)  
12 ounces Cream Cheese, softened  
1/3 cup granulated Sugar  
2 large Eggs  
1 teaspoon Pure Vanilla Extract

#### Whipped Cream:

1 cup Heavy Cream  
2 teaspoons Pure Vanilla Extract  
1/2 teaspoon ground Pumpkin Pie Spice  
1/4 teaspoon freshly ground Nutmeg (1/2 teaspoon dry nutmeg)

### DIRECTIONS:

1. Preheat oven to 325 degrees Fahrenheit.
2. Line muffin tin with foil cups and lightly spray with cooking oil.
3. Break gingersnap cookies in half, place in food processor and finely grind.
4. In a small bowl combine cookie crumbs, cinnamon, sugar and melted butter. Mix well to incorporate ingredients; about 1 minute.

5. Fill each tin with 1 full teaspoon of crust mixture. Press with back of spoon to create a flat crust.
6. Bake crusts for 10 minutes, until set.
7. Transfer to cooling rack. Reduce oven temperature to 300 degrees Fahrenheit.
8. In a small bowl, combine pumpkin, cinnamon, ginger and nutmeg. Set aside.
9. Using a hand or stand mixer, beat together cream cheese and sugar until smooth; 3 to 5 minutes.
10. Add eggs one at a time, beating well after each addition.
11. Add pumpkin mixture and beat well, about 1 minute.
12. Add vanilla extract and beat for 30 seconds.
13. Fill each tin approximately 3/4<sup>th</sup>'s full.
14. Bake until filling is set, 20 to 25 minutes. Cool on rack for 30 minutes.
15. Remove from baking tins. Arrange on serving platter or storage container. Refrigerate for 3 hours prior to serving.

Prior to serving, prepare the homemade pumpkin pie spiced whipped cream. This takes less than 5 minutes and will wow your guests' taste buds.

In a medium bowl, beat heavy cream, vanilla and pumpkin pie spice until soft peaks form; 3 to 5 minutes. Be careful not to overbeat the cream or it will become lumpy and look like cottage cheese.

Place a dollop of fresh whipped cream atop each cheesecake and sprinkle with freshly grated nutmeg.



Recipe and photo provided by  
[RiannaWorld - In the Headlights](#)

## Recommended Alouette Cheeses

If you haven't tried Alouette Cheeses you're in for a treat! Whether you're creating casseroles, entrees, soups, salads, dips or desserts, Alouette has the perfect cheese selections.

### ALOUETTE SPREADABLE CHEESES:

Berries and Cream, Creamy Onion and Shallot, Garlic and Herbs, Light Cucumber Dill, Peppercorn Parmesan, Savory Vegetable, Spinach Artichoke, and Sundried Tomato and Basil.

Spreadable cheeses are the perfect accompaniment with crackers, breads and for dipping fruits and vegetables.

### ALOUETTE BRIE CHEESES:

Alouette Baby Brie® received the prestigious 2009 ChefsBest™ Award for Best Taste. I couldn't agree more. Brie cheese is one of my favorite cheeses. I love the soft, creamy texture and delicate flavor of brie.

Two of my favorite recipes using brie cheese include:

[Chicken Breast Stuffed with Brie Cheese and Wrapped in Bacon](#)

[Super Simple Summer Salad with Grilled Chicken and Bread with Melted Brie Cheese](#)

Alouette offers a variety of Brie Cheeses including: Original Baby Brie, Brie with Garlic and Herbs, Original Brie Wedge and Hickory Smoked Wedge.

### ALOUETTE CRUMBLES:

Cheese crumbles are the perfect choice for salads, pizza, pasta, tacos and desserts.

Alouette Crumbles cheese selections include: Feta, Feta Garlic and Herb, Goat Cheese, Bleu Cheese, Gorgonzola, Feta Mediterranean and Goat Cheese Provencal.

### ALOUETTE SPECIALTY CHEESES:

Alouette offers *Crème Fraiche*; an alternative to heavy cream and sour cream. Crème Fraiche can be used to garnish soups, baked potatoes and fruit smoothies, or to create delicate sauces and dessert toppings.

*Alouette Elegante* is a unique multi-layered spreadable cheese bursting with flavor. Elegante cheeses pair well with vegetables, fruits, breads, crackers and salads.

Alouette Elegante cheese selections include: Roasted Garlic and Pesto, Roasted Sweet Peppers and Olive Tapenade, and Sundried Tomatoes and Garlic.

The Alouette Cheese website provides dozens of recipes for appetizers, desserts, entrees, salads and sandwiches. Whatever your party needs might be, Alouette is certain to have the perfect cheese selections that will impress your guests and have them talking about your party for months to come!

Treat your guests to the best cheese selections in the world by serving them Alouette Cheese. Learn more at [www.AlouetteCheese.com](http://www.AlouetteCheese.com).



Photograph Copyright© - Alouette Cheese

## Recommended Wine and Cheese Pairings

**Asti Spumante:** A white sparkling wine, sweet in flavor and low in alcohol content. Generally used as a dessert wine. Pairs well with brie and baby Swiss cheese.

**Cabernet Sauvignon:** A popular varietal red wine with an aroma of black currants and bell peppers. Pairs well with brie, camembert, sharp cheddar and Danish blue.

**Champagne:** This sparkling, bubbly wine is often served at celebrations; particularly weddings and New Years Eve. Champagne pairs well with brie, mild cheddar, Colby, gouda, edam and chevre.

**Chardonnay:** A delicate, rich, fruity white wine that often smells like apples, lemons, peaches or tropical fruits. Pairs well with provolone, gruyere and mild cheddar.

**Riesling:** A white varietal with a distinct floral and apple aroma, Riesling is enticing and exotic. Pairs well with Monterey jack, Colby, gouda, edam and brie.

**Sauvignon Blanc:** Once the world's most expensive and famous dessert wine, Sauvignon Blanc is now a popular dry wine with a pungent earthy flavor. It pairs well with strong-flavored cheeses including bleu, gruyere, Roquefort, and sharp cheddar.

**Sherry:** There are dry sherries and sweet cherries. Dry sherries should be served chilled, while sweet sherries are served at room temperature. Sherries pair well with cheeses and desserts.

Dry sherries pair well with bleu cheese, Roquefort, gruyere and havarti.

Sweet sherries pair well with brie, gouda and edam.

**Zinfandel:** There are red zin's and white zin's. Red zinfandel flavors range from sweet and fruity to lively and complex. White zinfandel is a light-pink blush wine with a mild, sweet flavor and is often the preferred choice for those who normally don't drink wine.

Red zinfandel pairs well with muenster, gorgonzola, bleu and sharp cheddar.

White zinfandel pairs well with cream cheese, edam, gouda and brie.

**LOVE WINE? Join Clubs of America Wine of the Month Club.  
\$25 Instant Savings on 12-month memberships. GREAT GIFT IDEA!**

Thank you for sharing time with me today. I hope you enjoy the recipes and serve them for years to come. Feel free to pass this cheese and wine party menu along to anyone you feel would enjoy it, but please don't spam. I could get in big trouble if people start sending this off to people who don't want it.

Obtain additional recipes, cooking tips, contests, sweepstakes, and bargains on gourmet foods and cooking items at [www.TheCheapGourmet.com](http://www.TheCheapGourmet.com). Be certain to subscribe to the mailing list so you can be notified the instant new blog posts are published.

Last, but not least, grab the following [free cooking reports](#) for more holiday fun!

**Healthy Holiday Recipe Collection:** This 25-page report includes a complete menu to help you create a *healthy* holiday meal. Includes recipes for: appetizers, soups, salads, entrees, side dishes, beverages and desserts.

**Pumpkin Patch Recipe Collection:** A 20-page menu filled with pumpkin recipes including: Baked Pumpkin with Rice Pilaf, Pumpkin Chili, Pumpkin Dumplings, Pumpkin Bread, Pumpkin Dip, Pumpkin Cream Pie, Pumpkin Smoothies and more!

**Halloween Fun:** This 20-page report is filled with family activities, Halloween party games, tips and tons of yummy recipes.

**Think Outside the Cup - Cooking with Tea:** Tips for cooking with tea and several mouth-watering, easy-to-prepare recipes using tea.



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