

# Entertaining Ideas

## Sparkling Ideas To Liven Up The Party

(NAPSA)—“We gonna celebrate and have a good time,” sang Kool and the Gang. “It’s time to come together. It’s up to you, what’s your pleasure?”

Having fun, toasting friends and celebrating an occasion—any occasion, be it a birthday, a new job, paying off a student loan or just a spot of nice weather—is one of the simple joys of life. And by planning ahead just a little, it can be easy to entertain at home, whenever you want to celebrate.

For instance, make sure the music selection fits both the occasion and the taste of those invited. (What would your hip-hop friends say about your collection of '80s hits?) Then, make a guest list that suits the affair; be sure to include an interesting mix of people that will have a lot to talk about.

Speaking of mixes, mixed drinks are always a popular choice for parties. Start with mixers—cola, club soda, fruit juices, etc.—and make sure the bar is well-stocked. For example, sparkling wines are a popular item to have on hand and domestic varieties can be a terrific way to let the bubbles flow without breaking the bank. They can be readily blended into such delightful drinks as Peach Bellinis and Apple Martinis.

Developed by Mumm Napa, Cuvée M is a luscious sparkling wine that holds the fresh fruit and decadent flavors that can only be found in the renowned vineyards of Napa Valley. Beautiful notes of ripe peaches, creamy vanilla and rich white chocolate create an exquisite sparkling wine to delight the palate and satisfy any occasion.

The following recipes are served in some of America’s top restaurants and bars:

### PEACH PUNCH

*Bringing out the fruity peach overtones of Cuvée M, an LA bartender created a delectably tasteful updated version of the classic peach bellini:*

**3 quarts chilled Cuvée M champagne**



**Fun and fruity mixed drinks can be a splendid treat at any kind of party.**

- 1 quart puree of fresh peaches**
- Sugar to taste**
- 1 tablespoon lemon juice**
- 1 antique glass punch bowl**

**Directions:** Cool champagne on ice; call some of your closest friends and rent a couple of old flicks. Pull out your mother’s old punch bowl, start a fire, get out the VCR, and sweeten the peaches to taste. Stir in the lemon juice and put into punch bowl. Add champagne, mix well, ladle into punch glasses and enjoy the evening.

**Approx. 20 6 oz. servings.**

### MMMM GROOVY BLUE

*Fitting for Cuvée M’s fresh blue look, this playful cocktail is to the tongue what a hot saxophone solo is to the ears.*

**chilled Cuvée M champagne flutes**  
**one or two blue gumballs per serving**

**Directions per serving:** Fill each flute  $\frac{3}{4}$  full with chilled champagne. Drop in gumballs, swirl and enjoy.