At wine-tasting party given for dentists and their wives at National Dental Association convention in Miami, Fla., were, from left, Boone Darden of West Palm Beach, Fla.; Herb Douglass of New York; Charles Fredy; Dr. James Holly, III of Portsmouth, Va., president of the National Dental Association; and Dr. R. Smith, West Palm Beach, entertainment chairman of the convention. They sample French, German and Italian wines.

Eggnog—Family tradition

Time was, it's said, when every family had its own treasured eggnog recipe—jealously guarded; carefully concocted and served with ceremony. If you're the proud possessor of one of those recipes, now's the time to get it out—along with the punch bowl and guest list.

But if you're short on family recipes—or just short on time—isn't it nice to know you can still have traditional holiday eggnog, thanks to the ready-to-serve kind from the dairy case? Personal touches are quick and easy to add.

For instance: Add cool richness by combining 1 quart of softened vanilla ice cream with 1 quart of chilled dairy eggnog. Two tablespoons rum extract make for extra mellowness. And this Eggnog Float proves that seven is a lucky number—the recipe yields seven cups, two servings apiece for seven lucky holiday callers.

Serve it—like any cold eggnog—very cold indeed.

Eggnog Float
Yield: 7 cups

1 quart vanilla ice cream, softened
1 quart dairy eggnog, chilled
2 tablespoon rum extract, if desired

In a mixing bowl combine ice cream and eggnog. Add rum extract, if desired.

Eggnog Lime Punch

Dairy eggnog, chilled
Scoops of lime sherbet
Marashino cherry halves

Fill punch bowl with eggnog; top with sherbet and cherries.

Peppermint Eggnog
Yield: 4 cups

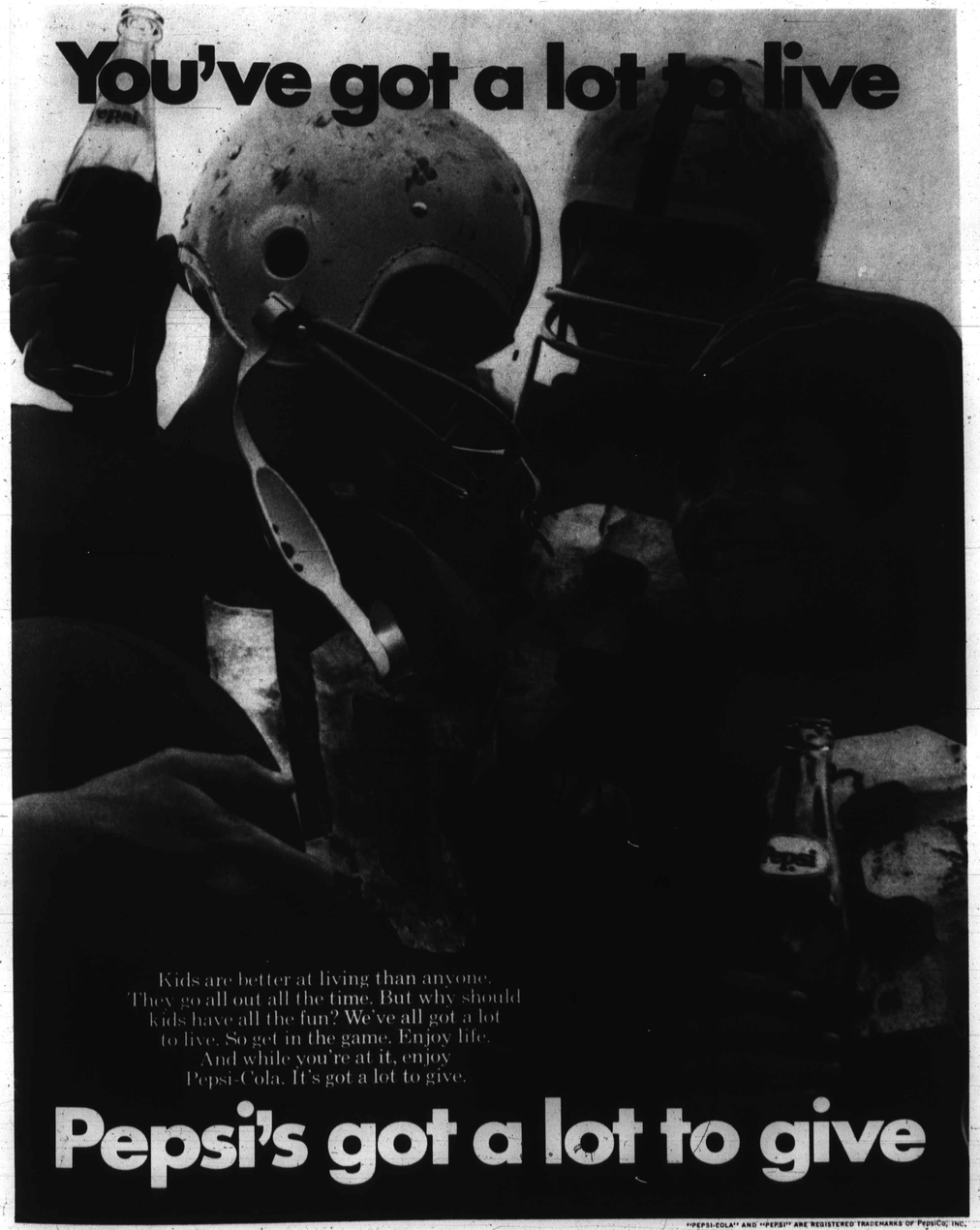
1 quart dairy eggnog, chilled
¼ teaspoon peppermint extract
Candy canes OR peppermint sticks

In a bowl combine eggnog and peppermint extract. Serve in tall glasses with candy canes or peppermint sticks for stirrers.

Lemon-Banana Eggnog
Yield: 5¾ cups

2 ripe bananas
½ teaspoon grated lemon peel
¼ cup lemon juice
1 quart dairy eggnog
Mace

In a large mixing bowl mash bananas. Add lemon peel and juice; beat well. Gradually add eggnog; beat until foamy. Serve in chilled glasses; sprinkle with mace.

What kind of wine should you serve?

Type of Wine	Name of Wine	Serve When and at What Temperature?	Serve With Which Food?
Appetizer Wines	Dry Sherry Cocktail Sherry Sweet or Dry Vermouth	As a cocktail, between meals. Serve chilled.	With canapes and light snacks, or at parties.
Red Table Wines	Burgundy • Claret Pinot Noir Cabernet Sauvignon Pinot St. George Zinfandel	With meals. At "room temperature"; chill slightly when temperature is above 80°.	With heavier food, red meats, chops, ham, spiced dishes, also with cheese.
Pink Table Wines	Vin Rosé Napa Rosé	With meals. Serve chilled.	Goes with any kind of food.
White Table Wines	Chablis • Chenin Blanc Sauternes Sauvignon Blanc Rieslings Pink Chardonnay Rhine Wine Sylvaner Riesling Chateau La Salle	With meals or in long, cool drinks. Serve chilled.	With all lighter foods, veal, fowl, fish, shellfish. With dessert or cake.
Sparkling Wines	Brut Champagne* Extra Dry Champagne Champagne Rose* Sparkling Burgandy	Before meals, with meals, after meals, at all get-togethers . . . Serve chilled.	With any food, throughout a meal. With canapes at receptions, and to toast the honored guest.
Dessert Wines	Ruby Port • Cream Sherry Golden Sherry Tawny Port Treasure Port • Muscatel	At end of meals, between meals . . . at any kind of social gathering.	With desserts, fruits, cakes, snacks.