SHARE A MOMENT WITH MAXWELL HOUSE® COFFEE.

Lucky you. You've always liked what you do for a living, and you do it well. That's why you've been honored tonight. But right now it feels good to share your happiness with those closest to you. And what better way to share it than over a delicious cup of Maxwell House® Coffee. Maxwell House® is coffee that makes good times even better. So enjoy a moment with Maxwell House® Coffee, after all you deserve it.

'Think Thin' Party Recipes

Many thoughtful hostesses have come to realize that a lot of people now want to eat lighter and more healthful food. This need not limit your party style or condemn you to a summer of nibbling raw vegetables.

Supremes de volaille in champagne sauce

(Makes 6 servings)

3 large chicken breasts, boned, skinned and cut in half
1 teaspoon salt
¼ teaspoon white pepper
1 cup chicken broth
1 cup champagne
½ teaspoon leaf thyme, crumbled
1 tablespoon finely chopped fresh parsley
2 or 4 egg yolks
Fresh watercress

Arrange chicken supremes in a single layer in a buttered heavy skillet or shallow, flameproof casserole. Sprinkle with salt and pepper. Pour chicken broth and champagne over chicken. Sprinkle chicken with thyme and chopped parsley.

Cover, simmer for about 20 minutes over medium heat or until chicken is tender. Drain off cooking liquid and measure. For each cup of poaching liquid, lightly beat 2 egg yolks. (NOTE: You will either have 1 or 2 cups of reserved liquid. If necessary, additional champagne may be added to make 2 cups liquid).

Heat poaching liquid in the top of a double boiler directly over source of heat until simmering; spoon a small amount into yolks, return to pan; set over simmering water. Heat and stir until thickened and there is no raw egg taste. Pour over supremes and garnish with watercress and grapes.

Wedding Fruit Salad

(Makes 6 servings)

1-lb., 4-oz. can pineapple chunks in own juice, well-drained
2 bananas, peeled and thinly sliced
2 oranges, peeled and sectioned
3 kiwis, peeled and thinly sliced
1 pint strawberries, washed and hulled
1 cup melon balls
Lettuce leaves, optional

Dressing

1 clove garlic, peeled and crushed
5 tablespoons lemon juice
1 cup Ocean Spray low calorie cranberry juice cocktail
1 tablespoon light corn syrup or honey
½ teaspoon salt
¼ teaspoon paprika

Arrange pineapple chunks, banana slices, orange sections, kiwi slices, whole strawberries and melon balls atop lettuce-lined salad bowl. Let garlic stand in lemon juice at room temperature for at least 2 hours; remove. Add remaining ingredients; blend well. Chill. Shake well before pouring over fruit.