



America's roots are evident in this kitchen, mellow with ruddy brick and maple wood. With its chandelier and rounded window, it's a blend of Spanish and Early American. The oven is non-functioning. There's a modern stove on the opposite wall. Other up-to-date conveniences in this kitchen include a no-wax floor. The pattern is by Armstrong, called Colonial Classic.

Chicken wings go better with sweet, sour sauce

You can make even a chicken wing a gourmet treat with these sauces. They'll be popular, so be sure to have plenty of wings and sauce on hand.

SWEET AND SOUR ORANGE

SAUCE
1 pkg. (27 oz.) frozen fried chicken wing portions
1/2 cup orange marmalade
1/4 cup currant jelly
1/4 cup catsup
2 tsp. vinegar

1 tsp. dried minced onion
2 tsp. minced parsley
2 tsp. minced chives
1/2 tsp. thyme
1/2 tsp. basil
1/4 tsp. salt
Dash white pepper
1 cup chicken broth
1 tsp. cornstarch
1 tsp. lemon juice
1 pkg. frozen fried chicken wing portions

Heat the frozen fried chicken wings on a cookie sheet in a 375 degree oven for 25 minutes or until hot and crispy.

Place orange marmalade, currant jelly, catsup and vinegar in small saucepan and heat until marmalade and jelly melt completely.

To serve as an appetizer, dip warm chicken into warm sweet and sour sauce. The sauce can also be served as a dip for fresh fruits.

HERB BUTTER SAUCE

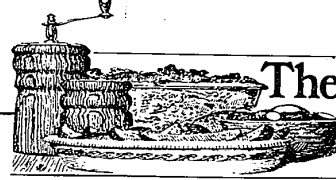
1/2 cup butter

Place butter, onion, parsley, chives, thyme, basil, salt and pepper in saucepan. Heat until butter melts.

Mix chicken broth and cornstarch and add to butter mixture; heat to boiling, stir and boil one minute. Remove from heat; stir in lemon juice. Cover and let stand at least 15 minutes to blend flavors.

Heat chicken wings on cookie sheet in 375 degree oven for 25 minutes or until hot and crispy.

Serve warm chicken as an appetizer with warm herb butter sauce as a dip. The sauce can also be served as a dip with fresh vegetables.



The Happy Cooker

by Elayne Susan Stulberg



As we partake of our Thanksgiving meal this year, we will be celebrating the 358th birthday of the oldest national holiday observed in our country.

Our thoughts frequently turn to visions of the glorious gobbler. It is the time of year when countless numbers of turkeys are sacrificed for the greater good of all except, perhaps, the poor turkey.

While turkey and Thanksgiving seem synonymous to many, others opt for the unusual on special holidays, especially when entertaining.

Practice a bit of one-upmanship on those who always manage to serve something fantastic when they invite you for a holiday meal.

Try serving wild game. Unsuspecting guests are certain to be delighted with the trophies of the hunter. With hunting season in full swing, wild game is an excellent change of pace from the traditional and expected turkey.

If your household does not boast a sportsman among its residents, take heart. You can still serve a wild bird or beast with a little help from your friends.

Call on your friendly butcher, your friendly specialty meat dealer, or your friend the avid hunter who would love to present you with some wild game.

If you intend to hunt your own game, certain rules should be observed to insure top flavor and texture. Space prohibits detailed data, but the public library has books on bleeding, drawing and cooking.

Purchasing game usually assures high quality. However, when in doubt about the game's age, try marinating or use long, slow cooking as described in today's recipes.

VENISON refers to the meat of antlered animals. Flesh is rather dry and requires larding. Meat from young animals may be cooked like beef or veal, that from older animals must be tenderized with a marinade (see recipe for tenderizing). Do not cook to well-done stage.

ROAST LEG OF VENISON

1 leg of venison
Fat salt pork for larding
Salt and pepper to taste
1/4 tsp. garlic powder
Flour
4 tsp. butter or margarine, melted

Lard meat and sprinkle with salt, pepper and garlic. Roll in flour. Insert meat thermometer into thickest part without touching bone. Pour melted butter around meat and baste frequently during cooking. Roast in preheated 350 degree oven allowing approximately 20 minutes per pound. Meat thermometer should register at rare beef. Serves 4-6 depending upon leg weight.

TENDERIZING MARINADE

(Suitable for any game weighing 3-4 pounds)
2 cups dry red wine
3 oz. olive oil
1 large onion, thinly sliced
1/4 tsp. oregano
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic powder

Place meat in bowl. Use only glass or ceramic. Pour above mixed ingredients over. Refrigerate, covered, for 2-3 days, turning frequently. Cook according to individual game recipes.

PHEASANTS are prized for their finely grained, densely packed white-meat breasts. Liberal larding and frequent basting is necessary. Young birds have short, round claws; older ones have long, sharp claws and should be braised or stewed.

ROAST PHEASANT

1 young pheasant (2-3 lbs.)
Salt and pepper to taste
2-3 celery leaves
4 slices bacon (very fatty)
1 stick butter or margarine, melted
1 cup strong chicken broth (homemade or canned)
1 large onion, thinly sliced

1/4 pound mushrooms, sliced
1 can cream of mushroom soup
1/2 cup half and half
3 tsp. dry sherry (no cooking wine please)

Rinse and dry bird; sprinkle inside and out with salt and pepper. Place celery leaves in cavity. Turn wings under and tie legs together. Lay bacon over breasts. Cover with several layers of cheese cloth which has been soaked in the melted butter. Set bird on rack in roaster, breast side up. Pour in stock. Add onion and mushroom slices. Roast in 350 degree oven for 30-40 minutes per pound, basting frequently with pan drippings. Bird is done if tender when fork-tested in thickest part of breast. Remove cheese cloth, bacon and string. Blend soup, half and half over low heat. Slowly stir in sherry. Serve sauce in separate container to pour over pheasant slices. Serves 2-4

QUAIL is the most abundant of all game birds.

Full-fleshed, delicately flavored and weighing 5 1/2-6 ounces, it tends to be dry and is best sauteed, broiled or baked. Cover with bacon or salt pork and baste frequently.

QUAIL WITH CHERRIES

4 quail
1/2 stick butter or margarine
1 cup homemade or canned beef broth
1 cup dry red wine (no cooking wine please)
1 cup canned pitted Bing cherries, drained, juice reserved
1 tsp. cornstarch
Salt and pepper to taste

Rinse and dry birds. Melt butter in heavy skillet and brown birds evenly. Tightly cover and bake in 375 degree oven for 30 minutes or until birds are fork tender. Remove birds to platter. Skim excess fat from pan juices; add broth and 1/2 cup wine. Simmer over medium heat for 8 minutes, stirring occasionally. Add cherries and juice.

Blend remaining wine with cornstarch until smooth and add to cherries and liquid. Cook over low heat for about 5 minutes or until sauce is smooth and slightly thickened. Season with salt and pepper. Pour over quail. Serves 4.

HARE is usually dark-meat and may be 4-12 pounds in weight. It's tougher than rabbit with a gamier flavor. It is best braised, stewed, roasted or marinated.

SADDLE OF HARE

1 saddle of hare (2-2 1/2 pounds), dressed and split in 4 pieces
Sprinkling of garlic powder
1/4 stick butter or margarine
Salt and pepper to taste
1 tsp. minced parsley flakes
1 tsp. paprika
8 fatty bacon slices
1 pt. sour cream, warmed
1 1/2 cups canned peaches, drained and diced

Rinse and dry meat. Sprinkle saucepan with garlic and add butter; melt over low heat stirring briefly to blend garlic. Place meat in roasting pan and brush with melted butter-garlic. Sprinkle with salt, pepper, parsley and paprika. Cover with bacon. Roast at 350 degrees for 50-60 minutes or until tender. Remove to platter. Skim excess fat from roasting pan and stir in sour cream and diced peaches. Heat through and pour over hare. Serves 4.

Next Week: wild game go-withs
Mrs. Stulberg, a West Bloomfield resident, is a food writer, lecturer, and author of the cookbook for dieters, "The Happy Cooker." Letters, requests and recipes are welcomed. Recipes selected for column sharing will give complete donor credit and must be accompanied by name, address and phone number. All column communications must be made by writing "The Happy Cooker," c/o The Plymouth Observer, 461 S. Main Street, Plymouth MI 48176.

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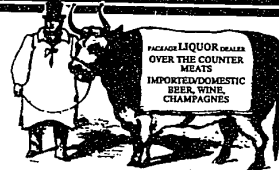
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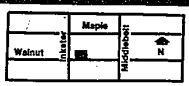
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