



Bowl games: If you can't beat 'em, join 'em

The excitement of planning for the holiday season is now behind us, but life is still hectic. Christmas and Hanukkah toys lovingly selected and enthusiastically received several days back are all but ignored. People are keeping salesclerks hopping with holiday gift exchanges. Shoppers are descending in droves upon crowded malls, eager to take advantage of after-Christmas sales. And many homemakers, aspirin bottle in hand, are nervously anticipating New Year's Day tomorrow when the Bowl games monopolize every thought and conversation.

Most homes find themselves in similar circumstances on New Year's Day, when everything appears to revolve around the television set and football commentary. Short of an earthquake, five-alarm fire or a half-time dash from the boob tube due to an involuntary beckoning from nature, there is absolutely no way to pry lively-eyed viewers loose from "Those Football Games."

As entire families sit huddled about one small screen, foolish queries of "when would you like to eat?" by homemakers across the land are most often greeted with indistinguishable

grunts or go unanswered. For even the most staunch antifeminists, it is the one day of the year that they would willingly become card-carrying members of women's lib.

If your home boasts a few football fanatics, what you experience New Year's Day will undoubtedly be repeated during Super Bowl 14 on Jan. 20.

Well, as the old saying goes, "If you can't beat 'em, join 'em." Instead of devising devious means of feeding those fed to the goob box, such as in-travenous feedings, inserting all-day suckers into the first openings you contact between chin and nose, or when all else fails, take direct aim at the television screen with your son's BB gun, you should take a different route? When Jan. 20 arrives, you will be way ahead of the game (pan intended) with a buffet brunch. And a brunch, of course, takes care of two meals at one time. It is a holiday and Sunday lifesaver for the homemaker-cook and most appealing to lazybones who detest the sound of reveille after a night of revelry.

Just set up a buffet table wherever people have gathered for television gazing. Plan on simple-to-eat foods which can sit for some time without

threat of spoilage. Place foods and necessary silverware, plates, cups, etc. on the table and everyone can help themselves with nary a missed touchdown or tackle. This leaves your hands free to carry around the aspirin bottle for another several hours.

And a Happy New Year to you, too!

**FOOTBALL BUFFET
QUICHE LORRAINE**
Creamy Cole Slaw
BANANA NUT BREAD
ASSORTED RELISH TRAY
FRUITED STRAWBERRY MOLD BEVERAGE
CHOCOLATE TRUFFLE TREAT

QUICHE LORRAINE
(A famous French open-faced custard cheese pie with chopped bacon, sometimes ham, added. Keep warm on electric hot tray, set on buffet).

Rich pastry dough of your own choosing to fit an 8-inch pie pan
1/4 lb. bacon
3/4 lb. Swiss cheese, grated
3 eggs
1 cup half and half
Salt and pepper to taste

Roll dough to measure a circle 1/4 times larger than pie pan. Fit pastry loosely into pan and fold edges to form a standing rim. Flute edges. Fry bacon until crisp. Crumble into pastry-lined pan. Sprinkle grated cheese over bacon. Beat eggs, add half and half, salt and pepper. Blend and pour over bacon and cheese. Bake in 375 degree oven for 45 minutes or until custard is set. Cut into wedges or squares to serve. Yields 8 servings.

Preheat oven to 350 degrees

3 eggs
2 cups sugar
1 cup cooking oil
1 tsp. vanilla
1 tsp. salt
3 cups flour
1 can pineapple, crushed with juice (6 oz.)

BANANA NUT BREAD
(This marvelous recipe is from cooking instructor Rhoda Milgrin and Ruth Schellen. Their new course on Northern Italian cuisine begins in February at What's Cookin' in Southfield).

1 stalk celery
2 tsp. salad oil
3/4 cup minced onion
3/4 cup chicken broth or water
3/4 tsp. salt
1/2 tsp. ground black pepper
2 egg yolks, beaten
1/2 cup dry Marsala or sherry wine
1/4 cup dairy sour cream
2 tsp. toasted almond slices

Trim stem ends and leaves from celery, cut celery into slices about 1/4-inch thick (makes about 12 cups); set aside. In a large skillet heat oil until hot. Add onion, saute until tender, about 5 minutes. Add chicken broth, salt and black pepper. Bring to a boil. Add celery, simmer, covered, until celery is crisp-tender, 2 to 3 minutes. Remove celery with a slotted spoon to serving dish and keep warm; reserve cooking liquid. In a small bowl, mix egg yolks with wine. Stir 1/2 cup of the hot cooking liquid into the yolk mixture, beating with a wire whisk. Then stir egg yolk mixture into liquid remaining in pan, beating constantly with a wire whisk. Cook and stir over low heat until sauce thickens, about 2 minutes. Remove from heat; stir in sour cream. Spoon over celery and sprinkle with almonds. Yields 12 cups, or 6 to 8 portions.

CHINESE-STYLE CELERY WITH MANDARIN ORANGES

3 tsp. salad oil
4 cups diagonally sliced celery
1/2 cup thinly sliced onion rings
1/2 cup coarsely chopped walnuts
1 can (11 oz.) Mandarin orange segments
in light syrup
3 tsp. soy sauce
2 tsp. cornstarch
1/4 tsp. ground ginger
1/2 tsp. ground black pepper

In a large skillet, heat oil until hot. Add celery, saute for 5 minutes. Add onion and walnuts; cook and stir for 5 minutes longer. Strain Mandarin oranges, reserving syrup; set oranges aside. In a small bowl combine reserved syrup with soy sauce, cornstarch, ginger and black pepper; pour over celery mixture. Cook and stir until sauce thickens,

CREAMY COLESLAW
1/2 medium cabbage
1/2 cup sour cream
5 tsp. sugar
4 tsp. vinegar
1/2 tsp. salt
1/4 tsp. pepper
Sprinkling of paprika

Rinse, drain and pat cabbage dry. Quarter and core and holding section at a time, firmly slice even thin shreds with a sharp knife. Place in wooden bowl and again chop with three-edged food chopper until cabbage is quite fine. Add all ingredients and mix well to blend. Sprinkle with paprika. Cover with plastic wrap and place a layer of foil over all. Refrigerate until well chilled. Serves 6.

NOTE: Plastic salad dryers (approximately \$5 to \$10) are excellent for removing all moisture from cabbage. If you own a food processor, by all means use it for shredding cabbage.)

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2 tsp. cinnamon
2 tsp. baking soda
1/4 tsp. baking powder
1 cup chopped walnuts (chunky)
1/2 tsp. salt
1/4 tsp. pepper
Sprinkling of paprika

Beat eggs until creamy and light yellow. Add sugar gradually until completely incorporated. While continuously beating, drizzle cooking oil very slowly. Add vanilla, salt, cinnamon, and crushed pineapple, juice and all. Add bananas and still beating continuously, add the flour, baking soda, baking powder and chopped nuts. Pour into 1 lightly-greased and lightly-floured 13 or 9x5 loaf pans. Bake for one hour. The top may split, but that has a very pretty look to it. Let rest on rack after removing from the oven. Recipe freezes very well.

FRUITED STRAWBERRY MOLD

1 tbsp. (1 envelope) unflavored gelatin
2 tsp. cold water
1 1/2 cups crushed strawberries (frozen or fresh)
8 to 10 whole strawberries (frozen or fresh)
Approximately 1/2 cup sugar
Dash of salt
1 tsp. lemon juice
1 cup prepared whipped topping or dessert topping

Soften gelatin in cold water 5 minutes. Place over hot water in double boiler and stir until dissolved. Remove from heat; add crushed strawberries, sugar, salt and lemon juice. Blend all thoroughly. Cool until slightly thick-

ened and fold in topping. Place whole berries in bottom of mold and add blended ingredients. Chill overnight or for several hours. Unmold on dolly-lined serving platter. Serves 6.

RICH CHOCOLATE TRUFFLES
(If you are dieting, forget this. Simply looking at the finished product will add inches. But if you're masochistic, make them anyway and listen to the ooohs and aaahs of everyone else.)

In a saucepan set over a pan of hot water, melt 10 ounces semi-sweet chocolate with 3/4 cup heavy cream and 2 tsp. dark rum. Let mixture cool and then chill for 1 hour. Transfer to a bowl and whip until it holds SOFT peaks. Fill a pastry bag fitted with a 1/2-inch plain tip with the mixture. Pipe into 1-inch balls on a baking sheet lined with wax paper. Transfer the sheet to the freezing compartment of the refrigerator for 15 minutes. Dip balls in 4 ounces semi-sweet melted chocolate and then roll them in unsweetened cocoa. Store truffles, covered, in freezer. Makes approximately 48 candies.

NEXT WEEK: HAUTE CUISINE IN A HURRY

Mrs. Stulberg is a food writer/restaurant reviewer, lecturer and author of the gourmet cookbook for dietitians, "The Happy Cooker: Letters, requests and recipes for column sharing are welcome. All communications should include name, address and telephone number. They should be sent to The Happy Cooker, c/o Plymouth Observer, 461 S. Main, Plymouth, Mich. 48170.

Celebrity cook

Yes, Virginia, many celebrities do enjoy creativity in the culinary arena. And judging from your letters, I am delighted to know we have turned doubters into believers. The two recent celebrity recipe columns were so enthusiastically received by you that we have decided to spotlight an individual star frequently.

These Michigan-based "doers," "movers" and "shapers" enjoy celebrity status in their respective fields of music, radio, television, business, medicine, sports, writing and restaurants to mention a few. Drop me a note if you have a favorite celeb you would like to see spotlighted along with his favorite recipe.

FOR THE PAST five years, Monday through Friday from 7-10 p.m., Warren Pierce has been delighting radio listeners with his lively WRJ talk show. His ability to enlist audience participation in topics is evidenced by the volume of telephone calls he takes on the air. Listeners are turned into show folk via their live conversations with the host. Billed as a talk show with contemporary music, on-the-air debates frequently become so involved that conversations take precedence over the musical segment.

A native Detroit, Pierce attended the University of Michigan and Wayne State University, earning a bachelor's degree in political science. He began his radio career with a rock 'n' roll show on Flint's WTRX. You may re-

member hearing Pierce when he hosted a morning talk show on the old WTAK or when he spent two years with WCAR.

He has also been a Red Wing hockey host and just prior to joining WRJ was producer of the late Lou Gordon's syndicated television show.

Favorite pastimes include gardening, photography, degawling, and sports. The kitchen holds an important position among Pierce's hobbies. Married to the former Darlene Becker and the father of two, he especially enjoys food preparation during the warm months when he takes command of the outdoor grill. The recipe graciously donated by the Pierces for column readers is one of his special creations.

Mrs. Pierce says, "Warren is a true ice cream freak and this is his favorite recipe. He makes it himself, and we serve it to company often, especially to large groups because it goes so far."

WARREN'S ICE CREAM CAKE

Using a 10-inch spring form pan, layer half of a thinly sliced pound cake (homemade or store bought) to cover the bottom of pan. Smooth slightly softened quart of favorite ice cream, using half, over cake layer. Cover with half of a 10-ounce jar of commercial hot fudge topping and half of a bag of toffee chips. Repeat all four layers (pound cake, ice cream, fudge and toffee). Freeze until firm. Recipe yields 12 to 15 portions.

smile!



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