

# Bag of limes solved 'same old dish' boredom

Human beings, contradictory as always, are at once creatures of habit and creatures of diversity. Thus, periodically, most of us grow bored with making the "same old dishes" and seek something a little or even a lot different to provide some interest on a visit to a local supermarket, the first item that caught my eye was a mound of bright green limes, followed by the unusually reasonable price tag above them. Six or seven of them went quickly into a bag and into the grocery cart.

When that doesn't work, the next step for me is to look closely at the items I always buy and seek new and different combinations.

In such a mood recently on a visit to a local supermarket, the first item that caught my eye was a mound of bright green limes, followed by the unusually reasonable price tag above them. Six or seven of them went quickly into a bag and into the grocery cart.



## Byrd's Kitchen

by Vivian Byrd

**MARINATED FRIED CHICKEN**  
Serves 4  
1/4 cup dark rum  
1/4 cup soy sauce, preferably the Japanese type  
1/4 cup strained fresh lime juice  
3 1/4 to 4 lb. chicken, chopped into 16 small pieces by dividing the wings, thighs, drumsticks and breasts into halves  
2 cups vegetable oil  
1/2 tsp. salt  
Freshly ground black pepper  
1 cup flour

Warm the rum over low heat. Re-

move from heat and ignite with a match. Shake the pan gently until the flame dies. Add the soy sauce and lime juice to the rum. Put the chicken pieces in a deep bowl and pour the rum mixture over the pieces, turning to coat them evenly. Marinate at room temperature for about two hours, or in the refrigerator for at least four hours, turning occasionally.

Preheat the oven to the lowest setting and line a large shallow baking dish with a double thickness of paper towels. Heat the oil in a heavy 10 to 12-inch skillet until it is very hot but not smoking. Pat the chicken pieces dry and season with salt and a few grindings of pepper. Dip in flour and shake off the excess.

Fry five or six pieces at a time for about six minutes on each side, turning them with tongs and regulating the heat so they color richly and evenly without burning. As they brown, transfer the pieces to the lined baking dish and keep them warm in the oven. Serve at once with hot boiled rice and a salad of dark green watercress and red onion rings.

**CUCUMBER SALAD**  
Serves 4  
2 medium size firm cucumbers  
1 1/2 tsp. salt  
2 tsp. strained fresh lime juice  
1 large garlic clove, peeled and crushed with the flat side of a large, heavy knife  
Freshly ground black pepper

Peel the cucumbers and cut them in half lengthwise. Seed by scraping the tip of a small spoon down their centers. Then cut crosswise into 1/4-inch slices. Place cucumbers in a bowl, add the salt and turn the slices about with a spoon to coat them evenly. Let stand at room temperature for about 30 minutes, then drain and pat dry with paper towels.

Put cucumbers into a serving bowl, add chilies, lime juice and garlic. Toss until thoroughly blended. Cover bowl tightly and marinate at room temperature for at least one hour. Just before serving, remove and discard the garlic and sprinkle the top of the salad with a few grindings of pepper.

Correspondence should be addressed to Vivian Byrd, P.O. Box 1024, Birmingham, 48012. Orders for "10 Fabulous Desserts" should include a stamped, self-addressed return.

# Area chefs teach cooking in dream kitchen

Have you ever imagined yourself cooking in one of those beautiful model home kitchens?

You know the kind: custom-designed for the gourmet cook with all kinds of special features, including a fireplace for a cozy touch so the 19x19-foot dimensions of the room don't make it seem too much like a bowling alley. Carry this fantasy further. Have a famous area chef teach you to cook in this ideal, home-like setting.

Thanks to the brain-child of Dolly Schiciano, you may be able to make this fantasy a reality, for a mere \$25. As an added bonus, you won't even have to feel guilty about indulging in this fantasy. The money goes to a good cause — the American Cancer Society.

If you still are feeling a tad guilty about being so good to yourself, feel free to increase the amount of your check. The \$25 is just a minimum donation for each class.

This unusual fund-raising activity, sponsored by the Herman Frankel organization, consists of a series of gourmet cooking classes to be held in the kitchen described above. It is in Park Manor, the newest Frankel model home at 4625 Rolling Ridge Road, West Bloomfield.

Ms. Schiciano hopes to enlist the services of many renowned chefs from the Detroit area to teach two-hour sessions (from 3:30 to 5:30 p.m.). The final schedule is not yet completed and might not be available until the first of the year. Anyone interested may call the American Cancer Society Crusade Department, 557-5353.

This may be a good idea to tuck in the back of your mind for a Christmas gift for someone who likes to cook.



## A Question of Taste

By Hilary Keating Callaghan

off and the resulting hollowed bottom filled with a scoop of chocolate mousse.

The reserved body tops were sliced in half to form the wings which were tucked into the chocolate mousse backs. Custard was ladled onto individual dessert plates, forming a lake on which the swans were set to float.

**CHEF DOUGLASS** believes that it is creations such as these which make dinner parties memorable. He described the mood of this particular menu as "very festive, Christmas-y."

If this sounds like a Christmas dinner you might want to attempt, you will probably want to start practicing on the dessert right now. You will also want to start saving now for the roast. This is a very tender meat (located right next to the sirloin) and is very expensive (about \$24 for the size roast called for in this recipe).

If your taste or budget runs more toward good, home-style cooking — fresh baked breads, ground meat casseroles, and cakes and pies that don't resemble animals, you might want to pick up a copy of "Michigan Cook's Collection."

The proceeds from the sale of this cook book support the work of the Michigan Cancer Society. The book is available at the Park Manor Model Home and at the Frankel sales office from noon until 7 p.m. daily. You also may order copies by telephone, 625-3502 or 625-3569. Priced at \$5, this would make a thoughtful gift for anyone who enjoys cooking or perhaps for a transplanted, homesick Michigander.

**LOIN OF VEAL ANNA PAVLOVA**  
7 1/2 lb. loin of veal  
1 cup kasha  
1 egg, beaten  
1/4 cup packaged long-grain and wild rice mix  
1 onion, finely diced  
1 lb. mushrooms, lightly washed or peeled, chopped  
6 shallots, finely diced  
2 cups chicken stock  
2 cups Royal Ann cherries, preferably fresh. (If using canned, rinse off the syrup before using)  
Salt to taste

Stir together the kasha with the beaten egg. This is called "raking" the kasha. Cook in an ungreased pan over low heat, stirring frequently, until dry and crumbly. Sauté the onion, mushrooms and shallots in a small amount of butter or oil until tender. Add the kasha, the chicken broth and the

salt. Cook until all the liquid has been absorbed. Set aside.

Peel the top layer of fat, membrane and rind away from the meat of the loin, leaving them attached at the base of the roast. Pat the kasha stuffing over the meat. Top with the cherries. Enclose the stuffing with the flap of fat you had peeled away, using the flap like a blanket. Tie the roast together with butcher's twine. Carefully slice off the veal bones and save for the stock. Bake at 375 degrees for one hour. Serve with Sauce Espagnole. Serves 6 to 8.

**VEAL STOCK**  
Veal bones with some meat attached (reserved from the roast)  
Sweet vermouth  
1/4 lb. combined pork fat and bacon rind or 1 tbsp. each butter and oil  
2 carrots, diced  
4 onions, diced  
Bay leaf  
Stalks of hyssop and fresh lemon thyme or your own bouquet garni  
Water

Brown the meat and bones in the oven, basting the bones in sweet vermouth. In a sauce pot over low heat, slowly sauté the carrots, onions, and bay leaf in the fat or butter and oil.

**SAUCE ESPAGNOLE**  
1 1/2 cups veal stock  
4 shallots very finely minced  
Veal roast drippings  
1/4 cup Madeira  
2 tbsp. tomato paste  
2 tbsp. flour

Saute the shallots in a small amount of drippings from the roast. Combine with the veal stock and Madeira. Reduce again until shiny and thickened. Add a roux of the tomato paste and flour. Cook, stirring occasionally, for another 30 minutes.

**Pudding**  
Make your own pudding mix without cornstarch. Send a self-addressed stamped envelope and 10 cents in coin to the International Food Storage Association (PFD), PO Box 249, LaVerkin, Utah 84455.

**Grow your own**  
Yeast — Save money and raise your own. Send a self-addressed stamped envelope and 10 cents in coin to the International Food Storage Association (YF), PO Box 249, LaVerkin, Utah 84455.

# Observer & Eccentric's

## COMPLETELY ESCORTED THIRD ANNUAL DELUXE HAWAIIAN TOUR

Trip sponsored by Observer & Eccentric Newspapers in cooperation with Hamilton, Miller, Hudson & Payne Travel Corp., Southfield

**November 1-16, 1980**

15 DAYS - 14 NIGHTS IN PARADISE **\$1,366** COMPLETE PER PERSON BASED ON DOUBLE OCCUPANCY

Included:  
Regularly scheduled air service via United Airlines  
Complimentary meals and beverages enroute (pay bar)  
Welcome flower lei greeting on arrival in Honolulu  
Welcome orientation briefing on first morning

**HONOLULU:** Five days and five nights on Waikiki at the Hilton Hawaiian Village  
Special one half day sightseeing tour of old and new Honolulu  
Welcome cocktail party in Honolulu

**KAUAI:** Three days and three nights at the Coco Palms Hotel  
Special sightseeing tour of Kauai

**MAUI:** Three days and three nights at the luxurious Maui Inter-Continental  
Special sightseeing tour of Maui

**KONA:** Three days and three nights at the fabulous Kona Hilton  
Special sightseeing on Kona  
All inter-island jet transportation via Aloha or Hawaiian Airlines  
Pre-registration of all rooms - double occupancy basis  
All baggage handling included  
All airport transfers included  
Completely escorted by local host-escort throughout

*Special added feature!*  
**Fabulous Luau on the out-islands of Hawaii!**

Note: HHSB reserves the right to change dates, times, accommodations, and rates due to adjustments in tariffs and schedules over which they have no control

**Call our Travel Desk at 591-2300 Ext. 244**  
Clip and Mail to the Observer & Eccentric Newspapers Travel Desk, 36251 Schoolcraft Livonia, MI 48150  
\$100 DEPOSIT PER PERSON WILL HOLD YOUR RESERVATION

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_  
Phone \_\_\_\_\_ Zip \_\_\_\_\_

