



# A Question of Taste

By Hilary Keating Callaghan

## Vegetable pudding is a light luncheon entree

Some days the prospect of diving into bracingly cold lake waters for a brisk swim is less appealing than that of cuddling up in a full-length, thick, terry-cloth robe afterward.

The trip to the club for racquetball is made more in anticipation of the sauna or whirlpool after playing than for the game itself. You look at the pictures and read the cartoons in "The New Yorker" rather than discipline yourself to read "US News and World Report." The recollections of John Powers in "Do Black Patent Leather Shoes Really

Reflect Up" hold more appeal than those of Marcel Proust in "Remembrance of Things Past."

Food preferences can follow a similar, passive, languorous pattern. A dish of warm, cinnamon-scented applesauce can be more appealing than the crispest apple. Garden-fresh vegetables may demand too much aggressive chewing and a puree is more tempting.

A vegetable pudding, velvety in texture and undemanding in preparation, is perfect for these moods. Chopped, cooked vegetables are blended with an

egg and milk mixture. When baked, the vegetable layer separates from the creamy custard — not unlike the two layers of a pudding cake but with more visual interest, the pale green of the vegetables contrasting with the white of the custard.

I ORIGINALLY came across these pudding recipes in an issue of "The Pleasures of Cooking" (Cuisinart's elegant magazine) and have made some changes.

The first is to adapt the basic recipe for those without a food processor.

The second is to reduce the amount of flour. The larger amount of flour called for in the original recipe (½ cup) resulted in a heavier, pastier texture. The larger amount also resulted in a more pronounced taste of raw flour since the flour is not cooked with the butter in a roux before being combined with the other ingredients.

Since the four eggs are sufficient to thicken the two cups of milk for the custard, the difference in flour amounts primarily affects the pudding-like texture of the vegetable layer. I prefer the lighter effect. You may wish to experiment, however.

Although the puddings are intended as main-dish accompaniments, you might serve one as a light luncheon entree supplemented with a hearty salad and a substantial loaf of bread. You might even serve one as an unusual brunch dish — a nice way of serving vegetables in the morning.

squeezed dry in paper towels (can use frozen broccoli)  
3 tsp. butter, melted  
¼ tsp. oregano  
¼ tsp. white pepper  
1¼ tsp. salt  
¼ cup flour  
4 large eggs  
2 cups milk

Lightly butter a 1-quart baking dish. Preheat oven to 325-degrees. Place a pan of water, large enough to hold the 1-quart dish, in the oven to heat while preparing the pudding.

Finely chop the broccoli. Combine the chopped broccoli with the melted butter, seasonings and flour; place the mixture into the bowl of a food processor or blender. Turn the machine on and off several times to mix well. Add the eggs and let the machine run until well blended. It the milk through the feed tube of the food processor or through the cap of the blender and let the machine run for 3 seconds.

Pour the mixture into the prepared baking dish. Return the bowl to the base and add remaining milk. Turn the machine on and off twice. Pour over the mixture in the baking dish and stir gently until well mixed. Place in the water bath and bake for 60 minutes or until knife comes out clean. Serve immediately.

**SPINACH PUDDING**  
¾ oz. spinach, cooked, drained and squeezed dry in paper towels (can be frozen)  
3 tsp. butter, melted

1¼ tsp. lemon juice  
¼ tsp. nutmeg  
¼ tsp. salt  
¼ tsp. white pepper  
¼ cup flour

4 large eggs  
2 cups milk

Follow the directions for the Broccoli Pudding.

**Hardy MUMS**  
1 GAL. CONTAINERS  
6 for **\$8.98**  
Large variety of colors - over 3000 plants

**\$1.69 EACH**

**Michigan SWEET CORN**  
Picked Fresh Daily  
6 ears for **59¢**

**Michigan POTATOES**  
10 lbs. **79¢**

**Now Ready For Canning**  
• Sweet Corn  
• Pickles - Dill  
• Beets  
• Green Beans  
• Peaches  
• Carrots - Peppers  
• Blueberries  
• Tomatoes

**Michigan APPLES**  
**33¢ LB.**

**Extra Large CABBAGE**  
**29¢ HEAD**

**Whole WATERMELON**  
**\$2.49 - \$3.95**  
Whole Ice Cold Melons — no extra charge  
ICE COLD CUT... 16" lb.

• Fruits • Vegetables  
• Eggs • Melons  
• Dairy • Honey • Jellies  
• Fresh Bread Daily

Prices good thru August 27

**CLYDE SMITH & SONS**  
**CENTENNIAL FARM MARKET**  
8000 Newburgh Road  
Open Mon.-Sat. 8 a.m.-9 p.m.  
Sun. 9 a.m.-7 p.m.

Now there's over 40% more smooth and mellow Michelob in every bottle.

**Introducing the new ½ liter MICHELOB.**

"Put a little more in your week."

"MAKING FRIENDS IS OUR BUSINESS"  
**HUBERT DISTRIBUTORS, INC.**  
SINCE 1937

125 E. Columbia Pontiac

**BROCCOLI PUDDINGS**  
4-6 servings  
5½ oz. broccoli, cooked, drained, and

**Butter Buds**  
100% Natural Butter Flavored Granules

3 ways better than butter!  
Save calories, cholesterol & cash!

In Baking Sections Everywhere

**Pasties Sale**  
Buy Direct From Factory  
**3 for 89¢**  
Price Good thru 8-26-81

**Frozen Food Center**  
3260 GARDEN BLVD. 29407 W. 8th Mile  
DEARBORN 525-2028 LIVERIA 425-0282  
Mon.-Fri. 8-6 Mon.-Sat. 8-6

**PEPPERIDGE FARM Bakery Thrift Store**

We offer more than bargains...

We give you a friendly welcome and the special goodness that makes Pepperidge Farm famous:

We'd like you to come and enjoy our wide selection of delicious Breads, Rolls, Cakes, Cookies, Crackers, Snacks, and Pastries. Pepperidge Farm quality standards are so high you'll be pleasantly surprised by what you find in our store.

And you can enjoy 10¢ to 30¢ off prevailing prices every day — and even bigger discounts on specials.

So come on in and take home a treat from our very special store.

**BIRMINGHAM**  
1950 SOUTHFIELD (Corner of 14 Mile)  
642-4242  
10-6 Mon.-Fri. 9-5 Sat.

**LIVONIA**  
29115 EIGHT MILE  
1/2 Block E. of Middlebelt  
477-2046  
9:30-5:30 Mon.-Fri. 9-5 Sat.

\*THIFT Store products returned unsold by Distributors or products not meeting our high standards for test quality.

**50¢** **50¢**

PEPPERIDGE FARM THRIFT STORE COUPON  
Let us welcome you with an additional **50¢ off** your purchase of \$5.00 or more. Off good only in PEPPERIDGE FARM Thrift Stores. Cash Value 1/100¢. Offer Expires Sept. 7, 1981.

**NOW OPEN Little Tony's Italian Bakery & PIZZA**

**Deep Dish Pizza**

	SMALL 8 pcs.	LARGE 12 pcs.	X-LARGE 24 pcs.
CHEESE	2.50	4.24	7.75
CHEESE & ONE ITEM	2.90	4.74	8.75
CHEESE & TWO ITEMS	3.29	5.44	9.80
CHEESE & THREE ITEMS	3.70	6.14	10.85
CHEESE & FOUR ITEMS	4.10	6.84	11.90
LITTLE TONY'S SPECIAL	4.60	7.24	13.50

With Cheese, Pepperoni, Ham, Mushrooms, Green Pepper, Bacon, Onion, (Any choices on request)

CHOICE OF ITEMS: Pepperoni, Bacon, Hamburger, Green Pepper, Anchovies, Ham, Mushrooms, Onions, Black Olives, Italian Sausage.

Baked at no extra charge.  
Baking instructions: Rise 20 minutes, bake 425 degrees, for 20 minutes.  
Home of the Square Pizza

**HOME-MADE LASAGNA**  
Family Size Dinner **\$2.39**  
All Dinners include Chips, Roll, Choice of Salad

**STUFFED PEPPERS**  
BAKED GOODS  
CANNOLIS  
NAPOLITANS  
CREAM PUFFS  
CHEESE CAKE  
TURNOVERS  
APPLE JACKS  
CHERRY JACKS  
BAKLAVA  
DONUTS  
BUTTER COOKIES

**STUFFED CABBAGE**  
FILED COCKIES  
ANISE TOAST  
CRISPES  
PIZZA BREAD  
SUB SANDWICHES  
FRESH BREAD  
DINNER ROLLS  
SUB ROLLS  
CORNETTES  
BREAD STICKS

**CAKES**  
LUNCH MEAT PARTY TRAY **\$2.99 per person**  
SPECIALIZING IN SUBS 1 Ft. & 6 Ft. You pick the meat, we pick the price.

**FROM OUR DELI:**  
FRESH ITALIAN SAUSAGE  
RICOTTA CHEESE  
ITALIAN LUNCH MEATS  
AND CHEESE  
KOWALSKI LUNCH MEATS  
SPICES  
IMPORTED PRODUCTS  
GROCERY PRODUCTS  
DAIRY PRODUCTS  
SOFT DRINKS

**COUPON**  
Hoffman  
**Hard Salami**  
**\$1.09** ½ LB.  
Good thru 8-29-81

**COUPON**  
All Donuts  
**\$1.99** Doz.  
Reg 2.69  
Good thru 8-29-81

**COUPON**  
Borden's Milk  
Homo **\$1.79**  
Low Fat **\$1.49**

**COUPON**  
10% OFF ANY REGULAR PRICE  
**Lunchmeat or Cheese**  
3-7 p.m.  
Limit one coupon per item per person Good thru 8-29-81

**COUPON**  
**Boiled Ham**  
**\$1.79** lb.  
Good thru 8-29-81

**COUPON**  
Large Grade A Eggs  
**69¢** DOZ.  
2 DOZ. Limit per person  
Good thru 8-29-81

**COUPON**  
**Bologna**  
½ lb. **49¢**  
Good thru 8-29-81

**COUPON**  
**Free Small Cheese and Pepperoni Pizza**  
when you buy one Large Pizza any combination  
Good thru 8-29-81

**Little Tony's Italian Bakery & Pizza**  
Orchard 10 Shopping Center  
24101 Orchard Lake 474-1720 Daily 8-8 Closed Sunday