Casserole glows for buffet guests

Even though it's unlikely that the Lions will be there, lots of people will use the Super Bowl as an excuse to in-vite friends over and share an after-noon of football.

And if you are looking for something new to serve brunch or buffet guests, let Candleglow Casserole light up your table.

Protein-rich eggs and spinach nodies head the list of ingredients in this
savory casserole. The eggs make this a
nutritious, yet economical, main dish
while the noddes provide nutrition, flavor and happy color. Thaw out some of
your holiday lettowers that you thriftily
freze for later use to add more nutrition economically. Simply layer in a
cup of dieed, cooked turkey, chicken or
ham.

CANDLEGLOW CASSEROLE

pkg. (7 oz.) spinach noodles, cooked and drained and drained
1 cup diced, cooked turkey, chicken or
ham, optional
5 hard-cooked eggs*, sliced
2 cups (8 or.) shredded mozzarelia
cheese

cheese
3 eggs
1 cup (8 oz.) small cord cottage cheese
% cup milk
1 tbsp. instant minced onion
1 tsp. garlic sait
% tsp. basil icaves, cryshed

29 **6**0

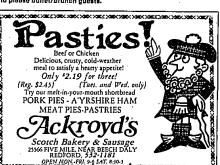
In greased 12x7/xx2-inch baking pan or dish, layer % of the noodles, turkey, if desired, sileed eggs and mozzarella cheese. Repeat layers twice. Beat to-gether 3 eggs, cottage choese, milk and seasonings until well blended. Pour over layers. Cover and bake in preheat-ed 550° oven 30 minutes. Uncover and continue baking until cheese is lightly browned, 5 to 10 minutes.

browned, 5 to 10 minutes.

"To hard-cook, put eggs in single layer in saucepan. Add enough tap water to come at least 1 inch above eggs. Output to be come at least 1 inch above eggs. The single eggs in the best of the come at least 1 inch above eggs. The single eggs inches the eggs eggs. (Adjust time up or down by about 3 insutes for each size larger or smaller.) Immediately run cold water over eggs or put them in ice water until completely cooled. To remove shell, crack it by tapping gently all over. Roll egg between hands to loosen shell, then ped, starting at large end. Hold egg under running cold water or dip in bowl of water to help ease off shell.



This elegant-looking cassorole combines eggs and spinach with other economical ingredients in a taste combination that is sure to please buffet/brunch guests.



ROSE-O-LEE DONUT SHOP I need a solution FAST: per person One Dozen Donuts 130 Two Dozen Donuts Good thru 1-9-52
TUESDAY AND THURSDAY FAMILY NITE
SPECIAL DISCOUNTS
On 18-9CULAL DISCOUNTS
DONUTS 1-185 per dozen
DONUTS 1-185 per dozen
We honor our competitors Donut Coupons Anytime
27403 Grand River of Intel® - Open 24 Hours + 475-4688 Osener& Literatu

classified ads



21099 Farmington Rd. (Between 1 1/2) 476-2010

Grape Jam or

Save (65°)

RIGHTS LIMITED

White Bread

Dough

Save 45°

Banquet

Pot Pies

3/\$1

Light Spread

Citrus Punch

Oranga Julca

Orange Julce

rie Cut French Fries

burger Dill Chips

DOUBLE COUPON

ORCHARD-10 gives you 100% more on all (cents off) manufacturer's coupons up to and including 50' face value. Other retailers and free coupons excluded. Limit 1 coupon for any one product. Coupon pius 100% bonus cannot exceed price of the Item. Offer in effect now through Sunday, January 9, 1983.

GR. Lenus Coupen

_{GARD}∙wнп Bath

For good bakers

Local spuds / [] do just fine

There's a mistaken notion that seems to be rather prevalent, according to Roy Kaschyk.

A lot of homemakers seem to think that if a pointo bag says "idaho" on it, the potatoes are intended for baking, but if it says "Michigan" on it, the potatoes are not meant to be baked.

"That's a misconception about Michigan pota-toes," said Kaschyk, executive director of the Mich-igan Potato Industry Commission.

"Michigan potatoes make very good bakers, ey're good all-purpose potatoes, and that in-

"As good a bargain as Michigan potatoes are right now, at only pennies per pound, consumers who think they have to buy potatoes grown in other states in order to get good baking potatoes are missing a real good bet."

Kaschyk thinks there are two main points that eed to be made clear.

For one, he stresses, there is no such think as a potato variety named "idaho." Actually an Idaho potato is simply a potato grown in Idaho. That state happens to specialize in a variety called Russet Burbank, which has a dry, mealy texture and lends itself well to baking.

But Russet Burbanks are grown elsewhere, too — like Michigan. Michigan Russet Burbanks exhibit the same good characteristics for baking, he said, explaining that the dryness and mealiness go with the variety, not the source region.

More Russet Burbanks are produced in Michigan than any other variety, but the majority of them go into the state's processing plants, where they are made into french fries and hash browns.

made into trench tries and nash prowns.

Many Michigan Russel Burbanks go to grocers'
shelves, too, however. Since they are home-grown
and don't have to have 2,000 miles of freight
charges added into the price at the store, he said,
consumers can get just as good a baker for a lot
less cost than a western Russel Burbank.

The other point that should be clarified, Kaschyk said, is that "round white" potatoes are also good for baking.

Round whites are the other basic type of potato grown in Michigan and account for more fresh-market sales than Michigan Russet Burbanks and have a slightly lighter skin color, though noticeably more brownish than "white."

"Round white potatoes are good any way you want to prepare them," he said. "You can mash 'em, bull 'em and bake 'em. They're good fried, they're ideal for sealloping, they're great in potato salads and they're perfect for creaming. But don't lorget that they can be baked."

The texture of baked round whites won't be quite as dry as Russet Burbanks, but the end result is excellent, he said.

He noted that another testimony to that usage came recently at a food dealers' convention ban-quet featuring all Michigan products. The potato dish was baked Michigan round whites, and there were many compliments on how good they were, he

He pointed out that in grocery stores, bags of Michigan potatoes usually do not specify what type or variety is inside, akhough in some cases Russet Burbanks may have that name prominently dis-played.

If not, chances are the contents are one of the round white varieties. "The label won't say they're baking potatoes, either," he said, "but remember—you can use them that way anyway.

"In times like these, most of us are watching our pennies wherever we can. It just makes a lot of sense to try to get the most for our money, and Michigan potatoes are always reasonably priced."

"If you like baked potatoes, get a real bargain next time. Bake a Michigan potato."



IGA TABLERITE

IGA TABLERITE

Hamburger from Beef Ground

ORCHARD-10 IGA

24065 ORCHARD LAKE RD. MON.-FRI. 9-9; SAT. 8-9; SUN. 9-5 WE FEATURE WESTERN BEEF

NOT RESPONSIBLE FOR ERRORS'IN PRINTING

IGA TABLERITE "Fresh

Pork Spare Ribs

Chuck

Sliced Bologna \$459 or Cooked Salami 1 LB, PKG.

FAME Dans

WOODLEY'S Jumbo **Eggs**

> 2% Lowfat Milk **\$**179

Kibbled Dog Food

Pink Febric Rinse FAME Dog Food 5/81 Tide Detergent FAME Pancake Syrup 2.2 Marken Chill Boars

Ight Red Kidney Bear

Potatoes Salad Dressing 1

Navel

Oranges

15/\$4

Cooking Onions

49¢

Bananas

4 LBS.

Lumberlack 3/82 Lunch Cakes3/4.1 Mac & Chedder Dinner 3/11

SAVE (88'

