O&E Monday, January 10, 1983 Try this super beef soup with southern vegetables

Beel soup is surely one of winter's most appreciated entrees, but it can be become one of the most routine if it is made each time with the same ba-couple of the most routine if allows to choose from, there are sough beel soup variations to keep the tamily avant and happy all winter tamily avant and happy all winter tamily avant and happy all winter tamily are are to be for flavor-ing beel you break the same soup-for flavorite Southern vegetables. In addition to the otra, the chunks of beel and green peper. Red peper poid and part is the otra, the chunks of beel and green peper. Red peper poid and part is the otra the to tender.

is a good buy for it provides delicious beef flavor at an economical price. The chunks of beef also belp stretch the budget for they are boncless, with little waste.

wast, Beef for slew is more economical than many beef cuts for it is cut from less tender sections of beef such as the chuck, fore shank, short plate and round. These sections are in less de-mand than tender sections such as the rib and short loin and therefore, carry a lower price tag. While beef for stew may not be naturally tender, it will be itender and delicious when simmered in liquid.

1 this cooking fat 1 tosp cooking fat 3 cups water 2 tsp sugar ¾ tsp salt ¼ tsp red pepper pods

I clove garlic, minced 2 thsp flour 1 can (16 ounces) tomato

i cas (16 cances) tomatoes i large calca, chopped i cas (6 cances) whole kernel com % cap chopped green pepper 1 package (10 cances) frozen est okra Brown beef in cooking fast in Duck oven. Pour off drippings. Add water, swar, salt, red pepper pods and garlie. Cover tightly and ainmer 1 hour. Drain formations. Combine flour with ½ cign tomatoes. Combine flour with ½ cign.

BEEF-OKRA SOUP 1 lb beef for stew, cut lato 1-inch plec-

tomato liquid; stir into beef. Add toma-toes, renalning tomato liquid and onion and continue cooking, covered, 30 minutes or until meal is tenders. Stir into rorn, green pepper and okra and con-tinue cooking 10 to 12 minutes. 4 serv-ings of 1% cups each. Sailad is always a good choice to serve with a hot and hearty soup. Espe-cilly tasty will bo a lettuce sailad tosaed with a variety of erisp and colorful vegetables. Accompany the soup and saida combo with favorite crackers, then end the meal with fresh fruit and cookies.



Portect for a winter's day is this hearty soup made with lots of beef, okra, corn and to

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Meatless cooking classes set

Every year thousands of families de-clóe to change their caling habits. There are many reasons. Some would like to tui down on the high fait in their dels, ohers are concerned with choics-terel, PBB and other additives fed to livestock. Other families simply can't alford to buy meat. Most nutrition experts and dicticians agree that Americans cal too much meat and hard fait, and the way to change those habits is to exchange redo meats for vegetables and other protein sources.

Canton High School, 8415 Canton Con-ter, Canton. Donations to cover the cost of the materials will be requested at each class, although there will no for-mal charge for the seminar. Those interested in registering for the cooking school should write: Better Living Seminars. P.O. Box 574, Plym-outh, Mich., 48170, or call 459-2028 be-tween 9 a.m. and 5 p.m. weekdays.



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