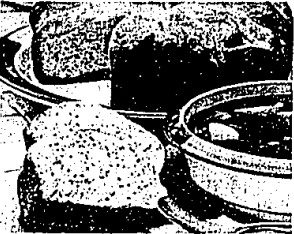


Serve these biscuits hot from the oven

Buttery Italian Biscuit Ring is hot from the oven in just 30 minutes. It is simply convenient for you to spread seasoned, sweet cream butter on refrigerated big butter-milk biscuits while the



Convenience combines with tasty ingredients to provide a hot, fresh from the oven, accompaniment to stew or soup.

Learn to make soup

The second in a series of gourmet workshops by Judy Antishin at Schoolcraft College will be 7-9:30 p.m. Thursday in the Waterman Campus Center culinary arts demonstration lab. Antishin will prepare basic stock that can be used by the novice or gourmet. The stock will be used in a savory

flavor of this herb, pull-apart bread warms your family's winter appetites. **BUTTERY ITALIAN BISCUIT RING**
1/4 cup butter, softened
1 tsp. Italian herb seasoning
Heat oven to 400°. In small bowl combine all ingredients except biscuits; stir to blend. Spread one side of each biscuit with slightly less than 1 teaspoon seasoned butter. Place biscuits on edge in 9-inch round baking pan, forming a ring. Bake 20 to 25 min. or until biscuits are deep golden brown. Let stand 5 minutes to absorb butter. Remove from pan. Yield: 20 biscuits.
* 1/4 tsp oregano leaves, 1/4 tsp marjoram leaves, 1/4 tsp basil leaves and 1/4 tsp rubbed sage can be substituted for 1 tsp Italian herb seasoning.
TIP: Cover with aluminum foil during last 1/2 of baking time if biscuit ring is becoming too brown.

soup. Three soups will be featured. A main course will be "a meal in itself." The second soup will be a "company soup" to be served with a five or seven course dinner. Call Jane Lurain at 591-8400, Ext. 409 for reservations. The fee is \$25 per class.

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Coffee has many uses

Ethiopians are credited with discovering the coffee bean, but first they fed the little red berries that grew on evergreen shrubs to their goats.

They made wine from the coffee cherries, minus the olive-green seeds. They found the seeds too bitter to eat raw and too hard to digest roasted. After soaking the beans in water, they decided the brown liquid tasted rather good.

Enter the Persians. Invited by the Ethiopians to help whip Arabian invaders, the Persians demanded only one reward: bags of roasted coffee beans. History tells us the Persians did for coffee what the Romans did for wine.

ENTER THE TURKS. They brought coffee beans to Europe in the 16th century. They left them behind after their siege of Vienna collapsed.

Enter the English. In late 17th-century London, the most popular place to do business was Lloyd's Coffee House. Since the establishment was located along the Thames, it attracted merchants, some clever enough to insure their cargoes because in those days shipping was a risky venture.

Enter the French. Marie Antoinette was such a coffee fanatic that the late 18th-century French court paid homage to her charms by drinking the dark brew from porcelain cups modeled after her bosom.

Enter the Americans. We made coffee a household word. We consume about one-third of the beans grown in the world. We satch up away 12 pounds of coffee a year.

EVEN THOUGH coffee has no nutritional value — and no calories — today it is more than a drink. Coffee adds character and depth to foods. A spoonful wakes up tomato sauce. A little java perks up baked beans. A cup or so uniquely flavors poultry and meat.

What it all boils down to is that you can drink your coffee and eat it, too.

COFFEE CHICKEN
2 1/2 to 3-lb. broiler-fryer chicken, cut up
1 cup coffee
1/4 cup catsup
3 tbsp. soy sauce
2 tbsp. lemon juice
2 tsp. wine vinegar
1 tsp. cooking oil
1/2 cup brown sugar
Wash chicken, pat dry and place in shallow baking dish. Preheat oven to 350°. In medium saucepan, mix other ingredients in order, bring to boil, reduce heat and simmer 5 minutes. Pour sauce over chicken and bake uncovered about 1 hour, occasionally basting. Pour some sauce over chicken when serving. Serves 3-4.

COFFEE POT ROAST
3-lb. beef chuck roast
1/4 cup all-purpose flour
2 tsp. cooking oil
Salt and black pepper
1 1/2 cups coffee
1 cup red wine
6 medium potatoes, halved
6 carrots, halved
Wipe meat with damp cloth, dredge in flour, heat oil in electric frypan at 340° and brown roast 5 minutes on each side. Sprinkle on salt and pepper to taste, add 1 cup coffee and 1/4 cup wine, cover, close vents and simmer at 220° 1 hour. Remove roast, add rest of coffee and wine, put in potatoes and carrots, place roast on top, cover and cook until tender, about 45 minutes. Slice meat and pour on gravy. Serves 6.

Readers are invited to send questions, suggestions or comments about food, cooking and shopping to: **Pilot Light, Greg Melkov, 650 NW 153rd St., Miami, FL 33169.** Enclose self-addressed stamped envelope for individual replies.

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COFFEE POT ROAST
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Salt and black pepper
1 1/2 cups coffee
1 cup red wine
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