Try potato fritatta for a quick meal

Country-Style Potato Frittata is a nourishing and delictous suggestion for a lake weekend breakfast or light supper. Best of all it's made with ingredients generally kept on hand. Cooked russet potatoes are lightly browned in bacon drippings along with green onlon and green pepper. A seasoned egg mixture is poured over the potatoes. When this is nearly set, shredded Cheddar cheese is sprinkled on top, and the frittata is popped under the broller until the cheese is hot and bubbly.

the offence than the execution with the bubbly.
For breakfast, accompany it with fresh fruit and at supper a green salad.
Russets are rich in nutrients and stay moist and flavorful whether baked, broiled or fried. They are easily recognized by their oval shape, light netting and shallow eyes.

COUNTRY-STYLE POTATO FRITTA-TA 4 slices bacon, diced 3 cups (about 1 lb.) cooked, pared and diced russel potatoes 1- cup each chopped green onion and streng negues.

green pepper 1 or 2 thep, butter or margarine (op-tional) 6 eggs 2 thep, water 14 tsp, pepper 12 cup shredded Cheddor cheese

Cook bacon in 10-inch oven-proof skillet until crisp; remove with slotted spoon and set aside. Fry cooked pota-toes in drippings until lightly browned. Add green onlon and green pepper; cook, stirring frequently until crisp-tender. Stir in bacon. Add butter if nec-ocearm best until molted. essary; heat until melted.

Beat eggs with water and pepperstir into potato misture. Cook over medulm heat until edges are set. With wide spatula, lift cooked portions and allow uncooked egg misture to flow underneath. Continue cooking until almost set. Sprinkle with cheese; broil until cheese melts and is lightly browned, Cut lato wedges to serve. Makes 4 to 8 servings.

Country-style potato fritatta is easy to make in a hurry because this ingredients are usually on hand.



Wine tasting is OCC fund-raiser

Sample a variety of palate-pleasing wines at the "Eleventh Annual Wine Tasting" hosted by the Oakland Community College Culinary Arts Food Service Executive Association Thursday, March 24.

The Paul Mann Vintage Wine Co. will be featured in this year's event.
The Wine Tasting will begin at 7 p.m.

Nutty mince cake is easy

Watnut chocolate mince cake is moist and dependably casy. To make, follow the mixing and fluid tube pan baking directions for a pudding-tupe forman chocolate cake mix. Add 2 4, is cup finely chopped walnuts. Pour in cup prepared mincement and reduce

pilot light

Melikov

Greg

Whenever I prepare an eggplant dish that requires slicing the midnight purple vegetable. I must address the provocative question: to salt and weight or wait and sait?

Some cooks say just pick out the perfectly ripe eggplant and you needn't salt the slices and weight them down to draw out the bitterness and excess liquid. Other cooks say if you skip it, you'll cry sour grapes. My wife belongs to the latter crowd. She turns up her

nose if the eggplant hasn't been treated accordingly.

If I could select the just-ripe eggplant from the grocery bin, I wouldn't worry about bitterness. But I fear I couldn't do it if my cooking reputation depended on it.

You're supposed to lirmly press the skin to find eggplants that give slightly and bounce back. If the skin is hard and your floger leaves an indentation, the eggplant is overripe and will be bitter.

There are other clues to the just-ripe eggplant: It feels heavy for its size-looks shiny and smooth, has no soft spots, isn't shriveled and the green cap

MEXICAN EGGPLANT
1 medium eggplant, about 114 lbs.

Weight and wait to have

perfect eggplant every time

Salt
Black pepper
Alt-purpose flour
Plack of oregano
1 medium eggplant, about 114 lbs.
12 cup evaporated milk
2 eggs, beaten
1 lb. Mozzarella cheese, silced

I the Moriarella cheese, siliced Black pepper leup stredded sharp Cheddar cheese Grated Parmesan cheese grated Parmesan cheese particular that the stream of l garlic clove, miaced utes. Let cool 5 minutes before serving. 2 cups crushed Italian plum tomatoes Serves 6.

Diet, cancer conference set at MSU

The relationship between diet and cancer will be discussed at a daylong nutrition conference March 22 at Michigan State University. The program, which is part of Farmer's Week, begins at 9 a.m. in B108 Wells Hall.

The opening speaker is Steven Stellman, an epidemiologist with the American Cancer Society in New York. Stellman will present data linking dietary practices to greater or lesser incidence of cancer.

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Jay Goodman, MSU professor of pharmacology and toxicology, will discuss what takes place at the cellular level in the development of enneer cells. He will explain how carcinogens interact with normal body processes to produce mutant cancer cells. AT 1:30 pm., Ian Gray, MSU associate professor of food science and human nutrition will talk about toxic compounds in food, including those that occur naturally and those that are created or added during food processing.

naturally and those that are created or added during food processing. Maurice Bennick, MSU associate professor of food science and human nutrition, will talk about specific dictary components and their protective or harmful effects in the development of cancer. Following these presentations, there will be a panel discussion on dict and health with the four speakers and an opportunity for questions from the audience.

The program is intended for all consumers interested in the relationship of diet and caneer. It is co-sponsored by the American Cancer Society, Ingham County Unit; the MSU Cooperative Extension Ser-vice and the MSU Department of Food Science and Human Nutrition.



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