

pilot light Greg

Variations on a French-toast theme

ulter.
That was when I enjoyed eating love than cooking. Times have more than cooking. Times have changed Today I find more satisfac-tion in preparing a dish enjoyed by

the transfer of the transfer o

drippings from link sausage I pre-pared one morning to go with the French toast, then melted the short-ening in the aiready but skillet. I humbly accepted the sitting applause. I tried a Puerto Rican recipe that received rave notices at the breakfast

to the Carte notices as uncertainty to the control of the safety is composed of egg and orange juice. Instead of using vanilla, I crushed about 50 vanilla waters and dredged the batter-coated bread in them. I used raisin bread and added a wirle margarine to the skillet each

dredged the baster-value fredged the baster state them. I used reals in bread and added a little margarine to the skillet each time! I fried a batch.
French taost, whether it's made the New Orleans style or the Puerfo Rican way, is a mooth-watering treat.
NEW ORLEANS FRENCH TOAST
2 eggs

% cup milk
% tay vanilla
2 thep sugar
% tay sait
6 slices day-or-two-old French bread,
1-inch thick
1 thep link sausage or bacon drippings
2 thep shortening

Slightly beat eggs in soup bowl, gradually add milk, then vanilla, sugar and salls and beat to combine. Soak bread on both sides in egg mixture. Heat drippings and let shortening melt in large non-stick skillet and fry bread on both addes on medium heat until golden brown. Sprinkle on confectioners sugar and serve with syrup or honcy. Serves 3.

2 eggs
1 cup orange julce
1% cups finely crushed vanilla
wafers
10 slices raisin bread
Margarine

Slightly beat eggs in soup bowl, gradually add orange juice and beat to combine. Place crushed waters another soup bowl. Dip bread on both sides in egg mixture, then dredge in waters. Melt it ablespom margarine in large non-side skillet and fry bread on both sides on medium heat until golden brown. Use I tablespom margarine each time bread is added to akillet. Serve with syrup. Serves 5.

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Pork chops are among the most popular cuts of pork, probably because they offer automatic portion control and can be cooked in a short time. Another nice feature is that you can vary pork chops with different seasonings and accompaniments. For example, one night serve pork chops with Michigan mushrooms, another time, fix them with eliced Michigan onions; and pext time, prepare a pork chop with potato scallop.

Here's a favorite recipe for pork hops with mushrooms: brown 8 onechops with mushrooms: urown a con-lach thick pork chops in a mixture of butter and oil, add one-half cup dry

white Michigan wine, season with salt and pepper, cover and simmer about 10 minutes. In another skillet, saute 1 pound small whole for large quartered) mushrooms in 4 tablespoons butter, season lightly with salt and pepper. Sprinkle with 2 tablespoons flour, add

Worchestershire, stir until slightly thickened. Transfer chops to heated platter, pour off grease from skillet, transfer mushroom mixture to pork skillet and stir to incorporate the flavor of the pan julces, then pour over the chops.

SERVE with a Michigan apple salad and baked or hash browned Michigan potatoes for a delicious all-Michigan

Cooking classes in Farmington

Elegance and tradition are the trademarks of the Farmington Community Center's Annual Easter Brunch, as Barb Dermody and Judy Antithin combine their cultinary expertise to prepare this buffet style meal for the boliday season.

Brunch will be served Friday will learn dark the season of the seaso

STUDENTS should come ready to enjoy the traditional dishes and return home, recipes in hand, to plan their own holiday gathering with ease.

Early registration is advised as this is always a popular event at the Center. Tables may be reserved to seat four to eight. Brunch, including lecture/demonstration and recipes, is 39.

Time-saving techniques of food processing will be taught in a four-session class at the Community Center beginning Tuesday 7-9 p.m.

Students will master the important techniques of silcing, shredding, chopping and blending ingredients. Pates, dressings, sauces, dips, breads, deserts and canapes will be demonstrated.

Teaching the class will be Vince McCallum and his staff from McCallum Associates.

Class registration is \$36 and may be made at the Community Center, 24705 Farmington Road. Call 477-8404 for information.

Plan to have

lots of rice

The 1982 rice crop was second only to the 1981 all-time record for the U.S. rice lindustry. Less favorable weather conditions than 1981 combined with voluntary acreage reduction resulted in a total of 188,000,000 hundredweight (one hundredweight equals 100 pounds), or over 15 billion pounds of rice harvested.

harvested.

Approximately 3.32 million acres of U.S. farm land was planted in 1982. Production was approximately 15 percent less than 1981. However, when the carryover from last year's record harvest is included; the supply of rice is likely to reach 207,000,000 hundredweight — up 11.2 percent from 1981.

1981. Both production and acreage in 1982 are second only to the record highs of 1981. The average yield for the 1982 crop was 4,805 pounds per acre, down 72 pounds from 1981.

Rice is grown in Arkansas, California, Louliana, Mississipp, Missouri and Texas. Arkansas and California were the two leading rice-producing states in 1982.

1982.

Both the milling and cooking quality of U.S. rice are at an all-time high. U.S. rice is in demand world-wide because of its superior quality. South Korra, Nigeria and other African nations, the Middle East and European countries are some of the

we gest and European countries are some of the buyers of U.S. rice. Domestically, rice supplies are always stable and plentiful and rice continues to be an economical food.



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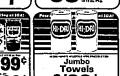
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