Add spice to your life

You could saiff it in the air, read it in tea leaves, watch it growing from window boxes across the country — the sweet smell of the herbal renaissance. Within the last decade, herbs, a staple of colonial America, have turned up in more kitchens, cometics and commercial products. Supermarkets are making more room for them on their shelves. Industrial chemists are discovering unsuspected natural resources in many of the common ones. The nation's largest tea company has added a 'loe of herbal teas. Herbs have become at least a billion-dollar-a-year business.

business.

"People who didn't know anything about plants are growing berbs in their back yards. It's all part of the trend back to natural things," said Holly Shimiru, curator of the National Herb Garden, which opened in the nation's capital just three years ago and grows about 1,000 herbs.

By the pinch or bunch, herbs can kill

pain, repel inaccis, flavor foods, fra-grance the air, fight cancer, condition hair, cause hallucinations, freshen breath, dye cloth, substitute for sail, soothe tired eyes and symbolize love. A weedy bert known as the gopher purge plant because it naturally repels the rodents has earned a new name; gasoline plant. It yields a milky latex containing hydrocarbons that can be refined into substitutes for crude oil and gasoline. The wild jojoba is now the source of a waxy oil used in every-thing from moter tubricants to sham-poos and soaps.

thing from motor lubricants to sham-poots and soaps.

TUST WHAT are herbs? Thousands
of plants from the rose to the garlic, depending on definition. The most all-encompassing definition — any useful plant — would take in thousands of sports.

The dictionary calls herbs plants that down after a growing season and don't develop persistent woody tissue.

But many herballats expand that,

Well-balanced diet is essential for children

Good nutrition is important for all ages, but it is especially crucial for children. Their health and vigor depend on nutrient intake. A well-nourshed child is more likely to reach genetic potential in physical, physiological and mental areas, while undermourishment can inhibit growth, delay maturation, meat patties and meat balls.

For children to eat the foods they should, you'll need to serve them in appealing and appetizing ways. Children will find it easy to eat meat loaves, meat patties and meat balls.

The Store!

Hickory Smoked

Picnics

claiming that traditionally an herb is any plant valued for its flavoring, aromatic and medicinal qualities or color-incomparts of the color of the

another's are based largely on the wise, use of herbs.

Americans' favorites are French tarragon, basil, thyms and dill, according to Sharitan. To White House the Horbs.'

Basil, balled the 'queen of herbs.'

Basil, balled age who fact first handled warily by Buropean health as the Middle Ages who fact first handled warily by Buropean health as corpion breeder. Ordinary paraley, which the Romans believed would keep them sober, is known today to be a source of iron and vitamins AC and E. Combinations of winter and summer savery, cumin, corlander, seame, and mustard seeds have become tasty substitutes for people on sail-free diets.

Rosemary, the evergreen symbol of never-fading love, is regarded by herballists as invigorating and helpful in easing painful joints when used in warm-water baths.

"Smell it oft," suggested Banckes' Herball in 16th-century England, "it shall keep thee youngly."

pilot light Greg Melikov

Baked tamale pie will be even better manana

"Enjoy your column . . . and have lots of your recipes in my file," writes Virginia Garrelts of Salina, Kan, "I especially like the broccoll soup you got from a tea room. Yummy. Want to try your stew (with wine) recipe

soon.
"If you have good recipes for any of the following, I'd enjoy seeing them in

the following, I'd enjoy seeing them in the paper:
"Monkey Bread, Millionaire Pie, Chicken Cordon Bleu, Chocolate Mousse, Cornish Hens, Tamale Pie, a Lithuanian cookie (I think) called Ears and Pretzel Pie."

I sent Virginia copies of two columns: Cornish hens, which appeared a year or so ago, and Cordon Bleu, in which chicken easily substitutes for yeal.

weil.

While I thought I had a tamale pie recipe that I tried not long ago, I had no luck finding it in my flies. So I came up with a combination from several sources that includes a commeal crust. What's best is that baked tamale pie improves when served a day or so later: warmed covered in a skillet with shredded Cheddar cheese on top.

BAKED TAMALE PIE
2 medium onlous, chopped
1 garlic clove, minced
2 thap, cooking
1 bl. ground pork
1 bl. ground pork
2 thup, coking
1 thus, sound beef
2 thup, chill powder
1 tam (8 oz.) tomato sauce
1 cam (12 oz.) Mexicom, drained
to cup sificed stuffed green olives
3 cups water
3 cups water

I can (12 or.) Mexicorn, drained
we can silect stuffed green olives
3 cups water
1 th cups yellow corameal
1 egg, silgality beaten 1 to cups mits
In large skiller, lightly brown onlon
and garlic in hot oil on medium heat.
Add meat, chill powder and 1 teaspoon salt, occasionally stirring,
crumbling meat with edge of large
spoon until browned. Drain off
grease. Reduce heat to medium low,
add tomato sauce, corn and olives and
cook covered 20 minutes, occasionally
stirring. Bring water to rapid boil
in saucepan, add reamining salt and
gradually sitir in corameal until mixture is fairly smooth, lifting off heat
when it begins to splatter. Blend mixture with egg in large bowl and
gradually beat in milk. Line greased 3quart casserole with % of mixture.

spreading it with back of large apoon. Add filling. Smooth remaining corn-meal mixture over top. Bake in 375-degree over 45 minutes to 1 hour un-til crust is golden brown. Serves 8.

TAMALE PIE CASSEROLE

'A IMALE PIE CASSEROLE
'I ib. ground pork sausge
i ib. iean ground beef
i garlic clove, miaced
i cup chopped onion
2 cups aliced celery
i can (i lb. 12 or.) tomatoes
2 cups canned whole-kernei corn
Salt to taste

San to taste
2 tsp. chill powder
4 cup yellow cornmeal
1 5 cups pitted small ripe olives
1 4 cups shredded American cheese

In large skillet, lightly brown sau-sage on medium heat, drain off grease, add beef and cook until browned, occasionally stirring. Sit: in tomatoes, corn, salt and chil powder, cook 15 minutes. Slowly stir in corn-neal and cook until thickend. Sitr in olives. Turn into greased 2-quart cas-scrole, (by with cheese and bake in 350-degree oven 45 minutes. Serves 8.

Seafood is easier to get

Shoppers will be seeing more fresh ocean fish and seafood in retail supermarkets. That's especially good news for Michlagatians and other midwestern consumers who are far from the sources of supermonuters.

cm consumers who are far from the sources of supply.

Several factors are responsible for the increased
availability of fresh fish and other seafcods. Satiwater fish and seafcod supplies have been increasing ever since America's 200-mile limit went into
effect in 1977. The earlier three-mile limit was, and
is, regulated by the individual states, but from
three miles to 200 miles out to sea, the federal government has jurisdiction over all fishing operations.

As supplies of seafcods and salt-water fish increased, technology was developed to maintain the
caulity of fresh seafcods and additional two or three
days. This enables midwestern supermarket
shoppers to get truly fresh seafcods that were previously unavailable.

viously unavailable.

FISH IS also becoming more popular with health-conscious Americans. Pish is high in protein, minerals and vitamins but relatively low in fats. The fat that is present in lish has a generous proportion of polyunsaturated fats.

A key dilemma that remains is how to familiarize American consumers with the abundance of seafood from domestic waters, particularly the less well known species.

Unfamiliar shellfish do not present too great a problem — zoological families are usually similar in edibility characteristics. A snow crab may not be exactly like an Alaskan king crab, but they both have a similar Laste and texture.

Fin fish, however, are grouped according to body

have a similar taste and texture, acts, out they both have a similar taste and textured according to body structure. This makes coho salmon a member of the troot family, English sole a flounder and was the troot family, English sole a flounder and was the contrast of th

CONSUMERS who live 1,000 miles from the nearest ocean have relied on frozen and canned fish products. Fish sticks and fish portions are two of the most affordable and convenient frozen prod-ucts.

ucts.

Sticks are cut from frozen blocks, coated with batter, breaded, partially cooked and frozen. They are ready to heat and serve as purchased.

Portions are wider pieces, also cut from frozen blocks of fith. Raw portions must be at least 75-percent fish, while cooked portions and aticks must contain 65-percent fish (a maximum of 35-percent fish heading).

Uncooked, breaded shrimp must be 65-percent shrimp (a maximum of 35-percent breading). Cooked, breaded shrimp must be at least 50-per-cent shrimp in weight.

can saring a weight and the most widely used canned fish. The price of tuna is determined by the species, style of pack and the packing liquid. Flaked or grated light meat tuna in vegetable oil is generally the lowest-price pack. It is ideal for canapes and sandwiches (where tuns is blended into a paste).

Beef is still popular

For many families today, ground beef can almost be considered a staple ingredient in the kitchen for it is used on a very regular basis. A recent survey found in the households serving beef that ground beef dishes were served 3.1 times in an average two-week period in 1981/92.

This compares with beef roasts that were served 2.1 times and steaks that were served on 1.9 occasions in the same time period, Ground beef's versatinty, economical price and convenience all contribute to its popularity.

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