pilot light
Greg Melikov

For corn-bread fans, 2 versions

Two words make my mouth water: corn bread.

I don't need a plate of soul food or fried chicken to enjoy corn bread. I don't need an excuse to eat it alone, just slightly buttered.

When a friend said she had a recipe for corn bread that included sour cream, I coaxed her into making a batch right on the spot — we were in the kitchen.

I've prepared several kinds, including one made with olives. But my favorite is baked in a skillet, featuring crumbled bacon and buttermilk.

Why not share your favorite recipe with all of us.

SOUR CREAM CORN BREAD
1 cup yellow corn meal
1 tsp. salt
1 can (8 oz.) cream-style corn
1 container (8 oz.) sour cream
2 eggs, slightly beaten
½ cup cooking oil
2 tsp. baking powder

Combine all ingredients and pour into greased 2-quart baking pan. Bake in 350-degree oven 25 to 30 minutes, until golden brown. Let cool briefly and cut into 12 serving pieces.

SKILLET CORN BREAD
1 cup all-purpose flour
3 tsp. baking powder
1 tbsp. sugar
1½ tsp. salt
½ tsp. black pepper
1 cup yellow corn meal
1 tsp. instant minced onion
3 slices bacon
2 eggs, beaten
1 cup buttermilk

In large mixing bowl, sift flour with baking powder, sugar, salt and pepper. Stir in corn meal and onion. In heavy 10-inch skillet, cook bacon until crisp, drain, crumble and stir into mixture. Add eggs and buttermilk, stir just to moisten all ingredients and turn into bacon drippings in skillet. Place skillet in preheated 425-degree oven about 4 inches from broiler, bake about 12 minutes, until toothpick inserted in center comes out clean. Raise heat to broil, brown about 4 minutes until crusty, remove skillet with pot holder, cut into 8 wedges and serve warm.

Giant cookies plus a bonus

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sauce. Stir in oats, chocolate chips, dates and pecans. Spoon 4-cup batter onto prepared base, spreading evenly to ½ inch from edge. (Reserve remaining batter for Bonus Cookies below). Bake in a 375 degree oven 20 to 25 minutes. Cool completely. Decorate in desired fashion with Ornamental Frosting.

Bonus Cookies: Drop remaining batter by heaping tablespoonfuls onto lightly greased cookie sheet. Spread into 2½-inch circles. Bake in a 375 degree oven 8 to 10 minutes. Yield: twelve 3-inch bonus cookies.

*ORNAMENTAL FROSTING:
1¼ cups sifted confectioners' sugar
⅛ tsp. cream of tartar
1 egg white
½ tsp. water

Sift together confectioners' sugar, cream of tartar. Add egg white and vanilla. Beat with rotary or electric beater until frosting holds its shape. Cover with damp cloth until ready to use. If frosting is not stiff enough for decorating, add a little more confectioners' sugar.

To Make Colors: Use vegetable dyes and follow instructions, using small batches of frosting for each color.

BUNNY AND CHICK GINGERBREAD COOKIES
½ cup shortening
½ cup sugar
½ cup Grandma's Unsulphured Molasses
1 egg separated
2 cups all purpose flour, sifted
½ tsp. salt
1 tsp. baking powder
½ tsp. baking soda
1 tsp. ginger
1 tsp. cloves, ground
1½ tsp. cinnamon
½ tsp. nutmeg

Cream together shortening, sugar and molasses. Add egg yolk. Mix well. (Reserve egg white for frosting). Sift together flour, salt, baking soda, baking powder and spices. Stir in flour mixture. Mix well. Chill. To Make Bunny and Chick Gingerbread Cookies: Roll out portion of the dough, ¼ inch thick on lightly floured board. Keep remaining dough chilled. Use outline of bunny or chick as shown in picture (line drawing) or make your own outline using a cardboard as model. Bunny outline should yield about 8 to 10 cookies, chick outline 10 to 12 cookies. Bake in 350 degree oven for 8-10 minutes. Cool.

To Decorate: Use recipe for Ornamental Frosting as given for Easter Cookie Cake, or decorate with nuts, raisins, shredded coconut or small candies.

Prize-winning mix is non-alcoholic

In light of the growing interest in offering non-alcoholic beverage alternatives, a recipe contest was held last week among bartenders in the Renaissance Center to create unique, good-tasting non-alcoholic drinks.

Judges were Detroit city councilmen Jack Kelly and National Council on Alcoholism (NCA) vice president, Barbara Starr.

The winner was Craig Robinson of Craving's Courtyard, who presented a light, fruity non-alcoholic refresher. It was titled "International Renaissance" to signify a new beginning and was low-calorie, low-sodium and caffiene-free.

INTERNATIONAL RENAISSANCE
Cranberry nectar or cranberry juice
Apple juice or cider
5½ oz. Perrier
Splash of 7-Up

In an ice-filled, stemmed glass, pour 50/50 mixture of cranberry juice and apple juice until glass is ¾ full. Add splash of 7-Up. Fill glass remainder of way with Perrier. Garnish with orange slice, strawberry and cherry pierced on a sword placed horizontally over the glass.

Note: This recipe can be made by the gallon for the punch-bowl full, by combining all ingredients except Perrier, and then adding Perrier to individual glasses when serving.

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Festive Easter Values!
In order that our employees may spend Easter Sunday with their families, we will be closed Sunday, April 22nd. See you on Monday, April 23rd at 9:00 A.M.

PAUL BUNYAN Whole Boneless Hams $1.69 Michigan's Finest
IGA TABLERITE HAMBURGER from Beef Ground Chuck $1.39 5 LBS. or More
Golden Bananas 27¢
CALIFORNIA Broccoli 79¢
IGA TABLERITE Assorted Sliced Pork Chops $1.39 LB. ¼ Loin 7/11 Chops
HOLLY FARMS Chicken Breast $1.49 LB.
Produce Mr. IGA Has Beautiful Easter Plants!
Produce Florida Celery 59¢
Grocery Potato Chips 99¢
IGA TABLERITE WESTERN BEEF WHOLE Boneless Sirloin Tips $1.79 LB. WILL CUSTOM CUT FREE!
Cottage Cheese $1.09
Whipped Topping 49¢
Dairy Orange Juice $1.29
Premium Ice Cream $1.89
Pepsi, Diet Pepsi, Diet Pepsi Free, Pepsi Free, Mountain Dew, Pepsi Light 6 Pk. ½ Liter $1.79 Plus Deposit
SAUCER 79¢
FAME Sugar 49¢
ECKRICH Famous Easter Kielbasa or Smoked Sausage $1.89 LB.
BOB EVANS Pure Pork Sausage • Reg. • Sage • Hot $1.89 1 LB. ROLL
FAME ALL MEAT Skinless Franks 99¢ LB.
Order for Easter - Grandma K's Spiral Sliced Glazed Ham $2.99 LB.
Fresh Turkeys will be available for Easter
TABLE KING Sliced Bacon $1.39 LB.
We Have U.S.D.A. CHOICE Lamb
Fresh Cut Milk Fed Veal Available for Easter
FAME Pineapple 59¢
Grocery Taster's Choice Coffee $4.99
Aluminum Foil 49¢
Complete Pancake Mix 93¢
Oven Fried Dinner Rolls 59¢
Rye Bread 89¢
Kosher Dill Pickles $1.39
Ritz Crackers $1.99
Bonus Coupon Bonus KRAFT Miracle Whip $1.09 SAVE 60¢
FAME Sugar 49¢ SAVE 48¢
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