

Be creative, use refrigerated dough for pizza

Long an integral ingredient for such American favorites as pizza and meat pies, the main dish crust has taken on a trendy new look, with many restaurants finding new ways to roll it, wrap it, fold it, stuff it and shape it.

Home cooks can follow the lead of innovative chefs and use crusts in creative ways to make their own interesting main dishes, like Antipasto Pizza and Chicken Swiss Crisscross. Instead of a from-scratch crust, these recipes use refrigerated crescent roll dough for flaky, tender crusts that are quick and very easy to make.

Antipasto Pizza
 1/4 cup grated Parmesan cheese
 1/4 cup, basil leaves, crushed
 1/4 cup, thyme leaves, crushed
 1/4 cup, parsley flakes
 1 medium tomato, cut into wedges
 6 thin salami slices
 6 pitted black olives, optional

Heat oven to 375 degrees. Separate dough into 8 triangles. Place in ungreased 9-inch pie pan; press over bottom and up sides to form crust. Press down firmly. Bake at 375 degrees for 3

to 5 minutes or until crust is lightly browned. (Crust will be puffy when removed from the oven.) Sprinkle crust with mozzarella cheese. Arrange peppers on top of cheese around edge of crust. Top with mushrooms, onion, Parmesan cheese, basil, thyme and parsley flakes.

Bake 18 to 22 minutes longer or until crust is dark golden brown. Remove from oven; top with tomatoes. Bake 1 to 2 minutes longer. Form salami slices into coles. Arrange spoke fashion to

top of pizza. Garnish with olives, if desired. Serve immediately. 6 servings.

CHICKEN SWISS CRISSCROSS
 2 (8-oz.) cans refrigerated crescent dinner rolls
 4 cups chopped, cooked chicken or turkey
 2 cups chopped broccoli, cooked, drained
 1 1/4 cups (8 oz.) shredded natural Swiss cheese
 1/4 cup chopped onion
 2 Tbsp. Dijon mustard

1/4 tsp. poultry seasoning
 Dash salt and pepper
 Beaten egg

Heat oven to 375 degrees. Separate 1 can of dough into 2 long rectangles. Press into bottom and 1/4 inch up sides of ungreased 15 by 10 inch jelly roll pan. Bake at 375 degrees for 6 to 8 minutes or until light golden brown.

In large bowl, combine chicken, broccoli, cheese, onion, mustard, poultry seasoning, salt and pepper; mix well. Spoon chicken mixture over partially baked crust.

Separate remaining can of dough into 2 long rectangles and seal perforations. Cut each lengthwise into 8 strips. Arrange 6 dough strips lengthwise over chicken mixture. Cut remaining 4 strips in half crosswise. Arrange 8 strips crosswise over lengthwise strips. Brush with egg. Bake at 375 degrees for 18 to 22 minutes or until deep golden brown. 8 servings.

Antipasto Pizza is a take-off on exotic pizzas appearing on many restaurant menus today. No longer heavy on the tomato sauce, these pizzas often use fresh tomato slices plus a variety of other toppings to create a whole new taste.

To make the easy deep-dish crust, simply press the triangles of crescent dough into a pie pan and brown in the oven for just a few minutes. Then build the zesty pizza by topping with favorite antipasto ingredients: cheese, peppers, mushrooms, herbs, tomatoes, salami and olives. The recipe calls for pepperoni peppers, which are readily available in jars, but you also could substitute another favorite pepper, if you wish.

The attractive lattice crust that tops Chicken Swiss Crisscross helps turn leftover poultry into a special dish. Chicken or turkey is combined with broccoli, Swiss cheese and seasonings and spread over a crust made by pressing refrigerated crescent roll dough into a jelly roll pan. The remaining dough is cut into strips and arranged in a lattice design over the filling. Brushing the dough with egg before baking will give it a pretty, golden shine.

ANTIPASTO PIZZA
 8-oz. can refrigerated crescent dinner rolls
 2 cups (8-oz.) shredded mozzarella cheese
 8 to 10 pepperoni peppers, stems removed
 1/4 cup sliced mushrooms
 2 Tbsp. chopped onion

PREVENT GREASE spots from bleeding through painted or wallpapered walls by applying a coat of shellac on the spots before painting or wallpapering. Plant an Observer & Eccentric Classified Ad and watch it grow.

DON'T DIE OF EMBARRASSMENT.

It starts quite innocently: you convince yourself the symptoms aren't serious. So if you sought medical help you'd just look foolish. And later it's too late.

Each year 350,000 Americans die from heart attacks before reaching the hospital. Often after a deadly, unnecessary delay. In fact, the average victim waits over three hours before consulting a doctor. Because he doesn't realize what his symptoms mean. And he doesn't want to seem silly.

Please, learn the warning signals of a heart attack. And, if you experience any of them, get help. Call a paramedic at once. Or, if you can get to an emergency room faster another way, do so. Without a second thought.

After all, saving face means nothing compared to saving your life.

WARNING SIGNALS OF A HEART ATTACK

1. An uncomfortable pressure, fullness, squeezing or pain in the center of your chest behind the breastbone.
2. The sensation may spread to your shoulders, neck or arms. If it lasts for two minutes or more, you could be having a heart attack.
3. Severe pain, dizziness, fainting, sweating, nausea or shortness of breath may also occur, but are not always present.

WE'RE FIGHTING FOR YOUR LIFE

American Heart Association of Michigan

In just one day you can become a life-saving expert.

Call Red Cross today about learning CPR—cardiopulmonary resuscitation.

Red Cross is coming to you.

O&E Classifieds work!

Schafer's

White 24 oz. Wheat 20 oz.

SAVE 24¢ 79¢

Available at your favorite food store
Offer expires 10-20-85

Ackroyd's

SAUSAGE ROLLS. 6 for \$2.75
Pasties! Tues. & Weds.
Only \$2.25 for 3 (Reg. \$2.55)
 Delicious meal to satisfy a hearty appetite.

Birmingham 400 Hamilton Rd. 840-3578
 Redford 5945 Five Mile Rd. 532-1181

IGA

ORCHARD-10 IGA
24065 ORCHARD LAKE RD.
Mon.-Fri. 9-9; Sat. 8-9; Sun. 9-5
We Feature Western Beef

Quantity Rights Limited

Not Responsible for Errors in Printing

DOUBLE COUPON

ORCHARD-10 gives you 100% more on all (cents off) manufacturer's coupons up to and including 50¢ face value. Other retailers and free coupons excluded. Limit 1 coupon for any one product. Coupon plus 100% bonus cannot exceed price of the item. All cigarette coupons at face value. Offer in effect now through Sunday, October 20, 1985

IGA TABLET Western Beef

Round Steak

Full Cut **\$1.69** LB.

SOLD AS STEAK ONLY!

IGA TABLET

Hamburger from Beef

Ground Chuck

5 LBS. OR MORE **\$1.29** LB.

IGA TABLET

Lean & Tender

Pork Steak

\$1.19 LB.

FRESH PACK

Fryer Drumstick or Thighs

68¢ LB.

IGA TABLET

Fresh Country

Ribs

\$1.39 LB.

ECKRICH

Famous Smoked or Polish Sausage

30¢ OFF

\$1.99 LB.

Kraft Velveeta Loaf

\$3.19

Poppi Cola, Diet or Poppi Free, caffeine free, Poppi Light & Mountain Dew

8 Pak 1/2 Liter **\$1.89** + Deposit

It's the Right Time for the Right Savings!

Golden Ripe Bananas

4 lbs. **\$1.00**

California Jumbo Slicing Red Tomatoes **59¢** LB.

Michigan Snow White Cauliflower. **99¢**

Frozen

Beef, Chicken, Turkey or Meat & Cheese Casseroles

Banquet Pot Pies

Reg. Price

3/\$1

Good House, Wild Child or Wilshire Child 4 oz. Patio Burritos..... **39¢**
 4 oz. Patio Ice Cream..... **\$4.19**

Regular or Unscented

Tide Detergent

48 oz. Box

\$1.99

Assorted Flavors with or without Ice Cream

HC Drinks **4/3**

Lowry's Low Fat Oil-Free **FAME Bags** **\$1.49**

Regular or Light

Kraft Mayonnaise

16 oz. Jar

\$1.59

IGA COUPON

Flakes **99¢**

SAVE 40¢ NR 158-6

BONUS COUPON

White, Assorted Colors or Prints

Northern Bath Tissue

60" Roll

79¢

Limit 1 per household. Good through October 20, 1985. NR 158-2

BONUS COUPON

Quarter Size

Parkay Margarine

4 oz. Stick

59¢

Limit 1 per household. Good through October 20, 1985. NR 158-3

BONUS COUPON

All Purposes or Unbleached

Flour

5 lb. Bag

79¢

Limit 1 per household. Good through October 20, 1985. NR 158-1

Banquet Pies

99¢

Kraft Macaroni Dinners

14 oz. Box

99¢

Bakery

Split Top Bread

24 oz. Loaf

79¢

IGA COUPON

Flakes **99¢**

SAVE 40¢ NR 158-6