Brick's in

Distinctive cheese flavor gives meals zing

Brick cheese lends its distinctive fla-vor to these autumn menu suggestions from the Kraft Kitchens.

3 cups (12 oss.) shredded natural brick cheese 1 tbsp. flour 34 cup beer Salt

Toes cheese with flour. Pour beer into fondue pot or saucepan; heat until bubbles rise to surface. Do not boll. Add % cup cheese mixture; stic constantly until melited. Repeat until all cheese has been added. Stir in seasoning to taste. Keep fondue hot until serving. Dip bread chunks into fondue. If fondue becomes too thick, add small amount of boer. Makes 2 cups.

NOTE: Fondue may be used as a sauce over hot roast beef sandwiches, hamburgers or hot ham sandwiches.

PORK CHOP SKILLET

center cut pork chops, I inch thick 1 thap, oil
24 cup onion
24 cup chopped green pepper
21 16 oz. can of tomatoes

1 cup water
1 cup rice
½ tip, salt
Dash of pepper
1½ cups (6 ozs.) shredded natural brick
cheese

In large skillet, brown pork chops in oil over medium heat. Remove pork chops, saute onlon and green pepper in remaining oil. Suf in tomates, water, rice, seasonings and i cup cheese. Add pork chops. Cover; simmer 30 minutes or until water is absorbed, stirring eccasionally. Top with remaining cheese; continue cooking until cheese begins to melt. Makes 6 servings.

DEEP DISH CRANBERRY APPLE PIE

1 % cups flour 1 % tsp. baking powder ¼ tsp. salt ¼ cup margarine 1 % cups (6 ozs.) shredded natural brick

cheese
1 egg, beaten
1 egg, beaten
14 cups sugar
14 cup flour
14 tap clunamon
6 cups thin peeled apple silces
2 cups cranberries

Combine flour, baking powder and salt; cut in margarine until mixture resembles coarse crumbs. Stir in cheese. Add combined egg and milk; form into ball. On lightly floured sur-face, roll two-thirds dough into 15-inch square. Place in 8-inch square baking

THE PDLACE

HOMEMADE Pumpkin PIES &

CHEESECAKES to compliment your Thanksgiving dinner.

dish; flute edges.
Combine sugar, flour and cinnan Add apples and cranberries; mix il ly. Spoon into pastro

Add apples and cranberrier, mix lightly. Spoon into pastry shell dot with margarine. Roll remaining dough to 12-inch square; cut into 4s-inch strips. Place strips on fruit to from intire; press edges to seal. Bake at 400 degrees for 30 minutes. Makes 6-8 servings

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Do it ahead with staples

Good cooks with busy schedules know that the most sensible meals for hectic days are those that can be prepared partially or completely ahead of time, ready for quick service the next day. When those meals rely on convenient staples us the base for great make-shead disber, the task is even easi-

tions means rely on convenient staples as the base for great make-ahead disher, the task is even easier.

When the pantry is stocked with easy-preparation convenience products, a superb side dish is ready in under half an hour when prepared according to package directions. Or use it is combination with favorite meats, theses and vegetables for easy, flavoriti complete main dish meals.

Light main dish salad combinations, which can be prepared in advance in 30 minutes or less, are a temporary of the busy cock.

Whom for the busy cock.

Whom for the busy cock and couldn't be simpler to prepare, but adoobted chicken and vegetables to the long grain and wild inferent multiculation and toss with a ginger-lemon viralgreem that the control of the contro

1 cup intredded conked chicken
2 medium carrotts, phredded
1 cup green beaus (cut into 1-inch lengths), cooked
crip-tender (about 4 sounce)
3 thep, vegetable oil:
2 thep, lemon judee
4 the flocky minered fresh ginger
5 the person oil (optional)

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil. Cover tightly and simmer until all water is aborbed, about 25 minutes. Transfer to large bowl. Stir in chicken, carrots, and green beans. Combine oil, lemon julos and ginger, mix well. Stir into rice mixture. Chill. Stir in season oil if desired. Makes 6 Errylpoi.

WILD SALAD ON-THE-RUN

vs cups water

package (6 ounces) long grain & wild rice

pound smoked turkey breast or ham, cut into 1 x I package (a conserved when you have yo

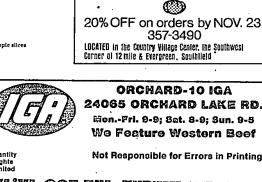
rep. aggs:

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil.

Cover tightly and simmer until all water is absorbed, about 25 minutes. Transfer to large bowl.

Cool to room temperature. Sitr in turkey, cheese, called an agreen onion. Combine oil, vinegar and agreen onion. Combine oil, vinegar and agreen, risk well. Sitr into rice. Chill thoroughly.





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