



Delight your dinner guests with this creative symphonic celebration.

Concert notes

Buffet dinner is a classic

For classical music lovers, fall means the opening of the concert season. If you're planning an evening at the symphony or opera this fall, why not make it more enjoyable by hosting an after-concert supper? To make your party truly memorable, continue the musical theme from the invitation through your menu and decorations.

Use these menu ideas and enhance them by creating decorations and invitations to carry out the musical theme. With a little creativity and advance planning, your concert evening will be memorable.

CRESCENT QUARTER NOTES
1 8-oz. can refrigerated crescent dinner rolls
1 tsp. pure prepared mustard
1/2 cup (2 oz.) shredded mild natural cheddar cheese
1 lb. boiled ham slices
sesame seed

Divide dough into two rectangles; firmly press perforations to seal. Spread one rectangle with mustard. Top with cheese and ham; press lightly. Roll up, starting with long side; seal edges. Cut roll into twenty-four 1/2-inch slices. Place, cut-side down, on greased cookie sheet; flatten slightly. Cut remaining rectangle into twenty-four 1/2-inch wide strips. Wrap strip around pinwheel coming up to form quarter note, pressing dough together lightly. Sprinkle with sesame seed. Bake at 350 degrees, 10 minutes. 2 dozen.

BEETHOVEN'S SEVENTH
1 lb. cleaned shrimp, cooked
2 tbsp. lemon juice
1 quart torn assorted greens
2 cups mushroom slices
1/2 cup red onion rings
1/2 cups cherry tomatoes, halved
2 cups (8 oz.) shredded natural Monterey Jack cheese
1 cup pitted ripe olive slices
1 tsp. chopped chives
2 cups broccoli florets
1/2 cup Chinese pea pods
1/2 cup diagonally-cut carrot slices
1 8-oz. bottle buttermilk creamy dressing

Combine shrimp and juice; toss lightly. In 1 1/2-quart serving bowl, layer greens, combined mushroom and onions, tomatoes, cheese, olives, shrimp, chives, broccoli, pea pods. Sprinkle with reserved almonds and green onion. Makes 4 servings.

and carrots. Top with dressing. Cover; chill several hours or overnight. 12 to 16 servings.

MOZART'S MEDLEY
2 15-oz. cans blueberries, undrained
3 3-oz. pkgs. black cherry flavored gelatin
3 cups boiling water
1 16-oz. can peach slices, undrained
1 envelope unflavored gelatin
1 3-oz. pkg. cream cheese, cubed
black jelly beans, cut in half

Drain blueberries, reserving 2 cups liquid. Dissolve black cherry gelatin in water. Add reserved liquid. Chill until thickened but not set; fold in blueberries. Pour into lightly oiled 9-inch square pan; chill until almost set.

Drain peaches, reserving liquid. Add enough cold water to reserved liquid to measure 1/2 cup. Soften unflavored gelatin in reserved liquid; stir over low heat until dissolved. Place peach slices and cream cheese in blender container. Cover; process on high speed until well blended. Add gelatin; process until well blended. Pour over molded layer; chill until firm. Unmold onto serving platter. Cut wax paper pattern of grand piano to fit gelatin dimensions. Cut around pattern on gelatin; cut away top layer to reveal keyboard of peach gelatin. Arrange jelly beans on peach gelatin to resemble piano keys. Surround gelatin with lettuce, if desired. 12 to 16 servings.

TOCCATA FRITTATA
1/2 cup chopped onion
2 garlic cloves, minced
2 tbsp. margarine
3 cups cooked rice
1 10-oz. pkg. frozen chopped spinach, thawed well drained
1/2 cup (2 oz.) grated Parmesan cheese
4 eggs, beaten
1/2 cup half and half
1/2 cup (2 oz.) shredded natural muenster cheese
pasteurized process cheese spread
pitted ripe olive slices

In 2-quart saucepan, saute onions and garlic in margarine. Add rice, spinach and parmesan cheese; mix well. Add combined eggs, half and half and muenster cheese; mix well.

Spoon into greased 10-inch quiche dish or pie plate. Bake at 350 degrees, 30 to 35 minutes or until knife inserted near center comes out clean. Top with pasteurized process cheese spread and olives to resemble music staff and notes. 10 to 12 servings.

"BACH" FOR MORE CHEESE-CAKE

1 cup flour
1/4 cup chopped pecans
1/4 cup powdered sugar
1/2 cup margarine
4 8-oz. pkgs. cream cheese, softened
1 cup granulated sugar
3 tbsp. flour
4 eggs
1/2 cup half and half
1 tsp. vanilla
Cherries Allegro

Combine flour, pecans and powdered sugar; cut in margarine until mixture resembles coarse crumbs. Press mixture onto bottom of 9-inch springform pan. Bake a 350 degrees, 15 minutes.

Combine cream cheese, granulated sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in half and half and vanilla; pour over crust. Bake at 450 degrees, 15 minutes. Reduce oven temperature to 350 degrees; continue baking 1 hour. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Serve with: **CHERRIES ALLEGRO**

1 16-oz. can pitted sour cherries, undrained
1 cup pure 100 percent unsweetened pasteurized orange juice
1/2 cup granulated sugar
2 tbsp. cornstarch
1/2 tsp. vanilla
1/4 tsp. almond extract
Few drops red food coloring (optional)

Drain cherries, reserving liquid. Add enough reserved liquid to orange juice to measure 2 cups. Combine sugar and cornstarch in saucepan; gradually add orange juice mixture. Bring to boil over medium heat, stirring constantly. Continue boiling 1 minute or until thickened. Stir in remaining ingredients; cool. 12 to 16 servings

Chicken suits your style

Inspired by international classics, today's cooks are creating quick and easy recipe variations to suit busy lifestyles.

Try colorful Chicken and Rice L'Orange, a vegetable rice medley with chicken flavor with orange juice and plump golden raisins. Sauteed boneless chicken breasts prepared with a buttery orange marmalade glaze are served with the delicately seasoned rice. Thanks to Vegetable Rice Medley, a unique rice dish featuring garden vegetables, herbs and crunchy almonds, this winning recipe captures flavors reminiscent of fine inn dining in just 30 minutes preparation time.

CHICKEN AND RICE L'ORANGE
1 cup water
2 1/2 cups orange juice
4 tbsp. butter or margarine, divided
1 pkg. (5.2 oz.) commercial brand

vegetable rice medley with chicken flavor
1 chicken breast halves, bones and skin removed
1/2 cup sliced almonds
1/4 cup orange marmalade
1/2 cup golden raisins
1 tbsp. grated orange rind
1/2 cup thinly sliced green onion

Combine water, orange juice, 1 tablespoon of the butter and contents of all three packets in medium saucepan. Bring to a boil. Cover tightly and simmer 20 to 25 minutes or until all liquid is absorbed. While rice is cooking, pound chicken to 1/4-inch thickness; set aside. Cook almonds in 1 tablespoon of the butter in medium skillet over medium-low heat just until golden and toasted, about 1-2 minutes; stir constantly. Remove almonds from skillet and reserve.

Add remaining 2 tablespoons butter to skillet. Add chicken and cook over medium heat 5 minutes. Turn and continue cooking 4 to 5 minutes or until chicken is cooked through. Add marmalade. Stir to melt and coat chicken. Stir raisins and orange rind into cooked rice. Arrange rice on serving platter; top with chicken. Sprinkle with reserved almonds and green onion. Makes 4 servings.

Combine shrimp and juice; toss lightly. In 1 1/2-quart serving bowl, layer greens, combined mushroom and onions, tomatoes, cheese, olives, shrimp, chives, broccoli, pea pods.

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