Red Wings show prowess in kitchen

HAT DO the Detroit Red Wings and cooking have in common? Little, save for the shapers stir up on the ice and a recent publication guaranteed to give ans a different taste of the team. "The Red Wings are Cookin," Wit, Wisdom and Culinary Coups from Wings Winners," is a compliation of lavorite recipes of players, coaches, trainers and writers. It's designed to show the humor-

trainers and writers.

It's designed to show the humor-ous side of Detroit's high-flying hockey team. "These dishes have been time tested by the contributors themselves. Eat at your own risk," warns the author.

Researched and written by Farm-ington tillic.

Researched and written by Farmigton Hills hysiologist, writer and cooking enthusiast Gall Reynolds, the book is more than entrees and side dishes.

"I asked the players to give me favorite recipe and a quote about themselves," Reynolds said. "That's what was so fun, I think. It not only gives readers recipes, but a sense of what some of the players and other people in the Red Wings are like."



'It not only gives readers recipes, but a sense of what some of the players and other people in the Red Wings are like. – Gail Reynolds

cookbook author

Goalie Glen Hanlon's "Outdoor Delight" ingredients couldn't be simpler: a lake, one fresh lish, three matches and two logs. Burn the logs until glowing red. Cook the lish over an open fire. The Farmingion Illis resident doesn't know where he got the reclipe, "but it sure is good." Gerard Gallant, Wings left and right winger, offered a "no bake" cheesceake. "Athletes need their

carbohydrates," the Farmington Hills resident said.
ANOTHER HILLS resident, goalle Greg Stefan, got his "Lovers' Meatballs' recipe from "a resourceful mother-in-law."
Coach Jacques Demers, who also lives in the Hills, contributed a "Chinese Spareribs" recipe. He said riends spoide him with this recipe.
Owner Mike Illtch, whose Little

Fold whipped cream into cheese mixture. Pour into pie crust. Top with blueberry pie filing. For best results, cover with plastic and refri-gerate overnight. You can substitute strawberry or cherry pie filling.

Caesar Enterprises is based in Farmington Hilts, offered his "Blueberry Cream Pie," which he pro-claimed "the best cream pie you ever tasted." The 75-page paperback is divided into appetizers, main dishes, desserts and "special touches" like Red Wing Hall of Famer Gordie Howe's "Reche for Greatness."

serts and "special touches" like Red Wing Hall of Famer Gorde Howe's "Recipe for Greatness."

Take "one six foot or tailer male frame. Add a 170 lb. muscle, one hearl, large, strong, dedicated, one brain, open, sharp and aware; two wrists, strong and quick; two legs, powerful and smooth; and two elbows.

"Mix well with one positive, comto-play attitude, one heavy dose of determination, one shot natural abli-tilly, experience and skill to taste, and stir in coolness under pressure as needed. Simmer 3 or more years at junior or college. Play hockey, long, hard and for fun."

According to Reynolds, a little bit of jesting was interjected throughout the book.

"It's the kind of thing that not only would appeal to cooks but to the fans," Reynolds said, "And not just to today's fans, but to former Red Wing fans as well."

Former players Bill Cadsby, defenseman; Mickey Redmond, right winger, and Sid Abel, player and coach, are only a few who contributed recipes.

The preface also contains tips to

ed recipes.

The preface also contains tips to healthy eating.

REYNOLDS AND Wings assistant coach Don MacAdam have co-au-thored several books on physical conditioning. The association with MacAdam granted her the "foot-in-the-door" she needed to begin her recipe project.

She has simultaneously worked on a hockey conditioning book that should appeal to pro and amateur teams, she said.

Her physiology training, her love of sports and her association with bookey has her geared up to continue writing books on physical conditioning. "It's nice to be able to follow a

hobby," she said.

Physiology has taken a back seat to her writing since her move, last year, from Canada, Reynolds said.

Not that she plans to Ignore her physiology training.

Reynolds, 3B, said that it has been through teaching classes and workshops that she's able to write about



Beary nice

The Bon Ton Shoppe in the Downtown Farmington Center donated 789 stuffed bears worth \$19,000 to the Salvation Army shortly before Christmas. The store overestimated on a promotion and had the oxtra stuffed animals. "We didn't want them to go to waste," said owner Harry Wingerter, Downtown Davelopment Authority president. Pictured are (from left) Wingerter, Lt. John Rich of the Salvation Army Corps in Farmington Hills and store manager Jerry Wingerter.

Culinary favorites are shared ILITCH'S BLUEBERRY CREAM PIE 3 ounces Phildelphia cream cheese ¼ cup powdered sugar 2 tablespoons milk 1 tesspoon vanilla ¼ piat wbipped cream 1 graham cracker pie crust 1 can blueberry pie fülling

Three of the "personal favorite" for 10 minutes. Pour over ribs when recipes from "The Wings are Cookin'" by Gail Reynolds:

DEMER'S CHINESE SPARERIBS

3 pounds country style ribs 3 tablespoons soy sauce 24 cup brown sugar

pinch or 2 drops tabasco ch of dry mustard 16 cup vinegar 15 cup Maull's barbecue sauce 4 minced garlie cloves 14 cup water 2 chicken bouillon cubes

Boll the ribs for 45 minutes. Stir Ingredients over medium heat for five minutes. Pour sauce over ribs and refrigerate overnight

To serve, place ribs in a covered pan and bake at 450 degrees for 30 to 45 minutes. Heat sauce in saucepan

STEFAN'S LOVERS MEATBALLS

1 pound ground round
4 pound bulk sausage
1 egg
1 eup bread crumbs
4 eup minced onions
1 tablespoon oregano
1 teaspoon garlie powder.

Mix well. Form into small balls. Brown in oiled frying pan.

two cans onlon soup two cans tomato soup
4 cup white vinegar
1 teaspoon Frank's Hot Sauce
6 tablespoons brown sugar
3 tablespoons corn starch

Mix well. Pour over meatballs. Simmer for 30 minutes. Serve over white rice.

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