

Where the sushi bars are

- DETROIT AREA SUSHI SHOPS (BARS)**
- Tokyo Steak House**
31455 W. 14 Mile Road
Farmington Hills, phone 851-6600
- Kaorihana**
21711 W. Eight Mile Road
Detroit, phone 537-6111
- Kyotosushi**
18601 Hubbard Drive
Dearborn, phone 593-3200
- Kyotosushi**
400 Renaissance Center
Detroit, phone 567-9600
- Kyotosushi**
1895 W. Big Beaver Road
Troy, phone 649-6340
- Musashi**
3000 Town Center
Southfield, phone 358-1911
- Nippon Kai**
511 W. 14 Mile Road
Crawford, phone 288-3210
- Noble Fish**
45 E. 14 Mile Road
Crawford, phone 585-2314
- Moy's**
16825 Middlebelt
Livonia, phone 427-3170
- Sushilwa**
Hyatt Regency Dearborn
Fairlane Town Center
Dearborn, phone
- Tamiko**
301 1/2 W. Huron
Ann Arbor, phone 663-3299
- Sushi Iwa**
22601 Allen Road
Woodhaven, phone 676-4721

Can your kitchen pass safety test?

What would happen if a food storage/safety inspector came to test your kitchen? Would your food handling practices pass inspection? Proper storage and handling of food are essential to assure product safety and quality. Critical check points are the under-sink cabinets, open surfaces, pantry, refrigerator and freezer. Take a look now.

Under the sink cabinets: Check that "perfect" hiding place under the sink. This is no place for food. Pipes passing through an area not only can leak but also provide unsealable openings to draw bugs. Never store sacks of onions or potatoes, liquid or canned goods or anything you may eat alongside household chemicals. These could be mistaken for food by a family member, with dire consequences.

Open surfaces: Any food sitting out? Meat thawing? Foods should be refrigerated at all times except for cooking and eating time. Bacteria can multiply rapidly at room temperature. Keep cold food cold, that means inside the refrigerator. Even margarine and butter belong in the refrigerator.

Pantry: A neat orderly pantry isn't always a clean one. Reach to the back of the shelves, is there dust on the cans? Dust or harmful bacteria can be pushed into the food by the can opener. Dust cans and boxed foods; it could make a difference in product safety. Occasionally pick up the cans on the shelf to make sure they aren't sticky. Weak seams in cans can allow gases to build up and force fluid out. These are not safe to use.

Resist any temptation to taste food that does not look or smell perfect. You don't have to swallow the food to be poisoned by the toxins produced by certain types of bacteria. In some cases, taste is no safety indi-



Lois Thieleke
home economist, Cooperative Extension Service

cator. Remember, "When in doubt, throw it out. Don't taste it!" While you are checking the pantry, read some of the labels to make sure none of it should have been refrigerated. For example, some grated parmesan cheese containers call for refrigeration after opening, and other non-dairy creamers call for refrigeration after opening. If you made the mistake of failing to refrigerate something that should be, throw it away. If you purchased the food in the refrigerator case at the store, that's where it belongs, not on the shelf.

Honey or syrup that has been opened often remains in the pantry. These are both better protected from mold if stored in the refrigerator. Hot water after refrigeration will take care of any crystals formed. Peanut butter should be re-

frigerated after opening to prolong its good quality. Let it stand at room temperature for a short time to soften before use. Unshelled nuts can be held at room temperature for about six months. However, because of their high fat content, refrigerate or freeze to delay rancidity. If they have become moldy, throw them away.

Refrigerator/freezer inspection: If you haven't seen the back, bottom or sides of your refrigerator or freezer for awhile, do so. Those funny little fuzz balls and green things in little dishes that get pushed to the back of the refrigerator should be thrown away.

Refrigeration and freezing does not destroy bacteria. It simply retards the growth and stops its

spreading. It becomes active again at room temperature or in the thawing process. Foods should be prepared as soon as possible after thawing. Broths, gravies, stuffing, chicken salad, potato salad, fish, liver, kidneys, brains and giblets are foods that should be used within one or two days of home storage. Freeze to keep longer.

Leftovers should be wrapped or covered tightly. Stuffing is always separated from the meat to prevent any bacteria problems.

Fresh meat should be wrapped loosely so air can circulate, but not enough to dry out the meat. At refrigerator temperature, fresh ground meat, stew meats, chicken, turkey, duck and goose will remain top quality for one to two days. Roast beef, lamb, pork or veal can be refrigerated for three to five days.

How you manage foods in cold storage, how you wrap them, where you place them and when you use

them are important for safety and quality of the product.

Food placement affects air circulation and efficiency of the refrigerator. The coldest part of the refrigerator is nearest the freezer compartment. Milk, meats and most leftovers should be placed there. Foods should not be stacked, and never cover your refrigerator shelves with foil — it cuts down on the air circulation.

Produce should be put in the lower compartments. It is very important to arrange the food to be used quickly, for safety reasons as well as flavor, texture and nutritional value.

Has your kitchen passed the test? You may be saying, "It can't be so bad, because I haven't killed anyone yet!" Don't go begging for medical bills when simple changes in food safety and better food handling is needed. Just remember, how many times have you or your family said, "I don't feel very good. It must have been something I ate..."

new products

For backyard barbecuers, a new gas grill briquet has been introduced by W.C. Bradley's Char-Broil division. Its purpose is to provide the real taste of charcoal, without disintegrating or turning to ash.

The briquets are made with pure charcoal, require no starting fluid and offer up to 10 hours of charcoal-flavored cooking. After the new briquets expend this flavor, they may be replaced or left in the grill as per-

manent radiants. The company said consumer research has shown that millions of people who participate in the most popular backyard activity in the United States would like the convenience of a gas grill, yet don't want to lose the flavor inherent in the taste that cooking over charcoal provides.

The new briquets will be available in Char-Broil gas grills in leading retail stores across the nation.

VALUABLE COUPON

Bring in this ad and receive 50¢ off your order.

10% Off seniors
One coupon per person per visit

PASTIES

Mon.-Wed. 10-7
Thurs.-Fri. 10-8
Sat. 10-6

Celebrating 30 Years Service

Cousin Jack Pasties

We don't claim to be the best. We'd rather let our customers be the judge.

Jean's Pasty Shop
19373 Beech Daly 537-5581

Chili cooks vie in Saline

A number of area cooks are participating in the ninth annual Great Chili Cook-Off 11 a.m. Saturday-Sunday at the Saline Farm Council Grounds.

Among cooks participating Saturday are James Adamski of Redford, with "Original Sin," John Cateo of Farmington, "Blue Flame Chili," Michael D. Wenderlich of Redford, "Mike's Rojo Picante Chili," Mark Coulter of Plymouth "Carp Chili," Annette and Ken Horn of Plymouth, "Fireworks Chili," Walter M. Hunter of Plymouth with "Fire on the Mountain" and Gary Ostrowski of Plymouth, "Rajon Cajun."

Michael Lay of Plymouth, with "Mike's Chili Potpourri," will cook Sunday. William Thomas of Plymouth will cook "Wild Willie's Nuclear Chili" both days.

A total of 120 cooks will create their individual versions of great chili. The public can sample chili for 25 cents a cup. Proceeds go toward helping more than 4,000 patients in Michigan who are afflicted with kidney disease.

Other special events include everything from country bands to a demolition derby to the comedy magic of Boyer and Fitzsimmons. For more information call 1-800-482-1455.

Nostalgia coffee cake ingredient

AP — This easy coffee cake is reminiscent of an old-fashioned crumb cake. Peanut butter makes it even more rich and moist. The coffee cake is best served warm, but you can heat a leftover wedge in the microwave oven on 100-percent power (high) for some 15 seconds.

PEANUT CRUMB COFFEE CAKE
1 cup all-purpose flour
1/2 cup packed brown sugar
1/4 cup flaked coconut
1 teaspoon baking powder
1/4 cup peanut butter
2 tablespoons margarine or butter, softened
1/2 cup milk
1 egg

In large mixer bowl stir together flour, brown sugar, coconut, baking powder and soda. Add peanut butter and softened margarine. Beat on low speed of electric mixer just until crumbly; set aside 1/4 cup of mixture. To remaining mixture add milk and egg; beat 3 minutes on medium speed.

Pour batter into greased and lightly floured 9-by-1 1/2-inch round baking pan. Sprinkle reserved crumb mixture over top.

Bake in 350-degree oven for 30 to 35 minutes or until wooden toothpick inserted in center comes out clean. Serve warm. Makes 8 servings.

Nutrition information per serving: 399 cal., 10 g pro., 50 g carb., 18 g fat, 47 mg chol., 273 mg sodium, U.S. RDA: 16 percent protein, 12 percent thiamine, 10 percent riboflavin, 20 percent niacin, 14 percent iron, 15 percent phosphorus.

ORCHARD-10 IGA
24065 ORCHARD LAKE RD.
Mon. thru Sat. 8-9; Sun. 9-5

We Feature Western Beef
QUANTITY RIGHTS LIMITED • NOT RESPONSIBLE FOR ERRORS IN PRINTING

DOUBLE! DOUBLE! DOUBLE!
COUPON! COUPON! COUPON!

IGA Tablerite Boneless Beef Bottom Round Roast 1.69 lb. Save 1.00 lb.	IGA Tablerite Boneless Beef Sirloin Steaks 2.69 lb. Save .60 lb.	IGA Tablerite Boneless Beef Eye of Round Steak 2.19 lb. Save .80 lb.	IGA Tablerite Family Paks Chicken Drumsticks .85 lb. Chicken Thighs .79 lb.
IGA Tablerite Boneless Beef Bottom Round Steaks 1.89 lb. Save .80 lb.	IGA Tablerite Boneless Beef Eye of Round Steak 2.19 lb. Save .80 lb.	IGA Tablerite Boneless Beef Eye of Round Steak 2.19 lb. Save .80 lb.	IGA Tablerite Family Paks Chicken Drumsticks .85 lb. Chicken Thighs .79 lb.
Gunsberg Corned Beef Brisket Point Cut 1.29 lb. Flat Cut 1.99 lb. Save .30 lb.	IGA Tablerite Boneless Beef Bottom Round Steaks 1.89 lb. Save .80 lb.	IGA Tablerite Boneless Beef Eye of Round Steak 2.19 lb. Save .80 lb.	IGA Tablerite Family Paks Chicken Drumsticks .85 lb. Chicken Thighs .79 lb.
Hygrade All Meat Franks .89 1 lb. pkg. Save .30 pkg.	IGA Tablerite Boneless Beef Bottom Round Steaks 1.89 lb. Save .80 lb.	IGA Tablerite Boneless Beef Eye of Round Steak 2.19 lb. Save .80 lb.	IGA Tablerite Family Paks Chicken Drumsticks .85 lb. Chicken Thighs .79 lb.

DOUBLE COUPON
ORCHARD-10 gives you 100% more on all (cents off) manufacturer's coupons up to and including 50¢ face value. OTHER RETAILERS DO NOT DOUBLE AFTER 50¢. EXAMPLE: A 75¢ COUPON AT OTHER STORES IS WORTH ONLY 75¢. AT ORCHARD-10, A 75¢ COUPON IS WORTH ONLY \$1.00. AT OTHER STORES, A \$1.00 COUPON IS WORTH ONLY \$1.25. AT ORCHARD-10, A \$1.00 COUPON IS WORTH ONLY \$1.50. 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, May 1, 1988.

Grocery Peak Cream Soybean Whole Kernel Corn, Cut Green or French Style Green Beans 3/100	Produce Washington Red Sweet Corn 4/100 Delicious Apples 4/100 U.S. No. 1 Michigan Russet All Purpose Potatoes 100 9-Lives Cat Food 3/100 Tide Liquid 339	BONUS COUPON Hunt's Ketchup 100 Table King Sugar 100 County Line American Cheese Slices 100
FAME Vegetables 15.5-16 oz. Can 3/100	Dairy Sunny Delight Citrus Punch 64 oz. Jug 100 1/2% Lowfat Milk 2/300 Whitney Natural Yogurt 2/100	Bakery White Bread 3/100 Harvest Bread 100 Hartford Farms Sweet Rolls 100
IGA COUPON Fido Detergent 300 Limit one coupon per family. Coupon expires Sunday, May 1, 1988.	IGA COUPON FAME Plates 100 Limit one coupon per family. Coupon expires Sunday, May 1, 1988.	IGA COUPON FAME Bath Tissue 100 Limit one coupon per family. Coupon expires Sunday, May 1, 1988.