

1 cup canned tomato sauce
1 teaspoon sugar
1/4 teaspoon tabasco sauce (optional)
Combine seasonings and set aside.
Melt margarine in large skillet over medium heat. Stir in tomatoes, onions, celery and bell peppers; then add garlic and seasoning mix, stirring thoroughly. Saute until onions are transparent, about five minutes, stirring occasionally. Stir in stock, tomato sauce, sugar and tabasco sauce if desired. Bring to boil. Reduce heat to maintain a simmer and cook until veggies are tender and flavors are blended, about 20 minutes, stirring occasionally. Remove bay leaves before serving. Freezes well.
Cooked meats may be added at

this point or 10-20 minutes before sauce is finished. Add chicken, fish or smoked sausage and serve over rice or pasta.
FLAMBEED MOCHA CHOCOLATE MOUSSE
Chocolate chips
12 oz. sweet chocolate
16 paper baking cups
Filling:
4 squares semisweet chocolate
1/4 cup double-strength coffee
1 1/2 tablespoons creme de cacao
1 cup heavy cream
1/4 cup sugar
Grand Marnier
Melt 12 oz. chocolate in top of double boiler over hot water; remove from heat and cool slightly. While chocolate is cooling, double up paper cups. Put 2 tablespoons of cooled chocolate in each of the 8 cups. Us-

ing back of a teaspoon, spread chocolate around the cup so entire inside is coated.
When all are done, set them in a muffin pan and chill until chocolate is firm. To make filling, melt four squares semisweet chocolate with coffee over low heat. Cool, then stir in creme de cacao.
Whip cream until it starts to thicken, then gradually add sugar and continue whipping until stiff. Gently fold into cooled chocolate mixture. Spoon into prepared chocolate shells and freeze.
To serve, gently peel off paper cups, invert chocolate cups on plate and spoon one tablespoon of Grand Marnier over each. Ignite and serve.
Serves 8.
Recipes courtesy of Debra Denay Davis.

Recipes Southern style

(See Taste buds column, Page 1)

OYSTERS ON THE HALF SHELL WITH THREE SAUCES

72 fresh oysters
cold mustard sauce (see recipe)
pickled pepper sauce (see recipe)
black pepper sauce (see recipe)

COLD MUSTARD SAUCE

1 cup mayonnaise
1/4 cup whipping cream
2 tablespoons chopped onion
1 tablespoon chopped capers
1 tablespoon chopped parsley
2 teaspoons mustard
1/2 teaspoon tarragon, crushed
2 teaspoons lemon juice
1 teaspoon Worcestershire
1/4 teaspoon fresh ground black pepper
Combine all ingredients and mix well.

PICKLED PEPPER SAUCE

2 cups fresh red or green chiles
2 cloves garlic, sliced
3 fresh sprigs dill
2 cups white vinegar
Combine chiles, garlic and dill in a 1-quart jar. Bring vinegar to a boil and pour over mixture. Cover and let stand in a cool spot for 2 days to mellow. Strain before serving.

BLACK PEPPER SAUCE

1 cup catsup
1/4 cup water
2 tablespoons fresh ground pepper
1 tablespoon vinegar
1 tablespoon fresh lemon juice
1 teaspoon ground red pepper
1/2 teaspoon salt
Combine all ingredients in a small bowl and mix well. Refrigerate until ready to serve.

BOILED GREEN PEANUTS

4 pounds unshelled raw green peanuts
salt
Rinse peanuts. Transfer to a 6-quart saucepan. Using a 1-quart measure, add just enough water to cover the nuts. Stir in 1 tablespoon

salt for each quart of water. Bring to a boil over high heat. Reduce heat and cook for 3 hours at a slow rolling boil, adding more water if necessary. Let peanuts stand in cooking water until ready to serve to intensify flavor. Drain well and pat dry just before serving.

new products

Minor's Food Bases, which have been used by professional chefs since 1951, are now available to the public on a limited basis.

The stocks are a foundation for soups, sauces, steams and entrees. They simplify the preparation of everyday meals and classic cuisine. Made from real meat, vegetables and sea food, the bases are highly

concentrated. Directions of each label give correct dilution. The bases dissolve quickly in boiling water, for a cup of stock — or a quart or a gallon — whatever is needed. They maintain freshness for two years under refrigeration.
For more information, write: The Flavour Base, P.O. Box 2515 Dearborn 48123.

VALUABLE COUPON

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

10% Off seniors
One coupon per person per visit

**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

Tips to add party sparkle

By Arlene Funke
special writer

Having a catered party means the host or hostess isn't tied to the kitchen. There's more time to plan the extra touches.

Here are a few simple tips to give sparkle to your dinner. They come from "Better Homes and Gardens Best Buffets Cookbook," a Bantam Book published by arrangement with Meredith Corp.

• **Budget:** Do you want an intimate, sit-down dinner, a large buffet or an array of appetizers? How many people can you comfortably accommodate? And how much money can you afford to spend for your party? Stick to your plan.

• **Theme:** A theme can be anything from celebrating a birthday or honoring a time in history. Ethnic themes can provide a focus for food, decorations and entertainment. Be creative.

For example, a Westland woman asked her guests to dress as the person they have always fantasized about becoming. The gamut of costumes, which ranged from beauty queen to beach bum, provided a lot of excitement.

• **Table coverings and napkins.** The amount of pattern and color needed is largely dependent on the menu. Too much pattern creates an unorganized feeling, while too little produces a table that looks dull or unfinished.

• **A handsome quilt or a brightly colored sheet** can provide a focal point in conversation place. Napkins may match the table covering or provide a contrast. Dinnerware and glassware should be appropriate to the occasion. Fine china and delicate stemware are compatible with a formal gathering. A more casual party allows for pottery dishes, mugs, plastic or paper.

• **Table decorations:** Fresh-cut flowers are always appropriate. A simple array of fresh fruit or vegetables in a pretty bowl. A fancy-decorated birthday cake can hold center stage until it is time to be consumed. A lighted candle adds interest (be sure the flame is not too close to plastic or paper items).

Benefit offers Armenian feast

An Armenian Buffet will be one of the Musical Feasts given by the Detroit Symphony League to raise funds for the Detroit Symphony Orchestra. The feast will be held at 5 p.m. Sunday at the home of Dr. and Mrs. Berj H. Haldostian in Bloomfield Township. For more information call 823-1509. Following is one of the recipes Alice B. Haldostian will serve at the party.

KHARPERT KIFTEH (STUFFED MEATBALLS)

Filling: (Kifteth Por)
2 cups ground lamb or beef, fatty
4 cups (up to 6 cups) chopped dry onions
1/4 cup green pepper, chopped fine
1/4 cup walnuts, chopped medium
1/4 cup parsley, chopped medium fine
1 tablespoon salt
2 teaspoon allspice
2 teaspoon cinnamon
2 teaspoon paprika

Cook meat with onions until browned (about 30 minutes), stir frequently. Add green peppers and walnuts, cook about 10 minutes. Add parsley, cook about 5 minutes. Add salt and spices, mix well, taste for flavor. Remove to shallow container, refrigerate until very firm (overnight). Shape into balls, smaller than walnut size. Freeze on tray, balls not touching each other. Frozen balls can be stored in freezer bag. Makes about 30 kifteth pors

Outer Layer: (Kheyma) (also known as Chee Kifteth)

2 cups fine bulghour
2 cups water
2 cups lamb or beef, meticulously lean, ground three times in clean machine, leg of lamb, sirloin or round steak only
1/4 cups finely chopped dry onions
1/4 cups finely chopped parsley
5 teaspoons salt
1/2 cups ice water, as needed
Soak bulghour in 2 cups water about 20 minutes. Add all other ingredients, except water. Wash hands thoroughly, do not wipe. Knead mixture together, use ice water as needed until bulghour and meat are completely mixed and holding together, and bulghour is soft to taste.
Form meat into walnut-size balls, indent a deep hole with thumb or two fingers, drop in frozen Kifteth Por, completely seal, shape into compact, seamless, round ball. Can be frozen on tray, kifteths not touching each other. Frozen kifteths can be stored in freezer bag.

To Serve:

Boil kifteths in one layer in two quarts boiling liquid (either salted water, beef, lamb or chicken broth) until kifteths rise to surface (about 15 minutes). Remove each kifteth carefully with slotted spoon. Do not leave kifteths in liquid. Kifteths can be

served plain, or in a broth. Kifteths can be eaten cold, or reheated in boiling liquid. Makes about 30 kifteths.

Note: Kheyma can also be eaten raw (uncooked) as an appetizer or an entree, garnished with chopped onions and chopped parsley.

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!

WE'RE COOKIN'
WITH "Attention Getter" SAVINGS

IGA Taberlite
Boneless Beef Chuck Roast
Sold as Roast Only
1.39 lb.
Save .70 lb.

IGA Taberlite
Fancy Split Chicken Breasts
1.39 lb.

IGA Taberlite
Hamburger from Ground Chuck
5 lbs. or more
1.39 lb.
Save .50 lb.

IGA Taberlite
Beef Cube Steaks
2.49 lb.
Save .40 lb.

IGA Taberlite
Boneless Beef English Chuck Roast
1.59 lb.
Save .50 lb.

IGA Taberlite
Country Style Spare Ribs
1.39 lb.
Save .50 lb.

IGA Taberlite
Boneless Beef Stew
1.89 lb.
Save .30 lb.

Produce

Michigan First of the Season Tender Asparagus **1.19**
California Fresh - 18 Oz. Size - 100% Tender Broccoli **.79**

Bakery

Hamburger or Hot Dog IGA Sandwich Buns BCL Pkg. **.49**
Harvest Bread **.89**
Oven Fresh Glazed Stix **.89**

Dairy

32 Oz. Velveeta Slices **1.99**
Reg. or Unsalted Quarters - 1 lb. Pkg. Land O Lakes Butter **1.79**
1/2% Low Fat Milk **1.49**

Frozen

Beef, Chicken, Turkey or Pork Chopped Sausage Banquet Pot Pies 8 oz. **3/100**
FAME Ice Cream 279
All varieties frozen vegetables, or Green Mashed Potatoes FAME Vegetables **.79**
All varieties frozen meat, Pork, Beef & Sausage Banquet Family Entrees **1.69**

IGA BONUS COUPON
Assorted Pastels
Northern Bath Tissue .79

IGA BONUS COUPON
Reg. Auto Drip or Elec. Perk
Maxwell House Coffee 1.99

IGA BONUS COUPON
Del Monte Catsup **.99**

IF YOU WANT

- ✓ Competitive Rates
- ✓ Tax Advantages
- ✓ Complete Safety

BUY U.S. SAVINGS BONDS
Where you bank.

\$100 off

ANY QUAKER OATS

FREE Aunt Jemima PANCAKE MIX
AT THE CHECKOUT (UP TO \$1.39 VALUE)
From Aunt Jemima Pancake Mix and Aunt Jemima Syrup

BUY: One Aunt Jemima Syrup (16 oz. or larger)
PRESENT: One Aunt Jemima Pancake Mix (16 oz. or larger)
RECEIPT: One Aunt Jemima Pancake Mix (16 oz. or larger) and One Aunt Jemima Syrup (16 oz. or larger) must be presented at checkout.

Coca Cola, Diet & Regular, Caffeine Free, Squirt & Sprite

8 Pack 1.99 + deposit
1/2 Liter

IGA COUPON
Fruit Corners - Assorted
Fruit Wrinkles .20
Limit 1 + 3 4 oz. Pkg.
Limit one coupon per family. Coupon expires Sunday, May 22, 1988.

Kraft Dressings 1.39

IGA COUPON
Fast - Assorted Varieties
Chunk Cheeses .25
Limit 1 + 3 4 oz. Pkg.
Limit one coupon per family. Coupon expires Sunday, May 22, 1988.

FREE Snuggly

Snuggly Softness That's Really Less Expensive

Snuggly Softness That's Really Less Expensive

Snuggly Softness That's Really Less Expensive