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COOKING
Gift appeal prompted

By Larry Jones
special writer

'If you have forgotten just how well these clay beauties performed, all you need to do is to simmer up a pot of chicken and vegetables or the toughest cut of pot roast you can find and follow the manufacturer's directions.'

— Larry Jones
area chef

COOKING IN CLAY is without a doubt the second oldest culinary method, exceeded in antiquity only by roasting meat on a stick over an open fire.

Clay cookware is experiencing a revival, mainly attributed to once-again popular "comfort food," which finds us enjoying blade-cut chuck roasts, chickens and fish, cooked slowly to tenderize and keep in the moisture.

Although not as readily available on the market as it once was, clay cookware can be found in most kitchen stores and homeware retailers. But those of us who once enjoyed the flavorful treats from cooking clay can still find them boxed carefully in the fruit cellar, hiding behind the ice cream maker and electric knife.

Like the aforementioned classics, clay cookware will never — and let me emphasize NEVER — go out of style. It will continue to mosey in and out, experiencing a short-lived resurgence, only to return to the cellar and basement of the eclectic kitchen collector.

Clay cookware is similar to a posiesy tie. If you hold onto it long enough, it's bound to become popular again.

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in clay
by a culinary revival

BREAD

Bread baked in a pot not only is easy, but also lends an attractive touch to the kitchen when the pot is not in service. This one is by Sugarcamp Pottery of Battle Creek, \$18 at the Apple Wreath, 32625 Seven Mile Road, Livonia. It comes with two Sugarcamp recipes for oatmeal bread and no-knead cheese bread. Any bread recipe that fits into a regular sized loaf pan can be baked in a bread pot. One frozen one-pound loaf also fits well.

upon a boiling saucepan filled with the cook's choice of liquid. Cut-up chicken, vegetables and rice turn out better than finger-lickin' good when using this clay steamer. Again, the only problem with the Yunnan steamer is locating one. Check the Oriental supply stores in the area or artists who work with clay. Not only will you have a unique and healthy cooking vessel, but also a work of art to proudly display in the kitchen.

For the diet-conscious, clay cookware is a god-send, mainly because you can cook with little or no oil. It tenderizes meats and does wonder to fish and a few herbs, not relying on calorie-laden sauces.

Clay cookware should be washed by hand, not placed in the dishwasher, mainly because of its breakability. Artist's recommended cleaning and using procedures.

Larry Jones is an area chef and O&E food columnist. His column appears every Monday in the Taste section.

THE GLAZED POTS available nowadays are definitely more "glitzy," but the serious cook will be able to appreciate the extraordinary tastes and textures derived from this type of cooking.

The Yunnan Steampot, also shown, with the center steam chimney, sits

Jan. 6 is day for Latin gifting

The traditional gift-giving day in much of Latin America is Three Kings Day, Jan. 6. In anticipation of a bounty of treats, each child places newly cut grass and a dish of water under his or her bed as nourishment for the Three Kings' camels.

In the morning, if the household's adults have done their part, the grass and water have been replaced with presents.

Happy Holidays

Mid-Eleven Center
11 Mile and Middlebelt • Farmington Hills

On December 10th at 2 pm,
a drawing will be held in the Mall
for the following:

WIN 1st Prize
Trip for 2 for a
day in Atlantic City

WIN 2nd Prize
Gift Basket

WIN 10 - 3rd Prizes
\$25.00 Gift Certificates

See participating merchants for
entry blanks November 25 thru
December 10, 1988.
No Purchase Necessary.
Need not be present to win.
Employees of Mid-Eleven Center
are not eligible.

PARTICIPATING MERCHANTS

- The Creative Learning Center • Betty's Hallmark
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- Baskin Robbins • Sageo's Family Dining • Eyes Right

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ENTRY BLANK Mid-Eleven Center
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Name _____
Address _____
City _____ State _____ Zip _____
Phone _____

All entry blanks must be placed in box at a participating
merchant November 25 thru December 10, 1988.