

Dishes for a pig roast Sweet smell of success

**PAULINE RANLEY'S
POTATO SALAD**
5 pounds russet potatoes, peeled and quartered
1/2 cup Italian salad dressing
4 eggs, hard boiled and sliced
1 cup celery, sliced
1 bunch green onions, sliced
8 radishes, sliced
1 cup mayonnaise
1 cup Miracle Whip
1/4 cup vinegar
1/4 cup sugar
1/4 cup milk

Cook potatoes in salted water until just tender. Drain well and immediately add Italian dressing. Cool completely. Slice potatoes and reserve leftover dressing. Place potatoes in a large bowl with the eggs, celery, onions and radishes. Toss lightly. Mix reserved Italian dressing with mayonnaise, Miracle Whip, vinegar, sugar and milk. Add to potato mixture and mix well. Chill overnight.

**JACKIE COLLINS'
CHUNKY APPLESAUCE**
3 pounds apples (Northern Spy or Ida Reds are best)
3 tablespoons sugar
1/2 cup water
1 teaspoon cinnamon
1/2 teaspoon allspice
1/2 teaspoon lemon juice

Core and pare (if you like, leave skin on) apples. Add 1/2 cup water and microwave apples till tender (3 minutes on high, stir, microwave on high 2 additional minutes). Drain liquid and dissolve sugar and mix in spices. Place apples and liquid in a blender or processor and process for several seconds until chunky. Enjoy.

**MISS MYRNA'S
ITALIAN CREAM CAKE**
1 stick oleo
1/2 cup shortening
2 cups sugar
5 eggs
2 cups flour
1 teaspoon baking soda

Combine all ingredients and mix well. Frost individual layers, then around entire cake. Sprinkle with 1/2 cup chopped pecans.

1 cup buttermilk
1 cup coconut
1 cup chopped pecans
1 teaspoon vanilla

Cream together oleo and shortening. Add sugar and eggs to creamed mixture and mix well. Set aside. Sift together flour and baking soda. Stir into creamed mixture. Mix well. Stir in buttermilk, coconut, pecans and vanilla. Mix well. Pour into three 9-inch baking pans and bake at 350 degrees for 25 minutes. Cool completely before frosting.

FROSTING
8 ounces cream cheese, room temperature
1 stick oleo (room temperature)
1 teaspoon vanilla
2 cups powdered sugar

Combine all ingredients and mix well. Frost individual layers, then around entire cake. Sprinkle with 1/2 cup chopped pecans.

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"Some days, the oat bran muffins just fly out the door," Lenchner said. The peach cobbler muffins, laced with sour cream and diced peaches, is light and smooth. Several batches may be baked daily, depending on customer demand. Regular-size muffins cost 49 cents each, or six for \$4.50. The smaller muffins are priced at 45 cents each, or six for \$2.35. On a recent weekday morning, contingents of customers included senior citizens taking their daily walk, mothers with toddlers in tow, kids arriving on bicycles and businessmen lining up to place their orders. Bob Weiss, a 59-year-old salesman from Huntington Woods, comes in a couple of times a week.

"THERE'S THE health aspect, and it tastes good," said Weiss, as he selected a banana bran muffin. "It's hard to get both. I like it all." Sharon Gilliam, 40, of Farmington Hills, chose a Danish pastry. Her daughter, 6-year-old Julie, liked her cinnamon croissant. Gilliam said she likes to enjoy her morning treat among the clean, "cute" decor, which blends old and new.

All recipes are tested extensively, Lenchner said. When the shop is working on a new recipe, an outside expert or baking chef, may be hired for a day or two to train the Sweet Cravings staff.

Lenchner is equally fussy about his cookies. "I wanted the best chocolate chip in town," Lenchner said. "We started to buy everyone's cookies, and I said I wanted something better."

The Sweet Cravings chocolate chunk — the store's best seller — is moist and chewy, generously studded with chocolate. Two varieties are studded with rich macadamia nuts. Cookies sell from \$5.85 to \$8.40 per pound, or around 60 cents to 80

cents apiece. Brownies, frosted and garnished with nuts, are cut into generous slices and sold for 90 cents each.

THE FULL LOAVES of raisin bread, at \$1.50 each, would do the California Raisins proud. One onlooker mistook the raisins for fat blueberries.

Few people would dare to count the calories in the popular turtle sundae, which includes vanilla ice cream garnished with chocolate chips and caramel. But customers also may enjoy lighter sweets as well, such as frozen yogurt and cholesterol-free, low-cal Italian ices in such flavors as Michigan cherry and pina colada.

As lunch time nears, managers Laura Thomas, 22, of Southfield, and Maureen Kane, 29, of Birmingham, keep a close watch to make sure operations proceed smoothly.

"It's really a hands-on managerial role," said Kane, a graduate of the hotel-restaurant management pro-

gram at Michigan State University. "I can bake cookies, brownies, and muffins just like everybody."

Sweet Cravings serves several salad choices, sandwiches on croissants and several soups, including the popular California medley cheese soup with bits of cauliflower, carrot and broccoli.

Lenchner hopes to fine-tune the store and, perhaps, extend his ideas to other shopping center locations. Is it crazy to munch a salad and drink diet pop, then finish off the meal with a fattening dessert?

"I know, but everybody does it," Lenchner said, with a chuckle. "I saw an opportunity. At the end of a day people need a treat."

Sweet Cravings is at 23310 Farmington Road at Grand River, Farmington Place #78, 478-5880. Hours are 9 a.m. to 9 p.m. Mondays-Thursdays, 9 a.m. to 10 p.m. Fridays-Saturdays and 10 a.m. to 6 p.m. Sundays.

25 wines are most palatable

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The final flight brought forth the double-barreled cannons, the crémé-de-la-crémé, the epitome of the best Bordeaux wines. A Lafite Rothschild Pauillac combined with a Latour, a Mondavi Reserve, a Margaux and, finally, a Mouton Rothschild that overwhelmingly garnered oaks and nabbs not just from our table but from all those in attendance.

Sounds like a bit too much, eh? It was. But for this novice wine taster, it was a fun-filled evening with folks who knew what they were sampling and didn't let such blockbuster wines blow them away.

"MOST OF THE wines we sampled were easily in the \$50-\$100-per-bottle range, but Parker summed up the evening with a quote that brought the house down. He said he was once asked, 'What's the difference between a \$50 bottle of wine, compared to a \$100 bottle?' His response was simply, 'Fifty dollars,' and that if the drinker enjoyed it, the

price per bottle should make little difference to the taster.

When asked about what he would do to change the wine industry, the editor of the "Wine Advocate" said, "First off, I would make sure the stores and handlers of the wine are held accountable for the handling and storage of wine. There's nothing worse than observing the handlers of great wine allow their wares to sit in un-air-conditioned trucks and be jiggled about, especially with improper storage."

"Know your wine merchant and find out about their cellar techniques," were the words of wisdom from this wine connoisseur. In addition, he would urge the winemakers to stop the technology of making the wines exactly where it is now. Winemakers need to be told to keep the character and personality of the wines available today without the use of new-fangled technologies and aging techniques.

I couldn't agree more, especially as I sit in front of my word processor

sipping a cold Coors. If you are looking for a pleasant evening with friends and fellow wine lovers, the Merchant of Wine and other retailers of fine wines offer a varied assortment of wine tastings that will suit the novice to the connoisseur. For more information, contact Chuck Boudt from the Merchant of Vino at 554-1982.

clarification

The recipe for Peaches and Cream Cheesecake recently published in the Taste section listed 1/2 cup of heavy cream as one of the ingredients. The description that followed should have mentioned, "beat in heavy cream" after adding eggs. In the recipe for Chocolate-Crowned Lemon Cheesecake, the pan should be filled with batter after the pan has been chilled.

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