Whew, I survived. More specifically, my husband and I survived a four-day trip to Toronto by train with "the Boys."

It was a trip, all right, and although we did have fun, traveling with children can certainly tax one's patience to the limit. Because they are still of an age where punching, slugging and generally bugging each other is the fun thing to do, there were moments when my husband and I felt like we were Wrestlemanla referees.

We did shop, though, saw a lot of plays and took in the sights of the city. Sounds good, doesn't IT? Let me give you a more in-depth explanation. As for "shopping," we hit every gag and trick shop in Toronto and checked out all the electronic equipment shops that we encountered as we walked along.

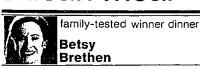
As for "great plays," the only one the boys saw were the ones they experienced at a video arcade. We did see the "slights," though, and thoroughly enjoyed the Ontario Science Centre, the CN Tower and the pool in our hotel.

ALTHOUGH OUR boys' cultural awareness has yet to be fully awak-ened, I am grateful for people like this week's Winner Dinner Winner, Gayle Eubanks, who does spend time glving school-age children an oppor-tunity to develop an interest in the arts.

Eubanks, who hails from West Bloomfield, has been a member of the Harbinger Dance Company since 1978 and is currently the assistant artistic director, Specializing in con-

artistic director. Specializing in contemporary dance. Horse of the intemporary dance in the insection of the inparticular dance in the ininger Dance Company has just completed a temporary six-week resitinger Dance Company has just completed a temporary six-week residency at a Bingham Farma school.
At all these schools, students had the
opportunity to learn and chereorgaph their own dance movements
and then perform them to music.
At 4 feet 11 linches and a bundle of
energy, Eubanks loves to eat and

At 4 feet 11 inches and a bundle of energy, Eubanks loves to eat and cook. Her husband and 5-year-old daughter are especially fond of her recipes for chicken fajitas and guacamole. Served with baked potatoes and a fruit compote, this is one din-





Gayle Eubanks of West Bloomfield serves her husband and daughter this Winner Dinner, centering around Chicken Fajitas.

ner that will have your family doing the Mexican Hat Dance.

Thank you, Gayle Edbanks, for Sharing your tasty dinner with us and have a ball dancing around the Mexican Hat Dance Winner price. Submit your recipes, to be considered for publication in this column or elesculare, to Winner Dinner, P.O. Box 3503, Birmting-ham 48012.

All submissions become the

Observer & Eccentric

# Winner Dinner

Menu

CHICKEN FAJITAS GUACAMOLE SNAPPY POTATOES FRUIT COMPOTE

### Recipes

CHICKEN FAJITAS

This tasty dish requires no more than 15-20 minutes to pre-pare. It makes enough to feed 4-6 people and can be prepared in advance and reheated.

4 boned and skinned chicken breasts, cut into strips 1 small onion, chopped ½ pound mushrooms, sliced ½ green pepper, chopped (optional)

package soft flour fortilies ounces grated cheddar

Cook chicken strips in oil. Add onions, mushrooms and green pepper and saule. Heal or mi-crowave tortilas according to directions on the package. Serve the fajitas with guacan-ole sauce or low-fat yogurt. Garnish with grated cheddar cheese and, il desired, salsa.

GUACAMOLE

GUACAMOLE

2 ripo, peeled and pitted avocades

1 tablespoon grated onion
1 tablespoon lemon juics
1 tasspoon sait
1/4 tasspoon chili powder

1/4 cup mayonnaise
2 garlic cloves, chopped finely
(optional)

Mash the avocados with a fork or mixer. Add all the ingredients except for the mayonnaise and mix well. Add to cup mayonnaise over the mixture and chill. At

serving time, blend the mayon-naise and mixture. This recipe makes 1½ cups of guacamole.

### SNAPPY POTATOES

The following recipe is a quick and easy variation on the basic baked potato. Makes 6 servings.

- 3 medium-sized baking pota-toes, halved lengthwise 2 tablespoons melted butter or margarine salt and popper and/or taco seasoning

Scrub 3 medium-siaed baking potatoes and halve lengthwise. Stash the out surfaces of the potatoes in a criss-cross design. Brush the surfaces with 2 blue-spoons of melted butter or margarine and season with 2 table-spoons of melted butter or margarine and season with satility, pepper and, if desired, some tace seasoning, Bake at 350 degrees for 1 hour.

This delicious topping tastes great when used over vanilla ice cream or femon-flavored yogurt.

- 2 bananes, silcod 1 package frozen raspberries, I hawed 2 tesspoons raspberry Cham-bord Ilqueur

Mix ingredients together and pour over ice cream or yogurt.

## Shopping List

- 2 small onions
- 1/2 green pepper 2 ripe avocados 3 medium-sized baking pota-toes
- 2 bananas
- 1 femon 1 package frozen raspberries raspberry Chambord liqueur your choice of ice cream or yogurt mayonnaise
- package soft flour tortiflas (found in the dairy case) ounces grated cheddar cheese
- cheese oil chili pepper salt

pepper taco seasoning (optional) butter or margarine gariic (optional)

Notes

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