## Counselor makes meal her grandchildren love

The other day, my 8-year-old son asked me in all seriousness if I would come to all his bockey games when he was grown up and playing for a professional bockey team. It was a sweet, touching moment and a real insight into what kind of career this young boy thought, at this stage of his life, would bring him happiness and fulfillment. Whether he ends up playing professional hockey remains to be seen, but for many people finding out what

related the cross up paying pro-ressional hockey remains to be seen, but for many people finding out which they want to do with their lives is not an easy thing. It has been almost a year-and-abalf since I took a series of aptitude tests at the Johnson O'Comore Research Foundation, and the results of those tests have bad a profound effect on my Hire. No one was more surprised than I to discover that two of my strongest aptitudes were creative problems solving and journalism. Learning more about who I was and what my aptitudes were creative problem to confidence to develop the Winner Dinner concept and discover a car-cer that I had never before consid-

reer that I had never before considered.

This week's Winner Dinner Winner, Lillian Ramer, is a certified social worker and counselor who specializes in helping people with addictions. She works very hard at helping her clients get to know, understand and accept their true selves so that they can set goals for their lives and work toward achieving them.

them.

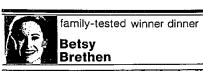
HAVING PRACTICED what she preaches, Ramer earned her bachelor of science and master of arts degrees by going to Oakland University for 12 years straight. She has work professionally as a counselor since 1975. Before that, she did a lot of volunteer work for the Youth Probation Committee of South Oakland County and served as a volunteer probation officer in Ferndale. The mother of two grown children and now the proud grandmother of four, Ramer submitted a menu for Baked Stuffed Potatoes, Waldorf Gour, Baner submitted a menu for Baked Stuffed Potatoes, Waldorf with the grandehildren. Hamer particularly likes the menu because it can be prepared in advance, enabling her to focus on hugs and fun when her grandchildren come to visit.

With her husband recently retired,

99¢

16 oz.

59¢





Lillian Romer's four grandchildren enjoy this meal she pre-pares ahead so she can spend more time with them when they visit.

new and exciting chapter in her life. Although they are planning to spend more time at their cottage on Lake Charlevoix, Ramer plans to continue counseling others, as she finds it rewarding and fulfilling.

Thank you, Lillian Ramer, for sharing your grandchildren-tested menu with us and congratulations on being our Winner Dinner Winner of the week.

Here's hoping that this week's Winner Dinner will be food for thought, inspiring you to get to know and accept yourself and do the best possible with what you have been given.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Boz 3503, Birmingham 48012. All submissions become the property of the publisher. Each week's winner receives an apron with the words Winner Dinner Winner on it.

Recipes are printed the same sice so that you may clip and save them in a three-ring binder. Use a paper punch to make holes in the clipping, or paste the clipping on a blank sheet of three-ring note-book paper. Another option is to simply file the clippings in a folder with pockets that will hold them.

Observer & Eccentric

## Winner Dinner

Menu

STUFFED BAKED POTATOES STEAMED VEGETABLES OF CHOICE MOLDED WALDORF SALAD PEANUT BUTTER PUDDING DELIGHT

Recipes

STUFFED BAKED POTATES
This dish takes little time to assemble, can be made in advance and can be forzen. Although this recipe is for four people, simply increase or decrease the ingredients proportionately for the number of people you need to feed.

rge baking potatoes, baked teaspoon Instant minced

1/4 cup finely chopped onlon

4 cup milk 2 tablespoons butter or marga-

24 cup milk
21 tablespoens butter or margarine
21 tablespoens the recommendation
22 tablespoens freshly chopped
parsley or parsley flakes
24 to 1 pound lean ground bed
24 to 1 pound lean ground bed
25 to 1 pound lean ground bed
26 toup grated cheese (Ramer
suggests comblining Muenster and mild cheddar)
paprika
26 Preheat the oven to 400 degrees. Combine all the ingredlents, except for the butter and
meat and set them aside. Cut
the potoloos in half and scoop
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add the grated cheese and

paprika.

These potatoes can be frozen. If so, they must be thawed and baked for 30 minutes at 400 degrees.

MOLDED WALDORF SALAD
This variation of an always
popular saled serves 6.
1 package lemon-flavored gelatin (3-ounce size)
1 cup boiling water
1 cup cold water

4 teaspoon sall 1 cup celery, diced
1% cup red apples, diced
% cup watnuts, chopped
% cup cream, whipped
washed and dried salad greens

washed and dried saled greens. Prepare gelatin according to the directions on the package. Chill until it is slightly ribckened. Next, add the salt and blend in the mayonnaise. Fold in the re-maining ingredients, except for the greens. Turn into a 1-quart mold and chill until set. Unmold on the salad greens and serve.

PEANUT BUTTER PUDDING DELIGHT

Serving four, this dessert takes minutes to whip up.

package instant butterscotch or chocolate pudding, sug-ar-free or regular (1-ounce

% cup peanut butter, crunchy

Using a wire whisk, blend the peanut butter with a small portion of the milk, then add the remaining milk gradually.

Add the pudding mix and beat about 1 minute. Put the pudding in Individual serving cups and top with a dab of whipped cream.

3/1.00

## Shopping List

4 large baking potatoes 34 to 1 pound lean ground beef 1 onlon or instant minced onlons milk

butter or margarine

paprika paprika parsley or parsley flakes grated cheese (munster and mild cheddar) 1 package lemon-flavored gela-tin (3-ounce size)

mayonnaise

mayorinasso celary 2-3 apples 1 tomato (optional) wainuts half pint of whipping cream

salad greens your choice of vegetables for

peanut butter, crunchy style

644-1070 Oakland County

Notes



SHARK

GREAT FOR THE GRILL