She cooks the meal and he does TV news

Whether you are cooking for your family, spouse or even just for your-self, it is hoped that within the context of each week's menu there is something that can be useful and applicable to your particular lifestyle and tastes.

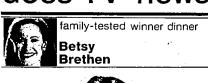
something that can be useful and applicable to your particular Illestyle and tastes.

Many of the recipes that have appeared in this column are geared for cooks on the run, who have very little time to prepare a meal, let alone sit down and eat it. And yet, some people, like this week's Winner Dinner Winner, Kathy Morfarity, look forward to coming home from work and preparing a simple meal a wonderful way to unwind and relax atter a busy day, Morfarity has the added pleasure of watching her husband, Ken Ford, report the 8 p.m. news on Channel? I while she cooks. Her simple but elegant menu includes recipes for a garlic-scenied. Her simple but elegant menu includes recipes for a garlic-scenied way that the season of the s

to eat at home rather than go out for dinner.

Originally from the Detroit area and now living in Franklin with her husband, Moriarity works as a sater representative for Alitial Airlines. Because of her job, she has the opportunity to go to Italy once or twice a year and always enjoys traveling around tibs beautiful country, sampling its wonderful cuisine. With all his exposure to Italy, it comes as no surprise that Moriarity loves Italian cooking and enjoys inviting their friends over for specially prepared gournet dinner. In the state of the starting your Kathy Moriarity, for sharing your delicious recipes with us and congratulations on being this work of the state of you and your husband and continued good lock with your career.

Submit your recipes, to be con-Submit your recipes, to be considered for publication in this column or elscuchere, to: Winner Dinner, P.O. Box 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.





STEVE CANTRELL/staff photographer

Kathy Moriarity of Franklin prepares meal featuring Spaghetti with White Clam Sauce for herself and husband, TV newsman Ken Ford.

Recipes are printed the same size so that you may clip and save size 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 natebook paper. Another option is to sim-ply file the clippings in a folder with pockets that will hold them.

Observer & Accentric

Winner Dinner

Recipes

SPAGHETTI AND WHITE CLAM SAUCE

Easy to prepare, this tasty sauce easily rivals if not betters what you might be served in an itelian restaurant. This recipe makes enough sauce to serve 4 and can be prepared earlier in the day and then reheated just prior to sarrying, 6 tablespoons olive oil 2 garlle cloves, minced Dash of dried red pepper 2 cans chopped clams, 61/4 ounce size Sall to taste

Salt to taste

Salt to taste
Freshly ground black pepper to
taste
1 tablespoon flour
% cup white wine
% cup to water
6 tablespoons butter

tablespoons butter
 tablespoon parsiey, finely chopped
 pound thin spaghetti

1 pound thin spaghettl

Heat the olive oil in a mediumsized sauce pan. Add garlic and
red pepper. Saute until the garlic
is tender and a very light shade of golden brown. Add the clams,
salt and pepper to taste and
saute for S minutes. Add the
flour and stir. And the wine and
mix well. This mixture should
simmer for about 5 minutes so
that the alcohol in the wine can
some for the brown of the
same of the same of the
period of boiling water. Be sure
pot of boiling water. Be sure
the pasta from sticking together.
Cook until the pasta is "all
dente."

When the pasta is cooking.

denta."
When the pasta is cooking, add the butter and parsley to the clam sauce. If it is dry, a little more water may be added. Drain the pasta and place in a serving bowl. Pour the sauce over the pasta and toss well.

ORANGE SALAD

1 small head romaine lettuce
1 large orange, cut and sectioned

1/4 cup prepared croutons 1 slice sweet red onlon

% cup olive oil
Juice of half a lemon
1 teaspoon Dijon mustard
A few drops Worcestershire
sauce

sauce 1 small clove garlic Salt and pepper to taste

While weshing and drying let-tuce, chill salad plates by putting them in the feezer. The lettuce can be dried more quickly by us-ing a salad spinner. Wrap the dried lettuce in a dish towel and place it in the refrigerator to keep it crisp until serving time. Assemble all the salad ingred-ients in a large bowl, pour on the dressing and toss well once again.

STRAWBERRY AND LEMON CREAM TART

This yummy dessert is sure to become a favorite. For your information, temon curd is a lemon-flavored pudding that is available in specially food stores. You whileping cream Ya cup propared temon curd. Ya package (or 1 sheet) Pepperidge Farm frozon puff pastry 1 egg mixed with 1 lablespoon water.

Sugar 1 pint strawberries, sliced

Whip the cream. Mix one-half of the whipped cream mixture in a medium-sized bowl with the lemon curd. Fold in the remaining cream. This can be made

Shopping List

Olive oil
1 head garlic
Dried red peppers
2 cans chopped clams, 6½ounce size
Salt
Freshly ground pepper
Flour

Flour White wine White wine
Butter
Fresh parsicy
1 pound thin spagnetti
1 small head romaine lettuce
1 large orange
Prepared croutons

1 red onlon

1 rea orion
I lemon
Dijon mustard
Worcestershire sauce
I pint whipping cream
I ar prepared lemon curd
I package Pepperidge Farm
I rozen putt pastry
I emp

one day shead. Cover and refri-

one day ahead. Cover and retri-gerate.

Preheal the vow to 350 de-grees. Roll out the pastry puff and transfer it to an ungreased cookie sheet. Pierce with a cookie and brush with the egg glaza. Form a crust around the edges of puff pastry. Sprinkle with sugar a. Bake for about 20 minuture in the tart. De-cream mixture in the tart. De-corate with the strawberries.

Authority gives tips on entertaining for business

Para In the State of the State

AP — In "Entertaining for Business," famed party-giver Nancy Kahan talks over and over about careful planning. She took her own advice for the celebration of her

advice for the celebration of her book.

"Two been thinking about the party for four years," she said, one hour before guests arrived to mark the publication of what she says is the first guide to business parties. Most business parties, she said, Most business parties, she said, and the said to the said

milestone. With an invitation promising, "The city may be a jungle, but this party will soothe the savage beast," Kahan intended her party to be anything but blah.

AND WITH MORE than 300 par-ties under her belt, including those for authors Judith Krantz, Jean Auel and Dominick Dunne, she set out to give her first for herself. A former senior vice president at Crown Publishing, she recently

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opened Nancy Kahan Associates, working as a party planner, consultant and marketer.

Denoter Misser, 140, Started after editors and agents she worked with told her that her speciality was worth a book. She asked a friend, Ellicanor Berman, to help with the writing. And Michael Skott, photographer for Martha Stewart's books, did the pictures.

The book provides specific suggestions and information about party planning in a coffee-table book full of photographs of parties Kahan has given.

given.

For a bash celebrating the Krantz book "Scruples," Kahan took over a boutque in Beverly Hills and filled it with celebrities. For Stewart's "Weddings," the party was a makebelieve wedding reception at the U.S. Mint bullding in New Orleans.

ABOUT A YEAR ago that she started serious work for her own party.

When her original idea of holding the party at the zoo fell through, she wanted to retain the outdoor theme — hence a rain forest in an atrium at South Street Scaport in Manhat-

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tan, with a dance floor and rock 'n'
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"You should aim to delight, not to impress," Kahan sald.

"You should aim to delight, not to impress," Kahan sald.

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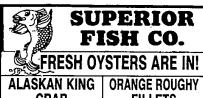


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