# Start fresh in '91, making meals without fuss

The new year has arrived. What better time to get back to the basics, in the kitchen. Using fresh ingredients including fruits and vegetables to not only healthy, it ensured to the state of the state

more ahead and enjoyed an wees long. Warm Brown Bread Muffins are the perfect accompaniment to chill or soup. In fact, muffins made from scratch become a tasty and nutritious breakfast treat—easy to grab on your way out the door in the morning. Nothing warms and fills you up on a brisk winter evening like pasta. Ratatouille-Pasta Gratinee is deli-close with the zest of eggplant and

cious with the zest of eggplant and

cious with the xest of eggplant and rucchial. It's easy to prepare and the sauce is easily frozen and reheated when needed.

Today's kitchen appliances are also helpful time-savers. Food processors chop our vegetables and purce our fruit in seconds. The microwave oven is a cook's best friend when, it comes to defrosting and heating anything quickly.

Shopping for fresh ingredients and preparing recipes ahead of time makes it easy to get back to the basics of nutritious eating.

SPICY WINTER CHILI AND BEANS 1 cup diced green peppers 1 cup chopped onions 1 cup sliced celery

I tablespoon chili powder I teaspoon Mexican seasonings 2 cups canned Mexican tomatoes (In-cluding juice), crushed 8 ounces died cooked turkey 16 ounces cooked pinto beans, drained 16 teaspoon seasoned salt

In a large skillet, sprayed with a release agent, saute peppers, onlons and celery, stirring occasionally. Stir in chill powder and Mexican seasonings; cook 1 minute. Add remaining ingredients; cover. Simmer 10 minutes to blend flavors. Makes 4 servings

utes to otera managerings.

Each Serving Provides: 2 ½ Vegetable; 4 Protein.

Source: Weight Watchers International Cilp and Save Recipes.

FAVORITE VEGETABLE SOUP

FAVORITE VEGETABLE SOUP
% cup diced onlon
2 packets instant chicken broth and
seasoning mix
2 garlic clovet, minced
1 cup thinly silced ucehia
% cup each thinly silced acrrot and
chopped seeded tomatio
1 teaspoon chopped freels paraley
% teaspoon basil leaves
% teaspoon perper;

In 1 %-quart nonstick saucepan combine onion, broth mix and garlic; cook, stirring occasionally, until onion is translucent. Add remaining ingredients except water and sitt no combine; cover and cook over low heat, stirring occasionally, for about 10 minutes. Add water and bring to a boil. Reduce heat to medlum, over and cook until vegetables are soft, about 20 minutes. Using a slotted spoon, remove about % cup vegetables from saucepan and set aside. In blender container, in 2 batches, purce remaining soup; return pureed

Lite success Florine Mark

mixture to saucepan, add reserved vegetables, and heat. Makes 2 serv-ings. Each serving Provides: 2 ¼ Vege-table; 10 Optional Calories. Source: Weight Watchers Weck 1 Menu Planner.

BROWN BREAD MUFFINS
42 cup plus 1 tablespoon each rye
and whole wheat flour
1 42 ounces uncooked yellow corn-

meal
% cup golden raisins
I teaspoon baking soda
% cup buttermilk
% cup dark molasses

l egg 2 tablespoons plus 2 tenspoons vege-table oli

Preheat oven to 400 degrees. In medium mixing bowl combine flours and cornment, in small bowl combine ralisms with 2 tablespoors flour inkiture, tossing to coat. Set aside. bicoli Add baking soda to flour mixture and stir to combine. In small mixing bowl combine butternilk, molasses, egg and oil; using electric mixer at

medium speed, beat until combined.
Add to flour mixture and mix well.
Stir in raisin mixture. Spray eight 2
4-inch-diameter muffin-pan cups
with non-stick cooking spray, fill
each cup with an equal amount of
batter and partiality fill remaining
cups with water (this will prevent
pan from burning and/or warping).
Bake for 1s to 20 minutes (until mufflins are lightly browned and a toothpick, inserted in center, comes out
dry). Remove muffins to wire rack
to cool. Make \$8 servings.
Each serving provides: 1 Bread; 1
Fait; ¼ Fruit \$6 Optional Golories.
Source: Weight Watchers Quick
Success Program Cookbook, 1988.

RATATOUILLE-PASTA

RATATOUILLE-PASTA GRATINEE 2 cups each diced eggplant and sliced zuechlni

garlic powder
Dash of pepper
2 cups cooked spagbetti or fusilii
(hot)
8 ounces mozzarella cheese, shredd-

Set large colander in sink; add eggplant and zucchini, sprinkle with 1 teaspoon salt and let stand 30 min-utes. Rinse vegetables under running water, drain and pat dry with paper towels

ules. Rinse vegetables under running water drain and pat dry with paper towels.
In 12-inch nonstlek stillet heat oil over medium-high beat; add egplant, zucchlain and onions and saute until vegetables are søltened, 16 2 minutes. Add tomatoes, reserved liquid, tomato paste, remaing ¼ teaspoon of salt, the oregano, bastl, garlle powder and pepper, and cook, stirring until tomato paste is dissolved. Reduce heat to low and

A simple tip is to heat the chili in the oven, not on top of the stove, so you don't have to worry about burning it.

continue to cook, stirring occasional-ly, until vegetables are thoroughly cooked and flavors are blended, 15 to



EXTRA CAR IN DRIVEWAY

CAR GETTING ON NERVES? TAXES TOO HIGH?

Help us help those in need

by denating your used car, boal, roal

car, boal,

Be An Affiliated Designer I you are at home in the exclusive atmosphere of world class design and truly enjoy-people, we have a special opportunity to help you make the most of your interest and failents.

with a representative of SteMatic Corporation, and attend an atlonal seminar that introduces you to a unique, rewarding Monday, January 28, 1991 at 10:00 a.m. SieMatic Corporation, Michigan Design Cen 1700 Stutz Drive, Suite 94, Troy, Mi 48084 R.S.V.P. to Jill Blade at (313) 643-6240

**BRIDES-TO-BE INC. Presents** The Largest Bridal Party Ever! Each Show entirely different!
Over 100 Bridal Displays & Fashions Per Show!
Attend One — Attend All!

## OVER 550,000 IN DOOR PRIZES!

Sundry, February 24th 12:30 p.m. FARINA'S BANQUET CENTER 2485 Cooledge Beisley Stilons, S6.00 At Door ston is FREE With This Add

Sorday, January 27th 12:36 p.m.
100M/S OF BLOOMFELD
12:101.5. Telegraph
Bloomleid Hels
790-5500

Sorday, January 27th 12:30 p.m.
1435 Slephemon Hey.
17th 12:00 p.m.
17th 12:30 p.m.
17th 12:3

# "Please, my little girl needs blood?

Imagine if you had to ask for blood to save the life of someone you love Next time the American Red Cross asks, give blood, please

GIVE BLOOD, PLEASE



## FED UP WITH COMPUTERIZED AND DIRECT PHONE SOLICITING AND JUNK MAIL?

## HELP US STOP THIS LEGALIZED HARASSMENT!

Consumers Against Unsolicited Advertising (CAUA), a non-profit organization, is interested in protecting consumers' rights of privacy. We have found a way to stop direct marketers from mading our privacy by selfing our shopping patterns and asset information to other direct marketers.

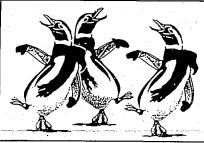
For a tax-deductable contribution of \$5.00, we will have your name removed from access to direct marketers. Your contribution will help defray operating expenses for removing your profile from databases and help pay for our legal assistance.

legal assistance

legal assistance. Please complete information below and return to CAUA, 248 S. 11th Street, Suite 3th, Philaz PA 1910. Send check or MO, no cash pione. You will be notified or receipt of your contribution. Keep it for your far records

Name Address City, State, Zip









Give Your Home A NEW LOOK for the NEW YEAR!

In Stock WALLPAPER, INC.





# PORTRAITS

FOR AGE Defall Conser Great Vaterines Gill Ideas Photos now on display at Richart and Hers Bestand 273 Pietre Street Binnings 217 Pierce Street Birmingham, Mr 48009 For Appointment 646-6951