# Successful 'Mr. Mom' makes turkey pot pie

Every family needs a mom, but with the evolution of traditional roles combined the career demands of the '90s, sometimes Mom's first name is the seven the comment of the '90s, sometimes Mom's first name is the seven the seven that it is a supposed to the seven the seven that it is a supposed to the seven that it is supposed to the seven that it is a supposed to the seven that it is the seven that it is supposed to the seven that it is the seven that it is supposed to the seven that it is supposed to the seven that it is supposed to the seven that it is supposed

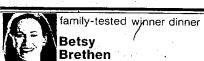
More than 25 years.

AS A RESULT, his wife Edle now works full time, and Lovell has become a full-fledged Mr. Mom, making beds, cleaning, doing the laundry and, yes, even cooking.

And, oh, how be cooks. His style is to double or triple a recipe and then freeze it for later use. He also has been known to run a meal over to a friend in need, as he did recently for a pievlous Winner Dinner Winner. His allia-round completies on the bome front has earned him the respect and admiration of his Irlends, both male and female, as he has made the best of a cituation that was brought on by the downturn in the conomy.

A BESIDENT OF Farmington.

A RESIDENT OF Farmington.
Hills and the father of two teenagers, Lovell is a golf fanatic and is already cagerly anticipating getting already eagerly anticipating getting. He and his family are members of Ward Presbyterian Church in Livonia and active participants in a couples' prayer group.
Thank you, George Lovell, for sharing your delicious recipes, and congratulations on being this week's Winner Dinner Winner.
Your fearless attitude toward cooking has earned you an apron and put to rest forever that old, tiresome





George Lovell of Farmington Hills is flanked by his family, wife Edie (left), Scott and Julie, as well as his Winner Dinner.

saying max a woman's prace is mine-kitchen.

Until next week, all the best, and I hope that you take a moment to send in your family's favorite spring menu. As the weather warms up and we haul out the grill, recipes for grilled meat or fish would be most appreciated.

Submit your recipes, to be con-sidered for publication in this col-tain of elsewhere, to: Winner-Dinner, P.O. Box 2300, Birming-ham 48012. All submissions be-

saying that a woman's place is in the kitchen.

Come the property of the publisher. Each week's uniner receives Until next week, all the best, and I hope that you take a moment to send I himer Winner on it.

Dinner Winner on it.

Recipes are printed the same 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 note-look unper.

hook paper,
Another option is simply to file
the clippings in a folder with
packets that will hold them.

#### Observer & Eccentric

## Winner Dinner

#### Recipes

Easy to prepare, this recipe of-ters a delicious way to use up lef-tover turkey meat.

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As a suggestion, you might
want to buy a bird that is larger
than needed so three will be
enough lettovers for 3 or 4 pics
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2 cups cut-up cooked turkey or chicken 15 cup frozen peas

Cook onion, celery and musinrooms in chicken broth until tender, adding more broth il necessary. Add the soup and milk and
stir until smooth and the consistency of a thick stew.

Add the potato, carrots, turkey and peas. Reduce the heat
and for stimmer for 5 minutes.
Pour or spoon mixture into a
pe shell and cover with the second crust, folding the edge of the
top crust under the first and futing the edge.

Set in the top
crust and bake at 400 degrees
for 40 minutes or until the crust
is golden brown.

The piec can be fozen for later use. To bake, place in a
preheated 400-degree oven for

40-50 minutes or until lightly browned.

TOSSED SALAD

1 medium head lettuce, torn into bito-sted pieces

1 medium cucumber, siliced

1 medium carrot, shredded

2 tomatios, cut into wedges

1 cup mushrooms, sliced thin

Toss all the ingredient together and serve with your lavorite salad dressing.

#### "DEATH BY CHOCOLATE NO.2"

This recipe is a Lovell family lavorite and is taken from Dom Detune's contipole. "But This III" Make You Feel Better!" The only change is that cherries have been added to this recipe 4 eggs.

1 cup sour cream.

14 cup water 14 cup oil

Beat the above ingredients to-gether in a large bowl until thor-oughly mixed
 Add;

Chocolate cake mix 1 small box instant chocolate pudding mix

Stir in:
1 package semisweet chocolate chips, 12-ounce size
1 bottle maraschino cherries,
10-ounce size, halved

Pour into a buttered Bundt pan and bake at 350 degrees for 1 hour. This dake can be served with powdered rugar sprinkled on top or plain.

#### Shopping List !

1 package Pillsbury Ready Crust, for a 2-crust ple

1 can cream of chicken soup

four choice of dressing . Eggs Sour Cream Oil

Oil
1 chocolate cake mix
1 small box instant chocolate
pudding mix
1 package semisweet chocolate chips, 12-ounce size
1 bottle maraschino cherries,
10-ounce size
Powdered sugar, optional

Notes

## Oriental sauce adds flair to meat, fish or poultry

AP — Even in a hurry, you've still got time to dress up plain meat, fish or poultry. How? Stir together an easy, yet fantastic sauce. This Orien-tal-style topper cooks in 8 minutes, while your meat is broiling.

GINGER GARLÍC SAUCE
14 cup sliced green onion
15 teaspoon grated gingerroot
1 clove garlic, minced



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I tablespoon cooking oil or olive oil
2-cup cold water
15 teaspoons cornatarch
1 teaspoon syster sance (optional)
1 to cooked row of the c

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