

Try easy main-dish salads

When it's too hot for hot food and too hot to cook, turn to cool main-dish salads. Head for the deli department for the cooked meats, seafood and poultry, then pause at the produce section for the season's freshest vegetables.

Toss them with a quickly mixed dressing boasting bold and vibrant flavors, and your cool summer salads will become menu mainstays.

Caribbean Shrimp and Black Bean Salad is perfect for casual warm-weather entertaining or family meals. Colorful and appealing, it combines shrimp, black beans and fresh vegetables with a spicy-sweet sauce that combines honey, lime and salsa.

Picante Pepper Steak Salad teams deli-cooked roast beef, bright bell peppers, mushrooms, celery and scallions with a dressing of salsa, bottled teriyaki sauce and fresh ginger. Served over thinly sliced Chinese cabbage or romaine lettuce, it brings the zesty flavors of the Orient to the table in no time.

PICANTE PEPPER STEAK SALAD

¾ pound deli-cooked rare roast beef, cut into ½ x 1½ inch strips
1 small red bell pepper, cut into short, thin strips
1 small yellow or green pepper, cut into short, thin strips
1½ cups thinly sliced mushrooms
1 cup diagonally sliced celery
½ cup sliced green onions with tops (½ inch pieces)
¼ cup salsa
¼ cup bottled teriyaki sauce
1 to 2 teaspoons finely shredded fresh ginger, as desired
4 cups thinly sliced Chinese cabbage or Romaine lettuce
1 tablespoon toasted sesame seeds (optional)

Place beef, peppers, mushrooms, celery and onions in plastic bag. Combine salsa, teriyaki sauce and ginger, mixing well; pour into bag. Fasten bag securely and refrigerate 2 to 3 hours, turning bag occasionally. Drain and reserve marinade. Place cabbage on serving platter or in salad bowl; top with meat and vegetable mixture. Sprinkle with sesame seeds, if desired. Serve with additional picante sauce. Makes 4 servings.



Caribbean Shrimp and Black Bean Salad requires no cooking and is ideal for hot summer days.

CARIBBEAN SHRIMP AND BLACK BEAN SALAD

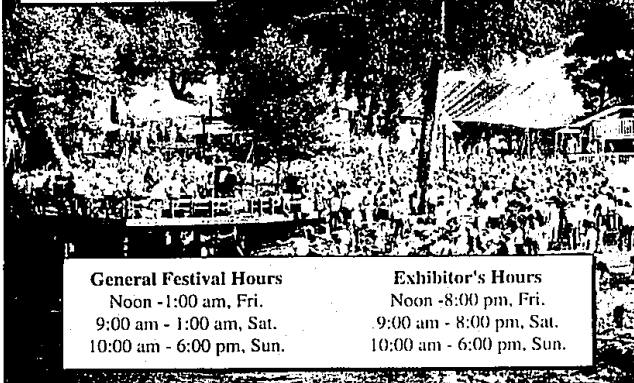
1 pound cooked, cleaned and deveined medium shrimp and drained
1 can (15 ounces) black beans, rinsed and drained
1 small green pepper, cut into short, thin strips
½ cup thinly sliced celery
½ cup very thinly sliced small red onion rings
¼ cup salsa
2 tablespoons chopped cilantro
2 tablespoons vegetable oil
2 tablespoons honey
Shredded peel and juice from 1 lime (1 teaspoon peel and 2 table-

spoons juice)
¼ teaspoon salt
Lettuce leaves
1 cup cherry tomato halves

Combine shrimp, beans, green pepper, celery and onion in large bowl. Combine remaining ingredients except tomatoes and lettuce; mix well. Pour over shrimp mixture; toss lightly to coat. Cover and chill at least 2 hours or up to 24 hours, tossing lightly occasionally. Spoon salad onto lettuce-lined serving platter; garnish with tomatoes. Serve with additional salsa. Makes 6 servings.

Ypsilanti Heritage Festival 1991

August 16, 17, & 18



General Festival Hours

Noon - 1:00 am, Fri.
9:00 am - 1:00 am, Sat.
10:00 am - 6:00 pm, Sun.

Exhibitor's Hours

Noon - 8:00 pm, Fri.
9:00 am - 8:00 pm, Sat.
10:00 am - 6:00 pm, Sun.

Living History

1700-1840 periods with voyageurs, military units, & trappers in a living encampment

Moving Wall

Vietnam Veterans Memorial Moving Wall (Frog Island Park) August 14-20, 1991

Annual Parade

Annual Downtown Heritage Parade 10 am, Saturday

Arts & Crafts

Over 160 Artists and Crafts-vendors displaying Ceramics, Jewelry, & Folk Art

Ypsilanti Area Visitors & Convention Bureau

Events - (313) 930-6300
Hotel Info. - (313) 482-4920



1-800-633-7377

Your prescription-for-a-referral-to:

- Beaumont doctors
 - close to your home
 - accepts your insurance
 - able to see you right away
- medical services
- support groups
- educational classes

Call Beaumont's Physician Referral and Information Service weekdays from 8 a.m. to 5 p.m.

1-800-633-7377

Beaumont
William Beaumont Hospital



Call us anytime...24 hours a day

...to place your Observer & Eccentric Classified ad
WAYNE 591-0900 OAKLAND 644-1070 ROCHESTER 852-3222

PRICES GOOD AUGUST 13 THRU AUGUST 19



QUALITY

MEATS, PRODUCE & DELI

35243 Grand River • Farmington

In the Drakehire Plaza across from Bob Saks • PHONE 442-2160

STORE HOURS
MON-SAT 9 to 8
SUN 10 - 5

Free
5-lb. BAG IDAHO POTATOES
WITH ANY PURCHASE OF 3-lbs. OR MORE PORK OR BEEF ROAST
LIMIT 1 BAG PER CUSTOMER

SNOWHITE FRESH MUSHROOMS
12-OZ. PKG. **99¢**

COCA-COLA
2 12 PACK 12-OZ. CANS \$5
PLUS DEPOSIT
LIMIT 2 PLEASE
(ADDITIONAL QUANTITIES \$2.99)

WHOLE BONELESS PORK LOIN ROAST \$2.88 lb.

GENUINE GROUND SIRLOIN \$1.99 lb.

U.S.D.A. CHOICE TENDER BONELESS BEEF FAMILY STEAKS \$2.99 lb. (FROM TOP ROUND)

OUR OWN STUFFED CORNISH GAME HENS 99¢ lb.
STUFFED WITH OUR OWN FRESH MADE SEASONED SAGE DRESSING.

TUESDAY, B/T'S ONLY FRESH GREEN BEANS 25¢ lb.
LIMIT 10-LBS. PLEASE

WEDNESDAY, B/T'S ONLY HAMBURGER FROM FRESH GROUND CHUCK 99¢ lb.
LIMIT 3-lbs. PLEASE

THURSDAY, O/E'S ONLY FRESH CHICKEN DRUMSTICKS 5¢ EACH
LIMIT 15 PLEASE



HOME DAIRY ASSORTED ICE CREAM 99¢ 1/2-GAL. CTN.
LIMIT 2 PLEASE

Deli
GROBBEL'S CORNED BEEF \$3.88 lb.
DOMESTIC SWISS CHEESE \$2.88 lb.