

Splash of vinegar can add zest

MIXED HERB VINEGAR

4 cups white wine vinegar or cider vinegar
1 five inch fresh sprig of thyme, free of blossoms
1 five inch fresh sprig of tarragon
3 peeled garlic cloves
3 allspice berries
3 black peppercorns
1/2 small bay leaf

Place herbs in a French canning jar fitted with a spring top lid. Cover with vinegar. Allow to set on kitchen counter for 5 days. Strain mixture every few days. When desired flavor is achieved, pour into sterilized bottles with spring top lids. Store on cool dark shelf.

BERRY VINEGAR

4 cups distilled white or white wine vinegar
1 cup ripe fresh unblemished or frozen strawberries, raspberries, blueberries, blackberries, cherries, black raspberries or gooseberries

2 tablespoons sugar, optional

In a non-corrosive saucepan mix together berries and vinegar. Heat mixture until it simmers. Add sugar if desired, stirring until dissolved. Pour mixture into a sterilized glass jar. Cool to room temperature, then cover with plastic wrap then the lid. Allow mixture to steep 3 to 5 days at room temperature. Pour into a metal strainer or funnel with a paper coffee filter. Discard fruit. Pour vinegar into a sterilized glass bottle fitted with a spring-stopper top. Store vinegar in a cool dark place.

INSALATA DI MOZZARELLA

4 red peppers, quartered, cored, seeded, roasted
1/2 lb. fresh mozzarella or fontina cheese cut into slices 1/2 inch thick
1 small head bibb lettuce
Vinaigrette:
6 Tablespoons light French or Italian Olive oil
2 Tablespoons basil flavored wine vinegar
1 1/2 Tablespoons fresh, snipped basil leaves
1 teaspoon anchovy paste, or to taste
salt, if desired

Mix vinaigrette in jar or blender and refrigerate until serving. Arrange leaves of lettuce on individual salad plates. Alternate pepper slices

with the cheese. Shake dressing and pour over each salad at serving. Garnish with Italian parsley leaves and black olives.

Use these hints to try easy flavored vinegars

Here are some helpful tips about making flavored vinegars from Diane Schmitt and Shirley Siegel.

When asked about using champagne vinegar as a base, Schmitt answered "people get ecstatic about these. Unless you're tasting these straight or in a simple vinaigrette you can't tell the difference."

Schmitt recommends mixing berries with vinegar in a saucepan until the mixture simmers. Remove mixture and pour into sterilized jars. Cover and allow to sit for three to five days on the kitchen counter before filtering through a paper coffee filter and packing into sterilized glass bottles.

Two of Siegel's favorite flavor combinations are strawberries, cinnamon stick and lemon zest to be used in salads, and a versatile tarragon vinegar flavored with dried chili pepper, peeled garlic cloves and a few black peppercorns.

Siegel suggests mixing the berry vinegars with mayonnaise or sour cream when making fruit salads or using the herb/pepper vinegars in vinaigrettes or for marinating meats before grilling.

Schmitt and Siegel avoid storing their homemade vinegars in bottles with cork tops. They prefer those with wire spring tops or simply use canning jars.

If you'd like to sample a few commercial flavored vinegars before experimenting on your own, the Ruthschild Berry Farm flavored vinegars are highly recommended. Located in Urbana, Ohio, they began producing vinegars in 1985. Their vinegars are made in small batches, all by hand with a white wine vinegar base. Look for them in the pantry shop at Hudson's, at the Merchant of Vines in Birmingham, Southfield and Troy, and at Keith Famic's Les Saisons in Royal Oak.

HOW SWEET IT IS!

When you find a bargain advertised in your hometown newspaper, there are lots of them today—don't miss a one.

ONE OF THE GREATEST TOOLS FOR SAVING THE ENVIRONMENT.



Take a long piece of string. Wrap it around a small stack of newspapers. Then take it to a recycling center or leave it out for collection on recycling day. You'll be helping U.S. newspapers in their drive to encourage recycling. More than a third of our country's newspaper was recycled last year. But without your help we won't have the material to make recycling work. So tie a string around your finger. It'll help you remember to recycle.

Read. Then recycle.

VOTED #1 BURGER BIRMINGHAM ECCENTRIC

NOW 2 LOCATIONS!
SOUTHFIELD & FARMINGTON HILLS

Featuring:

- 2 for 1 burgers. Sat. & Sun. noon to 4 pm • Full menu • Generous cocktails • 6 TV's. (2 giant 8 ft.) • Piano bar • Jukebox • Open everyday, Thurs., Fri. & Sat. til 2 am • Breakfast, lunch & dinner • Complete catering for 25-300

Southfield: 31231 Southfield Road, Just North of 13 Mile (313) 642-6422

Farmington Hills: 38123 W. 10 Mile East of Haggerty Inside the Holiday Inn (313) 478-7780

MEND SOME FENCES.

If your fence has seen better days, call us now for the best selection, price and service available. For wood, aluminum or chain-link fences - many styles from which to choose!

"For a Better Fence All Around"

GREAT LAKES FENCE CO.

RESIDENTIAL • COMMERCIAL • INDUSTRIAL

HURRY! CALL TODAY!
1-800-429-9040
16540 GREENFIELD • 273-2900

We're In Ameritech Pages Plus

Enjoy ripe melons while you still can

See Larry Jones' column on Taste front. WATERMELON RIND CHUTNEY

3 quarts chopped, pared white watermelon rind
2 tablespoons non-iodized salt
3 cups cored, chopped baking apples
2 cups chopped onions
2 Tablespoons non-iodized salt
1 quart white vinegar
2 tablespoons mustard
2 Tablespoons celery seed
3 cloves garlic
15 ounces golden raisins
2 cups packed brown sugar
1 cup sugar
1 (5-oz.) jar preserved ginger, chopped
1 lemon, sliced
1/2 cup lemon juice
2 teaspoons cinnamon
2 teaspoons ground cloves
2 teaspoons ground allspice
1 teaspoon cayenne pepper

Heat rind and 2 tablespoons salt in water to cover in a large kettle. Heat to boiling, reduce heat and simmer 10 minutes. Drain.

Combine rind, apples, onions, 2 tablespoons salt and vinegar in a large bowl. Let stand at room temperature for three hours. Drain, reserve rind mixture and liquid separately.

Crush mustard and celery seeds and garlic cloves. Heat reserved vinegar, crushed herb mixture and remaining ingredients except rind mixture in large kettle over medium heat, stirring frequently. Stir in reserved rind

mixture, simmer stirring occasionally until syrup thickens, about one hour. Taste and adjust seasonings. Let stand at room temperature overnight.

Heat mixture to boiling, follow canning procedures and leave 1/4 inch headspace in jars. Process in a boiling water bath for 10 minutes. Makes about five pints

MELON AND ORANGE SALAD

3 quarts honeydew melon balls
1/4 cup orange juice
1/4 cup orange flavored liqueur
2 Tablespoons sugar
2 lemons fresh grated orange peel
fresh berries
fresh mint sprigs

Combine all ingredients except berries and mint in serving bowl and toss gently. Refrigerate covered for about 4 hours. Garnish with berries and fresh mint. Serve at room temperature. Serves 8.

WATERMELON AND HAM SOUP

2 pounds watermelon, seeds removed, pared
6 cups chicken broth
1 cup fresh chopped country style ham
fresh ground white pepper

Heat melon slices in water to cover in uncovered kettle to boiling. Reduce heat, simmer melon for 15 minutes. Drain, rinse with cold water, slice melon into julienne strips. Heat chicken broth, ham and melon in kettle just until hot. Do not boil. Sprinkle with fresh ground white pepper.

Ice cream, mint top strawberries

AP — Here's an elegant summer dessert that takes only five ingredients — and just minutes to prepare.

BURGUNDY STRAWBERRIES

4 ounces Burgundy wine
3 tablespoons sugar
10 chopped mint leaves
1 pint strawberries, cut in pieces

1 quart chocolate fudge ice cream

In medium bowl, mix wine and sugar. Add mint leaves, then pour over strawberries. Let marinate 3 hours. Serve strawberries in four individual shallow bowls, top with chocolate fudge ice cream. Makes 4 servings.

Clancy's
BAR & GRILL

3330 Eight Mile Farmington Hills 477-7177

Serving Great Food For...
LUNCH & DINNER
Sandwiches • Steaks • Seafood
ENTERTAINMENT • KARAOKE • NIGHTLY
NEW CIN. MUSIC • LIVE MUSIC • 5 PM
FRI. • SAT. NIGHTS

Specials:
Scorched Raw Bar
Wednesday - Fresh Lake Perch
Friday & Saturday Nights...
ALL-YOU-CAN-EAT FISH FRY \$6.75
DECK OPEN for your outdoor dining pleasure

Szegedi's Catering
BANQUET FACILITIES

Farmington Hills, Southfield, Uxoria
Westland, Plymouth, Dearborn, W. Bloomfield

- Weddings • Showers • Bar Mitzvahs
- Retirements • Wakes
- Any Special Function

Capacity 50-300 Ask for Pat 561-6288

MAKE YOUR MONEY WORK FOR YOU!!
LISTEN TO THE "AJA FINANCIAL HOUR"
TUESDAYS, 7:00 AM TO 8:00 AM

WCAR RADIO
1090 AM

HOSTED BY: TONY AMARADIO - PRESIDENT
AJA FINANCIAL PLANNERS, INC.
BLOOMFIELD HILLS

FOR FREE HELPFUL
FINANCIAL PLANNING INFORMATION
CALL IN PHONE LINE 525-1090
TUESDAYS, 7:00 AM TO 8:00 AM

*GUESTS' FOREIGN COUNSELING CENTER
SEE LISTEN, INC. MEMBER NADA AND SEC*

Your Personal Council

ELEGANT DINING IN YOUR HOME

Complete Gourmet Dinners prepared fresh in your kitchen

- Distinctive European and American Regional Cuisine for Dinner Parties of 2 or More
- Chef member of Michigan Chefs De Cuisine, A.C.F.
- Service of Dinner & Clean Up Included

Call For Our Summer Menu and Booking Availability
Evening inquiries also accepted
641-0904

BEST TASTING LEAN BEEF. GUARANTEED!

ALL NATURAL BEEF
No steroids, no hormones and no additives.
90-95% LEAN
Lower in calories, cholesterol and fat.
FAMILY FARM RAISED
Not "factory farm" produced.
TASTE SO DELICIOUS
It's guaranteed.

LAURA'S LEAN BEEF
ASK FOR IT BY NAME!

AVAILABLE AT: Kroger. Or ask your meat cutter.