

# Treasured St. Patrick's Day recipes

## Take charge of your appetite

"Take Charge" of your relationship encouraged. Call (810) 647-3310 for with food. Jacqueline Stark Odum information. Odum is a licensed family and marital therapist. Her workshop is offered at Associates of Birmingham, signed to help people develop skills to The cost is \$200, pre-registration is manage food in healthier ways.

**WHICH SUMMER EXPERIENCE IS BEST FOR YOUR CHILD?**

Overnight Camp  
Specialty Camp  
Teen Camp  
Teen Tour  
School US & Abroad  
Language-Cultural Exchange  
Community Service  
Hiking-Biking  
Wilderness-Sailing



**A FREE SERVICE Since 1970**

Student Camp & Trip Advisors, Inc.

CELEBRATING OUR 25th YEAR

SUZIE PAPPAS

810-640-9885

### IRISH MEAT LOAF

3 cups soft bread cubes  
1/4 cup milk  
2 eggs beaten  
1 1/2 pounds ground beef  
1/2 pound ground pork  
1/4 cup finely chopped onion  
1/4 cup finely chopped celery  
1 tablespoon Worcestershire sauce  
1 1/2 teaspoons salt  
1/2 teaspoon pepper  
1/2 teaspoon poultry seasoning  
Parsley for garnish, (optional)  
Soak bread cubes in milk. Add beaten eggs. Add meat, onion, celery, Worcestershire sauce, salt, pepper and poultry seasoning; mix thoroughly. Form into two loaves. Place in a

13 by 9 by 2-inch baking pan. Bake in oven at 350 degrees for one hour. Garnish with parsley if desired. Serves 6 to 8.  
Recipe submitted by Jane Clinton.

### IRISH TWICE-BAKED POTATOES

4-6 large potatoes  
Butter, salt, pepper and warm milk (to mash potatoes)  
1 cup drained, seasoned cooked or canned peas  
2 tablespoons snipped green onion  
Parsley for garnish (optional)  
Bake potatoes in 375 degree oven until done. Cut slices from top of each and scoop potato out of skin. Mash with butter, salt, pepper and milk to moisten. Beat until fluffy. Fill potato shells with half of mash potato mixture. Combine

peas and onion and divide among potatoes. Pile remaining mashed potatoes on top. Return to oven and bake for 15 minutes. Garnish with parsley. Serves 4-6.  
Recipe submitted by Jane Clinton.

### IRISH COFFEE

2 ounces Irish Whiskey  
1 teaspoon light brown sugar  
1 cup strong coffee  
3 tablespoons very softly whipped cream (the cream should trickle off spoon, not slide off in a single puff)  
Stir whiskey and sugar together in a large cup. Add coffee. Carefully add cream so that it floats on top of coffee. Do not stir. Makes 1 cup.  
Recipe submitted by Jeri Donahue.

### CORNEB BEEF AND CABBAGE

3 pound brisket of corned beef  
8-10 peeled and quartered potatoes  
1 large cabbage

Place brisket in a covered roaster. Bake at 300 to 325 degrees for three hours.

Remove brisket from roaster and slice. Return to roaster, add potatoes, and continue to bake in own juices until fork tender, approximately one hour.

Meanwhile, boil cabbage in water until it's tender and begins to separate. Cut cabbage in large sections and put in roaster for last 15 minutes of brisket baking time. Makes 8 to 10 servings.

Recipe submitted by Mary Sue Lanigan.

## Botsford Inn will host Irish feast

If authentic Irish cuisine is what you crave, but you'd rather leave the cooking to someone else, then the Botsford Inn in Farmington Hills is where you should be.

Botsford Inn, 28000 Grand River at Eight Mile, Farmington Hills, is hosting an Irish Re-creation Feast 5-10 p.m. Friday, March 17. The cost is \$10.95 per person. For reservations and information, call (810) 474-4800.

The menu, planned with help from the Detroit chapter of the Irish American Culture Institute, includes cream of potato leek soup, Dubliner's Prawns (shrimp), roasted lamb, broiled Atlantic salmon, pot roasted beef in Guinness stout, and apple pie

with whiskey cream offers a taste of Ireland. Irish folk singer Dusty Rhodes and others will entertain patrons. Here's a recipe from the Irish American Cultural Institute, metro Detroit chapter, to try.

### BEEF POT ROAST WITH GUINNESS STOUT

3-4 pounds chuck, rump or English cut roast  
1/4 cup white flour  
1/2 tablespoon garlic powder  
1/2 tablespoon black pepper  
2 tablespoons ketchup  
1 large bay leaf  
3 large onions, sliced  
2-3 bottles Guinness  
6-8 small onions

6-8 carrots  
6-8 peeled potatoes  
4-6 tablespoons butter  
4-6 tablespoons white flour  
Combine the flour, pepper and garlic powder on a large plate. Roll the roast through the mixture, flouring all sides.  
Melt the Crisco in a large Dutch oven and then brown the roast in the Dutch oven on all sides. Add the three large onions, two bottles of Guinness and the bay leaf. Cover the Dutch oven and cook for 3-4 hours at about 350 degrees. This is much longer than usual for a pot roast. You want the meat to be "over done" falling apart in long strings when it is served.  
If you need a knife to cut it, it is not done yet. Because it is cooked

in liquid, it will not dry out.

During the last hour of cooking, add the carrots, potatoes and the rest of the onions. Add another bottle of Guinness as well if the liquid in the Dutch oven is low.  
When roast is cooked, remove the vegetables and cover to keep warm. Pour 4 cups of boiling water over the roast to add to the juice, remove the roast. Cover with aluminum foil and let it rest for about 20 minutes.

Make a gravy with the liquid in the Dutch oven. Combine equal amounts of melted butter and white flour to make dough balls. Add the balls one by one to the pan and stir. As the butter melts, the flour thickens the gravy. The recipe should serve 6-8 easily. Leftovers make a great stew.



**Don't miss our OPEN HOUSE**  
Sunday, March 19th  
2 to 4 p.m.

**Family Fun with a Puppet Show for the children and refreshments for all**

Here at Montessori Center we are the unique place that not only provides a nurturing loving day care but also gives your child a strong academic foundation to prepare them for a continual life of successful educational achievements.



**Montessori Center of Farmington Hills**

29001 West 13 Mile Road  
Farmington Hills, MI 48334  
810-851-4168

## Banquet will aid Children's Hospital

Peter Veach of Redford, executive chef at the Henry Ford Estate, will be preparing special dishes along with other local chefs at the 11th annual Cuisine Extrordinaire to benefit Children's Hospital. Cuisine Extrordinaire, 6-9:30 p.m. Sunday, March 19, in the Grand Ballroom of the Dearborn Inn, 20301 Oakwood Blvd., Dearborn, is an elegant evening of taste tempting hot and cold hors d'oeuvres, entrees and scrumptious desserts prepared by Veach and other chefs who are members of the Chef de Cuisine Association, and from some of the area's best restaurants including the Lorie's Confectionery Yours of Livonia, Michigan Star Clipper Dinner Train, Walled Lake, and Oakland Community College/Ridgewood Cafe, Farmington Hills.

This year's theme is the Big Band Era. There will be silent and live auctions and dancing to a big band orchestra. Tickets are \$100, \$150 or \$200 per person. Call (313) 745-0962.

Here's a recipe to try.

### STUFFED PASTA SHELLS

Tomato Sauce  
1 small onion, finely chopped  
1/2 green pepper finely chopped  
2 (16 ounce cans) tomato sauce  
1 (16 ounce can) tomato paste  
1 (4 ounce can) mushroom pieces  
1 1/2 cups water  
1/4 teaspoon sugar  
1 teaspoon salt  
1 teaspoon black pepper

1 teaspoon oregano  
1 teaspoon thyme  
1 teaspoon basil  
1/4 teaspoon freshly chopped garlic  
Stuffing for shells  
1 pound ground beef  
1 pound ground pork  
1 pound Ricotta cheese  
1 pound cooked spinach, finely chopped  
4 ounces Parmesan cheese  
2-3 eggs  
Salt & pepper to taste  
Large pasta shells

To make sauce, brown onion and green pepper in 2 ounces olive oil. Add tomato sauce, tomato paste

and water. Add remaining ingredients and simmer for 1 to 1 1/2 hours, stir occasionally.

To make stuffing, cook and cool beef and pork. Add well drained and finely chopped spinach, (canned spinach is best). Add Ricotta cheese, Parmesan cheese, salt & pepper. Bind together with 2-3 eggs.

Place mixture in refrigerator. Cook pasta shells in salted water until Al Dente. Cool then stuff shells with spinach & cheese mixture. After filling pasta shells, arrange in casserole dish and top with tomato sauce and bake at 325 degrees for about 45 minutes.  
Recipe from Chef John Aldini.



Brief Service - UNIA

"We give a host, so we won't pollute"

## The Depository has moved

We cordially invite you to visit our new location at  
**30555 Northwestern Highway**  
**Farmington Hills**

### Peace of Mind

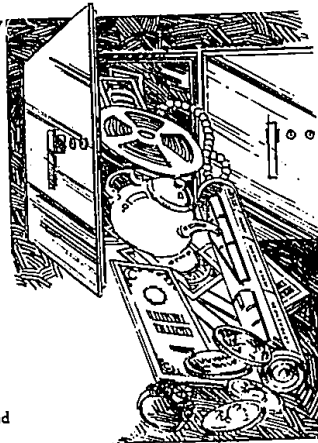
Relieve your fear of loss due to theft, fire and natural disasters. We offer the only private underground safe deposit facility in the Midwest.

### Confidentiality

Swiss Bank-style numbered accounts and 'pseudo name' accounts. No ID required, all transactions and number of visits are kept in strictest confidence.

### Security

Your own underground vault. Sophisticated electronic surveillance systems. Private secured meeting facilities. Reserved lighted and covered parking. Licensed under the Michigan Banking code.



### Accessibility

Open extended hours every day of the year including Saturdays, Sundays and holidays. Conveniently located.

### Flexibility

Sizes and shapes to match your needs from standard and oversized safe deposit boxes to walk-in units and customized room-sized vaults.

Short-term and extended leases available.

VISIT US TODAY FOR YOUR PRIVATE TOUR

# The Depository

30555 Northwestern Hwy. (South of 13 Mile)  
Farmington Hills

(810) 626-6944

**NOW OPEN**

**20% OFF**

Complete Men's Barbering and Hair Styling

27600 W. 7 Mile Livonia, MI

2 bks. west of Inquirer

**(313) 537-HAIR**

**JIM ORLANDO**  
Owner/Barber-Stylist  
Former Owner of Absolute Hair

Barber Cuts Reg. \$10.00 NOW \$8.00 w/coupon  
Hairstyling Reg. \$18.00 NOW \$14.40 w/coupon  
One coupon per customer Expires 4-13-95  
Open Tues.-Fri. 9-6 Sat. 9-4 Closed Sun. & Mon.

**YOUR CHILD COULD GET LOST**

In a mall, at the park, at the zoo, the fireworks, the boat race, the theater, a family reunion, school trips, or any crowded place.

If Lost Will Your Child...

- Be easily identified?
- Know the correct names and phone numbers?
- Emergency contacts?
- Know their allergies and medications?

To insure that your child can be properly identified use the

**Information-Child Emergency Recovery TAG (IN-C.E.R.T.)**

Order Today! Information-Child Emergency Recovery Tag (IN-C.E.R.T.)

\_\_\_\_\_  
Western Name

\_\_\_\_\_  
Contact Person(s)

\_\_\_\_\_  
Emergency Phone Number(s)

\_\_\_\_\_  
Allergies/Medications

Chain Store Circle one: 16/20/24/30/36

Send \$4.99 with this form to: S.M.A.R.T. Co., P.O. Box 231731, West Bloomfield, MI 48325  
(Include Return Address) (313) 410-2312

### COOKING CALENDAR

Send items to be considered for publication to: Keely Wygonik, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313)591-7279.

### Special events

**NUTRITION FAIR**  
Ottumwa Hospital, 1101 W. University Drive, Rochester, 8:30 a.m. to 3 p.m. Thursday, March 23. Free event in celebration of National Nutrition Month. Nutrition displays, food samples, games, contests.  
(810) 652-5630

### Classes

**SCHOOLCRAFT COLLEGE**  
Continuing education cooking seminars, 18600 Haggerty, Livonia, Vegetarian Cuisine, 8:30-9:10 p.m. three weeks begin Monday, March 20; Wines West Coast & Great Lakes Area, 7-9 p.m. Monday, March 27.  
(734) 462-4448

### NOTESPOON HOSPITAL

Vegetarian food primer, 7-9 p.m. Tuesday, March 28, Health Development Center, 20755 Grand River, Novi, Cost \$5. Sample, and learn how to prepare delicious vegetarian dishes.  
(810) 477-0100.

### MEET ANTHONY

Easy and Elegant Appetizers, 7:30-9:30 p.m. Tuesday, April 4, Longoria House, 24700 Farmington Road. Fee is \$15 per person.  
(810) 477-8404