

Pasta: perfect for busy day

See related Super Supper story on Taste front.

The 1995 Village Antiques Show & Sale begins with a preview evening 6-10 p.m. Thurs., May 11 at Lovett Hall, adjacent to Henry Ford Museum & Greenfield Village, Oakwood Boulevard and Village Road, Dearborn — west of the Southfield Freeway, south of Michigan Ave.

Tickets range from \$100 to \$300 per person, black-tie optional, includes buffet supper and host bar. Call (313) 271-1620, Ext. 301 for preview party information.

Antique show hours are 11 a.m. to 9 p.m. Friday, May 12; 11 a.m. to 7 p.m. Saturday, May 13; and 11 a.m. to 5 p.m. Sunday, May 14. Admission is \$6 per person at the door, with discount tickets offered to senior citizens. Henry Ford Museum & Greenfield Village members, annual pass holders and donors of \$50 or more. Admission to the museum and village is separate and not required to be admitted to the show. For more information, call (313) 271-1620, Ext. 547. Events proceed to be used to continue to support education programs at Henry Ford Museum & Greenfield Village.

Sue Prowse of Birmingham, who is a volunteer on the organizing committee of the Village Antiques Show, shares these recipes for busy days.

EASY VEGETARIAN TOMATO, MUSHROOM AND FENNEL PASTA SAUCE

- 3 cloves garlic, chopped
- 1 medium onion, chopped
- 1 cup fennel, sliced (white bulb part)
- 1 tablespoon extra virgin olive oil
- 3 small portabella mushrooms (3-inch in diameter) cut into chunks
- 8 Shiitake mushrooms, cut into chunks
- 4 large white mushrooms, sliced
- 1 quart Marinara sauce (ready made)

Saute garlic cloves, onion and fennel until soft. Add mushrooms, saute about 10 minutes, then add sauce. Heat until warmed. Serve over your favorite pasta. Top with grated Reggiano Parmesan cheese. Serves 4.

SALAD WITH SEVEN HERBS DRESSING

- Salad:
- 1 bunch romaine lettuce, torn
 - 1 avocado, cut into pieces
 - 1 small purple onion, sliced paper-thin
 - 4 white mushrooms, sliced
 - Cherry tomatoes, halved
- Dressing:
- 2 garlic cloves, crushed
 - 1/2 cup extra virgin olive oil
 - 4 tablespoons fresh lemon juice
 - 1/2 teaspoon dried basil
 - 1/4 teaspoon dried chervil
 - 1/4 teaspoon dried thyme
 - 1/4 teaspoon dried oregano
 - 1/2 teaspoon dried savory
 - 1/4 teaspoon ground coriander
 - 1/4 teaspoon dried sage
 - Pinch of salt
 - 2 teaspoons Dijon mustard
 - 1 tablespoon dairy-free mayonnaise

Combine vegetables for salad. Mix salad dressing ingredients. Chill. Pour over salad. To complete the meal, heat pre-cooked focaccia bread. Before serving, brush with olive oil and sprinkle fresh or dried rosemary on top.

COOKING CALENDAR

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

Cooking demonstrations

SUPERIOR FISH COMPANY
Seafood cooking featuring Chef Tim Cika, Ocean Grill, 10 a.m. to noon, Sat., May 13, 309 E. 11 Mile, Royal Oak. No charge. (313) 541-4632

HERBS AND SPICES
Gourmet cook Linda Wells shows how you can herbs and spices innovatively to enhance the flavor of dishes. 7 p.m. Tues., May 9, Health Development Network at Bostford, 39750 Grand River, Novi. Fee \$5. (313) 477-6100

AFRICAN/ETHIOPIAN ENTERTAINING
Join Judy Antkowiak as she features the how to of setting a beautiful and beautiful buffet that includes roasted meats, vegetables, old world breads. 7:30-9:30 p.m. Wednesday, May 10, Longacre house, 24705 Farmington road, Farmington. The fee is \$15. (313) 477-5624

KITCHEN GLAMOUR
Summer Salads, Infused Herb Dressings, featuring Peg Watson, 1 & 6:30 p.m. Tues., May 9, Nov. 1 & 6:30 p.m. Wed., May 10, Nov. 1 & 6:30 p.m. Wed., May 11, W. Bloomfield; 1 & 6:30 p.m. Fri., May 12, Rochester. There is a \$3 fee. (313) 537-1300

Support Groups

CELIA'S SPIRIT
Monthly meetings include information on gluten-free foods, label reading, recipe sharing, state testing. Ideas for children. 7:30 p.m. Monday, May 8, Southfield Presbyterian Church, 21575 W. 10 Mile Road, Call (313) 332-2938 or (313) 477-5953

NUTRITION FOR TWO: EASY AND YOU
Get your baby off to a healthy start. Register early in pregnancy. Classes offered monthly. Registration fee \$10. Classes at Bostford's Health Development Network, 39750 Grand River, Ave., Novi. (313) 477-6100

FOOD ALLERGIES
Meeting for people with Anaphylaxis, a life-threatening allergic reaction, which can be caused by foods, insect stings, medications and even exercise. Learn about the signs and symptoms, and what

to do when a medical emergency occurs. 7:30 p.m. Fourth Monday of the month, Arbor Health Building, 990 W. Ann Arbor Trail, Plymouth. For information, call (313) 420-2424 or (313) 420-2005

MENTOR HEARTS
Volunteer support group for people who have heart disease and their families. Meets 7 p.m. on the third Tuesday of each month at Beaumont Hospital Administration Building, Classroom 2, 13 Mile Road, Royal Oak. (313) 557-5627

CLASSES
SOUTHWEST PUBLIC SCHOOLS
Chef Matt of the Golden Marmoset is offering a series of classes 6:30-9:30 p.m. on Tuesdays at the Community Ed Center, 18575 W. Nine Mile, Southfield. This week, 6-9 p.m. Mon., May 8, Souper Soups; 6-9 p.m. Wed., May 10, beginning cooking. (313) 478-4455

COOKING'S NATURAL CUISINE
Cooking school, natural cuisine, step-by-step instruction, recipe hand-outs, 22599 Inlander Road, Farmington Hills. This week, 6-9 p.m. Mon., May 8, Souper Soups; 6-9 p.m. Wed., May 10, beginning cooking. (313) 478-4455

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October 14th..... **SCALLOPS RESTAURANT**
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SUPERIOR FISH, The House of Quality, is proud to announce that we shall once again resume our summertime series of SEAFOOD COOKING DEMONSTRATIONS. We are celebrating our 8th year of these very informative, popular, and fun cook-outs. This is a chance for you to meet some of the finest PROFESSIONAL CHEFS of metropolitan Detroit's most popular restaurants and view their expertise in seafood preparation; taste a sample of their specialty, and have the opportunity to learn from the chefs' wealth of culinary knowledge. The demonstrations are FREE of charge, brought to you by Superior Fish and the participating restaurants, as a service to our valued customers.

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Bake Mom a cupcake bouquet

AP — What could be sweeter than a bouquet of miniature cupcakes for Mother's Day? Bake, frost, then top with Mom's favorite candies. Fill a basket with these delicious treats. Add a homemade card. (And don't forget to clean up the kitchen when you're finished baking!)

MINIATURE CHOCOLATE CUPCAKES

- 1/4 cup all-purpose flour
 - 1/2 cup sugar
 - 2 tablespoons cocoa
 - 1/2 teaspoon baking soda
 - 1/4 teaspoon salt
 - 1/2 cup water
 - 3 tablespoons vegetable oil
 - 1 1/2 teaspoons white vinegar
 - 1/2 teaspoon vanilla extract
- Chocolate Frosting (recipe below)
- Heat oven to 350 degrees F. Line small muffin cups (1 1/4 inches in di-

ameter) with paper bake cups. In medium bowl, stir together flour, sugar, cocoa, baking soda and salt. Add water, oil, vinegar and vanilla; beat with whisk or on medium speed of electric mixer until well blended. Fill muffin cups two-thirds full with batter. Bake in a 350-degree F oven for 11 to 13 minutes or until wooden pick inserted in center comes out clean. Remove from pan to wire rack. Cool completely.

CHOCOLATE FROSTING

- 1 cup powdered sugar
- 3 tablespoons cocoa
- 3 tablespoons butter or margarine, softened
- 2 tablespoons water or milk
- 1/2 teaspoon vanilla extract

Spread cupcakes with frosting. Garnish as desired. Makes about 28 cupcakes.

Stir together powdered sugar and cocoa. In medium bowl, beat butter and 1/2 cup of the cocoa mixture until well blended. Add remaining cocoa mixture, water and vanilla; beat to spreading consistency. Makes about 1 cup frosting.

Note: Batter can be baked in paper-lined muffin cups (2 1/4 inches in diameter). Bake in a 350-degree F oven for 20 to 25 minutes. Makes 8 cupcakes.

Recipe from: Hershey's Cocoa

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