

La Rose

MARKET

31300 Five Mile Road at Merriman

Open: Mon. - Sat. 9-9; Sun. 10:30 - 6

We reserve the right for printing errors 427-1444

PRICES EFFECTIVE MON. SEPT. 18 THRU MON., SEPT. 25TH

GRAND OPENING



Fresh Crisp California

Head
Lettuce

3 FOR \$1

ADDITIONAL QUANTITIES

69¢

Limit 3 per family -

24 count size



FREE

PEPSI

Reg. or Diet

Caffeine Free

Reg. or Diet

or Vernors

Reg. or Diet

ADDITIONAL QUANTITIES

89¢ + Deposit

2 liter bottle

Limit 1 with \$10.00 Additional

Purchase - Plus Deposit.



Fresh Lean - Family Pack

Ground
Chuckfrom beef or fresh cut
Boneless Beef
Chuck Roast

99¢

Limit 2 L.B.



Kellogg

Sponge Mop

w/Free Refill

- OR -

Kellogg

Hook Broom

w/Dustpan

\$3.69

3-Pack Utility
Thermal
Dishcloths...

2/\$3

6.4 oz. Selected Varieties

Ultra Brite
Toothpaste

99¢



O-Cel-O

Cooking Scrub

Bonus,

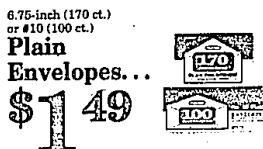
All Purpose Pad

Bonus, Handy

Sponge Bonus

Your Choice

79¢



6.75-inch (170 ct.)

or #10 (100 ct.)

Plain

Envelopes...

\$1.49

15 oz.

White Rain

Shampoo or Conditioner

99¢



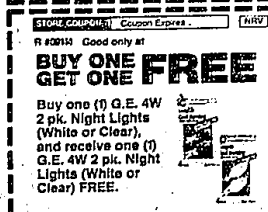
STONE COUPON Good From

R #0293 Good only at

BUY ONE
GET ONE FREEBuy one (1) 360 ct.
Spartan Cotton
Swabs, and receive
one (1) 300 ct.
Spartan Cotton
Swabs FREE.Coupon cannot be used in conjunction with any other coupon offer.
Limit one coupon per family.

WALSH COUPON Good From

R #0292 Good only at

BUY TWO
GET ONE FREEBuy two (2) 5 pk. Bic
Shavers (selected
varieties) and receive
one (1) 5 pk. Bic
Shavers (selected
varieties) FREE.Coupon cannot be used in conjunction with any other coupon offer.
Limit one coupon per family.

STONE COUPON Good From

R #0293 Good only at

BUY ONE
GET ONE FREEBuy one (1) G.E. 4W
2 pk. Night Lights
(White or Clear),
and receive one (1)
G.E. 4W 2 pk. Night
Lights (White or
Clear) FREE.Coupon cannot be used in conjunction with any other coupon offer.
Limit one coupon per family.

STONE COUPON Good From

R #0294 Good only at

BUY ONE
GET ONE FREEBuy one (1) 8-pg.
Photo Album,
and receive one (1)
8-pg. Photo
Album FREE.Coupon cannot be used in conjunction with any other coupon offer.
Limit one coupon per family.

MUST BE PRESENTED TO CASHIER BEFORE CHECKOUT

SENIOR CITIZEN DISCOUNT COUPON

LA ROSE MARKET

10% DISCOUNT

VALID THURSDAY, SEPT. 21ST, 1995 ONLY

YOUR FAMILY FOOD STORE!

• The Best, Fresh, Full-Deli • Complete Grocery Department
• Quality Cut Meats & Fresh Produce

Non-food items while supplies last.

Wine from page PREVIOUS PAGE

in capital letters. These wines are available now and will not last long in the marketplace. Call a few retailers to see who will have them and in what quantities.

■ Marzannay, Bruno CLAIR (118) — bright cherry fruit, good acidity, good value.

■ Santenay Premier Cru La Comme, PIGUET-GIRARDIN (220) — good oak profile against expansive fruit, exceptional value.

■ Gevrey-Chambertin, ROSSIGNOL-TRAPET (225) — leather almost element dominate fruit, not suggested unless you like that character.

■ Savigny-les-Beaune ler Cru Nabantons, MONGEARD-MUGNERET (223) — ripe cherries with spice, closed in, will reward with time, very good value.

■ Volnay, Jean-Marc BOILLOT (227) — explosive fruit, tremendous structure and length, outstanding.

■ Blagny Rouge ler Cru La Pice Sous le Bois, Joseph MATROT (233) — tight compact wine, uncertain future.

■ Pommard Clos de la Platiere, PRINCE DE MERODE (228) — seductive spice and rose petal aromas, solid structure, delicious, very good value.

■ Pommard ler Cru Jorilleres, Jean-Marc BOILLOT (245) — big wine with definite cellaring potential.

■ Nuits-St-Georges ler Cru Les Frulliers, Henri GUGUES (241) — tasty oak dominates rose petal and cherry, massive, impressive.

■ Cordon Bressandes Grand Cru, PRINCE DE MERODE (232) — may be the best wine for the money, rich, ripe, balanced and fine-tuned.

■ Echassaux Grand Cru, MONGEARD-MUGNERET (244) — truly excellent, black cherry, vanilla-oak, spice, generous. This is what great Burgundy is about.

■ Gevrey-Chambertin ler Cru Clos-St-Jacques, Genevieve BARTET (273) — broad, solid, packed with fruit, needs minimum five years cellaring. Great Burgundies are silky, seductive wines, but they have so much flavor. Burgundies are wonderful with food, almost anything except beef steak. A light Burgundy is a gustatory delight with grilled salmon or roast chicken. A heavier wine can be paired with veal, pork, lamb, or game birds, but it is wise to avoid tomato sauce.

Unlike Bordeaux or wines made of cabernet sauvignon, most Burgundies do not age gracefully past 10 years. A few age very long, but this is the exception, not the rule.

To leave a message on the Herald's voice mail — dial 953-2047, mailbox 1804.

You'll relish these harvest recipes

See Chef Larry Jones' Taste Buds column on Taste front.

right 1992, Storey Communications, Inc., \$9.95)

RUSSIAN BEET RELISH

3 pounds raw beets (10-12 beets)
2½ cups chopped onions (about 4 medium)
1 cup chopped celery (2-3 ribs)
10 cups chopped cabbage (about 4 pounds)
¼ cup grated horseradish root or prepared horseradish
3 cups sugar
3 cups white vinegar
2 tablespoons caraway seeds

Wash and drain the beets. Cover with water, bring to a boil and cook for 15 minutes. Drain. Peel and dice the beets. You should have about 10 cups of prepared diced beets. Combine the vegetables in a large pot. Add the remaining ingredients. Bring to a boil and reduce to a simmer and simmer for 10 minutes. Ladle the hot relish into clean, hot pint jars, leaving ¼-inch head space. Seal and process in a water bath canner for 10 minutes, according to directions. Makes 8 pints.

Recipe from: "Pickles and Relishes" by Andrea Cheaman, (copy-

TEQUILA MARINADE

1 cup tomato juice
¼ cup homemade hot salsa
3 tablespoons gold tequila or vodka
2 tablespoons fresh lime juice
2 tablespoons olive oil
1 tablespoon Worcestershire sauce

In a small food processor or blender, combine the juice, salsa, tequila, lime juice, olive oil and Worcestershire. Process until smooth. Makes 1½ cups. Enough to marinate 4 pounds of meat or poultry.

Recipe from: "Burning Desires" by W. Park Kerr, (copyright 1994, Morrow Books, \$16).

PLUM CATSUP

2 pounds purple plums, stoned and quartered (4 cups)
1 small yellow onion, peeled and minced (½ cup)
1 cup water
1 cup cider vinegar

¾ cup granulated sugar
¼ cup light brown sugar, packed
¼ teaspoon ground ginger
½ teaspoon salt
½ teaspoon dry mustard
¼ teaspoon cinnamon
¼ teaspoon fresh ground black pepper
¼ teaspoon ground cloves
¼ teaspoon ground allspice

Combine the plums, onions and water in a medium saucepan. Bring to a boil, reduce the heat to low and simmer uncovered for 30 minutes.

Transfer the mixture to a food processor or blender and process to a smooth consistency. Rinse the saucepan and return the puree to the pan. Stir in remaining ingredients. Bring to a boil, reduce heat to low and cook, uncovered for 45 minutes or until no ring of water forms around the edge of a small amount spooned onto a saucer.

Can per canning or processing directions. Makes about 6 half pints.

Recipe from "Home Made in the Kitchen" by Barry Bluestein and Kevin Morrisey, (copyright 1995, Viking Books, \$24.95.)

Side dishes have a taste of honey

See related story on Taste front.

VEGETABLE TZIMMES

4-5 large sweet potatoes
8-10 carrots, well scrubbed or lightly peeled
2 cups whole pitted prunes
1 cup dark raisins
1 tablespoon margarine
½ cup water
½ cup honey
1 tablespoon lemon or orange rind
3 tablespoons fresh lemon or orange juice
1 teaspoon cinnamon

½ teaspoon ginger

Boil sweet potatoes 25-35 minutes until tender. Drain, cool slightly, peel and cut into chunks. Boil carrots 8-10 minutes. Drain and cut diagonally in ¼-inch pieces.

In medium saucepan, combine the prunes, raisins and remaining ingredients and simmer for 7-8 minutes. Combine vegetables and prune mixture in large bowl and transfer to greased 9 by 12-inch glass dish. Bake at 350 degrees F. for 30 minutes.

Recipe compliments of Betty Wineman. Betty occasionally adds ru-

bagas and parnips for a richer fall vegetable flavor. Peel one small to medium rutabaga, cut into medium-size chunks and boil 35 to 40 minutes. Scrub 3 to 4 large parnips (or lightly peel), boil 10-15 minutes until barely tender, drain and cut into chunks. Additional vegetables may require more sauce.

SHOEY'S NOODLE PUDDING

8 ounces broad egg noodles, cooked and drained
4 eggs, beaten
½ cup vegetable oil
1 small can crushed pineapple (undrained)
16 ounce jar applesauce

Topping:
¼ cup sugar
¼ teaspoon cinnamon
Mix eggs, oil, pineapple and applesauce. Add noodles and blend well. Mix topping ingredients together. Sprinkle noodles with topping mixture and bake at 400 degrees F. for 45 minutes.

This is an heirloom recipe passed down from Alicia Nelson's Aunt Jeanette.

HONEY BEAR BREAD SPREAD

½ cup butter, softened
¼ cup honey
¼ cup chopped dried fruits (raisins, apricots, prunes)
2 tablespoons chopped pecans
½ teaspoon grated orange peel
Mix ingredients together. Spread on toast or your favorite bread.

Recipe compliments of The National Honey Board.

If there's a pain in your chest, be a pain in the neck.

Complain to a doctor. Emergency.



American Heart Association

James C. Carney, M.D.
Scott G. Lewis, M.D.
and Michael G. Kizy, M.D.
Drs. Carney & Lewis, P.C.

are pleased to announce that

Barbara J. Cingel, M.D.
Internal Medicine

has joined their practice

Offering comprehensive adult medicine services, with a special focus on women:

- annual health exams
- breast cancer screening
- gynecological exams, Pap smears
- perimenopausal counseling, treatment
- family planning
- preventive care
- colorectal cancer screening

Drs. Carney, Lewis, Kizy and Cingel are on staff at William Beaumont Hospital, Royal Oak, and invite you to call today for an appointment.

Drs. Carney & Lewis, P.C.
29201 Telegraph Road, Suite 404
Southfield, Michigan 48034

(810) 355-0880

Dr. Cingel received her medical degree from Wayne State University School of Medicine, and her internal medicine residency training at William Beaumont Hospital in Royal Oak, Michigan.