Gala from page B1

dinner table. "Drape napkins over a pedestal cake plate, or even a can of tomate juice," said Paterek. "Use things you have around the house to create high and low elevations."

Upholstery fabric isn't just for exact cushions, Paterek uses it to cover her table. Shop remnant tables for interesting fabric that can help you set the mood for your dinner. During the holidays, Paterek uses lots of silver and gold fabric to create a festive mood.

Lighting is important – lots of

modes and the tested a feature and the modes. Lighting is important - lots of candles, and in a variety of candle lotters. Place mirrors on the table, underneath candles, to reflect the light.

"Candles are flaxing and can belp set mood - glitzy, fun, or quiet, subduced and soft," and larterek. Lighting is important. Use lats of candles on your buffee and dinner table. Put a small candle in front of each table setting."

Crittenton Hospital's
Gourmet Gala Benefit
Participating restaurants include Binstro Seventy 5, Boodles
Restaurant, The Breadwinner Bakery, Bristoni's Ristorante,
Cadillae Coffee Co., Charley's Crab, - Troy, d.H. Harrington's Chop
House, Golden Eagle Restaurant, Great Onks Country Club, HDS
Services, Indianwood Golf & Country Club, Kabin Kruser's Oyster Bar, Kruse & Muer Restaurants, Lino's, Mac & Ray's, Main
Event - Pontias Silverdome, Marinelli's Restaurants, Merchant of
Vino Marketplace, Metamora Country Club, Michigan Star Clipper Dinner Train, Mountain Jack's - Troy, Mr. Fs Restaurants,
Northfield Hilton, Paint Creek Country Club, Palace Grill, Pampered by Polly Custom Catering, Picano's Restaurant & Lounge,
The Red Wagon Wine Shoppe, Rochester Chop House, Scallops
Gill & Grill, Seagram America's, Don Shula's Steak House - Troy
Marriott, Tastefully Yours, Troy Marriott Catering and Uptowne
Roadhouse.

of natural items in his table set-tings. "Small gourds, autumn leaves, pine cones, little pump-kins, and seed pods are great for arrangements," he said. "Put a cornucopia filled with little gourds on the table, acorns are really pic."

changing the color of napkins.
Since it began 21 years ago,
Crittenton Hospital's Gourmet
Gala has grown from an event
attended by fewer than 200 people to over 800 people.
"I've seen it grow," said Bauman, a participant since 1985.
'It's for a really good cause."
But some things haven't
changed. This is still a communiand dinner table. Put a small really nice."

Napkins in fall colors can also ting.

Bunuan also likes to use a lot change the mood simply by

ty event that hard working vol-unteers, and generous chefs who donate food, their time and staff,

make possibling up at 8 a.m.,"
asid Ruth Stephens-Collins,
Director of Community
Resources for the hospital."On
Nov. 20 we'll have our appreciation luncheon, and then start
planning next year's event. We
send out ovaluations to the
restaurants to see how we can do
things better."
Gourmet Gala is a dressy
event, but not black tie. Entertainment is provided by the Dick
Bourez Trio and harpist Onita
Saundors.
This will be Patorok's 10th
year participating in the Gala.

This will be Patorok's 10th year participating in the Gala. "It's a fun thing," she said. "It puts us out in the community. The committee members are such hard workers, there's a lot of effort that goes into it, and a real commitment to the community. It would be nice if the community would support by attending."

Cooks share Faygo recipes

ront. CHICKEN, PEAR AND WALNUT SALAD WITH FAYGO GINGER ALE DRESSING

1/2 cup vegetable oil 1/2 cup vegetable oil
1/2 cup Faygo Ginger Ale
1/4 cup minced green onion
1/4 cup minced celery
2 tablespoons white vinegar
2 tablespoons light soy sauce

1 tablespoon light brown sugar

1/4 teaspoon white pepper 1/8 teaspoon celery salt

2 large firm Bosc or Bartlett

2 to 3 cups Faygo Ginger Ale

6 cups mixed baby greens, washed, dried, divided 4 boneless, skintess chicken breasts, cooked (poached broiled, sauteed or grilled)

broiled, sauteed or grilled, and silced 1/4-inch thick 4 ounces blue cheese, crum-bled, divided 1/4 cup wainut (or pecan halves), toasted and cooled 2 tablespaces minced can-

died ginger

To prepare dressing: In a small bowl or 3-cup jar with a cover, mix all dressing ingredients. Set aside.

all dressing ingredients. Set aside.

To peach pears for salad: Peei and cut each pear in half and use a melon baller to remove the core and stem. Place the four halves in a small skillet with a cover. Add 2 to 3 cups of Faygo Ginger Ale, enough to cover pear halves. Cover pan and simmer for 10 to 12 minutes. Remove from heat and let cool.

At against the cover the contract of the cool.

At serving time, drain and slice the 4 pear halves into fans, leaving them connected at the small end. Divide greens among 4 serving plates. Arrange chicken breast slices over one side of greens on each plate.

each plate.

Place a pear fan over the over half of the greens on each plate. Sprinkle blue cheese evenly over the 4 salads. Arrange the walnuts for pecans) and candied ginger atop the salads. Spoon dressing over solads, and serve the remaining dressing on the side. Serves 4.

ing dressing on the side. Serves 4.

Recipe compliments of Eleanor
Froehlich and Faygo Beverages
Inc.

GRANDMA'S CANNOLI CAKE

18.25-curice yellow cake min with pudding in the mix 1 1/2 pints whipping cream, divided

divided
4 tablespoons sifted confec-tioners' sugar, divided
1 teaspoon vanilla, divided

15 to 16 ounces ricotta

cheese, drained 1/4 cup chopped candied pineapple or chopped huts 1/2 cup semisweet chocolate

1/2 cup Faygo Creme Soda.

divided 3 3/4 ounces vanilla instant pudding, made according to package directions for

Chocolate shavings, optional Candled Cherries, optional

Prohent oven to 350 degrees F. Bake cake according to package directions in two 9-inch, round rake pans. Remove from oven and cool pans on a rack for 5 to 10 minutes, then turn cake onto rack to complete cooling.

In a small bowl, whip 1/2 pint whipping cream with 2 table-spoons confectioners' sugar and 1/2 teaspoon vanilla, Fold in ricotta cheese, candied pineapple or chopped nuts and chocolate mini-morsels. Cover and refrigerate.

morsels. Cover and refrigerate.
To assemble cake, slice each
layer in half to form 4 thin, round
layers. Place first layer on a serving tray and brush 2 tablespoons
of Faygo Creme Soda on the cake.
Spread with half of the prepared
nudding. Spread w pudding.

pudding.

Place a second cake layer on top of the first. Brush with the Paygo Creme Soda. Spread with half of the ricotta mixture. Repeat layering with cake, Paygo Creme Soda and remaining pudding. Top with the fourth cake layer. Paygo Creme Soda and remaining ricotta mixture.

In a mixing bowl, whip remain-ing 1 pint whipping cream with 2 tablespoons confectioners' sugar and 1/2 teaspoon vanilla.

Frost the top and sides of the cake with the whipped cream. Ga-nish with chocolate shavings and candied cherries if desired. Serves 12. Recipe compliments of Richard Rizzio and Faygo Beverages, Inc.

Faygo from page B1

To make cut flowers last longer, Colleen Matthewson of Dearborn mixes I pint Paygo Twist with 1 pint water and 1 teaspoon lemon juice in a pitcher, The Paygo Flower Saver should be at least 3 to 4 inches deep on flower the flower stems. The mixture will be cloudy. Faygo saved Froeblich some money when one of her guests accidentally spilled a boliday punch containing cranberry juice

didn't even have to call the car-pet cleaner.

To get your copy of the Faye cookbook, send your name, address and a cash register receipt showing proof of pur-chase of any Fayes product to: Fayes 90th Anniversary Recipe Book, P.O. Box 07113, Detroit, MI 48207.



on her carpet.
"I put club soda on it, and the spot came right out," she said. "I didn't even have to call the carpet cleaner."

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2 cups choosed onion

6 tablesnoons butter

1/2 cup finely chopped mush-

4 pieces well trimmed pork tenderloin – 8 ounces each, at room temperature Salt and pepper to taste

1/2 pound bacon at room

temperature Wrap bacon around pork, ever lapping strips, covering completely and securing with toothpicks. Broil 8-10 minutes per side, doing only 2

4 tablespoons cornstarch 1 3/4 to 2 cups chicken

1 cup sliced mushrooms 3 1/2 to 4 tablespoons ternor

spoors 1 dash Maggi (seasoning

3-4 dashes cavenne peppe

Gournet pork sure to please Sec related story on Taste Salt to taste Front. See Petatea See Pelity Front. Recipe compliments of Polly Paterek of Pampered by Polly Custom Catering. PORK LOIN TIKO TIKO

Saute onion, add chopped mush-

Sprinkle with cornstarch and stir until blended. Simmer for a few minutes over low heat, stirring constantly.

constantly.

Add chicken broth and aliced mushrooms. Cook over low heat until thickened. Add leann juice, wine, Maggi, cayenne popper, and salt. Simmer 2 minutes, sauce will be thick, if necessary add more broth. Serve tenderloin sliced, with sauce. Serve with curried rice and apricots. Serves 4.

CURRIED RICE AND APRICOTS

1 cup long grain rice 2 tablespoons curry po

1 tablespoon Maggi 1/4 cup sliced almonds

2 tablespoons minced onion 1/2 teaspoon salt

2 1/2 cups water 2 tablespoons butte

1/3 cup dried apricots -

chopped

Bring water to a boil, add rice and other ingredients. Simmer for 20 minutes. Do not lift cover until done. Add more curry powder to taste. Yield 4 cups.

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