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always drip out of the jar, making a sticky mess. So she always hated using oil."

Her mother made macaroni salad and the family's best friend always made lemonade - with lots of oranges as well as lemons, Rose said.

"My mom and dad were very young parents, so their friends were very young as well," Rose writes. "The guys played softball at the picnic and the girls and we kids cheered them on. Too much fun!"

Best meals

Greg Zotos of Livonia wrote: "My mother makes the best meals. They are so tasty because she puts her love in her cooking. I always say her meals are gourmet meals because they taste so good."

Catherine Zotos' Greek 'n' Easy Pasta Salad is one of our featured recipes.

Euni Rose appreciates the opportunity to share her childhood memories.

She writes: "Thanks for allowing me to wallow in

these memories. My dad died in 1992 and my mom will be 85 in June. My parents came here in 1991 from Cleveland when my dad was so ill they couldn't be away from my husband and myself."

Here are some of our reader's favorite recipes shared in honor of their mothers:

FLORENCE MARGOLIS' CUTLETS (FROM HER DAUGHTER EUNI ROSE)

Dip veal cutlets into a wash of beaten eggs with some salt and pepper, then dip them into bread crumbs.

Fry them in the hot Crisco until browned on all sides. Then put the cutlets into a roaster, covered, at 350° F for one hour until tender.

(Euni Rose has cooked this recipe using olive oil. But of course the flavor is different - "delicious, but not the same memory comes to mind," she writes.) See Taste D3 for another recipe from a reader.

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safe container and cook on high until tender. Set aside.

In a large skillet, add 1/2 cup olive oil and onion rings. Cook over medium-high heat, stirring frequently until onions are soft and transparent. Remove and set aside.

Add remaining oil and cod pieces. Cook over medium-high heat, stirring gently and frequently until fish flakes easily. Return onions and add potatoes to skillet.

In bowl, scramble eggs. Stir in olives. Add mixture to skillet. Cover skillet and cook over medium heat approximately 10 to 12 minutes or until eggs are set. Cut into wedges. Serves 6 to 8.

Recipe courtesy of Joana Lima.

MOTHER'S DAY GRIDDLE CAKES

3/4 cup white flour
3/4 cup whole wheat flour
1 3/4 teaspoons baking powder
1/2 teaspoon salt
2 eggs
3 tablespoons sugar or honey
3 tablespoons vegetable oil
1 1/4 cups milk

(Note: Batter is best if made the night before.)

Combine dry ingredients in large bowl. In another bowl, beat eggs slightly. Add remaining ingredients and beat to combine. Add wet ingredients to dry mix-

ture. Mix until barely moistened. (Mixture will have lumps.) Cover and set in a cool place as long as possible.

Lightly grease griddle or frying pan. Heat to medium-high. Pour 1/4 cup batter for each cake. Cook until bubbles appear on surface. Turn and brown other side. Makes 8-12 cakes.

Recipe submitted by Wagner family.

BROCCOLI QUICHE

1 10-inch pie crust
1 package (10 ounces) frozen, chopped broccoli, thawed and drained
4 eggs
1 cup evaporated milk
1 cup grated cheddar cheese
1/4 cup finely chopped onion
1 tablespoon parsley flakes
1/2 teaspoon salt
1/4 teaspoon garlic salt
1/8 teaspoon black pepper

In 325° F oven, bake pie crust for 5 minutes. Remove.

In blender, chop broccoli into fine pieces. Add remaining ingredients and blend until mixed. Pour into crust. Cover crust edges with foil and bake in 375° F oven for 35-45 minutes or until set. Serves 6-8.

Recipe submitted by the Wagner family.

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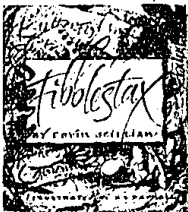
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