

This Buds' For You...

Cookin' with the King!



Chili con Bud.

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| 1 1/2 pounds ground beef | 1 12-ounce can Bushwiser beer |
| 4 small onions, chopped | 4 teaspoons chili powder |
| 1 clove garlic, minced | 4 teaspoons dried crushed red pepper |
| 1/2 cup oil | 1/4 teaspoon Tabasco sauce |
| 8-ounce can tomato sauce | 2 teaspoons salt |
| 1 16-ounce 3-ounce can tomatoes | Chopped onion (Save for garnish when serving) |
| 2 15-ounce cans kidney or pinto beans, drained | |

Brown the meat, onions and garlic, stirring often. Add the oil and remaining ingredients (except beans) and cook over low heat for 2 hours or more. Skim off surface fat and add more Bushwiser as necessary. Add beans and heat through, stirring occasionally. If you want it even hotter, add more chili powder. Garnish with chopped raw onion and serve with grated parmesan cheese. Don't forget a big pitcher or two of cold Bud... and you'll satisfy 6-8 big eaters.

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PONTIAC



Helene Cherrin show off her Swedish Apple Cake. (Staff photo by Dick Kelley)

Swedish, kosher styles combine in savory blend

By JEANNE WHITTAKER

When Helene Cherrin was a little girl growing up in Malmö, Sweden, she often watched, wide eyed and excited, while her mother covered the family dinner table with starched white linen cloths and platters of delicacies smothered in savory sauces.

Today, Helene is teaching the secrets she learned at her mother's elbow to an eager gaggle of students, who gather each week in her Bloomfield Hills kitchen to create savory kosher gourmet delights. The two hour classes, she said, are always topped off with an enthusiastic tasting session.

Helene calls her cooking expertise a hobby, a "lifelong avocation which has numerous rewards. Brought up on whole grain breads, unenriched flours, fresh fish, veal, and unadulterated cream, she bakes her own breads and pastries, then freezes them for later use.

"I really watch what I buy," she said. "I bake my own bread, rolls and pastries. I seldom buy a cake. It's just as

easy to bake on a rainy day and keep it in the freezer."

The Cherrin cooking school is the result of encouragement she received from friends and guests, who wax enthusiastic after one of her dinners. She said she finally succumbed, she said, to their requests a year ago when all three children were finally in school.

To her surprise, she explained, she found that she didn't have to advertise for students. Word of mouth quickly brought an eager roster of 12 students to her door. The curriculum she offers includes four two-hour classes and a menu of assorted delicacies such as a sandwich torte, a variety of fillings for stuffing tomatoes, pastries, salads, casseroles, and a Swedish potato and anchovy dish called "Johnson's Temptation."

"BEFORE I started my classes," she explained, "keeping kosher was no problem. I was brought up kosher and that's the way we live. However, when

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