



Celebrities share favorite recipes

What do Phyllis Diller, Rosey Grier, Sophia Loren, Vincent Price, Walter Slezak, Dinah Shore and Natalie Wood have in common?

Besides being stars, they are united in their respective roles as semi-professionals in the culinary arena. All have contributed recipes or food-related articles to national publications. A few have even authored gourmet cookbooks.

Still, the public continues to be surprised that celebrities — those articulate, impeccably attired, perfectly coiffed individuals — really enjoy cooking.

To many people, it is heresy to even hint that stars frequently don a nondescript white chef's apron.

IN MICHIGAN, we need look no further than our own backyards to locate individuals enjoying celebrity status in their respective fields and professions — radio, television, business, medicine and sports — and who also enjoy food and kitchen creativity.

In fact, local celebrities were so generous in offering recipes for this column that it will be presented in two parts.

Native Detroiters Gene Taylor is the effervescent talk show host who joined Channel 4 last October. He brings with him one of the most well-rounded and diverse backgrounds to hit Michigan afternoon television tubes in ages.

Gene returned home to host WDTV's daily "Taylor-Made" show by way of Toronto, where he had been with CBC for six years hosting

both talk and game shows.

Gene has also written articles for the Toronto Star, Toronto Sun, Playboy and the Sunday Parade. Performers Jackie Vernon, Lorne Michaels, our own Dick Purtan and the late Freddie Prince used comedic material written for them by Gene.

And if that isn't enough, he has written and presented his own material on the nightclub circuit at the Copa in New York City, Playboy Clubs throughout the country and Detroit's Roosterhall.

Still another facet of Gene's talents are displayed when he takes over KP duty from wife Mardie to prepare an elegant potato dish.

So, all in all, Toronto's loss is our gain. We join Gene's fans in issuing a heartfelt welcome home.

CRAB STUFFED POTATOES

Bake 6 potatoes at 325 degrees for one hour. Remove insides and mash together with ½ lb. butter, ½ pt. heavy cream (whipping), 1 cup diced onions and salt and pepper to taste. Set aside and reserve. Mix 2½ cups shredded cheddar cheese with 3 cups shredded crabmeat. Add to reserved potato mixture and blend all well. Restuff potato shells with mixture and sprinkle surface with paprika. Place in 425 degree oven for 15 minutes.

WHAT FUN it was for this columnist to turn the tables on two of our area's most knowledgeable food writers and restaurant reviewers.

Mary Conway and Harry

Satchwell's zest for living, loving, dining and people is evidenced throughout their authoritative volume, "Meet, Eat, and Enjoy Greater Detroit."

Just when one feels that this dynamic duo's yearly publication has peaked and cannot possibly get any better, they do it again. Their 1980 edition recently hit the bookstores with an abundance of new data. It takes in 800 restaurants and more than 200 menus, 60 of which reveal their menus for the first time.

There isn't a boring spot in this 296-page book. It covers everything from dress codes and parking to take-out items and recipes. They even feature restaurants catering to children and also display helpful maps.

And for those readers who have experienced the authors' wit in previous volumes, don't miss Harry Satchwell's article on Page 7, "Morning at a Non-glamor Fat Farm."

For more comments or information, write the authors at J. Wells, Inc., P.O. Box 15194, Detroit 48215.

HARRY'S New Orleans egg nog is adapted from an old original Creole recipe. Harry comments, "The preparation takes a bit of time, but is well worth the effort to produce this first-rate egg nog."

NEW ORLEANS EGGNOG

Separate the yolks and whites of 10 eggs. Beat the yolks to a cream. Add 1½ cups of white granulated

sugar, and again beat to a cream, making sure that the yolks and sugar are thoroughly blended and that the mixture is beaten until it is very, very light. Pour 2 qts. of cold milk into the mixture and stir well. Just before serving, gently blend in the whites of the eggs which have been beaten to a stiff froth. Add 1 to 1½ cups fine French cognac and stir gently to blend all together.

NOTE: Use good cognac, but (if available) a light-bodied one is best for most tastes. Don't compromise at this point. Serve in crystal cups topped with the lightest sprinkling of nutmeg. Serves 10 thirsty people.

Mary suggests her Creamed Spinach Casserole for an easy-to-prepare elegant dish. From Mary, "This rich concoction of creamed spinach, mushrooms and artichoke bottoms bathed overall with hollandaise sauce is the perfect accompaniment to holiday fare."

CREAMED SPINACH CASSEROLE

Cook 2 packages frozen chopped spinach according to directions and press out all water. Make cream sauce of 6 tsp. butter, 1 cup flour, ½ cup milk and salt and pepper to taste. Add to spinach and blend. Set aside and reserve. Sauté ½ lb. fresh mushrooms, coarsely chopped, in 1 tsp. butter. Add pinch of garlic powder. Mix with spinach-sauce combination. Take 1 can large artichoke bottoms and arrange in bottom of a buttered casserole. Mound spinach mixture evenly on top of artichoke bottoms and heat in 350 degree oven for ½ hour. Top

with your favorite Hollandaise sauce just before serving. Serves 6.

SWEET POTATO CASSEROLE

Cook 4 sweet potatoes in boiling water until tender. Peel and mash potatoes; add ¼ cup milk (Aaris use canned), ½ stick melted butter; one 1-lb. 4 oz. can crushed pineapple with ¼ cup of the juice; 2 (or more) tsp. raisins; dash of cinnamon and nutmeg; 1 tsp. vanilla (optional); and 1 tsp. lemon juice (optional).

Beat well until light and fluffy and if it seems too dry, add a little more fruit juice or milk. Place all into greased ovenproof casserole and bake in moderate 350 degree oven for 20-30 minutes. Serves 5-6 as an entree accompaniment.

TAKE TWO homemakers and mix liberally with ingenuity; add a cupful of inspiration and whip together with vast amounts of determination.

Finished product: "Do Something Different," a business venture.

Mrs. Stulberg, a West Bloomfield resident, is a food writer, lecturer and author of the cookbook for dieters, "The Happy Cooker." Letters, requests and recipes are welcome. Those selected for column sharing will give complete donor credit and must be accompanied by name, address and telephone number. Column communications should be made by writing The Happy Cooker, c/o The Plymouth Observer, 461 S. Main, Plymouth MI 48170.

What Makes A Great Wine?



Ask a wine expert to make a list of everything he would require to produce a truly great wine. If he could have everything he wanted, his list would have to start with premium grapes from the oldest vineyards in Northern California where climate and soil match the fine grape growing areas of Europe.

He would insist that these European vines and the whole wine-making process be personally tended by a dedicated winemaker — with the inherited skills of an old-world wine-making family.

Not being restricted by mass production methods, his wine would be meliorated in the unburied, traditional way — softened in redwood and aged in many small cask barrels to assure that every drop was delicately caressed by the essence of the wood.

Limestone cellars would be a must to maintain a cool, even temperature to slowly mature the wine to full maturity.

As you suspected, there actually is a wine made this way. In fact, it's the only wine in the state of California that can honestly claim all of these wine-making advantages. It's called Sebastiani. You won't find it everywhere because wine made this way can't be mass produced. But it's worth looking for. If your wine retailer doesn't have Sebastiani, write us for the name of one in your area who does. And please write for our free monthly newsletter.

Sam J. Sebastiani

Sebastiani VINEYARDS

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Pineapples, holiday rum make a pie

Fluffy pineapple rum pie is a dessert to celebrate about. It is elegant, festive and a dream of a pie to prepare. The secret of the fluffy filling mixture is the combination of whipped topping mix and instant pudding and pie filling. Blend all the ingredients in one bowl, add crushed pineapple and rum, pour into the pie shell, chill and enjoy your holiday.

FLUFFY PINEAPPLE RUM PIE

2 envelopes whipped topping mix
2¼ cups cold milk
2 pkgs. (4 serving size) coconut cream
flavor instant pudding and pie filling
1 can (8 oz.) crushed pineapple juice
3 tbsp. light rum (or use ¼ tsp. rum extract)
1 baked 9-in. pie shell, cooled

Prepare whipped topping mix with 1 cup of milk as directed on the package, using large mixer bowl. Add remaining 1¼ cups milk, the pie filling mix, undrained pineapple and rum. Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Spoon into pie shell. Chill at least 4 hours. Garnish with toasted coconut, if desired.

Eggnogs, oranges for holiday drinks

During the holidays, serve family and guests eggnog, the traditional holiday drink, or orange milk punch.

Make eggnog by beating six eggs until thick. Add two cups each of milk and cream, ½ cup sugar, two tsp. vanilla

extract and ¼ tsp. salt. Add one cup brandy or dark rum (optional). Mix well until blended. Top with freshly grated nutmeg.

To make orange milk punch, combine one quart softened vanilla ice

cream and two pints orange sherbet. Add one 16-ounce bottle carbonated lemon-lime drink, one quart milk and blend. Serve in punch bowl garnished with maraschino cherries if desired. Makes 24 one-half cup servings.

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