



Byrd's Kitchen

by Vivian Byrd

Prepare your secretary a lunch

Think about it: What would you do without her? What's that? You don't even imagine such a situation?

Understandable, since "she" is your secretary and without her your business day would probably fall apart.

This is National Secretaries Week, April 20-26, and you could show how much you appreciate her by preparing her lunch one day this week.

Members of one Southfield law firm considered what each of them might cook if making lunch for their secretary this week.

Tom Boyer said he would make a salad. "I'd look up something really unusual," he said, "that I thought might appeal to her."

Alan Harnisch noted that he cooked up some mean pizzas while in law school and his secretary, Deana Hinkle, thought that was a fine idea.

"Okay, you bring the beer," he told her, "and I'll take care of the pizza." "You have a deal," she told him. (Does that qualify as a contract? I'm just asking.)

Harnisch then turned to Jim Davey of the same office and joked, "You would probably make mud pies!"

"As a matter of fact, I would," Davey told him. "There is a restaurant in Harbor Springs that serves a dessert they call Mud Pie. It has a chocolate cracker crumb crust, dark chocolate ice cream, with whipped cream and shaved chocolate on top. It is fabulous!"

Phyllis Canfield, receptionist extraordinaire, thought she would like to be served wine, cheese and a good crusty French bread with maybe sweet butter on the side.

Julie Henderson, in the accounts pay-

able department, remembered that last year all the secretaries received flowers and were taken out to lunch. Individual surprises, mostly amusing, also appeared on some desks during the week.

But Marv Horowitz decided to play it cagey this year. "If I tell a reporter what we have in mind, it certainly won't be a surprise, will it?"

IF, BY CHANCE, what he has in mind is organizing a "make lunch for your secretary day," or for anyone else with a little cooking skill and the same idea, here are some suggestions.

Start the day off right with rolls and coffee. Croissants from Le Petit Prince if you are within easy driving distance of Birmingham. They are at 14 Mile and Pierce, and while you are there, pick up a Napoleon cake — yes, you

read that right and it is super.

Or, toast English muffins and serve them with honey butter, which is ½ cup of honey and ½ cup of butter softened and beaten together. Mmmmm, good.

For lunch, start with a good chilled white wine, then a cold tomato soup, a salad, rolls and the Napoleon cake or some other yummy treat for dessert.

If you are not much interested in cooking, feel free to take your secretary to your favorite local and/or best restaurant for lunch. It is, after all, the thought that counts. Even if you don't do the cooking, the lunch will be enjoyable.

Or, a deli tray is always a good idea, with rye bread and lots of mustard for hearty sandwiches, fat dill pickles and very cold beer.

Or whatever your favorite secretary likes best. Below are a couple of recipes you might like to try, or maybe they will set your mind on a creative path toward that special plan perfect for your office staff.

TOMATO SOUP

Into a blender jar put: 8 medium-sized tomatoes, sliced
3 cups chicken broth
2 tsp. lemon juice
4 leaves fresh basil (or ¼ tsp. dried)

2 level tsp. sugar
2 drops garlic juice
2 tsp. salt
½ tsp. freshly ground pepper
2 tsp. fresh parsley, chopped
4 small tender celery leaves

Blend the soup about 2 minutes, then strain to remove tomato seeds. Chill

thoroughly and serve topped with a thin slice of lemon and more finely chopped parsley.

MARINATED MUSHROOMS

1 lb. small fresh mushrooms
¼ cup vinegar
¼ cup oil
Bay leaf
5 peppercorns
¼ tsp. thyme
Chopped parsley

Parboil, drain, and cool mushrooms. Combine all other ingredients in a saucepan and bring just to a boil. Pour over the cooled mushrooms. Chill thoroughly, for a few hours or overnight.

SHRIMP-STUFFED AVOCADO

Split avocados in half. They should

be ripe, but not too mushy. Use one-half per serving. Heap the cavities with shrimp and arrange the halves on greens (Romaine lettuce works nicely), or on attractive plates with a simple garnish of parsley and perhaps a cherry tomato or two. Serve with Louis dressing and sprinkle with chopped black olives.

LOUIS DRESSING

1 cup mayonnaise
½ cup whipped cream
½ cup chili sauce
1 tbsp. grated onion
Pinch of cayenne

Combine all ingredients in a bowl using a wire whisk. Chill slightly.



Fresh asparagus is one of the harbingers of spring, and here's a delicious way to welcome the vegetable and the season.

Orient offers braising treat

Braised meats are natural for wetting the appetite, since they're savory, hearty and fill the kitchen with a delicious aroma while they're cooking.

ORIENTAL BRAISED CHICKEN

1 tsp. cornstarch
1 tsp. soy sauce
½ tsp. salt
1 large whole chicken breast, skinned, boned and cut into 2-inch squares
2 tsp. cooking oil/ ½ lb. leeks or 1 bunch green onions, cut into 1-inch sections
2 tsp. cooking oil
1 cup water
1 tsp. sherry
2 tsp. soy sauce
1 can bamboo shoots, drained
1 tsp. cornstarch
1 tsp. sugar
2 tsp. cold water
2 tsp. minced cooked ham

Combine first three ingredients. Pour over chicken and stir until chicken pieces are coated.

Heat 2 tsp. oil in large skillet placed over medium high heat. Add leeks and cook and stir until lightly browned. Remove and keep warm. In same pan, heat two more tsp. oil, add chicken, cook and stir until meat turns white and opaque. Return leeks to pan; add water and bring to boil. Stir in sherry and remaining soy sauce. Reduce heat; simmer, covered, 10 minutes. Add bamboo shoots and continue simmering 20 minutes more. With slotted spoon, remove chicken and vegetables to serving platter; keep warm. Blend remaining cornstarch, sugar and water; stir into liquid in skillet. Heat and stir until thickened. Pour over chicken and garnish with chopped ham.

This colorful spring salad features fresh asparagus

"Fresh as Spring Salad" is a delicious way to welcome spring and enjoy the arrival of fresh asparagus. Served as a either a delightful appetizer or side dish, it's sure to become an annual springtime treat.

FRESH AS SPRING SALAD

2 envelopes unflavored gelatin
2 tsp. sugar
1 ½ cups boiling water
1 cup mayonnaise
¼ cup bottled Italian dressing
3 tsp. lemon juice
2 cups cooked asparagus (about 1 ½ lbs.)
½ cup chopped tomato
1 ½ tsp. finely chopped onion

In medium bowl, mix unflavored gelatin with sugar; add boiling water and stir until gelatin is completely dissolved. With wire whip or rotary beater, blend in mayonnaise, Italian dressing and lemon juice. Chill, stirring occasionally, until mixture is consistency of unbeaten egg whites.

Fold in remaining ingredients. Turn into 9-inch round baking pan and chill until firm. Garnish, if desired, with asparagus spears and cherry tomatoes. Makes 6 servings.

Canned pasta base for hearty supper

To stretch the budget, use canned pasta as a base for hearty main dishes that can be made in minutes.

ITALIAN-STYLE PASTA SKILLET

¾ lb. ground beef
½ cup sliced celery
1 can (14 ½ oz.) canned spaghetti in tomato sauce with cheese
1 tsp. Worcestershire sauce
½ tsp. oregano leaves, crushed
¼ tsp. hot pepper sauce
1 slice process cheese

In skillet, brown beef and cook celery until tender. Pour off fat. Add remaining ingredients except cheese. Heat; stir occasionally. Garnish with cheese. Makes 4 servings.

Select the Finest

Brewed In The Old World Classic Tradition

100% 2 Row Barley
100% Bavarian Hops
100% Pure Yeast
and Crystal Clear Water

Absolutely No Chemicals
or Cereal Adjuncts Added

OAK DISTRIBUTING CO.

5600 Williams Lake Road



674-3171

Market Square of Birmingham



Ye Olde Butcher Shoppe



"IOWA SENDS US HER VERY BEST"

IOWA'S FINEST
Boneless, Sage-Stuffed
PORK ROASTS

\$1.99 LB.

Semi-Boneless

PORK LOIN ROASTS

\$1.49 LB.



Braising Delight!

**SHORT RIBS
OF BEEF**

\$1.39

Smith's Quality
SMOKED HAM
Whole or
Shank Half

99¢ LB.

Grocery

MELODY FARMS

All Natural Flavored

ICE CREAM

Ass't. Flavors

½ Gal. **\$2.29**

America's Finest

KINGSFORD

CHARCOAL

10# Bag

\$2.29

U.S. #1

Chiquita or Dole

BANANAS

4# for

\$1.00

V.I.P.

CROUTONS

"For the Perfect

Salad"

69¢

COCO-LOPEZ

"For the Perfect

Pina Colada"

15 oz. **\$1.49**

Hawaiian

PINEAPPLE

Flown in

Fresh Daily

\$1.19 EA.

FAYGO

Reg. & Diet

2 Liter Bottle

79¢

Don't Forget!

EVERY WEDNESDAY IS

BEER SALE

DAY!

"Buy the Case"

Deli Specials

Alexander & Horning

GERMAN STYLE

BOILED HAM

Sliced to

Order **\$2.99** LB.

Alexander & Horning

BEER SALAMI

Chunk or

Sliced to

Order **\$2.69** LB.

Mideastern Gourmet

Delight!

Hand-Rolled

GRAPE LEAVES

"A Delicious Combination of ground

lamb and rice, just

heat and serve"

\$4.99 LB.

Imported

MOZZARELLA

CHEESE

\$1.99 LB.

Imported

Switzerland

SWISS CHEESE

\$3.29 LB.

Market Square of Birmingham

1964 SOUTHFIELD RD.

(AT 14 MILE) 644-4841

• Homemade Square Pizzas
• Exclusive Distributor Smith's
• Homecoming Souvenir Products
• Party Trays
• Catering Specialists
• Commercial & Industrial Accounts Welcome

• Gift Packages
• Exclusive Distributor Smith's
• "Prime Beef" comes straight from the very best
• S.D.D. Package Liquor Dealer
• Village Wine Dept.
• Free Grocery Delivery

Market Square

Southfield Road
14 Mile

Prices good thru Sunday, April 27, 1980

HOURS: Daily 8 a.m.-10 p.m. Sun. 10 a.m.-10 p.m. • We reserve the right to limit quantities.