



Can't sleep? Bake banana bread

A friend of mine has just announced that she for pregnant, which brings us to the subject of some explanation. Albough, perhaps for women who have been through pregnancy and the men who shared that time with them, following that ar-yould not seem strange. The exitement of the time, or both, expectant mothers sometimes have difficulty sleeping. Due time to the body changes that occur, the excitement of the time, or both, expectant mothers sometimes have difficulty sleeping. Due time waking and being unable to get back to sleep, my friend decided to spend the time and the anter. The waking banana bread. The waking banana bread.

WHEN THE REST of her family got out of bed and made their way to the kitchen, a deli-cious warm breakfast was waiting for them. If you decide to try this recipe, it may be a relief to hear that cooking during the wee hours is not in the instructions. It turns out

just as nicely when baked during more con-

ventional hours. Bran, which aids the smooth operation of Bran, which aids the smooth operation of the lower digestive tract by providing roughage, also adds a chewy consistency to this bread. Nuts are optional in this recipe, but black wainuts add an interesting nutly flavor complementary to the bananas. The banana flavor seems to settle into the bread and grow stronger after cooling. My friend said she reheated the bread in the mirrowave on the second day and it came out with a "fresh-baked" flavor and appearance. Anther favorite made with bananas is a loaf cake that mixes up quickly. Sour cream, eggs and butter enhance the fresh fruit flavor. A light dusting with powdered sugar, through a sifter or stainer, tops it off prettily. These versaile, oven-fresh treats can be served for breakfast, with lunch (great to put into a brown bag lunch), for snacks or for des-sert.

BOBBIE'S BANANA BRAN BREAD 1% cups all-purpose flour 1 cup 100-percent bran cereal % cup granulated sugar

2¾ tsp. baking powder 2% tsp. baking powder ½ tsp. salt ½ csp batter or margarine 1 cup mashed ripe bananas (about 2 large ba-nanas) 2 eggs, beaten ¼ cup mik ¼ cup nik ½ cup chopped nuts, optional

Combine first five ingredients in a large bowl. With pastry blender or two knives, cut in butter until mixture resembles coarse corn-meal. Add next three incredients and, if de-sired, nuts, Mix just until blended, Pour into a greased 45x53 inch loaf pan. Bake in preheat-ed 350° oven for 50-60 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan at least 10 minutes. Re-move to rack to cool completlely.

BANANA CAKE 1¼ cups sugar ½ cup butter, softened

2 eggs 1 tsp. soda 4 tbsp. sour cream 1 cup bananas, mashed (about 2 bananas) 1 ½ cups flour 1 tsp. vanilla ¼ tsp. salt

Cream butter and sugar together in a large bowl. Add eggs, beaten lightly. Add soda dis-solved in sour cream. Beat well. Add bananas (use slightly overripe bananas), flour, sait and vanilla. Mix well. Bake in a well-buttered loaf pan, 9x5x3, at 350° for approximately 50 min-utes, or until a toothpick inserted in the center comes out clean. Time may have to be adjust-ed to fit over. Cool and turn out cake onto cake plate. Sprinkle with powdered sugar.

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Pot roast Neapolitan for a crowd

Italians are renowned for their generous family meals and hospitality. If you have a large erowd to feed, give them a flavor of old Italy with Por Roast Neopolitan. The chuck roast is browned, then simmered in spaghetti sauce or make your own. The crun-chy dark ripe olives, live this roast an extra special flavor and texture.

POT ROAST NEAPOLITAN 5 lb. rolled and tied boneless chuck roast 2 thsp. oil 1 cap diced onion 1 cap diced celery 1 cap water 2 caps atter 1 cup water 2 cups pitted ripe olives, halved 2 cups prepared spaghetti sauce 1 tsp. garlie salt 14 cup flour 15 cup cold water

Brown roast in oil, using a heavy oven-proof roasting pan. Add onion, celery and water. Roast covered in a 325-degree oven for 2 hours. Add ol-ives, spaghetti sauce and garlic salt. Continue roasting, covered for an additional 2 hours or until tender. If desired, thicken sauce with flour blended with cold water. Makes 8 generous servings.

Suggestion: Serve with spaghetti and Italian green beans.



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