



Byrd's Kitchen

by Vivian Byrd

Some favorite asparagus recipes

Even without my usual two or three checks weekly, the asparagus arrived. The quality doesn't seem as good to me this year as in past years. After purchasing from several sources (a move motivated by the thought that our regular grocer's supply might not be an indicator of the whole season's crop), we concluded that we had enjoyed only one bunch of asparagus this season with really excellent flavor. The rest were just so-so. I wouldn't push the others off the plate, as the saying goes, but they were definitely mediocre.

GENERALLY, I prefer asparagus plain with a little butter and a few drops of lemon juice, but this seemed the year to try other ways with this highly prized vegetable.

To prepare asparagus, first remove the tough ends. Use a small sharp knife to peel the stalk to a point just below the tips. Cook in a double boiler or deep kettle. Stand the stalks in about 2 inches of boiling salted water. Cover with the upper portion of the double boiler or the kettle lid and cook until just tender. The lower portion boils, the upper portion steams.

Drain and serve with melted butter, Hollandaise or other sauces. Buy two pounds for four servings.

ASPARAGUS WITH FRESH TOMATO SAUCE

1/4 cup mayonnaise
1 1/4 tsp. lemon juice
1/4 tsp. salt
Pinch of white pepper
1/2 cup diced, peeled fresh tomato
Combine first four ingredients in the top of a double-boiler. Stir over hot, not boiling, water until heated thoroughly. Stir in tomato and serve over freshly cooked asparagus.

ASPARAGUS SALAD

1 hard-cooked egg
1 1/2 tsp. olive oil
1 tsp. vinegar
1 tsp. salt
1/2 tsp. freshly ground black pepper
1 tsp. finely grated onion
1 tsp. chopped parsley
2 tbsp. heavy cream, whipped
16 spears asparagus, cooked, drained and chilled
Rub the yolk of the egg through a sieve. Chop the

egg white. Gradually beat the oil, vinegar, salt, pepper, onion, parmesan and egg white into the yolk. Fold into the cream and spoon over the asparagus.

SPANISH ASPARAGUS

2 pounds asparagus
1 small onion, minced
1/4 cup butter
1 small bay leaf
Salt and freshly ground black pepper to taste
3 tsp. flour
2 cups chicken stock
Pinch of nutmeg
2 egg yolks
1 tsp. lemon juice

Cook the asparagus until tender. Drain. In a saucepan, heat three tablespoons of the butter, add the onion, bay leaf, salt and pepper and saute until the onion is tender but not brown, stirring often. Stir in the flour, gradually add the stock and cook, stirring, until thickened. Add the nutmeg. Simmer five minutes and strain.

Beat the egg yolks until very light and add the lemon juice. Combine with a little of the hot sauce and add the egg mixture to the remaining sauce gradually, while stirring. Cook the mixture over boiling water in a double boiler or over very low heat, stirring constantly, until thickened. Add the remaining butter.

To serve, place the asparagus on toast and pour the sauce over the top.

BAKED ASPARAGUS WITH CHEESE

Serves six
36 asparagus spears, cooked
Butter
Lemon juice
1 pound sliced Gruyere, Swiss or Fontina cheese
Grated Parmesan cheese

Preheat oven to hot - 400-degrees. In a buttered baking dish arrange a layer of asparagus, dot it with butter and sprinkle with lemon juice. Cover the asparagus with slices of cheese and sprinkle with a little of the grated Parmesan cheese. Alternate layers of asparagus and cheese, ending with a layer of sliced cheese sprinkled with Parmesan. Sprinkle with melted butter.

Bake until the cheese is melted and bubbling, 8 to 10 minutes. Serve hot.

Another Amana Innovation

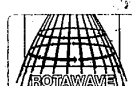
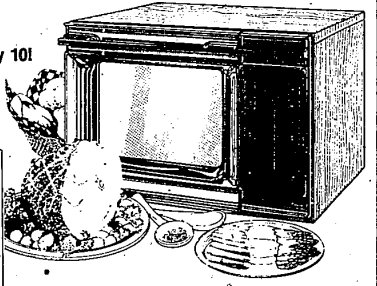


So tasty! Rare, medium or well done - each food is cooked to perfection. The Steakmaker comes with simple instructions and cooking time charts. So versatile! Steaks are only the beginning. Chops, hamburgers, sausages, French toast, and grilled sandwiches are quick and delicious. So easy to clean! Unlike conventional broiling pans, the Steakmaker has a non-stick coating. So no scouring is needed. So Great for your Amana Radarange! The steakmaker adds a whole new dimension to microwave cooking! All the goods you'd normally broil or barbecue can be made conveniently in your Radarange Oven.

The Steakmaker adds a whole new dimension to microwave cooking!

Mother's Day, May 10!
Remember Mom on Sunday with a gift She'll remember all year long.

- Cooks by time or cooks to temperature with remarkable accuracy
- Even holds at temperature to tendere economy meat cuts.
- A wide range of Cookmatic power levels because different foods cook best at different speeds.
- 700 watts cooking power at "Full Power"
- Advanced memory
- Touchmatic II remembers an amazing combination of defrost and cook programs.
- Even remembers time of day.
- Automatic start time.
- Separate kitchen timer.
- Stainless steel interior.



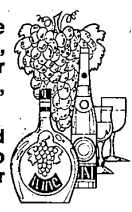
A rotating shower of power cooks better - faster than ever before, with no turning.

See your Amana appliance retailer or call 325-4660 for the Amana appliance retailer nearest you.

Bottle & Basket WINE SHOPPES

We, the Management and Personnel of Bottle & Basket wish to extend to you, our select, loyal and elite clientele a hearty "THANKS" for making us the #1 licensed liquor distributor, out of 3300 licensees, in the State of Michigan.

As an expression of our continued appreciation, we cordially invite one and all to celebrate with us by participating in our VICTORY SALE.



WINE WINE WINE

BOTTLE & BASKET POPS THE CORK with a **20% OFF WINE SALE!** (3 bottles or more) **1¢** one wine-type cork pulled with each case purchased

THE WONDERFUL **SCREW PULL** "This Year's #1 Gourmet Item" **\$7.99**

MAY SPECIAL 30% OFF WINE SALE (3 bottles or more) **MEDOC'S FIRST GROWTH - PREMIERS CRUSH**

VINEYARDS	Commune
Chateau Mouton Rothschild	Paulliac
Chateau Latite	Paulliac
Chateau Haut Brion	Pessac, Graves
Chateau Margaux	Margaux
Chateau Lafour	Paulliac

WINE SHOP

"Yes, we do carry Canada Dry Diet Tonic Water"

INTRODUCING! CAPTAIN COOK'S SPECIAL Fleet of non-alcoholic cocktail mixes. **1 BOTTLE FREE!** with purchase of one regular priced bottle. Reg. Price **\$1.69**

- Bloody Mary - Mai Tai
- Ping Colada/Chi-Chi
- Margarita - Sweet 'n Sour

Perrier Water (FRANCE) **\$8.75** case
PETERS VAL (GERMANY) **69¢** ea. **\$7.75** case

MR. & MRS. T'S **BLOODY MARY MIX** **\$1.19** qt.

BEER SALE \$1.50 off per case with coupon. Beers on Special Not included

GIANT DELI SAVINGS

SUN., MON., TUES. ONLY

MAY SPECIALS CARRY OUT and RESTAURANT

"The Big Five Sandwiches"

CORNER BEEF	SALE \$2.50	NORWEGIAN JARLSBURG CHEESE	\$2.59 lb.
CARRIAGE	SALE \$2.75	VIENNA CORNER BEEF	\$4.89 lb.
BIG WHEEL	SALE \$2.75	WILNO KNACKWURST	\$3.69 lb.
THE HUB	SALE \$2.75	GOLDIE PASTRAMI	\$3.29 lb.
SUBURBAN	SALE \$2.75	POLISH HAM	\$2.59 lb.
SANDWICHES on Rolls 35¢ Extra		WILNO SQUARE SALAMI	\$3.29 lb.

(Minimum purchase 1 lb.)

★ At Hunter-Maple Store Only ★

grocery

HAAGEN DAZS ICE CREAM	\$1.29 pt.
(Choc-Chocolate Chip)	\$1.39 pt.
MACADAMIA NUTS	\$1.99 3 1/2 oz.
THE ORIGINAL POPPYCOCK	\$2.99 12 oz.
IMPORTED STONED WHEAT THINS	89¢
NORWEGIAN JARLSBURG CHEESE	\$2.59 lb.
SUPER COLOSSAL CALIF. Pistachio Nuts	\$13.50 3 1/2 bag
DROSTE HOLLAND ASSORTMENT OF CHOCOLATES (Reg. \$7.99 box)	\$4.99 lb.
BONAPARTE DIJON MUSTARD OF FRANCE (Regular or Coarse Grind)	.69 7 1/4 oz.
MUSTARD POMMERY OF FRANCE	\$2.99 1 1/2 oz.
★ EGGS	.69 doz.
★ LOW FAT MILK (plastic gal.)	1.50
★ HOMOGENIZED MILK (plastic gal.)	1.79
★ KRAFT ★ AT MAPLE-TELEGRAPH STORE ONLY	.79 8 oz.

tobacco

IMPORTED TE-AMO CIGARS

HAND-MADE

"For the Man Who Wants the Best"

	Ret. List	Box 25	20% Disc.
RELAXATIONS	\$1.25	\$31.25	\$25.00
MEDITATIONS	\$1.10	\$27.50	\$22.00
TORERO	\$1.00	\$25.00	\$20.00
NO. 4	.95	\$23.75	\$19.00
PICADORES	.90	\$22.50	\$18.00
CORONITA	.85	\$21.25	\$17.00
CETRO	\$1.20	\$30.00	\$24.00
IMPERIAL	\$1.85	\$46.25	\$37.00
EPIQUE (Box 50)	.80	\$30.00	\$24.00
ELEGANTE (Box 50)	.85	\$32.50	\$26.00
AMATISTA	\$1.05	\$26.25	\$21.00
CHURCHILL	\$1.55	\$38.75	\$31.00
SUPER CETRO	\$1.25	\$31.25	\$25.00
AMBASSADOR	\$1.30	\$32.50	\$26.00
PRESIDENTE	\$1.45	\$36.25	\$29.00
TORITO	\$1.10	\$27.50	\$22.00
TORD	\$1.25	\$31.25	\$25.00

★ BREYER'S ★ All Natural ICE CREAM Assorted Flavors **\$2.59** with coupon

BREYER'S YOGURT **3/\$1**

50% off LIBBEY'S GLASSWARE **\$11.99** doz. 12 oz. White Wine

BOTTLE & BASKET WINE SHOPPES

188 N. HUNTER HUNTER & MAPLE 646-6553

6535 TELEGRAPH MAPLE & TELEGRAPH (next to FRANK'S NURSERY) 646-6484

SALE ENDS MAY 31