Cherry streusel pie and Lady Washington's fancy are two desserts to make any cherry lover's face

## <u>Warm up winter</u>

# Old favorites get new life

Family favorites — such as spaghetil, stuffed peppers and meat loaf — can
be given a special touch by simply adding sloppy joe sandwich sauce.
Homemakers looking for an economleal way to accent standard cold
weather fare will find that these recipes will generate other ideas for "Extra Special Joes."

## Diet class at library

Beverly Cameron, a registered dietlelan from Providence Hospital, will ofter tips on how to win the weight-control battle at 7.30 p.m. Tuesday, Feb. 22, at the Farmington Hills Library, 32737 W. 2186. While emphasising sound nutritional principles for everyone, she will explore behavior modification techniques, discuss various diets and answer questions from the audience. There is no charge and reservations are not required. Call the library, 553-0300, for information.

Heat sandwich sauce in saucepan over medium heat, stirring often. Pour sauce over hot spaghetti. Sprinkle with grated Parmesan cheese, 6 servings.

PEPPERY JOE

Salt
Pepper
3 cups cooked rice
1 can (15% or.) sloppy joe sandwich

Cut peppers in half lengthwise; remove stems, seeds and membrane. Cook in boiling salted water 5 minutes; drain. Sprinkle insides of peppers with salt and pepper; arrange in shallow baking dish. Combine rice and I cup sandwich sauce. Spoon into peppers. Top with remaining sandwich sauce.

SAUCY JOE

1 lb. spaghetti, cooked according to package directions
2 cans (15 % oz. each) sloppy joe sand-wich sauce

auce

SAUCY JOE

Pour hot water into dish around peppers, about ½ inch deep. Bake at 50 for 10 minutes. Remove from veen. Sprinkle with cheese. Bake 3 to 4 minutes longer or until cheese melts. 4 servings.

LOAFIN' JOE 1% lbs. ground beef 1 can (15% oz.) sloppy joe sandwich sauce

s cup fine dry bread crumbs tsp. salt

Combine beef, I cup sandwich sauce, eggs, crumbs and salt. Shape mixture into load in shallow baking dish. Bake at 35% for 30 minutes. Pour remaining sandwich sauce ever top of meat. Bake 30 minutes longer or until done. Let stand for 10 minutes before serving. 6 servings.

To obtain a copy of the "6h, Joe" receipe booklet, which contains 25 economical and easy menu ideas incorporating Sloppy Joe sandwich sauce, write Aunt Neille's Foods, P.O. Box 67, Clyman, Wis. 53016.

## **Cherry Streusel Pie**

# George would've loved it

Young George Washington probably didn't realize when he cut down that cherry 'tree what delights could be made with its fruit. Two such treats — Cherry Streusel Ple and Lady Washington's Fancy — are recipes to make any celebration a success.

CHERRY STREUSEL PIE

1 9-inch unbaked pie sheil

1 can (21 or.) cherry fruit pie filling

1 thap, amaretto or amaretto & cognne

44 cup sugar 14 cup plus 1 tablespoon all-purp flour 1 tup, vanilla 14 tsp, salt Streusel Topping

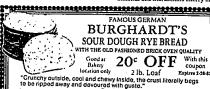
Bread for people on the go

Streusel Topping
Heat oven to 450°. Drain ple filling, reserve ¼ cup juice. Mix juice and 1 tablespoon amarcito; set aside. Spoon cherries over bottom of ple shell. Mix all remaining ingredients except reserved juice and Streusel Topping. Pour over cherries. Bake 10 minutes. Reduce oven temperature to 350°. Bake 35 minutes.

STREUSEL TOPPING
4 cup all-purpose flour
4 cup butter or margarine
5 cup posted brown sugar
1 tsp. ground clanamon
5 cup chopped nuts
Pinch of salt

## LADY WASHINGTON'S FANCY

Split lady WashingTon's FANCY
Split lady linger; place in demisnilter. Add 2 to 3 tablespoons cherry
pic Illing. Drizzle with Swiss chocolate
almond liqueur. Fill with whipped
cream. Garnish with toasted silvered
almonds and maraschino cherry hall.



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# With the hectic fast-paced lifestyles of the eightles, many of us don't stop to cat a well-balanced tunch. But it's not necessary for people on the go to accrifice a healthful ment. Here's a dish that travels well and can be prepared in advance. Apricot Wheat Germ Bread combines the tangy taste of apricots with the nutry flavor of wheat germ. Serve it with cream cheese, butter or jam, and complete your meal with fruit and a tossed salad. Although wheat germ is a wonderful baking ingredient, it is also a nutritious cereal and a convenient add-on to fruit, yogurt, salads and cereals. It's lightly toosted and vaccum packed to retain its freahness and nutritive goodness, with no need for preservatives. APRICOT WIEAT GERM BREAD APRICOT WIEAT GERM BREAD APRICOT WIEAT GERM BREAD Steep segar the season of the

asties Beef or Chicken Beef or Chicken
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legg
to cup milk
to cup milk
to cup sulpped dried apricots
to cup sulpped dried apricots
to cup wheat germ, regular or brown
sugar & boney
to cup wheat germ haking powder and

sugar & boney

Combine flour, baking powder and
salt; set aside. Cream sugar and butter.
until light and fluffy; add egg, mix
well. Add milk; blend well. Add flour
mixture; beat until just combined. Stir
in apricots and wheat germ, Turn into
greased 8xx2-inch loaf pah. Bake at
550° for 50-55 minutes or until bread
tests done. Cool in pan 10 minutes, remove and let cool on rack. Makes 1
loat.

If you're interested in a free booklet with more recipes, send a self-ad-dressed stamped envelope to: Fortify-

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