

Olives neat in grocery

Continued from Page 1

OLIVE OIL is produced by mechanical extraction of the ground fruit. Traditionally, this involves three steps: the crushing of the fruit, the pressing (usually two-four times) and the separating of the oil from the liquor.

Most table olives are prepared commercially in ready-to-serve form, using one of the following methods:

1. Canned or bottled green Spanish olives. These are usually pitted and the pit cavity stuffed with pimento, onions, almonds, anchovies or other delicious fillings.

BAKED CHEESE AND OLIVE TERRINE
8 slices bread, broken into pieces
3 tablespoons melted butter/margarine
1 cup grated cheese (any type)
1/2 cup sliced olives

3 eggs, beaten
1/2 teaspoon prepared mustard
1/2 cup liquid from the olives
2 cups hot milk

Toas bread cubes with 2 tablespoons of melted butter. Line the bottom of a greased bread pan with 1/2 cup of bread cubes. Add a layer of 1/2 cup cheese, then 1/4 cup olives. Repeat. Top with remaining bread. Sprinkle with remaining melted butter. In a separate bowl, mix eggs, mustard, liquid from the olives and milk, mixing well. Pour over bread mixture and bake at 350 degrees for

2. Canned, ripe American olives. The production of canned ripe olives is centered in California. The olives are picked when yellow to red color and are cured, then packed in enameled cans, covered with a salt solution, sealed and sterilized.

3. Black, naturally ripe olives from Greece, are kept on the trees until they are fully matured and completely dark. The fruit is brined with a frequent change of water to hasten softening of the bitterness. Sold mostly by Greek grocery stores and some smaller stores, they come whole with pits intact.

Olives are low in calories, with the average large olive coming in at

about five calories each. So the next time you want to add olives to your menu, what the heck, ask for them! Try these great olive recipes and let me know what you think. Bon Appétit!

Chef Larry Jones is interested in putting together a "package" cooking school tour of England and Europe. Those who would like to learn more about mini-sessions at such notable culinary schools as LaVarenne and Wittamer Patisserie should send their names and addresses to: Chef Larry Jones, Observer & Eccentric, Newspaper, 30251 Schoolcraft, Livonia 48150.

45 minutes. Allow to set for 10 minutes before slicing.

PEACH AND OLIVE SALAD
1/2 cup sliced ripe olives
3 ounces cream cheese
1 tablespoon mayonnaise
4 peach halves (fresh or canned)
1/2 cup shredded lettuce
1/4 cup slivered almonds
1/4 teaspoon paprika

Blend together the olives, cream cheese and mayonnaise. Arrange fruit halves, cut side up on some fresh shredded lettuce and cover tops generously with olive mixture. Sprinkle with almonds and paprika.

OLIVE SAUCE
(great on lamb)
12 green olives

1 tablespoon butter
1 tablespoon onion, chopped
1 tablespoon carrot, chopped
1 tablespoon flour
1 cup chicken stock or broth
1 whole clove
Salt and pepper to taste

Remove pits from olives. Place in a saucepan, cover with water and boil for 30 minutes. Drain and chop olives. Melt butter in a medium skillet. Add onion and carrot and sauté until golden. Sprinkle with flour and cook, stirring constantly for 5 minutes. Gradually add the stock and stir with a whisk until thick and smooth, about 5 minutes. Add clove, season to taste with salt and pepper. Simmer over low heat, stirring occasionally for 15 minutes. Remove clove, add olives and serve immediately. Can be reheated if necessary.

Halloween parties offer ghastly food

Continued from Page 1

preparing the dish for the oven.

MAGGOTS

1 quart cranberry juice (chilled)
1 quart apple cider (chilled)
1 small frozen orange juice (still frozen, do not add water)

When ready to serve, add one quart chilled Verner's and pour punch into hollowed-out pumpkin shell.

BLACK WIDOW DEVIL'S FOOD CAKE

Using any good devil's food cake mix, bake an eight-or-nine-inch layer cake and frost it with any plain white frosting.

Save a little of the frosting and mix it with black food coloring. Using this colored frosting, decorate the cake with a spider web and spider.

Arrange black spider mums or other black flowers around the base of the cake.

If you have any questions about these or other recipes, call Gundella at 427-1072. Or write her at Box 43, Garden City 48135.

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clarification

A recipe for Carrot Cake, in Larry Jones' column Oct. 17, left out one important ingredient. The mixing line of type should have read: 3 cups grated carrots. Here's the entire recipe again.

CARROT CAKE

1/2 cups vegetable oil

2 cups sugar
4 eggs
2 cups sifted flour
2 teaspoons baking soda
2 teaspoons baking powder
2 teaspoons cinnamon
1/4 teaspoon salt
1/2 teaspoon nutmeg

1 cup pecans, chopped
3 cups grated carrots
1 cup raisins
1 teaspoon vanilla

Blend oil and sugar. Add eggs, one at a time. Sift together the dry

ingredients; add to mixture and blend well. Stir in remaining ingredients. Pour into three 9-inch greased and floured cake pans; bake at 350 degrees for 25 minutes or until done. Serve with a cream cheese frosting.



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