

# Olives neat in grocery

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**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 pimentos, olives, almonds, anchovies or other edibles.

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 enamel-lined 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 bulk in Greek groceries 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 sprinkle oil in your martini, what the heck, ask for two! Try these great olive recipes and let me know what you think. Bon Appetit!

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 Wiltmore Patisserie should send their names and addresses to: Chef Larry Jones, Observer & Eccentric Newspapers, 38251 Schoolcraft, Livonia 48150.

# Halloween parties offer ghastly food

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From the remaining pastry, cut pumpkins, witches and bats to decorate the cubes. The scraps may be colored with food coloring, if you wish. Work a drop of color into them and knead the dough until the color is even.

Mix the well-beaten egg yolk with water and use a pastry brush to coat each decorated pastry-wrapped portion of ham, to glaze it.

At this point, you may refrigerate until ready to bake, or bake at once in a 350-degree oven until pastry is done and ham is tender (about 45 minutes to one hour).

In a saucepan, bring the remaining mustard mixture to a boil and serve as sauce for the ham.

## MICE

Mix together:

- 1/4 cup bread crumbs
- 1/4 cup milk or cooking wine (depending on your taste)
- one package dry onion mix
- 2 pounds ground beef
- salt and pepper for seasoning

Shape into oblong (not round) meatballs, and brown them in a skillet. (With a bit of imagination, these should resemble the bodies of little mice that have been dressed and fried.) These meatballs can be made days ahead and frozen, to be thawed at the last moment when you are

preparing the dish for the oven.

## MAGGOTS

Use either orzo, langues d'oieau (pasta shaped like large grains of rice), or tubettini pellets (tiny pieces of straight macaroni).

These forms of pasta are sometimes available in your supermarket, but any good Italian market (such as Villa Bakery in Garden City) always carries them.

Place one pound of pasta in four quarts of salted, boiling water; cook uncovered, stirring occasionally, until desired tenderness is reached. (Cook a little softer than usual, to more resemble maggots.) Drain well.

Add one-half pound butter or margarine, cut into small chunks. The heat of the pasta will melt it. Add one pound shredded Monterey Jack or Muenster cheese and one cup warm milk.

Toss vigorously until every little piece of pasta is coated with butter and cheese.

Add the mice carefully, and mix so as not to break them. Place in a baking dish and spread another half pound of shredded cheese on top.

Bake in a 350-degree oven 25-30 minutes until cheese is bubbly and slightly browned on top.

## PUMPKIN SHELL PUNCH

Mix together:

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 Vornor'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 tinted 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 434, Garden City 48135.

## BAKED CHEESE AND OLIVE TERRINE

8 slices bread, broken into pieces  
3 tablespoons melted butter/margarine  
1 cup grated cheese (any type)  
1/4 cup sliced olives  
3 eggs, beaten  
1 teaspoon prepared mustard  
1/4 cup liquid from the olives  
2 cups hot milk

Toss bread cubes with 2 tablespoons of melted butter. Line the bottom of a greased terrine pan with 1/2 cup of bread cubes. Add a layer of 1/4 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

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

## PEACH AND OLIVE SALAD

1/4 cup sliced ripe olives  
3 ounces cream cheese  
1 tablespoon mayonnaise  
4 peach halves (fresh or canned)  
1 cup shredded lettuce  
1/4 cup sliced 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

## clarification

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

## CARROT CAKE

1/2 cups vegetable oil

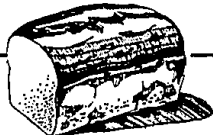
2 cups sugar  
4 eggs  
2 cups sifted flour  
2 teaspoons baking soda  
2 teaspoons baking powder  
2 teaspoons cinnamon  
1/2 teaspoon salt  
1/2 teaspoon nutmeg

1 cup pecans, chopped  
1 cup 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 mix 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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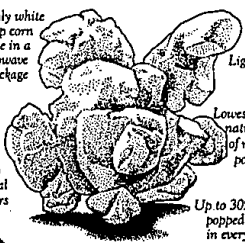


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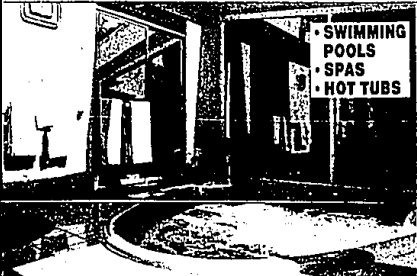
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