World of computers comes into the kitchen

"That means people are using Prodigy for weekly and blweekly purchases as opposed to just for par-tles," Habalewsky said.

COLEMAN SAID deliveries are broken down by geographic areas, but customers can pick up their or-der at any Great Scott!.

Walker sald she and her husband use both the pick-up and delivery service.

"When my husband uses it he picks it up. I have it delivered," she

Another feature of Prodigy the Walkers use is the recipe database

These are a few recipes from "Dinner at Eight" software.

CRABMEAT IMPERIAL Serves 12 2 pounds lump crabment 2 tablespoons pimiento

2 tablespoons pimiento 34 cup egg yolks 145 cup Rich Creum Sauce (sauces)

115 cup Rich Cream Sauce (sauces)

4 teaspoon dry mustard

15 teaspoon sait

4 teaspoon cayenne pepper

15 teaspoon Worchestersbire sauce

4 teaspoon Tabasco sauce

1 tablespoon dry sherry

Toss crabmeat and plmiento to

Toss crabmeat and plmiento to combine. Combine lightly beaten egg yolks, rich cream sauce, dry mustard, salt, cayene. Worcestershire sauce, Tabasce and sherry, Mix thoroughly. Add to crabmeat mixture. Toss gently to combine thoroughly. Place 4 ounces of mixture in each shell dish. Cover and refrigerate until needed.

GRILLED MARINATED

GRILLED MARINATED
LAMB LOIN
AND BABY VEGETABLES
Serves 4
2 racks of lamb, 8 bones per rack
3 cups best-quality olive oil
3 bunch baril, finely chopped
4 bunch barilogon, (finely chopped
4 bunch rosemary, (finely chopped
5 bunch through
5 bunch thyme, finely chopped
4 carrots
4 turefips
4 turefips
4 zuccklint
2 eggplants

2 eggplants

Julienne of Truffle 16 small silces of lamb 2 cups lamb juice 6 tablespoon truffle juice

Marinate lamb, (deboned and trimmed) 24 hours. Marinate vegeta-bles I hour before cooking. Grill loin until medium rare or desired prepa-ration. Blanch carrots and turnips.

Martin's special escargot

See Larry Janes' column Tas-tebuds, Page 1.

BILL MARTIN'S ESCARGOT

12 imported French escargot search 'em out, it's worth it)
bunch parsley bunch watercress

sustions, diced
6 anchovy fillets
'4 cup blanched almonds
8 cloves garlic (this is not a misprint)
'4 pound butter (c'mon, use the real
stuff) l teaspoon salt

1 teaspoon pepper
15 ounce Pernod (licorice liqueur),
optional
5 drops Tabasco
juice of 1 lemon

Rilase the escargot, pat dry and set aside. In a food processor, combine the parsley, watercers, shallots, anchovies and almonds. Process until finely chopped. Osling room temperature butter, site in stuffing and mix well. Add sail, pepper, Pernod, Tabasco and lemon piler. Mix well. Place a small amount of mixture in the bottom of the escargot shell. Insert escargot and top with I teaspoon of the stuffing mixture, Bake at 450 degrees for 10 minutes. Enjoy.

cooking calendar

The 1990 Livonia Jaycee Celebrity

The book is a collection of more than 80 recipes from celebrities representing the government, media and sports world. It is on sale for \$10 plus tax and postage (\$2.40).

To obtain a copy call Janet Steeher, Jayeee Cookbook Committee chairperson, at 261-6396, or mail a check for \$12.40 to the Jayeees at P.O. Box 2039, Livonia 48151. Not proceeds from the sale of the book will fund a Madonna College scholarship endowment fund.

1/2 Liter Btls

Low Fat Milk

and open out of the said she used the recipes listed in them every day during the hollday season and still has people asking for copies of the sweet potato recipe she made from Prodigy.

the sweet points recipe she made from Prodigy. The food club on Prodigy offers 15 different subjects including Mexi-can, Swedish, low-fat foods and cho-lesterol-minder recipes. There is also a bulletin board that features several well-known chefs around the world, Walker said.

"YOU CAN CHOOSE the menu for the day," she sald. "It tells you what goes best with the meal. I used it almost every day last month." The basic Prodigy service costs

Mix lamb and truffle julce and heat.
Place vegetables aesthetically at
the top of the plate. Serve 4 slices of
lamb below the vegetables and
sprinkle with julienne of truffle.
Pour lamb julce lightly around the
lamb slices.

RASPBERRY ZABAGLIONE
Serves 2
2 tablespoons Marsala wine
14 cup dry white wine
2 tablespoons Chambord Ilqueur
1 tablespoon schambord Ilqueur
1 tablespoon squ
3 egg yolks
1 pinch sait
clanamon to taste
Lun nasubersies

1 cup raspberries

Mix Marsala, white wine, Cham-bord, salt and sugar in bottom of copper bowl with wire whisk over low heat. When sugar dissolves, add egg yolks and whip about 5 minutes until zabaglione thickens.

Pour over fresh raspberries and sprinkle with cinnamon. Garnish with Amaretto cookies by Lazarroni.

\$9.95 a month with no per-hour fees, on on-line connection charges and no long-distance rates. All that is required is an IBM PC (or compatible) or an Apple Macintosh with 512K memory. It can be purchased at Great Scottle or most software stores. But Prodig is not the only software package almed at aiding family cooks. Other commercial pachage been designed.

have been designed.

Shareware programs are software designed by amateur users who allow their work to be distributed without charge, but often request a nominal fee be mailed to them if the user finds the program useful. The user finds the program useful. The fees range from \$5 to \$40 and are

Programs offered through share-ware companies, which are usually mall-order businesses, range from text recipes to nutritional hints, pois-on control techniques and interac-tive recipe boxes that allow each user's family recipes to be entered.

SOFTWARE EXCITEMENT of-fers two shareware packages for Macintosh users labeled Food & Nu-tritlon 1 and Food & Nutrition 2. The

tritton 1 and Food & Nutrition 2. The first package includes a calorie tracker, vitamin information, health quiz and polson control. The second stack offers a hyper recipe program where you enter the type of food you want and it brings up all the recipes with that Ingred-ient in them, a recipe box, pasta

Italiano, Ron's Hot Fudge, bartender, Wine Man, restaurant gulde, and
polson treatment information.
Software Excitement sells its programs for between \$5-37 for 34
disks. IBM Software is usually priced
between \$1-33.99. Most shareware
companies offer a toll-free number
and free catalogs.
Commercial programs are very
similar to shareware programs, but
they add graphies, and features such
as altering ingredients to desired
serving size, and suggestions on wine
lists.
Egghead Software in Livonia of-

lists,
Egghead Software in Livonia offers "Micro Coekbook" by Combinatics for Apple and IBM computers. It
is an interactive recipe program
that will alter serving sizes and al-

IT ALSO SELLS a program put out by PBS based on the "Great Chefs Series."

These programs are about \$49.99.
"Dinner at Eight" by StarCor is another commerical software program for IBMs and compatibles that offers a menu by pictures or words.

In addition to offering an extensive selection including foods from Italy. San Francisco, New York, New Orleans and the Orient, it also alters ingredients, suggests wine, prepares a menu and makes a shopping list. All lists and recipes can be printed out when desired.





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