

Camdens work together as cooking team at home

Our friends and family will attest that my husband, Chip, is a wonderful cook.

He has a love and zest for cooking, coupled with an innate sense of what and how much should go together. I've learned through the years to not watch when he seasons food because it always looks like he is dumping in everything but the kitchen sink. I cringe when he rummages through the spice rack and the refrigerator, wondering what he is going to make next.

And yet, he never fails to put together the most unlikely concoctions that not only look and taste great, but he also manages to use up a lot of those "must go" items that hang around inside our refrigerator.

After 14 years of marriage, we work as a real team in the kitchen, as do this week's Winner Dinner Winners, Lili Ann and Howard Camden of West Bloomfield.

THEY SUBMITTED one of their family's favorite recipes for a roast-style Brisket of Beef, which has earned them accolades at home as well as a first-prize blue ribbon at the National Beef Cook-Off in 1979 at Denver, Colo.

Served with buttered noodles, Howard's Caesar Salad and Lili Ann's Peanut Butter Delights, this is a delicious and hearty meal, perfect for these cold wintry nights that we have ahead of us.

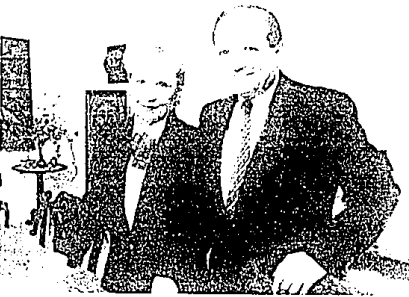
The parents of two grown young men, who also enjoy cooking, the Camdens complement one another in the kitchen. Each has his or her own specialties. Howard's being meat and salads and Lili Ann's being baking and desserts. They have an extensive library of cookbooks to turn to for discovering new ideas and techniques.

The Camdens believe good cooking starts with good ingredients. They use only the freshest ingredients and plan their meals around what is currently in season. They enjoy cooking for fun and for pleasure, as it is an expression of love and sharing with their family, relatives



family-tested winner dinner

Betsy Brethen



DAN DEAN/staff photographer

Specialties of Lili Ann and Howard Camden of West Bloomfield include her Peanut Butter Cookies and his Blue Ribbon Beef Brisket.

and friends. Their togetherness extends to the office, where Howard is an insurance executive and Lili Ann is the office coordinator.

Whether they are working, cooking or traveling, they are a very together and connected couple. They seek out quality in their lives and have found a successful recipe filled with the best ingredients for a happy and fulfilling marriage.

Thank you, Camdens, for sharing your delicious recipes with us and congratulations on being our Winner Dinner Winners of the week. Readers, here's hoping this week's Winner Dinner will put a brisket in your basket of great recipes!

Submit your recipes to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher. Every winner receives an apron with the words Winner Dinner Winner on it.

Each week's recipes are printed the same size so that you may clip and save them in a three-ring binder. Use a paper punch to make holes in the clipping or paste the clipping on a blank sheet of three-ring notebook paper. Another option is to simply file the clippings in a folder with pockets that will hold them.

Observer & Eccentric

Winner Dinner

Recipes

BLUE RIBBON BRISKET OF BEEF

This hearty dish will amply feed 6 people. It can be made a day in advance, refrigerated and reheated before serving.

It takes a good half hour to assemble, but your efforts will be rewarded as your house fills with fragrant aromas that are guaranteed to please all appetites. Serve with buttered noodles, always a hit with the kids.

When selecting a brisket, select a pointed "front cut" which has more flavor than a flat, oblong "first cut."

1 6-8 pound beef brisket (front cut)

3 tablespoons cooking oil

4 stalks celery, including leaves, chopped up

2 rounded tablespoons beef bouillon

1 large green pepper, chopped up

4 minced garlic cloves or 2 tablespoons garlic powder

3 medium onions, chopped up

1/2 tablespoon fresh milled pepper

4 cups of your favorite dry red wine

18 small whole redskin potatoes, peeled, or two 1-pound cans of small whole potatoes, drained

10 plus 1, carrots, cut in half

10 plus 1, parsnips, cut in half

2 teaspoons salt weed

3 bay leaves

Garnishment

1 bunch parsley

2 medium-size ripe tomatoes

Trim off any excess fat and brown meat well in roasting pan or Dutch oven on both sides in cooking oil. Remove meat from pot. Cook up onion, celery and green peppers plus one diced

carrot and one diced parsnip so they are all well browned. Fat side up, sprinkle the meat with the garlic, beef bouillon and pepper. Then take one-half of the sautéed mixture and place underneath the roast in the roasting pan. Place the other half of the sautéed mixture on top of the roast. Put in Dutch oven or roasting pan with a covered top. Add wine. Put in 325-degree oven and cook for 3-3 1/2 hours.

When the roast has been cooking 3-3 1/2 hours and appears almost done, add more liquid, if necessary. Add the peeled carrots, parsnips and potatoes and cook for approximately 1 hour or until the vegetables are tender. Meat should be fork tender.

When the roast is done, remove from pan, wait 20 minutes, then slice the meat across the grain. Taste the meat and adjust the flavorings. Garnish with parsley and sliced tomatoes. Serve with the cooked potatoes, carrots, parsnips and remaining juices.

HOWARD'S CAESAR SALAD

This recipe serves 4 generous portions. It is very important to use a good grade of Italian olive oil and freshly grated imported Parmesan cheese. The salad should be made just before serving.

2 medium cloves of garlic, peeled

1 cup imported top-quality virgin olive oil

1 cup garlic croutons

Melt 1/2 stick of butter or margarine in a skillet. Add 3 or 4 pressed garlic cloves and toss plain or seasoned croutons until all the moisture has been absorbed by the croutons.

1 large head fresh romaine lettuce

1 tablespoon Worcestershire sauce

1 tablespoon

1 teaspoon Coleman dry mustard
1 cup fresh grated imported Italian Parmesan cheese
fresh milled pepper
2 codified or fresh egg yolks
juice of one medium lemon
1 dash Tabasco
4 fillets of anchovies (optional)

In a large wooden bowl, add the olive oil, 1/2 teaspoon fresh milled pepper, 2 egg yolks, lemon juice, Worcestershire sauce, mustard, Tabasco, anchovies and 1/2 of the Parmesan cheese. Finely chop the garlic clove and add to the mixture.

Take a wooden spoon and thoroughly mash the anchovies into the mixture. Stir the mixture well. Taste the dressing and adjust if you desire. If you want it more tart, add more lemon. If it is too tart, add a little bit of sugar. If you want it spicier, add more Tabasco.

Add the washed and dried romaine lettuce, which has been broken into bite-sized pieces. Add the croutons. Mix well so all the leaves have some of the mixture on them. Divide the mixture on 4 serving plates and top with the remaining Parmesan cheese and a good dash of milled pepper.

A couple of anchovies and two cherry tomatoes may be added for garnishment and additional taste.

PEANUT BUTTER DELIGHTS

1/2 cup white Karo syrup

1/2 cup sugar

1 cup peanut butter

3 cups Special K cereal

1/2 cup chocolate chips

1/2 cup butterscotch chips

1 teaspoon cinnamon

Pulverize, sugar and peanut butter in saucepan. Cook on low heat until blended and then add cereal and chips. Then add cinnamon. Spread on a buttered cookie sheet, 9-by-13 inch, and let cool completely before cutting into one-inch squares. Place each square into a small size cupcake liner, which will add to the attractiveness.

Shopping List

1 6-8 pound beef brisket
celery
1 green pepper
3 medium-sized onions
18 small redskin potatoes or two 1-pound cans of small whole potatoes
11 carrots
11 parsnips
1 large head romaine lettuce

1 bunch parsley
2 tomatoes
dill weed
bay leaves
beef bouillon
1 head of garlic
pepper
vegetable oil
olive oil
red wine
croutons
butter or margarine
2 eggs
Parmesan cheese
anchovies

Worcestershire sauce
Coleman dry mustard
Tabasco
1 lemon
Karo white syrup
Special K cereal
chocolate chips
bitterscotch chips
peanut butter
sugar
cinnamon
1 bag of noodles, medium width



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MICHIGAN DEPARTMENT OF TRANSPORTATION OPEN HOUSE MEETING PROPOSED NOISE ABATEMENT ALONG I-696 IN THE VICINITY OF FARMINGTON HILLS, OAKLAND COUNTY, MICHIGAN

The Michigan Department of Transportation (MDOT) is calling an Open House meeting from 3:30 to 5:00 p.m., and 7:00 to 8:30 p.m., on Wednesday, January 24, 1990, at the Farmington Hills City Hall Council Chambers, 31555 Eleven Mile Road, Farmington Hills.

The purpose of this Open House is to discuss the proposed noise abatement along I-696 in the vicinity of Farmington Hills in Oakland County, Michigan. This Open House allows the public to review and provide input on the preliminary design plans, location and materials for the proposed noise abatements.

There are three proposed noise barriers along I-696 scheduled for construction. These are located near Halsted Road, in the northwest quadrant of the Orchard Road interchange and west of Inkster Road. Two other sites on the north of I-696 at Tyler Road are also eligible for noise abatement. The construction of these two sites will be delayed for five years until after the study of the possible Tyler Road interchange is completed.

Because a formal presentation will not be given at this Open House, please feel free to stop in any time between 3:30 to 5:00 p.m., and 7:00 to 8:30 p.m.

For additional information on this project, please call, Philip J. Chisholm, Public Hearings Officer, at (517) 373-9534.

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