

# Pistons wives pack summer picnic baskets

Continued from Page 1

picnic spot? "Anywhere near the ocean," says Maureen.

WITH THE WHOLE family in tow, her favorite picnic fare is just "a peanut butter and jelly sandwich," but Maureen will pack Brendan's favorite Cajun cheese ball and a few boxes of crackers for a special treat.

Now if all the above-mentioned

foostuffs have your mouth watering, we have printed a few of the recipes for your files. But if you're looking to expand your cooking library with the favorite recipes of the Pistons and their wives, you can buy a copy of "Cooking with the Champs," a cookbook produced by the Pistons wives, with more than 200 favorite recipes from the Pistons and their friends.

This cookbook is a non-profit effort of the Pistons Women's Association,

and it benefits seven local charitable organizations. Women's Association president Lynne Thomas says these charities were chosen because the wives all wanted something to help women and children in need. Proceeds from the sale of the book benefit:

Simon House, a shelter for women and children with AIDS; Pontiac Boys and Girls Club, a youth development agency; Haven, a program for victims of domestic violence; St.

Vincent and Sarah Fisher Center, a treatment facility for children and families in crisis; Judson Center, a center for emotionally impaired and developmentally disabled children, adults and families; the Juvenile Diabetes Foundation, striving to find the cause, cure, treatment and prevention of diabetes; and the Variety Club, the Children's Charity helping handicapped and underprivileged children.

In addition to the favorite Pistons

family recipes, the book is chockfull of recipes from President and Mrs. Bush, Neil Diamond, Lee Iacocca, Chris Evert, Tommy Hearns, Paul McCartney, Hulk Hogan and many more. Trust me on this one. The recipes are great but the candid photographs that accompany every page are worth the price of the book itself.

"Cooking with the Champs" costs \$20. To order by mail, send a check for \$23 (includes \$20 for the

cookbook, \$3 for shipping and handling fee). Check should be made payable to Pistons Women's Association. Send to: *Charity Cookbook, The Palace of Auburn Hills, One Championship Drive, Auburn Hills 48057*. The cookbook also is available for purchase at all souvenir stands and at the cookbook table located between sections 117-118 on the concourse level at the Palace, and at all Great Stuff stores.

## ISIAH'S FAVORITE CHEESECAKE

Isiah and Lynn Thomas  
Crust:  
1 1/2 cup graham cracker crumbs  
1/4 cup ground walnuts  
1/4 teaspoon cinnamon  
1/4 cup melted butter

Mix all ingredients in a spring-form pan and pat down on bottom and sides.

Filling:  
3 beaten eggs  
1 cup sugar  
Two 8-ounce packages cream

cheese, softened  
1/2 teaspoon salt  
2 teaspoons vanilla extract  
3 cup sour cream

Blend all ingredients together in mixer. Pour in pan and bake at 300 degrees for 50-60 minutes. Turn oven off and open door slightly. Leave cake in oven an additional 40 minutes. Remove and refrigerate overnight.

SWEET AND SPICY  
CHICKEN DRUMETTES  
Gerald and Marie Henderson  
Chicken drumettes or chicken wings

1 stick of margarine  
1/2 package brown sugar  
1 bottle hot sauce  
Cooking salt, seasoned pepper, garlic salt, paprika (to taste)

Wash and pat dry chicken, sprinkle with seasoned salt, seasoned pepper, garlic salt, paprika, dash of salt and pepper. Put into hot oil, cooking thoroughly until crisp and golden brown. In separate saucepan, pour in hot sauce, margarine, brown sugar and stir on low until heated.

When chicken is ready, drain excess oil from chicken by placing onto

paper toweling. Immediately dip into sauce mixture, then onto serving dish. Serve immediately. Can be served with horseradish sauce as a side dip.

## CAJUN CHEESE BALL

Brendan and Maureen Malone

One 8-ounce package cream cheese  
1 package Italian salad dressing mix  
Cayenne pepper to taste  
1 tablespoon Romano or Parmesan cheese

Let cream cheese soften to room temperature and mix with Italian dressing mix. Roll into ball. In a small bowl mix the Romano or Parmesan cheese with the cayenne pepper (the redder the color, the hotter the taste). Roll the cheese ball in the pepper-cheese mix until completely coated. Refrigerate till chilled. Serve with crackers.

## "SUPER" BAKED BEANS

Bill and Chris Laimbeer

1/2 pound sliced bacon  
1/2 cup chopped onion  
1/2 cup brown sugar  
2 tablespoons vinegar  
1/4 cup catsup  
1 pound ground beef  
1 tablespoon prepared mustard  
One 15-ounce can pork and beans, drained well  
One 15-ounce can kidney beans, drained well

Bring in this ad and receive 50¢ off your order OR 10% Off Seniors. One coupon per person per visit.

**Bring in this ad and receive 50¢ off your order OR 10% Off Seniors. One coupon per person per visit.**

**WE DON'T CLAIM TO BE THE BEST. WE'D RATHER LET OUR CUSTOMERS BE THE JUDGE.**

**Jean's Pasty Shop**  
19373 Bech Daly 537-5581

One 15-ounce can lima beans, drained well

Cut bacon into 1-inch pieces and fry. Remove bacon and drain fat. Sauté onion and beef until onion is tender and beef browned. Add bacon, catsup, brown sugar, mustard and vinegar. Stir until all are combined. Fold in beans and put in deep baking dish. Bake at 325 degrees for 1 1/2 hours or in crockpot for 3 hours on low.

## JOE'S PISTOLETTE GOODIES

Joe and Debbie Dumars

1 package French Style Pistolette Rolls  
1 pound ground chuck  
One 10-ounce package broccoli  
1/2 pound Velveeta cheese  
1 stick butter  
Garlic powder  
Creole seasoning

Cut off one end of each pistolette roll and hollow out the middle, set aside. Brown ground chuck, add onion and creole seasoning to taste. Cook broccoli. Melt cheese. Mix ground chuck, broccoli and cheese together. Stuff rolls with mixture. Melt butter and season with garlic powder. Dip rolls in butter mixture, stand up in baking dish. Bake at 350 for 15 minutes or until lightly brown. Mixture will fill at least 16 rolls.

## FRAN'S GREEN SALAD WITH STRAWBERRIES

Jack and Leslie McKinstry

Seed Sweet and Sour Dressing:  
1 cup sugar  
1 teaspoon salt  
3 tablespoons onion juice or couple of dashes of onion powder  
2 teaspoons dry mustard  
1/2 cup vinegar  
2 cup vegetable oil  
3 tablespoons poppy seeds

Salad Ingredients:  
Romaine lettuce  
Strawberries  
Pineapple chunks  
Mushrooms  
Almonds

Combine first 5 ingredients. Slowly add 2 cups oil while beating with a whisk, until thick. Stir in poppy seeds. Toss over sliced (thin) strawberries, pineapple chunks, sliced mushrooms and torn-up romaine lettuce. Garnish with sugared sliced almonds.

To sugar almonds put about 1/2 cup almonds and 1/2 cup sugar in a frying pan. Stir over low to medium heat. When sugar begins to melt, stir until almonds are brown and coated with sugar. Watch carefully, they burn easily. Turn coated almonds onto foil or wax paper to cool.

**Pepsi • Mountain Dew Pepsi Free • Diet Pepsi Free • Vernors • A&W Slice • Diet Slice**

8 1/2 Ltr. Btls. **\$2.19** + dep.  
2 Ltr. Btl. **\$1.19** + dep.  
12 oz. Cans **\$1.99** + dep.

Good May 24th thru June 30th, 1990

**DISCOUNT POP**

32454 Grand River 2434 Telegraph  
W. of Pioneer 5080 Michigan  
477-6479 277-3090

15348 Middlebelt N. of I-96  
421-5670

# Area man wins cook-off with Chili the Kid recipe

Shawn Booth of Garden City placed first, with his recipe called Chili the Kid, in the recent Official North Central Chili Cook-Off in Salline.

He received \$500, a trophy and a guaranteed cooking spot in the International Chili Society's World Championship Cook-Off in California this fall.

Other area residents among the finalists were Ken and Annette Horn of Plymouth, who placed third with Fireworks Chili; Charlie Robertson of Birmingham, who placed fifth, and Steve Dill of Union Lake, who placed seventh. All were guaranteed a spot in the 1991 Official North Central Chili Cook-Off.

In the competition's Renegade Chili Cook-Off, for "anything in the pot," William Thomas of Plymouth placed fourth and received a guaranteed cooking spot in the 1991 Renegade Chili Cook-Off. Ed Callback of Troy won \$500, a trophy, a case of

dishwashing detergent and a chance to win a \$15,000 dream kitchen in the International Chili Scrub-Off this fall, for scrubbing six chili-covered plates in 15.41 seconds in the first Dawn Chili Scrub-Off.

The annual cook-off is the National Kidney Foundation of Michigan's most important fund-raiser. This year the event held at the Washenaw Farm Country Grounds raised more than \$30,000 for the kidney foundation's patient services, education programs and research. Here is Shawn Booth's top-prize-winning chili recipe.

**CHILI THE KID**  
2 1/2 pounds round steak, cut in 1/4-inch cubes  
2 pounds Italian sausage  
1 1/2 large Spanish onions, cut small  
1 green pepper, cut small  
2 cloves fresh garlic, minced  
4 fresh jalapeno peppers, cut small  
Two 16-ounce cans stewed tomatoes, cut up

4 tablespoons chili powder  
1 teaspoon (heaping) red cayenne pepper  
2 tablespoons ground cumin  
1/2 teaspoon Mexican oregano  
1/4 teaspoon sugar  
16-ounce can Budweiser beer  
2 jars mild El Paso salsa

Brown meat in large pot; drain meat and add onion, green pepper, garlic, jalapeno peppers. Cook approximately 20 minutes, then add everything else except beer. Use the beer to thin chili to desired thickness. Simmer for 3 hours. Makes 1 gallon.

**Parties by Patricia**  
any theme... any place... any way... 334-3883

**DIVORCE?**

- We help women cope with the legal, emotional, and psychological trauma of divorce.
- Our firm is different. We do more than just file papers, we help guide you through the process each and every step of the way.
- If Divorce is the answer for you, we will help get you a fresh start on your life.

**Law Offices**  
**Stephen Redisch, P.C.**  
3000 Town Center, Southfield  
353-3850

Serving the entire metro area for 20 years.

**COOL SUMMER SAVERS**

**SUPERIOR FISH CO.**  
CATCH THE WAVE OF SEAFOOD SAVINGS

Fresh Dressed Maryland Soft Shell Crabs Are Here! Expire 8-2-90	Fresh Daily Homemade Seafood Salad \$4.99 lb. Expire 8-2-90
Fresh Hawaiian Yellowfin Tuna Steaks \$6.95 lb. Expire 8-2-90	New Zealand Orange Roughy \$3.99 lb. Expire 8-2-90
Fresh Florida Black Tip Shark Steaks \$2.99 lb. Expire 8-2-90	Fresh Farm Raised Grain Fed Catfish Fillets \$3.89 lb. Expire 8-2-90

**SUPERIOR FISH CO.**  
House of Quality  
Serving Metro Detroit for over 40 years  
FREE Recipes

309 N. Elyon Mile Rd. • Royal Oak • 541-4832 M-W 8-5; TH, & FR 8-8; SAT, 9-1

**SPRING INTO SAVINGS WALLPAPER**  
BLINDS • SHADES • SUPPLIES • ACCESSORIES

Regular in stock 20% to 50% OFF NOW AN EXTRA 10% DISCOUNT PRICE Expires 8-17-90

• Store is color coordinated  
• Steamer rental available  
• Helpful and experienced personnel  
• New patterns arriving daily

**\$8.99 SALE** per single roll  
SELECTED KINNEY BOOKS  
excluding in stock papers  
Sale ends July 30, 1990

BEAUTIFUL SELECTION OF WINDOW TREATMENTS

DELTA STAR 25%-40% OFF NEW JOANNA CUSTOM ROLLER SHADES

**In Stock WALLPAPER, INC.**

**LIVONIA** 420 S. 28000 CENTER RD. 427-5600  
**NOVI** 10415 W. 96th CENTER RD. 427-5600  
**CANTON** HAWYARD SQUARE CENTER 1520 HAWYARD ROAD 431-2580

Mon-Fri 10-6 Sat 10-4 Sun 11-2 OPEN 7 DAYS

**CHINA SALE**  
Save now on our low 5-piece place setting prices! Sale Ends June 15, 1990

<b>Royal Duxton</b>	<b>Wedgwood</b>	<b>Noritake</b>
Simplicity 57.75	Amhurst 72.90	Magnificence 53.50
Albino 78.00	Runnymede 78.00	Starburst 61.50
Musical 99.95	Colorado 94.30	Sweet Surprise 50.85
Pavanne 92.95	Basket 55.20	God's Smile 63.50
Princeton 76.45	Blue Siam 118.95	Romantic 42.50
Sarabando 79.00	Cavalindis 84.95	Making 27.95
Caryl 125.75	Queens Plain 27.95	Pacific Majesty 68.25
	Vorushka 39.95	Darymore 53.50
		Shenandoah 53.50

**BRIDAL REGISTRY**  
Hours: Mon., Tue., Wed., Fri., 10-5; Thursday 10-4

West Bloomfield **ORCHARD MALL**  
One Corner of Maple & Orchard Lakes  
**855-5222**

**OVERSTOCKED SALE!!**  
EVERYTHING IN STOCK  
**15% OFF**

\*We do not raise our retail price for sales

CUSTOM FINISHING AVAILABLE. SLIGHT ADDITIONAL CHARGE. HANDWORK - NO SPRAY!

**The YANKEE CARPENTER**  
1751 S. TELEGRAPH • BLOOMFIELD HILLS • 338-0441  
Between S. Telegraph & Orchard Lakes  
Hours: Mon., Thurs. & Fri. 10-9; Tues. & Wed. 10-8; Sat. 9-8; Sun. 12-4