

Stuffed pasta shells good for all seasons

One of the more daunting aspects of this job is selecting Winner Dinner Winners.

The choice is always difficult because first of all, anybody who takes the time to write down and submit his or her family's favorite menu is automatically a winner in my book, and secondly, there are always so many good recipes and menus from which to choose.

Once a winner is selected, I interview the person by phone and try to get enough information for the column.

That is one of the things I enjoy most about writing this column. Interesting and informative, these little chats always leave me feeling glad to have had the chance to talk to the winner.

TAKE, FOR example, this week's Winner Dinner Winner, Gina Galer of Livonia. My standard question about the activities she is involved in launched us into the most interesting conversation about co-op preschools.

She has spent many hours for the last five years volunteering at the North Livonia Co-op Preschool, where she has had opportunities to watch her children learn and develop new skills. She explained that in a co-op school, each child's parent is assigned a job and everyone works together, taking turns doing everything from working as a teacher's aide or cleaning the classroom to hiring the teacher.

GALER FOUND her experience in this type of school helped improve her parenting skills as well as offered a wonderful support group made up of all the other mothers who also work at the school.

She noticed that almost all the parents who started out in the co-op nursery school continue this pattern of active involvement when their children move on to elementary school, thus making good schools even better and stronger.

And now, back to Winner Dinners, a sort of food co-op in its own right.

GALER SUBMITTED a delicious-



family-tested
winner dinner
**Betsy
Brethen**

sounding menu for stuffed pasta shells, spinach salad and Heath Bar cake. A tasty meal for any time of the year, this menu is sure to be a hit.

Galer particularly raved about the recipe for the Heath Bar cake, as it was a family favorite when she was growing up.

When not involved with her children's school, Galer loves to sew and

faithfully does aerobics.

Before the birth of their youngest daughter a few months ago, she and her husband team-taught Sunday school for 3-year-olds at their church in Livonia, Ward Presbyterian.

THANK YOU, Gina Galer, for sharing your recipes with us, and congratulations on being selected this week's Winner Dinner Winner. Your cooperative efforts are most appreciated and are sure to touch many lives — and tummies.

Readers, this is the last Winner Dinner Winner column for a while. I'm hanging up my potholders for the summer, and I'll see you in September.



Gina Galer of Livonia made this week's Winner Dinner. She holds Diana, 5 months. Other children are Natalie, 4, and Andrea, 7.

Observer & Eccentric

Winner Dinner

Menu

**STUFFED SHELLS
ITALIAN BREAD
SPINACH SALAD
HEATH BAR CAKE**

Recipes

STUFFED SHELLS

If your family loves pasta, they will surely love this tasty meal. Easy to make, it is one of those dishes that tastes great year round. This recipe serves 4 but can easily be doubled.

1 egg, beaten
15-ounce container ricotta cheese
4 ounces mozzarella cheese, shredded
1/2 cup Parmesan cheese, grated and divided
1/2 cup parsley, chopped finely
6 ounces jumbo shells, cooked and drained (half a box)
1 1/2 cups prepared spaghetti sauce

In a bowl, combine the egg, three cheeses and the parsley. Spoon about 2 tablespoons of the mixture into each shell. Arrange them in a single layer in a baking dish. Spoon the spaghetti sauce over the shells. Sprinkle with the remaining Parmesan cheese. Bake at 350 degrees for 30 minutes. Serves 4.

ITALIAN BREAD

Slice a loaf of Italian bread with a serrated knife. Serve with butter or margarine.

SPINACH SALAD

1/2 bag spinach, washed and drained
1 hard-boiled egg, sliced
2-3 bacon strips, fried crisply and crumbled
1/2 cup bean sprouts
Dressing
3 tablespoons sugar
1/4 cup oil
1 1/2 tablespoons ketchup
1 tablespoon vinegar
1/2 tablespoon Worcestershire sauce
Pinch of grated onion
Toss well with the dressing and serve.

HEATH BAR CAKE

Your family will love this cake! Mix together 2 cups flour, 2 cups brown sugar and 1/2 pound butter. Reserve 1 cup of this for the topping.

Mix together in a separate bowl 1 egg, 1/2 pint buttermilk, 1 teaspoon baking soda and 1 teaspoon vanilla. Add this to the first mixture.

Pour batter into a greased 9-by-13-inch cake pan and top with the following: 5 crushed full-sized Heath bars or 1/4 of a package of bite-sized bars, 1/2 cup chopped nuts and 1 cup of the reserved mixture.

Pour the topping over the batter and bake at 350 degrees for 30 minutes. Let cool and cut into squares.

Shopping List

3 eggs
1 container ricotta cheese, 15-ounce size
Shredded mozzarella cheese
Grated Parmesan cheese
Fresh parsley
1 box jumbo pasta shells, 12-ounce size
1 jar prepared spaghetti sauce
Italian bread
1 bag spinach
1 can sliced water chestnuts
Bacon
Bean sprouts
Sugar
Oil
Ketchup
Vinegar
Worcestershire sauce
Grated onion
Flour
Brown sugar
Butter
1/2 pint buttermilk
Baking soda
Vanilla
5 full-sized Heath bars or 1 package bite-sized Heath Bars
Chopped nuts

Notes

clarification

MISSING INGREDIENT

Sugar was missing from the list of ingredients for the Chocolate

Chip-Peanut Butter Bread Pudding recipe with Betsy Brethen's Winner Dinner column Monday, June 17. The recipe calls for 1/4 cup sugar.

cooking calendar

MICROWAVE COOKBOOK

The Microwave Cooking Institute and the Reynolds Wrap Kitchens have teamed up to bring "Microwave Speed Meals." Each of the easy-to-assemble, quick-cooking recipes uses Reynolds Microwave Wrap. This cooking paper is the first product designed specifically to withstand the high heat and tough demands of microwave ovens.

To order "Microwave Speed Meals," send your name, address and \$1 to: The Reynolds Wrap Kitchens, Microwave Speed Meals, P.O. Box C-32003 — Dept. FE-116, Richmond, VA 23261-2003.

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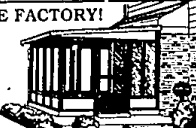
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