

# Put holidays back on schedule

Now that Thanksgiving is past, we are officially into the holiday season. Don't you think the holidays got off to an earlier than usual start?

What's happened to all the seasonal rules we grew up with like — Don't wear white until after Memorial Day, don't put up Christmas decorations until after Thanksgiving.

Life was less confusing when Monday was wash day, Tuesday was ironing day, Wednesday was baking day, Thursday was sewing day, Friday was payday and shopping day, Saturday was cleaning day, and Sunday was family day.

How are we supposed to get back on schedule when the stores are putting up Christmas decorations before Halloween? Even my mother-in-law, Nancy Wygonik, who is usually pretty good at keeping our family on schedule, got caught up in the mad holiday rush.

Two weeks ago, she and my father-in-law, Albin, started wrapping garland around the porch and stringing lights. "Why are you doing that now?" I asked. "Because the weather's nice. Better to do it now than in December when the weather is bad," they said.

tidbits

**Keely Wygonik**

Before you know it, we'll be getting ready to celebrate Valentine's Day the week before Christmas.

At least one thing is still on schedule — holiday baking. Everyone is getting out their time, dusting off the cookie cutters, and calling friends for treasured, but lost recipes.

Sharon Beske of Bloomfield Township was looking for a chocolate chip cookie recipe that had oatmeal and coconut in the batter. I looked, but couldn't find one, so I put Beske's request in Tidbits. Joyce Torby of Farmington Hills has a recipe. She calls it "Everything Cookies" because it has everything she likes in the batter — chocolate chips, raisins and oatmeal.

"I got this recipe from my girlfriend Jane Kaban of West Bloomfield, who got it from another girlfriend," said Torby. "It has recent-

ly become a family favorite." Torby said the cookies tend to be pretty sweet. She's never tried them with coconut, but doesn't see why you couldn't add it to the batter. If you add coconut, Torby said she'd reduce the amount of brown and white sugar from 1 cup to ¾ cup.

## EVERYTHING COOKIES

2 cups all purpose flour  
1 teaspoon baking soda  
¼ teaspoon baking powder  
¼ teaspoon salt  
1 cup margarine or butter  
1 cup sugar  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla  
1 12 oz. package chocolate chips  
1 cup raisins  
2 cups quick oatmeal  
¼ cup coconut (optional)

Preheat oven to 350 degrees. In one bowl sift together the flour, baking soda, baking powder and salt. Set aside.

In another bowl, cream margarine, sugar, brown sugar, eggs, and vanilla.

Gradually add flour mixture to creamed mixture. Blend well.

Add chocolate chips, raisins, oats and coconut.

Drop by heaping teaspoons, about 2 inches apart on an ungreased cookie sheet. Bake about 10 minutes.

On Jan. 13 we will be celebrating our 100th Winner Dinner. What's your favorite Winner Dinner? The column, begun on Oct. 16, 1989, is very popular with readers. I want to reprint some of the most popular Winner Dinner Recipes on Jan. 13, but I need your help to pick them out.

Call, 955-2105, or write, Keely Wygonik, Taste editor, the Observer & Eccentric, 36251 Schoolcraft, Livonia, MI 48150.

Cooking tip of the week from Betty Crocker. Before grating orange peel, gently scrub the peel with a brush and water to remove any wax that may be there. Dry peel with cloth before grating.

## Brew over history of tea when you make a cup

AP — Tea is a beverage made from the leaves of an evergreen bush, the Camellia sinensis. It can be served hot or cold.

Native to China and parts of India, it is cultivated over much of Asia, the western parts of Africa, and even a little in South America. Between

50 and 70 percent of tea exports come from India and Sri Lanka, according to "The Cassell Food Dictionary."

There are three main kinds of tea: black (fermented), green (unfermented) and oolong (semiferment-

ed). Individual teas may be named for their place of origin. There are also special blends, such as Earl Grey. Both blends and individual teas may be flavored with citrus peel, flower blossoms or spices.

For best results in brewing tea,

use one teaspoon of tea for each cup of tea. When the water reaches a rolling boil, take the teapot to the kettle and gently pour the water over the tea leaves. Put the lid on the teapot and allow the tea to brew 3 to 5 minutes. Pour the tea through a tea strainer into cups.



Mexicali Chicken Chili and a potful of well-brewed tea is perfect for cool weather dining

## Hot dish perfect for chilly weather

As the weather turns cooler, and in some areas positively frigid, most people are apt to change their eating habits. Heartier fare takes the place of light salads, and hot dishes tend to be favored over cold.

Mexican Chicken Chili is ideal for cool weather dining. This spicy, satisfying dish is a nutritious meal-in-one, and by utilizing chicken instead of meat, cuts down on the fat content. Served with an array of condiments, the only other food item you might like to add is a basket of sour dough rolls. Also, should you desire, the chili can be made in advance and frozen, proving to be a valuable time saver when time is of the utmost.

### MEXICALI CHICKEN CHILI

(Makes 8 servings)

To cook chicken:  
2½ pounds chicken pieces  
1½ cups water  
1 beef bouillon cube  
1 small bay leaf  
2 teaspoons instant minced onion  
1 teaspoon parsley flakes  
1 teaspoon vegetable flakes  
1 teaspoon salt  
¼ teaspoon celery seed

In large saucepan, bring all ingredients to a boil. Reduce heat; cover and simmer gently until chicken is fork-tender about 30 minutes. Remove from heat; let chicken cool in broth. Discard skin and bones. Cut chicken in bite-size pieces. Cover and refrigerate. Freeze broth for later use.

To prepare chili:  
2 tablespoons olive or salad oil  
1 medium onion, chopped  
1 garlic clove, minced  
1 green pepper, diced  
1 to 2 teaspoons salt  
¼ teaspoon crushed red pepper  
¼ teaspoon freshly ground black pepper

½ teaspoon sugar  
3 teaspoons Mexican chili powder  
2 teaspoons paprika  
¼ teaspoon ground cumin  
1 16-ounce can tomatoes, halved  
1 8-ounce can tomato sauce (half tomato sauce can water)  
2 16-ounce cans red kidney beans  
1 15-ounce can chick peas  
Heat oil in large saucepan. Sauté onion, garlic and green pepper until onion is yellow. Stir in spices and

### cooking calendar

● **KITCHEN GLAMOR** Kitchen Holiday workshop with representatives from Kitchen Aid, 6:30 p.m. Wed. Dec. 4 in Rochester, 6:30 p.m. Dec. 6 in West Bloomfield. Hors d'oeuvre party tips with professional caterer Nancy Bayer of the Gourmet Connection in Birmingham, 7 p.m. Thurs., Dec. 5 in West Bloomfield and 7 p.m. Friday, Dec. 6 in Rochester. The Rochester store is at Great Oaks Mall, N.E. Corner, Walton at Livernois. West Bloomfield Kitchen Glamor, Orchard Mall, corner of Maple and Orchard Lake Road. For more information about classes, call 537-1300.

● **CELEBRITY COOKING** City of Southfield Tours Cultural Arts, Parks & Recreation goes to Channel 7, "Kelly & Company" 8 a.m. Tuesday, Dec. 10. Cost \$15 per person, special brunch after show in Channel 7 dining room. Limited to 40 people. Call 354-4717 for information.

**Holiday Special**  
**HOT OIL MANICURE**  
\$7.00  
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**Iceberg Head Lettuce**  
**59¢** PER HEAD

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**Tyson Cornish Hens**  
**99¢** LB.  
SAVE 60¢ LB.

**Fame Sliced Premium Bacon**  
**\$1.09** LB.  
SAVE \$1.00 LB.

**IGA Tablerite Pork Steaks**  
**\$1.18** LB.  
SAVE 60¢ LB.

SAVE 30¢ LB. • IGA Tablerite • Center Cut  
**Pork Chops**  
Rib ... \$3.09 LB. Loin.. \$3.29 LB.

Thornapple Valley  
**Smoked or Polish Sausage**  
**\$1.69** LB.  
Fame Sliced  
**COOKED HAM**  
SAVE 50¢ LB. **\$2.59** LB.

**Bakery**  
IGA - 20 oz. Loaf  
White Bread **39¢**  
Mackinaw Milling - 20 oz.  
Honey/Bran Bread **99¢**  
Mackinaw Milling - 20 oz.  
Deli Rye Bread **99¢**

**Frozen**  
Assorted Vegetables 16/20 oz. - Fame & Carrots,  
Tender Green Beans, Cut Green Beans, Cut  
Corn, Mixed or Green Peas  
FAME Vegetables **69¢**  
¼ Gallon Carrots  
FAME Ice Cream **3/\$5**  
**Dairy**  
FAME American Singles **\$1.19**

Plano, 1/2 oz. or 1 1/2 oz. American - 12 oz.  
FAME Singles **\$1.49**  
Country Fresh **\$1.99**  
2% or 1% Milk **\$1.21**

**Produce**  
Broccoli **88¢** bunch  
McIntosh Apples **\$1.29** 1 lb.  
**HOMETOWN PRODUCE**  
BONUS COUPON  
1 Gallon  
FAME  
Sugary  
1 1/2 lb. - 1 1/2 lb. Bag  
NR 92-2

**Grocery**  
FAME  
Vegetables  
2 / 79¢  
Assorted Varieties  
FAME  
Vegetables  
3 / \$1  
15-16 oz.  
Mac & Cheese Dinner **4/\$1**  
FAME, White or Assorted Colors  
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Ruffles Potato Chips **1.99** 1 lb.  
Reg. or Dist. 12 Pack Cans  
7-Up **2/\$5** 12 pack

**Pepsi Products**  
2 Liter Bottle **89¢**  
8-Pack Plastic Bottles **\$2.99** 12 pack

**HOMETOWN PRODUCE**  
BONUS COUPON  
FAME Water Softener  
Crystals or Pellets  
1 1/2 lb. - 1 1/2 lb. Bag  
NR 96-6  
**75¢** 12 pack

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**HOMETOWN PRODUCE**  
BONUS COUPON  
FAME Towels  
12x18 - 1 Pack  
NR 91-1  
**29¢**  
**HOMETOWN PRODUCE**  
BONUS COUPON  
Butter Flavored - Microwave  
NR 95-5  
**FAME Popcorn**  
12x18 - 1 1/2 lb. Bag  
NR 93-3  
**\$1.00** 12 pack

**HOMETOWN PRODUCE**  
BONUS COUPON  
FAME Sallines  
12x18 - 16 oz.  
NR 93-3  
**39¢**  
**HOMETOWN PRODUCE**  
BONUS COUPON  
FAME Processed Cheese Loaf  
12x18 - 1 1/2 lb.  
NR 97-7  
**\$2.99** 12 pack