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"It kneps forever," said Nayback who stores hers on a kitchen counter

who stores here on a kitchen counter in a discontive tin. The Finns, originally drawn to Michigan by the mining communi-tus up north, are known for their thrift, warmth, hospitality and sim-plest strip fare.

plast strip fare, a N spack describes Finnish food as "perity simple, not spley, that has a tendency to be bland." While spice is not a hallmark, there are two that no Finnish cook could do without — alispice and car-domorn

damom.

ALLSPICE, WHICH Emma de-scribes as having a nutrneg flavor, is commonly used in Finnish stews, meatabils and cabbage rolls. Freshly grow in small pods like peas, which grow in small pods like peas, gives Nisu it's unique flavor. Nay-back grinds hers in an old coffee erinder.

grinder. Emma puts hers in the corner of a

dish towel, lays it on a cutting board and whacks It with a hammer. "You get course chunks, It gives the bread Other foods that are typically Finnish include buitcred potatoes, spinkied with parsiey, beets, pea soup, a fish casserole made with chunks of sainon, onlons, potatoes and milk, and open face sandwiches. "The sandwiches are like little works of art," said Emma. "A typi-cal sandwich consists of a slice of sour rye bread, topped with a slice of sour system, radishes, or tomato, and spirgs of dill." EINNS ALSO have berties, said

big bins of them in Finland," she said. "Everything has berries in it, even salads." This year the Finns are celebrat-ing their 55th anniversary of inde-pendence.

ing their 75th anniversary of Inde-pendence. As part of the celebration, the Hol-jakat Folk dencers, who rehearse 7:30-309 p.m. every Wednesday at the Finnish Conten; will yisti Finland July 17 to Aug. 2 to perform. "Our members come from all over the metro Detroit area, including Birmingham, Farringston and South-field" said group member Matt Til-ey of Waterford. "Worke always looking for new members. You don't have to be Finnish to Join, but you must have an litterest in dancing. For information on joining the group, call 478-6339. FINNS ALSO love berries, said Nayback, all kinds — brambibeer-ries, cloudberries, ranberries, blue-berries, lingonberries, strawberries and raspberries. Alter dinner, some Finas like to have a glass of Lappo-nla, a sweet liquor made with ber-ries.

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through June. The small cruity pied filled with beef and vegetables cost \$2.5 each. On March 3, excerpts of the Kalevala, the mational cple of Fin-land ar. The poems, composed orally over, conturies, were first published in 1835 by Elins Lonnort, a Finnish country doctor and literary scholar. Throughout history, the Kalevala has served as a guide to values, trad-tions, beliefs and customs of the Finnish people. This except from the Kalevala, says a tot about Finnish hospitality. "Ask the guest to sil, and rest him. With the guest cost, and rest him. With the guest cost, and the strang-er till dinner shall be ready."

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TO RAISE money to pay expenses for their trip to Finland, the dancers See recipes inside.

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are having a pasty sale every month through June. The small crusty ples (illed with beef and vegetables cost \$2.25 each

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O & E CLASSIFIEDS

cooking calendar

• TASSOS Cooking classes offered by Tassos graduate chef of Le Cordon Bleu of Paris, 6-8 p.m. Priday, Feb. 21. at Tassos Pajcurean Cusine. 6847 Orc-hard Lake Road, West Bloomfield. Menu – Filte of Sole with aromatic vegetables, roast duck with iumhps and crown of Irdii. Evening of culi-nary expertise with complete healthy dimer including recleps and complimentary where. Cost 125 per person. Call Card 535-0110 to re-serve, limited space available. TASSOS

SCHOOLCRAFT COLLEGE
Schoolcraft College's award-win-

ning Culinary Arts Department, 18600 Haggerty Road, between Six and Seven Mile Roads in Livonia, is offering several classes this winter. Call 462-4448 for registration Information. Chinese Gourmet Cooking, a one-day workshop will be offered 9 a.m. to 1 p.m. Saturday, Feb. 22. The fee is \$45.

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Pastries for Everyone, a five-week course meets 6-8:30 p.m. begin-ning Wednesday, March 18. The fee is \$90.

