Couple shares recipe for 'crepes a la Butz'

By LAURENA PRINGLE
In the 40s and 50s, when Bill and
Joanna McGaughey were residents
frist of Detroit and then of Bloomeled Hills, their New Year's Day
open houses were a legend.
Guests would brave sleet, snow
and high winds for a silee of the
roasted pig (with an apple in its
mouth) and to admire the gingerbread house that was the builet's
outstanding centerpiece (also Mc
Gaughey-made).
Now it developes that Joanna
and Bill are making a mark in
Washington, D. C. for their dinners-for-cipit featuring "Creps a
la Butz."
The crepes bit came to light in
the family news Christmass card
from the McGaugheys, who have
the U.S. Secretary of Agriculture
for a neighbor.
THE DISH was first concocted

for a neighbor.

THE DISH was first concocted for a neighborhood soiree where the menu was based around a protein-rich and inexpensive theme.

"We wanted something a little fexotic' too," writes Mrs. McGaughey, when sending me the recipe. She has been snowed with requests for copies of the recipe ver since their friends received their holiday greetings.

"Our favorite menu for dinners-for-eight is cropes a la Butz canned pear salad in lime and cottage cheese gelatin, Floating Island and homemade cookies, coffee or tea," the letter concluded.

CREPES A LA BUTZ

CREPES A LA BUTZ (Makes 8 or 10) 115 cups flour l teaspoon sugar Pinch of sait

3 eggs
1 1/4 cups buttermilk
2 tablespoons melted butter

Sift together dry ingredients. Add buttermilk after stirring in eggs. Then add butter. Cover and let set until ready to cook crepes. (Note: Crepes batter is better when aged an hour or two.)

Use 8 or 10-inch iron crepe skillet, preferably one with very small ip. This enables preparer to flip the individual crepe much more readily.

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Keep small container of melted butter handy, also pastry brush. Keep small container of melted butter handy, also pastry brush. Meat crepe pan — but try not to get it too hot. Brush pan carefully. coating all the surface, with melted butter. Place pan back on burner for a moment.

Remove crepe pan, holding it with pan holder — so hand will not get burned) in left hand. Using right hand pour batter at top of pan, tilting and turning to allow batter to swirl over as much of the pan surface as possible. The trick is to learn to judge the proper amount of crepe batter needed—so a thin, but pan-sized crepe will result.

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Place pan back on burner. Cook until bubbles appear over the crepe's surface and the edges are brown. The, using a spatula, slip the latter under the crepe in the center, lift carefully and if the underside seems browned enough, flip over to brown on the other side.
Line up individual crepes on counter surface — like big cookies.

counter surface — like big cookies. When cool they may be piled up, with foil or waxed paper in be-tween them, until the time comes

to fill and warm them up in the oven for serving. (Note: Be sure to allow the stack to warm slowly, but thoroughly, so crepes may be served hot.)

served hot.)
FILLING FOR CREPES A LA
BUTZ
2 pounds ground beef, preferably without too much fat
14 pounds bean sprouts, fresh
if possible
Llarge green person cut into

2 pounds ground beef, preferably without too much fat
14 pounds bean sprouts, fresh
if possible
1 large green pepper cut into
small pieces
Soy sauce to suit the taste (5-8
tablespoonsful)
1 cup meal liquid of some
kind—beef stock, bouillon, even
ham drippings.
Salt to suit set taste
pepper i desired
Grated clear
Copper i desired
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Floating Island

Floating Island
Heat one quart of milk to the
not-quite scalding point. Beat four
egg yolks well and add milk to eggs
beating constantly. Add 's cup
sugar and put in double boiler.
Bring to builing point, stirring constantly.
When cool add one tablespoon of
rum or vanilla. Beat egg whites
every stiff and drop in spoons full
on boiling water. Turn, drain and
put on custard in little oval
mounds. Set in refrigerator to cool.



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You'll want to try Crepes a la Maurice. For your husband, irresistible Roast Baron of Beef. And what kid can resist a hamburger. For the wee ones, childsize portions at child-size prices. And speaking of prices, check ours. That's because a Hudson's restaurant is an everybody restaurant

hudsonis

Volunteers

This column describing volunteer needs in Oakland County is co-sponsored by the Junior League of Birmingham and the Oakland County Volunteer Bureau. Inquiries regarding volunteer each listed here should be made to the Oakland County Volunteer Bureau at 642-7272. Requests for volunteer listings should also be made through the volunteer bureau.

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International Visitors Council of Metropolitan Detroit, Inc., 1114
Washington Blvd., Detroit is non-profit agency serving foreign leaders, businessmen, scholars and political figures making short term visits to the United States. Volunteers are needed to help arrange professional appointments and home hospitality. Sight seeing trips with volunteer hosts are also arranged by office volunteers. Training is provided and hours are flexible. Parking is provided.

Ochland County Penertment.

Oakland County Department of Social Services, 196 Oakland Ave., Pontiac needs volunteers to drive people to medical appoint-

WEAVING

ON A FRAME LOOM CLASSES STARTING FEB. 3, 4, 5, 6 & 7 Children's Class Feb. 1st

Morning, Afternoon and Evening

Art Pourri 16300 North Park Dr. — Southfield 559-3160

ments and grocery shopping. The Food Stamp Outreach Program also needs volunteers to assist peo-ple with applications and help an-swer questions concerning food stamps. Training is provided. A four hour shift is requested

Pontine Public Schools has or-ganized local advisory councils to henefit parents and students. Vol-unteers are needed to serve on the advisory councils and help develop after-school programs, recrea-tional activities and parent coffees. tional activities and parent correct Meetings are twice a month. Training is provided.

Service to aid **jobless**

In response to the recent autocrisis, information and referral specialists of the Community Information Service (CIS) will man telephones to help those temporarily or indefinitely laid-off, those forced into early retirement and unemployed youths.

unemployed youtns.

Information about emergency or temporary financial assistance, legal aid, food stamps, budgeting and credit counselling, part-time jobs, child care or day care services, marital of family problems, emotional problems and low-cost medical outpatient clinics are some of the areas in which the CIS can assist. can assist.

CIS can be reached at 883-3430, Monday through Friday. A tele-phone answering service will take calls evenings and weekends.



