

TELEVISION

# Ex-NFL star Strahan becomes Kelly Ripa's co-host

BY FRAZIER MOORE  
ASSOCIATED PRESS

NEW YORK — The only worry on Michael Strahan's mind when he made his entrance Tuesday as the new co-host of "Live!": "Don't trip," he summed up after the show.

He didn't. When Kelly Ripa introduced him, the gap-toothed former football player jogged onto the morning show set and gathered her up in a bear hug, lifting her off her feet.

"When I was hugging Kelly, that's when I was calming down," Strahan explained.

The rest of the hour was clearly a snap for him and for Ripa, who was getting a permanent partner nine months after Regis Philbin retired from the show and after having welcomed Strahan and 58 other guests in the chair beside her.

Taking his seat on Tuesday, the former New York Giant joked that it felt "comfy, like it was molded for my body."

Strahan was relaxed, amiable and playful, and drew "ahhhs" from women in the studio audience when he presented Ripa with a dozen red roses.

"It's so nice to have a co-host literally sweep you off your feet," Ripa told viewers, "and I know that he can bench press me if he wanted to."

Maybe his arrival was fulfilling a prophecy. Ripa played a clip of Strahan's first appearance on the show in 2008, shortly after the Giants had won the Super Bowl. Philbin asked Strahan what he would want to do after retiring from football, and Strahan said that Philbin's job looked pretty good.

"I was joking," Strahan said on Tuesday, "and I'm glad the joke came true."

Strahan's hiring has been an open secret for the past two weeks. His selection was made official a couple of minutes into what, since November, had gone by the stripped-down title "Live! With Kelly" and now rechristened "Live! With Kelly and Michael."



AP, INVISION/CHARLES SYKES

**Former football player Michael Strahan (right) sits with Kelly Ripa on the set of the newly named "Live! with Kelly and Michael" on Tuesday in New York. Strahan joined the popular morning show as a permanent co-host on Tuesday, fulfilling a joking prophecy he made to Regis Philbin more than four years ago.**

Or rather, "live! with kelly and michael." Eyeing the brand-new all-lowercase logo during a commercial break, the co-hosts pondered whether the first letters of their names would look better capitalized.

During their breezy first "host chat," Strahan amusingly shared from a list of obnoxious pet names for women ("babe" and "sweet cheeks" among them). The pair discussed parenting policies, in particular how much money the Tooth Fairy should award for a lost tooth.

"Homeland" star Claire Danes was the first guest, followed by singer Phillip Phillips.

Then Olympic gold-medal gymnasts Aly

Raisman and Jordyn Wieber each teamed with one of the co-hosts in a challenge on balance beams. Strahan was totally game for the stunt, which called for carrying eggs balanced on a spoon. (The two teams tied with 13 eggs apiece.)

After the broadcast, Strahan downplayed any suggestion the show would be changing much.

"I think you have two people who can laugh at themselves, who can laugh at each other, who have a good time, who get along — and make sure that anyone who watches the show enjoys it," Strahan said. "I think it's the same formula."

The formula was cooked up by Philbin,

the original host, nearly 30 years ago. Ripa joined him in 2001.

Executive producer Michael Gelman, who oversaw that transition from Kath Lee Gifford to Ripa, was asked how Strahan emerged as the favorite in the current competition.

"Chemistry isn't something you can really put your finger on," he said. "But there was something special individually with Michael, and the chemistry was there."

Ripa, declaring that she had had "a little bit of a say" in Strahan's selection, said, "I wear my heart on my sleeve, so it's pretty obvious that I love him. So I was definitely on board."

"It seems like we've been doing it along," she added.

In return, Strahan said Ripa has "done a great job for 11 or 12 years, and hopefully we'll do it for the next 11 or 12 years."

In the meantime, he will continue as host of "Fox NFL Sunday," which originated from Los Angeles, where he lives. He will commute to New York to do "Live!"

How will he handle that routine? "Get on a plane," he cracked. "Commuting here during the week and doing this show is fun. I don't look at it as if it's a chore."

Before bringing Strahan out, Ripa joked about the lengthy search, advising people to stop sending her resumes.

"I have enjoyed every single solitary person — except for one," she said. "The studio is laughing because they know that's true."

Asked afterward who that one spoilsport had been, she stated with a laugh, "I would never reveal the co-host I did not enjoy laughing with."

"But I will!" Strahan jumped in.

"He figured it out," said Ripa, offering yet more evidence of their rapport. "I watch the show and he knows my body language."

AP Television Writer David Bauder contributed to this report.

# Barker 'fine' with exclusion from 'Price is Right' special

LOS ANGELES (AP) — Bob Barker hosted "The Price Is Right" for 35 years, but he wasn't invited to participate in the game show's 40th anniversary special.

The 88-year-old TV personality says the show's producers "chose to ignore me, which is fine."

The 40th anniversary special episode of TV's longest-running game show aired Tuesday morning and featured returning contestants from the past four decades. Barker is shown in several clips but was not invited to appear on the program or attend the taping.

"They haven't even offered me a DVD," Barker said in an interview Tuesday. Show producers had no comment.

Barker, a longtime animal activist who advised his viewers each day to "Help control the pet population: Have your pets spayed or neutered," thinks he was omitted from the anniversary show "because I have been critical of them for giving away prizes that I consider inappropriate."



BARKER

He complained to producers for awarding tickets to Sea World and the Calgary Stampede as prizes. Both organizations "are notorious for animal abuse," Barker said.

(Sea World says on its website that "the animals in our care are content and healthy.") The Calgary Stampede says it works with the Calgary Humane Society and the Alberta Society for the Prevention of Cruelty to Animals to ensure its animals receive proper care.)

During his reign as host, Barker asked the show to stop giving away fur coats and leather jackets and they obliged.

"We really became very careful about what we put on the show," he said. "Had I been the executive producer, they would not have even considered bringing me tickets to the Calgary Stampede of all things."

Barker has donated millions of dollars to animal-rights causes since retiring from "The Price Is Right" in 2007. He was replaced by Drew Carey, who hosted Tuesday's anniversary episode.

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# PORK: Give pork big flavor without a long shopping list

► *Continued from Page 9*  
together, that seemed like the right place to start. I also liked the idea of playing the apples off mirin's sweet side.

All it took was a simple saute of chopped apples, onions and — for big, effortless flavor and a nice thick body — some purchased sweet chutney. The result? An incredible dinner for fall.

## MIRIN PORK CHOPS WITH APPLE CHUTNEY

You'll find mirin in the Asian or international sections of most grocers. The chutney should be nearby, too. It's good to let the pork marinate for at least 30 minutes, but you can get away with 10 minutes or so if you're pressed for time. Even better: toss the meat in the marinade in the morning and let it absorb the flavor all day.

Start to finish: 20 minutes ac-

tive, plus marinating  
Servings: 6  
**1 cup mirin**  
**1 teaspoon garlic powder**  
**1 teaspoon kosher salt**  
**2 pounds pork tenderloin, halved lengthwise and pounded evenly flat**  
**1 tablespoon butter**  
**2 medium apples, peeled, cored and diced**  
**1 small yellow onion, diced**  
**10½-ounce jar sweet chutney (such as mango)**  
In a large bowl, whisk together

er the mirin, garlic powder and salt. Add the pork and turn to coat well. Refrigerate until ready to cook. The pork can be marinated for as little as 10 minutes or up to all day.

When ready to cook, heat a grill to high. Using a vegetable oil-soaked paper towel held with tongs, oil the grill grates.

Reduce the heat to medium and add the pork. Grill for 6 minutes per side. Set aside to rest.

Meanwhile, in a medium skillet over medium-high heat, melt the butter. Add the apples and

onion and saute until just tender about 5 minutes. Remove the pan from the heat and stir in the chutney.

To serve, thinly slice the pork and top each serving with the apple chutney.

*Nutrition information per serving: 400 calories; 100 calories from fat (25 percent of total calories); 11 g fat (2.5 g saturated); 0 g trans fats; 105 mg cholesterol; 40 g carbohydrate; 2 g fiber; 12 g sugar; 32 g protein; 9 mg sodium.*

# BARBECUE: Complex barbecue flavors from an easy recipe

► *Continued from Page 9*  
is a delicious mash of red chilies, coriander roots and leaves, shrimp paste, lemon grass, garlic, shallots and galangal (a relative of ginger). It smells both tomatoey and exotically heady with spicy aromas. The flavor is warm, but not biting, with tastes of ginger and garlic.

That night, all I did was thin it with water until it had a barbecue sauce consistency, then tossed chicken in it and slapped it on the grill. It was crazy good. The next night, I tried it again. But this time I doctored it a bit, bringing it just a bit closer to traditional barbecue sauce. But I still didn't want to turn it into a grocery list of ingredients;

I could just stick my original recipe if I was willing to do that.

So I mixed the curry paste with water, peanut butter and lime juice. That's it. It was incredible, tasting equal parts spicy barbecue sauce and peanut satay. I've since used the same sauce on beef, chicken and turkey. It even would be good mixed into ground beef or turkey.

## THAI PEANUT BARBECUE TURKEY CUTLET BURGERS

If boneless, skinless chicken

breasts are more your style, slice them thin and substitute for the turkey tenderloin in this recipe.

Start to finish: 30 minutes  
Servings: 6  
**½ cup mayonnaise**  
**1 to 2 teaspoons hot sauce, to taste**  
**Zest and juice of 1 lime**  
**12-ounce package shredded broccoli slaw mixture**  
**Salt and ground black pepper**  
**2 tablespoons Thai red curry paste**  
**1 cup smooth peanut butter**  
**1½ pounds turkey tenderloin**  
**6 hamburger buns or other**

### sandwich rolls

In a medium bowl, whisk together the mayonnaise, hot sauce and lime zest (reserve the juice). Add the broccoli slaw and mix well. Season with salt and pepper, then set aside.

In a large bowl, mix together the curry paste, peanut butter and lime juice. Mix in just enough water, 1 tablespoon at a time, to achieve a barbecue sauce consistency. The amount of water will vary depending on the thickness of the peanut butter you use. Set aside.

Cut the turkey tenderloin crosswise to form 6 round cutlets. Add the cutlets to the curry paste mixture, turning to coat well. Refriger-

ate for 15 minutes.

Meanwhile, heat the grill to medium-high. Use an oil-soaked paper towel held with tongs to oil the grill grates.

Reduce the grill to medium and set the cutlets on the grill and cook for 6 minutes per side, or until they reach 165 F at the center. Place each cutlet on a bun, then top with some of the broccoli slaw

*Nutrition information per serving (values are rounded to the nearest whole number): 600 calories; 280 calories from fat (47 percent of total calories); 31 g fat (6 g saturated); 0 g trans fats; 50 mg cholesterol; 40 g carbohydrate; 45 g protein; 4 g fiber; 970 mg sodium.*

# SENIOR NOTES

The **JACKSONVILLE AREA SENIOR CENTER** is open 9 a.m.-4 p.m. Tuesdays-Thursdays in the Community Park Center, 1309 S. Main St. Seniors are welcome to join in card and board games, songfests, meals, art projects and visiting with friends.

The **BOOK CLUB** will meet at 11 a.m. Tuesday at the Community Park Center. The topic will be "Banned Books." Bring your favorite banned book to discuss.

The Jacksonville Area Senior Center **SUNSHINE SINGERS** will entertain at 1 p.m. Tuesday at

Culbertson Gardens in Rushville.

The Jacksonville Area Senior Center will host an **EXERCISE CLASS** led by Heather from Jacksonville Skilled Nursing and Rehab at 2:30 p.m. Tuesday.

The Jacksonville Area Senior Center will host **FLU/PNEUMONIA SHOTS** from 10:30 a.m.-2 p.m. Sept. 19.

The Jacksonville Area Senior Center will host its **3RD WEDNESDAY BASH**, a 50/50 drawing and bingo beginning at 11:30 a.m. Sept. 19 at the Com-

munity Park Center. Reservations are required to attend the bash.

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Ham loaf, sweet potatoes, creamed spinach, cherry sauce and cake, whole wheat bread. Cold supper No. 11.  
**TUESDAY, SEPT. 18**  
Chicken broccoli rice casserole, tossed salad, fruit mix, whole wheat bread. Cold supper No. 12.  
**WEDNESDAY, SEPT. 19**  
Corned beef, Irish potatoes, cooked cabbage, cinnamon apple-

sauce, whole wheat bread. Cold supper No. 13.

**THURSDAY, SEPT. 20**  
Maid Rite on bun, pit beans, tomato salad, pineapple. Cold supper No. 14.

**FRIDAY, SEPT. 21**  
Whiting with tartar sauce, potato salad, cucumber salad, tropical fruit, whole wheat bread. Cold supper No. 15.

For diabetics, fruit is always available as a substitute for dessert. Milk provided with each meal.

*Congregate meals are served Monday-Friday at these locations:*  
► Beecher Plaza, Jacksonville, 243-5921  
► Turner Apartments,

Jacksonville, 243-4798

► Laborers' Homes, 1335 S. Diamond St.

► Winchester: Depot, (217) 749-9042

► Beardstown: Golden Age Center, (217) 323-2355

► Bluffs: Senior Citizens Center, (217) 754-3499

► Concord: Village Hall, (217) 457-2512

► Virginia: United Methodist Church, (217) 452-3974

► Waverly: Senior Building, (217) 435-3611

*Monday, Wednesday, Friday:*

► Franklin: United Methodist Church.

For transportation in Jacksonville, call the Senior Citizens Bus at 245-9122.

*Soup and salad bar menu served Tuesdays and Thursdays at:*

► Jacksonville Area Senior Center, 1309 S. Main St.

*Traveling soup and salad bar 4-6 p.m.*

► Virginia: United Methodist Church, first Thursday

► Balsam Terrace, 1213 Lincoln Ave., second and fourth Thursdays.

► Ashland: First Baptist Church, third Thursday.

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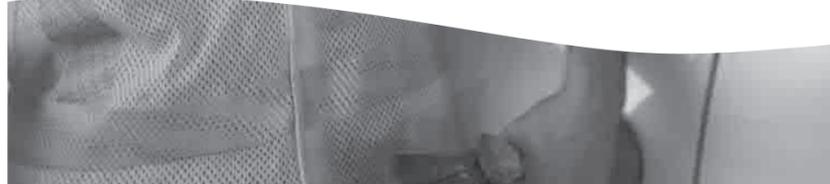
► Ashland: United Methodist Church, 476-346

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