

Leader calls scouting 'a living adventure'

By LORRAINE MCCLISH

Girls in Cadette Scout Troop 317 were off to the woods this past weekend to do some primitive camping, the first outing they've planned for the fall after a biennial trip to Washington, D.C.

Their leader, Judy Cleveland of 3164 Rocky Crest Drive, called it "a dream come true by combining their efforts, odd hours and primitive ideas."

Money-making projects to finance the trip went on for almost a year during the preparation period, running simultaneously with each girl researching one national event or shrine. Her individual research put her in charge of a tour or allowed her to share her knowledge with others on Gettysburg, the White House, Arlington's changing of the guard, Mr. Vernon, Kennedy Center, the U.S. Treasury, the Smithsonian Institute and the National Zoo.

They didn't miss a monument or a memorial. Ms. Cleveland said they were surprised at the FBI's royal

welcome because they had been told all group tours had been cancelled. Apparently having your name on the FBI's reject list is better than being on their wanted list.

MS. CLEVELAND and her assistant, Mrs. Gordon Rivers, were chaperones for the 22 girls with help from two of the girls' mothers, Mrs. Joseph Harack and Mrs. Clark Williams. Some of the girls have left the troop and are involved with Senior Scouting in the Farmington-Novato area. As the ninth graders moved on, new seventh graders came to replace them in St. John Lutheran Church on Tuesday evenings.

And now there is talk of going to Switzerland. Ms. Cleveland says Membership is full in Troop 317, but ninth graders can still get into the act in the senior troops just starting up the year by contacting Ms. Cleveland at 474-2445. From her 15 years of experience as a leader and working with Girl Scouts of Southern Oakland Council, she calls scouting "a living adventure."

A memento from the past year she calls "priceless and exquisite" is a quilt she inherited rather by default.

In their zeal to raise funds for the biennial trip, the girls each made a quilt square with the idea of putting them together and raffling the quilt. But they found out later raffles are a nono in scouting.

It should be tied and completed this month and will go on display in several places in southern Michigan. "Look for a highly colored, crewel embroidered quilt of nature prints," Ms. Cleveland said, "with trees, animals, flowers, birds, butterflies, each bearing a girl's signature."

WHEN MS. CLEVELAND looks at the photo of her well-groomed young ladies taken in Washington she says, "It's difficult to believe that the troop had just emerged from roughing it in the primitive unit at camp, but that's a fact. All the check out lists had given instructions to pile up the mattresses prior to leaving."

But minutes before our chartered bus



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rolled into Rockwood National Girl Scout Camp, it was discovered in fine print, on about the 64th page, that primitive units provide no beds.

Mrs. Cleveland asked for a public thank you from the cadettes who are grateful to

the community, which supported their car washes and their craft shows and the sales

which made the trip possible.

And they want to thank Senator Robert Griffin and U.S. Rep. William Brodhead again for working with them and making

their trip educational as well as memorable.

They also appreciate their parents' financial help. Ms. Cleveland said, "although we suspect it would have cost as much to feed them at home that week."

Haute cuisine in the home

By TOM MACKINNON

In the countries across Europe I've visited this summer—Belgium, France, Luxembourg, Germany—I have consistently found haute cuisine as a daily eating habit.

The average housewife, who doesn't work outside the home, spends her time tending to the house as well as the garden. I would guess 80 per cent of the people living in the city, as well as the country, have large gardens or vegetable beds and flowers brightening up the grounds as well as the house.

The big meal, which is served at noon, is usually prepared by the wife in one or two hours. In many homes, a place

is always set at the table for friends or neighbors who might happen to stop by.

A quick meal, more in the city than in the country, will consist of three or four different cheeses, three or four different cold cuts, two or three different breads and, of course, a bottle of wine.

MY RECIPE FOR today is quite a common dish in port cities. I find it impossible to put a nationality on this dish.

I've seen it used with different kinds of poultry. The original, I'm told, was made with partridge.

PARDRIX AUX CHOUX

Ingredients:

One partridge or Cornish game hen per person.

Six good size leaves of cleaned cabbage

- 1 large sliced onion
- 1 minced clove of garlic
- 1 bay leaf
- 1/4 tablespoon thyme
- 1/4 cup margarine
- 3 cups beef broth
- 2 good sized tomatoes
- 1 cup white wine
- 1 pinch cayenne pepper

Have ready:

- 350 degree oven
- medium size pot with lid
- small pan for baking
- wooden spoon

PROCEDURE:

Place margarine in pot and heat until almost brown—add poultry and brown on all sides.

When brown, add cabbage, onions and turn slowly until onions are almost clear.

Add remaining ingredients and cover. Roast in oven approximately 20 to 30 minutes. Check if bird is cooked by pinching leg with fingers; meat should be semi-soft.

While bird is in the oven, slice tomatoes in half and place on pan to be set in oven for six minutes.

When bird is cooked, place tomatoes on platter and set one bird on top of each tomato. Pour reduction through strainer over the top of bird.

Serve with either white or red wine.

TIPS:

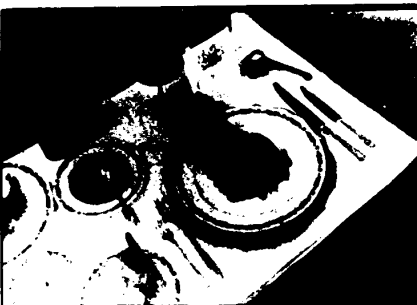
Do not add salt; the sauce will reduce to create its own seasonings.

Check every 10 minutes so sauce does not reduce too much; if this happens add water.

Use a wooden spoon instead of a fork, so you won't chance paring the bird.

Notice particularly that all ingredients are fresh, rather than canned or preserved.

I hope that finds its way to your table. Bon appetit.



PARDRIX AUX CHOUX



CADETTE SCOUTS TROOP 317

Delores Crawford writes a letter to her sister

Delores Crawford and her sister Nancy Cavett grew up together in Kentucky, then moved at the same time to Farmington, and began raising their families. Maybe because the two were the only girls in a family of eight children, drew them to become close friends.

A few weeks ago Ms. Cavett's only son was stricken with a terminal disease, and the sisters travel together many times a week back and forth to hospitals or for the child's therapy treatments.

I talk a lot and I think she knows how I feel for her, but somehow words just aren't enough. Maybe putting my feelings in writing will make it more meaningful to her. Ms. Crawford said.

The following is Ms. Crawford's letter addressed to "My One and Only Dearest Sister."

It seems like only yesterday we were growing up together, yet it has been 12 years since you had a child you named Steven. And then came my first born.

Remember how we dreamed of things

they would do together when they grew up. Now we know that those things probably will never be, since the doctor has told us our Steven has leukemia.

We don't understand why or how, just that it is. If only he wouldn't suffer so, it would make things a little easier. I know every ache and pain he has, and the aches and pain you have, but you aren't alone. Nancy, I am suffering as he because you both mean so much to me.

The only thing that comforts me is that Steven is such a good boy, never done any wrong, you know that God is taking him with Him until you can be with him again.

Meanwhile, we can only care for him and try to see that whatever he wants we can get.

Your family and friends are at your side as they were when you raised, fed and clothed him alone, and you did a very good job of it.

I am always here. Love, your sister.



Mr. Philip LaVerne, one of the great sculptors of our time, has invented an exciting new process that ages layered bronze and pewter to create patina colorations that, until now, have been seen only on master pieces of antiquity. His museum quality bas-reliefs, in limited series, are incorporated into furniture and wall hangings of his own design, and are destined to achieve inestimable value with the passing of time.



B

Philip LaVerne will be in Birmingham on Friday and Saturday, October 22-23. Come in and enjoy a friendly chat with him as you view his rare and beautiful works of art.

A. The Tao Cabinet sculptured on bronze and pewter surpasses even the works of Chinese antiquity for beauty and expert craftsmanship.

B. The Odyssey Table depicts a panorama of lyric beauty inspired by the art and architectural splendor of ancient Greece.

Philip LaVerne at

Jacobson's

Craft Fair set Oct. 23

Forty-two artists and craftsmen will display and sell their wares in Farmington Community Center Oct. 23 under the direction of Betty Vincent, macramé instructor at the center.

Admission to the show is free.

Metal wall sculptures, hand painted Japanese note papers, painted wood and tinware, leather jewelry and porcelain flowers will all be part of the fair.

Draped dolls of paper mache, ornaments of painted bread dough, one-of-a-kind sterling silver jewelry, handcrafted O&E

wooden toys and South American butterflies made with woods and flowers, are some of the unusual articles to be displayed.

Members of the Michigan Association of Children with Learning Disabilities will have a display of quilted Christmas trees and quilted chicken doorstops.

Weavers, batik experts, and macramé knotters will be on hand with painters of oils, china, and holiday ornaments, and potters and makers of stained glass creations.

Hours of the show are 10 a.m.-3 p.m.