

Monday, December 18, 1978

## Actress wins hearts, aids diabetes cause

By CRAIG PIECHURA

Champagne was flowing—literally—through silver spigots in a fountain. But, aside from the bubbly, the heady atmosphere at the benefit premiere showing of "Oliver's Story" Wednesday was caused by the appearance of the film's co-star, Candice Bergen.

Marsha Gordon of Southfield, charter member of the Juvenile Diabetes Foundation, said more than 1,400 tickets were sold to the affair, filling both theaters at Northland and raising more than \$100,000 for the cause. Proceeds will fund scientific research to combat the crippling disease.

The term "juvenile diabetes" is a confusing one to persons unfamiliar with the incurable disease. It isn't restricted to children; it is a term for persons dependent on insulin injections.

But children are especially vulnerable to the complications of diabetes. Half die from kidney disease within 25

years of diagnosis of the disease, according to the foundation.

Robert Cobb, co-chairman of the fundraiser, stressed that insulin is no cure and said that research is important "if we hope to find a cure and my wife may be able to see again."

Diabetes is the nation's third leading cause of death and the number one cause of traumatic blindness caused by severe insulin attacks.

Almost everyone knows someone who has the disease of varying severity, Cobb said.

CANDICE BERGEN is no exception. She told the crowd at the benefit that publicity tours to promote films "are usually real boring," but this benefit was special.

"What makes it special," Ms. Bergen said, "is this premiere benefits something that is essential to fund. It's really a privilege to be associated with the Juvenile Diabetes Foundation. I had a friend who went blind and died from diabetes."

After thanking the foundation for inviting her to the benefit and wishing theater patrons "a very, Merry Christmas," she started to walk away from the podium and then went back.

"I want to dedicate this evening's performance to my new friend, Stephanie Klein," said Ms. Bergen.

That made a special evening even more so for Ms. Klein, who talked with the actress after photographers finished their flashing and clicking.

Two friends wheeled Ms. Klein, 29, up to meet the star before the film started. Rather than giving the diabetes victim a polite, perfunctory handshake and autograph, Ms. Bergen spent several minutes talking to her and touching her life.

Ms. Klein became blind from diabetes four years ago, 23 years after it was diagnosed. The debilitating effects of the disease put her in a wheelchair two years ago.

SHE WORKS for the Juvenile Diabetes Foundation on a hotline, providing diabetics and their families with information on treatment and facilities available to victims.

"I'm also a registered nurse, so I give people a few free tips," she said, laughing.

The dedication by Ms. Bergen was only icing on the cake for Ms. Klein, after the reception she received from the actress. How did the talk go?

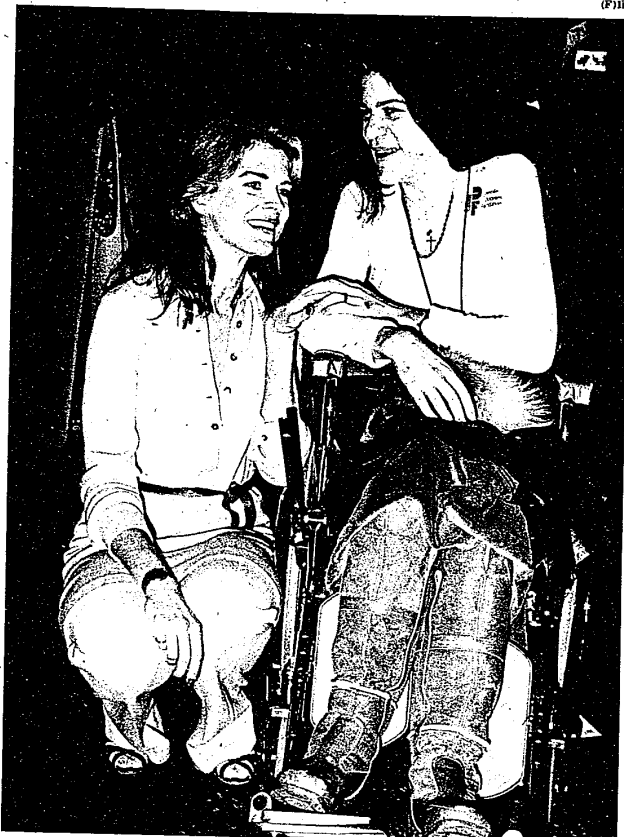
"Was it talking or crying?" Ms. Klein asked. "Laughter and tears are two things I can't hold back. Outside of the crying, I thanked her for giving her time to help fund the Juvenile Diabetes. It was also special because it's around Christmas."

"It makes a difference to be blind and it means a lot to touch someone. She touched me in more than one way."

While Stephanie got the royal treatment from Ms. Bergen with a special, private audience with the actress, others in the crowd were content to view and ooh from afar.

"I see her hair," said one short woman in the back of the crowd.

"We're looking for flaws," said Mrs. Carole Pappas of Northville. "She's gorgeous. I just want to get a look at her."



Candice Bergen met 29-year-old Stephanie Klein during the reception which preceded the showing of "Oliver's Story" in the Southfield premiere. Meeting the movie star was special enough for the young diabetic, but Ms. Bergen later dedicated the evening's performance to Stephanie when she spoke to the large crowd.

Movie actress Candice Bergen added a touch of glamour to the Juvenile Diabetes Association of Lathrup Village's benefit at the Northland Theatre Wednesday night. But more important to her, it added more than \$100,000 to the coffers of the organization which supports research on the disease. "I had a friend who went blind and died from diabetes," the actress explained.



Photos by  
Allen Schlossberg

## Holiday feast Traditional-style dinner in fashion

By LYNN ORR

Fresh chestnuts, plum pudding, crisp roast goose, candied sweet potatoes—all the ingredients for an old-fashioned holiday dinner once again are in fashion.

After years of searching for the exotic, homemakers and cooks will return to tradition to capture the holiday glow for entertaining, predicts Larry Jones.

Customers are flocking to James' shop, Gourmet Galleries in Plymouth, in pursuit of pudding steamers and large roasters, cookie cutters and expertise—through James' cooking classes conducted in the store crammed with kitchen essentials.

And parallel with the push for tradition is an urge to "do it yourself," James says.

"Doing it is half the fun," he explains, which is why he and his wife will go all-out for a traditional Christmas this year. Stringing popcorn, a homemade dinner fit for Tiny Tim, and lots of pre-prepared munchies for entertaining fill James' pre-holiday agenda.

And preparation is the best way to juggle holiday activities and enjoy yourself, he advises.

"DON'T WAIT until the last minute," he tells his customers. "All the special food for Christmas should be ordered the week after Thanksgiving. Plan your menus, do your marketing early, and then the time is cut when you're ready to prepare and serve."

Planning ahead works for a variety of reasons, he explains. Spending time in the kitchen when your guests are in the living room is a poor way to entertain, he maintains.

"Company is there to enjoy you, not to be impressed with your food," says James, a gourmet cook himself. "The week after Christmas is the busiest visiting time in the year. Why not be prepared?"

Why not indeed. James, 27, offers several tips gleaned during years of training at Scholera's College and the Culinary Institute in New York.

Getting as much done ahead as possible isn't as difficult as it sounds, he explains.

An easy trick to keep a tricky sauce, such as Bearnaise, hot, is using a thermos. Fill the thermos with hot water, empty it (making sure the inside is dry) and pour in the sauce. When you're ready to serve hours later, the sauce is hot, perfect, and you're free of last-minute worries.

Other tricks used by James includes setting the table the night before, particularly if you're working during the day; and storing a prepared salad in a rolled towel in the refrigerator crisper.

Store all cookies in airtight containers, he stresses.

"People who send cookies in shoeboxes are out of their minds," he says. Few cookies will retain their freshness out of airtight tins, he says.

KNOWING what to cook is as important as knowing how to cook it, he advises.

"Make sure you've made it before, and do what you're good at," he stresses. Tackling an unknown recipe for Christmas is asking for trouble. Try it ahead of time, he suggests.

That's an easy task for eager holiday cooks who've enrolled in James' cooking classes.

Eight classes in the art of baking and making a gingerbread house were sold out as early-birds eyed tradition this year.

The house is put together with meringue powder icing, which is totally edible, and gumdrop trees, and candy decoration enhance the house dripping with icing "snow."

This year James is adding tiny cars made of circus peanuts and lifesaver wheels and a skating pond to the extravaganza.

While the kids might want to nibble away, the architect may want to preserve the structure for years ahead, he warns.

Other instruction offered by the shop include classes in making bread dough ornaments, holiday entertaining, and holiday hor d'oeuvres and appetizers.

Last year the shop offered a total of 637 classes throughout the year, including children's cooking classes, and specialty classes arranged for private parties.

And James is preparing for another late-night rush before Christmas, as last-minute shoppers and the cook lacking the right utensil seek out his shop.

Planning to close at 3 p.m. last year, James didn't get home until 8 that evening. Since he plans to decorate the tree on Christmas Eve and serve a holiday meal for all the relatives Christmas Day, he plans to be prepared and advises the same.

(Continued on page 2B)

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