Farmington Observer

Monday, April 18, 1983 O&E

YMCA staff revs up for the summer

Olympic Week, Pirate Week and Acrospace Week are some of the choic-er campers will have to choose from in the Farmington YMCA's line-up of themes that are shaping up now for the

"The different hemes will give kide summer session. "The different hemes will give kide a chance to be a hobo (during Casey Jones Week) or go back to the days of Mark Twain (during Tom Sawyer-Becky Thatcher Week)," and Vic Krup-penbacher, the Ys youth director. "And the same themes that are car-ried out by the teens will be carried out by the three-year-old," said Dave Pot-tooff, the Y's physical education in-structor for youth. Camping for the very young was ini-tialed last year at the local Y, in part as had to working parents, and in part so the youngsters involved in the summer day-care program could take advantage of day camp activities.

"Most campers are returners and most start out young, but never before that young." Kruppenbachers aid. "Now we see the three-year-olds looking forward to being involved in more challenging activities the same as we see the 10- or 12-year-old looking forward to the day beil be doing bis first white water rafting."

PREREGISTRATION days for resi-dent camp, day camp precided camp, April 22-20 provided and approximately approximately approximately approximately have day will receive a free Y back to get ready for their chosen weak or approximately for their chosen weak or approximately approximately approximately approximately approximately weaks or the interstet of a camp that serve in on sailing or horzeback riding, a young child might be interstet of to Criticas Weak or Mystery Weak." "I got most of the questions last year from the parents who were going to PREREGISTRATION days for resi-

WHILE MAKING camp a fun expe-ipting. WHILE MAKING camp a fun expe-losephy that fun is a means to a learn-ing-experience and on several fronts. All of the specialized camps, as well as the various themes, are learning sec-ing-experience and on several fronts. The second to the specialized camps, as well as the various themes, are learning sec-tors are gareed for learning the second series are gareed for learning to get a leag with both peers and counselors, learning respect for oused! and the various do body. We put emphasis on learning to speak for yourself, lis-tening to others, no put emphasis on learning to speak for yourself, lis-tening to do ther, no put emphasis on a dure. "Kruppenbacher said. "Mather what makes our camps so unde." The what makes our camps so cannation." The budies, founded by the YMCA is funder of a camping becaus. "And the Y camps are still in the camp balloophy." he said.

leave their 31% year olds with us for the first time, and certainly, rightfully so," said Pothoff of the prereguization in-culries. The instructor of physical activities for youth said be sees an increasing the value 'of physical workouts for heir kids to connect watching TV and we'll keep right on adding pro-grams for those youngiters as long as there is a demand," Kruppenbacher and we'll keep right on adding pro-grams for those youngiters as long as there is a demand," Kruppenbacher did we'll start adding classes in schools and churches if we have to, the schools and churches five the have to, the built," be said of the Farmington Y built." Be said of the Farmingto

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Cook returns from Far East with new recipes

Ina Tchen has returned from her annual visit to Chips, but not with an album of photographs and bags of souverins. Instead, she returns with a notebook filled with recipes and suggestions for preparing Chinese cu-sine she'll share in Farmington Community Center Charge

sine she is near the second state of the secon Tchen was born and raised in China and is an authority on Chinese cuision. Her annual trips to the Far East bring back recipes that she has made fool-proof. The recipes are both easy to prepare and gatulying to the gournet. During her visits, she samples a variety of dishes and discusses their preparation with the country's leading chefs who specialize in all styles of Chinese foods. "My special emphasis on this trip was to gather ideas for simple quick one-dish meals for the busy family." Tchen said. "All these meals can be pre-pared ahead and even forcen for future use as an

family," Tchen said. "All these means can be pre-pared abcad and even forcen for future use as an entire meal or individual servings. Upon returning from Chana, Tchen must make subile changes using the ingredients available in the Detroit area. Her know-how is shared in class where students learn the basic techniques neces-sary for professional proparation of several types of Chinese diabes.

Tchen's basic level class begins at 7:30 p.m. Tuesday, April 19.

"MY CLASSES INCLUDE authentic recipes for mry LLASSES INCLUDE suthentic recipes for sours, main courses and desserts with an entire meal demonstrated at each of the three, 2% hour sessions. Students will receive recipes of these dish-es not often found in local Oriental restaurants, along with taste samples of each dish demonstrat-ed," she said.

along with taste samples of each disb demonstrat-ed(" she said. Tchen's philosophy is based on presenting a com-prehensive sequence in Chinese cuisine emphasi-ing the professional techniques that cannot be learned from a cookbook. "Students will find these techniques useful in all forms of cooking. The way you prepare the ingred-lents enhances the flavor and texture of vegetables and the tenderness of meat." Tchen has been teaching at the community cen-ter for 10 years, and her students run from the nov-lect to the professional chef. Her expertise is sought by cooking experts, and she has served as the Chi-ness representative for many benefit dinners orga-nized by Detrol's leading chefs. Also offered is a one-section "World of Wonton"

Also offered is a one-session "World of Wonton" workshop at 7:30 p.m. Tuesday, May 10, which show how to use wonton for soup, appelizer, macks and esserts with fast, fool-proof methods of preparation.

Registrations are taken in the community center, 24705 Farmington Road.

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Join us at the second of our School for Brides educational seminars. It's a chance for brides of all ages to get the expert home-making advice they've always wanted but didn't know who to ask. Our April seminars focus on The Marketplace. Leonard Sokol, our resident whiz at gadgetry and appliance know-how, shows how to stock the ideal kitchen and gives tips on how to make the latest innovations work for you. Tickets are 2.50 each and are available at Hudson's Bride's Registries, or call 223-1895 to make a reservation. Seminars include how-to's, door prizes, refreshments and most important, answers. Each is presented by Hudson's Bride's Registry in cooperation with our Registry's prestigious sponsors. Fairlane: Thurs., April 21, 6:30 p.m. Oakland Mall: Sat., April 23, 9 a.m.

Other forthcoming topics, times and places: May Tabletop Pontiac: Thursday, May 19, 6:30 p.m. Lakeside: Friday, May 20, 6:30 p.m. Westland, Saturday, May 21, 9 a.m.

June Modern Bride Northland: Saturday, June 25, 9 and 1 Magazine Northland: Sunday, June 26, 11:30 a.m.

Bed and Bath Oakland: Thursday, July 14, 6:30 p.m. July Lakeside: Saturday, July 16, 9 a.m.

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