

- **SYNCHRONIZED REVIEW**
Thursday and Friday, Aug. 25-26: "Synchronized Review," water show staged by 8-to-15-year-old members of Kendallwood Swim Club at 9 p.m. each night in the club's pool on the east side of Farmington Road, south of 15 Mile. Admission is 50 cents at the door.
- **MONTESSORI OPEN HOUSE**
Thursday, Aug. 25: Farmington Square Montessori Open House from 7-9 p.m. in its facilities in Salem United Church of Christ, 33424 Oakland. The private, non-profit preschool and kindergarten program is for children from 2½-6 years old.
- **MADONNA REGISTRATION**
Thursday, through Wednesday, Aug. 25-31: Registrations for the fall term at Madonna College taken from 8:30 a.m. to 4:30 p.m. weekdays in the registrar's office, on campus, 26600 Schoolcraft Road.
- **ODES A LA MODE**
Thursday, Aug. 25: "Odes A La Mode," subtitled "Something Cool and Refreshing Under a Hot Summer Sun," first exhibition of the works of ood-maker Trudy Blake in Farmington

- Branch Library, State and Liberty, remains through Aug. 31.
- **FAVORITE PET CONTEST**
Saturday, Aug. 27: All photos entered into Farmington Area Jaycette's "Favorite Pet Contest" are posted in Elias Brothers' Big Boy, Orchard Lake Road, north of 10 Mile. A donation to Oakland Humane Society buys one vote from 11 a.m. to 3 p.m.
- **FARMERS MARKET**
Saturday, Aug. 27: Farmers Market runs from 9 a.m. to 1 p.m. in Sanctuary Shops parking lot, in front of Lucy's Gift and Card Shop, 34631 Grand River, and returns each Saturday morning through Oct. 8.
- **BACK TO SCHOOL FASHIONS**
Saturday, Aug. 27: Back to School Fashion show begins at 2 p.m. in the Sears-Winkelman Court of Livonia Mall, Seven Mile and Middlebelt. No charge.
- **JOB SEEKERS SUPPORT**
Saturday, Aug. 27: Organizational meeting for Job Seekers Support Group to aid the unemployed white collar worker, from 9:30-11:30 a.m. in Bethle-

- hem Lutheran Church, 35300 Eight Mile. No charge, but organizers request before-hand registration by calling the church, 478-6320.
- **GERONTOLOGY WORKSHOP**
Tuesday and Wednesday, Aug. 30-31: Gerontology workshop tells of care and service alternatives for the aging, from 9 a.m. to 4 p.m. Tuesday and from 9 a.m. to noon Wednesday, in Madonna College, 36500 Schoolcraft, Livonia. Fee of \$6 includes materials and lunch. Registrations taken by calling the college, 591-5094.
- **ANTIQUE CAR FAMILY DAYS**
Saturday and Sunday, Sept. 3-4: Antique Car Family Days with restored autos, arts, crafts, music, food and entertainment for all ages from 9 a.m. to 6:30 p.m. each day on Madonna College campus, 36600 Schoolcraft. Admission is \$2 at the door. No charge for children under 12 years old.
- **AEROBICS**
Tuesday, Sept. 6: Aerobic classes begin at 5 p.m. Monday and Wednesdays and at 4 p.m. Tuesday and Thursday with options of two, three or four sessions a week in Botsford Hospital's Administration and Education Building, 28505 Grand River. Registration information given by calling 473-8090 between 8 a.m. and 5 p.m. weekdays.

Blue ribbon pie recipes shared

Area pie bakers who walked away from First United Methodist Church of Farmington's annual Pie Baking Contest with prize money and ribbons share the secret ingredients that proclaimed them winners.

Big winners for the day were Kathy Wik of Farmington Hills, who took a blue ribbon for her strawberry chiffon pie in the division for those under 18 years of age, and Sherry Imus, a Farmington resident, who won the blue ribbon in the senior division for her mandarin orange pie.

In the junior division, trailing Wik, were two Farmington residents. Debbie Fairchild took second prize for her chocolate silk mint pie and Heather Glenzie came in third with her raspberry pie.

In the senior division, Georgene Lane from Birmingham took the red ribbon for her strawberry-rhubarb pie. Margaret Cook of Farmington came in third for her blueberry pie.

Five judges were put to the task of rating the pie entries on appearance, crust, filling and taste.

¼ cup chilled whipping cream

Stir together ¼ cup sugar and the gelatin in saucepan; stir in strawberries. Cook over medium heat, stirring constantly, just until mixture boils. Place pan in bowl of ice water or chill in refrigerator, stirring occasionally, until mixture mounds slightly when dropped from spoon.

Beat egg whites and cream of tartar until foamy. Beat in ¼ cup sugar, one teaspoon at a time; continue beating until stiff and glossy. Do not under beat. Fold strawberries into meringue. In chilled bowl, beat cream until stiff, fold into strawberry meringue. Pipe into pie shell. Chill at least three hours or until set.

CHOCOLATE SILK MINT PIE

¼ cup margarine (softened)
¼ cup sugar
2 eggs
1½ square melted unsweetened chocolate
1 tsp. vanilla
1 graham cracker crust

Cream together margarine and sugar. Add eggs one at a time and beat. Add chocolate and vanilla and beat. Pour into graham cracker crust. Add just a hint of mint to the crust. Refrigerate.

MANDARIN ORANGE PIE

1 can Eagle Brand milk
1 can mandarin oranges, drained
19 oz. carton Cool Whip
¼ cup lemon juice (reconstituted)
¼ cup chopped walnuts

Mix milk and lemon juice together, then add oranges. Stir in Cool Whip and mix. Add filling to a cooled, baked pie crust. Top with Cool Whip. Garnish with a few orange slices.

STRAWBERRY-RHUBARB PIE

¼ cup rhubarb, cut up
¼ cup sliced strawberries
1½ cup sugar
¼ cup flour
3 tbsp margarine

Place cut-up rhubarb and strawberries on bottom crust. Mix sugar and flour and add to fruit and mix in slightly. Dot with margarine. Roll out top crust, cut in vents and place on filling. Turn top edge of crust under bottom edge and flute to prevent juices from escaping. Bake for 10 minutes in preheated 450° oven.

Reduce heat to 350° and bake for 35-40 minutes longer.

GEORGEN'S PIE CRUST

2 level cups Gold Medal Flour
½ cup plus 2 tablespoons Crisco
¼ teaspoon salt
¼ cup plus 2 tablespoons very cold water

Mix flour and salt together, cut in

Crisco with two knives until it resembles coarse corn meal. Add water slowly over top of mixture while bringing up from the bottom of bowl with a fork. Add only enough water to hold dough together. Cut dough in half. Roll out dough for bottom crust on a well-floured cloth using a cloth-covered, well-floured rolling pin, being sure not to stretch the dough.

Place crust in 10-inch pie pan and add 1½ teaspoon sugar and 1½ teaspoon flour and spread around. This will help to keep the crust from becoming soggy.

HONORABLE MENTIONS in the junior division of the contest went to Susan Imus of Farmington, June Farrell and Kristen Kietla, both of Farmington Hills.

Senior division entrants who were given honorable mention were Susan Latimer of Farmington Hills, Leslie King and Norma Eakes, both of Farmington.

Chairwoman for this year's contest was Margaret Trombley, who got assistance from Lou Carr and Beverly Ellis.

Prize money comes annually from Thayer-Rock Funeral Home and Heeney-Sundquist Funeral Home.

The panel of judges was made up of Kirk Schade, Fred Hughes, Debbi Rock, Alton Bennett and Loraine McClish.

Prep school registration taken Aug. 31

Registration for classes at St. Mary College, Orchard Lake, will be 9:11:30 a.m. and 1-6 p.m. Wednesday, Aug. 31. St. Mary College is at Commerce and Orchard Lake Road, Orchard Lake. For further information, call 682-1885.

Club calls mothers of twins

Farmington Area Mothers of Twins Club meets the third Thursday evening of each month. Members take turns hosting the group in their homes.

Membership is open to all women who have had a multiple birth. Information about the workings of the club and the site for the next meeting is available from DeeDee Adams, 477-9025.

Freelance writers get career guidance in classes, workshops

Classes and workshops in freelance article writing will be presented by The Writing Workshop in Ann Arbor, Rochester and Farmington Hills this fall.

A 10-week course in turning article ideas into newspaper and magazine pieces will begin in Ann Arbor Sept. 29 and end Dec. 8.

"Writing and Selling Freelance Articles" will teach students how to find a focus, do research and interviews, organize their material, approach editors, get paid and copyright their articles. Each participant will work on an article idea for submission to an editor. The course will meet 7:30-9:30 p.m. Thursdays.

A reading and criticism workshop for more advanced article writers will be given on five Wednesday evenings at three-week intervals beginning Sept. 14 in Ann Arbor. Students will learn how to strengthen their manuscripts to achieve greater success in the freelance field.

One-day intensive workshops on selling freelance articles are scheduled for Oct. 8 in Rochester, Nov. 5 in Farmington Hills and Dec. 3 in Ann Arbor.

STICKY DRAWERS can be made easier to open by applying candle wax or soap on drawer runners. Why store something you won't ever use? Sell it with an "Inventor & Eccentric Classified Ad."

In "Freelance Writing for Glory and Profit," participants will learn how to come up with article ideas, find a focus, locate the right markets and sell editors on their stories.

Each student will receive a packet of materials, including a local markets list and sample guidelines for writers.

Former students of instructor Joanne Paul have had articles accepted by the Ann Arbor News, Detroit Free Press, Detroit News, Monthly Detroit, Ford Times, Highlights for Children and Creative Crafts.

Her own work has appeared in dozens of newspapers and magazines, and she currently reviews books for the Detroit News, Baltimore Sun and Philadelphia Inquirer.

For information and registration details, call 663-9230.

Renaissance revisited

King Edward and Queen Katheryn greet visitors at the gates of the Michigan Renaissance Festival now through Sept. 25 in Colomiere Center, Clarkston. The festival recreates a 16th century village in the midst of a harvest celebration from 10 a.m. to 7 p.m. Saturdays and Sundays. Admission of \$8.75 buys entrance to travel through thatched-roofed crafts shops, timbered theatres, participation in Renaissance battles. Labor Day weekend events geared for children only.

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MEET CAROL JOHNSON

Henson-Kickernick specialist in after-surgery breast forms, here September 2, 10 a.m.-3 p.m. Carol Johnson understands your special concerns for feeling confident after a mastectomy. She will answer your questions, and introduce the amazing Henson-Kickernick breast prosthesis that resembles natural tissue in feel, weight and resiliency. Most importantly, it is comfortable to wear and adapts to your body temperature. If you prefer a private consultation, call 644-6900, extension 250.

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INVITATION

CALVIN KLEIN
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SHOW

Tuesday and Wednesday
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10:00 a.m. to 5:00 p.m.

Calvin Klein designs for you in the way that he does best, clothing that transcends time. Haberdashery sportive by day, sparkling at night. Perfection all the way...In design, fabric and workmanship. Because of his artistry, this collection is like no other.

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