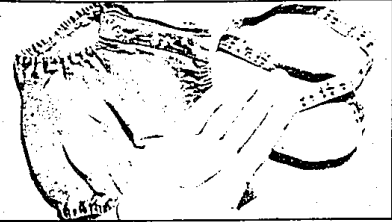


street seen

**Charlene Mitchell**



Street Seen reporter Charlene Mitchell welcomes comments and suggestions from readers. Write her in care of this newspaper, 36251 Schoolcraft, Livonia 48150, or call 591-2300, Ext. 313.



**Un-wet look**

Now even the diaper set can keep up with the latest look in fashion — the stone-washed or faded blue denim look. The diaper cover is of heavy blue jean material with pearl-button snaps. But to make sure that Precious Baby doesn't spend any unnecessary time in wet underpinnings, you simply insert the flat disc in the diaper area and when you hear music, it's time for a change. \$23 at Jacobson's.

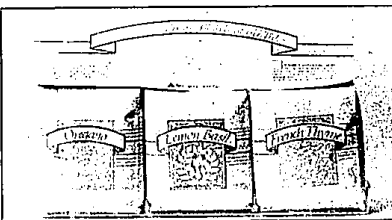
**Quackers for Ironwood**

These beautiful ironwood carvings are uniquely hand-crafted by the Seri Indians into the familiar animal forms that have given meaning and importance to their lives. Ironwood, which is very hard and extremely heavy, is specially selected for its beautiful grain and highly polished surface. Each carving is a one-of-a-kind collectible piece requiring six to eight hours of labor. Prices range from \$25 to \$60. Contact Cellar Services, 879-9117.



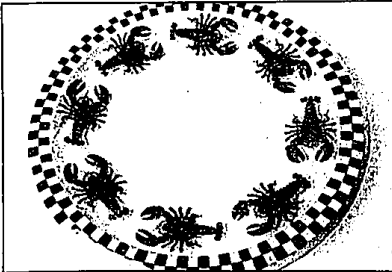
**Bingo nutts**

The message on the front of these novelty sweatshirts says it all. The shirts are high quality, made in the United States and one size fits most. They come in various motifs — all appropriate for bingo aficionados in red, white or royal blue. They are available at Advance Novelty, 12744 Inkster Road, Redford.



**Herbal delights**

Harvest fresh herbs from your own kitchen with this planter kit. Contains three seed packets of your garden favorites. Packaged in soft-pots, there are five ounces of each. The enriched growing mix is guaranteed to thrive on the window sill during the winter and, of course, can be moved outside in the spring. Herbs available include oregano, lemon basil, French thyme and several more. Just strip and use. \$14.95 at all Kitchen Glamour stores, Rochester, West Bloomfield and Redford.



**Snap it up**

A special plate for an extra special meal. This heavy fused glass plate is molded through an intricate process and consists of layers of glass with colored design inside. Black and white checkered rim adds pizzazz to the crustaceans. Small plate, \$56. Large 20-inch plate (shown), is \$148. Ilona and Gallery, Farmington Hills.

**STREET WISE**

**Brownie points**

The unusual combination of billboard art, classical music and brownie-tasting will make up an upcoming benefit for Children's Hospital of Michigan Billboards. Bach and Brownies is scheduled for 7:30 p.m. Friday at the Print Gallery in Southfield. There will be no admission charge.

The gallery poster exhibit will feature billboard-size art from Renior, Laurence, Ting and Thomas Hart Denton as well as original serigraphs by Spanish artist Josep Roca-Sastre. Local restaurants will provide complimentary brownies for munching, and a pianist will perform classical music. A team of celebrity judges, including WXYZ-TV's John Kelly and Marilyn Turner, will taste the brownies. A brownie cookbook featuring the restaurants' recipes will be available to buy, along with special aprons. Proceeds from the sale of gallery items, cookbooks and aprons that night will go to Children's Hospital.

(The Print Gallery, 29293 Northwestern, Southfield; for more information, call 356-5434.)

**Animal artistry**

Wildlife artist Rob Gwynn will conduct a wildlife illustration class at the Cranbrook Institute of Science in Bloomfield Hills. The class will be 7-9 p.m. Mondays, Nov. 9 through 20. The first three classes will be at the institute, with the final class at Gwynn's home.

Named Michigan Outdoor Artist of the Year in 1983, Gwynn has created magazine covers for Michigan Outdoors and Detroit Athletic Club magazines. The class is designed for intermediate- and advanced-level artists. The cost is \$55.

(Cranbrook Institute of Science, 500 Lone Pine Road, Bloomfield; for more information, call the institute at 645-3230.)

**Space odyssey**

Shuttle astronaut and space station program scientist Tony England will be featured at the fifth annual general meeting and space symposium of the Radio Amateur Satellite Corp. The symposium will be Friday, Saturday and Sunday at the Southfield Hilton. England will show a film of his 1985 flight in space and have an informal rap session starting at 6:30 p.m. Saturday. The American Gems, a Detroit-area pop music quartet specializing in space-related songs, will precede England at 5 p.m.

The symposium also will feature lectures, seminars, displays, exhibits, live demonstrations, a banquet and other activities. Members of the Radio Amateur Satellite Corp. include ham radio operators, model rocketers, astronauts, astronomers and scientists who actually plan and build sophisticated satellites in their basements and garages.

(Southfield Hilton, 17017 W. Nine Mile, west of Greenfield, Southfield; for more information, call 282-7256, 777-8524 or 477-3900.)

**Appetizing prospect**

Area chefs will whip up some culinary delights for the Appealing Appetizers and Divine Desserts benefit at Christ Church Cranbrook in Bloomfield Hills. A benefit for Cranbrook Hospice Care, the fund-raiser will be 7-9 p.m. Thursday. Admission is \$15 in advance, \$20 at the door.

(Christ Church Cranbrook, 470 Church, Bloomfield Hills; for more information, call Cranbrook Hospice Care at 644-6116.)

**Back to Bach**

Michigan's thumb region will come alive with the sounds of J.S. Bach when Cass City hosts its annual Village Bach Festival during Thanksgiving weekend (Nov. 27-29). Some 30 professional musicians will perform, some from as far away as Norway, under the baton of Don Th. Jaeger of the Northwood Orchestra and the Inland Empire Symphony of San Bernardino, Calif. The festival takes place in the 100-year-old gothic Presbyterian Church of Cass City. (Village Bach Festival, P.O. Box 27, Cass City 48726; for more information, call (517) 872-3465.)

**Blending in**

The president of Waring Products, Bruno Valbona, will demonstrate new products from his company at noon Tuesday at Hudson's at Twelve Oaks Mall in Novi. Valbona will be displaying products from Waring Professional, a new line of no-frills, commercial-grade appliances.

(Twelve Oaks Mall, 1566 at the Novi Round exit, Novi.)

Got something interesting in the works? Drop a line to Richard Lech, Street Wise, 36251 Schoolcraft, Livonia 48150.

**Downhill cinema**

The skiing film "Fire on Ice" will be shown in a benefit premiere screening at 8 p.m. Thursday at the AMC Maple 3 in Bloomfield Hills. The event, sponsored by Don Thomas Sportsmans, will benefit Detroit Ski Prix, the local fund-raising unit for the United States Ski Team. Tickets are \$25, which includes an afterglow at the theater.

(AMC Maple 3, Maple Road (15 Mile), one block west of Telegraph, Bloomfield Hills; for more information, call Don Thomas Sportsmans at 626-9000.)

**Tongues in check**

If you want to get along in a foreign country you've got to know the lingo. But if Ludwig Zamenhof had his way the language barrier would be nothing to speak of. Zamenhof, a Polish doctor, invented the international language Esperanto. Here it is a century later, and it still hasn't quite caught on, but its adherents are still trying.

A beginner's class in Esperanto will be offered 7-10 p.m. Friday, Nov. 13, and 9 a.m. to 4 p.m. Saturday, Nov. 14, at Northwest Unitarian-Universalist Church in Southfield. The class is sponsored by the Southfield-based Esperanto Society of Michigan. There is a \$25 fee, which includes lunch.

(Northwest U.C. Church, Southfield; for more information, call 678-0506.)

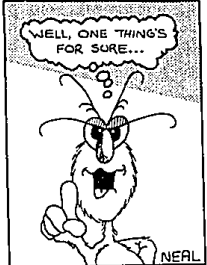
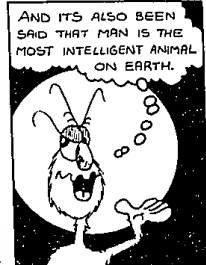
**Shaw business**

Jerome Killy's "Dear Liar," a dramatization of the stormy romance between George Bernard Shaw and Mrs. Patrick Campbell, will have its Michigan premiere at 8 p.m. Thursday at Meadow Brook Theatre. The play will run through Sunday, Nov. 29, at the theater.

Donald Springton, whose film credits include the role of Diane Keaton's father in "Annie Hall," will portray Shaw. Detroit actress Juliet Randall will take the role of Mrs. Campbell. Directing the play will be playwright, actor and director Charles Nolte. Tickets are \$12-\$19. (Meadow Brook Theatre, Oakland University, Rochester Hills; for more information, call the box office at 377-5300.)

**Grumblecord**

by Neal Levin



**Game plan offers some wild recipes**

**Warm pheasant salad 'Genesee'**

From Chef Michael Hall, Guest Quarters Hotel, Troy.

- Dressing — 4-6 servings
- 1 cup hazelnut oil
- 1 1/2 cup balsamic vinegar
- 1 1/2 cup sherry
- 1 1/2 cup raisins
- 1 1/2 medium red onion, finely minced
- 3 each orange zest and juice
- 1 1/2 cup honey
- 3 1/2 cup hazelnuts or filberts crushed

Saute onion in 1 tablespoon of hazelnut oil. Add vinegar, sherry, honey and orange juice. Bring to a boil and simmer 10 minutes. Add raisins, zest and rest of oil. Remove from heat and keep warm.

To Assemble Salad: Pheasant Breast (1 1/4 each serving)

Boneless with skin and membranes removed. Season with kosher salt, white pepper. Sauté breast in 1 tablespoon olive oil. Cook gently on medium heat until pheasant is just "pink." Thinly slice and arrange meat on leafy greens such as spinach, bibb lettuce or escarole. Garnish with halved cranberries and sprinkle with sugar and brandy. Peel and slice fresh oranges and pour warm dressing over and sprinkle all with crushed hazelnuts.

**Braised Wild Boar Leg**

From chef Milos Chelkva of the Golden Mushroom.

- 6-8 lbs. trimmed meat
- Marinade:
  - 1 heaping tbsp. garlic
  - 1 1/2 cup lemon juice
  - 1 1/2 cup olive oil
  - 8 bay leaves
  - 1 large pinch thyme

- 20 juniper berries
- 10 allspice berries
- 2 tbsp. black peppercorns
- 1 branch celery, sliced
- 1 small carrot, sliced
- 1 1/2 medium onion, sliced
- 1 parsnip root, sliced

- salt
- 1 1/2 cup bacon fat
- 1 cup ruby port wine
- 2 cup brown pork or veal stock
- 2 strips lemon zest
- 2 strips orange zest
- 1 1/2 cup sweet vermouth
- 4 tsp. arrowroot
- 1 oz. dard rum
- 1 oz. creme de cassis
- 3 1/2 cup unsalted butter, raw
- 2 cups dried fruit: prunes, apricots, cherries, raisins plumped in 1 cup port wine

Bone a leg of wild boar, trim excess fat and sinew off, cut meat into suitable chunks and tie with a string. Rub meat with garlic, lemon juice and oil. Mix spices and vegetables place a layer of them on the bottom

of a stainless or plastic container, place meat in and cover with remaining vegetables. Seal tightly, refrigerate. Marinate 3 days or so, turning over daily.

To cook: Clean garnish off meat. Season meat with salt. Preheat a skillet and bacon fat. Brown meat on all sides, transfer to a braising pan. Add marinade vegetables to skillet and also brown slightly. Squash pan with 1 cup port wine and the stock. Bring to a boil, pour everything over meat, cover, place in 300F oven and braise, turning occasionally, till tender (about 3 1/4 to 4 1/4 hours).

Sauce: Transfer meat to another dish, cover and keep warm. Strain remaining juices into a sauce pan (do not use aluminum at any time). If necessary, reduce to 3 cups. Add zest. Bring to a simmer. Mix arrowroot and vermouth in a bowl. Strain through cheesecloth. Whip in butter, add rum and cassis. Add plumped and cut fruit. Taste and correct if necessary.

To serve: Slice meat, arrange on plates, spoon sauce with fruit over.

☉ Twice a week is better ☉ Twice a week is better ☉

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