

Blue ribbon winners share their recipes

Marge Cook and Timothy Latimer were the blue ribbon winners in the Founders Festival Pie Baking Contest, one of the oldest continuing events in the festival. The contest is sponsored by the congregation of First United Methodist Church of Farmington.

The format has remained the

same. As soon as the judging is completed, the sign that reads "Ice Cream Social" goes up in front of the church and the pie entries are ready to be cut and served with ice cream to festival goers.

Tradition held this year as in the past. The pies with the blue ribbons were the first to go, and the winners

offered to share their prize-winning recipes.

Cook said she couldn't remember how many years she has entered or how many times she had won the second or third prize, or an honorable mention. It was her Toasted Coconut Cream Pie that won top honors this year in the Senior Division of the judging.

Latimer, 8, took the top honors in the Junior Division for pie bakers under 17 years. He is the son of Mr. and Mrs. Dick Latimer of Farmington and one of the youngest contenders to ever enter the contest.

The student at Beechview Elementary School won with his Lemon Meringue Pie.

He said the recipe was easy enough, but "there was an awful lot of stirring."

Following Cook in the Senior Division of Judging were Laura Woodruff and Nancy Imus. Both baked apple pies.

Other winners in the Junior Division were Tim Latimer's older brother Dan, who took second prize for his Tollhouse Pie. John Wik, 12, took third for his strawberry pie.

TOASTED COCONUT CREAM PIE

4 eggs, separated 5 tablespoons sugar ½ cup milk 1 envelope unflavored gelatin 2 teaspoons vanilla ¼ teaspoon salt ¼ teaspoon cream of tartar 3 tablespoons sugar 2 cups whipping cream 4 tablespoons cognac or 4 tablespoons peach schnapps (Cook used schnapps) 1 baked 10-inch pie crust 2 teaspoons apricot glaze (see recipe below) 1 ½ cups finely shredded fresh coconut

APRICOT GLAZE

1 11-ounce jar apricot preserves 4 tablespoons apricot brandy or 4 tablespoons orange liqueur Combine the two ingredients in a blender or food processor and puree until liquefied. Store in jar in the refrigerator.

Place egg yolks and sugar in top of double boiler. Beat with electric hand mixer or whisk until lemon colored over simmering water. To avoid curdled yolks, water should not touch the upper section of the double boiler. Cook 5 minutes, stirring constantly. Add milk and gelatin. Stir until

gelatin is completely dissolved. Remove from heat, pour into large bowl, add vanilla. Allow to cool.

Beat egg whites until foamy, add salt and cream of tartar. Continue beating until soft peaks form. Add sugar, 1 tablespoon at a time, and continue beating until peaks are stiff and shiny. Fold into yolk mixture.

Whip cream until soft peaks form, add cognac or schnapps and beat until stiff. Fold into egg mixture.

Paint baked pastry shell with apricot glaze, spoon in filling. Refrigerate until firm.

Preheat oven to 350 deg. Spread coconut on cookie sheet, bake 5-6 minutes or until lightly browned. Stir often to prevent uneven browning. Sprinkle over pie.

LEMON MERINGUE PIE

For the filling: 1 baked 9 inch pie shell 2 slightly beaten egg yolks 1 ½ cup cold water 1 package Shirliff Lemon Pie Filling 2 cups boiling water 1 tablespoon butter

For the meringue: ¼ cup Egg White Stabilizer ½ cup water 3 or 4 egg whites, depending on size of the egg ¼ cup sugar

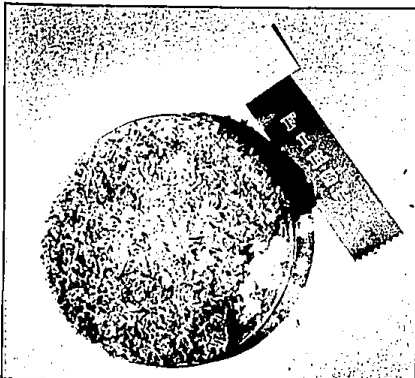
For the filling mix beaten egg yolks and cold water with the package of Shirliff Lemon Pie Filling. Add 2 cups of boiling water and cook over medium heat stirring constantly until very thick and boiling with bubbles breaking the surface. This must be stirred constantly or it will burn.

Remove from heat and add butter. Stir and cool at least 5 minutes. Then pour into shell.

For the meringue put the stabilizer in a bowl. Add cold water and stir until smooth. Let stand about 10 minutes. Meanwhile, beat egg whites to a good foam. Add slowly to the stabilizer paste and continue whipping with a big mixer. This will take at least 5 minutes.

Slowly add the sugar. Whip to very stiff peaks, another 5-10 minutes. Pipe on top of pie sealing edges. Bake at 350 degrees until golden on top, about 8 minutes, but watch it closely.

Cool, then refrigerate. Note: For a very tart lemon taste, add a bit of lemon rind to the filling. Shirliff Lemon Pie Filling is a Canadian product and is not sold in the U.S. Sue Latimer, Tim Latimer's mother, purchased the filling in Windsor.



Marge Cook's Toasted Coconut Pie is cut for sampling by the judges and wins the blue ribbon.

Longevity center

Continued from Page 1

the ingredients are," he said. Kozora says that what he hopes to accomplish at the new clinic is the prevention of illness.

"Most of us run around in circles in the gray zone, believing we feel all right, but in reality we're not feeling super," he said. "With proper diet, stress reduction techniques and exercises, we can all feel great. I want to be able to practice these simple things at the new clinic."

In addition to the special services, Kozora will offer ultrasound, mammography, a dual photon scanner which is an accurate machine used

for checking for spine and hip bones, estrogen treatments, weight reduction programs and EKG testing.

THE 2,000-square-foot office will have several examining rooms in addition to its many services.

Kozora holds appointments with several Michigan hospitals and is an appointed member of the attending staff at Providence Hospital, Southfield, and an associate attending staff at William Beaumont Hospital, Royal Oak.

He is also a member of the courtesy staff at Henry Ford Hospital in West Bloomfield.



Christina Davis



Eric Rosenthal



Christy Hicks



Jana Jensen

DAR awards American history medals

Quakertown Chapter Daughters of the American Revolution has awarded the American History medals to four area high school students. The students were chosen to receive the award based on the number of American history classes they had taken, their grades and their interest in American history.

The 1988 winners are Christina Davis from Mercy High School, Eric

Rosenthal from Harrison High School, Christy Hicks from North Farmington High School and Jana Jensen from Farmington High School.

Davis was accepted at the University of Michigan, Michigan State University and Georgetown University's school of foreign service but will enter Wellesley College in Massachusetts where she will study international relations. After that she will attend law school.

Rosenthal will enter the University of Michigan this fall to pursue his goal of becoming a history teacher.

Hicks created and produced two series for TV-10 at North Farmington. She used the interview format for "Historically Speaking." "Michigan Minute" was a series of 60-second tributes to Michigan's Sequences.

Jensen has taken just about every history class offered at Farmington High. She received a grade of 4 on her final American History test that she is sure will give her a great deal of credit at Miami University where she'll begin classes this fall.

Greeks begin fast

On Aug. 1, Orthodox Christians the world over, including those who attend services at Holy Cross Greek Orthodox Church in Farmington Hills, will begin a two-week period of fasting which will culminate on Monday, Aug. 15, the Feast of the Assumption of the Blessed Virgin Mary.

Although the bodily Assumption of

the Blessed Virgin Mary into heaven has never been stated as doctrine in the Greek Orthodox Church, the tradition is firmly rooted in the conscience of Orthodox Christians everywhere.

During the fast the office of supplication, "Paraclesis," will be sung every Monday and Wednesday evening at 7:30 p.m. and confessions will be heard after these services.

The first 15 days of August are set aside each year by the Orthodox Church for religious reflections.

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