

Dad gets just desserts to celebrate his day

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Holiday Rum Mocha, all baked in an exclusive golden-walnut crust. A traditional-style cheesecake is offered as an option to any of the 12 gourmet flavors.

"The recipes are a combination of mine and my sister's," she said. "We don't use any plain crusts, such as shortbread or graham crackers. I have a hard time even eating that type now."

The crust varies with either almonds, chocolate, pecans or walnuts, depending on the particular flavor. "To me the crust really sets off the cake," she said.

You can opt to send either one cheesecake on a one-time basis or sign up for a membership. Seventy percent of the business is one-time orders, according to Sheridan.

"Membership-wise there are people who will enroll friends, relatives or themselves into the club," she said.

Prices are as follows: a single order, which is 10 servings, 2 pounds 8 ounces, \$21.95; 18 servings, 3 pounds 8 ounces, \$27.95; three-month club, \$61.50; five-month club, \$102.50; eight-month club, \$161.50; 12-month club, \$234.50, and six-month club (bi-monthly), \$124.50. All prices include delivery except for air shipments.

WHEN ASKED how quickly their idea took off, Sheridan said, "It took off almost immediately because it's so different. People get tired of buying the same gifts over and over again. Our idea is fresh, delicious and unique. Cheesecakes have become so popular that some people even order them for weddings and other special occasions."

"We've grown by word of mouth, and through recommendations by numerous Chamber of Commerce," she said. "Over 30 percent of our accounts are commercial accounts."

Many of the Gourmet Cheesecake Club's scrumptious cheesecakes make their way from coast to coast. "One out of every four travels out of state." Large numbers also are sent to parents in Florida and California.

"I had a customer who enjoyed the cheesecake that she received so much that she signed up for a 12-month membership," she said. "For us that's the ultimate compliment."

"In our opinion, a cheesecake is a lot better than another old tie, and if you're watching your weight these are quality calories," she said.

Mail orders for Father's Day cheesecakes need to be placed by noon Wednesday for out-of-state orders and no later than Thursday (June 15) at noon for local orders. The Gourmet Cheesecake Club can be reached by calling 553-2883.

A favorite on picnics

Here's a recipe for potato salad from the article "Picnics Past" in the June issue of Gourmet magazine.

OCOOE POTATO SALAD
1 tablespoon English-style dry mustard
1/2 cup cider vinegar
1/2 cup firmly packed light brown sugar
1 teaspoon celery seeds
5 pounds potatoes, cooked, peeled, and mashed without butter or milk
3 hard-boiled large eggs, chopped fine
1 cup finely chopped celery
1/2 cup drained pickle relish, or to taste
1/4 cup finely chopped drained pimento
1/4 cup finely chopped scallion
watercress for garnish if desired

Garnish the salad with the watercress. Makes about 10 cups, serving 8.

"In a small bowl whisk together the mustard, the vinegar, the brown sugar, the celery seeds, and salt and pepper to taste until the dressing is combined well. In a large bowl combine the potatoes, the eggs, the celery, the relish, the pimento, the scallion and the dressing, stir the salad until it is combined well, and chill it covered, until it is cold. Garnish the salad with the watercress. Makes about 10 cups, serving 8."



Sisters Marian Sheridan (left) and Linda Ozog originated the idea for the Gourmet Cheesecake Club four years ago.

Proprietors of the Gourmet Cheesecake Club in Farmington Hills share these recipes, which are flavors not included among the 13 cheesecakes they offer customers.

PEACHES AND CREAM CHEESECAKE

2 pounds cream cheese
1 1/4 cups granulated sugar
4 large eggs — lightly beaten
1/4 cup heavy cream
1 teaspoon vanilla extract
1 cup fresh peaches pureed with 1 tablespoon sugar for 20 seconds in blender

Preheat oven to 300 degrees. Beat cream cheese and sugar until smooth. Add eggs and vanilla, beat until well mixed. Pour into prepared crust. Swirl pureed peaches through cream cheese mixture. Bake 1 hour and 35 minutes. Turn off oven and

leave cake in for another hour. Cool on rack to room temperature, then chill. Garnish with thin slices of canned peaches.

Crust
(8-inch springform pan)
1 1/4 cups flour
1/4 cup sugar
1 egg yolk — slightly beaten
1/2 cup butter

Chill, press in pan with spoon on bottom and 1/4 inch up the sides.

CHOCOLATE-CROWNED LEMON CHEESECAKE

1 1/4 pounds cream cheese
3/4 cup sugar
3 large eggs slightly beaten, one at a time

1 teaspoon lemon extract
2 teaspoons grated lemon rind

Preheat oven to 450 degrees. Beat cream cheese and sugar until light and fluffy. Add eggs. Add lemon rind, and extract and mix. Pour into a prepared crust. Bake 15 minutes at 450 degrees. Reduce to 350 degrees, bake 45 minutes, cool to room temperature, then chill. Garnish with semi-sweet chocolate swirls.

Crust
1 cup chocolate wafers — crushed
2 1/2 tablespoons melted butter

Press in bottom and just up the sides of a 9-inch springform pan, using spoon. Chill pan until filled.

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