

Cookies traveled road to success

Continued from Page 1

"While none of the cookies have personalities," she said. "The longer they sit, the better they are."
 "Mandelbread is best when it's seven to 10 days old, and shortbread will keep for weeks in an airtight container. Madison's brother has been testing the cookies' luscious lifespan to see how long he can savor the flavor.
 "He has a package that's eight

months old, and says they're just as good, if not better, than the day I gave them to him," she said.

GIVING PEOPLE pleasure through baking is the most satisfying part of Madison's new career.
 "People will say, 'Oh, mandelbread — my mom used to make it,' or, 'I make it myself,'" she said. "Their recipe is always the best. Then they taste mine, and they buy a package."

Lightly flour hands. Divide dough into four parts and shape each piece into flat loaves about 2 inches wide and 3/4-inch high. Sprinkle generously with cinnamon and sugar. Bake 20 minutes.
 Cut each loaf diagonally in 1/4-inch slices. Turn slices cut side up and bake until toasted, about 15 minutes more.

BUTTER PECAN SHORTBREAD
 The Culinary Arts Institute Cook-book

1 cup butter
 3/4 cup firmly packed light brown sugar
 2 1/2 cups all-purpose flour
 1/2 cup finely chopped pecans

To prepare shortbread, beat butter until softened; add brown sugar gradually, beating until fluffy. Add flour gradually, beating until well blended. Mix in pecans. Chill dough until easy to handle. On a lightly floured surface, pat and roll dough into a 14-by-10-inch rectangle about 1/4-inch thick. Cut dough into 24 squares. Divide each square into 4 triangles. Transfer triangles to ungreased cookie sheets. Bake at 300 degrees 18-20 minutes, or until lightly browned. Remove to wire racks to cool.

EVIE MADISON'S MANDELBREAD WITH CHOCOLATE CHIPS
 2 cups flour
 2 teaspoons baking powder
 1/2 teaspoon salt
 1 cup plus 1 tablespoon oil
 1 cup sugar
 2 eggs
 1 cup chopped pecans
 4 ounces chocolate chips
 Cinnamon and sugar for top

Heat oven to 375 degrees. Grease 2 baking sheets. Mix flour, baking powder and salt in medium bowl. Beat oil, sugar and eggs in large bowl. Gradually add 2 cups flour mixture, beating constantly. Fold in pecans and chocolate chips. Add the rest of the flour and mix well.

Recipes for bird and more

Continued from Page 2

8 lbs celery diced
 4 MacIntosh apples, diced
 1/2 pound melted butter
 2 tablespoons poultry seasoning
 turkey giblets, liver, kidney, gizzard
 1/2 cup giblet stock

Take the liver, kidney, neck, gizzard and heart and wash well. Place in a pan with 1/2 pound of the mirepoix and cover with water. Bring to a simmer and cook until giblets are well done. Remove giblets and chill. Discard remaining innards and strain stock, then reduce to 1/2 cup and adjust seasonings.

Dice bread to 1/2-inch cubes, add onion, apples, melted butter and stock. Toss. Dice giblets and add to stuffing with poultry seasoning.

Stuff the bird, rub exterior with butter and place in a roasting pan with remaining mirepoix. Bake at 400 degrees for 30 minutes, reduce to 325 and add water to pan. Cook until internal temperature of 160 is reached. Generally, allow 15 minutes per pound to roast turkey. Baste bird frequently with pan juices.

When done, allow turkey to rest 30 minutes before carving. To make gravy, strain pan drippings and thicken with a roux. Place over heat, stirring constantly, then strain.

PUMPKIN CHEESECAKE
 Graham-Cracker Crust
 For each cake mix together:
 1 cup graham cracker crumbs
 2 ounces sugar
 2 ounces unsalted butter
 After mixture is blended, pat into an 8-inch springform pan until bottom and sides are covered. Refrigerate until filling is ready.
 To make marzipan pumpkins: (about 16-20 mini-pumpkins)

Mix together 1 pound almond paste and 12 ounces powdered sugar in food processor. In a separate bowl mix together 6 ounces powdered sugar, enough hot water to make a paste and 3 drops of orange food coloring. Mix with almond paste mixture and knead until the dough is even and uniform in color. Shape into logs, wrap with cellophane and refrigerate for a few hours. To shape pumpkins, break off a piece of marzipan to resemble the size of a walnut. Shape into pumpkin and score the top of each with a small paring knife. Decorate with a tiny piece of parsley just before serving. Set about 8-10 small pumpkins along the edge of the cheesecake.

Pumpkin Cheesecake
 2 cups sugar
 1 1/2 cup canned plain pumpkin
 6 egg yolks
 2 teaspoons ground cinnamon
 1 teaspoon ginger
 1 teaspoon ground mace
 1 teaspoon salt
 Mix together above ingredients and set aside.

3 pounds cream cheese
 1/2 cup sugar
 4 egg yolks
 3 whole eggs
 1/4 cup whipping cream
 2 teaspoons cornstarch
 1 teaspoon lemon juice
 1/4 teaspoon orange juice
 1/4 ounce Kahlua
 Soften cream cheese and mix all ingredients together, except eggs, in an electric mixer. Add eggs and blend well. Fold in pumpkin mixture, stirring well. Gently pour into prepared springform pans and bake in a preheated oven for 1 hour at 300 degrees, then for 30 minutes longer at 350 degrees. When done, remove to a rack to cool. Refrigerate 8-8 hours before serving. Decorate with piped whipped cream flowers and/or marzipan pumpkins.

Take care with holiday turkey

By Lois Thielcke
 special writer

Whether you buy a frozen bird or a fresh one, proper storage temperature is a must. Buy fresh birds one to two days before the holiday and store in the refrigerator. Store frozen birds in the freezer and thaw in the refrigerator. Remember, it can take up to four or five days to thaw a 20-24 pound bird.

If you plan to stuff your turkey, prepare ingredients the night before. Store dry ingredients together at room temperature. Perishable ingredients such as butter, celery and oysters, need to be stored in the refrigerator. Safer yet is to put the dressing in a separate bowl to base. In the morning, stuff the turkey immediately before cooking. Do not stuff the turkey the night before; you create a warm, incubator-like condition deep in the cavity of the turkey where microorganisms can multiply quickly.

TURKEY SHOULD BE cooked at 325-350 degrees to ensure that the meat (and stuffing) are cooked quickly enough to an internal temperature high enough to stop multiplication of microorganisms that can cause food-borne illness. A whole turkey is done when the temperature in the inner thigh reaches 180-185 degrees. The stuffing temperature should reach 165 degrees.

Hot foods — including the turkey, dressing, gravy and other dinner items — should be held at 140 degrees or higher before serving. After the meal is completed, quickly refrigerate or freeze leftovers. Use the refrigerated turkey in two-four days, stuffing in one-two days.

Eggnog is a very popular holiday drink, but homemade eggnog made with raw eggs is a potential source

of Salmonella. Salmonella is the bacteria often found in raw or undercooked foods, such as poultry, eggs, meat or unpasteurized milk.

SALMONELLA CAN only be destroyed by heat. We do not recommend the consumption of any raw egg product because of possible Salmonella food poisoning. Eliminate runny fried eggs, Caesar salad dressing made with raw egg or uncooked hollandaise sauce, plus any other product or recipe where the egg is served raw.

Instead of making your own eggnog, it is safer to buy a commercial eggnog sold in a grocery store. This product has been pasteurized and is safe to consume without concern of Salmonella as long as the product is handled properly. Store at

40 degrees or colder prior to serving. If you insist on making your own, use a pasteurized egg substitute. These products are made of egg white and a large number of additives, but the key is pasteurized.

If you have further questions on food or food safety, call the Oakland County Food and Nutrition Hotline, 858-0904.

FLASH FLASH FLASH FLASH

GOOD TIME. GREAT TASTE™



McDonald's® Restaurants, operated by the Granader Family, present the following coupons for your dinner pleasure, after 4:00 p.m.

VALID UNTIL NOVEMBER 30, 1989

BIG MAC® After 4 p.m.

Present this coupon and get a BIG MAC® for only 99¢ plus tax. Limit one coupon per customer or per visit. Please present coupon when ordering. Not valid with any other offer. Cash value 1/20 of 1 cent.

VALID UNTIL NOVEMBER 30, 1989

BIG MAC® After 4 p.m.

Present this coupon and get a BIG MAC® for only 99¢ plus tax. Limit one coupon per customer or per visit. Please present coupon when ordering. Not valid with any other offer. Cash value 1/20 of 1 cent.

Good only at Southfield McDonald's®
 21366 W. 8 Mile Rd. Southfield

Good only at Southfield McDonald's®
 21366 W. 8 Mile Rd. Southfield



ORCHARD-10 IGA
24065 ORCHARD LAKE RD.
 Mon. thru Sat. 8-9; Sun. 9-5
 We Feature Western Beef

CLIP THIS COUPON

QUANTITY RIGHTS LIMITED • NOT RESPONSIBLE FOR ERRORS IN PRINTING

AT IGA

I GET ATTENTION!

IGA Table King Turkey With Coupon

59¢ lb.

Fame or Norbest Turkey 79¢ lb.

IGA HOLIDAY RITE Country Day Fresh Turkeys

\$1.09 lb. ANY SIZE

Get Your Order In Early

IGA Tableterite Hamburger from Ground Chuck

\$1.39 lb.

Save 50¢ lb.

PRODUCE

California Premium **Crisp Celery**

68¢

Fresh Florida Green Onions or Radishes Each 39¢

Florida Pink Seedless Grapefruit 3 for 99¢

FARMER PEET LINK PORK SAUSAGE

IGA Tableterite Homemade Bulk Pork Sausage

\$1.59 lb.

Save 30¢ lb.

IGA Tableterite Skinless, Boneless Chicken Breast

\$2.59 lb.

Save 40¢ lb.

BAKERY

King Size Lumberjack Bread

99¢

24 oz.

GROCERY

Bruce's Cut Yams

77¢

40 oz.

FROZEN

Regular or Extra Creamy Birds Eye Cool Whip

85¢

8 oz.

DAIRY

Regular or Light Kraft Philadelphia Cream Cheese

85¢

8 oz.

Libby's Pumpkin

89¢

29 oz.

PEPSI

Pepsi Cola, Diet & Regular, Caffeine Free, Pepsi Free, Vernors or Mountain Dew

8 Pak 1/2 Liter **\$1.99** Plus Deposit

VEGETABLES

20 oz. Sliced, Chunk or Crushed - Juice Packed Liberty Gold Pineapple

59¢

3 Inch/26 oz. Chef Pie

Pumpkin Pie \$1.49

VERNORS

2 Litre Bottle

\$1.19

+ DEP.

FREE

When you buy one at regular price. Limit 1 Free per coupon. Limit 1 coupon per family. Good Nov. 20, 1989. Cash value 1/20 of 1 cent.

Free

3 oz. Assorted Flavors **Jell-O® Gelatin**

FREE

When you buy one at regular price. Limit 1 Free per coupon. Limit 1 coupon per family. Good Nov. 20, 1989. Cash value 1/20 of 1 cent.

Free

Standard 12 Inch/25 Ft. Roll **Aluminum Foil**

FREE

When you buy one at regular price. Limit 1 Free per coupon. Limit 1 coupon per family. Good Nov. 20, 1989. Cash value 1/20 of 1 cent.

Free

21 oz. Musselman's **Cherry Pie Filling**

FREE

When you buy one at regular price. Limit 1 Free per coupon. Limit 1 coupon per family. Good Nov. 20, 1989. Cash value 1/20 of 1 cent.

Free

12 Ct. Pkg. Oven Gio **Brown & Serve Rolls**