

Candy Man gives out some of his recipes

Continued from Page 1

Makes approximately 1-1 1/4 pounds.

2 tablespoons white Karo syrup
6 ounces Nestle's seal-sweet choc-
olate
1 cup sugar
2 tablespoons water
1 1/4 cups chopped almonds

FUDGE
1 1/2 cups sugar
2 teaspoons cocoa
Pinch of salt
1/2 cup evaporated milk
1 1/4 cups small marshmallows
1 1/4 cups chocolate bits

In a heavy saucepan, mix sugar, cocoa and salt. Place on low heat and slowly add milk. Cook until boiling, about 5 minutes. Stir constantly. Take off stove and add small marshmallows and chocolate bits. Stir until dissolved. If desired, add vanilla and nuts.

Melt butter over medium heat in a heavy saucepan. Add remaining ingredients, except chocolate, and stir constantly, until candy thermometer reaches crack stage at 300 degrees. Remove from heat and stir in almonds.
Pour onto a greased cookie sheet and spread as evenly as possible. Toss chocolate chips over the mixture and spread evenly when melted.

MOCHA FUDGE

2 tablespoons butter
1/2 cup evaporated milk
1 1/2 cups sugar
1/2 teaspoon salt
2 cups small marshmallows
One 6-ounce package chocolate morsels
1/2 cup butterscotch morsels
1 tablespoon instant coffee
1/2 cup chopped nuts

Combine butter, milk, sugar and salt in heavy saucepan. Bring to boil over medium heat. Boil 5 minutes, stirring constantly. Remove from heat. Add marshmallows, chocolate and butterscotch morsels, coffee and chopped nuts. Stir until marsh-

mallows melt. Pour into an 8-inch pan. Cool and cut.

APRICOT BARS

1/2 cup sugar
1 cup flour
1/2 cup butter

Cream sugar, flour and butter. Press firmly into a well-greased 8-inch pan. Bake in oven at 350 degrees for 15 minutes.

Filling
1/2 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup brown sugar

2 eggs
1/2 teaspoon brandy or rum
1/2 cup chopped nuts
1/2 cup dried apricots, cooked in water for 10 minutes, cooled, drained and chopped
1/2 cup brown sugar
1 egg yolk
1/2 teaspoon vanilla
1 cup sifted flour
1/2 teaspoon salt

Sift together flour, baking powder and salt. In separate bowl, beat sugar and eggs until fluffy. Blend in dry ingredients. Add brandy or rum and nuts. Blend together. Add chopped apricots. Spread over baked layer and return to oven for 30 minutes. Cool in pan and cut into bars.

THUMBPRINT COOKIES
1/2 cup soft shortening or 1 1/2 cup each shortening and butter

Cream shortening and brown sugar. Add yolk and vanilla and mix well. Add dry ingredients. Roll into 1-inch balls. Dip in slightly beaten egg white. Roll in finely chopped nuts. Place 1-inch apart on un-greased baking sheet. Bake 5 minutes at 375 degrees. Remove from oven and quickly press thumbprint gently on top of each cookie. Return to oven and bake 8 minutes longer. Cool. Place candied cherry in center of each cookie.

Ridley's partners find a winner in their muffin edges

Continued from Page 1

and a variety of yeast breads, they provide hot home-made soups, tuna-melt (and other) lunch muffins, authentic scones ("We get every Englishman for miles around," Ridley says) and croissants. They sell ground-up muffin chips to use for crumb pie crusts. Croissants made from the ends of breads come encased in elegant gold-labeled bags designed by Ridley.

"They even developed a 'fruitcake-hater's fruitcake,'" at the request of Jacob's aunt, who hates fruitcake.

"We took out all the green stuff," says Jacobs. "And added dried apricots, Michigan cranberries and cher-

ries, raisins, pecans, walnuts, and orange liqueur and brandy. People adore it. We can't keep it on the shelf."

But the wisest thing they did was put in four tables and chairs where their neighbors can come and sit and read or schmooze. On a crisp morning recently, there was a mother with two small children, a couple of businessmen having a "power breakfast" and a lone person with a thick novel.

THE COUSINS are like family to all. They notice the young mother's new haircut, comment on the book

that the customer is reading, and promise another that they will have cherry chocolate chunk muffins next week (the selections change every week).

"We can only sell service," says Ridley. "We're lucky that the cus-

tomers are coming in. People feel at home here. We used to open up at 7 a.m., but people were lined up at 6:30, tapping on the window. So we started opening at 6:30. Service is the only good thing that will keep people coming back, no matter how

good your product is." Ridley's Baked in Good Taste is at 4052 Rochester Road, Troy, 689-8638. Hours are: Monday-Friday, 6:30 a.m. to 7 p.m.; Saturday, 8 a.m. to 7 p.m., and Sunday, 8 a.m. to 2 p.m.

tomers are coming in. People feel at home here. We used to open up at 7 a.m., but people were lined up at 6:30, tapping on the window. So we started opening at 6:30. Service is the only good thing that will keep people coming back, no matter how

good your product is." Ridley's Baked in Good Taste is at 4052 Rochester Road, Troy, 689-8638. Hours are: Monday-Friday, 6:30 a.m. to 7 p.m.; Saturday, 8 a.m. to 7 p.m., and Sunday, 8 a.m. to 2 p.m.

good your product is." Ridley's Baked in Good Taste is at 4052 Rochester Road, Troy, 689-8638. Hours are: Monday-Friday, 6:30 a.m. to 7 p.m.; Saturday, 8 a.m. to 7 p.m., and Sunday, 8 a.m. to 2 p.m.

good your product is." Ridley's Baked in Good Taste is at 4052 Rochester Road, Troy, 689-8638. Hours are: Monday-Friday, 6:30 a.m. to 7 p.m.; Saturday, 8 a.m. to 7 p.m., and Sunday, 8 a.m. to 2 p.m.

Anna's Fresh Seafood Mkt.
24050 Joy Rd., Redford
(across from Harbortown's Fruit Market)

YOUR GUESTS DESERVE THE BEST!
SEAFOOD PARTY TRAYS
Shrimp • Shrimp & Crab Claw



Mary to choose from 255-2112
HOURS: M-Th 9-7 • F 9-9 • Sat. 9-8
Food Stamps Accepted

YOU ARE WHAT YOU EAT, INC.
NATURAL HEALTH FOOD STORE
2530 Orchard Lake Road One Mile W. of Telegraph/Sylvan Lake

Give a healthy holiday gift!
*** 15% OFF ***
Expires 12/24/90

- Cosmetics
- Groceries
- Organic Produce
- Body Building and Weight Reduction
- Supplements
- Vitamins
- Crystal & Jewelry

"Service with a personal touch"
Open 7 Days • Convenient Hours
681-3700

Monchelle Lamourea

SATURDAY, DECEMBER 22, 1990
Featuring **JOHN ALAN WICKEY, Harpist**
Serving Lunch - 11:30 am - 2:30 pm
Afternoon High Tea - 3:00 - 5:30 p.m.
By Reservation

Holiday Chocolate Truffles & Tortes
Bloomfield Center Office Building
1533 N. Woodward at Long Lake Rd.
Bloomfield Hills, Michigan 48037
647-4140

Choose From An Assortment Of Holiday Delights

- Cookie Trays
- Sweet Tables
- Truffles
- Croissants
- Petite Pastries
- Tortes & Cheesecakes

All made from the finest natural ingredients, perfect for any holiday gathering.

Lorries
CHRISTMAS ORDERS ACCEPTED THRU DECEMBER 21st
Located in the Laurel Commons Center
37120 W. 6 Mile
Livonia 464-8170
HOURS: Tue-Fri. 8-6, Sat. 9-5
(Open Sun. 12/23 & Mon. 12/24 10-2)

HOLIDAY VALUES

Good December 17th thru January 1st

FRESH TURKEYS
12-23 lbs. **\$1.29^{lb}**

SHRIMP
Fresh 41-50 size **\$5.98**
Fresh 21-25 size **\$8.98**
Fresh Under 8 **\$14.98**
Cooked/Cleaned Medium Large **\$14.98**


LOBSTER TAIL
5.0 oz **\$19.98**
6.0 oz **\$21.98**
8.0 oz **\$27.98**
10.0 oz **\$33.98**

KAM SPECIALS
Morral EZ Cut Cure B1
Alexander & Horming
Hygrade West Virginia
Dearborn Farmer Peet **\$3.98^{lb}**

Byrd's Choice Meats
33066 W. 7 Mile Livonia (next to Jojo's Produce)
478-8680
Mon.-Sat. 9-7; Sun. 10-5

How do you celebrate that ounce for ounce Philly has 1/2 the calories of butter or margarine?

With a toast of course.



As always, 1/2 the calories of butter or margarine

PHILADELPHIA CREAM CHEESE
KRAFT

Butter your bread with Philly instead.