

Sweet club

Surprise mom with cheesecake

By Keely Wygonik
staff writer

If you're looking for a gift for your hard-to-buy-for, has-everything, doesn't-want-a-thing mom or dad, consider something sweet and good to eat.

"There's an alternative, you can send something useful," said Marian Sheridan of Farmington Hills based Gourmet Cheesecake Club.

Sheridan's cheesecakes have a delicious walnut crust. For Mother's Day she's featuring an Orange-Chocolate Marble Cheesecake. Key-Lime is the Father's Day cheesecake. Raspberry Ribbon and Traditional Style cheesecakes are also available every month.

You can order a single cheesecake that serves 10 for \$21.95, plus \$2.50 shipping charge, or one that serves 16, for \$27.95, plus \$3.50 shipping charges. Outstate shipping charges are a little higher, \$6.50 for 10 serving cheesecake, \$7.50 for 16 serving cheesecake.

If mom or dad really loves cheesecake, consider getting them a three-month club membership: \$61.50, five month, \$102.50; eight month, \$161.50; six month (bi-monthly), \$124.50 or 12 month, \$234.50, plus shipping charges.

Ordering is as easy as picking up the phone and dialing (313) 553-2883. Visa and MasterCard are accepted.

There's a different flavor for every month — January, Amaretto; February, Black Forest; March, Kalhua & Cream; April, Apricot Brandy; July, Praline & Cream; August, Raspberry Ribbon; September, Apple Bavarian; October, Chocolate Mousse; November, Pumpkin Spice; December, Rum Mocha.

Sheridan and her sister, Linda Oso, came up with the idea for a Gourmet Cheesecake Club about seven years ago.

"I've always enjoyed making cheesecakes," said Sheridan. "Every time there was a family party they would ask me to bring a cheesecake."

The sisters researched different types of packaging and sent cheesecakes to family and friends to see how they would hold up. "It's a very good cake for the price," said Sheridan. "We're interested in quality. The cakes ship well, and the walnut crust is just out of this world. It's become our trademark."

Orders placed before noon will be delivered the next day. Out of state orders are sent second day air. The cheesecakes are made by area caterers who follow Sheridan's recipes.

She offers these tips for making perfect cheesecakes. To stop them from cracking, put a tray of water in the oven under the cheesecake. Turn the oven temperature down and cook the cheesecake longer at a lower temperature.

Here's one of Sheridan's recipes.

CHOCOLATE RASPBERRY CHEESECAKE

Crust:
1 cup chocolate wafer crumbs
3 tablespoons margarine
Filling:
1 1/2 pounds cream cheese (room temperature)
1 cup sugar
6 eggs
1/2 cup milk
1 teaspoon vanilla
1 tablespoon butter
1 ounce semi-sweet chocolate
Raspberry Glaze:
1 quart fresh raspberries
2 tablespoons cornstarch
1/4 cup sugar
1/4 cup water
1 tablespoon butter
1 tablespoon lemon juice

Preheat oven to 350 degrees. Add margarine to chocolate wafer crumbs to make crust. Press onto bottom and 1-inch up the sides of an



SHARON LEMIEUX/staff photographer

Marian Sheridan of The Gourmet Cheesecake Club shows off May's spotlight, a luscious Orange Chocolate Marble cheesecake adorned with "Mother" and a candy rose. June features a Key-Lime cheesecake decorated with "Father" for dad.

8-inch well greased springform pan. Combine and beat filling ingredients excluding the butter and chocolate. Melt chocolate and butter in the top of a double boiler. Slowly add the melted ingredients while continuing to beat. Pour into pan and bake for one hour over an 8x10 pan of water.

Turn oven off and allow to sit an additional hour.

Glaze:
Crush enough washed raspberries to make a cup. In a saucepan mix the sugar and the cornstarch. Stir in the water and dissolve. Add the raspberries and bring to a boil. Boil for

two minutes while stirring. Remove from heat and add remaining ingredients. Let glaze cool to room temperature.

Arrange remaining raspberries on cooled cheesecake, then pour the glaze over the raspberries. Refrigerate a few hours before serving.

Dish celebrates May 5, a national holiday in Mexico



tidbits
Keely Wygonik

More mushrooms are a spring delicacy, there's nothing quite like them.

Three upcoming festivals celebrate the morel mushroom season. Boyne City Morel Mushroom Hunting Championship, May 8-10. A carnival, mushroom hunt and delicious mushroom dishes served at local restaurants are highlights.

Mesick Mushroom Festival, May 8-10, features a mushroom hunt, craft sale, parade and flea market. Contests, fairs and the mushroom hunt are all part of the Lewiston

Mushroom Festival, May 9.

Cut morels at the base, never pull them out of the ground. Pick only unblemished morels and place them in a paper bag. Hunt with an experienced guide to avoid picking "false" morels. Cook morels before eating. Celebrate Cinco de Mayo, the fifth of May, Mexico's most enthusiastically celebrated national holiday. The day is filled with parades, feasting and fun, commemorating the 1862 battle in which the Mexican army, poorly equipped and outnumbered three to one, triumphed over troops

sent by Napoleon to take over the country.

Here's a festive recipe from the Pace Picante Salsa Test Kitchen: **ENCHILADAS ROJAS Y VERDES** (Red and Green Enchiladas)

1 medium onion, chopped
2 to 3 cloves garlic, minced as desired

1 tablespoon vegetable oil
2 cups finely chopped fresh broccoli

1 1/2 cups Pace Picante sauce
2 cups shredded or diced cooked chicken

1 1/2 cups (6 ounces) shredded Monterey Jack cheese
1/2 cup chopped cilantro

1/2 teaspoon salt
10 flour tortillas (7-inch)
Optional toppings: sour cream, shredded lettuce, diced tomato

Cook onion and garlic in oil in skillet until onion is tender but not brown. Add broccoli and 1/2 cup of

the picante sauce, mix well. Cover and simmer about 5 minutes or until broccoli is tender. Add chicken, 1 cup of the cheese, cilantro and salt; mixing until cheese is melted. Spoon about 1/4 cup mixture down center of

each tortilla; roll up.

Place seam side down in a lightly greased 13 x 9-inch baking dish. Spoon remaining picante sauce evenly over enchiladas. Cover tightly with foil and bake at 350 F. 20 min-

utes or until heated through. Uncover and sprinkle with remaining cheese, return to oven until cheese is melted, about 5 minutes. Top as desired and serve with additional picante sauce. Serves 5.

Top spring salad with low-fat dressing

AP — Crown spring's tender, crisp greens, with a cool-as-a-cucumber dressing that's low in fat, too. Cucumber, dill and chives bring spring-fresh flavor to this creamy combo of yogurt and reduced-calorie salad dressing. Another low-fat flavor secret: crumbled Melba toast substitutes for buttery croutons.

GARDEN SALAD
1/4 cup plain low-fat yogurt
1/4 cup chopped cucumber

1 tablespoon snipped chives or sliced green onion
1 tablespoon reduced-calorie mayonnaise or salad dressing

1/2 teaspoon snipped fresh dill or 1/4 teaspoon seasoned salt
4 cups torn salad greens

1 large green or red sweet pepper, coarsely chopped
1/2 cup sliced radishes

10 Melba toast rounds, broken into small pieces
For dressing, in a small mixing

bowl stir together yogurt, cucumber, chives or green onion, mayonnaise or salad dressing, dill and seasoned salt. Mix well.

In a salad bowl combine greens, green or red pepper, and radishes; toss gently to mix. Add dressing, toss until greens are coated. Sprinkle with Melba toast pieces. Makes 4 servings.

Nutrition information per serving: 91 cal.; 2 g fat; 4 g pro.; 15 g carbs.; 250 mg sodium.

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