

CHEF LARRY JANES

Candy coatings make apples luscious treats

I love fall. The crisp sir, crisp leaves turning into an artist's polette of golden hues and red, juicy apples. It just wouthin the fall around the Janes Gang if we didn't make candy and caramel apples. Long a staple at state fairs and harvest festivals, these fall treats are now popping up in produce markets all over town. They really aren't that difficult to make. They're a great way to get kids to enjoy one of the old-time rituals of fall, and enjoy a delicious apple, all in a few luscious bites. Granted, the sugar in the caramel and candy coatings do much more harm than good to any orthodonture; but there's something megical about enjoying a candy apple while traipsing through an orchard on a brisk afternoon.

Making caramel apples

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Making carainci appies

There is little art to making a good caramel appie. All you need is some crisp appies, a few Popsice sticks, and a bag of Kraft caramels. Is subscribe to the cat-one-caramel-throw-one-in-the-pot school of caramel appie making.

The only trick of the trade in making caramel apples is to heat the caramels with just a scant tablespoon or two of hot water on the top of a double boiler and stir, stir, stir, until the caramel melts into a silky costing.

After impaling the apple with a Popsicle stick, just dip, twist and set to harden on a lightly greased sheet of waxed paper. If the mood strikey, ouc ant her roll the apple in finely chopped walnuts or econut. Since the caramel makes an airtight seal around the apple, simply wrap it in plastic wrap sprayed lightly with a non-stick coating. Ah, but there is an art to creating a luscious candy apple, First off, you can have all the apples atticks, a ugar, corn syrup and red food coloring in town, but if Mother Nature deem't want to cooperate, it just isn't worth the hassle.

Candy apples

What this means is that the best days to make candy apples are when it's cool and dry outside. Rainy days make for a gritty melted sugar coating. Next, you need a good, heavy saucepan, one that will withstand the boilting of the sugar syrup to the needed 290 degrees Fahrenheit without warping or staining.

A good cany pan also disperses the heat more evenly and helps prevent "burned apots" in the syrup than theep, lightweight pan might create. Johnny Applesed might begin with a crisp McIncell, but your the light you will be a disperse the heat more evenly and if you re lucky you might be able to talk the butcher out of some heavier city chicken sticks on the next trip to the market.

While the apples are being washed, dried and skewered on the sticks, bring the sugar and corn syrup to a hearty boil along with the cinnamon stick for added flavor.

Momma's secret.

Boil this mixture for four minutes and whatever you do, once the mixture begins to boil, forget the attirring. A good secret learned from the days when momma made candy apples starts with lightly buttering the sides of the saucepan before boiling the liquid so that sugac crystals will slide back down into the pan. This also makes cleanup a little easier.

down into the pan. This also makes cleanup a lit-tle easier.

Before beginning however, it's best to have on hand a good candy thermometer because the tem-perature of the syrup is crucial to good candy ap-ple making. You want to reduce the boiling syrup to a slow boil and monitor the temperature to ar-rive at the "hard ball stage" which is exactly 290 degrees.

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Anything less and the candy will not harden, anything more and you'll end up with burnt syrup. By the way, once the syrup gets past 280 degrees, watch it carefully as the temperature can rise dramatically in a matter of a few seconds. Old timers might try the water trick when measuring the candy temperature.

Before the days of accurate candy thermometers, a small bowl of cold water was kept next to the boiling saucepan and tiny drips of the syrup were added in one minute intervals. When the syrup hits the cold water, you could judge the hardness of the syrup by then feeling if it did indeed, harden into a rock state. This method does work, but a good candy thermometer works even better, and reduces the risk of under or overcooking the syrup.

The next step is to stir in the coloring, remove the cinnamon stick, dip and again, place the finished product on a lightly greased sheet of waxed paper for easy removal after cooling. All in all, it's not that difficult and the finished product should be nothing less than delicious.

See Janes family tested recipes inside.



BILL BUSSLESSTAY PHOTO-BRANCH Hayride: A group returns from a hayride on a sunny afternoon at Plymouth Orchards. There's no finer way to spend the day than picking apples and sipping cold, sweet Michigan cider.

$Local\ mills$ have much to offer

By LARRY JANES SPECIAL WRITER

Fall in Michigan, the time of Fall in Michigan, the time of year for leaves, crisp evenings and foggy morns also heralds the blossoming apple crop. With many of our area's apple orchards gearing up for hectic weekends, suburban families are loading up the car and heading out for an afternoon of sipping cider, sampling doughnub and enjoying the gorgeous splendor let loose by Mother Nature.



Bundle up the family and head for the cider mill. Cider sipping season has begun. You don't have to travel far to find cold, sweet apple cider and fresh doughnuts. Plymouth Orchards offers cider, hayrides and u-pick apples.

Among the nation's apple crop, Michigan apples always attain excellent status. The reason in no small measure is because of Michigan's unusual blend of climate and soil.

But more than anything else, it's because of the Michigan apple growers themselves — people with an abundance of apple knowledge and experience, a deep understanding of the latest in horicultural methods and a commitment to making a great product even better.

better.
You don't have to drive way up

north to find delicious apple cider.
One of the metro area's best cider
mills is Plymouth Orchards, just
west of Plymouth at 10635 Warren.
In addition to the sweetest and
coldest apple cider in town, this
orchard also boasts hayrides, a
petting barn, U-pick dwarf apple
trees, farm fresh doughnuts, pics
and pumpkins.
Owned and operated by the Emmetts for the past 12 years or so.

Owned and operated by the Emets for the past 12 years or so, this western Wayne County establishment offers some of the best pickings around.

But what makes the best apple

cider? Plymouth Orchards says that their award winning cider is a blend of Michigan's best! In the carly season, they start off with a blend of Paula Reds and McIntroshes then as the season progresses, they switch to later horvestings of Michigan Delicious and Jonathane.

In the earlier part of the season, it will take about a bushel of apples to make one gallon of cider. As the season progresses and the spples begin to ripen more and soak up more of those crisp fall nights, the yield will be almost 3½ gallons per bushel.

per bushel.

Michigan is known as the apple variety state where many different kinds of apple varieties are grown

See CIDER, 2B

Busy 'Our Town' volunteers create sensational fall menu



Fresh and exciting Fresh and exciting events have been planned at the Community House in Birmingham. 380 South Bates Street, to encourage people of all ages to attend the "Our Town" art show, 10 a.m. to 70m. Thursday, Oct. 22, through Sunday, Oct. 25. Admission is free.

In the seven years

BREINEN

Sect. 25. Admission

In the seven years

of its existence, this art show has
moved to prominence, and is now one
of the most important art shows in
the state. Featuring the work of 248
Michigan artists, the show has been
juried and will be judged by Glen Michaels, a nationally known art critic.

Miranda Burnett is serving as general chairman of the event for the second year in a row.

A gala preview party on Wednesday, Oct. 21, will kick off an activityfilled week that includes a luncheon
featuring celebrity photographer Linda Solomon, an evening of art, hors
d'oeuvres, jazz and four different art
workshops for children of all ages. For
more information, call 644-5832.

This week's Winner Dinner
Winners, Meredith Quarrier, Mary
Kay Rich and Debby Sloan, are planning the gala opening night for "Our
Town." Quarrier and Rich are cochairs for the event, Sloan organized
the strolling supper and take home

dessert basket.

They have worked hard to create a memorable evening for those who will attend. Their Winner Dinner menu reflects the fact that they are good cooks on-the-go as their recipes are delicious and easy to make.

Submit recipes to be considered for publication in this column, or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham, Mich. 48012. All Winners receive an apron with the words "Winner Dinner" printed on it.



Winner Dinner: Debby Sloan (left) and Meredith Quarrier present their favorite autumn dish, pasta with fresh basil and tomatoes.

OBSERVER & ECCENTRIC Winner Dinner Recipes

FRESH BASIL AND TOMATO SAUCE

14-2 cups fresh basil, rinsed, dried, chopped

dried, chopped
4 cups Italian Plum tomatoes,
drained (if canned), seeded
and chopped
5 large gartic cloves, peeled
and finely minced
45 cup olive oil
1 teaspoon salt
Freship ground black pepper to
taste

1 pound angel hair pasta Parmesan cheese

ramesan cneese
In a saucepan, combine basil, tomatoes, garlic, olive oil, salt and pepper.
Cook uncovered on medium-high heat
for 15 minutes. Serve over pasta cooked
al dente and sprinkle with Parmesan
cheese.

EASY HERBED BREAD

1 French baguette, cut into 2-inch slices

slices

5 slick butter or margarine, melted
cup Parmesan cheese
1 teaspoon oregano
1 teaspoon garie salt

Broil until lightly browned on both sides, turning each slice once.

APPLE COBBLER

APPLE COBBLER

1 cup sugar

2 tablespoons cornstarch

4 cups McIntosh or Granny Smith
apples, peeled, cored and
chapped

1 tablespoon water
Ground cinnamon to taste
Grated nutmeg to taste
1 cup four

1 tablespoon sugar 1½ teaspoons baking powder ¼ teaspoon salt ¼ cup butter or margarine 1 egg, beaten

Preheat oven to 400 degrees. In a saucepan, combine sugar, cornstarch, chopped apples and water and bring to a boil. Allow to boil for 1 minute. Pour into an 8-inch buttered round pan. Sprinkle with cinnamon and nutmeg.

silces .

**Stick butter or margarine, meltby cup Parmesan cheese
1 teaspoon oregano
1 teaspoon garic salt
In a small bowl, combine Parmesan
cheese, oregano and garlic salt. In antother small bowl, melt butter or margarine. Dip in or brush melted butter or
bath sides of each slice. Then, dip both
sides of each alice in cheese mixture.