Sanders from page 1B

Inspiration struck when she at-ionded a wedding at which Sachor Tortas, glazed in hor beloved bit-tersweet chocolate, wors served as part of the deasort buffet. "To me it seemed like there were 10 of them, although it could have been only three or four. I just know I wes going to make a pie version of Sacher Torte," she said. She did, and her "Sacher Torte Pie' took first prize in a baking competition. Mellen serves her deasert — made with Sanders Bittersweet Fudge Topping, of course — only on special occasions or when some-one begs her to bring it to a party. When asked about people's reac-tion to her special pic, Mellen said. "You don't ever bring this kind of pic to a party — unless they're all diabeties — and expect to have anything left" Wonderful pies seem to result when Sanders ice crosms and toppings et together in a creative crust. Linda Talbort, a Beverly

Heavenly sounds good." In a rever since. McKee, 'a full-time clerical / For the past few weeks, Sanders' worker for an automotive technolo- shelves have been dotted with Val-gy firm in Dearborn, likes her dea- entine hearts of all sizes and filled.

Hills resident who is on the faculty serts simple, especially if she has at Schoolcraft College in Livenia, "to prepare them. Her Bittersweet has produced some great "lave at Schoolcraft College in Livenia, "to prepare them. Her Bittersweet has produced some great "lave at bill, "it's easy to proper and can Sanders topping. When asked if be done sheed of time, it hink a lot she would consider using a subtill." "It's easy to proper and can Sanders topping. When asked if be done sheed of time, it hink a lot she would consider using a subtill." "It's easy to proper and can Sanders to the one time of time, it hink a lot she would consider using a subtill." "It's easy to proper and can Sanders hot fudge to her family used to resonable to cream the down the store and the cream sola - how the cream in the roughness of the cream puff, and the frailies have be popular sode drink. Later, the roughness of the tree cream, the fudge d. The tree since. The fudge soundar." The sanders hot fudge soundar. "I was sound a fow extra pounds to millions the word pleasure begins with an "It's the three distinct textures, Fred substituted ice aream in the roughness of the cream puff, and their candies have been popular sode drink. Later, the roughness of d. The tree part sounds good."

COOKING CALENDAR

with some of the best chocolates in town. But long after the last heart has been sold, people keep coming in.

The Observer/ MONDAY, FEBRUARY 7, 1994

"It's like a little family here," said Karen Polkey, manager of the Sanders store at Six Mile and Newburgh in Livonia. "The grand-mothers bring their children and then the grandchildren start bring-ing their children."

When asked what is Sanders best-selling item, Poikey, who has worked for the company for 32 years, didn't hesitate a minute. "The cream puff is first," she said.

And cream put it is irst," she said. Ahh, I know about a million othor suburban sweet tooths who will agree. But whether our sweet tooth aches for a cream put f, salice of Bumpy Cake, or a ladie full of bittersweet topping on a scoop of checolate ice cream, we know where to satisfy that ache — Sand-ers.

ty. Then, adventurous win ty. Then, adventurous winemak-ers and producers came along looking for less expensive vine-yard land where they planted premium wine varietals. They, also encouraged their neighbors to plant premium wine varietals and taught them how to be good grape growers.

Wine from page 1B

Order your paczki early

not spend money on expensive barrele. The wines of Les Jamelles are meant to taste like fruit, not wood. "In today's wine market," Mas-ter admits, "it is essential to have a quality product, which comes in an attractive package and is of-fered at a truly competitive price." The wines of Les Jamelles are

The art of blending is like are volgailer, a white Rhone are the set as a structive as a set as a structive and sequences of a set are set as a structive precise and is of a set are set as a structive precise and is of a set are set as a structive precise and is of a set are set as a structive precise and is of a set are set as a structive precise and is of a set are set as a structive precise and is of a set are set as a structive precise and is of a set are set as a structive precise and is of a set are set as a structive precise and is of a set are set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and is of a set as a structive precise and a set as a structive precise and b set as a structive precise and

Don't waste time standing in line on Paceki Day, Tuesday, Feb. 82.55 charge. 150 Order your paceki early. For a list of bakerise in your from a Touch-Tone phone, ro-guest Item number, 1215 to receive the list by fax. Have your information, call (313) 953-2105.

To get your classes or events listed in this column, send items to be considered for publication to: Keely Wygonik, Taste Editor, the Observer & Eccentric, 36251 Schoolcraft Road, Livonia 48150. Or fax to 591-7279.

LOW-FAT CAKES

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■ LOW-FAT CAKES Mary Denning, owner of Mary Denning's Cake Shoppe in West-land, demonstrates cake decorat-ing and recipe substitutions for lowering fat and sugar as part of a heart-health y diet, 7-8 pm. Tues-day, Feb. 8 at St. Mary's Hospital, 26476 Five Mile Road, Livonia. Cost 89, call 591-2983, extension 2 1 o register. to register.

H ELEGANT DESSERTS Schoolcraft College in Livonia is offering Desserts For Everyone, a four-week course 6-9 p.m. Tues-days beginning Feb. 8. Pastry Chef Carol Calder-Deinzer will give demonstrations of elegant, yet simple desserts that can be made at home. The fee is \$100, call 462-4448 to register.

GROCERY TOUR Garden City Hospital and Kroger are sponsoring heart healthy tours of the grocery aisle conduct-ed by a registered dictitian, 8:30 a.m. and 10:30 a.m. Thursday, Feb. 17. Tours will be 1½ hours be 1% hours before the Before long at the Kroger at 5866 Middlebelt Road, Garden City.

Kroger will be providing food samples for you to enjoy as you tour. The cost is \$5 per person. Call Garden City Hospital, Devel-opment and Community Services, (313) 458-4330 to register. ILES SAISONS

■ LEB SAISONS Winter Soups and Stews, featur-ing Master Chef Jeff Gabriel of Schoolcraft College, 6-9 p.m. Wedneeday, Feb. 9. Lee Saisons is on the corner of Fourth Street and Mashington, downtown Royal Oak. Class \$25 per person or three classes for \$265. Recipes and tast-ings included. Call (\$10) \$45-3400 to make a reservation.

to make a reservation. E WEIGHT WATCHERS Free cooking demonstration, 10

learn about other upcoming class-

Nancy Jenkins, professional cooking instructor, takes you step by step into the wonderful world of Cuisinart products at Kitchen



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a.m. Wednesday, Feb. 23, Weight Watchers, Troy Commons, 816 E. Big Beaver, noon to 1:30 p.m. Fri-day, Feb. 25, Westland Meijer's, 37201 Warren Road. LENORE'S NATURAL CUISINE

Healthful Cooking Classes in Farmington Hills. Soups 6-9 p.m. Monday, Feb. 7, beginning cook-ing, 6-9 p.m. Wednesday, Feb. 9. Call 478-4455 to register, and

KITCHEN GLAMOR

Glamor stores, Feb. 8 through Feb. 11. Call (313) 537-1300.





