COOKING CALENDAR

To get your classes or events isted in this column, send items to be considered for publication to: Keely Wygonik, Taste Editor, the Observer'd Eccentric, 3625. Schoolcraft Road, Livonia 48150. Or fax to (313) 591-7279.

B SCHOOLCRAFT COLLEGE
Innovative Holiday Cooking, 9
a.m. to 3 p.m. Saturday, Nov. 19,
a one day course with Chef Brian
Poleyn that will employe holiday
fare with a twist, including turkey, eranberries and sweet potatoes. Demonstrations and discussion on the principals of cooking,
plate and platter presentations,
plate and platter presentations.

cipe booklet, tastings included.

ickage #1..... '48.93

12-14 lbs. Average Content Fresh Turkey

Cost \$88. To register call (313) 462-4448. Schoolcraft College is at 18600 Haggerty, Livonia.

E CHUDICK.S

Thanksgiving Turkey Dinner

Learn how to make truffles, 7 p.m. Wednesday, Nov. 16 at the store, 2256 Crooks Road, Roches-ter Hills. Cost \$7, call (810) 853-0088

B CELIAC SPRUE SUPPORT GROUP
Tri-County Celiac Sprue Support Group for people diagnosed with Celiac Sprue and Dermatitis Her-petiformis, their families, spouses, and friends. Monthly meetings include information on gluten-free (cods, label reading,

Packago #2.....167.51
18-20 ib. Average
Fully Cooked Fresh Turkey
2 qts. Dressing
2 qts. Crarberry Relish
Two Dozan Rots
Two Dozan Rots
Two Pumpkin Pies

Pick Up or Delivery...Hot or Cold CONTACT OUR TURKEY DEPT. AT \$33-1340

CATERING BY SAYERS 25413 FIVE MILE - REDFORD

recipe sharing, taste testing, and ideas for children. The next meet-ing is 7:30 p.m. Monday, Nov. 14 at Southfield Presbyterism Church, 21575 W. 10 Mile Road. Call (810) 332-2938 or (810) 477-5953 for information.

RITCHEN GLAMOR
Party with Chef Fabrizo, 1 p.m.
Theraty, Nov. 15 (Redford), 7
pm. (Novi); 1 p.m. Wednesday,
Nov. 16 (W. Bloomfield), 7 p.m.
(Rocheater, No fee. Call (313)
537-1300 for Information about ming classes.

E GROCERY STORE TOURS
Offered by Oakwood Hospital's
Dept. of Community Health, 78-30 p.m. Thursday, Nov. 17 at
Farmer Jack on Ford Road in
Dearborn Hights. Call 593-4660
for more information.

E BOTSFORD HOSPITAL

B SOISFORD HOSPITAL
Free diabetes support group
meeting — baking for the holi
days in a healthier way, 7 p.m.
Tuesday, Nov. 15, Botsford Center for Health Improvement. Development Network, 39750 Gran.
River, Novi. Cell (810) 477-6100
for information.

THERE'S NO EXCUSE FOR DOMESTIC VIOLENCE

For information on how you can help stop domestic violence, call us

1-800-777-1960

Chickens from page 1B

about as many Frankenmuth Poultry chickens as regular chick-ens. He said Frankenmuth's whole fryers sell for \$1.69 per pound, the others about \$1 per pound.

"You have people who has

pound, the others about 31 per pound.
"You have people who just want to spend 31 a pound. The ones who are health conscious, who are looking at that... will buy the Frankenmuth every time. It's the young people who are the health conscious shoppers."

Bosse said the company is working on a feed that would produce a chicken with less than three grams of fat per serving. Then, the USDA would allow Frankenmuth Poultry to label its birds "low fat."

birds "low fat."
The company is also working to

ner while managing busy work and school schedules is not to ac-commodate special requests.

615 ones who are health conscious... will buy the Frankenmuth every time. It's the young people who are the health conscious shoppers.'

> Joe Bosse marketing director Frankenmuth Poultry Co.

distribute its chickens through-out the Midwest and elsewhere in the country.

Schmitt said orders have been rising each week as more super-

To do that, Schmitt might have to watch his chickens just a little bit more.

Among the stores that carry Frankenmuth Poultry chickens are: Vice Fruit Market in Southfield, Shopping Center Markets in West Bloomfield and Farmingham, and Hollywood and Hollam was a few of the Pronkenmuth Poultry Co. will ship therchickens for any occasion-throughout the U.S. via UPS overnight service. For more information, call (810) 633-8572.

See recipes inside. See recipes inside.

Reporter from page 1B

🖪 'l made soybean burgers totally from scratch. I spent a whole day with this stuff, and they were gross.

Debbie Beebe

are good. She's really a good

are good."
Melissa helps her mother prepare dinner about once a week,
but admits her motives aren't altruistic. "I come down to help just
so that she'll get it done faster,"

Meliasa reserves her culinary talents for her fiance, Kevin Hen-

derson, 24, a Canton firefighter. "I make desserts for Kevin to take to work. I make cakes and muffins and apple cobbler to go over ice

markets stock Frankenmuth birds. One thing that hasn't hap-pened: The company hasn't made money.

To do that, Schmitt might have to watch his chickens just a little

and appre course.

Debbie will soon be busy with plans for Melissa and Kevin's wedding nest October, it will simply be one more thing to manage. In between taking depositions, she'll still do the meal planning, grocery shopping and the cooking. And Bob? He'll to the clean-up.

What's your strategy for prepar-ing after-work suppers? Send re-cipes for consideration in this col-umn to: Ketly Wygonik, Taste Editor, Observer & Eccentric Newspopers Inc., 3625! School-craft, Livania, MI 48150.









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\$399



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Fillet



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