

Delight friends with home-made holiday gifts

AP — The holiday season is the time to share delicious gifts of food with family and friends. Fill jars and boxes with rich homemade chocolate fudge, buttery caramel sauce and toffee-caramol nut.

No time to bake? Cajun-spiced walnuts and Indian-spiced walnuts take just minutes to prepare in your microwave oven. And festive Christmas spiritus cookies need no baking!

RICH CHOCOLATE FUDGE

- 4 cups sugar
- 1/2 cup butter
- 12-ounce can evaporated milk
- 12-ounce package (2 cups) semi-sweet chocolate chips
- Three 4-ounce bars sweet baking chocolate
- 7-ounce jar marshmallow creme
- 2 teaspoons vanilla

In a 4-quart saucepan combine sugar, butter and evaporated milk. Cook over medium high heat, stirring occasionally, until mixture comes to a full boil, about 10 to 14 minutes. Reduce heat to medium; boil, stirring constantly, until candy thermometer reaches 228 degrees F or a small amount of the mixture dropped into ice water forms a 2-inch soft thread, 6 to 7 minutes. Remove from heat; gradually stir in chocolate chips and chocolate until melted. Stir in marshmallow cream until well blended. Stir in vanilla. Spread into buttered 13- by 9-inch pan. Cool completely at room temperature. Cut into 1-inch squares. Store in cool place. Makes 9 to 10 dozen pieces.

BUTTERY CARAMEL SAUCE

- 1/4 cup firmly packed brown sugar
- 1/4 cup light corn syrup
- 1/2 cup butter
- 1/2 cup whipping cream

In 2-quart saucepan combine all ingredients except whipping cream. Cook over medium heat, stirring occasionally, until mixture comes to a full boil, about 5 to 8 minutes. Cool 5 minutes. Stir in whipping cream. Serve warm. Makes 2 1/2 cups sauce.

TOFFEE CARAMEL NUTS

- 1/2 cup butter
- 1/2 cup light corn syrup
- 1/2 cups caramol nut
- 2 cups pecan halves
- 1/2 cup blanched whole almonds
- 1/2 cup whole hazelnuts or filberts

In a 15- by 10- by 1-inch jellyroll pan, melt butter in a preheated 400-degree F oven for 4 to 5 minutes. Stir in all remaining ingredients. Bake in a 400-degree oven for 15 to 18 minutes or until almonds are golden brown. Stir mixture immediately after removing from oven. Makes 4 cups.

Recipes from: Land O'Lakes

INDIAN-SPICED WALNUTS

- 2 egg whites, lightly beaten

2 teaspoons ground cayenne pepper

1 1/2 teaspoons curry powder

1 tablespoon ground cumin

1/2 teaspoon salt

1/2 teaspoon sugar

4 cups (1 pound) walnut halves and pieces

Coat a large, shallow, baking pan with nonstick vegetable spray. Mix egg whites with spices and sugar. Stir in walnuts; coat thoroughly. Spread in prepared pan. Bake in a 350-degree F oven 15 to 18 minutes, until dry and crisp. Cool completely before serving.

To prepare in the microwave oven: Prepare ingredients as above. Spread prepared walnuts in microwave-safe dish. Cook on high (100 percent power) in four or five batches for 2 to 3 minutes each, until dry and crisp. Cool completely. Makes 4 cups.

Note: Best if made at least one day ahead. Flavors intensify overnight. Store in sealed container.

CAJUN-SPICED WALNUTS

- 2 egg whites, lightly beaten
- 2 teaspoons ground cayenne pepper

1 1/2 teaspoons curry powder

1 tablespoon ground cumin

1/2 teaspoon salt

1/2 teaspoon sugar

4 cups (1 pound) walnut halves and pieces

Coat a large, shallow, baking pan with nonstick vegetable spray. Mix egg whites with spices and sugar. Stir in walnuts; coat thoroughly. Spread in prepared pan. Bake in a 350-degree F oven 15 to 18 minutes, until dry and crisp. Cool completely before serving.

To prepare in the microwave oven: Prepare ingredients as above. Spread prepared walnuts in microwave-safe dish. Cook on high (100 percent power) in four or five batches for 2 to 3 minutes each, until dry and crisp. Cool completely. Makes 4 cups.

Note: Best if made at least one day ahead. Flavors intensify overnight. Store in sealed container.

CHRISTMAS SPIRITS

- 32 chocolate creme sandwich cookies

Recipes from: The Walnut Marketing Board

1/4 cup powdered sugar

1 1/4 cups toasted walnuts

2 tablespoons instant coffee powder

2 tablespoons light corn syrup

1/2 cup brandy, coffee liqueur or rum

Break up cookies; crush into fine crumbs in a food processor fitted with a stainless steel blade (about 2 cups crumbs). Add 1/4 cup of the sugar, the walnuts and 1 1/4 tablespoons of the coffee powder. Process thoroughly. Add corn syrup. Gradually mix in brandy, liqueur or rum to form a thick paste. Form into 1-inch balls.

In a small bowl, mix the remaining 1/4 cup powdered sugar and the remaining 1/4 tablespoon coffee powder. Roll balls in sugar mixture to coat. Cookies may be stored if loosely packed between sheets of waxed paper or aluminum foil in airtight container for up to two weeks. Makes about 48 one-inch balls.

Recipes from: The Walnut Marketing Board

Punch

Non-alcoholic toddy from a microwave

AP — For your next get-together, offer your rosy-cheeked revelers an option of nonalcoholic punch, hot from your microwave oven. This snappy toddy will warm the insides of folks who prefer not to drink alcohol.

HOT CURRANT PUNCH

- 1/2 cup red currant jelly
- 1/4 cup water
- 2 cups cranberry juice cocktail
- 1 cup unsweetened pineapple juice

1/4 cup lemon juice

Lemon peel strip (optional)

In a 4-cup measure combine jelly and water. Cook, uncovered, on 100 percent power (high) for 1 1/2 to 2 minutes until melted. Stir in cranberry juice cocktail, pineapple juice and lemon juice. Cook, uncovered, on high for 4 to 6 minutes or until hot, stirring once. Serve in 5 heat-proof punch cups. If desired, garnish each serving with a lemon peel strip. Makes 6 (6-ounce) servings.

Fruit bread helps celebrate season

In Norway, the kitchens get warmer and cheerier as the days grow colder and darker. It's the time when bakers of all ages roll up their sleeves to bake their buttery rich breads. It seems each cook has a specialty, even though the loaves may share similar names. Some are plain, others are studded with chunks of colorful dried fruit. Often a hint of lemon, almond or spice (such as cardamom) flavors the soft interior. Cardamom is the spice accenting the rich round fruit bread below. Slice and serve it as a coffee bread with butter, as a sandwich bread with cheese or cured meats, or toast and serve it for breakfast on Christmas morning.

JULEKAKE

(Norwegian Christmas Bread)

- 4 1/2 to 5 1/2 cups all-purpose flour
- 2 packages active dry yeast
- 1 1/2 teaspoons ground cardamom
- 1 1/4 cups milk
- 1/2 cup sugar
- 1/2 cup margarine or butter
- 1/2 teaspoon salt
- 1 egg
- 1 cup currants or raisins
- 1/2 cup chopped candied red and/or green cherries
- 1/2 cup dried candied citron or mixed candied fruits and peels
- 1 egg
- 1 tablespoon water

In a large mixing bowl stir together 2 cups of the flour, the yeast and sugar. In a saucepan combine milk, sugar, margarine or butter, and salt; heat and stir just until warm (120 degrees F to 130 degrees F) and margarine is almost melted. Add milk mixture to flour mixture; add 1 egg. Beat with an electric mixer on low speed for 30 seconds, scraping the sides of the bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in currants or raisins, cherries, citron or mixed fruits, and as much remaining flour as you can. Turn the dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape into a ball. Place in a lightly greased bowl; turn once to grease the surface. Cover; let rise in warm place until double (about 1 1/2 hours). Punch dough down. Turn out onto a lightly floured surface. Divide in half. Cover and let rest for 10 minutes.

Shape dough into two round loaves; place on greased baking sheet(s). Flatten each to an 8-inch diameter. Cover; let rise in a warm place until almost double (45 to 60 minutes). In a small mixing bowl beat remaining egg and water; brush onto loaves. Bake in a 350-degree F oven about 40 minutes or until loaves sound hollow when tapped, covering loosely with foil after 20 minutes to prevent overbrowning. Transfer to a wire rack; cool completely. Makes 2 loaves (24 servings).

To make ahead: Freeze baked breads in a storage container or freezer wrap for up to 6 months.

Nutrition facts per serving: 171 cal., 3 g fat, 19 mg chol., 4 g pro., 32 g carbo., 1 g fiber, 87 mg sodium. Daily values: 18 percent thiamine, 14 percent riboflavin, 10 percent niacin.

Popovers can make meals more interesting

AP — Just like magic, these light and crisp buns go poof! Break one open and you'll discover why — there's nothing but hot air inside. No fair peeking while they bake! Opening the door can cause them to fall.

OLD-FASHIONED POPOVERS

- 1 tablespoon shortening or nonstick spray coating
- 2 eggs
- 1 cup milk
- 1 tablespoon cooking oil
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt

Using 1/2 teaspoon shortening for each cup, grease the bottom and sides of 6 cups of a popover pan or five 6-ounce custard cups. (Or, generously spray pan or cups with nonstick coating.) Place the custard cups on a baking sheet. Set aside.

In a medium mixing bowl use a wire whisk or a rotary beater to beat eggs, beat in milk and cooking oil. Add flour and salt; beat until the mixture is blended but still slightly lumpy. Fill the greased popover or muffin cups half full. Bake, uncovered, in a 400-degree F oven about 40 minutes or until crusts are very firm.

Turn off oven. Using the tines of a fork, immediately prick each popover to let the steam escape. Return the popovers to the oven for 5 to 10 minutes more or until desired crispness. (Be sure the oven is turned off.) Serve hot. Makes 6 or 7 popovers.

Nutrition facts per popover: 164 cal., 8 g fat, 89 mg chol., 6 g pro., 16 g carbo., 0 g fiber, 263 mg sodium. Daily values: 16 percent thiamine, 21 percent riboflavin.

Eggless Popovers: Grease for brunch! Prepare popovers as above, except add 1 tablespoon dry instant egg mix, 1 tablespoon rum or 1/4 teaspoon rum extract, and 1/4 teaspoon ground nutmeg to batter.

Popovers can make meals more interesting

ADVERTISEMENT FOR BIDS

Sealed proposals, bearing the title of the work and the name of the bidder, will be received by the City of Farmington Hills located at 31555 Eleven Mile Road, Farmington Hills, Michigan until ten o'clock (10:00 a.m.) local time, on Thursday, December 22, 1994, and will be opened and publicly read aloud immediately thereafter, for furnishing the materials and performing the labor for the execution and construction of:

Founders Park Ice Arena

- 1. Concrete Flat Work
- 2. Masonry and Precast
- 3. General Trades
- 4. Rolling Doors and Overhead Doors
- 5. Aluminum Scaffolding and Glazing
- 6. Drywall and Acoustical
- 7. Plumbing
- 8. Painting
- 9. Fire Protection
- 10. Fire Protection
- 11. Fire Protection
- 12. Fire Protection
- 13. Fire Protection
- 14. Fire Protection
- 15. Fire Protection
- 16. Fire Protection
- 17. Fire Protection
- 18. Fire Protection
- 19. Fire Protection
- 20. Fire Protection

In accordance with the plans and specifications prepared by SEGAL/TUOMALA ASSOCIATES, ARCHITECTS AND PLANNERS, INC., 31721 Northwestern Highway, Suite 201, Farmington Hills, Michigan, and the Plans, Specifications, Instructions to Bidders, and Proposal Forms may be secured after 12:00 noon, on Wednesday, December 7, 1994 from the office of Rodolph/Libbe Inc., Construction Manager, 7460 Market Street, Canton, Michigan. After: Tom Schneider, 313/456-9600 or from the office of the Architect. Contractors may obtain one (1) set of Plans, Specifications, and Contract Documents for a non-refundable fee of \$10.00.

A bid bond, in an acceptable form, equal to ten percent (10%) of the bid must accompany each proposal.

The City of Farmington Hills and Rodolph/Libbe reserves the right to reject any or all bids or to waive informalities or irregularities in bids received, and to accept the lowest and/or best bid which is the project's own best interest.

Public December 12, 1994

CITY OF FARMINGTON ORDINANCE SUMMARY DRAFT

ORDINANCE NO. C-415-94

AN ORDINANCE TO AMEND CHAPTER 17, HISTORIC PRESERVATION OF THE CITY CODE OF THE CITY OF FARMINGTON, TO PROVIDE FOR THE DESIGNATION OF HISTORIC SITES AND STRUCTURES AS SUPPLEMENTAL HISTORIC DISTRICTS BY ORDINANCE.

Section 1

Section 17-37 of Article II, Historic Districts, of Chapter 17, Historical Preservation is amended to provide that the designation of supplemental historic districts shall be recommended by the Historical Commission to the City Council. City Council will be the determining body to act on the recommendation.

Public December 12, 1994

INVITATION TO BID

Farmington Public Schools will accept sealed bids for the replacement of the Larkshire Elementary School rooftop HVAC unit until 10:00 a.m., Wednesday, December 21, 1994 at the Lewis Schuman Administration Center, 32500 Schwansee, Farmington, Michigan 48334, addressed to Beverly Hansen at which time they will be publicly opened and read for presentation to the Board of Education. The Board will not consider or accept a bid received after the date and time specified.

The Board of Education reserves the right to accept or reject any or all bids or to waive any informalities therein; or for reasons of establishing uniformity, to award the contract to other than the low bidder.

A bid bond for 5% of the bid amount issued by a carrier licensed by the State of Michigan and with an excellent or superior rating from A.M. Best Company must accompany your bid proposal. No certified checks accepted.

Bid specifications and documents may be obtained from the purchasing department, 32500 Schwansee, Farmington, Michigan 48334, (810) 489-3348. Please call to verify availability.

Susan C. Lightner, Secretary
Board of Education

Public December 12 and 13, 1994

CITY OF FARMINGTON COUNCIL PROCEEDINGS (Summary)

A regular meeting of the Farmington City Council was called to order by Mayor Campbell at 8:00 p.m. on Monday, December 5, 1994 in Council Chambers, 32666 Liberty Street, Farmington, Michigan. Notice of the meeting was posted in compliance with Public Act 387-1974.

PRESENT: Mayor Campbell, Mayor-elect, Hartsch, McMillan, Tupper.

ABSENT: None.

OTHERS PRESENT: City Clerk Cantrell, Attorney Donahue, Director Goss, Director Coleman, City Manager Lebeck, Adm. Assistant Richards.

Minutes of the previous Special and Regular meetings of November 21, 1994 were approved as submitted.

Motion of other boards were received and/or filed.

Council heard a presentation from the sub-committee of the Beautification Commission.

Council approved a request for a fence variance at 32374 Lilac.

Council approved a request for a sign variance for Kensington Manor Apartments.

Council granted a request for a temporary trailer storage for T.J. Marx, 32649 Farmington Road.

Council approved a sponsorship for the 1995 Boys State Program.

Council adopted a resolution pledging state shared revenue support for the DDA structure bond issue.

Council supported amendments to Senate Bill 579 and House Bill 4450, regarding residential requirements.

Council introduced Ordinance No. C-415-94 amending Sections 16-37 and 16-123, Subsection (2) of the Zoning Code and Ordinance No. C-415-94 amending Chapter 17, Section 17-37 of City Ordinance regarding historic preservation.

Public comments were heard.

Council comments and amendments were heard.

Council scheduled a meeting of the December 19, 1994 Council Meeting.

Council scheduled a Study Session for 8:00 p.m. on January 3, 1995.

Council approved the Public Safety Quarterly Operations Report of September, 1994.

Meeting adjourned at 8:15 p.m.

ARNOULD T. CAMPBELL, MAYOR
PATSY K. CANTRELL, CITY CLERK/TREASURER

Public December 12, 1994

CITY OF FARMINGTON 1994 WINTER TAX STATEMENT PUBLIC NOTICE

The City of Farmington Winter Tax Statements are payable December 1, 1994 through February 14, 1995. A 3% penalty will be added to delinquent taxes.

As of March 1, 1995, all 1994 taxes must be paid to C. Hugh Doherty, Oakland County Treasurer.

City Hall offices will be open for payment of taxes 8:30 a.m. to 4:30 p.m. Monday through Friday except for the following:

- Friday - December 23, 1994
- Monday - December 26, 1994
- Friday - December 30, 1994
- Monday - January 2, 1995
- Monday - January 16, 1995

For your convenience, a depository is located in the City Hall lobby.

PATSY K. CANTRELL
City Clerk/Treasurer

Public December 12 and 13, 1994

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A bid bond, in an acceptable form, equal to ten percent (10%) of the bid must accompany each proposal.

The City of Farmington Hills and Rodolph/Libbe reserves the right to reject any or all bids or to waive informalities or irregularities in bids received, and to accept the lowest and/or best bid which is the project's own best interest.

Public December 12, 1994

FARMINGTON PUBLIC SCHOOLS INVITATION TO BID

Farmington Public Schools will accept sealed bids for additions and renovations to Farmington High School and Harrison High School Phase 1, and a window replacement project at North Farmington High School Phase II until 10:00 a.m., Wednesday, December 21, 1994 at the Lewis Schuman Administration Center, 32500 Schwansee, Farmington, Michigan 48334, addressed to Beverly Hansen at which time they will be publicly opened and read for presentation to the Board of Education. The Board will not consider or accept a bid received after the date and time specified.

The Board of Education reserves the right to accept or reject any or all bids or to waive any informalities therein; or for reasons of establishing uniformity, to award the contract to other than the low bidder.

A pre-bid meeting will be held on Wednesday, December 7, 1994 at 8:00 P.M. in the cafeteria of Farmington High School, 32500 Schwansee Road, Farmington, Michigan 48334. Bidders are strongly recommended to attend.

A bid bond for 5% of the bid amount issued by a carrier licensed by the State of Michigan and with an excellent or superior rating from A.M. Best Company must accompany your bid proposal (or any proposal greater than \$14,300). No certified checks accepted.

Interested bidders should contact either Ms. Lisa Wroble or Mr. Bill McCarthy at 313/456-1144, for bid documents or additional bidding information, 313-625-1144.

SUSAN C. LIGHTNER, Secretary
Board of Education

Public December 12 and 13, 1994