

Learn basics of brewing coffee

AP — That first cup of java in the morning is taking on a more enjoyable perk than ever. Perhaps, like many, you opt to grind whole beans yourself, or you use different kinds of beans, blends or flavored coffees for different occasions. With all the variety offered at coffeehouses and specialty coffee shops, however, can come bewilderment. Read on to make sure you know beans about coffee.

Bean Basics: Coffee flavor and body are determined by the variety of beans, the climate and soil where they're grown, the time of harvest and the roasting method. Even coffees made from the same bean variety can vary greatly. Because of these variables, you will often see beans sold by their country of origin, rather than by the type of bean. Some principal coffee-producing areas include Columbia, Kenya, Mexico and Puerto Rico.

Blends: Much like winemakers blend different varieties of grapes for wine, often coffee producers combine beans from different regions to form a special house or holiday blend. The "names" of these unique blends vary with the coffee producer. The best way to discover whether you'll like a particular blend is to ask for a small sample.

Flavored Coffees: As beans are roasted, coffee producers sometimes add flavoring oils or spices. Flavored coffees are sold in whole bean, ground and instant forms. You can also add spices to coffee before brewing at home or purchase special oils to stir into brewed coffee yourself.

Whole or Ground: Whole beans are available in a regular or darker roast. Dark-roasted beans have been roasted longer, giving them a darker color and stronger flavor. Dark roasting also produces a slightly bitter flavor, which some coffee drinkers prefer.

Ground coffee is available in different grinds for different brewing methods. The shorter the brewing method, the finer the beans are ground. For instance, espresso

coffee is finer than drip coffee, and drip coffee is finer than percolator coffee.

Instant coffee comes in powder form and in freeze-dried crystals. Often freeze-dried coffee is preferred because it retains more flavor.

Regular vs Decaffeinated

Most forms of coffee are available in regular and decaffeinated versions. The caffeine content of regular coffees varies with the brewing method and the strength of the brew. For example, one 6-ounce cup of drip coffee contains 110 to 150 milligrams of caffeine; the same amount of percolated coffee has 64 to 124 milligrams. Instant coffees have about half as much caffeine as the brewed types.

Decaffeinated coffee has about 97 percent of the caffeine removed. Decaffeinated whole or ground coffee usually is more expensive than regular coffee because of the additional processing

to extract the caffeine.

Buying & Storing Coffee

Fresh regular and decaffeinated coffees are most readily available in vacuum-packed containers. Specialty coffees usually are not vacuum-packed. For the freshest specialty coffees, buy the coffee in small quantities from a store where the coffee is stored in airtight containers. Buying small amounts lets you use up the coffee quickly and also allows you to sample different coffees more often.

In general, store coffee, whole bean or ground, in a covered container in the refrigerator. Both will stay fresh with no noticeable change for up to two weeks. For longer storage, keep coffee in the freezer. Expect whole roasted coffee beans to stay fresh slightly longer than ground roasted coffee. Store instant and freeze-dried coffee at room temperature. Unopened packages of vacuum-packed roasted coffee and instant and freeze-dried coffee can be kept at room temperature for at least a year.

This one gives you coffee-based recipes

AP — From a morning mug of your favorite brew to a revitalizing afternoon cappuccino and a biscotti, or a thick and luxurious demitasse of espresso to cap off a great dinner, Americans' craving for coffee has blossomed into a national infatuation with varied beans, espresso drinks, brewing techniques and appliances, and a lifestyle of socializing and relaxing with coffee all through the day.

Robust, fragrant and surprisingly versatile, coffee can also be used as a hearty and distinctive ingredient, enhancing the flavors of everything from cakes and cookies to candies, ice creams and sauces.

"Coffee: The Essential Guide to the Essential Book" by Catherine Calvert (Hearst Books, \$20) celebrates the lure and the lore of coffee with dozens of recipes for cookies and cakes, pies and muffins, and even soups, salads and

sandwiches to pair with your favorite cup. The book includes tips for selecting the best roasts, storing beans and brewing the perfect mocha. Jane Stacey's intriguing recipes include hot chocolate curd with honey, spicy sweet potato soup, lemon and black pepper biscotti and oat shortbread.

"The Best of Coffee: A Cookbook" by Sandra Gluck (Collins Publishers San Francisco, \$14.95) contains 40 recipes for cookies and candy, cakes and breads, mousses and custards, ice creams and sauces. Gluck's selections include hazelnut-espresso biscotti, pecan sticky buns and coffee-nut brittle. Photographs are by Elizabeth Watt.

"Starbucks Passion for Coffee: A Starbucks Coffee Cookbook" from The Starbucks Coffee Co. of Seattle (Sunset Books, \$14.95).

Celebrate with homemade apple desserts

AP — On a brisk autumn day, there is nothing more comforting than a homemade apple dessert served warm from the oven. Use crisp, tart apples for a delicious deep-dish apple pie. Or pair apples with another seasonal favorite, cranberries, for cranberry-apple pie. Cranberries can be found in the produce section of most supermarkets, packaged in 12-ounce bags.

DEEP-DISH APPLE PIE

10 cups peeled and thinly sliced apples
1/4 cup granulated sugar
1/4 cup firmly packed brown sugar
1/4 cup quick-cooking tapioca
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

1/2 cup raisins
1/2 cup water
2 tablespoons margarine or butter
15-ounce package refrigerated pie crust
Heat oven to 425 degrees F. In a large bowl, mix apples, sugar, brown sugar, spices, cinnamon, nutmeg, raisins and water. Let stand 15 minutes.
Fill a 10-inch pie plate with the apple mixture. Dot with the 2 tablespoons margarine or butter.
Roll one of the pie crusts to 12-inch circle on lightly floured surface. Cover apple mixture with pie crust; seal and flute edges. Cut several slits to permit steam to escape. Cut decorative shapes from remaining pie crust. Moisten with water; place on pie crust. Bake in a 425-

degree F oven for 15 minutes. Decrease oven temperature to 350 degrees F. Bake 45 minutes or until juices form bubbles that burst slowly. Serve warm. Makes 10 servings.

CRANBERRY-APPLE PIE

3 cups diced and peeled apples
1 cup cranberries
1 1/4 cups sugar
3 tablespoons quick-cooking tapioca
1 1/2 teaspoon salt
15-ounce package refrigerated pie crust
1 tablespoon margarine or butter

Heat oven to 400 degrees F. Mix apples, cranberries, sugar, tapioca and salt in a large bowl. Let stand 15 minutes.
Prepare pie crusts according to package directions. Line a 9-inch pie plate with one of the pie crusts. Fill with fruit mixture. Dot with the 1 tablespoon margarine or butter.
Cut second pie crust into 1/4-inch strips. Arrange in lattice design over fruit mixture. Seal and flute edges. If desired, brush pie crust strips with a beaten egg before baking for a golden top crust. Bake in a 400-degree F oven for 60 minutes or until juices form bubbles that burst slowly. Cool. Makes 8 servings.

Recipes from: Kraft General Foods

FARMINGTON PUBLIC SCHOOLS INVITATION TO BID

Farmington Public Schools will accept sealed bids for a water main extension and replacement project until 10:00 A.M., Wednesday, December 31, 1994 at the Lewis Schuman Administration Center, 23500 Shawwassee, Farmington, Michigan 48334, addressed to Beverly Haysman at which time they will be publicly opened and read for presentation to the Board of Education at their next regularly scheduled meeting. 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 AM Best Company must accompany your bid proposal. No certified checks accepted.

Bid specifications and documents may be obtained from the purchasing department, 23500 Shawwassee, Farmington, Michigan 48334, (810) 499-3348. Please call to verify availability.

SUSAN C. LIGHTNER, Secretary
Board of Education

Published December 8 and 12, 1994

CITY OF FARMINGTON SPECIAL COUNCIL MEETING - STUDY SESSION

A special meeting of the Farmington City Council was held on Monday, December 5, 1994 at Council Chambers, 23400 Liberty Street, Farmington, Michigan. Notice of the meeting was posted in compliance with Public Act 247-1974. The meeting was called to order at 6:00 p.m. by Mayor Arnold Campbell. COUNCIL MEMBERS PRESENT: Bush, Campbell, Hartcock, McShane, Tupper. COUNCIL MEMBERS ABSENT: None. COUNCIL REPRESENTATIVES PRESENT: Clerk/Treasurer Cantrell, City Manager Lashoff, Admin. Asst. Richards. City Council met to study session to review the accomplishment of 1994 goals and to establish goals for 1995. Council concurred to continue the goal setting process at a future meeting. Meeting adjourned at 7:35 p.m.

ARNOLD T. CAMPBELL, Mayor
PATSY K. CAMPBELL, Clerk/Treasurer

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BERGSTROMS
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Introducing the GOOD NEIGHBOR TEAM

A program to help "Keep The Heat On" this winter for needy people in the western suburbs of Detroit

The Good Neighbor Team is designed to provide furnace service and repair (non-emergency), and in some instances, parts and furnaces, to those who have no financial or other means of keeping their furnaces operating this winter. Up to 500 hours of service will be donated to those in need.

Indications that this program may be able to assist you:

- Marginal furnace operation
- Continuous falling of furnace
- Furnace no longer provides heat
- You have no financial means to repair furnace

Requests for service assistance will be monitored by the Salvation Army. Phone 313-953-2048 to request assistance on an automated answering service. Leave complete information, including name, address, and daytime phone where you can be contacted by the Salvation Army.

This is not an emergency service.
This is not a heating bill payment program.
As a heating safety reminder, always call your gas company immediately if you smell gas.

The Observer
NEWSPAPERS

CLARENCEVILLE SCHOOL DISTRICT ANNUAL FINANCIAL STATEMENT JUNE 30, 1994

GENERAL FUND			
The General Fund Budget covers the cost to provide one year of education to our students.			
BALANCE SHEET	1994	1993	
ASSETS			
Cash and Cash Investments	\$ 686,111	\$ 628,134	
Receivables:			
Taxes	\$62,497	\$62,496	
Accounts	\$2,353	\$2,353	
Due to Other Funds	\$6,850	\$6,850	
Due from Governmental Units	\$19,738	\$19,738	
Prepaid Expenses	\$2,528	\$2,528	
Total Assets	\$ 1,317,288	\$ 1,329,281	
LIABILITIES AND FUND EQUITY			
LIABILITIES			
Accounts Payable	\$7,913	\$8,293	
Accrued Payroll	\$91,573	\$91,573	
Accrued Expenses	\$18,434	\$18,434	
Due to Other Governmental Units	\$9,227	\$12,861	
Deposits	\$28,739	\$28,739	
Deferred Revenues	\$7,134	\$7,134	
Total Liabilities	\$ 1,474,241	\$ 1,469,154	
Fund Equity	\$ 143,047	\$ 140,127	
Total Liabilities and Fund Equity	\$ 1,317,288	\$ 1,329,281	

COMPARATIVE STATEMENT OF REVENUE, EXPENDITURES AND CHANGES IN FUND EQUITY			
	1994	1993	
REVENUES			
Local Sources	\$ 2,941,899	\$ 2,962,319	
State Sources	\$68,484	\$68,484	
Federal Sources	\$28,739	\$28,739	
Interdistrict Sources	\$14,129	\$14,129	
Other Sources	\$7,334	\$7,334	
Interest Transfer	\$14,299	\$14,299	
Total Revenues	\$ 3,119,284	\$ 3,115,404	
EXPENDITURES			
Current	\$ 3,119,284	\$ 3,115,404	
Instruction	\$ 1,477,239	\$ 1,477,239	
Support Services	\$ 1,119,284	\$ 1,119,284	
Capital Outlay	\$ 52,761	\$ 52,761	
Other Expenditures	\$ 1,119,284	\$ 1,119,284	
EXCESS REVENUE OVER FUNDER EXPENDITURES	\$ 49,418	\$ 11,000	
FUND BALANCES			
Beginning of Year	\$ 143,047	\$ 140,127	
End of Year	\$ 192,465	\$ 151,127	

This is very similar to a budget statement. When a school tries to be both a budget and a statement, the taxpayers read and agreed that it would be done and that a tax would be levied for a specified period of time. Clarenceville previously levied a tax of one mill (1/100 of a dollar) for debt service. This is extremely low.

DEBT RETIREMENT FUND			
BALANCE SHEET	1994	1993	
ASSETS			
Cash and Cash Investments	\$ 341,299	\$ 341,299	
Receivables	\$ 2,353	\$ 2,353	
Total Assets	\$ 343,652	\$ 343,652	
LIABILITIES			
Due to Other Funds	\$ 343,652	\$ 343,652	
Fund Equity	\$ 343,652	\$ 343,652	
Total Liabilities and Fund Equity	\$ 343,652	\$ 343,652	
COMPARATIVE STATEMENT OF REVENUE, EXPENDITURES AND FUND BALANCE			
REVENUES			
Current Property Tax Levy	\$ 343,652	\$ 343,652	
Interest on Cash Investments	\$ 2,353	\$ 2,353	
Total Revenues	\$ 346,005	\$ 346,005	
EXPENDITURES			
Debt Principal	\$ 343,652	\$ 343,652	
Debt Interest	\$ 2,353	\$ 2,353	
Other Debt Expenditures	\$ 0	\$ 0	
Total Expenditures	\$ 346,005	\$ 346,005	
Excess Revenue Over (Under)	\$ 0	\$ 0	
FUND BALANCE			
Beginning of Year	\$ 343,652	\$ 343,652	
End of Year	\$ 343,652	\$ 343,652	

The Building and Site Fund is primarily for capital improvements and maintenance of the school district. The board and administration reserve this fund for other than routine maintenance. This is the last year in which the state will allow building and site millage, which for Clarenceville is one mill (1/100 of a dollar).

BUILDING AND SITE FUND			
BALANCE SHEET	1994	1993	
ASSETS			
Cash and Cash Investments	\$ 52,761	\$ 52,761	
Receivables	\$ 2,353	\$ 2,353	
Total Assets	\$ 55,114	\$ 55,114	
LIABILITIES AND FUND EQUITY			
Accounts Payable	\$ 0	\$ 0	
Due to Other Funds	\$ 55,114	\$ 55,114	
Fund Equity	\$ 55,114	\$ 55,114	
Total Liabilities and Fund Equity	\$ 55,114	\$ 55,114	
STATEMENT OF REVENUE, EXPENDITURES AND CHANGES IN FUND EQUITY			
REVENUES			
Local Sources	\$ 117,912	\$ 117,912	
Total Revenues	\$ 117,912	\$ 117,912	
EXPENDITURES			
Building Improvements	\$ 77,339	\$ 77,339	
Other Building Expenditures	\$ 0	\$ 0	
Total Expenditures	\$ 77,339	\$ 77,339	
Excess Revenue Over (Under)	\$ 40,573	\$ 40,573	
FUND BALANCE			
Beginning of Year	\$ 15,228	\$ 15,228	
End of Year	\$ 55,781	\$ 55,781	

LONG-TERM DEBT			
	BONDS	NOTES	VESTED EMPLOYEE BENEFITS
Balance at June 30, 1993	\$13,000	\$1,200	\$1,800
Issuance	\$ 0	\$ 0	\$ 0
Redemption and Payments	\$13,000	\$1,200	\$1,800
Balance at June 30, 1994	\$13,000	\$1,200	\$1,800
FISCAL ASSETS AND GENERAL INFORMATION			
Land	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Buildings	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Furniture	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Vehicle	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Total General Fund Assets	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Outstanding Bonds	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
State Property	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
State Levy (in \$100 Year Ending June 30)	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Operating	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Debt	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Building and Site	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000
Total Tax Levy	\$ 1,100,000	\$ 1,100,000	\$ 1,100,000

The Clarenceville School District, through various committees, develops short and long-term goals each year. These goals are developed at the building and site level with community and employee input. We operate within the confines of our revenues. It is our goal, and we continue to be, to maintain a fiscally responsible approach to improving educational opportunities for the school district's students. We know this financial statement will assist you. If you have questions or desire more information, please call us at (517) 473-0994. District Address: P.O. Box 100, Troy, Michigan.

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