

# 'Miniature' workshops set

Instructions on decorating a dollhouse for the holidays and making a human-size wreath centered with a miniature room are included in fall classes starting Saturday, Oct. 21, at Miniature Makers' Workshop in Royal Oak.

Owner Criss Goad announces that a brochure with details is available at the Workshop, 4615 N. Woodward, or by calling (810) 549-0633.

At open workshops every Friday, students may bring projects and join friends to work together on miniatures.

Students are asked to register for classes at least two weeks in advance to give instructors time to prepare. Class fees vary according to hours and the materials supplied.

Flowers will be created at three sessions by visiting instructor Sandy Wall of Inverness, Ill. Her classes Saturday, Oct. 28, will cover lilacs and iris. Morning glories will be the subject Sunday, Oct. 29.

A class Saturday, Oct. 21, covers the making of a miniature woven basket with hinged lid that can be finished with a holiday theme. The instructor is Sue Jaques of Farmington Hills.

At a Saturday morning class Nov. 18, students will make and exchange miniature Christmas cookies so that everyone can take a large assortment home.

When Nancy VanCamp of Pontiac teaches a class on holiday party treats Saturday, Nov. 11, students will make holiday punch and "bake a cake."

Criss Goad offers an all-day workshop Wednesday, Nov. 15, on making a holiday room box. Her students can wallpaper, carpet and add a fireplace to the miniature room, to be wrapped like a gift package.

For a human-size house, a large holiday wreath centered with a miniature room setting, featuring a fireplace and balcony, will be taught by Criss Goad. It will be covered in two all-day workshops, Wednesdays, Oct. 25 and Nov. 1.

For a dollhouse dining table, miniature apples and leaves form an apple tree centerpiece. The class by Nancy VanCamp will be Saturday, Dec. 2.

Holiday-themed fabrics will be used for a skirted table for a dollhouse or holiday setting. Betale Robinson of Royal Oak will demonstrate how to make it Saturday, Dec. 2. She also will cover the making of miniature Christmas trees 1-4 p.m. Saturday, Dec. 9. Students beginning the class at 10 a.m. will learn to electrify their trees.

Children are welcome to the Saturday class Nov. 11 on making a Christmas stocking stuffed with goodies, to be taught by Sue Jaques.

# Series focuses on antiques

Schoolcraft College, Haggerty and Seven Mile in Livonia, is offering a series to help you identify and evaluate antiques.

In the series, prominent professionals Frank Boos, owner of the Frank H. Boos Gallery in Bloomfield Hills, and James Krol, owner of Birmingham Gemological Services in Birmingham, will discuss what's "out there" in the market as well as what items to look for.

Art work, furniture and accessories and new and antique fine jewelry will be discussed. The four-session series begins 6-8 p.m. Wednesday, Oct. 18, and continues Wednesdays, Oct. 25 and Nov. 1 and 8. Participants may attend individual sessions or the entire series. For a brochure or to register, call the college at (313) 462-4448.

Boos will lead classes on antique furniture; painting and prints; and silver, china and objets d'art. Krol will lead the final class, discussing jewelry and gemstones. Students will learn about carat weight, color, clarity and cutting.

# Johnston from page 8

use whole wheat)

1 cup all purpose flour

1/4 cup rolled oats (not instant)

1/2 teaspoon salt

1 tablespoon sugar

1 1/4 cups buttermilk

Ingredients for the next morning:

2 eggs separated

1 tablespoon melted butter or margarine

1/2 cup grated fresh apple (peel can be left on or off)

1 teaspoon ground cinnamon

1 teaspoon baking soda

Place all of the dry ingredients (for the night before) into a large bowl and slowly drizzle the buttermilk in, stirring continually until the batter appears smooth.

Cover the bowl and place in the refrigerator overnight.

The next day, in a glass bowl, beat the egg yolks with the melted butter or margarine. Add the grated apple and cinnamon. Stir the egg yolk/apple mixture into the flour batter — then add baking soda.

In another glass bowl whisk or beat the

egg whites until stiff — when the peaks are pronounced, gently fold into the batter.

Grease or spray a griddle, frying pan or grill. Heat until medium hot and pour your oatcakes on to the desired size. When one side becomes bubbly, turn over and cook until they are the desired doneness. Serve hot with powdered sugar.

Yield 12 large pancakes.

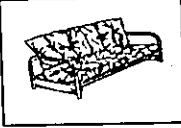
Ruth Massok Johnston is an author and food columnist who lives in Franklin. To leave a Voice Mail message for Ruth, dial (313) 953-2047, mailbox 1902.

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