

March of Dimes

# Jail and Bail

## Send your boss, co-worker, or spouse to the SLAMMER and support the March of Dimes Campaign for Healthier Babies October 17-20 9:00 a.m. - 5:00 p.m.

### HOW CAN I HAVE SOMEONE "DO TIME"?

- Call (810) 423-3200 to book your pick-up.
- The March of Dimes will issue an official warrant for your "jailbird."
- The March of Dimes Police will pick up the accused and take him/her to the nearest jail site.
- Once in the March of Dimes Court of Law, the accused goes before our judge, bail is set and the jailbird is sentenced to one hour "hard labor."
- Behind bars, all prisoners have unlimited use of our telephone to call their family, friends, and co-workers to raise their bail in the form of pledges to the March of Dimes.
- All inmates are released after raising their bail or spending one hour in jail—which ever comes first!
- March of Dimes Police return the prisoner to their normal day.

### JAIL SITES:

Renaissance Center, Detroit  
Tel-Twelve Mall, Southfield  
Wonderland Mall, Livonia

Macomb Mall, Roseville  
Arborland Mall, Ann Arbor  
Frenchtown Mall, Monroe

Plus, go on-line with the Observer & Eccentric as you bail out your favorite athletes in Cyberjail with O&E On-Line! locks in Cyber-jail <http://oeconline.com/jail/bail.html>

Then, qualify to win exciting, valuable prizes! Fax your bail request to (810) 423-3229.

All the monies raised through Jail and Bail will benefit the March of Dimes Campaign for Healthier Babies. Through research, community service and public and professional health education, the March of Dimes is working to reduce the incidence of infant mortality and birth defects.

The goal of the March of Dimes is a healthy start in life for all children!

THE Observer & Eccentric NEWSPAPERS

WXYZ LIVONIA

MARRIOTT

DETROIT PISTONS

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\$25 PRISONER HANDLING FEE WAIVED IF YOU MENTION THIS AD

# Education Expo '95

Sunday, October 22nd, Noon to 5 pm  
Lawrence Technological University  
21000 W. Ten Mile, Southfield

## FUN FOR THE ENTIRE FAMILY!

### Admission is Free

Tots to Teens - Provide your child with that added edge - help your child really excel. Meet representatives from metro area schools and preschools, learn about extra-curricular programs to enhance your child's educational experience, get hands-on exposure to the latest hardware, software, books, find out how to invest now to pay for your child's education later and much, much more!

**MINI WORKSHOPS:**  
 Practical Information Every Parent Needs  
 ▶ New Trends in Education  
 ▶ Protecting Your Kids from the Internet  
 ▶ Kindergarten Readiness  
 ▶ Home Schooling  
 ▶ Financial Planning for Your Child's Education  
 ▶ Making Homework a Positive Experience

For information, call 800.352.9999  
co-sponsored by

## COOKING CALENDAR

Send items to be considered for publication to: Keely Wygonik, Observer & Eccentric Newspapers, 36251 Schoelleroff, Livonia 48150, or by fax (313)591-7270.

### Support group

**FOOD ALLERGIES**  
Food Allergy Michigan Network meets 7:30 p.m. Friday, Oct. 20 at St. Joseph Mercy Health Building, 900 Ann Arbor Tron. Prynoth. Guest speaker is Dr. Jeffrey Lehen, a board-certified allergist. Call for information: (313) 420-2265

### Cooking demonstrations

**WHOLE FOODS MARKET**  
Hearty Lentil recipes and provides samples of a distinctive dinner menu. 3-6 p.m. Saturday, Oct. 21. The market is at 2208 E. Stadium Blvd., Ann Arbor. (313) 971-3366

### Classes

**GARDEN CITY COMMUNITY EDUCATION**  
Puff Pastry, not just a dessert. 7 p.m. Tuesday, Oct. 24 & Nov. 7. One dish meals. 7-9 p.m. Wednesdays, Nov. 1 & 8. Hors d'oeuvres to impress. 7-9 p.m. Wednesdays, Oct. 25. (313) 422-7198

### ART OF FOOD PRESERVATION

Seven week home study course offered by the Michigan State University Extension, Oakland County. Cost \$15 on cover materials and mailing. Class includes canning, freezing, drying, jams, jellies and pickles. (810) 658-0904

### THE COMMUNITY HOUSE, BIRMINGHAM

French wines. 7:30-9:30 p.m. Wednesday, Oct. 25. Las Vegas Cookery 7:30-9:30 p.m. Tuesday, Oct. 17; Hooked on Fish 7:30-9:30 p.m. Tuesday, Oct. 24; M. Chowans to your French Content. 7:30-9:30 p.m. Monday, Oct. 23. (810) 644-5832

# For those who like it hot

BY CAROL DEEGAN  
AP NEWS FEATURES

Some like it hot and some like it hotter.

"Turn It Up!" by noted food writer Janet Hazen (Chronicle Books, \$12.95) is the blistering companion to Hazen's best-selling "Hot, Hotter, Hottest."

With 50 all-new, fiery recipes, "Turn It Up!" is organized by the dominant heat-lending ingredient in each dish. Dedicated hotheads and ingenuos alike will enjoy pan-fried potatoes and horseradish cakes, grilled chicken wings with two mustards and honey, and chocolate-coffee brownies with chipotle chiles.

Dave DeWitt and Nancy Gerlach visited pepper farms, sauce and salsa makers and habanero aficionados from the Yucatan peninsula to New Mexico for "The Habanero Cookbook" (Ten Speed Press, \$17.95).

Each of the habanero recipes, including peach-habanero chutney, Caribbean chicken and marinated grilled vegetables, is hot. But those that are truly fiery are labeled "extremely hot," so the reader can always reduce the recipe's heat intensity.

Also of interest: "The All-American Chili Cookbook" by Jenny Kellner and Richard Rosenblatt (Hearst Books, \$14.95 hardcover). This is the "official cookbook" of the International Chili Society in Newport Beach, Calif.

"Red Hot Gourmet" is a collection of 50 recipes from the Cole

Cooking Group (\$7.95). The cookbook contains fiery recipes from Southeast Asia, Mexico and other cuisines internationally known for pure heat.

Lucinda Hutson is the author of "Tequila! Cooking with the Spirit of Mexico" (Ten Speed Press, \$16.95). Hutson provides an armchair tour of Mexico's kitchens and cantinas. Among the recipes: pinata punch, "drunken cowgirl-style" beans and jalapeno carrot cake.

Victoria Wise is the author of "Mexico: The Vegetarian Table" (Chronicle Books, \$19.95), with 90 recipes including jicama and watermelon salsa, melon and potato soup, and candied gourd squash.

"The Best of Quintana" by Patricia Quintana (Stewart, Tabori and Chang, \$22.50) contains 60 recipes and 60 full-color photographs by Ignacio Urquiza. All of the recipes have been tested for the American kitchen, and substitutions are suggested for the occasional "hard-to-find" Mexican ingredient. Quintana is the author of "The Taste of Mexico."

"Food From My Heart: Cuisines of Mexico Remembered and Reimagined" by Zarela Martinez (Macmillan, \$14) is a collection of over 175 recipes. With menus and mall-order sources for ingredients, Martinez is the owner of Zarela restaurant in New York City.

"Healthy Mexican Regional Cookery" by Lotte Mendelssohn (Font & Center Press, \$17.95).

With 150 recipes, travel tips, shopping tips and charming anecdotal reminiscences of family and friends.

"Betty Crocker's Easy Mexican" (Macmillan General Reference, \$16). Contains 130 "old-time favorites" and new South of the Border tastes.

"The Essential Mexican Cookbook" (Courage Books-Running Press, \$12.98). Contains 60 recipes, 250 full-color, step-by-step photographs and introduction to the most popular Mexican ingredients. Edited by Heather Thomas.

### Southwest Cooking

Chef Wayne Harley Brachman believes desserts should be fun. And in his new book, "Cakes and Cowpokes: New Desserts from the Old Southwest" (William Morrow, \$25), Brachman takes the best of the Southwest, adds his own sense of humor and mixes up great-tasting, great-looking desserts.

"Mark Miller's Indian Market Cookbook" (Ten Speed Press, \$27.95) features recipes from Miller's Coyote Cafe in Santa Fe, N.M. Each recipe is prefaced with insights into the region's culture, landscape, people and culinary traditions. The cookbook also includes full-color photographs, detailed instructions for common Southwestern cooking techniques and a helpful glossary of ingredients.

"Southwest Cooking" by Ariene Feltsman-Sallbach (Black Dog & Leventhal Publishers, \$12.98).

# Fresh Approach

SPECIALS GOOD THROUGH 10/30/95

35243 GRAND RIVER FARMINGTON PHONE 442-2160

**U.S.D.A. CHOICE BONELESS STEWING BEEF \$1.99 lb.**

**U.S.D.A. CHOICE GROUND CHUCK 5-lb. PKG. 99¢ lb.**

**CHICKEN, PORK & BEEF STIR FRY \$2.99**

**GOLDEN RIPE BANANAS 3 lbs. 99¢**

**DOLE CELERY 99¢**

**YELLOW ONIONS 99¢**

**SPIRAL SLICED HAM \$2.99**

**ORANGE ROUGHY PILLETS \$5.99**