

CABINET REMODELING

Modernize your Kitchen Economically

Kitchen remodeling is an excellent investment for increasing both the value and beauty of one's home.

Doors & Drawers & More provides an economical way to modernize your kitchen. By replacing only the doors and drawer fronts of your existing cabinets, the savings is almost 50 percent as compared to the cost of total cabinet replacement.

The process is very practical, here's how it works:

1. Old cabinet doors are removed to expose the cabinet front frames and the old doors are discarded.
2. Cabinet front frames are stripped and prep sanded—ready for veneer strips to be applied.
3. Oak panels are applied to exposed cabinet sides. Oak veneer strips are applied to front frames. The veneer strips have a heat-sensitive glue back and are applied with a hot iron.
4. Veneer strips are trimmed and sanded. The cabinets have

been oak-veneered and are ready for the three-step finish process in the color and style of your choice.

5. New oak doors are installed and you may select new coordinated hardware.

6. Your new kitchen cabinets are now complete in a matter of two-three days with a all work and materials carrying a five-year guarantee.

The doors and drawer fronts are manufactured from the finest kiln-dried Northern Oak lumber and are custom made to size. During the remodeling process, cabinets can be added, islands installed and countertops replaced.

Doors & Drawers & More is located in Oxford and is owned by Gary Banghart. Gary is a licensed builder who has been constructing homes in the North Oakland County area for eight years. For more information or to see samples in your home at no obligation, please call 810-969-0222 or 1-800-969-0221.



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Ideas from page 2D

1/4 milk and 1/4 water (to cover). Cover the saucepan with a lid and simmer for 20-30 minutes or until the chestnuts are soft (fork tender).

If using canned chestnuts skip the first steps — drain the canned chestnuts and pat dry carefully, so they will not break apart.

Place the sugar and glucose in a large saucepan — heat gently until the sugar has dissolved. Add the peeled, tender chestnuts to the sugar/glucose mixture and bring to a boil. Remove the saucepan from the heat source — carefully transfer the chestnuts to a low dish — place a plate on top to keep them submerged in the liquid. Put the dish in a warm spot (a place where you might let bread rise) for 24 hours.

Remove the chestnuts from the dish and place back in the saucepan — bring the mixture back to a boil — again remove the saucepan and place back in the dish — let sit again for 24 hours.

On day 3 — place the chestnuts and dissolved sugar mixture back into the saucepan with 8 drops of pure vanilla extract — bring back to a boil. Let the chestnuts cool slightly and then remove them from the saucepan with a slotted spoon to a wire rack (place something below it to catch the drips). Let them air dry for several days.

Prepare the glaze. Place the 2 cups of sugar and 1/4 cup water in a saucepan and heat gently and mix until the sugar is dissolved. Bring the sugar mixture to a boil — let the mixture rapid boil for 2 minutes. Turn off heat, but keep warm by covering with a lid.

In another saucepan, bring 2 cups of water to a boil. Place some of the syrup in a small glass bowl keeping the remainder covered. After the plain water has boiled, take each chestnut, one at a time — dip in the boiling water, remove, shake off excess water and dip in the small glass bowl of glaze syrup. If the glaze syrup becomes cloudy — replace it with the fresh syrup (only a small amount at a time). After dipping each chestnut into the glaze — place it on a clean wire rack. When all the chestnuts have been dipped, place them in a slow — low oven (120 degrees F.) for several hours.

Wrap the Marrons Glaces in foil if not using right away — you do not want them to harden.

Note: Liquid glucose can be purchased at the Kitchen Glamour Stores in Redford, West Bloomfield, Novi and Rochester.

Ruth Moenck 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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