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Antique show features Junior Group cooks

The 48th Annual Metro Detroit Junior Group Goodwill Antiques Show, to be held at the Michigan State Fair Grounds (Woodward at 8 Mile Road, Detroit), Nov. 17-19, features 60 select exhibitors.

In addition to antiques, the traditional Goodwill Booth, staffed by Junior Group members, will offer pantry, bakery and other items. General admission \$7, senior citizens, \$6 available at the door. Call (313) 886-6787 for

information.
 Here are some recipes from the "Goodwill Cookbook."

BEETS IN ORANGE SAUCE

2 tablespoons butter
 2 tablespoons cornstarch
 1/4 cup water
 1 1/2 teaspoons grated orange rind
 1/4 cup orange juice
 1/4 teaspoon salt

1/4 teaspoon pepper
 2 teaspoons sugar
 3 1/2 cups cooked beets, sliced
 Melt butter, stir in cornstarch and add water slowly. Add orange rind, orange juice, salt, pepper and sugar.
 Cook until smooth and thickened, stirring constantly. Add beets and heat. Serve hot.

APPLE BETTY BARS

1 package yellow cake mix

1/2 cup margarine or butter
 1/2 cup coconut
 4 large apples or (6 medium apples)
 1/2 cup sugar
 1/2 teaspoon cinnamon
 1 teaspoon lemon juice
 1 cup sour cream
 1 egg beaten
 Mix cake mix and butter together. Add coconut and mix. Pat into 9 by 13 inch pan, pressing edges up. Bake in 350 degree F oven for 10

minutes.
 Peel and slice apples. Sprinkle with sugar, cinnamon and lemon juice.

Arrange slices in rows on warm crust. Mix sour cream and egg. Drizzle over apples and bake at 350 degrees F for 20 minutes or until edges are browned.

Cut into squares. May be served with whipped cream or ice cream. Serves 12-16.

COOKING CALENDAR

Send items to be considered for publication to: Arlene Wygnuk, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313) 591-7279.

Support groups

FOOD ALLERGY MICHIGAN NETWORK
 Meeting 7:30 p.m. Monday, Nov. 13, at St. Joseph Mercy Health Building, 990 W. Ann Arbor Trail, Plymouth. Guest speaker, Dr. David Seaman. (313) 420-2805

TRI-COUNTY CELLIC SPRU
 Meeting 7:30 p.m. Monday, Nov. 13, at St. Joseph's Presbyterian Church, 21575 W. 10 Mile Road. Meetings include information on gluten-free foods, lab testing, recipe sharing, taste testing, and more. For children and information from professionals, call (313) 274-9232. Demonstrations

KITCHEN GLAMOUR
 Holiday Cookies — Sorts, Rosettes and Puzzles, featuring Michelle Mader-Futer. Learn how to prepare make ahead cookies. 1 p.m. Tuesday, Nov. 14 (Rochester); 6:30 p.m. Wednesday, Nov. 15 (Rochester); 6:30 p.m. Thursday, Nov. 16 (Rochester); 6:30 p.m. Friday, Nov. 17 (Rochester). Desserts 1 and 6:30 p.m. Wednesday, Nov. 15 (Redford); 1 and 6:30 p.m. Thursday, Nov. 16 (West Bloomfield); 1 and 6:30 p.m. Friday, Nov. 17 (Rochester). There is a \$3 fee. (313) 537-1300

Classes

LEMON'S NATURAL CUISINE
 Manicure/muffs, 6-9 p.m. Monday, Nov. 13; Thanksgiving meal 6-9 p.m. Wednesday, Nov. 15, 22899 Inkster Road, Farmington Hills. (810) 478-4455

THE COMMUNITY HOUSE

A Holiday Menu with Flair, 7:30-9:30 p.m. Tuesday, Nov. 14; Spectacular Holiday Cookout, 7:30-9:30 p.m. Monday, Nov. 13. Classes at 380 S. Bates, Birmingham. (810) 644-5832

Dorothy's basket hid goodies

In the classic tale of "The Wizard of Oz," Dorothy headed for the Emerald City in an awful hurry. She gathered up her trusty terrier, grabbed her wooden basket and off she went on the tail of a tornado. But for over 50 years, audiences have been wondering what was in Dorothy's basket.

Could she have left Kansas without packing a parcel of food to sustain herself, and Toto too?

Today, Dorothy has embarked on a new journey, skating down the Yellow Brick Road, alongside the Scarecrow, the Tin Woodsman and the Cowardly Lion in Producer Kenneth Feld's, "The Wizard of Oz on Ice," coming to Joe Louis Arena, Detroit, Nov. 15-19. Call (313) 396-7600 for show times and ticket information or Ticketmaster (810) 645-6666.

Once again, the young woman from Kansas has her trusty basket in tow. Perhaps this time, Dorothy, planning ahead, consulted award-winning cookbook author Sheila Lukins and cooked up a mouth-watering medley of classics.

Here are some of her favorites:

CRISPY BUTTERMILK FRIED CHICKEN

2 frying chickens, about 2 1/2 pounds, cut in 8 pieces
 Salt and freshly ground pepper
 1 cup buttermilk
 1 1/2 cups all-purpose flour
 2 teaspoons paprika

1 1/2 cups solid vegetable oil
 shortening or enough to accommodate chicken, depending on the size of your skillet

Rinse chicken pieces. Remove excess fat and trim wing tips. Pat dry very well. Place in a large bowl and sprinkle with salt and pepper. Toss with the buttermilk. Let rest for 30 minutes at room temperature.

Put flour in a large plastic bag and season with paprika and 1 teaspoon each salt and pepper.

Heat the shortening in a 10-inch skillet over medium high heat until hot.

Remove chicken from the buttermilk and dredge in the seasoned flour, shaking off excess.

Fry the chicken, starting with the skin side up in batches, for 12-15 minutes per side, covered, until golden brown and cooked through. Drain on paper towels. Serves 6.

FRIED CHICKEN GRAVY

1 1/4 cups chicken frying fat
 2 small onions, halved and sliced
 2 cloves garlic, peeled and finely minced
 2 tablespoons all-purpose flour
 2 cups defatted chicken broth (corned broth or bouillon cubes is acceptable here)
 Pinch of freshly ground black pepper

Place the chicken fat in a non-stick skillet over medium heat. Add the onion and garlic and cook for 3-

4 minutes until lightly browned. Add the flour and cook for 2 minutes, stirring until flour becomes golden brown. Add the broth and cook for 3 minutes at a gently simmer. Serve hot with fried chicken. Makes 1 1/2 cups.

COUNTRY CORNBREAD

1 1/2 cups cornmeal
 1/2 cup all-purpose flour
 3 tablespoons granulated sugar
 1 tablespoon baking powder
 1/2 teaspoon salt
 1/2 cup milk
 1/2 cup plain non-fat yogurt
 2 tablespoons melted butter
 2 tablespoons vegetable oil
 2 eggs, lightly beaten
 1 cup creamed corn

Preheat oven to 400 degrees F. Butter an 8-inch by 8-inch baking pan.

Combine the cornmeal, flour, sugar, baking powder and salt in a mixing bowl.

Combine the milk, yogurt, melted butter, oil and eggs in a bowl. Add to the cornmeal mixture and stir until just combined. Stir in the creamed corn.

Scrape the batter into the prepared pan and bake for 45 minutes or until the top is golden brown and a toothpick inserted in the center comes out clean.

Cool on a rack and then remove from pan and cool completely. Cut into squares to serve. Makes 6 servings.

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Cranbrook House

180 First Line Road, Bloomfield Hills

HOLIDAY TABLES

Cranbrook House Auxiliary presents spectacular holiday table settings by local residents on:

November 17, 18 and 19

Refreshments and gift boutique
 Benefit for preservation of historic Cranbrook House
 Friday, November 17 10 a.m. - 4 p.m.
 Saturday, November 18 10 a.m. - 4 p.m.
 Sunday, November 19 Noon - 4 p.m.
 TICKETS \$10.00 AT THE DOOR
 (\$1.00 OFF WITH THIS AD - ONE PER AD)

FOR TICKET INFORMATION CALL 645-3147
 NO STROLLERS • NO PHOTOGRAPHIC EQUIPMENT PERMITTED
 Shuttle from Christ Church parking lot
 Cranbrook House is part of Cranbrook Educational Community

DuMouchelle's Auction at the Galleries

Friday, November 17th at 6:30 p.m.
 Saturday, November 18th at 11:00 a.m.
 Sunday, November 19th at Noon
 FREE VALET PARKING ALL SALE DATES

Exhibition Hours:

Friday, November 17th 9:30 a.m. - 5:30 p.m.
 Saturday, November 18th 9:30 a.m. - 5:30 p.m.
 Monday, November 13th 9:30 a.m. - 6:30 p.m.
 Tuesday, November 14th 9:30 a.m. - 5:30 p.m.
 Wednesday, November 15th 9:30 a.m. - 6:30 p.m.
 Thursday, November 16th 9:30 a.m. - 5:30 p.m.
 Friday, November 17th 9:30 a.m. - noon
 FREE PARKING MONDAY & WEDNESDAY EVENING EXHIBITIONS

Collection of Dorothy and Henry Johnson, removed from Quanton Road, Bloomfield Hills, featuring English antique furniture, paintings, icons, Chinese export porcelain, silver and a French crystal chandelier; Estate of Marion E. Price, Adrian.



William and Mary walnut chest, h. 53", l. 37", d. 22", late 17th century. Sunday #2014



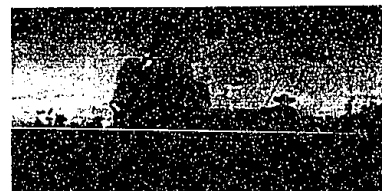
American curly maple and walnut miniature highboy, c. 1770, h. 63". Friday #0022



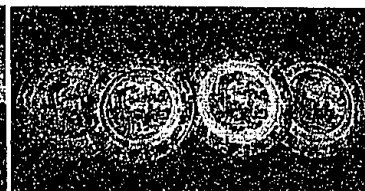
19th century English oil on canvas, 47" x 56". Sunday #2066



Chinese hand-painted silk panel on board, 19th century, 61" x 41". Sunday #2076



19th century English oil on canvas, 28" x 51". Sunday #2005



Chinese Export porcelain dishes, 18th century, dia. 10", set of 8. Friday #0034

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3RD THURSDAY
 ROYAL OAK GALLERY ASSOCIATION

Join Us
THIRD, Thursday
November 16th
 All galleries open until 9 p.m.

THE MICHIGAN GALLERY	204 WEST FIFTH STREET	810-546-6770
THE ANGLICAN GALLERY	119 SOUTH MAIN STREET	810-546-8910
CAROL JAMES GALLERY	301 SOUTH MAIN STREET	810-541-4218
JUDY GALLERY	200 WEST FIFTH STREET	810-545-2200
THE PARKWAY GALLERY	206 WEST ELEVEN MILE	810-543-7772
COO GALLERY	210 WEST SIXTH STREET	810-543-6056
THE GALLERY	312 WEST FOURTH STREET	810-547-5511
THE GALLERY	512 SOUTH CENTER STREET	616-644-4111
THE GALLERY	405 NORTH MAIN STREET	810-543-6464
THE GALLERY	222 EAST THIRD STREET	810-544-3308