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CLASSIC INTERIORS FURNITURE

20292 Middlebelt, Livonia • South of 8 Mile
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IN STORE
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• All discounts Are Off Manufacturers Suggested Retail Prices
• All previous sales excluded • Offer not valid in conjunction with any other promotional discount

Mon., Thurs., Fri. 9:30-9:00 Tues., Wed., Sat. 9:30-5:30; Open Sun. 1-5

inviting ideas

Note Hanukkah with tasty latkes



RUTH MOSSOK
JOHNSTON

Tired of those soggy potato latkes Grandma used to make? Feel like you've done Tanta's yearly latke platter? How about making some delicious Sweet Apple Latkes, sumptuous Zucchini Latkes with Roasted Red Pepper Puree, or some crisp Classic Potato Latkes Ala Bonnie Fishman - AKA Bonnie's Patisserie (on Northwestern Highway in Southfield).

Talented Chef Bonnie, trained at Cordon Bleu Cookery School in London, England, now in business for 17 years, not only sells retail goods - she also caters, serves quaint and quiet lunches, and does cooking classes ... even classes for a Hanukkah Party.

I love the idea of putting a non-traditional spin on the famous potato pancake. That old saying - "if it isn't broken don't fix it" - just doesn't apply here ... take something great and make it greater (and in this case, GRATER!)

Potato latkes (potato pancakes) are synonymous with the Jewish Holiday of Hanukkah (The Festival of Lights). Like a true comfort food, potato pancakes usually take center stage at the holiday table, with added accompaniments of sour cream and/or apple sauce. My own savory preference as an accompaniment for potato pancakes is sour cream and flavored caviar or smoked salmon. Other sweet or savory sumptuous additions could be: fresh chives for topping, honey for drizzling, Spoon Fruit for spreading, malt vinegar for spritzing, or Laban (heavy strained yogurt) for dolloping.

Whether it's called Reiberdatschi in Bavaria, Kartoffelpuffer in Northern Germany, Kartoffelkuchen in other parts of Germany, Ratelach in Poland, or Rösti in Switzerland, the potato pancake is loved throughout the world.

Hanukkah party - serve them for breakfast, lunch or dinner, during cool autumn and winter months. Keep in mind, latkes don't always have to be made of potato - carrots, yams, zucchini, and squash are delicious alternatives. Mini latkes (potato or other vegetable pancakes) make an easy to handle appetizer for parties, look great on a buffet, and are always delicious as a side dish.

If feeling exotic - and want to try flavor-infused caviar with your potato pancakes: Carolyn Collins has transformed the la-de-da caviar industry into trendy and unique - developing flavor-infused caviar such as: Caviar Peppar - spiked with Absolut Peppar Vodka and cured with fresh, hot peppers; Ginger - whitefish caviar infused with fresh ginger root; Smoked Chicago Golden - a smoked, low-salt whitefish caviar with a blend of Midwestern fruit and hardwoods, to name a few. For a catalog write to:

Carolyn Collins, America/Fresh Water Caviar, 925 W. Jackson Blvd., Chicago, IL 60607. (312) 226-0342.

Bonnie's Patisserie is at 29229 Northwestern Highway, Southfield, Michigan. (810) 357-4540. Hours: Monday-Saturday 8:30 am - 6:00 pm.

Bonnie Fishman's recipes for Latkes:
CLASSIC POTATO LATKES

Yield: 4-6 servings
1 onion
6 medium potatoes
2 eggs
1/2 cup flour
1 teaspoon salt
1/2 teaspoon soda
1/4 teaspoon fresh ground black pepper
Vegetable oil for frying
Applesauce
Sour cream

Grate the onion by hand or using a food processor and put in a large mixing bowl. Peel all the potatoes, keeping them in a bowl of cold water after peeling each one. Drain potatoes well. Grate the potatoes and add to the onion.

Quickly add the eggs, flour, salt, soda, and pepper. Heat about 1/4-inch oil in a large heavy skillet over moderately high heat.

Don't just serve them for a

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