Johnston from page D14

- 5 medium-sized carrots, peeled and cut into bite-sized pieces 2 pounds small pound potatoes,
- peeled 4-5 stalks celery, washed and cut into
- bite-sized pieces
- 4 tablespoons tapioca
- 1/4 cup fine bread crumbs
- Bay leaf(s)
- Salt and freshly ground pepper Preheat oven to 250 degrees F.

In a large casserole or Dutch (French) oven add all ingredients and stir well. Bake in low temp, oven for 5 to 6 hours. Stir occa-- end cooking time when meat is well sionally cooked and all vegetables are tender. You may want to cook it uncovered for the last 1/2 hour.

APPLE PIE WITH A SHAKER-LIKE CRUMB TOP

Yield: one 9-inch pie 1 9 Inch ple shell (homemade or pro-

The Michigan Cactus and Succulent

Society will play the game "Wheel of Fortune" 2 p.m. Sunday, March 9, at

Good Shepherd Lutheran Church, 11-

- pared)
- 3 cups apples, peeled, cored and
- sliced (medium)
- 1 cup sugar
- 1/3 cup flour
- 1/4 teaspoon nutmeg 1/4 teaspoon clanamon
- Topping:

Succulent group ready to play

- 1/2 cup butter 1/2 cup brown sugar
- 1 cup flour
- Preheat oven to 350 degrees F.
- Place the apples in the pie shell. Sprinkle with the sugar, flour, nutmeg and cinnamon.
- Melt the butter in a saucepan and mix in flour and brown sugar to make a crumbly topping mixture.
- Top the pie with the crumbly mixture, and bake for 30-40 minutes or until apples are tender and top is golden.

1/2 and Campbell in Royal Oak.

Prizes will be awarded. Call (810) 524-0227 for information.

Learn to give landscape a lift

The Lathrup Village Gardeneers are sponsoring a winter garden lecture, "Landscape Restoration," 7-9 p.m. Monday, March 10.

The lecture will take place at Lathrup Village City Hall, 27400 Southfield Road. Refreshments will be served. For more information on the free seminar, call (810) 543-4400.

Cynthia Richardson, senior designer at Four Seasons Garden Center and Custom Landscape Services of Oak Park, will help you tap your older home's potential with creative exterior touches for a fabulous facelift.

Richardson is a certified Michigan nurseryman, an advanced master gar-dener, a trained horticulturist/plant specialist and a design instructor at Schoolcalist and a design instructor at School-craft Community College. Currently, she is working on a challenging five-year project to restore the Matilda Dodge Rose Garden at Meadowbrook Hall on the grounds of Oakland University.

Get in doghouse to boost art

Fido never had it so good. Local artists, architects and interior designers are displaying dwellings designed specifically for man's best friend at the Somerset Collection to benefit the Detroit Artists Market.

The doghouses, each distinctively designed, are displayed in a "city" pop-ulated by the likes of Patrick the Pup and Clifford the Big Red Dog in the Somerset North Grand Court at Big Beaver Road and Coolldge in Troy.

In addition, a doghouse of Pewabic Pottery is being donated for a special raífle.

The doghouse auction and special rafile for the Pewabic doghouse will be at the "Spots for Spot" brunch benefiting the Detroit Action Market 11 and file the Detroit Artists Market 11 a.m. Sunday, March 16, at the Somerset Collection. Tickets are \$50 for adults and \$10 for ages 5 through 12. For ticket information, call the Detroit Artists Market at (313) 393-1770.

Participating artists, architects and interior designers include Dominic Pangborn and Lupin Associates Inc., Urda, Matt Williams, Julie McDonough, Joe Gohl and students from the University of Detroit Mercy School of Architecture.



At Home OBSERVER & ECCENTRIC Thursday, March 6, 1997