Easter baskets filled with goodies remain a tradition;

The Easter Bunny needn't worry about his job—
he's as popular as ever according to a survey conducted by the National Confectioners Association.
Nearly 80 percent of parents say there in the 1700s with German families who settled in receive a basket that includes candy as part of their Easter celebration, a tradition most say they also enjoyed as kids.
Traditions such as this play an important role in family celebrations, according to Cynthia MacGreTraditions such as this play an important role in family celebrations, according to Cynthia MacGreTogether.

Creating and sharing special traditions
Together.

Creating and sharing apecial traditions
Strengthens the family bond and builds wonderful
Manufacturers Association.
The Easter sason invites fools have been associated with special celebrations, she says. The Easter sason invites fools have been associated with special celebrations, she says. The Easter sason.

Easter egg hunt and, of course, filling that special to day without candy playing a role.*

The sweet choices today for creating fun-filled Easter basket tradition in the 1700s was down judges and sour jelly beans to the traditional confections as desared or sanck.

The sweet choices today for creating fun-filled Easter basket unique.

The sweet choices today for creating fun-filled Easter baskets are boundless. From gummy bunciates and sour jelly beans to the traditional confections as desared or sanck.

The sweet choices today for creating fun-filled Easter baskets are boundless. From gummy bunciates and sour jelly beans to the traditional confections as the association and pleasure to choose from to make each basket unique.

The sweet choices today for creating fun-filled Easter baskets are boundless. From gummy bunciants and sour jelly beans to the traditional confections and sour jelly beans to the traditional confections and sour jelly beans to the traditional confections and the same search as make the family without candy playing a role.

The Easter sacot with family search and sour jelly be

Class offers classical French cuisine

Cooking professionals and sec-ond-year culinary arts students at Schoolcraft College can attend at Schoolcraft College can attend a four-day hands-on workshop to learn more about classical French culsine.

The class will include a tasting of dishes, work sessions and lec-ture with Master Chef Dan Hugelier.

Hugelier.
This class will focus on traditional dishes prepared by the grand master chefs that con-

tributed to the body of classical culinary traditions over the past two centuries. Chef Auguste Escoffier, the father of modern classical cuisine, his predecessors and contemporaries created recipes, cooking methods and flavor combinations still taught and used today. The value of these recipes and methods serve as a model for contemporary cuisine.

Students will learn the value

tion certification points that can be used toward continuing edu-cation. Students will receive a certificate of completion from Schoolcraft Culinary Arts Pro-fessional Development. The class is offered 8 a.m. to 4 p.m. May 8-11 and costs \$395, which includes all food, recipe handouts and meals.Tuition can be paid by check or credit card. Students can register by call-ing 734-462-4423.

Students can register by call-ing 734-462-4423.

Share your recipe with Taste editor Ken Abramczyk, Observer Newspapers, 36251 Schooleraft, Livonia, MI 48150

Americans enjoy hot dogs, baseball

Opening day of the 2001

Major Lengue Baseball season signals the return of America's love affair with baseball and hot dogs at the ballpark. This season, the National Hot Dog & Sausage Council estimates that 26.8 million hot dogs will be enjoyed at America's Major Lengue Baseball stadiums, an increase of 200,000 over the 2000 baseball season.

Sausage, hailed ingredient of the year by Bon Appetit magazine, also makes a strong showing in ballpark bags.

Grill leg of lamb with apricot-mint compote

BY THE ASSOCIATED PRESS

Here's a taste of regional cooking, perhaps to serve at Easter. This low-fat dish is named for Ellensburg, a small town in Washington state that is well known for its succulent lamb. Further east in the state, apricot orchards are abundant and fields of mint are common, according to 'Weight Watchers Simply The Best All American' cookbook (Hungry Minds, \$21,95).

cookbook (Hungry Minds, \$21.95).
You can serve the dish warm or at room temperature. If a grill is inconvenient, the lamb can be broiled, but the cooking time may vary slightly.

GRILLED ELLENSBURG LEG OF LAMB WITH APRICOT-MINT COMPOTE

3-pound lean leg of lamb, but-terfiled and trimmed of all visible fat

3 tablespoons olive oil 6 large garlic cloves, minced · 1 teaspoon coarse salt

1/4 cup dried oregano
1/4 cup dried rosemary.
crumbled
1/2 cup finely chopped white

12 ripe apricots, pitted and

chopped (about 3 cups) 2 tablespoons sugar 1/2 teaspoon table salt 1/4 cup chopped fresh mint Freshly ground pepper, to

Place the lamb in a large shallow roasting pan. Combine the oil, garlic and coarse salt in a bowl. Coat all sides of the lamb with the oil-garlic mixture. Cover and set aside to marinate at room temperature for 1 hour. Coat one side of the lamb with the oregano and the other side with the rose-

Spray the grill rack with non-stick spray; prepare the grill. Grill the lamb 5 inches from the heat, turning once until an instant-read thermometer inserted in the thickest part of the lamb registers 120 F to 130 F (medium rare), about 15 minutes

(medium rare), about 16 minutes for each side. Let stand 10 minutes before carving.

Meanwhile, to make the compote: Spray a large nonstick skillet with nonstick spray and set over medium-high heat. Add the onion and sauté until soft, about 3 minutes. Add the apricots, sugar and table salt and sauté until the apricots are tender, about 3 minutes more. Remove the pan from the heat and stir in the pan from the heat and stir in the mint and pepper. Cut the lamb into thin slices across the grain and serve with the apricot-mint compote.

Makes 12 servings.



CALL NOW! BEAUTIFUL NEW OU 248-865-2800

Think *Spring!* Think Slewdess!

Our Incredible Hair Removal

All Sales End April 14!!

Our Incredible Hair Removal Specials will get you ready! Our FDA approved intense Pulsed Light equipment has a higher rating for removing hair than our competitors' Lassin. It is safe, pelniese and effective on all shin coinc. Experience a demonstration procedura during your PREE individual Consultation.

\$750 S300 Kar. OFF

Man: Front or Back of Nack 6 visits

\$800 - \$200 000007 ve FotoFacial" use

30% OFF HAIR PACKAGES Lasers, Light and More for amazing skin rejuvenation.

FREE PERSONAL CONSULTATION



Go ahead, fantasize about retirement. Just leave a little room in that dream for financing it.

21.27* | 14.82* | 12.54*

2 years Utfe of fund Average annual total returns as of 11/2/100 inception date 2/18/192 Past performance does not guarantee (future results. Mid cap investments may offer greater investment risk than large cap investments

C'mon, face it. You like to think about retirement. A lot, But maybe it's time to think about it in a slightly different way, as in, how to afford it. That's why Banc One Securities Corporation has lots of ways to invest your hard-earned IRA savings. One of them is the One Group's Mid Cap Value Fund, which invests in undervalued companies with promising growth potential. Call 1-888-326-2347 or stop by a Bank One banking center and talk with a licensed representative from Banc One Securities Corporation. Then you can go back to dreaming about burning your day planner.



and through Barnc One Securities Corporation. Not FDIC insured - No Bank Guarantee - May Lose Value. reported in the property of the control of the cont

Remember the HoneyBaked

Now we've made it more convenient for you to enjoy The Authentic HoneyBaked Ham this Easter. Come visit us at our

HoneyBaked Ham and " HoneyBaked Express locations listed below.



HoneyBaked Ham Store Locations

Ann Arbor 3446 Washtenaw Avenue (7.34) 677-8500

Birmingham 31190 Southfeld Road (248) 540-0404

Dearborn Heights 23309 Ford Boad (313) 274, 9600 Detroit 3741 Fenkell (313) 862-8622

Livonia 15003 Mereman Read (134) 505-2004

Roseville 29888 Gratiot Avenue (810) 775-7900

Sterling Heights 44871 Hayes (810) 566-4700

Taylor 23143 Eureka Road (734) 374-2600 Troy 1081 East Long Lake Road (248) 689-480

West Bloomfield 33270 West 34 Mile Road (248) 853 (240)

HoneyBaked Express Locations

Vic's Market - Bloomfield Hills 2055 Telegraph (248) 454 (070) ext. 115 Snook's Butcher Shoppe – Highland 46° Snuth Millard Boad, 248° 887, 3205

Plymouth Market Place - Plymouth

Papa Joe's - Rochester Hills 2025 South Rochester Roud, 24s, 30s, 60s Busch's - Saline 565 E. Michigan Avenue: 734, 429, 6400

Produce Palace - Warren 29309 Deni odre 850-571 wio Tenuta's Foods - Waterford