

# Cornish hens, desserts will sweeten Mother's Day

## CORNISH HENS

### WITH WILD RICE

- 3 cups water or fat-free, reduced-sodium chicken broth
- 1/2 cup wild rice, rinsed well
- 1/2 cup brown rice
- 1 teaspoon fresh or 1/2 tsp. dried tarragon
- 1/2 teaspoon fines herbes\*
- Salt and freshly ground pepper
- 2 teaspoon olive oil
- 1/2 medium onion, finely chopped
- 4 ounces mushrooms, sliced thin
- 1/4 cup silvered blanched almonds
- 2 Cornish hens
- 1 cup fat-free reduced-sodium chicken broth
- 4 tablespoons Seville orange or regular orange marmalade plus 1 teaspoon lime juice



Cornish hen: Tarragon and orange marmalade create a flavor Cornish hen. Surprise Mom with this elegant dish.

nuts are golden. Combine mixture with cooled rice.

Preheat oven to 375 degrees. Rinse hens and trim excess fat. Season cavities with salt and pepper, then stuff with rice mixture. Season skin with salt and pepper if desired. Place hens on rack in shallow roasting pan, breast side up. Roast hens, basting with broth every 15 minutes until done, about 75 minutes. (Juices run clear when thigh is pricked with fork).

Meanwhile, melt marmalade in microwave, then pour over hens to glaze during last 30 minutes of roasting.

When hens are done, remove and let rest 15 minutes.

Cut each hen in half, lengthwise. Transfer any pan juices to small cup and skim off fat. Divide stuffing between four plates. Place 1/2 hen on top of each bed of rice. Heat pan juices in microwave, then pour over birds.

Serve accompanied by cooked vegetables.

Makes 4 servings.

\*Note: Fines herbes is a dried herb mixture that typically includes parsley, chervil, tarragon and chives, but may include other herbs. Fines herbes are found in

the spice section of markets.

**Nutritional information per serving:** 495 calories, 12 g. fat (2 g. saturated fat), 53 g. carbohydrate, 35 g. protein, 4 g. dietary fiber, 132 mg. sodium.

Recipe courtesy of the American Institute for Cancer Research. **BANANA SPLIT FRENCH TOAST**

- 1 10-ounce jar maraschino cherries, well drained, divided
- 1 16-ounce loaf French bread
- 1 8-ounce package cream cheese, softened

- 1/4 cup powdered sugar
- 3 eggs
- 2/3 cup milk
- 2 tablespoons margarine or butter
- 4 large bananas
- Prepared whipped topping
- Chocolate-flavored syrup

Halve 8 cherries for garnish; set aside. Chop remaining cherries. Cut off and discard ends of bread; slice remaining loaf into 16 (1/2-inch) slices.

Beat cream cheese and sugar at medium speed until creamy; stir in chopped cherries. Set aside. Blend eggs and milk in shallow bowl or pie plate.

Dip bread slices in egg mixture coating both sides. Cook, in batches, in 1 tablespoon margarine or butter in large skillet over medium heat until golden, turning to cook both sides. Repeat with remaining bread and margarine.

Slice bananas in half lengthwise; halve again crosswise. Gently spread 2 tablespoons cream cheese mixture onto each slice of French toast; top with a banana quarter.

Serve topped with whipped topping, reserved cherry halves; drizzle with chocolate syrup. Makes 16 slices. Recipe courtesy of the Cherry Marketing Institute.

**CHOCOLATE ANGEL CAKE**

- 1 16-ounce package angel food cake mix
- 1/2 cup unsweetened cocoa
- 1 1/2 cups plus 2 tablespoons hot fudge topping, divided
- 2 cups whipped topping
- 1 (24-ounce) can cherry pie filling, divided

Prepare cake mix according to package directions, mixing cocoa with dry ingredients. Spoon batter evenly into an ungreased 10-inch tube pan. Bake in a preheated 350°F oven as directed on the package. Let cool as package directs.

When cake is completely cooled, carefully remove from pan. Cut horizontally in half. Place one half, cut side up, on serving plate. Spread with 3/4 cup fudge topping. (Do not heat topping.) Cover with 1 cup whipped topping, then half the cherry pie filling.

Place the second half of the cake over cherries, cut side down. Spread with 3/4 cup fudge topping. Cover with remaining 1 cup whipped topping and remaining cherry pie filling. Refrigerate 1 hour. Just before serving, warm remaining 2 tablespoons fudge topping and drizzle over cherry pie filling. Makes 12 servings. Recipe courtesy of the Cherry Marketing Institute.

## CALENDAR

Send items for Taste calendar at least two weeks in advance of event to Ken Abramczyk, Taste Editor, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48150.

### OCC FUND-RAISER

The 6th Annual Great Lakes Great Wine Walk Around Tasting features more than 400 wines from various wineries in Great Lakes region and food from 12 restaurants from 6-8:30 p.m., Wednesday, May 16 in the "J" Building at Oakland Community College's Orchard Ridge campus, 27055 Orchard Lake Road (just south of I-896) in Farmington Hills.

The event features the following chefs and restaurants: Randy

Emert, Golden Mushroom; Kevin Brennan, Detroit Athletic Club; Steve Allen, Steve & Rocky's; Donald Welch, Confectionery Yours; Denise Caudry, Traverse Point Country Club; Mike Trombley, Essence; Chris Hessler, Macaroni Grill; Terry Shuster, Fox & Hounds; and Roger Holden and Kevin Enright, Oakland Community College. Proceeds benefit scholarships for Oakland Community College culinary arts students. Tickets are \$40 per person. Make checks payable to Oakland Community College. Tickets also are available at the door. Call (248) 622-3700 for information.

## NOTICE OF LAST DAY OF REGISTRATION OF THE QUALIFIED ELECTORS OF OAKLAND COMMUNITY COLLEGE DISTRICT FOR THE SPECIAL ELECTION TO BE HELD ON MONDAY, JUNE 11, 2001

TO THE QUALIFIED ELECTORS OF OAKLAND COMMUNITY COLLEGE DISTRICT:

PLEASE TAKE NOTICE that a special election for the Oakland Community College district shall be held on Monday, June 11, 2001, in conjunction with the regular elections of component school districts.

Act 110, Public Acts of Michigan, 1954, as amended, provides in part as follows:

The inspectors of election at an election or primary election in this state, or in a district, county, township, city or village in this state, shall not receive the vote of a person whose name is not registered in the registration book or listed on the computer registration precinct list of the township, ward, or precinct in which he offers to vote.

The last day for receiving registrations for the election will be Monday, May 14, 2001. Persons residing in the Oakland Community College district registering after 6:00 p.m. on Monday, May 14, 2001 will not be eligible to vote at the election. Only persons who have registered as general electors with the appropriate clerk of the city, village or township in which they reside, or through registration at a Secretary of State drivers license bureau or other agency designated to accept applications for voter registration under Michigan law, are registered electors of the Oakland Community College district. Persons planning to register must determine when the city, township or village office or Secretary of State drivers license bureau offices will be open for registration.

Effective April 1, 2000, Public Act 18 of 1999 amended the Michigan Vehicle Code to correspond a person's voter registration address with the person's driver's license address. An address change submitted by an individual to update his or her driver license record will automatically carry over to the individual's voter registration record.

Please take further notice that only registered school electors residing in the Oakland Community College area of any component school district will be eligible to vote at the special election of Oakland Community College.

The following proposal will be submitted to the electors at the special election to be held on Monday, June 11, 2001:

This proposal will allow Oakland Community College to continue to impose a levy of up to 8/10 mills that was previously approved by electors in 1995 for operating purposes.

### OAKLAND COMMUNITY COLLEGE MILLAGE PROPOSAL

Shall Oakland Community College be authorized to levy taxes in an amount not to exceed Eighty Cents (80¢) per thousand dollars (\$1,000) (0.8 mill) of the taxable value of all taxable property in the College District for a period of ten (10) years, 2002 through 2011, inclusive, as a renewal of that portion of the 0.8 mill authorization previously authorized by the electors not reduced by operation of the Headlee Amendment (which is estimated to be .7800 in 2001) plus new additional millage in the amount equal to the amount reduced by operation of the Headlee Amendment (which is estimated to be .0200 mill), to provide funds for all Community College purposes authorized by law? It is estimated that 0.8 mill would raise approximately \$34 million when first levied in 2002.

This Notice is given by the order of the Board of Trustees of Oakland Community College, State of Michigan.

SANDRA L. RITTER  
Secretary, Board of Trustees  
Oakland Community College

## The Ambassador Hotel and Conference Center in Southfield presents Mothers Day Brunch May 13th, 2001

10:00AM 12:00PM 2:00PM  
• Appetizers • Sea Food Station • Salad Station • Breakfast Entrees  
• Hot Entrees • Omelet Station • Omelets Cooked To Order  
• Kids Station • Pasta Station • Carving Station

Adults: \$24.95 Children (5-11) \$12.95  
Seniors \$20.95  
+15% Gratuity  
Reservations Required  
248-552-8833  
The Ambassador Hotel  
16400 J. L. Hudson Dr. • Southfield, MI 48075  
(South of 9 Mile & East of John Lodge Fwy)

# Mother's Day

**visit our website: www.theexcalibur.com**

28875 Franklin Rd. Southfield, MI 48034  
Phone (248) 358-3355

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**Tenderloin**  
**Scallops**  
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Plus Numerous  
Other Selections  
Including Sweet Table

**Brunch**  
11:00-3:00  
22.95 Adults  
15.95 under 12

**Dinner**  
3:00-9:00  
Regular Dinner Menu  
With Specials

## Mother's Day Appreciation Brunch

11 a.m. - 3 p.m.  
**LIVE MUSIC**  
Featuring  
Our Chef will prepare  
Sautéed Chicken Marsala, Baked Stuffed  
Flounder, beans, blanc, Roast Stuffed Pork Loin  
With sausage sage dressing

**Fresh Saled Bar**  
Carving Station  
Roast Prime Rib  
Roast Breast of  
Turkey w/Coconut Gravy  
Breakfast  
Selections  
Dessert Bar  
Reservations  
Requested

**Please Call**  
**248-350-2000 ext. 2**  
Adults \$19.95  
Seniors \$16.95  
Children 12 and under  
\$9.95, under 3 free  
Prices Subject to 6% Michigan State Tax and 18% House Gratuity

# WOW YOU!

**WOW PACKAGE INCLUDES:**

- Deluxe motorcoach transportation
- 1 night accommodation at the hotel
- Continental breakfast

**\$50 Free**  
cash & tokens for gaming  
• \$10 worth of meal coupons

**Can't Beat The Rate... The Gaming Is Great.**

Sunday-Thursday **\$83** Friday-Saturday **\$89**

Prices for all 2-day/1-night trips thru June 1, 2001  
All package prices based on double occupancy  
Please inquire about other packages

This Vegas-like facility and deluxe hotel has three restaurants, theatre, pool, spa and over 2400 slots. Plus, plenty of nearby tourist attractions and recreation fun.

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## Come Visit Your Local Florist for Beautiful Mother's Day Flowers

# Sunday May 13th

**Livonia**  
**IRISH ROSE FLORIST**  
33508 Seven Mile  
W. of Farmington Rd.  
**248-478-5144**  
TELEPHONE

**Livonia**  
**Livonia Florist**  
Main Floor Plaza  
Main St. 8770  
Sun. & Holidays 10-5pm  
**734-422-1313**  
MAJOR CREDIT CARDS ACCEPTED  
F.T.C.

**Westland**  
**Ellevins Flower Shop**  
8015 Middlebelt  
Complete Floral Service  
**734-427-4110**  
OPEN MOTHER'S DAY 10-4

**Livonia**  
**Cardwell Florist**  
32105 Plymouth Rd.  
1/2 Mile W. of Farmington  
**734-421-3567**  
F.T.C.

**Redford**  
**Kristi's Flowers**  
23518 Joy Rd.  
Open Daily  
**313-937-3680**  
Weekend Delivery 1-3 TELEPHONE

**Livonia**  
**French's Flowers & Gifts**  
33665 Five Mile  
In The New Civic Center Plaza  
Burlingame  
**1-800-680-0972**  
F.T.C. ALL MAJOR CREDIT CARDS

**Redford**  
**Floyd's Flowers, Inc.**  
23506 S. Main Rd.  
Main St. 8770  
**313-535-4934**  
F.T.C.

**Livonia**  
**Merri-Craft Flower**  
13955 Herman Rd.  
**734-427-1410**  
Open On Sunday

To Place an Ad in this Corner, for the Next Holiday, Please call:  
**RICH**  
**734-953-2069**