

Diabetic Association Organizing In Area

Concerned residents of the Livonia-Farmington area will meet tonight (Wednesday) to form a local unit of the Michigan Diabetic Association at the home of Sidney Diamond, 19170 Omsu, Livonia, at 8:30 p.m.

One of the chief purposes of the local unit will be to bring non-professional people and medical doctors together in an attempt to create an informed public. There are over 400,000 people in this country who are unaware that they have diabetes.

The Association is noted for its free detection work, and the help it gives to children in adjusting to diabetes.

The local unit will substantially be composed of diabetics and members of their families, however tonight's meeting is open to all concerned.

Answers to Social Security Questions

Q. I have been told I can get my Social Security for the summer months that I do not work. I work for the Board of Education in the school lunchroom. Is this right?

A. If you are 62 or past and do not earn over \$100 in a month, you may apply for your Social Security check. Assuming that you do not work during July and August, you would receive your Social Security check for those two months regardless of the amount you earned for the whole year. If you were at least 62 last July, you should go into the Social Security office. It is not too late to apply for July and August of 1964.

Q. Can a divorced woman get Social Security when her ex-husband begins drawing his Social Security checks?

A. No. A divorced wife cannot qualify for wife's benefits because she is no longer the legal wife of her husband. If a woman becomes divorced after she has started to get wife's payments, she must notify the Social Security office and her payments must be stopped.

Your Social Security questions may be sent to the Observer, 3350 Five Mile Rd., Livonia.

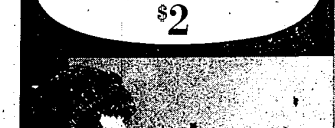
It's all right to be exclusive but at least stay on speaking terms with your conscience.

See You There!

The Garden City Parks and Recreation is sponsoring an open Tennis Tournament to be held August 7 and 8th. The entries will be singles, doubles and mixed doubles and the age groups range from ten years of age for boys and girls to adults. The tournament will begin at 9:00 a.m. both days and there will be an entry fee of 50c for boys and girls per event and \$1.00 for men and women per event.

Further information is available, along with entry blanks, at the Log Cabin in the City Park.

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MRS. JAMES REECE WOLFE

Kathleen Pyoralta Weds James Reece Wolfe

Kathleen Marilyn Pyoralta became the bride of James Reece Wolfe at a candlelight ceremony July 24 in Salem United Church of Christ in Farmington.

Mr. and Mrs. Emil Pyoralta of Farmington are the bride's parents. The parents of the bridegroom are Mr. and Mrs. Henry C. Wolfe of Bloomfield Hills.

Following the ceremony performed by the Rev. Carl Schultz, a dinner reception was held at Devon Gables.

The bride chose a floor length A-line Empire gown of silk organza fashioned with a bodice of Alencon lace and a chapel train. She carried a bouquet of white orchids with elephantopus and English ivy.

Virginia Mastala served as maid of honor. The bridesmaids were Peggy Wolfe and Betsy Wolfe, sisters of the bridegroom.

They wore matching light blue crepe Empire gowns with bodices of white lace and carried bouquets of blue pompanum and ivy.

Ronald Miller was the best man, while Richard Whitehead and Michael Brennan acted as the ring bearers.

Following a honeymoon in Miami, San Juan and the Virgin Islands, the couple will reside in Madison, Wis.

Queen of Hearts Goes to French Cooking School

Le Cordon Bleu, in Paris, is the most famous cooking school on earth, a Mecca for cooks throughout the Western world. One even just to see it. Surely the True Secret of Great Cooking could be discovered in that magic place.

Then I got scared. Maybe the cuisine practiced there was beyond the skill of the ordinary cook, and beyond the budget of the average housewife. Perhaps it was so elaborate and expensive and exclusive, that I couldn't even get in.

Well, it wasn't that way at all. The American Embassy arranged for me to go, bliss 'em, and they would do the same for anyone interested. All it takes is 12 francs, which amounts to about \$2.40.



FAITH GILLESPIE

And it is not the least bit elaborate. Quite the contrary; all there was a small anteroom, which led into a classroom big enough for about thirty-five people. The kitchen at the front of the room was fitted with just the minimum essentials, an electric stove, an old oven, plain, ordinary pots and pans... sort of like my kitchen. Where was the magic?

Behind the work-counter stood the genial chef, Chef Narzes, in his high starched hat. It must have been 10 inches high. He is probably nearing 60, and he looked almost portly, dressed in his white coat, double-breasted, with 10 buttons up and down, and a towel tucked into a pocket.

He had a helper to fetch and carry, a lad in a white hat only three inches high, wearing a white coat with considerably fewer buttons, his lower rank apparent. It was the chef's show all the way.

What presence that chef had, and what deftness. It was a joy to watch him slice an onion. He quite obviously loves his work, and he licks his fingers! My lack of French made no difference; he was a master demonstrator.

The first recipe for the day was a strawberry tart, and believe it or not, he was using that same rich French pastry recipe that I gave to you before I left for France. (If you can't find that recipe, send a stamped, self-addressed envelope to me in care of this paper, and I will send it to you.)

He used a flim ring with straight sides, not as high as a springform pan, but a pie tin will do. His habit is to put a layer

of dried beans over the bottom of the crust after he had pricked it all over, which keeps the pastry from puffing up and from shrinking. After it was baked, the tart he produced was a thing of beauty.

First he brushed the bottom of the tart pastry with raspberry glaze. Then he carefully, symmetrically, arranged big, beautiful, fresh strawberries in a snug layer all over, and brushed the remaining glaze across the berries. It is very simple, and quickly done. It may be served plain, or with whipped cream.

RASPBERRY GLAZE
Heat to boiling: 1 cup raspberry jelly.
Add to this: 2 or 3 tablespoons water, or you may use cognac, if you have some, or another liquor.

Stir and cool.
That's all there is to it. Current jelly makes a lovely glaze too. This same method works beautifully for sweet cherries (in two favors, perhaps), pears, peaches, or apricots. For apricots, an apricot glaze is better. You do exactly the same thing, but you use a cup of sliced apricot jam instead of the raspberry jelly. Now that the fresh fruit season is upon us, you simply cannot serve a more attractive and delicious dessert.

Then Chef Narzes made an omelette with herbs, using chives, chervil (parsley will serve), and fresh tarragon. As you don't know where you can buy bunches of fresh tarragon, as they do in France, if you aren't growing some yourself, a pinch of the dried herb works nearly as well. Making an omelette is very simple, the chef said. When he did it, it looked like a cinch.

OMELETTE aux FINES HERBES
Chop fine: 1 tablespoon chopped chives, 1 tablespoon chopped tarragon, 1 tablespoon chopped parsley or chervil. Beat with a fork: 4 eggs, 1 tablespoon water.

Place in hot pan: 2 tablespoons butter.
Pour in eggs and quickly toss in chopped herbs, saving a little out for garnish. Add a pinch of salt, and stir. Yes he did, he stirred it around a little till it was warmed through. Then he stopped stirring and let it cook on low heat till it was almost set.

He lifted up the pan and gently shook it a couple of times while he told us that he never uses that black frying pan for anything but omelettes. He rapped the pan sharply at the handle two or three times with the fork, to loosen it from the bottom, and then he folded it over, still using the fork. He rolled it neatly out onto a warm plate... voice.

That is just what he did, and if we do it too, we can all make perfect omelettes, I bet!

Well, my conclusion about the True Secret of Great Cooking is just what I suspected all the time: it lies in the cook. You don't need special ovens and fancy utensils and exotic ingredients. You need a little time, a little patience, a little practice, and a little love, and you need to lick your fingers.

On second thought, maybe what you really need is that lad in the three-inch hat to do the fetching and carrying and cleaning up!

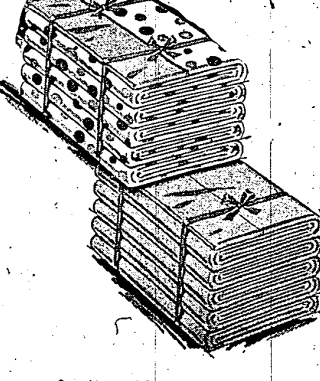
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