

Garden Club To Take Trip

The Forest Park Garden Club is planning a field trip to the Henry Ford Estate. The trip will leave from the club's home at 22040 Tredwell, at the home of Mrs. Rena Sovel, first meeting. The meeting is not restricted to members only. Every lady in Forest Park is cordially invited.

The estate is open to the public from 10 a.m. to 2 p.m., so the group will meet at 9:30 a.m. at the home of Mrs. Rena Sovel, first meeting. The meeting is not restricted to members only. Every lady in Forest Park is cordially invited.

WANT APPLIANCE REPAIR IN A HURRY? CALL

425-8680

REFRIGERATORS LAMPS AIR CONDITIONERS
FREEZERS FANS DEHUMIDIFIERS

all makes • all models

*EXPERT SERVICE *FACTORY REPLACEMENT PARTS
*LABOR GUARANTEED *24 HOUR SERVICE

CAREY APPLIANCE COMPANY

Top Quality

GUARANTEED USED CARS

YOU GOT

\$50

**WE GOT
A
GOOD USED
CAR!**

100 CARS TO CHOOSE FROM

FINANCING ARRANGED BY PHONE
MOST CHRYSLER, PLYMOUTH AND VALIANT
CARRY 5-YEAR, 50,000-MILE NEW CAR WARRANTY.

BANK TERMS TO SUIT

Bill Cochrane, Inc.

27777 Ford Rd., Garden City
PLYMOUTH-CHRYSLER-VALIANT

GA 2-8700

GA 5-7730

Queen of Hearts Shares The Secret Of The Sauce

What a terrible disappointment it was, when I was little, to discover that the Eskimos never eat French food. I found out that the Chinese never heard of chop suey or chow mein, and the Russians do not use Russian dressing. My disillusion was so nearly complete, that when I was told that the English don't have English muffins, cynicism was the next logical step.

At about that point, I began to harbor a dark suspicion: maybe the French have never eaten French food. If all the things I had heard about the cuisine of France had turned out to be mythical, it would have been shattering!

I am happy to report that it is true what they say about French cooking. It is superb. The French are people who enjoy doing things with style and grace. Even the simplest meal can be an event. The custom is a small breakfast, a two-hour lunch, and a dinner that is late and long.

Most of the restaurants aren't even open until 8 o'clock at night; we often found ourselves entirely alone, in a fine restaurant until nearly 9. Dinner is leisurely and lovely.

The loveliest thing about the food is the sauce. I still maintain that the reason for the use of so many sauces is that France has a relatively warm climate, and refrigeration is a relatively recent invention, so food would be relatively tasteless (if not worse). But whatever the reasons, the art of the sauce has been elevated to classic heights.

Don't be afraid of sauces; they aren't all that trouble, honestly. They do demand a few minutes of concentration in the last minute, but it isn't any harder than making gravy. And it is so worth it.

One of the most delectable of sauces was demonstrated at the Gordon Bleu by Chef Narses for a dish called Filet of Sole Bonne Femme, which means the "good wife's sauce." Fresh sole is hard to come by here, but some markets do have frozen filets. Flounder or halibut filets will do, and if your husband is so lucky as to bring home fresh lake trout, you will dine as the kings have dined!

FISH FILETS BONNE FEMME

Heat in frying pan till foamy: 4 tablespoons butter. Add: 3 finely-chopped green onions. Sauté a few minutes and add: 1/2 pound sliced fresh mushrooms.

Let it bubble and cook but do not brown. Place on top of the mushrooms and onions: 2 pounds fish filets, folded in half. Do not overlap. Sprinkle with salt and white pepper.

Porter to the filets: 1 cup white wine. Cut a circle of brown paper (I just use a grocery bag) to fit the pan. Butter it on one side and place it, buttered side down, over the fish. Bring the liquid to a boil, reduce heat to simmer, cover pan and simmer about 12 to 15 minutes. Do not overcook.

What you are doing here is poaching your fish. When the filets are cooked, you remove them to a warm serving dish, and you keep them warm while you stir up the sauce.

Turn up the heat under that beautifully buttery stuff in the pan and boil it till you have about a cup left. Have ready: 1 tablespoon butter, 2 tablespoons heavy cream and 2 egg yolks.

If you have a whisk, use it, or a slotted spoon, or a fork if you must; whatever you do, keep stirring, and add the butter, cream, and eggs in that order. Reduce your heat and cook and stir, shaking the pan over the burner, till the sauce thickens. It may take five minutes, but when it gets thick, you will know. If it thickens too much, add a little more cream; you don't want it to be sloppy.

There now! Isn't that gorgeous? Spoon the sauce over the fish and serve immediately. If you want to do some fussing

and would like to serve the dish in the traditional manner, flute the tops of six whole mushroom caps, cook them with the filets, and use them to garnish your platter.

There is a sauce that is so good, you will wish dinner would never be over. It is served with steaks, fried fish, broiled chicken . . . I could almost eat it with pan-fried cardboard. It is the famous Bearnaise Sauce.

BERNAISE SAUCE

Place in small saucepan:
1 tablespoon minced green onions
1 tablespoon minced parsley
1 tablespoon minced tarragon (or 1 teaspoon dried)
1/4 teaspoon salt

Dash of pepper
1/4 cup white vinegar
1/4 cup dry white wine

Boil and boil till you have only 2 tablespoons left. Strain into something small and let it cool. Then beat in a double boiler: 3 egg yolks, 1 tablespoon water.

Place double boiler over hot, not boiling water, and keep stirring (you really should have a whisk) as it thickens. Gradually add the vinegar mixture and then drop in: 2 tablespoons cold butter, one at a time.

Keep stirring and slowly pour in: 1/2 cup melted butter. Beat until it is quite thick, about the consistency of mayonnaise.

Stir in at the end: a squeeze of lemon juice and 2 tablespoons chopped parsley.

The whole process gets a little intense for a few minutes, and I don't do it for the children (who needs it when you've got catnip?), but it is really a treasure for people who appreciate fine food.

There are countless other sauces, but these should get you.



FAITH GILLESPIE



LIBRARIAN LILA CALBY, who handles genealogical research for the Michigan State Library, took a busman's holiday last week to discuss early settlers in Livonia Township with Mrs. C. Donald Ryder in their pioneer-rich farm home at 35725 Ann Arbor Trail. Mrs. Ryder, a former schoolteacher and well-known Wayne County historian, holds a candle-making form used years ago by farmers living in Livonia.

started. If you are really converted, get a good French cook book . . . there are even some available in paperback.

I must say, however I do love French cooking, the French are at a disadvantage. French cooking is practically all they have. We are much more fortunate, in the long run, because our heritage has brought us habits and styles of cooking from all over the world . . . like English muffins.

NEW HOME OWNERS!

GET ACQUAINTED OFFER

Wayne Jones Says:

For all the new homeowners in this area who want a premium grade fertilizer at a down-to-earth price, compare the following with any nationally advertised brands up to \$4.95.

Plymouth Nursery
LAWN FOOD
PREMIUM GRADE

2.99

By this we mean 50% of the nitrogen is from Uramite for long lasting, non-burning nitrogen. Reg. price, \$3.95.

Good Thru Aug. 22

FREE LANDSCAPING PLANS!

Just bring a picture of your house and the dimensions. We will be happy to landscape your home to fit your individual taste and pocketbook. Have your garden designed by a professional landscaper, no obligation.

We have an exceptionally
Large Stock of Unusual Plants.
Why not stop and browse.

Plymouth Nursery, Inc.

38903 Ann Arbor Rd., 1 Mile S.W. of Ann Arbor Trail
Open Daily 9-7, Sunday 10-6 464-1500

KRESGE'S FAMILY SHOPPING SALE

Bargains for Boys, Girls, Mothers, Fathers, Aunts, Uncles - Everybody!

Girls' and Women's Cotton OXFORD SHIRTS

Reg. 1.99 3 Days Only **117**

Reg. 1.99 3 Days Only **157**

Girls: white and colors. 8-14. Women's: striped, floral and solid colors. Sizes 32-38. Like 112 Charge 11!

JUMPERS in DACRON and COTTON POPLIN

3 Days Only

Misss 8-16 Jumper 2.99 3 Days Only **299**

Girls' 7-14 Jumper and Blouse 2.22 3 Days Only **222**

Child's 3-6 Jumper and Blouse Reg. 2.99 3 Days Only **222**

Like 112 Charge 11!

• Pacific Mills' "Brigadier" Washer "n" Dryer Fabric-65% Dacron polyester, 35% Fine Combed Cotton

• Spot Resistant • Water Repellent

• Crush Resistant • Wrinkle Resistant

• Luxurious Hand • Needs Little or no Ironing

• Do Not Machine Wash • Apply by North Star Cleaning Corporation

11" Seconds of "CANNON" Face, Bath TOWELS

49¢ to 69¢ per set

27.63

22x44" and 15x25". Solids, stripes, prints, novelties.

12x12" WASHCLOTHS 29¢ to 49¢ per set

Like 112 Charge 11!

HERSHEY'S ALMOND BARS

3 Days - All Regular 5¢

CANDY BARS, GUM

Reg. 10.33 3 Days - All Regular 5¢ **10.33**

Like 112 Charge 11!

MUSHROOM LAMP

Desk lamp with white plastic shade, reflector bowl.

3 Days Reg. 2.99, 17" High **244**

3 Days Reg. 5.88 Gooseneck Hi-Intensity LAMP **394**

Gives 100-150 W brightness using 1/10 the current.

Like 112 Charge 11!

NEW WORKBOOKS

3 Days - Closeout of Students' **13.33**

Higher priced close-out Big selection of school subjects.

Like 112 Charge 11!

STORAGE BOXES

3 Days! See-Through Plastic **34.53**

Reg. 43.99 3 Days Only **34.53**

Like 112 Charge 11!

38x46" BLACKBOARD

3 Days Only - Reg. 4.97 **397**

Chalkboard on easel. With chalk and eraser.

Like 112 Charge 11!

PLYMOUTH Main at Ann Arbor Trail	FARMINGTON PLAZA	7. GRAND SHOPPING CENTER	8. MILE & BECH SHOPPING CENTER	WONDERLAND CENTER Plymouth at Middlebelt
YELLE CRAFT SHOPPING CENTER	GRANDLAND SHOPPING CENTER	WAYNE 35004 Michigan	CHERRY HILL PLAZA	1. MILE at EVERGREEN

NOW YOU CAN "CHARGE IT" AT KRESGE'S

Sale Begins 9:30 a.m. Thursday!

Crown Drapery & Curtains

29500 FORD near MIDDLEBELT ROAD

CLOSING STORE FOREVER!

SELLING OUT TO THE BARE WALLS!

70% off!

DRAPERY SPECIAL

Regular to \$10.95 **\$1.49**

ONE-OF-A-KIND. Yard

DRAPERY MATERIAL Reg. 1.98 59¢ yd.

DRAPERY MATERIAL Reg. to 3.98 1.19 yd.

DRAPERY MATERIAL Reg. to 7.98 1.49 yd.

DOORS OPEN 9:30 a.m. Thursday

Entire stock KITCHEN CURTAINS..... 50% off
Entire stock BED SPREADS..... 50% off
Entire stock KIRSCH HARDWARE.. 33 1/3% off

STORE FIXTURES FOR SALE!

Sale Begins 9:30 a.m. Thursday, August 12

CROWN DRAPERY & CURTAINS
29500 FORD near MIDDLEBELT ROAD