

'Cooking With Hope' offers homey recipes

By ETHEL SIDMONS

One of the newest things about organization cookbooks (besides the funds they help raise) is the homey quality of the recipes provided by the members.

It's just like peering into someone's recipe card file and pulling out a description of a favorite dish. Company Noodles for instance, was provided by Mrs. Edward L. Pevet, a Farmington Hills Division charter member from the Birmingham-Bloomfield area for 'Cooking with Hope'.

Many other members from this area have contributed to the new cookbook benefiting Project Hope, including Roxie Weston, a charter member and past president with Grandmother's Soup Pudding and Ruth Fruehauf, charter member with Old-Fashioned Sugar Cookies.

Some recipes have palate-treating names such as Luncheon Souffle Sandwich from Millie Pastor, who is a Birmingham-Bloomfield area resident, and Frosted Booby Brownies (made with butter) from Vera Gancheva of Southfield. Both women are charter members and past presidents.

THE COOKBOOK includes some 80 pages of members' recipes, with bright little sketches on the divider pages. Appetizers, Pickles & Relish, Soups, Salads, Sauces & Dressing, Main Dishes, Meat, Fish, Poultry, Main Dishes, Cakes, Cheese & Eggs, Vegetables, Rolls, Pastries & Breads, Cakes, Cookies & Desserts.

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NOTICE
CITY OF FARMINGTON
GENERAL PRIMARY ELECTION
AUGUST 3, 1978
LAST DAY TO OBTAIN ABSENT VOTER
BALLOT APPLICATIONS
SATURDAY JULY 31, 1978
UNTIL 2:00 P.M.
APPLY AT OFFICE OF THE CITY CLERK 23600 LIBERTY ST
MONDAY-FRIDAY
8:30 A.M. - 5:00 P.M.
SAT JULY 31st 8:30 A.M. - 2:00 P.M.
NEDRA VIANE, City Clerk

SUMMARY OF PROCEEDINGS
CITY COUNCIL MEETING
July 12, 1978
The City Council of the City of Farmington Hills met in regular session at City Hall on July 12, 1978. Mayor and Council members present were: Mayor, Dudley, McConnell and O'Connell. Lichtenhan was absent due to business, and Smith due to vacation. Others present: City Manager, George Majors, City Clerk, Carme and City Attorney, Bibau.
Robert L. Pugh from Long's Farm Subdivision complained about the condition of the subdivision's common areas.
Public Hearing date set for August 14, 1978 regarding the vacation of Bond Street from Greenboro Street to Ardmore Street in Section 3.
Proposed contract for preparation of a Master Parks and Recreation Development Plan tabled.
Farmington-Roseland Gardens Storm Sewer agreement unanimously approved.
Legal advertising requirement unanimously waived for contracting for a fleet maintenance management system for DPW division and proposal by Mainstream Corporation in the amount of \$8,517 unanimously accepted.
Cost Hearing date set for August 14, 1978 regarding Springbrook Subdivision paving.
Cost agreement with Southfield and Oakland County Road Commission regarding signage at 11 Mile and Inland Road approved unanimously.
Cost agreement with the Oakland County Road Commission for installation of traffic signals at 11 Mile and Farmington Road approved 5-2. Mr. McConnell and Mrs. Dudley opposed.
S.A.D. established for paving certain streets in the Holly Hills Subdivision.
1978 major and local road financing program unanimously approved, calling for sale of bonds and phasing future motor vehicle highway funds.
Low bid by Soleson Asphalt Paving, Inc. in the amount of \$168,740.43 for 1978 asphalt resurfacing program accepted unanimously.
Low bid by Conco Midwest, Inc. in the amount of \$23,979.25 for 1978 concrete pavement joint and crack sealing program accepted unanimously.
Low bid by Highland Concrete Floor Company in the amount of \$59,904 to furnish building concrete for City Hall addition unanimously accepted.
Low bid by Clarence Gleason, Inc. in the amount of \$89,880 to furnish masonry work for City Hall addition unanimously accepted.
Low bid by Nelson Iron Works in the amount of \$27,117 to furnish structural steel work for City Hall addition unanimously accepted.
Low bid by Concrete Components Company, in the amount of \$8,200 to furnish precast concrete deck work for City Hall addition unanimously accepted.
Low bid by Knopf Mechanical in the amount of \$14,340 to furnish mechanical work for City Hall addition unanimously accepted.
Low bid by Hubbs Electric, Inc. in the amount of \$58,476 to furnish electrical work for City Hall addition unanimously accepted.
Low bid by Curtis Wright Construction Co. in the amount of \$79,884 to furnish earthwork and site utilities for City Hall addition unanimously accepted.
Low bid by Best Asphalt, Inc. in the amount of \$11,443 to furnish site concrete work for City Hall addition unanimously accepted.
Low bid by Western Waterproofing in the amount of \$23,320 to furnish waterproofing for City Hall addition unanimously accepted.
Consideration of purchase of City Hall moving equipment tabled.
Founders' Festival Parade Permit request unanimously approved.
Mayor Deacon advised Council Members of vacancies in certain City Boards and Commissions.
Meeting adjourned at 11:07 P.M.
Prepared by FLOYD A. CAIRNS
City Clerk
Approved by: D. KEITH DEACON
Mayor

GRANDMA HUEY'S SUEY PUDDING
Ruth Weston
2 eggs
1 cup chopped suet
1 cup raisins
1 package currants
1 cup sugar
1 cup water
1 cup chopped candied fruits
2 teaspoons baking powder
flour
Ginger brandy
Beat eggs, blend in suet, raisins, currants, sugar and water. Mix well, then blend in candied fruits, baking powder and enough flour to make a thick dough. Sprinkle flour on an 18-inch square of double cheese cloth, drop pudding in center and seal securely. Cook in boiling water to cover 2 to 4 hours. May be stored several weeks in refrigerator. If so, leave in bath and wrap in foil.
To serve: heat over steaming water 1/2 hour, pour on Ginger Brandy and ignite.
OLD-FASHIONED SUGAR COOKIES
Ruth Weston
1/2 cup butter or margarine
1/4 cup sugar
2 eggs
1 teaspoon vanilla
3 cups sifted flour
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup dairy sour cream
Sugar-cinnamon
Cream butter to consistency of mayonnaise. Add sugar gradually. Add eggs one at a time, beating well after each addition. Add vanilla. Beat until light and fluffy. Mix and sift flour, salt, baking powder and soda. Add to creamed mixture alternately with sour cream, beginning and ending with dry mixture.
For 3-inch cookies, drop by heaping teaspoons on well-greased cookie sheets, well apart. With spatula, flatten into circles about 2 inches in diameter. Sprinkle with sugar-cinnamon.
Bake in hot oven, 400 degrees 10-12 minutes.
Makes about 30 cookies.
LUNCHEON SOUFFLE SANDWICH
Millie Pastor
4 slices bread
Butter
1 slice ham
16 spears cooked asparagus
2 egg whites
1/2 cup mayonnaise
Toast one side of bread slices. Butter other side and place on cookie sheet. Top each with a ham slice and 4 asparagus spears. Beat egg whites until stiff and fold in mayonnaise. Heat sandwiches under broiler 1 minute. Remove and spread with mayonnaise mixture. Return to oven and broil six inches from heat until golden brown.

Down to earth New ideas make healthy gardens

This will be a potpourri of ideas for your garden program.
If you have grown ivy against a wall, you know it attaches itself to the surface and you are in for a peck of trouble when you have to paint. If you place chicken wire against the wall surface you will find that you have better control over the ivy vine.
At the season progresses you might be interested in roasting some of the seeds which come your way in food preparation. Save squash and pumpkin seeds too, and soak overnight in a mild salt water.
Then place them on aluminum foil on a plate to dry in the sunshine for a few days. Better than sun exposures, place them in their dish on top of the refrigerator.
There is always a heat in that location it is a superb way to dry parsley when you have bought too much for an occasion.
As you are on this drying stunt you might like to do the same with sunflower seeds. The final step after you have dried the seeds is to place them in a 300-degree oven for 15 minutes, or until they are a light brown.
A small amount of cooking oil on the baking pan would not be a bad idea. This would be an excellent project for the "young at heart." It would surely get the processor down to basics.
How long has it been since you have stirred up your compost pile? Remember that compost pile is like a fire. If you can stir it up and let the air in around it the decomposition will be hastened.
Maybe you can take a shovel and stir off the top and down below find a bushel of good dark earth you can scatter to enrich your flower beds. I am good for a bucket of soil in this manner any day.
Out at the farm my soil is improving because I gather up grass clippings from friends. Unfortunately, I don't have a shredder but I work along decomposing rakes. As you later harvest good soil, you will be rich.
From Paris comes this idea, which might appeal: create a living picture. The frame would have a three-inch deep box behind it. The artist uses this frame in which to create a miniature using background pictures, plus live plants in the front. This idea might have great success when harnessed to the talents of local garden clubs.

FROSTED BOOZY BROWNIES
Vera Gancheva
1/2 cup sugar
1/2 cup shortening
2 tablespoons water
6 ounce package semi-sweet chocolate bits
2 eggs
1 teaspoon vanilla
1/2 cup flour
1/2 teaspoon salt
1/2 cup coarsely chopped walnuts
4 tablespoons bourbon
White Frosting
Chocolate glaze
Combine sugar, shortening and water. Bring to boil, stirring constantly. Remove from heat, stir in chocolate bits, heating until smooth. Beat in eggs, one at a time and vanilla. Add flour, soda, salt and nuts. Spread in greased 8- or 9-inch square pan. Bake at 325 degrees 25 to 30 minutes. Remove from oven, sprinkle bourbon over top and cool. Spread White Frosting on and cool.
Spread Chocolate Glaze and cool again. Cut in lunch squares and refrigerate. While Frosting:
Beat until smooth: 1/2 cup soft butter
1 teaspoon rum
2 cups confectioners sugar
Chocolate Glaze:
Over hot water, melt: 1 tablespoon butter
6 ounces semi-sweet chocolate bits

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Don't use microwaves for canning

A microwave oven cannot be used for home canning according to Michigan State University.
Low and foods need to be processed at 240 degrees, a microwave oven only goes to boiling temperatures.
Even and foods need the uniform heat provided by a conventional waterbath canner. A microwave oven would not assure consistent heat in each jar during processing.
Blanching fresh vegetables in a microwave oven prior to freezing can be done however whether vegetables are blanched in a microwave oven or by the conventional method, the blanching times are about the same.

Albert P. Herzog, P.C., Albert P. Herzog, 22130 Farmington Road, Farmington, Michigan 48324, Phone 674-0815
No 124,566
STATE OF MICHIGAN - The Probate Court for the County of Oakland
ESTATE OF EDWARD R. BRADLEY, alias known as EDWARD BRADLEY and E. R. BRADLEY, Deceased.
NOTICE OF HEARING
TAKE NOTICE: On the 12th day of July, 1978 at 9 A.M. in the Probate Courtroom, Oakland County Court-house, Pontiac, Michigan, before the Honorable Donald E. Adams, Judge of Probate, a hearing was held on the petition of Harriet Hull, The Will of the deceased dated September 17, 1918 was admitted to Probate. Administration of the estate was granted to Harriet Hull the executrix named in said will. Creditors of the deceased are notified that all claims against the estate must be presented said Harriet Hull at 60221 Washington, Detroit, Michigan 48202 and proof thereof, with copies of the claims, filed with the Court on or before October 15, 1978. Notice is further given that a determination of the legal heirs of said deceased will be made on said date at 9 A.M. Notice is further given that the estate will be thereafter assigned to the persons appearing of record entitled thereto.
Harriet Hull, Petitioner
60221 Washington
Detroit, Michigan 48202
Dated: July 12, 1978

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