

Judges' search for best pie leads to Canadian made mix



Mickey Jaske, chairman of United Methodist Church of Farmington's annual pie baking contest, doubles as a judge in the competition that is a traditional part of Founders Festival. (Staff photo by Allen Schlossberg)

The home art of baking proved to be alive and well last week as judges searched for the best pie at the First United Methodist Church's baking contest.

The contest, part of the Farmington Founders' Festival, awarded its first place ribbon to a pie created from a boxed mix available only in Canada.

The winner mixed creations of kitchen veterans into second and third place.

Those runner-up positions were captured by a woman who placed first in previous competitions and a surprised first-liner who was unaware she was entered in the judging. Judges were Terry Seaver, Joe Stanonis, Fred Menke and Mickey Jaske.

Robin Miller 22, of Livonia, added Sheriff's pie mix to her own crust and came up with the judges' favorite lemon meringue pie. She was awarded the \$20 first prize.

But disaster loomed for Ms. Miller, 22, who will be a graduate student in psychology this fall at Central Michigan University.

"I made it last night and put it in the basement fridge so there wouldn't be any fingers in the pie," she said.

"BUT WHEN I took it out today after work, the meringue had pulled away from the pie," she said.

A quickly applied new covering of meringue was used to repair the pie, and the masterpiece was put into a 350-degree oven before it made its appearance at the contest.

Although her pie won first prize, Ms. Miller hoped that the meringue would have been better condition.

"I wanted it more brown on top for a greater variety of color," said Ms.

Miller who enters the contest every year.

Next to Ms. Miller's pie, a surprised Loujane Beynon of Farmington captured second place.

The wife of United Methodist Church's new pastor, the Rev. C.H. Beynon, she wanted to wait a year before entering the contest. Instead, she volunteered to bake about 12 pies for the church's ice cream social.

From the batch, a green apple pie was entered by church members working at the social.

The green apple pie, a particular favorite for her tastes, is more tart than the usual confection.

The teacher at Pointe South High, in Grosse Pointe, uses her eye and taste to concoct the pie without a set recipe.

ABOUT one-half cup of sugar and cinnamon goes on the bottom of the pie crust. Apple is placed over that. The sugar and cinnamon are sprinkled over the apple and butter is placed on top, according to Mrs. Beynon.

The unexpected victory carried a blue ribbon and a \$12.50 prize.

Third-place victor Norren Mattison walked away with a ribbon and \$7.50 for her cherry pie.

A first-place winner in previous competitions, Mrs. Mattison baked her entry the morning of the competition. It was baked along with a batch of cookies and a second cherry pie.

Secret recipes aren't part of Mrs. Mattison's baking strategy.

"I put in a little extra butter in my pie crust to make it richer. But it's just a regular cherry pie recipe," she said.

"I took the cherry juice and cornstarch together, then I add the cherries. The filling's thicker that way," she said.

Honorable mention went to Olive Lush of Farmington for her apricot pie and to Margaret Pender of Farmington for her apple.

m.m.memos

"She's through with driver education, but I just can't imagine her driving around town in our car."

My friend's oldest offspring was well on the way to a driver's license, and I could only sympathize with her state of mind. She might comment casually, but I knew the feeling underneath to be one of pure panic.

I reassured her that, indeed, one gets used to having second generation drivers in the family. One learns to see them head off down the road in the family chariot. One comes to appreciate the convenience of not being chauffeured all the time. With luck, one may even learn to ride in the same car.

But my comments, also casual, had a slightly hollow ring. For that same driver education class also graduated our youngest daughter, and I was fully aware that, for a while at least, I'd be back in White Knucklesville.

So now I'm sitting again in the passenger seat on excursions around town while the last of our new drivers negotiates the highways and byways and the traffic thereon.

I have located first a book and then

a pillow to enable our short-statured one to reach her foot to the accelerator and brake pedals. I critique the turns and the stops whenever it seems appropriate.

I think about a friend whose wife claims he manages always to keep looking out the car window while riding with a practicing driver. I look with determination at the passing landscape, but something keeps pulling my attention back to the steering wheel and the hands holding it.

I render deserved praise at the end of each ride and thank my lucky stars it's over.

Our newest driver is doing quite well. She steers a straight line and stays in the center of the lane better than her sister. Her turns and ability to keep tabs on traffic are improving.

Furthermore, she has the tremendous advantage of a schedule that gets her dad into the passenger seat more often. I think he has the capacity to look out the window for more than five seconds at a time.

She'll have a license soon and after that she'll be driving around town. I can almost imagine it.

Club Circuit

GATHERING PLACE members are beating the last minute Christmas rush with sessions of sewing and knitting garments that will be given to the Goodfellows and local handicapped persons.

The group needs some good-sized pieces of fabric and any amounts of yarn. Contributors are asked to drop their donations in the Gathering Place, at Mercy Conference Center on Eleven Mile and Middlebelt.

Another faction of community service that's coming from the Gathering Place is new training sessions that will bring some new cubing commissioners into Boy Scouts of America for the local district council.

The Gathering Place is open from 10 a.m. to 3 p.m. each weekday, where senior citizens can come and go as they choose, or participate in regularly-scheduled classes and special events.

The August schedule lists a lecture called "Myths and Realities About Aging," a picnic in the park with grandchildren, a session on assertive communication and another on support systems.

Times and dates are all listed in the Senior Messenger, a monthly bulletin, available for the asking in the Gathering Place.

AMERICAN LEGION, Groves-Walker Post, meets at 8 p.m. tonight in the Legion Hall, 3175 Grand River.

FARMINGTON WOMEN'S AGLOW meets at 7:30 p.m. Aug. 8 in Mercy Conference Center. Guests for the evening are Al and Lois Brickner, of Jews for Jesus.

FARMINGTON AMATEUR RADIO CLUB meets at 7:30 p.m. Wednesday, Aug. 9 in Room 301-G, Farmington High School, 32000 Shawwassee. All meetings of the club are open to

all persons interested in amateur radio.

CHRISTIAN WOMEN'S CLUB meets for its luncheon meeting at noon Aug. 10, in Historical Village in Livonia. A tour of Hill House Museum is optional. Speaker for the afternoon is Phyllis Proctor, of Bloomfield Hills. Reservations will be taken by mailing a check, payable to Livonia Christian Women's Club, for \$4.50, to the club at 2137 Woodhill, Northville, 48167.

All meetings of the group are open to all church women in all surrounding areas.

Our mailing address has been changed

Persons who wish to contribute news items to the Farmington Observer are asked to note our new mailing address.

We are now receiving mail at our local bureau, 22170 Nine Mile, Southfield 48037.

Machux Sly Fox presents...
Gracious Dining Without extravagance



Sunday Breakfast Brunch!

Served at your Table
Children's Portions 10:30-2:30 p.m.

SALLY'S SALOON

GREAT LITE SUPPER MENU

From 5:00 p.m.

PIANO ENTERTAINMENT

725 South Hunter Blvd.
Birmingham, Michigan

Beautiful Banquet Facilities:

Open: 11:00 a.m. Mon-Fri.
11:30 a.m. Sat.

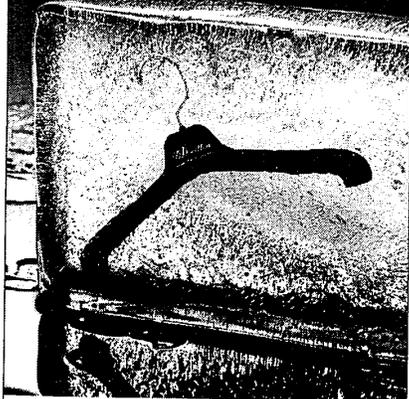
Reservations: 642-6900

FALL WARM-UP



CORDUOYS
TWEEDS
VELVETS
VELOURS
CHALLIS
QUILTS
ULTRA SUEDES
FAKE FURS

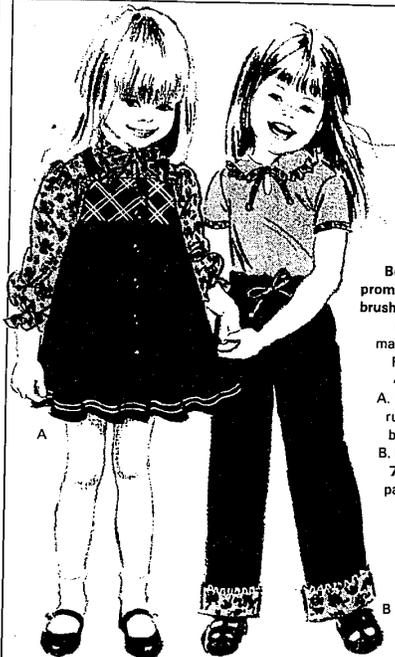
STEWART FABRICS
275 E. MAPLE
BIRMINGHAM
255 N. CENTER
SAGINAW



Cold storage! That's where your furs should be on that first warm day. Because there's nothing more damaging to your furs than the heat and humidity of summer. To store your furs in our vaults—where they can be cleaned, repaired and readied for fall—simply call the Revillon Fur Salon at 643-9000, and a bonded messenger will call and carry your fur to safety. Revillon Fur Storage.

Revillon
FURS FIFTH AVENUE

Toy, Somerset Mall, Big Beaver at Coolidge, open Mondays, Thursdays and Fridays until 9 P.M.



Beginners bright with promise, in Little Topsy's brushed denims colored a rich rust, trimmed to match either peach top. Polyester/cottons for 4-6x sized little girls. A. Button-front jumper, ruffle hem, \$13; Print bow-neck blouse, \$8. B. Print-edged knit top, 7.50; Elastic-waisted pant, print cuffs, \$10.

CHILDREN'S STORE
WOODWARD AT WILLITS

Jacobson's