Thursday, February 12, 1981

Here's a handy project – with a twist

There they sat. All wearing the same neally pressed uniform, flashing the same contagious smile, hair cut in the same short style, and all reaching for their pencils with the right hand. These are children of China. "Though the Chinese seem to have settled the fissue of handedness, in our culture this ques-tion is still a matter of debate, concern and confusion. Not so many years ago, educators, doctors and psychologists were advising parents to force their children to use the right hand. "Even today, an occasional authority still re-commends that parents influence their child's hand choice by placing toys and utensils closer to the right hand. The general trend today, however, is to

The general trend today, however, is to cave well enough alone. A child with an obvi-cous hand preference should be allowed to fol-

ous hand preference should be allowed to fol-low this preference. "This project uses both hands. In fact, there is so much twisting that the expression "The deft hand doesn't know what the right hand is doing," is almost true!

Homemade pretzels

1% cup hot water 1 package yeast 1 % cup warm water 5 % cup sorwn sugar 5 cups flowr Coarse salt Baking soda (1 tablespoon for each cup of water used for boiling) Shortening

5 In a large bowl, mix hot water and yeast. Stir in warm water and brown sugar, then add the 5 cups of flour slowly. Stir until the mix-ture is smooth and doesn't stick to the bowl.

This young man is challenging his brain -visually, logically and spatially. (Photo by Pat Bordman)

Knead with hands until smooth (about 5-10 minutes). Grease the cookie sheet with shortening and sprinkle with the coarse salt. Set aside until the pretzels are ready to be baked.

Pat 'Bordman

Pinch off a piece of dough (slightly bigger than a golf ball). Roll this piece into a rope about 14 inches long and as thick as your thumb thumb.

thumb. Shape it into the common pretzel design. The design is formed by taking one end of the rope in each hand. Cross the hands and let go of the rope. Twist the rope once more. Now, take the two ends and fold them to the back of the pretzel and press down.

Fill a frying pan with water and add the aking soda in the proper proportion. Bring

Fill a trying pair with the backing sola in the proper proportion. Bring this water to a boil. Lower the pretzel into the boiling water. When the pretzel starts to float in the boiling water — about half a minute later — lift it out of the water and lay on the greased and salted conducts sheet.

cookie sheet. Sprinkle the top with coarse salt. Repeat until the cookie sheet is filled. Bake at 475 degrees about 8 minutes or until browned.

Patricia Bordman, a free-lance writer and photographer, has a master's degree in early childhood education. She has tuaght elementary school and conducted workshops and lectures. Mrs. Bordman welcomes suggestions and comments. Please write her c/o the Observer & Ec-centric, 36231 Schoolcraft, Livonia 48150.

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Jazz quintet at art institute

The Heath Brothers jazz quintet will bers of the group, which includes pia-return to Detroit for an 8 p.m. concert nist Stanley Cowell, guitarist Tony Pur-Feb. 19 in the Detroit Institute of Arts rone and drummer Akira Tana.

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