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Margaret Miller

Thursday, July 30, 1981

WHAT royal wedding?

The papers and airwaves are full of wedding talk this week. Wherever you look, you can't miss seeing a hurrying Prince Charlie or a semiling or weeping Lady Di. But in our household, the reaction is mainly "Oh yes, they're getting married too."

Our main attention is focused on Katherine the Great — one of the time-honored nicknames for our No. 3 daughter — and the Prince Paul who will become her husband by the end of the week.

Prince Yau who will become her aussand og the end ot the week. They picked out their 8-1-81 wedding date last November, they'll have you know, long before anyone knew Prince Charlie was se-tious about Lady Di. And when the news of that other engagement came out, they did a bit of fretting that they might be really upstaged by having the royal vows spoken the same day as theirs. But the prince and Di have had the decency to get themselves safely off center stage in time for the dawn of our family's big day. And the local court will breather sighs as ferven as as the royal ones when everything has transpired according to schedule.

I DON'T KNOW about Her Royal Highness Queen Elizabeth, but

I DON'T KNOW about Her Royal Highness Queen Elizabeth, but if she's anything like this moher she han't had much time to reary out likes a walk down the also. The probability is settling momentaries of protocol and writing more checks, but she's missing the two of putting the finishing touches on a bridd gown and seeing a complicated pattern turn into a pretty briddsmain dress. And I'm sure she never ladd that briddsmail start and the pattern for a very pregnant briddsmail start. The pattern for a very pregnant briddsmail start. The stort of thing probably wouldn't be done in the court of S. James but I'm gli I is in ours. The queen didn't make emergency trips to advise other bridds-maid dress makers, either, and probably she wan't commissioned to check with creators of bridd boquels and wedding the see. She didn't have to user queen get to gathet the family and cook up a storm to prepare on the day before the wedding for the party that will follow the rites.

to prepare on the follow the rites.

AND THE QUEEN had to settle for the Archbishop of Canter-bury as officiating clergy in the cathedral. We get a daughter, sufficiently progressed in seminary study to be ordisined and ready to officiate for her sister's wedding. Between the times of my writing and others' reading. I'll decide whether to rise early for the vows of Prince Charlie and Lady DI and the queen's mixty moments.

and the queen's misty moments. But I'll be up bright and early a few days later for the summer's big wedding. We've got to get her to the church on time.

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"BEFORE, THERE was hardly any light in the dining area. Now all task areas are strictly organized and relat-ed to windows. A window can have dif-ferent functions; sometimes they are divided to give a sense of containment. Here I wanted a large expanse of glass to enjoy the gardens and divide the walls." State University, and Alison, 18, who just graduated from Southfield High School. Both native Detroiters, they met in Sunday school in the sixth grade. He is employed by the Detroit Edison Co.

Sanday school in the sixth grade. He is employed by the Detroit Edison Co. "When we started out with the reno-vation, we thought we had a specific idea," McDonough says. "But people of-ten overlook going to an architect at all. We wanted to move the garage and put in a greenhouse, but Walter said "no." Reddig added there was little play of light before and now that has been

"Suburban homes are not usually placed to let the sun come in at partic-ular times. Now there's more aware-ness of that." no.'" Reddig says the home has more of an architectural look than it did before.

architectural look than it did before. "The flowers and gardens are definite-ly part of house now. That's why we used larger windows," Reddig explains. A bedroom area two steps up was not included in the renovation project. Out-side, the house was painted to change its look. "The kitchen, dining and entry are all related to a certain traffic flow with the enclosed fover done for conserva-tion.

For Nancy and Tim McDonough, it was a thoroughly pleasant experience

AAA promotes Hubrecht

Farmington Hills resident Herbert M. Hubrecht has been named to the new position of director of Corporate Security at Automobile Club of Michi-gan in Dearborn. He had been Auto Club's director of auditing since 1980.

Continued from Page 1B

Hubrecht jeined Auto Club as an ex-ecutive trainee in underwriting in 1950 after earning a degree in business ad-ministration at Wayne State Universi-

Residents renovate rather than switch

to watch as much of their home was gutted and recreated into a more func-tional space for them. "We loved our house, but not half as, much as we love it now," Mrs. McDo-nough says.

Precautions needed when cooking pork in microwave ovens

Microwave ovens can perform mag-in minutes, but homemakers should

) Microware ovens can perform mag-ic in minutes, but homenakers should be certain to allow enough cooking of port reasts and chops. Carolyn Lackey, Michigan State Uni-versity Extension food and nutrition specialist, notes that port must be cooked throughout to destroy any mi-corogranisms that night be present. New that seem known to contain tri-chinas, ake explains, small threadfilke worms that cause trichinosis in man. Drugh trichinosis occurs only rarely in this country, anyone cooking port hould still the precautions against it. "Cooking is the best way to make yany port safe from trichines," Lackey says, "Pork heated to 170 degrees throughout is recommended." Microware cooking involves differ-tion of microware owns man-fullenger cooking procedures. Microware cooking involves differ-

dates a reminder of the importance of following proper cooking procedures. Microwave cooking involves differ-ent principles than cooking in tradition-al overs, she points out. "Microwaves heat the food directly," Lackey explains, "but do not cook the food from the inside out as some people think. When thick foods like roasts are cooked, the outer layers are heated and cooked primarily by microwaves, but he inside is cooked mainly by the slower conduction of heat from the hot outer layers." outer layers.

Lacky advises that consumers fol-low manufacturers' guidelines for cooking meat in microwave ovens and recommends these additional precau-tions when cooking pork:

• Rotate dishes during the cooking

Botate disks during the cooking port.
Botate disks during the cooking period.
Let the product sit for several minutes after cooking, as recommend-during the disk during the food is wrapped in aluminum foil after cooking.
Mart the dwell time, check various places with a meat thermometer. If any part has not reached at least 10 degrees F, cook the meat more thorperature at the conter of the cooking.
If the dwell time, check various places with a meat thermometer. If any part has not reached at least 10 degrees F, cook the meat more thorperature at the center of the cut any label, made thermometer is not available, make sure that no pluk color is present in the meat or pluk color smalle, using rut the thoe of an dinto the thickets part of the meat to check for doneness.

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Cold spots in a cooked product may result from variations in the distribu-tion of water in the food, the uneven distribution of microwaves or the blockage of the microwaves by bone in meat. If temperatures in these pockets do not reach at least 170 degrees F, tri-chinae, if present, may not be killed.





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He was transferred to Internal Audit in 1951 and was named supervisor there in 1958 and manager in 1960. He is a certified internal auditor and a member of Electronic Data Process-ing and Auditors Association, the American Society of Industrial Securi-ty and Institute of Internal Auditors. He is a member of Nardin Park Unit-ed Methodist Church and of two mason-ic organizations. Detroit Lodge 2. F & AM and Detroit Consistory, where he is a 32nd degree Mason.

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