

You won't need grandma's help making these pies

Homemade pies are a delicious way to show off the best of the season's fresh fruits. Pears and apples, in abundance throughout the fall and winter, are the fruits chosen to be showcased in these two delectable double-crust pies. Even if you didn't learn how to master pies at grandma's side, you will find Raspberry-Pear Pie and Caramel Apple Pie easy to make. Convenient refrigerated pie crusts take the guesswork out of pastry-making and result in the same tender, flaky crusts grandmas are famous for.

To dress up the top crust on two-crust pies like these, use a little imagination in making the vents needed for the escape of steam during baking. First unfold the refrigerated crust onto a cutting board or counter. Then try using small cookie or canapé cutters to create decorative designs. Or simply use a knife to cut slits in an attractive pattern. To help prevent the pie filling from spilling over into the oven, make cutouts or slits toward the center of the pie.

A little culinary experimentation results in the delightful combination of raspberries and pears in Raspberry-Pear Pie. The fruit filling is crowned with a decorative crust drizzled with a powdered sugar glaze. Caramel and Spice Apple Pie offers apple pie lovers a new twist on their traditional favorite. Reminiscent of caramel apples, the pie features a caramel topping which is drizzled over the pie after baking. Cherries and pecan halves are the finishing touch to this handsome pie.

RASPBERRY-PEAR PIE
15 oz. package refrigerated all ready pie crusts
1 tsp flour

FILLING
1/2 cup sugar
2 tbsp cornstarch
1/4 tsp cinnamon
1/2 tsp nutmeg
10 oz package frozen raspberries, thawed, drained (reserve 1/2 cup liquid)
2 tbsp margarine or butter
1 tsp lemon juice
5 cups sliced, peeled pears

GLAZE
1/2 cup powdered sugar
2 to 3 tsp milk

Prepare pie crust according to package directions for 2-crust pie. Heat oven to 400°.

In large saucepan, combine sugar, cornstarch, cinnamon and nutmeg. Stir in raspberry liquid. Cook over medium heat until mixture thickens. Remove from heat. Add margarine and lemon juice; stir until margarine is melted. Fold in drained raspberries and pears. Turn mixture into pie-crust-lined pan. Top with second crust and flute. Cut slits in several places. Bake at 400° for 40 to 50 minutes or until crust is golden brown. Cool.

In small bowl, blend glaze ingredients until smooth. Drizzle over top of cooled pie. 8 servings.

*Before placing top crust over fruit, use small cookie or canapé cutter to make decorative cut-outs instead of slits. If desired, place cut-outs on top of crust and bake.

TIP: Cover edge of pie crust with strip of aluminum foil during last 10 to 15 minutes of baking if necessary to prevent excessive browning.

CARAMEL AND SPICE APPLE PIE
15-oz package refrigerated all ready pie crusts
1 tsp flour

FILLING

1/2 cup sugar
2 tsp flour
1 tsp cinnamon
1/4 tsp salt
1 tsp grated lemon peel
6 cups sliced, peeled apples
2 tbsp margarine or butter

GLAZE

1/2 cup caramel ice cream topping
8 maraschino cherry halves
Pecan halves

Prepare pie crust according to package directions for 2-crust pie. Heat oven to 425°.

In large bowl, combine sugar, flour, cinnamon, salt and lemon peel; add apples and toss lightly. Spoon into pie-crust-lined pan. Dot with margarine. Top with second crust and flute; cut slits in several places.

Bake at 425° for 35 to 45 minutes or until apples are tender. Cool 30 to 60 minutes; drizzle caramel topping over; top crust. Top with cherries and pecan halves. Serve with ice cream or whipped cream, if desired. 8 servings.

TIP: Cover edge of pie crust with strip of aluminum foil during last 10 to 15 minutes of baking if necessary to prevent excessive browning.

Sauce chicken elegantly

Pineapple combined with yogurt yields a light and elegant sauce for this easy chicken main dish.

YOGURT CHICKEN

1 can (20 oz.) chunk pineapple in juice or syrup
2 whole chicken breasts, split
2 large cloves garlic, pressed
1 tsp. vegetable oil
1 tsp. ground cumin
1 tsp. salt
1/2 cup water
1 carton (8 oz.) plain yogurt
2 tbsp. chopped parsley
Rice pilaf

Drain pineapple reserving 2 table-spoons juice or syrup. Brown chicken with garlic in oil. Sprinkle chicken with cumin and salt. Add reserved juice and water to skillet. Simmer 25 minutes. Add pineapple; heat through. Stir in yogurt. Heat through. Remove from heat. Sprinkle with parsley. Serve with favorite rice pilaf. Makes 4 servings.



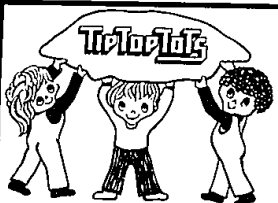
Perk up a cold, dreary winter day with a warm slice of raspberry-pear pie fresh from the oven.

O&E Classifieds work!

Storewide January Clearance Save Now!

the good life store
Jimmies Rustics

LIVONIA - 28500 W. 8 Mile • 322-6200
BIRMINGHAM - 221 Hamilton • Downtown - 644-1979



Boy, have we got some smart parents! Even with their busy schedules, we still have our special time together.

A play exercise program of fun and fitness for parents and their children ages 3 months to 4 years. With the aid of the teacher, you and your child will learn exercises that will enhance growth both physically and mentally. While your child thinks he is playing, every exercise and piece of equipment at Tip-Top Tots is designed to develop body awareness, develop fine and gross motor skills, all of which promote confidence and positive self-image and benefit later learning. The Tip-Top Tots program is designed to enhance each step of your child's development with each child progressing at their own pace. Parents benefit from the program too. It provides quality time for a 1-to-1 relationship with your child and an opportunity, through fun activities, to be aware of your child's needs and growth process.

Classes: Once a week for 12 weeks. Sessions all year round. Each class is 45 minutes. You and your child are placed in classes according to the following age groupings...
Now taking enrollments for Nov Woods Elementary School Area.
CALL 721-5458



LET YOUR BODY FEEL THE MUSIC
The '80's Way To Fitness

• TRIM YOUR BODY AND LOSE INCHES!
• TONE UP YOUR MUSCLES!
• IMPROVE YOUR HEART!
• IMPROVE YOUR BLOOD PRESSURE!
• INCREASE YOUR ENERGY!

Babysitting Available
DANCE AEROBIC EXERCISE CLASSES
BEGINNING FEBRUARY 4, 1985

TO REGISTER CALL
Kitty 553-8483
Linda 477-0977
Diane 471-5108
2 x week \$20 3 x week \$30
5 week sessions

Diane Link, formerly at Farmington YMCA
Now Teaching Tues. & Thurs. 7 P.M. Class
M, W, Fri. 8:30 A.M., M, W, Fri. 5:30 P.M.
FREE CLASSES FOR WEEKEND SPECIALS
Farmington Hills
Holiday Inn

USE HOODS ENTRANCE DOOR
38123 W. 10 Mile Road at Grand River
Farmington Hills, MI 48024 477-4000

ORCHARD-10 IGA 24065 ORCHARD LAKE RD. Mon.-Fri. 9-9; Sat. 8-9; Sun. 9-5 We Feature Western Beef

Quantity Rights Limited
Not Responsible for Errors in Printing

IGA TABLETTE ASSORTED SLICED
1/4 Loin Pork Chops
\$1.29
7/11 Chops 1 lb.

IGA TABLETTE Fresh Meats
IGA TABLETTE Pork Boston Butt Pork Roast
Lean & Meaty
\$1.09 lb.

IGA TABLETTE, CENTER CUT RIB
Pork Chops \$1.89 lb.
IGA TABLETTE, FRESH, LEAN, PORK
Spare Ribs \$1.39 lb.

IGA TABLETTE WESTERN BEEF
Boneless Beef
Chuck Steaks \$1.89 lb.

HOLLY FARMS, GRADE A
Pick of the Chick
3 Half Breasts
3 Drums
3 Thighs
99¢ lb.

IGA TABLETTE, WHOLE OR SHANK
Fresh Ham Pork Roast
\$1.19 lb.

IGA TABLETTE BOSTON BUTT
Pork Steak \$1.29 lb.

HYGRADE BALL PARK
Meat Franks
1 lb. Pkg. \$1.59

JOHN MORRELL Sliced Bacon
1 lb. Pkg. \$1.69

IGA Bonus Coupon
Truckload Sale!
Campbell's Tomato Soup
\$5.99¢
Limit 1 per customer. Good on 10/10/85. Coupon expires 1/31/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85.

IGA Bonus Coupon
White or Assorted Toilet
Cottonelle Bath Tissue
99¢
Limit 1 per customer. Good on 10/10/85. Coupon expires 1/31/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85.

IGA Bonus Coupon
Truckload Sale!
Orange Juice
\$1.09
Limit 1 per customer. Good on 10/10/85. Coupon expires 1/31/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85.

IGA Coupon
Truckload Sale!
Smucker's Preserves
30¢ off
Limit 1 per customer. Good on 10/10/85. Coupon expires 1/31/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85.

IGA Coupon
Truckload Sale!
Allegro Sugar-Free Jelly
3/99¢
Limit 1 per customer. Good on 10/10/85. Coupon expires 1/31/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85.

IGA Coupon
Truckload Sale!
Sanka Coffee
\$4.49
Limit 1 per customer. Good on 10/10/85. Coupon expires 1/31/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85. Coupon requires purchase of 10/10/85.

DOUBLE COUPON
ORCHARD-10 gives you 100% more on all (cents off) manufacturer's coupons up to and including 50¢ face value. Other retailers and free coupons excluded. Limit 1 coupon for any one product. Coupon plus 100% bonus cannot exceed price of the item. All cigarette coupons at face value. Offer in effect now through Sunday, February 3, 1985.

Quality Produce
Your Choice...
Sunkist Oranges
Washington State
Red or Golden - 138 Size
Delicious Apples
California Choice - 140 Size
Lemons 10¢ Each
U.S. 1 MICHIGAN, RED
Potatoes
10 lb. Bag \$1.29

ROYAL CATHAY IMPORTED CHINA
Save 1000 on each type Place Setting!
This Week's Feature
Sauce
89¢

'Bakery'
From IGA
Enriched White Bread
\$3.39¢
Milkmaid Baking - 16 oz. Loaf
7 Grain Bread \$1.09

Frozen
Jeno's Pizzas 99¢
Vanilla Ice Cream \$2.99
Jeno's All Varieties - 16 oz. Pizza Rolls \$2.49
Swanson Cutlets \$2.59
Le Menu 16 oz. 19.99¢

Truckload Sale!
Campbell's Pork & Beans
16 oz. Can
3/99¢
Pre-Priced at 99¢
2-Liter Bottle
Faygo Pop
79¢ plus deposit

Dairy
Imperial Margarine 59¢
Pamcook 16 oz. 19.99¢
Cotta Cheese \$1.19
Imperial 16 oz. Light Spread \$1.77

For general delivery to Farmington Hills, MI 48024
Freshmann's Dry Yeast 59¢
Pamcook 16 oz. 19.99¢
Charles or Charles & Charles \$1.19
Wheaties \$1.19
All Party Flavors at 99¢
9-Lives Cat Food 3/99¢