Confectionately Yours is hers

In the meantime, she has no plans to forfeit her flourishing pastry busi-

to tortect the total considerable probability of the probability of th

"IT'S A LOT of work, but once you get going, you have to do it. Once the lease is signed, there's no turning

get going, you have to do it. Once the lease is signed, there's no turning back."

Leonard took a 10-week Oakland Community College course geared to opening a small business.

"It helped me with things like what to look for in a lease."

She credits her father. James Leonard, and the rest of her family including nine sibility and nine step-torthers and stepsisters, with being supportive and helpful. "My dad has been there whenever I hit a roadhock," said Leonard, 29, who lives in a Novi condominitum. An organization affiltated with the Small Business Administration, using talents of retirees in various fields, has been another valuable source of help.
"I'm really not a super person, believe me." she said. "I really enjoy

AP — Despite all the hype about blackened fish, it isn't hard to make. Get out a cast-iron skillet and fire up your grill.

FOR THE GRILL: BLACKENED FISH

i fresh or frozen catfish, cod, pol-lock, pompano or haddock fillets (1 lb.)

tsp. onion powder tsp. garlie salt

the customers and the baking."
Routinely, Leonard's day begins at 4 a.m., when the croissant dough begins to rise. Baking can take a good part of the day. She has three partime employees for counter help "who are very people oriented." Often she may not leave the shop until late evening, although the door is locked at 6 p.m. Sometimes expect to find a doughnut shop — which Lorries Confectionately Yours definitely is not.

nitely is not.

THE ENTICING pastries keep the customers coming back. And spreading the word.

"We have office people, retirees, neighborhood people—it's a pretty good cross-section," she said.

The soft pink interior has a half dozen small tables for dining in. Coffice and tea are sold.

Breakfast croissants are filled with chocolate, fruit or cream cheese. Lunch croissants are stuffed with meat and cheese or vegetables. All self for under \$22.

Homemade truffles are 75 cents. Cookies range from 15 to 50 cents. Tortes cost up to \$25 for a 10-land.

12 tsp. ground red pepper 12 tsp. dried basil, crushed 14 tsp. ground white pepper 14 tsp. dried thyme, crushed 14 tsp. black pepper 14 tsp. ground sage 14 cup margarine or butter, melted

Thaw fish, if frozen. In a small mixing bowl combine onion powder, garlic salt, red pepper, basil, white pepper, thyme, black pepper and sage. Brush both sides of fish with

Often customers can influence the

Often customers can influence the goods created in the kitchen. "I wouldn't have thought of (sell-ing) pumpkin cheesecake but that was one of our biggest sellers last year," said Leonard. She just added caramel cheesecake to the ofterings. Lorrie's is open from 8 a.m. to 6 p.m. Tuesdays-Fridays, 9 a.m. to 5 p.m. Saturdays and 11 a.m. to 3 p.m. Sundays, Special orders are accepted on 48 hours notice.

Two seasonal favorities from Lorrie's kitchen appear below.

rie's kitchen appear below

PUMPKIN CHEESECAKE

Cream butter, sugar, vanilla and egg yolk until smooth. Stir in flour. Let chill for one hour. Press dough on bottom and sides of an 8-inch springform pan.
Cheesecake filling

5 (8 oz.) pkgs. creum cheese, sof-

melted margarine; coat with season-ings. If using a charcoal grill, re-move grill rack and place an unoiled 12-inch cast-iron skillet directly on

12-inch cast-iron skillet directly on hot coals. If using a gas grill, turn to high and place skillet on the grill -rack. Preheat the skillet 5 milustron until a drop of water sizzles. Add coated fillets to skillet. Carefully drizzle about 2 teaspoons of melted margarine over the fish. Grill fish 2½-3 minutes or until blackened. Turn fish and drizzle with 2 tsp. of

tened
1 34 cup sugar
14 cup all-purpose flour
5 eggs plus 2 egg yolks
2 cups pumpkin

In large mixer bowl beat cream cheese, sugar and flour until very smooth. Add eggs, then egg yolks one at a time until blended. Beat in spices, then stiff necess.

Pour cheese filling into prepared 8-inch springform pan. Bake in a preheated 400-degree oven for 10 minutes, then turn oven to 200 degrees for one hour. Turn oven off and leave cheesecake inside for one hour. Remove cake and allow to cool completely.

Remove cake and allow to cool completely.

Remove side of pan, then carefully slide cheesecake off bottom of pan onto serving plate. Garnish with freshly whipped cream, if desired.

BUTTER COOKIES

1 cup butter
1 cup sugar
2 large eggs
3 cups of flour
Cream butter. Add sugar gradually. Blend until light and creamy, then beat in the eggs. Stir in flour until blended. Refrigerate at least two hours. Roll dough to 4 inch thick and cut out in various holiday shapes. (Lorrie uses pumpkins and bast for Hallowcen). Eake at 350 degrees for 7 to 10 minutes. Yields about 5 dozen cookles.

the melted margarine. Grill 2½-23 minutes more or until blackened and fish flakes easily when tested with a tork. Transfer to serving plates. Drizzle with any remaining melted margarine. Makes 4 servings.

Nutrition information per serving: Nutrition information per serving, 198 calories, 20 g protein, 1 g carbohydrates, 12 g fat, 42 mg cholesterol, 442 mg sodium. U.S. RDA: 12 percent vitamin A. 12 percent niacin, 22 percent phosphorus.

Day gets started with lots of coffee

Continued from Page 1

The best-made coffee is from a basic drip method that calls for the grounds being placed in a thin, pager filter. After fresh water is brought to a boil, allow the bubbling to subside for a few seconds. Moisten the grounds with a few tablespoons of the hot water and allow the grounds to "mellow" and release their flavor and aroma.

and aroma.

Then, fill the filter with water, us-Then, fill the filter with water, using a small spoon to swird the grounds into the hot water. This process is called infusion, the blending of the coffee flavors and aromas into the water. Other methods that produce a great cup of coffee include vacuum pots (similar to drip makers that still allow the true infusion process to happen; and one of my favorites, the plunger pots like the French Melnoir, which allow the infusion process to happen and then a plunger with a sieve is pressed through the brew, separating the glorious concection from the grounds.

FOR PERFECT coffee, earthenware or glass pois should be used since contact with metal lowers the quality of the drink significantly. Yours truly enjoys the use of the Chemex coffeepot and filtering system to make a no-fall brew that not only wakens the dead but sends an indescribable aroma throughout the kitchen when prepared.

If you are a coffee lover, don't be afraid to experiment in the wonderland of beans and blends. No matter what, it is unlikely that your con-

land of beans and blends. No matter what, it is unlikely that your con-sumption will match Voltaire's re-puted 72 cups a day or the "bathtub-sized" cup favored by Teddy Roos-velt — who spoke softly and carried a big mug. Bon Appetit!

BREAD PUDDING

loaf of stale French or Italian

bread 2's cups coffee 2's cups corree
1 cup raisins
6 thsp. butter or margarine
2, cup brown sugar
1 tsp. vanilla
2 eggs, lightly beaten
2 tsp. cinnamon

Line an 8-inch round cake pan with kitchen parchment paper. Set Break up the bread and place in a

bool. Add the coftee and allow to sak for 20 minutes. Add raisine to hum white soaking the bread Combine remaining ingredients with the bread mixture and pour into the prepared pan and bake in a preheater 375-degree over for 1 hour. Turn out onto a cake rack and glaze with a mixture of 1 cup powdered sugar and 2 tablespoons hot coffee

Thinly peeled rind of 1 small orange 1 tsp. vanilla extract 3 tsp. sugar 1's cups brand 6 cups black coffee

Place sugar, orange rind and va-nilla in a heatproof bowl. Bruse the-rind with a wooden spoon. Pour brandy into a small saucepan and heat until warm. Pour over sugar mixture. Ignite, stir constantly for 30 seconds. Extinguish flames with hot coffee. Remove orange rind and serve in coffee mugs.

COFFEE CUP SOUFFLE

Serves 8
412 thsp. butter
412 thsp. flour
1 cup milk
12 cup fresh brewed coffee
1 thsp. instant coffee

I they, instant coffee
feggs separated
14 tay, cream of tartar
dash sali
24 cup signs
24 cup offee ice cream, softened
Butter 8 ovenproof coffee more
Dust with sugar Set aside Commit
mix well. Combine milk and
in a small succepan and brin. bottlet dell Combine mulk and the a small saucepan and brine, as a small saucepan and brine, boil. Reduce heat and add 1 street and the saucepan and brine, boil heat each street and street constants and thickened. Allow to cool \$5.1 sec. yolks into coffee muxture in a sarct bowl, beat egg whites until 1 saucept and continue beating, adding sucar resulting white policy of the mixture. Set asside of the mixture Fill mugs. I sake for 15 minutes at 425 dr. For a great sauce, combine resouthle mixture with softeneream. Serve souffles imment topping each with sauce.

Turkey Red Reuben packs for lunchtime 2 slices rye bread 2 ozs. thinly sliced cooked turkey breast

Blackened fish is real easy dish to do

AP — No refrigerator available for brown bag storage? Use an insulated lunch box and tuck in a frozen ice pack to keep the sandwich cool.

TURKEY RED REUBEN

Spread mayonnaise on one side of

both silices of bread. Place sliced tur-key on mayonnaise side of 1 bread slice; top with cabbage. Place sliced cheese on the cabbage; top with re-maining silice of bread, mayonnaise side down. Wrap and chill until serv-ing time. Makes 1 serving. Nutrition information per serving: breast
'a cup canned shredded sweet-sour
red cabbage, drained
1 '2 ozs, silced Monterey Jack cheese

535 calories, 35 g protein, 40 g car-bohydrates, 27 g fat, 96 mg choles-terol, 1,188 mg sodium. US. RDA: 10 percent vitamin A, 61 percent vita-min C, 16 percent thiamine, 24 per-cent riboflavio, 40 percent niacin, 40 percent calcium, 16 percent iron, 44 percent phosphorus.

Men, if you're about to turn 18, it's time to register with Selective Service at any U.S. Post Office.

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Mexico Fiesta Tour

•Ixtapan de la Sal ancient Aztec health springs

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Golden West Tour

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Tuesday January 5
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