

# Confectionately Yours is hers

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In the meantime, she has no plans to forfeit her flourishing pastry business.

"When I was planning to open, I looked everywhere for location and landed here because of the growth. There are no other pastry shops in the area. That cut down on competition," said Leonard, who signed a five-year lease and bought all the equipment to stock her kitchen.

"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 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 siblings and nine stepbrothers and stepdaughters, with being supportive and helpful.

"My dad has been there whenever I hit a roadblock," said Leonard, 29, who lives in a Novi condominium.

An organization affiliated 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

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 part-time 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.

New customers sometimes expect to find a doughnut shop — which Lorrie's Confectionately Yours definitely 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. Coffee 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 sell for under \$2.

Homemade truffles are 75 cents. Cookies range from 15 to 50 cents. Tortes cost up to \$25 for a 10-inch cake, which feeds 30 people, and include such varieties as chocolate Chambord, Grand Marnier, raspberry, and a tuxedo torte — dark chocolate cake covered with whipped cream stirred with white chocolate

# Blackened fish is real easy dish to do

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**

4 fresh or frozen catfish, cod, pollock, pompano or haddock fillets (1 lb.)  
1/2 tsp. onion powder  
1/2 tsp. garlic salt

1/2 tsp. ground red pepper  
1/2 tsp. dried basil, crushed  
1/2 tsp. ground white pepper  
1/2 tsp. dried thyme, crushed  
1/2 tsp. black pepper  
1 tsp. ground sage  
1/2 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

# Turkey Red Reuben packs for lunchtime

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**

1 Tbsp. mayonnaise or salad dressing

2 slices rye bread  
2 ozs. thinly sliced cooked turkey breast  
1/2 cup canned shredded sweet-sour red cabbage, drained  
1 1/2 ozs. sliced Monterey Jack cheese

Spread mayonnaise on one side of

# Day gets started with lots of coffee

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The best-made coffee is from a basic drip method that calls for the grounds being placed in a thin, paper 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.

Then, fill the filter with water, using a small spoon to swirl 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 concoction from the grounds.

FOR PERFECT coffee, earthenware or glass pots 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 wakes 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 wonderful land of beans and blends. No matter what, it is unlikely that your consumption will reach Voltaire's reputed 72 cups a day or the "bathtub-sized" cup favored by Teddy Roosevelt — who spoke softly and carried a big mug. Bon Appetit!

**CAFE BRULOT**

Thinly peeled rind of 1 small orange  
1 tsp. vanilla extract  
2 tbsp. sugar  
1 1/2 cups brand  
6 cups black coffee

Place sugar, orange rind and vanilla in a heatproof bowl. Bruise 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

4 1/2 tbsp. butter  
4 1/2 tbsp. flour  
1 cup milk  
1/2 cup fresh brewed coffee  
1 tsp. instant coffee  
6 eggs separated  
1/2 tsp. cream of tartar  
dash salt  
1/2 cup sugar  
1 cup coffee ice cream, softened

Butter & ovenproof coffee mugs. Dust with sugar. Set aside. Combine butter and flour in a small bowl and mix well. Combine milk and coffee in a small saucepan and bring to a boil. Reduce heat and add flour mixture and stir constantly until thickened. Allow to cool. Stir egg yolks into coffee mixture. In a large bowl, beat egg whites until fluffy. Add cream of tartar and salt and continue beating, adding sugar gradually until stiff peaks form. Fold in coffee-yolk mixture. Set aside. Bake for 15 minutes at 425 degrees. For a great sauce, combine remaining soufflé mixture with softened ice cream. Serve soufflés individually, topping each with sauce.

**BREAD PUDDING**

1 loaf of stale French or Italian bread  
2 1/2 cups coffee  
1 cup raisins  
6 tbsp. butter or margarine  
1/2 cup brown sugar  
1 tsp. vanilla  
2 eggs, lightly beaten  
1/2 tsp. cinnamon

Line an 8-inch round cake pan with kitchen parchment paper. Set aside.

Break up the bread and place in a

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