

Suburban Life

Loralne McClish editor/477-5450



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(F10)

Prize winners share prize winning recipes

THE PIE BAKING contest, the mainstay of all the fairs and festivals since there was a Midwest, USA, has been sponsored here by the First United Methodist Church of Farmington since the inception of the Founders Day Festival.

Following tradition, this year's winners were gracious about sharing their recipes with our readers, and again following tradition, festivalgoers lined up to get a slice of one of those pies once the winners were announced and the ice cream social got under way.

The woman who holds the blue ribbon for the 1991 contest is Christine Dunsmore for her fresh strawberry pie.

Second place went to Marge Cook for her lemon meringue pie and Holly Davis took the third place honors for her fresh strawberry pie.

Honorable mentions were given to Frank York for his apple crisp, to Victoria McKinney for her 'What's What' chocolate pie, and to Claudia Wild for her 'Mom's Apple Pie.'

Timothy Latimer, 11, took the honors in the Junior Division of the contest for all pie bakers who entered the contest under 16 years old, for his French Silk pie.

Judges for the contest were Shirley Richardson, mayor of Farmington, Aldo Vagozzi, mayor of Farmington Hills, Loralne McClish of the

Farmington Observer; David Ciappison from Farmington Insurance Agency; David Bowlin of Heenev-Sundquist Funeral Home and Howard Legg from Thayer-Rock Funeral Home.

The pies were judged on appearance, taste, crust and filling.

Cash prizes for the winners were supplied by Heenev-Sundquist and Thayer-Rock.

FRENCH SILK PIE

1 stick margarine
¼ cup sugar
1 square chocolate
2 eggs
dash of salt
¼ tsp. vanilla
1 prepared graham cracker or chocolate cookie crust.

(Latimer used the graham cracker crust for his entry and he also doubled the filling for one pie so it would be very full.)

Cream the margarine and sugar together adding the sugar, ¼ cup at a time.

Melt the chocolate over low heat and add to the mixture. Add an egg, beat five minutes. Add the other egg and beat five minutes. Add the salt and vanilla and pour into crust.

Refrigerate at least three hours before serving or the pie will become runny. Top with Cool Whip over the entire pie. Latimer garnish

ed his pie with Hershey kisses around the edge.

FRESH STRAWBERRY PIE (Blue Ribbon winner)

1 nine inch baked pie shell
1 quart strawberries
1 eight-ounce package cream cheese at room temperature
2 tablespoons milk
¼ cup sugar
3 tablespoons cornstarch
¾ cup water

Reed food coloring
Mix milk with cream cheese. Spread about ¼ of the mixture on the bottom and sides of the baked pie shell. Slice about half of the strawberries and arrange on the cream cheese covering both bottom and sides of the shell.

Combine the sugar and cornstarch in a sauce pan. Add water until well blended. Slice remaining strawberries into large pieces and add to the sugar mixture. Cook over medium heat until thick, stirring constantly. If the mixture won't thicken enough, add a little more cornstarch mixed with water. Add red food coloring, then pour immediately over strawberries in pie shell. Chill.

Top with Cool Whip. Place 1 whole large staranberry in the middle of the pie, or decorate as desired.

LEMON MERINGUE PIE

Second place winner

Single 9 inch Pie Crust:
1 ½ cup all purpose flour
¼ tsp. salt
¼ cup Crisco shortening
3 tablespoons cold water

Combine flour and salt in bowl. Cut in Crisco with pastry blender (or two knives) until it is the size of a small peas. Add water one tablespoon at a time and toss lightly with fork to form ball. Roll into circle one inch larger than pie plate. Press into pie plate, turn under edges and flute. Prick bottom and sides with fork. Bake at 425 degrees 10 to 15 minutes or until lightly browned.

Filling: 1 cup sugar
6 tablespoons cornstarch
¼ tsp. salt
2 cups hot water
3 egg yolks slightly beaten
Juice of one large fresh lemon (about 5 tablespoons)

Coarsely grated rind of lemon
2 tablespoons butter or margarine
Combine sugar, cornstarch and salt in saucepan. Add hot water. Cook and stir over medium heat until mixture comes to a boil. Use rubber spatula to stir and scrape bottom and sides. Add small amount of mixture to egg yolks. Stir to mix. Return all to cooked mixture. Continue to cook one more minute. Add grated lemon rind slowly and mix thoroughly. Remove from heat. Add but-



SHARON LAMIEUX/staff photographer

Kelly Warosz, her cousin Courtney Bliss and Kelly's sister Leslie, look over the pies up for judging to see how much com-

petition their grandmother, Christine Dunsmore, had in the contest. She had a lot.

ter and mix until melted. Pour into bake crust and cover with meringue. Bake at 400 degrees 6-8 minutes or until lightly browned. Check often.

Meringue:
2 tablespoons egg stabilizer
¼ cup water
3 egg whites
¼ cup extra fine sugar
Sprinkle stabilizer into water. Stir to blend well. Set aside for 10 minutes to dissolve. In another bowl beat egg whites to a good foam. Slowly add stabilizer and continue whipping. Gradually add sugar and beat to stiff peaks. Cover pie with meringue to edge of crust.

FRESH STRAWBERRY PIE

Third Place Winner

Crust:
2 cups flour
1 ½ cup powdered sugar
1 cup butter or margarine
Sift flour and sugar together. Cut in butter. Pat in pan and bake at 325 degrees for 20-25 minutes or until golden brown.

Filling:
Wash, drain and hull one quart strawberries. Separate out ¼ cup choice berries for decorating. Put aside one cup of the not-so-nice looking berries for the glaze. The rest of the berries will be used to go in the shell.

Put the not-so-nice looking berries into sauce pan with ¼ cup water and simmer for three minutes.

Blend together and add to the mixture. one cup sugar, 3 tablespoons cornstarch and ¼ cup water. Boil

for one minute stirring constantly. Add one tsp. butter and a couple drops of red food coloring. Cool.

Put the rest of the berries in the pie shell. Cover with the cooked mixture. Refrigerate until firm, about two hours. Garnish with the choice berries and whipped cream.

MOM'S APPLE PIE

Double crust for 9 to 10 inch pie:
2 ½ cup flour
1 tsp. salt
1 cup Crisco shortening
7-8 tablespoons cold water

Combine flour and salt in bowl. Cut in shortening with knives or pastry blender until size of peas. Sprinkle in water, one tablespoon at a time. Form a ball and divide in two. Roll one ball into circle and line pie pan.

Filling:
6-8 large MacIntosh apples, peeled, cored and sliced.
1 tablespoon lemon juice
¼ cup white sugar
¼ cup brown sugar
¼ cup flour
1 ½ tsp. cinnamon
1 ½ tsp. nutmeg
1 ½ tsp. salt
¼ stick margarine

Glaze:
¼ cup granulated sugar
1 tablespoon and ½ tsp. warm water
Heat over to 375 degrees. Place apples in large bowl. Pour on lemon juice and glaze.

Combine sugars, flour, cinnamon, nutmeg and salt. Mix. Pour over ap-

ples and toss to coat. Pour half of the mixture into pie crust. Top with half the margarine. Repeat with the other half of the apples and margarine.

Roll out top crust. Make slit and prick with fork. Place on top of pie and trim, leaving about 1 inch beyond edge of pie plate. Fold top crust under bottom crust and seal carefully so juice will not run out. Flute edge.

Mix sugar and water for glaze. Brush over pie crust. Cover edge of pie crust with foil to prevent over-browning. Bake at 375 degrees for 25 minutes. Remove foil. Return to the oven for 35 minutes or until apples are tender.

WHAT'S WHAT CHOCOLATE PIE

1 box instant Jello brand chocolate pudding and pie filling
3 cups Guernsey whipping cream purchased from Guernsey Dairy in Northville
1 baked 8 inch pie shell
1 long stemmed maraschino cherry
3 tablespoons granulated sugar (or to taste)

1 tablespoon vanilla
1 bitter-sweet chocolate bar
Prepare the pie filling as directed on the box, except use 2 cups of Guernsey whipping cream instead of the cold milk and place into a cooled, baked pie shell.

After filling has set prepare top-

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SHARON LAMIEUX/staff photographer

Congratulations come from all sides to Christine Dunsmore (center) after the announcement that she had won the first prize. The Union Lake resident said it took her two tries to win the blue ribbon.

Smile

A penchant for nice straight, white and healthy teeth



By Loralne McClish staff writer

DR. JEFFREY STEIN believes that cosmetic dentistry is one of the tenets of today's society.

"Braces have even become a status symbol for teenagers. You might never hear them say that their braces are telling the world 'See, my parents love me' or 'My parents can afford this,' but I know that's what they are doing," he said.

"And I know that they know that their looks are important. The importance of having good-looking teeth is that the teeth is one of the first things we notice when we meet someone."

"Study after study has told us that being taller or being better looking is going to earn us more money. Or, Americans believe that if they looked better, whatever they want to

happen to them, will happen. "Women will admit this. Men won't."

STEIN TOLD about his father, "He only reluctantly allowed his son to do some work that would improve his looks."

"He never did admit he was happy about the results, but he sure smiles a lot more now that he did."

There is no such thing as a cosmetic specialist listed by the American Dental Association, but Stein said everything he does is cosmetic, in its own way.

"If I put in a silver filling in a back tooth I make the smallest hole I can, because the smaller the hole the less it will show."

FROM HIS PRACTICE in Mul-

wood Shopping Center, Grand River and Drake, Stein said the biggest request from patients in the area of cosmetics is whitening or bleaching

for teeth they think are too yellow. "Most of them have already tried all of the over-the-counter products that are on the market. I've tried six of them myself and not found any of those to be effective."

"If the ad or commercial sounds like it's too good to be true, it probably is. If you smoke, or drink a lot of coffee or tea, some products will take off that stain, but only temporarily. "I bleach teeth in my office, and when we're through with the treatment I recommend Epismile (tooth-paste) for them to use as a follow-up. But I think you could do pretty close to the same thing with a bottle of peroxide, 3 percent solution."

THE NEXT largest request in the cosmetic area is for caps or crowns. Then to close gaps in the teeth. After that is the request to straighten out crowded teeth.

"For people in this area the prob-

lem of crowded teeth is straightened out very early in life.

"My mission in life is to have everybody get the best dental health care they can get. If I can help give you nice straight white teeth, I am also making you healthier."

STEIN'S ADVICE for choosing a dentist in the area of cosmetics is to ask to see before and after pictures. "You wouldn't submit to plastic surgery before seeing pictures. Ask to see the dentist's before and after pictures first. Then make sure you are talking to a dentist who is going to take the time to explain things to you. Most people just do not like surprises."

Stein grew up in Hartland and took both his undergraduate and dental degrees from the University of Michigan. He lived in downtown Farmington for seven years and just recently moved to West Bloomfield with his wife, baby son and two dogs.

Beautiful gardens sought for contest

The Farmington Garden Club would like to congratulate and reward those in Farmington and Farmington Hills who take pride in their outside environment. It is sponsoring a "Good Neighbor Garden Contest."

Enter your neighbor's, your friends, or your own yard and garden in the contest. Those with apartment or condominium patios need not worry about being in direct competition with a homeowner of say, two

acres, because the Garden Club will categorize each garden and judge similar gardens against a scale of points and each other.

Entries must be postmarked no later than Aug. 10.

Gardens must be in Farmington or Farmington Hills (Inkster Road to Haggerty, Eight Mile to 14 Mile).

Mail entry to Mrs. Robert Knott, 38215 Lana Drive, Farmington Hills 48335.