

Dust off your favorite kettle and start jamming

See related story on Taste front.
For answers to questions about food preservation, call the Wayne County Cooperative Extension Service hotline, noon to 4 p.m. Mondays at 494-3013 or the Oakland County Cooperative Extension Service hotline, 8:30 a.m. to 5 p.m. Monday through Friday. The Oakland County office is offering a free correspondence course on canning, freezing and drying foods. Call 858-0897.

JEAN NORTH'S BUTTERMILK SCONES

3 cups sifted flour

3 Tablespoons sugar
2 Tablespoons baking powder
¼ teaspoon salt
¼ cup butter
½ cup currants or raisins
1 cup buttermilk
Mix dry ingredients, add ¼ cup butter and blend in with pastry cutter. Add ½ cup currants or raisins. (Hint: If you bring raisins or currants to a boil and cool before adding to scones or cookies, they won't get hard.)
Add 1 cup buttermilk, mix lightly with fork, and knead gently for about 1 minute. Dough should be crumbly. Roll out ¼-inch thick on a

floured surface. Cut into diamond, triangles or rounds. Place on greased baking sheet. Bake at 375 degrees for 15-20 minutes, until recipe is golden. Makes 24-36 depending on size.

STRAWBERRY JAM

1 quart strawberries
4 cups sugar
Juice of ½ lemon
Put stemmed berries in a 10-inch heavy cooking pot (not aluminum). Cut a few of the berries to release a little juice. Add four cups sugar (Noth use ½ cup sugar to 1 cup strawberries).

Stir the mixture very gently with a wooden spoon over low heat until it has "juiced up." When it is bubbling, cook for another 15 to 20 minutes over low heat. Stir occasionally to make sure the mixture isn't sticking to the bottom of the pan. Remove from heat, and sprinkle surface with juice of ½ lemon. Let set for a few minutes, spoon into jars and seal.

From "Joy of Cooking," Betty Crocker.

JAN WINSHIP'S PEACH MARMALADE

1 dozen medium peaches, 4

cups sliced
2 or 3 thin-skinned oranges
6 cups sugar
Boiling water
Dash of cinnamon
Pour boiling water over about a dozen medium peaches. Peaches should be a little firm, and not too ripe. (You want to end up with 4 cups of sliced peaches). After a few minutes, the skins will loosen and will slip right off the fruit with the help of a small paring knife.
While the peaches are soaking, quarter two or three thin-skinned oranges and remove the seeds. Grind the oranges, including the

rinds, in a food processor. Put the ground oranges and 6 cups of sugar into a very heavy cooking pot (not aluminum), and bring to a boil. Turn the heat down, and simmer for about 15 minutes.

Meanwhile, skin the peaches and slice them. After the orange has cooked for 15 minutes, add the peaches, bring to a boil, and simmer for another 20 minutes.

Remove from the heat. At this point, you may add a tiny amount of ground cinnamon, if you prefer. Spoon into sterilized jars, add paraffin, or seal.

Try something different, experiment with exotic fruit

See Larry Jones' story on Taste front.

BLOOD ORANGE JELLY

Peel from 3 blood oranges, coarsely cut
3 cups water
¼ cup fresh lemon juice
¼ cup blood orange juice
1 ½ cups sugar

Combine peel and water in heavy, non-reactive pot. Boil gently until

peel is tender, about 40 minutes. Drain liquid and measure; there should be a little less than 1 cup. If there is more, boil to reduce. Discard solid rinds.

Return the liquid to the pot with lemon juice, blood orange juice and sugar. Bring to a boil, stirring frequently. Boil until mixture reaches a jelly stage, (large heavy bubbles that roll and pop).

Test as follows: Dip a clean metal

spoon into the syrup. Move away from the steam, then tilt so jelly runs off. If it forms a steam or drops in two distinctive drops, continue boiling. If two drops travel slowly along the rim and edge, remove from heat, pour into sterilized jars, cool, cover and refrigerate.

GOOSEBERRY AND APPLE PIE

2 prepared 9-inch pie crusts

1 ½ pounds, tart, firm apples, like Granny Smiths
1 pint gooseberries, cleaned
½-¾ cups sugar
1 Tablespoon cornstarch
pinch salt

Topping:
1 egg white
1 Tablespoon rum or brandy (optional)
1 Tablespoon butter or margarine

2 teaspoons sugar
Quarter and peel the apples. Cut into slices and place in a bowl with gooseberries. Stir together sugar and cornstarch and toss with fruit. Allow to stand, while preparing the pastry.

Place roasting pan or baking sheet in bottom of a preheated 450 degree oven. Place one prepared pie crust in the bottom of a 9-inch pie plate. Beat egg white

with rum until foamy. Brush bottom crust with mixture. Heap fruit into pastry. Top with butter bits and brush the rim with remaining egg white mixture. Lay top crust on, press lightly and seal ends with fork tines. Cut small vents on top. Set pie on baking sheet in the preheated oven. Lower heat to 375 degrees and bake for 35 minutes. Cool on a rack.

Have dinner at home, let 'Your Personal Gourmet' cook

Now you can enjoy a gourmet meal, cooked by someone else, in the comfort of your very own home. Mark J. Mocerri of Troy will come to your house, cook dinner, serve, and even do the dishes.

"It's like having a restaurant in your house," said Mocerri who just launched "Your Personal Gourmet, Inc."

Mocerri is a kind of traveling restaurant. He likes to have a consultation with customers before the dinner to check out the kitchen and see what cookware he'll need to bring. Call (313) 641-0994 to make dinner arrangements.

Customers choose items from a

menu that features a variety of gourmet items. Appetizer choices include, oyster pillows, Southwest black bean cakes, and smoked salmon ravioli.

There are three gourmet pizzas, a variety of soups, including chilled cucumber cream with smoked salmon and roasted eggplant and garlic soup. Spectacular salad offerings include a Louisiana chicken and corn salad, and strawberry and spinach salad.

For entrees, diners have a choice of six pasta entrees, 10 seafood entrees, seven poultry entrees, five lamb entrees, six pork, veal and beef entrees. Adventure seekers will like the three game offerings — Roast New Zealand Venison, Breast of quail and Loin of Venison, Woodland Style.

Desserts are heavenly: Florida Sunshine Key Lime Pie or White Chocolate Mousse with dark chocolate sauce, for example.

Dinners are priced at \$62.50 per person for full dinner and services. Dinner includes: choice of appetizer or gourmet pizza, soup, salad, entree with accompaniments and dessert, bread and butter, and non-alcoholic beverage.

Services include: preparation and service of dinner and complete clean-up of kitchen, utensils and dinnerware.

Mocerri will provide the cookware, and will try to accommodate customer requests for reduced calories, nutritional or vegetarian selections.

"I want this to be the best meal people ever tasted," he said. "I don't want people disappointed."

He plans to offer gift certificates, a great idea for what to get the person who has everything.

The Townsend Hotel, 100 Townsend Street, between Pierce and

Henrietta, Birmingham, (313) 642-7900, is hosting a special Spanish afternoon tea, 3-5 p.m. Monday, July 27. Some of the food items that will be offered during the tea include Empanadas, Clams Casino, Flan, and Picostotes. All of the foods have Spanish origins.

To add to the authenticity of the event, Los Flamencos, a local Spanish Dance Troupe, will entertain and share information about the culture and mystique of Spain.

Reservations are suggested and can be made by calling, 642-7900. The cost is \$18.95 per person.

Look for "Aisles of Smiles" in your favorite grocery store, July 27 to Sept. 11. Manufacturers of select products have agreed to donate a portion of each purchase to Muscular Dystrophy.

Sorbets and ices offer relief from the heat

AP — Refreshing, icy and satisfying sorbets and ices offer relief from summer heat and humidity.

WATERMELON ICE

1 ½ teaspoons gelatin
¼ cup orange juice
2 tablespoons sugar
2 ½ cups watermelon, seeded
¼ cup low-fat (2 percent) milk

In a small saucepan stir together gelatin, juice and sugar. Heat on low heat until sugar is dissolved. In a food processor puree watermelon. Stir in gelatin mixture and milk. Pour into a freezer can of an ice cream maker. Freeze according to manufacturer's instructions.

Or, to prepare without ice cream maker, pour mixture into an 8 by 4-inch rectangular freezer container. Cover and freeze for 4 hours or until firm. If you prefer a smoother texture, remove container from the freezer two or three times during freezing, blend mixture in a food processor, then return to the freezer. Before serving, let soften in refrigerator for 20 to 30 minutes. Makes four ½-cup servings.

CANTALOUPE SORBET

Largest Selection in Michigan

Dittrich
Since 1934
Detroit Bloomfield Hills
873-8300 642-3000

SNOW Skiers

Summer "Crazy Like A Fox" Ski Sale Starts This Saturday, August 1st, 10am Sharp!!! The Best Ski & Skiwear Buys Of The Year. 6 Days Only All \$19.92 Skiwear 50% Off. See Our Full Page Ad In Thursday's Observer & Eccentric For Sale Prices.

Bavarian Village

Since 1934

Christmas In July
20% OFF
Practically Everything Storewide
Over 40,000 Toys and Dolls
The Doll Hospital & Toy Soldier Shop
6 MORE SHOPPING DAYS (til Christmas in July ends)
3947 W. 12 Mile • Bentley • 543-3115
Mon 10-5:30 Tue 10-6 Sat 10-5

3 ½ cups cantaloupe chunks (about 1 cantaloupe)

2 tablespoons sugar
1 tablespoon flaked coconut
¾ cup low-fat (2 percent) milk

In a food processor combine cantaloupe chunks, sugar and coconut. Process until smooth. With food processor running, add milk gradually. Pour into freezer can of an ice cream maker. Freeze according to manufacturer's instructions.

Or, to prepare without ice cream maker, pour mixture into an 8 by 4-inch rectangular freezer container. Cover and freeze for 4 hours or until firm. If you prefer a smoother texture, remove container from the freezer two or three times during freezing, blend mixture in a food

processor, then return to the freezer. Before serving, let soften in refrigerator for 20 to 30 minutes. Makes six ½-cup servings.

NECTARINE SORBET

4 ripe nectarines, peeled
1 cup orange juice
½ cup water
¼ cup low-fat vanilla yogurt
2 teaspoons sugar

In a food processor blend ingredients thoroughly. Process until smooth. Pour into freezer can of an ice cream maker. Freeze according to manufacturer's instructions.

Or, to prepare without ice cream maker, pour mixture into an 8 by 4-inch rectangular freezer container. Cover and freeze for 4 hours or until firm. If you prefer a smoother texture, remove container from the freezer two or three times during freezing, blend mixture in a food

Szegedi's Catering
BANQUET FACILITIES
Farmington Hills, Southfield, Livonia
Westland, Plymouth, Dearborn, W. Bloomfield
• Weddings • Showers • Bar Mitzvahs
• Retirements • Wakes
Any Special Function
Capacity 50-300
Ask for Pat 561-6288

SUPERIOR FISH CO.
Catch The Wave of Seafood Savings
*Please present before ordering
50¢ OFF PER POUND
FRESH TUNA STEAKS*
Not valid with any other discount or coupon.
Expires 8/3/92
*Please present before ordering
50¢ OFF PER POUND
FRESH SALMON STEAKS*
Not valid with any other discount or coupon.
Expires 8/3/92
*Please present before ordering
50¢ OFF PER POUND
FRESH FILLET CATFISH*
Not valid with any other discount or coupon.
Expires 8/3/92
*Please present before ordering
50¢ OFF PER POUND
FRESH FROG LEGS*
Not valid with any other discount or coupon.
Expires 8/3/92
SUPERIOR FISH CO.
Serving Metro Detroit for 50 Years
FREE Delivery
309 E. Eleven Mile Rd. • Royal Oak • 841-4832 MON.-FRI. 8-6; SAT. 8-1

Fresh Approach
PRICES GOOD JULY 28th THRU AUGUST 3rd
QUALITY MEATS, PRODUCE & DELI
35243 Grand River • Farmington
In the Brookshire Plaza across from Bob Saks • PHONE 442-2160
STORE HOURS MON-SAT 9 to 8 SUN 10-6
FRESH LAKE SUPERIOR WHITEFISH FILLETS PINKONE REMOVED **\$3.88** lb.
NEW BROADWAY DELI BAGELS 18-oz. 9-PACK **99¢**
EVE MADISON ASSORTED ANGEL FOOD CAKES **\$3.99** 12-oz.
FRESH GREEN BEANS **66¢** lb.
CRISP RED OR GREEN CABBAGE 5 lbs. **\$1**
ALL VARIETIES PEPSI COLA 12 PACK 12-oz. CANS **\$2.88** PLUS DEPOSIT
LARGE WHOLE WATERMELON **\$2.69** EACH
HOME GROWN CUCUMBERS 4 FOR **\$1**
FRESH NEW CROP MICHIGAN POTATOES 10-lb. BAG **99¢**
OUR FAMOUS EXTRA LEAN HAMBURGER FROM GROUND CHUCK **\$1.59** lb.