Busy holiday season commences with grand meal



walks, but they're not dressed in a holf-

they're not dressed in a holiday style. And although it will soon be Christmas Bay, one could walk man bay, one could walk through the down to wn a streets of Ales and not really know Santa is on his way. The skimpy store decorations, with a Christmas bulb hanging laphazardly in the display, or some garland strung care-like they're in the process of being taken down rather than decoration for the holidays. There are no lights on the houses to drive by at night and admire. No Santas at the stores to hear children's last wishes. No carolers on street corrers, no Christmas

music on the radio, no late store hours to accommodate holiday shopping, and no one counting down the shopping days loft until Charles and the shopping days loft until Charles and the shopping days loft until Charles and the shopping days loft until Christmas tree to decorate holiday spirit and with only our tiny Christmas tree to decorate the house, it is sometimes hard to remain feative.

Yet, although there are no outward signs of it, the French are cought in the spirit of the season. For them, that doesn't mean stringing lights on the overhangs of the house or morathon Christmas shopping from which economists can predict the financial outlook of norty year.

Rather, like any French calculation, the feative attention will focus on the table and the holiday meal. The Christmas tree may be small and simply decorated, but the "Gros Souper" or Christmas dinner is sure to be an elaborate meal served to guests seated at a

table decerated elegantly in a holiday theme.

Rich in a variety of Christmas raditions like the United States, the holiday customs in France change with regions. While the people of Bretagne celebrate with respens and those of Berry with the Naulet cake, the Provencal Christmas dinner is famous for its tradition of 13 desserts which follow a lengthy, multicourse meal.

Starting with the appetizers of "saumon fumee" (smoked salmon) and "foics gras d'oie ou de canard" (goose and duck liver pates), guests of the traditional Provencal holiday dinner will enjoy a meal that is carefully divided into courses, separating flavors so that each may be justly savored. The Gros Souper can take anywhere from four to seven hours, depending on the number of courses and the length of the necessary breaks in between each holiday specialty.

The appetizers are followed by "l'aioli morue," which is a plate of assorted cooked vegetables, hard-boiled eggs, steamed snails and sailed, dried cod. The cornerstone of this hot dish are the cod and the garlic which, combined with egg yolks, makes the French mayonnaise. The assortment of vegetables, eggs, snails and fish are eaten with the mayonnaise as a sauce.

eaten with the meyonnaise as a sauce.

The Christmas turkey or "la dinde aux marrons" follows, Although some people are breaking from tradition and serving other entrees, this turkey with chestnut dressing is still customary, and Christmas is the only time when whole turkeys are available at the butcher or supermarket.

Then, just when you think you can't eat anymore, comes the traditional 13 desserts — the triumphal point of the Provencal

Tens of thousands of people will need blood during

the holidays.

Still wondering

what to give?

American Red Cross

Δü

GMAC

holiday meal. Served usually with "le vin cuit" which is wine that is heated, augared and flavored such as with an orange, the 13 include les mendiants, les fruits confits, les confiseries, les fruits frais and le pain.

Les mendiants is a mix of dried fruits and nuts with wainuts, dried figs, almonds and raisins.

Les fruits frais are the seasonal fresh fruits including apples, pears, grapes, winter melons and tangerines. Le pain is the French word for bread. In this case, however, it is a holiday bread that is more of a cake with a thick pastry dough filled with fruit jelly or sweet cheese. The season of the word of the with fruit jelly or christens; the "buche de Noel" or Christmas cake log has also become traditional.

Christmas Day and the Gros Souper seem to mark the begin

ning of the true festivities, unlike in the States where Christmas Day seems to be the culmination of a long season of preparation. The week between Christmas and New Year's Day is when the French go visiting friends and relatives to celebrate the season.

Above all, Christmas for the French seems to be a time to celibrate family, and as a family to celebrate the foods of the season. Thus you won't find the French spirit of Christmas reflected in the stores or in the decorations, but rather, in the people and the aromas that sweeten the air.

Born and raised in Southfield, Karen Martineh graduated from Marian High School and then at-tended the University of Michigan in Ann Arbor, where she studied English and education.

ÉHRÍSTMAS CAROL

By Charles Dickens, Adapted by Gharles Notic

12 YEARS OF

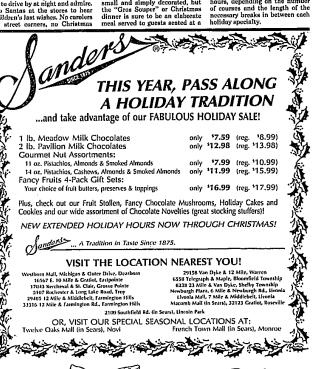
DELIGITIFUL HOUDAY ENTERTAINMENTI

FOR TICKET INFORMATION CALL MEADOW BROOK THEATRE (313) 377-3300

TICKETTINSTER (313) 645-6666 TICKETS AVAILABLE AT

HUDSON'S, HARMONY HOUSE & SOUND WAREHOUSE

MEADOW BROOK November 26-December 30





Peace On Earth - Peace Of Mind Cremation '50 - Why Pay More?

Oakland Hills Memorial Gardens and Crematory is proud to have served our community for 64 years. We have serviced more than 40,000 lot owners during this span. We have also helped thousands of families with services outside of our own

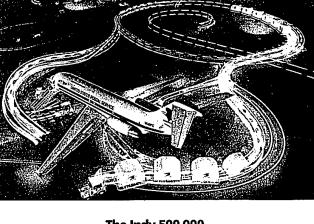
Oakland Hills Memorial Gardens and Crematory is pleased, during this holiday season, to help promote Easter Seals in their programs to assist the disabled. Easter seals assists more than 7,000 children in the metropolitan area each year.

During the month of December, with a donation of '50,00 or more to Easter Scals, Oakland Hills Memorial Gardens Crematory will waive the normal cremation fee and give the cremation process free. All proceeds will be given to Easter Scals. This holiday Easter Scals program extends through the month of December 1993.

If you need more information, or would care to take care of this service, please feel free to call 851-2335, or visit our office located at 43300 W. Twelve Mile Road in Novi.

Oakland Hills Memorial Gardens

Cemetery, Mausoleum and Crematory 43300 Twelve Mile Road Novi, Michigan 48377 Phones: (313) 349-2784 (313) 85 (313) 851-2335



The Indy 500,000.

Every night, over five hundred thousand pounds of packages race through our brand new Indianapolis hub, the



central facility for Express Mail?

The action begins alter midnight, when actives of Postal Service jets converge on our central facility, bearing packages from across the country. Their cargo is swiftly removed, sorted, and reloaded; by 3 a.m., the last jet has sped off into the night.



