

NOW OPEN

CRAFTIQUE
CRAFT & ANTIQUE MALL

Located at 33300 Slocum - just East of Farmington Rd. in Historic
Downtown Farmington, MI • (510) 471-7933

**Like a Giant Craft and Antique
Show Seven Days a Week!**

Featuring
• Over 250 CRAFT & ANTIQUE DEALERS, under one roof,
displaying some of the finest merchandise in Michigan

Open Mon.-Sat. 10 to 7 • Sunday 10 to 5

**BEAT THE HOT DAYS OF SUMMER
WITH A CARRIER AIR CONDITIONER**

\$200⁰⁰
INSTANT
CASH REBATE
AIR CONDITIONER
12 SEER TECH 2000
ON 1 SPEED
OR INFINITY
FURNACE
CALL FOR INFO

**HEAT
WAVE
ALERT!**

Erv Ehlers Company
We're The Tank Guy

Call Today 810-442-8500

**Come back with something
in your pockets besides sand.**

You won't have to dig too deep for a 7-night cruise on Celebrity's
Zenith to the eastern or western Caribbean. Along with the exotic
ports we'll take you to, there's also our gourmet cuisine and 5-star
service. So just reach in your pocket for a quarter and give us a call.

\$699*

Select Fall Sailings

Celebrity Cruises

Call: **BETTY SWARTZ** Master Cruise Counselor
Cruise Selections, Inc. Troy, MI
(810) 643-8866

*Per person, cruise only. Double occupancy. Port, U.S. customs and applicable airport taxes
charges are additional. Limit one cabin available. Capacity restricted. Restrictions apply
certain accommodations. Celebrity Registry, Bahamas and Liberia. © 1995 Celebrity Cruises.

**Investigating
interstitial cystitis**

Beaumont is currently looking for volunteers to
participate in a research study investigating a new
treatment for interstitial cystitis (IC). IC is a bladder
disease affecting up to half a million individuals in
the U.S., 90 percent of whom are women.

To participate in the study, you must be a woman
diagnosed with IC, age 18 or older.

For more information, call Beaumont's
Urology department at 810-551-3565.

Beaumont
William Beaumont Hospital

BERGSTROM'S
Serving your community for more than three generations

**POURS
OUT THE
VALUES!**

Air conditioner season is officially here! From
inspection and diagnosis to sales and repair,
nobody does it like Bergstrom's highly skilled
technicians. Call Bergstrom's now for all your
needs. Our 22-vehicle fleet is ready to serve you!

**\$50 OFF
ANY
DUTY
CLEAN-
ING**

Not to be used with any other
discount or coupon offer. Offer
valid through July 31, 1995.
Present coupon at time of work.

**\$10 OFF
ANY
SERVICE
CALL**

Not to be used with any other
discount or coupon offer. Offer
valid through July 31, 1995.
Present coupon at time of work.

BERGSTROM'S
Cooling • Heating • Air Conditioning

313 427-6092

CREDIT FINANCING AVAILABLE
Hours: Mon. - Fri. 7:30am - 8:00pm Sat. 9:00am - 4:00pm

Wines

fresh white wines. However, the
driest German wines are hard to
drink when too young. A year of
bottle age tends to smooth that
aggressiveness.

We observed that both Michi-
gan and Canadian tasters did not
appreciate bone-dry German
wines, but preferred fruity wines
where the acidity is balanced.

Germany is the most northern
wine-producing country in Eu-
rope, near the 50th parallel. Usual-
ly, a touch of residual (unfermented)
sugar does not make a German
Riesling taste sweet but does smooth
the acidity while retaining the wine's
freshness.

The most effective way to in-
troduce people to German wines
is by pouring them at tastings,"
German wine exporter Klaus Dillmann
noted. "Our experience has been
that once people try German
wines, they like them."

Dillmann's knowledge and expe-
rience in export markets has at-
tracted many of Germany's lead-
ing estates to his portfolio.

Weingut Dr. Fischer is located
along the Saar River, a tributary
of the Mosel. The 1993 Ockfener
Bockstein Riesling Kabinett from
Dr. Fischer (\$11) has an attractive
apple character, full and well-
balanced. By way of explanation,
Ockfen is a village name, therefore
the wine is an Ockfener.

Bockstein is the vineyard name.
Hiesling is the grape variety and
Kabinett is the quality grade, mean-
ing not too dry.

Although German wine labels
may be a bit confusing, look for

**'The most effective
way to introduce peo-
ple to German wines is
by pouring them at
tastings. Our experi-
ence has been that
once people try Ger-
man wines, they like
them.'**

Klaus Dillmann
German wine exporter

Riesling Kabinett and you'll not
go wrong. The 1993 Bernkasteler
Graben Riesling Kabinett from
Dr. Thianich (\$12) also showed an
apple nose, but its taste was
more complex, showing some ear-
thiness due to terroir (place of ori-
gin). Bernkastel is a town on the
Mosel River.

The 1993 Scharzhofberger Ries-
ling Kabinett by Reichsgraf von
Kesselstatt (\$12.50) is labeled
Mosel-Saar-Ruwer. These three
rivers give the name to the Ger-
man appellation where the Ries-
ling grape thrives. It is truly a
great wine for the money.

"This wine showcases the charac-
ter of the 1993 vintage,"
Dillmann said.

We can't leave the topic of Ger-
man wines without introducing a
wonderfully sweet wine that by it-
self would make a perfect dessert.
It would also make a great aperitif
with foie gras or blue cheese. The
1990 Niersteiner Olberg Riesling
Auslese by Weingut Anton Bal-
bach (\$13) is such a wine.

Wine selections from the Healds

- Here are Eleanor and Ray
Heald's wine selections:
- Spanish rioja delightful with
seafood, especially paella.
1991 Conde de Valdemar Crian-
za (\$9)
 - 1990 Conde de Valdemar
Reserva (\$13)
 - Spanish rioja designed for
grilled meats:
1987 Conde de Valdemar Gran
Reserva (\$20)
 - Try these chardonnays with
soup, shellfish, grilled chick-
en, pork, light pasta or corn
chowder:
1994 Carmen Chardonnay,
Chile (\$8), best buy
1993 Belvedere Chardonnay,
Alexander Valley (\$10)
1993 Columbia-Crest Chardon-
nay, Washington (\$10)
 - Value Cabs for fun barbecues:
1992 Bel Amors Cabernet Sau-
vignon (\$7), best buy
1992 Columbia-Crest Cabernet
Sauvignon (\$10), good value
1992 Napa Ridge Cabernet
Sauvignon (\$8), none better
at this price!
 - Serious Cabs:
1991 Quivira Cabernet Cuvee,
Dry Creek Valley (\$15)
1992 Beringer Knights Valley
Cabernet Sauvignon (\$15)
1991 Atlas Peak Cabernet Sau-
vignon (\$18)
1992 Joseph Phelps Cabernet
Sauvignon (\$20), two
thumbs up!

It combines the warmth of the
Rheinheissen with perfect growing
conditions experienced in 1990 to
produce a rich, full-bodied, even
glycerine-like quality coating the
palate. Niersteiner is the village
name along the Rhein River; Ol-

berg is the vineyard name, and
Auslese is the quality that says
it's time for dessert.

To leave a message on the
Healds' voice mail — dial 953-
2047, mailbox 1864.

Make a tipsy pie with any flavor

See Chef Larry Jones' Taste
Rudis column on Taste front.

With this basic filling, an un-
limited supply of liqueurs at your
disposal, and a free-wheeling spirit
of adventure, you can create an al-
most infinite number of pies —
each different and delectable.
Choose the most appropriate
crust and proceed.

**THE AMAZING
INTERCHANGEABLE, DO-IT-
YOURSELF TISPY PIE**

1 1/2 cups graham cracker
crumbs (about 20 crackers)
3 tablespoons sugar
1/2 cup melted butter

Preheat oven to 350 degrees. Mix
all ingredients together and press
into a 9-inch pie plate. Bake 10
minutes. Cool.

COOKIE CRUST

1 1/2 cups crushed cookies
(Oreo's, vanilla wafers,
gingersnaps, etc.)
1/4 cup butter or margarine,
melted

Preheat oven to 350 degrees F.
Mix all ingredients together and
press into a 9-inch pie plate. Bake

10 minutes, cool.

BASIC FILLING

1 cup sugar
1 envelope unflavored gelatin
4 eggs, separated
1/2 cup water

In a small saucepan, stir together
1/2 cup of the sugar and the gelatin.
Blend egg yolks with water and any
flavorings listed below. Stir into
sugar mixture. Cook over medium
heat, stirring constantly, until the
mixture comes to a boil. Remove
from heat, cool and refrigerate, stir-
ring occasionally until mixture is
cooled and thickened. Beat egg
whites until foamy. Add remaining
1/2 cup sugar, one tablespoon at a
time, beating until the egg whites
are stiff but not dry. Fold gelatin
mixture into meringue and spoon
into prebaked 9-inch pie shells.
Serves 6.

Flavoring Suggestions:

- Buttercotch Collins Pie
5 tablespoons Scotch
2 tablespoons Scotch liqueur
1 tablespoon lemon juice
Garnish with orange slices and
cherries
- Gimlet Pie
6 tablespoons gin
2 tablespoons Rose's Lime Juice
Grated peel of 1 lime
Juice of 1/2 lime
- Brandy Alexander Pie
5 tablespoons brandy
3 tablespoons Creme de Cacao
- Daquiri Pie
5 tablespoons golden rum
2 tablespoons fresh lime juice
1 tablespoon lemon juice
- Black Russian Pie
7 tablespoons vodka
3 tablespoons coffee liqueur

**DEEP DISH SOUTHERN
COMFORT PEACH PIE**

Filling:
10-12 fresh peaches, peeled
and quartered (or two 1-
pound, 13-ounce cans of
water packed peaches,
drained)
1/2 cup Southern Comfort
1/2 cup sugar
1/2 cup ground almonds
3 tablespoons butter or marga-
rine

2 tablespoons flour
pinch of salt
Crust:
1 cup sifted flour
1/2 teaspoon salt
1/2 cup shortening or butter
2 1/2 tablespoons ice water
2 tablespoons whipping cream
or sour cream

Fill a deep, 10-inch pie pan with
peaches. Pour Southern Comfort
evenly over the top.

Combine sugar, almonds, butter,
flour and salt in a bowl and mix to-
gether, cutting in butter with a pas-
try blender or fork, sprinkle evenly
over peaches.

Prepare top crust by combining
flour and salt in a bowl, work in
shortening with pastry blender or
fork, sprinkle with water, a little at
a time until mixture can be pressed
together into a ball. Chill 10 min-
utes before rolling out.

Preheat oven to 450 degrees F.
Arrange pastry on top of pie dish,
cut a small hole in the center.
Crimp edge. Brush pastry with
cream. Bake 10 minutes.

Reduce heat to 350 degrees F and
continue baking until peaches are
tender and crust is a rich, golden
brown, about 15-20 minutes. Serve
warm or well chilled. Serves 8.

OCC likes desserts, barbecue shrimp

See related Culinary Classic
Story on Taste front.

To make summer fruit phyllo
nests, follow recipes for the nests,
mango fruit parfait, salad and
sauce. You could also fill the
nests with frozen yogurt or ice
cream, and your favorite fruit.

SUMMER FRUIT PHYLLO NESTS

Pasty nest:
1 pound phyllo pastry
1/2 cup clarified butter
1 tablespoon sugar

Leave phyllo pastry rolled up, cut
into eight 1/4-inch slices to form
strips of dough the width of fettuc-
cine.

Remove waxed paper. Toss to
separate. On sheet pan lined with
parchment paper, divide strips into
12 equal nests 3-inches in diameter.
With pastry brush, sprinkle with
melted butter then sugar. Bake in
preheated oven 350 degrees F until
lightly brown, 8 minutes. Remove
and cool.

MANGO FRUIT PARFAIT

2 ripe mangoes

1 quart Premium Vanilla Ice
Cream

Garnish:
6 bamboo skewers
6 whole strawberries
6 whole raspberries
6 whole blueberries
Powdered sugar

Peel mangoes, remove flesh from
seed. Place in food processor with
steel blade. Puree.

Soften ice cream, mix in mango
puree. Spread in pan to refreeze so
that ice cream is 1 1/2 to 2 inches
thick. Freeze until firm — a few
hours or overnight.

Place strawberry, blueberry, and
raspberry on skewers. Cut skewer to
desired height. Place straight down
into center of phyllo nest. Dust with
powdered sugar.

MINT SALAD

4 cups raspberries
4 mint leaves, finely julienned

Place 1/2 raspberries in food pro-
cessor. Puree and strain the
remaining berries. Sprinkle mint over
whole berries. Add the puree. Using

rubber spatula, toss berries to coat.
Reserve.

SAUCE

1 cup cream, loosely whipped
1 can apricots, pureed and
strained
1 1/2 cups raspberries, pureed
and strained
Powdered sugar

Cut parfait into 6 equal squares.
Return to freezer. On each of six
plates, drizzle sauces in a ring,
starting with whipped cream, fol-
lowed by apricot puree, then ras-
pberry puree.

Place one crispy phyllo nest in
center of each plate. Top with a
scoopful of raspberry mint salad.
Place a square of parfait on top of
crispy phyllo nest. Sprinkle with
powdered sugar. Serve immediately.
Serves 6.

BARBECUE SHRIMP

1/2 cup orange juice concen-
trate
1/4 cup prepared chili sauce
1/4 cup molasses

1/2 cup soy sauce
2 tablespoons prepared mus-
tard
1/4 teaspoon garlic powder
1/4 cup lemon juice
Chicken broth as needed
2 pounds large shrimp (16-20
shrimp)

12 pieces bacon, sliced

Combine all ingredients, except
chicken broth, shrimp and bacon.
Mix well, bring to a boil, then
simmer for 5 minutes. Add chicken
broth to adjust consistency. Set
aside.

Peel, devein, and wash sand out
of shrimp. Coat shrimp with half of
the sauce. Cook bacon on cookie
sheet in 350 degree oven for 4-5
minutes, just until limp. Cut in 3
pieces, cool.

Wrap shrimp with bacon and place
on cookie sheet. Bake shrimp on
one side in 450 degree oven until
bacon is partially browned. Turn
and brown opposite side.

Spoon remaining sauce on
shrimp. Bake until bubbly. Serve.
Recipes from Oakland Commu-
nity College Culinary Arts depart-
ment.

Christian Singles Network™
Dedicated to bringing Christians together

For more information,
see our full page ad every
Monday and Thursday in the
Observer & Eccentric Newspaper!

**UNITED STATES FISH AND WILDLIFE SERVICE
NOTICE OF PROPOSED FORFEITURE**

The United States Fish and Wildlife Service proposes to declare forfeit to the
United States the following items seized at Detroit, Michigan:

Two leopard skins (Panthera pardus)

The items were imported in violation of the Endangered Species Act of 1973, 16
USC 1531, as amended, and 50 CFR 12.101(a). Any person having an ownership
interest in the items, who desires to file a claim for them, must file the claim
and post a bond with the Office of the Field Solicitor, U.S. Department of the
Interior, Bishop Henry Whipple Federal Building, 1 Federal Drive, Room 808,
St. Paul, Minnesota 55111-4007, in accordance with the provision of 50 CFR
12.101(b).

Public: June 8, 13 and 18, 1995