4 ounces upsalted butter

3/4 bunch scallions, sliced 1/2 teaspoon cayenne pep-

1/4 teaspoon dried thyme

1/4 teaspoon Mexican

orega

taste

per 1/2 tablespoon ground curnin

3/4 cup all-purpose flour Minors chicken base, to toste Satt and white pepper, to

Laste In a large stock pot mell the but-ter and "sweat" the onions, garlie and spices. Add flour and cook for 5 minutes over medium heat until flour cooks. Add stock, first the cold then the hot, stirring con-stantly. Bring to a boll. Add pureed creamed corn and corn ker-nels and simmer for 20 minutes: Add Jalapeno pepper and season to taste with chicken base, salt and white pepper.

Reserve bell peppers and scal-lions for garnish prior to serving. Serves 8.

"HUDSON VALLEY"

Recipe compliments of DAC Soucier Charlie Frurip. CRANBERRY RELISH

2 pounds cranberries

4 oranges, grated

ents and refrigerate.

Enjoy these recipes from Kelli Lewton DAC soups warm up cold nights Recipes courtesy of Kelli Lewton. See related column on Taste front. SWEET POINTO POCKETS

1 cup cooked mashed sweet potatoes 3 tablespoons toasted chopped pecans

2 puff pastry sheets

sheet at 350° F for 12-1 brown, Yield 36 pieces.

WITH FIGS 1 tablespoon butter or olive oil 1 large onion (diced)

1/4 cup prepared fruit chutney of your choice

Mash sweet potatoes and season with sail, pep-per and pinch of cinnomon. Stir in pecans and chut-ney. Cut puff pastry sheets with 2 12 inch circles with cookie cutter. Place a small tenspoon of filling. fold over and add egg, wash the top. Bake on cookie sheet at 350° F for 12-18 minutes until golden beauer. Vidő 30 miores

GINGERED HONEY SOY PORK LOIN STUFFED

See related article on Taste to taste. Serves B. front

ROASTED DUMPLING SQUASH SOUP 2 cups dumpling squash

Unsalted butter, as needed Salt and white pepper, to

- taste 1 cup Yukon Gold potetoes, diced
- 4 cups roasted vegetable stock (see recipe)
- 1 cup onions, diced
- 1 cup leeks, sliced
- 1 clove garlic, minced 1 teaspoon kosher salt
- 1 dash cayenne peppe 1/4 teaspoon celery solt 3 tablespoons unsaited butter
- 1 cup light cream comstarch slurry, used as needed

Wash squash, cut into halves, and remove seeds and fibers. Wipe dry, brush with butter, and grin-kle with salt and pepper. Place cut side down on sheet pan and bake in a 325P oven 1 J4 hours, or until tonder. Remove from oven and allow to cole to room tempera-ture. Wash squash, cut into halves,

Cook potatoes in water until tender. Drain and reservo. Re move flesh from squash, measure and add to blender with cooked potatoes. Pures until smooth.

Combine vegetable stock, onions, leeks, and garlic. Bring to a boil, reduce heat and simmer until vegetables are tender. Add squash-potato purce and s ings. Continue to simmer.

ings. Continue to simmer. Make a blond roux (3 table-spoons of unsalted butter molted and 3 tablespoons of Rour). Bring soup back to a boil and rodure host. Simmer for 15-20 minutes. Finish with recam. Adjust consistency with slurry (cqual amounts of cornstarch and water) and season

JAMES A. AUSTIN (P-43400), Attorney, P.O. Box 220, Northville, MI 48167-0220 STATE OF MICHIGAN, JUDICIAL DISTRICT, 6th JUDICIAL CIRCUIT, 1200 N. Telegraph Road, Pontiac, intiffs – Brenda K. Gissendanner and Darlens E. Carveth v. Defendant

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for the reliaf demanded in the Complaint filed in this case.
THE COURT FINDS:
Service of process upon the defendant Jeffrey Larsen cannot reasonably be made as provided in MCR 2.106, and service of process may be made in a manner which is reasonably calculated to give defendant actual notice of the proceedings and an opportunity to be heard.
Service of the summarks and complaint and a copy of this order may be made by the following multiple of the defendant's household with the summark of the defendant's household who is of suitable age and discretion to receive process, with instructions to deliver it promptly to defendant.
AF or each method used, proof service must be filed promptly with the court.

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JOBS AND CAREERS

Date: November 30, 2001 Publish: December 9, 16 and 23, 7

For Family Togetherness 7' or 8' Family Slate

accountemps

Pool Table

Recipe compliments of Charlie Frurip, soucier at the Detroit Ath-letic Club.

VEGETABLE STOCK 1 tablespoon olive oil

1 targe onion 2 stalks celery, include leaves 2 targe carrots

1 bunch green onlons, chopped

8 cloves minced garlic

8 spriga fresh flat-leaf parsley 6 sprigs fresh thyme 2 bay leaves, whole 1 teaspoon kosher salt 2 quarts water

Chop scrubbed vegetables into 1-inch chunks. Heat oil in a stock pat. Add onions, celery, carrots, scallions, garlic, parsley, thymo and bay leaves.

Cook over high heat for 6 to 10 minutes, stirring frequently. Add salt and water and bring to a boil. Lower heat and simmer, uncov-ered for 1 hour. Strain. Discard vegetables.

CORN AND CUMIN CHOWDER

hot) 2 pounds corn kernels

3 1/2 cups creamed corn, pureed 1/2 large onlon, diced

3/4 cup green bell pepper, diced

3/4 cup red bell pepper, diced

1 1/2 jalapeno peppers,

3 cloves garlic, minced

RENNETH E. RONOP, Attorney, 540 West Long Lake Reed, Suits 300, The State Reed, Suits 300, The State Reed, Suits 300, TO CHEDITORS TO CHEDITORS DISCUSSION OF CONTRACT DISCUSSION OF CONTRACT DISCUSSION OF CONTRACT State State State State State NOTICE TO CREDITORS. The discuss NOTICE TO CREDITORS for discuss NOTICE TO CREDITORS. The discuss NOTICE TO CREDITORS for discuss NOTICE TO CREDITORS. The discuss NOTICE TO CREDITORS for discuss NOTICE TO CREDITORS. The discuss NOTICE TO CREDITORS for discuss NOTICE TO CREDITORS. The discuss NOTICE TO CREDITORS for discuss NOTICE TO CREDITORS. The discuss NOTICE TO CREDITORS for discuss NOTICE TO CREDITORS. The discussion of the NOTICE NOTICE TO CREDITORS for discussion of the NOTICE NOTICE TO CREDITORS. The discussion of the NOTICE NOTICE TO CREDITORS for discussion of t

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otics. aber 3, 2001 aber 3, 2001 aber; Kenneth E. Konop, P16140, 840 Long Laks Road, Suits 200, Troy, MI J. Yilephons N. 248-572-2000 aer, Thomas C. Haevaler and Roy C. Lary, Jr., 24041 Sitts Street, Logico, MI 46335. Telephons No. 23-5242 Trustee: Then Regular, Jr Parmington, 248-423-5242

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ENVIRONMENTAL CARE



December 5, 2001 Publish: December 9, 2001





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Clean pork loin. Mix remaining ingredients (marinade). Using steel or flat thin knife, cut pocket into whole pork loin, and stuff with fig mixture. Marinade over night. Roast at 450°F for 10 minutes, then reduce heat to 325°F and cook for approximately 18-25 minutes.

- almonds
- 1 cup of coating chocolate

1 cup of cosing cnocouse In a large bowl, beat butter till soft. Add half the flour and combine. Add sugar, eggs, baking powder and vanilla. Beat till combined. Add almond or pecan meal. Combine. Shape into a log on a parchment lined cookie sheet, approxi-mately 9 inches long 4 inches wide and 1 12 inches high. Combine yolk and milk. Brush onto loaf. Bake at 375°F for 25 minutes. Cool on cock-ie sheet for 30 minutes. Cut lonf along the width diagonally into 1/2: inch thick slices. Lay alices cut side down on parchment lined cookie sheet. Bake at 325°F for 8 minutes. Turn over and bake for 8-10 minutes till dry and crisp. Cool completely. In double boilor, melt choclaite coat-ing. Dip tip of biscotti in chocolate.

1 tablespoon butter or clive oil 1 large onion (diced) 1/2 cup Twitsich apricots 1/2 cup Twitsich apricots 1/2 cup Twitsich and dark figs (quartered) 2 tablespoons brown sugar 1/4 cup light say sauce 1/4 cup light say sauce 2 teaspoons fresh ginger (grated) 1/4 cup sesame oil 1 teaspoon fresh garlie (chopped) 1/4 cup sesame oil 1 teaspoon fresh garlie (chopped) 1/4 cup senago guice 1/8 cup honey Sauté onions for 1-2 minutes, add figs and brown sugar, then sauté an additional 2 min-utes. set aside Read At Home every Thursday "I couldn't understand what people were saying on the telephone." a n n

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ALMOND BISCOTTI 1/2 cup of butter

2 cups of all-purpose flour 2/3 cups sugar

2 eggs 2 teaspoons baking powder

1 teaspoon vanilla 1 1/2 cups of almond meal or fine ground



1 beaten egg yolk 1 tablespoons mill

Recipe compliments of DAC pucier Charlie Frurip.

3 quarts rich chicken stock (1 quart cold, 2 quarts