Junior Girl Scouts make meal - from scratch - for Moms

BY KEN ABRAMCZYK

The parents of the girls in Junior Girl Scout troop 1575 should take heed: Don't try to pass off any boxed foods or manufactured sauces on

or manufactured sauces on these scouts.

They now know what it takes to cook up a home-made meal.

The 24 Scouts chopped, boiled and baked foods in a

six-course dinner from scratch for 23 mothers (one has twins in the troop) May 20, a culmination of three months of planning, shopping, reviewing safety provisions and preparing the food. The Scouts attend Hoover

Elementary School in

SOMETHING DIFFERENT

This year's group of fithgraders, of which most have
been in Scouts since kindergarten, wanted to do something different by creating a
dinner for their mothers at
Emerson Middle School in
Livonla, which had an avallable kitchen area.
Jan Leach, one of the
troop's leaders and mether
of Thra Leach, said the troop
Jearned teamwork and leadership from creating the
meal. "They all worked
together," Leach said. They
decided the menu, shopped
at Busch's Market (in
Livonla) and we went to
Emerson Middle School to
use the facilities there."
The tropp is also led by

use the lacinities there."
The troop is also led by
Joan Saferian, mother of
Victoria, and Mary Wolf, the
mother of Emily and
Samantha Wolf.

The menu consisted of chicken noodle soup, chicken, mashed potatoes, spaghetti, salad and garlic bread. For dessert, the girls created a hot fudge cream puff with what they called 'Almost Like Sanders' hot fudge.

The girls donned chef's hats and aprons, or they wore serving outfits of white shirts and black pants and waited on Mom.

The girls wanted to serve their mothers something mothers something they'd enjoy. We had to narrow it down, and serve something that was not really expensive. Paige Currier said. We figured frink menu.

potatoes," Maria DeCapite added. "We tried to figure what

Mom orders in a restau-rant," Palge said. "My mom always orders cream of

always orders cream of broccoli soup." While the girls didn't opt for cream of broccoli, they went for chicken noodle soup. And it was homemade, not Campbell's canned stuff.

COOKING IS 'CHALLENGING'

Getting the girls to discuss the meal ... well, it's hard to keep up with them. Shopping for groceries "was really fun" Maria said. "Cooking was a challenge," Lauren Reschke added. "It was fun to see how long it took to cook," Paige chimed

in.
What was the biggest challenge? "Peeling the potatoes," Maria said.
Melting the butter for the hot fudge was another,
Lauren said.



Scouts gather at the food assembly area to fill orders

"The hardest thing was to smell the food (before the meal)," Paige said, describ-ing the temptation to smell and eat the food before serv-

ing it. Janine Davis, Scout Julia

ing it.
Janine Davis, Scout Julia
Sawechi's mother, said the
meal was great. "My favorite
was the soup," Davis said.
They cut up the carrots and
everything, and made it all
from scratch. They even cut
up the chicken."
That meant the girls
reded to learn shout
kitchen safety. None of them
cut themselves. "You always
cut away from yourself."
Maria said. Hold the blade
down, Lauren added. Pull
your half back. Wash your
hands. If you drop food on
the floor, throw it away. If
you drop silverware, wash it.
The med itself was faun
for everyone.
The girls were so excited
about this, they were
sumped, 'Leach said. "They
came away from this with a
sense of accomplishment
and pride. They really had
teamwork to pull off such a
wonderful meal." The Scouts
completed four of six
requirements to earn a
cooking badge, which Leach requirements to earn a cooking badge, which Leach

expects the girls will com-plete this fali.

Davis called it the most exciting event for the Scouts: "I think they appre-ciate what goes behind each meal."

meal."
Kim DeCapite, Maria's
mother, sald the experience
helps the girls develop independence. "That's what the
Girl Scouts are all about,"

Girl Scouts are all about,"
DeCapite said.
One worked on salad,
another soup and another
on spaghetti. "We had a
bunch of stations," Marin
said. "It was really cool."
They loved their results
and the satisfaction of waiting on Mom.
"After seeing what you can
do," Lauren said." We made
it all from scratch," Paige
said.

said.
They even had a little fun in talking about the meal with a polite poke of fun at parents in general and their busy lives. Parents are always on the run and they get all the boxed stuff, Lauren said. That comment drew a laugh from the three mothers there.

mothers there.
"We made it for 40, so at home for four people, it will

be so much easier," Maria said.

be so much casier," Maria said.
Joan Saferian, another leader, said the girls learned teamwork, and the girls agreed. "You can't do everything yourself," Paige said. The hot fudge was easier transke when others were involved, Lauren said.
The girls presented their mothers with guest cheeks and performed skits for them after the meal.
Saferian enjoyed the meal: "It was wonderful. It was all very good."
The following Junior Girl Scouts participated in the event: Beeky Adamcheck, Ratie Bridges, Bonnie Brown, Natasha Bruner, Jordan Cumbo, Paige Currier, Muria DeCapite, Chelsea Erickson, Sandy Guthrie, Lauren Kingsley, Hura Lezeh, Kayla McFarlane, Karlie Mitchell, Tessa Parratto, Megan Pietila, Lauren Reschke, Victoria Saferian, Julia Sawecki, Heather Sobeck, Amanda Sonkiss, Emily Wolf, Samantha Wolf and Lauren Zuhle.

RECIPES

HOMEMADE CHICKEN MODDLE SOUP

HOMEMADE CHICKEN NOODLE SOUP

7 cups cold water

110 4 spit chicken breasts (depending on size)

11arge onion, diced

11argeon and sized

11argeon ground cloves

In large stockpot place chicken pieces, celery, carrot, onion, salt, pepper, clove and garlic. Add the water. Bring to boiling. Reduce heat, cover and simmer for 1 to 2 hours.

Remove chicken and remove the meat from the bones and shred or dice. Be sure and remove any bones from soup that have failen off. Add meat back to stock and simmer, add more water, vegetables and seasoning to your liking. Simmer for another hour.

You may add chicken bouillon to taste if you like more of a stronger chicken flavor.

When close to serving, boil water for noodles and cook. Drain; then add to chicken soup.

JUST LIKE SANDERS HOT FUDGE

1 can Karn syrup (fill the milk can) 7, pound butter (not margarine)

1 12-ounce package milk chocolate chips

Combine milk, syrup and butter over medium heat string constantly. Once the butter has melted, add entire package of chocolate chips. Blend or mix until smooth. Makes one quart.

CREAM PUFFS

I cup flour

I cup water I slick of butter or margarine

Heat oven to 400° F. Heat water and margarine to rolling boil in saucepan. Stir in flour, Stir vigorously over low heat until mixture forms a ball, about one minute; remove from heat. Beat in eggs, all at once; continue beating until smooth. Drop dough by", cupfuls, about three inches apart onto ungreased cookie sheet.

llake until puffed and golden, 35 to 40 min-utes. Cool. Cut off tops; pull out any filaments of soft dough. Fill puffs with ice cream and cover with homemade hot fudge.

Makes 9 large cream puffs.

Recipes courtesy of Girl Scout Troop No. 1575.

BRATE THE CE

YOUR METRO DETROIT LINCOLN MERCURY DEALERS ARE CELEBRATING FORD MOTOR COMPANY'S 100-YEAR HISTORY WITH JUST ANNOUNCED \$500 CENTENNIAL BONUS CASH. PLUS GET O APR FINANCING FOR 60 MONTHS" ON EVERY NEW 2003 LINCOLN AND MERCURY, OR UP TO 4 OUD CASH EACK ON MERCURY GRAND MARQUIS.



RIGHEST GOVERNMENT FIVE-STAR FRONT CRASH TEST RATING EIGHT YEARS IN A ROW 1996-2003."

2003 MERCURY GRAND MARQUIS

FOR A77/D PLANT MPLOYERS & LLIGHER TAMES MI MEES!

\$17,446'

70 PM 1885 PM REPAY A TWO-YEAR LEASE WITH ONE EASY PAYMENT OF

\$7.569 AFTER \$4,500 CASH BACK***
Security doposit not required, Includes ocquisition foe. Excludes tax, title and license fees.

GRAND MARQUIS GS PLAN PRICE STARTING

AFTER \$5,000 CASH BACI (Including \$500 Owner Loyo and \$500 for AARP members



YOUR METRO DETROIT LINCOLN MERCURY DEALERS ARE PROUD TO BE A PART OF FORD MOTOR COMPANY'S HISTORIC 100TH ANNIVERSARY.

ANN ARBOR 5esi 2100 W. Stadium Blvd. of Liberty (734) 668-6100 sesilm.com

ROCHESTER HILLS Crissman 1185 South Rochester Rd. Jehren Homin & Aron Rd.

(248) 652-4200 crissmonim.com

CUNTON TOWNSHIP Stu Evans Lakeside 17500 Hall Rd.

24350 West 12 Mile Rd. of Septemb (248) 354-4900

(734) 285-8800

Stu Evans Garden City 32000 Ford Rd. (734) 425-4300

Bob Borst