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A Heritage Newspaper

The Manchester ENTERPRISE

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Vol. 138 Number 5

Thursday, November 8, 2001



NEWS BRIEFS

Parent-teacher conferences set for this week

Parent and teacher conferences continue tonight from 5 to 8 p.m. and tomorrow from 8:30 a.m. to noon at Klager Elementary, Nellie Ackerson Middle School, and Manchester High School.

To encourage participation in conferences at the high school, a \$50 gift certificate to Dan's River Grill and a gift from Herff-Jones Company will be given to two parents who register for conferences at that location.

Trick-or-treat for CRC fulfilled a special need

The merchant drive to collect items for the Community Resource Center's food cupboard had both children and parents contributing to the effort.

About 12 large boxes of food items and paper products were donated, and the nearly-empty shelves are once again restocked.

"It took volunteers nearly two hours to put everything away," CRC Director Chris Kanta said. "It fulfilled a very special need here."

National Parents as Teachers Day

Nov. 8 is National Parents as Teachers Day. Manchester's local Parents as Teachers program is affiliated with FIRST STEPS WASHTEANAW, an organization that delivers resources about early childhood development and services to prepare children for school.

Questions about the Manchester program may be directed to the Community Education department at 428-7804.

Band Boosters kick off annual fruit sale

Band members and band boosters will be selling Florida fruit provided by Leverett Produce.

Don't be left out in the cold—place your sunshine order today! The sale runs through Nov. 27 and delivery will take place Dec. 7 or 8. Buyers will be notified of exact delivery time.

Veteran's Day activities set

The American Legion and VFW will host a potluck dinner at American Legion Hall 1 p.m. Nov. 11.

Preceding the dinner, at 11 a.m., a flag retirement ceremony will be held along the banks of the River Raisin adjacent to the Legion hall.

What will become of old Village Hall?

■ Village and historical society committed to preservation.

By Marsha Johnson Chartrand

Associate Editor

A year after moving into the new village hall on City Road, the Village of Manchester is ready to sell the historic village hall on Clinton Street.

The interested party is the Manchester Area Historical Society. But there's just one problem.

Money.

The asking price on the building was set at \$175,000. When the Ford building on City Road was purchased, Village Council pledged to use proceeds from the

former village hall to defray the costs associated with relocation and operation. The council also indicated that preservation of the building was a priority.

"We need to consider the needs of the new building," Village Manager Jeff Wallace wrote in a report to council for its March 19 meeting. "Remember, when we went to the voters we approved only the cost of the new site, because we figured in the possible sale of the (DPW and Village Hall) properties."

As plans for the relocation of the district library took precedence during the village's early months in the Ford building, meetings between the historical society's committee and the council's building committee have been few and far between. In recent weeks, the group has

met more frequently as the historical society prepares for its Nov. 20 meeting that will be held at the former village hall.

"We were waiting on them, they were waiting on us," said Pat Vaillencourt, one of the council representatives to the committee. "The major concern of the village is being fair in how we dispose of village-owned properties, and be financially responsible to the taxpayers."

"To allow the historical society to use the building and the village be responsible to maintain it, the village couldn't financially do it at this time."

The society is interested in using the building as its headquarters, meeting room, storage, museum and public display area. It would also share the facility

with other community groups needing space for meetings and programs.

The blacksmith shop, which currently serves as the society's headquarters, has not proved a good place for storage and preservation of the many artifacts and papers that the society possesses.

"The forge is used enough to be an environmental problem both from smoke and dirt," historian Howard Parr said in a prepared information sheet. "A larger facility to hold our meetings and for museum use would be helpful."

Parr added that one of the purposes of the historical society is to maintain historic buildings, and that with added membership and community support, it

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Students and staff dressed up for Manchester Alternative High School's Halloween party last Wednesday, Oct. 31: (front row, left) John Dillon, Kathy Walz; (back row, left) Brenda Boltzman, Angela Kinsey, Juston Brady, Dan Fent, David Schneider. The festivities included pumpkin carving and painting, baking pumpkin pie, and watching movies.

School-community group works on plans

■ Architects, school and public will join together for discussions.

By Marsha Johnson Chartrand

Associate Editor

"The better feedback we receive from the community, the better our plan will be," superintendent David Oegema said at last week's meeting of the Community Working Committee.

The school district is asking for input and assistance in representing the community as the architects begin the design process.

Key responsibilities of this committee include conceptual site planning, including the building location, vehicle and pedestrian circulation, parking, athletic fields, future facilities and neighborhood impact.

The Oct. 29 meeting focused primarily on the general appearance of the building, parking and the areas of the building that will most often be used by the public—the auditorium and the gymnasium.

The committee also is expected to provide an informal line of

communication back into the community from these meetings, which are scheduled monthly through April 2002.

Other committees that currently are meeting include the Educational Philosophy committee, which has met bi-weekly since early October. This committee is charged with providing input as to how the building is functionally intended. Staff members have been part of this committee to suggest how the plan can best meet the needs of the school.

"It's not just a school building, it's a community building," said Eric Geiser, architect from TMI Associates. "We want to target a theme of organizing the building as it is used both by the public and by students."

Geiser presented two draft site plans for the footprint of the proposed building. The main difference in the two schemes were that one was designed with a single-story classroom block and the second was designed with a two-story classroom block. Questioned as to the benefits of each, Geiser said that more area for future expansion would be available in the two-

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Couple named outstanding community volunteers

■ Evelyn and Webb Seegert win prestigious award.

By Laura Merte

Staff Writer

A Halloween theme lent a festive atmosphere to the 14th annual Community Resource Center volunteer recognition and benefit banquet Oct. 20 at Chelsea Community Hospital.

The music of a violin/piano duo at the start of the evening, with fiddle and dulcimer ending the banquet, were fresh additions to the event, as well as pumpkins and candy centerpieces decorating the room.

Eight different community organizations were represented, nominating 12 individuals for the Claire Reck award, a significant increase from previous years.

"This was my first experience with the banquet, and it was good to see all of these volunteers recognized," says CRC director Chris Kanta. "It was very moving."

Manchester Community Schools recognized Patsy Aiken, Vicki Miller and Marlene Wagner for their service in leading the Citizens for Education, a group of parents and individuals that were instrumental in passing the last two major bond issues for the school system.

Manchester Area Historical Society nominated Don Limpert, currently serving as president of the society. His

efforts have led to the preservation of many buildings downtown, in particular the acquisition of the blacksmith shop for the society's headquarters.

Cub Scout Pack #421 honored Kathy Knapp with a nomination for her four years of service as Den Leader as the Scouts progressed through the ranks. Knapp also has been involved with the Manchester Co-op Preschool and has volunteered at Klager Elementary for eight years.

Manchester Area Recreation Task Force recognized Mike Briggs for his twenty years as an associate Fair Board member, and ten years as an integral member of the Canoe Race Committee.

Manchester District Library honored John Newman with recognition for the generous donation of his services in designing the interior of the new library, located with the village offices in the former Ford plant.

Manchester Area Girl Scouts nominated long-time troop leaders Karen Lorincz and Cheryl Coleman for their years of service, leading their troops through their school years.

The Kiwanis Club of Manchester recognized Francine Hugel for her enthusiasm and hard work with the club. Currently the treasurer, Hugel is especially active with the food wagon program, and the annual Kiwanis Cider Sale, which raises money for the pre-kindergarten program.

The highlight of the evening was the presentation of the 2001 Claire Reck Outstanding Community Volunteer award to Evelyn and Webb Seegert for their dedication to the seniors of the Manchester area.

Claire Reck performed many outstanding services in the Manchester community, volunteering her time with the Red Cross, and serving as chairman of the board for Manchester Family Service for 23 years until her retirement in 1988.

The many good deeds she offered include transporting residents to and from children's and medical clinics in Ann Arbor at all hours, providing emergency food and fuel to the needy, and organizing the holiday gift program that continues today.

Today, the Claire Reck Outstanding Community Volunteer Award is given in her name to a particular individual who embodies the absolute dedication she gave to this community for more than 50 years.

Nominated for the award by the Twentieth Century Club, the Seegerts play a subtle and much underestimated role in the community. They spend their time driving senior citizens to the grocery store or the hospital, whether it be a doctor, dentist, or hair appointment. This valuable service is especially appreciated by those who don't have family nearby, or whose family members are unable to drive them to their daytime appointments.



Photo by Laura Merte

Webb and Evelyn Seegert were jointly named Claire Reck Outstanding Volunteers for 2001 at the recent Community Resource Center banquet.

In addition, Evie volunteers with the Red Cross at the many local blood drives. Webb delivers meals for the senior citizens, and shares his musical talents by singing at weddings and funerals at area churches, as well as with the patients at the Chelsea Retirement Center.

What is most impressive about the Seegerts' service is that they work as a team, taking each other's overflow when too many appointments overlap.

"We have some standing appointments," Evie says, "and sometimes others just call us for their needs."

"We do whatever we think people need," Webb adds.

Thanks to the generosity of Chelsea Community Hospital, which provides the venue and dinner for the banquet at no cost, the Community Resource Center raised \$3,250 to help continue its work in the coming year.

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COMMUNITY CALENDAR

Nov. 8
Girls basketball Parents Night, 5:30 p.m. at Emanuel United Church of Christ.

Nov. 9
Alcoholics Anonymous meets at 7 p.m. in the Emanuel United Church of Christ kitchen.

Nov. 10
Al-Anon meets at 7 p.m. at Emanuel United Church of Christ, in the third and fourth-grade room.

Nov. 11
Veteran's Day Dinner 1 p.m. at American Legion Hall. Veterans and their families are invited to partake in a potluck dinner. Bring a dish to pass.

Nov. 12
Parkinson Education and Support Group meets at 1:30 p.m. at 930-6335 for information.

Nov. 13
Taize Worship, 7 p.m. at the United Methodist Church.

Nov. 14
Manchester Area Chamber of Commerce Board meets at 7:30 a.m. at the new Village Hall. All chamber members may attend.

Nov. 15
Enchere Night at the American Legion, 7 p.m. All are welcome.

Nov. 16
Manchester Optimist Club meets at 6:30 p.m. at Emanuel United Church of Christ.

Nov. 17
Manchester District Library Board meets at 7:00 p.m. at the new village hall, 912 City Road.

Nov. 18
Bridgewater Township Planning Commission meets at 7:30 p.m. at the Bridgewater Township Hall.

Nov. 19
Manchester Knights of Columbus meets at 8 p.m. at St. Mary's Catholic Church Parish Center.

Nov. 20
Manchester Community Fair Board meets at 8 p.m. at the village building.

Nov. 21
Manchester Township Board meets at 8 p.m. at the Manchester Township Hall.

Nov. 22
Manchester Area Senior Citizens meet at 9:30 a.m. at the senior center.

Nov. 23
Shakespeare Club meets at 1

p.m.

Nov. 24
Bootstompers meet at 7 p.m. at Emanuel United Church of Christ.

Nov. 25
Little League organizational meeting at 7 p.m. at the high school, room 104.

Nov. 26
Manchester Village Planning Commission meets at 7:30 p.m. at the Village Hall.

Nov. 27
20th Century Club meets at 7:30 p.m.

Nov. 28
Freedom Township Board meets at 8 p.m. at the Freedom Township Hall.

Nov. 29
Awana Clubs meet at 6:30 p.m. at Community Bible Church.

Nov. 30
Athletic Boosters meet at 7:30 p.m. in the high school media center.

Dec. 1
American Legion Auxiliary meets at 7:30 p.m. at the American Legion Home.

Dec. 2
Southwest Washtenaw Council of Governments meets at 7:30 p.m. Call (517) 456-4642 for information.

Dec. 3
United Way Board meets at 12 p.m. at the St. Mary's Catholic Church Parish Hall.

Dec. 4
Girls basketball vs. Western at home, 5:30 p.m. Parents Night.

Dec. 5
Manchester Township Planning Commission meets at 8 p.m. at the township hall.

Dec. 6
Manchester Cub Scout Pack meets at 7 p.m. at St. Mary's Catholic Church Parish Center.

Dec. 7
Sharon Township Planning Commission meets at 8 p.m. at the township hall.

Coming Events
District and regional games for Girls' basketball will be held during the week of Nov. 12. Manchester's participation will be announced.

Christmas in the Village, is set for Nov. 17. Featuring downtown merchants, craft show at American Legion, home businesses and lunch with Santa at Klager Elementary School, bake sale at Manchester United Methodist Church. The Nutcracker skits and more.

MANCHESTER
Thursday
Sharon Township Board of Trustees meets at 8 p.m. on the first Thursday of each month at the township hall.

Friday
American Legion Post 117 meets at 7:30 p.m. the first Thursday of the month at the American Legion Home.

Saturday
Manchester Township Planning Commission meets at 8 p.m. on the first and third Thursday of each month at the township hall.

Sunday
Manchester Cub Scout Pack meets at 7 p.m. on the third Thursday of each month at St. Mary's Catholic Church Parish Center.

Center
Sharon Township Planning Commission meets at 8 p.m. on the third Thursday of each month at the township hall.

United Way Board meets at 12 p.m. on the third Thursday of each month at the St. Mary's Catholic Church Parish Hall.

Community Resource Center Board meets at 7:30 p.m. on the fourth Thursday of each month at the center.

King's Volunteers meet on the fourth Thursday of each month at 1 p.m. at the Manchester United Methodist Church.

Alcoholics Anonymous meets at 7 p.m. each Friday in the Emanuel United Church of Christ kitchen.

Al-Anon meets at 7 p.m. each Friday in the Emanuel United Church of Christ 3-4 grade classroom.

Saturday
Manchester Kiwanis Club meets at 8 a.m. on the first and third Saturday at the village hall. Call 428-8976 for membership information.

Sunday
American Legion breakfast is held from 8 a.m. to noon on the first Sunday of each month, October through June, at the American Legion Hall.

Parkinson Education and Support Group meets at 1:30 p.m. on the second Sunday of each month. Call 930-6335 for information.

Taize Worship on the second Sunday of each month, 7 p.m. at the United Methodist Church.

Boy Scout breakfast on the third Sunday of each month, September through May, at St. Mary's Catholic Church Parish Center.

Monday
Euchre Night at the American Legion, 7 p.m. each Monday from October through May. All are welcome.

Manchester Village Council meets at 7 p.m. on the first and third Monday of each month at the village hall.

Preceptor Gamma Theta chapter of Beta Sigma Phi meets on the first and third Monday of each month. For more information call Diana Sloat at 428-7253.

Mason's Lodge business meeting takes place at 7:30 p.m. on the first Monday of each month.

Manchester Optimist Club meets at 6:30 p.m. on the second and fourth Monday of each month at Emanuel United Church of Christ.

Manchester Area Chamber of Commerce Board meets on the second Monday of each month at 7:30 a.m. at the new Village Hall. All chamber members may

attend.

Manchester District Library Board meets at 7:00 p.m. on the second Monday of each month at the new village hall, 912 City Road.

Bridgewater Township Planning Commission meets at 7:30 p.m. on the second Monday of each month at the Bridgewater Township Hall.

Manchester Knights of Columbus meets at 8 p.m. on the second Monday of each month at St. Mary's Catholic Church Parish Center.

Manchester Community Fair Board meets at 8 p.m. on the second Monday of each month at the village building.

Manchester Township Board meets at 8 p.m. on the second Monday of each month at the Manchester Township Hall.

Manchester Board of Education meets at 7:00 p.m. on the third Monday of each month in the high school media center.

Tuesday
Bootstompers meet at 7 p.m. each Tuesday at Emanuel United Church of Christ.

Manchester Band Boosters meet at 7 p.m. on the first Tuesday of each month in the high school band room.

Freedom Township Planning Commission meets at 7:30 p.m. on the first Tuesday of each month at the Freedom Township Hall.

Manchester Area Senior Citizens meet at 9:30 a.m. on the second Tuesday of each month at the senior center.

Little League organizational meeting at 7 p.m. on the second Tuesday of each month at the high school, room 104.

Manchester Village Planning Commission meets at 7:30 p.m. on the second Tuesday of each month at the Village Hall.

20th Century Club meets at 7:30 p.m. on the second Tuesday of each month.

Freedom Township Board meets at 8 p.m. on the second Tuesday of each month at the

Freedom Township Hall.

Shakespeare Club meets at 1 p.m. on the second and fourth Tuesday of each month.

Ackerson Middle School PTA meets at 7 p.m. on the third Tuesday of each month at the middle school.

Manchester Historical Society meets at 7:30 p.m. on the third Tuesday of each month at the Blacksmith Shop.

La Leche League of Western Washtenaw County meets at 10 a.m. on the fourth Tuesday of each month. Call 428-8831 or 475-2094 for location or information.

Klager Elementary School PTO meets at 6:30 p.m. on the fourth Tuesday of each month. Call 428-8321 for location.

Wednesday
Awana Clubs meet at 6:30 p.m. each Wednesday at Community Bible Church.

Manchester Community Brass Band meets at 7:30 p.m. each Wednesday.

Washtenaw County Board of Commissioners meets at 7 p.m. on the first Wednesday of each month at the County Administration Building.

Raisin Valley Land Trust meets at 7:30 p.m. on the first Wednesday of each month at the Blacksmith Shop.

Veterans of Foreign Wars meets at 7:30 p.m. on the first Wednesday of each month at the American Legion Home.

Athletic Boosters meet at 7:30 p.m. on the second Wednesday of each month in the high school

media center.

American Legion Auxiliary meets at 7:30 p.m. on the second Wednesday of each month at the American Legion Home.

Southwest Washtenaw Council of Governments meets at 7:30 p.m. on the second Wednesday of each month. Call (517) 456-4642 for information.

Women and Infant Children program meets from 9 a.m. to 3 p.m. on the third Wednesday of the month at the senior center.

Bridgewater Township Board meets at 7:30 p.m. on the third Wednesday of the month at the Bridgewater Township Hall.

Manchester Men's Club meets at 7:30 p.m. on the third Wednesday of each month.

GETTING LISTED
If you would like to have your group or organization's event listed in the Community Calendar, call The Manchester Enterprise at 428-8173, fax your copy to 428-9044 or mail to The Manchester Enterprise, 109 East Main Street, Manchester, MI 48158. Calendar events may also be submitted by e-mail to mchartrand@heritage.com. Deadline to have items listed in the Community Calendar is 5 p.m. Friday for the following Thursday's paper.

Blue Care Network of Michigan announces open enrollment for its non-group product.

Open enrollment dates are November 15, 2001 to December 14, 2001 for a January 1, 2002 effective date.

Please contact Blue Care Network of Michigan for additional information at 1-800-662-6667.

Blue Care Network
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Youth Dance Theater presents performances of Nutcracker

■ Dancers also will perform at Christmas in the Village.

By Marsha Johnson Chartrand
Associate Editor

The Youth Dance Theatre of Michigan is planning its fourth annual performance of *The Nutcracker* for Dec. 14, 15 and 16 at the Chelsea High School auditorium.

A small ensemble also will present skits from the ballet during Christmas in the Village to bring a preview of the performance to Manchester audiences. The girls will participate in the Santa Parade, and will perform both at the United Methodist Church in the morning and at Lunch with Santa in the afternoon.

Youth Dance Theatre is a non-profit organization of more than 70 dance students ages 8 to 18.

Four members of the YDT corps are Manchester area residents. Korri Chavey, 15; Elizabeth Flahie, 14; Ashley

Collins, 15 and Amanda Patridge, 14 are friends both inside and outside the dance studio, and have performed in the *Nutcracker* for all four years.

All admit that some of their friends, who don't dance, think that they are just a little bit crazy.

"People don't understand how hard we work," Ashley says. "Every weekend, we live at the dance studio."

"We go there every day, but we choose to do this. You have to be friends to put up with each other that much! We're like a huge family."

The "family" aspect of the dance corps is evident in that even alumni of the group return to visit.

"People who have gone to college come back every summer to the dance studio to see all the people there," Amanda says.

From now until the time of the performance, the weekend practices are a grueling six hours long.

The long practice sessions are

all considered worthwhile when the final performances are over.

"The little kids will come and ask for your autographs," Elizabeth says with a giggle.

"They are all so cute," Ashley agrees. "But it's more about the people we dance with, the friends we make."

The girls all plan to continue performing with YDT throughout high school.

Starting out as children in the party scenes, this year Korri, who has danced for 12 years now, will be performing in a solo number, but the other girls say they didn't audition for solo parts this year and will instead perform in the large corps pieces.

Ashley and Amanda also have been performing since they were pre-schoolers, but Elizabeth began about eight years ago.

"I tried sports and then decided I wanted to dance instead," she says.

While all of the girls agree that they enjoy dance and want to continue as long as they can, none believe that they are capable of dancing professionally.

"I want to dance in college, but focus on another career," Korri says.

"I want to keep dancing for fun," Elizabeth adds.

Ashley says that she wants to continue dancing, but "more than likely, I won't be doing ballet; it might be tap or jazz."

"It's a lot of fun, doing this," Amanda says. "The performances are fun, but if I go on in dance it won't be as a profession."

The girls dance under the



Korri Chavey (front, left), Amanda Patridge, Ashley Collins and Elizabeth Flahie (back) are among the Manchester performers in *The Nutcracker*, set for Dec. 14-16 at Chelsea High School auditorium.

artistic direction of Wendi DuBois, for whom they all express a great deal of admiration.

"We're all scared of her but she's awesome," Ashley says. "She ... makes you work hard but you know it because she cares, and she wants us to do well."

While the four girls remain good friends inside and outside of the dance studio, they also have other friendships at school.

"You sort of have to keep your dance friends and school friends apart," Elizabeth says. "Otherwise you end up talking too much about dance."

"I probably wouldn't know these girls if we weren't in dance together."

Amanda, who attends school in Ann Arbor, doesn't have the

same problem, but says she understands the girls' predicament.

"If I didn't have friends in dance, I would so not be there," Ashley says.

"There used to be so many people our age in dance, but a lot of them have gone into sports instead."

While the four teens pursue

their dreams and a rigorous rehearsal schedule in the coming weeks, they will reap the rewards just as athletes do in a winning season.

Those who wish to experience the magic of *The Nutcracker* this December may purchase tickets at the Chelsea Pharmacy or The Dancer's Boutique, or call 475-3070.

OBITUARIES

JERRY A. OSBORNE

Jerry A. Osborne, age 55 of Lexington, Ky., died Oct. 26, 2001.

Osborne was a materials coordinator for Link Belt in Lexington. He was born in Jackson, the son of Bessie Rudd Osborne and the late Harold Leland Osborne.

He was a veteran of the Vietnam War, serving in the United States Army.

In addition to his mother, he is survived by two daughters, Danielle Osborne of Michigan and Tanya Mansfield of Louisiana; two sisters, Susan (John E.) George of Williamston and Linda (Gary) Griffin of Lancaster Pa.; a special friend, Judith Hale; four grandchildren and four nieces and nephews. A son, Bryan A. Osborne, preceded him in death.

Funeral services were held on Oct. 30 at the W. R. Milward Mortuary-Southland. Burial followed at the Camp Nelson National Cemetery.

Memorials may be made to the American Cancer Society.

THOMAS C. BICK

Thomas C. Bick, age 90, died peacefully Oct. 30, 2001 at the Saline Community Hospital with his wife, Mary, daughter Karen, son-in-law Ray, and grandchildren by his side.

He lived in Manchester for five years moving here from Rockford, Ill.

Tom enjoyed retirement in Arizona City, Ariz. for 13 years. He

was a member of St. Mary's Catholic Church and the American Legion and served two consecutive tours of duty in the United States Navy. Besides Mary, his wife of 55 years, he is survived by a daughter, Karen (Raymond) Seghers; grandchildren Bill, Tim (Marge), Tom, Brian (Sarah), Laura (Paul) Rozek and Laureen Schumann; great grandchildren Eric, B.J. Christian, Brennan and Darius.

Also surviving are a sister-in-law Pauline Gimbrone; niece Kim Gimbrone Spain; and nephew Guy Gimbrone. Three brothers and two sisters preceded him in death.

Tom enjoyed his family, playing golf, the Chicago Cubs and his many years of coaching basketball and baseball with adults and children. His love, patience, and sense of humor will be truly missed by family and friends.

The family offers special thanks to Dr. Donald Martin, Dr. Linda Speigle, Sam Bird, R.N., Individualized Hospice Care and to caregivers at Saline Community Hospital Dawn, Shelly, Young Soon, Kristi, Katherine, Monica, Heather, Pennie and Connie. You are truly special people.

Visitation was held at the Jenter & Braun Funeral Home, Manchester Chapel with a Mass of Christian Burial at St. Mary's Catholic Church at 11:00 a.m. on Nov. 2. The Rev. Father Charles Irvin officiated. Burial was in St. Mary's Catholic Cemetery.

Memorial donations may be made to Individualized Hospice Care.

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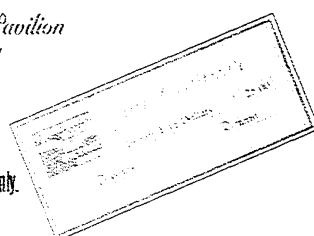
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December in the Food Pavilion

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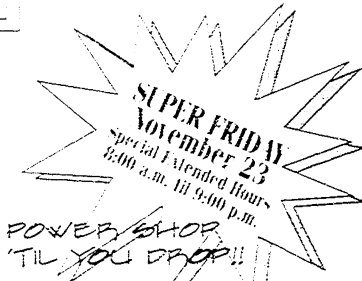
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9 A.M. - 4 P.M.

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HIGH SCHOOL HONOR ROLL

The following Manchester High School students received honors for their academic achievement during the first marking period of the school year.

Seniors with all "A"s include William Cole, Elizabeth Dettloff, Jacob Geyer, Gabrielle Hyde, Adam Knapp, Aaron LaRock, Brent Leverett, Christopher Loud, Ryan Maggetti, Christopher Maly, Karl Schaible, Michelle Sadt, Justin Tinkle, Kristi Trinkle, Sarah Wallis, and Anne Wiley.

Seniors with "B" honors are Kristine Adams, Beau Bergner, Laura Braddock, Nathan Bragg, William Brinkman, Andrew Burke, Cara Callaway, Christina Carpentier, Clinton Clark, Megan

Coutts, Kira Davis, David Ellison, Michael Fuerstnau, Clinton Grenier, Kylee Guenther, Joshua Hagerman, Michael Hall, Justin Henderson, Rachel Hough, Lesley Jacob, Christine Jensen, Kelsey Johnson, Mary Keller, Alex Kormendi, Travis Knauss, Seth LaRocque, Rachelle Lilienthal, Adam Little, Lisa Lobbestael, Amanda Parr, Megan Patak, Casey Preuninger, Jeffrey Patches, Kelli Randall, Chad Roberts, Christopher Roberts, Jacob Sawyer, Ashley Schlosser, Jennifer Schulze, Sheila Stafford, April Sysol, William Thompson, Michael Walter Jr., and Natalie Weidmayer.

Juniors who received all "A"s are Christine Fairbanks, Bonny Hakken, Aaron Hammer, Amy

Hough, Nichol Minder, Elizabeth Okey, Julia Steinaway, and Kevin Walter.

Juniors with "B" honors are Grayson Adler, Brenda Bancroft, Krystal Barnett, Dale Becker, Ashley Brannock, Ian Chartrand, Cori Chrestensen, Briana Clark, Joshua Clark, Derik Dwyer, Samantha Evans, David Evilsizer, Angela Fiegel, Jeffrey Galaska, Ashley Golka, Tyler Harvey, Dara Jose, Jessica Kozar, Craige Lane, Phil Lewis, Jerry Losee, Neil Love, Melissa Luckhardt, Tammy Mahan, Joshua McCalla, James McCarthy, Erik McGuire, Jennifer Meyer, Katharine Meyer, Colin Moore, Graham Parker-Finger, Jessica Revill, Kenneth Schwab, Jennifer Siero,

Michelle Slocum, Nathan Smith, Rebecca Steiner, Nickolas Strobl, Katherine Sucha, and Shelby Trolz.

Sophomores who received all "A"s are Megan Eisenhower, Sarah Henderson, Sydney Johnson, Abby LaRock, Chelsea Render, Aracely Rubio, Jonathan Schaible, Daniel Schulte, Rosemary Sondeen, Michael Taddonio, and Jacob Thompson.

Sophomores with "B" honors include Terris Ahrens, Lance Aiken, Michael Bolan II, Matthew Callaway, Todd Canter, Amanda Carey, Koray Chavey, Joshua Coe, Ashley Collins, Heather Duffy, Lauren Engel, Nicole Feldkamp, Katie Fielder, Michelle Fox, Kristin Guenther,

Sean Heslip, Johnathan Jameson, Rodney Kidd, Jason Lindemann, Andrew Mahony, Katie McConnell, Katharine Meranuck, Jamie Powers, Abigail Preuninger, Kimberly Roberts, Jacob Satterla, Austin Scott, Caitlin Sewell, Cori Steele, Jordan Tallman, Christina Vecchioni, and Andrew Warner.

Freshmen with all "A"s are Carolyn Billetdeaux, Brennan Crispin, Lindsay Ellison, Cathryn Fageros, Rosalyn Harvey, Kayla Kornehl, Alexandra Sondeen, James Tobias, Darroll Trinkle, and Brandi Walter.

Freshmen who received "B" honors are Shawnda Aldrich, Marie Amthor, Caleb Bergner, John Church, Crystal Cloke, Megan Cornell, Jessica Craft,

Sean Crawford, Jessica Curtis, Allecia Dicks, Roxanne Ernst, Andrea Evans, Elizabeth Flahie, Danielle Forner, Jordan Forner, Bryan Haeussler, Cody Hamilton, Jessica Hochstetler, Meagan Irish, Brianne King, Brett Kingsbury, Aaron Kwolek, Rudolph Layher Jr., Andrew Little, Emily Little, Tanya Lorincz, Mikayl Losee, Samantha Mahan, Amy Maisano, Kelly McCarthy, Brett Melcher, Tyler Mester, James Murray, Matthew Noggle, Natalie Palms, Kyle Piatt, Rodney Posky, Christopher Revill, Kelly Schaible, Michelle Schulze, Charles Sears, Ashley Sloat, Megan Spring, Bailey Sucha, Emilee Sweet, Adrienne Talbert, Mary Wallis, Andrew Way, and Nicole Wiseman.

Church to celebrate 125th anniversary

By Marsha Johnson Chartrand
Associate Editor

A weekend of celebration will mark the 125th anniversary of the dedication of the Sharon United Methodist Church building.

The church will hold a special worship service on Sunday with guest speaker the Rev. Robert Selberg, former district superintendent for the Ann Arbor district. A reception will be held following the worship service.

On Friday night and Saturday night from 6:30 to 9:30 p.m., the church will host a book fair and coffeehouse. The Rev. Hayden Carruth, formerly pastor at Manchester United Methodist Church, and the Rev. Peggy Garrigues-Cortelyou will provide music beginning at 7:30 p.m. each evening. Proceeds from the event will be donated to "Love in the Midst of Tragedy," the United Methodist Church's response to Sept. 11.

"We're opening our doors for the people of the area to visit, enjoy browsing a fine selection of Christian books and recordings and listen to live music performed by area musicians," said the Rev. Carter Garrigues-Cortelyou, pastor of Sharon

United Methodist Church.

The Rev. Edward Weiss, a circuit rider for Washtenaw County, organized an evangelical class of fifteen members in 1874, and two years later the church was built on its current site. Church members hauled brick and lumber to the site and dedicated the sanctuary as the Salems Evangelical Church in Sharon Township at Rowe's Corners in November 1876.

In 1946 the Evangelical Association of churches united with the United Brethren, and in 1963 with the United Methodist Church.

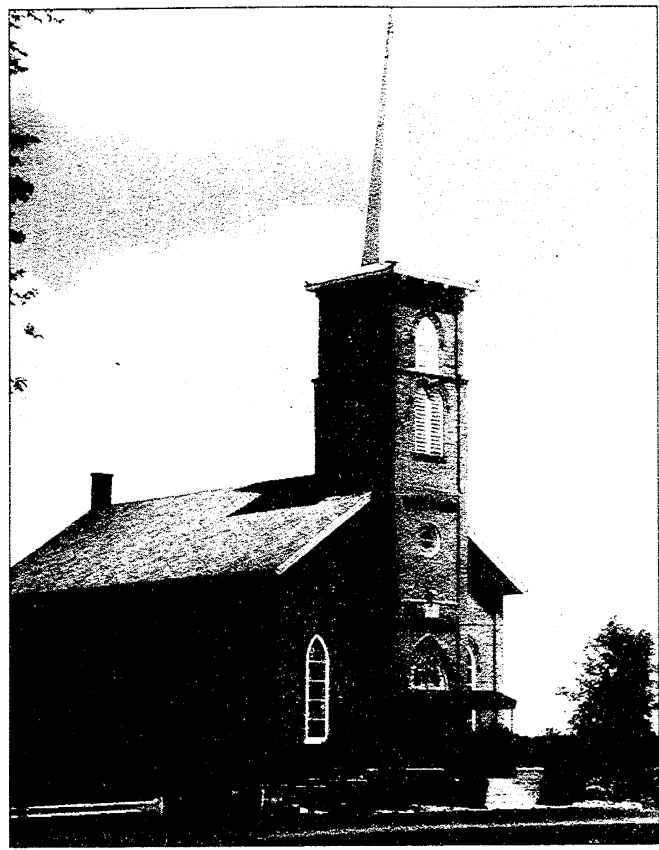
The building was designated as a Michigan historical site in 1980.

"The celebration is something to do for the community," Garrigues-Cortelyou said.

When asked who initiated the idea, Garrigues-Cortelyou said, "I did."

"I figured, books, music, coffee and refreshments—what could be wrong with this?"

The church is located three miles north of Manchester on the corner of M-52 and Pleasant Lake Road in Sharon Township. For further information contact 428-8430.



Sharon United Methodist Church

Craft show is set

On Nov. 17, from 9 a.m. to 4 p.m., the American Legion Auxiliary will host the "Christmas in the Village" Craft Show with many handmade crafts. A Coffee Bar, lunch, Santa, raffles including a hand-died comforter and handmade

wall hanging are among the many items offered.

Local musicians will perform Christmas music and Healing Hands Massage Therapy will give free massages.

The facility is handicap accessible.

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Saturday, November 10, 1-3 pm
Hands On Origami for Christmas with Jack Smith
John (Jack) Smith will present a workshop on easy to make origami Christmas ornaments. Jack Smith has been doing origami for 27 years and currently teaches origami to kids in the after-school program at Beach Middle School on Tuesdays.

Tuesday, November 13, 7 pm
Wayne Sapulski, author of "Lighthouses of Lake Michigan: Past and Present"
Wayne Sapulski will read and sign his newly published book "Lighthouses of Lake Michigan: Past and Present," a must-have book of information and outstanding photography for those who love our heritage of lighthouses.

Tuesday, November 27, 7 pm
How to Buy and Use a Digital Camera with Jennifer Baker
Washtenaw Community College Photography instructor, Jennifer Baker will share her expertise about purchasing and using digital cameras and related equipment, just in time for holiday purchasing!

Friday, November 30, 7 pm
Dead Poets Society with Edna St. Vincent Millay
Little Professor employee, Melody Vassoff, will take the role of Edna St. Vincent Millay, reading her most loved poems. Open Mike follows.

Little Professor Book Reading Club: All are welcome at 10 am on November 8 ("The Water's Edge" by Virginia Bailey Parker), and November 29 ("Palace Walk" by Naguib Mahfouz). New and existing reading groups: register at the Chelsea Little Professor for 20% off your monthly selection and 10% off all books.

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STAVAGE BEAUTY

The ENTERPRISE COMMENTARY

Street Talk

By Sven Gustafson

What is your favorite fall food?



"Apple pie."

Mary Fielder
Manchester



"Probably turkey. I don't have any favorites, but I don't have anything that I don't like, either."

William Stucki
Manchester



"Probably pumpkin pie."

Jim Schook
Manchester



"Pasta."

Chris Speen
Lodi Township



"A big Thanksgiving dinner. Turkey, mashed potatoes."

Doug Sobolak
Ann Arbor



"Ham and turkey."

Jenny Lawson
Sharon Hollow

Keeping safe in the countryside can be difficult



NANCY
HEBB

SHEEP SHOTS

with a piece of slow-moving farm equipment. Impatience wins over prudence, and drivers try to roar past combines or gravity wagons, heedless of "no passing" zones.

I've known pick-ups to end up in ditches, barely missing an unprotected man on a tractor, because the driver tried to pass a wagon just as it was turning left into a driveway. Even when a vehicle with flashers and turn signals is following a combine, indicating to all the position and intentions of the massive piece of machinery, someone will always try to pass on a hill where they can't see where the

combine's headed (is it turning left?) or have any idea whether there's oncoming traffic or not.

Sure, it's an inconvenience to slow to 35 mph for a quarter of a mile in a 55 mph zone. It means a whopping delay of seconds on your journey. You'll spend more time stopped at the red light than that's just another quarter mile up the road.

Yet people don't run red lights as often as they pass farm equipment in no passing zones or where it endangers theirs and others' lives. Why?

It's as if farmers and their means of livelihood are a huge inconvenience to people hustling from here—an undeniably beautiful rural community—to wherever "there" happens to be: work, store, fast-food drive-through?

To put it into perspective, the delay caused by going 35 mph instead of 55 for a quarter mile is about enough to pour a cup of coffee, butter a slice of toast, or unscrew a jar of peanut butter. You could open your mailbox and pull out the mail, lock your

front door, or walk less than ten steps. Is saving that amount of time worth risking life and limb, your own and innocent others'?

As Manchester ponders the nature of inevitable growth, I hear a lot about maintaining a vibrant downtown and avoiding strip malls. Where to put concentrated or low-income housing is hotly debated. The general consensus is that we don't want to be another "suburban" nightmare.

A large population enjoys the rural nature of our community, which is provided and protected by a statistically much smaller number of "true" farmers, for whom each year is a struggle to survive.

The history, scenic appeal, and small town camaraderie of

Manchester is inseparable from its character as a rural community. Maybe it's time everyone stopped and appreciated what the surrounding farms do for us

all. They protect the desirability of property and provide kids the opportunity for picking their own pumpkins, feeding baby lambs, actually seeing where milk comes from, and enjoying a real hay ride or a horse-drawn wagon trip to the annual

It's as if farmers and their means of livelihood are a huge inconvenience to people hustling from here—an undeniably beautiful rural community—to wherever "there" happens to be: work, store, fast-food drive-through?

Chicken Broil.

If that means slowing down and putting impatience aside as farm equipment rumbles up the road, isn't it a small price to pay? Please, let's all be willing to pay the price of 36 seconds per mile delay as we drive to and fro. The alternative could be a very heavy cost indeed.

Invasion of the candy snatchers hits home



MARSHA
JOHNSON
CHARTRAND

AFTER THOUGHTS

They're back.

Whatever it is they are—ladybugs, Asian beetles or some kind of alien species—they have returned for the second year.

And I am finding them even more annoying and insidious than last year's invasion.

(Talking about "the beetles' invasion" takes me back to 1964 and the Ed Sullivan Show. I know that really date myself here by admitting I even remember that era but I don't think I was fooling anyone anyway.)

Ladybugs have been a popular art form for years. They look so cute illustrated on paper or painted on to a round rock or a refrigerator magnet. They are screened or embroidered on clothing. The live ladybugs, or beetles as they are more accurately called, do not have that same cuteness quotient as their illustrated counterparts.

A few weeks ago some friends and I were talking about this year's influx of those little red-orange creatures. One friend remarked that during the daytime, literally hundreds of them would cling to her window, ostensibly to soak up the heat of the day. But once evening fell, they were no longer there. She wondered where they went at night.

I can tell her the answer to that question. They're at my house.

At first I couldn't figure out what was clicking in the dark. I

would be lying there trying to sleep and I would hear a soft little noise. It would be repeated enough to rouse me to turn on the light to discover what was making the noise, but I couldn't ever quite determine what it was.

But the seemingly invisible sounds became more and more intense and more frequent. I finally realized that the beetles, ladybugs, whatever—were landing on my walls, my windows, my ceiling fan, and probably on

me, too.

Now, there's a thought that's not conducive to a good night's sleep.

So I would get up and wander into the office. Sitting at my computer there was a clicking to rival the click of the mouse and the clatter of the keyboard. Yup, they were in there too. Sometimes they would fly, moth-like, into my monitor as I typed or idly played solitaire, trying to lull myself back into an oblivion

where ladybug-clacking no longer kept me awake. Unfortunately these were not ladybug kamikaze attacks. They would only die if I crushed them, and that sound made me even woozier than the thought of them landing on me as I slept.

Fully awake after crunching several beetles, I would head to the kitchen to get a cup of tea or a snack to calm my stomach.

I would be fortunate to find no ladybugs in my supposedly clean mugs. They were, however, on my tissues as I pulled one out of the box. They were under my feet as I walked across the floor, prompting me to consider—and then reconsider—an early-morning vacuuming attack. Instead I wasted several more tissues picking them up.

I rinsed out the teapot to assure myself there were no ladybugs lurking inside, congratulating myself for my alertness even before I'd ingested any caffeine.

It doesn't get a whole lot better than a cup of hot and fragrant tea with a good book. Even if it is 3 a.m. and the occasional ladybug lands on the page you're reading or in your hair as you reach a really spine-tingling part of a mystery.

You simply can't escape them. They're at work, they're at church, and they're even in the sink or the shower. You walk outside and several land on you. If you're lucky, they aren't the biting kind of beetles. So far I've managed to escape being bitten or pinched. But I have heard

they are really quite malicious little creatures, a fact I discovered all on my own last weekend.

Saturday morning, I casually grabbed a couple of M&Ms from the bowl of leftover Halloween candy. Letting my guard down for even a moment was the wrong thing to do. You can guess what happened next.

Maybe I could make my next million by promoting the ladybug diet. After crunching down on just one of those babies, you have no appetite for anything for several hours, or even days.

Like today's beetles, John, Paul, George and Ringo may have been ubiquitous in their day, but at least they didn't eat my Halloween candy.

I draw my own conclusions BY BILL MANGOLD



LETTER TO THE EDITOR

Athletic events work best when all work together.

To the editor:

This letter is in response to the letter from a Manchester High School student who felt a group of female athletes weren't treated equally to other MHS athletes. I am writing this letter to provide some background information and clarify the information presented in that letter.

The student athletes and parents do a lot of work to get ready and run their events. It couldn't happen without their support. The quality of the performance and event is a reflection of the work put into the preparation for the event. This would be true whether it is an athletic event, school play, or any school activity.

We have hosted two Cascade Conference Athletic events, both using the gym and the wrestling mats. One event was for male athletes and the other was for female athletes. It would be best to compare these activities, as they were very similar.

For the boys' competition, the male athletes moved the mats to the gym, set up the gym and returned the mats to the fitness center. The athletes, parents and volunteers helped clean the gym and stands with the custodians doing the final touches.

For the girls' competition, males from the strength training classes moved the mats back and forth to the fitness center. Male athletes and male non-athletes helped set up the gym for the competition. The female athletes, their parents, volunteers and the athletic department personnel cleaned up the gym and stands after the event with the custodians doing the final touches.

Both were successful events. Yes, there's not enough seating in our gym. We had the same concern last winter with the Napoleon basketball game. We

do the best we can for all our events and yes, there is room for improvement and we will continue to work on these areas.

It is our policy to be fair and equal to all our athletic teams, male and female. Each athletic program has its own unique needs. This determines the amount of help needed for that program, and we are always looking for volunteers to help in all of our programs.

We have had volunteers help in our programs for more than 30 years and all they want is a simple, "thank you." This is what an athletic program in a small community is all about. It is not about you or me. It is about bringing athletes together and working for a common goal that can be reached by the team and having the opportunity to improve as a human being.

Wes Gall, Athletic Director

Heritage Newspapers welcomes letters from readers

Short letters have a better chance of being published in a timely fashion, as do letters on local issues.

The newspaper reserves the right to accept or reject any letter for publication, and to edit letters for length, accuracy and grammar.

All letters for publication must include the author's name, address and telephone number.

Direct letters to: Letters to the Editor, The Manchester Enterprise, 109 E. Main St., Manchester, NH 04158.

The Manchester ENTERPRISE

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SENIOR CITIZENS

OCTOBER THANKS

Once again it is time to say THANK YOU to all our special volunteers who donate so many precious hours to our senior program.

Emanuel's kitchen was graced with the presence of St. Mary's kitchen angels this past month, hosted magnificently by Vernie Kastl. We thank her and the following people: Dorie Bersuder, Mary Diver, Denise Dresch, Barb Gomez, Sandi Kwolek, Ella Landini, Marlene Lentz, Mae Panches, Marge Scully, Joyce Stein, Maggie Tapping, Loretta Widmayer, and brave newcomers Polly Brokaw, Gerry Eggleston and Joan Piccoli. Welcome aboard and "thanks" to you all!

We also want to thank Father Charlie for his encouraging little talk on Oct. 16. He has a way of making us all feel better.

Thanks again Trumpeter and calendar crew, we really appreciate your efforts. Del and TV Ludwick, Lenora Parr, Hilma Tervo and Rubena Boelter, we salute each of you for your faithfulness.

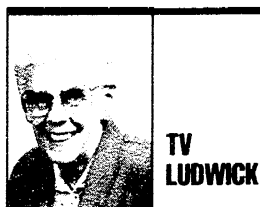
Thanks Mae Sellers for again reading our blood pressures. We are grateful.

A special notation of thanks goes out to our hardworking Transportation Director, Howard Parr and his crew of drivers, Maynard Blossom, Shirley Bondy, Mike Miner and Bob Van Doren. Also we thank Marion Ahrens, Judy Bejma and Webb Seegert for an outstanding performance on the meal delivery front. Champions all! You are appreciated!

To our family of busy volunteers and to each of you, Happy Thanksgiving and God bless. Dorothy Willingham

CALENDAR OF EVENTS

Thursday: Senior Council meeting begins at 9:30 a.m., come join your officers and board members with your ideas. On to Emanuel UCC for meat loaf this noon for all who are 55 or older in our area. Reservations are needed. You may call either Kelly at 428-8359 ahead of time, or Tod at 428-7630 between 9 and 10 a.m. on meal days to reserve your spot. Our numbers are growing, but we need you, too! Meet at the Senior Center at the Village Hall to help untangle Christmas light



TV LUDWICK

SENIOR CITIZENS NEWS

strings at 12:30 p.m. Thanks to all loyal seniors who have worked on this job for village Christmas tree beauty.

Friday: A sauerkraut supper held at Bethel UCC will honor the memory of Elvira Vogel, who was so active in schools. A scholarship fund will benefit students with proceeds from this worthy event. Dinner is served from 4:30 to 7:30 p.m. Then, at 6 p.m., bus pickup begins for the trip to Saline Senior Citizens Card Party; call Mildred Stoll at 428-7827 to go.

Sunday: Time to honor all veterans on their special day... get those flags out!

Monday: The senior bus is on request for a trip to Ann Arbor to shop at K-Mart and Meijer. Pickup begins at 9:30 a.m., call Marion Ahrens at 428-7865 to go.

Tuesday: Crispy baked chicken is the treat for today's senior lunch at noon. At 12:30 p.m., there will be a membership meeting for all of us in the dining room at Emanuel; plan to stay!

Wednesday: Yoga class is nearly over for this term. You may still join this class on Nov. 14 and 21 by coming to the Manchester United Methodist Church. Washtenaw Community College sponsors the free class for all seniors 65 and older. Come try, it is fun and really good for you!

Thursday: Turkey today, with trimmings. I'm sure! Next week there will be no senior meals as cook needs time off... and who wouldn't, when they work as hard as she? Thanks, Sue and Tod, for making us so happy and content with your good food! We do appreciate your talents. This evening, bus pickup begins at 6:30 p.m. for the monthly senior-sponsored card party at the new Village Hall, which begins at 7:30 p.m. Light refreshments and a lot of fun will be served.

Flu shots available

The Manchester Coalition for Health has gathered information on influenza vaccine (flu shot) clinics available in and around the Manchester area. Flu shot clinics will be offered at various sites in Manchester and neighboring communities during November and December.

Persons considered to be at "high risk" should plan to attend one of these clinics or obtain a flu shot at their doctor's office. This includes those persons who would be at great risk for serious complications (such as life-threatening pneumonia) from contracting influenza.

High-risk individuals include: Persons 65 years old or older; Persons with chronic health conditions, such as heart disease, diabetes, kidney disease, asthma, cancer and HIV / AIDS; Women who will be at least 3 months pregnant during flu season; Health care workers or family care providers.

The flu shots are free to senior citizens with Medicare Part B coverage. Remember to bring your Medicare numbers. The cost for others will range from \$10 to \$15, depending upon which clinic you attend. The Michigan Visiting Nurses offer a web site with a community calendar listing all of their flu shot clinics by location or by date.

If you have further questions regarding flu shots, please contact the Washtenaw County Health Department at 734-484-7200. Michigan Visiting Nurses at 1-800-455-4515 or www.umvn.com, or call Debbie Kelly RN, member of the Manchester Coalition for Health, at 734-429-2336.

Manchester Area Flu Shot Locations

Nov. 15: 10:30 a.m. to 1 p.m. at Emanuel United Church of Christ (Senior Lunch), 324 W. Main St.

Nov. 18: 11 a.m. to 1 p.m. at Bethel United Church of Christ, 10425 Bethel Church Rd.

Nov. 19: 1 to 3 p.m. at St. Mary's Parish Center, 110 Madison St.

Other local clinics will be held in Adrian, Clinton, Tecumseh, Saline, Dexter and various Ann Arbor locations including Michigan Visiting Nurses Association at 2850 Industrial Hwy. phone 677-0020.

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Happy Birthday Seniors



Photo by Del Ludwick
Della Widmayer (left), Marge Geyer and Leona Braun celebrated November birthdays last week at the senior citizens' luncheon.

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Area Worship Directory

Come Worship With Us

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Call 734-429-7380 or Fax 734-429-3621

Victory Baptist Church (GARBA)
419 S. Macomb, Manchester
(734) 428-7506

Freeman Whetstone, Pastor
Sunday - 9:45 a.m.
Morning Worship 11 a.m.
Evening Worship 6 p.m.
Wednesday Bible Study & Prayer 7 p.m.

St. John's Evangelical Lutheran Church

880 Austin Rd., Bridgewater
(734) 429-7434

Sunday School 9:15 a.m.
Worship 10:30 a.m.

Emanuel United Church of Christ

Rev. Jeffrey G. Davis, Pastor
324 W. Main St., Manchester
(734) 428-8359

Sunday School 9 a.m.
Worship 10:30 a.m.
Fellowship Time 11:30 a.m.

ST. MARY'S of MANCHESTER
210 West Main Street in Manchester
-on the Village Green-
(734) 428-8811
Rev. Fr. Charles E. Irvin, Pastor

WEEKEND MASSES:
Saturday at 5:00 p.m. and Sunday at 8:30 & 10:30 a.m.
Weekday Masses:
Tues., Wed., Fri. at 8:30 a.m.
Mon. at noon, Thurs. at 7 p.m.
Please feel welcome to stop by!

Bethel United Church of Christ
Rev. Richard E. Hardy, Minister
10425 Bethel Church Rd. Freedom Twp., Manchester
(734) 428-8000
(734) 429-8530

Sunday Worship 9:30 a.m.
Sunday School 3 & 4 yr. olds 9:30 a.m.
Kdgn-8th gr. 10:30 a.m.

Sharon United Methodist Church

Rev. Carter Garrigues-Cortelyou, Pastor
428-8430
Corner of Pleasant Lake Rd. & M-52

Sunday School, 10 a.m.
Worship, 11 a.m.

St. John's United Church of Christ
Rev. Dr. Nancy M. Doty, Pastor

12376 Waters Road in Freedom Township
Sunday Worship 9:30 a.m.

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Manchester United Methodist Church

Rev. Faye McKinstry, Pastor
501 Ann Arbor Street Manchester
(734) 428-8495
Contemporary Worship - 9:00 a.m.
Sunday School - 10:00 a.m.
Traditional Worship - 11:00 a.m.
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Local industry affected by Sept. 11 terrorism

■ Layoffs among the negative effects.

By Marsha Johnson Chartrand
Associate Editor

Events of Sept. 11 have had a long lasting ripple effect throughout the nation.

Among the victims of the tragedies that struck on that fateful day is American industry. Across the country, assembly lines have slowed down and even stopped, leaving workers temporarily—or even permanently—without jobs.

Local industry has been no exception as recently Uniloy Milacron laid off dozens of workers, in the shop as well as in the office and management sectors.

Al Beaupre, Director of Corporate Communication for Uniloy Milacron in Cincinnati, commented after the layoffs in early October that more than 40 workers were laid off or relocated from the Manchester plant.

It has been a tight year for most industries, particularly the plastics industry, and recent events also have taken a toll on business.

"Capital spending on production equipment in general has been very slow for almost a year," Beaupre said.

The company also has taken measures recently to tighten its proverbial belt.

Recently, it was announced to employees that as of Nov. 26, the kitchen and cafeteria would close. This closure will not be permanent, however. The company has contracted with new

concessionaires and during the time the cafeteria is closed will be painting and refurbishing the area to be more attractive to employees.

Some unused machines and scrap metal were sold to one of the company's sub-contractors.

The company has been trimming its work force for some time, through attrition, layoffs and staff terminations.

At the height of the anthrax scare, a suspicious white powder was found in a letter received by a Uniloy Milacron employee in the Manchester plant. Local sheriff deputies were contacted and the powder was tested, but later proved to be a benign substance.

Typical warnings have been posted in the office regarding mail handling, in response to the incident.

There may be light on the horizon for this local business.

Last week, furloughs were announced for shop employees and temporary wage reductions were instituted for management employees, even as a few new orders were received for machinery.

Employees were told that those who have accrued vacation time may take the furlough as paid vacation days. And unemployment benefits will be paid to those who do not have available vacation time.

Although employees are understandably nervous about the future, the company's corporate office in Cincinnati has previously said it is committed to keeping the Manchester plant open.

SCHOOL

Continued from Page 1-A

story plan, but that the single story plan provides a clear vision from one end of the academic wing to the other.

"With the two-story plan, we can almost double the eventual school capacity," he said.

Tim Johnson from TMP said that the cost savings would be minimal whether a one-story or two-story wing would be built.

"If there is a less than ideal soil situation, we would lean toward a two-story wing," he said. "But it's been our experience that the cost difference is minimal."

A single main entry to the building was considered important for safety and security reasons, and would take both students and visitors directly past the administrative offices and into the "commons" area between the gymnasium and auditorium.

The wetlands located on the Gourley property received a great deal of attention both in the design and in questions from the audience of about 30 people. Geiser spoke about the wetland/woodland areas on the east side of the property being open to view from the classroom wing and accessible from the science classroom areas. Oegema also mentioned grants may be obtained from the Department of Environmental Quality for development of the wetland/woodland areas as an outdoor science lab.

Geiser also mentioned the

need for a retention pond that would be created in the low-quality wetland areas to the north of the proposed school site.

Asked how large the retention pond would need to be for a building of that size and the paved areas proposed, Johnson commented that a four-acre area probably would be adequate.

Community members in the audience were aware that Sharon Township has expressed its opposition to having the portion of the property on which the school would be located annexed to the village. One audience member asked how Manchester Township felt about having that portion of the property annexed.

Ron Mann, Manchester Township Supervisor, also was in attendance at the meeting.

"Manchester Township feels we're all part of one community, and whatever is the best for the community, we will do," he said.

The site design process is expected to be complete by March 30, 2002. The bond project committee has set May 2002 for the target date for site work to begin.

A consensus has been reached that July 2004 is the target move-in date for the instructional section of the building.

Although selected community members have been invited to attend these meetings, the meetings are public and anyone is welcomed to attend. The next meeting is scheduled for 7 p.m. on Nov. 26 at the Manchester High School Media Center.

VILLAGE

Continued from Page 1-A

would be possible for the society to have more than one building.

Parr estimates that an amortization schedule for borrowing \$160,000 to \$170,000 would leave the society with a monthly mortgage payment of \$2,500.

He said that while the society would prefer to lease the building from the village, "The council doesn't seem inclined to pursue that route at this time."

If the society were to purchase the building, membership would have to expand to give us a credit rating good enough to obtain a mortgage (of that size)," he added.

Grants, pledge drives and other avenues also would be part of the society's endeavors.

The Nov. 20 meeting to be held at the old village hall is designed to encourage community interest in the preservation of the old building.

The village has committed to selling the building for several reasons, Wallace said.

"First, the village shouldn't keep property for which we don't have a plan," he said. "We can't speculate a long-term use for this building."

Vaillien court said, "It is our intent, if the property is sold, to put deed restrictions on it, to preserve at least the exterior of the

building."

The village also is looking to sell the old Department of Public Works (DPW) yard on North Macomb Street once the DPW can move into a building on the City Road grounds. Plans for that move, in addition to the library relocation, have delayed the sale of both properties.

"Initially when we were trying to encourage public's interest in Ford building, the question was what would be done with the old village hall," Vaillien court said. "There was an interest in preserving the village hall site."

Vaillien court and Wallace both confirmed that other parties have expressed interest in purchasing the historic building.

"Jeff let them know that we were working with the historical society, but there haven't been any firm decisions," Vaillien court said.

"We need a decision soon," Wallace said. "There shouldn't be empty property downtown."

"We also need to do what's in the best interest of the village taxpayers, who bought, paid and have cared for the buildings over the years."

Vaillien court said that council has given the historical society a target date of year-end to bring a proposal on how it could afford the building. After first of the year, the building may indeed be on the commercial real estate market.

BIRTHS

NICHOLAS JAMES JUSTUS

Nicholas James Justus was born on Sept. 20, 2001 to James and LouAnne Justus of Cement City.

Proud grandparents are Richard and Shirley Krzyzaniak of Manchester, Jean Chubner of Tecumseh, and Jerry Justus of Fayette, Ohio.

QUENTON WILLIAM BORTMAS

Quenton William Bortmas was

born at 10:53 a.m. on Oct. 24, 2001 to Mike and Mary Bortmas of Manchester.

Quenton weighed 7 pounds, 15 ounces at birth, and measured 19.5 inches.

Quenton's older siblings are John, Evan, Brandon and Emily. His aunt, Connie George, was the special nurse present during delivery.

Proud grandparents are Gordon and Carol Wild of Bridgewater and Lois Bortmas of Canfield, Ohio.

Manchester Band Boosters
Florida Fruit Sale
Thursday, Nov. 8-Nov. 27

you can place an order from any member of the band or order through the mail. Send your order form and check to: Manchester Band Boosters, P.O. 98, Manchester, MI 48158. Make checks payable to Manchester Band Boosters. Any questions please call Ann Uphaus 734-428-9556.

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Red Grapefruit	Lg. approx. 32 oranges '18"	Small approx. 16 oranges '9"
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Circle which one you would like and write total # of boxes on line next to fruit. **Total Cost** _____

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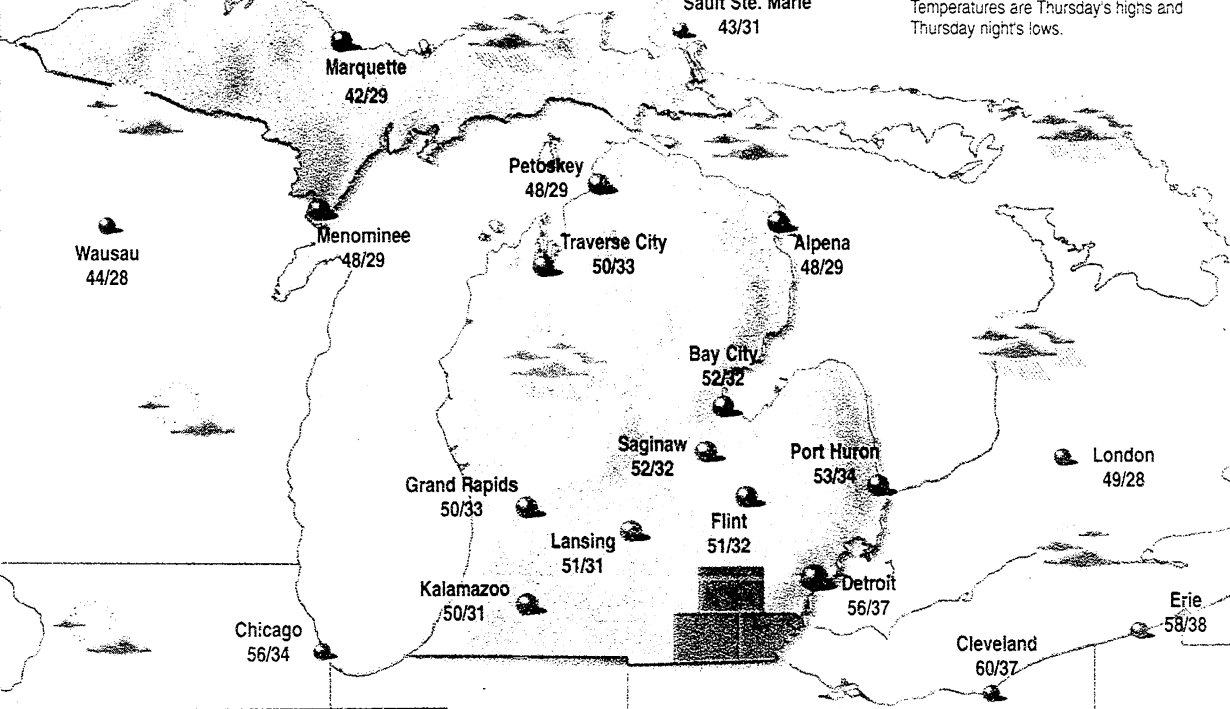
7-DAY FORECAST FOR WASHTENAW COUNTY

THUR	FRI	SAT	SUN	MON	TUE	WED
Clouds, some sun, a few showers.	Partly cloudy.	Sunny to partly cloudy.	Partly sunny.	Mostly sunny.	Sunny to partly cloudy.	Sunshine and some clouds.
52°-56°	34°-38°	48°-52°/31°-36°	50°-54°/32°-36°	50°-54°/32°-36°	52°-56°/34°-38°	54°-58°/36°-40°

REGIONAL ROUNDUP

City	Thursday	Friday	Saturday	Sunday
Ann Arbor	56 34 c	53 35 s	48 35 s	52 35 pc
Battle Creek	51 32 c	51 33 s	48 35 s	48 35 pc
Bay City	52 32 c	49 33 s	50 35 pc	49 33 c
Coldwater	53 34 sh	54 31 s	48 33 s	50 34 pc
Dearborn	55 37 sh	53 35 s	49 36 s	51 34 pc
Detroit	56 37 sh	52 34 s	49 35 s	51 33 c
Grand Rapids	50 33 c	53 34 s	48 37 s	48 33 c
Holland	50 35 c	49 35 s	48 37 s	49 33 c
Jackson	50 33 sh	49 34 s	49 34 s	49 35 pc
Kalamazoo	50 31 c	54 30 s	49 34 s	49 37 pc
Lansing	51 31 c	49 34 s	49 34 s	49 32 c
Livonia	55 35 pc	53 35 s	47 35 s	51 34 s
Midland	52 32 c	50 33 s	50 35 pc	49 34 c
Muskegon	50 36 sh	48 36 s	49 37 s	48 35 c
Owosso	51 32 c	49 34 s	50 35 s	49 30 c
Pontiac	54 36 pc	54 37 s	48 38 s	52 35 s
Port Huron	53 34 sh	49 34 s	52 35 s	51 33 s
Saginaw	52 32 c	49 33 s	49 35 pc	49 32 c
Sturgis	53 33 c	53 32 s	48 35 s	49 40 pc
Toronto	48 27 c	48 27 s	50 33 pc	49 28 c
Traverse City	50 33 sh	49 35 s	50 36 pc	48 30 c
Warren	55 38 sh	54 37 s	48 38 s	52 33 s
Wausau	44 28 pc	48 32 pc	46 34 pc	46 32 c

MICHIGAN OUTLOOK



Shown is Thursday's weather. Temperatures are Thursday's highs and Thursday night's lows.

REAL FEEL™

A composite of the effects of temperature, wind, humidity, sunshine intensity, cloudiness, precipitation, and elevation on the human body.

Noon Thursday	42°
Noon Friday	44°
Noon Saturday	38°
Noon Sunday	44°
Noon Monday	46°
Noon Tuesday	48°
Noon Wednesday	48°

UV INDEX THUR.

1	2	3	4	5	6	7	8	9	10
1-3: minimal; 4-5: low; 6-7: moderate; 8-9: high; 10+: very high									

Friday	2: minimal
Saturday	2: minimal
Sunday	2: minimal
Monday	2: minimal
Tuesday	2: minimal
Wednesday	2: minimal

SUNRISE/SUNSET

Sunrise Thursday	Sunset Thursday
7:17 a.m.	5:24 p.m.

Sunrise Friday	7:18 a.m.
Sunset Friday	5:19 p.m.
Sunrise Saturday	7:19 a.m.
Sunset Saturday	5:18 p.m.
Sunrise Sunday	7:20 a.m.
Sunset Sunday	5:17 p.m.

MOON PHASES

Last	New	First	Full
Nov 8	Nov 15	Nov 22	Nov 30
Moonrise Thursday	none		
Moonset Thursday	2:09 p.m.		
Moonrise Friday	12:17 a.m.		
Moonset Friday	2:44 p.m.		
Moonrise Saturday	1:31 a.m.		
Moonset Saturday	3:15 p.m.		
Moonrise Sunday	2:45 a.m.		
Moonset Sunday	3:44 p.m.		

NATIONAL ROUNDUP

City	Thursday	Friday	Saturday	Sunday
Abilene	67 46 pc	66 46 pc	68 49 s	70 53 s
Albuquerque	60 36 pc	60 34 pc	60 34 pc	62 36 pc
Amarillo	56 37 pc	59 38 s	61 38 s	60 44 s
Billings	59 36 s	54 34 s	54 39 pc	54 38 pc
Bismarck	51 23 s	50 23 s	49 29 pc	45 30 c
Boise	56 28 s	58 32 pc	56 34 c	56 34 c
Casper	56 30 s	58 30 s	60 32 s	56 32 pc
Cedar Rapids	56 31 sh	54 31 s	52 31 s	50 34 c
Cheyenne	54 28 s	56 30 s	62 30 s	58 32 s
Colorado Springs	47 29 c	56 33 pc	54 31 pc	53 37 pc
Columbia	56 38 pc	55 37 s	56 39 s	56 45 s
Dallas	71 49 pc	68 48 pc	68 50 s	70 54 pc
Denver	54 28 pc	62 32 c	64 30 s	66 32 c
Des Moines	56 33 pc	51 31 s	52 36 s	51 39 pc
Eugene	56 42 pc	56 42 c	55 41 sh	54 47 sh
Fresno	72 46 s	72 48 s	70 46 pc	68 48 pc
Garden City	54 37 pc	53 35 s	49 36 s	51 34 pc
Grand Island	56 31 s	61 33 s	54 35 s	55 38 pc
Grand Junction	55 31 pc	56 35 s	54 33 c	55 41 c
Great Falls	55 36 pc	53 32 c	52 35 s	53 36 c
Greeley	50 25 s	57 29 pc	53 29 pc	53 38 pc
Houston	78 62 pc	78 54 pc	71 52 s	76 50 pc
Kansas City	58 38 pc	62 38 s	60 40 s	60 46 pc
Las Vegas	74 51 s	72 51 pc	65 46 c	67 48 pc
Lincoln	56 31 s	66 32 s	57 35 s	58 39 s
Miami	78 66 s	80 68 s	80 68 s	80 62 c

Weather: (w): s-sunny, pc-partly cloudy, c-cloudy, sh-showers, t-thunderstorms, r-rain, sf-snow flurries, sn-snow, i-ice.

City	Thursday	Friday	Saturday	Sunday
Minneapolis	48 30 pc	52 32 s	54 36 sh	48 32 pc
Minot	53 35 s	49 32 s	47 28 c	45 33 c
North Platte	57 25 s	65 28 s	56 30 pc	56 33 s
Oklahoma City	85 42 sh	82 42 sh	64 45 s	64 51 pc
Omaha	54 30 pc	60 32 s	60 34 s	56 40 s
Phoenix	82 56 s	80 56 s	78 54 pc	80 56 s
Pierre	82 56 s	58 34 s	57 33 pc	53 36 c
Portland	54 42 pc	54 44 pc	56 44 r	52 42 sh
Rapid City	61 34 s	61 32 s	57 33 pc	54 35 pc
Reno	61 32 s	59 30 s	57 29 s	59 28 s
Roswell	68 39 s	65 39 s	65 40 c	61 47 c
Salt Lake City	52 30 s	54 32 s	54 34 pc	56 34 pc
San Angelo	71 46 pc	68 44 c	69 48 c	71 52 c
San Antonio	76 54 s	74 53 s	72 55 s	75 53 pc
San Francisco	70 50 s	70 50 s	64 50 pc	62 50 pc
Santa Fe	55 32 pc	52 31 c	53 31 c	53 38 c
Seattle	52 44 pc	50 44 pc	52 44 r	50 42 sh
Sioux Falls	52 27 pc	55 32 s	50 33 s	47 35 s
Spokane	45 31 pc	46 34 c	48 34 c	47 40 c
Springfield	58 36 pc	58 37 s	54 37 s	55 41 pc
St. Paul	51 29 pc	49 33 s	49 36 sh	45 35 pc
Tucson	80 52 s	78 50 s	78 50 pc	80 48 s
Tulsa	59 42 c	60 43 s	62 44 s	62 52 pc
Washington	64 44 s	62 40 s	60 38 s	58 36 s
Wichita	58 38 pc	64 40 s	62 40 s	62 46 pc
Yellowstone	42 18 s	41 21 pc	40 22 pc	40 22 pc

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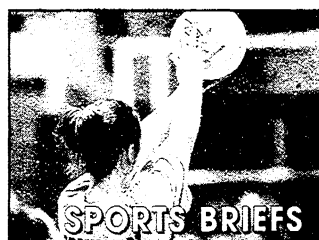
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SPORTS BRIEFS

Varsity football presents awards

The varsity football team held its recognition night on Sunday and presented team awards to the following:

Most Valuable Player. Nathan Von Broda. **Most valuable offensive player** Beau Bergner. **Most valuable defensive player** Karl Schaible. **Most improved** David Ellison. **Coaches' award** Chris Maly.

Coach Wes Gall also named tri-captains for next year's varsity football team. Tyler Harvey, Kevin Walter and Ben Wojtas will lead the 2002 Dutchmen.

The Manchester High School coaches and athletic department thank everyone who made this year's football season such a success from seventh grade through varsity.

Winter sports set to begin

The winter sports season is ready to get under way.

Boys' basketball tryouts will start Monday for freshman, junior varsity and varsity teams. Wrestling also starts on Monday.

Varsity, junior varsity and freshman volleyball will start Nov. 15. Gymnastics practices started in Napoleon, with the co-op program, on Oct. 29.

Anyone who is interested in participating in gymnastics this winter should contact the athletic director's office as soon as possible.

Cheerleading tryouts will be held Nov. 19, 20, 27 and 28.

Thanks from the athletic department

Athletic director Wes Gall and his staff would like to thank the loyal fans of all fall sports for coming and supporting the kids in their efforts.

Basketball district competition set

Girls' basketball districts have held the draw and the Manchester varsity basketball team has been matched with Ann Arbor Green Hills.

The game will be held on Wednesday at Whitmore Lake High School.

Lone runner has a successful season

Vanessa VonBroda, the only cross country team member to qualify for state competition, was Manchester's representative at Michigan International Speedway for the cross-country state finals on Saturday.

VonBroda, a sophomore, finished 54th out of 200+ participants in her first year as a cross-country team member.

Coaching appointments announced

Several new faces and many familiar faces will greet winter athletes this season.

Basketball coaches include Bryan Barnard on varsity; Cory Fether on junior varsity and Jim Krzyzaniak as the freshman team coach.

Dan Roughton and Sarah Twietmayer will be back to coach the varsity and junior varsity volleyball teams. Beth Sodi, a 2000 Manchester High School graduate, will coach the new freshman volleyball team.

At the eighth-grade level Kathy Rose is back in the volleyball program. A coach for the seventh-grade team has yet to be named. Applications can be obtained at the athletic director's office.

Wrestling coaches are Steve Vlcek and Jason Woods. Carmen Williams and Katie Sondeen return as cheerleading coaches and Shelley Jusick will lead the Manchester/Napoleon gymnastics team again this year.

They've been working on the chain gang

■ Three men have volunteered for a total of 76 years.

By Marsha Johnson Chartrand
Associate Editor

Between them, there is more than 75 years of experience and dedication.

"They" are the chain gang—those men you see along the sidelines at each football game in the fall. They measure the progress of the game in 10-yard increments, back and forth across the field for 48 minutes' worth of play.

Senior member of the crew is Larry McGee, who has been working the chains since 1967.

"In 34 years, I've seen a few players, and a few games too," McGee says. "It's been really enjoyable. Football is one sport I love."

He began when Keith Reed asked him to help out as the "chain gang" needed a third man.

"When I got started I was on the other end of the chain," he recalls. "Keith Reed quit when we moved up to the new athletic field, he didn't like to be watching from the visitors side. That's when I took over the down box, and then we got Mark Rutherford to help the other end of the chain with Jack."

The chains are opposite the press box, so the announcers and spotters can see it well.

McGee's uncle, Jack Smith, has been a member of the chain gang for 30 years this fall.

"I love the game of football," Smith says. "I played for Manchester for three years, the 1957, 58 and 59 seasons."

Junior member of the chain gang is Mark Rutherford. Also a graduate of Manchester High



Photo by David Jose

Mark Rutherford (left), Larry McGee and Jackie Smith have spent a total of more than 75 years working the chains at Manchester High School football games. McGee added middle school games to his schedule this fall.

School. Rutherford did not play high school football but says the reason he got involved was for the love of the game.

"I like football," he says simply. "Number one, you're right down on the field, you can see every play."

"We're always on the opposite side of Manchester and we can hear what the other coaches are saying, and how they're coaching. That can be pretty interesting."

Rutherford got involved in running the chains while he

worked with McGee and Smith at Double A Products and subsequently, Vickers.

Over the years, McGee and Smith also have put on a lot of miles traveling to away games.

"It started back in the 80's. I think it was 1983," McGee recalls. "When they couldn't take buses to sporting events we would carry all the equipment for the away games for varsity and JV."

It's a habit they have retained, along with Gary Eversole, who takes care of maintaining and

repairing helmets, pads and some of the other equipment, over the years since.

This year, McGee also has been doing the chains for the eighth-grade football team, making a third night of his week that's devoted to football.

And he has a personal interest in the eighth-grade games. One of the team members, Steven Bush, has been part of McGee's family since he was two months old. His wife, Linda, is the day care provider who has cared for Steven ever since then.

"I would be going to all his games anyway," McGee says. "He's like the son I've never had."

Steven has helped out with the chains too, before he was on a football team of his own.

"We have this donut thing the officials put on the chain, so if we have to move we know where to re-mark it," McGee says. "He helped with that before he started football. For the home games, and after practice, his mother would bring him up and he'd do it then."

McGee and his wife also have two daughters, Lisa, 31 and Lori, 26.

For a cumulative total of 76 years, the trio has been a totally volunteer work force for every varsity and junior varsity home game. Rutherford works only for home games, but they do it all, rain or shine—or snow.

"If it's a home game in the playoffs, we run the chains in that, too," Smith said. "We've done that before, the year that the team went to the Silverdome, we ran the chains in our home field playoff games."

McGee jokes that he probably will outlast his uncle on the chain gang, even though he was the first to start.

Trying to recall a memorable

moment in his years on the chain gang, Rutherford says, "It's never happened to me, but Jack's come close to being run over a couple of times."

"The referees will tell you, drop the sticks and get out of the way. You've got players coming at you full speed with pads on, you don't want to get hit."

Coach Wes Gall lauded the guys on the chain gang for their volunteer participation over the years.

"From a coaching standpoint, they do a fantastic job," Gall said. "They put your mind at ease, so you can worry about the things you need to worry about."

"I don't know how you would operate any more under the old system of the coach doing it all. They do that great of a job."

"It's a thankless job and they enjoy it," he concluded. They are a super group of men and valuable community members."

Now that the season is concluded for another year, the wives—who know all about being good sports—can have their husbands back at home in the evenings for one, two or three nights per week, once again. But they know that next year, as the football season approaches, the men will be back on the chain gang again.

Because no one seems to have any intention of retiring.

"I'll probably keep on doing it till I can't do it any more," Smith says. "It's a lot of fun. I just love it—you're right there with all the action, and you get to re-live it."

McGee agrees. "I'll probably do it till I probably can't walk or I'm not around any more," he says. "I love it, it's just one of those things."

"This is how I get my enjoyment."

Junior varsity basketball back in groove

■ Dutch overturn two league rivals in last week's court action.

By Marsha Johnson Chartrand
Associate Editor

The junior varsity basketball team is back to its winning ways, beating both Grass Lake and Vandercook in last week's action.

On Tuesday, the girls met Grass Lake on the home court and sent them on the losing side of a 48-44 game in a come-from-behind Dutch victory.

"With just over a minute left before halftime, we were losing 24-14," Manchester coach Mark Ball said. "During a time out we talked about how we should be doing better, if we would just pick up our intensity."

The girls did it. Five quick points later, the team went into halftime with a lot of momentum, down by only 24-19.

"This momentum carried over into the third quarter as we totally outplayed Grass Lake."

Ball said. "We outscored them 17-5 in the quarter, with Fallynne (Schlosser) scoring nine of her game high 20 points in this period."

Ball said that Sam Mahan and Roz Harvey both played very solid games, replacing missing

"It was the same old story, we started the game well, but gave up the lead."

— Mark Ball
Manchester coach

starter Abbey Preuninger.

In addition to Schlosser's 20 points, she also added nine rebounds, four steals and two blocks to her statistics. Megan Eisenhower followed in scoring with 11 points. Sydney Johnson had seven points. Lindsay Ellison had six. Kim Roberts added three and Roz Harvey dunked a free throw and had six rebounds.

Mahan had four rebounds, one assist and two blocks for her best game of the year, according to Ball. Emily Little added one board and two steals and Shelley Schulze helped out with two rebounds.

On Thursday the team headed to Vandercook Lake where they held a 45-40 margin over the Jayhawks, to give them a 14-4 overall record and 10-3 in the league.

Schlosser again led the team, this night with 14 points and five steals, and Eisenhower followed up with 10.

Returning to the lineup, Preuninger scored eight points and was the team's leading rebounder with eight, while Roberts added five points to the team score. Johnson scored four points and had an incredible nine steals for the game. Little and Bri King each added two points to the final score.

"It was the same old story," Ball said. "We started the game well, but gave up the lead, going in at halftime tied at 17."

And once again, the team came out on fire in the third



Photo by David Jose

Junior varsity teammates Megan Eisenhower (left), Sam Mahan, Lindsay Ellison and Shelley Schulze added the next play in the team's close victory over Grass Lake last week.

quarter, outscoring Vandercook 19-9.

"The five sophomores all played outstanding ball games," Ball said, "especially when we were able to press."

In this final week of season play, the Lady Dutch hosted rival Napoleon on Tuesday night and tonight at 5:30 p.m. will host non-league Western for Parents' Night.

Varsity hoopsters have a great win, tough loss

■ Team to face Green Hills in district playoffs.

By Marsha Johnson Chartrand
Associate Editor

Winning is sweet and the varsity basketball team got to taste it last week when they toasted Grass Lake, 47-40 on Tuesday night.

"We basically pretty much led the whole game," Manchester coach John Wilkins said.

Although the team had a spare one-point lead going into halftime, they came out in the third quarter to a nice run putting them 10 points ahead in mid-quarter.

"They made a couple runs at us but I don't think (our lead) ever got below four points," Wilkins said.

Julia Steinaway led the team with 12 points and four steals

while Liz Okey had ten points and eight rebounds for the game.

Rachelle Lilienthal had eight points and an equal number of rebounds, followed by Brie Hyde with six points, four rebounds and three assists. Caitlin Sewell contributed six points and five rebounds.

"We played a very solid game," Wilkins said. "We really didn't have a lapse at any point during the game, which has been one of our problems this year."

"We played well and we shot well. Overall, it was a nice win for us."

Thursday night the girls headed to Vandercook, a team that is still in the running for the Cascades Conference championship.

Although the team managed to meet its objective in the first half, they ended up falling to the

Jayhawks 42-26.

"Our game plan was to force them to shoot from outside," Wilkins said, "because they're not a good outside team. They're big and physical inside."

Wilkins said the team's objective was to slow things down, make the Vandy team be patient, and force them to shoot from the outside.

"We were successful in the first half," he said. "It was 20-14 at the half, as they had a three-point play right at the end of the second quarter, to raise it from a three-point to a six-point lead."

In the second half, however, the Dutch again met their major failing.

"We came out, missed a couple of shots early, and they were able to get a couple offensive rebounds in," Wilkins said. "That extended their lead to 10 points."

Vandercook is strong at the

point guard position and handled the Dutch press well.

"When we had to get out of our game plan, it kind of foretold the end of the story," Wilkins said. "Physically, they were able to overpower us a little."

Lilienthal and Okey each had seven points and seven rebounds, while Michelle Slocum played in three—three points, three assists and three steals for the evening. Sewell added four points to the team's final score.

"This week it doesn't get any easier," Wilkins warned.

On Tuesday the girls faced Napoleon, the team that already has clinched a share of the conference championship.

"They needed to beat us to get sole possession of the championship," Wilkins said.

Tonight, Parents' Night, the team faces Western, a non-conference school, but one that has

an impressive season behind them.

"They've had a good year," Wilkins said. "Their record is 14-5, so it should be a challenging game for us."

The team will play Ann Arbor Green Hills next Wednesday to begin district competition.

"They're the team picked to win it, so we get the toughest team right off the bat," Wilkins said. "We played them early in the year and they beat us pretty good, but it probably was our poorest performance of the year."

"We'll have to play well, but we think if we do a few things we need to do we have a good shot at beating them."

Junior varsity action begins at 5:30 this evening with the varsity game following a 20-minute break. Come and cheer the Lady Dutch in their final home appearance this year.

Eighth-grade basketball team ends with 7-4 record

■ *Final game of season cancelled due to weather.*

By Marsha Johnson Chartrand
Associate Editor

The eighth-grade girls' basketball season is over and Manchester coach Sue Maher considers it a great success.

"We finished the season with a 7-4 win-loss record," Maher said. "We put forth a good team effort in our game against East Jackson Oct. 22, but fell to the Trojans 27-24."

Although East Jackson had a size advantage, Maher said the Dutch were a little too aggressive and put the opposition at the free throw line 14 times, where they scored nine points.

"We were four for six at the free throw line," she added.

Starting the second half with a six-point deficit, the Lady Dutch came back strong and outscored the Trojans 14-11, but it was not quite enough for the win.

Katie Hill and Katelyn Gall each scored seven points for the Lady Dutch, with Rebecca Long adding a crucial three-pointer late in the fourth quarter. Holly Staten, Alex Breilein, and Stacy

Coval each scored 2 points and Lynn Preston sunk a free throw.

The closing game of the season for the Dutch was scheduled for Oct. 24.

"I think we just weren't meant to play them this year!" Maher said. "In the first meeting we

"The girls met the challenges I set for them very well, even though they may not realize it now. They're a great bunch of athletes with much talent and I wish them success in their high school years."

— Sue Maher
Manchester coach

had no officials, so the varsity coach from Center officiated. This time the weather didn't cooperate."

The Lady Dutch came out strong and played with intensity that any coach would be proud

of, she said.

"Every single player was sharp, quick and giving 110 percent on the court."

With the Dutch up by four points at the end of the first quarter, the Cardinals came back to go ahead by two at the half, 16-14.

At that point a tornado warning postponed the remainder of the game. The girls were disappointed to learn that it ultimately was cancelled when Michigan Center would not bus its team back to complete the game.

Darci Chrestensen and Krissy Schwab, back from an illness, were leading the Dutch with four points each when the game ended. Allison London and Stacy Coval each sank a basket, and Emily McConnell and Katelyn Gall added a point each from the free throw line.

"We know a victory was within reach," Maher said. "All in all it was a good season."

"The girls met the challenges I set for them very well, even though they may not realize it now. They're a great bunch of athletes with much talent and I wish them success in their high school years."

Craft show set at Saline high

The annual Saline High School Craft Show, set for Saturday, Nov. 10 at the High School, will feature something new this year to help ease the crowds that mob the show beginning at 8:30 a.m. when the doors open.

"We are hoping to encourage local residents to come to the show during the afternoon," said organizer Cheryl Hoeft. "That would give everyone a lot more room to browse and shop."

"Our crafters always have plenty of stock, so there shouldn't be a problem product avail-

ability."

At all admission doors, those who visit the show from 1-3 p.m. will receive a free "triple" ticket upon paying the \$2 admission. Those tickets may be deposited at the door and another may be taken to the SACC booth. The prizes include \$25 gift certificates to local businesses. A total of eight prizes will be awarded at 3:30 p.m.

"There is no cost to the shoppers who come to the craft show between 1-3," said Hoeft.

The show, which features the work of more than 225 artists and crafters, is one of the most popular events in the area and typically draws literally thou-

sands of people.

Featured products include decorative painting, stoneware, rugs, birdhouses, holiday decorations, ceramics, calligraphy, and clothing.

In addition to free parking and free shuttle buses, concessions will be available for purchase, and there will be a bake sale along with other activities hosted by the Saline Future Leaders to benefit student leadership programs.

The organizers ask that strollers not be brought into the school during the craft show due to the crowded conditions.

Show hours are 8:30 a.m. to 4 p.m.

Cheerleaders Place



Photo by David Jose

The Manchester Cheer Team participated in last weekend's Fall Classic Cheer Competition in Haslett. The meet consisted of four sections, and the Manchester cheerleaders competed in two categories. In Varsity Clean Cheer contest, the team placed third. In the Varsity Stunt Cheer competition, the team received a second-place trophy. They are pictured with the trophy following the day's event.

Theater offers kids matinees

■ *Michigan Theatre offers screenings of family movie.*

As winter approaches and snow has not yet fallen, the lack of activities can be frustrating for kids—and parents. The Michigan Theatre in Jackson offers a "Just For Kids" matinee series during the fall.

Cartoons and prize drawings start off the shows, which cost \$2.00 per seat with a \$2.00 pop and popcorn special for kids. A child must accompany all parents.

Next weekend the Michigan Theatre will feature the film "The Princess Diaries," rated G. In this show, Mia, a socially awkward but very bright 15-year-old girl being raised by a single mom discovers that she is the princess of a small European country. She must make a choice between continuing the life of a San Francisco teen, or stepping up to the throne. While Mia

makes up her mind, she is pressed into taking princess lessons from her grandmother, played by Julie Andrews.

Showtimes for "The Princess Diaries" are: Nov. 16 at 7 p.m., Nov. 17 at 1:30 p.m. and Nov. 18 at 1:30 p.m.

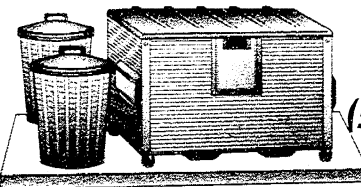
Later in the season, children

can enjoy Jim Henson's puppeteering in "Muppets Take Manhattan," rated G, Dec. 26 through 28.

A live puppet show will tell a tale from Celtic, Irish-Scottish folklore. "Megan Meets a Dragon," on Dec. 29 at the theatre.

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OBITUARY

DIANE ORRIS

Diane Orris, age 52 of Eastpointe, died Nov. 4, 2001. She was born in Flint on Aug. 2, 1949 to James Richard and Evelyn (Ewell) Tindall. She married Alec Oren Orris in Eastpointe, MI on Oct. 1997 and he survives. She was a member of Immanuel United Methodist Church, Eastpointe and owned and operated Dorothy Day Personnel in Detroit for nine years until her retirement last year.

Besides her husband, she is survived by a daughter, Michelle Van Riper of Eastpointe; a son, Doug (Crystal) Van Riper of Escondido, Calif.; four grandchildren: Alec, Brandon, Brianne and Aiden; her mother, Evelyn Tindall; two sisters, Evie (Dave) Dettling and Nancy (Jay) Combs; three brothers: Rod (Debbie) Tindall, Jim (Daina) Tindall and Mike (Sally) Tindall. Her father and one brother preceded her in death.

Visitation will be Thursday, from 2 to 4 and 6 to 8 p.m., Friday, from 2 to 4 and 6 to 8 p.m.

A funeral service will be held on Nov. 10 at 2 p.m. at the Jenter & Braun Funeral Home, Manchester Chapel with the Rev. Demphna Krikorian officiating. Burial will be in Oak Grove Cemetery.

A memorial service also will be held at 1 p.m. on Nov. 11, at Immanuel United Methodist Church, Eastpointe. Memorials may be made to Karmanos Cancer Institute in Detroit, 4100 John R, Detroit, MI 48201 or her church.

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Key Club haunts the halls

■ Group hosts two Halloween events for Manchester kids.

By Marsha Johnson Chartrand
Associate Editor

The familiar hallways of Klager Elementary School were not the same as children are used to on the evening of Oct. 26. That night, the Manchester High School Key Club converted the normally bright and welcoming hallways of the elementary school into a dark and perhaps even frightening place. Monsters, witches, wizards and more took their place in the halls as students and their parents made their way through "Haunted Hallways."

The event was all in good fun, however, and all for a good cause.

A total of \$262.85 was collected by Key Club members for the UNICEF I.D.D. (Iodine Deficiency Disorder) campaign.

The Key Club and Kiwanis of Manchester joined forces on Oct. 31 to judge the cutest, scariest, most original and best overall costumes following trick-or-treat on Halloween night.

In the 0 to 4-year-old category, the cutest costume was Raggedy

Ann, worn by Alaina Carr. Scariest was Joshua Sannes' tiger, and Adrianna Coutts was judged most original in her colorful butterfly costume. Best overall costume in this age group was Kathleen Kuebler, who was in full bloom as a flower.

Five to 8-year-olds "pretty in pink" Cassidy Horodeczny (cutest), Dracula Evan Carr (scariest), Brian Robert (most original—a frog) and the devilish Brandon Steele (best overall) won prizes in their age category.

The 9 to 12-year-old category saw Wizard Cody Holmquist wearing the cutest costume while Ellie Kladzyk was considered the scariest as Wednesday Addams. Lacey LaForest had the most original costume—a table—and Ryan Sannes was judged best overall with his knight costume.

It was a happy evening with cider and refreshments hosted by the Key Club and Kiwanis of Manchester.



Manchester Key Club members got into the spirit of Halloween at the Haunted Hallways event on Oct. 26 and the costume judging following trick-or-treating Oct. 31. Pictured are Andy Burke (front), Ashley Farr (back, left), Lesley Jacob, Mary Nicole Lane, Heather Deacons and Kristi Trinkle.

Story hours at library

Manchester youngsters will enjoy the imaginative activities coming up for story time at the Manchester District Library.

Story Time with Grandma Pat takes place on the first and third Tuesdays of the month from 10:30 to 11 a.m., and 1 to 1:30 p.m. Children between the ages of 3 and 6, accompanied by an adult, are welcome to join in the fun.

Children may have missed Tuesday's story time, themed "Bears, oh my!" where attendees brought their favorite bear to cuddle as they heard special bear "tales," but there are three more story times before the end of the year to anticipate.

Nov. 20 will bring excitement with "Mitten, mitten, who has the mitten?" A hunt for mittens in the library, followed by mitten stories will keep the winter chill away!

"A head full of hats" is the theme for Dec. 4, and children will want to wear their favorite hats as they listen to fanciful stories all about hats.

Stars and candles are an important part of the holidays many of us celebrate this time of year, and Dec. 18's story time is appropriately themed, "Light a candle and wish on a star." Grandma Pat will read star and candle stories, and present a special surprise to every child who attends.

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SHARON TOWNSHIP
SYNOPSIS OF BOARD MEETING — OCTOBER 24, 2001

Supervisor Blades called the meeting to order at 8:37 P.M. with the following Board members present: Aiuto, Kappler and Lavender. Chizmar was absent. There were no attendees.

Blades reported that a court order with Landon was filed today putting an administrative hold on the case for six months and that both parties could extend it. The Board discussed its different options with Landon.

The Board discussed different options for water and sewer for the Township. The Board discussed 425 agreements and the proposed new Manchester High School.

The meeting was adjourned at 10:50 P.M.

Teri L. Aiuto, Sharon Township Clerk
Approved by Gary Blades, Supervisor

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Champion Carvers



Taylor Manders (left) and Madeline Hamilton were the pumpkin contest winners at the Key Club's "haunted hallways" event on Oct. 26.

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MANCHESTER VILLAGE PLANNING COMMISSION AGENDA
Regular Meeting
November 13, 2001 7:30 P.M.

AGENDA:

1. Call meeting to order
2. Approval of Agenda
3. Approval of minutes from previous meeting
4. Correspondence
5. Public Participation
6. Report from Administration
6. New Business:
 - a. Use Variance 320 Riverside
 - b. Other
7. Old Business:
 - a. Wexford Homes Final Site Plan.
 - b. Other
9. Adjourn.

SHARON TOWNSHIP
SYNOPSIS OF BOARD MEETING — OCTOBER 4, 2001

Supervisor Blades called the meeting to order at 8:04 P.M. with the following Board members present: Aiuto, Chizmar, Kappler and Lavender. There were nine (9) attendees.

The 9/6/01 minutes were approved. There were no public comments and/or questions.

The Treasurer distributed the August report. Due to some discrepancies, the report was not approved and would be re-submitted at the November 1 meeting. The Clerk presented bills for payment totaling \$38,931.74. Board approved payment.

Blades reported that court dates were being set for the Landon and Ellis hearings.

The Board discussed updating the Township hall.

The Board discussed the sewer project and the different options the Township had. No decisions were made.

Blades reported that he had heard nothing from the Manchester Fire Department and that he needed to get back to the Grass Lake and Chelsea Fire Departments regarding the addresses for each to service.

The Board discussed the recycling program.

The meeting was adjourned at 10:50 P.M.

Teri L. Aiuto, Sharon Township Clerk
Approved by Gary Blades, Supervisor

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All real estate advertised in this newspaper is subject to the Federal Fair Housing Act of 1968, which makes it illegal to advertise "any preference, limitation or discrimination based on race, color, religion, sex, handicap, familial status or national origin or an intention to make any such preference, limitation, or discrimination." Familial status includes children under the age of 18 living with parents or legal custodians, pregnant women and people securing custody of children under 18.

This newspaper will not knowingly accept any advertising for real estate which is in violation of the law. Our readers are hereby informed that all dwellings advertised in this newspaper are available on an equal opportunity basis. To complain of discrimination, call HUD toll-free at 1-800-669-9777. The toll-free telephone number for the hearing impaired is 1-800-927-9275.

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- 714a Christmas Trees*
- 704a Computers/Electronic Equipment
- 714 Crafts/Bazaars
- 709a Farm Implements
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MERCHANDISE 700

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- 716 Hobbies/Collectibles
- 709 Lawn/Garden Supplies
- 717 Merchandise Information*
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- 704 Office Equipment
- 707a Pools/Hot Tubs/Spa
- 707a Pool Tables/Accessories
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- 708 Tools/Machinery
- 715 Wanted to Buy/Trade*

PETS 800

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- 953 Dockage/Vehicle Storage
- 952 Parts & Accessories
- 951 Recreational Vehicles

* Pre-Pay Classification (Includes Moving and Going Out of Business Sales)

Notices (Legals) 102

CHELSEA SELF STORAGE. 18000 Brown Drive, Chelsea, MI 48118. 1-32, Tricia Collingsworth; household goods, J-11, Jack McClellan; household goods, sealed bids, November 7, to sale time November 9, 2001 at 3 o'clock pm.

Personals 103

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Lost & Found 104

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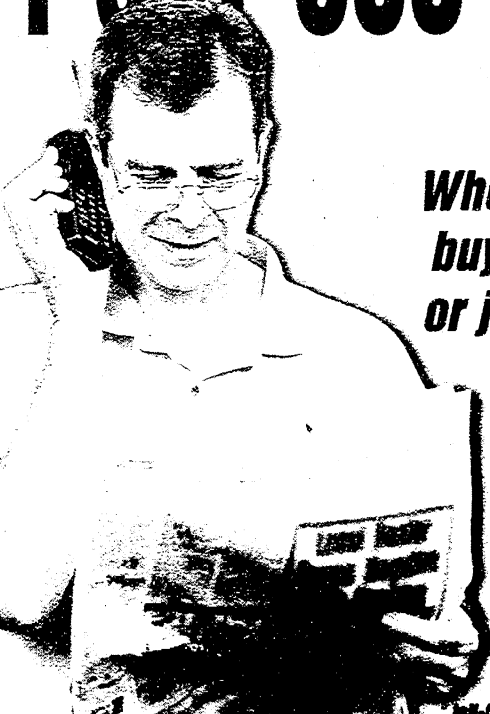
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HOLIDAY DEADLINES

The Heritage Newspapers Classified Department will be closed Thursday, November 22, as we observe the Thanksgiving Holiday.

DEADLINES

Saline Reporter, Milan News-Leader, Chelsea Standard, Dexter Leader and the Manchester Enterprise:
Classified Advertising Deadline: Friday, November 16 at 5 p.m.

Have A Safe and Happy Holiday!!

HERITAGE NEWSPAPERS CLASSIFIED DEPARTMENT

The Manchester Enterprise

The Saline Reporter **1-877-888-3202** The Dexter Leader
The Milan News-Leader The Chelsea Standard

Lots/Acreage 204

★ CHELSEA SCHOOLS
2.62 acres. Beautifully wooded, blacktop, definite walk-out. Parked. Three miles from I-94. \$64,900. (734) 475-3607.

Out of Town Property 207

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★ HELP WANTED?
Advertising in the Classifieds helps your business acquire quality, helpful personnel.
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MASTERCARD IS WELCOME! MASTERCARD IS WELCOME!

REAL ESTATE FOR RENT 300

Apartments/Flats 300

CHELSEA AREA- studio apartment, with stove, refrigerator and utilities. Country setting, bright and private. Awesome fireplace! \$650 per month plus \$500 security deposit. Pets negotiable. (734) 433-2334

DEXTER/PINCKNEY AREA Pinckney schools. Duplex for rent: two bedrooms, one bath, large kitchen, utility room. Immediate occupancy. \$700/month. (734) 878-5262 after 6pm or anytime week-ends.

MANCHESTER AREA One bedroom, \$475 per month. Call: (734) 428-7033, Leave Message

IT'S A FACT! Classified Ads Sell

Apartments/Flats 300

★ ELEGANT APARTMENT. Two bedrooms, two baths, private deck, garage, washer and dryer, in beautifully restored historic home, Tecumseh, \$1,000 per month plus utilities, 800-943-5600.

MANCHESTER
One bedroom efficiency in town includes utilities. Call: (734) 428-9202

MILAN
Culver Estates Apartments
Two bedrooms. Free heat & water. One month's free rent. Some restrictions apply. Limited time only. 734-439-0600

QUIET COUNTRY LIVING 15 min. from Ann Arbor. One & two bedroom apartments. Huge, walk-in closets. Carpets. \$299 moves you in. PARKSIDE LANE APTS. in Milan. 734-439-7374

★ NEW HOME OWNER? Sell your old home fast in the classified column.

Apartments/Flats 300

SALINE: DOWNTOWN. Clean upper, two bedroom, spacious with high ceilings. \$625 plus deposit & utilities. No smoking. No pets. Call Pam or Barbie, (734) 429-4277.

SOUTHEASTERN JACKSON COUNTY
Two bedroom apartments. \$570-\$590. Covered walkways and carport. No pets. Country setting. Storage units available for rent. 517-764-5335

THE PINES
Senior Apartments in Chelsea. One bedroom units available NOW. Some barrier-free units. (734) 433-9130
TTY (800) 649-3777
Equal Housing Opportunity

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Rooms for Rent 302

★ CHELSEA- LARGE ROOM, private entrance, private bath, working person, no smoking. (734) 475-3868

Vacation Rentals 305

MYRTLE BEACH vacation. we are making our beautiful oceanfront condo available for rental during Nov. & Dec., take advantage of low seasonal rates for a great family vacation or getaway. (313) 562-0201.

CHLSEA CONDO, spacious, two bedroom, one bath. Large master bedroom with walk-in closet, all appliances, garage, deck, central air. Handicap accessible. \$800. (734) 475-9544.

AVAILABLE mid November. Two bedroom with basement, washer/dryer. \$790 month plus one month security. Ten minutes south of Ann Arbor off US-23, 3873 Judd, York Township. (734) 658-4448.

Heritage Classified Department can help.
Call us today

Houses for Rent 301

DEXTER, 1,000 sq.ft. two bedroom, 1.5 attached car garage. All appliances including washer/dryer. Walk-out attached deck. Newly renovated. \$875 plus deposit and utilities. No pets. Call (734) 426-4605.

TWO BEDROOM duplex with garage in quiet section of Saline. immaculate. Stove, refrigerator & dishwasher included & hook-ups for washer & dryer. No smoking or pets. Security deposit & references required. (734) 429-5885.

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Heritage Classified Department can help.
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Wanted to Rent 310

TWO PLUS bedroom house or apartment in Saline schools. Professional family with references. Must be willing to allow Golden Retriever family member. Call Scot at 757-889-5283 or 757-496-4813.

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EDUCATION/CHILD CARE 500

Child Care 500

BETH'S DAY CARE still has openings for full or part time. All ages. Meals & snacks provided. Indoor & outdoor play. Crafts & Learning activities. Mon-Fri, 7:30-5:30. Call (734) 475-3134

Melanie's Playhouse Full and part time openings, ages one and up. New extended hours. Loving Mom would love to care for your children. Come join the family and fun. Please call Melanie (Bab) Woods at: (734) 428-0119

RED BARN DAYCARE is a licensed home child care. Full-time openings available. (734) 433-1150

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Looking for more Child Care ads? Hop onto greenleaper.com

Miscellaneous Instruction 501

MANCHESTER FITNESS FACILITY YOGA, Tuesdays, Nov. 13-Dec. 4, 6:30-7:15 pm. \$30. Child Care available Mon., Tues., Thurs., 8:45-10:30am. \$2 per child. For more information, 734-426-0184.

★ HELP WANTED?
Advertising in the Classifieds helps your business acquire quality, helpful personnel.
Call to place your ad TODAY!

EMPLOYMENT 600

General Help Wanted 600

ACCOUNTS RECEIVABLE
Growing, fast paced management company has a full time, entry level position with benefits available. Person must enjoy working with numbers, be detail oriented, computer literate and able to prioritize tasks to meet deadlines. Please fax resume to: 734-973-0001 attention: Office Manager or mail to Office Manager at 3131 Professional Drive, Ann Arbor, MI 48104.

★ ASSEMBLY Part time ATTENTION! MOMS, STUDENTS, RETIREES & OTHERS! Do you need money for the special things?? Looking for flexible people to work at our manufacturing company in Dexter Research Park. Light assembly, packaging, folding and gluing. Day shift only. Give us a call, (734) 426-0290.

AUTOLIGN MANUFACTURING GROUP
The largest aftermarket automotive collision parts manufacturer in North America has day shift, general labor positions available. Applicants must be 18 and possess a high school diploma or equivalent. We offer a competitive starting wage, Blue Cross/Blue Shield medical insurance, 401K matching, attendance incentive and more. Candidates are required to pass a pre-employment drug screen. Apply Monday-Friday, 9am-5pm, Autolign Manufacturing Group, Inc., 620 S. Platt, Milan, MI 48160

PROGRAM DIRECTOR NEEDED
for Dexter Senior Center. 20 hours, weekly. \$10 hour. If interested please call 734-426-7737.

General Help Wanted 600

BOOKSELLER WANTED Part time weekdays. We need an energetic, book and people loving person to join our staff.
Apply now: Chelsea Little Professor Book Center 1250 S. Main. (734) 433-2665

EARLY ELEMENTARY Senior or Graduate, major in reading for young children. Do you have a great imagination & enjoy 4-5 yr. olds? Health benefits, vacation, excellent working atmosphere. \$10-12.50/hr. Full time or six hrs. per day. 734-998-0180.

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ACE Hardware
CASHIERS
Full time/ part time. Excellent work conditions. Outstanding benefit package. Call Dan: (734) 665-7555 or fax resume: (734) 665-7566.

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NOW ACCEPTING APPLICATIONS
For full and part time Manager and Assistant Manager positions. No experience necessary. Apply in person to:
2276 West Stadium, Ann Arbor or call 888-668-6253 ext. 423 for an interview

MANAGER TRAINEE'S NEEDED
No experience necessary. Will train. Great pay & benefits. Fun working atmosphere.

Apply in Person at
OLLIE'S PIZZA
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Call Heritage Classifieds 24 Hours A Day - 7 Days A Week
Commercial advertisers must call during regular business hours: Monday through Friday 8:30 a.m. - 5 p.m.
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MONROE 734-243-3545
GROSSE ILE 734-676-9251

DEARBORN 313-943-4288
BELLEVILLE 734-957-1677
DOWNTOWN 734-246-0880

CHELSEA, DEXTER, SALINE, MILAN AND MANCHESTER
1-877-888-3202

Condos/Townhouses 300A

ANN ARBOR CONDO- three bedroom, 2.5 baths, garage, basement, no pets or smoking. \$1,520/mo., one year lease. (517) 423-8097.

CHLSEA CONDO, spacious, two bedroom, one bath. Large master bedroom with walk-in closet, all appliances, garage, deck, central air. Handicap accessible. \$800. (734) 475-9544.

AVAILABLE mid November. Two bedroom with basement, washer/dryer. \$790 month plus one month security. Ten minutes south of Ann Arbor off US-23, 3873 Judd, York Township. (734) 658-4448.

Heritage Classified Department can help.
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Rooms for Rent 302

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Call us today

Need help with fix-up or home improvement projects? Call a local company from our

Business and Service Directory

Place Your Ad Today!
The Dexter Leader/The Chelsea Standard - Deadline Monday, 4 p.m.
The Saline Reporter/The Milan News-Leader - Deadline Monday, 5 p.m.
The Manchester Enterprise - Deadline Monday, 5 p.m.
1-877-888-3202

Brick, Block/Cement 012

CONCRETE WORK Basement and Garage Floors Driveways, Sidewalks, Pole Barns, Footings, Block
Quality work - Insured No Job too Big or Small
(734) 429-3000

Ceramic Tile 019

KURUTZ TILE & MARBLE
Complete Bath & Kitchen Remodeling Wheelchair Accessible Custom Walk-in Showers GLASS BLOCK Ceramic Tile Installation & Repair. In-Home Shopping & Design Quality Craftsmanship & Reputation. Call CHARLES C. KURUTZ, Owner & Installer since 1979. Free Estimates & Full Guarantee.
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25 Years Experience Free Estimates Call
CLEAN AS A WHISTLE (734) 439-3250

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LIMESTONE GRAVEL/DIRT All size loads available. We also spread Quantity Discounts Super topsoils. Excavating Trucking-Concrete SALINE STONE AND DIRT (734) 429-3000

JEDELE FARMS TRUCKING 734-429-2417 Gary or Jason Jedele Stone, gravel, topsoil, mulch, limestone, bark, field stone, grading, leveling & lawn preparation. Delivery & Removal Firewood for Sale. Guaranteed Quantities IMMEDIATE DELIVERY. CLASSIFIEDS GET RESULTS! Call Heritage Newspapers today.

Electrical Contractors 033

MANCHESTER ELECTRIC, INC.
Contracting and In-Home Service
(734) 428-8243

Excavation 036

RDH OUTDOOR SERVICES Top Quality Excavating TOLL FREE 1-877-933-4464
• Building site Prep
• Construction Driveways
• Licensed Septic system contractor
• Land clearing
• Drainage Systems - New or repairs
• Pond digging or cleaning
• Driveways installed, repaired & maintained

Handyman 050

HANDYMAN Chelsea/Dexter Area Reasonable Rates References
(734) 657-3265

Handyman 050

HOME REPAIR SERVICE
Attention to detail in your home. Painting, Drywall, Plaster, Repair, Remodeling, Plumbing and Electrical Repairs. General home maintenance. Family business. (734) 429-3143

LIGHT HOME REPAIR
Plumbing Sinks, Faucets, Etc. Drywall Interior Painting Furniture Repair Light Hauling Call 734-428-7943 Larry Gonyer

Home Improvement 052

GENERAL CONSTRUCTION • Carpentry, • Rough & Finish • Roofing • Decks • Concrete Licensed builder since 1971. Free estimates. Call Ron, (734) 475-1080.
Call Heritage Classified Department for details

Home Improvement 052

SUNRISE CONSTRUCTION CO.
Additions, Kitchens, Baths, Screen Porches, Decks, Basement and Rec Rooms, Older Homes A Specialty. Over 30 Years Experience. Licensed Builder Call John (517) 456-6722

B & B -REMODELING, INC
Quality workmanship for any of your remodeling needs. Also new construction Licensed Insured 734-475-9370

CLASSIFIEDS GET RESULTS! Call HERITAGE Newspapers today. CLASSIFIEDS SELL

Painting/Decorating 064

CHELSEA PAINT & DECORATING
Professional quality painting of both the interior & exterior of your home or office. Includes repairs or changes needed to make it right. DOUG BROWN 734-433-5428

PAINT CRAFTERS JEFF STONE 734-429-3880 Powerwashing Custom Painting Deck Refinishing Drywall Repair Carpenter Repairs email: paintcrafters@hotmail.com

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Painting/Decorating 064

HOME PAINTING SERVICE Attention to detail in your home. Painting, drywall, plaster repair, remodeling, plumbing & electrical repairs. General home maintenance. Family business. (734) 429-3143.

Plastering/Drywalling 066

MILAN DRYWALL INC.
• Top quality
• Affordable rates
• Insured
• Professional
(734) 439-8030
Buy it! Sell it! Find it!

Roofing 073

C. SCHMITT ROOFING All types • Residential • Insurance Repairs • New Construction Licensed Insured Call (734) 428-0422

Snow Removal 081A

KEVIN'S LANDSCAPING Snow removal & salting services, residential/commercial, 24 hour service. Free estimates. (734) 429-9889.

SNOW REMOVAL Commercial Residential/24 hour service. Reasonable rates. Mobile: (734) 260-2899 or (734) 429-3000.

Tree Service 089

A-1 TREE SERVICE Tree Transplanting & Sales Tree, Shrub, & Stump Removal and Trimming Insured (734) 426-8809

TV/VCR/Stereo/Radio Repair 091

TVs & SATELLITE Installation & Repairs. Insurance Claim Assistance. Since 1951. Don's, (734) 528-4434

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Windows/Glazing 098A

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FIND IT!
BUY IT!
SELL IT!
CLASSIFIED!

King Crossword

ACROSS

1 Submarine sandwich
5 French nobleman
8 Bridge user's fee
12 Pay off in installments
14 Theater award
15 Oz character
16 High time?
17 Coloration
18 Fare, sometimes
20 Dull
23 Short skirt
24 On in years
25 Mourns
28 Actor Mineo
29 Male and female
30 Scooted
32 Breaks a promise
34 Comic strip possum
35 "When I was - ..."
36 Sequence
37 India city in 1984 news
40 Fuss
41 "The Weakest -"
42 1925 Eisenstein classic
47 Height (Pref.)
48 Cooking ingredient
49 Benefit

DOWN

1 Emoter
2 Ostrich's kin
3 Jockey Turcotte
4 Corsage favorite
5 Riverside structure
6 Weapon
7 Franc fractions
8 Vietnam gulf
9 Reed instrument
10 One of Dorothy's
chums
11 Optical aid
13 Sound of dull impact
19 Change for a five
20 Anatomical duct
21 Cultural medium
22 Soccer legend
23 Spent one's limit
25 Writer's need
26 Walked (on)
27 Wise one
29 Actress Ward

31 Neither mate
33 Serviette
34 Not late
36 Praiseful poetry
37 Spill the beans
38 Hawaiian city
39 Aware of
40 King of Norse myth
43 Bullring bravo
44 Aperitif wine
45 Lemieux milieu
46 Born

Answers To This Week's King Crossword

BUSINESS SERVICE CONSUMER GUIDELINES
Please follow these guidelines when contracting with advertisers in this Directory:
Advertisers under certain headings may be required by law to be licensed. Check with the proper state agency to verify if license is needed.
Check the references of the business and/or refer to the Better Business Bureau.
Get all estimates and work orders in writing. Get the full name, address and phone number of the party you are doing business with.
Pay by check or money order and get a receipt for ALL services and deposits. Keep ALL sales receipts.
Inspect all work thoroughly before final payment is made.
If You Are Not Satisfied With Work Performed, Please Write: HERITAGE NEWSPAPERS BUSINESS & SERVICE DIRECTORY One Heritage Place, Suite 100 Southgate, Michigan 48195

General
Help Wanted 600

DIRECTOR
For Saline Senior Citizen Center, energetic, dynamic individual with good interpersonal skills to direct growing center. Experience in programing activities, working with seniors, or non-profits desirable. Bachelors degree in related area preferred. \$26,000-\$29,000 plus benefits. Resume must be received by Nov. 16, at Saline Senior Citizen Center, P.O. Box 225, Saline, MI 48176.

EARN EXTRA
MONEY

while learning to make Holiday decorations. Flexible hours and days. Call Joe at Platt Road Greenhouse, (734) 439-3314.

ELEMENTARY
LUNCHROOM
SUPERVISOR

Chelsea School District
1.5 hrs per day
Monday-Friday
North Elementary
Send letter of interest and resume to:
Iva K. Corbett
Asst. Superintendent
500 Washington St.
Chelsea, MI 48118
Fax: (734) 433-2218
Email: icorbett@gmail.com
chelsea.k12.mi.us

FITNESS
TECHNICIAN

Fun & Rewarding! Curves For Women in Dexter is accepting applications for part time positions. If you are energetic, love to work with people, and interested in health and fitness, call (734) 476-6223.

FOOD SERVICE
PART TIME

Great opportunity to become part of an excellent Ford Service Program. Must be high school graduate, prior food service experience preferred. The Hospital offers competitive salary and excellent benefits. Applications accepted Mon.-Fri., 8:30am-4pm: Chelsea Community Hospital
775 S. Main Street
Chelsea, MI 48118
734-475-3998
Fax: 734-475-4041
www.ch.org

FRAMING
CARPENTERS

With experience, needed in Ann Arbor/ Saline areas. Anybody fearful of heights need not apply! Please call Unlimited Carpentry at (517) 688-4705.

FUN & REWARDING
Curves for Women in Saline is accepting applications for part-time positions. If you are energetic, love to work with people, and are interested in health and fitness, please call:

(734) 429-2000

GUN DRILL SHOP

Needs machine operators, experienced or will train. Competitive wages and full benefits. If interested, please call Nicole, (313) 295-3357 between 9am-11am, Mon-Fri.

NAIL TECH

For Bellanina Day Spa, natural spa manicurists and pedicurists. Relaxing, healthy environment. Good pay and benefits.
www.bellanina.com
(734) 747-8517

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Outside Sales Associate

To work in the exciting Cellular Phone Business. Must be independent, self-motivated, & work well with people. Training will be provided. Commission paid position. Send resume to: Resume Review, 317 South Division Street # 428, Ann Arbor, MI 48104. EOE

PIZZA MAKERS
& DRIVERS
NEEDED

Full or Part Time
Day or Evening Shift

Apply in Person at

OLLIE'S PIZZA

503 Colliseum Dr., Chelsea or call
734.433.6543

VOLUNTEER

Habitat For Humanity Of Huron Valley needs volunteers for weekday shifts to help with administrative support, assisting in reception duties and should be proficient in Microsoft Works. If you are interested, please call (734) 677-1558. (10-18) Hospice Volunteer Training - What is Hospice and How Does It Work? Patient care, overnight caregivers for "11th hour", office volunteers, errand runners and people interested in fund raising and more are needed. Join us for the next exciting adventure in volunteer training for hospice volunteers. Class begins September 20th, 2001. Call Sherry Wagenknecht at (734) 971-0444 to register and for more information. This can be one of the most rewarding things you will ever do and there is still time to sign up. Call us now!!! (9-20)

To list your organization, call (734) 246-0880

General
Help Wanted 600

LIFEGUARD-\$12/HR
Chelsea School District
180 day School Year
1:30am-3:00pm
•Red Cross lifeguard certificate required
•Participation with students a must
•Additional evenings/ Saturday employment available
Send letter of interest and resume to:
Iva K. Corbett
Asst. Superintendent
500 Washington St.
Chelsea, MI 48118
Fax: (734) 433-2218
Email: icorbett@gmail.com
chelsea.k12.mi.us

PARTS COUNTER
PERSON

Part-time. Saturdays plus flexible weekday hours. \$8.50 to start. Call for more information.
Larry's Power Shop
(734) 994-6555

SCHOOL BUS
DRIVERS

Terrific Part-time Job. Paid training. \$13.48 per hour. Stop in or call Diane Turner, Transportation Coordinator, (734) 428-7130 for more information. Apply to Manchester Community Schools, 710 East Main St., Manchester, MI 48158

SECURITY JOB
AVAILABLE!

Nation Wide Security is accepting applications for a midnight position located in Milan, MI. \$7.25. health, Dental, Vision, 401K, Paid Uniforms, Bonuses. Apply Mon.-Fri. from 8am to 4pm at the following locations:

TAYLOR
Cedar Plaza
21649 Goodard Rd.
Suite C-130
SOUTHFIELD
23800 W 10 Mile, Ste 102
Call Toll Free
1-877-WORK-NWS

SECURITY

Pinkerton/Burns Security is seeking individuals with professional attitudes that will assist us in working with our high profile clients in the Milan and Saline areas. Security experience or prior military is a plus. We offer great medical benefits, free uniforms, overtime training and more. Midnight and swing shifts available, excellent starting pay with wage progression. To set up an interview, please call Rhonda between 7am-3pm at 734-475-9433. EOE/M/F/D/V

STOCKBRIDGE

Cumulative Schools is looking for the following coaching positions for the 2001-2002 season:
•Girls Soccer Coach
•7th Grade Boys Basketball Coach
•JV Boys Basketball Coach
Interested candidates should send their letter of interest & resume to: Brian Thompson, Athletic Director, Stockbridge High School, 416 N. Clinton Street, Stockbridge, MI 49285. Deadline is November 16.

SUBSTITUTE BUS DRIVERS

Need Good driving record required. We will train. 21 or older preferred. \$13.49 per hour. Contact Diane Turner, Transportation Coordinator, Manchester Community Schools, 720 East Main, Manchester, MI 48158 (734) 428-7130

We have ads from places in upper Michigan, Florida, Myrtle Beach, California. To rent, lease or buy. Give us a call and be on your way. Call Heritage Classifieds today.

General
Help Wanted 600

YOUNG TOT/ INFANT PROVIDER
Enjoy your work and watch the day fly by. Excellent ratios, program, staff and benefits- what more do you want? Dependability an absolute must.
(734) 998-0180

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Office/Clerical
Help Wanted 601DIRECT IMPRINTING
ASSISTANT

Need a detailed-oriented multi-tasking professional in such areas as: Windows, Excel and Word. Full time, benefits. Apply at: Ann Arbor Printing and Binding, 771 Airport Boulevard, 734-994-0900.

OFFICE WORKER

Full time. Computer experience helpful. Must be self-motivated, detail and people oriented. Benefits. Send resume to Northwest Propane, 3109 PELEMERIE, CHELSEA MI 48118. (734) 475-8866.

RECREATION DIRECTOR

Position is responsible for all aspects of departmental operations, such as program development, marketing, supervision of staff and volunteers, and budgeting. Chelsea Recreation focuses on youth and adult sports programming and serves approximately 3,000 participants per year. This position is being offered on a six-month interim basis. Salary is \$25,000/month. Please send resume to: Chelsea Recreation Council, P.O. Box 307, Chelsea, MI 48118 or call (734) 475-1112.

Medical/Dental
Help Wanted 602DENTAL
ASSISTANT

Experienced. Monday, 3-8pm. Very pleasant office. Please call (734) 747-6400 to schedule an interview.

HOME
ON-SITE AIDE

Health class begins November 19 to train dedicated and caring individuals for part-time positions, all shifts available. Apply immediately for interview. Start at \$8.98 per hour with increase up to \$10.13 after 90 days. CERTIFICATION AS A NURSE AIDE- NOT NECESSARY. Apply at: Chelsea Retirement Community, 805 W. Middle, Chelsea or call 1-877-CALL-CRC. An Equal Opportunity Employer, M/F/H.

MEDICAL
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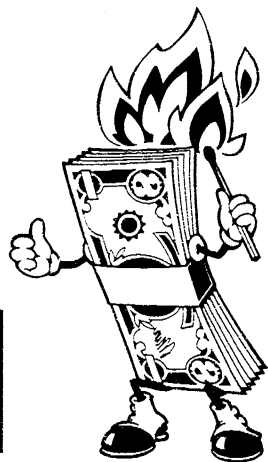
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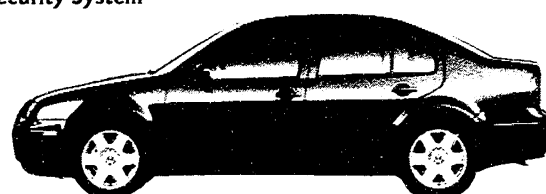
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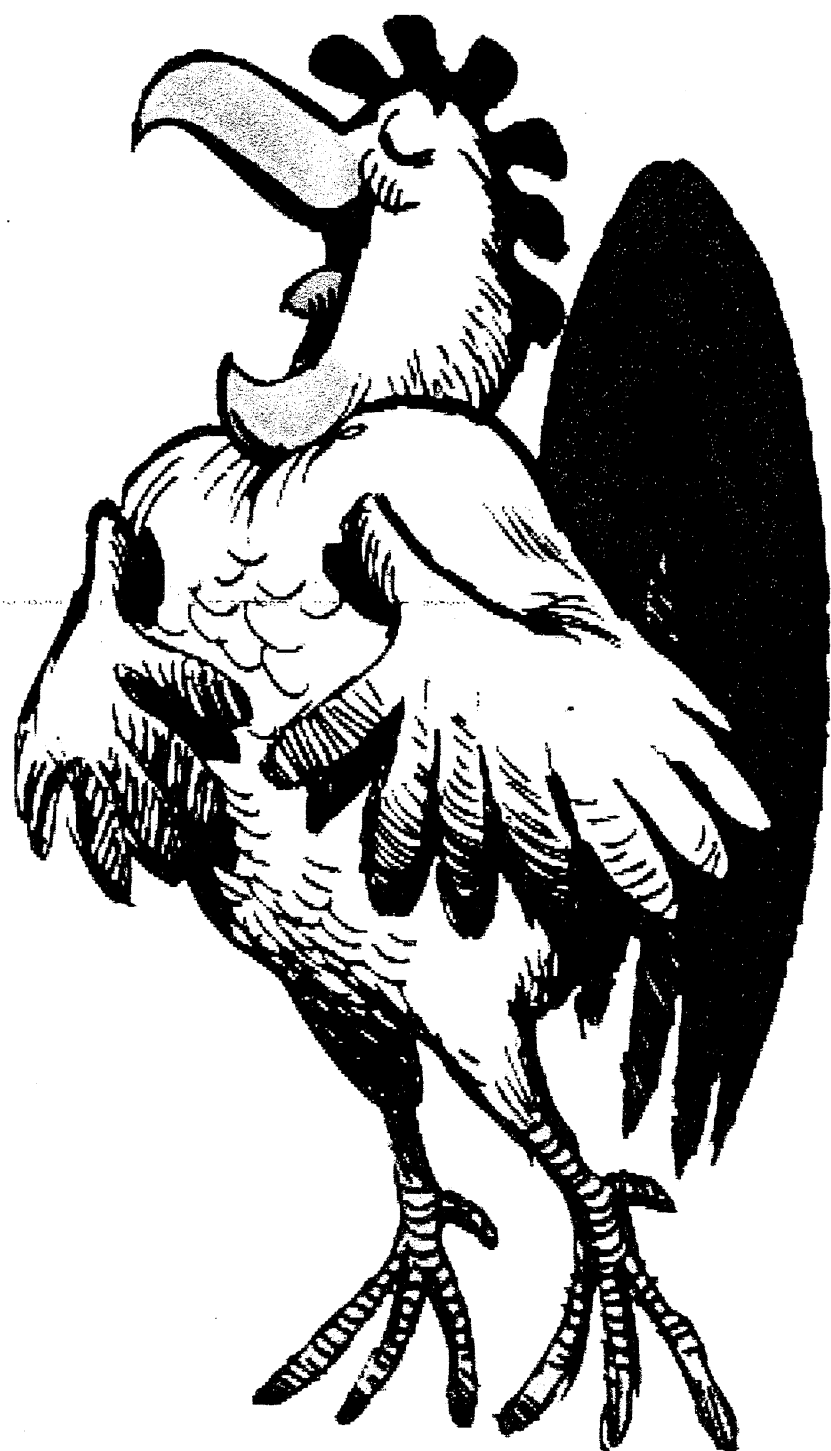
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HERITAGE CLASSIFIEDS!

Newspaper chain goes on the market this week

■ *Newspaper chain has 21 publications, covers 65 communities.*

By Karl Ziomek
Heritage Newspapers

Heritage Media, one of the largest community newspaper chains in the state, is for sale. Fredrick G. Manuel, president of Heritage Media, told employee groups Friday afternoon that the newspaper chain's parent company, Prechter Holdings, has hired investment banker Dirks, Van Essen & Murray of Sante Fe, N.M., to put the publications on the market.

David Treadwell, president of Prechter Holdings, gave the same message to a group of company managers during an off-site meeting Thursday.

Heritage Media is based in Southgate and also has offices in Chelsea, Dexter, Saline, Milan, Manchester, Belleville, Dearborn, Grosse Ile, Monroe and Flint. It also owns a high-tech newspaper production and computer services arm in Southgate and circulates five monthly publications.

Earlier this year, Heritage Media started Greenleaper, a

regional classified print and electronic publication.

In all, the newspaper chain comprises 21 publications covering 65 communities with a total circulation of 305,181.

The chain has about 325 employees and is involved in many civic and charitable endeavors in the communities it serves. Most of the group's employees live in those communities as well.

Heritage newspapers are published almost every day of the week, with Heritage Sunday (90,400 circulation) and Suburban Flint (62,673) coming out Sundays; The News-Herald Newspapers (80,000) coming out Wednesdays; The Dearborn Press & Guide (40,025), Monroe Guardian (8,100), Belleville View (2,200), Chelsea Standard (4,700), Dexter Leader (3,125), Saline Reporter (5,225), Milan NewsLeader (3,000) and Manchester Enterprise (2,133) published Thursdays; and the Grosse Ile Camera (3,600) coming out Fridays.

The evolution of the chain as it is now known began in 1985, when the late Heinz Prechter bought what is now the core of the company from SEM (South Eastern Michigan) Newspapers, which was headed by the late John McGoff.

Prechter battled depression for the last 25 years before taking his own life this summer.

One of the most famous businessmen in Downriver history,

he was widely known in automotive circles as the founder of ASC Inc. and the "Duke of Downriver," a title penned by Crain's Detroit Business.

"Heinz Prechter was a tremendous entrepreneur," Treadwell said Friday. "He was involved in numerous enterprises. Today, we are returning our focus to the core business, his founding company, ASC, Inc."

Knowing that SEM was selling its publications in the mid-1980s, the then publishers of the Press & Guide (the late Shirley Henry), The Mellus Newspapers (Ernest Nagy) and the Wyandotte News-Herald (John Tarrant) approached Prechter about purchasing the chain.

Although Prechter had little interest in newspapers as a business endeavor, he was the Downriver area's biggest booster and had a deep sense of community. Henry, Nagy and Tarrant convinced Prechter that buying the newspapers would keep them locally held and would

benefit the residents they served.

Under Prechter, the chain changed at first slowly and then in leaps and bounds.

In the first shakeup under the new Heritage Newspapers' name, the Wyandotte News-Herald and The Mellus Newspapers in Lincoln Park were merged to cover the entire Downriver area (under the News-Herald name) and the Guardian was moved from its home in Flat Rock to Monroe.

Later, Heritage bought out The Times Publications and folded them into the new News-Herald as part of a string of Saturday newspapers dotting the Downriver and Dearborn landscapes.

Those weekend publications eventually became Heritage Sunday.

Manuel, a Flat Rock native and the former owner of the Times, rose through the ranks of Heritage Newspapers under Prechter, first as a general man-

ager and then publisher and, finally, president, and became a key player in the chain's development over the past 15 years.

He orchestrated the development of Heritage Sunday and was instrumental in guiding the chain's expansion into other markets — suburban Ann Arbor, Belleville and Flint.

Heritage Newspapers' Western Region publications were added in the last few years. The Reporter Papers were purchased from Paul and Jackie Tull in the spring 1995. The Chelsea Standard and The Dexter Leader newspapers were purchased from Helen and Walter Leonard in October 1995.

and The Manchester Enterprise was purchased from Teresa Benedict in May 1999.

Manuel is also a leader in the Spring Newspaper Network, a coalition of suburban Detroit community newspapers that sells national advertising as a group.

Despite recent downturns in the economy, the chain should be very attractive, both strategically and financially, according to Heritage officials.

The News-Herald and Heritage Sunday dominate the Downriver market, while the Press & Guide is the most dominant newspaper in Dearborn, one of suburban Detroit's biggest communities.

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Whether it's the work of elaborate theft rings or random individual crime, auto theft is big business. On average, a vehicle is stolen every 25 seconds in the United States, at a cost of about \$8 billion a year.

Insurance for theft is included in the comprehensive part of your auto insurance policy that also covers fire, vandalism and weather-related damage.

The number of insured cars stolen and their cost directly affect insurance premiums. State Farm Insurance Companies, the largest auto insurer in the country, lists precautions you can take to reduce your chances of having your vehicle stolen.

Always remove keys from a parked vehicle. Park with front wheels turned sharply to the right or left and apply the emergency brake. This will make it difficult for a thief to tow your car.

Consider installing an antitheft device or buying a car with an immobilizer system that prevents a thief from driving off with the car.

Park in a locked garage, patrolled or well-lit area whenever possible. Unfortunately, carjacking has become a more common method of vehicle theft. Carjacking is the attempted or completed robbery of a vehicle by a stranger that includes the use of a threat or force. You can protect yourself from this crime. Don't roll down your car window to a suspicious person. Keep your car doors locked and windows rolled up.

If a suspicious person is near your parked car, don't approach it. Keep walking and contact area security or police.

Insurance companies work together with the National Insurance Crime Bureau (NICB) to crack down on criminal operations. If you suspect vehicle theft activity, notify your local police, or call the NICB anonymously at 1-800-TEL NICB.

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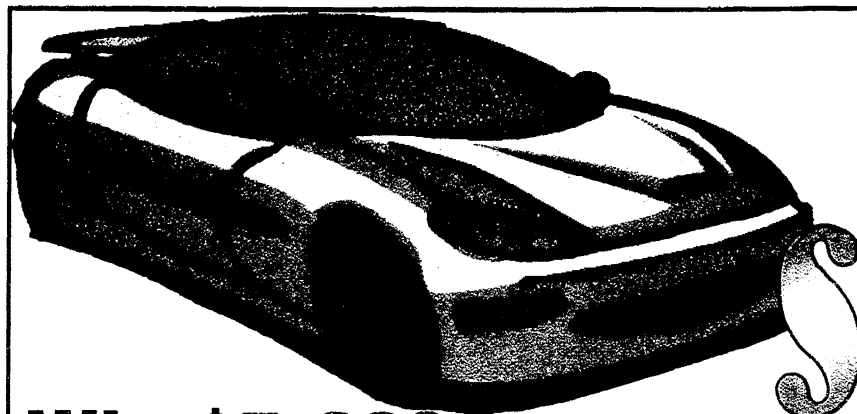
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Your entry also provides you an opportunity to win a Grand Prize of \$5,000 credit toward the purchase or lease of a new vehicle from one of the participating dealers. This credit may not be used toward previously purchased or leased vehicle.

No purchase necessary to enter this contest. Employees and relatives of Heritage Newspapers of Heritage Media and participating dealers are not eligible. All prizes must be claimed by December

15, 2001. All taxes, licensing, insurance and vehicle registration fees or other fees are the responsibility of the winner. Must be licensed driver, 18 years or older to enter and win. Winner must be able to provide proof of ability to finance the balance of the purchase price of the vehicle.

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Preventive maintenance

Staying in tune can save dollars down the road

Changing weather conditions remind us it's time to think of preventive maintenance for our vehicles.

Simply by replacing spark plugs, spark plug wires and oxygen sensors, you can save significant money on fuel, while helping to keep pollutants out of the atmosphere.

Did you know that each year you could save \$87 in gasoline costs if you drive 12,000 miles per year?

By replacing worn-out oxygen sensors, gas mileage can be improved by 10 to 15 percent.

An oxygen sensor is a small device that senses the amount of oxygen in exhaust gases and sends a signal to the engine's computer, which adjusts the

air/fuel mixture to the optimum level.

"It's important to monitor the amount of oxygen in the exhaust so the right air/fuel mixture can be maintained," said Chuck Ruth, director of product management for the Robert Bosch Corp. "If the sensor finds too much oxygen in the exhaust gases, that indicates the engine is running lean. That can cause performance problems, including misfire. Too little oxygen indicates a rich mixture, which wastes fuel and results in excess emissions. And a worn-out oxygen sensor will shorten the life of your catalytic converter."

Oxygen sensors last from 30,000 to 100,000 miles, depending on the vehicle. They wear out because of exposure to carbon,

soot, harmful gases, antifreeze, chemicals and thermal and physical shock, all of which occur during normal driving conditions.

A worn-out oxygen sensor is the No. 1 cause of excessive harmful exhaust emissions.

Almost all gasoline-powered vehicles newer than 1986 have at least one oxygen sensor, and 1996 and newer vehicles have two or more oxygen sensors.

Bosch invented the automotive oxygen sensor and has manufactured more than 175 million sensors since 1976. Today, Bosch oxygen sensors are original equipment on more vehicles worldwide than any other brand, including the major domestic manufacturers: Ford Motor Co., General Motors Corp. and DaimlerChrysler AG.

For retailers or service outlets handling Bosch oxygen sensors, log on to www.boschusa.com or call 1-888-Osensor.

While you're under the hood, you might consider making some additional performance and economy improvements. A simple change that can provide enhanced performance is changing the spark plugs.

One way you can tell the plugs need to be replaced is if they look blackened. Most importantly, a rough running engine, sputtering idle, lack of power, reduced fuel economy and overall performance loss are also signs of worn spark plugs.

When you change your spark plugs, you should also consider changing your spark plug wires.

As spark plug wires wear out, you can have problems with hard starting, engine misfire, radio interfer-

ence, higher emissions and reduced fuel economy.

Courtesy of Car Care Council



Don't let this happen to your car!



WIN \$5,000

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Each week, readers will have an opportunity to enter the sweepstakes with this entry form coupon, then deposited at dealerships. Forms also available at The Reporter Papers and participating dealers. Weekly, Heritage Newspapers will award prizes to reader to be used at each of the participating dealerships (eg. oil changes, tire rotations, front-end alignment, etc.) A \$30 value.

Visit any of these participating auto dealers and deposit this coupon. Each week a participating dealer will draw a winner. One winner will be drawn at each participating auto dealer for a free oil change, tire rotation or front-end alignment.

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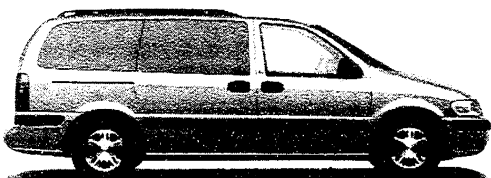
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	60/Mos	0.0%	60/Mos	2.9%
2002	36/Mos	0.0%	36/Mos	0.0%
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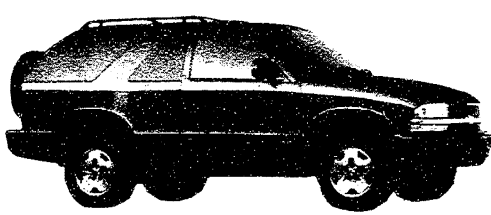
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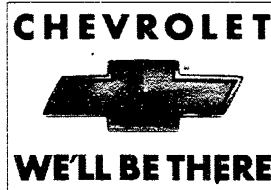


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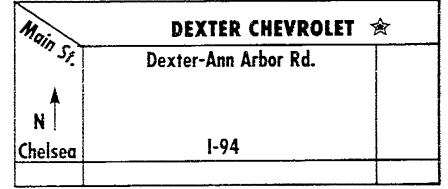
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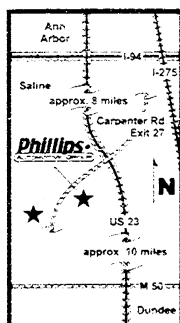
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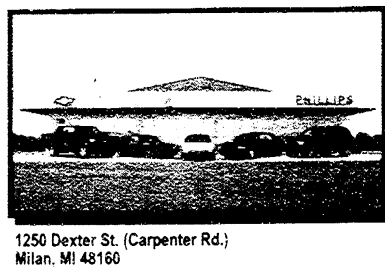
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Savory Spinach Dip

By Donna Cash

- 1 cup Miracle Whip or equivalent Salad Dressing
- 1 package frozen chopped spinach, cooked and drained
- 1 cup shredded sharp Cheddar or Swiss cheese
- 1/2 cup grated fresh Parmesan cheese
- 1 teaspoon minced garlic

Preheat oven to 350 degrees. Mix together all ingredients. Spoon into a 9-inch baking dish. Bake for 20-25 minutes until lightly browned. Serve warm with tortilla chips, or crackers.

Hors d'oeuvres



Crab Cheese Fondue

By Lisa Zofchak

- 2 jars (5-ounces each) sharp processed cheese
 - 2 packages (8-ounces each) cream cheese, softened
 - 2/3 cup milk
 - 1 teaspoon Worcestershire sauce
 - 2 cans (6-1/2 or 7-1/2 ounces each) crab meat, drained and flaked
- In medium saucepan, combine cheese spread, cream cheese, milk and Worcestershire sauce. Heat over low heat, stirring until smooth and blended. Add crab and heat through. Serve warm in chafing dish, accompanied with French bread cubes for dipping.
- Makes about 4 cups

Sombrero Dip

By Barbara Krichbaum

- 1 pound ground beef
 - 1/2 cup chopped onion
 - 1/2 cup hot or regular catsup
 - 3 teaspoons chili powder
 - 1 teaspoon salt
 - 2 - 8-ounce cans Campbell's kidney beans
 - 1 cup shredded cheddar cheese
 - 1/2 cup green onion
- Brown meat and onion together. Stir in next 3 items. Mix in beans.
- Heat through and put in chafing dish, hot. Put olives on top in center and shredded cheese around the dish. Serve with Fritos or crackers.

Easy Holiday Crab Dip

By Bonnie Irvin

- 2 - 8-ounce packages cream cheese
 - 2 Tablespoons horseradish
 - 6 artificial crab sticks, chopped fine
 - Chopped green onion to taste
- Soften cream cheese, mix in other ingredients. Chill for one hour. Serve with crackers.

Hot Crab or Clam Dip

By Annie Young

- 8-ounces cream cheese
 - 1 small can of crabmeat or clams
 - 1 Tablespoon minced onions
 - 1 teaspoon creamed horseradish
 - 3 Tablespoons mayonnaise
 - 1 to 3 ounces slivered almonds
- Blend all of the above ingredients. Put in small bake-proof dish. Sprinkle with slivered almonds. Bake at 350 degrees for 20 minutes. Serve hot with crackers.

Shrimp Dip

By Annie Young

1. Mix together:
 - 1 cup mayonnaise
 - 1 teaspoon lemon juice
 - 2 Tablespoons parsley leaves
 - 1/2 teaspoon dry mustard
 - 1/4 cup finely chopped onion
 - 6 to 8 ounces cut up shrimp (or tiny canned shrimp)
2. Chill. Serve with crackers.

Veggie Tray

By Laura Strzelecki

- 1 bottle of Ranch dressing
 - 1 cup mayonnaise
 - Carrots cut, cleaned and skinned
 - Broccoli, cut and cleaned
 - Celery, cut and cleaned
 - Cucumbers, sliced
 - Cauliflower, cut and cleaned
 - Radishes, cleaned and cut
 - A dash of garlic salt and parsley
- Mix Ranch dressing and mayonnaise with garlic salt and parsley, about 2 teaspoons of each. Put in bowl in middle of serving tray. Place veggies around the bowl. If you feel you need a little more, put cream cheese in the celery or peanut butter, (I like crunchy).
- Something to munch on while you're cooking.

Dilly Dip for Raw Vegetables

By Sherry Finkbeiner

- 1 cup mayonnaise
- 1 cup sour cream
- 1 Tablespoon dill weed
- 1 Tablespoon parsley

- 1 cup minced onion
 - 1 teaspoon Lawreys season salt
- Mix together.

Boursin Cheese

By Sandra L. Rich

- 1 clove garlic, minced
 - 1/2 cup unsalted butter
 - 1/4 teaspoon salt
 - 1/4 teaspoon lemon pepper
 - 1/4 teaspoon thyme
 - 1/4 teaspoon marjoram
 - 1/4 teaspoon dill weed
 - 1/4 teaspoon basil
 - 1 - 8-ounce cream cheese
- Using blender, cut butter and cream cheese into pieces. Sprinkle with herbs and seasonings, blend until smooth.
- Fantastic! Delicious with Wheatables Multi Grain crackers or Wheat Thins
- This is the best cheese dip I've ever tasted. Everyone loves it!

Olde Yule Cheese Dip

By Kelley Kelch

- 8-ounces cream cheese, softened
 - 1 jar "Old English" spread
 - 1 jar "Rocca Blue"
 - 1 teaspoon Worcestershire
 - 1/2 teaspoon garlic powder, or to taste
- Mix well and place in decorative bowl. Top with 1/4 to 1/2 cup chopped pecans. Store in refrigerator.

Mushroom Crescent Snacks

By Anne Young

- Pastry:**
- 9-ounces cream cheese
 - 1/2 cup butter
 - 1-1/2 cups flour
- Filling:**
- 2 Tablespoons butter
 - 1 medium chopped onion
 - 1/2 pound chopped mushrooms (fresh)
 - 3-ounces cream cheese
 - 1/2 teaspoon salt
 - 1/4 teaspoon dry thyme
 - 1/8 teaspoon pepper
- Glaze:**
- 1 egg beaten with 1 teaspoon water
- Pastry:**
1. Soften cheese and butter and mix until smooth. Wrap and chill at least 30 minutes.
 2. Filling: Melt butter in skillet. Add onion and sauté until lightly browned. Add mushrooms and cook over medium 3-4 minutes. Lower heat and add in cheese and spices. Cool.
 3. Crescents: Roll out 1/2 of dough on floured surface to 1/8-inch thickness. Cut with 2-1/2-inch round cookie cutter. Place 1/2 teaspoon of filling on each circle. Fold in 1/2 and press edges down with fork tines. Make a slit in top. Repeat with other 1/2 of dough. Brush crescents with glaze. Bake on ungreased cookie sheet for 15 minutes at 450 degrees (or may be frozen and baked 20 minutes at 300 degrees). Makes 50-60 crescents.

BBQ Beef-Stuffed Rolls

By Linda Meloche

- 1 cup water (105 to 115 degrees)
 - 1 package yeast
 - 2 tablespoons sugar
 - 2 tablespoons butter, softened
 - 1 teaspoon salt
 - 3 to 3-1/2 cups flour
 - 3-1/2 cups chopped, cooked roast beef
 - 1/2 cup barbecue sauce
 - 1/4 cup catsup
 - 1/2 teaspoon liquid smoke
 - 1 egg
 - 1 teaspoon water
 - sesame seeds
- Pour 1/4 cup warm water in a large bowl. Sprinkle in yeast and stir to dissolve. Add remaining water, sugar, butter, salt and 1-1/2 cups flour. Blend. Stir in enough remaining flour to make soft dough. Knead, then place in greased bowl. Cover and let rise until doubled - about 45 minutes.
- In medium bowl, combine roast beef, BBQ sauce, catsup and liquid smoke. Set aside. Punch dough down and divide into 7 equal pieces. Roll each piece into a five-inch circle, with

See HORS D'OEUVRES — Page 3

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Flors d'oeuvres, Salads



Continued from Page 2

the middle of the circle being a little thicker than the outside. (This works to keep the bottom of the cooked roll from getting mushy.)

Place 1/2 cup meat mixture in middle of dough (on thick part). Pull up dough around filling, pinch to seal, and place on a greased cookie sheet, pinched sides up. Cover. Let rise until doubled in size, about 30 minutes. Brush with egg wash (1 egg plus 1 teaspoon water) and sprinkle with sesame seeds.

Bake at 375 degrees for 20 minutes or until golden brown – may need to cover with foil if the tops get brown before 20 minutes. Serve warm, or refrigerate and serve cold.

Quick Shrimp Egg Rolls with Plum Sweet & Sour Sauce

By Donna L. Smith

1 – 24-count package egg roll skins
1 – 16-ounce package shredded cabbage, washed and drained

1 – 6-ounce package cooked shrimp, thawed and drained

1 bunch (about 6) green onions, chopped
10 fresh mushrooms, washed and chopped

1 teaspoon 5 Spice Powder*
Salt and pepper to taste
1 egg, beaten

Mix cabbage, chopped vegetables, shrimp and spices. Place 1/3 cup of mixture on one corner of 1 egg roll skin. Fold over opposite corners on top of mixture and roll up egg-roll fashion. Dab a bit of egg on the last corner to seal. Repeat until mixture is gone. Grill egg rolls on all sides over medium low heat. Serve hot with Plum Sweet & Sour Sauce.

Plum Sweet & Sour Sauce:

Melt 1 (10-ounce) jar of plum jam in medium size saucepan, and add 1/4 cup vinegar. Add 1 can (7-1/2 ounces) undrained crushed pineapple and mix well. Stir till sauce is heated through and starting to bubble. Cool and refrigerate. Serve chilled with grilled egg rolls.

*Available in the Oriental section of your grocery store or Oriental market. Serves 12.

Soft Pretzels (with Honey Mustard Dip)

By Linda Meloe

1 package dry bakers yeast
1/2 cup warm water (110 degrees F)
1/2 cup sugar

1-1/2 teaspoon salt
2 cups milk, scalded and cooled
1/4 cup light vegetable oil

6 cups flour
1/4 teaspoon baking powder
2 quarts boiling water

3 Tablespoons salt
1 egg yolk, beaten and diluted with 1 teaspoon water or milk

Coarse kosher salt

Dissolve yeast in warm water. Add sugar, 1-1/2 teaspoon salt, scalded milk and oil. Mix in 3 cups flour. Cover and let rise in warm place 40 minutes.

Add 3 more cups flour and baking powder. Knead until dough is no longer sticky, using a little more flour if necessary to form a smooth, elastic dough.

Roll out and pat dough into 9-by-15 inch rectangle. Cut lengthwise into strips about one-half inch wide. Roll each strip into a rope 18-20 inches long. Twist into pretzel shape. Allow to rise uncovered for 30 minutes. Preheat oven to 400 degrees F. Dissolve 3 tablespoons salt in boiling water. Sink each pretzel into boiling water for 5 to 10 seconds. Drain briefly and arrange on greased baking sheet one inch apart. Brush with diluted egg yolk and sprinkle with coarse kosher salt.

Bake 20 minutes, or until golden brown. Serve warm.

Dip in Honey-Mustard
1/2 cup Dijon mustard
1/4 cup honey

Stuffed Mushrooms

By Annie Young

12 large fresh mushrooms
8-ounces cream cheese
1/4 cup grated Parmesan cheese

1 Tablespoon olive oil
1 Tablespoon minced garlic
1/2 Tablespoon fresh parsley or 1/2 teaspoon dry

1/4 teaspoon pepper
1/4 teaspoon onion powder

1. Spray cookie sheet with nonstick spray. Clean and dry mushrooms with paper towel. Break off mushroom stems and chop them finely.

2. Heat oil in skillet over medium-low heat. Add garlic and chopped stems and cook until liquid evaporates. Remove from heat and cool. Stir in cheeses, herbs and mix well.

3. Fill mushroom cap with this stuffing and arrange (stuffing side up) on cookie sheet.

4. Broil on high about 3 minutes or until sizzling.

Hot Party Rye

By Mary Jo Olmstead

24 pumpernickel party rye bread slices
3 Tablespoons butter or margarine
3 Tablespoons all purpose flour
1/2 cup (2-oz.) shredded sharp Cheddar cheese

1 cup milk
8-ounce turkey (deli sliced) and cut in small pieces

1/4 teaspoon salt
1/4 teaspoon ground red pepper
1/2 cup freshly grated Parmesan cheese

6 bacon slices, cooked and crumbled
Arrange bread slices on a lightly greased baking sheet. Bake at 500 degrees for 3 to 4 minutes.

Melt: Butter in a saucepan over low heat; add flour, and cook, whisking constantly until smooth. Add cheddar cheese, whisking until cheese melts. Gradually whisk in milk. Cook over medium heat, whisking constantly until mixture is thickening and bubbly. Stir in turkey, salt and pepper. Top bread slices evenly with warm cheese mixture. Sprinkle evenly with Parmesan cheese and bacon.

Bake at 500 degrees for 2 minutes, or until Parmesan is melted. Makes 2 dozen.

Crowd Pleaser Artichoke Dip

By Mary Margaret Block

1 to 2 cloves garlic
1 can artichoke hearts, drained (14 ounces)

1 cup freshly grated Parmesan cheese
8 ounces cream cheese (room temperature)

1/2 cup mayonnaise
1/2 teaspoon dried dill
pita triangles

Place garlic through the feed tube of food processor using metal blade and process until minced. Use a rubber spatula, scrape the sides, add the artichoke hearts, and process until pureed. Add the Parmesan cheese, cream cheese, mayonnaise and dill. Process until smooth. Remove to a medium saucepan and cook over low heat, stirring until heated through.

This dip can be made 1 to 2 days ahead of time, refrigerate covering tightly. Reheat before serving. Place in chafing dish and serve with pita triangles. Enjoy!



Salads

Curried Pea & Peanut Salad

By Donna L. Smith

1 20 ounce pkg. frozen green peas, thawed
1/2 cup peanuts (I prefer unsalted dry roasted)

1 8 ounce can sliced water chestnuts, drained

2/3 cup Lite Miracle Whip
1/2 teaspoon curry powder
1 3 ounce pkg. Chow mein or rice noodles (garnish)

1. Place thawed peas in bowl; add remaining ingredients and stir well.

2. Chill at least two hours.

3. Serve topped with chow mein or rice

Makes 1 quart.

Spinach Salad

By Loretta Beal

8 cups torn fresh spinach

1 cup sliced fresh mushrooms

1/4 cup sliced green onions

1 medium tomato, chopped

5 bacon strips, cooked & crumbled

1 hard boiled egg, chopped

1 cup shredded parmesan cheese

Combine first 7 ingredients in a large bowl. In small bowl whisk together the dressing, pour over salad. Serve immediately.

Honey-Bacon Dressing

2 bacon strips, cooked & crumbled

1/2 cup honey

1/2 cup vinegar

1/3 cup vegetable oil

1 teaspoon mustard

1 teaspoon lemon juice

No Stir Salad

By Loretta Beal

Step 1

1 head shredded lettuce

2 stalks celery, cut crosswise

1 bermuda onion – cut into rings

Step 2:

1/2 cup sour cream

1/2 cup sugar

1/2 cup salad dressing

2 Tablespoons vinegar

Whip together and spread on Step 1.

Step 3: Sprinkle on top of dressing:

1/2 lb. fried bacon, crumbled

1/4 cup parmesan cheese

Chill 3 hours before serving.

See SALADS — Page 4-A

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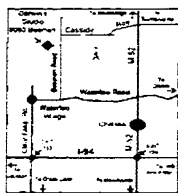
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Salads, Soups



Continued from Page 3

Cherry Fruit Salad

By Sherry Finkbeiner

- 1 can cherry pie filling
 - 1 can crushed pineapple, drained
 - 1 can Eagle Brand sweetened condensed milk
 - 1 medium Cool Whip (I use a little more)
 - Walnut pieces if desired
- Mix all cherry filling, pineapple and condensed milk with mixer well; stir in Cool Whip. Sprinkle in walnuts, stir completely.

Summer Salad

By Barbara Krichbaum

- 2 cups green grapes
- 2 cups red grapes

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- 2 cucumbers, chopped
 - 2 green onions, chopped
 - 8 oz. cooked macaroni
 - 1 cup pecans
 - 1 lb. diced smoked turkey
 - 2 Tablespoons mayonnaise
 - Salt & pepper
 - 1 small jar pickle relish
 - 5 hard boiled eggs
- Absolutely delicious!

Janelle's Favorite Orange Salad

By Rita Gall

- MIX:**
- 3 oz. box tapioca pudding (not instant)
 - 3 oz. box vanilla pudding (not instant)
 - 3 oz. box orange jello
 - 3 cups water
 - 3 small cans of Mandarin oranges (drained)
 - 12 oz. Cool Whip
- Put the puddings, jello and water in heavy pan and bring to a boil, stirring constantly. Then cool. Make sure that the pudding/jello mixture has cooled completely.
- Fold in 12 oz. Cool Whip and drained Mandarin oranges. You can pour into a jello mold or chill in a Tupperware or glass bowl. Refrigerate.
- Note: Puddings and jello can be sugar free.

Festive Squash

By Sherry Finkbeiner

- 1-1/2 lb. small yellow squash
 - 1 small onion, grated
 - 2 carrots, grated
 - 1 small jar pimentos, chopped
 - Salt to taste
 - 1 can cream of chicken soup
 - 1/2 pint sour cream
 - 1/2 cup butter
- 1 - 8-oz. package herb-seasoned stuffing mix
- Slice squash; cook in small amount of boiling salted water until almost tender. Drain, mash. Stir in onion, carrots, pimentos, salt, soup and sour cream. Melt butter, toss stuffing mix with butter. Reserve portion of stuffing; line 13x8x2 inch casserole with remaining stuffing. Pour squash mixture over stuffing; top with reserved stuffing.
- Bake at 350 degrees for 30 minutes or until heated through and browned.

Tomato Curry Soup

By Lisa Zofchak

- 2 10-1/2 ounce cans tomato soup
 - 1 10-1/2 ounce can consommé, beef
 - 1-1/2 cups sour cream
 - 1/2 cup sherry
 - 1 teaspoon finely chopped onion
 - 1/2 teaspoon celery salt
 - 1/2 teaspoon parsley, dried
 - 1/4 teaspoon curry
 - 1/2 teaspoon salt
 - Pepper to taste
- Mix all ingredients together. Heat thoroughly over medium/low flame. Can garnish with a small dollop of sour cream and chopped fresh parsley for a holiday flare.

Savory Chicken & Mushroom Soup with Gourmet Grains

(Time: Approx. 2 hours)

By Joan Plumley

- Prepare chicken breast - (2-24 hours before)
- Heat 1 can chicken broth (49 oz.) plus 1/2 can filtered water
 - Add 1/4 cup wild rice - cook 40 minutes
 - Add 1/4 cup organic barley - cook 30 minutes
 - Add 1/4 cup basmath rice - cook 20 minutes
 - Add drained cubed chicken]
 - Add sauteed vegetables
 - Add 2 teaspoons dried parsley, 2 teaspoons dried basil
- Cook for an additional 20 minutes or until vegetables are tender.
- Finish soup with:
- Salt & pepper to taste
 - 2 Tablespoons sherry wine (optional)
 - 2 teaspoons sugar (optional)
 - 2 Tablespoons corn starch mixed in a little cold water.

Continue cooking until corn starch turns clear. Cut chicken breast fillet into small cubes - use about 1-3/4 pounds. Any leftover can be frozen for another soup. Soak chicken in small amount of milk - cover and refrigerate for 2-24 hours. (This makes chicken tender and white).

Vegetables - Saute 1 small onion, 3 ribs celery cubed, 3 carrots cubed, 1 small can mushrooms, drained.

Use GFS brand Brookstone chicken broth - no fat, no MSG.

Tuna Cheese Chowder

By Annie Young

- 1. Combine and cook over medium heat 15 minutes or until potatoes are tender, stirring often: 1/4 cup margarine, 1/2 cup chopped celery, 1-2 cups chopped onion, 3 cups chopped potatoes
- 2. Add & Stir in: 2-1/2 teaspoons salt, 1 teaspoon crumbled thyme, 1/2 teaspoon white pepper, 1-1/2 teaspoons dill weed, 3/8 cups flour
- 3. Add & stir in: 14 ounce can Albacore tuna, 1-1/2 quarts milk, 1 quart stewed tomatoes
- 4. Simmer over very low heat 30-45 minutes. (Don't let it boil.) Add 1/4 cup butter and stir.
- 5. Ladle into bowls and stir 1/4 cup Parmesan/Monterey Jack (or other light cheese) into each bowl. Sprinkle with parsley for color.

Potato Soup with Roasted Garlic

By Linda Meloche

- 2 whole garlic heads
- 6 bacon slices, diced
- 1 cup diced onion
- 1 cup diced carrot
- 6 garlic cloves, minced
- 6 cups diced potato
- 4 cups chicken broth
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 bay leaf
- 1 cup 2% low-fat milk



Soups

Holiday Cheese Soup

By Jeanette Brooks

- 1 16-oz bag frozen cauliflower
- 1 16-ounce bag frozen broccoli/onion/red pepper mix (or any other combination of broccoli and other vegetables)
- 3 14-1/2 -ounce cans chicken broth
- 1 can Ro-Tel tomatoes
- 11 ounces Velveeta or Velveeta Light, cubed

Combine all ingredients except Velveeta in crockpot. When mixture is warm, pour 3/4 of it into blender and puree. (Make sure there's enough broth in blender to blend everything smoothly.) Pour mixture back into crockpot and add Velveeta cubes. Heat on low, stirring occasionally, for about 3 hours or until cheese is completely melted and mixed in. You can keep it warming on low for 2-3 more hours while preparing your other holiday foods.

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**Polly's
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All of us at Polly's Country Market would like to express our sincere appreciation to our customers and to the communities we serve.

With the holidays fast approaching we think of the importance of family, friends and community that is celebrated during this time. We feel that in the wake of the horrifying attack on September 11, 2001, now is the time when we should give our absolute heartfelt thanks to those who make a difference in our lives. We will remember all of the people who lost their lives and their family and friends who are grieving their loss. Our choices today make us who we become tomorrow, be good to one another.

God Bless You and Your Families



**Polly's
Country
Market**

Soups, Breads, Main Dishes

Continued from Page 4

1/4 cup chopped fresh parsley

Remove white papery skin from each garlic head (do not peel or separate cloves.) Wrap each head in foil and bake at 350 degrees for 1 hour. Let cool and squeeze each clove to extract 1/4 cup garlic pulp.

Cook bacon in a large pan until crisp. Add onion, carrot and minced garlic and saute 5 minutes. Add potato, broth, salt, pepper and bay leaf; bring to a boil.

Cover, reduce heat and simmer 20 minutes. Remove bay leaf. Combine garlic pulp and 2 cups potato mixture in a blender and process until smooth. Return puree to pan, stir in milk, and cook over low heat until heated through. Remove from heat. Stir in chopped parsley and serve.

Cream of Mushroom Soup

By Sandra L. Rich

Cook in water, just enough to cover with seasoned salt added until softened:

- 2 stalks celery, cut fine
- 2 carrots, cut into small chunks
- 1 onion, chopped
- 2 potatoes, peeled and cubed small

Add:

1 large can mushrooms, sliced
2-3 small or 1 family sized can Cream of Mushroom soup plus an equal amount of milk to make soup consistency.

Can add salt, pepper, a little garlic powder or any seasoning desired.

This is a very easy and delicious soup.

Easy Cream of Broccoli Soup

By Sandra L. Rich

1 can cream of Chicken Soup
1 can milk
3/4-inch chunk Velveeta cheese (from 2 pound loaf)
1-10 ounce package frozen chopped broccoli

Partially cook broccoli; add to soup and milk. Heat thoroughly. Add cheese and heat until melted.

Very easy and delicious!

Conchigliette e Fagioli
(Italian Pasta and Bean Soup)

By Donna L. Smith

Ingredients:

One 48-ounce jar Great Northern beans
1 cup Conchigliette pasta, cooked 10 minutes and drained

One 15 ounce can tomato sauce
5 cups water
2 teaspoons instant beef bouillon
2 Tablespoons dried minced onion
2 teaspoons oregano
1 teaspoon garlic, minced
Ground pepper to taste
Parmesan cheese (optional)

Method:

Dissolve bouillon into water placed into soup pot. Add remaining ingredients. Cook on medium-high about 15-20 minutes. Serve with a sprinkling of Parmesan cheese on top of each bowl, if desired.

Origin:

I developed this recipe after tasting a similar one at a local Italian restaurant. It is especially good served for autumn or winter lunches or dinners.

Serves: 6-8

Cheesy Potato Soup

By Laura Strzelecki

10 medium potatoes, cubed
3 medium carrots, sliced
3 cups milk (whole)
3 cups water
1 stick butter
1/2 cup ham, cubed
1 medium onion, diced
1/2 cup cheddar cheese, grated
A dash of parsley, salt and pepper
Put all together and cook on medium-low heat until potatoes are done.
Can ya smell it?

Creamy Asparagus Soup

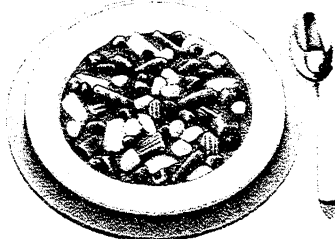
By Donna Cash

5 Tablespoons butter

1 medium onion, minced
3 cloves garlic, minced
2 carrots, diced
1 Tablespoon dried tarragon
1/2 Tablespoon dried dill
1/8 teaspoon cayenne pepper
11/2 pounds asparagus, cut into 1-inch slices

1 cup white wine
5 cups chicken broth
1 cup heavy cream
Salt and pepper to taste

Melt butter in medium-large soup pot. Add onions, garlic and carrots. Cook uncovered about 20 minutes until vegetables are tender. Stir in tarragon, cayenne, dill, and asparagus. Cook 10 minutes more. With a potato masher, mash the vegetables into small pieces. Add wine and chicken broth, bring to a boil, then simmer uncovered for 20 to 30 minutes. Remove from heat; stir in cream, mixing well. Serve warm.

**Italian Peasant Soup**

By Shawn Personke

In a crock pot*, combine:

1 cup dry navy or great northern beans
1 cup dry pinto beans
1-28 ounce can of Hunts crushed (or diced) tomatoes in puree
3 cups water
1-14.5 ounce can of beef broth
2 teaspoons Italian seasoning
1/2 teaspoon pepper
1/2 cup finely diced onion
1/4 t. garlic salt
1 pound of ground sirloin, browned and cooked through
1/2 small package frozen Italian-style green beans

1/2 small package frozen corn

Cook on high for 5 hours or on low for 10-11 hours or until beans are almost tender. Add 1/2 small package of frozen Italian style green beans and 1/2 small package of frozen corn. Cook another hour until beans are tender. If soup is too thick, add 1/2 cup to 1 cup of hot water.

*This can also be made on the stove top by bringing dry beans to boil in 5 cups of water. Reduce heat, simmer for 2 minutes and then cover and let stand for 1 hour. Drain, rinse beans.

Then add, remaining ingredients, except green beans and corn. Bring to boil, then reduce heat. Cover and simmer about 11/2 hours or till beans are tender. Add frozen vegetables and simmer 5 minutes until tender.

Serves 6. Serve with crusty loaf of bread.

Breads

Honey-Moist Cornbread

By Sandra L. Rich

1 cup flour
1 cup yellow cornmeal
1/4 cup sugar
1 Tablespoon baking powder
1/2 teaspoon salt
1 cup whipping cream
1/4 cup oil
1/4 cup honey
2 eggs, slightly beaten

Heat oven to 400 degrees. In medium bowl, stir together flour, cornmeal, sugar, baking powder and salt. Stir in remaining ingredients just until moistened.

Pour into a greased 9-inch square-baking pan. Bake for 20-25 minutes or until wooden pick inserted in center comes out clean.

Very good!

Five Cheese Italian Bread

By Shawn Personke

Following breadmaker instructions and using the dough setting:

Place in breadmaker pan:

8 ounces warm water
1 teaspoon salt
2 Tablespoons olive oil
3 cups bread flour (regular flour will work too)

1 1/2 teaspoon active dry yeast

3/4 cup shredded Kraft Italian blend cheese

1 oz. chopped gouda cheese

Italian seasoning

Preheat oven to 400 degrees. When dough cycle has finished, turn dough out onto floured surface. Divide into 3 equal pieces. Shape each into an approximately 8-inch square crust. Place on greased cookie sheet. Brush olive oil over each crust.

Then, sprinkle approximately 3/4 cup of shredded Kraft (Meijer brand works, too) Italian blend cheese on each crust. Top each crust with 1 ounce of thinly chopped gouda cheese. Sprinkle with Italian seasoning to taste.

Bake for about 15 minutes or until cheese is well melted and crust is golden brown.

(Dough can also be prepared in the traditional manner of rising in a warm area, covered with a towel.)

Onion Cheese Bread

By Loretta Beal

1 cup chopped onion
4 teaspoons vegetable oil
3 cups biscuit/baking mix (I use Jiffy Mix)
2 eggs
1 cup milk
1 1/2 cups (6gs) shredded cheddar cheese, divided

6 teaspoons dried parsley flakes, divided
2 Tablespoons butter or margarine, melted
In a skillet, sauté onion in oil until tender. Place biscuit mix in a bowl, combine eggs and milk, stir into biscuit mix just until combined.

Stir in onion, 1 cup of cheese and 4 teaspoons of parsley. Spread the batter into 2 greased 8-inch round pans. Sprinkle with remaining cheese and parsley. Drizzle with butter.

Bake at 400 degrees for 15-20 minutes or until cheese is melted and top of bread is lightly browned. Serves: 12-16

"Enjoy!"

Cheddar-Garlic Biscuits

By Sandra L. Rich

2 cups & 3 Tablespoons Bisquick
2/3 cup milk
1/2 cup shredded cheddar cheese
3 Tablespoons melted butter
1/4 teaspoon granulated garlic or 1/8 teaspoon garlic powder

Heat oven to 450 degrees.

Stir baking mix, milk and cheese together until soft dough forms. Drop by 9 spoonfuls onto ungreased cookie sheet. Bake 8-10 minutes or until golden brown.

Stir together butter and either garlic flavor and brush over warm biscuits.

Note: Can form into a square and cut into 9 pieces, which is easier.

Very good!

Stollen Bread

By Margaret Wahl

3 cups milk
1/2 cup butter
2/3 cup sugar
2 packages dry yeast
4 eggs in 1/2 cup warm water
1 cup slivered citron
1 cup blanched raisins
1/4 cup melted butter
4 teaspoons salt
10 cups flour, approximately
2 cups candied cherries
2 Tablespoons minced candied orange peel
1 cup chopped nuts
Scald milk; add butter cut in pieces, sugar and

salt, mix. When lukewarm add yeast and stir. Beat in eggs. Stir in 6 cups flour and beat. Add citron, cherries, cut in blanched raisins, peel and nuts. Knead well, adding enough flour to make a soft but not sticky dough. Put in large greased bowl and brush top with melted butter; let rise until doubled. Knock down and knead; divide into 4, 6 or 8 loaves. Brush with melted butter and let rise until doubled. Bake 45 to 50 minutes at 350 degrees.

Harvest Loaf

By Jean Satterthwaite

Grease bottom of bread pan. I make four recipes and can bake them all at once in my top oven.

Cream:

1/2 cup butter
1 cup sugar
2 eggs
3/4 cup canned pumpkin
Add:
1 3/4 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/4 Tablespoon ground cloves
1/4 teaspoon ginger

Add:

3/4 cup chocolate chips (I use mini)
3/4 cup walnuts

Put in breadpan. Bake 350 degrees for 1 hour or until middle of pan dough does not stick to toothpick. Sprinkle with 1/4 cup walnuts.

When cool drizzle with:

1/2 cup powdered sugar
1/8 teaspoon nutmeg
1-2 teaspoons milk

I always make between Thanksgiving and Christmas

Main Dishes

Clam & Chicken Linguini

By Annie Young

4 - 8-ounce cans minced clams (or 3 cans plus 1 cup cooked and chopped chicken)

1/2 cup chicken broth
1 teaspoon garlic powder
1/8 teaspoon pepper (ground)
3 Tablespoons margarine
1/3 cup olive oil
1/3 cup fresh parsley
1/2 teaspoon salt
3/4 pound linguini

Heat clam juice and broth to boiling. Add all other ingredients (except butter & pasta). Simmer around 30 minutes (don't boil). Add butter. Mix with cooked and drained linguini. May also sprinkle with more parsley (optional).

Sweet and Sour
Pork Tenderloin

By Sharon Weinhardt

Bake 2 pork tenderloins at 325 degrees for 1-1/2 hours. Remove pork tenderloins from oven 30 minutes before it is done. Spread glaze on top of both tenderloins. Continue cooking until pork is done.

Ingredients for Sweet and Sour Glaze:

1/4 cup crushed pineapple
1/4 cup pineapple juice
1/4 cup orange juice
3/4 cup cranberry juice
2-1/4 teaspoon cornstarch
2 Tablespoons brown sugar
2 teaspoons soy sauce
2 teaspoons vinegar

Combine all ingredients in a medium saucepan at medium heat, stirring constantly until mixture thickens. Remove from heat. Spread on pork tenderloin.

Tarragon/Shrimp Fettuccini

By Anne Young

1/2 cup unsalted butter
2 pounds shrimp
2 minced garlic cloves



Main Dishes



Continued from Page 6

1 teaspoon dry tarragon
2 cups whipping cream
1-1/2 cups freshly grated Parmesan
Pinch of cayenne pepper
3/4 pound cooked fettuccini
3 Tablespoons fresh parsley, chopped or 2 teaspoons dry.

Melt butter in skillet over medium heat. Add shrimp, garlic and tarragon. Stir until opaque, about 3 minutes. Remove shrimp. Add cheese, cream and pepper and stir for 2 minutes or until bubbly. Stir shrimp back in. Toss until heated through, about 1-2 minutes. Mix into cooked pasta and toss to mix well. Sprinkle with parsley, to serve.

The Best Stuffed Sea Shells

By Laura Strzelecki

1 pound hamburger
1 box large sea shell macaroni
3 teaspoons of garlic salt
1 container of cottage cheese
1 can spaghetti sauce, any kind
1 onion chopped
1 cup of Italian bread crumbs
1 brick of Mozzarella cheese (16 ounces), grated

Cook macaroni, drain and put in glass pan. Mix bread crumbs, hamburger, salt and onion together. Stuff in shells. Spoon cottage cheese into each shell for topper. Spread spaghetti sauce on all. Spread cheese over the top. Cook for 20 minutes at 350 degrees.

Come and Get It!

Bean, Carrot & Pork Stir-Fry

By Annie Young

3 carrots
2 cups frozen green beans
1/2 pound pork or chuck steak
2 Tablespoons butter
1 garlic clove, chopped
1/2 teaspoon salt
1/4-1/2 cup soy sauce
2 cups rice, dry

1. Cook carrots and beans for 5 minutes in boiling, salted water. Drain.
2. Slice meat into 1-inch slices. In large skillet, heat butter and add meat slices. Cook quickly until well browned, stirring often. Remove meat.
3. Add carrots and beans to drippings and cook until just tender, stirring often, around 5-10 minutes, adding more butter, if needed.
4. Add meat, salt and soy sauce. Can use more soy sauce for taste. Serve over cooked rice and pass soy sauce. Serves 4.

Creamy Crabmeat Casserole

By Donna Cash

4 stalks green onion, diced
4 Tablespoons vegetable oil
2 Tablespoons flour
1 teaspoon salt
2 dashes cayenne pepper
2 cups half 'n' half cream
1 package frozen chopped spinach, cooked and drained
1 pound lump crabmeat or imitation crabmeat

1 package Success brand brown or white rice, cooked
2 Tablespoons Parmesan cheese
Cook onion in oil until tender, about 5 minutes. Stir in flour, salt and cayenne pepper. Add half 'n' half and stir over medium heat until thickened, about 5 more minutes. Fold in crabmeat. Arrange spinach in bottom of a casserole dish. Spoon rice evenly over spinach. Spoon crabmeat mixture over rice. Top with Parmesan cheese. Bake at 350 degrees until bubbly, about 30 minutes.

Chicken Parmesan Spaghetti

By Betsy Kripas

2 pounds boneless chicken, cut to bite size pieces
5 Tablespoons butter
2 onions, chopped
4 ounces sliced mushrooms
1 cup celery, chopped
2 garlic cloves, minced
3 Tablespoons white wine
3 Tablespoons flour

1/2 teaspoon salt
1/4 teaspoon pepper
1-1/2 cups milk
12 ounces thin spaghetti, cooked and drained
3 Tablespoons grated Parmesan cheese
Chopped parsley for garnish

Sauté chicken in 2 Tablespoons butter for about 10 minutes. Remove with slotted spoon, set aside. Sauté onions, mushrooms, celery and garlic until crisp and tender. Add wine, bring to boil (let boil 1 minute) add chicken and toss to mix.

In small saucepan, over medium heat, stir remaining 3 Tablespoons butter, flour, salt and pepper until smooth. Stir in milk. Cook stirring constantly until thickened.

Mix spaghetti, chicken mixture and half of the sauce. Pour into greased 3-quart baking dish. Pour remaining sauce, sprinkle with cheese. Bake at 350-degree oven for 10-15 minutes. Garnish with parsley. Makes 6 servings.



Polish Sausage and Kraut Casserole

By Loretta Beal

2 - 10-3/4 ounces cans cream of mushroom soup
1-1/3 cups milk
1/2 cup chopped onion
1 Tablespoon prepared mustard
2 - 16-ounce cans sauerkraut, rinsed and drained
1 - 8-ounce package uncooked medium wide noodles
1-1/2 pounds Polish sausage, cut into 1/2 inch pieces
2 cups shredded Swiss cheese
Combine soup, milk, onion and mustard in a bowl. Blend well. Spread sauerkraut into a greased 13x9-inch baking dish. Top with uncooked noodles. Spoon soup mixture evenly over the top. Top with sausage, then the cheese. Cover dish tightly with foil. Bake in a preheated oven at 350 degrees for 1 hour.

Bourbon Peppered Beef in a Blanket

By Mary Jo Olmstead

8 - 6-8 ounce beef tenderloin steaks (1-1/2 inch thick)
2 leeks, chopped
3/4 cup bourbon
1/4 cup freshly cracked black pepper
1 pound portobello mushrooms, thinly sliced
3 Tablespoons Worcestershire sauce
2 - 8-ounce cans refrigerated crescent rolls
1 egg white, lightly beaten
Garnish: fresh chives

COMBINE: first 3 ingredients in a shallow dish or large heavy duty zip top plastic bag. Cover or seal, and chill for 8 hours, turning occasionally.

REMOVE Steaks from marinade, reserving marinade. Press pepper evenly onto both sides of steaks.

COOK Steaks in a large non-stick skillet over medium-high heat for 4 to 5 minutes on each side. Set aside; cool completely.

BRING reserved marinade to a boil in a medium saucepan over medium heat. Stir in mush-

rooms and Worcestershire sauce. Reduce heat, and simmer for 10 minutes. Keep warm

UNROLL crescent rolls and separate into 8 rectangles; press perforations to seal roll rectangles to 6-inch squares.

PLACE: 1 steak in center of each pastry square. Bring corner of 1 pastry square to center, pinching to seal. Repeat. Brush evenly with egg white.

BAKE seam side down on a lightly greased rack in a broiler pan at 375 degrees for 13 minutes.

SPOON warm sauce evenly onto serving plates. Top with steak. Garnish if desired. Yield 8 servings. Prep time 25 minutes; chill 8 hours, bake 13 minutes.

NOTE: Steaks and sauce can be prepared 1 day ahead - follow the above directions up to baking the steaks. Remove steaks and sauce from refrigerator and let stand 30 minutes before completing the recipe.

Addictive Meatballs & Vermouth Gravy

By Nancy Welch

1-1/2 pounds ground beef
3/4 cup bread crumbs
1 Tablespoon minced onion
1 egg, beaten
3/4 cup milk
1-1/2 teaspoons Worcestershire sauce
1-1/2 teaspoons salt
1/4 teaspoon pepper
1/4 teaspoon nutmeg

Combine all into balls. Brown a few at a time. In another saucepan combine: meatballs, 1 can (16 oz.) beef gravy (brown), 1/2 (16 oz.) can beef broth, 1/4 cup Vermouth.

Melt 1/2 stick butter in a small saucepan and add enough flour to make a wet paste (not thick or clumpy). Add paste gradually to cooking meatballs and liquid. Cook on low for 25 minutes, stirring gently (covered).

Serve as an appetizer or main dish in chafing dish.

My favorite recipe!

Classic Chicken Pot Pie

By Linda Meloche

1 pound boneless/skinless chicken breasts cut into 1-inch chunks and boiled until no longer pink
5 potatoes, peeled and cut into bite-sized pieces
4 parsnips, peeled and cut into bite-sized pieces
5 large carrots, peeled and cut into bite-sized pieces
1/2 large bag frozen peas
1/3 cup butter
1 medium onion, chopped
1/3 cup flour
1 cup milk
2 cups chicken broth
1 teaspoon salt
1 teaspoon pepper
Directions:

Boil potatoes, parsnips, carrots, and peas until tender. Drain and add cooked chicken. Set aside.

Melt butter in large skillet, add onion and sauté until tender. Slowly add flour, stirring constantly. Then add milk and chicken broth; cook until thick and bubbly.

Add salt and pepper and remove from heat. Add sauce to vegetable and chicken mixture and stir to coat.

Place mixture in your favorite uncooked pie crust. To with crust and bake at 425 degrees for 35 to 45 minutes. Yield: 6 servings.

French Toast Casserole

By Sandra L. Rich

1 - 10-ounce French bread, cut into 1-inch cubes (about 10 cups)
8 eggs
4 teaspoons sugar
1 teaspoon vanilla
3 cups milk
1/2 teaspoon salt (optional)
Topping:
2 Tablespoons butter, cubed
3 Tablespoons sugar
2 teaspoons cinnamon

Place bread cubes in a greased 9x13x2 inch pan. In a mixing bowl, beat eggs, milk, sugar, vanilla and salt. Pour over bread. Cover and refrigerate for 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Dot with butter.

Combine sugar and cinnamon; sprinkle over top. Cover and bake at 350 degrees for 45-50 minutes or until knife inserted near the center comes out clean. Let stand 5 minutes before serving. Serve with syrup or dust with confectioner's sugar.

Delicious! Great make ahead breakfast.

Sandy's Chicken

By Sandra L. Rich

6 boneless, skinless chicken breast halves
Garlic salt
Salt and pepper to taste
1 - 10-3/4 ounce cream of mushroom soup
2 Tablespoons Miracle Whip plus enough milk to fill soup can
1-1/2 cups Italian blend cheese or Colby-Jack mixture
1 package chicken flavored stuffing mix
1/2 package seasoning blend from stuffing mix

Spray a 9x13-inch pan. Line bottom of pan with chicken breasts. Sprinkle with garlic salt, salt and pepper. In bowl, combine soup, Miracle Whip and milk. Pour over chicken. Sprinkle cheese over top. Add bread cubes from stuffing mix, 1/2 of seasoning packet (about 1 Tablespoon) and 1/4 cup margarine to 1-1/3 cups boiling water in a bowl. Mix together and let stand for 5 minutes.

Spoon stuffing mixture over top of cheese. Bake at 375 degrees for 40 minutes, covered. Uncover for an additional 5 minutes.

Note: Can use a 7x11x2 inch pan with 4 chicken breast halves.

Sweet Potato Soufflé

By Marta S. Trueax

3 cups cooked, mashed sweet potatoes
2 eggs
1 cup white sugar
1/2 cup evaporated milk
1/2 teaspoon salt
2 Tablespoons butter
1 teaspoon vanilla or orange flavoring (can use a little of both)
For Topping:
1/2 cup self-rising flour
1 cup brown sugar
1/2 stick margarine (not melted but a little soft)
1 cup nuts
Mix the first 7 ingredients in mixer until fluffy. Spread in casserole dish.
For Topping:
Mix ingredients until crumbly. Sprinkle over top. Bake at 350 degrees until brown. About 35 to 40 minutes.

Choucroute Garni

(French Meat Stew)

By Donna L. Smith

3 pounds pork chops
2-1/2 pounds smoked sausage, cut into 3-inch pieces
1 medium onion, chopped
1 - 1-pound package sauerkraut, drained
1/3 cup dried cherries
1/2 teaspoon caraway seed
2 - 15-ounce cans whole white potatoes, drained
1/4 cup brown sugar
1 cup white port
Method:

Sauté meats and onion in large frying pan. Mix together sauerkraut, dried cherries, caraway seed, and brown sugar. Alternately layer a large casserole dish or crock pot with sauerkraut mixture, meat, and potatoes, repeating layers. Pour port over top of ingredients and cover. Bake at 325 degrees F. for about 90 minutes, or in crock-pot on low setting for 8-10 hours.
Serve with hot bread or rolls.

Origin:
I developed this recipe for the crock pot almost a decade and a half ago after reading about the traditional French version of this dish. It is especially good served for autumn or winter lunches or dinners.

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Strawberry Cake
By Sherry Finkbeiner

Combine in a small bowl, set aside.

1-3/4 cup flour

1 teaspoon baking powder

1 teaspoon baking soda

1/8 teaspoon salt

Mix at high speed for 5 minutes or until fluffy.

1/2 cup butter

1/2 cup sugar

2 eggs

1 teaspoon vanilla

Add flour to butter mixture alternately with 1-1/3 cups buttermilk. Grease and flour two layer cake pans.

Bake at 350 degrees for 30-35 minutes. Cool. Put sliced strawberries between layers and on top of cake. Frost with whipped cream, whipped with powdered sugar. Set in refrigerator for 24 hours.

Sinful Chocolate Cake

By Betsy Kripas

1 1/4 cups flour

1 teaspoon baking soda

1 teaspoon salt

1/2 cup butter (softened)

1-1/4 cups sugar

3 envelopes Choco Bake

1 teaspoon vanilla

2 eggs

1 cup milk

Combine flour, baking soda and salt, set aside. Combine butter and sugar (beat until glossy). Blend in Choco Bake and vanilla. Add eggs one at a time, beating well after each addition. Alternately blend in flour mixture with milk. Pour into well greased and floured 13x9x2 baking pan. Bake at 350 degrees for 35-40 minutes. Cool completely.

Frosting:

2-1/3 cup confectioners sugar

1/3 cup butter (softened)

Desserts



Cherry Cheese Surprise Cake

By Sandra L. Rich

1 - 18.25 ounce yellow cake mix

2 - 8 ounce cream cheese - softened

1 cup sour cream

3/4 cup sugar

3 eggs

1 can cherry pie filling

Preheat oven to 350 degrees. Butter a 9x13x2 inch pan. Mix cake mix according to directions, pour into pan.

Beat eggs; add sugar and softened cream cheese. Beat well. Add sour cream and beat. Spread cheese mixture over cake mixture. Drop pie filling by spoonfuls over cheese mixture.

Bake at 350 degrees for 60-70 minutes. Cool. Sprinkle with confectioner's sugar.

Different and Delicious!

While it's baking, the cake mixture surrounds the cherry and cheese filling so that the filling is in the middle.



White Fruit Cake

By Mary Jo Olmstead

1 cup butter

2 eggs (well beaten)

6 egg whites (stiffly beaten (added last))

1 cup sugar

1/2 cup canned peach juice or cooking sherry, brandy or rum

3 cups cake flour

1/2 teaspoon baking soda

1/2 teaspoon salt

2 teaspoons baking powder

2 cups nuts

1 cup coconut

1 cup candied pineapple (chopped)

1 cup green cherries

1 cup red cherries

2 cups apricots (dried), diced

3/4 cup candied orange peel

1 teaspoon lemon flavoring

1 teaspoon orange flavoring

1 teaspoon almond flavoring

Cream sugar and butter. Add eggs; sift flour (use 1 cup flour for dredging fruits). Sift remainder of flour with baking powder, soda and salt. Add flour mixture to sugar, butter, and egg mixture. Fold in stiffly beaten egg whites - last. Pour into well greased pans.

Bake at 275 degrees for about 1 hour. (Makes 4 loaves)

Fresh Apple & Pecan Cake

By Betsy Kripas

3 Delicious apples (chopped fine)

Combine

2 cups sugar

1 teaspoon salt

1 1/4 cups Wesson Oil

Add 2 eggs and beat well

Add 3 cups unsifted flour

1 1/2 Teaspoon baking soda

2 teaspoons vanilla

1 cup chopped pecans

Add apples to batter.

Use tube pan, greased.

Bake 1 hour and 15 minutes in 350 degree oven. Serve with a dollop of whipped cream or ice cream for added taste pleasure.

Pineapple Cake

By Sherry Finkbeiner

2 cups flour

2 cups sugar

2 teaspoons baking soda

2 eggs

1 cup chopped nuts

2 teaspoons vanilla

1 large can crush pineapple (undrained)

Mix all ingredients together and bake in 9x13 pan for 45-55 minutes at 350 degrees.

Frosting:

1 - 8 oz. cream cheese

1 cup powdered sugar

1/2 stick margarine

Beat all together. Frost cake and sprinkle with nuts.

Mom's Apple Cake

By Laura Strzelecki

1 cup Crisco, softened

1 cup sugar

2 eggs beaten

3 cups flour

1 teaspoon soda

1/2 teaspoon salt

1 teaspoon cinnamon

2 teaspoons vanilla

3 cups of apples, peeled and diced

1/4 cup milk

1.4 cup walnuts, crushed

1/4 cup raisins

Mix in bowl all powder things. Add oil, eggs and milk. Mix together well. Fold in apples, raisins and nuts.

Cook in glass cake pan at 350 degrees for about 1 hour. Check middle with fork. If it comes out with no dough on it, it's done.

I'm hungry already!

Peanut Butter Cake

By Sandra L. Rich

1 - 18 3/4 ounce yellow cake mix

1/2 cup Jif creamy peanut butter

Preheat oven to 350 degrees.

In a large bowl, combine cake mix and peanut butter. Prepare cake as directed on package. Pour batter in a lightly greased and floured 9x13x2 inch pan. Bake at 350 degrees for 35-40 minutes or until toothpick inserted near center comes out clean.

Cool and frost with:

Jif Cream Cheese Frosting

1 - 8-ounce cream cheese, softened

1/4 cup Jif creamy peanut butter

2 teaspoons vanilla

1.2 teaspoon salt

3-1/2 to 4 cups sifted confectioners sugar

Beat cream cheese, Jif, vanilla and salt until fluffy. Gradually beat in sugar until spreading consistency.

Great! Moist!

Texas Pumpkin Cake

By Sandra L. Rich

1 - 18.25 ounce yellow cake mix

1 egg, slightly beaten

1/2 cup margarine, melted

1 - 30-ounce can pumpkin pie mix

1 teaspoon cinnamon

2 eggs

1/3 cup evaporated milk

1/2 cup sugar

1/4 cup soft margarine

Reserve 1 cup dry cake mix. Mix remainder of cake mix with slightly beaten egg and melted margarine. Pour into a lightly greased 9x13x2 inch pan. Smooth out to make even layer. Mix pumpkin pie mix, 2 eggs and milk until smooth. Pour over cake mix. Mix reserved 1 cup dry cake mix with the sugar, cinnamon and 1/4 cup soft margarine. Crumble over top. Bake at 350 degrees for 45-50 minutes.

Different and Delicious!

Pumpkin Bundt Cake

By Sandra L. Rich

1 - 18 ounce yellow cake mix

1 - 3.4 ounce instant butterscotch pudding

mix

4 eggs

1 cup canned pumpkin

See DESSERTS — Page 11

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Desserts



Continued from Page 10

1/4 cup water
2 teaspoons pumpkin pie spice
1/4 cup oil
 In a large mixing bowl, combine cake mix, pudding mix, eggs, water, oil, canned pumpkin and pie spice. Beat on low speed for 30 seconds. Beat on medium for 4 minutes.

Batter will be thick. Pour into a sprayed or greased and floured 10-inch bundt pan. Bake at 350 degrees for 45-50 minutes or until wooden pick inserted near center comes out clean. Cool in pan 15 minutes before removing to wire rack to cool completely.

Very Good!

Mocha Chip Bundt Cake

By Sandra L. Rich

2 Tablespoons instant coffee granules
1/2 cup hot water
1 - 18.25 ounce chocolate cake mix
1 - 3.9 ounce instant chocolate pudding mix

3/4 cup sour cream
3 eggs
1/2 cup oil

11/2 cups semi-sweet chocolate chips
Glaze:

3/4 cup whipping cream
1 1/2 cups semi-sweet chocolate chips
 In a mixing bowl, dissolve coffee in hot water. Beat in cake mix, pudding mix, sour cream, oil and eggs. Stir in chocolate chips. Pour into a greased and floured 10-inch bundt pan.

Bake at 350 degrees for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack to cool completely. In a saucepan, heat cream to simmering. Remove from heat; whisk in chocolate chips until smooth. Drizzle over cake. Very good even without glaze!

Best Ever Cake

By Sandra L. Rich

1 - 18 ounce yellow cake mix
1 - 20 ounce can crushed pineapple in juice

1/2 cup sugar
1 - 6 ounce cook and serve vanilla pudding mix

1 - 8 ounce Cool Whip
 Bake cake as directed in a 9x13 inch pan. While cake is baking, combine undrained pineapple and sugar in saucepan. Bring to a boil, stirring until sugar is dissolved. Poke holes, with end of wooden spoon into hot cake. Spread pineapple mixture over top covering entire top of cake.

Prepare vanilla pudding according to directions and pour this over pineapple layer, spreading it to the edges to cover completely. Let sit about 5 minutes then cover top of pudding with plastic wrap so it doesn't form a skin. Refrigerate overnight. Just before serving, spread Cool Whip over top.

Delicious and Moist!

This truly is the Best Ever Cake.

Strawberries & Cream Pie

By Linda Meloche

1 single pie crust, baked and cooled
8-ounce package of cream cheese
1/3 cup sugar
3/4 teaspoon almond extract
1 cup whipping cream, whipped
1/2 cup semi-sweet chocolate chips
1 Tablespoon shortening
4 cups strawberries, washed and hulled

In a large bowl, beat cream cheese until fluffy. Add sugar and almond extract and blend well. Fold in whipping cream and spoon into cooled crust. Arrange strawberries, pointed side up, over filling and chill. Melt chocolate chips and shortening and drizzle over strawberries and filling. Chill until set.

Maple Pecan Pumpkin Pie

By T. V. Ludwick

15-oz. package refrigerated pie crust
1 teaspoon flour
FILLING:
1/2 cup sugar
1 teaspoon cinnamon

1/2 teaspoon salt
1/4 cup raisins
1/4 cup chopped pecans
16-oz. can (2 cups) pumpkin
12-oz. can (11/2 cups) evaporated milk
1 teaspoon maple flavor
2 eggs, slightly beaten

TOPPING:

1 cup whipping cream
2 Tablespoons powdered sugar
1/2 teaspoon maple flavor
Pecan halves

Prepare pie crust according to package directions for filled one-crust pie. (Refrigerate remaining pie crust for later use.)

Heat oven to 425 degrees. Place prepared crust in 10-inch tart pan with removable bottom or 9-inch pie pan. Press in bottom and up sides of pan. Trim edges if necessary.

In large bowl, combine all filling ingredients; blend well. Carefully pour into pie crust-lined pan. Bake at 425 degrees for 40 to 50 minutes or until knife inserted in center comes out clean. COOL...

In small bowl, beat cream until soft peaks form. Blend in powdered sugar and maple flavor; beat until stiff peaks form. Spoon or pipe over filling. Garnish with pecan halves.

Store in refrigerator. Makes 8 servings, 430 calories each.

TIP: If using a 9-inch pie pan, cover edge of pie crust with strip of foil during last 15 to 20 minutes of baking to prevent excessive browning.

Keylime Pie

By Rosie O. Show

Submitted by Jean Satterthwaite

1 - 8-oz. cream cheese, softened
1 - 6-oz. limeaid (do not dilute)
1 - 8-oz Cool Whip
1 sweetened Eagle condensed milk
Few drops green coloring

Pour in prepared crust. Refrigerate. Top with a lime slice on each piece as you serve.

French Chocolate Pie

By Jean Satterthwaite

2 squares unsweetened chocolate
Melt and cool
CREAM:

2/3 cup butter or margarine
1 cup sugar
1 teaspoon vanilla
Add Chocolate
3 eggs - add eggs one at a time beating 5 minutes after each addition.

Pour into crust you've made:
2 cups crushed vanilla wafers
1/4 cup sugar
1/4 cup melted butter

Press into pan.

Add chocolate mixture.

Chill several hours or overnight. Add whipped cream and walnuts.

Tiramisu Pie

By Donna L. Smith

Serves 8

Ingredients:

One 6-ounce prepared chocolate cookie pie crust
One 10.75 ounce Sara Lee All Butter pound cake, frozen
One 15.75 can vanilla pudding
1/3 cup Kahlua liquor or strong coffee
3 Tablespoons chocolate chips
1/2 cup lite hot fudge, warmed
cocoa powder, if desired

Method:

Cut frozen cake in half lengthwise, and then again widthwise, i.e., into four equal pieces. Slice into chunks. Place cake chunks into bowl and pour Kahlua or coffee over top. Stir gently; add pudding and stir gently again. Place mixture into pie crust shell. Sprinkle with chocolate chips, and drizzle warm hot fudge on top. Sprinkle with cocoa powder, if desired. Refrigerate for 6 to 24 hours before serving.

Origin:

This recipe was created in desperation while I was searching for ingredients to make a quick desert to bring to a family dinner this summer. Since I had made Tiramisu in the past and was familiar with the flavors, I realized that I had sim-

ilar ingredients on hand, so I came up with this tasty and very simple treat which turned out much better than I ever expected!

Caramel Cream Brownie Trifle

By Loretta Beal

1 package fudge brownie mix (1 pound, 3.8 ounces)

1/4 cup water
1/2 cup vegetable oil
2 eggs
1 package (4-serving size) chocolate fudge instant pudding and pie filling mix
2 cups milk
1/4 cup caramel topping
1 container (8-ounces) frozen whipped topping, thawed

1 cup chopped pecans
 Step 1: heat oven to 350 degrees. Bake brownie mix as directed on package for fudge-like brownies, using water, oil and eggs in a 13x9x2 inch pan. Cool completely, about 1 hour.

Step 2: Make pudding mix as directed on package for pudding, using milk, refrigerate, cut brownies into 1-inch pieces. Thoroughly stir caramel topping into whipped topping.

Step 3: Layer half each of the brownies, pudding, pecans and topping mixture in a 3-quart glass bowl, repeat. Cover and refrigerate at least 2 hours before serving, no longer than 24 hours. Store covered in refrigerator. 20 servings.

Chocolate Passion Dessert

By Sherry Finkbeiner

24 fudge brownies
2 cups sliced strawberries (fresh or frozen)
2 bananas
2 tubs (8-oz.) Cool Whip Chocolate Non-Dairy Whipped Topping, thawed

Cut brownies into 1/2 inch cubes. Layer in 3 quart serving bowl; 1/2 of the brownies, 1 cup strawberries, 1 sliced banana and 1 tub of the whipped topping. Repeat layers. Refrigerate until

ready to serve. Makes 16 servings.

Easy Cheesecake

By Laura Strzelecki

2 tubs of whipped cream, any brand
2 packs of cream cheese
2 cups fresh strawberries, cut up
1/4 cup of milk
2 packages of diet sugar
Buy a graham cracker pie crust
 Place cream cheese, milk and sugar in glass bowl and microwave for 30 seconds. Mix together well. Add Cool Whip and fold in. Pour into pie crust. Spread strawberries on top.
 Wah Lah!

See DESSERTS — Page 12

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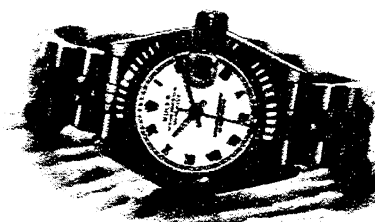
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Continued from Page 11

Out of Season Peach Cobbler

By Sandra L. Rich

1/2 cup margarine
1 cup sugar
1 cup flour
2 teaspoons baking powder
3/4 cup milk
1 - 29-ounce can peaches in light syrup, sliced.

Preheat oven to 375 degrees. Melt margarine in a 2-quart glass baking dish. In a mixing bowl, mix sugar, flour and baking powder. Add milk and combine. Pour mixture over top of melted margarine but DO NOT MIX.

Slice peaches, if they are in halves. Pour

peaches and their juice over top of batter. DO NOT MIX IN. Bake at 375 degrees for 40 minutes. Serves 6.

This is delicious! Not too sweet and easy to prepare.

Coffee Cake with Crumb Topping

By Sandra L. Rich

1 stick butter
1 cup sugar
2 eggs
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1 teaspoon vanilla
1 cup sour cream
Cream together butter and sugar. Add eggs. Sift dry ingredients together and add to butter mixture. Beat. Add sour cream and vanilla. Blend well. Pour into a 9x13x2 inch pan.

Top with:
1/4 cup sugar
1/4 cup brown sugar
1/4 cup flour
1/4 cup margarine
2 teaspoons cinnamon
Mix together until crumbly and sprinkle on top of batter. Bake at 350 degrees for 25-30 minutes. Very Good!

Caramel Apple Crisp

By Linda Meloche

5 large Granny Smith apples
8 graham cracker squares
3/4 cup brown sugar
1/2 cup rolled oats
1/2 cup flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup chopped walnuts
1/2 cup butter, melted
1/2 cup caramel sauce
Peel, core and thinly slice apples. Arrange in large, microwave safe dish. Finely chop graham crackers and combine with brown sugar, oats, flour, spices and chopped walnuts. Add melted butter and mix well. Spoon mixture over apple slices and microwave for 12-15 minutes or until apples are tender, turning dish after 6 minutes. Remove from microwave and drizzle caramel over top. Serve with whipped cream or vanilla ice cream.

Xmas Bing Cherry Salad

By Barbara S. Damron

1 small package cherry Jello
1 small package orange Jello
1 cup cherry juice from can
15-ounce can dark pitted sweet cherries
1 Tablespoon sugar
1 teaspoon lemon juice
3/4 cup sherry wine
Add water to cherry juice, sugar, lemon juice and sherry wine, to make 1-quart liquid, heat. Dissolve jello in above heated liquid. Put in refrigerator to partly gel. Now stuff the drained cherries. You may want 1-1/2 cups of cherries. When jello is partly set, add stuffed cherries, pour in a 9x13 inch pan.
Top for Salad:
1/2 package cream cheese - small package
1 lemon jello, whipped
1 cup whipped cream
2 Tablespoons salad dressing
Put in refrigerator until ready to serve. Put this all on top of jello.

Creamy Yogurt Cups (Diabetic Dessert)

By Sandra L. Rich

1 package sugar-free gelatin, any flavor
3/4 cup boiling water
1/2 cup cold water and ice cubes
1 - 8-ounce lowfat vanilla yogurt
1/2 teaspoon vanilla - optional
Completely dissolve gelatin in boiling water. Combine cold water and enough ice cubes to make 1 cup. Add to gelatin. Stir until slightly thickened. Remove any unmelted ice. Stir in yogurt and vanilla - if used. Pour into 5 individual dishes or 1 serving bowl. Chill until set.
Note: I have used strawberry gelatin and vanilla yogurt; orange gelatin and orange mango yogurt and they are both very good!

1/2 cup serving = 50 calories
1 gram fat
7 grams carbohydrates
4 grams protein

Sugar Free Sunset Jello

Fruit Salad (Diabetic Dessert)

By Sandra L. Rich

2 cups boiling water
1 package sugar-free raspberry gelatin
1/2 cup cold water
1 - 8-ounce can sliced peaches in juice,

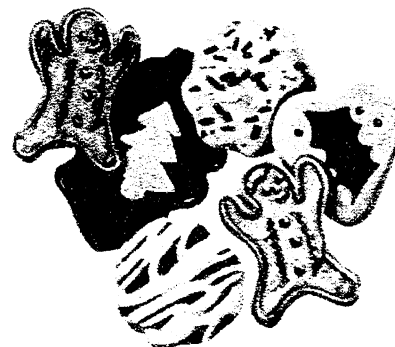
drained and chopped

1 package sugar free orange gelatin
1 - 8-ounce crushed pineapple in juice, undrained

Stir in 1 cup boiling water into raspberry gelatin until completely dissolved, at least 2 minutes. Stir in cold water. Refrigerate about 45 minutes, or until slightly thickened (like egg whites). Stir in peaches that have been well drained. Spoon into a 5 cup mold or serving bowl. Refrigerate about 15 minutes or until set but not firm. (Gelatin should stick to finger when touched and should mound.)

Meanwhile, stir in 1 cup boiling water into orange gelatin in separate bowl, stirring to dissolve completely. Stir in pineapple with juice. (Chill pineapple and juice at least 15 minutes before). Pour over first layer. Refrigerate for at least 4 hours or until firm. Unmold if in mold.

Serves 10
Very Good!
30 calories, 1 gram protein, 6 grams carbohydrates, 0 fat.



Cookies

Simply Elegant Raspberry Mini Cheesecakes

By Sharon Weinhardt

Ingredients:
2 - 8-oz. packages cream cheese, softened
1 cup sugar
1 1/2 tsp. vanilla
3 eggs
1 cup sour cream
1/4 tsp. salt
1/4 cup confectioners sugar
1 1/2 tsp. lemon juice
1 box vanilla wafers
1/4 cup seedless red raspberry jam
Mini 1-5/8 inch foil baking cups
Beat cream cheese, sugar, vanilla and eggs at medium speed using an electric mixer. Add sour cream, salt, confectioners sugar and lemon juice. Mix well. Line cupcake baking pans with foil baking cups. Put a vanilla wafer (flat side down) in the bottom of each foil baking cup. Pour cream cheese mixture into each baking cup. Fill 3/4 full with mixture.

Microwave the raspberry jam for 15-30 seconds until melted. Spoon 1/4 teaspoon jam on top of each individual cheesecake. Gently swirl the jam once around in the batter using a table knife. Bake at 350 degrees for 15-20 minutes. Cool. Refrigerate until chilled. Makes 40.

Marvelous Chocolate Mint Brownies

By Sharon Weinhardt

Ingredients:
1 box chocolate cake mix
3 eggs
1 stick butter, softened
1 cup chopped nuts
1 - 12-oz. package chocolate chips
1 lb. confectioners sugar
1/2 cup cocoa
1 1/2 tsp. mint extract
1 - 8-oz. package cream cheese, softened

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Cookies



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1/2 teaspoon vanilla 1/4 teaspoon lemon juice

In a large bowl, combine the cake mix, 1 egg, 1 stick butter and the nuts. Mix together. Spread batter evenly using your fingers into the bottom of a 13x9 pan. Sprinkle the chocolate chips on top of your chocolate mixture.

In a large bowl, beat cream cheese at medium speed until smooth, using an electric mixer. Add 2 eggs, vanilla, lemon juice, confectioners sugar, cocoa and mint extract. Mix well. Pour evenly over brownie mixture.

Bake at 350 degrees for 40-45 minutes. Cool 2 hours. Refrigerate until chilled, cut into 2 inch bars and serve.

Peanut Brittle

By Margaret Wahl

- 2 cups sugar
- 1 teaspoon salt
- 2/3 cup water
- 1 cup white Karo syrup
- 2 Tablespoons butter
- 2 cups raw peanuts
- 1 rounded soup spoon of baking soda

Mix sugar, salt, syrup, water and butter in heavy saucepan. Bring to a boil until 238 degrees on candy thermometer. Add raw peanuts. Stir and cook slowly until candy reaches hard crack stage or 310 degrees.

Remove from heat and add baking soda and beat vigorously for 1 to 2 minutes. Pour into 2 well greased cookie sheets.

Remember to stir constantly while cooking or the peanuts will burn.

Easy Shortbread Cookies

By Linda Meloche

- 1/2 cup butter, softened
- 1/3 cup powdered sugar
- 1/4 teaspoon vanilla
- 1 cup flour

Cream butter and powdered sugar together, add vanilla. Stir in flour until just mixed. Form dough into ball and refrigerate for about an hour. Remove from refrigerator and roll out half of dough on a sheet of waxed paper to about 1/4 inch width.

You may need to sprinkle a little flour on the waxed paper to keep dough from sticking. Cut dough into rectangles and place on ungreased baking sheet. (Repeat with other half of dough.) Bake for 12 minutes in 325 degrees oven. Don't overbake!

Sour Cream Cookies

By Barb Dameron

- 1 1/2 cups sugar
- 1 cup butter or margarine
- 1 cup sour cream
- 3 eggs
- 4 cups flour
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon almond extract

Cream shortening, add sugar gradually, then add eggs. Mix well. Stir in sour cream and add dry ingredients which have been sifted together. Chill, then roll out and use your cutters. Bake for 8-10 minutes at 350 degrees. Do not overbake. Frost what you like.

Irresistible Banana-Apple Muffins

By Sharon Weinhardt

- Ingredients:
- 2 1/4 cups flour, all purpose
 - 3/4 cup sugar
 - 1 1/4 teaspoon baking powder
 - 1 teaspoon baking soda
 - 1/4 teaspoon salt
 - 1/2 teaspoon cinnamon
 - 2 eggs, beaten
 - 1/2 cup warm milk plus 2 Tablespoons
 - 3/4 cup vegetable oil
 - 1 teaspoon vanilla
 - 1 1/2 cups mashed ripe banana
 - 1 apple, peeled, cut and diced into small pieces

In a large bowl, combine the dry ingredients (flour, sugar, baking powder, baking soda, salt and cinnamon). Mix well. Set aside.

Combine the eggs, milk, vegetable oil and vanilla all at once to the dry ingredients. Mix well. Add mashed banana and diced apples. Fill foil-lined muffin pans 3/4 full.

Bake at 375 degrees for 15-22 minutes until muffins are golden brown. Remove foil liners and cool on cooling rack. Makes 12-15 muffins.



Creamy Fudgy Brownies

By Sharon Weinhardt

- 1 box chocolate cake mix
- 3 eggs
- 1 stick butter, softened
- 1 cup chopped nuts
- 1 - 8-oz. package cream cheese, softened
- 1 - 12-oz. package chocolate chips
- 1/2 teaspoon vanilla
- 1/4 teaspoon lemon juice
- 1 lb. confectioners sugar

In a large bowl, combine the cake mix, 1 egg, 1 stick butter and the nuts. Mix together and spread batter evenly with your fingers into the bottom of a 13x9 pan. Sprinkle the chocolate chips on top of your chocolate mixture. In a large bowl, beat cream cheese at medium speed using an electric mixer, until smooth.

Add 2 eggs, vanilla, lemon juice and confectioners sugar, mix well. Pour evenly over brownie mixture.

Bake at 350 degrees for 40-45 minutes. Cool for 2 hours. Refrigerate until chilled. Cut into 2-inch bars and serve.

Best Ever Chocolate Fudge Brownies

By Sharon Weinhardt

- Ingredients:
- 1 box devils' food chocolate cake mix
 - 3 eggs
 - 1 stick butter, softened
 - 1 cup chopped walnuts
 - 1 - 12-oz. package chocolate chips
 - 1 - 8-oz. package cream cheese, softened
 - 1/2 teaspoon vanilla
 - 1/4 teaspoon lemon juice
 - 1 lb. confectioners sugar
 - 1/2 cup cocoa

In a large bowl, combine the cake mix, 1 egg, 1 stick butter and the nuts. Mix together and spread batter evenly with your fingers into the bottom of a 13x9 pan. Sprinkle the chocolate chips on top of your chocolate mixture.

In a large bowl, beat cream cheese at medium speed, using an electric mixer until smooth. Add 2 eggs, vanilla, lemon juice, confectioners sugar and cocoa. Mix well. Pour evenly over brownie mixture.

Bake at 350 degrees for 40-45 minutes. Cool 2 hours. Refrigerate until chilled. Dust with powdered sugar. Cut into 2-inch bars and serve.

Delicious Chocolate Raspberry Brownies

By Sharon Weinhardt

- Ingredients:
- 1 chocolate cake mix
 - 3 eggs
 - 1 stick butter, softened
 - 1 - 12-oz. package chocolate chips
 - 1 - 8-oz. package cream cheese, softened
 - 1/2 teaspoon vanilla
 - 1/4 teaspoon lemon juice
 - 1 lb. confectioners sugar
 - 1/2 cup cocoa
 - 1/2 cup seedless red raspberry jam

Combine chocolate cake mix, 1 egg and 1 stick

butter. Mix together and spread batter evenly into the bottom of a 13x9 pan using your fingers. Sprinkle the chocolate chips on top of the brownie mixture.

Microwave jam for 15-30 seconds until melted. Carefully spoon 1/4 cup jam over chocolate chips. In a large mixing bowl, beat cream cheese at medium speed with an electric mixer until smooth. Add 2 eggs, vanilla, lemon juice, confectioners sugar and cocoa. Mix well. Pour evenly over brownie mixture.

Bake at 350 degrees for 40-45 minutes. Cool 2 hours. Refrigerate until chilled. Cut into 2-inch bars. Dust with powdered sugar and drizzle warmed raspberry jam over the brownies using a fork.

Chocolate Cornflake Cookies

By Kathi Gardner

- 1/2 pound milk chocolate
- 6 ounces semi-sweet morsels
- 2 squares unsweetened baking chocolate
- 1 Tablespoon butter
- 4 cups Cornflakes

In top of double boiler melt 3 chocolates. Stir in butter.

Measure Cornflakes into large bowl and pour melted chocolate mixture over Cornflakes. Mix until Cornflakes are well coated. Drop by spoonfuls onto waxed paper. Allow to set for several hours until chocolate is dry. Makes about 4 dozen.

Peanut Butter Cookies

By Sandra L. Rich

- 1 - 18-ounce yellow cake mix
- 2 eggs
- 1 cup peanut butter
- 1/2 cup canola oil
- 2 tablespoons water

Mix all together well. Drop by tablespoon onto a greased or parchment paper lined cookie sheet, 2 inches apart.

Bake at 350 degrees until light golden brown around the edges. It takes 9-14 minutes, according to size. After removing from oven, let stand for 2-3 minutes then remove to cool on racks. Store in airtight container.

Very good and easy!

Diabetic Sugar Cookies

By Glenda Stinnett

- 2 cups flour
- 1 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup corn oil
- 1 egg plus milk to make 1/3 cup
- 3/4 cup sugar twin diet sugar powder flavoring

See COOKIES — Page 14

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Spring Home Improvement published March 21, 2002



Cookies



Continued from Page 13

1 teaspoon vanilla extract or 1 teaspoon almond extract or 1/4 teaspoon nutmeg and 1 teaspoon lemon juice.

Decorate as desired.

Makes 2 dozen. Bake at 400 degrees about 9 to 15 minutes. Do not brown.

Peanut Butter Bars

By Annie Young

1/2 cup soft margarine or butter

1 beaten egg

1 teaspoon baking soda

1/2 cup sugar

1 teaspoon vanilla

1/4 teaspoon salt

1/2 cup brown sugar

1 cup flour

12 ounces semi-sweet chocolate chips

1/2 cup peanut butter

1/2 cup oatmeal

Icing:

3/4 cup powdered sugar

3 Tablespoons peanut butter

3 Tablespoons soft margarine

3 Tablespoons milk

1. Cream butter, sugars, peanut butter. Add egg and vanilla and mix well.

2. Combine and add: flour, oats, soda and salt.

3. Spread into greased 13x9x2 inch pan. Sprinkle with chocolate chips. Bake at 350 degrees for 20-25 minutes or until lightly browned. Cool for 10 minutes.

4. Combine icing ingredients and spread over top of bars.

Canadian Butter Tarts

By Donna Cash

8 unbaked tart shells

1 cup white sugar

1 teaspoon vanilla

2 eggs

1/3 cup butter

4 tablespoons heavy cream

1/2 cup chopped walnuts

Beat eggs. Combine with sugar, vanilla, butter and cream in a sauce pot. Boil on medium heat for 5 minutes. Add nuts. Fill unbaked tart shells, then bake in preheated oven at 375 degrees for 15 minutes. Cool and remove from tart pan.

"Secret Kiss" Cookies

By Myrtle Gorang

1 cup soft butter or margarine

1/2 cup sugar

1 teaspoon vanilla

2 cups flour

1 cup finely chopped walnuts

1 pkg. (5-3/4 oz.) milk chocolate candy kisses

Beat butter (or margarine), sugar and vanilla, until fluffy. Add flour and nuts and beat until blended.

Using 1 teaspoon dough, shape around 1 chocolate candy kiss and cover completely, to form a ball.

Bake on ungreased cookie sheet at 350 degrees for 12 minutes, then cool and roll in powdered sugar. Store in tightly covered container.

Roll in powdered sugar again, before serving.

Cashew Cookies

"Not so pretty, but OH SO good"

By Kelley Kelch

1/2 cup margarine or butter

1 egg

2 cups flour

1/4 teaspoon salt

1 1/4 cup salted cashews

1 cup brown sugar

1/2 teaspoon vanilla extract

3/4 teaspoon baking powder

1/3 cup sour cream

1. Cream butter and sugar until light and fluffy. Beat in egg and vanilla. Add flour and dry ingredients, alternately with sour cream, mixing well. Carefully fold in nuts and drop by tablespoon onto greased cookie sheet. Bake at 400 degrees for 10 minutes. Makes 28 cookies.

Frosting:

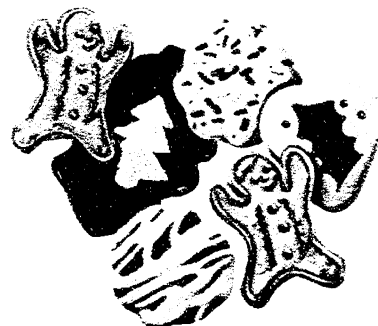
1/2 cup butter

1/4 teaspoon vanilla extract

3 teaspoons coffee cream

2 cups confectioners sugar

Brown butter and add other ingredients and beat well using mixer. If not creamy enough add more cream. Frost cookies.



Mini Dream Cheesecakes

By Sharon Weinhardt

Ingredients:

2 - 8-oz. packages cream cheese, softened

1 cup sugar

1 1/2 teaspoon vanilla

3 eggs

1 cup sour cream

1/4 teaspoon salt

1/4 cup confectioners sugar

1 1/2 teaspoons lemon juice

1 box vanilla wafers

1 can cherry pie filling

1-5/8 inch mini foil baking cups

Beat cream cheese, sugar, vanilla and eggs, using an electric mixer. Add sour cream, salt, confectioners sugar and lemon juice. Mix well. Line cupcake pans with foil baking cups. Put a vanilla wafer (flat side down) in the bottom of each foil baking cup. Pour cream cheese batter into each cup. Fill 3/4 full with mixture.

Bake at 350 degrees for 15 to 20 minutes. Cool and top with pie filling, if desired. Refrigerate until chilled. Makes 40.



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to all who
contributed recipes
and participated
in our annual
Recipe Contest!*

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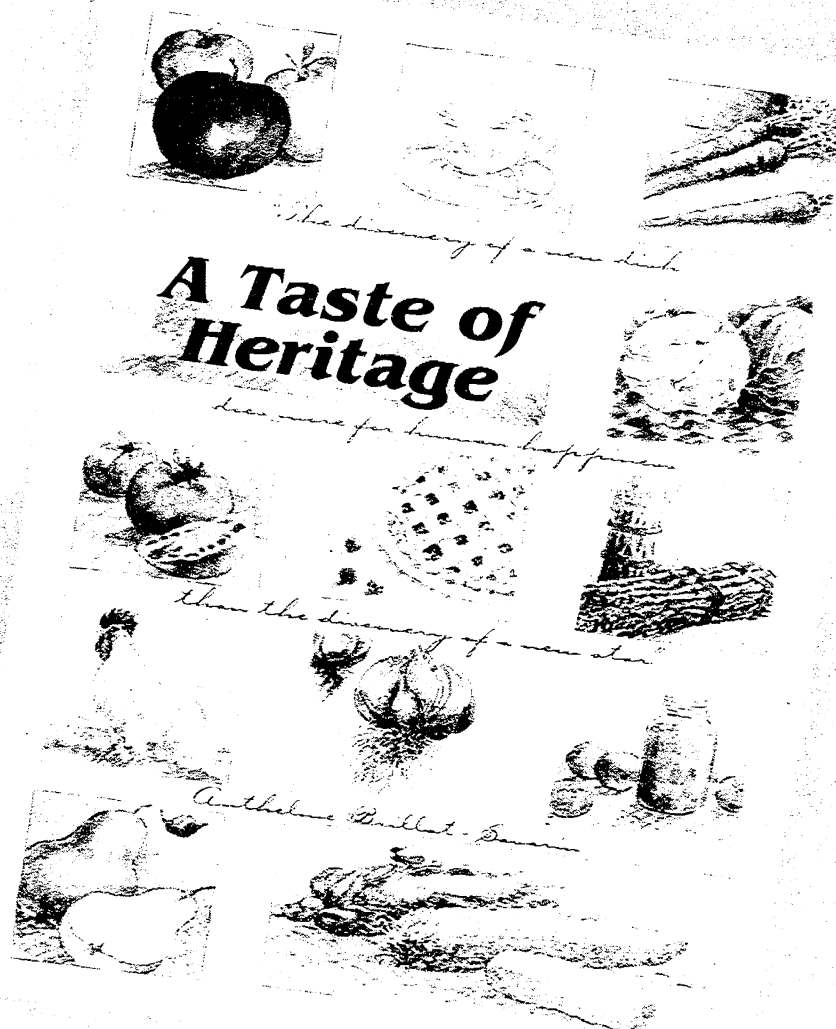
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