

Getting Around

By ETHEL SIMMONS

Crepes are becoming more and more popular in metropolitan Detroit. Just a few years ago it was hard to find a place that served them, and I used to look forward to going on vacation and visiting one of the little crepe places in other cities.

Newest restaurant to feature crepes in the area is The Magic Pan, which opened in the public Wednesday at Somerset Mall in Troy and also at Fairlane Town Center in Dearborn.

This was the first double opening in the history of The Magic Pan, according to Pete Moffett, who is manager of the crepe place in a free-standing building at Somerset Mall.

Moffett and his family are moving to the Birmingham-Bloomfield-Troy area from Atlanta, where he was manager of a Magic Pan.

Crang Heath of Farmington Hills is manager of The Magic Pan at Fairlane, where his wife Pat assists him. Heath who attended Bloomfield Hills High School and Michigan State, most recently was manager of The Magic Pan in Oakbrook, Ill.

THE MAGIC PAN now 43 Magic Pan restaurants, each specializing in crepes and dessert crepes. You'll find these crepes on the menu along with a few soups and salads. Separate menus list choices for lunch and dinner, and the dinner menu also gives sections for The Magic Pan's San Francisco Branch, available on weekends.

You're a brunch freak (this is my favorite meal) you'll want to try some of these offerings: Crepe Benedict, Ham and Apple Crepes, Eggs Benedict, Maple But-

ter Crepes and Bacon, and Ham and Tomatoes Mornay.

I sampled one of The Magic Pan's crepes, crepes, plus a dessert crepe, at a luncheon preview Monday at Troy's Magic Pan. Crepe St. Jacques is the restaurant's special version of the famous Copelle St. Jacques with scallops, shrimp and sliced fresh mushrooms in a sherry sauce with Gruyere cheese.

I was not overly impressed with its taste, but it was certainly okay. Some 20 dishes feature crepe crepes, so you might develop many favorites.

Nearly a dozen dessert crepes are available. These all sound scrumptious, and I was well pleased with the Strawberry Crepe Supreme of fresh strawberries and whipped cream that I was served.

THE MAGIC PAN originated in San Francisco and has spread its upside down patented method of preparation to many other major U.S. cities.

The magic pan, which you can view depending upon your table location is actually a circular arrangement of eight pans. Each round pan is doped in batter, then placed inverted on the wheel. The crepe is cooked after one revolution over a gas flame.

Manager Moffett said every country has its own pancake and that at The Magic Pan these are either French crepes or Hungarian pancakes called palacsintas.

Crispy Ham Palacsintas combine lightly seasoned chopped ham rolled in the pancake, then breaded and quickly deep fried. Alpine Cheese Souffle is the crepe's own

blend of cheeses folded in palacsintas, also breaded and deep fried.

Among the crepes are Beef Bourguignon, with chunks of beef and pearl onions in burgundy wine sauce, topped with mushroom sauce; and Crepes Roulade, blending tomatoes, zucchini, bell peppers, onions and eggplant topped with cheese.

Magic Pan Souffle Souffles are all cooked to order and offer crabs, scallops or shrimp with rich sauces. The menu also lists Favorite Crepe Dippers, that may go all the way from a bowl of soup to dessert.

THE SOUP KETTLE features chicken gumbo and Putney B. Gormale, a French country pea soup with pureed vegetables and sherry or soy cream. Salads are fresh spinach, avocado, mixed greens or orange almond.

Magician flips crepes for diners

Thursday, October 21, 1978

(5 P. 11B) 10/11D



Strawberry Crepe Supreme is made with fresh strawberries, sour cream or whipped cream.

Auction has rooms for celebrities

"Celebrity Showcase Auction," a fund

raiser for the American Cancer Society, will be sponsored by the Society's Oakland County unit and Gorman's Gallery of Fine Furniture, 7-3011 p.m., Oct. 27 in Gorman's Gallery, Telegraph just north of Twelve Mile in Southfield.

It will include a cocktail party, local and national personalities, entertainment, music, and an auction and is open to the public.

Nancy Fuller and Donna Romney, co-chairwomen of "Celebrity Showcase Auction," said the event will inaugurate the 1978-79 fund raising year for the ACS Oakland Unit.

The program will include previewing a series of room settings created for the celebrities by their wives and Gorman's de-

signers, and a contest will be held to match the rooms with the well-known guests. Savings bonds will be given those who match all nine rooms.

Among the celebrities to be on hand to greet the guests will be Al Ackerman, sports director for Channel 7; Lem Barnes, Detroit Lions football great; J.P. McCarthy, radio personality; H. William McNelly, vice chairman of American Motors Corp.; Joe Niederlander, theatrical impresario; George Hunkeler, author and amateur everything; George Romney, former Michigan governor; Bob Talbert, columnist; and Minoru Yamasaki, internationally known architect.

The auction, conducted by Robert B. Williams of L.M. Kopley Co. of Southfield, is to begin at 9:30 p.m.

the roman terrace

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Dining And Entertainment Guide ON THE TOWN

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ted's Old Town Inn

Woodward at Square Lake Road in Bloomfield Hills. Call 644-3764.

The atmosphere brings you in. The food brings you back.

Of all the restaurants in the Detroit area, there's one unlike any other you've ever been to: Victoria Station.

The first thing you'll notice is a uniquely warm and friendly atmosphere. There's a relaxing lounge that's really an old caboose, and a series of comfortable dining areas inside real box cars. Throughout this unusual setting you'll enjoy a fascinating collection of antiques from railroading history. With soft lighting and linens to enhance it all.

But Victoria Station people are the most important part of the atmosphere. They're more than cordial—they're extremely conscientious and eager to make your visit a truly pleasurable experience.

While the atmosphere may bring you in the first time, our regular customers tell us it's the food that brings them back. It's basic but superb. And everything is expertly prepared and served in portions larger than you'll find just about anywhere.

Come discover the many reasons why Victoria Station is so unusually good—and such an outstanding value. Join us for lunch or dinner and enjoy great food, generous cocktails, and fine wines. It's an adventure in dining that will bring you back again and again.

Try our Prime Ribs. It's roasted and cut precisely to your taste, then presented at your table on hot stoneware. Or select one of our other specialties. Savor thick, juicy Top Sirloin Steaks. Bar-b-que Beef Ribs or Giant Shrimp sauteed to perfection in a special wine sauce. Enjoy your entrée with an order of fresh mushrooms served sizzling in a skillet. And a not-to-be-missed salad bar where you create your own chilled, crisp salad.

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