

Twenny's tastefully prepares bird hunters' dishes

Though the men in the family have been bird hunting for years, the James I. Bernardins of Orchard Lake enjoyed some game dishes very new to them recently.

Bernardin sent a representation of his fall shooting to Yvonne Gill-Davis, proprietor of Twenny's Cafe in downtown Birmingham. Ms. Gill-Davis and her brigade turned the birds, pheasant and chukker (which is a large partridge) into Terrine de Faisan ou Perdreau avec marrons, a classic French dish given a Lyonnaise touch by the addition of chestnuts. They also prepared a raised game pie.

The Bernardin men are hunters. During the week, Jim Sr. is an executive vice president of Campbell-Ewald Co. in Warren. Weekends this fall, he has been hunting with his student sons Jim Jr., 22, John, 20, and Bob, 16.

They shoot grouse and woodcock in the Jordan State Forest near their week-end place on Walloon Lake. They also shoot at Hunter's Creek near Metamora. An avid participant wherever they go is their yellow retriever, Diste Lee.

try for the crust. And if you don't want a crust, it's a wonderful ragout."

She said that both dishes can be prepared with duck as well as pheasant or partridge.

"We adore to cook game and offer what we can get on the restaurant menu, as frequently as we can," said Ms. Gill-Davis. Twenny's proprietor developed her repertoire of game dishes primarily in Europe, she said.

The cafe, located on the lower level of 280 N. Woodward, will prepare the terrine, pie and a variety of other dishes for hunters — either to be taken home, as the Bernardins did, or to be served there.

"Francis is from Provence and his eyes light up when I tell him we have birds coming in," Ms. Gill-Davis said. "I have only one stipulation: No shot. Please, no shot!"

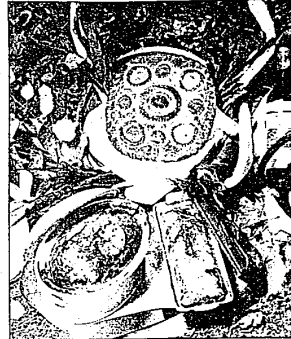
Following are recipes for the two dishes prepared for the Bernardins.

TERRINE DE FAISAN ou PERDREAU with Chestnuts

8 oz. veal
8 oz. pork
1 lb. fat back
1 lb. game meat (pheasant, duck, partridge, keep breast fillets separate)
8 oz. calves liver
8 oz. liver from birds
4 cup brandy
1/2 cup Madeira
6 shallots, minced
4 Tbs. heavy cream
1 egg, beaten
2 Tsp. lemon juice
2 Tbs. flour
3/4 allspice
2 Tbs. salt
12 each fresh ground peppers, skinned



Francis Lamongie, one of the chefs at Twenny's, prepares garniture for game bird terrine.



Terrine de Faisan ou Perdreau avec marrons, of pheasant and/or partridge with chestnuts, and Raised Game Pie, are dishes created for the Jim Bernardins of Orchard Lake.

whole chestnuts, marjoram, thyme, savory

Coarse grind meats, calves liver and fat back. Marinate breast fillets and 2 duck and 1 pheasant liver in brandy and Madeira. Saute minced shallot in butter and cool. Mix together cream, lemon juice, egg and spices. Pour over meats and mix well.

Line terrine with thin sliced fat back and fill with forcemeat, alternating with whole skinned chestnuts and breast fillets and livers. Cover top with

herb branches and fat back layer. Cover top tightly with foil. Bake in Bain Marie water bath, (set this pan inside another larger pan with about 1 1/2 inches of water surrounding inserted pan), for 2 hours at 350 degrees. Uncover for final 30 minutes. Cool, then chill with weight on top overnight.

RAISED GAME PIE

4 lbs. boneless game meat (pheasant, partridge, duck)
1 lb. small mushrooms

1 large onion, sliced
1/4 cup flour
1 1/2 Tsp. salt
1/2 Tsp. freshly ground pepper
1/2 cup dry red wine
4 Cups well-flavored game stock
2 Tbs. tomato paste
2 Tbs. chopped parsley
1 Tsp. marjoram

Mix flour with salt and pepper. Dredge diced meat in seasoned flour and quickly sear on both sides in a saute pan lightly covered with oil.

As meat is browned, remove to a heavy Dutch oven and hold. When all meat is browned, deglaze pan with red wine and pour over meat.

Clean out pan and saute mushroom caps, then onions until soft and add to meat. Sprinkle meat with 2 Tbs. of additional flour. Add tomato paste and herbs. Cover with hot game stock. Tightly cover with a lid or foil and cook slowly until tender at 325 degrees, approximately two-three hours.

Can be served as a ragout or baked under a brioche or puff pastry crust.

DINING AND ENTERTAINMENT GUIDE

ON THE TOWN

MOY'S 梅三

RESTAURANT
CANTONESE & AMERICAN FOOD
JAPANESE STEAKHOUSE
«EXOTIC COCKTAILS»
Carry-outs on Chinese Food
CHINESE LUNCHEON 11 AM-3 PM
JAPANESE LUNCHEON 11 AM-2 PM
DINNERS 5-9:30 PM FRI & SAT 10:30 PM
Closed Mondays

16825 MIDDLEBELT AT 6 MILE, LIVONIA
Reservations Accepted
Tues., Wed., Thurs. and Sun Only 427-3171

MUMU

CANTONESE CUISINE
AND STEAKHOUSE
COCKTAILS SERVED

Premium on U.S. Currency
10% Discount on Restaurant
OPEN 24 HOURS
CREDIT CARDS
24 LITTLE WINDSOR (519) 253-7255

Sussex House
10701 W. 12 Mile Rd.
(Just East of Ewing)

DINNER SPECIALS
\$5.95
\$6.95

Catch of the Day \$5.95
Beef of the Day \$6.95

Includes: Relish Cart (Shrimp, Pickles, Corn Relish, etc.) and Salad tossed at your table. Veg. or Potato

Happy Hour in the Lounge 4-7
Dr. Alexander's Jazz Band
Appearing Thursdays & Saturdays
Every Thurs. 8-12 p.m. - Sat. 9-1 a.m.
Businessmen's Lunch - Banquets up to 150

BY POPULAR DEMAND
Now Serving Our
CHINESE BUFFET
Featuring all varieties of
Authentic Chinese Dishes
All you can enjoy
Served from 5 p.m. Friday & Saturday

SHANGRI LA WEST
Chinese Restaurant & Cocktail Lounge

Miracle Mile Shopping Center
Across from Showcase Cinema 335-8060

NEW YEAR'S EVE AT THE HYATT

WOW!

*15 gets you 5 great bands, including Buddy Rich in an entertainment extravaganza. Food and drinks are extra, from hot dogs to haute cuisine. Rooms *19.80 per person, double occupancy.

BUDDY RICH & THE BUDDY RICH ORCHESTRA
WOW!

As sensational as ever, famous drummer, entertainer and band leader Buddy Rich will appear with his spectacular orchestra in the Hubbard Ballroom. A Grand Buffet will be served a la carte during the first show, separate charge, of course. Party the night away while dancing to two additional dance sets.

THE OTHER BROTHERS DISCO BAND
WOW!

The Other Brothers Disco Band will make your evening electric while you disco down or try your luck in the Arcade, all located in the Exposition Center! Purchase from a delectable choice of snacks at any of the food booths, guaranteed to satisfy those late night cravings.

GOOD ONLY **DEC. 31 1979**

NEW YEAR'S EVE 1980

HOT TIME AT THE HYATT

DANCE TO THE BIG BAND SOUNDS OF
BUDDY RICH
★ PLUS ★
THE OTHER BROTHERS DISCO BAND

AUTHENTIC
DIXIELAND JAZZ
FUN, FOOD, FESTIVITIES
ALL NIGHT LONG!

GOOD ALL **EVENING!**
593-1234 CALL NOW

AUTHENTIC DIXIELAND BAND
WOW!

Chet Bogan and the Wolverine Jazz Band will light up the Lobbybar with plenty of real-live Dixieland jazz. Enjoy dancing, entertainment and at additional cost, delicious food and drinks into the early morning hours.

FUN, FOOD & A JAMBOREE
WOW!

Also in the Lobbybar, the renowned J.C. Heard Quartet. Our own Johnny Trudell and his orchestra will be appearing in db's Club from 10 p.m. to 2 a.m. You'll have the New Year's Eve of your lifetime...from the first hello to the last hurrah.

ALL IN ONE HOT SPOT
WOW!

For a gourmet treat, make reservations at La Rotisserie, Giulios, Kafay's Place, the Rotunda or for our Grand Buffet in the Hubbard Ballroom. To top off the event, spend the night in one of the Hyatt's luxurious rooms at a special New Year's Eve value - just *19.80 per person, double occupancy.

HYATT REGENCY DEARBORN

Come Home To Win Schuler's
For The Holidays.

Festive Atmosphere
PARTIES • LUNCHEONS • DINNERS
Gifts for Friends & Family

Phone for your reservations today.
Ask about our
Holiday Gift Package

852-8330 851-8880
2601 Rochester Rd. 6066 W. Maple Rd.
Rochester West Bloomfield

So that our employees may enjoy the holiday
We will be closed Christmas Day

Schuler's

APPEARING DEC. 3-8

JIM STAFFORD
COMING ATTRACTIONS

DANCING TO
JOHNNY TRUDELL'S
BIG BAND SOUND
December 10-15
ASK ABOUT OUR "WOW"
NEW YEAR'S EVE!

JL's CLUB

FOR INFORMATION AND RESERVATIONS
Call Mon. thru Sat. 9 a.m. - 5 p.m. 593-1234
J.C. HEARD QUARTET NOW APPEARING IN THE LOBBY BAR

HYATT REGENCY DEARBORN
DEARBORN, MICHIGAN