Chinese wedding feast serves new taste treats

A 10-course Chinese wedding feast awaited members of the Chaine des Rotisseurs gourmet society at David Lum's Rikshaw Inn in West Bloomfield. Lum closed down his restaurani, the Orchard Mail, one recent night so a roomful of Chaine members and their guests could sample authentic dishes and pastries served at a wedding celebration in China.

and pastries served at a wedding cele-bration in China.
Despite expectations of groaning platters of food, the meal actually con-sisted of dishes prepared and served in fairly simple fashion.
That's not to to say there wasn't plenty to eat. And the courses featured such delicacies as a squab (young pi-geon), Mongolian beef, Cantonese lamb and barbecued pig.

geon), Mongouina beet, Antipones inimical and barbecued pigs.

BUT THESE were served from large platters, where the bird or beast was cut into bite-size strips you could put on your plate with chopsileks.

The first course of squab was presented in a decorative "nest." The strips of rich-tasting squab went onto an individual bowl of rice.

The Mongolian beef was exceedingly both (spiezy) More so than the average taste might desire but just what devotes call for. The Cantonese lamb was a new experience that left me unconvinced but, again, perhaps you have to develop a taste for it.

The sucking pig, also cut into small strips, was not as tempting as silice of the country of

TO A WESTERNEIL this fungus has an unusually chewy texture, kind of rubbery, that bounces back when you attempt to eat it. A fried shrimp ball was another course served that has a gummy quality.

These are dishes a bit different than what we're used to.



"When I was younger, I used to go with my dad to the delis," Kirsch said. "I used to deliver. I know the good and had products." He said all the meat is koaher and the deli is kosher-style. Jewish-utyle rye is one of the breads. Kirsch uses: He cooks all the cornet beef and pastrami. Chicken salad and tuna salad are made fresh dally. Kirsch and Lum alternate to make fresh soup daily. A resident of West Bloomfield Rigs, Are stient of West Bloomfield Kirsch attended West Bloomfield Kirsch attended West Bloomfield Rigs. School. He worked at the Embers Deli at Maple and Lahser for three and one-half years, worked under Chef Zimmerman at the Meating Place for eight months, He studied in the culiary arts program on the Oakland Community College Orehard Ridge campus!

The pastry at the end off the meal was ordered from New York by Lum, who does not have a pastry chef. The pastry was not exceptionally sweet and, in fact, looked more like a breakfast roll than a high-calorie dessert.

Wines served with appetizers included a Chinese wine and one designated as a "mystery wine." The mystery was solved when Dr. Patrick Boauts, ballit (president) of the Chaine, explained it was an inexpensive Gallo Chenla Blanc.

Lum said the Chinese don't normally drink wine with a meal. In addition to wine served with the banquet, the diners were given the more-usual beverage, Chinese beer.

BEFORE THE DINNER began, the bailli detailed the rules of the Chaine. No water with meals, no smoking and no flowers (which could compete with the scent of the wine).

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No sooner had he said this than everyone noticed small arrangements of red carnations and fans on the tables. "They're low profile," said Daoust, amused.

The ever-smilling Lum, binuself a member of the Chaine, obviously took the society's dictum serfously, timournets all the flowers were removed from the room.

TWENTY-YEAR-OLD Alan Kirsch

TWENTY-YEAR-OLD Alan Kirsch is Lum's "deli man," who runs the deli operation at the IRIShaw Inn. That's right, the IRIShaw not only serves thinese food but, since August, has been offering a deli menn as well.

Kirsch saw a similar Chinese restaurant-and-deli combination in Toronto and brough the idea to Lum, who himself is a one-time Toronto resident.

Kirsch comes from "a deli family My grandfather owned a deli in New York," he sald. His father also used to work for a deli and has been a wholester in deli products for some 25 years in the Detroit area.

Sitar concert planned

A sitar concert featuring Roop Verma, an interpreter of classical Indian music, begins at 6 pm. at the Northwest Unitarian Universalist Church, formation call Saltee Hosen at 5572 Rotthwestern Highway in Southfield.







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Songtime

John Mallon, leader of John Mallon & Us, is appearing with his group at Dewey's in the Michigan Inn, Southlield. Comedy and song are offered. Mallon plays five different instruments, as well as doing vocals. The other hand members also sing lead and back-up vocals. Show time is 9 p.m. to 1 a.m. through





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