Dining out has extra dimension in old structures

table talk

Continued from Previous Page

rant specializes in veal dishes and seafood. "We also have lots of steaks, prime rib and a nice varie-ty of hors d'oeuvres. Our prices are very low (prime rib is \$9.95). We do everything from scratch."

Once a month, Armando does an eight- or nine-course gourmet dinner, featuring ethnic cuisine. A French dinner will be given this weekend, and on Oct. 24 emphasis will be German food at an Okto-berfest. Reservations are limited to 50 persons.

An attractive, long, narrow cocktail lounge is also part of the restaurant.

Bode's Corned Beef House, owned by Richard and Abble Meacham, may look its age on the out-side and perhaps the inside, too, although it has been remodeled and added to many times. Formica counters and plastic boths give it the look of a modern-day diner.

THE PRESENT restaurant was opened 24 years ago in the structure built in 1868 by a German family as a hotel with sleeping facilities only for the railroad. Today diners can still sit and watch the trains on by

A specialty of the house is "half a Bode," a corned beef salad served with a hot English muffin, for \$2.25.

A Plymouth restaurant near the old train station, in an area called Old Village, is Station 885, on the site of a freight house. The restaurant building was old floody of years ago, but the first owner ran out of the only of years ago, but the first owner ran out of the old floody of the state of the st

Mini-blinds in the main dining room set off the collection of railroad artifacts Waun has amassed. The loft upstairs is often the gathering spot for party groups.

Wann said, "My wife Lorraine and I run it. The kids work here. We run it for families."

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Staying Alive (pg)
An Officer and a Gentleman

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11 A.M. — 3 P.M.

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KEEGO CINEMA

A FOCAL POINT is the cory, angled bar that encourages conversation. Above the bar is a shelf filled with Jim Beam rallway-car whiskey bottles and two stuffed dolls dressed as railraod workers who are called "C" and "E."

Scated on bentwood chairs at small tables, diners can order from the simple menu featuring soups, sandwiches and specials. Most of the sandwiches have names like Caboose, Brakeman or Cattle Car.

Contemporary design is paired with the old in Emma's Restaurant in Plymouth. The colorful yel-low building originally was home to Dr. Coleman, his wife Fanny and their daughter Emma, a well-known area soprano.

The building has been moved once, and Emma's has moved from the part of the structure that houses shops for gifts, books and interiors (the Iron Gate Galleries) to its present location.

The restaurant is bright and alry, restored with its old brick interior walls painted offwhite and the ceiling back to its tongue-and-groove wood. Antique, leaded-glass wall hangings on chains and track lighting add drama.

EMMA'S IS CO-OWNED by two women, Garey Beglinger and Audrey Glisson. Its tables are covered in pretty green-flowered olicioth and the walls are hung with contemporary prints.

The Garden Room, for nonsmokers, really cap-tures the breezes, with its white latticed open walls. The floor is brick, windows have black grillwork, chairs and tables are white. Plants in pots suit the setting.

In the Ladies Room, decorative tiles - hand-made by other merchants for the restaurant's opening - draw attention.

The menu has appetizing luncheon entrees rang-ing from Crepe Divan to Emma's Enchlidaes and Plymouth Pide. Appetiziers, homemade soups, sandwiches and salads are available. After 4 p.m., five entrees are offered, plus appetizers and a la carte side orders.

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. 10 WHEELS OF FORTUNE 20% PREMIUM On U.S. Money Another Plymouth restaurant with historic interest is the Hillside Inn, with dining rooms upstairs, and downstairs the Bottom of the Hill that also features a soup and salad bar.

MARGARET AND Jacob Stremich opened the Hillside Barbecue, specialising in spare ribs, in the old Streng homestead it 1915. This became the Hillside Ian, which celebrates it is 600 the year in 1940. The three-story May100 the in 1940 the was built in 1947. Ralph G. Lorent, in 1940 manager during the Depression, took over owner-ship in 1965. At Thanksgiving time, the hotel serves an original Thanksgiving dinner with Indian corn pudding and other authentic dishes. People make reservations a year ahead. Beside its diring room, the hotel has a popular pub.



Jerry Mancour takes a break in the sun-splashed Paint Creek Restaurant, which he owns along with the cider mill at Goodison.





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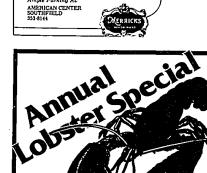
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