table talk

Jacques Demers

Detroit Red Wings Coach Jacques
Demers has opened a new sport
theme restaurant and lounge at the
Embassy Suites Hotel in Southfield.
The continental menu at Jacques
Demers presents sports personalties favorite dishes, such as Tommy
Lasorda's linguine and clams at Tommy
Lasorda's linguine and clams steak
Memorabilia of Detroit sports teams
Illis the restaurant and lounge.
There's lish Thomas' and Alar
Trammell's pressy, a signed basketball from the Pistons, photes of
sports highlight and Demers' Coach
of the Year trophics.

Chef's Fest

Some 20 restaurants served specialties at the annual Chefs' Fest, sponsored by the Birmingham-Bloomfield Chamber of Commerce, Friday at the Community House in Birmingham. Several Machus caterles were represented, with Machus

Adams Square Cafeteria offering barbeque ribs (30 pounds of ribs are served Saturday nights at the restaurant). Hogan's featured a steak pocket sandwich. Seafood items were popular, including Strimp Martinique from Norman's Eton Street Station, Seafood Strudel with Lobster Sauce from 220 Merrill, and oysters on the half shell, stucked by Roger Sutton, chef at Peabody's. There were a variety of chicken dishes, among them General Two's Chicken from the Mon Jin Lau, Other tasty food ranged from the Beverly Hills Grill's gapageho to chocolate truffles from Monchelle Lamoure.

Scholarships

Students in cullary arts programs in college interested in applying for scholarships may contact Pat Wilhite at the Lark in West Bloomfield, phone 661-446.5 be has applications for 10 scholarships of \$1,000 each. Deadline for applications is Thursday, June 1. The scholarship are

awarded in July, with money coming from proceeds of the Lark's annual Chill Cook-Off, this year to be held Sunday, Sept. 10.

May wine

Chuck Muer private label May Wine, as well as May Bowle (a sparter), is available at \$2.75 per glass and \$10.59 per bottle for diners at several of Muer's restaurants, including Charley's Crab in Troy, Chuck Muer's Uptown in Madison Heights, the Gaody Dancer in Ann Arbor and the River Crab in St. Clair. New menu items have been increduced to complement the wine. Diners may select tempura softshell crab or salmon and bluefish pot au feu.

Healthy dishes

As part of this weekend's Michigan Tastefest, Henry Ford Hospital Chef Joe Beato, a member of the 1988 U.S. Olympic Culinary Team, will prepare some healthy dishes designed to curb children's appetites for sweets. His cooking demonstrations will be held from noon to 5 p.m. Saturday-Sanday in the New Center One building. The Tastefest will present specialities from Michigan restaurants and food producers. Hours are 5 p.m. to midnight Friday, noon to midnight Saturday and noon to 9 p.m. Sunday.

Wine tasting

A large, welk-around chardomay and white burgondy wine tasting will be held at 7 pm. Wednesday at the Pike Street Restaurant in Pontiac. Cost of the tasting and food prepared by Chef Erian Poleyn is \$20. For more information call 334-7878.

Soup winner

Steven M. Allen, sous chef at the Golden Mushroom in Southfield, won top bonors and \$500 in Michigan's "Souper Bowl" centest sponsored by AAA Michiga Living magazine, the Greater Michigan Foundation and the Michigan Restaurant Association, His winning entry, Baked Apple Soup, will be featured Monday-Saturday, June 5-10, on the Golden

DINING & ENTERTAINMENT

Mushroom's menu. Among the four professional chef finalists in the contest were two area chefs, John S. Adamski of the Pike Sireet Restaurant in Pontiac and Mark Kilne of Machus Siy Fox in Birmingham.

Benefit night

Les Auteurs, "an American Bistro," will celebrate its one-year anniversary with a black tie dinner Saturday, June 3, at the restaurant in Royal Oak, Proceeds will benefit the William Beaumont Ropial Children's Center. The event features "The Smallest Autelin in Town," local celebrity hosts and live enter stalament. Cocktalls and hors docurres are at 6:30 p.m., dinner at 7.30. Tickts are \$250 p.m. person. For reservations, call 544-2897.

Pastry chef

Cynthia L. Ross has been named executive pastry chef for the Hotel Pontchartrain in Detroit. Before joining the Pontch, she was executive pastry chef for the Sheraton Oaks Hotel in Novi, pastry chef for the Sheraton Greensboro Hotel in North Carolina and consultant to Aviva Bakery Ltd. in Ann Arbor.

New manager

Richard Kirchner has been appointed to the new post of general manager at the Rhisoceros restaurant in Detroit. He most recently was multi-unit operations manager for the Appetenser restaurants in Birmingham, Novi and Millord.

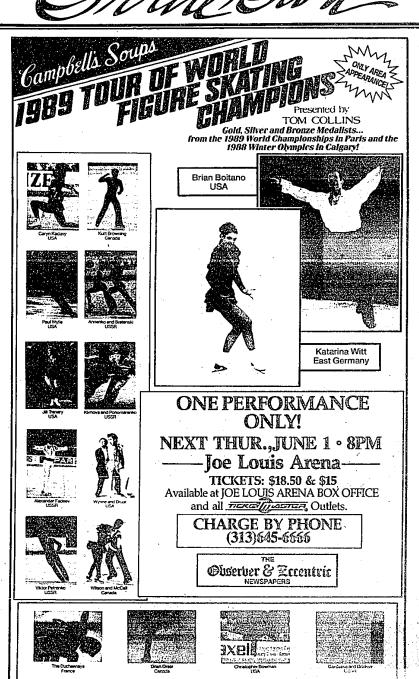
Culinary award

Among those honored in the professional category, at the recent Calinary Art Salon at Fairlane Manor Schooleralt College and Diamond Jim Brady's, who won Best of Show, and Christopher Wooden of Troy's Somerset Inn, who received the Judge's Special Award. Oakland Community College students took top awards in the college category. They were Penny Muldoon, who carned the Angle award, Randy Finch, Best Pastry, Sarah Schwartz, Most Original, and Teresa Chenca Judge's Special Award.





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Cast of skaters may change due to injury or other unforesoon circumstances