

taste buds

chef Larry
JonesAre you
a YUD or
a YUS?

I never really considered myself a yuppie. Sure, I drank premium brands, owned a wok and ate tofu, but I still held onto the pink plastic flamingo that to this day graces my front lawn. I think it was more a matter of being questionably radical.

Now the Lempert Report, the leading marketing analysis newsletter, has coined new buzzwords that will sure make their way into the '90s vocabulary.

Are you a YUD or YUS? Both groups comprise the Baby Boomer generation (those born between 1947 and 1967 who make up as much as one-third of the population).

The YUDS, or Young Urban Destroyers, are those Boomers who don't feel like the environmental issues affect them. They weren't politically active in the '60s and they are no more conscious now. YUDS won't even try to claim they were at Woodstock. These are the people who purchase disposable diapers, disposable razors and other artifacts from a "disposable" society. Their philosophy is, "Why shouldn't I make my life easier?"

The YUSES, or Young Urban Saviors, on the other hand, never stopped caring or believing they could make a difference. They may be caught in the maelstrom of mortgages and childrearing, but they still dutifully separate their garbage for recycling and deep down inside they do believe that they can effect change. Even more importantly, they take personal responsibility for making that difference.

TO A DEGREE, giving a marketing newsletter like the Lempert Report credit for conjuring up yet another set of clichés is redundant in itself. I never enjoyed belonging to a group and to this day try to steer clear of getting labeled as an activist through group involvement.

But in all honesty, I cannot deny my feelings toward the environment, especially when there's a major or campaign movement that is without a doubt making environmental issues the "cause" for the '90s.

In retrospect, however, I am amazed by the sheer number of Yuses, Yuppies, Dinks, Dorks and whatevers who continue to spin their wheels in mountains of trash without taking the time to even try to make a difference.

For example, last week, for the first time, I brought my own bags. No big deal, especially because with all the bags stuffed under the kitchen sink, there was literally no room for more. So here I am, at the checkout line, where I hand my own bags to the bagger and announce, "I brought my own bags," secretly hoping that Vanna White will appear from behind the display of toilet paper and plant a kiss on my cheek and thank me.

Guess what?

I asked the cashier just how many folks like me bring their own bags or boxes to the store. "You're the first," was her reply. "C'mon, surely you jest?" was my reply. "Nope."

SO, I ASKED the bagger the same question. Ditto the response.

Thinking my cashier and bagger lived in a cave somewhere without television, radio, books and no outside communications, I went down the line and asked each and every cashier and bagger how many people bring their own bags. Dittos, again.

If you are one of those so-called Yuses who still thinks you can make a difference, do it. If you separate your cans, bottles, plastics and other recyclables, get down on your hands and knees and spend five minutes getting the bags in order from under your kitchen sink. Better yet, if you don't have any bags, pick up a couple of canvas bags or those cool, European string bags. Just do it.

YES M!CH!GAN



JERRY ZOLYNSKY/staff photographer

Shop manager Gail Bahl holds gift tray filled with Michigan-made foods, at Michigania in Birmingham.

Michigania
sells food
productsBy Janice Brunson
staff writer

STATE PRIDE and Michigan heritage are expressed through the wonder of culinary fare artfully prepared by creative Michigan producers.

Such foods as dried tart cherries, bling cherry tea, Joy's pungent tomato relish or Carrie's aromatic curry dip are especially timely now, during the annual statewide celebration of Michigan Week.

What better time to explore and enjoy foodstuffs that are expressly Michigania, and what better place to experience them than at Michigania, an attractive basement shop in Birmingham that carries only Michigan-made goods, including unusual mouth-watering fare and other unique cookery items.

Take Carrie Wager's dip, a commercial enterprise based on a family recipe first marketed in 1959 by grandparents Stanley and Blanch Wager of Pellston. Sold as Wager's Curry Dip, the snappy sauce comes in jars topped with polka-dotted cotton of deep green.

"It's a marvelous looking jar so it sells well," said shop manager Gail Bahl, a self-confessed native of the Buckeye State who settled in Bloomfield Township some 14 years ago.

Still, Bahl gushes forth with culinary detail of the Great Lakes State: Carp River of Leland produces the widest variety of genuine Michigan condiments, dried cherries by American Spoon in Petoskey are the most popular prepared food and Michigania is the only retailer in the state to carry Malted Pancake Flour milled by F.S. Carbon in Buchanan.

"PEOPLE IN MICHIGAN really take quite a pride in their state," Bahl said, based on the shop's success. "We opened our doors from scratch 18 months ago and response has been tremendous."

Michigania also displays blown glass, puzzles, candles, pottery jewelry, books and more, all Michigan produced. These items are most often purchased by tourists yearning for an authentic touch of Michigan, according to Bahl.

"Foods are more for people who live here, for themselves or for friends who have moved away. They're thrilled to find it all in one place."

One popular find at Michigania is Michelle Marshall's Mucky Duck, a pub-style sweet and tangy mustard. Relying on her own expertise, Marshall created Mucky Duck through trial in error from the kitchen of her Franklin home some five years ago.

"At Christmas, I sell it by the case. It goes out of here hot," Bahl said, with Marshall de-

Ethnic heritage, and recipes, too

From "Our Michigan: Ethnic Tales & Recipes," compiled by Carole Eberly.

Fred Oldenulund, originally from the Netherlands, settled in Holland in 1923. Between 1939 and 1964, he handcrafted 300,000 pairs of wooden shoes. In one year, with the help of two assistants, he crafted 18,000 pairs.

PIGS IN THE BLANKET

Sauwjezbroodjes
by William H. Vaude Water

2½ cups white flour
2 teaspoons baking powder
2 teaspoons salt
¼ cup lard
1 egg
½ cup milk or more
1 pound pork steak and 1 pound veal steak,
ground together
Salt and pepper to taste

Mix and stir ingredients. Cut in the shortening as for pie crust. Beat the egg and add

milk to dry ingredients. More milk may be needed to make a soft dough of proper consistency to roll out to about ¼-inch thickness. Season the meat and make into small rolls about 4 inches long and ¼-inch in thickness. Wrap each roll with the pastry, pinching ends. Bake in hot oven 20-30 minutes, in bake pans, until brown.

The first Italian to set foot in what is now Michigan was probably Henry de Tonti who explored the Great Lakes in 1678. The 1890 census showed 338 native Italians in Detroit. Today, the metropolitan area boasts nearly 100 Italian organizations.

VERMICELLI
WITH HAM AND PEAS

by Mena Castriellano

4 tablespoons butter
¼ pound boiled ham, diced
¼ cup chopped onion

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Seafood still a star
at Charley's Crab

When the original Charley's Crab restaurant on Pine Lake burned down in 1975, faithful customers mourned the loss of a restaurant that mixed comfort and elegance, an unsurpassed view of an inland lake and premium seafood dinners. The fact that its replacement was built alongside an expressway exit in a bustling suburb and as an appendage of a hotel was more than most fans could bear.

But seafood scion Chuck Muer proved the skeptics wrong. He turned the view inward, building a restaurant that still balances comfort, elegance and fine seafood dining. Whether seated in the rich and stately main dining room with its vaulted ceiling and fireplace or alongside an upstairs balcony, a diner can't help but enjoy the ambience as well as the food.

Although the menu could be characterized as fish and potatoes (Muer gave redskins a new life), the fish isn't just any fish. It's extraordinarily fresh and the selection is unsurpassed. Preparation is excellent — though with no frills, Charley's — or any Muer establishment for that matter — isn't where you go to have your swordfish topped with a delicate sauce or your yellowfin tuna wrapped in a pastry puff.

This is where you select from a



long list of fresh fish (catfish, shark, bluefish, mahi-mahi, perch) and order it broiled, sautéed or grilled. The addition of Cajun spices is about as "fancy" as it gets. We recently tried a thick cut of yellowfin tuna cooked Cajun-style and loved it — as much for the quality of the fish as for the spicy treatment.

AT ONE TIME or another, nearly every Charley's customer has ordered the "bucket" — a steamed lobster, crab, mussels, oysters, corn on the cob and redskins. Simple, good, plentiful and reflective of

Muer's style.

That's not to say you won't find gourmet dishes now and then. We noted one such entree — salmon in parchment paper — on the menu recently. But that's not what you expect to find here.

Soups, on the other hand, have that special gourmet touch. Charley's Mediterranean-style chowder is excellent. The shrimp gumbo is wonderfully seasoned and is loaded with shrimp. At lunchtime, soup and Muer's deliciously salty bread is all you need.

Salads are good, ranging from the ultra-simple wedge of iceberg lettuce with Roquefort French dressing to an excellent spinach salad with honey-mustard dressing.

Because you can overdose on seafood-only dinners, we often skip the appetizers and move right into chowder. But don't overlook the appetizers entirely. They are perfect for when you stop by for a drink. The mussels à la Muer are deliciously steamed in garlic butter, wine and herbs. Clams Casino, Oysters Florentine, escargot in a pastry puff — we've tried them all at one time or another, and have found them excellent.

No doubt we will hear a lot about Muer and his seafood dynasty this year as he celebrates his 25th year in business. But forget about the hype.



JIM RIDER/staff photographer

Charley's Crab chef Jeff La Pointe shows off bouillabaisse.

Just visit Charley's when you have a yearning for good, simply prepared seafood.

Details: Charley's Crab, 5498 Crooks at I-75, Troy, 879-2000. Hours: Lunch: Monday-Friday 11:30 a.m. to 4 p.m.; Dinner: Monday-Thursday 4-11 p.m., Friday-

Saturday 5 p.m. to midnight, Sunday 4-10 p.m. Reservations recommended for lunch and dinner. Prices: Lunch: \$7.95-\$12.95; Dinner: soups 2.75-\$3.75, salads \$1-\$4.75, main entrees \$11-\$26.75. All major credit cards. Value: Excellent, expensive.