

TASTE

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MONDAY, APRIL 10, 1995

TASTE BUDS



CHEF LARRY JONES

Enjoy a night out for worthwhile causes

Get out your wallets and checkbooks! There are some stellar happenings in metro Detroit that involve food, drink, and fun to benefit some of the most worthwhile charities around town.

For the past eight years, the happening place to party has been the SOS (Share Our Strength) Taste of the Nation.

Sponsored nationwide by American Express, this year's party is Thursday, April 27 at the Rattlesnake Club and Strub River Place in Detroit. One hundred percent of all funds raised are donated to hunger relief agencies. The 1995 recipients are Gleaners Community Food Bank, Forgotten Harvest, Hunger Action Coalition, the Detroit Self-Employment Project and the Food Gatherers.

This year, more than 50 of metro Detroit's best chefs have registered to showcase their culinary talents throughout the Strub River Place. Locally, Jimmy Schmidt, Germa Minin and Barry Donakowski from Chianti in Southfield and Stellini in Somerset head the list. Chef Peter Gostley from Peter's Palate Pleaser in Bloomfield Hills along with Chef Ed Jones of the City Grill in Birmingham will be interspersed with the tastes of Matt Prentice from Morela. Personal favorites include Chef Mary Brady of Diamond Jim Brady's in Novi, Marshall Chin of Mon Jin Lau in Troy and Lorraine Platanof of Sweet Lorraine's in Southfield.

If that's not enough to woo you, Bill and Judy Roberts from the Beverly Hills Grill along with Greg Upshur from Too Many will join more than 40 other chefs who will be offering their house specialties. In addition, more than 100 wineries have donated their wine and there will be countless numbers of dedicated wine wholesalers offering the chance to taste everything from a \$2 Chateau Val Joannis Cotes Du Luberon to Martell Cognac, and just about everything in between.

Since its birth in 1988, SOS has raised nearly \$14 million to help relieve hunger. A patron ticket is \$250, which allows early access, a special wine tasting and food preview. A measly \$50 (a drop in price from last year's \$75) will get you through the doors at 7 p.m. to eat and drink to your heart's content.

Mark your calendars for Thursday, April 27 and follow me to the SOS/Taste of the Nation benefit. To reserve your tickets, call Gleaners Food Bank (313) 923-7855 or The Rattlesnake at (313) 567-4843.

Fishing tournament

The last weekend in April is a busy one because after leaving the SOS benefit, I'll be getting in my boat and heading out to the Chuck Muer Annual "Salmon Stakes Fishing Tournament" on Saturday, April 29.

Since its inception in 1978, the tournament has evolved into one of Michigan's longest running fishing tournaments. The original goal of the founders was to bring attention to the excellent salmon and trout fishing in the Blue Water Area—St. Clair River and lower Lake Huron. What started out as a casual, friendly contest among local fishermen in the Blue Water Sport Fishing Association has turned into an annual party with the gets ready to the Blue Water Mental Health Clinic to aid troubled Michigan adults, children and their families.

Even if you don't have a boat and would prefer to enjoy your salmon or trout from a restaurant window seat, a \$10 entry/raffle ticket can offer you a chance to win a family trip to Walt Disney World, a weekend for two in Toronto, \$750 in gift certificates from any Chuck Muer Restaurant and shorter fishing trips. Tickets are available at all the Chuck Muer restaurants and can be charged by phone by calling 1-800-468-3727.

Tickets will also allow fishermen to register for the tournament itself which runs 6 a.m. to 1 p.m. April 29. Some 250 boats and over a thousand fishermen are expected, all vying for trophies, prizes and over \$5,500 in cash rewards. The competition will be fierce. Last year's winner was a salmon that tipped the scales at 25.5 pounds.

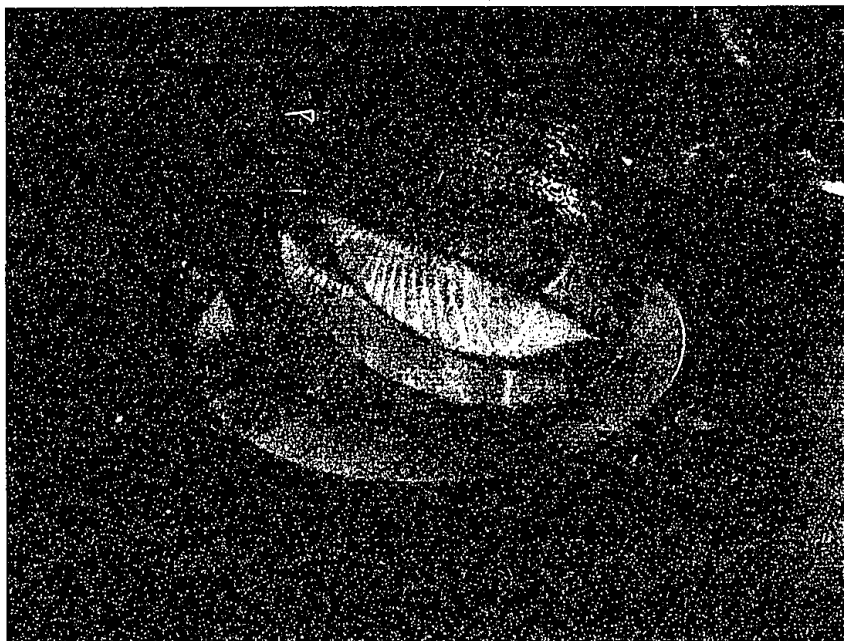
See Larry Jones' family-tested recipes inside. Chef Larry is a free-lance writer for the Observer & Economic Newspapers. To leave a voice mail message for him dial (313) 953-2047 on a touch-tone phone, then mailbox number 1888.

LOOKING AHEAD

What to watch for in Taste next week:

Find out what "Dr. Moon," pediatrician Susan Bellefleur, feeds her son.

Witness from Kenwood Vineyards in Sonoma Valley.



HoneyBaked Ham Company

Family tradition: Spiral sliced and glazed HoneyBaked Ham is an Easter tradition in many families.

Company makes honey of a HAM

HoneyBaked Ham Co. is big on family traditions. Each of the company's 250 stores is family operated. "We want it to be that way," said Mary Lou Anderson.

BY LAURIE HUMPHREY
SPECIAL WRITER



For some families, HoneyBaked hams are an Easter tradition as strong as dying eggs and searching for candy. Family-owned and operated, the Troy-based HoneyBaked Ham Co. takes pride in traditions.

Mary Lou Anderson, granddaughter of HoneyBaked founder Harry Hoenselaar, started in the family business at the age of 9. Today, the 38-year-old Troy resident is sharing the same experiences with her 10-year-old daughter, Kelly.

"It wasn't like working," said Anderson, who started out filling things and cleaning up. "It was like being part of the family. It was like spending time with grandpa, my parents . . . the whole family was there."

See HAM, 2B

Where to buy HoneyBaked Ham

Birmingham
31190 Southfield Road
(810) 540-0404

Livonia
31450 W. Five Mile Road
(313) 525-2994

Troy
1081 E. Long Lake Road
(710) 689-4990

West Bloomfield
33270 W. 14 Mile Road
(810) 651-2400

HoneyBaked Ham and other food selections can be shipped anywhere in the continental U.S.A. by calling 1-800-892-HAMS.

Home at the ranch, he's a dude in the kitchen

By SANDRA DALEA-PRIVET
SPECIAL WRITER

Bob Ray wasn't around to hear the plea "Go west, young man!" when it was first issued in 1861, but he did adhere to it about 10 years ago.

That's when the Birmingham resident turned to just about everything "western," including the furnishings in his home and his cuisine. That's also when he began his transformation from an aircraft salesman to "Cowboy Trader."

Ray and his wife, Suzanne, a teacher in the Livonia Public Schools, acquired a taste for western artifacts and antiques in the mid-1980s after vacationing at a dude ranch in Arizona.

"We had such a wonderful experience at the ranch that we decided to start collecting such truly 'American' items as chaps and spurs. We wanted to capture some of the exhilaration we experienced by meeting, conversing and riding with the wranglers and cowboys during this trip," Ray said.

That vacation to the western United States was the first many for the Rays. They have returned to

Arizona and the west often, adding trips to Wyoming, New Mexico, Colorado and Montana.

In addition, Bob, who is also a history buff, began some serious research into his new passion.

"The more I learned about western culture, the more I became interested in all aspects of the west. And as my interest grew, so did our collection of artifacts and antiques," he said.

It didn't take long for the Rays' ranch-style home to become overtaken by their western acquisitions. That's when Ray became a dealer and started his business, the "Cowboy Trader."

At first he ran his art and antique business from various shows throughout the United States. However, with the growing popularity of all things western, Ray opened his first gallery in Birmingham three years ago. A month ago, he relocated to 251 Merrill Street in the city's downtown business district.

"While I have a busy schedule, and have had to become a dealer, I enjoy cooking," Ray said. "This is why I make dinner almost every



STEPHEN CANTRELL/STAFF PHOTOGRAPHER

night. Also, my wife never cooks."

According to Ray, he acquired his interest in cooking from his mother, Frances Ray of Canton, "who has always been a fantastic cook."

"I used to cook more traditional fare, following my mother's recipes. However, I now cook many western dishes, because, with all our trips out

west, we have acquired a taste for foods from this region of the country."

Ray said that one of his favorite meals is "Texas Rod Chili" (he claims this chili "will make your spurs jingle") accompanied by chunks of bread dipped into his "The Best All Around Sauce."

See recipes inside.

Home at the ranch: Bob Ray and his wife Suzanne rustle up some dinner in their Birmingham kitchen.