

OCC hosts culinary classic

By KEEKLY WYGNIK
STAFF WRITER

When Oakland Community College asked Susan Muer if they could name their new culinary resource library after her father the late Charles "Chuck" Muer, she not only said yes, she rolled up her sleeves and got to work.

For the past three months Susan has been spending Friday mornings at OCC's Orchard Ridge Campus in Farmington Hills meeting with faculty members to help them to plan, promote and present two special events — "A Pledge to the Future," a strolling benefit dinner Tuesday, June 20, and "Culinary Classic," an all-day event Saturday, June 24 featuring champagne breakfast, seminars by culinary experts, grand tasting, marketplace, and silent auction.

Seminar presenters include Jimmy Schmidt of The Rattlesnake Club, Certified Master Chef Miles Cichelski of the Golden Mushroom, Charles Davis of Robert Denton & Company, Ltd., and Master Sommelier Madeline Triffon, newly appointed Director of Beverages for all Unique Restaurant Corporation restaurants, effective July 3. Triffon, who most recently held the position of sommelier at The Rattlesnake Club, is one of 26 Certified Master Sommeliers, and one of only two female Master Sommeliers worldwide.

If you would like to forgo the seminars on June 24, you can attend the grand tasting featuring local restaurants, 1-3:30 p.m. Saturday, June 24 and pay \$65 per person.

"We're hoping to create a wonderful annual event to support what we believe is a fine culinary education," said Muer. "We've been long-term employers in the restaurant business. We would like to have well-rounded people to hire, and I'd rather stick with graduates from local colleges."

Muer is serving as the event chairperson with help from Oakland Community College co-chairpersons Susan Baler, Darlene Levinson and Chef Kevin Enright.

Baler, who approached Muer on behalf of the college in January, said they chose Chuck Muer because his name has long been recognized for its leadership in the restaurant business.

The vision for the library, which has yet to be built, is to bring every conceivable learning tool to its visitors from books and



Culinary classic: Susan Baler (left) and Susan Muer are working together to help present Oakland Community College's Culinary Classic on June 24. Prelude to a Classic on June 20 features a strolling dinner. Sharon Lemieux

videos to computers and cookbooks. All proceeds from the June 20 dinner, and Culinary Classic on June 24, will benefit culinary arts programs at OCC, and the new Chuck Muer Resource Library.

The Chuck Muer Culinary Resource Library, to be inaugurated on June 20 at the prelude dinner, will be designed for use by students, professionals and the community.

In addition to research and reference materials, it will provide a central location for historical publications and documents related to the restaurant and food service industries.

This year, also marks the 30th anniversary for the C.A. Muer Corp. In honor of this event, Susan Muer is compiling a tribute edition of the "Simply Great Cookbook," which will be ready in time for the event.

Chuck and his wife, Betty, were lost at sea in the "Storm of the Century."

"A primary goal of the Resource Library," said Baler, "is that its guests will leave with a sense of satisfaction, not unlike that enjoyed by so many guests at a C.A. Muer Restaurant."

WHAT

"Pledge to the Future"

6 - 11 p.m. Tuesday, June 20.

Stroll-around benefit dinner to kick-off the new Chuck Muer Culinary Resource Library at Oakland Community College's Orchard Ridge Campus, 27055 Orchard Lake Road, Farmington Hills. All proceeds will benefit the library.

Highlights: Delicacies from top metro restaurants including Pike Street, Acadia, Golden Mushroom, Sweet Lorraine's, Fox & Hounds, Michigan Star Clipper, Leon's Pastries, Cafe Bon Homme, Little Caesar's, Mich's Tavern, Expresso on Wheels, Chuck Muer Restaurants, and Rocky's of Northville. Dancing to the music of the Hank Muer Trio.

"Culinary Classic"

9 a.m. to 5 p.m. Saturday, June 24. Seminars, Grand Tasting and more.

COST

Tickets \$50 (benefit dinner), \$75 Culinary Classic, \$100 combo ticket (both events). Call Ticketmaster (810) 645-6666 or (810) 471-6340.

The vision is that one day the Chuck Muer Culinary Resource Library will attract students, professionals and the general public from throughout the United States.

Mark your calendars — Schoolcraft College in Livonia will present their fourth annual "Culinary Extravaganza" 2-5 p.m. Sunday, September 17 in the Waterman Center. Sixty of metro Detroit's best restaurants will offer tastes of gourmet foods and beverages. Tickets are \$40 per person; two for \$76. Call (313) 462-4417 to order tickets.

RESTAURANT SPECIALS

Send items to be considered for publication to: Keely Wygnik, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313) 591-7279.

Cigar dinners

Brady's
Brady's Food & Spirit's Cigar Mixer gift certificate for Father's Day, \$60 per person, 35122 W. 10 Mile, inside the Holiday Inn, Farmington Hills. Brady's will host their first Cigar Mixer Tuesday, June 20th. Additional dates: Aug. 15, Oct. 17, Nov. 21 and Dec. 16. Dinner, accompanied by a complement of wines, cognacs and cigars. The evening will begin at 6:30 p.m. Each dad will also take home a package of cigars (810) 478-7780

Morton's of Chicago

"Cigar Event of the Season," 6:30 p.m. Monday, June 26, Morton's of Chicago in Southfield. Five course menu paired with wine and premium cigars. After dinner Courvoisier cognac with Fuent's Hemingway Classic cigars. The cost is \$125 per person, includes tax, gratuities. (810) 354-6006

The Water Club Grill

"Famous Detectives," 7 p.m. Wednesday, June 21 and "Bugsy" 5:30 p.m. Sunday, June 25. Two evenings of murder, mystery, laughs and food. Cost \$32.50 per person includes interactive murder mystery performance with four course dinner with choice of entree (tax and gratuity included). The restaurant is at 39500 Ann Arbor Road, Plymouth. (313) 454-0666

Father's Day Brunch

Bedford Inn

Hosted by the Southeastern Michigan Jazz Association, noon to 3 p.m. Sunday, June 18 at the Bedford Inn's Coach House, 28000 Grand River, Farmington Hills. Features the Jack Brokensha Quartet. Tickets for this SEMJA fund raiser are \$25 per person with reserved seating at tables for eight. No tickets at the door. (810) 474-2720 or (810) 437-9468

Cafe Cortina

Owner Rita Tonon presents "Cena del Mediterraneo dinner," 7 p.m. Wednesday, June 28, at the restaurant, 30715 West 10 Mile, Farmington Hills. Coast along the Italian Riviera and enjoy seafood from Napoli, Sorrento and Almer. Chef Vincenzo Sassone who hails from this region will share many of his favorite seafood dishes. Music by Pino Mirelli. The cost is \$55 per person (not including tax or gratuity). (810) 474-3033

Top chefs to be honored

Top chefs from across Michigan will honor their own at a seven-course dinner at the Detroit Athletic Club on Friday, June 16. During the program Michigan's Chef of the Year will be announced.

The finalists are: Steve Allen, executive chef of the Golden Mushroom; Michigan Chefs de Cuisine President, Chef Kevin Engright; Kevin Brennan, Detroit Athletic Club executive chef and Marilyn Chemanski, executive chef of the University of Michigan food service. The four were nominated by ballot in May.

The public is invited to attend. Tickets are \$60 per person, and proceeds support the 1996 Michigan Culinary Team. For more information, call the Golden Mushroom (810) 559-4230.

Appetizers will be served at 6 p.m. followed by dinner at 7 p.m. The award will be presented at 8:30 p.m. Reid Ashton, owner of the Golden Mushroom, and Michigan's board member to the National Restaurant Association, will emcee the program, which includes a video presentation of the 25 year history of the Michigan Chefs de Cuisine. There will be a harpist and DJ for musical entertainment.

Michigan Chef de Cuisine Association is the first chef's organization in the state of Michigan. Top officials of the American Culinary Federation, the national chef's organization, will attend.

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