DINING

enerous 'King of Coneys' works hard

Panayote Stassinopoulos relaxes in the corner booth of his restaurant, stirring cream into a cup of coffee. It is 3 pm., the quiet time between lunch and dinner. There is time to talk, to reminisce, to reflect.

Many years ago Stassinopoulos Americanized his first name to "Pote," but his accorn gives away his Mediterranean roots. His face, rugged and open, and hands, strong and knotty, could be the face and hands of a farmer. When he was a boy, Pete lived on a farm near Kalemata, the town in Greece that gave its name to the prime olives produced in that region of the Poloponnese.

Stassinopoulos has earned

Stassinopoulos has carned anonymous fame. Throngs of people know what he does, but very few people know who he is. For the record, Pete Stassinopoulos is the King of Concys.

Twonty-five years ago he opened a Coney joint in South-field. Today, there are 13 locations, most of them called Leo's Coney Island.

Coney Island.

"Some people toll me that when they come back from outof-town, on their way home from the airport, they stop here for a
Coney and a salad," said
Stassinopoulos shaking his head
as if oven he is astonished at
the ardor. "Before they even go
home!"

home!"
In 1960 Stassinopoulos left his family farm and immigrated to Montreal. He worked as dishwasher, then at a factory making women's stockings. Later, he moved to Windsor and got a job on the Chrysler assembly line. He lived frugally, and saved his money.

saved his money.

In 1966 he met a young Greek woman, Esther Commons, at a church dance in Detroit. In 1968 they married, peta took a job as a cook at the American Coney Island at Northland Center. After three years he and Esther decided it was time to have a business of their own. Using \$25,000 saved from his Chrysler job, and a loan with their house as collatHours: All locations are open 7 a.m. to 10 p.m. Monday-Saturday;

9 a.m. to 9 p.m. Sunday. Menu: Soups and salads, sandwiches, Greek specialties including shish kebob, Moussaks, spinach and cheese ple, burgers, breakfast specials, and omelets. Children's menu available.

Restaurant locations
Farmington Coney Island and Souviati
30985 Orchard Lake Road (botween 13 and 14 Mite roads),
Farmington Hills, (248) 626-9732
Leo's Coney Island locations
1235 S. University, Ann Arbor, (734) 930-0084, opening soon
1514 S. Woodward, Birmingham, (248) 540-8780
16527 Telegraph (at Maple Road), Bloomfield Township,
(248) 646-8568

- (248) 646-8568

 1735 Canton Center, Canton Township, (734) 991-5483

 26540 Ford, Dearborn Heights, (313) 724-8182

 37580 W. 12 Mile Roed (at Heisted), Farmington Hills, (248)

■ 3.20 M, 1.4 Mile Road (at Halsted), Farmington Hills, (248) 55-2380
■ Laurel Park Mall, Livonia, (734) 452-0121
■ 151.31 Shelon, Plymouth, (734) 254-0663
■ 3999 Center, Point Parkway, Pontiac, (248) 335-3303
■ 841 E. Big Beaver at Rochester Road, Troy (248) 680-0099
■ 4763 Heggerty, at Pontiac Trail, West Bloomfield, (248) 669-2295
Southfield Coney Island and Souvlakl 15647 W. Nine Mile Road, at Greenfield, Southfield, (248) 569-5229

cral, they opened the 50-seat Southfield Concy Island at Southfield and 12 Mile roads, but had no visions of grandeur. Like many immigrants who open businesses, their only goal was to provide for their family.

Pete and Esther worked side-by-side, he as cook, she as cashier and hostess. Their menu had all the usual fare — coneys, loose burgers, fries. But Pete was an innovator.

Pete was an innovacor.
"Before, only better restaurants like in Greektown had Greek salads. No coney places. So I had Greek salads. We were the first."

On opening day they sold two Greek salads. Soon it was dozens. Greek salads put the Southfield Coney Island on the gasticicruic map.

"Now everybody has Greek salads," Pete says. "But we were first."

first."

Since then they've opened or purchased 12 restaurants. In 1980, Pete's younger brother Lee came to America and got involved in the business.

His formula for success has remained the same — long

hours of hard work, hands-on management, high quality food, and good service.

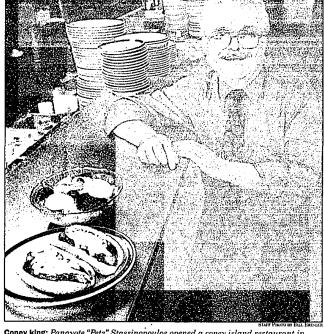
and good service.

And those salads! Regular customers become almost addicted to them. The salad dressing is Pete's secret recipe. Bachar Ayoub, a partner with Pete in the West Bloomfield Leo's Concy Island, thinks Pete is successful because of the way be treats his employees and customers.

"He is very generous, and very helpful to people from the old country, or people who need a new start," Ayoub said. "And he gives customers more for their money – Better ingredients, and bigger portions."

bigger portions."
Stassinopoulos, now nearly
65, still works every day at the
Farmington Coney Island, the
chain's busiest restaurant. He
does a little of everything, helping cooks during big rushes, taking carryout orders, working the
register.
"My fother is trying to cut

"My father is trying to cut back, but he always seems to be here," said his daughter Chris who helps manage the Farm-ington restaurant.



Coney king: Panayote "Pets" Stassinopoulos opened a coney island restaurant in Southfield 25 years ago. His coneys and Greek salads are a customer favorite at Farmington Coney Island and Souvlaki, and the other restaurants he owns.

On occasion, Esther can still be found behind the register. Lee devotes himself mainly to management responsibilities. Chris, a graduate engineer who worked at Detroit Diesel for worked at Detroit Diesel for four years, gave up her career to work in the family business. A son, John, is a partner in a more upscale Greek restaurant in

West Bloomfield. The rest of hour." Pete and Esther's five children pursued other interests.

.How big does Pete want Leo's Coney Island to get?

"Maybe we open more stores," he says. "We look. But I say don't go too fast. Take time. Don't go a hundred miles-an-

hour."

By following his own brand of philosophy, taking it slow and casy, working hard and long hours, taking care of his people and keeping the quality high, Pete Stassinopoulos has become the metro Detroit area's King of Coneys.

WHAT'S COOKING

Send items for consideration in What's Cooking to Keely Wygonik, Entertainment Editor, Observer & Eccentric Newspapers, Inc., 36251 Schooleroff, Livonia, Mt 48150, fax (248) 591-7279, or e-mail kwygonik@ ce.homecomm.net - It's summer, and we're looking for suggestions for restaurants to fiedture on our Dining page. If you have a garden, or an interesting outdoor setting, let us know. Also, be sure to let us know about annivercaires, menu changes, and specials.

Send us your Father's Daymenus as soon as possible.

RITZ-ARION, DEARBERN

Beer Lover's Barbeeue, 6:30

Beer Lover's Barbecue, 6:30 p.m. reception, 7 p.m. dinner, Thursday, June 17. Cost \$90 per person, call (313) 441-2100 for reservations, information.

THE LARK

Shore dinner, 7 p.m. Monday and Tuesday, June 28-29. Cost \$85 per person, call (248) 661-4466.

BUDDY'S RESTAURANT AND PIZZA

Between now and July 4 visit
any Buddy's location and enter any Buddy's location and enter their drawing to win a family vacation to Disney World plus other prizes. On Monday, June 21 a portion of sales from all Buddy's locations will go to the 1999 Old Nowsbays' Goodfellow Fund. Between 3-6 Tuesday, June 22, Buddy's will rell back prizes to 1946, the year it all began. Large pizzas with cheese and one topping will be \$3 at all Buddy's locations (table service only, limit 2 pizzas per table).

There are 6 Buddy's restaurants in metro Detroit, two takeouts and one takeout/cafe location throughout metro Detroit.

CAPITAL GRILLE

Open on Father's Day, June 20, from 5-9 p.m. Gift certificates can be purchased at The Capital Grille in Someract Collection-North, 2800 W. Big Beaver Road, or call (248) 649-5300. Gift cer-



Also at Dress Barn Woman!

For a store near you visit www.dressbarn.com or call 800-639-6064 8:30 am to 5:00 pm EST, M-F



LIVONIX (784) (25-5520

DINNER FOR 2



*6.95 PACILITIES AVAILABLE