Barb's pasties - delicious, hearty meal in a crust

you think the name of Barb's Copper Country Kitchen is "Barb's Pasties" because that's what the homemade (and illement and pall sign out on Middlebelt Rend in Liwork awe

Barb's Copper Country Kitchen

Where: 16330 Middlebelt Road, Livonia. In a strip mail on Middlebelt at Terrence between Five and Six Mile roads.

Phono: (724) 427-3717

Open: 10 a.m. to 7 p.m. Mondey through Saturday.

Menu: Beef, chicken and vegetarian pastles, vegetable beef soup, child, isasgne, soleds, potato saled and cole slew.

Average Nunch price: \$5

Credit cards accepted: None. Personal checks accepted

made (and illegal) sign out on Middlebelt Road in Livonia says.

Owner Barb, Sell and her brother, Mike Jarvey, have a running disagreement with the city as to ECHINAW whether they can keep the makeshift sign at the curb.

But there's no disagreement in my office about the quality of Barb's pasties.

"Ralph, you have to remark about this crust," exclaimed health and business reporter Renec Skoglund. This is a marvelous crust, a glorious, blond crust." (Renee used to write restaurant reviews.)

Assistant Managing Editor Keely Wynonik thought it was remarkable that the meat in her pastie had no gristle.

Sales Support Supervisor Linde Rigdon said her pastie was like cating a bowl of hearty vegetable saup in a flaky pastry. Internet Editor Emory Daniels was impreased that hip pastie contained rutabaga. With cart rots and rutabaga it's a legitimate pastie, he said.

Graphic Artist Tammie Graves said her vegetarian pastie was very flavorful. I definitely would get it again. It's a meal in one. In fact, the next time Tammie ordered, she got five vegetarian pasties to take home for dinner. Her mom and sister wer impressed. And the pasties were so hig that even Tammie's husband, Al, couldn't eat more than one.

Mannging Editor Hugh Gallagher said his tasted fine even without gravy.

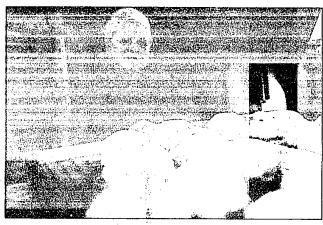
Mannging Editor Hugh Gallagher said his tasted fine even without gravy.

Publisher Sue Rosiek could only eat half of hers because it was so big.

The only complaint I've had came from a recoptionist, who said, 'I know the gravy is out of a can.'

Owner Barb Sell admits the

There are other things on Barb's menu, and I wish I could



Perfect pasties: Barb Sell, owner of Barb's Copper Country Kitchen, removes pasties from the oven at her Livonia store.

tell you about them. But no one at my office gets anything but the pastles.

**Ralph Echtinaw welcomes your 953-2054. Or send e-mail to comments and questions about rechtinaw@co.homecomm.net takeut food. Call him at (72).

Prentice to infuse Star Southfield eateries with local flavor

BY ALICE RHEIN STAFF WRITER AUDINCOLHOMECOSIMINET

A healthy economy bad timing and peor planning were to blame for the decision earlier this month by New York-based Ark Restaurant drawn for the Star Theatre in Southfield, closing two restaurants and abandoning two still under construction, according to a local restaurateur.

Ark made some very big mistakes. They are very strong in New York and Las Vegas, but they don't know the Detroit market and didn't do their homework," said Matt Prentice, of Unique Restaurant Organical Start Prentice, of Unique Restaurant Organical Start Prentice, of Unique Restaurant Corp., who signed a deal with the Star Scuthfield multiplex to take over and manage the four restaurant successful of the Start Prentice, of Unique Restaurant Corp., who signed a deal with the Star Scuthfield multiplex to take over and manage the four restaurants.

Prentice's group was approached to operate the restaurants during the project's planning stages, but at the time, told the theater it had no inter-

because few in the service indus-try were looking to switch jobs during the height of the heliday

during the height of the holiday season.

But Prentice said it was Ark's mistaken philosophy of "what works in New York will work in Derroit" that brought the restaurants to a swift close. "Dim, with its wild screens and dim sum, was vary cool, but I knew this would never work. It wasn't betroit. A friend even and it was too weird for Softo, he said. Plus, peeple in this area don't think of the theater as a restaurant. It's a whole mindset that Prentice doesn't think was taken

into consideration. Ark did not return calls for comments placed to its New York office.

But Prentice skild the restaurant group paid dearly, settmating that Ark spent 314 million on the failed venture.

"It was a pretty big mistake," he said.

Under Prentice's management Under Frentice's management agreement, the new venture won't cost him anything but a lot of hard work. He says finding employees once all the restaurants are ready to open will be his biggest obstacle.

"I'm going to need 300 people. That's the only thing that wor-

ries me," he said.

Plans are to keep Volcano Grill's southwestern themo, though the menu will be retooled, according to Prentice. But dramatic changes are in the works for Z-Dim, he added.

"That will become Mash, a restaurant iocused on mashed potatoes which are very popular with Detroiters," said Prentice.

He is also looking into ditching the bizarre screen art and showing famous comedy clips instead.

ing famous comedy clips instead.
"We are going to focus on

entertainment. We will have live entertainment at Volcano Grill and comedy at Mash," he said.
And after construction is complete, the Italian restaurant, Cosmo's Pizza, Pasta & Brew, will have family fun including clowns and kid-friendly food. The brew pub will ofter a sports bar atmosphere.
No opening dates have been set, but Prentice hopes to have Volcano Grill up and running within a few weeks, with the rest to follow.

