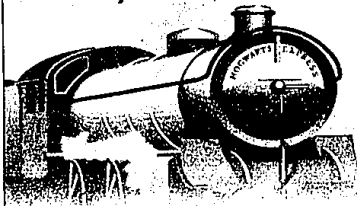


Climb aboard the Hogwarts Express and embark on a night of magic and discovery with a special movie premier.

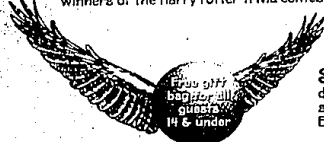
"Harry Potter and Sorcerer's Stone"



A benefit for Detroit Discovery Museum

At the "Grand Opening" of the NEW
Uptown Palladium 12
In Birmingham on
November 16th
Special movie premier
and adventure
begins at 7 p.m.

Conjure up a costume and dress as a favorite character from "Harry Potter and the Sorcerer's Stone". Prizes will be awarded for the best costumes and for winners of the Harry Potter trivia contest.



Sample a banquet of potions and desserts from Hogwarts Kitchen. Free medium soft drink and popcorn served to all Hogwarts Express ticket holders.

Harry Potter movie premier and adventure
at the NEW Uptown Palladium 12
250 N. Old Woodward Avenue in Birmingham
(2 blocks north of Birmingham Theater)

Friday, November 16, 2001
Adventure begins promptly at 7 p.m.
(Movie begins at 7:45 p.m.)

Tickets \$25. For tickets call (248) 352-0990.

Proceeds to benefit Detroit Discovery Museum. Detroit Discovery Museum is a nonprofit organization dedicated to creating an interactive, independent children's museum in Detroit. It is our goal to provide the children of the metropolitan area with a place of magic, learning, and fun that will stimulate their minds and imaginations. Join us as we build a place where kids discover their world. For museum information call (313) 438-1277. not for sale by Harry Potter Corporation

Sponsored by
MetroParent

Observer & Eccentric!

Uptown Palladium 12



Uptown Palladium 12

Hawaii from page D1

ginger is added. Hawaiian cooking tends to have many influences of ethnic groups mixed together.

"The Chinese actually brought in the ginger and garlic, and that's what's so cool about it." Then there is a Korean barbecue recipe, similar to the Japanese teriyaki, but the addition of sesame oil and toasted sesame seeds give the Korean marinade a thicker, richer texture and add a robust, nutty flavor to grilled meats.

Teriyaki stands are set up in Hawaii much like hot dog stands are on the U.S. mainland, Gaynier said. "You'll have strips of beef or pork and a scoop of potato and macaroni salad on

the same plate. That's the American influence from World War II."

Of course, the book contains Mom's teriyaki cocktail meat sticks, which started the restaurant rolling for the family. They can be served hot from the grill for an upcoming holiday party as an hors d'oeuvre.

'Enjoy in moderation'

Many of the recipes will meet the approval of vegetarians. Jicama, coconut, mango and pineapple recipes are featured throughout the book.

But Gaynier also agrees with the food mantra "everything in moderation," so there is a little bit of fried foods in the book.

Malasatas are enjoyed by the Portuguese the way beignets are by the French and paczki are by the Polish.

Today Gaynier is out of the restaurant business after selling the Diamond Cafe in 1994, working now as an organizational development consultant and lives with husband Mike in Shaker Heights, Ohio, a suburb of Cleveland. "I finally got exhausted, and I'm the type of person who really needs to enjoy my work," she said.

"After 14 years in the business, I decided to sell Diamond Head. But I loved the customers and that (sale) was the hardest part for me."

Trombley from page D1

WILD RICE GARNISH

- 1 cup wild rice
- 1/2 onion, diced
- 2 cups chicken stock
- salt to taste

Cook rice as recommended on package, using chicken stock and onion instead of water. Chopped parsley can be used for final garnish.

Recipe courtesy of Chef Michael Trombley.

PUMPKIN BRULÉE

- 2 cups cream
- 2 whole eggs
- 5 egg yolks

- 1 cup pumpkin puree
- 1 cup sugar

vanilla extract to taste

In a stainless steel saucepan, scald cream.

Combine eggs, sugar and vanilla extract in a bowl and whisk until smooth.

Slowly add cream into egg mixture so that egg mixture does not curdle, whisking all the time. Strain. Whisk pumpkin into egg mixture.

Pour into 4-ounce ramekins and bake in a water bath at 250° F for 35 minutes or until set.

Recipe of The Golden Mushroom Restaurant

A resident of Northville, the Golden Mushroom's Michael Trombley is a Certified Executive Chef. Located on Ten Mile Road at Southfield Road in Southfield, the Golden Mushroom is one of Michigan's oldest and most established fine dining restaurants. Over its 28 years, the Golden Mushroom, its staff and owners have earned more culinary awards and critical acclaim than any other Michigan restaurant.

Wine from page D1

Vineyard Cabernet Sauvignon \$40, a fine complement to a chargrilled steak.

Valley of the Moon

Until the mid 1970s, Valley of the Moon Winery, near the town of Glen Ellen in Sonoma County, was a major supplier of jug wines to San Francisco restaurants.

Although the owners tried to grab the brass ring of premium production, they never quite made it. In 1997, they sold to Kenwood Vineyards. With the purchase of Kenwood, Heck acquired Valley of the Moon Winery and over the last three years, has ramped up quality.

Only a handful of producers make pinot blanc, but it is the

largest seller at this winery. The 2000 Valley of the Moon Pinot Blanc \$16 shows why this variety is experiencing a revival. The intense 1998 Syrah has the right touches of smoky oak and leather notes over supple fruit. The robust 1998 Cuvee de la Luna \$25 is 73 percent cabernet with merlot as the balance.

The best lots of wine are blended to make this Bordeaux-style, complex wine.

Lake Sonoma Winery

From 1982 until the time Heck purchased the winery in 1997, Lake Sonoma Winery, located near Lake Sonoma Dam in the northern reaches of Dry Creek Valley, made small quantities of wine from a prime 10-acre vine-

yard. Under Heck's vision and additional vineyard sources, we found a blockbuster 1998 Dry Creek Valley Zinfandel \$16, aged the traditional way in American oak. You'll flip over this wine. If your preference leans to 100 percent cabernet sauvignon, then the 1998 at \$22 let's you get retro again. It too, is aged in American oak.

Three wineries, three styles - all Heck Estates.

The Hecks are Troy residents who write about wine, spirits, food, and dining for the Observer & Eccentric Newspapers. To leave them a voice mail message, dial (734) 953-2047, mailbox 1864#.

Thanks

...to the following for helping the March of Dimes save babies through October's Jail & Bail!

Wayne County Sheriff Robert Picano (Honorary Chairman) Macomb County Sheriff Mark A. Hackel, Washtenaw County Sheriff Dan Minzey, Oakland County Sheriff Michael Bouchard

Top fundraisers: Greg Sievert, John Hart, Randy Payne, Dan McKenzie, James Bailey

DETROIT

Fishbone's Rhythm Kitchen
400 Monroe Associates
Greektown Casino
Alpha Phi Alpha
Darryl Hunter
Morris Brown
Mason in the Morning
and KISS-FM 102.7 WKSG
Wayne County Sheriff's Department
and Reserves
Dean Krauskopf
Mark Ridley's Comedy Castle
FM 98 WJLB Morning Lockdown:
Big Tigger, Coco and Foolish
Michigan State Police Detroit Post
Detroit Police Department,
Precincts 1 and 3
Detroit Police Reserves
105.9 FM WDTJ's Tune-Up Man
Retired Senior Volunteer Program
of Wayne County
Michael Bowdell
Larry Wright
Sunny Miller

MACOMB COUNTY

Macomb Mall
Macomb County Sheriff's
Department and Reserves
Red Robin of Roseville
Little Caesar's, Macomb Mall
Athena's Sweet Shop
Elaine's Bagels
Olga's, Macomb Mall
Clinton Township Police Department
Mount Clemens Police Department
St. Clair Shores Police Department
Roseville Police Reserves
Steve Duchane,
City Manager of Sterling Heights
Chief W. Barnett Jones,
Sterling Heights Police Department



Observer & Eccentric!

Southfield TOWN CENTER

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

MACOMB MALL

ANN ARBOR

Fred Miller and Tyner Furniture
Kool 107 FM
and Lucy Ann Lance
Willie Newman, President
InterFirst Wholesale Mortgage
and Lending
Krisann McKenzie
Sam's Club
Circular Wireless
Afternoon Delight
Big Boy
Mancino's
Tios
Bush's Value Land
Coca-Cola
Kroger
Great Harvest Bread Co.
Barry's Bagels
Beta Theta Pi
Amer's Delicatessen
Ya-Ya's Chicken

SOUTHFIELD

Blackstone Property Management
LeTerrace Restaurant
Mac's Place
North Park Deli
Southfield Town Center
Kerby's Coney Island
Little Caesar's
Michigan State Police
Oakland County Sheriff's Department
West Bloomfield Township Police

The March of Dimes is a voluntary health agency whose mission is to improve the health of babies by preventing birth defects and infant mortality through programs of research, community services, advocacy and education. For information, call 1-888-MODIMES.



BLACKSTONE PROPERTY MANAGEMENT

Junior League of Birmingham PRESENTS Mistletoe Moonlight Masquerade Ball

AT OAKLAND HILLS COUNTRY CLUB
SATURDAY, NOVEMBER 17, 2001

Co-Chaired by Lori Brice and Pam Minelli

General tickets: \$225

248-646-2613

Proceeds will benefit the Junior League of Birmingham's award-winning FAMILIES INVOLVED TOGETHER program in Pontiac, which is dedicated to improving the lives of children.

Moonlight Sponsors Reception • Strolling Supper
Live Auction • Spectacular Dessert Buffet
Dance to Live Music of Hot Ice
Casino featuring Fabulous Raffle Prizes

Festive masks for a \$20 Donation

Proceeds from sale of masks will benefit the New York-Brooklyn Junior League Disaster Relief Fund

Sponsored by:

ALCOS, Alexander Bogaerts & Associates, Arvin Meritor, Ashdon's Jewelers, Bank of Bloomfield Hills, Bank One Corporation, Daimler-Chrysler Corporation, General Motors Corporation, Hardy, Lewis & Page, P.C., Invesco, Inc., Kelly Services, Inc., Munder Capital Management, Mrs. Masons, Ribbons, Seizert Hershey & Company, Watch Hill Antiques, William Beaumont Hospital.