

# More than a pasttime, cigar smoking an 'art'

By HYMAN SHENEMAN  
There is an art of smoking cigars properly.

"Never flick the ash from your cigar," advises Michael Wilde, a cigar salesman at the Bottle 'N' Oil in West Bloomfield. Michael is 21, but when it comes to the subject of cigars he talks like a veteran.

"Brush the ash off gently, carefully, or allow it to build up where it just falls off, naturally, into the ashtray. The reason for this is that the shield of ashes on the tip of your cigar prevents air currents from making it burn hot."

Wilde claims that almost anybody can look good with a cigar. It's just a matter of using the right shape. "At 5'7" I would look ridiculous with a king-size cigar. Therefore, I smoke the smaller corona. There are so many shapes to complement one person's appearance."

"I SMOKE cigars because they have an excellent flavor and are relaxing," he says. "I puff gently and naturally. The easy draw brings out the full flavor of the cigar which smokes cooler, longer and more pleasantly, without causing excessive heat that will burn and irritate my tongue."

"At poker time I treat my friends to good cigars. The satisfaction is not to inhale but to puff leisurely. The number of clipping the cigars, lighting evenly, the whole process is sort of a ritual."

Joe Kline, proprietor of the Plaza Smoke and Gift Shop in Southfield, says, "There is a cigar for ladies called Ladies Cigars. It's milder, thinner and wrapped in paper with rainbow colors. It's done to make it look more feminine."

"Men and women light their cigars differently," he says. "A man lights his cigar from the bottom, a woman lights a cigar like she lights a cigarette."

Cigars for women are only about one percent of his total cigar sales. Yet being located in an office building, Kline claims most of his cigar buyers are women.

"They shop for their husbands as well as their bosses."

WINSTON CHURCHILL was an extremely big cigar smoker. The large kind he used to smoke is now known as the Churchill shape. Raymond Sobelton, proprietor of Churchills of Birmingham, named his business after

## The Observer & Eccentric The Good Life

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the great British statesman. A cigar smoker himself, Sobelton sells them from five cents to 85 each. He talks about his product with pride and professionalism.

"Four or five different leads go into the making of a cigar. It's being cured for like a vineyard grape."

He can tell a man by the shape of cigar he smokes.

"While the young man will have it long and trim, the dyed-in-the-wool smokers are lighting up the corona, shaped four inches long and about a half inch in diameter."

AN AVID cigar smoker treats his cigar with a great deal of finesse and thorough enjoyment and he'll favor the smoke, hold it in his mouth. Some like to puff the smoke in rings for relaxation or entertainment.

Various cigars smell differently. Each one has a character and personality of its own.

"I enjoy smoking with other cigar smokers," Sobelton says. "I find something in common with them. We talk about color, which is important, by all means, because it affects the flavor of the cigar and the pleasure we derive from it."

Sobelton says, "To me a cigar is the crowning glory to a very fine meal. After a meal and before lighting a cigar, some dip the end into a glass of brandy as a special treat. The taste of fine brandy, mixed with the mellow lightness, is a connoisseur's delight."

"Just sitting back and relaxing gives you the ability to digest your food, collect your thoughts and enjoy a better conversation."

Cigar smoker puffs contentedly (Staff Photo by Barbara McClellan)

## Cuisine and Duglass

# Egypt—land of intrigue, pharaohs and pyramids

The sun is radiant, and it feels good, as it shines on the land of the pharaohs, where mystery and intrigue seem to hover over the ancient pyramids and Sphinx in the pearly port of Alexandria.

The intrigue, however, lies due north in a city called Cairo. It means the triumphant. We will leave the ship behind, along the beautiful sand beaches, and travel by auto caravan through Alexandria to Egypt's capital.

We can, on any day, visit the pyramid of Saqara, the first stone structure known to man and the Sphinx of Chephren, with a body of a lion 70 meters long and 20 meters high with a face of a man greeting the rising sun.

Anywhere in Cairo one can see the Marble Mosque situated at the northern tip of the Citadel. Fresh colorful fruits, seen everywhere, decorate the streets into a buffet of fragrant edibles.

AN INTERESTING lift mid-noon would be to lunch at the Cairo Tower, a most recent landmark situated at Giza. Here you will find native fare offered a la carte in a cafeteria for the el quikko lunch.

The Al Manshi Palace Museum is worth a visit. Its medieval fortress actually represents a smorgasbord of architectural stylings from Morocco, Syria, Turkey and Egypt. Rare textiles, inscriptions and jewels may be



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DUGLASS  
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found, in addition to the beautiful palace gardens. Pomegranates seem to be very popular, stuffed with seeds and nuts

wrapped in a spiced pastry and baked to a delectable taste. This can be a most delectable treat.

Years ago when trading cards and bubble gum were in the limelight for kids my age, a strange lady came to spend the summer at our house—granda.

I had often read children stories about these people, and they all seemed to be cricket, but I had never seen a real live one before.

Young people are very standoffish when their routine has been interrupted. I must admit I wasn't all love and kisses, but she did it. Yes, she did it, with cookies called pate a sucre. They were very much like the street meat cookie found in the land of mystique, with the past buried in the tombs of the great pharaohs.

## EGYPTIAN POMEGRANATE COOKIES

1/4 lb. butter  
Pinch of salt  
1 tablespoon white sugar mixed with  
1/4 teaspoon cinnamon, 1/4 teaspoon nut-  
meg  
2 cups all-purpose flour sifted  
Some drops of ice water  
1/2 cup walnuts, pecans, pistachios  
chopped medium fine  
More butter, about 1/4 pound

## Auction seeking workers

Want to ride an elephant in the circus parade? Score! Rush-hour traffic from a helicopter? Spend a day with the Detroit Lions or a night with the Harlem Globetrotters?

They're yours for the bidding at Auction '84, the annual TV station which helps support Channel 58, Detroit's public TV station. The weeklong event will be televised live on Channel 58, May 3-10.

More than 400 volunteers have been calling on merchants throughout southeast Michigan in search of 1,000 donations for Auction '84. Besides one-of-a-kind items like the elephant ride, they are looking for a wide range of standard consumer items, those traditional auction "best sellers."

Anne Manogian, general chairman, says, "We need cars and stereos, golf clubs and washing machines, TV sets and typewriters. The things that people need most are the things that sell best on TV. And we're prepared to give on-air credit to the donor, along with his tax deduction."

CELEBRITIES FROM every walk of community life serve as "auctioneers," describing each item as it is shown and announcing the donor's name. They volunteer their time, as do some 1,000 housewives, businessmen and students who collect the donations, take viewers' phone-in bids, and keep the show moving from 2 p.m. until midnight each day.

"We still need more volunteers from Wayne, Oakland, Macomb and Washtenaw counties," Mrs. Manogian said. "Our volunteers are the most diverse group in the community, racially and economically speaking. There's no way this auction could be successful without all of them."

1/2 cup brown sugar  
More cinnamon and nutmeg  
Pomegranate seeds from one fruit.  
Rusky chopped  
Apples may be used instead

## Method

In a bowl, add the flour, salt, first part of sugar and spices, then smash cold butter into the flour, forming flakes.

Not too much attention need be paid to a well-blended mixture. Add the water, a few drops at a time, or until all the flour leaves the bottom of the bowl. Set on a floured board and knead the dough with the heel of your hand, pushing it away from you.

Chill for an hour, then roll out like a pie crust. Set the oven at 375 degrees. Spread soft butter all over dough, as you would for a sandwich. Sprinkle with brown sugar and spices and the pomegranate seeds or apples evenly. Roll tightly and with a sharp French knife cut one-half inch wide slices with your knife and arm at a slight angle.

With a pancake spatula lift cookies onto a cookie sheet and bake until patina has formed, about 20 minutes. Brushing with egg yolk and a little milk before baking will bring out the lustre in the pastry.

Remove from sheet immediately after baking.

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




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May 20, 1984



Displaying Egyptian Pomegranate Cookies (Staff Photo)