Gourmets, guests feast at informal ethnic dinner

By ETHEL SIMMONS

There's another side to the Conferrie de la Chaine des Rotisseurs

The prestigious gournet society has its 1 formal dinners—a umptious feasts—where members and guests was black tie, and wine accompanies each course. Chow Mack Yee (Calernari) was cach course, its labo has its informal ethnic dinners, dress more casual and menu elaborate, but maybe even served with beer.

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West Bloomlield was the setting Monday (April 28) for the Chaine's ethnic dinner featuring Chinness sectinic dinner featuring Chinness section.

Chaine a crinic union reasoning Chi-ness specialties.

After a cocktail hour, where every-one sipped Galifornia champagne (Al-maden N.V.) and nibbled Har Yen (deep-fried shrimp balls) and steamed Beef Shui Mai, the diners sat down to a first course of Tune Gai.

WAITRESSES PASSED around to show the whole chicken in a tureen be-fore returning with individual bowls of boneless chicken stuffed with bird's

of boneless chicken stuffed with bird's next, and brandy.
Dr. Pat Daousst of Dearborn is ball-lit the ballift or president, of the Chaine. He stood to explain the society's "ground rules:"
"Eat as soon as you are served.
Don't wait for anyone else."
A practical measure for lovers of good food at its peak.
"No amoking during duner."
It can interfere with those taste buds.

SHANGHAI Young Yee (Boneless Whole Stuffed Pickerel) seemed to meet with not as much enhantsatic response. It was stuffed with a seasoned paste.

Most courses could be enjoyed with chopsticks, depending on your skill and determination.

in a pleasant red sauce.

Said Lum, "We pan fry the shrimp with green onion. You'll probably laugh when I tell you what the sauce is—it's ketchup, and oyster sauce."

Mongolian Beef Tenderioin was the star of the evening, tender and flavorful, although Lum apologised for it.

curr. It goes through not on-say de-grees."

Dessert was a marvelous Korqun
White Peach Flambe, ice cream said
a peach half covered with peach
brandy and Grand Marsier.

"That's not really Chinese," Lam
said with amusement.

micrough Lum apologized for it.

"IT 18 TOO well done for my taste," he said. "We didn't do it in long time.

"We use a special sait, a fire-spice powder, marinate and hang the meet and barbecue. We cook it with soy sauce and vegetables."

Lamb Chunking followed. "With lamb, always seasme oid," he said. "We cook it very quick, with a nice."



Wrapping Beef Shul Mai for hors d'oeuvres

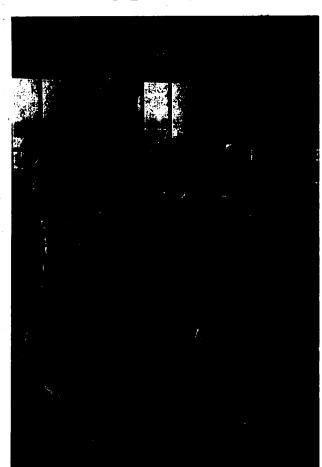




Executive chef Jin Pang, who is also a co-owner (fore-ground), prepares steek for Mongolian Beef Tenderloin in Rik-shaw Inn kitchen (Staff photos by Douglas Bauman)

The Observer Eccentric The Good Life

Tasting party economical way to enjoy wines



SC Culinary Arts student Barbara Ann Zimmerly served as a hostess at the feetival.

Cheeses included sharp Canadian cheddar, Swiss, Camembert, Frencheins, Rogardert, Dunish hise, French garyers and others. Fruit served was grapes, pears and apples. Breads featured were French searchways, German black breed, Russian pumperaticle and asserted bread sticks. "The purpose of cheese and fruit is to enhance the flavor of each wine the bread served to clear the palette and let the true taste of each wine come through," explained Breithaugt as he sampled Deishard Orient Label Bertich Bernfandet, a crip moselle wine from Germany. Breithaugt and other members of the culinary arts faculty including

Torkild Nielsen, vice- president and general manager of the Detroit divi-sion of Warner Vineyards, also was available to help guests on wine selec-tion. Nielsen teaches a wine tasting class each semester at Schoolcraft.

The SC culinary art students added the decorative touches, arranging wines, cheese, foods and centerpieces along the buffet setting. Several students also served as featival hosts and hostesses.

Tickets for the wine party were \$7.30 per person and most agreed it was a fair price for such deletable fare.

The Gourmet Club will use proceeds from the featival to increase its scholarship fund, support a foster cluid and send some 30 students and faculty members to the Culinary Arts Salon at McCormick Place in Chicago. The SC culinary art students as

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