

Gourmets, guests feast at informal ethnic dinner

By ETHEL SIMMONS

There's another side to the Confrerie de la Chaine des Rotisseurs. The prestigious gourmet society has its formal dinners—sumptuous feasts—where members and guests wear black tie, and wine accompanies each course. It also has its informal ethnic dinners, dress more casual and menu elaborate, but maybe even served with beer.

Restaurateur David Lum's Rikshaw Inn in West Bloomfield was the setting Monday (April 28) for the Chaine's ethnic dinner featuring Chinese specialties.

After a cocktail hour, where everyone sipped California champagne (Almaden N.V.) and nibbled Har Yen (deep-fried shrimp balls) and steamed Beef Shui Mai, the diners sat down to a first course of Tuna Gai.

WAITRESSES PASSED around to show the whole chicken in a tureen before returning with individual bowls of boneless chicken stuffed with bird's nest, and brandy.

Dr. Pat Doust of Dearborn is ball, the ballif 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 smoking during dinner."
- It can interfere with those taste buds.
- *"No salt and pepper. The food has been seasoned optimally."
- *"Ordinarily the dinners are formal and no water is served, only wine. But with ethnic foods, we're more informal and may even serve beer. It's a better accompaniment than wine to some meals."

Dr. Robert Clark of Birmingham, the Chaine's charge de mission, who was present, is in charge of the wines at formal dinners.

With the ethnic meal, a German Mosel wine was served (Trittelhel-

mer Altarchen, Kabinett 1973), a Japanese beer (Asahi) and Japanese plum wine (Akadama).

Host Lum described each course after guests had eaten and commented on it. Wai Tong Goo (Black Mushrooms) are large, fleshy tasting, with oyster sauce.

Chow Mack Yee (Calemar) was strips of scored octopus, marinated, with oyster sauce. Diners found it delicate and delicious.

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

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

Chow Har Look was whole shrimp 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 Tenderloin was the star of the evening, tender and flavorful, although Lum apologized for it.

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

"We use a special salt, a five-spice powder, marinate and hang the meat and barbecue. We cook it with soy sauce and vegetables."

Lamb Chunks followed. "With lamb, always sesame oil," he said. "We cook it very quick, with a nice

curl. It goes through hot oil—450 degrees."

Desert was a marvelous Korean White Peach Flambé, ice cream and a peach half covered with peach brandy and Grand Marnier.

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

AMONG THE guests was TV personality George Perrot, the grand old man of the good life. A traveler, raconteur, and gourmet, he delighted the table with limericks, touching off a round of jokes from other guests.

"Has this party degenerated?" he said firmly, at one point.

At the evening's close, he tossed off another bon mot: "Do you suppose if we stick around, they'll serve dinner?"



Wrapping Beef Shui Mai for hors d'oeuvres



Rows of steamed Beef Shui Mai



Executive chef Jin Pang, who is also a co-owner (foreground), prepares steak for Mongolian Beef Tenderloin in Rikshaw Inn kitchen (Staff photos by Douglas Bauman)

The Observer & Eccentric
The Good Life

Tasting party economical way to enjoy wines

By SUE ROBBIE

Wine tasting is certainly a delicious activity, but it also can be an expensive one. Unless, of course, you attend a wine party.

More than 300 guests turned out recently to sample 20 varieties of wines, snacked on assorted cheeses, fresh fruits and freshly baked breads at Schoolcraft College.

Wine stations were placed throughout the dining hall in the Waterman Campus Center, and guests were given a wine list with space to rate each sample and save for future buying reference.

Cosponsored by the SC Gourmet Club and the Michigan Chefs Association, the festival also included entertainment by Ziggy Bella and his strutting violin.

The eight tables included aperitif, dinner and after-dinner wines from France, Spain, Italy, Germany, Michigan and California.

Wines ranged in price from \$3 to \$6 per bottle.

"Instead of purchasing a bottle of each, wine lovers have a chance to sample different flavors and decide what they like," said Chef Brethaupt, director of SC's culinary arts department.

Cheeses included sharp Canadian cheddar, Swiss, Camembert, French Swiss, Roquefort, Danish blue, French gorgonzola and others. Fruit served was grapes, pears and apples. Breads featured were French sourdough, German black bread, Russian pumpkin cracker and assorted bread sticks.

"The purpose of cheese and fruit is to enhance the flavor of each wine and the bread served to clear the palate and let the true taste of each wine come through," explained Brethaupt as he sampled Deibard Green Label Berich Bernkastel, a crisp moselle wine from Germany.

Brethaupt and other members of the culinary arts faculty including

chef-instructors James Van Vuren, Richard Benson and Leonar Stec were on hand to answer guests' questions.

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

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

Tickets for the wine party were \$7.50 per person and most agreed it was a fair price for such delectable fare.

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

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