



Getting Around

By ETHEL SIMMONS

What's a Paradigm? It's the name of a new restaurant, and what the word means, according to entrepreneur Pamela Pupp, is "a prototype, a model or example of things to come."

Ms. Pupp will open the Paradigm, a gourmet natural foods restaurant, and also the Gazebo, an ice cream parlor and luncheon spot specializing in fast-but natural—foods, about Dec. 1 in Birmingham's Continental Market. Included will be a natural juice bar.

On a recent morning, Ms. Pupp came to work in her self-styled "grubbin'" for an interview in her upstairs office at the market.

Salvage furniture, nostalgic books, an art deco powder box on the desk and a worn rug set the scene. Surrounded by collectibles, Ms. Pupp explained she loves old things.

Her wide-ranging interests have led her from acquiring a BA degree in literature to freelance art for many years, to majoring in choreography in New York, to living in Philadelphia for eight years where she got into real estate, then interior decorating and designing menus for restaurants.

SHE ALSO IS "extremely involved in the consumer movement." Running a restaurant "combines all my interests," the tiny, dark-haired and vibrant Ms. Pupp said.

A busy businesswoman, she approved a floor covering sample and smoothly tended to other interruptions requiring her immediate attention during the interview. She has investors but is chief stockholder in the Paradigm.

The Paradigm will be more than a restaurant.

Natural foods featured

"It will be a place where people can exchange ideas. I want to show people it doesn't take a big effort to have healthy food," she said.

Besides "reasonable" prices (the top dinner item will be \$6.95), the restaurant will offer entertainment and a free lecture series on health and diet. Photo and art exhibits are planned.

Ms. Pupp stresses, "Gourmet natural foods are not necessarily health food. They are made from raw ingredients, whole ingredients and do not have additives."

There is no artificial coloring or flavoring, no preservatives. Whole grains are used and no white flour. Cooking is done without sugar.

MS. PUPP DECLARED, "Big business is controlling us. They are the only ones giving us dietary information. Consumers are the only group that have not bound together." The Paradigm is the third restaurant Mrs. Pupp has operated. The first was in Philadelphia, but she ended that venture when her husband,

a podiatrist, moved his practice to Detroit.

She managed the Earth Center (no longer in existence) in Hamtramck for six months. The Paradigm will be the only natural foods restaurant in the metropolitan area, she said.

Breakfast, luncheon and dinner will be served six days a week, excluding Monday evening. Sunday the restaurant will be open for a morning through afternoon smorgasbord brunch.

Just a few of the breakfast items in-

clude sweet and savory crepes, homemade muffins, hot cereal and fertilized eggs. For luncheon, a feature will be the fish-kabob, combining Canadian turbot with tomatoes, onion, green pepper, all on a skewer, on a bed of whole grain rice.

SALADS WILL BE a specialty, one called tumboli, another of cold egg plant. There will be fruit and cheese boards, raw vegetable dip and falafel. At dinner, specials will include spinach cheese pie and walnut spaghetti, always a fresh fish dish, egg foo yung. Herbal bread will be served, and different kinds of strudel will be available for dessert.

There will be no bar, but she expects to have draft beer and wine available for lunch or dinner. Crepes and bagels will be among selections on the Sunday brunch.

At the Gazebo, a fast food area, the decor will be a garden setting with lattice work and gasebo wallpaper mural. "I'm making cloud-mobles," she said.

DINERS WILL SIT at small wrought iron tables and benches or park benches for luncheon specialties of fruit or green, garden salad, or chapatti—unleavened bread with a pocket each day holding a different filling such as cheese-nutcrust surprise.

Ice cream will be Haagen Dazs, "the best ice cream made," she said. "It is aerated with 100 per cent natural ingredients and sweetened with honey."

Two flavors available will be honey vanilla and carob, a chocolate substitute. Choices of four unusual toppings include, for example, Jungle Madness, with coconut, honey, raisins and pecans.

A take-out baked goods area will offer a variety of goodies such as pumpkin pie, apple crisp and peanut butter cookies.

Foreign languages taught at Mercy

Mercy College of Detroit is the first and only college or university in Michigan approved to offer a program in Arabic and Chaldean endorsed by the state education department.

Beginning with the present school year, the state department established that any district having an enrollment of 20 or more children in kindergarten through 12th grade of limited English speaking ability, shall establish and operate a bilingual program for those children.

"Limited English," as explained by the state, refers to children who have difficulty performing class work in English because their native tongue is other than English or because they come from an environment where English is the second language.

The education department at Mercy is offering a graduate level program for degreed teachers seeking a continuing certificate and for permanent certified teachers seeking the new endorsement.

More than 50 teachers and teacher aides from Detroit and many suburban districts are enrolled in the pro-

gram. This is the result of a recent survey by the Oakland County Intermediate Schools which showed the largest minority in three districts are Chaldeans, totaling 161 at that time. Birmingham, as of last summer, forecast a probable need for four teacher aides in addition to one teacher-counselor.

Multi-Ethnic Dimensions is a course designed to sensitize educators and professionals to the cultures encountered, develop awareness of culturally conditioned behavior and enable the teacher to eliminate or minimize the possible trauma of the child.

In the spring semester beginning in January, this course will be taught at Southfield High School by Mercy faculty.

More courses will be taught on the campus at Outer Drive and Southfield.

In addition to the bilingual endorsement program, Mercy College offers an associate of arts degree in bilingual education and a bachelor of arts degree in Spanish with special concentration in bilingual education.



Chinese Culinary Magic

Ina Tchen, Farmington's gourmet Chinese cooking instructor, will give two special fundraising holiday cooking demonstrations for the Farmington Community Center called "Chinese Culinary Magic."

Mrs. Tchen gives a lecture and demonstra-

tion, invites guests to sample food and passes out recipes on Wednesday, Dec. 3, at 1 p.m. and again on Thursday, Dec. 4 at 7:30 p.m. in the center. Reservations are necessary, through the center.

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