

A touch of Parisian cuisine comes to suburbs

By MARY GNIEWEK



Daniel Garceau (above) prepares a display of some of his goods. Below is a genoise which is a coffee mousse and kahua confection.



Linda Bernstein helps out by preparing some of the delicacies in the kitchen. (Staff photo)

Step inside the French Gourmet shop in Farmington Hills and you'll find yourself in Paris (minus the jet lag.) Stacks of crusty French bread, croissants, and a variety of sinfully rich pastries line the shelves and counters. The workers, who spend ample time describing dessert ingredients to curious customers, speak to each other in French.

In the kitchen, chef Daniel Garceau, who studied cooking in his native Paris, whips up an interesting assortment of gastronomic concoctions with lavish use of liquors, creams, real butter, fresh fruit and nuts. Garceau spent six weeks choosing basic ingredients (all natural) before the French Gourmet opened its doors last month.

Among its customers: the French Consul of Detroit, who comes in every week; owners of chic French restaurants who serve Garceau's eclairs, napoleons, fruit tarts and mousses at their eateries; and local folk who have discovered by word of mouth the unending line of original creations dreamed up by Garceau.

The French Gourmet, oddly enough, found its roots in Mexico. There owner Marvin Bernstein, a documentary filmmaker, met Garceau who was moonlighting as a cameraman. Garceau came to Mexico City to open a branch of Fouquet's, a Parisian restaurant.

Bernstein also met his wife, Lina, in Mexico. The two moved to the Detroit area where Mrs. Bernstein, a former officer in the Mexican Health Ministry, pursued her childhood dream as a cook. She worked at the Renaissance Club, the Fairlane Club, and Jacques. Mean-



Stuffing pastry bags with dough to make the eclairs is something Daniel Garceau does daily, because of the pastry's popularity. (Staff photo)

ers, sisters Lydia and Jeannine St. Martin, so they could introduce customers to French food.

All the delicacies in the French Gourmet are made by Garceau and Mrs. Bernstein, who often begin their day at 4 a.m. They speak directions to each other in Spanish, giving the shop a real international flavor. Gismonde Bi-gard is their kitchen assistant.

"At 14, I began work at Aux De Lices (a Paris restaurant), then at another famous restaurant, La Boule d'Or," Garceau said.

It was traditional chef apprentice training, with Garceau practically sleeping next to the ovens on days that began before dawn and ended well after dark.

"I worked with a very experienced man, Fernand Chambrette. He left me alone a lot and I learned very quickly."

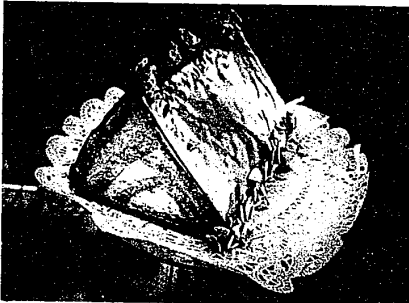
Chambrette now runs LaVarenne, a school in Paris that draws budding American chefs with English speaking translators always present in the classroom.

IN FARMINGTON HILLS, Garceau continues his never-ending quest for distinctive flavor.

"It's very elaborate. It takes much concentration," he said.

One such creation is genoise, a spongy light cake stacked between layers of coffee mousse and soaked in syrup made with Kahlua, a coffee liquor. The triangular cake is covered with melted chocolate and has slivered toasted almonds at its base.

"Everyone thinks this food is highly caloric, but he uses very little sugar," Bernstein said. "Daniel is interested in" (Continued on page 7A)



Lydia St. Martin shows a customer some of the choices available at the French Gourmet. (Staff photos by Harry Mauthe)

THE INSIDE * ANGLE

OUR LADY OF MERCY High is conducting its annual student art show on May 20-23 from 1-9:30 p.m. The show closes on May 23 at 6 p.m. Weekday hours are from 1-5 p.m. and from 7-9:30 p.m. The school will be conducted in the school at 29300 Eleven Mile, Farmington Hills. Purchases should be picked up between 6 p.m. and 9 p.m. on May 23.

FREE BLOOD PRESSURE tests, audio-visual presentation on heart disease, diabetes, emphysema and hypertension as well as literature and trained personnel to answer questions on these subjects will be part of National Health Week at William Beaumont Hospital, 3601 West Thirteen Mile in Royal Oak. The free activities will be available from 1-3 p.m. and from 6-8 p.m. from May 7-10 in the hospital's South Lobby. No appointment is necessary.

PROUD PAPPAS AND MAMAS can find out if their child indeed is the most beautiful baby in town. Send a picture of the apple of your eye to: Farmington Jayettes Baby Beautiful Contest, PO Box 33, Farmington 48024. Deadline is May 15. Babies should be 18 months old or younger to enter. Send a wallet-sized photo with the name of the child and parents, address, phone number and child's birth date. Photos can't be returned. First prize is a GM child love seat for the car and a \$25 bond. Loving parents should know they're child faces a lot of competition. There are 30 other proud parents who've already entered their children.

A TIP OF THE IA topper to three retiring Farmington school bus drivers. Arvilla Marie Scherwin, a 25-year veteran, Maud Rodgers, a 21-year veteran, and Inna Petty, a bus driver for 14 years. They will be presented with plaques by School Superintendent Lewis Schulman at 7 p.m., May 9 in the Wallied Lake Vocational Center. Bus driver supervisor Clara Simpson will be on hand, too. IA suggests giving the drivers gold plated ear plugs instead. Anyone who has ever chaffered a group of kids around town knows how appropriate that would be.

ETHNIC GROUPS will celebrate their heritage at the International Ethnic Festival on June 1-3 on the Farmington Community Center grounds. Authentic foods, craft sales and demonstrations will be featured. There will be free entertainment. A free shuttle bus from Oakland Community College West Parking Lot will be available. A raffle will give some festival goers a weekend for two in Montreal. Tickets for adults will be \$1; children, 50 cents; families, \$3; weekend family pass, \$5. Festival hours will be from 5-10 p.m. June 1, noon to 10 p.m. June 2 and June 3.

OAKLAND COMMUNITY COLLEGE is taking applications for scholarships of \$500 a year for two years. Awards won't be in cash and unused amounts won't be reassigned. Recipients must carry a minimum of 10 credit hours in the fall and winter sessions. One graduate from each high school will be chosen for the scholarship. If the student maintains a B average, the scholarship will be renewed for the second year at OCC. Since its opening OCC has given a few scholarships from funds donated by faculty, administrators, community groups and the College Board of Trustees. Needy students now have their expenses covered by federal and state funds and college programs based on financial need are less frequently used. Parents and high school seniors are asked to see their high school counselor for further information on application procedures. Deadline for applying for the scholarships used during 1979-80 is May 10.

ANGLES HAS HEARD OF some roundabout stories but this takes the cake. During the last Farmington Historical Society meeting, Bob Cook began to tell the story of the Underground Railroad in Farmington and ended up explaining how he could be his own eighth cousin. That's some pretty fancy footwork for someone outside of city hall.

SPEAKING OF THE HISTORICAL SOCIETY, Angles is beginning to wonder about them. Each year the society hosts a picnic for members after the Founders' Festival parade. Last year, some members showed up a little early for the picnic. They came with their picnic lunches after the Memorial Day Parade. IA figures some persons will do a lot for a good seat.

DETROIT BIBLE COLLEGE conducted its 32nd commencement at 7:30 p.m. May 4 at the Highland Baptist Church on Lahser in Southfield. Dr. D. Stuart Briscoe, formerly of London, delivered the commencement address to the class.

THIS WEEK IS "Be Kind to Animals Week" and "Hospital Week." Angles figures anyone can keep up with this business of special weeks very easily. Just take a sick dog to lunch this week.

DEADLINE

Material submitted for the Inside Angles, 23352 Farmington Road 48024, should include the name and phone number of the sender and should be typewritten if possible. Allow at least one week for publication. All materials become the property of the Farmington Observer. Photos can't be used.

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