

Suburban Life

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Suspiciously European

Fast foods go gourmet — with an international flavor

By Jeanne Whittaker
staff writer

FAST FOOD aficionados will be required to expand their vocabularies if they don't want to stand out in the crowd at the newest of the area's prepared food emporiums.

At one time, being familiar with such labels as Big Mac, Quarter Pounder and Slim Jim was sufficient. But these days, one has to speak about a wide range of menu items, many of which sound suspiciously French, Italian, even Irish and German.

Over the past several weeks, partners Rick Halberg, Ken Fink and Ira Mondry have been familiarizing prospective customers with the international menu they have begun selling at Glorious Food in Bloomfield Plaza, on the southwest corner of Telegraph and Maple roads.

THE INTERNATIONAL selection of soups, pates, entrees and desserts the men have been serving has received rave reviews from diners at catered affairs aboard yachts, inside designer boutiques and at at-home parties.

"Now the men believe those same people are ready for gourmet dining served fast food style."

The working conditions sometimes proved difficult — Halberg catered one recent affair from a temporary kitchen erected in an alley behind a designer boutique. But the effort helped develop awareness and demand for the gourmet items they prepared.

Now those foods will be sold pre-packaged in clear plastic cartons at the partners' carry-out shop and full-service delicatessen.

THE CREATIVE mind behind Glorious Food is chef Halberg, who previously was executive chef at the Holly Hotel.

Halberg's intent is to get into everyone's food budget, he said.

"We're not going to be priced so high that we can't cater to everyone."

They decided to put Glorious Food in the Bloomfield Plaza Mall after they made an unscientific survey of the area.

The surrounding five miles include people who have the right income level, a high level of interest in fine dining, and are busy and motivated, Halberg said.

"I love convenience foods if they are good quality convenience foods," Glorious Food will give him an opportunity to try an idea conceived when he owned health food restaurants in Tucson, Ariz.

"FOR ME, this is exactly what I've wanted to do for years. This is for working couples who don't have the time and for people who like to entertain."

The shop is not designed to appeal to snobs, Halberg said. "I want to know the customers. I had a little diner in Tucson, which I loved. The best part of it was knowing all my customers by their first names."

Glorious Food has been designed to provide the same atmosphere. Halberg and his partners are accessible in an interior that is contemporary yet comfortable.

THE SHOP was designed by Plymouth designer Llew Reszka. The interior is natural oak with accents of forest green to give a rustic, inviting feel. Drop to the packaged products and menu items displayed on glass-enclosed counters and shelves.

Customers will be able to watch Halberg and assistant Larry Davidson prepare food in an airy, open kitchen, or chat with Ken Fink.

Fink is prone to continue conversing with customers while dashing in and out of a walk-in refrigerator stocked with an amazing variety of items. In the refrigerator are imported cheeses, packages of goat's butter and flats of fresh fruits and vegetables.

Fink was born into a family of food merchants. His first job was working in the Hamtramck food market that his father, Irving, of Huntington Woods still operates. And he still lifts pot lids at grandmother Dora Fink's Southfield apartment, enjoying old world aromas and sharing unfailing recipes.

OPENING GLORIOUS Food is both an adventure and an experiment, Halberg said. "This kind of operation is a little bit easier to control than a hotel restaurant."

He looks forward to being among the people who will be eating the food from Glorious Food, he said. He plans to be there seven days a week to swap ideas and work with his customers. It doesn't matter whether a customer is planning a complete dinner for 20 or one, he said.

Glorious Food will offer to-go and catered specialty foods and services, including picnic baskets for two to 20. In addition, the three men will select wines and cheeses. Halberg also plans to offer demonstrations and classes. Glorious Food isn't such a serious enterprise that the men can't treat it with humor, Fink said.

AMONG THE packages and tins of imported crackers, waters and blackouts, the cases of imported beer and the sculptured glass jars stuffed with pickled tomatoes and cucumbers, customers will find tubes of Italian toothpaste, Pasta del Capitano.

Fink swears it is the best tooth whitener on the market.

The shop also will sell the original Chef's Soap, imported from Marseilles, France.

Will chef's Soap remove the scent of garlic from the chef's hands? "I only wish it did," sighed Davidson, who

had begun taste-testing pates with Halberg at 8 a.m. that morning.

GLORIOUS FOOD opened Monday with a menu that is an ambitious selection of offerings.

The menu includes cold peppered fillet of beef, seafood in puff pastry, jamboneaux, duck with Italian cherries in marseilles, tenderloin of lamb, pasta salads, marinated vegetable salads, Green River trout, smoked shrimp, scallops, salmon, pork loin, turkey and chicken, hot and cold soups, and spicy shrimp salad.

Americans are lucky, and they should enjoy their good fortune, Halberg said.

"In America, with ships, planes and trucks, you can have everything all the time. Specialty foods are so available now that we can make almost anything available to the consumer."



Ken Fink (left) and Rick Halberg will be behind the counter to help customers make selections from a menu listing suspiciously European-sounding names. Halberg is a Farmington Hills resident and chef for Glorious Food.



CAMILLE MCCOY/staff photographer

Carry out food will never be the same again. At Glorious Food baked artichokes with garlic, marinated vegetable salads, Gravid Lox, dill, sugar and pepper cured salmon, fresh rabbit and wild

sour cherry pate, spicy country pate and an impressive collection of imported wines, cheeses and condiments are all part of the daily fare.

New slick magazine covers Michigan's art community

With its first two issues, April/May and June/July, the new Art Review magazine made a colorful entrance into the Michigan market.

Ron Brodley of Southfield, 26-year-old publisher, said he had been working toward this project for the last six years — "as long as I can remember."

One of his goals, he said, "is to prove to New York and Chicago that Michigan has a thriving art community."

His first two issues show Michigan

art, both visual and performing, to good advantage. The quality of the slick paper gives excellent color reproduction on the inside as well as the cover. Art magazines without color always seem like dinner without the entree.

The story on Romare Bearden in the current issue benefits greatly from the two color pictures. This story by San-to New York and Chicago that Michigan has a thriving art community.

His first two issues show Michigan

Birmingham gallery owner Sheldon Ross, a longtime friend of Bearden's as well as collector of his work, was deeply involved in the show of Bearden's work which was held at the Grand Rapids Art Museum earlier this summer. Ross has visited Bearden at his home in New York City and given co-man shows at Sheldon Ross gallery.

In that same issue, there's a story and color photos on the Fabergé show at the Detroit Institute of Arts, an interview with Livonia architect and author Louis Rodolphe by Sandra Volter Lorenz, and a story on Italian artifact collector Lorenz Herrington by Ira Lax and some other attractive shorter pieces.

EVEN BEFORE he graduated from Southfield Lathrup High School, Brodley was working at Gallery Art Center of Southfield. It was there that his interest in art developed and the dream of becoming a publisher began to take shape.

As to the future, Brodley said, "I don't want to be confined to just Michigan."

He added that doesn't necessarily mean he will expand this magazine's coverage beyond the state's borders, but rather that he might start magazines in other areas.

For now, he said the magazine will continue to define "what is art." Jim Green, editor, who worked for Frank's and Darcy, McManus and Masins Inc. after studying journalism at Wayne State University, said the magazine will continue to be broad-based in its coverage of the arts.

THE AUGUST ISSUE, for instance, will have features on Attie Theater of Detroit, Artistic of Windsor, the Detroit Symphony Orchestra and hometown art critics.

"We're trying to get a little bit better every month and we're still growing," Green said.

Brodley said, "Subscriptions have been about double from what we projected."

His enthusiasm for his venture is easy to spot. "I love it — it's the best move I've ever made."

Desert classic set

St. John's Provincial Seminary announced today that the Second Annual Desert Classic will be played Wednesday, Aug. 22, at St. John's. The first two games to go in the Holy Land under the stars will be already starting an exciting season to be continued and played satisfactory throughout Michigan.

major seminary of opportunity to spend one to three years in the Holy Land to study, pray and visit the many places of biblical interest. The first two games to go in the Holy Land under the stars will be already starting an exciting season to be continued and played satisfactory throughout Michigan.

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'Share the Good News' is theme for Bible school

Prince of Peace Lutheran Church, at the corner of 13 Mile and New Market roads, east of Farmington Road, will conduct its annual Vacation Bible School Wednesday through Wednesday, Aug. 8-18. All children from 4 years of age through the sixth grade are invited to attend the daily sessions that run from 9 a.m. to noon.

"Share the Good News" is the theme selected for this summer's emphasis.

"Each year a new theme is selected to provide the children with a variety of emphasis," said the Rev. T. Richard Morris Sr., pastor of the church.

A competent staff of more than 30 have been selected and trained to provide the children at the vacation school as well as other from the area, with the best quality of Christian leadership

during this week of special activity."

Among the special features of this year's vacation Bible school is "Share Fair" when sharing techniques will be taught using various educational techniques, music, story-telling and skits and dramatizations.

An annual and traditional event will be the balloon-filled orbital balloon launch, when each child will be given the opportunity to share his good news with the world. The balloons carrying the message will be launched from the church office ahead of the first class session, at 9:30-9:40.

There is no registration fee, but pre-registration would be appreciated to help plan the program. For more information, call the church office ahead of the first class session, at 933-7330.