

# Couple shares love for artistic design

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Ted retired from his teaching job at the college last spring after 23 years to become a full-time jewelry designer.

"After telling my students for years that you need determination and drive to make it as an artist, I decided to take the risk," he said.

Though he isn't certain yet whether the decision makes good financial sense, he is sure he'll "never go back."

Perhaps influenced by his background in sculpting, the pins, earrings and cuff bracelets that Ted makes from silver, copper and brass take on a natural appearance, or irregular form, rather than a geometric shape.

"My designs are always planned,

but the pieces are never alike," he said. "The metal flows together to create a natural form, the shape becomes more potato than egg."

WHILE MOST other jewelry makers saw and solder, Ted shears the metal and heats it with a torch to bend and form.

He then hammers the metal into shape and places it into a tumbler with pumice stones to smooth the edges.

The metal then is sanded, polished, cleaned, buffed and polished again before a protective lacquer is applied.

The custom cuff bracelets sell for \$59 to \$115. Pins are \$39 to \$59. Earrings are priced at \$19 to \$69. The jewelry is available at Jacob-

son's as well as museum shops and art galleries around the country.

ALL THE work is done in a small shop adjacent to the Striewski's Farmington Hills house, which overlooks an inspiring view of a densely wooded area.

And when the couple can barely walk through the leaves from the house to the studio, they know it's time to pack the van for a Florida show.

"Doing this for a living now means we can do more than just travel to the weekend shows," Ted said. "We're looking forward to spending some time in the South this winter."

LIVING WITH another artist has been an inspiration for Andy, who

has transformed her three-dimensional, wood house portraits into a sophisticated collage of mixed media, including antique lace and sepiolite photos to pillars and brick used in miniatures.

"Another artist understands the creative process, the excitement of doing the work and the problems that go along with it," Andy said. "Doing the same kind of work has been a plus for us."

Besides attending shows together in Washington, D.C., Maryland, Kentucky, Florida and the Midwest, the couple always critique each other's work.

ANDY, A self-taught artist who took only one painting class, draws from her husband's extensive art ed-

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— Andrea Striewski

ucation and teaching background.

A graduate of Wayne State University, where he earned a master of fine arts and a master's in art education, Ted continually passes along lessons in art theory and tips on the use of materials.

"We discuss the work, but she always does what she wants," Ted said, laughing.

Doing what she wants is exactly why Andy enjoys creating her large, architectural collages, which are placed under glass and framed in metal.

"I always have a plan in mind, but I try to work as spontaneously as possible to keep it interesting for me," Andy said. "The collage is always a surprise at the end."

WORKING IN an unheated studio just walking distance from her house, Andy starts by drawing a house on a mat board with windows and doors in place.

She then builds up sections of the house with foam core to create spaces to place photos, lace, fabric, miniature brick, molding or other materials.

The collage even can be personalized by using family pictures. She uses watercolors to highlight and create shadows.

The wall hangings, which come in a range of sizes, sell for \$250 to

\$2,000.

Andy, who majored in physical education at Michigan State University, has always admired architecture and finds ideas for her work by strolling through historic neighborhoods in the cities that host art shows. She photographs particularly interesting places and often uses the pictures in a collage.

TED, FATHER of three adult children, and Andy, mother of a teenage daughter, have decorated their house with an eclectic assortment of art-work and photographs.

A wooden portrait of Ted, done by a former student, highlights the living room.

Other areas of the house include the artists' work and photography done by Ted's daughter, as well as sculptures and drawings done by friends or artists the couple have met at shows.

Besides enjoying their work, the Striewskis always look forward to meeting other artists at shows and visiting new towns, where they browse through museums and art galleries.

"Traveling together gives us a chance to meet people and visit places we normally wouldn't see," Andy said. "There's always something new in each place."

# Try these holiday cookbooks

I'VE SPENT time lately browsing through new, just-in-time-for-the-holiday cookbooks. As a result, I'm already starting to work up a holiday mood. Here's a sampling of some real standouts:

• "Mrs. Witt's Home-Style Menu Cookbook" by Helen Witt (Workman, \$12.95).

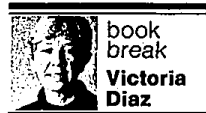
Down with trendiness! It's time, Mrs. Witt contends, to "get a grip again on such Americana as perfect mashed potatoes, lobster stew, peeler pot roast, upside-down cake, real lemonade, buttermilk biscuits . . ." and other traditional culinary dishes.

Why? Because, she says, "they're good."

No argument there. In this attractively designed volume are more than 200 recipes for those who want to enjoy old-fashioned American fare. How do butter-poached apples sound? Or blueberry-and-pound cake summer pudding? Or six-seafood chowder? How about wild rice and black walnut stuffing?

You'll find more than recipes here, too. Complete menus are built around each dish; each dish is introduced by Mrs. Witt's down-to-earth commentary. You'll also find, at the back of the book, sections like "Some Equipment Absolutely Not to Be Without" (forget the food processor and invest in a sturdy electric mixer) and "A Few Foods to Read For Pleasure."

This book is a genuine pleasure to explore and a delight to use. Ultimately, it seems to matter not at all that there's not a single photo or even an illustration within its covers.



• "Coccolat: Extraordinary Chocolate Desserts" by Alice Medrich (Warner, \$35).

This may be one of the most beautiful books I've seen. But it's really a cookbook for most of us. For those who are game to try, though, be ready to prepare or work with ingredients like chocolate genoise, creme fraiche and wark (edible food and silver leaf). Also, be ready to invest some chunks of time.

Coccolat is the name of a Berkeley dessert shop, and the splendid concoctions featured here are owner Alice Medrich's bestsellers.

You'll find recipes for such sophisticated treats as Gateau Grand Mariner, Chocolate Banana Charlotte and Coco Cabana ("a dreamy, moist cake flavored with freshly squeezed lemon juice, dark rum, whipped cream, and coconut" — and chocolate, of course).

You can almost taste these darkly delicious masterpieces by gazing at the absolutely stunning photos. Perhaps that visual pleasure will have to do for most of us, until we can make it to Berkeley and Ms. Medrich's sweet shop.

• "Vegetarian Celebrations" by Nava Atlas (Little, Brown, \$14.95).

Just in time for the biggest holiday season of the year comes this

neat little paperback from vegetarian guru, Nava Atlas, showing how to celebrate the holidays in high style, vegetarian-style. If you're a long-time vegetarian, a sometime vegetarian or just somebody who appreciates good food (such as pineapple-raisin-rum bread pudding, maple-tarragon sweet potatoes, or basil cheese tortellini), this book is for you.

Atlas offers complete menus and easy-to-follow recipes for not just Thanksgiving and Christmas, but 12 other holidays, including Mother's Day, Father's Day, Passover and New Year's. Since we're dealing with holiday meals here, there's the occasional cholesterol-heavy vegetable soup. But for the most part, Atlas is very conscientious about fat and cholesterol, at the same time that she takes great pains never to sacrifice flavor.

• "Sundays at Moosewood Restaurant" compiled by The Moosewood Collective (Simon and Schuster, \$16.95).

The famed Moosewood Restaurant in Ithaca, N.Y., opened in 1973, de-emphasizing pretension and focusing on "artfully prepared foods with a healthful vegetarian emphasis."

In this, the collective's third recipe book, each of the 18 cooks at the Moosewood has put together a section composed of favorite recipes from specific ethnic or regional groups throughout the world ("Africa South of the Sahara," "Japan," "New England" etc.). You can try your hand at East African Sweet Pea Soup, Bulgarian Red Pepper Stew, Rhode Island Cornmeal Bread and 400 other intriguing dishes. (Don't

make the mistake of assuming that many of the ingredients in these recipes will be hard-to-find or too exotic for your taste. Most aren't unfamiliar at all.)

Sunday night at the Moosewood is ethnic night, during which dishes from only one particular ethnic group or region are served. These are examples of some of the most popular.

• "Justin Wilson's Homegrown Louisiana Cooking" by Justin Wilson with Jeannine Steeds Wilson (Macmillan, \$19.95).

This collection of more than 300 new recipes reflects the folksy charm of the red-southerned heart of the popular PBS cooking series. Complementing the recipes (most of which can be easily managed by the near-ovice) are eye-catching photos, not just of the dishes featured here, but of Wilson and his family and friends. Wilson's wife, Jeannine, has written most of the introductory text, and Wilson's own inimitable Cajun-style stories add the perfect touch.

A resources list is a nice bonus, too. With it, you can learn where to get that southern cooking staple, Vidalia onions, how to order specialty liquor products, and even how to get hold of further information on Wilson's beloved Louisiana.

A word of warning: Need I say that most of us can't expect to indulge often in such wonderful stuff as Red Bean Gumbo, Pineapple Down-side-up Cake, or Cajun-style Over-stuffed Peppers with Shrimp, and not pay the price. Wilson claims he doesn't even know how to spell cholesterol.

# Touch of drama

## Chamber Players to open series

A special performance by the great Shakespearean actor Brian Bedford on Feb. 10, 1991 highlights the 1990-91 season of the American Artists Series.

Bedford's solo performance of "The Lunatic, The Lover and The Poet" is an addition to a season featuring the AAS Chamber Players in three concerts, along with two special guest performances.

On Jan. 13, a guest appearance by the Hallmark Chamber Players will feature ex-Detroit harpist Mary Bartlett, harpist. She is the daughter of former Detroit Symphony harpist Mary Bartlett.

Special guests on April 7 will be the Washington Guitar Quartet with Charlie Byrd. Emmy-award winning Byrd is known for his jazz guitar recordings, as well as traditional classical repertoire.

REGULARS OF THE American Artists Series Chamber Players include Detroit Symphony Orchestra members Ronald Fisher and Linda Snedden Smith, violin; Hart Hollman, violator; John Thurman; cello; Donald Baker, oboe, and Ervin Monroe, flute. Joann Freeman, piano, is founder and artistic director of the Series, beginning its 21st season.

The AAS Chamber Players open 3 p.m. Sunday, Nov. 4, with Detroit Symphony Orchestra members Eugene Wade, French horn, and Theodore Oien, clarinet, joining them. On the program will be Ernest Dohnanyi's Sextet in C Major, Opus 37, for clarinet, horn, violin, viola, cello and piano.

Other concerts by the Chamber Players will be on March 9 and May 5, when David Wagner of radio station WQRS will play harmonium with the Chamber Players as they present Anton Dvorak's "Bagatelles."

All performances, except May 5, will be at 3 p.m. at Kingswood Auditorium on the Cranbrook campus, 500 Lone Pine Road, Bloomfield Hills. Informal receptions with the artists follow each concert. Information about season tickets, which provide holders the first opportunity for the Brian Bedford tickets at \$25 each, is at 851-5044. Season tickets for the five regular concerts, excluding the Bedford show, are \$60 each.

Brian Bedford's one-man performance will portray Shakespeare the man and memorable moments from his plays.



Brian Bedford Shakespearean actor

THE AMERICAN Artists Series was founded in 1970 to provide a showcase for outstanding Michigan talent. It incorporates chamber music, dance, drama, jazz, mime and visual arts.

Brian Bedford's one-man performance will portray Shakespeare the man and memorable moments from his plays.

In announcing the season's schedule, Freeman said, "We are excited that we can present this internationally acclaimed Shakespearean actor in this series."

**Your hometown voice • Your hometown voice**

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