

Serve from page 1B

pretty enough to be a picture were Horace and Carol Abbott of Farmington Hills.

"We come here about three times a month," said Horace. "We just discovered it last year. The food is great, the service is very nice, and people are friendly. There's an interesting menu, and reasonable prices. The idea is they're learning, and you like to think you're a small part of it."

Tucked in J-305 of Turrell Hall, also called the "J" building, Ridgewood Cafe isn't easy to find if you've never visited Oakland Community College's Orchard Ridge Campus in Farmington Hills. Ask a student to point you in the right direction.

Like programs at other community colleges, the Ridgewood Cafe

menu is planned around a lesson. "Everything is prepared fresh daily," said dining room instructor Darlene Levinson.

Getting ready for lunch is a team effort that involves students in many classes. They deserve extra credit for overcoming an awkward setup — 90 percent of the cooking is done in the kitchen located in the basement, and food is brought up to the restaurant in an elevator for final prep.

Be sure to visit the bake shop after lunch. You'll find a variety of fresh baked products for sale at reasonable prices.

Schoolcraft College

The American Harvest Restaurant at Schoolcraft College in Livonia won't open for two hours, but the clock is ticking fast. Jack-

ie Jett is making small balls out of beefsteak and onion balls. She got half an hour to finish the lunch and blanch them in water too.

"The menu dictates what students will learn," said Jeffrey Gabriel, certified master chef and department manager. "Attendance is crucial. Every class is involved. We give them a broad overall knowledge of cooking."

Sous chef Brian Henson, who graduated from the culinary arts program last semester, helps Jeremy Hebdia make the dressing — whipped cream and watercress.

Chef Kevin Gawronski looks over Hebdia's shoulder, picks up the whisk and gives him a couple of pointers. "Add some cayenne pepper," suggests Henson. "It hits you in the back of the neck

and makes you want to take another bite."

The heat is on, but everyone is having fun, and learning at the same time. Their tasks must be completed by 11 a.m. when the lunch class takes over to serve the next crowd. Duties are divided, student chefs are assigned their lunch too. "I've come here a couple of times," he said. "It's great. They do a fine job. They are surrounded by top chefs here."

The American Harvest Restaurant isn't too hard to find. It's in the Waterman Campus Center on campus. Diners relax in comfortable surroundings decorated with works by local artists.

Don't forget to stop by the Professor's Pantry which offers freshly baked bread, pastries, smoked meats and salads.

tomers at the door with a big welcoming smile.

"Every time I've been here it's excellent, unusual, a little different," said Pat Smith of Livonia who was having lunch with her friends.

Richard Mack, executive chef at the Palace, is enjoying his lunch too. "I've come here a couple of times," he said. "It's great. They do a fine job. They are surrounded by top chefs here."

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Henry Ford

When I was attending Henry Ford Community College in Dearborn in the 1970s, students sat down at the Gate Room unless they were invited by a professor. Who had an extra \$5 then to splurge on lunch? Located at the back of the Student Center next to the hospitality kitchens, it seemed off-limits.

That's changed. A new entrance near the student grill in the Student Center provides easier access to the restaurant. Students prepare and serve meals under supervision of faculty including Executive Chef Richard Peoples of Plymouth. Reservations are accepted by calling 845-9642.

See sampling of menus and Chef Leopold's service tips inside.

College restaurant menus full of surprise

You never know what will be on the menu when you visit the American Harvest Restaurant, Ridgewood Cafe or Gate Room.

Here's a sampling of menu offerings on days we visited.

American Harvest — Thursday, March 4, 1993

Soup of the day was Smoked Chicken Bean Soup, \$1.75 a bowl — served with Stromboli sandwich and pasta salad, \$5.95.

Entrees served with soup, salad, bread or rolls including Frog Legs, \$7.50; and Roast Duckling with Kilt Dried Cherry Sauce and Bread Dumplings, Braised Savory Cabbage and Roasted Mirepoix, \$8.25.

Desserts made with Mario Brizard Liqueurs included Lemon Curd Tart and Fresh Fruit with Puff Pastry. Costs varied.

Shepherd's pizza spinoff of classic dish

AP — Keep your meat-and-potato lovers happy and healthy with this light pizza spinoff of the British classic, shepherd's pie. The convenient crust starts with hot roll mix, based on potatoes and yogurt. To keep the fat low in the topping, use the leanest ground meat and low-fat cheese.

SHEPHERD'S PIZZA

- 16-ounce package hot roll mix
- 1/4 cup instant mashed potato flakes
- 8-ounce carton plain yogurt
- 1/2 cup water
- 1 egg
- 1 pound lean ground lamb or beef
- 1 cup frozen peas and carrots
- 8-ounce package shredded part-skim mozzarella cheese (2 cups)
- 1 medium tomato, seeded and coarsely chopped
- 1/4 cup sliced green onion
- 1 1/2 teaspoons dried Italian seasoning, crushed
- 1/4 teaspoon pepper
- Milk

In a large mixing bowl combine roll mix and potato flakes. In a saucepan heat yogurt and water until warm (120 degrees F to 130 degrees F). (The mixture may appear curdled.) Stir yogurt mixture and

Chef shares good service tips

- Master Chef Leopold Schaeff teaches students at Schoolcraft College how to be good chefs and hosts. Here are his "Ten Basic Steps" of good service.
- Take the right attitude. Take pride in your work.
- Grooming guide. Your appearance is crucial. You are constantly "on stage."
- Be an immaculate station — clean linens, table set, water goblets sparkling, etc.
- Friendly greeting will set the mood for the entire dining experience.

Of note is the gourmet buffet served on Fridays, for \$8.25 per person, and a special Easter offering by the Professor's Pantry. Oven-ready, traditional Easter

- Take order carefully.
- Salad service — recommend house salad, explain other choices of dressing, offer freshly ground pepper as an extra touch.
- Order properly assembled. Be sure to have all the proper accompaniments to your order, serve hot foods hot, cold foods cold, check to see if order is complete.
- Recheck food and guest needs.
- Remove dishes and crumbs from table.
- Present check promptly.

dinners for two with Rack of Spring Lamb with Dijonaise, Rosemary Jus Lie, Ratatouille Casserole with Cheese Gratin, Anna Potatoes, Creme Brulee for two, and Petite Baguette, all for \$25.

You can also select a 4-5 pound Boneless Pork Loin Roast with Savory Herbs \$2.99 a pound, Rich Wine Merchant Sauce \$2 a quart. Sage Bread Dressing \$2 a pound and Early Season Vegetable Potpourri \$3.50 per pound. Call 462-4512 to place your order.

On Sunday, April 4, from noon to 3 p.m., the culinary arts department is hosting a Jazz Brunch with entertainment. Tickets are \$25. Call 462-4417 for information.

Ridgewood Cafe — Thursday, Feb. 25, 1993

We picked an excellent day to visit the Ridgewood Cafe. The students were hosting a special Mardi Gras lunch. Many of the

COOKING CALENDAR

To get your classes listed in this column, send items to be considered for publication to: Keely Wygonik, Taste Editor, The Observer & Eclectic, 36251 Schoolcraft Road, Livonia 48150.

KIDSPODS

Michigan Dietetic Association and McDonald's have joined forces during National Nutrition Month to help make nutrition fun for children. A nutrition seminar will be offered 6-7 p.m. Monday, March 29 at KidsPods, 29833 Franklin Road in Southfield. Debra Finkelstein, a registered dietitian and member of the Dietetic Association will lead the seminar. Youngsters will participate in hand-on activities and be treated to healthy snacks. For information, call 352-KIDS. The cost is \$6 per child, no charge for parents.

SCHOOLCRAFT COLLEGE

No Guilt Cafe, a course for people with special dietary needs who still want to enjoy delicious meals will be offered for three weeks 6:30-9:15 p.m. beginning Tuesday, March 30. The fee is \$100. To register call, 462-4448.

SUGAR WORK

Sugar Work Demonstration 9 a.m. to 5 p.m. Sunday, April 4 in Room J-293 at Oakland Community College in Farmington Hills. Learn about sugar blowing, pulling, poured sugar, bubble sugar, rock sugar and straw sugar. American Culinary Federation Continuing Education

Points awarded. Course fee \$100. For information, call 471-7770.

KITCHEN GLAMOR

Elwin Greenwald, Elwin's "Tu-Go" gives step-by-step instructions for an old fashioned Sunday chicken dinner, 1 and 7 p.m. Tuesday, April 13 at Novi store; 1 and 7 p.m. Wednesday, April 14 at Redford store; 1 and 7 p.m. Thursday, April 15 at West Bloomfield store; and 1 and 7 p.m. Friday, April 16 at Rochester store. There is a \$3 fee for this class. Call 537-1300 to register, or for more information.

TUPPERWARE

Venture Sales, an authorized distributor of Tupperware Brand Products, is offering a Microwave Cooking Class 7-9 p.m. Monday, April 5 at 32783 Manor Park Drive in Garden City. These classes are free. For more information, call 622-9260.

WEIGHT WATCHERS

Weight Watchers Food Advisor Debby Rowe will conduct free cooking demonstrations, open to the public, 11:30 a.m. to 1 p.m. Tuesday, April 6 at Crowley's in Livonia Mall, 7 Mile Road at Middlebelt and 2 to 4 p.m. at Crowley's in Farmington, 12 Mile Road at Farmington Road. Sample savory spring dishes, recipes will be available. For information, call 1-800-487-4777. Demonstrations also planned, 7-8 p.m. Thursday, April 22 at Wonderland Mall, Plymouth Road at Middlebelt in Livonia.

INFORMATION NIGHT

KINDERGARTEN AND PRE-SCHOOL

Thursday, April 1 at 7:00 p.m.

Cafeteria

HOLY NAME SCHOOL

Children who will be five years old on or before December 1, 1993 are eligible to begin kindergarten in the Fall of 1993.

An orientation meeting for Pre-School (3-4 years old) and Kindergarten parents will be held on Thursday, April 1, 1993 at 7:00 p.m. in the School Cafeteria.

Parents will have the opportunity to learn more about the school and the Pre-K and Kindergarten programs.

Separate 3 & 4 yr. old pre-school programs offered

Please, call the school office (844-2722) prior to the meeting, so that necessary materials can be prepared for you. We look forward to meeting you and your child.

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Monday through Friday, 888-0904 in Oakland County, 494-3013 in Wayne County.

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