

## DINING

## Everything is 'Souper' at popular lunch spot

BY RENEE SHOGLUND  
STAFF WRITER  
rshoglund@homecomm.net

It's so easy to drive by the Souper Sandwich Carver, nestled between a car wash and jewelry store on Wayne Road in Westland. But if you want to try some of the best hot turkey, ham or roast beef sandwiches in town, you'll circle back until you find it.

The Souper Sandwich Carver is run by Chris Hatzilias, 74, and his daughter, Lucy Biggs, and son, Chris.

**Souper Sandwich Carver**  
Where: 888 S. Wayne Road, Westland (south of Cherry Hill, across from the YMCA), between the Original \$2 Car Wash and Modern Jewelers. (734) 326-7910  
Open: 11 a.m. to 7 p.m. Monday-Friday; 11 a.m. to 5 p.m. Saturday  
Menu: Hot, oven-roasted beef, turkey and ham sandwiches. Lots and lots of soups.

Cost: Small sandwich \$3.25, large \$4.50  
Extras: Drive-thru  
Soups are another specialty. Hatzilias' repertoire now includes turkey noodle, turkey Rosemary, turkey lemon rice, bean and ham, split pea, potato and ham, cabbage and ham, vegetable beef, beef barley, cream of broccoli, onion, beef noodle, cream of spinach, minestrone, both Manhattan and New England clam chowder...and more! Three different soups are served daily.

"Dad wanted to keep just three soups on the menu, but gradually we began to hear 'Why don't you make this? Don't you make that?'" said Biggs.

Souper Sandwich is not a deli or a fast-food place, said Briggs. They've earned their reputation on serving fresh roasted beef, ham and turkey sandwiches and delicious, homemade soups.

"No one is ever dissatisfied after they leave," said Briggs.

Elsley agrees. "Nobody that I've brought here has ever been disappointed," he said. "You get to know everybody. They're all buddies. If not, they'll soon be."

In the three years it's been open, the Souper Sandwich has developed some loyal customers, like Larry Easley of Wayne, who just finished a roast beef on an onion roll and a bowl of beef barley soup.

"I keep coming back because I enjoy the food and the service is outstanding. The soups are out-of-this-world," he said. "I don't think you can find a healthier place to eat. It's not the fast food venue. I like the personal contact. They treat you like family. It makes you feel like you want to come back."

Besides the service, it's the big, juicy roasts that bring customers back again and again. You watch as the meat for your sandwich is carved and stacked on either a fresh Kaiser or onion roll. Sandwiches come in large and small sizes.

"On a good day, we'll go through two to two and a half hams, two top rounds and turkey...oh gosh, maybe three to five turkey breasts. Some lunches we go through more," said Biggs. (And for all you baked ham lovers, Souper Sandwich only serves Dearborn Sausage Company hams.)

## RESTAURANT SPECIALS

Send, e-mail, or fax items for consideration in Restaurant Specials to Keely Wiggonik, Assistant Managing Editor, Features, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48160, fax: (734) 591-7279, e-mail: kwiggonik@homecomm.net.

**MOTHER DAY CELEBRATION**  
French Vegetarian Dinner 7 p.m. Tuesday, April 24, presented by Chef Greg Upshur and staff at Too Chez, 27000 E. Sheraton Dr. (at I-96 service drive & Novi Road), Novi. The cost is \$25.50 per person, not including tax, beverage and gratuity. Call (248) 348-6555. Organic vegan menu includes Cognac marinated & seared tofu with truffles, herbs and glazed shallots, sauteed medallions of seitan with smoked tomato, celery root puree, vegetable medley & vegan Zinfandel demi-glace.

**VEGETARIAN FEAST**  
At Morels, 30100 Telegraph (south of 13 Mile Road), Bingham Farms, 7:30 p.m. Mother's Day, cost \$25.50. Cost is per person, not including tax, gratuity or beverage, call (248) 642-1004. Menu features leek risotto with fresh tomato cream & basil, Portobello and Wild Mushroom Wellington with braised greens and morel sauce.



**OOOHH, AHhhh:** Chris Hatzilias stands ready to serve his first customer of the day. Sandwiches are carved to order.

STAFF PHOTO BY TOM HAWLEY

## You're family at Harvey's Deli

BY RENEE SHOGLUND

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rshoglund@homecomm.net

My first turnover sandwich from Harvey's Olde Village Deli in Plymouth, served on really good rye bread and topped with lettuce, tomato and slice of Swiss cheese, demanded several encores within the next few weeks. I was never disappointed. The sandwich was just as thick, fresh and delicious as the first time.

And the service was just as friendly.

"I try to greet everybody when they come in. We like that neighborhood feel," said Dan Sarb, who's owned Harvey's for the past six years with his wife, Kerri.

"We have some of the neatest customers. It's a family place," said Kerri. "And if someone is having a bad day, I can show them a smile."

Harvey's offers a big selection of grilled pitas and specialty sandwiches like the Reuben, French Grille, The Big Keilbasa and The Fat Boy (mounds of thinly sliced roast beef, cheddar cheese, lettuce, tomato, onion and a creamy homemade dressing on a Kaiser roll). There's also burgers, salads and soups. The word is out the cream of broccoli is divine.

"You know why we come here every day?" said Sophie Freni of Westland, who was waiting for her older wife, her friend, Mrs. Hamilton of Livonia. "Because they are very friendly and we can get anything we want here, even a fried baloney sandwich. And it's the cleanest deli in the world."

Besides being friendly, Sarb and his counter



STAFF PHOTO BY PAUL HIRSCHMANN

crew are super efficient. They realize most people don't have a lot of time to linger over lunch.

"The big thing is to let them maximize their lunch hour by giving them good food and good service. Personally, I try to greet everybody when they come in. We like to have that neighborhood feel," he said.

At least three times a week, Sarb and Kerri cook up some old-fashioned specials that are always sell-outs: macaroni and cheese, meatloaf and real mashed potatoes, corned beef hash, Kerri's mom's "After Church Stew," and, on Fridays, hot turkey and hot Honey Baked Ham sandwiches.

And if you're lucky enough to sit down on the day when Sarb is making Jambalaya chicken enchiladas, well, you're just plain lucky. "They're 10 inches long and four inches in diameter," he said. Sounds like another sandwich that requires an encore.

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