

TENDER SALE

WOMEN'S EUROPEAN & AMERICAN
DESIGNER CLOTHING COLLECTIONS
ACCESSORIES & SHOES

SIZES 2-14

271 WEST MAPLE
DOWNTOWN BIRMINGHAM
248.258.0212

MONDAY-SATURDAY 10-6
THURSDAY 10-9
OPEN SUNDAY DECEMBER 16 & 23
12-5

OPEN A TENDER CHARGE TODAY!

Joe's *from page D1*

Gourmet Market is a place you're going to want to hang out. While you're drooling at the myriad offerings, tightly packed into 25,000 square feet, you can be having choice meat cuts, including Certified Angus Beef, ostrich or buffalo from House of Prime or jet-fresh seafood from Bayside Seafood Co., prepared specifically for you and your family before you leave.

A 13-foot tall aquarium will mesmerize your kids. Maybe you, too.

If you've shopped other Breadsmit Bakery locations, you'll notice the one inside Papa Joe's Gourmet Market is different. You can watch head baker Renzo Bazzina baking his breads in an Italian stone hearth oven with steam.

Sourdough, French Peasant, Boule and Baguettes, along with Rustic Italian, Rye, Ciabatta, Country Buttertop and rolls will be baked daily. Each day of the week has additional different breads.

Like an Old World thought in a New World scene, the bakery has a pastry component in Patisserie Pascal. You'll love pastry artisan Chef Pascal's pure French accent. He's practiced his craft around the world, and only recently returned to the U.S. after a hiatus abroad, to found Patisserie Pascal and locate it inside the market.

Anthony Curtis (Tony's son) claims he "shops the world," to discover the most globally unique produce. If necessary, he gets it flown in. He's up at 2 a.m. to hand select domestic produce at

the Detroit Produce Terminal and Eastern Market. He cites ramboutan as an exotic fruit, that he doubts you'll find anywhere else. He boasts 16 to 20 exotic mushroom varieties plus imported Alba truffles. Going price for these latter is \$2,000 per pound.

Specialty Food Buyer Bernie Hives also makes global purchases for his department. He said spicy, tart Pickled Walnuts from England are especially good for a Christmas treat with prime rib. To satisfy a sweet tooth, he suggested fudge from Scotland, flavored with single malts. Among unusual treats, he has many from England.

Full-scale pampering

"Our market," said Joe Curtis, "is more than just Gourmet to Go. It's specialty foods, cheeses, wines and a complete catering operation."

A rotisserie, specially designed in France and the only one of its kind in the state, can slow roast chickens, but it is large enough for whole pigs and goats. Now, you're not going to pitch a roasted pig or goat and haul it home in the back seat of your car. That's what the catering truck is designed for. It has both hot and cold potential. Your order can be dropped off or you can request full party service or buffet. Any order can be satisfied from appetizers to multi-course dinners, delivered to home or office.

Over 13,000 bottles of wine are enclosed in a temperature-humidity-controlled wine loft. A finish-carpenter worked hours to craft the Redwood shelving showcasing

the wine selections. This is the domain of Bill Schwab, who noted he'd be working 60 to 70 hours each week to help shoppers select the perfect wine selection to accompany their food purchases.

He's got some special offerings for wine aficionados, such as the 1998 Antinori Bolgheri Superiore Guido al Tasso, the number six wine on this year's Wine Spectator Top 100 list. There's also the 1997 Harlan and 1999 David Arthur Elevation.

With that loaf of Breadsmith bread and a bottle of wine, you'll want a great cheese. Papa Joe's Gourmet Market claims it has the largest selection in the state of cheeses from around the world. This is Josie Pitingaro's department. She pointed to Humboldt Fog, an unusual goat cheese with a clearly distinctive character. Pierre Robert, she noted, is an earthy, slightly grassy triple cream, quite a departure from St. Agur.

After you've made the rounds, grab a chair at one of the tables and enjoy an espresso, cappuccino, latte, raw juice, smoothie or other non-alcoholic beverage of choice at Cafe Joe. Take it all in again from your beverage vantage point. Dean and DeLuca? Harrods? It's all right there in Birmingham. And a whole lot more!

Eleanor Head is a Troy resident who writes about restaurants, food, wine and spirits for the Observer & Eccentric Newspapers. To leave her a voice mail message, dial (734) 953-2047 on a touch-tone phone, mailbox 1864#.

Wine *from page D1*

\$13 obtains its orange and tangerine characters from multiple sources.

Mandarin oranges from Sicily form the base. Florida Valencia oranges overlay sweet top notes. Dancy tangerines from Brazil, Israel, and southern Florida round off the flavor profile. Natural essences from these fruits are extracted and infused into Bacardi rum. With this product, think sweet orange, not rum.

The Healds are Troy residents who write about wine, spirits, food, and restaurants for the Observer & Eccentric Newspapers. To leave them a voice mail message, dial (734) 953-2047, mailbox 1864#.

Cheery cherries

Cherries are a delicious treat for the holidays, as you will discover with *Holiday Baking with Cherries*. Christmas Bread, made with maraschino cherries, is a great gift, and Ribbon Cherry Cheesecake will wow holiday guests. There are other recipes for cookies, brownies, breakfast rolls and, of course, cherry pie.

The full-color brochure has eight kitchen-tested recipes using cherries. The brochure is guaranteed to add sparkle to holiday menus and bring a smile to family and friends receiving homemade gifts.

To receive a free copy of *Holiday Baking with Cherries*, send a postcard with your name, address and ZIP code to: Cherry Marketing Institute, P.O. Box 30285, Dept. H, Lansing, MI 48908-7785.

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