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WAWEL FROM PAGE BI

caramelized onions, kielbasa served with my grandfather's freshly-grated horseradish, or handmade golabki (meat freshly-grated horseraulst, of randmade golabki (meat stuffed eabbage rolls) or polato paneakes. A Christmas Eve tradition was exarrian (made with fresh duck or goose blood) served with kartofalne kluski (patad dumplings). It was always served before the coasted faul, Since it's true that youth is wasted on the young. I didn't appreciate the exarrian once I learned all the ingredients of the common of VAII-vel), named for an historic earlie in Rekaw, brings back memories and the tastes of falland for the wasted for the others of Polish beringe. But you do not used to be Polish to you do not used to emfort food at Wave!!

A LITTLE HISTORY

A LITTLE HISTORY

With a membership of 15 people in 1985, the American Polish Cultural Center became a registered organization. By 1989, membership had swelled to 900. A former Architectural Museum on Maple with 12 acres of land west of Dequindre was purchased as a suitable meeting place and became the APC.

The building's interior with Old World appeal contains various woods from prominent residences, such as the Rockefeller family estate. A large restaurant in the center opened in 1991 but was only named Wawel in 2000.

Crystal chandeliers and walls adorned with artifacts and paintings of famous Polish poets, musicians and Nobel prize winners extend the Old World abram.

CULTURAL EMPERIENCE

CULTURAL EXPERIENCE

Polish native Michal Samosiuk is kitchen director and head chef. His food takes on an added dimension on



Margaret Wolciechowski holds a combination platter.



Polish food is frequently summed up as Pieregi (axin to ravioli stuffed with potato, cheese, kraut or ground beef), Halesniki (crepes), Golabki, or Kielbasa with Kraut.

Friday at dinner. Then, tables are set in fine china and linens with small European-style glasses and cups. Piano and violir, music transports diners to the elegance of a former era. Go with friends and reserve a table. Although Friday night at Wawel is Euro-elegant, it's not really a romantic spot for two. Polish food is frequently summed up as Piertogi (akin to raviol) stuffed with potato, cheese, kraut or ground beef). Nalesniki (crepes). Golabki, ar Kiethasa with Kraut. Vou can sample all of these by ordering the Combination Plate. Or you can get larger portions of any Platter \$12 is a Thursday special. It includes one City Chicken, one Meathall, one Golabki, two Pierogi, Kielbasa and Kraut with Mashed Potatoes and Gravy. You may want to request gravy on the side unless you like it a lot. City Chicken, breaded and skewered tender weal and pork cubes, is an American-Polish creation. Veal Schnitzel,

Breaded Pork Chops, Veal and Pork Goulash or Meatloaf made with yeal, pork and spinach are at the zenith of Polish comfort

Fish lovers will like Raked Cod Almondine or the Friday-only Fish & Chips with French fries, coleslaw, tartar sauce and

Pierogi made weekly by vol-unteers members of the APCC

and frozen to retain freshness are for sale anytime the restaurant is open.

If you leave room for dessert, there are several. If you've not thad a multilayered rich Polish torte, flavored with poppy seeds, walnuts and coffee, you may want to share it. Warmth, Oal Werld charm and inexpensive Folish comfort food create a unique eating out experience at Wawel.

Eleanor Heald is a Troy resident who writes about dining, food, wine and spirits for the Observer & Eccentric Rewspapers. To leave her a voice mail message, dial (734) 953-2047 on a touch-tone phone, mailbox (864#.

CITY BITES

Other Polish restaurants in and around metro Detroit:

- Two Sisters, 121 Main St. Rochester (248) 656-3092. Open for breakfast, lunch and dinner: 9 a.m. to 9 p.m. Tuesday-Saturday, until 8 p.m. Sunday.

The two sisters Milanka Sekulovski and Jagoda "Jenny" Nedanovski offer the tastes of Poland in an inviting atmosphere. Rich souns pieropi, stuffed cabbage, kielbasa and nalesniki are among the specialties.

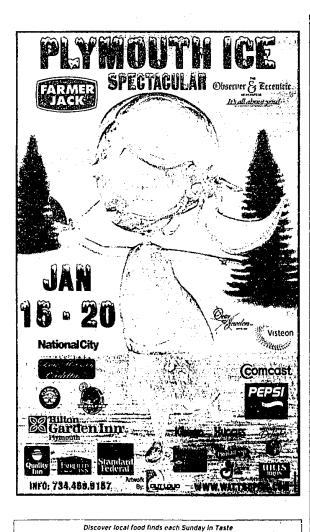
- Three Brothers, 8825 General Drive, Plymouth, (734) 416-3393. Open for breakfast, lunch and dinner: 8 a.m. to 9 p.m. Monday through Saturday and 8 a.m. to 8 p.m. Sunday. Dine in or carry out pierogi, kielbasa, soups, stuffed cabbage and other Polish fare. The restaurant's Detroit location, 17620 W. Warren, east of Southfield, is known for its czarina and cabbage soups. (313) 271-1227.

- Under the Eagle,

9000 Joseph Campau, Hamtramck, (313) 875-5905. Open: 11 a.m. to 7 p.m. Monday-Tuesday and 11 a.m. to 9 p.m. Thursday-Sunday.

In an unpretentious Old World atmosphere, vinyl table coverings and paper napkins seem about right for a dish of hearty soup or kielbasa and sauerkraut. Friendly service and easy-on-tire-budget prices undersome Under the Fanle's legendary ethnic food niche.

-Eleanor Heald, correspondent



can get larger portions of any of them separately. The Polish

