

Arts & Entertainment

Twisting
'Confidence' starring
Ed Burns and Rachel
Weisz is full of twists
and style. B2

Hot tickets

City bites

Spanish Wine Dinner, Assaggi Mediterranean Bistro, 330 W. Nine Mile Road, Ferndale (248) 584-3499, 7 p.m., Wednesday, May 7. Six courses \$65, limited seating. Assaggi Mediterranean Bistro is open for Sunday brunch 10 a.m. to 2 p.m. Creative Italian items include Seasonal Frittata, Tuscan Bread Salad and Pan Seared Scallops in Orange-Vanilla and Cardamom Sauce served with risotto. From Spain there's a Traditional Spanish Tortilla. From France, Seafood Crepes, Poached Eggs in Saffron Cream and Sweet Brioche topped with fresh fruit and served with almond mascarpone cheese. Sautéed Lebanese Sausage served with crispy haloumi cheese, finished in lemon and accompanied with a tomato mint relish is truly Mediterranean.

Band

The Franklin Village Band wants you. It rehearses at 7:30 p.m. on the first and third Monday of the month at the Franklin Community



Church. No auditions, and all ages are welcome. For more information, call Bill Prisk, (248) 474-8869 or Bob Zimmerman, (313) 535-4119.

Gala

Celebrate the 10th anniversary of the Great Lakes Chamber Music Festival at a gala featuring "Classical Meets Jazz," an intimate performance and conversation with David Baker and James Tocco, 6:30 p.m., Saturday, May 10, at the Gem & Century Theaters, 333 Madison, Detroit. Tickets \$175 per person, of which \$115 is tax deductible. Call (248) 559-2097 for reservations/information or go to www.greatlakeschambermusic.com. This year's festival is June 14-29. Stay tuned for details.

New opera

Michigan Opera Theatre, Cincinnati Opera and Opera Co. of Philadelphia are co-commissioning *Margaret Garner*, a new opera based on one of the most controversial fugitive slave stories in pre-Civil War America. The project marks the debut of Grammy-award winning composer Richard Danks and librettist Toni Morrison, winner of the 1993 Nobel Prize for literature. Internationally renowned mezzo-soprano Doreen Delany will star in the title role. Michigan Opera Theatre will present the world premiere in May 2005.



Jennifer Struder plays Belle, the bookish young girl who strikes a bargain with the Beast (played by Roger Dafeier) to take her as his captive instead of her father.

'Beauty and the Beast' mesmerizes audiences

BY LINDA ANN CHOHIN
STAFF WRITER

Laura Dysarczyk gets as big a kick out of the kids in the audience as they do watching her dance across the stage as a dinner plate. One of the most magical moments in Disney's *Beauty and the Beast* is when the napkins and whisks come to life for *Be Our Guest*. The song sets the table for a meal scene in the first act of the Broadway-style musical about a young prince doomed by a spell. The show opens Tuesday, April 29, at the Fisher Theatre in Detroit.

"The lights are high and you can see the kids' faces," said Dysarczyk, who grew up seeing many of the touring musicals at downtown theaters. "It's like cartoons they've seen for years and it's come to life."

Of all the stops on the tour Dysarczyk is excited about performing in front of friends and family who've bought tickets for the show at the Fisher Theatre. She grew up in Canton dreaming about the day she'd be dancing on stage there — even if it is as a plate.

"My dance teacher, Joanne Zavis of Joanne's Dance Extension in Canton, took us to theater all the time and my mom took me as well," Dysarczyk said. "I'd seen bits of the movie baby-sitting, then one Easter about six

BEAUTY AND THE BEAST

What: Disney's Tony Award-winning musical about a young prince doomed by a spell

When: Tuesday, April 29, to Sunday, May 18

Where: Fisher Theatre, 3011 W. Grand Blvd., Detroit

Tickets: \$25.50-\$60.50, call (248) 645-6666.

Groups of 20 or more, call (313) 871-1132



Canton-raised Laura Dysarczyk kicks up her heels as one of the dancing plates in *Beauty and the Beast*.

PLEASE SEE 'BEAUTY', B3

Thai cuisine offers tantalizing and aromatic tastes

BY ELEANOR HEALD
CORRESPONDENT

Considered among the world's most tantalizing, Thai cuisine offers a unique blend of tastes. Despite location between India and China and the influence foods from these countries have on it, Thai cuisine retains singularly.

Described as nostril-flaring and tongue-searing, it's frequently considered fast food. Neither is accurate.

"Actually, Thai natives who've lived in the U.S. for some time, now order Thai food mild or medium," said Lawan Chandruang, who with her husband Adirek, opened the 70-seat Bangkok Bistro in Troy at the end of March 2003. The couple also owns Bangkok Bistro Cafe in Troy and Bangkok Express in Southfield.

The characteristic taste of Thai food comes from an aromatic mixture of salt, pepper, garlic, basil and Thai peppers pounded together. "If someone orders a dish prepared mild," Lawan said, "we add one Thai pepper; for medium, two peppers; and three for hot."

Additionally, herbs, spices, cilantro, ginger root, galangal from the ginger family, lemongrass and kaffir lime (both leaf and fruit) are widely used to further enhance aromatic qualities. Lemongrass, with the appearance of grass, smells minty and has a lemon-like taste. The fragrance of kaffir lime



Shrimp and Thai eggplant (fiet) and Panang curry with beef are among the favorites at Thai Bistro on Ford Road in Canton.

leaves boasts citrus elements and adds refreshing astringency.

Nam pla (fish sauce), which provides the salty dimension, is a key ingredient, critical to Thai-ness. It's made from lengthy salt fermenting of small fish, followed by extraction and boiling of the liquid to make a clear

and slightly brown broth. Coconut milk, which creates a smooth creamy base, is another essential that blends other Thai ingredients together in curry dishes or soups.

For a satay, peanut butter, coconut milk and Thai chili paste are the main sauce ingredients.

MAXIMUM ENJOYMENT

"That food that's served in the U.S. today originated in the palace of the king of Siam," Lawan said. "These are elegant dishes and not at all like the foods eaten by commoners of that time."

A truly authentic Thai meal consists of steamed rice served with many different dishes. The dishes are not considered courses and are therefore served at the same time in what Americans consider family style. This makes Thai food especially suitable for a large group eating together and definitely removes it from the fast food category.

To maximize enjoyment of the different tastes and textures and to gain appreciation of the harmony of tastes, take a spoonful of one dish with some fragrant basmati rice, then a spoonful of another dish with more rice. Doing this drives home the fact that Thai cuisine is unique and not merely a regional adaptation of Chinese or Indian cooking.

TYPICALLY THAI

Among typical Thai appetizers, Tod Mun Pla is a fried spicy fish cake, served with cucumber salad, while Tod Mun Goong is a fried shrimp cake, served with sweet peanut and chili sauce.

PLEASE SEE THAI, B6

Did you miss the deadline for Thursday's Classifieds?

You have a second chance to make Thursday's edition. If you call us by noon on Wednesday we'll put your ad in a special mini-directory, "Too late to Classified," which appears in Arts & Entertainment. Call 1-800-578-8811 (probably by deadline) to place your ad.