

The Old World In A Suburban



Robert Schwartz, Chef de Cuisine; Sammy Lieberman; Theodore Varas, V.P. - General Manager Restaurant Division

SOMETHING WONDERFUL is coming to MICHIGAN. GOURMET DINING.

The end of the dull meal is in sight: Sammy Lieberman and his Raleigh House staff are putting the finishing touches on three new, exciting public dining facilities soon to open in Southfield, Michigan.

- Namely, (1) The Picadilly -- A Miami-style delicatessen.
(2) The Lion's Head -- An English designed pub with a youthful flair, and steeped in a lusty tradition.
(3) The House of Lords -- An elegant Elizabethan dining room with a menu tailored to a gourmet's delight.

The three adjoining rooms, attached to the Raleigh House (America's largest and most creative private catering firm) will present menus with a wide variety of unusual dining experiences never before available in Michigan.

Watch the Raleigh House for the beginning of a new era in creative dining. Soon.

The Picadilly and Lion's Head will be open 11 to 2 A.M., the House of Lords from 5 P.M. to 2 A.M.


the Raleigh House
Creative Distinctive Catering
25300 Telegraph Road
Southfield, Michigan 48075
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Come along with Focus on an ethnic tour of Observerland!

You needn't speak a foreign language and, since the trip is local, you won't need airline reservations or even have to worry about packing and luggage. All you'll need is a sense of adventure and a hearty appetite.

If "The way to a man's heart is through his stomach" that same route can also be taken for a better understanding of different backgrounds and cultures. You needn't be Mexican to be turned on by tortillas, and you don't have to be German to appreciate the rich, satisfying flavor of sauerbraten.

It's a fact that more and more Americans - formerly members of the meat-and-potatoes set - are reaching out and enjoying the cuisines of far-away places. One of the reasons is the increase in travel. As Americans tour the globe on vacations they discover the pleasures of new foods and don't wish to give them up once vacation time is over.

Many ex-servicemen, having been stationed in such exotic places as Japan and Hawaii in their footloose 20's, remain enthusiastic about the food after they're well into their forties and settled down to a mortgage-and-station-wagon life in the suburbs.

Sampling foods from other countries is an adventure that you can do right in your own home town.

Are you ready? The tour is about to begin!

Corned beef and smiles - you'll find plenty of both at Ben and George's Delicatessen on 7 Mile and Middlebelt.

The secret success of this happy establishment is probably its hard working owner, Sammy Lerman, whose concern for his customers is evident from the moment you walk in.

He may be behind the counter slicing corned beef, or in the role of host as he sees that you are comfortably seated and that your cup of coffee never goes below the half full mark, but you sense that he cares very much about you and the kind of meal you eat.

"We have tried not to get too big and spread out; our seating capacity allows for about 75 people," explains Sammy. "Also it's important that the owner is around to keep things under control; I try to be here about 85 per cent of the time. And we try to see that we always have the very best kind of help."

That old-fashioned, homey style has been transplanted and is thriving very well in Livonia. As you enter "Ben and George's" your eye is met by a colorful display of delicacies - crusty, crunchy rye breads, chopped liver, potato salad, dangling salamis, knockwurst and generous, juicy pickles that make your heart want to sing.

Waitresses move swiftly about, balancing trays of pink, juicy corned beef sandwiched between fresh rye and pumpernickel. The customers

have a satisfied look as they munch away, and the general air of busyness along with the clatter of dishes and the warm, sweet smell of food gives you the feeling that all is alive and well at "Ben and George's."

The menu carries a number of good Jewish specialties. If you're tired of lunching on the eternal hamburger, why not try a dish of potato pancakes or cheese blintzes with sour cream? A variety of soups are served, among them chicken soup with matzo balls, potato barley and cabbage soup.

Dieting! Sammy hasn't forgotten you, either. You'll have several dieters' meals to choose from. One of the tastiest-even if you aren't counting calories-is the Meaty Treat, a tender grilled steak served with a vegetable and salad for \$2.25.

Open from 9 to 8 p.m. every day but Sunday. "Ben and George's" is located just two doors away from the "Brooklyn Bagel and Bialy Factory," where the bagels are almost heart-breakingly fresh and fragrant.

Pick up a dozen of them after your delicatessen meal and you'll have experienced a double ethnic eating treat that will do your heart good.

It was an ancient battle fought between Persian invaders and a group of stalwart Spartans that has inspired the name and theme of "The Lion and the Sword" on Ford and Merriman in Garden City. Although the Spartans lost many men, their courage stopped the Persians and is remembered by those two symbols of warfare-the lion and the sword - which now play a part in the telling of Greek history.

Owned by Frank Patouhas, "The Lion and the Sword" has an atmosphere and a menu that is Continental rather than solely Greek. A wide variety of foods from Dover sole to Chateaubriand are featured. Veal with cheese and tomato sauce in the Italian style is also served as is Chicken Mediterranean, cooked in a special wine sauce.

On the Greek side are shish-kebab (made with lamb), Greek lemon soup, baklava -- a Greek pastry which is prepared right there, and moussaka, a Greek casserole made with lamb and egg plant.

Then there's crepes suzettes - which must be ordered slightly ahead of time - to add a little French to the atmosphere.

Greek wines can be enjoyed in a setting that is particularly relaxing and quietly decorated with objects of Greek mythology.

"The Lion and the Sword" seats about 200 people, and has a steady legion of customers who have been happy with the food and service for a period of 10 years.

Low ceilings, quaintly designed stained glass windows and the music of a strolling accordionist who invites you to sing along ... the atmosphere is old country European, although you needn't go beyond 5 Mile and Inkster to find it.