

# Survives Setting

Owned by Emil Huck, Jr., who learned the business from his father at the old Redford Inn on 7 Mile and Grand River, Huck's Bavarian Village serves German food, of course, as well as a good selection of American styled seafoods and meats.

But the German dishes are so popular, that, according to the cook, the restaurant must order on a weekly basis a full 200 lbs. of sauerbraten meat, 100 lbs. of veal for wiener schnitzel, and 150 lbs. of peacock and spare ribs.

About 80 per cent of those who visit Huck's, do so for the pleasure of the Bavarian specialties.

Dinners are in the moderate price range with the Combination Feast, featuring a sampling of sauerbraten, wiener schnitzel, knackwurst, bratwurst with sauerkraut and kartoffel pfannkuchen at the top price of \$6.65.

The staff joins right in the spirit of old-fashioned, peasant festivities--waitresses are dressed brightly in the country costumes of Bavaria and the bartender, who is kept busy dispensing ale and other German beers, wears leder hosen. Look for the accordionist, who strolls from table to table on Wednesdays through Saturdays, and creates sing along participation among the customers wherever he wanders.

El Nibble Nook, on Middlebelt and Grand River, is a cozy, adobe styled Mexican hideaway, which retains a spirit of ethnic sincerity and real quality, much like many small foreign style restaurants in New York and in Europe.

None of the regular staff is Mexican, but they all have a deep loyalty to things Mexican as evidenced, not only by the menu, but by the decor as well. Many fine, hand crafted wall hangings of bright and hearty Mexican peasant design adorn the dining room. A money tree - full of Mexican bills - is another feature as well as a little wishing well whose coins are eventually sent to a Mexican orphanage.

More Mexican flavor is provided by Spanish guitarist, Antonio, who strolls among the tables on Mondays through Thursdays to serenade the diners in Latin American style.

The restaurant hasn't always been Mexican. Although it's been in the same family for 23 years, it was only 10 years ago, after owner John Stefanson and his wife had traveled through Mexico and fallen in love with its food, that it took on a Latin American accent and became converted into "El Nibble Nook."

The transformation has worked out to the satisfaction of many. Recently given a triple star rating by AAA, "El Nibble Nook" is frequented by visitors who've heard good things about it as far away as California and New York. Many guests have traveled extensively in Mexico and visit "El Nibble Nook" to keep alive happy vacation memories.

The menu--in which dinners run a moderate price range up to \$6.75 - is all authentically Mexican, although toned down in seasonings just a bit. "Many mid-westerners aren't used to food that is extremely spicy," explains Manager Chuck Baier, "although we do provide seasonings on each table that people can use as they like."

Only a year old, the bar provides customers with a homey coziness that, as Bartender Mike Ellis points out, reminds many of them of their own recreation room bars at home. Billed as the leading seller is the Marguerita, made from tequila, triple-sec and fresh lime and served in a salt-rimmed glass. Then there's refreshing Sangria, a combination of wine, soda, fresh fruit and liquors, as well as Mexican beer.

Happy with their work and with each other, the staff provides a genuinely warm atmosphere where each and every customer is welcomed as a friend in the Mexican manner - "Bien Vendidos, Amigos!"

She really wanted to run a school of Japanese flower arrangement. But, instead, she finds herself - along with her sister, Yuki Kanomoto, as the head chef and proprietress of the Tokyo Inn on 6 Mile and Middlebelt.

"But I love my work," beams Japanese-American Mrs. C.R. Lendrum, whose ever present smile and glowing eyes support her words.

"I find that cooking is a lot like flower arranging. It is very important that food be beautiful and follow a certain design. I love to make Tempura because of this; I spend much time in arranging it just so. Sometimes, when the customers see it they say, 'But it looks too beautiful to eat!'"

Mrs. Lendrum laughs, as she does often. "But I tell them to please eat it anyway or it will get cold."

The menu at the Tokyo is a hand printed one with specially drawn Japanese lettering done by the careful hand of Mrs. Lendrum.

It includes such Japanese items as Sukiyaki, Tempura, Teriyaki and Donburi Mono. The highest priced meal is the Sukiyaki at \$4.75, very reasonable by any standards.

But Mrs. Lendrum can and will prepare any type of Japanese food. A call in advance to let her know of a special request will assure diners of the Japanese meal of their dreams.

The staff is not entirely Japanese: some of the waitresses are American girls who have received compliments even from Japanese customers. "American girls can be as gracious and as pleasing as Japanese girls," declares Mrs. Lendrum firmly.

As well as being a restaurant, the Tokyo has become a kind of center of Japanese culture, with Mrs. Lendrum in the role of chief guide. She gives Japanese cooking demonstrations, translates Japanese into English, talks to school children, and takes great pleasure in just generally sharing the beauties of Japanese life with all of her customers, many of whom become her friends.

The Tokyo is open on Tuesdays through Fridays for lunch from 11 to 3 p.m., and for dinners through 5 to 9 p.m. on Thursdays and from 5 to 10 on Fridays and Saturdays.



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