

# THE METROPOLITAN *dÉtroit*



## LAFAYETTE vs. AMERICAN CONEY ISLAND Two Up With Everything

By Anthony Brancalone

For years, there has been debate over which Coney Island offers Metro-Detroiters the best hot dog, *Lafayette* or *American*. Today, the argument still lives, playing itself out on a national stage of 'late-to-the-party' magazines and cable TV food shows.

Recently, *Man vs. Food* explored the streets of Detroit food culture, taking a bite out of *Slow's* BBQ pork **triple threat sandwich**, before host, Adam Richman, in an effort to resolve our region's longest running rivalry, turned his sights on *Lafayette* and *American Coney*. Good spot but, in the end, Richman tossed TV land a curve, leaving audiences wanting, from the kind of edge-of-the-seat, cliffhanger not seen since *J.R.* got shot in *Dallas*.

When I was kid, *Lafayette* was the only way to go. Our family was a *Lafayette* family, simple as that. It was there my father introduced my brother and I to the words **two up with everything**, and they stuck. We never ordered them any other way. In fact, I'm not even sure we knew **two up with everything** was just one way to order Conies. It was the name of a dish, like *Osso Bucco* or *Crème Brulee*, for all I knew.

We loved the action inside *Lafayette*, the hustle and bustle of a vibrant, downtown working establishment, people yelling orders over one another, the clack of cups and plates bouncing off tiled walls, bells ringing every time someone entered or left the building. Dad would hand down tradition, through stories of his glory days at *Lafayette*, and taught us how not to embarrass ourselves by ordering French fries or ketchup - something *Lafayette* once stood staunchly against. We listened, we ate, and that was that.

The first time I actually noticed there was a second Coney sitting alongside *Lafayette*, my father was leading me by the hand, as we crossed the street, in the direction of our car and away from another pilgrimage. A guy in a white apron, wearing yellow stains on front, was yelling at us in broken English. "What's that?" I asked, looking behind and over my shoulder. "What's what", he said - and he meant it. Try as he might, the guy in the apron would remain an enigma.

Years later (and, I forget the exact details of the situation) my brother came home with tales of chili fries in a place called *American Coney Island*. I listened with wonder as Nick described his discovery. "They served **two up with everything**s, just like *Lafayette*. They had loose burgers and windows that wrapped around the entire building and . . . ketchup."

What was this place? How did it exist without my knowledge? "Is it better than *Lafayette*?" I queried. "I don't know. It's pretty good" Nick replied. I thought a moment, took his words in.



*American Coney: I up and I loose with everything*

Continued on Page 7

## TIGERS vs. METS A NEW YORKER TALE OF THE '07 SHOWDOWN

By David Ohliger

In the spring of 2007, I fell in love with Detroit. Ok - I fell in love with a girl living in Detroit. Eventually, that relationship came to an end but my love affair with the city has endured. I'm from New York, so for me to fall for another city is a big deal. That type of stuff isn't taken lightly around here. The word "traitor" comes to mind, but let's move forward.

That year, something special happened - and no, it had nothing to do with the girl. The Met's played the Tigers at Comerica Park. As a lifelong Met fan, this was an opportunity that I simply could not pass up. The stage was set for a fantastic day in one of the most beautiful parks in the country. It was the second game of a three game series, and my spirits were high. Met's took the first game with a 3 nothing shut out, and with our new pitching prospect, Ollie Perez on the mound, I was feeling great (My feelings about Perez would later change - drastically - but that's another Met's sob story).

My experience on that afternoon I can only describe as perfect. The weather was perfect, the Coney's were perfect, the beer was cold and the game was competitive. A perfect day for baseball except, the Met's lost! Should have won, but as usual that season our bullpen collapsed and, of course, it was all Willie Randolph's fault! We even scored seven runs!

Ok, enough whining, I'll give the Tigers credit; they were the better team.

After the game I hit the town. I don't remember any Tiger fans giving me a hard time, and it was fun running into a crew of Met's fans at the *Town Pump*, all going on about how we "should've" won. I got the feeling that Tiger fans respected us - somewhat - and figured it may be due to our underdog status here in New York; always in the shadow of that "other" team.

In many ways, Detroit reminded me of Brooklyn: the people, tough atmosphere, history, the architecture, and the love of baseball. During my initial visit to the city, several months before, I didn't exactly take notice about how things operate in Detroit - a bit too wrapped up in that romance to really look around. But, as I sped through downtown red lights (a practice I'm told is common), and began to speak with locals, I discovered what it was I was actually falling for - The Motor City.

As a musician, and major car enthusiast (I own a black, '67 Chrysler, New Yorker), I have long understood Detroit's place in American history. But, as I toured the abandoned mansions of Auto's elite, and the miles of abandoned store front, I was struck with an overwhelming feelings of hope and depression. There were times when I wanted to pull over and start restoring some of the beautiful, old, decaying buildings right then and there, but then there were moments when I had a feeling come over me that said, "What's the point? Just burn it to the ground".


Now, that's "True Romance" for ya!

Continued on Page 8



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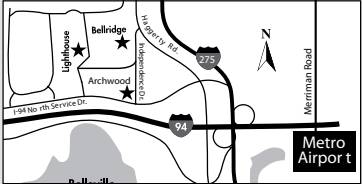
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Letter From The Editor

ON GRANDFATHERS (Death and Taxes)

My grandfather passed away late last month. He was 88 years of age, married to my grandmother for 39 of those years, and lived a happy, honest life. In truth, he was not my blood relative, but that did not keep him from being my grandpa.

When we first met, I found him to be too strict. He was an accountant, a Chrysler man, and sang in the church choir. I was a schoolboy listening to Iggy, Bowie and Queen. In his formative years, he fought in WWII, and saw action in the Battle of the Bulge. Mine were lived like some hobo playboy, struggling to find himself through wine, women and song.

But, it was grandpa's patience and wisdom, combined with my respect for history, and eventual maturation, that led the two of us to common ground. Our conversations on the War Years pleased him, and enlightened me. I called grandpa each Memorial Day, July 4th, and Veteran's Day to thank him for his service to our country.

I didn't think this the proper forum to discuss this subject, until I received a submission from one of this month's featured writers, Maureen Maurice; who crafted a beautiful piece about the longest running vendor in Detroit's eastern market. In his nineties, Larry, The Egg Man, has been selling his wares since before the Great Depression, and is, probably, somebody's grandfather.

In fact, I have shared a few "Pops" in the past, upstairs at Vivio's, with Ms. Maureen's father, Tim McCarthy, who happens to also be a grandfather, of eleven. And, when I dropped my tax information off to my accountant, a very interesting man, and told him that we had to reschedule our meeting due to a funeral, he replied that his favourite relative had been his grandfather; "who 'passed' on the golf course, after taking a swing." Finally, I remembered that my own dad also has grandchildren, though not by me - yet.

So, we all come from somewhere. And, though my memories of grandpa Ken are specific to me, we can every one of us relate to the feeling we share by simply uttering the word 'grandfather'. It's majestic, isn't it? Dignified. And, if yours are anything like the four grandfathers I have known (A subject for another story), all passed on now, then you can also add fun, loving, a little mysterious, and a source of constant comfort.

*A toast to my grandfather, and yours!*  
Anthony Brancalone

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# C O N T E N T S

- 4 Society
- 5 The Skinny
- 6 Style & Beauty
- 7 Food
- 8-9 Sports

- 10 Culture
- 11 Detroit Original
- 12 Metropolitan Mixers
- 13 Anime
- 14 Gaming/DTW
- 15 Dining & Nightlife



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*Warning: This paper has not been proof read, and probably never will. Please, see "Letter From The Editor", November 2010, online for more information.*



If you enjoy reading The Metropolitan we ask that you share your copy with family and friends. In this way, The Metropolitan can be Read-cycled. We think that's a good thing. Of course, The Metropolitan also makes a fine gift-wrap, and burns well in the fireplace.

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# Communiqué

## Positive

I hope this message finds you well. I picked up your magazine today, and read through it (1st time I had seen it) and thought, "Man, this is what I'm talking about; a positive, informative magazine for the city."

*Thanks a lot for what you do,  
Garold Vallie, Detroit*

## Greek Life

Over the last year I have picked up your newspaper a few times and I have really liked your content and articles. I just picked up a copy the other day and I thought I'd copy you on our parade (Greektown parade, March 25, 2012). Here on out, I can keep you in the loop as for upcoming local Greek events. Hopefully, the Hellenic Museum of Michigan will be opening soon. [www.hellenicmi.org](http://www.hellenicmi.org). Also, there is [www.malista.com](http://www.malista.com). This web site covers the local Greek Community very well.

*Nick Phillips  
Greektown*

Dear Brancaleone Family

This is probably not the proper avenue for condolences, but because I have no other avenue to use, please forgive me. I know you from the Nip'N'Tuck. I just wish to express my sorrow for you and your family on the loss of your grandfather. You are all in my prayers. Times like these are not easy ones for those that are left behind.

I read somewhere "memories are the negatives that develop with time". We hold them closer with love. It is the memories of loved ones that make it possible to go on.

*With heart felt condolences,  
Marlene Smith*

## CACHE

In March, Greektown celebrated Greek Independence Day with good food, lots of drink, American and Greek flags, and a whole lot of people walking in a parade - OPA!



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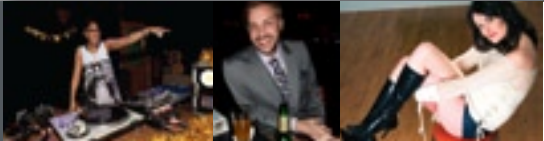
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# iQ & A



One year ago we first posed the following question to our friends on Facebook, “If you were mayor of Detroit, what is the first thing you would do to promote revitalization?” One year later, and it seems as though many are in pursuit of a better Detroit. So, we thought we’d ask our friends what they would do this year in order to continue on the path of revitalization; this is some of what they had to say.

13 friends suggested that we, “**Promote the music scene that Detroit is famous for, Motown, funk, jazz and techno,**” including Rachael May (Detroit), Raymond Urena (Southfield), Jill Drnek (Redford), Tommy Kubiski (Oak Park), and Mike Clark (Detroit).

5 friends thought Detroit should, “**Promote shopping, add a grocery store, bring Little Italy and Chinatown back,**” including Helen Heroine (Ferndale), Rachel May (Detroit), and Gwen Joy (Detroit).

Suzanne Janik (Detroit), Alexander Castaneda (Troy) Sarah Monday (St. Clair Shores) and 2 others thought Detroit should, “**Create and maintain beautifully landscaped parks, like New York and Paris have.**”

5 friends think we should, “**Fire all the city commissioners!**” including Shane Pliska (Birmingham), Buffy Powers (Detroit), and Zach Plastow (Franklin), while Jason Charboneau (Detroit) adds that we must, “**Get rid of the criminal element in the city government.**”

Steve Schizometric (St. Clair Shores) would like to, “**Make raves and marijuana legal businesses in order to raise revenue for the city,**” while Lauren Rassel (Detroit) would like to “**Give artists and freelancers the opportunity to receive live/work Detroit housing discounts.**”

“**Create more funds for businesses to move back into the city,**” says Angelica Caporucio (Clinton Township). “**High-speed rail,**” says Lana Jaworski (South Lyon MI). And, Sara Aldridge (Detroit) would have the city “**Create more accessible food avenues for residents.**”

Finally, Robert del Valle suggests Detroit “**Appoints Ellen Sawyer Palmer to some sort of ‘commissar’ position with powers that a Persian Satrap would be envious of.**”

Fine ideas, everyone! Now, go forth and create, for there is no reason to wait for anyone to do it for us. We do not need money from the city, we do not need funds from the State, and we certainly do not need to be taking anything from the federal government. All we need are hard working, creative people, with innovative ideas and an entrepreneurial spirit. Do It Yourself Detroiters, before someone else does it for you...

- Marquis de Troit

## VIVA LAS VEGAS!

Detroit's best kept secret, **The Phantom Shakers'** mix of rebel twang and female finesse, will introduce material from their new 7-inch vinyl Easter weekend at the **15th Annual Viva Las Vegas Rockabilly Weekender.** The band hits the stage Friday, April 6, at 8:30 P.M.



Band members Mark Longsdorf (guitar), Rayce Ribble (upright bass), and Nick Thibodeau (drums) have the perfect front-woman in the fiery Elle Mae (vocals), whose spirited renditions of rockabilly classics like "Fujiyama Mama" has changed the face of the male dominated Detroit rockabilly scene and quickly earned her the nickname "The Wanda Jackson of Detroit."

"It is an honor to be invited to represent Detroit at Viva Las Vegas, and we want to celebrate by showcasing other talented Detroit gals who have emerged since we began doing this at our Record Release," says Elle Mae. "We have been working non-stop and are very humbled and touched at how Detroit's creative community has come together in support of us, each other, and this very special occasion."

The performance anticipates the record's **official release on Saturday, April 21, 2012 at Hamtramck's New Dodge Lounge,** 8850 Jos Campau, Hamtramck, MI 48212, 313-874-5963, Doors open at 8p.m. 18+ Purchase

Discount Advance Tickets and automatically get entered to win the Grand Door Prize!!! [brownpapertickets.com/event/234697](http://brownpapertickets.com/event/234697)

Celebrate **Record Store Day Saturday, April 21, 2012!** Buy a record! Show your receipt get \$1 off admission at the door! Be there or be square!

## INTERNATIONAL PILLOW FIGHT DAY

On Saturday, April 7, there will be massive pillow fights around the world! Pillow fights in **Ann Arbor, MI** begin at 3:00 p.m., with the location not announced until April 6 @ 11:59 p.m. at [www.manateedestiny.org](http://www.manateedestiny.org)



**Amsterdam** Pillow Fighting will be held at Dam Square at 3:00 p.m. - with more information found at [amsterdampillow@hotmail.co.uk](mailto:amsterdampillow@hotmail.co.uk)

**New York City** Pillow Fights begin at 3:00, with the location being announced at [Newmindspace.com](http://Newmindspace.com), or by twitter: [@Newmindspace](https://twitter.com/Newmindspace)

**Shanghai, China** waits until 8:00 p.m. to throw their Pillow Fight - [ShanghaiPillowFight.com](http://ShanghaiPillowFight.com)

For more information about Pillow Fighting around the world, please visit [www.pillowfightingday.com](http://www.pillowfightingday.com)

And, ladies, if any of you think your kitty enough to take on the editor of *The Metropolitan*, please email challenges to [Anthony@themetropolitandetroit.com](mailto:Anthony@themetropolitandetroit.com)

## RUSSIAN TEA LUNCHEON

Great Lakes Tea & Spice hosts their Russian Tea Luncheon on **Sunday, April 15,** at 1:00 p.m. inside the Atrium, designed by West Bloomfield based interior landscape company, Planterra. Featuring savory & sweet dishes, Siberian Tea & Russian Caravan blends. \$32 per person. For reservations call 248.325.3888 or email [sally@gltskiosk.com](mailto:sally@gltskiosk.com)



## APRIL IN PARIS / The Henry Ford

GLTS enjoys 'April In Paris', with a French Tea Luncheon on **Saturday, April 28, 1:00 p.m.** inside the atrium of The Henry Ford West Bloomfield Hospital - A traditional afternoon Tea Luncheon, with a French twist! \$32 per person. Call 248.325.3888 for reservations or contact: [sally@gltskiosk.com](mailto:sally@gltskiosk.com) - Bon Appetit!

## @ THE SCARAB CLUB



Join speaker Kimberly Orcutt, Curator of American Art at the New-York Historical Society as she discusses the 1913 Armory Show. As the New York Historical Society plans a major exhibition celebrating the centenary of the Armory Show, Ms. Orcutt discusses how American artists at the 69th Regiment Armory in New York organized the show. While the show introduced the American public to European avant-garde painting and sculpture it also generated a public controversy never seen before in the United States. The Armory Show inspired debates that continue to shape how we think about modern art. Cocktails 6 p.m. & Lecture 8 p.m. Dinner provided by the Caucus Club 7 p.m. **Wednesday, April 11, 2012** 6 p.m. - 9 p.m. At the Scarab Club, 217 Farnsworth, Detroit, MI 48202 Call 313.831.1250

## ARAB AMERICAN NATIONAL MUSEUM

One man's trash is another man's treasure. Nowhere is that saying as true as it is at the massive Brazilian landfill at the heart of **Waste Land**, the multiple-award-winning and Academy Award-nominated 2010 documentary film by director Lucy Walker. Filmed over nearly three years, *Waste Land* follows renowned artist Vik Muniz as he journeys from his home base in Brooklyn to his native Brazil and the world's largest garbage dump, Jardim Gramacho, located on the outskirts of Rio de Janeiro.



Score by musician/DJ **Moby**, *Waste Land* was honored with a **2011 Academy Award nomination** in the Best Feature Documentary category, and won the Audience Award for World Cinema Documentary at the 2010 Sundance Film Festival. The screening begins at **6:30 p.m. Thursday, April 19,** in the Lower Level Auditorium at the Arab American National Museum, 13624 Michigan Ave. in Dearborn. (313).582.2266

## VOLUNTEERS NEEDED TO DELIVERY FOOD TO SENIORS

**Saturday, April 7, 2012 from 8:00 a.m. to 12:00 noon** to assemble the cold portion of the meal, and on Easter **Sunday, April 8, 2012, from 6:00 a.m. to 10:00 a.m.** to package the hot food portion of the meal for distribution to partnering sites where **door-to-door delivery of individual hot meals start at 8:30 a.m.**

**Valley Services, 1980 Bagley, Detroit, Michigan 48216,** at the corner of Rosa Parks Blvd., (old 12th Street) south of Michigan Ave., near old Tiger Stadium and Corktown.

**To volunteer for delivering meals, please call (313) 446-4444, ext. 5804**

## GO WINGS!



Date	Visitor	Home	Time (ET)
Sun Apr 1	Panthers	Red Wings	4:00 PM
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Thu Apr 5	Devils	Red Wings	7:30 PM
Sat Apr 7	Blackhawks	Red Wings	1:00 PM

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## THE DETROIT CHAUVINIST

By Mike Davis

Last month in this space I wrote about one of our local municipalities, Berkley, running speed traps, and I speculated that the purpose was not traffic safety but rather enhancement of city revenues in the face of rising labor costs and declining tax revenues.

The trap in question is on southbound Woodward north of 12 Mile Road, alongside the Roseland Park cemetery.

Closer examination shows the speed trap is even worse than initially reported. There is no speed limit sign on southbound Woodward between the Berkley city limit sign and 12 Mile Road.

Now I'm not a lawyer or a denizen of local police courts, but it strikes me that all speeding tickets issued by the Berkley Police Department on Southbound Woodward north of 12 Mile thus have been ILLEGAL.

A lawyer acquaintance of mine with some experience in District Courts evidently agreed with my assessment, however cautiously stating merely that he would make such an argument were a client protesting a speeding ticket under the circumstances stated.

Again, let me make it clear that I have no dog in this fight. The Berkley police have never ticketed me for any offense. Nor have any other cops bagged me any time in the last three years and only very infrequently over my more than 60 years of legally driving.

I have to wonder if the District Court Judge in Berkley, the Police Chief, the City Manager and the Mayor and Council members (sic) are aware of this presumably long-standing miscarriage of justice—or even care as long as the court and the city are raking in the revenue. Are the bored police officers, issuing these tickets because they have nothing better to do, aware there is no speed limit sign?

I suppose any or all of the—dare I say guilty—parties listed above could argue that Woodward is a State Highway, and the 45 mph limit sign posted in Royal Oak north of Berkley along the southbound allows them to issue their speeding tickets to the law breakers.

But to me, this is a moral issue. What they are doing is wrong, on several levels. They are picking the pockets of motorists to enhance revenues. Are Berkley police officers authorized to issue tickets anywhere they may wander in Oakland County? In the state of Michigan? In other states? Is the District Court in Berkley morally right in accepting its share of fines from what I contend are illegal enforcements? Should not the Oakland County Sheriff, the County Attorney and the Michigan State Attorney General have an interest in this?

OK, so this is a Tempest in a Teapot. The Woodward drivers exceeded the speed limit, Berkley's radar guns nailed them, and they paid the fines. Probably, hardly any protested to the point of going before the District Court. Depending on how the ticket was written, and perhaps the Berkley cops are generous in this regard, the offending motorists might or might not get points, which would cost them big time in their auto insurance premiums.

So it is not necessarily just a Tempest in a Teapot.

While I'm at it, I also wonder if the 45 mph speed limit on Woodward posted in Royal Oak was established by the respective cities, by Oakland County, or by the State Highway Department. Did whoever was responsible follow the generally accepted procedure of determining the optimum safe speed? This is supposed to be the result of surveys of speeds traveled by the prevailing normal traffic (since most drivers instinctively travel at a safe speed) and setting the official limit accordingly.

Lots of questions, not any or many answers. If I were an official of Berkley - or a citizen - and became aware of this situation, I would be embarrassed at the very least.

That's it from the Chauvinist on this subject—unless I get some kind of feedback worthy of further consideration. After all, I did not seek any comment from Berkley officials, and further have no desire to have my vehicle's license plate number posted on the dashboards of Berkley's Crown Vics.

## ORPHANED GRIZZLY BEAR CUBS MAKE DETROIT ZOO DEBUT



ROYAL OAK, Mich. – Mike, Thor and Boo – the orphaned grizzly bear cubs rescued late last year by the Detroit Zoological Society (DZS) – made their long-awaited public debut at the Detroit Zoo. The cubs have nearly doubled in size – now measuring about 4 1/2 feet tall and weighing between 215 and 255 pounds – thanks to an abundant high-protein diet of meat and fish.

“The cubs are healthy and robust, and they have adjusted extremely well to their new environment,” said Scott Carter, DZS Chief Life Sciences Officer. “They are having a great time exploring their habitat and playing in their pool.”

The bears' 8,400-square-foot habitat was one of the first animal exhibits to debut when the Detroit Zoo opened in 1928. The enclosure was groundbreaking at the time because it featured a moat instead of bars to give visitors an unobstructed view of the animals. The habitat includes a 40-foot rock wall, trees, grass, a waterfall and a large pool that is 6 feet deep.

The now 14-month-old brothers were orphaned in October 2011 when their mother was shot and killed by a poacher. The cubs had been spotted in residential areas around Anchorage scrounging for food. Alaska Department of Fish and Game contacted the DZS seeking a home for the trio after determining that the cubs would not survive the winter on their own. The cubs were temporarily housed at the Alaska Zoo before arriving in Detroit.

The Detroit Zoo is also home to two other rescued grizzly bears – 28-year-old female Kintla and 27-year-old Lakota – both of which arrived at the Zoo as 2-year-olds. For many years, the DZS has helped rescue and provide sanctuary to animals in compromised situations. Among the more than 300 rescued animals at the Detroit Zoo are a polar bear from a Puerto Rican circus, three lions from a junkyard in Kansas and hundreds of animals seized from a Texas exotic animal dealer in the largest animal confiscation in U.S. history.

The grizzly bear (*Ursus arctos horribilis*) is a North American subspecies of the brown bear and gets its name from the grayish – or grizzled – tips of its fur. Mature males can grow as tall as 8 feet and weigh 800 pounds. Their average lifespan in the wild is 25 years. The grizzly bear is listed as threatened under the Endangered Species Act, and only about 1,000 remain in the continental U.S. Grizzlies still roam the wilds of Canada and Alaska.

The Detroit Zoo, 10 Mile Road and Woodward Avenue, Royal Oak, Mich. (248) 541-5717 or visit [www.detroitzoo.org](http://www.detroitzoo.org).

## Campbell Ewald Announces New Digital Leader

Warren, MI — Campbell Ewald, a marketing and communications agency, announced the hire of Ken Burbary as chief digital officer. The announcement was made today by Bill Ludwig, chairman and CEO of Campbell Ewald.

In this position, Burbary will drive strategic thinking and ideation; guide development and application of new media tools and technology to gain consumer insights; and integrate talent, technology and capabilities to optimize the use of digital channels to create game-changing solutions that build and grow Campbell Ewald clients' business. He will also contribute significantly to new business and organic growth.

Burbary said, "I look forward to bringing my experience across digital marketing and advertising channels to complement the agency's accomplished digital team and further drive innovative ideation and activation for Campbell Ewald's clients."

Burbary brings more than 18 years of experience in all areas of digital marketing with a strong expertise in digital strategy, social media, analytics, mobile marketing, website and web application development, and technology operations. Prior to rejoining Campbell Ewald, Burbary was vice president, group director, strategy and analysis at Digitas. His past experience also includes director, digital strategy and social media, advisory services at Ernst & Young and senior vice president, chief technology officer – client operations at Campbell Ewald.

### About Campbell Ewald

Campbell Ewald is a collaborative marketing communications company that provides clients game-changing solutions. As one of the nation's largest communications brands, Campbell Ewald is made up of a collective of thought leaders with innovative capabilities both traditional and specialized, including advertising; insights and solutions planning; integrated content strategy and development; social, relationship, retail and experiential marketing; interactive/digital; and strategic media planning and buying.

## DTW Airport Fire/Rescue Team Honored for Saving a Life

A grateful passenger whose life they saved on Christmas Day honored Detroit Metropolitan Airport's Fire/Rescue Team this month.

While traveling December 25, a passenger from Washington, D.C. began suffering severe chest pain and shortness of breath at gate A-53 at the McNamara Terminal. The Airport Fire/Rescue crew went into action, administering chest pain protocols including a 12-lead EKG which indicated severe cardiac abnormalities and began treating and transporting the customer to the hospital. While in route, the patient went into full cardiac arrest. The Airport crew applied a series of shocks,

drug therapies and chest compressions that brought the patient back.

Released to the Oakwood Annapolis Hospital Cardiac Cath Lab, the patient again went into cardiac arrest but recovered due to the actions applied by the Annapolis team. In a note, the customer thanked the Detroit Metropolitan Airport Fire/Rescue Team for "a Christmas gift of the best sort."

"Your training and quick response is what made the difference," she wrote.

On a return visit to Detroit last week the customer, who is recovering nicely, had the opportunity to personally thank the Airport's Second Platoon Team who

met her at her arrival gate.

"The performances of the Second Platoon Team, comprised of Lt. Brian LaPointe, Firefighters Michael Slayton, Alan Wheelock and Dillon Dominczyk, exemplify the extreme level of commitment to providing the best care available to our shareholder community," said Airport Fire Chief Craig Carnell.

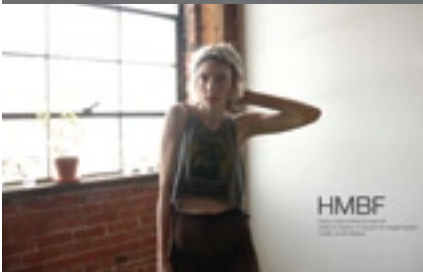
On March 22, Chief Carnell received a formal notice from the President of the Bethesda-Chevy Chase, Maryland Rescue Squad that this grateful Washington D.C. resident had provided them with a generous gift to honor the firefighters at Detroit Metropolitan Airport.



# who what wear

Fotoula Lambros

**who ::** Ruth Synowiec  
**BUSINESS ::** Photographer  
**TYPE ::** Fashion, Editorial and Perspective



Ruth has recently stolen the limelight as one of Detroit's best up and coming fashion photographers. Her work is stretching the boundaries of the Metropolitan area, and has led her to connect outside the state with colleagues and projects in NYC. Working around the subject, while balancing the content of the photo, and using mixed and matched color hues, is a what makes Synowiec's work stand apart from the rest. Inspired by everything from the leaves on trees, to using a seductively styled femme physique, is a staple of her work. Trixie Nixon's signature images and magazine style printing materials, intrigues the viewer as all her work via print or web is undoubtedly a "page-turner". There is a lot more in store for this gal, and Detroit's ready and willing to support and view her work with "eyes wide open".

[www.trixienixon.com](http://www.trixienixon.com)

**what ::** South Oakland Center- Spring Luncheon and Shopping Boutique  
**DATE & TIME ::** April 21, 2012 10:30a to 3p  
**LOCATION ::** The Townsend Hotel 100 Townsend St. Birmingham, 48009



For over 25 years, SOS has worked to provide temporary lodging and supportive services to help homeless individuals and families break the cycle of homelessness. With an emphasis on homeless prevention, sustainable housing solutions, and career development, SOS implements strategies and programs that provide realistic options for homeless, at-risk individuals, and families seeking stabilization and self-sufficiency. This month, support South Oakland Shelter's spring fundraising event by enjoying a ladies day out that includes boutique shopping at the exquisite Townsend Hotel in Birmingham! Birmingham is known for chic boutiques that offer the best in designer fashion. This particular event will feature more than 25 local artists and vendors who will feature an array of merchandise from clothing and jewelry, to handbags, home décor, and gift items. Individual tickets are available for \$40, and

patron tickets are available for \$60 (patron ticket purchases will be noted in the program. Lunch is included with the purchase of a ticket.

[www.southoaklandshelter.org](http://www.southoaklandshelter.org)

**wear ::** FLO Boutique  
**TYPE ::** Retail- Men's & Women's  
**LOCATION ::** 404 W. Willis Detroit, MI 48201  
**HOURS:** TUE, THU, & FRI 9:30 – 5:30, WED 9:30 - 5 SAT 9 – 5:30, CLOSED SUN & MON



The mission: To provide guests with stylish, high quality garments, with a commitment to providing guests with the highest level of service, in a warm and inviting atmosphere. Flo Boutique is a lifestyle-clothing boutique for women

and men in the heart Detroit's Midtown area. The West Willis Village is an eclectic cultural community on Willis Street and Cass Avenue, nestled beside Avalon Bakery, on the heels of Cass Corridor. From the moment one steps into FLO, the serene décor, made of wood and metal, lays the foundation for the breathe of freshness displayed on the racks and walls of this Shoppe. FLO stands alone in Detroit's retail scene, offering unique and forward thinking clothing that is entirely about a lifestyle. Partially bohemian chic and mixed with utilitarianism, this boutique is packed to the gills with clothing and accessories that make any fashion savvy shopper smile. Even better, FLO hosts numerous in-store events, such as Detroit Snobs Sipping Tea Party, and other block party inspired sidewalk sales that are seen throughout the year.

[www.flowingflava.com](http://www.flowingflava.com)

[www.fotoulalambrosdesign.com](http://www.fotoulalambrosdesign.com)

## BEAUTY • MARK

When you "Think Spring" visualize makeup in soft, pink and neutral tones. Imagine scents that are floral, airy and romantic. And, think of beauty products that are as naturally based as possible.



Dior 5 Couleurs Garden Edition Couture Colour Eyeshadow Palette in Garden Roses and Garden Pastels. Two gorgeous palette options, elegantly embossed with roses. \$59 [www.dior.com](http://www.dior.com)

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Tahitian Gardenia Perfect Fragrance Collection by Pacifica captures a vintage-inspired blend bursting with Gardenia, touches of Sweet Orange and Tea Leaves. This floral and fresh citrus scent makes the perfect fragrance for spring. Includes body butter, spray perfume and solid perfume. Solid perfume is great for the girl on the go. A \$49 value for \$35. [www.pacificaperfume.com](http://www.pacificaperfume.com)

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Tourmaline Pink Blush by Giorgio Armani is apart of the Armani spring 2012 collection. This limited edition subtle pink blush leaves cheeks with a translucent glow. \$55 [www.giorgioarmanibeauty-usa.com](http://www.giorgioarmanibeauty-usa.com)

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Burt's Bees Tinted Lip Balm adds a pretty kiss of color and tons of conditioning to your lips. Nourishing Shea Butter and botanical waxes revitalize lips in six lovely shades (Honeysuckle, Pink Blossom, Tiger Lily, Hibiscus, Red Dahlia and Rose). \$7 [www.burtsbees.com](http://www.burtsbees.com)

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Invoke the essence of spring with beautifully wrapped handmade soaps by Ida Belle in Lily of the Valley or Hyacinth \$6.75 each. Ida Belle offers fine quality soaps, body scrubs, and body butters that are all natural, hand cut, eco-friendly and made in Metro-Detroit. [www.idabellesoaps.com](http://www.idabellesoaps.com) (Find Ida Belle at the Royal Oak Farmers Market and Rustbelt Market, Ferndale).

By Pro Makeup Artist Jeanette Frost  
[JeanetteFrost.com](http://JeanetteFrost.com)

### GENTLEMEN'S QUARTER

#### ACCOUTREMENT OF THE TOBACCONIST

**Matt Counts**

Should one be found in the grand clutches of fate, forced to leave One's sanctuary, to sally forth into the brightest of afternoons, or the darkest of nights, do not allow oneself to be left in the most embarrassing predicament of haphazardly neglecting one of the gentleman tobacconist's most crucial accoutrement.

**CIGARETTE CASE:** In these most modern of times, it may be in the gentleman's best interest to purchase a Cigarette Case. Not as cumbersome as a traditional cigarette carton or package, a proper Case is also the best way to keep ones cigarettes uncompromised. Found within the walls of Churchill's of Birmingham, one will be sure to find a case with the right fit, as it were, thus increasing the plane of the term, "Bum a smoke" to new heights with every query.

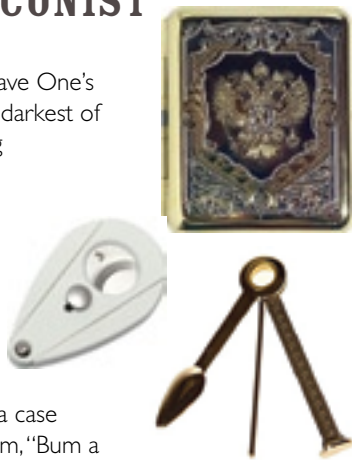
**Churchill's of Birmingham, 142 S Old Woodward, Birmingham MI 248.647. 4555**

**CIGAR CUTTER:** Should one be about town, enjoying spirits of the finest distillation and composition, where a fine rolled cuban must be had, but the damned cap cannot be chopped - truly an embarrassing and ungentlemanly happenstance - one should fully invest in a properly functioning cigar cutter. Not just for your person, but for acquaintances and other well to do gents in proximity, who may be in need. And ladies, remember: few things in life are sexier than capping your man's stoagie.

**Smokey's Fine Cigars, 309 S Main St, Royal Oak MI 248.546. 3093**

**THE PIPE TOOL:** In times of yore, good, strong, and hardened men took up sail for King and country. Those 'Gentlemen of the Sea' enjoyed spiced rum and tobacco. And, every one of them, obviously, would have possessed the first essential tobacco accoutrement - the Pipe tool. Multiple functions of this tool allowed for one to clean, scrape, and pack his pipe, while sampling a variety of sweet and savory leaves - along with the delights of the fairer sex - from the shores of the seven seas, and beyond. What wondrous and fantastical days those were. Recapture those moments, lost in time, like tears in rain, by being properly outfitted.

**La Casa de la Habana, Ann Arbor 734.929. 4382, Detroit 313.285. 8332, Plymouth 734.207. 9725**







Laffayette & American

Continued from Front Page

## LAFAYETTE vs. AMERICAN CONEY ISLAND

# Two Up With Everything

“Nooo ...” I murmured, in disbelief, and left the room.

Pretty soon, everywhere I went I overheard reports of people who had recently been to **American Coney**. Chili fries, everything was suddenly chili fries. The world was becoming a different place. I was half way through the seven stages toward acceptance when word hit the street that **Lafayette** decided to offer chili fries as well. For a moment, I thought of telling my father; then decided against it.

Needless to say, I have been to **American** and **Lafayette** many times since and love them both. As it turns out, **American Coney Island** is one of the oldest family owned and operated businesses in downtown Detroit. Established in 1917 by Constantine Keros, it was actually his brother, William, who opened **Lafayette**. Both have been operating side-by-side, seven days a week, 24 hours a day, for over 75 years. But, it is a third generation Keros, Grace Keros, who is most responsible for the recent explosion of **American Coney Island**.

In 1989, Ms. Keros expanded **American** into the corner building, giving the Coney one of the best views in the city, and she has maintained only the highest quality ingredients, using Dearborn hotdogs, 100% ground beef loose burgers, while continuing to use Detroit Chili, a Keros family recipe.

**Lafayette**, on the other hand, while no longer owned by a member of the Keros family, maintains much of the same feel it did when I was young. They use pork dogs, found in Eastern Market, National Chili and Spanish onions, which give the Coney its distinctive sweet flavor.

Recently, my brother and I stepped into both **Lafayette** and **American Coney Island** in order to compare and contrast the two offerings. We decided, having watched an episode of **Food Wars**, on the Travel Channel, to not make the same two blunders that show does during their competition. For one, we did not do a ‘blind’ taste test, believing firmly in the sense of sight, as it relates to our subject. Two, and perhaps more importantly, we decided to rate the Coneyes only after eating them whole, rather than rating a single bite, as we feel confident one comes closer to the truth when confronting a ‘real life’ situation - who eats a single bite of a Coney?

First up, **Lafayette**. Having stopped in for lunch, we were not surprised to feel immediately at home. A handful of people ate quietly inside and we could hear the ventilation system humming and the appliances buzzing, voices softly echoing off the walls. Having matured, we each ordered I up with everything and I loose with everything. “Coke?” the waiter asked. “Sure”, we said.

Our meal came quick, warm and went down smooth. Both the Coney and the loose have a faint yet certain sweetness to them that, combined with a matinee or after hours romp, give the whole experience a modest degree of naughtiness. We were stealing away to enjoy comfort food and, from the look of the two couples seated nearby, so was everybody else. I up with everything; \$2.40, I loose with everything; \$2.80, the experience ... priceless.

After cleansing the palette, Nick and I stepped into **American** the following week to complete our study. The interior of **American** is louder than **Lafayette**, bursting with colors of red, white and blue, boasting a ‘wall of fame’ and offering wrap around views of the city - clearly, the more commercial of the two enterprises and, perhaps, the most popular. Usually, these are traits that give us pause.

Again, we each order I up with everything and I loose with everything. Again, our meal comes quick and warm, but upon first bite we immediately notice a difference. Our decision to rate whole coneyes proves to be a good one. **American’s** coneyes are meaty, bold and lend themselves more to a feeling of eating something substantial. Well drained of any liquid, firm and satisfying, possessing the right amount of **zing**, from Dearborn mustard, with almost zero guilt attached, **American Coney** screams quality through and through. I up with everything; \$2.36, I loose with everything; \$3.15, the experience ... very suprising.

After one week of reflection, Nick and I compared notes and decided that Adam Richman may have a point. What’s the sense of determining which of these two Detroit landmarks is best? They exist to make one another better. Though they may be different they are both perfect. What’s more, they are both ours. Enjoy them.

**Lafayette Coney Island, 118 W Lafayette Blvd., Detroit, MI 48226 Phone: (313) 964-8198**  
**American Coney Island, 114 W Lafayette Blvd., Detroit, MI 48226 Phone: (313) 964-6542**



American Wall of Fame



Laffayette interior



Laffayette: I up and I loose with everything



# Hall of Fame Celebrates 100 Years of Fenway Park

## New Exhibit Dedicated to the Major League’s Oldest Stadium

**COOPERSTOWN, NY** – Boston’s legendary Fenway Park celebrates its 100<sup>th</sup> birthday in 2012, and the National Baseball Hall of Fame and Museum is celebrating all things Fenway with a new exhibit designed to capture the magic of the major league’s oldest stadium.

On April 9 – 11 days before the 100<sup>th</sup> anniversary of the opening of Fenway Park – the Hall of Fame will unveil *FENtennial: Fenway Park’s First 100 Years*, an exhibit a century in the making. Using more than 45 artifacts either from the Museum’s unparalleled collection of almost 40,000 pieces of baseball history or on loan, *FENtennial* examines the history, memories and impossible dreams that have thrived at Fenway Park and thrilled Boston baseball fans.

“*FENtennial* will explore the history of Fenway Park and how this beloved American ball yard has served as a connecting point for generations of fans,” said Jeff Idelson, President of the National Baseball Hall of Fame and Museum. “This exhibit will bring forward countless memories for all baseball fans as we pay tribute to one of the National Pastime’s great cathedrals.”

Through breathtaking photos and the timeless words of those who worked and played at Fenway Park, *FENtennial* traces the story of Fenway’s beginnings through its iconic features like the Green Monster, the Pesky Pole and Williamsburg.

Artifacts ranging from Ted Williams’ 1960 home jersey to Curt Schilling’s blood-stained sock from the 2004 World Series will transport Museum visitors to the iconic moments in time that made – and make – Fenway unique. As part of the exhibit, visitors will be able to share their memories of Fenway Park at the Museum in Cooperstown or at [baseballhall.org](http://baseballhall.org) – with the responses added to the Hall of Fame’s archive.

*FENtennial: Fenway Park’s First 100 Years* is located on the Museum’s second floor and is included with admission to the Museum. For more information, please visit [baseballhall.org](http://baseballhall.org).

For information visit [baseballhall.org](http://baseballhall.org) or call 888-HALL-OF-FAME (888-425-5633).



Continued from Front Page

## TIGERS vs. METS / DETROIT vs. BROOKLYN

I find it’s usually best not to interfere in family business - particularly when there is work to do in your own backyard - but the images of the city played with my weakness as a musician, and compelled me to write a song called “Detroit”. It’s a throwback, love song about this complicated city, built on a classic R & B chassis, powered by Rock n Roll, and sounding like it just came blaring out of an A. M. radio.

“Detroit” quickly became a crowd pleaser in New York, but the rest of that ’07 Met season was a disaster. We completely fell apart, losing 12 of the last 17 games, and missing the post season. Our aging, starting pitchers, combined with a Bull Pen of untested arms, finally sealed our fate. The kicker was that our hitting was fantastic. Tigers fared a bit more evenly, but failed to take the wildcard. At least you guys got to enjoy Curtis Granderson a bit longer, until he turned to the “darkside.”

As we begin a new baseball season, I’m honored that my friend (and editor of The Metropolitan), Tony has asked me to reflect on that personal baseball memory. Funny enough, he was also at that “perfect” game. A game in which his team won, and my team lost. And so what? That’s the beauty of baseball.

Every season, we sit in these ballparks, or watch from home, as records are broken, stars are born, and one team eventually wins it all. Along the way relationships are ended, and friendships are forged. If you’re lucky, you get that one “perfect” game. A game where winning is irrelevant. That year, it was the Met’s in Detroit.

*David P. Ohliger is a producer, musician, film score composer and Met’s fan from Greenpoint Brooklyn. His song “Detroit”, along with other samples of his work, can be found at [www.willpilot.com](http://www.willpilot.com)*

## OPENING DAY IN AMERICA

### Life-long, Detroit Tiger baseball enthusiast, Mark Smith applies a little tar to the wood and takes a swing at Opening Day...

Opening Day is one of the most special days of the year. It could be the start of the magical season of 1984, where the Tigers went 35 and 5, or it could be the start of the ‘03 debacle where the team had 119 losses.

Opening Day is about going to the ballpark with your parents, your kids, or your loved ones, or it could be with your drunken buddies. It doesn’t matter. It’s about planning out the day six months in advance, taking it off, and signing a note for junior that explains how he will be absent from school, due to ‘family obligations’.

I’ve also gotten out of bed on that very morning and capriciously phoned into work with some lame excuse, and then called a friend to head down to the park to try and scalp a ticket.

Some years, I’d set my alarm and go out for a nice breakfast, and then go downtown early enough to check out batting practice. I love the silence of an early morning ballpark. But, I’ve also been the guy who said, “Hey, one more shot, let me hit that one more time, its 12:45 and we’ve got 15 minutes to get in there.”



The weather is always a factor on Opening Day. Maybe, it’s Tigers-Yankees, 75 degrees and sunny, or it could be Tigers-Jays, 38 degrees, with freezing rain, and you’re thinking it would be perfect if it were Lions-Packers. Either way, you’re in the park and it’s time to “Play Ball!” My advice, bring a jacket.

Opening Day is a ten-year-old going into the season saying, “I love Cabrera and Verlander”. It’s a 40-year-old saying, “I loved Whitaker and Trammell,” and it’s a 60-year-old loving Lolich and Kaline - No disrespect to Greenberg and Gehringer, Cobb or Crawford.

It’s about the most passionate fan knowing all the nuances of the game; should he steal? Should he bunt? “Look, they’re bringing in the lefty!” It’s about appreciating the beauty of the stadium, the green of the grass, the size of the new scoreboard.

It appeals to everyone from the biggest baseball nerd to Aunt B, who was lucky enough to have her nephew take her down to the ball game. It’s a beautiful thing to check out the statues, watch the players warm up, and listen to the sounds of the field; to take pictures, eat hotdogs, and enjoy a few cold ones. Whether you’ve been to one or 31, Opening Day is the best day in all of baseball.

The game takes you back to that special point in your life when all things were good. Whether it was George and Al on channel 4, or Ernie and Paul on am760 - the radio hidden beneath your pillow during those west coast games (sorry mom) - the game of baseball is like no other. When your team wins in the bottom of the ninth, you may literally ‘jump for joy’. But, that walk off hit against you leaves a crushing feeling, making you sick to your stomach.

Opening Day triggers memories in anybody that has ever played ball as a kid. The backhand at shortstop, and throwing the runner out like you’re Ozzy Smith. Striking your buddy out with a tennis ball, imagining you’re Nolan Ryan. Catching a lazy fly ball at dusk - last out of the day - like Freddy Lynn, and then running back into the infield to gather the bats and the balls before heading home for the night - bat over your shoulder thinking, “It doesn’t get any better than this.”

And, you know what - it really didn’t.

Baseball is the ultimate team game. You might have a great pitcher or slugger but you have to make the catch, throw, take the walk, steal the base, bunt, get the clutch hit, or turn the double play.

Our Tigers are rolling into this year with a great team. It’s going to be a fun summer at Comerica, and for those lucky enough to go down to any ballpark, on any opening day in America - enjoy! For, on this day every team is in contention, every team has a chance. And, isn’t that what any of us really want - just the chance to be in contention.

### GO TIGERS!!!

TIGERS APRIL HOME SCHEDULE		
Detroit vs. Boston	Home	April 05, 2012
Detroit vs. Boston	Home	April 07, 2012
Detroit vs. Boston	Home	April 08, 2012
Detroit vs. Tampa	Home	April 11, 2012
Detroit vs. Tampa	Home	April 12, 2012
Detroit vs. Texas	Home	April 19, 2012
Detroit vs. Texas	Home	April 21, 2012
Detroit vs. Texas	Home	April 22, 2012
Detroit vs. Seattle	Home	April 24, 2012
Detroit vs. Seattle	Home	April 25, 2012
Detroit vs. Seattle	Home	April 26, 2012
Detroit vs. Kansa City	Home	April 30, 2012





# ME AND BASEBALL CARDS

By Jack Doline

Back in the day, I used to collect baseball cards with my dad. I initially inherited a giant cardboard box of cards from the 1950's that included mostly Topps and a few rare Bowman's. I must have been about 11 years old when I began sorting through these cards. I also collected baseball and football cards on my own, not to mention all of the other cards that I collected, including hockey and basketball on occasion. That original box that was passed down to me from my dad included all the greats of the 50's, which consisted of cards from the 1956, 1957, 1958, and 1959 Topps baseball issues. And yes, there were also football cards from the 50's, starring the likes of Art Donovan, Chuck Bednarik, Bobby Layne, Yale Lary, Y.A. Tittle, and Johnny Unitas.

As far as the baseball cards go, the list went on and on. Mickey Mantle, Ted Williams, Willie Mays, Frank Robinson, Hank Aaron, Eddie Matthews, Warren Spahn, Bob Lemon, Early Wynn, Don Drysdale, and so many more; greats like Brooks Robinson, Gil Hodges, Whitey Ford, Elston Howard, Johnny Podres, Harmon Killebrew, Don Larson, Yogi Berra, Al Kaline, George Kell, Sal Maglie, Hank Bauer, and thousands of others.

That led to my dad and I going to baseball card shows hosted by Jim Hawkins, where we met Hall of Fame baseball greats for autographs and to also purchase tons of other cards by the makes of Bowman, Goudey, Topps, Play Ball, and dozens of rare tobacco cards.

Some of the autographs I was able to snag were from stars like Lefty Gomez on an American League Ball, Teddy Ballgame on an American League Ball, Monte Irvin on an 8 x 10 Color Photo, Duke Snider on an 8 x 10 Color Photo, Bob Feller on an American League Ball, Stan Musial on a National League Ball, Mickey Mantle on an 8 x 10 Color Photo, Willie Mays on an 8 x 10 Color Photo, Bob Lemon on a 1957 Topps Card, Early Wynn on a 1957 Topps Card, Don Drysdale on a 1958 Topps Card, Alan Trammell on a Batting Glove, Warren Spahn on a 1957 Topps Card, and the great Joe Dimaggio on a 16 x 20 Black and White Photo.

I played organized baseball between the years of 1983 and 1993, beginning as an N.F.W.B. star, where I was the starting pitcher and clean-up batter on the 1987 Bronco All-Star team, at the original Bond Field in Farmington Hills. Before I knew it, I was co-captain of the Farmington Hills Harrison squad in 1993, my senior year, where I was the starting Left Fielder for the second year in a row, after serving as a relief pitcher the year before, where I enjoyed hitting like my hero at the time, Richie Ashburn.

I loved snagging balls out of the massive sky, with zero errors that season, just like my 50's outfield heroes, Brooklyn's Duke Snider, Pittsburgh's Ralph Kiner, or Cleveland's Larry Doby.

Oh, the cards and the memories. Charlie Gehringer on a 1930's Wheaties card, and Hank Greenberg on a 1940's Play Ball card. I remember my Mel Ott 1940's Play Ball card, and my Roger Maris baseball bat from the early 1960's, that my buddies and I used to hit with for home run derbies at Bond Field, Eagle Elementary, and between the houses after school, sometimes hittin' lefty like The Splendid Splinter, otherwise known as Ted Williams, cracking balls over the telephone wires because it felt good.

Just the feel of that bat against the ball was enough to get me high on those Spring afternoons in 1987.

My favorite memory about baseball cards is the friendship with my dad, and all the great tunes that I listened to while collecting. I collected for about 23 years in all, buying and selling cards, autographs, and memorabilia as a hobby and cool passion. I had the 1939 Life magazine with Joe Dimaggio on the cover. I had the 1956 Sport magazine with Ted Williams on the cover. I have no regrets. It was worth every minute of it. Gus Zernial and Phil Rizzuto, as 1952 Topps stars pop into my memory almost immediately. I love baseball. I've been to nearly 20 Major League Baseball stadiums, including the original Yankee Stadium, the original Comiskey Park, the original Cleveland Municipal Stadium, Dodger Stadium, and of course, the original Tiger Stadium at the corner of Michigan and Trumbull. I think the World Series rules, whether it's with Gibby as a Tiger, or Gibby as a Dodger. What thrills! Baseball is still America's Favorite National Pastime.







## ART

## DETROIT ARTISTS MARKET BIANNUAL ALL MEDIA EXHIBITION

April 20 – May 24, 2012



Opening April 20, 2012, DAM will host a public opening and awards reception from 6 to 9 p.m. Gallery visitors can meet the artists and have an opportunity to view and purchase the wide array of paintings, sculptures, photography, mixed media, metal and clay on exhibit.

The DAM Biannual All Media Exhibition is presented by one of the Midwest's oldest non-profit galleries, located in Detroit's Cultural Center. This show is part of DAM's 80th anniversary year with a juried exhibition of contemporary art by 26 Michigan artists.

Exhibiting artists: Douglas Bedard, Jennifer Belair, Jef Bourgeau, Alan Casadei, James Collins, Charles Dean, Barbara Dorchon, Jan Filarski, Mary Ann Grauf, Jim Grogan, Jim Hittinger, Tony Hope, Rosemarie Hughes, Ralph Jones, Steven Kuypers, Marco Mancinelli, David Mikesell, Michael Reid, Jackie Rines, Yvette R. Rock, Michael Sklenka, Daniel Steadman, Jeremy D. Thacker-Mann, Lorraine Trovator-Cantori, Ryan Weiss.



## THEATRE

## FATE, LOYALTY AND FORBIDDEN LOVE IN BIZET'S EXOTIC THE PEARL FISHERS

April 14-22 at the  
Detroit Opera House



### Gay Paris

Hello, my pretties! Happy Spring! The Michigan Opera Theatre opens its spring season with Georges Bizet's tale of fate, loyalty and forbidden love - the only kind, if you ask me!

Set on the island of Ceylon in the ruins of an Indian temple, the opera is Bizet's most successful, aside from *Carmen*, and noted for its exotic orchestrations and famous tenor-baritone duet. Last produced by the company in 2004, *The Pearl Fishers* will be sung in French with English translations projected about the stage.

Brave pearl fishermen Zurga and Nadir recall the pact they made not to pursue Leila, the woman with whom they were both in love. A veiled virgin arrives to pray for the fishermen on the eve of their upcoming expedition, but her true identity remains hidden. When she finally reveals herself as Leila, she pits the old friends against each other in a deadly love triangle. Uh Oh! The opera includes the celebrated friendship duet, "Au fond du temple saint."

American soprano Leah Partridge (14, 18, 21) appears as Leila, returning to the company after last singing the role of Roxane in the world premiere of David DiChiera's *Cyrano*. American Sarah Joy Miller (20, 22) returns to alternate in the role, after appearing in last spring's *Rigoletto*. On the heels of his first album, to be released later this month, American tenor and rising star Noah Stewart (14, 18, 21) returns to the company as Nadir. He alternates in the role with American Jesus Garcia (20, 22), returning after his last performances in 2005.

Panamanian-American baritone Nmon Ford (14, 18, 21) makes his company debut as Zurga, alternating in the role with American Edward Parks (20, 22), who also debuts. American bass-baritone Andrew Gray sings the role of the high priest Nourabad,

### Mark Flint Memorial Performance

The company was deeply saddened by the death of conductor Mark Flint earlier this month, who was scheduled to conduct this production. A musical sharing of memories in honor of Maestro Flint will be held following the final performance on Sunday, April 22.

Ticket prices range from \$29 to \$121. Tickets may be purchased by calling 313-237-SING, online at [www.MichiganOpera.org](http://www.MichiganOpera.org), or in person at the Detroit Opera House box office (1526 Broadway, Detroit). Tickets may also be purchased at Ticketmaster.com, at any Ticketmaster outlet, or by calling 800-745-3000.

Saturday, April 14 at 7:30 p.m., Wednesday, April 18 at 7:30 p.m., Friday, April 20 at 7:30 p.m., Saturday, April 21 at 7:30 p.m., Sunday, April 22 at 2:30 p.m.

## MUSIC



## PUBLIC ENEMY TO HEADLINE 2012 MOVEMENT IN DETROIT

The legendary Rap group **Public Enemy** will headline the 2012 *Movement Electronic Music Festival* in Detroit's Hart Plaza on Memorial Day weekend, along with renowned Chicago House-music DJ and producer **Lil' Louis**. Detroit Techno-music icon, **The Wizard aka Jeff Mills** will close out the festival. On Saturday, May 26, Chicago-born House-music producer and DJ Lil' Louis will take to the main stage to close out the inaugural night of the 36-hour festival.



Public Enemy's headlining performance at Movement on Sunday, May 27 marks the first time the group has performed at the Detroit festival, and it will be just a month before the scheduled release of their newest album: *Most of My Heroes Still Don't Appear on No Stamp*.

Detroit-born Techno DJ and producer The Wizard aka Jeff Mills will put the finishing touches on the three-day festival on Monday, May 28 on the main stage. He is looking forward to returning to his hometown for a performance at *Movement*.

"Playing in Detroit has been and continues to be, the highlight of my whole career in music. Our connections run dimensions deep," said The Wizard aka Jeff Mills. "As always, I look forward to coming back home."

Tickets for *Movement* are on sale now and can be purchased by visiting [www.Movement.us](http://www.Movement.us).

## GINO FANELLI'S RED HOT SUGAR DADDIES Gone Daddy Gone!

### Anthony Brancaleone

"If you don't love your music you're not going to come off as fun or real," says Gino Fanelli, guitarist and bandleader of his Red Hot Sugar Daddies. "We love what we do, so it makes it easy to create that spark."

Fanelli's 1920's and 30's style jazz quintet has been playing together for three years, and is heavily influenced by the sounds of Louis Armstrong and other New Orleans jazz artists of the era.



### "We enjoy creating ambiance in a room"

Featuring Tony Buccelli on trombone, Ken Ferry on trumpet, Steve Jarosz on guitar, Greg Koltzyck on clarinet/sax, with Keith Malinowski and Shannon Wade sharing upright bass duties, Gino Fanelli provides the smoky, bourbon laced vocals, catchy guitar rhythms, and all the front man stage presence one would expect from a truly seasoned musician.

Still, to be in the presence of the Red Hot Sugar Daddies always comes as a surprise. These musicians don't mimic a sound; they lovingly reproduce a style of music not easily found anywhere - outside of NOLA, of course.

### "Come on down, have some cocktails, sing and joke with the band, and have a ball"

"I want the audience to have the full experience of this beautiful American art form," says Fanelli. "Five guys give the audience more of a show, more of a good time party, and the music is just fun."

You may have noticed, the Sugar Daddies are absent a drummer; something that dawns on a live audience only after a period of time, perhaps a set or two, if at all. "A lot of bands in the era didn't use drums," says Fanelli. "The use of guitar or banjo becomes a percussive instrument." The result is an easy, organic rhythm that lightly brushes the ear; a precursor to Swing.

Before Fanelli formed his Sugar Daddies, he helmed the Gypsy Strings for five years, gigging all over the metropolitan area, and throughout the states, with a Parisian, Gypsy jazz band, playing plenty of Jengo Reinhardt. But, he found that audiences were responding more to the Nola jazz sound whenever he would throw a song into the set.

"At a certain age, you just stop trying to be the greatest musician in the world. You run the risk of being too technical. We got a lot of flack at first but we needed to evolve," says Fanelli. "Now, there is more participation with the horns, we're more of an audience band, and I keep saying this, but we just love the music because it is so much fun to play."

Gino Fanelli's Red Hot Sugar Daddies perform Sunday brunches at D'Amato's (Royal Oak), weddings, private parties and events, and is the featured artist at Cliff Bell's, Saturday, April 28, 9 p.m. in Detroit. For info: (313) 961.2543 or [www.CliffBells.com](http://www.CliffBells.com).

**Fanelli's suggested listening: Jengo Reinhardt, Louis Prima, Louis Armstrong, Dean Martin, Ella Fitzgerald, Chuck Webb and Dizzy Gillespie.**



# Larry the Egg Man

## The Longest Running Vendor At Eastern Market

As we prepare to travel, many of us include plans to visit a living history museum such as our Dearborn gem, The Henry Ford and Greenfield Village. Just a skip and a jump from downtown Detroit, we can step into a portrayal of life long ago. The buildings, vehicles, artifacts, and people we observe there are faithful representations of “how life was”. They demonstrate how, throughout times of change and of challenge, people persevered and prospered. The costumed interpreters do an amazing job of taking us back in time to tap into historical snapshots. At the end of the day, however, they take off their aprons and drive back into the 21st century, right along with us.

I want to invite you to meet a man who literally “is” living history. You will find him at the Eastern Market, located in the very heart of Detroit. The second stall in from the East entrance to Shed One marks the spot, though I have no doubt that anyone can direct you to the person known most-affectionately to many thousands as “Larry, the Egg Man”. I assure you that spending a few moments in his company will quiet your spirit and make you appreciate the simple, steadfast nature of the man, his wares, his history, and his contribution to the vitality of our town.

While Art, the Market beat police officer, and a few others are compelled, out of the greatest respect, to refer to him as “Mr. Zienert”, the rest of us reverence him equally, yet call him “Larry”. We are in awe of the fact that he is in his nineties and is the longest running vendor at the Eastern Market. (Perhaps he has been too busy to recognize that most people would have retired thirty years before reaching his age.) Larry has been selling his wares at the Market since before The Great Depression, when Calvin Coolidge was President.

“Eight years to school, then it’s time to work on the farm.” Larry and his father would take the back seat out of their Ford “Star” vehicle, fill the space with whatever produce and eggs they could gather, and head down from Macomb Township the night before market day. They set up their stall, placed cots in the area in front of their tables, and proceeded to walk to the “tent shows” going on in the center of town. Are you amazed, as am I, to learn that they found nothing had ever been disturbed or taken when they returned to their stalls hours later?

Market hours were 4:30 a.m. to 9:00 p.m. Larry recounts that two dozen eggs were 25 cents, corn-on-the-cob was sold five dozen in a bag, seven bags for a dollar (he does the math for you and me: it equals 420 ears of corn for a dollar!), and they “felt pretty lucky” to get \$5.00 for a 200-pound pig. Returning home, the day’s earnings were spread out on the table and “figured up by Grandma”. He remembered the pleasure of one day’s bounty, “We had \$3.09.”



After the big count, some coins would be set aside for the Sunday collection plate at church (Pennies, nickels, dimes would be in the plate. “If there was a quarter in there, we’d look around and wonder who put it in?”) Saturday night, in preparation for church, they would take a switchblade and scrape the mud off the one pair of boots they owned. Those boots had to serve them both as they worked the fields and as they gathered in church to thank God for His provision. And this leads us to the part where we look at the heart, as well as the hands, of this marvelous man.

After 80-plus years of selling at the Market, Larry reflects upon his experience by saying “I love the Market; I love these people. I look forward to Saturday. When I hear noise outside the house, the truck starts itself...it’s so used to coming here.” Inquiring (just for the record, for I know his answer) as to his philosophy of business, Larry sums it up by replying, “I can say it in one word: friendly. It doesn’t cost anything to be friendly, to be polite.”

Well, that’s actually two words, well spoken and lived out in Larry’s life. He is a genteel, gracious, generous gentleman. He is a humble businessman who offers a firm and genuine handshake along with your change. His soft, blue eyes glance up from under his baseball cap, in sharp contrast to his ruddy skin, which has withstood the weather extremes of all of our Michigan seasons. And those kind eyes often glisten as he speaks of his wife of 53 years, Dorothy, who went to Heaven far too soon. (They met when Larry was in first grade and “I never looked at another woman.”)

They worked together, prayed together, and trusted God for everything. They paid cash for everything they needed, including cars. Together they raised five children, put them through college and business school, and gave them the priceless gifts of faith, hope, and love. “I believe in God,” Larry openly shares. “God will make things happen; maybe not today or tomorrow, but eventually.”

Larry freely shares from his profits as well as his wisdom. He once gave me a dozen eggs saying “I want to give these to you because I’ve had good fortune today.” “What happened?” I asked, thinking, of course, that he had won the Lottery. “I am celebrating another birthday today,” he replied. An even greater gift was bestowed upon me when, hearing that my seven year-old daughter’s tumor turned out to be benign, Larry donated \$25.00 to an International Children’s Agency in thanksgiving to God for my good news. I wonder how many countless others have been the recipients of Larry’s kind generosity? To all who know him, whether as Mr. Lawrence Zienert or as “Larry, the Egg Man”, we agree that this great man is a piece of Detroit’s “good news”! I encourage you to come down to the Eastern Market (perhaps to pick up your eggs?) to meet this man before he figures out it’s time to retire!



# METROPOLITAN MIXERS 01

To kick off our series on Metropolitan bartenders, writer Grant Wickersham visits with Valentine Distillery’s, Nick Brancaloneo to discuss the roots of rock, fine cocktails and the natural ingredients found in grandma’s backyard.

“Can I get you anything?” said Nick Brancaloneo, from behind the bar. “Coffee? A drink?” As I already had plenty of coffee earlier, I opted for the harder stuff. “Well,” Nick said, with a smile “ I could use the caffeine.”

I was sitting at the dimly lit, TV-free bar of Valentine Distillery in Downtown Ferndale, of which Nick is General Manager. They had yet to hit their weekday busy hour, and the only sounds were the quiet conversation from the corner booth, Nick rustling and slinging various bartender hardware, blues rock duo The Black Keys over the sound system, and my fingertips tapping along to the beat.

“It’s a great record, isn’t it?” Nick said, speaking of a single from their 2010 album Brothers, which won three Grammy Awards, including Best Alternative Music Album. “It’s such a simple concept - the blues rock duo,” said Nick, grabbing martini shakers and fresh fruit with deliberation. “ It works so well.”

At one point, Nick was holding an orange peel over the flame of his lighter: “See how it brings the oils to the surface?” he said, demonstrating the act to his bartender, while we chatted on about music, agreeing that no matter where rock goes, it always comes back to blues.

With a few more dashes and shakes, a martini glass appeared in front of me, filled with a deep red liquid. “Humming Hibiscus Nectar - We’re still messing with the name,” Nick said, with a casual outstretched wobble of his right hand, and it occurred to me that the careful and deliberate process was for my drink.

“Hummingbird nectar, hibiscus tea, pure black cherry juice, fresh orange peel rind, two drops vanilla, and Valentine Vodka. Let me know what you think.” The first sip hit every spot on my tongue, from the sugar on the rim, to the sourness of the citrus, the tartness of the hibiscus, to the smack in the back of the throat from the vodka. It was a helluva drink.

“It all started with my grandma,” explained Nick between sips of coffee. “She kept a garden in her backyard with all these exotic fruits and vegetables. She’d say, ‘Nick, come



photo by Liz Haarala Haamilton

try this! Honeysuckle, mint, tomatoes, basil, currants, mulberries, raspberries, strawberries - all the smells and tastes were incredible. It all goes back to that.”

After fifteen plus years in the service industry, and a careful study of wine and spirits, the sense of smell is just as important to Nick as the taste. “They should work hand-in-hand and, ideally, remind you of something.”

He hands me a highball glass, filled with another drink: anaheim, sweet tri-color bell pepper, and rosemary on the rocks. “After you take a sip, bite the spear with the bleu cheese-stuffed olive and the red pepper, and tell me what you think.” Every taste and smell worked together to create a full sensory experience, each part enhancing yet balancing the other; I mentioned to Nick that I’d never liked olives before this cocktail and he got excited. “That’s a very special kind of olive - very meaty and flavorful.”

Indeed, every aspect of Valentine Distillery is carefully considered. Even the red brick accents, in the walls of the interior, were reclaimed from old buildings in Detroit by founder Rifino Valentine and GM, Nick Brancaloneo. In the spring and summer, Nick keeps a garden of fresh ingredients in front of the building, such as mint, which he picks, muddles and mixes into his excellent, Cucumber Chill cocktail, along with pure cane sugar, lime and soda - a perfect sipper on a hot day.

In the off-season, Nick shops for produce locally, letting his experienced eyes and nose consider the purchases. But despite his keen sense of creativity and experience, Nick seems wary of such lofty titles, like “cocktail chef” that seem to be in vogue lately. He prefers to keep things down-to-earth. “Chef is a really heavy title,” he says, shaking his head. “This is [Founder] Rifino Valentine’s project - He’s earned the title ‘Master Distiller’. I’m just happy to help out, and thankful to Rifino for allowing me to explore the limits of a fine cocktail.”

Nick commends other nearby speakeasies, such as The Oakland and strongly recommends a trip to Nashville to check out a place called The Patterson House, which has some “serious mixology going on.”

But, as I took another sip of my drink, and bit into the bell pepper and olive spear, I was reminded of summer barbecues as a kid; peppered shish kabobs on the grill. The vodka worked as some sort of sweet-smelling elixir and, suddenly, Nashville seemed very far away.

Just as The Black Keys brought rock back to its blues roots, Nick Brancaloneo and Rifino Valentine are bringing fine cocktails and spirits back, with full-bodied vodka, character, fresh ingredients, and a little creative mixing. Something, that never goes out of style.

**Must try:** Cucumber Chill, Anaheim Sweet Tri-Pepper and Rosemary on the rocks, Motor City Mary with McClure’s Bloody Mary Mix (mix available at McClure’s retail stores and Valentine Distillery)

**Valentine Distilling Co. 161 Vester St. Ferndale, MI 48220.**

HOURS: Wed & TH 4:30-11, FRI & SAT 4:30-1 a.m.  
Happy Hour Wed-Fri 4:30-6:30 \$3 off all cocktails.  
For tour & event booking call (248) 629-9951 or email: [nick@valentinevodka.com](mailto:nick@valentinevodka.com)  
Tours booked between 4:30 and 6:30. 8 or more preferred.



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PORTAL 2:  
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### The Quirk Factor

## Cracker Jack

(Is it all about the prize?)

By LiLi Dreads

"Buy me some peanuts and Cracker Jack," (note, that's Jack, not Jacks) are words that have become synonymous with baseball. The official snack of many a baseball club, Cracker Jack's history has been pure fun from the very start. Created by Frederick and Louis Rueckheim, it first debuted at the first Chicago World's Fair in 1893. The treat (then simply called "Candied Popcorn and Peanuts"- boring!) became an instant success. One fan took a bite and exclaimed "That's crackerjack!" and that settled it for a fitting name.



In 1908, the song "Take Me Out to the Ball Game" was written by Jack Norworth and Albert Von Tilzer, and has been giving Cracker Jack free publicity since! If only every company were so fortunate. It's because of that very song that the treat became a hit at ballparks. The perfect blend of salty and sweet was ideal for that seventh inning stretch. Fans loved it so much that when the New York Yankees tried to replace ol' Jack in 2004 with Crunch 'n Munch as its official snack, all hell broke loose. The club immediately switched back to the iconic munchie after the public uproar.

Cracker Jack is celebrating another milestone this year: Did you know that 2012 marks one hundred years of Cracker Jack prizes? The fun little trinkets are as iconic as their mascots Sailor Jack and Bingo the dog. Everyone knows that if you reach into a box, you're bound to pull out a little paper-wrapped surprise. True, over the years, items like decoder rings have been pushed to the way-side to make room for paper prizes, such as stickers, but fans love them none the less. If you still want a plastic toy, check auction sites such as ebay. Collectors are often willing to part with some of their antique prizes (for the right price). Now if you'll excuse me, all this Cracker Jack talk is making me quite snackish!

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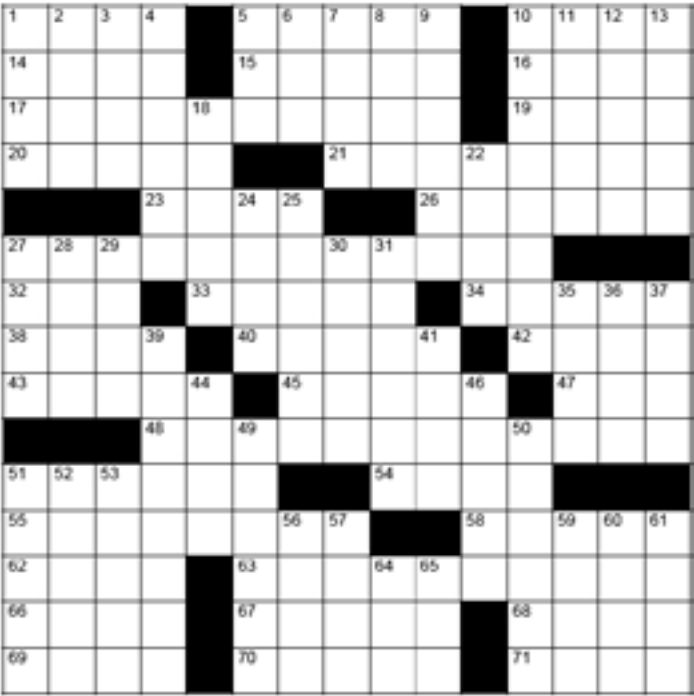
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# CROSSWORD

- ACROSS**
- The letter in "The Scarlet Letter"
  - Brand of water
  - Not imaginary
  - "Step \_\_\_!"
  - Dooickey: Var.
  - Land of leprechauns
  - Place for "junk"
  - \_\_\_ high standard
  - Maker of Extra Dry
  - Popular Father's Day gifts
  - Avoid deliberately
  - Peter of "My Favorite Year"
  - Exciting baseball game ender
  - \_\_\_ Dhabi, Persian Gulf port
  - Kind of guard
  - \_\_\_ tender
  - Math course with derivatives and integrals
  - \_\_\_-Croatian (Slavic language)
  - Major-\_\_\_ (bigwig)
  - Warship deck
  - Increase the bet
  - Org. founded in 1910
  - Vent one's anger
  - Preserve for burial
  - Bargain hunter's delight
  - World-famous cereal name
  - Waned
  - "\_\_\_ a far cry.."
  - Winter engine necessity
  - Schnozz
  - French revolutionary
  - Transport from NYC
  - Words before match or light
  - Open-fronted jackets
  - Guy that Paul Simon advises to "Make a new plan"



- DOWN**
- Parks who wouldn't sit still for injustice
  - \_\_\_'acte: intermission
  - Fashion name
  - In possible danger
  - Soft-boiled item
  - Compete (for)
  - ID in a library
  - Bordeaux girlfriend
  - Corporal, e.g.
  - Put back
  - All-vowels song refrain
  - U.S.S.R. collective
  - Auto dealer transaction
  - Like a specially appointed committee
  - Big name in record compilations
  - Sightings the U.S.A.F. may investigate
  - Falcons and Ravens, e.g.
  - Brazos River city
  - "Two guys walk into \_\_\_."
  - Pause
  - Peace, Justice and Order, in Greek myth
  - Satellite paths
  - TV camera screen
  - Schoolyard comeback
  - Bread purchase
  - Pacific waters near Australia
  - Workers' protection org.
  - \_\_\_ Alto, California
  - Moray pursuer
  - "Yeah, let's try it!"
  - Enemies of the state
  - \_\_\_ out: getting by
  - 'Same here!'
  - Like a second-rate actor
  - Pint-sized pest
  - Houston player, informally
  - "So \_\_\_": "Amen"
  - Financier Cornell
  - Gosh-awful
  - Holm or McKellen of "The Fellowship of the Ring"
  - Sumter and Dix: Abbr.

# SUDOKU



### Sudoku Instructions

Fill in the blank squares so that each row, each column and each 3-by-3 block contain all of the digits 1 thru 9. If you use logic you can solve the puzzle without guesswork.

# ANSWERS





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# DTW

## 5 THINGS TO DO WHEN YOUR FLIGHT IS DELAYED



### 1. READ THE METROPOLITAN

Obviously, you are already doing that or you wouldn't be reading this right now. Kind of like a movie that warps time, placing the hero in the unusual position of seeing himself in action, isn't it? The point is we are here to make your cultural experience in our city more enjoyable than you previously thought it would be. So, read on and take advantage of our suggestions! Found at over 65 locations inside DTW, including the Delta Sky Clubs.



### 2. VINO VOLO

Located in McNamara Terminal, Concourse A, Vino Volo serves delicious small plates, paired with expertly selected wines from around the globe. Their concept is simple; to revolutionize the way people experience wine, by combining a cozy wine lounge, restaurant, and boutique wine shop. Vino Volo offer wines by the glass, flight, bottle, or to take home. Shipping available. [www.vinovolo.com](http://www.vinovolo.com)



### 3. GET A SHOE SHINE

Found at various locations in both the North and McNamara Terminals, Gerald Young Shoe Shine offers a complete and relaxing shoeshine for businesspersons, travelers and pilots alike. One of the first impressions we make with one another come from the look of our shoes, so ladies and gentlemen, please, consider a buff and shine, while maintaining the life of your footwear; today. (734) 485. 7988



### 4. THE TUNNEL

Whether or not you need to utilize Concourse B & C during your next flight, departing from McNamara Terminal, take twenty minutes to enjoy a walk through DTW's colorful and psychedelic tunnel (Connecting Concourse A to B & C). The ambient music not only interacts with a changing lightshow, but also offers a buffer from Aircraft navigating the tarmac above.



### 5. LANDING STRIP LOUNGE

Flight delayed? Layover in Detroit? Take advantage of The Landing Strip's free shuttle service, and enjoy a good steak, Martini, Manhattan, or bottle of your favorite beer, while taking in high end entertainment from one of the Detroit areas finest gentlemen's club. I understand these guys are advertising inside this publication, but honestly, I am trying to remember the last time I went into The Landing Strip on business, and did not come out having a good time. [www.landingstriplounge.com](http://www.landingstriplounge.com)





ANGELINA ITALIAN BISTRO  
DETROIT

Steeped in the traditions of Italy, with a refreshingly modern attitude, Angelina's Italian Bistro is a fine new addition to Grand Circus Park. With floor to ceiling windows, offering beautiful views of the Detroit Opera House and Comerica Park, the bistro provides true urban flair with atmosphere a' la mode. Featuring house-made hand crafted pasta's, organic pork, free-ranged poultry and the freshest seafood. It also features an antipasti bar with an open kitchen view. However, Angelina's New York Strip Steak, with horseradish whipped potatoes, grilled asparagus and cranberry reduction is a carnivores delight, \$26. Don't miss the Arancini - fried risotto, roasted red pepper, mozzarella and aioli, \$8.5 or the Angelina Minestrone \$3/\$4, both a pleasant surprise. The full bar highlights Detroit's own Motor City Brewing Works and the Bistro features an extensive wine list from around the world, favoring Italian, Californian and Australian reds. Bubbly, ports and a creative martini list are sure to satisfy, with the Tuaca Sorbet and Cioccolata amongst the most inviting this time of year.

**1565 Broadway, Detroit MI. 48226**  
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RATTLESNAKE CLUB  
DETROIT

James Beard award winning chef Jimmy Schmidt's acclaimed Rattlesnake restaurant offers Certified Prime Angus beef, using seasonal organic and sustainable ingredients in creating their flavorful meals. Try the Filet, infused with Porcini and Truffle oil, and grilled atop Ragout of Chanterelles, roast shallots and Mache, and gold smashed potatoes. Prime CAB steaks and chops include an 8 oz Filet Mignon, Xtra cut Prime 13 oz Filet, 16 oz New York Strip, 20 oz KC Strip and the 24 oz Beef Porterhouse. Specialty Toppings and crusts include crunchy parmesan, pistacio-cumin, Pt. Reyes Blue Cheese and the honey Tellicherry pepper bacon. Their Prime CAB is hand-selected from Rattlesnake chefs to insure their in-house quality and consistency. As a seasonal special entrée try the filet which is vacuum infused with coffee and cocoa. Lamb lovers will enjoy the rack of Michigan Spring lamb, roasted with garlicky hazelnut crust, ragout of artichokes and argula, red pepper millet, Zinfandel essence and spring onion oil.

**300 River Place, Detroit, Mi. 48207**  
**313.567.4400**



THE CAPITAL GRILLE  
DETROIT

Rich African mahogany paneling and warm lighting from one-of-a-kind art deco chandeliers set the tone for a comfortably elegant evening (unless, it's a lively, social atmosphere you seek, in which case the *Capital Grille's* sophisticated bar might be your destination). The *Capital Grille's* renowned dry aged steaks and the freshest of seafood will ignite your culinary imagination, and their award-winning wine list of more than 5,000 bottles will awaken your inner sommelier. Open for lunch and dinner, Appetizers include *Wagyu Beef Carpaccio* (Japanese Wagyu beef blended with seven spices), a *Cold Shellfish Platter*, and *Fresh Oysters on the half shell*. Soups and salads including the *Classic Wedge* and the *Capital Grille Chopped Salad* (fresh vegetables, crisp greens and an olive oil vinaigrette). The Chef suggests the *Seared Tenderloin with Poached Lobster* and the *Bone-Kona Crusted Dry Aged Sirloin with Caramelized Shallot Butter*, and, of course, there is always the *Filet Oscar* (served with steamed asparagus & lump crabmeat), the *Dry Aged Sirloin*, *Porterhouse* and the *Dry Aged Steak Au Poivre*, with a *Courvoisier Cream Sauce*. Private business dining, sinful desserts and a bar menu for those who prefer chatting over cocktails.

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## MICHAEL SYMON'S ROAST

Comprised of three sections: bar/lounge; main dining room; and a semi-private area, Roast is an engaging 200-seat restaurant that sits on the street level of the Westin Book Cadillac. A rustic and modern theme incorporates dark wood, metal, glass and fire elements to highlight the roasted meat concept. And, what a concept it is, with a variety of meat and fish dishes, including a delicious Lamb Shank (preserved lemon, kalamata olive, almond picada \$30), Veal Chop Milanese (roasted tomato, onion, arugula \$36), and a superbly handled Filet Mignon (sea salt & olive oil \$28). Interesting sides include Rosemary fries (\$5), Fried Brussels Sprouts (\$7) and the Roasted Beets (\$7). For dessert, try the Beer & Pretzels (Guinness ice cream, chocolate pretzels, caramel foam \$8). An exquisite wine menu, with an exciting array of handcrafted beer, specialty cocktails and classic cocktails, including our favourite The Metropolitan (Courvoisier VSOP, VYA Sweet Vermouth, Bitter Truth Decanter Bitters, Maraschino Cherry \$12) is available at 4pm daily.

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 FAR EAST MOVEMENT, THE QUEST CREW, SIDNEY SAMSON,  
 EVA SIMONS & NATALIA KILLS

**MAY 23 | 7PM**  
**THE PALACE OF AUBURN HILLS**



**DRAKE**  
 "THE CLUB PARADISE TOUR"  
WITH SPECIAL GUESTS  
 J.COLE | WAKA FLOCKA FLAME | MEEK MILL  
 2 CHAINZ | FRENCH MONTANA

**MAY 30 | 7PM**  
**DTE ENERGY MUSIC THEATRE**



**2012 COUNTRY  
 THROWDOWN TOUR**  
 FEATURING GARY ALLAN  
 RODNEY ATKINS, JOSH THOMPSON AND MORE

**JUNE 1 | 3PM**  
**DTE ENERGY MUSIC THEATRE**



**TED NUGENT  
 STYX  
 REO SPEEDWAGON**

**JUNE 28 | 7PM**  
**DTE ENERGY MUSIC THEATRE**



**THE BEACH BOYS  
 50TH ANNIVERSARY TOUR**  
FEATURING  
 BRIAN WILSON, MIKE LOVE, AL JARDINE  
 BRUCE JOHNSTON AND DAVID MARKS

**JUNE 30 | 7:30PM**  
**DTE ENERGY MUSIC THEATRE**



THE GLOBAL WARMING TOUR FEATURING  
**AEROSMITH**  
WITH SPECIAL GUEST  
 CHEAP TRICK

**JULY 5 | 7:30PM**  
**THE PALACE OF AUBURN HILLS**



**COLDPLAY**

**AUGUST 1 | 7PM**  
**THE PALACE OF AUBURN HILLS**




## CALENDAR OF EVENTS

**BRUCE SPRINGSTEEN AND THE E STREET BAND**  
 The Palace of Auburn Hills, April 12, 2012 @ 7:30 PM

**GYM CLASS HEROES W/THE NEW BOYZ AND KREAYSHAWN**  
 Meadow Brook Music Festival, April 12, 2012 @ 7:00 PM

**HARLEM GLOBETROTTERS 2012 WORLD TOUR**  
 The Palace of Auburn Hills, April 15, 2012 @ 1:00 PM

**WHAT'S COOKING DETROIT W/ CAKE BOSS BUDDY**

**VALASTRO**  
 The Palace of Auburn Hills, April 21, 2012 @ 12:00 PM

**MMA CAGE FIGHT WAR IFL 47**  
 The Palace of Auburn Hills, April 28, 2012 @ 7:00 PM

**RAMMSTEIN**  
 The Palace of Auburn Hills, May 06, 2012 @ 8:00 PM

**EDDIE MONEY**  
 DTE Energy Music Theatre, May 25, 2012 @ 7:30 PM

**RADIOHEAD WITH SPECIAL GUEST CARIBOU**  
 The Palace of Auburn Hills, June 11, 2012 @ 7:30 PM

**BRAD PAISLEY W/ THE BAND PERRY AND SCOTTY MCCREERY**  
 DTE Energy Music Theatre, June 16, 2012 @ 7:30 PM

**CIRQUE D'OR**  
 Meadow Brook Music Festival, June 23, 2012

**ZZ TOP AND 3 DOORS DOWN WSG GRETCHEN WILSON**  
 DTE Energy Music Theatre, June 27, 2012 @ 7:00 PM

**DAVID GRAY**  
 Meadow Brook Music Festival, June 28, 2012 @ 8:00 PM

**TOBY KEITH W/ BRANTLEY GILBERT**  
 DTE Energy Music Theatre, June 29, 2012 @ 7:00 PM

**NEIL DIAMOND**  
 DTE Energy Music Theatre, July 03, 2012 @ 8:00 PM

**VANS WARPED TOUR 2012**  
 The Palace of Auburn Hills, July 06, 2012 @ 11:00 AM

**DEF LEPPARD / POISON W/ LITA FORD**  
 DTE Energy Music Theatre, July 07, 2012 @ 7:00 PM

**DAVE MATTHEWS BAND WSG BRANDI CARLILE**  
 DTE Energy Music Theatre, July 10, 2012 @ 7:00 PM

**FURTHUR**  
 Meadow Brook Music Festival, July 18, 2012 @ 7:00 PM

**IRON MAIDEN WITH VERY SPECIAL GUEST ALICE COOPER**  
 DTE Energy Music Theatre, July 18, 2012 @ 7:30 PM

**COMEDIAN JIM GAFFIGAN**  
 DTE Energy Music Theatre, July 21, 2012 @ 8:00 PM

**ROCKSTAR ENERGY DRINK MAYHEM FESTIVAL**  
 DTE Energy Music Theatre, July 22, 2012 @ 12:00 AM

**BIG TIME RUSH W/ CODY SIMPSON AND RACHEL CROW**  
 DTE Energy Music Theatre, July 31, 2012 @ 7:00 PM

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**Tickets: [www.palacenet.com](http://www.palacenet.com)**  
 6 Championship Drive, Auburn Hills, MI (248) 377-0100