

RESTAURANT GUIDE

A cornucopia of rainy-day carryout

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DECAMP

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Summer's about over, the last houseguests have gone, and you're tired of KP duty. Now, after a rainy-day jaunt to replenish supplies, you're headed home and want to pick up something for the gang that isn't the same old same old. No pizza, no burgers and fries, no nachos and cheese.

Where you stop, of course, depends on where you are, where you're going and what you like. But no matter your situation, you don't have to settle for deep-fried.

Let us tell you about some of the places we've had knockout carryout.

Take Folgarelli's, for instance. You might think it just a downtown TC deli where you go for half a pound of sliced provolone now and then. But they've got a sandwich take-out menu with 45 entries on it, not counting the extra condiments and fillings you can add. Some of the sandwiches are downright heroic, and they make 'em on sub buns, rye, baguette, or focaccia.

We'd list some samples, but to do justice to the variety, we'll simply say the possibilities are vast when you can choose among such delights as turkey, prosciutto, mortadella, salmon, corned beef, pastrami, salami, provolone, Cambozola, Jarlsberg, lettuce, tomato, peppers, onion, pesto, cucumber, sprouts ... Well, you get the idea.



THE CONNOISSEUR UP NORTH

Prices, typically about \$6-7, start at \$5.25 for a basic ham-and-Swiss. They're open until 6:30 p.m. weekdays, and if you call ahead, they'll have your order ready when you get there.

In Charlevoix, there's a new outfit called Esperance that you might think is just a wine shop. It is that, but it is also a source for some killer carryout. The proprietor, Pram Archaya, tells us that his greatest hit consists of what he calls "noshing platters" of such things as pates, cheeses, artichoke, olives, roasted peppers, plus loaves of Stone House breads. Yes, it's a wine shop, too, so you can pick up some good wine to wash the platter down with.

Last time we were in Harbor Springs, we stopped at a couple of delis and found some unusually good stuff to take home with us for that night's supper. One of our stops was Cornichons, downtown on State Street,



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Greg "Gio" Vereyken holds a Chicken Club at Gio's in Acme.

where we found a tuna Nicoise salad and a turkey piadina tomato wrap with greens, red onion, cucumber, roasted red pepper and feta. Just outside of town at Nutmeg, we picked up a pint of some of the best tomato-basil cream soup we've ever enjoyed. Who says carryout has to be dull?

Even if the gang does insist on something a little more conventional, there's hope. Want tacos or quesadillas? Head for Taqueria Margarita on

South Airport, where the Mexican carryout fare is as authentic as it gets. Italian? Not for nothing has Gio's in Acme drawn crowds since it opened this spring.

Or, for a welcome change of pace right under your hometown nose, pick up some Cornish pasties from Cousin Jenny's in downtown TC.

Here's a Northern Michigan line-up of these and other carryout all-stars:

Silver Swan, 13692 S.

West Bay Shore Dr., (M-22), TC; 932-0203.

Burch's Bayside Grill has sandwiches, salads, soups, wraps and deli salads at 149 E. Front St., TC; 935-1000.

Chef Charles is for days when you just can't live without pizza. A pizza parlor, maybe, but grab a salad, too. 141 River St., Elk Rapids; 254-8901.

Cormack's Deli is in a spot you'd be more likely to look for, say, an optometrist or insurance

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