

Area Restaurant Review

A Twice Monthly Feature of Reminders, Pictures & Stories About Your Favorite Eating Places

Call 409-234-5521 or 713-934-3101 to reserve your space for only \$20 bi-weekly which gives you exposure in Eagle Lake, Brookshire and Pattison areas.



Catering by the Sportsman's Restaurant now in separate building



Last Saturday when Eagle Lake city council spent the day in a workshop session at the new Sportsman's Catering and Entertainment Center, they enjoyed sharing a 6-foot deli sandwich for lunch.

Waterfowl hunters and their families probably have some familiarity with Eagle Lake's Sportsman's Restaurant. Its duck and goose mounts line the walls along with exquisite waterfowl paintings.

They probably also remember the hospitality of the owners, Doug and Janie Schwemm and their staff.

But, if you haven't been there lately, there are some new items you should make an effort to try.

They are the special items the staff is turning out in the kitchen. They aren't on the menu so ask your waitress for the day's specials.

The other is the Sportsman's Catering and Entertainment Center.

For some time now the Schwemms have added catering to their list of offerings, but recently when they had the opportunity to purchase a new, super efficient home just outside the city limits, they also took advantage of the property to create a special away-from-it-all catering center.

If you aren't that familiar with the area, don't be put off by a new location. Just stop by the restaurant on Booth Drive, located as always next to the Sportsman's Motel, and talk to Doug or Janie. Or call, (409) 234-3071.

The home they purchased came on a little more than six acres, and included a 2,000 square-foot building next to the swimming pool. The previous owners used it for a weight room and storage building. After a lot of hard work cleaning and painting — and a new carpet installed through Eagle Lake's



If you think you might have trouble finding the catering center, just look for this sign to be installed soon. In the meantime, stop by the restaurant on Booth Drive.

decorating center, a shop called A Touch of Class — the Schwemms' turned half of the building into the catering and entertainment center.

Already a local sorority has held one of its functions there; the Kingmen, a fellowship meeting of area churchmen, have moved their monthly session there, and last Saturday the City of Eagle Lake rented the building for an all-day, in-depth look at the city and its future needs. For lunch they shared a six-foot deli-special sandwich.

Picture if you will space enough

for a large sit-down dinner inside, or room for 1,000 outside for a barbecue. You can use the pool too.

There still is enough room for a baseball or volleyball game.

Whatever your needs, the Schwemms can help. Both are former Marriott Hotel employees. That's where they learned how to help customers who need to create a party for six or sixty.

The important thing of course is the food. Anything available at their restaurant is also available at the catering center.

The basic restaurant items are available daily right off the menu, and the specialties created just for the day can be explained by the waitress.

Doug's idea was to create a food service that varies so regular customers have new items to enjoy, and occasional customers have a wide choice to suit their taste.

The specialty items were begun last year when Doug began developing his own recipe for fajitas. He describes this item and the other offerings as following the line of trendy items restaurant goers would find in Houston.

They aren't just thrown together though. The fajitas took several months to develop before they were first offered to customers.

He has been developing his own Cajun items with the same special touch. Doug and Janie researched several items in New Orleans and tried to follow the recipes of one of the famous chefs from that area.

A lot of restaurants offer seafood, but the Schwemms again add their

own touch. Try the scampi and you'll understand.

With one of the trends in food service leaning toward lighter meals, the Sportsman's offers charcoal broiled catfish. They also offer Hawaiian Breast of Chicken that comes in at about 300 calories.

Then for the beef eaters there's Mexican Steak cooked in special seasonings and topped with cooked peppers and onions. It is offered with rice and beans, and fresh, hot tortilla chips.

This Wednesday night there is an extra special menu. It includes a crab and shrimp salad, farm raised quail, Chinese vegetables and mushrooms. Dessert is fresh strawberries topped over ice cream. A wine tasting goes along too.

If you would like to make arrangements for a group, either at the restaurant or at the catering center, you now have some idea of what's available. Schwemm calls the choice a range from backyard to exquisite.

Summer hours for the restaurant are from 6 a.m. to 2 p.m. and from 5:30 p.m. to 8 p.m. Monday, Tuesday and Wednesday. On Thursday through Saturday closing time is extended to 9 p.m. The catering facility is open by appointment.

Beginning Monday, The Sportsman's will offer a breakfast special for \$1.99. The Plate Lunch of a meat, two vegetables and potato or rice will be only \$3.50.

Senior Citizens may also ask for a special menu of smaller portions at reduced prices.

Henneke, Addicks united in double ring ceremony

At 11 o'clock Saturday morning, April 25, St. Mary's Catholic Church in Nada was the scene of the Nuptial Mass which joined in marriage Miss Rita Frances Henneke, daughter of Annie Henneke and the late William J. Henneke, and Franklin A. Addicks, son of Mary Addicks of Weimar and the late Benjie Addicks. Rev. Ed Schoellmann, M.M. of Houston and Msgr. Victor Schmidzinsky officiated at the double ring ceremony. The traditional nuptial music was rendered by Mrs. Leona Abel, organist. During the Mass the St. Mary's Choir sang favorite hymns of the couple, "On This Day, Oh Beautiful Mother," "Pans Angelica," "Heart of Jesus" and "Joyful, Joyful, We Adore Thee." The church was beautifully decorated with spring flowers. Aisle boys were Chad Henneke of Jal, New Mexico, nephew of the bride, and Corey Leopold, Jimmy Schoellmann was best man.

The bride, entering on the arm of her brother, Steve Henneke, was lovely gowned in ivory satin designed with a fitted bodice, full skirt which extended into a cathedral length train, and long sleeves slightly puffed at the shoulders which tapered into points over the wrists. A three-tiered veil of ivory illusion was held to her hair by a coronet-shaped crown edged by seed pearls which had been worn by her mother on her wedding day. The bride wore cameo earrings, a cameo lavalere and an antique bridal cameo ring belonging to her mother. She carried a bouquet of ivory roses, baby's breath and plumosa fern streamers.

Mary Ann Henneke, sister of the bride, was maid of honor, Gabriella Henneke of Jal, New Mexico, niece



Mrs. Franklin A. Addicks

and Godchild of the bride, was bridesmaid. Both were gowned identically in dusty rose taffeta with fitted bodice, full skirt and short puffed sleeves. Ivory satin halos with dusty rose satin puffed bows centered at the back adorned their

hair. Pearl add-a-head necklaces, a gift from the bride, completed their attire. They carried bouquets of dusty rose carnations, ivory pixie carnations, baby's breath and plumosa fern accented with ivory satin ribbon.

Heather Ann Henneke of Weimar, niece of the bride, was the miniature bride. She wore an ivory satin gown designed identical to the bride's gown. Her floor-length veil of ivory illusion was held to her hair by a coronet of ivory roses. She carried a bouquet of ivory pixie carnations, baby's breath and plumosa fern accented with ivory satin ribbon.

Lawrence Addicks of Weimar, brother of the groom, was best man. Groomsman was Heath Besch of Benbrook, Godchild of the bride. Aaron Scott Henneke of Weimar, nephew of the bride, was ringbearer. He carried an ivory satin and lace pillow on which the couple's wedding rings were held in place by ivory satin ribbon. The bride's brother and Aaron's father, Jim Henneke, had carried the same pillow when he was ringbearer in the wedding of Vic and Dorothy Hyde.

Kirkpatrick, Marshall plan wedding

K. E. Kirkpatrick, of Webster, and Mrs. Phil Farrar, of San Antonio, announce the engagement of their daughter, Gena Kirkpatrick to David Marshall, of San Antonio, son of Mr. and Mrs. Roy T. Marshall of Eagle Lake. The bride-elect is a 1981 graduate of Texas City High School and a 1985 graduate of Texas A&M University, earning a bachelor of business administration degree in finance. She is employed as a credit officer at MBank in San Antonio. The groom-elect is a 1972 graduate of Rice High School and a 1976 graduate of Texas A&M University, earning a bachelor of business administration degree in finance. He is employed by State Mutual Life Insurance and Investments in San Antonio. A July 11 wedding is planned at First Baptist Church in Texas City.

Richard Wiese honored at senior party

Richard Wiese was honored at a senior party in the home of Mr. and Mrs. Mark Anderson and family at their lovely lakeside home on May 7. Thirty of Richard's classmates were in attendance to enjoy the evening.

The guests participated in volleyball, ping-pong and pool during the evening. Following dinner, Mr. Anderson opened the "bar" for their choice of ice cream and toppings.

Each guest was presented a "sooper grad" diploma upon departing, and the property was cleared of kids and debris by dark.

LOOK IN NEXT WEEK'S PAPER FOR SPECIAL GRAD SECTION

Xi Psi Psi sorority installs officers

Xi Psi Psi met Tuesday, May 5 in the lovely new banquet room of Doug and Janie Schwemm. Lynda Appel, vice president, Jo Ann Gertson, recording secretary, Glenda Blair, treasurer, Pat Cook, corresponding secretary, Ernie Sommerlatte and extension officer, Mary Lou Szymanski.

An informal social followed.



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26th MAGNOLIA HOMES TOUR
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Columbus, Texas
Saturday and Sunday, May 16 and 17, 1987
5 Early Texas & Victorian Homes
Antiques Show & Sale
Confederate Memorial Museum
• Surrey Rides
• Sidewalk Cafe
• Art & Crafts Show & Sale
• Magnolia Belles
• Tickets to Homes
Friday, May 15th: Family Night on the Square
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