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Cooking authority brings real Italian food to U.S.

By STEVE SOMMER

In print, she sounds loud: "I think I'm needed in America! I know so much about Italian food!"

But in person, Italian-born Marcela Hazan is down-to-earth and not at all egotistical. She is confident about Italian cooking, however.

Mrs. Hazan recently visited Kitchen Classroom, a Detroit store for cooking books, to demonstrate some dishes from "The Classic Italian Cookbook." The book is subtitled "The Art of Italian Cooking and the Italian Art of Eating."

Mrs. Hazan has joined the select company of such world-renowned cooking authorities as Julia Child, Simone "Giacca" Beck and James Beard. They all share the same publisher, Knopf, and editor, Judith Jones.

"THE CLASSIC Italian Cookbook" was previously published by another company,

but Knopf bought the rights and now reissued the book in a lively new jacket and cover.

Mrs. Hazan is working on another cookbook. "Judith Jones has asked me to do the second book with her," Mrs. Hazan says. "I'm in the stage where I'm working alone."

Most Americans know about Italian cooking from eating in Italian restaurants but, according to Mrs. Hazan, "Italian restaurants don't do justice to Italian food."

"Americans eat Italian food the wrong way," she said. "In Italy, they don't have a main course. It's not the Italian way of eating. At home, Italians only have colors where there is a special occasion."

Pasta is one course, the first course. You're supposed to have a small amount, and a small amount of sauce. Americans are wrong about overloading and seasoning Italian food. In Italy, there is not so much garlic and tomato.

"My point of view is that Italian food is most misunderstood in the country."

She plans to take people to taste Parmesan cheese and prosciutto, to buy fish in the street on the Adriatic Coast.

From HER DEMONSTRATION at Kitchen Classroom, Mrs. Hazan made Veal Roast in Tomato Sauce (Ragout di vitello al pomodoro) and Piccinno (dumplings) braised with butter and Parmesan cheese.

In case you're unfamiliar with formal, she explained that the vegetable has a licorice-like smell. It has a more delicate taste cooked and is stronger raw.

Pomelo was put of season and a produce man brought some in special from California for her demonstration. She said a grocery bagful to take back on the airplane to New York.

"We are three in the family, my husband and my son," she said. "We are all Italian family. My husband still comes home to lunch."

Working on a cookbook, Mrs. Hazan is dedicated and thorough in her research. She travels with a tape recorder and goes "from restaurant to restaurant, to kitchen to kitchen, and to friends' kitchen to kitchen."

"I keep talking about the dish I'm eating and take notes on the tape recorder. Later, she tests the recipes in her classes."

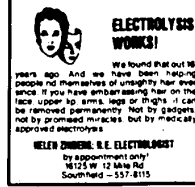
When she writes, she writes in Italian. "My English is not that good." Her husband translates. He will translate her second book and also write a small chapter on wine.

In "The Classic Italian Cookbook," each recipe is followed by menu suggestions, telling what other dishes may accompany it or the right occasion to serve it.

In her second cookbook, she will give an Italian wine and a California wine that may be served with her dishes.



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MRS. HAZAN SAID: "The best Italian food is home cooking. In the family, the second course is what you find in a restaurant for an appetizer. The second course is meat, poultry or fish, plus one or two vegetable-side dishes, which translates as 'contorno' meaning 'to go around'."

"The salad always comes at the end of the meal."

To illustrate the right way to mix a good salad dressing, Mrs. Hazan stated an Italian proverb: "You need four persons. One for the salt, one for the olive oil, one string for the vinegar, and one patient to toss it."

"The salad has a simple fresh taste, to wash the mouth. We don't eat much cake. That belongs to the patisserie (bakery). In my book, my cakes are very simple."

"Dessert is fruit, treated many different ways—the fruit of the season."

At home in New York, Mrs. Hazan teaches cooking classes, six courses of six lessons that begin at 7:30 in October and January.

She will spend this summer in Italy, resuming her term to establish a cooking school in Bologna for Americans. These courses will last one week each, and Mrs. Hazan said, "One person has signed up for three weeks."

Twelve from Farmington will attend Boys State

Twelve students from the three Farmington area high schools have been selected to attend the 28th annual American Legion Wolverine Boys State, set for June 16-23 on the Michigan State University campus in East Lansing.

Charles W. Currie, 2188 Mayfield, is chairman of the program for American Legion Groves-Walker Post 348.

North Farmington High School students selected for the week long event are Gregg Kittenen, Paul Patek, Daniel Tognani and Kevin Bonditch.

Kittenen and Tognani are sponsored by the Kiwanis Club of North Farmington. Patek is sponsored by the American Legion Post, and Bonditch is sponsored by the Lions Club of Farmington.

Farmington High School students selected are Charles Amori, Stewart Glatfelter, Gregory Murtland and Howard Meier. Amori is sponsored by the City of Farmington. Glatfelter is sponsored by the Exchange Club. Murtland is sponsored by Kiwanis of Farmington and Meier is sponsored by American Legions.

HARRISON HIGH students on the roster are Jeff Thorne, Martin Testasecca, Robert J. Smith and John Williams.

Thorne is sponsored by the City of Farmington Hills. Testasecca is sponsored by the Farmington Area Jaycees. Smith and Williams are being sponsored by Kiwanis of North Farmington.

The American Legion is dedicated to the theory that practical experience in good government is the best method of learning. Boys State is a simulated 51st State, where the participants have an opportunity to live and work within a democratic process geared to learn by doing.

"They will gain insight into the day-to-day problems and responsibilities of operating city, county and state governments," Currie said. "They will be able to run for and operate offices from the three divisions of our government: judicial, legislative and executive, under the basic laws of the State of Michigan and its Constitution."

City and county government offices, both partisan and non-partisan, are also available for the would-be office holders to learn about government.

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