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Toka, Tukki, or Turkey?

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If there is an international guide to leading gourmet chefs and instructors, Madame Charity De Viq Sucek would head the metropolitan Detroit listing.

Since she began teaching in Birmingham, Southfield, Rochester, and Farmington almost a decade ago, Madame Sucek has become a familiar friend, delighting listeners and conscientious students with advice and directions that sound more like preparations for a world class symphony performance than a tour de force in the dining room and kitchen.

"Cooking is like a symphony," she contended during a recent visit to Birmingham. "Every meal must have an introduction, one aria won't do it. And, you have to have a finale."

If there is one word that repeats itself throughout her commentary that word is "harmony."

"Oh yes," she said. "One thing has to lead to another, but no one element should overshadow another. You always build to a climax, which can be a flaming type dessert. Fire is bewitching."

Bewitching is an adjective apropos of Madame Sucek and her performances at area community centers, libraries and stores. Whether she is dem-

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—Charly De Viq Sucek



onstrating something as intricate as a Creme Au Chocolat, a Thanksgiving turkey, or creating an environment in which to serve both, her instructions are nothing short of fascinating.

Madame Sucek calls her kitchen "a vast university" in which she has learned a world of subjects. Her presentations usually begin with history told through food. If pressed, she can even discuss the fall of Rome, naturally told in terms of food.

But this day prior to the holiday she wanted to discuss turkeys. "They do not come from Turkey," she said.

"In Shakespeare's day the bird that was called a turkey was in fact a guinea fowl which, although it came from West Africa, was introduced from Turkey."

"What we now call a turkey came from Mexico and was originally called by the Tami name 'Toca,' since it was then thought that America was attached to India. Toca was transformed

to tukki by Spanish-Jewish merchants and then anglicized to turkey."

SHE DREW a chorus of laughter when she asked "Are you any wiser now? Possibly no wiser but surely better informed."

But wait, there was much more to be learned. "Turkeys are handsome birds with an exotic history," she told intent listeners. "In the days of the early Georges, Richmond Park in London had a flock of 2,000 wild turkeys. The earls of Leicester, who lived in Norfolk, used to shoot driven turkeys. The turkeys were bred in Norfolk and because of bad transport and non-existent refrigeration they used to be herded up to London after being shod with leather boots."

The Viennese born chef contends that turkey is a year-round gourmet treat. However, with Thanksgiving in mind she noted that there are special ways to enhance its preparation and presentation which will make its appearance on the table truly festive.

In a softly accented voice and expressive facial and hand gestures she moved about the Stalker & Boos Birmingham gallery picking up pieces of

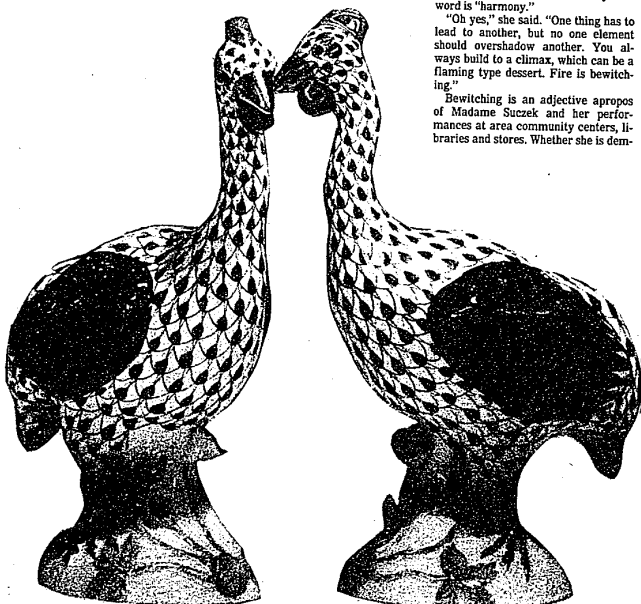
china, silver, pewter and crockery to establish elegant environments in which to serve the holiday dinner. Each, she noted, is typical of pieces to be found around the home.

"Instead of using flowers that you throw away shortly, it's better to use your own things to go along with what you are serving," she said. "Remember the menu and the decoration have to be worked out in the study with a pencil and pen and not in the kitchen with your pots and spoons."

HER OWN favorite decorative items include heirloom family pieces and her own collection of porcelain. A particular favorite for this holiday is an elegant six-inch tall Herend porcelain turkey, which is ideal for a more formal setting. She also likes Italian pottery turkeys for a less formal setting.

"I particularly like the traditional for this special occasion," she noted.

Madame Sucek had one final word of advice. "Remember, with food you are dealing with living things and you must deal with them that way. Never cook if you are unhappy. You upset all those things."



Madame Sucek's roast turkey

You will need: a 10 lb. turkey, salt, pepper, lemon, 2 tps. ground nutmeg, 1 tsp. mace, 1 tsp. cloves, 1 lb. sliced bacon, 4 bay leaves, ½ bottle dry white wine, ½ pint broth, butter for basting.

Remove giblets, rinse inside the bird, dry well and rub with salt, pepper, lemon. Coat bacon slices with lemon rind and spices and keep for covering the turkey breast. Make rolls of rest of bacon and stuff into the cavity with a sprig of Rosemary and bay leaves. Close the opening, truss the bird for roasting.

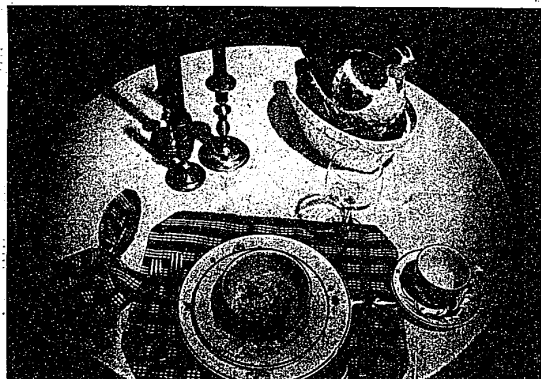
Put lemon juice, broth, and wine in a roasting pan. Put in the turkey on its side and leave it in a cool place for 6 to 8 hours. Turn over occasionally to soak both breasts and sides well.

Set the oven at 425 degrees Fahrenheit. Melt the shortening. Take out the bird, leaving the wine mixture in the tin. Dry the bird and spread all over with shortening. Cover with the spiced bacon slices. Put bird in the oven breast side up. Cover the whole bird loosely with a buttered parchment sheet.

Roast the bird covered for 2 to 2½ hours. Remove paper and bacon and baste the bird with the wine and pan juices. Return to oven for another 20 minutes or until bird is well browned and roasted.

Turkey with onion and tarragon butter

You will need: 2 turkey breasts 1 lb. in weight, a 6 oz. onion, 1 clove of garlic skinned, 1 level tsp.



An informal setting might include the new Villeroy & Boch Luxembourg setting, a decorative ceramic turkey, pewter candlesticks, and American stemware. The less formal setting lends itself to festive colors and interesting combinations.

dried tarragon (or a liberal portion of fresh salt, freshly ground pepper), 2 oz. butter softened, egg and breadcrumbs to coat, oil for deep frying.

Discard the skin from the turkey breasts. Slice each across to make two thinner pieces. Cut each piece across in two. Beat out the pieces thinly between non-stick paper.

Skin and very finely chop the onion, add the crushed garlic, tarragon and seasoning. Mix with the softened butter.

Place a little of the mixture on each turkey piece. Roll the turkey up around the filling enclosing at the ends. Tie with string.

Roll in flour lightly, dip in a beaten egg mixed with one tbs. oil. Roll in breadcrumbs and fry in hot oil for about 10 minutes or until golden.

Remove strings and serve with lemon slices or wedges and a tomato salad. Serves eight.

Tomato Salad A L'Antiboise

Peel 6 to 8 nice, firm tomatoes and cut in slices. Marinate them in a vinaigrette made of 1 tsp. salt, 1 tbs. tarragon vinegar, and 5 to 6 tbs. of olive oil, 1 slice garlic, and pepper. Place in refrigerator. Arrange tomatoes in a glass bowl and mix with a mixture of 50 gr. tuna fish with oil, mixed with 2 hard boiled eggs chopped, and a tbs. of capers, chopped parsley, thyme, tarragon, all finely chopped.

Bind the salad with a homemade mayonnaise to which you have added some heavy cream and one crushed anchovy. Garnish with lettuce leaves.

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